



Media Inquiries:
Jennifer Motruk Loy
JML marketing + communications
jml@marketingbyjml.com
202.903.0389

Colleen Howell
For Cod and Country
colleen@forcodandcountry.com
909.560.1596

**DELICIOUSNESS IS THE NEW GREEN:
FOOD, ART AND SUSTAINABILITY MERGE AT CUISINE CONTRA**

Extraordinary Evening of Food, Drink, Music and Art Set for August 8th Featuring Chef Barton Seaver

[Washington, D.C. – July 20, 2011] Summer, a garden and great food are typical elements of a lovely evening picnic or dinner in the grass, but when local Washington, D.C. art scene guru and Chief Creative Contrarian of The Pink Line Project, Philippa Hughes gets involved, it's anything but.

“Green is Delicious” is the theme for the next installment of The Pink Line Project's **Cuisine Contra** series, an innovative pop-up dining experience, to follow on the inaugural event with Top Chef All Stars Finalist Mike Isabella held in February. On Monday, August 8, 2011 from 6-10pm, guests are invited to dine with sustainability in mind, featuring a menu created by noted Washington, D.C. chef and champion of sustainable seafood Barton Seaver, in the lush garden setting of the Textile Museum, located at 2320 S Street, NW in Dupont Circle.

The cocktail reception and three-course dinner are devoted to the integration of food, art, green living, and sustainability – with a portion of the proceeds from the evening going to **dc greenworks**, (www.dcgreenworks.org) a non-profit organization that provides green roofs for residences and businesses across the city to help improve air quality, help cool buildings and help to make DC more green. VIP and General Admission tickets may be purchased online at www.CuisineContra.com.

“We're delighted to have Chef Barton Seaver participating in the next part of our Cuisine Contra series, and it's another fun twist to bring the event to the Textile Museum, to highlight their green exhibition and bring it all together in a delicious way,” describes Hughes.

The one-night-only culinary event is a book tour stop for Chef Seaver, who has written the recipes for the three-course dinner menu, and will be on hand to sign copies of his recently-released book, *For Cod And Country: Simple, Delicious and Sustainable Cooking*. This past spring Chef Seaver appeared in a series for Ovation television called “In Search of Food.” [Check out some behind the scenes footage.](#)

Seaver has dedicated his career to restoring the relationship between ocean sustainability and food and has become recognized as an influential voice in the culinary world. A National Geographic Fellow, in his new book, Seaver introduces an entirely new kind of casual cooking featuring seafood that hasn't been overfished or harvested using destructive methods, with a goal to effectively educate people in ways to creatively implement sustainable seafood practices while simultaneously making delectable dishes.

The Textile Museum is currently featuring "Green: The Color and the Cause," a special exhibition in which fiber and textile artists explore the techniques devised to create green textiles, the meanings this color has held in cultures across time and place, and the ways that contemporary artists and designers are responding to concerns about the environment. See the Washington Post [review of the exhibition here.](#)

-MORE-



The event begins with a cocktail reception with Chef Seaver, during which time guests can view the exhibition, and then enjoy a three-course seated dinner with a menu of recipes provided by Seaver, served by 42° catering. Through the course of the evening, guests will encounter musicians and performers that utilize spoken word in their craft, as well as other art form inspired by the green and sustainable theme – a truly intriguing and unpredictable aspect to the whole event.

Event sponsors and purveyors to date include Ocean Pro / ProFish, Acme Paper Products, Nude Vodka, Great Lakes Brewing Co. and Honest Tea.

Tickets to the event are tiered at \$150 for a VIP ticket and \$125 for a General ticket. VIP pricing includes an indoor cocktail reception with Seaver, a special 'green' tour, personalization of *For Cod and Country* books (book not included in ticket price), special seating for dinner, open bar, and VIP gift bag. General tickets include reception with open bar and hors d'oeuvres, 3-course dinner, and a gift bag. Signed copies of *For Cod and Country* will be available for purchase in advance or on site for \$30. More about the book and Barton Seaver is online at www.ForCodandCountry.com.

More event information and ticket purchases are available through www.CuisineContra.com.

For more information on events and the guru behind The Pink Line Project, please visit www.pinklineproject.com.

###

Interview requests for Philippa Hughes or info on Pink Line Project: Philippa Hughes, Philippa@pinklineproject.com.

Media inquiries on *For Cod and Country* and interview requests for Barton Seaver: Colleen Howell, colleen@forcodandcountry.com