



Hosted at The Farminary, Princeton Theological Seminary's 21-acre sustainable farm, this series features scholars, activists, and artists being interviewed over dinner. They are paired with a world-class chef who prepares the meal with a portion of the produce coming straight from the farm. Each event in the series will be capped at 25 people for a more intimate experience.

**No big presentations.
Just big ideas and delicious food.**

May 2, 2024



Carolyn Finney

Black Faces, White Spaces:
African Americans' Representation
in the Great Outdoors

Featuring
Chef Joe Rocchi



June 6, 2024



Eric Barretto

Made with Love:
Theology, Identity and the Table

Featuring
Chef Jesse Jones



July 11, 2024



Charles Rosen

The Earth is Not a Warehouse:
Practicing Regenerative Agriculture

Featuring
Chef Salvatore Riccobono



Aug 1, 2024



Heath Carter

Seeds of Discord:
Christianity, Democracy,
and Our Present Crisis

Featuring
Chef James Graham



Sept 5, 2024



Elaine James

A Fresh Take on Freshwater Crises:
How the Old Testament
Sheds New Light

Featuring
Chef Margo Carner



Oct 3, 2024



Aminah Al-Attas Bradford

Good Trouble: The Intersections of
Religion, Microbiology,
Ecology and Race

Featuring
Chef Gabby Aron



Nov 7, 2024



Rebecca Nagle

Contemporary Indigenous Storytelling:
Exploring the History
Being Made Today

Featuring
Chef Joe Rocchi



**PRINCETON
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SEMINARY**



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bit.ly/firstThursdays