

## Harvest & Revel presents Harvest Justice

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*“Eaters must understand that eating takes place inescapably in the world, that it is inescapably an agricultural act, and that how we eat determines, to a considerable extent, how the world is used.”*

**Wendell Berry**

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When we pick up an apple or bottle of wine and the one from New Zealand is half the price of the one grown or produced just outside the city, we are reminded of how absurd the industrialized food system has become. It has been designed so that large producers half-way across the world, or at least the country, can keep their prices lower than small, independent producers that are a part of our local economy.

Mass produced processed foods, factory farmed animals, fish caught by giant bottom trawling nets, and monoculture crops on agribusiness farms may have lower price tags in the grocery store, but they are costing all of us in the long run. The pollution of our water, the degradation of our soil, the endangerment of different species, the displacement of indigenous people from their lands, the rise of diabetes, obesity, and cancer...these are all of the real costs of these “cheaper foods.” And the often exploited or seriously underpaid workers involved in harvesting, producing, packaging, and serving this food are paying the price with their bodies and their lives. Small farmers diversifying their crops and pasturing their animals as well as food makers making small batches of their product with quality ingredients, are not going to be able to produce the giant quantities and hit the wide distribution that will allow them to lower their prices as much as the other, larger players.

But let’s be real: for those of us who are hustling to pay increasingly high rent with little-to-no increase in income, knowing that the “cheaper” foods are

actually costing us all in the long run doesn't realistically change the fact that in this moment in the life of someone trying to eat, their price tag makes them more immediately affordable- even if they ultimately hurt our health and our planet.

We, as Harvest & Revel, are so grateful for the opportunity to cook the food that we believe in for all of our clients. We source our produce through [Myers Produce](#), [Lancaster Farm Fresh Cooperative](#), [Oko Farms](#), and [Hepworth Farms](#). We get our fish from sustainable seafood purveyor [Mermaid's Garden](#) and our meat from old-school family run [Pino's Prime Meat Market](#). This allows us to support and participate in a healthier and more ethical local food industry. However, we need to be real with ourselves and acknowledge that there are many New Yorkers who cannot afford the food that we serve. Thus we are striving to support food justice and food access initiatives with a holistic approach to bettering the food system in Brooklyn for everyone.

We are honored to be able to support our clients in their food decisions. Many of you have chosen us because you are drawn to food that is produced more intentionally- because you care about the process and story of your food. It's not enough for those of us who have the time and money to purchase or create better food than what is most available, to do so just for ourselves. In order to act in line with our values, we are committed to using our position to help redistribute resources so that everyone can eat well.

This is why we are launching the *Harvest Justice* initiative!

We are joining together with other Brooklyn-based food service businesses to raise money for *Northeast Brooklyn Housing Development Corporation*, a housing & social change organization based in Bed Stuy, Brooklyn.

About Growing Youth Power (the NEBHDCo project we'll be supporting):

This project prepares teenagers to live healthful lives and take action for food system change by training and employing teens in what is often their first

experience working. They develop leadership skills while they grow and harvest food for the food pantry and cook together.

### The Context:

These youth live and go to school in a neighborhood where 53% of children live under the poverty line, where public high schools have an abysmally low college readiness rate of 0-5%, and where 1 in 3 public high school students are overweight and obese.

This youth program not only combats *the results* of a failed system by teaching cooking and gardening skills, but also goes to *the root*- changing it by offering jobs and leadership training so youth can go on to develop their *own* solutions to the problems they see in their own lives.

### How To Donate to Harvest Justice:

When you work with us for event catering, private chef services or food coaching & mentorship- we will provide you with an optional donation form in your Booking Package. Donating to the project is as simple as taking 1-2 minutes to fill out the donation form and submitting it back to us with the rest of your signed Booking Package. We will then make your donation directly with NEBHDCo for you and you will receive a tax deductible receipt emailed to you directly from NEBHDCo.

We are also accepting donations from those of you that are interested in supporting the program but are not currently planning an event/using our other services. Just reach out to us and we'd be happy to send you the Harvest Justice donation form.

If you have any questions at all- please reach out! We'd love to hear from you. Thank you for your continued support.