

bryant terry

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CURRENT WORK

Author

- ***Organic Soul (Da Capo/Perseus, 2009)***
Author of book that offers healthy reinventions of traditional Soul Food dishes and educates readers about the importance of including local, seasonal, and organically grown food into their diets.
- ***Grub: Ideas for an Urban Organic Kitchen (Tarcher/Penguin, 2006)***
Co-author with Anna Lappé (Foreword by Eric Schlosser). Part exposé on misinformation campaigns against organic foods; part cookbook, which includes dozens of my original easy-to-follow recipes for healthful eating.
- ***Recipes from America's Small Farms (Villard 2003)***
Recipe contributor. Book promotes local foods by providing facts, resources, and original recipes.

Philanthropist

- **Black and Green Food Justice Fund (2007)**
Assembled a circle of two other food justice activists from different parts of the country to distribute mini-grants to projects and individuals working to build a more just and sustainable food system in the United States.

Presenter

- Keynote speaker, guest lecturer, and workshop facilitator at community-based organizations, conferences, community events, schools and universities including Cal Poly, Columbia University, New York University, Stanford University among others.
- Nutritional Cooking Instructor at farmer's markets, churches, and other public venues.

Writer

- Contributing writer, *Edible Memphis*, *Swapathgami*, and other magazines.

MEDIA COLLABORATIONS

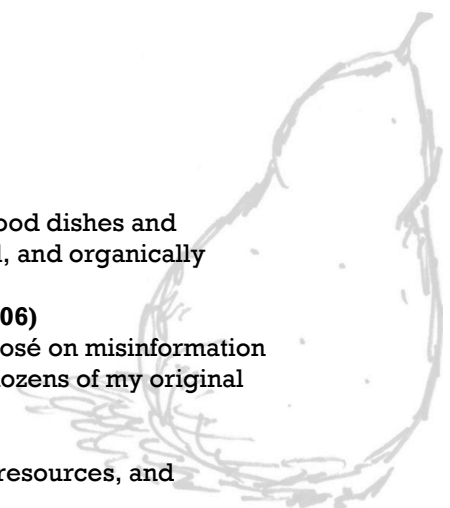
- **Film Garden Entertainment (Los Angeles, CA):** On-screen host and advisor to *Endless Feast*, a 13-episode travel show for PBS that documents a series of farm dinners around the country, bringing communities to the source of the food they eat.
- **Sundance Channel (New York, NY):** On-screen expert commentator on the "Eat" episode of the Sundance Channel's original series *Big Ideas for a Small Planet*
- **WorldLink Foundation (San Francisco, CA):** An on screen-expert and advisor for *Nourish: Food + Community*, a PBS film and educational project engaging people in a conversation about food, health, and the environment.
- **Black Entertainment Television (New York, NY):** On-screen guest chef on three episodes of *My Two Cents*, a one-hour topical talk show with original voices, discussing the issues of the day.

ADVISORY ROLES

- **Bioneers Conference (Marin, CA):** Advisor on youth programs of annual conference that brings together scientific and social innovators who have demonstrated visionary and practical models for restoring the Earth and communities.
- **Oakland Food Connection (Oakland, CA):** Advisor and fundraiser for community-based organization that supports the quality of life of Oakland's low-income residents by providing nutrition education and access to locally grown organic produce.
- **WorldLink Foundation (San Francisco, CA):** Advisor to *Nourish: Food + Community*, a PBS film and educational project engaging people in a conversation about food, health, and the environment.

ADDITIONAL EXPERIENCE

Founder | **b-healthy! (Build Healthy Eating and Lifestyles to Help Youth) (New York, NY)**



- a five-year initiative founded in 2001 to educate low-income youth about healthy cooking and food politics and train them to be peer educators and community organizers able to address issues related to community food security. In addition to managing a staff of three part-time employees, I designed curricula and facilitated workshops for youth and staff at non-profits, community-based organizations, and schools.

Nutritional Cooking Instructor | The People’s Grocery (Oakland, CA) 2003

- Designed curricula and facilitated workshops for “Collards n’ Commerce,” a nine-week summer program designed to train 8 young people to be food justice activists.

Community Food Educator | CLINTON HILL CSA (Brooklyn, NY) 2002

- Designed and implemented food demonstrations and provided educational materials for Community Supported Agriculture members.

Co-founder | LEFTovers Progressive Catering Company (New York, NY) 2001-2004

- Company’s mission was to provide primarily not-for profit organizations with affordable, fresh, mostly organic vegetarian food.

Organizing and Training Coordinator | Citizens for NYC (New York, NY) 2000-2003

- Planned and coordinated all aspects of the Youth Leadership Institute, Newcomers Youth Organizing Program and CYPHER--Community Youth Promoting Hip Hop Empowerment and Results. Duties included designing curricula, scheduling all activities, hiring/supervising adjunct trainers and facilitating workshops.

FELLOWSHIPS, AWARDS, AND RESIDENCIES

- **Food and Society Policy Fellowship** | 2008-2010
- **Natural Gourmet Award** | 2007
- **Nautilus Book Award (Grub)** | 2007
- **Seeds of Justice Award** | 2007
- **AEPOCH Healing Arts Flow Fund Award** | 2006
- **Gaea Foundation Sea Change Residency** | 2005
- **Glynwood Harvest Wave of the Future Award** | 2004
- **Open Society Institute New York City Community Fellowship** | 2002-2003
- **New York University Warren Dean Memorial Fellowship** | 1997
- **Xavier University of Louisiana Ronald McNair Scholar** | 1996

EDUCATION AND TRAINING

Natural Gourmet Institute for Health & Culinary Arts (New York, NY) 2001 – 2002
Graduated from Chef’s Training Program (2002)

New York University (New York, NY) 1997 – 2000
Masters in American History (2000)

CUNY Graduate Center (New York, NY) Fall 2000
Completed a six week advanced course entitled “Building Power for Justice: The History and Vision of Community Organizing.”

Xavier University of Louisiana (New Orleans, LA) 1994 – 1997
Major: English (honors); Minors: French and Political Science
Bachelor of Arts (1997)

Centre Internationale D’Etudes Francais (Angers, France) Spring 1997
Completed language and cultural immersion program and traveled throughout France for one semester.