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**Peninsula Open Space Trust (POST) presents  
José Andrés Chef, Restaurateur, Humanitarian--  
Headlines Food Sustainability Lecture at 7 P.M. PDT  
April 6**

*Virtual discussion with Jesse Ziff Cool is final event of POST's 2021 series*

**PALO ALTO, Calif. (March 9, 2021)** – [José Andrés](#), the Michelin-starred, Spanish-American chef and author, will speak at 7 p.m. PST April 6 in [Peninsula Open Space Trust's](#) (POST) 2021 Virtual Wallace Stegner Lectures. This is the fourth and final event in this year's series, titled "The Path Forward," which focuses on how our community addresses social and environmental issues. Andrés will appear in conversation with local food personality [Jesse Ziff Cool](#).

With the purchase of the \$30, full-access ticket, attendees will receive a private viewing link for this event with Andrés, as well as links to watch each of the [previously recorded lectures](#) from earlier this season (available through April 30).

**Advance registration at <https://openspacetrust.org/wsls-jose-andres/>.** Proceeds from the lecture series support POST's work to protect open space on the Peninsula and in the South Bay.



Andrés joins POST's 2021 Wallace Stegner Lectures to discuss sustainability in the restaurant industry. Many of his restaurants are focused on serving sustainably grown and harvested foods. His newest book, [Vegetables Unleashed](#), describes how the home cook can approach preparing vegetables in fresh and surprising ways that help to reduce food waste and our carbon footprint.

"Bringing distinguished speakers such as José Andrés to POST's lecture series allows us to share their insights on how to make our interactions with the world more sustainable and just," said **Walter T. Moore**, president of POST. "The important work done by each lecturer demonstrates

ways we can learn to live in harmony with nature and one another. They also encourage us to take action and ensure our planet can continue to provide for future generations.”

### **About José Andrés:**

Andrés is a Michelin-starred, James Beard Award-winning chef, and was named among Time's "100 Most Influential People." He is the founder and chairman of World Central Kitchen, the NGO behind #ChefsForPuertoRico. He also is co-founder of ThinkFoodGroup, which has more than thirty restaurants around the world. He is the author of three cookbooks and the New York Times best-selling *We Fed an Island*. That book describes how Andrés and his team cooked for hundreds of thousands of hungry Americans in Puerto Rico after the devastation of Hurricane Maria.

### **About Jesse Ziff Cool:**



Local author and restaurateur Jesse Cool is the author of seven cookbooks and through the years has written for dozens of publications. Cool operates the legendary Flea St. Cafe in Menlo Park and Cantor Arts Cool Café at Stanford University. She is a lecturer for Stanford’s Department of Education using her home garden and kitchen as a model classroom. She created Farm Fresh at Stanford Hospital, an organic, local menu option for patients. She is an expert on institutional food service and health care. She maintains that “Food Is Medicine” and that healthy, clean and delicious food is deserving for everyone.

POST’s annual [Wallace Stegner Lectures Series](#) pays tribute to Stegner, the conservation legacy of Pulitzer Prize-winning novelist, Stanford University professor and ardent spokesman for the West’s wild places. The series is supported by the Bill and Jean Lane Endowment, with additional support from Sand Hill Global Advisors, One World, Malone Media, Alex and Lily Wang, Wilson Sonsini Goodrich & Rosati Foundation, Pie Ranch and Embarcadero Media.

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### **About Peninsula Open Space Trust**

POST protects open space on the Peninsula and in the South Bay for the benefit of all. As a private nonprofit land trust, POST has been responsible for saving more than 80,000 acres since its founding in 1977. POST works with private landowners and public agencies to connect people and nature. Visit [openspacetrust.org](https://openspacetrust.org) for more information.

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## CALENDAR EDITORS, PLEASE NOTE:

### **\*\*CALENDAR LISTING\*\***

**Peninsula Open Space Trust (POST) Presents José Andrés at 7 p.m. PDT April 6**  
*Chef, Restaurateur, Humanitarian discusses sustainability in the restaurant industry as part of*  
*POST's Wallace Stegner Online Lecture Series*

**WHAT:** **José Andrés** is a Michelin-starred, James Beard Award-winning chef, and was named among Time's "100 Most Influential People." He will discuss food sustainability at 7 p.m. April 6, PDT with local food personality Jesse Ziff Cool. This lecture is part of the annual Wallace Stegner Lecture Series organized by [Peninsula Open Space Trust](#) (POST).

**WHO:** Andrés is the founder and chairman of World Central Kitchen, the NGO behind #ChefsForPuertoRico. He also is co-founder of ThinkFoodGroup, which has more than thirty restaurants around the world. He is the author of three cookbooks and the New York Times best-selling *We Fed an Island*. That book describes how Andrés and his team cooked for hundreds of thousands of hungry Americans in Puerto Rico after the devastation of Hurricane Maria.

**WHEN:** **Tuesday, April 6, 2021**  
7 p.m. Pacific Daylight Time

**WHERE:** **Online.** This event is \$30. Advance registration is required [here](#).