

Please join us for a Wednesday Evening Seminar

Food Impact – Food in Action

Lee Anne Wong, Chef/Partner of Koko Head Cafe

Daniel Anthony, Founder and Taro Farmer, Mana Ai

Wednesday
October 4, 2017
6:30 – 8:30pm

East-West Center
Hawai‘i Imin
International
Conference Center
Keoni Auditorium

1777 East-West Road
Honolulu, HI 96848

Open to the public.

*Light refreshments
will be served.*

*In order to support
sustainability efforts,
please bring your
own cup, plate, and
utensils*

*Any views, findings,
conclusions, or
recommendations expressed
by presenters and
participants at the
Wednesday Evening Seminar
do not necessarily reflect
those of the East-West
Center*

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The seminar this evening is about how food brings people together, and about how people coming together can make food better. The speakers, an eminent chef and leading farmer here on O‘ahu, will discuss the communities that form around food, their roles at different ends of the food pathway, and how strong relationships between people at different parts of the process can lead to innovations throughout.



Lee Anne Wong is Chef and Partner of the Koko Head Cafe, an island-style brunch house here in Honolulu. A graduate of the French Culinary Institute, Wong has cooked and staged in kitchens all over the world, including The French Laundry, Charlie Trotter’s of Chicago, Nobu, The Four Seasons, Casa Oaxaca in Mexico, and more. She competed on season one of Bravo’s “Top Chef,” and her stand-out performance led her to the role of Supervising Culinary Producer for seasons two through seven. She continued to work in television as a culinary consultant on “No Reservations,” “Chef Story,” and “Rocco’s Dinner Party.” Wong participates in Women Chefs and Restaurateurs, Project by Project (a volunteer organization that supports Asian-American Nonprofits), and has served on the Board of Directors for The Gohan Society. She has featured in publications such as People, Food & Wine, National Geographic, and Honolulu Magazine, and she recently published her first cookbook, “Dumplings All Day Wong.”



Daniel Anthony describes himself as “a multi-generational community organizer,” having come from a family that has worked closely with local communities in Hawai‘i. He is founder of Mana Ai, a business that produces hand pounded poi and pa‘i ‘ai (pounded taro without added water). Mana Ai works with taro farmers from Kaua‘i, O‘ahu, Maui and the Big Island. According to its website, the taro farms of Mana Ai “have been under operation and cultivation for at least three generations, many stretching back to the ancient times.” Mana Ai has over 20 years of experience producing pounded taro and has helped to re-establish the commercial sale of hand-pounded poi and pa‘i ‘ai.