



A SUSTAINABLE FUTURE

Chatham University Eden Hall Campus is far more than just a campus — it's a tight knit community, and a self-sustaining one at that. "This is a place where students experience and live sustainability every day," explains Lou Anne Caligiuri, executive director and dean of the Eden Hall campus. Perhaps most interesting about the contained environment — at least to foodies — is the cyclical and natural way in which meals are eaten, at once connected to the earth that provides and the kitchen that prepares.

"Before we even plan the menu, I meet with assistant farm manager, Tony Miga," says Christopher A. Galarza, chef manager on campus. Galarza is employed by Parkhurst Dining, member of Eat'n Park Hospitality Group, which provides the services of the dining room. His menus are dictated by the farm's harvest, thus incorporating only the freshest, seasonal ingredients. "I place my order with [Miga] so we can receive the fresh produce, grains, and occasional honey (from our onsite apiary)," Galarza continues. "If at any point I decide I want to utilize something that he doesn't have, I will supplement my inventory with produce from Paragon (our purveyor) and, at that point, I shop for local vegetables." So even those items that aren't found on the campus' own farm are not coming from far, but rather from the community with a slightly larger radius. "We try and take

the lessons that we learn from the campus about sustainability and bring it to the community."

Still, the campus is yielding an ever-growing amount and diversity of sustenance. In addition to an apiary for honey, an aquaculture garden is being developed to provide fish for the menu on campus. "Our plan is to either smoke the fish for future meals, prepare it for special functions, or simply enjoy it for the evening meal," Jamie Moore, director of sourcing and sustainability for Eat'n Park Hospitality Group explains. Developing the final plan for how best to humanely process the fish will fall on the students. As it is a college campus, they play an ever-important role in continuing its advancements in sustainability, constantly generating ideas for innovation.

"The learning isn't over when the book goes back on the shelf or the class period is over," says Caligiuri. "It is who we are and what we are." That learning spirit paired well with Parkhurst's own long-tenured commitment to sustainability as both organizations share their creative minds on different projects, like a pickling venture.

"We are working closely with the farm on growing specific crops," says Moore. Watermelon radishes, beets, daikon radishes, and eggplant will be incorporated into the classroom, "specifically the fermentation class in which they will work on pickling recipes for these produce items." After a recipe is approved, the pickles will be prepared and processed by Parkhurst Dining. The symbiotic relationship between Parkhurst and Eden Hall echoes that of the land and its inhabitants on campus: working together to create a better future.

"We are committed to maintaining a robust natural environment," implores Caligiuri. "If you consider the natural environment, the built environment, and the restorative legacy of the

Eden Hall Farm, you can begin to understand why this place is so special. Our hope is that together we will 'learn, act, and progress in a way that corrects our course and encourages us to forge a new path into the 22nd Century.'" **Chatham University Eden Hall Campus**, 6035 Ridge Road, Gibsonia. 412.365.1600. chatham.edu/edenhall. **Parkhurst Dining**, 285 E. Waterfront Drive, Homestead. 412.464.3463. parkhurstdining.com.



CRAVING UMAMI

Umami is a taste identification somewhat newer to stateside dining, though it factors highly in many of the foods we treasure. Notably in Asian cuisine (the word itself is Japanese), umami is present in fish and soy sauces

and induces salivation. It's a deeper understanding of savory, a taste that can be traced through history and is scientifically sound. But if you ask Roger Li, owner and chef at the new Lawrenceville restaurant Umami, all of that only scratches the surface. "It brings me back to a place. I crave it. It's crave-able," Li says. "It's not just a taste, it's a feeling. The full experience of something you want to come back to." If that's the case, then Li has truly created umami in restaurant form, developing a warm, inviting, Japanese-inspired dining experience. Every dish pays homage to the restaurant's namesake, adding depth of flavor to Japanese street foods that aren't so easy to find in Pittsburgh. We would be remiss to not recommend the Okonomiyaki, a savory Japanese pancake with bacon and cabbage. Umami, indeed. **Umami**, 202 38th St., Lawrenceville. 412.224.2354. umamipgh.com.

MOVIN' ON UP

We've heard that bigger is better, and such has certainly been the case for Penn's Corner Farm Alliance. When the alliance formed in 1999 — a co-operative of five farmers in collaboration with Bill Fuller of big Burrito — it provided a critical link for farm-to-table eating, especially as both restaurant and private-dining culture shifted towards consumers wanting to be more acquainted with the origins of their foods. With the co-op staff managing sales, delivery, and other logistics, the founding farms were able to flourish. So, it comes as no surprise that the next step for Penn's Corner is a bigger one, as it moves its home base from East Liberty to Upper Lawrenceville — a big move to a bigger space. "Both wholesale and retail customers have come to rely on Penn's Corner as a Pittsburgh food hub that conveniently links together rural farms and urban markets," says Penn's Corner general manager Neil Stauffer. "And we love that identity. So we are thrilled to find a new home right here in the city." **Penn's Corner Farm Alliance**, 150 54th St., Lawrenceville. 412.363.1971. pennscorner.com.