For Immediate Release

*[Venue Name]* Builds Community through a Bartering Feast

***[City]* — *[Date]* —** The growing international movement of DIY foodies is coming to ***[City]***. Now’s your opportunity to see what all the buzz is about. On ***[Date]***, at ***[Time]***, ***[Venue Name]*** will host a food swap.

From Austin to Edinburgh, Toronto to Berlin, food swaps have been popping up across the globe. A food swap — a gathering of friends and food lovers to exchange their homemade goods — is a festive and delicious marriage between today’s growing maker culture and the popular buy-local movement. No money changes hands when participants trade their homegrown and homemade food items.

“The point of the food swap movement is to celebrate the growing, raising, and making of food,” writes Emily Paster, author of *Food Swap (Storey Publishing, 2016)*. “While trading food items is a practice as old as agriculture itself, the modern ‘movement’ is the natural outgrowth of the DIY revolution.”

Food swap participants leave the event with tasty tidbits that will keep their pantries well stocked for several days, but it’s the wider community that reaps the lasting reward. In-person events that bring strangers together are rare in today’s world. Paster says that’s part of what makes food swaps special: “They cut through the barriers that separate us — things like age, class, race, and geography — and connect people who share a love of food.”

To learn more about the ***[Venue Name]*** food swap and to sign up, visit [website URL].

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| For more event information, press only:[PR Contact Name][phone number][email] | For more information on *Food Swap*:http://www.storey.com/books/food-swap/ Alee Moncy  alee.moncy@storey.com  413-346-2116 |