ANNOUNCEMENTS

The latest news from New Harvest:

- Have you heard? Our second-ever conference on cellular agriculture will be taking place in NYC this fall! Exact dates are TBD, so watch this space for updates! If you're interested in sponsoring or exhibiting at New Harvest 2017, please get in touch.

- We've moved our original content over to a new space on Medium! New Harvest project profiles, blog posts, interviews, and other content will continue to be hosted there as always, but you will be able to subscribe to and share it via Medium as well.

- Team New Harvest is headed to Ottawa this week, for our first ever Fellows retreat! Believe it or not, this will only be the second time (after the New Harvest 2016 conference) that Isha, myself, and our four Research Fellows (Abi, Marie, Natalie, and Jess) will be in the same place, at the same time. Needless to say, we're pretty excited! If you're following our Instagram account, you might even catch a story here and there.

UPCOMING EVENTS
- New Harvest's *Meat/Culture video* (created by Derek Lau) will be included in the Museum of Design Atlanta's exhibit *Food by Design: Sustaining the Future* until May 7.

- Isha is speaking at the *Stanley N. Gershoff Symposium* at Tufts University on March 31 in Boston, MA.

- Isha will be moderating a panel at the International Dairy Foods Association *ProFood Tech* conference, April 4 - 6 in Chicago, IL.

---

FROM AROUND THE WEB

Our favourite content this week about the world of cellular agriculture:

- New Harvest Research Fellow Natalie was interviewed for the *Soonish* podcast, which you can listen to [here](https://soonish.com) [at the 22:20 mark]! Host Wade Roush's coverage of cultured meat is refreshingly grounded, and we loved that his questions were both in-depth and accessible at the same time. A full version of Natalie's interview will also be made available soon.

- Interested in the novel biotech products that could emerge over the next 5-10 years, and how they may be regulated? The *National Academies of Sciences, Engineering, and Medicine report* "Preparing for Future Products of Biotechnology" is being released tomorrow. To take part in the public release webinar, register [here](https://www.nationalacademies.org). The recording will be made available online following the webinar.

- Over three years after the world's first cultured beef hamburger was publicly tasted, *ITV caught up with Mark Post on his effort to bring cultured meat to market in The Netherlands*. Check out the story [here](https://www.itv.com).

---

EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE

- **Spiber**, the Japanese company making spider silk via fermentation, is expanding! For more information, visit their website.

- **Afineur** is on the lookout for new microbe tamers/fermentation gurus/flavor architects to join their Brooklyn-based team! Interested? Get
in touch by writing to hello@afineur.com.

- Interested in designing custom microbes for clients across multiple markets? **Ginkgo Bioworks is hiring!** Learn from nature to develop new organisms that replace technology with biology. The current list of opportunities at Ginkgo Bioworks is here.

- Want to work at the intersection of fashion and biotech? **Modern Meadow is hiring!** The Brooklyn-based team creating bio-fabricated leather is growing, with openings for a number of positions. Check out their website for more info.

- Do you want to disrupt the food space by creating the world’s first animal-free egg white? **Clara Foods has several openings** in their San Francisco-based team. For more information, check out their website.

- The **Good Food Institute is hiring for a number of positions** related to cellular agriculture and the development of plant based foods - Check them out here.

- Is your cellular agriculture company looking to expand? **Get in touch** to have your job posting shared on the New Harvest newsletter and website!

New Harvest is powered by people like you.

Donate Now!

New Harvest is a nonprofit 501(c)(3) organization.
EIN/tax ID number: 20-1425438
All donations are fully tax deductible.