ANNOUNCEMENTS

The latest news from New Harvest:

A nerve-wracking but very fun appearance talking about cell ag on live TV!

- **On May 1, we closed the very first academic research project that we began funding in 2015.** It was a difficult decision for us to make with Abi, but a journey that we learned a lot from. We put together a [blog post](#) about this, and welcome your thoughts on our learning experience.

- **Isha and I did a live interview for Cheddar TV on April 25th!** Check out the segment [here](#).

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 participating in a panel discussion at the *Rethinking Animals summit*, May 6-7 in NYC.

• The Modern Agriculture Foundation is hosting their cultured meat conference, *Future Meating: The Path to Commercialization*, May 7 in Haifa, Israel.

• Erin will be presenting at the *Thought for Food summit*, May 26-27 in Amsterdam, The Netherlands.

• Isha will give a keynote at the Third Biotech Entrepreneurship Summit, June 3 in Los Angeles.

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**FROM AROUND THE WEB**

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

• Michael Selden, a former New Harvest intern, has just started a cultured fish company called Finless Foods! Read all about it in the *SF Chronicle*.

• Another New Harvest alumna, Meera Zassenhaus, contributed an essay on cultured meat to Brian Kateman's newly released book, *The Reducetarian Solution*. The essay has also been re-published in *Quartz*.

• I recorded a podcast interview with Matteo De Vos at *For Food's Sake*. Have a listen [here](#).

• Labiotech EU has published a new interview with cultured beef hamburger creator Mark Post, available [here](#).

• A recent article in *Haaretz* gives an overview of some of the work on cultured meat that is taking place in Israel.

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**EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE**
• Are you a PhD scientist with expertise in cell culture techniques, media preparation, cell isolation, immunostaining, and basic molecular biology? **Finless Foods is seeking a Head Researcher to join their SF-based team immediately.** Check out their [LinkedIn posting](#) for more details, and write to [mike@finlessfoods.com](mailto:mike@finlessfoods.com).

• **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](mailto: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!

Til next time,

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