



Food Markets of the 21st Century. New developments for a new society



The new model established by Mercado de San Miguel in Madrid will serve as the starting point to debate the future of food markets, in conjunction with tastings of regional products and traditional recipes from Madrid.

ROUND TABLE + TASTING

A discussion on the evolution of food markets and their role as places of exchange, consumption and socialization, with special emphasis on [Mercado de San Miguel](#) (Madrid). With [Richie Brandenburg](#) (Director of Culinary Strategy, [Union Market](#), DC) and [Elisabeth Williams](#) (President of the [National Food and Beverage Foundation](#) and Director of the [Southern Food and Beverage Museum](#)) moderated by [Tim Carman](#) (Food Writer, *The Washington Post*).

Followed by tasting of regional products and traditional recipes from Madrid

This event is part of [Eat Spain Up!](#), a month-long program of activities about gastronomy and Spain.

CULINARY ARTS
WASHINGTON, D.C.

Mon, October 16, 2017

Venue

Former Residence of the Ambassadors of Spain, 2801 16th Street NW, Washington, DC 20009

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Admission

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[Eat Spain Up!](#)

Credits

Eat Spain Up! is presented by [SPAIN arts & culture](#), the [Embassy of Spain in Washington](#) and [Spain-USA Foundation](#), and organized by [Cómete España](#), [Asociación el Ojo Anónimo \(ACEOA\)](#) and the [Federation of Chefs and Patisiers of Spain \(Facyre\)](#), with the support of the [Ministry of Education, Culture and Sport](#), the [Spanish Agency for International Development Cooperation \(AECID\)](#), [Foods and Wines from Spain, Turespaña](#), [Comunidad de Madrid](#), [Burgos Alimenta](#) and [Extremadura Turismo](#). [View the full list of partners and sponsors](#).