



**FOR IMMEDIATE RELEASE**

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**Founding Farmers and the George Washington University Mark First Anniversary of  
Largest Restaurant-Owned Urban Apiary**

*Eight New Beehives Installed to Support New Research Initiatives*

**WASHINGTON, DC, April 18, 2012** – Founding Farmers, the [greenest restaurant in Washington, D.C.](#), and [the George Washington University](#) are pleased to announce the second year of their shared urban apiary. The restaurant has added eight new hives filled with Italian honeybees to the apiary on GW's Lisner Hall rooftop in downtown DC after the demise of last year's six hives.

"The urban apiary has been a key way for Founding Farmers to continue pushing ourselves to be as sustainable as possible," said Dan Simons, Principal of VSAG, the [restaurant consulting and management firm](#) for Founding Farmers. "We decided to increase the number of hives in the apiary so we can continue to focus on education, and – of course – reap the benefits at the restaurant. We are so proud to further our commitment to community engagement through this partnership with GW."

The second year of the restaurant's apiary also marks the second year for a special monetary scholarship to be awarded to a GW biology student serving in the apiary study program.

We are looking forward to continuing our partnership with Founding Farmers, which allows our students and faculty an opportunity to research and learn more about bees and the honey they produce," said Diane Knapp, co-chair of the [Urban Food Task Force](#) at the George Washington University.

In a new research effort, today GW's Hartmut Doebel, assistant professor of [biological sciences](#), and his students will catch and mark the bees from observation hives with small colorful dots so they can be tracked as they fly over the city, visiting the District's flowers and other plants. Once the bees return to the hives, they will be checked so that their pollen collection patterns may be analyzed and studied.

Though it is not anticipated that the new hives will yield mass quantities of honey this year, Founding Farmers will draw culinary inspiration from the bees with menu items that highlight honey as an ingredient. Additionally, an educational center and honey display featuring a honeycomb, sample honey and literature on apiaries and bees will be installed in the waiting area/library in each of the Potomac and downtown Washington, DC restaurants. The apiary underscores both Founding Farmers — and the Founding Farmers Bees' — commitment to local eating and community engagement and awareness of the importance of pollination for our food supply.

Visit the [Founding Farmers website](#) for honeybee updates and follow the bees on Twitter @FFBees.

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**About The George Washington University** - In the heart of the nation's capital with additional programs in Virginia, the George Washington University was created by an Act of Congress in 1821. Today, GW is the largest institution of higher education in the District of Columbia. The university offers comprehensive programs of undergraduate and graduate liberal arts study, as well as degree programs in medicine, public health, law, engineering, education, business and international affairs. Each year, GW enrolls a diverse population of undergraduate, graduate and professional students from all 50 states, the District of Columbia and more than 130 countries. To learn more, visit [www.gwu.edu](http://www.gwu.edu).

**About Founding Farmers** - Founding Farmers is Washington's Greenest Restaurant, offering farm-inspired American true food and drink in a modern, casual and eco-friendly farmhouse setting just three blocks from The White House. Opened in September 2008, the flagship restaurant has gained international recognition for its triple-green approach to sustainable agriculture, earth-friendly operations and as the first LEED Certified restaurant in the Nation's Capital and the first upscale-casual, full-service LEED Gold restaurant in the country. The menus feature classic dishes with true food sourced from sustainable producers and an award-winning mixology and bar program. In late 2011, Founding Farmers opened a second location in the heart of Montgomery County, Maryland. Visit [www.WeAreFoundingFarmers.com](http://www.WeAreFoundingFarmers.com) to learn more. Twitter: @FoundingFarmers