

**FOR IMMEDIATE RELEASE**

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Schenectady, NY

## **miSci to open New Exhibit: “*Ground to Gourmet: Tracing the Origins of the Food We Love*”**

### **miSic and Nowigence announce artificial intelligence collaboration using Lille.ai**

Three new exhibits will be opening at miSci on Saturday, September 30, 2023. Together, these three exhibits will take visitors on an amazing tour of food and food technology covering past, present, and future that reaches from thousands of years in the past all the way into the space age!

#### ***Ground to Gourmet: Tracing the Origins of the Foods We Love***

*Ground to Gourmet* blends history, science, and art while exploring the deep culinary heritage of New York State. With interactive displays, artifacts, and art visitors are transported on a journey through the fascinating origins of the food we cherish. *Ground To Gourmet* is produced by a collaboration between miSci and the **Schenectady County Historical Society** as well as with cultural content from the **Iroquois Museum** (Howes Cave, NY).

Building on the significant interest in artificial intelligence, a highlight of *Ground to Gourmet* will feature an AI copilot to dig deep into the shelves of our archives, visitors are transported on a journey through the fascinating origins of the food history past and present.

*Ground to Gourmet's* artificial intelligence is a strategic partnership with an Albany, NY based AI company called **Nowigence** the creators of Lille.ai. The miSci-Lille partnership empowers museum patrons and visitors to explore centuries of knowledge stored within historical documents and manuscripts. It offers an unprecedented opportunity to interact and ask any questions to vast historical

records, enriching your learning experience and affording profound insights into the science and development of foods.

"We are thrilled to partner with miSci in this exciting endeavor", said Anoop Bhatia, CEO of Nowigence. "Lille.ai opens a novel way for young minds to learn new subjects overcoming the challenges of stress and fatigue associated with fresh learnings. Healthy eating and a relaxed inquisitive mind building in depth knowledge daily, unlocks a life of joy and success".

### ***A Taste of Science***

*A Taste of Science* highlights the role science plays in delaying food decay and keeping food nutritious and safe for us to eat. Visitors can explore a giant pantry, discover preservation techniques, and learn all about making our food last longer. *A Taste of Science* was produced by the Canada Agriculture and Food Museum.

### ***Space to Spoon***

*Space to Spoon* discovers how technology developed for space exploration helps us feed people here on Earth. With interactive activities and visual delights, visitors learn about satellites, farming and more. *Space to Spoon* was produced by the Canada Agriculture and Food Museum.

Please note, miSci will begin fall-winter hours starting September 16<sup>th</sup> -- the Museum will now be open to the public every weekend from 11:00AM to 5:00PM.

### **About Nowigence:**

Nowigence Inc. builds applications that leverage AI to close the information gap for knowledge seekers and decision-makers. Our flagship AI SaaS products serve content writers, historians, researchers, curators, educators, students, B2B salespeople, and retailers with insights built from scattered datapoints providing full traceability from source to shelf. Empower every idea, without the clutter to celebrate accomplishments daily, and yet be inspired to seek more.

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### **Image Information:**

***Photo Caption & Credit:*** *Shaker's Seed Box, Lebanon, NY Late 19<sup>th</sup> century, gift of Sister Jennie Wells, miSci 37.29 (Collection-miSci Permanent Collection & Archives)*

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