

TASTE THE FUTURE OF FOOD



Biodiversity for Resilience.



We depend on a shockingly fragile foundation for our food. In fact, of the 30,000 edible plant species that exist, just four account for around 60% of our calories. What many people don't realize is that we're losing food diversity every day. If we're going to sustainably produce enough nutritious food for 9 billion people by 2050, we need to conserve and share all food diversity.

Most of us are fortunate to eat three times a day. That's three opportunities we have to decide which foods to consume, where to source them, and which establishments to support. By demanding more diverse foods, we can provide the foundation for a nutritious and resilient food system.

PG 06 **Food Forever**

PG 08 **Meet the Chefs**

PG 38 **Take Action**

PG 42 **About Us**



WE DEPEND ON

4 CROPS FOR
60% OF OUR
CALORIES

WHEAT
RICE
MAIZE
POTATO

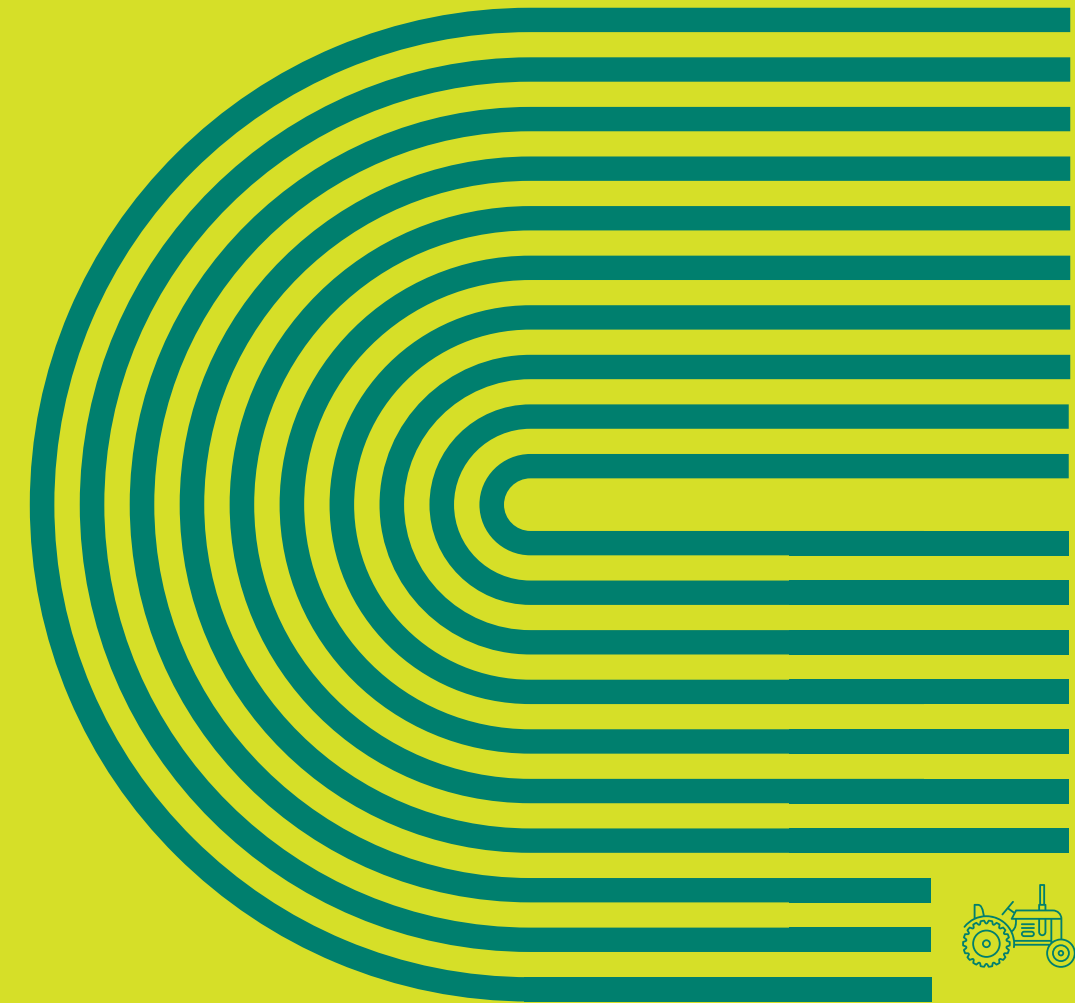
Food Forever Experience Chicago

**13 Chefs. 22 Diverse Ingredients. One Mission -
*to plate up the future***

The Food Forever Experience Chicago will take us from the chef's table to the seed bank and many places in between, as we watch chefs transform the weird and wonderful into the extraordinary.

Taste ingenious dishes featuring crops backed up in the Arctic - inside the Svalbard Global Seed Vault – and locally sourced specialties like pawpaw and ancient corn, as well as rediscovered foods from around the world, such as amaranth, moringa, edible insects and more.

Get ready to learn a little and be inspired a lot, as we show why these and other lesser-known crops are so important for creating resilient, sustainable and delicious food systems.



Chicago

**"Variety is the very spice of life,
that gives it all it's flavor."**

- WILLIAM COWPER

MEET THE CHEFS



Rick Bayless & Andres Padilla

Now the culinary director for Chef Rick Bayless’ restaurant group, Chef Andres Padilla leads the creation of distinct Mexican menus, both rustic and refined.

By day, he can be found leading staff education sessions, where he delights the front and back of house with whole animal butchery demonstrations and in-depth chile classes. By night, he’s the Chef de Cuisine at the live fire kitchens of Leña Brava.

A native of New Mexico, Chef Andres began his culinary career with an internship at Pappadeaux Seafood Kitchen, where the whole-fish, high-volume restaurant experience would prove invaluable.

After stints in professional kitchens in the southwest, he moved to Chicago to take a sous chef job cooking Latin fusion cuisine. He was offered the sous chef position at Topolobampo in 2008 and quickly established himself as an emerging talent with daring, bold and elegant dishes.

He was named partner of Bayless’ restaurant group in 2016, the same year he claimed the crown of Cochon Heritage BBQ in Chicago.

He lives on Chicago’s northwest side with his wife and three children. He still loves a good New Mexico hatch chile.

@rick_bayless
@andrespadilla



Top to Bottom:
Rick Bayless, Andres Padilla
Photo credit: Eliesha Johnson

THE CHALLENGE



SUNFLOWER HEADS
Sunflower seeds are commonly eaten by themselves, but the flower’s beautiful petals and young buds are also edible. There are about 70 species of sunflower and almost all are from North America. Sunflower buds have a mild taste similar to artichokes after the thick outer layers are removed and the cores are boiled.

PURSLANE
Purslane is a leafy vegetable that is hidden under our noses, growing as a weed in the United States. But perhaps do not be so quick to remove it from your garden- it is high in vitamins C and E, iron and magnesium. It has a slightly sour, salty taste. Purslane is most commonly eaten fresh in salads.



ANDRES’S DISH:
Tamal Agrio de Quelites

MEET THE CHEF



Brian Enyart

Brian Enyart began his career at age 19 working for acclaimed chef Rick Bayless at Frontera Grill and was eventually promoted into a managing chef role. In 2007, he was named chef de cuisine at Topolobampo, where he oversaw the creative direction of a kitchen team of more than 50 employees. During his tenure, Topolobampo became the first restaurant in the Michelin Guide’s 100-year history to earn a star. Bayless took Enyart on several trips to Mexico, including Mexico City, the Yucatan Peninsula and Oaxaca, which continue to influence his cuisine today. In 2015, Enyart and his wife, Jennifer, opened Dos Urban Cantina in Chicago’s Logan Square. The Mexican-inspired restaurant uses techniques, ingredients and classic dishes as an inspiration to explore the flavors of Mexico in the Midwest. Dos has received significant praise since opening, including Chicago Tribune calling it “the most important Mexican restaurant to open in Chicago since Topolobampo” and Chicago magazine’s #5 Best New Restaurant.

@dosrestaurant
@dosurbancantina

THE
CHALLENGE



PAWPAW

Pawpaw fruits are the largest edible fruit indigenous to the United States. They have a sweet, custardish flavor similar to banana, mango or pineapple. They are mainly eaten raw, but are also used to make ice cream or desserts.



BRIAN’S DISH:
Pawpaw aguachile, shrimp, hominy

MEET THE CHEF



Chris Pandel

Executive Chef / Partner

Swift & Sons, Cold Storage, Dutch & Doc's, Cira Take everything that connotes Midwestern charm—effusive goodwill, love of community, and a steadfast work ethic—and you will find its embodiment in Chef Chris Pandel, chef/partner of Swift & Sons, Cold Storage, Dutch & Doc's, and newly opened Cira. His food is just as appealing: rooted in classic French technique and predominantly local Midwestern ingredients, Pandel's cooking is rustic, yet refined.

In 2008, Pandel opened neighborhood eatery, The Bristol. Located in Chicago's Bucktown neighborhood, Pandel's menu centered around handmade pastas and charcuterie; farm-fresh, locally sourced produce; and a nose-to-tail approach to cooking. James Beard Nominee, Balena, an ode to Italian influenced simplicity, opened in Chicago's Lincoln Park neighborhood in March of 2012, with a menu consisting of handmade pastas; pizzas from the wood-fire oven; and locally-sourced, farm-fresh meats and produce.

Pandel then opened Formento's on Chicago's West Loop "Restaurant Row" in January 2015. Formento's is an Italian-American heritage restaurant with warm hospitality and polished service, reminiscent of a 1950's "red sauce joint," featuring classic Italian-American fare grounded in tradition.

In October 2015 Pandel, along with Boka Restaurant Group and B. Hospitality Co. opened Swift & Sons, a retro modern steakhouse that celebrates the history of Chicago's meatpacking district. At Swift & Sons, Pandel provides the restaurant with his signature focus on high quality, locally sourced ingredients and classic cooking techniques presenting a menu of reinvented steakhouse classics, "boutique beef," thoughtful vegetarian dishes and seasonal sides. Pandel then opened Cold Storage, located adjacent to Swift & Sons, in December 2015. The casual seafood concept offers an approachable menu of fresh seafood, salads, and sandwiches. He then went uptown to open Dutch & Doc's in 2018 – a casual, brasserie-style restaurant in Chicago's Lakeview - a mere 500 feet from Wrigley Field's home plate.

Pandel's most recent endeavor, Cira, is a modern Mediterranean restaurant in partnership with The Hoxton, Chicago. Located on the hotel's ground floor, Cira is an all-day eatery, serving breakfast, lunch, and dinner seven days a week. The menu largely consists of small, shareable plates, inspired by the countries that make up the Mediterranean Basin and their symbiosis over the years. Pandel shares his time overseeing the kitchens and culinary concepts at Swift & Sons, Cold Storage, Dutch & Docs, and Cira.

@swiftandsons

www.swiftandsonschicago.com

THE CHALLENGE



MORINGA

Moringa is a fast-growing, drought-resistant tree native to India, but it can also be found in many parts of the tropics. It is sometimes called the "Never Die Tree" because of its extremely hardy nature. The young seed pods and leaves are used as vegetables and many other parts are valuable for traditional herbal medicine.



CHRIS'S DISH:

Moringa falafel with moringa & sumac yogurt

MEET THE CHEF



Christine Cikowski

At Honey Butter Fried Chicken in Chicago's Avondale neighborhood, Christine Cikowski serves a menu mindful of just how comforting food can be, especially when made with high-quality ingredients sourced from local farmers and enhanced ever so subtly with chefly touches. Opening the restaurant in fall 2013 served as the culmination of several elements for Cikowski: putting her and Co-Chef/Owner Josh Kulp's ideas into a brick-and-mortar restaurant; continuing the community they built around Sunday Dinner Club, which they'd founded in 2005; and creating a business at which they'd want to work, backed by business principles that embodied valuing employees. "It was challenging to put ourselves out there, and humbling to open a restaurant and actually have it be successful," Cikowski says. "I think our progressive business practices set us apart, like paying employees living wages, on the path to thriving wages in the future, and offering health insurance and good quality of life. We can see the positive effects of offering these benefits, and it's changing people's lives for the better, which in turn changes our business for the better."

She grew up with parents who loved to cook, bake, and garden, and had worked in restaurants since she was 16, but didn't follow her passion for cooking until she was 27, enrolling in Kendall College School of Culinary Arts in Chicago. At culinary school, she met Kulp, and the two of them began hatching plans for Sunday Dinner Club after reading a New York Times article on underground dining. Cikowski worked at Blackbird in Chicago for 20 months after graduating and consecutively launched Sunday Dinner Club. Her experience at the award-winning

restaurant grafted onto her personal chef philosophies, from how to run businesses to cooking high-quality seasonal food and putting menus together.

Throughout the years, Cikowski, along with Kulp, garnered acclaim including a Chicago Tribune Dining Award in 2014, Starchefs.com Rising Star Chef in 2015, and Good Food Chef of the Year award from Family Farmed in 2017. Additionally, Honey Butter Fried Chicken won both Chicago Tribune's Reader's Choice Award for Best Fried Chicken in 2016, and Chicago Magazine's Reader's Choice Award for Best Fried Chicken in 2017. Christine has worked closely on activist and community initiatives with Pilot Light, RAISE, the James Beard Foundation, Chicago's Green City Market, The Mayor's Task Force for Working Families, and Step Up Women's Network, where she's held the position of chef chair for four years. She still contends that her greatest achievements are holding a handstand in yoga class, keeping her bay leaf tree alive, and coaxing her nieces and nephews to try new foods.

Christine currently resides in Chicago, but part of her heart and soul lives in the mountains, deserts, and forests. When she's not working the floor greeting customers, adapting new systems at Honey Butter Fried Chicken, or imagining the next menu for Sunday Dinner Club, Christine can be found hanging out with baby goats, rationalizing yet another plane ticket purchase, or writing for her website:

www.achefwhowrites.com

@christinecikowski

@honeybutterchi

THE CHALLENGE



LONG OF NAPLES SQUASH BLOSSOMS

Squash are from Mexico and their flowers are a part of Mexican cuisine, often featured in soups or to fill quesadillas. Long of Naples is a squash variety which produces giant squash with edible blossoms, which can be eaten raw or cooked. They bring a very subtle flavor to most dishes.



CHRISTINE'S DISH:

Toasted squash blossom honey butter with ricotta and squash camchi corn muffins

MEET THE CHEF



Craig Degel

Craig Degel is the Executive Chef for Restaurant Associates at Google Chicago where he has been leading the kitchen for nearly 2 years. Prior to joining the team there he was an Executive Chef with Lettuce Entertain You Enterprises overseeing their restaurants Il Porcellino and Ramen-san. Other work as a chef includes neighborhood Italian favorite Ceres’ Table, Solo Trattoria and Restaurant Noca in Phoenix and two years as sous chef at Eataly Chicago. A native of California and well-versed in Italian cooking traditions, he believes that the best food has a sense of place, is inspired by the highest quality ingredients available and is prepared using simple, time-honored techniques that allow the flavors to shine.

@craigrdegel

THE CHALLENGE



QUEEN WEAVER ANTS

Weaver ants are one of the most widely consumed insects and are very popular, as they have a dual purpose. They are edible for human consumption, both high in protein and fatty acids, and act as a biological control agent as they can increase plant productivity by reducing other pests and insects. They are particularly important in Southeast Asia where they are commonly eaten, and in Thailand, they are an expensive delicacy, twice the price of beef.

BLUE HOPI BABY EAR CORN

For the Hopi Native Americans, agriculture is a very important part of their culture. Hopi tradition says that at the beginning, the guardian of the Earth allowed each tribe to choose a type of corn. All the other tribes took large ears and the Hopis were left with a short ear of blue corn. This came with a long, difficult life but meant they were resistant to hard times. Indeed, traditional Blue Hopi varieties are extremely drought-tolerant thanks to their deep roots.





CRAIG’S DISH:
Blue Hopi corn sopas with quelites, salsa de hormiga reina and queso fresco

MEET THE CHEFS



Ellen King

With a combined passion for history, heritage grains, and baking, Ellen King is the Co-Owner and Head Baker at Hewn, an award winning bakery in Evanston, IL. Recognized by The New York Times, Saveur, Forbes, and other notable publications, King is a frequent speaker and educator on the benefits of heritage wheat and small scale milling.

A classically trained chef, King is a graduate of the Seattle Culinary Academy and she holds an MA in American History from the University of Maine. King’s first cookbook, Heritage Baking, was published by Chronicle Books in 2018. The book features more than 45 beautiful bread and pastry recipes. King is a member of Women Chefs and Restaurateurs, the Bread Bakers Guild of America, Les Dames d’Escoffier, and the Illinois Restaurant Association. She lives in Evanston with her family.

@hewnbread

THE CHALLENGE



DAYLILY BUDS

The unopened flower buds of the daylily are delicious, with a rich, sweet flavour when cooked. The colourful flowers are also edible and are eaten in Chinese soups. Daylily plants are vigorous growers, able to tolerate drought and frosty conditions.



ROASTED IROQUOIS CORNMEAL

Iroquois Native Americans continue to grow their prized white corn, although it requires more effort than most varieties. Historically Iroquois women grew this corn, shelled and cooked it as staple part of their diet. Eating Iroquois cornmeal supports the preservation of their history as well as the preservation of this unusual, large-eared variety with a unique, slightly nutty flavour.



ELLEN’S DISH:
Roasted Iroquois country bread

MEET THE CHEF



Greg Wade

Leading America's bread renaissance in Chicago is Greg Wade, Head Baker at Publican Quality Bread, the wholesale bakery under the Publican family of restaurants. A graduate of the Illinois Institute of Art's Culinary Program, Wade started his career at Taxim in Wicker Park, where he specialized in breads and pastries. To deepen his knowledge of bread-making, Wade joined the opening team at Girl & the Goat in 2010, excelling under Chef Stephanie Izard's guidance. In 2013, Wade moved to Izard's Little Goat to oversee bread baking at Girl & the Goat, Little Goat and Little Goat French Market.

Since joining Publican Quality Bread as head baker in 2014, Wade has transformed the concept's baking program from a seedling operation within Publican Quality Meats to a highly successful wholesale division that works hand-in-hand with One Off Hospitality's other concepts as well as the top chefs, farmers and retail owners in the Windy City. Specializing in whole grains and fermentation, Wade was honored with a James Beard Award for "Outstanding Baker" in 2019, and has been featured in the recently released documentary, "Sustainable: A Documentary on the Local Food Movement in America," which is available for streaming on Netflix.

@gregwadebakes
@publicanqualitybread

THE CHALLENGE



SORGHUM

Sorghum is called "the camel of crops" because of its ability to grow in arid soils and withstand prolonged droughts. The crop plays a major role in the food security of millions of people in marginal agricultural areas, and globally, it's the fifth largest cereal crop after wheat, rice, maize and barley. A sweet syrup is made from the juice of the stems in the southern United States, and the cereal makes excellent brew for beer and other alcoholic beverages. But the crop has multiple uses beyond using the grain as food: the plant is used as animal fodder after harvest; the straw for building materials and it's now even being grown as an energy crop, producing ethanol from the sweet sorghum variety for use as biofuel.



NETTLES

Nettles have stinging hairs along the stem, but that is no reason to avoid these nutritious, local plants. Young leaves must be picked and then cooked or dried to remove the sting. Eat it buttered or as nettle soup or sauce. It is particularly high in protein and rich in vitamin C and iron.



GREG'S DISH:
Sorghum sourdough danish with nettles

MEET THE CHEF



Jody Eddy

Jody Eddy is a graduate of the Institute of Culinary Education and has cooked at Jean Georges, Tabla and The Fat Duck. She was the Executive Editor of Art Culinaire magazine and is a James Beard nominated and IACP award-winning cookbook author. She is currently producing a television show for a major network and is working on books for W.W. Norton and Clarkson Potter. She has written for Saveur, The Wall Street Journal, Food & Wine, among others.

@jodyeddy
www.jodyeddy.com

THE
CHALLENGE



EDMUND’S BLOOD BEET

‘Edmund’s Blood’—likely an old commercial beet variety—was listed as early as 1911 in the F.H. Woodruff & Sons catalog. Its spherical roots have dark-red, smooth skin, and its flesh is purple-red with a thin, white ring and a smooth, juicy texture. Its roots measure 2.5-3.7 inches in length and 2-4 inches in diameter, and weigh up to 15 ounces. The plant grows 8-14 inches tall and has dark-green leaves with purple petioles and veins.



JODY’S DISH:
Leaf to Root: Edmond’s
Blood Beets Six Ways

MEET THE CHEF



Michael Wurster

A native New Yorker, Wurster received his Degree in Culinary Arts from the famed Culinary Institute of America and immediately began working under some of the most heralded chefs in the world. A highly creative, detail-oriented chef with a strong work ethic and a passion for artistic culinary expression, Wurster strives to challenge himself daily. He is currently putting his talent and creativity to use as Culinary Director in the Northeast for Restaurant Associates at Google.

@chefwurster

THE CHALLENGE



BREADFRUIT

Breadfruit is a species of flowering tree in the mulberry and jackfruit family. Originating in the South Pacific, it spread far and wide, including by Captain Bligh on his HMS Bounty fame. Its name is derived from the cooked fruit, whose texture is similar to freshly baked bread and tastes like potato. Recent advances have allowed breadfruit to be processed into flour for use in baking and even to make pasta, which has opened new market opportunities for farmers.



MICHAEL'S DISH:
Breadfruit serrano croquette
with spanish influences

MEET THE CHEF



Perry Hendrix

Although Perry Hendrix is at home in the kitchen, his first foray into cooking was by way of wine. Graduating from Miami University in Ohio in 1998 with a degree in Botany, Hendrix spent the last years of his education concentrating on wine production. He began professionally cooking in Asheville, North Carolina where he sought independent restaurants - such as Market Place and Richmond Hill - that were dedicated to local ingredients and traditional footways, effectively laying the groundwork for his culinary career. Next, Hendrix was lured west to Utah in 2003, where he led the kitchen as Executive Chef at The Metropolitan in Salt Lake City. He then spent time in St. Louis, Missouri, where he helped open the classic French-focused restaurant Brasserie by Niche as Executive Chef, and conceptualized their sister restaurant, Taste. Hendrix moved to Chicago in 2010 to take the helm at Custom House Tavern as Executive Chef, eventually moving into the same position for the opening of Maison in 2012. In June of 2013, Hendrix joined One Off Hospitality Group as Chef de Cuisine of James Beard award-winning avec in the West Loop. His penchant for fresh local ingredients and enthusiasm for wine make him perfectly suited for avec's core cuisine of Mediterranean-inspired dishes.

@perryhendrix
@avecchicago



PERRY'S DISH:
Raw Cardoon Salad

THE CHALLENGE

CARDOONS

Cardoons are an unusual-looking vegetable, with large spiky leaves that should be blanched as they grow. Consumers shouldn't be discouraged by the strange look though because their pale green stems have a delicious artichoke-like flavour. This might explain why they are so popular in Italy. Cardoons grow in dry climates and are native to the Mediterranean. The plant was introduced to North America in the 18th or 19th century, but unfortunately, they fell out of fashion and escaped cultivation to become a weed.

MEET THE CHEF



Photo by: Galdones Photography

Sarah Grueneberg

Since her childhood cooking with her grandparents on their ranch in Victoria, Texas, Sarah Grueneberg knew she was destined to work in the culinary world. Originally from Houston, Grueneberg moved to Chicago in 2005 to join the team at the award-winning Spiaggia under the leadership of Tony Mantuano. Beginning as a line cook, she quickly rose the ranks to Chef di Cucina in 2008 and then Executive Chef in 2010. During her tenure as Executive Chef, Spiaggia was awarded one Michelin Star for three consecutive years.

After graduating from culinary school in 2001, she started her first career-changing job with a position at the iconic Brennan's of Houston and by 2003 was named the restaurant's youngest female sous chef. Grueneberg has traveled throughout Italy, Asia, Europe and the U.S., which has inspired her culinary approach of "following the food" and truly understanding "the dish" by knowing the people and culture that created it.

In 2017, Grueneberg received the James Beard Foundation Award for "Best Chef: Great Lakes" and also was named a semifinalist in the 2019 James Beard Awards for "Outstanding Chef." Grueneberg has been a competitor and finalist on Bravo's "Top Chef: Texas" and Food Network's "Iron Chef Gauntlet." She has also been named a "Rising Star Chef" by Chicago Social

magazine in 2009 and 2016 and Eater Chicago's "Chef of the Year" in the 2011 Eater Awards. In April 2018, Grueneberg premiered the new WTTW – PBS Chicago show "Dishalicious," where she serves as host and invites three guest chefs, and friends, to create dinner party dishes in front of a live studio audience.

Grueneberg is currently Chef/Partner of Monteverde Restaurant & Pastificio in Chicago's West Loop, which she opened in November 2015 with business partner and long-time friend Meg Sahs. The restaurant has received acclaimed reviews from various outlets, including three out of four stars by The Chicago Tribune. In 2016, Monteverde received accolades including: one of Food & Wine's "America's Best Restaurants," a top 50 finalist in Bon Appetit's "Best New Restaurants" list, Eater's "21 Best New Restaurants in America," GQ's "12 Best New Restaurants," Eater Chicago's "Restaurant of the Year" in the 2016 Eater Awards, the "Worth the Wait" award in Chicago Tribune Dining Awards and named one of Chicago Magazine's "15 Best New Restaurants." In 2017, Monteverde was named one "America's 38 Essential Restaurants" by Eater and then awarded "Restaurant of the Year" in the 2018 Jean Banchet Awards.

@chefsarahjayne

THE CHALLENGE



AGRETTI

Agretti is a Mediterranean plant with edible, thin and fleshy leaves. It tastes similar to spinach, despite its odd look. The plant is also known as saltwort due to its salt-tolerant nature, growing on seashores. Historically, it was burnt to make soda ash for glassmaking.



SARAH'S DISH:
Agretti Artichoke Dip with
housemade crackers

MEET THE CHEF



Sieger Bayer

From a young age, Sieger was exposed to the value of fresh ingredients while growing up on a farm in Taylorsville, Georgia. This passion for cooking with great products has continued through his career and he credits much of his success to great relationships with local farmers and purveyors. In March, 2019, Sieger accepted the position of Chef de Cuisine at the renowned Fulton Market favorite, The Publican.

@siegerbayer
@publicanchicago



THE
CHALLENGE

SPENCE’S KICKAPOO BEAN

The Kickapoo bean is named after the Kickapoo Tribe that originally passed on the bean to the ancestors of one of Illinois’ local farms, Spence Farm, in 1830. Many Native American food cultures center around three main agricultural crops- squash, maize and beans. These are known as the Three Sisters and are traditionally planted close together. The Kickaboo bean has now been passed down through generations among tribe members and on the Spence Farm’s property.

SIEGER’S DISH:
Kickapoo Dumplings - chicken,
gooseberries & summer savory

MEET THE CHEF



Yasmin Gutierrez

Yasmin studied Culinary Arts at the Illinois Institute of Art, and quickly realized her passion was in pastry. Looking to gain more experience, she became an intern at the Bittersweet Bakery on the north side of Chicago where she perfected her cookie decorating techniques and learned about traditional, American pastries.

In 2005, Yasmin joined Lettuce Entertain You as a pastry cook at Foodlife in Water Tower Place while also finishing school. Just two years later, Yasmin was promoted to pastry chef, where she also oversaw the pastry programs at both Mity Nice Bar & Grill and Foodease. In 2010, Yasmin furthered her education and pastry knowledge by attending The French Pastry School.

Three years later, Yasmin led the pastry team in the opening of Beatrix River North. She was instrumental in developing the bakery program and menu. In 2015, she was promoted to Executive Pastry Chef and most recently was named Associate Partner. Yasmin now oversees the pastry program at all three Beatrix locations, Beatrix Market, Foodlife, Foodease and Mity Nice Bar & Grill.

Her specialties include cupcake creation and design, coffee cakes and birthday cakes. Outside of the bakery, Yasmin enjoys spending time with her family, traveling and playing soccer.

@beatrixchicago

THE CHALLENGE



PRICKLY PEAR

There are several species of prickly pear- all flat, spiny cacti. The Indian Fig has been domesticated, most likely in Mexico originally, and is a perfect crop for dry areas because it requires minimal rainfall. As the name suggests, the thick skin of the fruit has prickly spines that should be avoided, but under this is the refreshing pulp. High in vitamin C and fiber, some say it tastes like watermelon, others like strawberries or pears.

AMARANTH

Nutritious and gluten-free, this small grain has recently been popularized as a superfood in some countries. The plant has been cultivated since Aztec times, when it was also used in religious ceremonies. More recently, Europeans have mostly included it as an ornamental, but in countries like Mexico, amaranth is once again becoming an important staple.



YASMIN'S DISH:
Peanut Amaranth Crunch Bar /
Prickly Pear & Key Lime Pie Paleta

MEET THE EMCEE

Photo: Anthony Tahlier Photography



Alpana Singh

MASTER SOMMELIER, TELEVISION
PERSONALITY & ENTREPRENEUR

Born and raised in Monterey, California, Alpana Singh’s strong work ethic and ease with people of all ages stemmed from a youth spent working in her family’s ethnic grocery store. Later, while waiting tables in college, Singh fell in love with wine and discovered that it united her varied interests in traveling, history and food.

At 19, she pursued a path in the business with a job as a wine sales clerk at Nielsen Bros. Market in Carmel, California. By 23, she had landed the sommelier position at the world-renowned Everest Restaurant in Chicago. Just three years later at the age of 26, Singh went on to become the youngest woman ever to pass the final level of the Master Sommelier exam which has a pass rate of 3%. There are 149 professionals who have earned the title of Master Sommelier as part of the Americas chapter since the organization’s inception. Of those, 125 are men and 24 are women.

This distinguished accomplishment, along with her effervescence, experience and energy, was magnetic, and it wasn’t long before Singh found herself in the local spotlight. For ten seasons, she served as the host of the Emmy Award-winning restaurant review television show, Check, Please!, on Chicago’s PBS station, and returned in 2018 after a five-year absence.

In December 2012, Singh opened The Boarding House, a wine-driven concept in the River North neighborhood. In February of 2015, Singh opened her second restaurant, Seven Lions, on Chicago’s iconic Michigan Avenue. In 2016, Alpana announced her third restaurant venture, Terra & Vine, in Evanston, Illinois.

Singh was proud to be included as a Crain’s 40 Under 40 honoree in Chicago in 2001 at the age of 24 and has since been a prominent member of the community. Singh is a member of the Choose Chicago Board of Directors and on the Advisory Council for the Illinois Restaurant Association. She played a significant role in bringing the James Beard Foundation Awards to the city of Chicago in 2015.

DIVERSE COCKTAIL HOUR

Envisioned by the Food Team @ Google



APPLE BERRY FIZZ
Apple brandy, blueberry/lime
cordial, lemon verbena soda



GREEN PLEASE
Kale, apple & sumac soda



ESPRESSO
Agricole rum, espresso liqueur,
demerara syrup, cascara foam

BITES

CARDAMON CANDIED BLACK WALNUTS
Black Walnuts: The black walnut tree is native to eastern North America and bears walnuts with a distinctive taste and crunch. The plant is also particularly resilient, as it can grow in soils where no other plants have before and its seedlings sport strong roots. These walnuts, often harvested by hand, are especially high in protein.

GALAPAGOS CHERRY TOMATO BRUSCHETTA
Galapagos Cherry Tomato: *Solanum cheesmaniae* is one of two wild tomatoes endemic to the Galapagos Islands, where it developed unique characteristics and yellow-orange fruit. It is high in minerals and tolerant to salt and copper stresses in the soil. This tolerance and its particular level of disease resistance has been useful for breeding more resilient varieties of commercial tomatoes.

LACQUERED PORK BELLY WITH PURSLANE KIMCHI
Purslane: Purslane is a leafy vegetable that is hidden under our noses, growing as a weed in the United States. But perhaps do not be so quick to remove it from your garden- it is high in vitamins C and E, iron and magnesium. It has a slightly sour, salty taste. Purslane is most commonly eaten fresh in salads.

FRIED FIVE CHEESE TORTELLINI WITH A GARLIC MUSTARD PISTOU
Garlic Mustard: Tasting of both garlic and mustard, the young chopped leaves of this plant are commonly used for flavoring in salads and sauces. Garlic Mustard is one of the oldest spices used in Europe and can in some cases offer a form of erosion control where planted.

GIANT RED BEET BITE WITH WHIPPED GOAT CHEESE & PISTACHIO
Giant Red Beet: Giant Red’ is the beet that keeps on growing—its roots can be harvested in mid-summer, but will continue to grow quite large while still maintaining their flavor. The roots typically reach 4-6 inches in length and 4-5 inches in diameter, and weigh 1-3 pounds. The beets hold well in the field and can be sown in the spring and left in the ground until fall. Stanley Yancic of Wilkes Barre, Pennsylvania, says the roots can tip the scale at five pounds. Stanley had been growing ‘Giant Red’ for more than 30 years when he donated it to Seed Savers Exchange in 2004.

Spice of Life Project, featuring FarmShelf

We're excited to showcase a new project, "Spice of Life," at today's experience. Spice of Life is a culinary adventure led by the Crop Trust to bring material in seed banks directly to the plates of consumers.



The first phase consists of a pilot project in partnership with chef Erik Oberholtzer, Champion of the Food Forever Initiative and co-founder of Tender Greens, a restaurant chain along the East and West Coasts in the

United States. The local farmers behind Erik's menus have agreed to grow seeds obtained from nearby conservation groups, such as the Seed Savers Exchange in Iowa and the USDA national genebank in Colorado.

These aren't just any seeds – they are diverse varieties of crops that have been underexplored, often never-before-seen (or tasted) by the general public. If these new ingredients are successful in farmers' fields, then they are sent off to challenge Tender Greens' chefs to transform into new, flavorful dishes for the restaurant. It's a triple win. Markets are created for farmers to grow

diverse crops, customers get to experience the exciting colors and tastes of greater crop diversity, and the seed banks involved receive data from Spice of Life farmers in return on how these unusual crops perform in their particular environments.

Often, if you don't use it, you can lose it. This collaboration has the potential to benefit everyone involved and not only raise awareness on the value of crop diversity but ensure its conservation through sustainable production practices. FarmShelf was one of the first producers signed up for this Spice of Life journey. Displayed here is amaranth sourced from North Central Regional Plant Introduction Station (NCRPIS), which has taken well to their smart indoor farming design.

If you'd like to learn more about Spice of Life or join the project, please contact

media@croptrust.org
for more information



Take Action -
Now that I Care, What Can I Do?



Individuals,
Sign the Declaration
of Interdependence

All of us depend on food, no matter where we live, or what we do. What we eat, in what quantity, and how that food is produced, can be the difference between life and death. It can maintain our health or ruin it. It can create high-value added employment opportunities or force farmers into subsistence. It can help protect our environment or contribute to its degradation. Food: our memories are made of it; we share it with both our loved ones and total strangers; and of course, we all have a favorite.

We have the world’s farmers to thank for the rich variety of food tastes and experiences. Over many millennia, they have developed, grown and guarded the diversity of domesticated plants and animals. Every crop we eat consists of hundreds, if not thousands, of different varieties, each with unique characteristics.

While these crops and livestock originated in specific places, many have spread throughout the world. We are all interdependent beneficiaries in this continuing story of the movement of people, plants, and animals – always changing, evolving, mixing and matching in new ways.

The astonishing range of species and varieties cultivated by the farmers of the past and the present underpins the resilience of our food supply: our nutrition, food security, wellbeing and health depend on it.

Yet our common global heritage of food biodiversity is now at risk. Changing agricultural practices and increasing uniformity of our global food system is leading to rapid erosion of diversity from field to plate.

When we lose this diversity, we lose options for the future. The disappearance of one of the world’s most valuable natural resources leaves our food systems vulnerable to the challenges that lie ahead, be they the production of sufficient food for an increasing population, climate change, new pests and diseases, or, indeed, all of the above.

Do we really want to lose the vast array of tastes, smells, colors and textures of food? The continued availability, affordability, and nutritional quality of these foods will be determined by the wise use of humankind’s diverse agricultural biodiversity.

The time to act is now! It is time to raise public awareness of the amazing benefits utilizing the world’s biodiversity brings to humankind.

Ambitious concrete steps across the globe are required to safeguard and equitably share our food diversity, if our current pathway is to be modified. Mutually dependent on the world’s precious resources, we resolve to act boldly and urgently to save the diversity that underpins our food, forever.

As citizens of the world, we hold these
truths to be self-evident:

1

That no one should suffer from hunger,
food insecurity or malnutrition;

2

That the productivity, nutritional quality and
affordability of food is determined by sustainable
utilization of crop and livestock diversity;

3

That diversity in foods enriches the
experience of degustation;

4

That we must safeguard this diversity
for future generations;

5

That sharing of the benefits of this diversity
and its associated knowledge is key.

INDIVIDUALS: SIGN THE DECLARATION OF INTERDEPENDENCE –
A VISION FOR THE WORLD’S AGROBIODIVERSITY

Chefs:

Sign Up for 2020 for 2020

**A call for chefs to celebrate and use
the biodiversity of our foods**



Chefs & partners from our Food Forever Experience Stockholm event.

Unlike most of the United Nation's Sustainable Development Goals (SDGs) which culminate in 2030, the targeted end for SDG Target 2.5 is 2020. There is a very short, two-year window to drive action on the target.

To mobilize action and build awareness of this urgent goal, the Food Forever Initiative and the Chefs' Manifesto have joined forces to launch the 2020 for 2020 campaign, a global movement that calls on chefs to advocate for the amazing wealth of diversity within our food system and to put it to use in their kitchens and beyond.

THE CAMPAIGN

Our aim is to inspire 2020+ chefs from across the world to champion biodiversity by 2020 – the target year for achieving UN SDG 2.5. Chef actions will be showcased online at food4ever.org and at chefsmanifesto.com to demonstrate how chefs can inspire better ways of cooking and eating and advocate for biodiversity conservation, through their kitchens, restaurants and recipes.

GET INVOLVED

You can sign up to be a part of the 2020 for 2020 campaign through our survey:

<http://bit.ly/2020for2020>

By signing up, you commit to protecting what remains of the vast, colorful spectrum of diversity within our food system and celebrating it on your menus and in your restaurants. You can help plant the seed for a more diverse, sustainable and delicious future. Actions include adding a diverse ingredient to your menu, highlighting a diverse ingredient of the month or advocating for the importance of biodiversity with consumers and the general public.

This experience is made possible by the commitment of our partners.

GOOGLE

The vision of the Food team at Google is to contribute to feeding the world responsibly and sustainably through food@work program leadership and by building upon Alphabet's ecosystem. Partnering with other organizations who truly believe in helping to feed the world sustainably allows us to all work toward our shared goal and make a meaningful impact that neither of us could make alone. Hosting this event at Google Chicago gives the Food team at Google the opportunity to partner with innovative thought leaders - and share the story of our commitment to sustainably shaping our future food system.

SPENCE FARM

Spence Farm is a bustling center of activity with a wide array of heirloom and native crops, heritage animals, and a huge diversity of agricultural opportunities on the 160 acres. Visitors come from all over the world to enjoy learning about small scale family farming in the Midwest. It is a working small family farm managed today by the seventh and eighth generations – Marty and Will Travis.

JOURNEY FOODS

At Journey Foods, they know there's a better way to approach the future of food. Journey Foods is an AI-powered platform that supports product management and data services to help thousands of food businesses save money and create better products efficiently. They've sold several thousand units of their inaugural data-driven product line, Journey Bites, with more than 1 million cubes manufactured, which supports their machine learning-based algorithms.

CHICAGOLAND FOOD AND BEVERAGE NETWORK

Chicagoland Food & Beverage Network is a trade association and non-profit founded with the mission of driving inclusive economic growth in Chicagoland by bringing together the region's food and beverage industry

to explore and leverage collaborative opportunities. CFBN acts as a platform to bring industry players together to collaborate, connect, and build.

COHERE

Uniting stakeholders around shared goals to create brand experiences that have greater impact.

REDISCOVERED FOODS INITIATIVE

The Lexicon of Sustainability, a US-based NGO that provides communications strategy on food and agriculture with a focus on sustainability is working in partnership with the Food Forever Initiative and other stakeholders around the world, to bring much needed awareness to the diversity in food systems. The Lexicon conceived Rediscovered Foods as a campaign to highlight 25 forgotten smart foods which could feed the world in 2050. The campaign will share success stories of farmers, scientists and chefs from 14 countries.

BURLAP AND BARREL

Burlap & Barrel is building new international spice supply chains that are equitable, transparent and traceable. They connect smallholder spice farmers to high-value markets, educate consumers about the impact of product traceability on human rights, and emphasize unique products with terroir that are grown biodynamically using traditional techniques.

HEDLEY & BENNETT

Hedley & Bennett is the LA-based and female founded culinary lifestyle brand that outfits the best chefs, home cooks, and makers in the world. In 2012, Founder/CEO Ellen Bennett, while working as a line cook, was inspired to create a "better apron" that would impart a sense of pride and dignity in all who wore them. It turned out the idea was revolutionary, and soon the likes of Dave Chang, Nancy Silverton, Martha Stewart, and chefs across the country were wearing the signature Hedley

& Bennett ampersand (&). Continuing their mission to marry quality, design and function, Hedley & Bennett has branched out beyond aprons to make chef-approved home kitchen essentials, from a sleek knife bag to towels, napkins, table runners and more. Today, Hedley & Bennett can be found in 6,000+ restaurants around the world and in national and international retailers. Each product is made by hand in the heart of downtown Los Angeles. The chef aprons in today's Food Forever Experience are courtesy of Hedley & Bennett.

THE CHEFS' MANIFESTO

The Chefs' Manifesto a chef-led project that brings together chefs from around the world to explore how they can help deliver a sustainable food system. As chefs bridge the gap between farm and fork, the Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals. As a clear action of Chefs' Manifesto Area 2: Protection of Biodiversity & Improved Animal Welfare, the Chefs' Network for the Global Goals is partnering with Food Forever to support the Food Forever Experience. This is facilitated by the SDG2 Advocacy Hub.

SEED SAVERS EXCHANGE

Since 1975, Seed Savers Exchange has led a grassroots movement to conserve and share endangered heirloom and open-pollinated varieties of seeds and plants. Seed Savers Exchange preserves more than 20,000 varieties in their collection housed on an 890-acre organic Heritage Farm, located at the organization's headquarters near Decorah, Iowa. They value partnerships and other opportunities to move these varieties out of their collection and into the hands of gardeners and farmers across the country, where they can thrive, adapt to changing climate conditions, and provide people everywhere with healthy, delicious food.

CHRISTOPHE GAUSPARRO

As an architect-turned-artist, Christophe Gausparro works in a variety of mediums with a focus on site-specific, architecturally-integrated installations. Interjecting subtle narratives into layered creations, his work is fueled by the concept of 'biomimicry' often utilizing salvaged materials. Christophe explores the ever-changing dialogue between rustic and modern, striving to find balance between the two. Within his current design studio, he creates unique interiors, window displays, public art, and commissioned work for various personal and corporate clients. christophe-gausparro.squarespace.com

FARMSHELF

Farmshelf makes it easy for restaurants, cafeterias and hotels to grow their own leafy greens and herbs in an attention-getting, compact, on-site installation. They make smart, hydroponic growing systems that are both beautiful and functional. They evoke a space's commitment to design, innovation and sustainability while providing meaningful produce yield. Partners include Tender Greens, José Andrés, Marcus Samuelson, Hilton, Marriott and Restaurant Associates.

HOURLASS FILMS

Matt Wechsler and Annie Speicher are a husband-and-wife filmmaking team from Evanston, Illinois with a passion for sustainable agriculture. Their first collaboration, SUSTAINABLE, screened at over 40 festivals worldwide and received the 2016 Global Humanitarian Award for Outstanding Achievement. Their latest film, RIGHT TO HARM, recently premiered at the Big Sky Documentary Film Festival.

When not making films, Matt and Annie enjoy spending time with their two children, who are the reason they fight for a better food system. In the summers, you can find them working in their backyard urban farm, which features over 75 varieties of edible plants.



About the Food Forever Initiative

Food Forever is an awareness raising campaign to support Target 2.5 of the United Nations Sustainable Development Goals. Our aim is to make sure the message about the importance of conserving crop and livestock diversity reaches as many people possible, so that come 2020, the prospect of ending hunger isn't just a goal – but a reality.

Food Forever is rallying support from stakeholders – be they politicians, farmers, chefs, businesses, or individuals - to drive the campaign.

The Food Forever Experience is an international event series that gives a glimpse of the future of food. By working with innovative chefs to cook up delicious dishes using lesser known ingredients, we aim to "plant the seed" for a more diverse, nutritious and sustainable future.

Follow us at
@FoodForever2020



