MEDIA ADVISORY

Food Forever Experience
December 3, 2019 in Washington, DC

*Foreign Policy* is excited to announce its first-ever *Food Forever Solutions Summit*, featuring a unique Food Forever Experience. This innovative program, presented in partnership with Crop Trust and Food Forever, will bring together trailblazing and renowned DC area chefs—including Kevin Tien of Emilie’s and Todd Gray of Equinox—to offer a culinary preview on the food of the future.

Taking place on December 3rd at Gallup in Washington D.C., the Food Forever Experience will showcase what we might be eating in 2050 if we embrace some of the fascinating foods yet to break into the US culinary mainstream. Attendees will have an opportunity to try locally sourced specialties and rediscovered foods from around the world as chefs and leaders from business and politics get together to taste the future of food.

Along with edible insects, event-goers can expect to taste ingredients such as the Blondköpfchen cherry tomato, an heirloom from Gatersleben Seed Bank in East Germany, spent grains from the beer brewing process and more.

The chef challenge, organized by the Food Forever Initiative, is one in a global event series, aimed at highlighting the importance and urgency of conserving and using the vast diversity of our foods.
In addition to this immersive, edible experience, the Food Forever Solutions Summit will convene global stakeholders from a variety of sectors, leaders in the food and agriculture industries, policy makers and issue experts to address core challenges facing the future of our food system.

**When:** Tuesday, December 3, 2019  
Food Forever Summit: 1:30 to 5:45pm  
Food Forever Experience: 6-8pm

**Where:** The Gallup Building, 901 F Street NW, Washington, DC, 20004

Interested in attending as press? Bringing a camera? Email [caitlin.thompson@foreignpolicy.com](mailto:caitlin.thompson@foreignpolicy.com) or call 202.457.7939