

FUTURE  
FOOD  
SALON.

# VOYAGE TO ANTHROPOCENE FUTURE FOOD SALON III 2018-20

*Detailed to tantalize.*

a production of  
ALIMENTARY  
INITIATIVES

[futurefoodsalon.com](http://futurefoodsalon.com)

# VOYAGE TO ANTHROPOCENE FUTURE FOOD SALON III 2018-20

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*Ceviche of mixed insects, algae & fungi, served at Banquet of Bugs, The Explorers Club, New York, 2015.*

## A NEW EPOCH

The Holocene is giving way to the Anthropocene, the epoch of humans. What this means is that humankind is now the most impactful geological force on the planet. It will be official once geologists agree a start date and markers. 1950 is a candidate for the start date; candidates for markers include:

- radioactive fallout from atomic weapons testing
- plastics + plastiglomerate, a new rock
- nitrogen and phosphorus
- chicken bones.

## WHAT

The Future Food Salon Series is a celebration of food in an arts-soaked setting exploring with enthusiasm what we will be eating in the future, taking to heart the slogan "the future is now". Beautiful drinks, exotic canapés, music, image, performance art, and sculpture provide texture.

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## WHY

Talk about the future can be full of doom and gloom. The Future Food Salons are detailed to lay the foundation for collaborating, identifying, disseminating and celebrating exciting options for feeding future generations.

## HOW

By creating cultural events that engage the mind, the body, the spirit and the heart, the Future Food Salons foster spontaneous connections with the cutting edges of research in technology, food and the arts.

## FUTURE FOOD SALON SERIES III

Alimentary anticipates the official launch of this epoch with a new series: Voyage to Anthropocene. The featured ingredient is the fungus, which includes mushrooms, moulds and yeasts. Everything will be alive! Live music composed for this salon, fungi textiles, living sculpture, live canapés of future foods, live cocktails: we will explore the worlds of fermentation, fungi, moulds, and yeasts. Supporting ingredients include algae and insects.



*Banquet of Bugs in NYC at The Explorers Club in 2015, featuring edible insects and introducing algae & fungi.*

### **PHILOSOPHY OF FOOD**

We adore the aesthetics of food, as well as sustainability and nutrition. We prefer local, organic, and aim for zero waste. We collaborate with chefs, cooks and companies, who share our sensibilities. In preparation, we research and work closely with chefs including local ones in the host city to create a menu that amuses palates and stimulates imaginations.

### **WHY FUNGUS?**

We are featuring fungi for many reasons: ease of cultivation, ease of distribution, shelf life when dried, versatility, fermentations, range of flavours and textures, nutrition. We are also impressed with their suitability for interplanetary travel and colonization, their abilities to grow on and consume waste and their plasticity as a construction material, whether textiles or bricks.

### **SOME CHEFS OF PREVIOUS SALONS**

Chef Mario Hernandez, Black Ant Restaurant, NY  
 Chef David Ali Garcia, Límon, Montreal  
 Pastry chef Felix Castro, New York.  
 Natalia "Cookie" Martinez, Toronto  
 Chef Nathan Isberg, Toronto  
 Cook Caravan, Montreal  
 Chef Sonia Coté, Austin

### **SOME FOOD START-UPS OF PAST SALONS**

Micronutris, Toulouse, France  
 Jimini Crickets, Paris, France  
 Roll Your Own Sushi, Austin, Texas  
 Critters Bitters, New York  
 Chapul Cricket Bars, Salt Lake City, Utah  
 Exo Bars, NY, NY  
 Third Millennium Farms, Toronto  
 Gourmex, Inc. Oaxaca, Mexico  
 uKa Protéine, Montreal

Artistic Director

ARUNA ANTONELLA HANDA, PHD

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*Aruna Antonella Handa, Founder of the Future Food Salons, Botanical Gardens. Montreal 2014,*

Aruna Antonella Handa thrives where theory and practice collide. Her innovative performance art in food is research-based, drawing on her doctorate in philosophy, her experiences as theatre director, musician and curator, her extensive travel as food explorer, and her work as artist, musician and cook.

Dr. Handa is a subject-area expert in the future of food and in entomophagy. In demand as a speaker she has regularly appears on national and international broadcast media and in print media. This year, she appears as featured expert in the award-winning 2018 documentary, *The Gateway Bug*.

#### **SOME PRESS APPEARANCES/COVERAGE**

[Financial Post \(Aug 18/17\)](#)

[La Presse \(Apr 2/17\)](#)

[Report on Business, Globe and Mail \(Apr 27/16\)](#)

[Our Town, NY Press \(Dec 3/15\)](#)

[Time Out New York \(Nov 9/15\)](#)

[我們將來吃什麼? 蟋蟀 蚱蜢 麵粉蟲 \(What do we eat in the future? Mealworms\) \(May 26/15\)](#)

[McGill Daily \(Sept 22/14\)](#)

[CTV TV News MTL \(Aug 27/14\)](#)

[Breakfast TV MTL Aug 27/14\)](#)

[Hindustan Times \(Aug 18/14\)](#)


[BBC News \(Aug 28/14\)](#)

[New York Daily News \(Sept 1/13\)](#)

[National Public Radio Marketplace \(Aug 26/13\)](#)

[New Yorker \(Aug 21/13\) \(mention\)](#)

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Art & Installation  
**FUNGI ALGAE, INSECTS**

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Fungi could rescue the planet. Some species are capable of eating and being nourished by (unrecyclable) black plastic, growing a biomass that could be non-toxic and nutrient dense. Some can grow into materials suitable for making leather and fabrics. Most can be dried and stored nearly indefinitely. Some can be used to make veggies taste like meat, without killing any animals. Fungi rule.

Algae can make gels in minutes, can be toasted to taste like bacon, can be shipped dehydrated and then rehydrated to provide greens in the remotest of environments.

Together algae and fungi can do the most astonishing things and we're only just beginning to scratch the surface of this.

The Future Food Salon Series III: Voyage to the Anthropocene creates a space, a window through which guests can see, possibly touch

some of the planet's most innovative work in the incredible world of fungi.

The purpose of Art and Installation is to give guests an inkling of what is possible. The Salons provide a forum to bring work, concepts, and prototypes in a bid to network, provoke, receive feedback, and possibly build new relationships to advance the future of food.

Art and Installation in past salons have included: prints, drawings, sculpture, paper work installation by Han Zhang, Helen Yung, varieties of prototypes of inventions to incubate edible insects, The Gracer Collection of entomophagy artifacts, artifacts from the American Museum of Natural History.

Artists, designers, start-ups, inventors, scientists: anyone with something new to share in the phenomenal world of fungi is invited to get in touch to join the Salon.



# SIRENS



## WELCOME, WELCOME TO ANTHROPOCENE

Performing material written for the dawning of the epoch of Anthropocene, the SIRENS fuse jazz with Motown, country with punk, opera with pop, layering waves of vocal harmonies, lines of poetry on top of a wildly intuitive jazz rhythm section, creating a genre-defying thick, and agile acoustic sound. With a show of songs composed for "Voyage to the Anthropocene", the band adds electronica and field recordings to bid farewell to the Holocene epoch and usher in the dawn of the Anthropocene.

Each member of this band is a sought-after soloist in their own right. When they come together to play, the result is as rare as fresh air.

The Anthro-Scenists aka the Sirens are:  
Aruna Antonella Handa *composer & lead vocals*  
Chris Adriaanse *bass*  
Caitlin Holland *vocals*  
Lindsay MacDonald *vocals*  
Jennifer Wakefield *vocals*  
Kristian Podlacha *keys, piano*  
Raphael Roter *drums*



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*Audience at Crickets & Cocktails, The Explorer's Club, NYC, November 2015,*

*An epoch of despair? Anthropocene invites us to break free of dependence on destructive materials and methodologies to invent new ways to showcase the very best of humankind.*

## **SPONSORS & PARTNERS OF FUTURE FOOD SALONS SERIES ONE & TWO.**

The Explorers Club, New York; the New York Entomological Society; LIVIN Studio, Hong Kong; Third Millennium Farming, Toronto; ING Direct (now Tangerine); Montreal Insectarium; Micronutris, Toulouse, France; Tiny Farms, California; Jimini Crickets, Paris, France; Chef Mario Hernandez, New York; Centre for Social Innovation Starrett-Lehigh, New York; Steamwhistle Brewery, Toronto; Gallery 345, Toronto; Gastrograph, Philadelphia; Cookie Martinez, Toronto; Rosewood Meadery & Wineries, Ontario; Chef Felix Castro, New York; Han Zhang Studios, Toronto; Fat Turkey Chocolates, Austin; Victory Café, Toronto; Chapul protein bars, Utah; Chef Sonya Cote, Austin; uKa Protéine, Montreal; Treaty Oaks Distillers, Austin; Botanical Gardens, Montreal; Art.Science.Gallery, Austin; Cook Caravan, Montreal; Lagunitas Brewing House, California; Roll Your Own Sushi, Austin; Ambitious City, Toronto; Ensult Associates, NY; Centre for Social innovation, Toronto; Brazos Hall, Austin; Atomic Picnic, Austin; Small Stock Food Strategies, Rhode Island.

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*Cricket Reactor, Third Millennium Farms, Jacob Dzamba, Future Food Salon 2013, Gallery 345, Toronto.*



*Future Food Salon 2013, Centre for Social Innovation, Starrett Lehigh Building, NYC.*

## **WHO**

Artists and audience alike tend to be forward-thinking entrepreneurs, farmers, artists, intellectuals, chefs, designers, media, and the curious, often with a professed interest in the future.

## **FUTURE FOOD SALONS PAST**

CSI Toronto (2011), Gallery 345 Toronto (2013)

CSI Starrett Lehigh, New York (2013)

Brazos Hall, Austin Texas (2014)

Montreal Insectarium, Botanical Garden (2014)

The Explorers Club, New York (2015)

For reviews and photos, please visit:

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## **AMBIANCE**

This salon is structured like a voyage, with stewards, a pilot (MC) and installations in the salon corresponding to what we might view from portholes. In each three hour salon, The Anthrop-Scenists perform a 45-minute high-octane show, "Welcome, welcome to Anthropocene" with rousing material composed specifically for this salon.

Cocktails & canapés, ferments & follies related to the epoch feature variations of fungi, yeasts, as well as algae and edible insects and are served throughout the salon by Anthrostewards.

## **BOOK/ENQUIRE**

We'd love to hear from you.

[takeoffwithus@futurefoodsalon.com](mailto:takeoffwithus@futurefoodsalon.com)

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