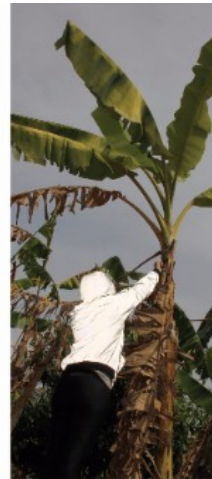


THE CENTER FOR GENOMIC GASTRONOMY NEWSLETTER

Summer 2017

www.genomicgastronomy.com

Hello from the Center and happy summer! We're excited to share some highlights from the first half of 2017 and let you know what we will be up to for the rest of the year.

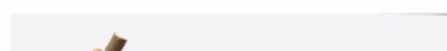


Endophyte Club: BLR

Rare Endophyte Collectors Club in Inda

In December of 2016 the Center worked with students from Srishti Institute of Art Design and Technology to create the Bangalore, India chapter of the Rare Endophyte Collectors Club. Partnering with [Art Science Blr](#), the students and the Center collected and plated samples, grew endophytes, and invited visitors to explore their process and endophyte collection.

[More RECC information on the Endophyte Club website.](#)





Taste of Place & Future Festivals

February & March in the US

The Center traveled to the US this winter to first give a talk at the *New Food As Urban Agent* conference hosted by the Harvard Mellon Urban Initiative, and then to give a lecture titled [Reconnecting Taste & Place](#) at SAIC's AIADO.

While in Chicago the Center hosted a [workshop](#) attended by art students from the School of the Art Institute of Chicago and culinary students from Kendall College. Participants collaborated to imagine and create foods from future festivals and celebrations.



The North of Norway

May Residency in Melbu

The Center along with two collaborators: Nicola Twilley (Edible Geography & Gastropod) and Dr. Wendy Russell (Rowett Institute of Nutrition & Health) spent a week in residence in Melbu, Norway exploring the local food system. Together we visited a range of local food producers: a small-scale brewery, Boer goat farmer, biodynamic farm, fish factory, reindeer herder, and more. The residency culminated in a [Planetary Sculpture Supper Club: Arctic Circle Edition](#) hosted by Chef Neumann of Neptun Restaurant and featuring many of the local ingredients we had learned

about throughout the week.

The residency was supported by Nordland Academy of Arts & Sciences, Museum Nord, Neptun Arts/ Science Lab, Arts Council Norway, Nordland County Council.

Final notes...

In addition to these projects, we recently had the biggest cognitive dissonance of our lives: participating in the World Economic Forum in Dalian, China and exhibiting at the [Museum of Capitalism](#) in Oakland, California in the same month. The main takeaway is that we need to dream up and build more and different worlds to inhabit.

For those of you in the US, we highly encourage you to visit the MoC space in Jack London waterfront in Oakland and take part in our Endophyte Club. Thanks to everyone who made these projects possible! Upcoming...The Center will be in Amsterdam in August for [Hackers & Designers Summer Academy](#). We hope to see you there!

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And finally, the big news, in October we will be introducing the newest member of our studio. Zack and Cat are having a baby! So expect more soft and blended foods on the menu for a while....

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Best wishes,

The Center for Genomic Gastronomy

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