

THE CENTER FOR GENOMIC GASTRONOMY NEWSLETTER

Summer 2018

www.genomicgastronomy.com

Hello readers,

We are pleased to share some projects from the first half of 2018 with you below.

Also, we would like you to know that we do not use your data for anything except this newsletter (See: GDPR info below *). If you would like to stop receiving our newsletter, you are welcome to unsubscribe at any time. We appreciate your time and interest.

Thank you,
The Center for Genomic Gastronomy



De-extinction Dinner

April 2018 | Dublin

“Featuring adjusted expiration dates and tall tales from chefs that will braise the dead...”

The Center hosted the first [De-extinction Dinner](#) at [Science Gallery Dublin](#) as part of the FAKE exhibition. Through the seven course meal, guests were invited to learn about, debate, and taste the emerging technologies, risks and outcomes of the growing movement to bring back extinct species.

In collaboration with Science Gallery Dublin, the SGD Cafe, and Chef Andrew Kelly.



New National Dish Portugal

April 2018 | Lisbon

In April, The Center released a scenario planning document for Portugal entitled, [New National Dish](#) which details four directions the national dish (and by extension the nation) may take due to the environmental, economic and social impacts of climate change. The report, in the form of a booklet and video, is on display in the exhibition [Eco-Visionaries](#) at MAAT in Lisbon.



V&A Food Future Canapés

May 2018 | London

For the launch [The Future Starts Here](#) exhibition at the V&A Museum in London, the Center designed and ran collection of canapé food stalls based on our last decade of food futures research. During the opening we served canapés entitled: Decadence During Decline, Doomer Desert, Smog Tasting and Cobalt 60 Cocktail.

In partnership with V&A Museum and Rocket Food.



TFOT IN BERLIN

May 2018 | Berlin

Our latest version of [To Flavour Our Tears](#) was exhibited as part of the [Food Revolution 5.0](#) show in Berlin. The project features an experimental restaurant that places humans back into the food chain by investigating the human body as a food source for other species. For this version, we collaborated with [Design w/ Company](#) to build an architectural model of the restaurant complex. In addition to the model and an animation, the installation included prototypes and recipe cards for new methods of flavouring your body well for other species.



Endophyte Supper Club

June 2018 | Dublin

In one microbe-filled week, The Center hosted an Endophyte lecture covering our last two years of research at the Irish Architecture Foundation as well as the very first Endophyte Supper Club on a rooftop terrace overlooking the Dublin cityscape.

Through six courses, each taking inspiration from current research, ongoing experiments or news headlines, we took a closer look at the microbes that live inside of plants. The eating experience was a chance to gather together some of the organisms and ingredients that might contribute to a future agro-ecosystem that focuses on biological solutions as opposed to chemical-intensive processes.

The Endophyte Club is an ongoing project that invites biological hobbyists meet to identify, discuss, trade (and eat!) information about new, rare and hard to access microorganisms. The dinner also included an A/B taste test of endophyte-inoculated plants, which were grown by our scientific advisor Conor Courtney in Dublin. Conor led the Endophyte Gardening Club initiative this spring, creating DIY bio protocols for endophyte garden experiments.

This project was supported by the Trinity Creative Challenge. Thank you to our scientific advisors at the Department of Botany at Trinity College Dublin.



Upcoming Exhibitions

To Flavour Our Tears: Saprophytic Supper

[Biodesign: From Inspiration to Integration](#)

Nature Lab RISD, Providence, USA | Opening August 24, 2018

De-Extinction Deli

[Creatures Made to Measure: Animals and Contemporary Design](#)

Museum Marta Herford, Herford, Germany | Opening September 16, 2018

Announcements

Kunstnerstipend Award

We're excited to announce that Cathrine Kramer has been awarded a 2018 artist Kunstnerstipend from Norway for her work with the Center for Genomic Gastronomy.

Vilma Luostarinen

Finally, we'd like to say thank you to Vilma Luostarinen who collaborated with us on several projects from November to June this year. Most notably she worked as our project lead for the V&A Food Future Canapés and was our recipe consultant and cook for the Endophyte Supper Club. Many thanks to the Swedish Assistentstipendium grant which provides artist scholarship awards and supported Vilma's time with us. Vilma continues to be a CGG fellow and we look forward to continued collaborations.

Donations

The Center is always happy to accept donations. Every dollar, euro, yuan, etc. can help us continue to create new and exciting works, which are always free and accessible online or in cultural institutions. [Please feel free to donate here.](#) We really appreciate it, thank you.

Cheers,

The Center for Genomic Gastronomy

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