

Come dine with the future

Wednesday 30 November 2016

National Museum of Wales, Cardiff

@RoyalSocBio

@NRNLCEE

#FutureMenu

Chair

Diane Fresquez, Food journalist

Menu reviewer

Professor Achim Dobermann, Director, Rothamsted Research

Panellists

Professor Katherine Denby, University of York

Professor Helen Sang, Roslin Institute

Dr Grant Stentiford, Centre for Environment, Fisheries and Aquaculture Science

Professor Les Firbank, University of Leeds

Tom Webster, GrowUpUrban Farms

Professor Katherine Denby

University of York

@RoyalSocBio @NRNLCEE @Katherine_Denby #FutureMenu

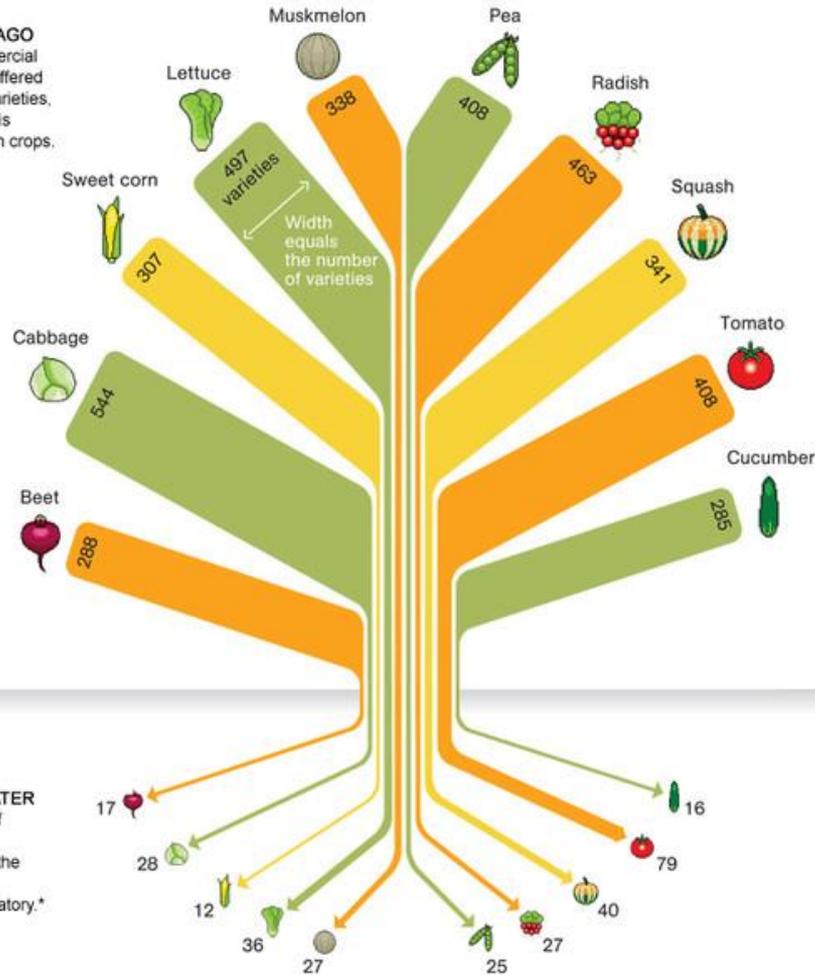


~ 40 000 genes

Big Data



A CENTURY AGO
 In 1903 commercial seed houses offered hundreds of varieties, as shown in this sampling of ten crops.



80 YEARS LATER
 By 1983 few of those varieties were found in the National Seed Storage Laboratory.*

* CHANGED ITS NAME IN 2001 TO THE NATIONAL CENTER FOR GENETIC RESOURCES PRESERVATION

JOHN TOMANIO, NGM STAFF. FOOD ICONS: QUICKHONEY
 SOURCE: RURAL ADVANCEMENT FOUNDATION INTERNATIONAL

Biodiversity + New technologies

Azolla Burger

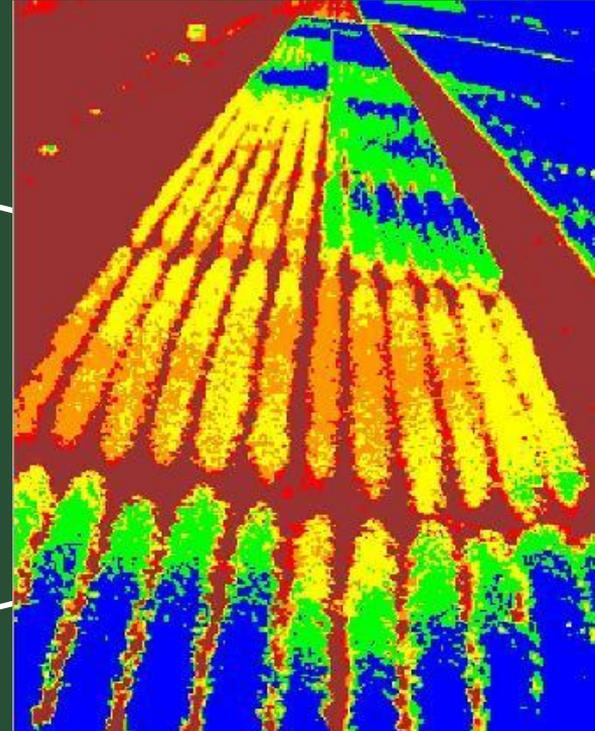


- Grows fast
- High protein content



- Organic fertilizer
- Weed control
- Mosquito control

Peach and Almond Pavlova/South African Dessert Wine



Big Data



Precise irrigation ←

Professor Helen Sang

Roslin Institute

@RoyalSocBio

@NRNLCEE

@roslininstitute

#FutureMenu

Smoked salmon



The Scottish Salmon Company



ROTHAMSTED
RESEARCH

Roast chicken



Jamie Oliver



330kg meat per tonne of feed

1950 → 2014
+ 79%



590 kg meat per tonne of feed





Stockans

Dr Grant Stentiford

Centre for Environment, Fisheries and
Aquaculture Science

@RoyalSocBio

@NRNLCEE

@grantstent

#FutureMenu



Are you
eating
wild or
farmed
fish?



South-west rope grown mussels served in a nori butter poaching liquor with some bladderwort sourdough Somerset spelt grain bread



gsi GLOBAL
SALMON
INITIATIVE

Scottish Salmon
PRODUCERS ORGANISATION



Hampshire Wasabi dusted Scottish farmed salmon crackling with a tartare of salmon, Dorset chillies and Cornish lemon and oranges, with Cornish cultured lobster claws

Agar jellies of Dorset blueberries, Kent strawberries, Perthshire raspberries and Sussex lavender served on a sweet chickpea meringue.
A Cornish Pinot Noir to accompany.



Gracilaria sp.



CAMEL VALLEY
CORNWALL
FAMOUS SINCE 1899

Professor Les Firbank

University of Leeds

@RoyalSocBio

@NRNLCEE

@Lfirbank

#FutureMenu

Carmarthen Ham (fed on insects) with English Olives - making the most of English produce, novel sources of protein



American Signal Crayfish Paella

Harvesting invasive alien species -
include herbs and vegetables grown
under LEDs



Papaya yoghurt boat with acai

GM papaya to cope with ringspot virus
Tasty, low fat yoghurt - high dynamic
pressure processing
Acai berries - grown in Amazonia
Manuka honey - fully traceable



From Yorkshire of course!



Tom Webster

GrowUpUrban Farms

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@NRNLCEE

@GrowUpBox

#FutureMenu

Insect Cakes



<http://previews.123rf.com/images/lakthesis/lakthesis1304/lakthesis130400002/18965443-Thai-food-at-market-Fried-insects-grasshopper-for-snack-Stock-Photo.jpg>



<http://assets.simplyrecipes.com/wp-content/uploads/2006/03/shrimp-cakes-horiz-a-1600.jpg>

Locally Brewed Beer with Grilled Tilapia with Greens and Grains



Vegan Chocolate Brownie



<http://cdn2.veganbaking.net/2010/content/ultimate-vegan-brownies.jpg>

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Thank you to speakers and attendees

Please vote for your favourite menu

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