

Seeds: Cultivating the Future of Flavor 23rd September 2013

8am: Breakfast for G9 Chefs *PRIVATE DINING ROOM*
Tour of Stone Barns Center. Organize dinner prep.

10-10:30am: Registration and Refreshments *SILLO LOBBY*
Pick up nametags, printed materials, table assignments

10:30am – 7pm: CONFERENCE *HAYLOFT*

10:30-10:40am: Welcome from Ferran Adrià and Joxe Mari Aizega
Introduce the G9 / Basque Culinary Center

10:40-10:55am: Welcome from Dan Barber
Why are we here?

SEEDS 101:

11-11:20am: What has happened to seeds & breeding? Matthew Dillon

11:20-12pm: Two Perspectives on Breeding. Frank Morton & Mike Mazourek

12-12:30pm: MODERATED Q&A / DISCUSSION ON BREEDING
What are the needs and possibilities? What you're dealing with in the kitchen is a compromise. What do you actually want?

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| 12:30-2 PM: LUNCH | <i>HAYBARN / COURTYARD</i> |
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CASE STUDIES:

2-2:10pm: Dan Barber to introduce the afternoon agenda; discuss the chef's influence

2:10-2:30pm: Alex Atala

3-3:20pm: Reclaiming the Carolina Rice Kitchen. Glenn Roberts + Susan McCouch (+Sean Brock)

3:20-4pm: The Bread Lab. Steve Jones + Jonathan McDowell
Bread tasting

4-4:30pm: COFFEE BREAK:

SILO LOBBY

4:45-5pm: Harold McGee to speak – TO BE CONFIRMED

5-5:30pm: TABLE DIALOGUE

Each table will be challenged to collaborate with breeder on a particular vegetable / grain and share results with the group

5:15-6:30pm: MODERATED & Q&A DISCUSSION

6:45-7pm: End Notes to synthesize the event

7-8pm: COCKTAILS

TERRACE / PDR

8pm: FARM DINNER

MAIN DINING ROOM

BHSB to prepare protein (e.g. pig in many parts) and dessert; chef teams to provide sides using the products tasted during the conference and others.