

## Seeds: Cultivating the Future of Flavor 23<sup>rd</sup> 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?*

<b>12:30-2 PM: LUNCH</b>	<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:**

*SILLO 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.*