



What could a Culinary Breeding Network (or similar initiative) look like in BC?

Mission/objectives

- Connect restaurant customers (consumers) with local food
- Support the “fan base” for varieties that farmers like
- Develop a culinary culture that reflects regional growing realities... climate, soil, economics, etc.
 - Instead of just plugging “local” crops into a generalized American cuisine... moving towards cuisines that are legitimately unique & regionally situated
- Re-establish human connection [to food, to nature]

Who should be involved?

- Children/ kids at school
- Culinary students
 - Provide on-farm experiences
- Culinary schools
- Caterers/ cooking classes
- Good bloggers & writers
- Seed banks and libraries
- Farmers
- Home gardeners
- Plant breeders
- First Nations
- Restaurant associations (see larger industry associations)
- Seed growers
- Have a regional network in different cities or parts of the province
- Federal government needs to step in and advocate for sustainable agriculture

What resources are needed?

- Identify and promote nutrient dense varieties and preparation methods
- Land for incoming farmers ...committed young farmers/chefs generally, who remain in their industries and aren't burned out by them
- Shared storage facilities for winter supplies of veggies
- Specialized equipment that can be shared
- Organizational support of potential program

What specific activities can be taken?

**BC Seed
Gathering
2017**



- Add seed varieties into Feast of Fields, linking farmers to chefs to eaters
- Locavore food cooking and tasting events bringing together chefs, farmers, eaters
- Culinary students interning on farms
- Restaurants holding “eat local” week/month that highlights dishes with local, seasonal food
- I.D. crop varieties with culinary value and promote to both farmers and chefs
- Support breeders making culinary selections (farmers/breeders can only eat so much!)
- Have an event where people compare the taste of locally grown food with conventionally grown food -- show them how much better the local produce is!
- Culinary- Farmers Working Group: establish for launch of single event (farmer variety expo idea?)

What else?

- Lobby restaurant with capital to invest in/purchase farmland
 - Lease this land long-term to farmers or hire farm manager
 - Gives restaurant control of breeding etc.
 - Makes public the importance of local food (dollar investment itself makes a statement)
 - Win-win?
- Nutrient density: breeding for that
- Establish a certificate/public recognition system for those sourcing using local food. Make this prominent & normalize it, bringing it out of its current niche/high(er) end places
- Responsibility: industry associations? Regional district? Cities?
- Survey chefs for a wish list of vegetables they would like to use and qualities they appreciate -- share this with farmers