



CRICKETS ON THE TIP OF YOUR TONGUE: FUTURE FOOD SALON TORONTO
Thursday April 18, 2013 Doors Open at 7 PM; Talk at 8 PM
\$25 Artist/low income/students \$18
Gallery 345, 345 Sorauren Ave. Toronto
tix: <http://futurefoodsalon.eventbrite.ca>
and at the door (if not sold out).
416.606.0799

FOR IMMEDIATE RELEASE

The first Future Food Salon in a series of four planned for 2013 will take place at the Gallery 345 on 345 Sorauren Avenue on Thursday April 18, 2013. Doors open at 7 pm with the program beginning at 8 pm.

Some talk, some art, some music, something to amuse your palate.
Complimentary cricket-free canapés will be served.
Cricket tastings and other insecty delights. Libations for sale.
Dress: cocktail party attire... Door prize for most futuristic frock or suit.

crickets on the tip of your tongue



“Crickets tonight, dear?”

“Yes darling...you know I just love your cricket ragout...”

What will be on our plates in a few decades time? Crickets, like other insects, are an ancient food--Aristotle waxes eloquently about the taste of cicadas in Book II of his History of Animals. And in many countries of the world, insects feature in the current diet. But here in North America? In much of Europe? Only the brave or foolish seem to partake.

Come find out why insects and crickets in particular make good eating. Not only are they a versatile culinary ingredient, but pound for pound, far fewer of the planet's resources are needed to raise them and they are rich in protein and iron as well as other nutrients.

By the year 2050, the world's population is expected to reach 9 billion people. Traditional livestock requires vast amounts of land, water, energy, and feed. As water and land resources are already stressed, Entomophagy, the eating of insects, is steadily gaining traction as a viable alternative to traditional livestock consumption. Raising insects as human food addresses many current ecological concerns, including: global population growth, sustainability of livestock production, water shortages, CO2 emissions, and rising urbanization. Micro-organisms (phytoplankton and algae) and micro-livestock (insects) rapidly reproduce – for instance, a female cricket can lay from 1200-1500 eggs in her lifetime – one of many factors that make crickets excellent alternatives to traditional livestock. Crickets in particular are found in every climatic zone, so they are the perfect future, adaptable and posing no ecological disaster by their escape.

Hosted by [Alimentary Initiatives](#) and the [Culture of Cities Centre](#), this salon is first in the 2013 series of four that will take place in Toronto, Waterloo, Manhattan and Montreal.

You will hear from Toronto born Jakub Dzamba, an architecture Phd candidate at McGill University by day, and a mad inventor working on his cricket reactors by night. For four years, Jakub has been experimenting with different prototypes of cricket farms

in his quest to discover the most efficient way to raise crickets to a human food grade quality. His sketches and posters will be on display on the gallery walls. Jakub has spoken about his work in Bangladesh, in Germany, in the Czech Republic... we thought it was about time that we here in his hometown got a chance to hear about his marvellous inventions. Ask him about cricket psychology...ask him about cricket herding. Prepare to be amazed.

The So-Called Quintet is an improvisational group formed in 2012. Driven by interest in free improvisation, the So-Called Quintet believes in spontaneous creating that transcends the limits of specific idioms. Innovation, honest expression, surprise and creativity are all part of its musical vision. All the members have previously studied with Casey Sokol and are now actively performing in the experimental and improvised music scene locally, as well as internationally. The So-Called Quintet is: Chris Adriaanse (doublebass), Dan Friedman (tenor saxophone), Bea Labikova (alto saxophone), Raphael Roter (drums) and Doug Tielli (trombone).

Han Zhang and Helen Yung will be hanging their art installation in the gallery exploring utopian / celebratory / optimistic themes. They are working with two expressions:

chinese : 天上掉馅饼 (pie from the sky / free & delicious food falling from heaven / unexpected good fortune) and english : manna from heaven.

In addition to door prizes for most fetching futuristic or insect frock and suit, there will be a silent auction for some of Jakub's prints, as well as beautiful and tasty canapés.

A copy of David George Gordon's Eat a Bug Cookbook will be one of the prizes. This is its fifteenth year in print, and in July, an updated version of the book will be released.

Local caterers and market veterans, [Earth and City](#) will be providing (cricket-free) sumptuous tasting and stunning looking raw and vegan canapés; but for the more adventurous, there will be a variety of cricket canapés prepared by Chef Daniel Holloway of Urban Acorn Catering as well as cookies from award-winning [Cookie Martinez](#) and even an insect-sourced wine!

Program

Doors Open

Opening remarks

Jakub Dzamba Entomophagy Expert & Cricket Reactor Inventor

So-Called Quintet



Jakub Dzamba is a Masters of Architecture graduate from the University of Toronto, currently pursuing his Ph.D. in architecture at McGill University. During his studies in the Masters program, Jakub initially focused on the idea of becoming a Space Architect. While awaiting his first lunar commission, Jakub's interests evolved to focus on the issue of sustainability and food production here on Earth. In collaboration with Stafford Haensli Architects, Jakub has been researching and developing an approach to urban agriculture named [Third Millennium Farming](#) (3MF). He will be talking about his current research on the design of hygienic farms for cricket livestock.



Doug Tielli (trombone) is a musician and singer living in and working in Toronto. A multi-instrumentalist (guitar, banjo, trombone, keyboards...) he finds himself on the edges of many musical practices (song-writing, pop, jazz, country, free-improvisation, composition and sound-art). He has performed with such renowned musicians as: Marshall Allen, Baby Dee, Eugene Chadbourne, Amy Millan, John Oswald, Evan Parker, Dan Whiteley, and he has had chamber music pieces performed by Arraymusic, Contact, and Neither/Nor. As a singer-songwriter, and with co-lead bands Drumheller, The silt and The Reveries, he has toured Canada, U.S.A., Italy, Germany, U.K., Ireland, Austria, Denmark, Belgium, Holland, Finland and Estonia.



Bea Labikova (saxophone) is a Slovak-Canadian improvising musician. Based in Toronto, she studied contemporary improvisation, jazz performance and South Indian music at York University. She is a recipient of the Oscar Peterson Scholarship for Excellence in Jazz Performance, the Saint Thyagaraja Music Award for Achievements in Indian Classical Music, as well as multiple Slovak national music awards in solo saxophone. She has worked and studied with Mike Murley, Kelly Jefferson, Casey Sokol, and Trichy Sankaran. Bea plays with many multidisciplinary ensembles, across Europe and is a co-founding member of [Lila Ensemble](#) which recently returned from their first international tour.



Nicole Rampersaud Trumpet. Trumpeter and Composer [Nicole Rampersaud](#) has become an in demand performer in Canada and abroad, known for her unique and versatile musicality in the jazz and improvised music scenes. Past and current collaborators read like a who's who of today's leading artists: Anthony Braxton, Bob Brookmeyer, Evan Parker, Rakalam Bob Moses, Django Bates, Marilyn Lerner, Joe Morris and Jean Martin, to name a few. She has also performed in some of the most prestigious venues in North America including: New York's Lincoln Center, Berklee Performance Center in Boston, and Massey Hall in Toronto.



Chris Adriaanse (bass) is a bassist, composer, educator who studied at York University with a Bachelors in Fine Arts, specialized honours in music. He was awarded a York University Talent Scholarship, one of the Dean's Prizes for Excellence in the Fine Arts, and the Oscar Peterson Scholarship for excellence in Jazz performance. In his final year, Chris was selected as one of the few participants of Jazz FM 91's 'Jazzology' program. Chris appears as a member of a number of ensembles, and as a freelance musician, open to play any situation or style. The Chris Adriaanse group performs his compositions in the GTA.



Raphael Roter (drums) is a drummer/ percussionist and dancer from Toronto, Canada. He leads the percussion group Samba Elegua, and works regularly with West African dance company Ijo Vudu, Brazilian percussion group Maracatu Nunca Antes and Folk artist Crissi Cochrane. Raphael earned an honours Bachelor degree in music from York University, where he focused on dance accompaniment, jazz and contemporary improvisation. Among his most influential music teachers are Casey Sokol, Mark Adam, Terry O'Mahoney and Aline Morales. Currently, Raphael performs with a number of popular music and jazz groups including Asiko Afrobeat Ensemble, Melanie Brulee, and the Emerald Jazz Trio as well as in the improvised music scene. He also accompanies dance technique classes at York and at the School of Toronto Dance Theater. Visit www.rafaelroter.com for more info.

ARTISTS



Han Zhang is a multidisciplinary artist whose work explores the subject of language, translation, meaning, and cross-culture communication. <http://www.han-studio.com>. She questions the problematic issues in literary translation: loss of meaning, vulnerability of language structure, and subjectivity of interpretation. Wood, thread, paper, ink, glass, mirror and other fragile materials are the resources which Han Zhang uses to construct and deconstruct language, challenging viewers' perceptions and interpretations of the poetic nature of language and translation. She is currently a PhD Candidate in the department of Communication and Culture at York University.



A scenographer and writer by training, **Helen Yung** (www.helenyung.com) makes art in the form of interactions, installations and interventions. This usually involves a combination of scenic design, storytelling, secrets, mystery, joy, wonder, public participation, relational aesthetics, technology and sound. Based in Toronto, Helen has also worked in France, Argentina, Quebec and Asia. Her collaborations include projects with Oboro, Harbourfront Centre, Dreamwalker Dance, Festival Accès Asie, Gladstone Hotel, Dasein Dance, Foundation Creative Studio. Helen has received many grants from Fondation Tenot (France), Canada Council for the Arts, Ontario Arts Council, Toronto Arts Council, and support as artist-in-residence at L'Institut international de la marionette (France), Centre d'art Marnay Art Centre (France), Oboro (Montreal), and The Banff Centre (Alberta). Helen also operates a Gift List.



Chef Daniel Holloway has a demonstrated flair for the unconventional. After studying Culinary Management at Humber College, chef Daniel began as an apprentice under Chef Tobias Pohl-Wearry of Red Canoe Bistro in Burlington. In 2009 he branched out as a private chef in the Halton region. Flirting with less familiar flavours, Chef Daniel gained a reputation for turning the unusual into comfort food. Believing sustainable cooking practices are important to the future of food, Chef Daniel jumped at the opportunity to work with his most challenging menu item to date, crickets. Chef Daniel's most recent enterprise is [Urban Acorn Catering](#), a Toronto-based boutique catering company he co-founded with partner Marie Fitrion in 2012. As a self-proclaimed 'Local Flexitarian Caterer', the cuisine focuses on locally produced and organic ingredients to create plant-based meals rich in nuts, whole grains, fruits and vegetables, using animal products in moderation. Check out their upcoming Voodoo Haggis at the Depanneur.



Earth & City is a small local business that sells prepared vegan food at various farmers' markets in Toronto. Their food is made by fresh seasonal ingredients, sourced from Ontario farms and local producers. Offering both sweet and savoury items, Earth & City is inspired by, and committed to use whole, plant-based and delicious ingredients in their food. A true Future Food company. For more information, please check their website at www.earthandcity.ca (currently under renovation).



[Cookie Martinez](#) -Natalia-, is a Colombian native, recently named by Blog TO as one of the ten best cookie bakers in the city. First is first, her goodies are artisanal made, by hand, using mostly local, organic ingredients with a latin twist. *“When I got my first cookbook from my lovely country Colombia, I was very inspired while looking through all the recipes. It took me back to my childhood in Colombia when my mother and godmother frequently delighted me with their amazing baking.*

Along with being spoiled by these lovely ladies’ baking, I was also very happy every Christmas when visiting my godmother’s daughter, La Nena, and her business partner, La Tia Sigrid, and working in their cafe [K.R.K. Caffeto](#) — it was an amazing experience selling cakes and tasting all the varieties of pastries they had.

Cookie is working on a chocolate chip cookie.

[Alimentary Initiatives](#) is a Toronto-based company that works to enhance food culture through initiatives that celebrate real food.

[Culture of Cities Centre](#) The culture of cities centre is devoted to new ways of representing, shaping and defining urban culture.

