

Farm to Flavor

A taste of co-created Wisconsin cuisine

Food is made at the intersection of seed, farm, and kitchen.

A great cultivar must perform well on regional farms, taste exceptional, and look beautiful.

By breeding for place and taste, groups of plant breeders, farmers, and chefs are developing vegetables and grains adapted for Wisconsin's organic farms.



Meet the plant breeders, farmers, and chefs who are creating a new Wisconsin cuisine.

Taste the results of collaborative plant breeding in small plates from four Madison chefs.

Learn about collaborative plant breeding as a way to increase the productivity and profitability of regional organic farms.

Enjoy dishes from:

Eric Benedict, *Café Hollander*

Dan Bonanno, *A Pig in a Fur Coat*

Jonny Hunter, *Underground Food Collective*

Tory Miller, *L'Étoile, Graze, Estrellón, Sujeo*



Salvatore Ceccarelli, Ph.D. has devoted his career to developing regionally-appropriate crop varieties through collaborative plant breeding. He will speak briefly on ways that such collaborations can strengthen ecologically-based agriculture.

Please join us !

Thursday, October 29

5: 30pm

The Crossing

1127 University Ave.

Madison, WI 53715

\$25 Tickets available at

squareup.com/market/slow-food-uw/farm-to-flavor

Bring your appetite and your questions
about plant breeding, farming, and food systems!

Facebook.com -> Farm to Flavor event

Dawson.horticulture.wisc.edu