

## LINGUA LENGUA

a Future Thanksgiving Menu

Lingua franca was born from a need for cultures to communicate.  
Lingua Lengua (the language of the tongue) is born from a need for neighbors to relate.

Food is a modern day lingua franca, allowing opportunities for immediate understanding and communication.

As habitation patterns become denser, our food and the eating experience will become even more central to our communication and relations. As a means to consider how we will be living, what we will be eating, and with whom we'll be celebrating, we are staging a Future Thanksgiving. Decade-to-decade, there are persistent tenets within the Thanksgiving meal. The future Thanksgiving will continue these traditions while reflecting the realities of spatial constraints and adaptation to a warming world.

*Three Sisters Saute: Green Beans, Squash & Corn Crisp*

*Amaranth Leaf & Delicata Squash*

*Mesquite Buckwheat Pumpkin Bread*

### PLANT-FORWARD DIET

Reflecting our future growth and the need to efficiently produce more calories with less resources and space, agriculture will see an evolution toward increasingly productive methods. While some of these approaches will be technology driven, others will follow ancient agricultural practices in accordance with the land and soil. Indoor closed-system farming (hydroponics and aquaponics) will become prevalent; and concurrently, the need to farm in a manner that repairs the soil will be paramount.

There will be a greater awareness of plants and their possibilities in the kitchen and outside it. Short-producing, drought-tolerant plants will rise in prevalence and leaves, seeds and skins will all be used. The traditional concept of cooking will include acts of culturing, fermenting, and sprouting that do not require resource-consuming refrigeration or heating. Many of these processes can be performed outside of a "kitchen" as we know it today.

*Sweet Potato Sourdough Biscuits*

*Fermented Rhubarb Chutney*

### FERMENTED FOODS

Fermented foods are a low-energy mode of cooking that captures and propagates bacteria for the preservation food and holds massive potential for human health. This process allows for personally tailored nutrition. Increasing understanding about the microbiome has brought (good) bacteria back into the kitchen.

*Turkey Pastrami*

*Turkey Liver Pate*

### MEAT ON THE SIDE

In the future, meat in general will be consumed only occasionally and meat preparation and consumption will use all parts of the animal without waste. As Thanksgiving is a special occasion, meat makes a limited appearance, as a celebrated side.

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