



# 2064:

A FOOD ODYSSEY



We ask some of the country's leading food experts to gaze into their crystal balls and predict what and how we'll be eating 50 years from now

compiled by rachel smith



## FUTURE FOOD/ PREDICTIONS ▶



**HENRY DIMBLEBY**  
RESTAURATEUR

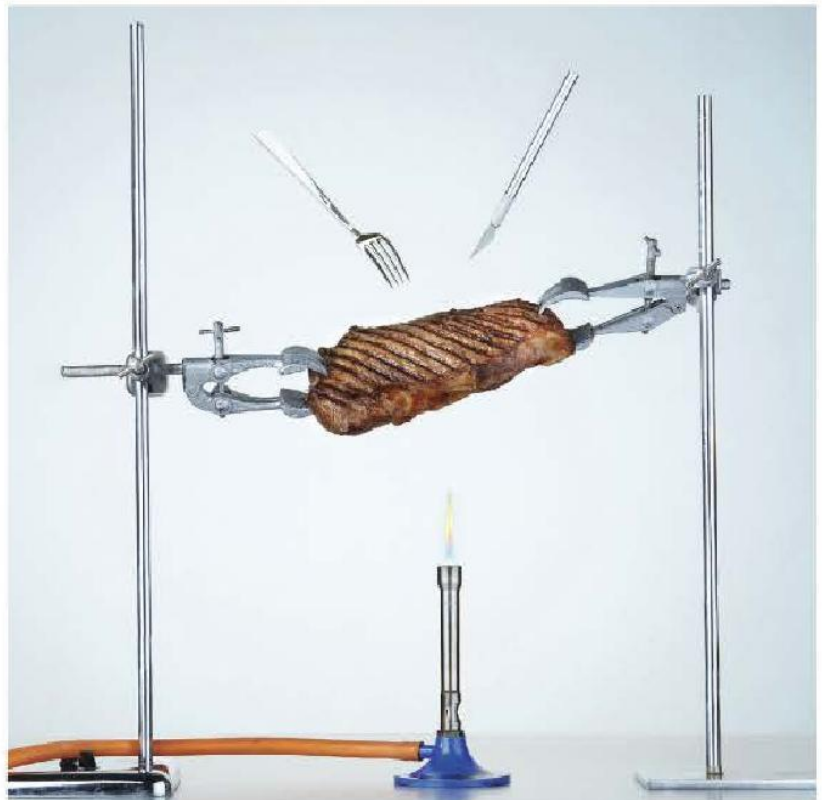
"Nanomachines will be used to create

steamed buns that train our tongues to speak Mandarin as we eat them. Three-dimensional printer technology will let us download classic dishes by great chefs from the internet and print them out - perfect, hot and fresh - in our own kitchens."



**FERGUS DRENNAN**  
FORAGER

"We'll be cultivating plants that currently only grow in the wild - such as burdock and sea aster. The same will apply to fungi, with the holy grail - chanterelles and ceps - being cultivated, and so more widely available."  
*(fergustheforager.co.uk)*



**PROFESSOR TIM WHEELER**  
PROFESSOR OF CROP SCIENCE,  
UNIVERSITY OF READING

"Climate changes mean that crops will be grown in





**TIM HAYWARD**  
FOOD WRITER, COOK AND  
AUTHOR OF *FOOD DIY*

"Cooking will be considered a niche hobby. Already, a negligible number of people cook from scratch. Combine this with rising property prices and a pressure on space and it's hard to imagine a future where people have kitchens at all."

**SHEILA DILLON**  
JOURNALIST AND  
PRESENTER OF  
BBC RADIO 4'S  
*FOOD PROGRAMME*

"Wars, diseases and global warming will have decimated the world population and the processed food industry will rely on substances grown from bacteria. Grazing and arable land will have declined, with scientists and farmers working to try to enrich what good soil remains and maximise the use of water."

**DR TARA GARNETT**  
RESEARCHER, THE FOOD  
CLIMATE RESEARCH NETWORK

"As the trend towards lower meat consumption continues, we will see a backlash:



**JAY RAYNER**  
JOURNALIST AND  
AUTHOR OF  
*A GREEDY MAN  
IN A HUNGRY WORLD*\*\*

"Eating as much meat as we do now won't be economically viable, as prime cuts will become too expensive for even the most comfortable of middle class families. There will be a dramatic drop in the amount of meat we eat."

**SAM BOMPAS**  
JELLYMONGER AND CO-CREATOR  
OF BOMPAS & PARR

"The fruit bowl of the future is going to be a very different thing. Fruit-hunters are constantly roaming jungles and faraway marketplaces to find new varieties of fruit such as tarap, cainito and bullock's heart (custard apple). Within living memory, a banana or a kiwi was a special event in households. In years to come, people will be looking back in the same way, laughing about the first time they ate an atemoya." (*bompasandparr.com*)



**KATHRYN KEOHANE**  
INNOVATION MANAGER,  
WAITROSE

"Dehydrated foods have bad connotations for those raised in the 1970s, but future home cooks will use dehydration to preserve food and intensify flavours (as with the kale, pictured above)."

**BEN SPALDING**  
CHEF, CREATIVE BELLY

"Technology will enable people to grow fresh food at home with



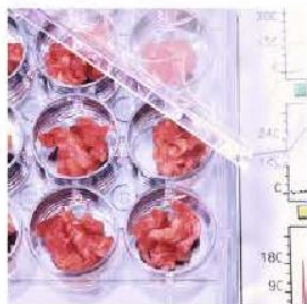
anti-authoritarian diners will get together to feast on huge cuts of meat as a 'rage against the nanny state' kind of statement." (*fcrn.org.uk*)



minimum effort. Salad leaves can already be grown using hydroponics - a system that doesn't require soil or pesticides. (*creative-belly.com*)

PHOTOGRAPHS GETTY  
FOOD BY TINI HAYW

84 SHOP AT WAITROSE.COM JANUARY 2014



**BEN WATSON**  
FOUNDER OF RIVERFORD  
MEAT BOXES

"There will be meat because where there is grass, there will always be sheep and cows, as essentially it is a free way of feeding them. However, there will be a lot less of it around, and it will be much more expensive. Instead we'll get some sort of laboratory-formulated, multi-source protein (MSP) not dissimilar to fish food - so it will be MSP tikka masala." (*riverford.co.uk*)

**CHANTAL COADY**  
FOUNDER, ROCOCO  
CHOCOLATES

"The areas that can grow quality cocoa will diminish, so chocolate will be categorised similarly to wine and prices will reflect that." (*rococochocolates.com*)

FUTURE FOOD/PREDICTIONS ►

**DR PHIL HOWELL**  
PROGRAMME LEADER, NATIONAL  
INSTITUTE OF AGRICULTURAL BOTANY

"Agriculture will continue to be driven by advances in robotics, engineering, satellite navigation and weather forecasting, underpinned by the best genetics and husbandry. The farmer's skill will lie in interpreting how to apply these technologies to their farm." (*niab.com*)



**BEN READE**  
HEAD OF CULINARY RESEARCH  
AND DEVELOPMENT, THE  
NORDIC FOOD LAB

"The future could be a bleak landscape of unsustainable monocultures. But it could also be more positive: it is up to us to celebrate food biodiversity and retain our access to real food." (*nordicfoodlab.org*)



**CHARLOTTE MABERLY**  
GASTRONOMY LECTURER,  
QUEEN MARGARET UNIVERSITY

"Gastronomy (the comprehensive study of food, its culture and systems) will be integrated into all education and be part of a greater dialogue. Food will be recognised as valuable, beautiful and fundamental for all life."



**RICHARD McGEOWN**  
CORNISH CHEF WHO COOKED THE WORLD'S FIRST IN VITRO BURGER

"Food will rely on the mass production of in vitro meat. The stem-cell burger was just the start; the next version will contain fat alongside protein, and the version after that will diversify to chicken - with more complex versions to follow." (*couchspolperro.com*)

