

"One cannot think well, love well, sleep well, if one has not dined well."

Virginia Woolf

March 2019

Dear World Food Future friends,

We are excitedly counting down the days to our inaugural conference!

As you can imagine, a lot is going on behind the scenes and I wanted to thank all of you for your words of encouragement, advice and for supporting us every step of this uncharted way.

Happy to say that we are now FULLY SOLD OUT! And have already begun brainstorming for WFF 2020.

April is an exciting month for us as we look forward to launching "FoodSteps" our pilot primary school food education programme - together with our partners at South West CDC.

A couple of weeks ago, we did our first corporate outreach at the offices of Mazars Singapore. We spoke about the importance of eating healthy in a work environment, discussing the unique challenges as well as women's many roles in the food industry.



We look forward to welcoming you to WFF 2019 "Rethink Your Food"!

Til then, Eat Well & Be Well,



Trina Liang
Chair, World Food Future

Upcoming Events

March 29 : Disruption in Food and Sustainability Summit

The Alliance for a Responsible Future (ARF) is organizing DFSS on March 29 at the Grand Hyatt, Singapore. The summit is dedicated to all things plant-based. You can find more details at: <http://arf.org.sg/dfss/>

April 6-7 : Kranji Countryside Farmer's Market

This 15th edition promises to be special as it combines with Singapore Heritage Festival 2019. Experience Singapore's own version of rural bliss with Kranji's rich natural heritage, and its farming community. Get behind-the-scenes of farms and businesses in the Kranji countryside or the high tech farms in the city to understand more about our farming community!

20 April: Loewen Road (Dempsey)

A delightful Easter morning farmer's market - right smack in the heart of the city. Walk around Frank Food Market @ Loewen Road and enjoy the best picks of Singapore artisanal fare.

Food For Thought



The Missing Piece in Singapore's Food Security

Straits Times, Opinion Section, Tues 12 March

Written by Trina Liang, Chair of World Food Future

<https://www.straitstimes.com/opinion/food-security-target-consumers-to-embrace-local-food>

First Bites: healthy food review



Bread Street Kitchen's Impossible Burger

With all the hype in local media about the taste of the Impossible, of course WFF had to be one of the first to try the Impossible!

Most people may believe the 2.0 is supposed to burst with a beef flavor as in most cases, it's been pictured served as a burger patty.

WFF's verdict of BSK's Impossible Burger: Good news - texture and smell were pretty good - bun, condiments and fries were delish. But the undefiled meat itself - not quite, exactly, precisely beef with beef's unique divine umami taste (and aftertaste!). But gosh does it taste like good meat - a lovely combi with notes of beef, veal and pork... Worth ordering just as a conversation starter - can't wait to try Impossible 3.0 - it can only get better!

3.5 out of 5 stars.



Real Food's Fruit Rojak

A delightful burst of fresh fruit flavors (guava, pineapple, green apples, jambu) melded with the ole favorites - you tiao and turnip, generous lashings of light rojak paste blended with honey.

Great as sharing starter - though WFF didn't share.

4 out of 5 stars.