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**PLANET GREEN NOW SERVING:
DEEP FRIED DEER HEAD
DIRTY SOCKS WITH ROCKS
IN ORIGINAL WORLD PREMIERE SERIES, FUTURE FOOD**

--Series World Premiere: Tuesday, March 30 at 10PM ET--

Silver Spring, Md. – On **Tuesday, March 30 at 10PM ET**, prepare to eat dirt in the world premiere of Planet Green’s original network series, **FUTURE FOOD**. Meet “molecular gastronomists,” Homaro Cantu and Ben Roche: world renowned chefs, successful restaurateurs, patent-owning mad scientists and celebrated futurists. Wikipedia defines “molecular gastronomy” as a scientific discipline that studies the physical and chemical processes that occur while cooking. In an all new original series that promises to be a little MYTHBUSTERS meets Willy Wonka, Planet Green follows the crazy antics of these two technology-obsessed chefs who are looking to change the world from a completely unexpected place – the kitchen – one concoction at a time.

Cantu and Roche, and their team of chefs / gastronomists hail from the critically acclaimed MOTO restaurant in Chicago, where **FUTURE FOOD** is set. At MOTO, their world is a real life restaurant business set in a theatre of lasers, chemical powders, flash freezing, meat glue, centrifuges, ion particle guns, liquid nitrogen, and effervescent proteins.

Cantu’s motto: the bigger the risk, the bigger the reward. Viewers are treated to a deliciously fun ride as Cantu and the team use their sometimes outrageous antics to tackle some big issues, including over-fishing, world hunger, and of course, the ever present issue with all parents – how to get the kids to eat their vegetables! With ideas on how to redefine the nature of food, Cantu has been hailed by *The New York Times*, *USA Today*, *Time Magazine* and *Fast Company*, among others, as a leader in the field of postmodern cuisine.

FUTURE FOOD, premiering on **Tuesday, March 30 at 10PM ET**, takes viewers inside Cantu’s overactive and inventive imagination, where he imagines a world where people can save fuel by taking the delivery driver out of the equation by downloading pizza off the internet, or shorten the food chain by creating burgers that are made by only what a cow eats. In each episode of **FUTURE FOOD**, Cantu presents the MOTO team with a unique food challenge that taps into their gastronomical genius, allowing for a process of innovation that is as enjoyable to watch as it is to dine at MOTO.

Upcoming episodes include:

FUTURE FOOD: Something's Fishy

World Premiere: Tuesday, March 30 at 10PM ET

The seafood industry has experienced some troubles over the past few years. The rise in mercury levels in fresh fish has created a health scare with fresh fish lovers, and in addition, over-fishing has created severe shortages that will ultimately lead to extinction of certain species. To tackle these big issues, Homaro, Ben and the MOTO staff make an entire seafood menu – using everything but fish! Before adding the new items to the menu, the guys test their dishes with some of the most discerning seafood palates in Chicago – local folks at Mitsuwa Market, a place known for its seafood and sushi. The MOTO team then competes to see who can come up with the most creative seafood dish made out of other foods.

FUTURE FOOD: Inedible To Edible

Series & Episode World Premiere: Tuesday, April 6 at 10PM ET

When a cooking experiment using a paint gun filled with capsicum oil and a flamethrower to cook brats produces a mess of inedible burnt brats, Homaro, Ben and the kitchen staff decide to turn foods normally thought inedible, into edible tasty menu ideas for MOTO Restaurant. In the process, the team comes up with ideas on how to possibly create a greater source of food for the planet. While the staff prepares dishes for the evening's menu using items that typically end up in the trash or composter, such as peanut shells, potato peels and apple cores, Homaro and Ben go “brat-to-brat” at a taste test with one of Chicago's best hot dog institutions, Hot Doug's. With a planned visit from a food critic in the works for that very night, the stakes are unusually high.

FUTURE FOOD: French Evolution

World Premiere: TBD

A recycling theme begins when MOTO staffers Chris and Darrel prepare a staff meal of French toast using day old bread. Homaro and Ben then recycle the French toast, turning them into super-crepes which inspire a crepe-off competition with famous French Pastry School head chef Jacquy Pfeiffer in front of the Art Institute of Chicago. The staff is challenged to recycle the batter and come up with several dishes for the restaurant but the big surprise comes when Jacquy Pfeiffer gets his “just desserts” in the end.

FUTURE FOOD: Kid's Eat The Darndest Things

World Premiere: TBD

Homaro, Ben and the staff really need to think outside of the box when they let a bunch of kids come up with menu ideas for MOTO. Vegetables that look like eyeballs, deep fried deer head with tree bark utensils and dirty socks with rocks certainly challenges the kitchen staff's creativity. The REAL challenge and age old question remains: How to get kids to eat their veggies?

FUTURE FOOD unveils what goes on inside the lab at MOTO, letting viewers follow along through the circus of trial and error that is as funny and amazing as it is intense. Changing the way people think about food is no simple task. It requires extreme focus, cooperation and unbridled creativity, as each week the **FUTURE FOOD** team goes to task to reinvent the wheel – and then convince diners to pay money to eat it.

FUTURE FOOD, an eight-part series, makes its world premiere debut on **Tuesday, March 30 at 10PM ET**. **FUTURE FOOD** is produced for Planet Green by Galafilm in association with 2C Media and ITV Studios Global Entertainment. Jesse Fawcett, Lori Kaye and Chris Sloan are executive producers. For Planet Green, Jeff Hasler and Lynn Sadofsky are executive producers of the series.

Planet Green is the multi-platform media destination that launched on June 4, 2008. Planet Green is the center for a new conversation, speaking to people who want to understand how humans impact the planet, and showcase passionate people doing forward thinking things.

Planet Green and its two robust websites planetgreen.com and TreeHugger.com, offer unique, original, insightful, inspiring, and entertaining content related to how we can evolve to live a better, brighter future. Planet Green's unique programming, digital tools, and content will enlighten, empower and most certainly, entertain.

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