

FOR IMMEDIATE RELEASE November 4, 2009 Contact: Reenie Kuhlman 412.478.7947
Reeniekuhlman@yahoo.com
Denise Godoy 678-640-7651
denisegodoy@comcast.net

PLANET GREEN OFFERS MOLECULAR GASTRONOMY 101 -- WILLY WONKA STYLE - AS TAUGHT BY MAD SCIENTISTS IN NEW SERIES FUTURE FOOD

--Production for Original 8-Part Planet Green Series Takes Place at World Famous Moto Restaurant in Chicago; Features Executive Chef Homaro Cantu and Pastry Chef Ben Roche--

Silver Spring, Md. – Meet molecular gastronomists, Homaro Cantu and Ben Roche: world renowned chefs, successful restaurateurs, patent-owning mad scientists and celebrated futurists. These two technology-obsessed chefs are looking for solutions to some of the world's most pressing environmental issues from a completely unexpected place – the kitchen – one concoction at a time, in Planet Green's new original series **FUTURE FOOD**.

"Imagine a world where people can save fuel by taking the delivery driver out of the equation and download pizza off the internet. Or, how about reducing landfill mass by making edible packing peanuts?" said Laura Michalchyshyn, President and General Manager, Planet Green. "This series will challenge viewers to literally eat outside of the box through the vision of Homaro and Ben, passionate renegades doing forward thinking things to make all of our lives better."

At the center of **FUTURE FOOD** are series host, Cantu, and co-host, Roche, and their team of chefs / gastronomists at the famous Moto restaurant in Chicago. 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. 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.

"I first try to imagine a reality that is positive and then work backwards through scientific reasoning and emotion through food to capture viewers' attention in order to create more awareness around social responsibility and true sustainability," said Homaro Cantu. "Oh yah, I like to have one hell of a good time while this all happens."

In each episode of **FUTURE FOOD**, which will premiere in Spring 2010, Cantu, Roche and the Moto team are presented with a unique food challenge, tapping into their gastronomical genius to solve it – with shocking, eye-crossing, and always delicious results. **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 is an eight-part series produced for Planet Green by GALAFILM in association with 2C Media and ITV Global Entertainment. Jesse Fawcett and Chris Sloan are executive producers. For Planet Green, Lynn Sadofsky is executive producer.

About Planet Green:

Planet Green is the multi-platform media destination devoted to the environment. Launched on June 4, 2008, this brand with a mission is available in 57 million homes. Planet Green is the center for a new conversation, speaking to people who want to understand how humans impact the planet and how to live a more environmentally sustainable lifestyle. It's for people who truly want to make a difference in meeting the critical challenge of protecting our environment.

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.

Planet Green is a division of Discovery Communications.

###