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Luncheon Address: Biodiversity and Better Food Systems
Speaker: H.E. Mercedes Araoz
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Introduction
Ambassador Kenneth M. Quinn
President - World Food Prize Foundation

So welcome, welcome, everyone to the soy lunch, the World Food Prize Borlaug Dialogue Symposium, biggest event. We have over a thousand people here today, and we have not only delicious food for you to enjoy but also some very delicious and tempting intellectual products that will be coming. And for dessert, the Vice President of Peru is going to be our keynote speaker. John Ruan and Janis Ruan are here. Could you join with me in thanking them for their sponsorship of the World Food Prize?

And we have our two World Food Prize laureates here, Lawrence, David. Everybody knows your names. I don't have to say your last names anymore. Would you please stand up so we can recognize you? I will introduce Her Excellency later before her keynote address, but I'm so pleased that Assistant Secretary General of the United Nations, Gerda Verburg, is here, who led a wonderful panel this morning. Thank you, Your Excellency. And Ruth Oniang'o is here, the 2017 Africa Food Prize Winner. Jim Collins, thank you, Corteva for your wonderful address today and your support to the World Food Prize, and this afternoon Liam Condon is here (he gets equal time) from Bayer. And Syngenta was here last year, I'm quick to add. So we’re nonpartisan here in the World Food Prize. Susan Clark from the U.S. Chamber, thank you for being here. Looking forward to Tom Donahue coming this afternoon and being with us. Members of our Council of Advisors—Gordon Conway. I was crying, Gordon, when you were talking, and standing ovation, what a role you’ve played. One more round of applause for Gordon.

So I have to explain to you I’m in trouble, and I’m a little worried I may have to have Officer Baker more close security, because my wonderful friend, Nabeeha Kazi, is here, and she told me today’s her tenth wedding anniversary, and she’s in trouble with her husband for being here and not there. Nabeeha, where are you? Oh, there she is. Okay, congratulations! Also, I don't know if she’s here, Abby Johnson, who is my special assistant, it’s her birthday, and I'm making her work on her birthday instead of giving her the day off.

But I want to say a very special word of thanks to our soy organizations for their sponsorship. This is the 12th year of the soy luncheon. And, please, please begin and enjoy your lunch. We have United Soybean Board, the Iowa Soybean Association, Soy Foods Council, the World Initiative for Soy and Human Health, all come together, have been sponsoring this event. And I want to particularly… Lewis Bainbridge is here, the Chairman of the United Soybean Board from South Dakota. We were planning things about expanding our youth programs to South
Dakota with him, and so we’re going to be coming up to South Dakota State. And Lindsay Greiner is here, the president of the Iowa Soybean Association. Then Kirk Leads, Polly Hubbard here from USB. Thank you so very, very much for your wonderful sponsorship of this.

Now, I want to say a special word about Linda Funk. Linda, where are you? So Linda provides one of the most fun events of the year. She comes, Mashal Husain and I, the three of us we go down in the chef’s kitchen in the backroom back in the kitchen, and we taste all the various meat foods and things. So this menu today—so you have to check it out—was all developed there. And really this is Linda’s menu, and Mashal and I are kind of along for the ride, and we convinced her we needed to be there. But we really want to taste all the food. And so my wife Le Son always complains that I bring home the leftovers, and she says, “Your belt’s looking very tight.” So, Linda, thank you and the Soy Foods Council. Let’s give them a round of applause.

So the Global Youth Institute is here. This is the first time we get to see all the students who are here. This year we have 206 high school students; this is their first time at Des Moines. They worked their way up in state Youth Institutes, and they come from 27 states and territories, 10 foreign countries. They’re all out here. So all the GYI, Global Youth Institute students stand up so we can see all of you who are here. So the first one in 1994 (next year is the 25th anniversary), first one had 14 students. But they wouldn’t be here except for the 150 teachers who are here. Where are you, teachers? Stand up, teachers. You know, we recognize the students a lot, but we don't recognize teachers enough, so tonight at the Award Ceremony there’s a surprise we’re going to do for you teachers. Yes. I particularly want to note the Global Guides Program—they’re wearing like yellow buttons—and Global Guides is an additional program for educators that we organization. You have teachers sign up for it, so sign up next year, come back, and there’s extra programs, getting to meet various specialists and experts, and get additional credit, preparation you take back to the classroom. So we are pumped about that.

So we also have the U.S. Department of Agriculture Wallace-Carver Fellows (This is a long list of youth programs we have) who are here. We have some of the Wallace-Carvers here. Where are you? It’s not a big group of hundreds. Then we also have the Borlaug-Ruan International Interns here, so I think you’re here—right? Where are the BR interns? Stand up so we can see you, past and present. So these are the students. They were here in that big group last year or previous years, and they apply and get selected, and we send them for eight weeks at these wonderful international research centers. And the research centers are so welcoming. They are so hospitable, they take such good care of our students that this year to help celebrate our 20th anniversary of this program, Crystal Harris and I reached out, and we invited each center to send a member of their staff, one that works with our students, to come here as our guest. We paid for their transport, we paid for their room, we paid for their registration, and they get to go to everything, as our way of saying “thank you.” So the Borlaug-Ruan mentors are here someplace, so please stand up. Where are the 18 mentors who are here? You better be here. Thank you so very, very much.

And we also have a special recognition for a young student, and this recognition is established in honor of my dear, dear friend, David Lambert. It was established by another dear friend of his, Dr. Manjit Misra, the head of the Seed Science Department at Iowa State. It would be hard to put in words all of the things that David Lambert meant to so many people. He served in Rome as the Counselor at the U.S. Mission. He brought great energy in Washington and in New York to food and agriculture issues. He worked very closely with Senator George McGovern, and he was here at the World Food Prize. He went out, as he did every year, gave a lecture
around the state. He was at the symposium. He went to the Award Ceremony, came back. I saw him in the lobby of this hotel, and he passed away on World Food Day. And he was so special to us, and I'm so grateful to Dr. Misra for establishing this award. So we pick one student at Iowa State who receives a scholarship. And I'm so pleased that David’s son, Walker Lambert, is here, and Walker is making a documentary and carrying forward his Dad’s legacy on seeds. And there is down in the hotel lobby, I think near the elevators if I'm correct, and you can go down and preview it. It’s going to be terrific except for that one part where you interview the guy from the World Food Prize. So I'll probably end up on the cutting room floor as happens.

But I want to ask Manjit and Walker, would you come up here on the stage so that we can join in recognizing this year's recipient of the David Lambert Memorial Scholarship Award. And this year, very appropriately, the award will go to a young woman at Iowa State who is majoring in dietetics, so nutrition, right, so Dr. Haddad and Dr. Nabarro nodding their approval here. And she is an individual who came through the World Food Prize. Just a few years ago she was out there; like all of you first-time Global Youth Institute participants, she was a Borlaug-Ruan intern. And she has been a Land O'Lakes global emerging leader. She’s in the honors program at Iowa State. She has organized the Students Fighting Hunger Program. She’s raised $7500 to fight hunger in Africa alone and is exactly the type of young individual that Norman Borlaug and David Lambert would be so proud of. I'm sure they’re both up in Green Revolution heaven today looking down and very pleased that our recipient is Alyssa Dougherty. Alyssa. Okay, so, well, you sure you want me to do this? I mean, you’re the guy who put up the money. So the prize comes with a thousand dollars that will go to reduce your tuition, so the check’s made out to Iowa State, not to you, President Wintersteen insisted that… No she didn’t. But this is the kind of student that in the College of Agriculture and Life Science where you were dean and now you’re continuing at Iowa State University, just as Louise Fresco is through the first Borlaug Youth Institute, producing at Wageningen. So we should have a scholarship for Wageningen that we can give out. Yes. But let’s have a round of applause for Alyssa. Congratulations.

So, Alyssa, this envelope is for you, and this hug is from David.

Alyssa Dougherty

Thank you so much.

Ambassador Quinn

So, everyone, enjoy your lunch. I'll be back up here for the main event shortly, and the soy lunch, Linda is—I can tell just by looking—delicious. And the way everyone's cleaned their plate…

—LUNCHEON—

I hope everyone is enjoying their lunch. Wasn’t it good? Let’s have a round of applause for the Soy Foods Council, Linda, and the Marriott chefs. I'm already setting the date for our beginning work on next year's menu. We can't do it, just one meeting, Linda—I think two or three. And I hope you’ll take a second and pick up and look at the table tent on each table that lists all of our sponsors—not possible to do this, the World Food Prize events, our youth programs, our Dialogue, all depends on the generosity of our donors. So please help us, and if you would join me, a round of applause for all of our donors.
So this morning at each symposium session I’ve been explaining how that event came about. I was having brunch with Marshall Bouton and Anil Jain at Henrietta’s table at the Charles Hotel—we thought about the India panel. And I was with Liz Schrayer in Washington and the Global Leadership Council event from yesterday came. I was in Ahmedabad at the African Development Bank, and Gerda Verburg, Minister Verburg was there and with Rajul, and Shawn Baker and talking about it.

So now I have to explain to you how this presentation came about. So Barbara Wells, who is here... Where are you? There she is, over there—the Director General of the CIP, the International Potato Center, invited me to come for the International Potato Congress. And being Irish, potatoes... And I thought it would be great to go to Peru. I’d never been there before. So my wife, my son and I, we rode up to Cusco, and then I found out what altitude sickness is like. So at the Marriott Hotel in Cusco, when you’re signing in at the desk, they wheel up oxygen and put it on your nose so you can breathe while you’re signing your name. And they pumped oxygen into our room. No, it’s a true story. And so Cusco and Peru, the wonderful hosts, and the first night there was a reception in a wonderful, old building that was a monastery.

And I was there, a large crowd, and someone said, “Would you like to meet the Vice President?” and I said, “Oh, the Vice President of what?” and they said, “Of the country.” So I of course went over, and there was the Vice President, and I was introduced to her, and it was very nice, and we talked about... I asked her if she had heard of Norman Borlaug and had ever been to Des Moines or Iowa. But she was very gracious. And after that there was a program, and she came up and spoke on the stage. And I said, “Oh, my gosh, what an incredible and inspiring and charismatic leader. I’ve got to get her to come to Des Moines.”

So I spent the next several days sending notes and having the opportunity to speak with her. And I’m so pleased that she is here today, not only in her capacity as the Vice President of Peru, a position she’s held since 2016, but also in a new position as the Global Chair of the Food Forever Initiative. And the Food Forever Initiative run by Crop Life International, or Crop Trust International, and several people are strong supporters and patrons of it—Jim Collins, Corteva, Gordon Conway, Maria Andrade. I’m forgetting someone, but she got all the leaders of significance in the world who have all signed up, being supportive of her.

The Vice President did her undergraduate work at the Universidad del Pacifico in Peru and then went to the University of Miami, so she’s a hurricane, and got her master’s in science and did further graduate work towards a PhD there in economics, went back to Peru and immediately changed the scene by becoming the first-ever woman to hold the position of Minister of Finance and Economy. She’s also served as Prime Minister. She’s served as the representative of Peru to the Inter-American Development Bank. She has also led efforts to promote tourism in Peru, and so she encouraged my son and I to go to Machu Picchu, and we did. And, well, what an experience. Everyone should go and do that. Put it on your bucket list.

And so now she is in a position of global prominence, and I learned this is her first appearance before an audience in person in her new role. So we are doubly, triply honored to welcome Her Excellency Mercedes Araoz, the Vice President of Peru, to deliver her presentation, “Food Forever—Raising Awareness to Safeguard and Use Agricultural Biodiversity.” Please join me in welcoming Vice President Araoz.
Thank you, thank you, thank you very much, thank you and good afternoon to all of you. I want to thank particularly Ambassador Quinn for his insistence, persistence and charm, because he’s amazing. He was so convincing, and he said, “You have to be here. It's a good opportunity to share experience, to know each other.” And really he let me be part of you, and I'm really thankful for that, because I've met wonderful people with one dream — make this world a better world. And I really appreciate that, because it's so hard sometimes when you are in politics to see so many people dreaming in the same rhythm, you know, having the heart to put their efforts without any particular private interest, but putting their heart thinking about — how can we build a better world for having less people be poor, having less people without hunger? That’s amazing. So I really appreciate that, and I really thank you, Ambassador Quinn.

Of all the people I met, of course I'm very thankful for the donors that have put all this effort in this, Mr. John Ruan. Thank you very much for putting all your effort, the whole family — I don't know where they are. Thank you. You are wonderful and very open also in receiving me here.

And the laureates — I found I have new friends with them. They are always talking with me and sharing their information and their passion. And now that I see more than all of 300 kids around, I feel that this is worth it, you know, having all these young people involved, sharing tables with these experts in agriculture and nutrition and economics and things like that. You see here we’re working in the right place. And since we’re having food and enjoying it, I think it's a good time to talk about food and what food means for our lives.

And I would say something that probably you know, but it’s important to remember — the world today faces one of the most difficult challenges: How to produce enough food that is good for all of us but that is also good for the farmers and of course good for the planet. Food that is good for us. Today health issues related to inadequate diets and eating habits are the main cause of death worldwide. More than 800 million people go to bed hungry, some are around our corner in countries that are very near to us, even in our towns and shanty towns in our region. 1.5 billion people that are stunted but with additional problems such as anemia and 2.1 billion people suffering obesity. So it’s good to hear that you have a scholarship for a young girl that is doing studies on nutrition — very good. You can help us. Thank you.

Food that is also good for the farmers. Smallholder farmers are responsible for 70% of the produce that feeds the global value chain. Yet, they still represent almost 80% of the world’s poor. How can we build trade transactions provide free access to benefits? Globally only 2.4% of agricultural transactions certified seeds. Very few farmers have access to technology and good practices, and in the developing world they lose an average of 40 to 50% of output every year because of pests and diseases. And there, of course, food that is good for the planet.

We probably altogether have seen the latest APCC report on climate change — alarming. We are running out of time. At 2 degrees centigrade, increasing temperature will be devastating for our world food system and the future for humanity. We are facing potentially 50 to 700 million people being driven away from their homes before 2050. And rising conflict, violence, war is imminent for this problem. Water supply will be not enough in our world — moreover, and that means food for sure, because we were talking before that, how can agriculture use so much water? Because we are water ourselves, so we have to think about that. Moreover, more than
20% of all cultivated areas and 30% of the forest are degraded, affecting more than 3 billion people and producing more than 20 billion tons every year of fertile soil loss.

The challenge is real and it needs immediate action. Extreme weather events are familiar to all of us, and they pose a real risk to our global systems. Last year in Peru we suffered one of the most intense climate-related disasters in the last couple of decades, the coastal El Niño phenomenon. Only a few weeks after severe droughts that heats the northern coast of Peru, producing wildfires. Only a few weeks later, we start in with the rising the produce. They follow immediately, abruptly, with intense rainfall, something that we didn’t expect. The prognostics that we had didn’t said to us that we will have a Nino go so even of that magnitude.

Then we have landslides and rise in temperatures, which had profound damage in the northern region, more than 800,000 people affected and more than 3.1 billion U.S. dollars, close to 2% of our GDP in less than three months. That’s the economic damage that we had. This damage was critical in the agricultural sector, which in Peru is directly responsible for the livelihood of more than 8 million people, almost a third of our population. This is one of the faces of climate change.

For example, we can see another face, and some of you are familiar with this. Wheat. It’s a 150 billion dollar industry, providing almost a quarter of our daily calories. However, the crop is constantly threatened by pests and diseases, which put us at great risk. One of the most notorious diseases is the fungal stem rust. In 1999 a new stem rust strain, U99, appeared in Uganda and began wiping out entire fields, and it spread toward the main wheat growing region of Asia. As soon as U99 was discovered, the race began for scientists to look into the world’s wheat diversity in search of new sources of resistant and breed more resilient types. Among the 175,000 wheat samples in international Gene Bank system, scientists found some U99 resistant varieties to solve the crisis.

This year Norman Borlaug’s award laureate, the young Professor Dr. Matthew Rouse (And we met him yesterday. I think he probably is around.) is one of the many scientists who conducted groundbreaking research that helped save millions of people in Africa of losing their crops.

In this case, as many others, scientific research on biodiversity gave us a way out. Here’s a picture of the Andean Highlands of my own country, Peru. Specifically, this is a potato plot located almost 4,000 meters above the sea level in Cusco. It’s like 500 meters above the city of Cusco. Every year, rising temperatures are forcing potato producers to find fertile soil higher and higher in the mountain slopes. But eventually they will not find any higher soil to grow the crops and be forced the lower the yields and as a consequence, worse livelihood, more poverty.

There you see biodiversity to find among the more than 4,000 accessions, varieties that can withstand the higher temperatures to give the farmers hope and opportunities. So the cultural biodiversity is as important to mankind as the air we breathe and water with drink. It is our most important ally if we want to strengthen our food systems and end hunger in this context of climate change and population reaching 10 billion by 2050.

It’s a prerequisite for food and nutrition security. Without safeguarding and using these resources in a sustainable way, we will not achieve zero hunger. However, our cultural biodiversity today is at more risk than ever before. For example, in the last decades, the center of origin of maize in Mexico has lost over 70% of its maize varieties. Lots of breeds which are critical to livelihood of millions around the world and also provide consistent services to their
cultural landscape worldwide are also in danger, with 70% of them at risk of extinction and more than a hundred breeds there have been loss in the last 15 years, a hundred breeds. If we do not act quickly, this strain will become harder to revert. And these to a large extent, a consequence of consumer choice. Out of the 30,000 available edible plants, only 12, which is less than 1%, account for more than 80% of our calories; and only four—wheat, maize, rice and soybean—account for more than 60% of them. Our diets are consistently relying on less and less diversity between crops. Less options not only mean less resiliency but also worsened nutrition.

As an international community, we have already pledged an important commitment. Sustainable Development Goal 2.5 clearly states that by 2020 we must safeguard and use these agricultural biodiversity and ensure equitable access to benefit sharing. And 2020 is just around the corner, so it’s very close, two years on.

The good news is that implementing the goal is scientifically and economically feasible. It just requires conviction and will. Roth estimates safeguarding all the main genetic collections around the world will cost less than 1% of the double expenditure in pesticides. And as far as my reflection of the U.S. federal agricultural budget. And the scientific progress in the field, which is showcased in events such as the one we’re now present, tell us that we also have science on our side.

But why it hasn’t been done? There is a significant lack of awareness of the importance of agro biodiversity for food security. Consumers nowadays recognize the importance of eating healthy and organic and other forms but not necessarily eating diverse. And many private sector companies, whose value chain really depends on biodiversity, take it for granted. Also the fact that the organizations tend to work separately, instead of joining forces, doesn’t help.

This is why in my role of vice president and congresswoman in Peru, I decided to join the Food Forever Initiative as a chair. Food Forever has done awareness, raising global campaign which is focused on promoting success stories, good practices. I mean novelty projects to achieve implementation of SDG 2.5 through adiverse and dynamic network. That’s why I’m here, because I want to build my network. We want to inspire the global community to take a stand to partake and use for future generations all the wealth that nature and milleniums of agricultural advance have given us.

But it all means—our main asset is our network. We have committed our outspoken champions from different nations, fields and sectors. This includes, for example, were renowned chefs such as Gina Martinez, researchers and World Food Prize Laureate like Maria Andrade, leading academics like Gordon Conway, and policy experts like the amazing Shing Lin Fung from IFPRI and of course the private sector. We have Jim Collins here from Corteva, who is helping us very strongly, promoting the best practices for promoting our Food Forever.

Over more than 30 champions are constantly providing us not only with their voices but also their success stories, becoming a source of inspiration to a new audience around the globe. And in addition, we work with the fantastic partners, organizations among them, Bioversity, WWF, Oxfam, Kew Botanic Gardens and many others.

The Netherlands and the Crop Trust have been the promoters for Food Forever since the beginning, and they join me provide secretary at functions. These two are joined by the FAO and the secretariat who has some official customs of the SDG target 2.5, provide an essential
institutional platform. And necessarily to say all of this ongoing effort is thanks to our donors like Germany, the Netherlands, Norway and Switzerland.

This initiative was launched first in 2017, and during the first year we focused our efforts in building the network. But this year we want to take this campaign to the next level. This is why we ask all our champions and partners to give specific commitments to 2020. I know Jim did it this morning here. Thank you, Jim, for doing it. And that’s why we’re working together. We ask these goals to be concrete, outside the business as usual, and in novelty, outside the box. We had greater results. This pledge will become the initial building blocks for our action plan towards 2020. And we are confident that the new organization will want to be in the projects and ideas into the platform.

Just this morning I had a young lady—I think she’s from Singapore—and she said, “I have a platform that can bring young kids to this process.” I’m very proud to say that, because I want to support that. Thank you very much. And this is the kind of things we can do. Only teamwork and call to action will make our initiative thrive.

What are some of these actions? I will make some mention so we can see examples of working together. For example, I myself have a pledge to lead. A multisector effort policy to use agriculture biodiversity to tackle one of our most pressing issues right now in Peru—anaemia. Almost half of our children under three years old in Peru are suffering from anoemia today. That’s like taking up half of our population with our future. And reverting this issue will need actions that extend far beyond the agricultural sector. When I was Prime Minister we followed the evolution of anaemia in every corner of the country very closely to our delivery unit, in an effort that included several ministries, including the ministry of finance. This is very important, but it’s always needed. But budgeting with a good goal and measuring resources really helps. So I think we should tell the minister of finance to see that having good nutrition should be in their agenda for sure.

If we wish to scale up the efforts in an institution like CIP are undertaking, for example, with biofortified potato varieties, we need to involve every shareholder and have everybody involved working together. Peru managed to reduce malnutrition from 28% to 13% in less than a decade, and we can use that example to overcome these new challenges. That’s why I’m so proud to talk with your laureates, because they are involved in this process, too. So thank you very much for doing that.

I commit to leading in my country these crusades to focus funds and policy where most needed and hopefully inspire my political counterparts in the region and in the world to follow similar efforts.

All the partners such as the Crop Trust and the Royal Botanic Gardens, Kew, are doing very important scientific work to underpin implementation of 2.5 through the Crop Wild Relatives Project. These two institutions are leading an effort to collect many of the most important species of crop wild relatives, ensure the long-term conservation and facilitate their use in breeding new improved crops. And of course, since Food Forever is all about raising awareness, we are happy to promote other similar communication efforts from... I’m sorry. That’s about having the Crop Wild Relatives.

But this is another one we want to support. We are supporting other similar communication efforts from our partners. An excellent example is a campaign led by the International Potato
Center, called “Imagine a World Without Potatoes.” I don't think we can imagine that at all. I mean, I was talking with Ambassador Quinn, and we were thinking about what would be Ireland without potatoes and then for me... What would be the Netherlands or the Belgians without potatoes? I mean, I remember when I was a student of economics, one of my first classes was—you have to know that there’s some goods that you abandon when you were a little worried, and it was potato. Come on, you really don't want to abandon potato at the time, you know. That happened all the time. Now, we have to recover the sense that there are food that can really avoid famine in the world, and potato is one of that. I can with good breeding bring up our people, of course, with better income for the farmer. So we can close the circle in the right way.

So this is one of the things we have to work. And now as a Peruvian and a foodie, I simply refuse to do so, so we have to keep on that messaging and branding that we can really match consumers to value more than food that they usually take it for granted. It will happen with rice, I'm sure, and we can do it the same with wheat and soy, that already happened with fruits already, but we have to think of many others. We have sweet potato here today, and we have all the researchers have got their work for having sweet potato introduced in the right manners in Africa, and I appreciate that work, and they were awarded heroes because of that research. So we are taking better vitamins through that.

Also in an effort raise awareness of the importance of eating more diverse food, the Food Forever Initiative has partnered with the Lexicon of Sustainability to launch, rediscover foods. The initiative will showcase 25 crops around the globe which have been chosen for their nutritional value, potential for improving farmers’ livelihood, sustainable production and increased opportunities for women. Remember, poverty has that young girl case, so remember that, because once you start working with them, you can take them away from poverty.

And we can have with this, work for it, these next superstars in the international value chains. The campaign will take filming teams to different correction areas and centers of origin to capture footage of those crops, and their impact in more resilient food systems and communities. We want to share with the world the message that a good cause can be a delicious one. Following my grandmother’s advice, maybe they fall in love with through their stomach. This is the idea behind our most recent creation, the Food Forever experience. Last month during the United Nations Global Day of Action, Food Forever, partnered with Lexicon of Sustainability and Google to use these 25 rediscovered crops to showcase how diversity can not only improve health but also flavor.

We gathered ten of the most talented chefs in America and the world to present them a challenge: who could cook the most delicious dish using these new ingredients? More than a hundred influential guests from the food sector convened in the Google office in Manhattan to try some of these exciting creations. And here we mix foods from different countries—ulluco, which is a tuber from Peru, with cricket. We have ulluco and cricket soup. Cricket is from Mexico and it’s very popular over there. Can you imagine that mix? It’s very nice and you have good protein over there.

Breadfruit gnashers, teff pasta, also an award he is talking about that, a moringa salad were only some of the examples that we were using. Some of these ingredients such as bread fruit are directly responsible for the livelihood of millions around the globe. Triggering demand for these products is a way of meeting the challenge I spoke about in the beginning of this presentation—producing food that is good for us, for the farmers, and for the planet. By
showcasing delicious food, we can promote more diverse diets but also more resilient food systems a cool and a dynamic way to underpin implementation of 2.5.

And we want to take this experience to all corners of the world, showcasing each country and region of cultural wealth. Facing the future of food means understanding the diversity within and between crops and livestock, which is our greatest value added to the plate.

I could go on with more of exciting goals and projects that Food Forever is setting for the next two years, but rather I want to finish by saying we need you. We encourage you to work with us. If you have interesting projects, new finance for ideas you want to develop or promote, please reach out and contact us. Food Forever aspires to be the platform in which every one of you can rely to make your work and voice come across. Together, we will do an important job for humankind and give the world a success story. Thank you very much.

Ambassador Quinn

Thank you, Your Excellency. That was wonderful.

H.E. Mercedes Araoz

Thank you, thank you very much.

Ambassador Quinn

Yes, thank you for your inspiring message. So I want to be the first to make a pledge. My pledge is that our forum will be available for you next year or the year thereafter. If you want to come, bring others here, and track how you’re doing, we’ll be very, very happy to welcome you and all of them back here with us. So let’s have another round of applause for Her Excellency.

Then I want to observe that Norman Borlaug, and Jeanie, Julie, I'm sure you know this, but explained to me how the Borlaugs got to America was also because of potatoes. Right? The potato famine in Norway caused the Borlaugs and others to immigrate, came to the U.S. and ended up, up in Howard County.

Jeanie

No wonder he loved potatoes.

Ambassador Quinn

That’s right. No wonder he loved potatoes, as Jeanie said. So I was thinking out there in Cusco, gosh, you know, what if potatoes hadn’t been taken to Europe, hadn't made it. I don't know, I'd be in Galway someplace doing who knows what. And Norm probably wouldn't have had the Nobel Peace Prize. So thanks, potatoes. I can’t possibly imagine a world without potatoes.

So we all need now… The symposium is going to continue. There’s an equally full menu, just as we had for lunch, on the symposium schedule. I want to ask all the students, stay where you are, let everyone else leave, and the teachers are going too. And then so thank you again for being here for our lunch. Thank you to our soy sponsors as well, and I'll see you downstairs on the second floor.