

Local food communities, sustainable housing solutions, bold political models and innovative ways of tackling waste; these are some of the 10 ideas that are changing the world around us, with brilliant solutions coming out of Chile, South Korea, the US and beyond. These ideas reflect the progressive, forward-thinking solutions that the Nordic region has become so known for - but from radical new international perspectives. We turn our gaze out into the world, at the global movement of designers, chefs, politicians, architects and many more, who are revolutionizing the 21st century.

TEXT BY JULIE VITTO

# 10

## IDEAS CHANGING THE WORLD

## SUSTAINABLE HOUSING SOLUTIONS

### ALEJANDRO ARAVENA

Chilean architect and executive director at ELEMENTAL  
Santiago, Chile

Chilean architect and 2016 Pritzker Architecture Prize winner Alejandro Aravena has received international praise for the Incremental Housing concept he and his partners developed at the Santiago-based "Do Tank" ELEMENTAL back in 2001. The project gives its residents the opportunity to add value to their homes through personalised improvements over time. The firm's user-centric approach to development considers how the building of housing, infrastructure and public spaces will impact the people and environments for which they are designed. ELEMENTAL's mission to create informed architecture of an inventive and relevant nature is improving both skylines and people's lives, not just in Chile, but in countries around the world.

[Elementalchile.cl](http://Elementalchile.cl)

"The greed and impatience of capital or the single-mindedness and conservatism of bureaucracy, tend to produce banal, mediocre and dull built environments. There are many battles that need to be won in order to improve the quality of the built environment and, consequently, people's quality of life."

## FERMENTATION

### SHIN KIM & JEONG KWAN

South Korean chef and founder of Banchan Story  
NYC, USA

### Buddhist nun and chef

Jeolla province, South Korea

Good things take time, like the food preservation techniques that have developed around the world. The vegetable-based diet of Korean temple cuisine lends itself perfectly to the transformational power of its fermented sauces and pickling techniques. Chef Shin Kim is preserving her native country's culinary traditions, like fermentation, through Korean home cooking classes at Banchan Story in New York. She has trained with world-renowned Buddhist nun, Jeong Kwan, a chef of Korean temple cuisine at Chunjilnam hermitage in Jeolla Province. Even with relatively short cooking time, Korean dishes present a wide spectrum of flavors with varying degrees of depth, depending on how the fermented, pickled and preserved sauces are mixed and matched with fresh ingredients. But Korean cuisine brings other time investments, if not in cooking. Kwan thinks nothing of fermenting kimchee in a hole in the ground for months, while the roof of her remote monastery is covered in dishes that contain soy sauce, bean and chile pastes that have been fermenting for weeks, years, and sometimes even a full decade.

[Banchanstory.com](http://Banchanstory.com)

"Jeong Kwan described the whole cooking process with fresh vegetables as 'life giving another life' as a part of the universal circle. As fresh vegetables are picked, they die, but through fermentation they are reborn as a delicious dish that nourishes people."

## LOCAL FOOD COMMUNITIES

### CATY POOLE

American executive director at Massaro Community Farm  
Woodbridge, USA

Massaro Community Farm is a century-old, 57-acre farm in Woodbridge, Connecticut where, in 2012, Executive Director Caty Poole first started out volunteering as a field hand. Today she coordinates the development of outreach efforts to create access to nutritious food in the community. A former family dairy farm for decades, the property was deeded to the town when the last Massaro son passed away in 2008. With protective restrictions that prevent commercialisation on the property, residents partnered with the town to revive it as a farm. Through a combination of government grants and support from private residents, the farm was revitalised and converted into a certified organic vegetable farm. Each year the farm grows enough vegetables to sustain their 200-member CSA, two farmers' markets and several farm-to-table restaurants. Massaro Community Farm gives back to the community that keeps it going, by donating at least 10 percent of its harvest to hunger relief agencies – totaling 40,000 pounds of food to date – as well as offering farm-based education for children and adults and holding community events each year. [Massarofarm.org](http://Massarofarm.org)

"We're so proud of what we've been able to accomplish here at Massaro in our short history. We continue to strive to become the premiere regional center for engaging the public around sustainable farming, food and the environment."

## FIGHTING FOOD WASTE

### MASSIMO BOTTURA

Italian Chef/Founder of Food for Soul  
Modena, Italy

Non profit organisation, Food for Soul, began as an experiment at the ExpoMilan in 2015, in response to the theme, "Feed the Planet". Renowned three Michelin-starred Italian chef, Massimo Bottura, decided to build a soup kitchen in an abandoned theatre called Refettorio Ambrosiano, where 60 international chefs were given the task of cooking from only food leftovers from the exhibition. Since then, initiatives to fight food waste have spread to top kitchens around the world, with new ideas and techniques in constant development. Food for Soul's cultural project promotes social awareness about food waste and hunger through a dedicated community of collaborators. The goal is to educate and create a culture of food in marginalised communities, not only to feed the body, but the soul as well.

[Foodforsoul.it](http://Foodforsoul.it)

"Chefs today are influencers and, therefore, they have a responsibility to help their communities grow and become more sustainable. A part of this growth is the fight against food waste and against hunger."



## TASTE TECHNOLOGY

DAVID ZILBER  
*Canadian fermentation and R&D sous chef  
at Noma  
Copenhagen, Denmark*

By the age of 30, David Zilber had gone from learning to cook in a co-op program as a high school student in Toronto, Canada, to becoming a Fermentation and Research and Development Sous Chef at Noma in Copenhagen. He even had time to perfect the art of butchering, photography and modeling along the way. Dubbed the "Science Bunker," the beloved restaurant's food lab nurtures discovery around the world of fermentation, with the capacity to rot, sprout, bubble and brew new and novel tastes for its 45-seat dining room. In his work, Zilber goes deep into molds that grow on grains, like *Aspergillus Luchuensis*, which mimics the flavour of lemons and grapefruits; and koji, which has been used in Asian cuisine for millennia and allows for the bending of flavour genres. These discoveries open up a world of flavour previously off limits to Noma's test kitchen. Soon he'll be charting new territory when Noma closes, and René Redzepi opens his new restaurant.

"It's an amazing place to work. The hard part? Entertaining every idea that pops into your head, and running experiments to see what you might find. The harder part? Having great ideas in the first place, and seeing the things that aren't there. Yes, it's science. But a creative science. And that's the beauty of it."  
*Noma.dk*

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## REINVENTING THE VILLAGE

JAMES EHRLICH  
*American founder of ReGen Villages  
Almere, the Netherlands*

Just a 25-minute train ride outside of Amsterdam in Almere, the Netherlands, the "Tesla of ecovillages" has sparked the world's imagination under the name ReGen Villages. The company was founded by American entrepreneur and Senior Technologist at Stanford University, James Ehrlich, in partnership with the Copenhagen-based architectural firm EFFEKT, co-founded by Sinus Lyngø. Together they are developing a new visionary model based on existing technology that will unburden local governments, through off-grid neighbourhoods that generate clean power as well as fresh food and water for its families.

"From almost every corner of the planet, we have heard from governments, land owners, developers, construction companies, universities and, most importantly, families that want very badly to live in places that are designed for nurturing and thriving abundance."  
*Regenvillages.com*

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### BRINGING PRODUCTION HOME

JUHI PANDEY  
Director at Khamir  
Kachchh, India

"The women who have taken up the work in this project have transformed their lives, as they have found independence through income generation. This has been a huge achievement for Khamir."

Khamir promotes traditional handicrafts and preserves the local environment of the Kachchh district, in western India. The organisation takes its name from an acronym, it spells out Kachchh Heritage, Art, Music, Information and Resources - all of the rich cultural traditions of the region. Formed in 2005, Khamiris' Recycled Plastic initiative began in 2010 by training local women to wash, cut and weave plastic collected from industrial and residential areas. Since then, the initiative has grown to produce functional and attractive bags, table-mats, book covers, seat cushions and more. These are sold in India and abroad, providing income to local waste collectors, weavers and tailors of all skill sets, ages and situations. Most recently, inmates from the local Palara Jail have been involved, receiving skill training in weaving and stitching through Khamir. [Khamir.org](http://Khamir.org)



### 100% RECYCLABLE DESIGN

CYRILL GUTSCH  
German founder of Parley for the Oceans  
NYC, USA

"At the end of the day, if you want to solve these complex problems [plastic pollution], you have to reduce it down to a very easy formula, and then you have to implement it on all levels. The A.I.R. strategy that Parley created, is something we can do, it's how we can solve plastic pollution. Not me, but everybody."

Support for Parley for the Oceans has been deep and wide since its inception in 2012 by German-born, New York-based designer and activist Cyrill Gutsch. Parley has worked with brilliant minds and funded innovative projects from around the globe that seek to protect the world's oceans. Parley's influence has inspired a recent collaboration with Adidas in support of the Parley A.I.R. Strategy (Avoid. Intercept. Redesign.) to end plastic pollution. The Parley shoe, made with recycled ocean plastic, was launched at Parley's "Oceans. Climate. Life." event held at the United Nations in 2015. This autumn, a new collaboration between The Museum of Contemporary Art in Los Angeles, Parley and American artist Doug Aitken reveals Underwater Pavilions, a large-scale installation beneath the ocean's surface on Catalina Island. [Parley.tv](http://Parley.tv)

## THE WELFARE SOCIETY 3.0

PATRICK SCHIFFER  
German chairman of the Pirate Party Germany  
Berlin, Germany

The youth of the digital age have grown into a global political movement, organizing since 2006 under the name Pirate Parties International. Patrick Schiffer served as the chairman of a local chapter from 2013 until this year when he was elected to Chairman of Pirate Party Germany. He says the party uses the term "digital revolution" to describe the transition into an information society that we are all a part of - and that our technological interconnectedness requires a new political understanding. The party's focus is on fundamental rights, transparency, open source governance and freedom on the Internet. This has caught the attention of the younger generation of voters who characterise themselves as social-liberal-progressive, even organizing a youth program called the Young Pirates. Since 2011, the party has succeeded in attaining enough votes to enter municipal councils, four state parliaments and the European Parliament. In Germany, Pirates fight for human rights, for more democracy, for the expansion of education and for diversity in society.

[Piratenpartei.de](http://Piratenpartei.de)



"Only when you understand a system, you see the weaknesses and errors. And then you can "hack" it. Pirates are hackers in politics."

## NEW NORDIC CUISINE

KAMILLA SEIDLER  
Danish head chef at Gustu  
La Paz, Bolivia

Landlocked La Paz, Bolivia might not be the first place you'd envision a Danish chef working to inspire a gastronomic renaissance. But just as Noma co-founder Claus Meyer helped New Nordic cuisine become an asset to its own region, he jumped at the chance to open minds and boost local economies through working with this South American country's diverse abundance of indigenous ingredients. His pick for Head Chef was fellow Dane Kamilla Seidler, who leads Gustu's international team in the kitchen and out in the field, where rare ingredients are discovered and relationships with trusted suppliers are built. Since opening in 2013, a portion of Gustu's proceeds has gone to its community-centered organisations. These develop local culinary talent, often from impoverished neighborhoods, and connect regional producers with chefs and consumers.

[Gustubo.restaurantgustu.com](http://Gustubo.restaurantgustu.com)



"The most rewarding part of this experience is to see young people becoming proud of their ingredients, culture and themselves. Making the world a better place through gastronomy is a dream that is coming true."