

Wells College

May 1st

Kitchen Metamorphosis: Can Eating Insects Save the Planet?

Chef Joseph Yoon
Brooklyn Bugs
Edible Insect Ambassador



Assortment of Edible Insects



Grasshopper Guacamole



Meaty, cheesy, coconutty: a chef's quest to prove insects taste delicious

Some people might shy away from eating bugs off their plates, but Chef Joseph Yoon is popularizing the age-old practice of entomophagy - with mouthwatering results

About this content

Whitney Bauck

Fri 9 Sep 2022 06.00 EDT

The Guardian - 2022



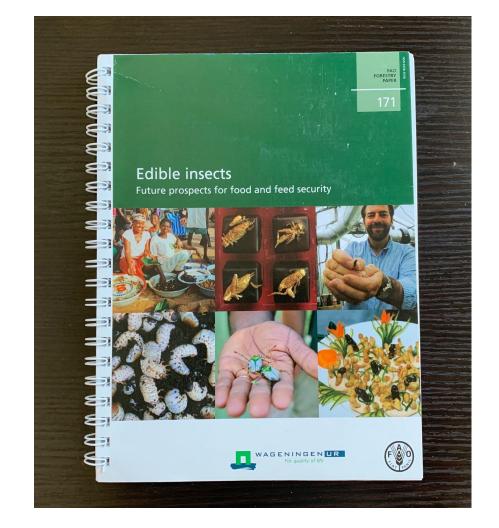
Golden Toasted Sesame Bread w/ Candied Ginger, Turmeric & Cricket Powder

Country Loaf with Cricket Powder, Whole Wheat and Rye

Black Ant Butter



Cricket Challah Bread, roasted beets, avocado, melted mozzarella, sunny egg, pickled red onions, *cricket hot sauce.*

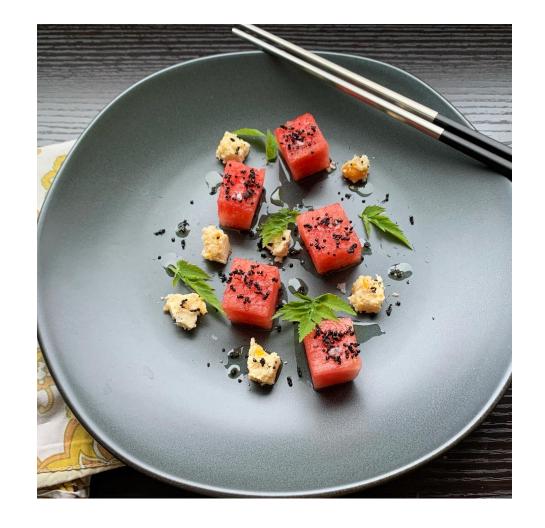


UN FAO Report, "Edible Insects: future prospects for food and feed security," 2013



Dr. Arnold van Huis, main author of the FAO Report, "Edible Insects: future prospects for food and feed security."

At Insects to Feed the World Conference, Quebec (2022)



Black Ants, Watermelon, Stilton Cheese



Cricket Spanish Tortilla, Cricket Green Goddess Sauce



World Economic Forum - 2019



Cricket Gougeres (cheese puffs)



Grasshoppers, Roasted Asparagus, Enoki Mushrooms, Pecorino Romano, Chili Peppers, Clementine

The New York Times

TALA SCHLOSSBERG, KIRK SEMPLE AND JONAH M. KESSEL

The Joy of Cooking (Insects)

Feb.15, 2022



New York Times Opinion - 2022



Cricket Marinara Pasta



Mealworm, Crispy Rice Cake, Cricket Minari Kimchi

The Washington Post

Democracy Dies in Darkness

Can you eat cicadas? Yes, and here's the best way to catch, cook and snack on them.



Washington Post - 2021



Cicada Nymph Noodle Stir Fry



Garlic Cicada, Tofu, Cricket Green Goddess

POPULAR SCIENCE



The Brood X cicadas are coming, and you should eat them.
Here's how.

It's a bugtastic culinary experience!

BY SANDRA GUTIERREZ G. MAY 12, 2021



Popular Science - 2021



Caramel Cricket, Black Ant Tiramisu



Black Ants, White Chocolate Mousse, Peppermint Candy



Cicadas: The US chef cooking up the insect 'flavour bombs'

Billions of cicadas - insects that spend almost their entire lifecycle below ground - have emerged in the eastern US after spending 17 years underground. It's prime time for Brooklyn based chef Joseph Yoon, who specialises in cooking with insects.

BBC - 2021



Assortment of edible insect ingredients



SCIENCE AND CULTURE



How to convince people to eat insects

Carolyn Beans Authors Info & Affiliations

November 4, 2022 119 (46) e2217537119 https://doi.org/10.1073/pnas.2217537119



On a clear August morning in southeastern Pennsylvania, more than a dozen adults and children stood in a park pavilion, listening to mealworms sizzling in a hot pan. They were learning about entomophagy—the human consumption of insects—from Lisa Sanchez, a naturalist with the Lancaster County Department of Parks and Recreation, who has taught the practice for 25 years.

Suddenly, one mealworm sputtered out of the pan. Six-year-old Adaline Welk—without prompting—popped it into her mouth. The crowd cheered for the newly minted entomophagist. "It's not that bad!" she exclaimed. "It kind of tastes like kettle corn!"

Sanchez encourages people to eat insects, in part, to lighten environmental footprints. Farmed insects produce far less greenhouse gas and require much

Chefs and others are experimenting with a wide variety of insect ingredients in hopes of convincing curious but wary consumers. Image credit: Brooklyn Bugs.

National Academy of Science - 2022



Agave Worm, Roasted Beets, Avocado, Mango, Black Ants, Cricket Green Goddess, Agave Worm Salt



Savory Locust & Palm Weevils, Spicy Noodles

NOVA



Edible Insects

NOVA takes a tasty look at insect foods that could benefit our health and our warming planet.



PBS Nova - 2022



Cricket Caramel Popcorn



Cricket and Grasshopper Poutine

Tampa Bay Times

Can edible insects save the planet? This chef makes a compelling case

Joseph Yoon will present a bug-centric dinner at the Museum of Fine Arts, St. Petersburg.



Tampa Bay Times - 2019



Cricket, Mealworm Fritter



Agave Worm, Dragonfruit



the salt

FOOD FOR THOUGHT

At Bug-Eating Festival, Kids Crunch Down On The Food Of The Future

September 14, 2017 · 7:00 AM ET



National Public Radio - 2017



Cricket Guacamole & Chips



Ants on a log (with black ants)





CNN - Going Green - 2022



Locust, Asparagus, Sweet Potato Puree



Cicada nymph, ramp, cricket powder kimchi



How entrepreneurs are persuading Americans to eat bug protein



Joseph Yoon stands before a spread of his bug-centric gastronomical creations in his Brooklyn kitchen.

CNBC - 2019

TUESDAY, MAY 25TH



COOKING CICADAS WITH BROOKLYN BUGS

Live with Kelly & Ryan - 2018, 2019, 2021



Cricket Powder Tempura Veggies: jalapenos, zucchini, enoki mushrooms



Cicada Sushi Roll

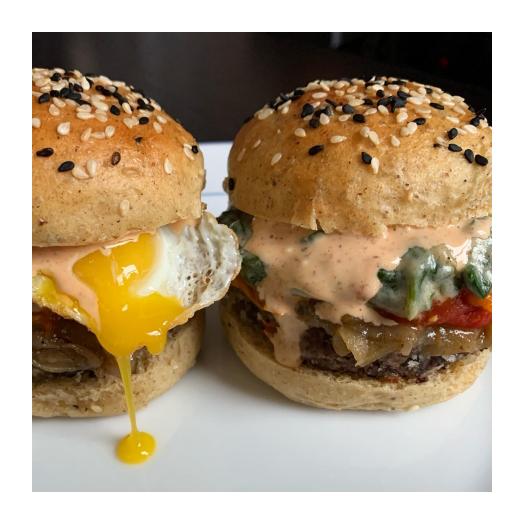




Smithsonian Channel - 2018



Most Expensivest - Feb 2023



Cricket Burgers, caramelized onions, cricket cream of spinach, roasted tomatoes, quail egg, cricket hot sauce, cricket buns



Soy Glazed Scorpion, Furikake Rice Ball

\equiv Forbes



Brooklyn Bugs And The Importance Of The Edible Insects Movement

Chelsea Davis Contributor (i) Dining & Drinking



Forbes - 2018



Getting Curious with JVN - 2022



Black Ant Creme Brûlée Donut, Black Ant Vanilla Pastry Cream



Cricket Chocolate Chip Cookies



The Normalization of Edible Insects: Interview with Joseph Yoon

By Kendrick Foster | January 26, 2019



Joseph Yoon is a Brooklyn-based chef and the executive director of Brooklyn Bugs, which aims to raise awareness on the burgeoning field of edible insects. He is known for the Brooklyn Bugs Festival, an event featuring cooking demonstrations and insect cuisine.

Harvard Political Review - 2019



Want More Easy Protein? Go Eat A Bug

Joseph Yoon is a New York chef and executive director of Brooklyn Bugs. In mid-November, he hosted a 3-day festival with cooking demonstrations, a late-night "bugout," and "Bugsgiving," an evening that showed how to reimagine Thanksgiving with insects as protein sources.



Web MD - 2019



Locust, Corn, Sweet Potato Salad



Green Eggs and Crickets

The New York Times

Science Times



Insects are everywhere, so why not on your dinner plate? Last weekend, tons of people in New York City attended Brooklyn Bugs, a culinary festival celebrating entomophagy (the eating of insects). We're with the chef Joseph Yoon, who organized the event, to try some tasty dishes with crickets, worms, ants and more, and to learn about the bug-eating movement in the United States.



New York Times Science - 2017



Silkworm Pupae Toast, Cricket Toast



Locust Asparagus Soup

epicurious Oct 18th

Method Mastery: How to Eat Every Edible Insect



Epicurious Method Mastery - 2021



Cauliflower and Leek Soup with cricket powder, termites, and black ants



Bitter Melons, Eddoes, Turmeric, Honey Fermented Crickets, Ginger, Jujubes



How and why we should all start eating cicadas

Swarms of giant flying insects are covering the east coast of the US, but it's not as bad as it sounds.

Some chefs believe we should seize this opportunity, writes Isabelle Gerretsen



Cicada ceviche, anyone? (Brooklyn Bugs)

Independent - 2021



Fermented Scorpion, Six Minute Egg



Superworms, Black Ants, Apples, Yogurt, Honey, Bee Pollen

The Washington Post

Democracy Dies in Darkness

KidsPost

Your Tarantula Tacos are served! How to eat your way to sustainable future.

Brooklyn Bugs looks to convince Americans that edible insects can be delicious.



Washington Post - 2018



Soy Glazed Locust Wrap with savory egg



Black Ant, Cricket, Matcha Tiramisu

The Boston Globe

At Edible Insects Festival, students squash the ick factor and dive fork first into the future



Boston Globe - 2019



Grasshopper, Black Ants, Asparagus, Potato Soup



"2050년 지구촌 식량난 대비할 유일 한 해결책"

식용 곤충으로 요리하는 한인, 조셉 윤



조셉 윤씨의 부모는 지난 1971년 도미했다. 미국서 태어난 윤씨는 10 세까지 퀸즈 플러싱에서 자랐으며 지금은 브루클린에서 살고 있다. Korea Daily - 2019



Cauliflower Stem Cricket Kimchi



Cicada Nymph Kimchi, Silken Tofu



NASA's Deep Space Food Challenge - 2022



Grasshopper Jajangmyeung (black bean noodles)



Mealworm Veggie Scallion Pancakes

The New York Times Style Magazine



Clockwise from top: crickets, Manchurian scorpions, Japanese hornets, black ants, vespula flaviceps (Japanese wasps), silkworm pupae, palm weevils and locusts from the pantry of Joseph Yoon at Brooklyn Bugs. David Chow

New York Times - 2019



Chef Advocate - United Nation's International Fund for Agricultural Development



Tempura Tarantula



Can Eating Insects
Save the Planet?



THANK YOU!!

Wells College's Center for Sustainability and the Environment & Cayuga Community College

With Chef Patrick Leibacher, Dr. Marian Brown



THANK YOU!!

Chef Joseph Yoon
Edible Insect Ambassador

www.brooklynbugs.com