

Uniqueness We Pitch, Stage and Promote One-of-a-Kind Events

Soy's Versatility Celebrated During April Soyfoods Month

o celebrate April's National Soyfoods Month, the North Dakota Soybean Council (NDSC) showed of the food industry including.

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Funded by the North Dakota soybean checkoff.

The Soybook Council parment the support a meany Intel-main and al inclusion diprovidents Council NDSC to promote Str. Wave-packed to fa use's bott when feeds Month by taking se North used in sizes occur into arba se Daksu neda, Homelin NDSC held is shore for conting cracir fring Tregest thing about the. cosking/knonstrates is North haire is high normout take, Diskou media and processed the as the way in taken on block discuss of other opening of the rearing to and sequencings. Tota is a libba IN REACH ANY STORY STORE SO LAW core fat and give it a try."

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26 The North Dakota Soybean Grower Magazine Ane 2016



KHGO Ag Director Sarah Heinrich talks to Linda Turk Year of anothermore and shout April Sayloods Month



on April 28, promoting April Spyfoods Month, Aaron Skyberg If at left) of the Northern Food Grade Soybean Association (NIGSA) accompanied NDSC Communications Director Sugar Wolf (middle) to that with Helfkamp (far right) about sayloods and the state's food-grade soybean industry: Heitkamp given say treats to try on the air. To learn more about NECSA pro.sapin.www.titiv

പരയ്യാം **Tempeh Talk** and **Fasting**

SEPTEMBER 17, 2015 // 5:15 PM - 7:15 PM

THE CONSTELLATION ROOM

21st Floor // World Trade Center Institute // 401 E Pratt St, Baltimore, MD 21202

Join The Soyfoods Council and Tofurky for an evening of tempeh tasting and information. Includes free food, beer, and wine and:

Agenda

TALK

Joe Yonan, Washington Post Food/Dining editor and author of "Eat Your Vegetables" will moderate a panel discussion featuring:

- · Seth Tibbott, Chairman and Founder of Tofurky, on the history and use of tempeh · Mark Messina, Ph.D. soy nutrition expert on
- health benefits · Elizabeth A. Sloan, Ph.D., President, Sloan Trends

The best harbor view in Baltimore is just an eight minute walk from the Convention Center

- · Free beer, wine and food
- The first 20 guests will receive a signed copy of Vegan Holiday Cooking with Candle Café. · Leave with recipes and current research on soyfoods and tempeh consumer trends and nutrition information.
- No Expo East badge required!

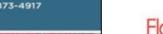


TASTING

- · Steven DuPuis, Joy DuPuis and John Silva will unveil TempehSure", a revolutionary DIY protein system. · Chef Seamus Scott, director of Roots Kitchen
- for Roots Market, will demonstrate his Tempeh Spring Rolls with Plum Sauce recipe.
- · Mix, minute over drinks and tastes of tempeh: · Smoky Maple Bacon Tempeh Carbonerra
 - · Sambal Goreng tempe
 - · Tempeh Fingers with Sweet Mustard Dipping Sauce
 - · Tempeh Spring Rolls with Plum Sauce

Rsvp

To RSVP or for questions: jlfields@thesoyfoodscouncil.com 914-873-4917





Uniqueness

We Track Trends that Apply to Clients' Products

- Acquainting customers with the American farmers and growers who produce their food
- The continued rise of nostalgia desserts, salads and breakfast items
- Contemporary spins on farmhouse fare
- How foods address today's consistency and food safety issues
- Pantry ingredients being used to create signature cocktails
- Global menu influences featuring fruit sauces and salsas

