



OPEN CALL
EAT



VALLEY
OF THE
POSSIBLE

Open Call EAT

8 WEEKS

SEPTEMBER 15TH - NOVEMBER 16TH 2025

For the first time, Gagel Farm will open her ecosystem to facilitate cooks and culinary professionals in residence who want to help us in answering the question: how do we bring our European places and communities back to life in the 21st century through the act of eating?

In the Netherlands, and many other countries from the Global North, we no longer engage in growing our own food, and do not eat with a plant-based focus. As a society we have become extremely reliant on global food chains and extractive agriculture for our food supply, without realizing that we are dependent on these systems. Furthermore, we tend not to question how our current food systems effect the well-being of the ecosystems that truly facilitate all life on earth.

Through regenerative agriculture, we can grow locally beautiful, nutritious, flavourful and seasonal ingredients. But somehow, even those who have access to such deliciousness choose convenience above all other possibilities. For many, locally and seasonally cultivated food are simply inaccessible due to socio-economic and socio-geographic inequality. Everyone frequents supermarkets and restaurants who do our food shopping for us, utilizing ingredients that are ordered conveniently through industry-sized wholesalers.

"Localization of food is the
step-by-step process of reestablishing regional
growing and production of nutritious, authentic food.
There may be no other single activity that encompasses
a greater range of goodness for life, health, water,
children and the planet."

- Paul Hawken, *Regeneration: Ending the Climate Crisis in One Generation*

Cooks and culinary professionals are at the frontline of changing food culture. They are artisan, producer, creative and practically engaged in nourishing. This residency invites the professional cook into the garden where they can feed themselves and others with the magic and skills that come from cookery and regenerative farming. We need cooks to inspire a new food culture where we eat with the seasons, where we dine our landscapes once again into healthy and resilient habitats.

The Gagel Farm residency is suited to those with a culinary education or a strong professional background in the culinary industry. We invite cooks and culinary professionals who are eager to learn to engage in research that inspires a transition towards regenerative food systems and cultures. The residents who take part in this program question the current system and understand the power of food in changing the world.



Some core questions participants could engage with are:

- how can we cultivate new eating cultures with suitable ingredients, processes, techniques, recipes, menus and restaurants that foster becoming native to place?
- which deep roots and forgotten culinary histories can we rediscover in Europe in order to reconnect with place?
- how can we listen to land-based cultures and indigenous communities with depth and humility while coming back to ourselves through food in a European context?

Context

At Gagel Farm, we focus on regenerating our 45-ha landscape by growing edible ingredients while building a habitat for all life that resides in and/or passes through our bioregion. Additionally – but certainly no less urgently – we focus on facilitating the transition to a regenerative (agri)culture in the broadest definition of the word. Holistic management and decision making are central to our regenerative perspective.

This philosophical method means that ecological, economic and social factors receive equal consideration, while equally benefitting from the choices we make.

"What fungi have shown me is that we can't, and we don't have to do, anything alone. They question the limits of individual existence." – Giuliana Furci

Regeneration thrives on transparency and awareness through the feedback we receive from all life – both human and more-than-human – that surrounds us. By choosing to apply to the EAT residency, you share openness to participating and receiving feedback from a variety of human and more-than-human life on the farm.

"Becoming native to a place comes with the give and take between living there, if you're going to live there, and be gifted with the gifts of that place, that you then return your gifts to that place." – Robin Wall Kimmerer

Gagel Farm invites cooks and culinary professionals to work from a regenerative mindset, where the soil and the farm habitat inspire and guide innovation in the kitchen. We encourage multi-faceted and inter-disciplinary projects, driven by a self-aware and collaborative spirit.

"Landscape restoration does not only change ecological function, it changes the socio-economic function and when you get down to it, it changes the intention of human society." – John D. Liu

ERF Residency Programme

ERF is a multi-year residency programme at Gagel Farm. Our mission is to facilitate the transition to a regenerative (agri)culture through the cross-pollination of contemporary residences taking place by artists, cooks and culinary professionals, farmers and scientists. ERF consists of three trajectories which each offer space for the situated entanglement of different disciplines through the exchange of embodied knowledge, theoretical knowledge, inspiration and collaboration at a regenerative farm.

EAT Cycle

Mid-September - Mid November

8 weeks, 2 cooks-in-residence

RECONNECT Cycle

June - November

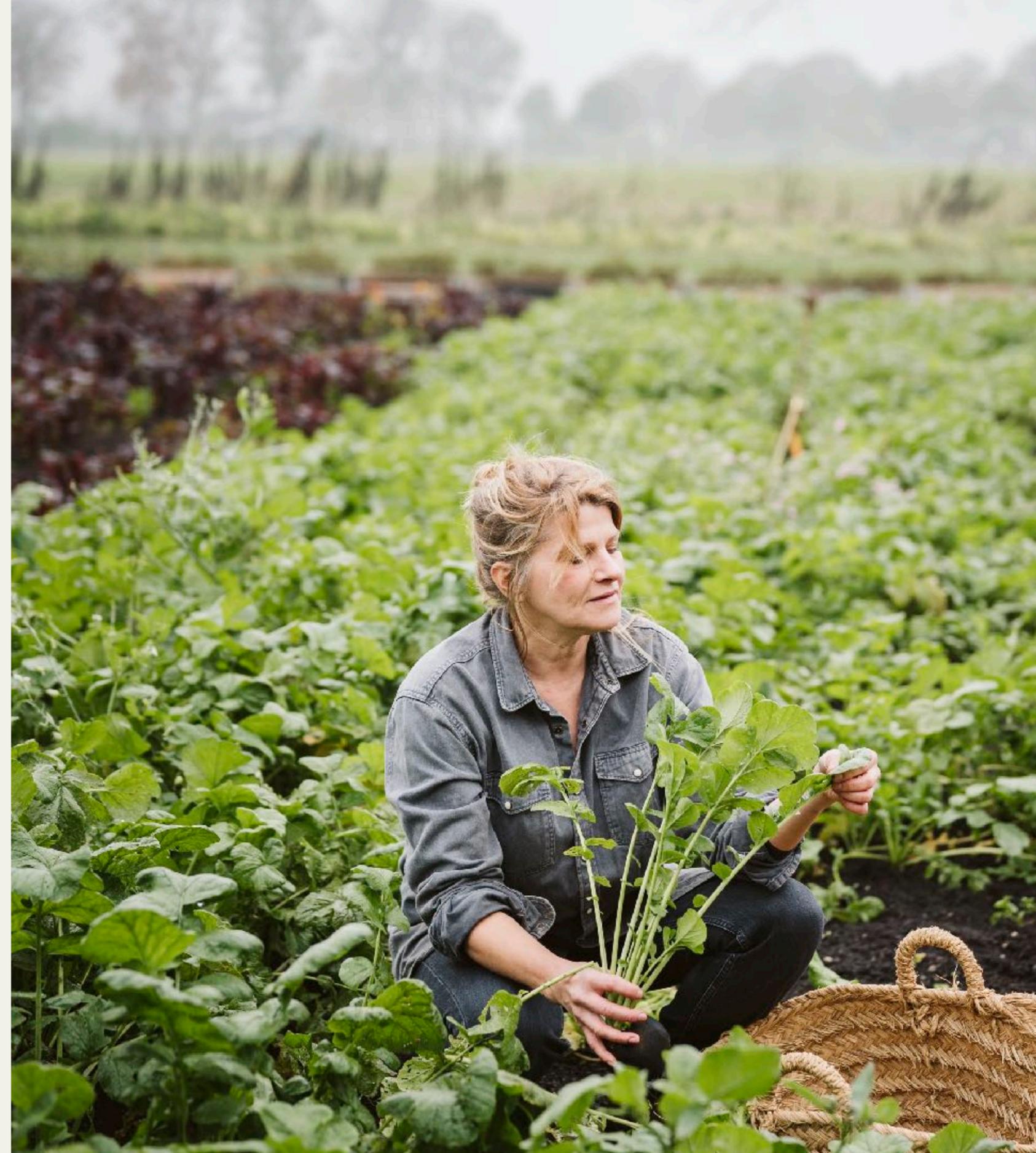
4 weeks, 1 or 2 artists-in-residence

FARM Cycle

Mid-September - Mid November

8 weeks, 2 farmers-in-residence

The EAT residency takes place seasonally for a period of eight weeks and aligns with the FARM residency within the same timeframe. From September through November 2025, two EAT residents and two FARM residents will work with the seasons collaboratively, while residing in a private bell tent on the Gagel Farm camp grounds. Both the culinary (EAT) as well as the farm (FARM) residents can work, cook, eat and collaborate with the entire Gagel Farm team.





What we offer

Space, time and infrastructure to experiment and develop a personal, culinary style at Gagel Farm.

An 8-week stay at Gagel Farm campsite in a cosy, private bell tent.

Tailor-made professional guidance for each EAT resident during a period of 8 days by culinary arts educator Terri Salminen – whose focus will be to inspire seasonally-driven culinary designs in the kitchen through the use of imaginative and creative skills in cooking and preserving processes.

Access to the course “How to Start a Regenerative Farm” at Gagel Farm designed by Anne van Leeuwen, at a 50% discount. This course departs from a general introduction to regeneration, and provides insights into regenerative farming and holistic management.

A five-day a week per diem of €40 for the duration of 8 weeks. The total compensation is €1600 per residency period.

Access to the vegetable garden at Gagel Farm and a regular supply of climate eggs from our grazing chicken flock.

A landscape tour of Gagel Farm and guidance on the ground with culinary farmer Roos Burger.

Access to an inspirational workshop hosted at Gagel Farm by a culinary innovator.

The opportunity for all residents to cross-pollinate, through collaboration and inspiration by cooks, farmers, artists and scientists.

Insight into how a regenerative farm works and who grows, hatches, blooms, sleeps, flies and dies in which season.

Dates, Conditions & Facilities

8 weeks - September 15th until November 16th 2025

Facilities:

Scheduled access to a professional kitchen.

The campsite includes facilities for cooking, including availability of a kettle, coffee machine and open fire pit, as well as showers and toilets.

Residents are responsible for their own meals, but have free access to the vegetable garden filled with regenerative produce grown and harvested at Gagel farm and will receive climate eggs from our grazing chicken flock.

Residents have access to a bike, to the on-farm shop and access to shopping at a local grocery store in the nearby town of Lochem.

This culinary residency does not include:

International travel costs and expenses, meals and beverages, costs of visa applications, additional production or materials budget (beyond available kitchen facilities), separate atelier or production space, or budget for individual excursions or field trips.



Candidates

We welcome two cooks or culinary professionals per EAT residency period who fit the following profile. The candidate:

- works professionally by producing and preparing food, or by developing recipes and menus for others
- is aware of the physically taxing nature of culinary and farm work and is able to work through or with the necessities of bending, lifting of (heavy) weight, standing for long periods of time, handling sharp objects and encountering wild life
- can treat Gagel Farm as a working and living space where a team of people are actively involved
- can ensure their culinary work will not interfere with the day-to-day activities at the Farm
- will not infringe on the private living spaces of human, or more-than-human team members at the Farm
- is equipped to work with the complex ecosystem at Gagel Farm
- takes the potential effect of the hustle-and-bustle of farm life, as well as community events into account as regards to personal projects
- is flexible, pro-active and independent

How to Apply

Interested candidates share a proposal for a recipe-related, menu-related, food industry-related, or learning objective focused research. Applications can be submitted before and up until the deadline mentioned in the open call.

Please note, due to the processing capacity of the organization, once 50 applications per residency season have been received, the open call will be closed.

Applicants are asked to submit the following:

1. A resume/portfolio in a pdf format entitled as follows: FirstName_LastName_R
2. A motivational letter/essay/storytelling (format is up to the applicant, but must not exceed 10MB - e.g. max. 2 pages of text excluding images or max. 10 minutes of video). The document should be entitled: FirstName_LastName_M and includes:

- how the applicant will address the questions raised in the open call
- an elaborate description of chosen focus during the residency
- an explanation why Gagel Farm plays a crucial role in the realization of the applicants' personal and professional development
- an outline responding to the following questions: "Why Gagel Farm? What will I bring to Gagel Farm and what do I expect Gagel Farm to bring to me?"
- an illustration of the applicants' culinary vision and purpose which provides perspective how the applicant will contribute to the creation of a regenerative eating culture.

All application files should be attached to one email and sent to erf@gagel.nl in an email with the subject title: Application EAT residency **before May 4th 2025.**

Once the open call is closed, all applications will be checked to ensure all above-mentioned criteria are met. Applicants who have submitted all requested information will be accepted to the selection process.

Selection

All applications are considered based on the response to the following set of standards. The applicant demonstrates:

- engagement with the main questions proposed in the open call
- previous professional experience working in a collaborative environment
- awareness of contemporary culinary developments and innovation
- dedication to mutual flourishing of residents and farm team
- a relevant response to the questions: “Why Gagel Farm? What will I bring to Gagel Farm and what do I expect Gagel Farm to bring to me?”
- evident interest in working with locally and regeneratively sourced ingredients
- solid understanding of professional food safety and hygiene requirements for the culinary industry
- competency in the preparation of meals for a myriad of guests' personal and dietary needs
- flexibility regarding a rural working environment
- understanding of the effects weather conditions
- profound interest in regenerative philosophy and agriculture

Applicants will be notified by email before June 5th 2025.

For more information about the farm and program please go to:
www.gagel.nl and www.valleyofthepossible.com



About

Gagel Farm is a beautiful 45ha regenerative farm operating in a holistic context in Lochem, the Netherlands. The team is creating a landscape full of life: plants, animals, microbes and people whom are all given space to grow and work together on a thriving local food system. With 9 business lines: garden, orchard, tree nursery, animals, courses, activities, camping, catering and shop, they are not only working on a resilient company with beautiful regenerative products, but also on a resilient landscape for future generations. Gagel Farm brings together local, national and European farmers, citizens, scientists, entrepreneurs, artists and policy makers to meet each other in ways of regeneration.

Valley of the Possible is an independent Dutch cultural nonprofit founded in 2018 that offers artists, scientists and other thinkers and makers a place to reconnect with nature, and to provide time and space for research and artistic development. Valley of the Possible fosters new perspectives on the relationship with our planet through regenerative and interdisciplinary exchange. After almost 5 years of working from the Cañon del Blanco, a remote and secluded valley in Wallmapu in Southern Chile, we are now returning home to the Netherlands at Gagel Farm.

Members of the Jury:

- Roos Burger - co-founder of Gagel Farm, culinary entrepreneur & former chef at her own restaurant Spaanders (Amsterdam) and Stedsans in the Woods (Sweden)
- Terri Salminen - food thinker and culinary arts educator. cook in the kitchen. gatherist of culinary ideas. food writer and researcher
- Anne van Leeuwen - co-founder Gagel Farm, regenerative farmer

Team

- Roos Burger - co-founder of Gagel Farm, on site guidance, introduction to kitchen & landscape
- Terri Salminen - food thinker and culinary arts educator. cook in the kitchen. gatherist of culinary ideas. food writer and researcher
- Anne van Leeuwen - initiator, jury member, strategy, contact on site
- Helen Weeres - initiator, pre-selection candidates, coordination and development, copywriter
- Mirla Klijn - co-developer and online communications
- Olaf Boswijk - co-developer, coordination, strategy and development



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