



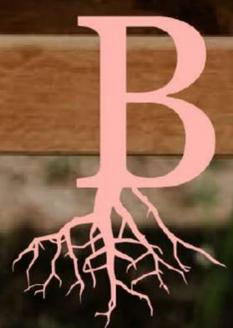
OPEN CALL

spring cycle
2026

eat



VALLEY
OF THE
POSSIBLE



Open Call EAT

spring cycle

40 days

March 27th - May 5th 2026

For the second year 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 build upon regenerative food cultures within the European context of the 21st century?**

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.

This 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.



Context

Some core questions participants can engage with are:

- How will you explore your context as a culinary professional to accommodate and reflect the bio-diverse and life-holding capacity of a regenerative landscape? Your interpretation of this question can include facilitating the transition to regenerative (agri)culture within diverse culinary environments through deep interaction and documentation of your (hyper)local surroundings, to active on-farm culinary storytelling that demonstrate the interconnectedness of ecological, cultural and history of place. Your discoveries will intend to inspire and motivate your culinary community to recognize the importance of a regenerative context in renewing food and planet health in the broadest sense of the word.
- Holistic management and decision making are central to your regenerative perspective. How will you utilize your culinary knowledge and skills to facilitate reciprocity, abundance, community building, and regenerative culinary partnerships? Relevant responses can include the creative development and construction of a culinary concept reflective of the regenerative eco-system, to designing culinary methods that facilitate positive changes in the world of food, to the engineering and executing preservation solutions beneficial to a (regenerative) farm with culinary business lines.
- How will you cook in a (re)newable culinary environment while representing the landscape authentically? Answering this question can involve utilizing your professional culinary knowledge to plan and build a business that regenerates the food experience with both the wild and the cultivated, while inspiring and motivating culinary diversity. In this process, you illustrate your entrepreneurial culinary mindset to sow the seeds of a regenerative form of cooking, while designing, developing and executing tailor-made culinary gatherings, community tables and farm-to-table events that are suitable to regenerative environments. Within this framework, you contribute to the design of a future culinary venture at Gagel Farm.

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 hosted by Valley of the Possible and Bodemzicht Foundation 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

March 27th - May 5th

40 days, 2 cooks-in-residence

RECONNECT Cycle

March 27th - May 5th

40 days, 1 artist-in-residence

FARM Cycle

March 27th - May 5th

40 days, 2 farmers-in-residence

From March 27th through May 5th 2026, two EAT residents, two FARM residents and one RECONNECT resident will work collaboratively and side by side on the farm. All residents will work, cook, eat and collaborate with the entire Gagel Farm team, have designated mentors, are offered free coaching and are invited to partake in (interdisciplinary) workshops in order to stimulate cross pollination.



Holistic Context

As an integral part of the ERF programme, all residents will be invited to participate in a 3-day Holistic Context course on 10, 11, 12 April, in small groups with other course participants.

During these three days at 't Gagel, you will write your own holistic context under the guidance of Anne van Leeuwen, co-founder of Gagel Farm and Ricardo Cano Mateo, Spanish biologist, regenerative designer and entrepreneuring farmer.

Writing a holistic context is widely used in the regenerative world to articulate what really drives you. In the context, you answer three questions: “What kind of world do I want to live in?”, “What kind of life do I want to lead?” and “What am I willing to do to achieve that?”.

You will take stock of where you are now and, from there, create an ultimate to-do list to get where you want to go. A holistic context provides a basis from which you can make decisions that lead you to the world you want to live in. In addition, everyone receives a 30-minute personal coaching session from Anne or Ricardo to clarify your “statement of purpose”: what gets you out of bed every day!

A context on paper gives you a decision-making framework for both small and big decisions in your life. It is not dogma: you can simply rewrite it if something changes. What it provides is clarity and transparency about a realistic regenerative path that suits you.





What we offer

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

A stipendium with a total of €2000 per person per residency period.

40 days 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 in collaboration with Roos Burger from Gagel Farm to strengthen each resident's creative process, regenerative entrepreneurial mindset, and interdisciplinary culinary exploration.

Participation in the '[Holistic Context](#)' course at Gagel Farm on 10-12 April, 2026 free of cost (Participation is obligatory).

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

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

The opportunity for EAT residents to cross-pollinate, through collaboration and inspiration with FARM and RECONNECT residents.

(Group) coaching of all ERF residents by Olaf Boswijk -co-founder of Valley of the Possible, to help guide you in your personal growth and the specific needs of your creative practice.

Dates, Conditions & Facilities

40 days - March 27th until May 5th 2026

Facilities

Fully outfitted Bell-tents with a comfortable bed, a chair, a small desk, a heater.

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

Scheduled access to a professional kitchen

Access to a covered outdoor kitchen for residents for experiments and gatherings

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 demonstrates:

- preferred previous experience, and/or clearly demonstrated interest working with regenerative culinary practices
- engagement with open call core question(s) throughout the residency
- awareness 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
- ability to approach Gagel Farm as a working and living space where a team of people are actively involved
- confidence their culinary residency work will not interfere with the day-to-day activities at the Farm
- consideration and awareness of the private living spaces of human, or more-than-human team members at the Farm
- aptitude to work with the complex ecosystem at Gagel Farm
- understanding of the potential effect of the hustle-and bustle of farm life, as well as community events can influence account EAT residency research and/or projects
- willingness to be involved in the preparation and organizing of a final communal event consisting of a workshop and a diner, as well as a departing ritual consisting of an individual and/or collaborative presentation.
- flexibility, independent attitude and pro-active mindset

How to Apply

Interested candidates share a proposal reflective of the core questions in the EAT open call. 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 chosen core question(s) raised in the open call
 - examples of how they will apply their culinary skills to a regenerative environment now and in the future questions raised in the open call
 - 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?”
 - All proposed culinary projects must result in regenerative outcomes that will bring value to the farm in one way or another.

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 - spring cycle 2026 **before January 9th 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.

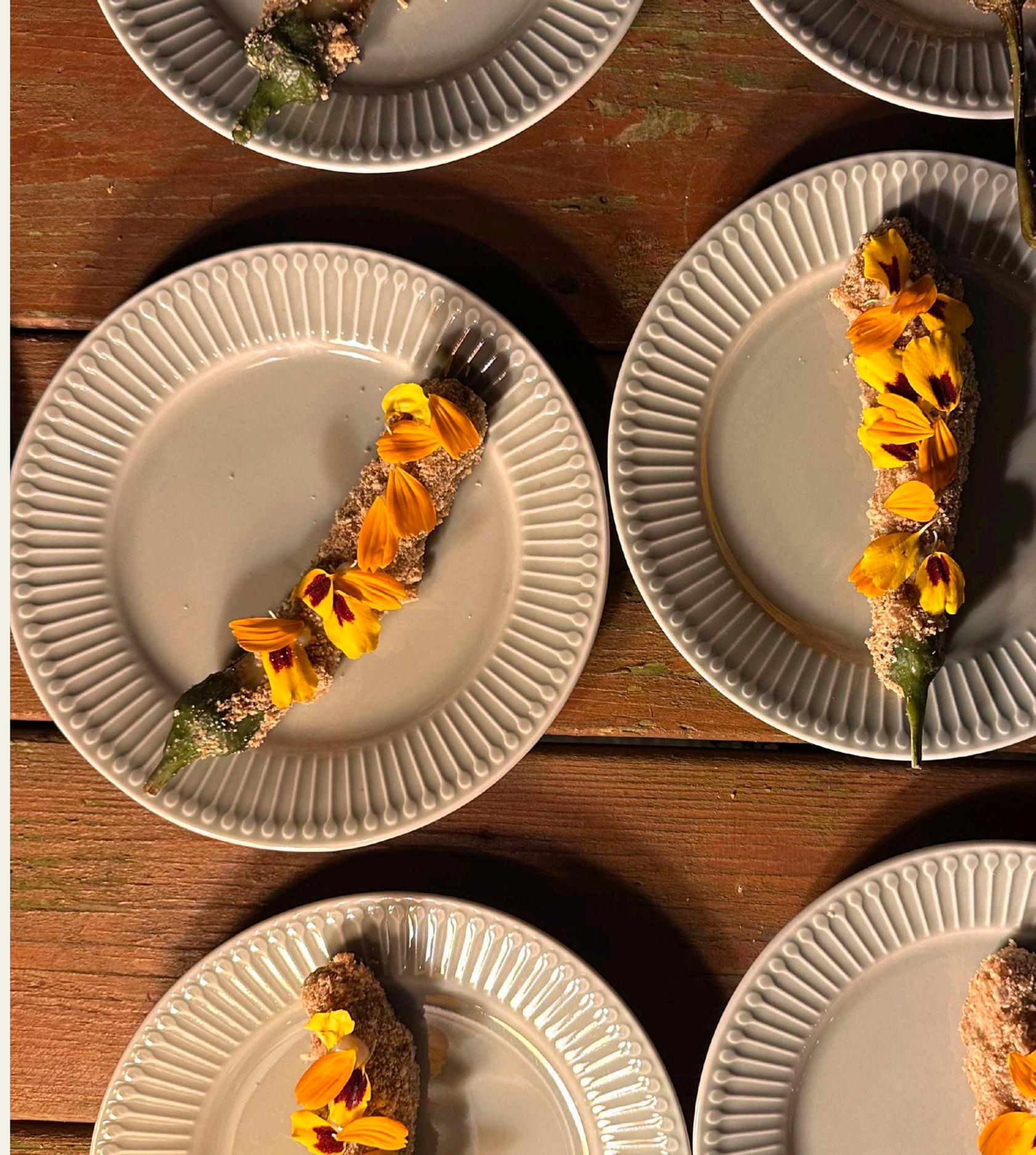
Selection

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
- dedication to mutual flourishing between ERF residents, their learning process and the farm
- evident interest in cooking with locally and regeneratively sourced ingredients as their fundamental culinary signature
- a demonstrated focus on developing or reinventing a food business as a main source of income
- solid understanding of professional food safety and hygiene requirements for the culinary industry
- communicates willingness and ability to follow necessary food and hygiene standards in preservation and cooking processes
- shares how they plan to contribute to the regenerative food movement in the Netherlands (or Europe)

Applicants will be notified by email before februari 1st 2026.

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



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.

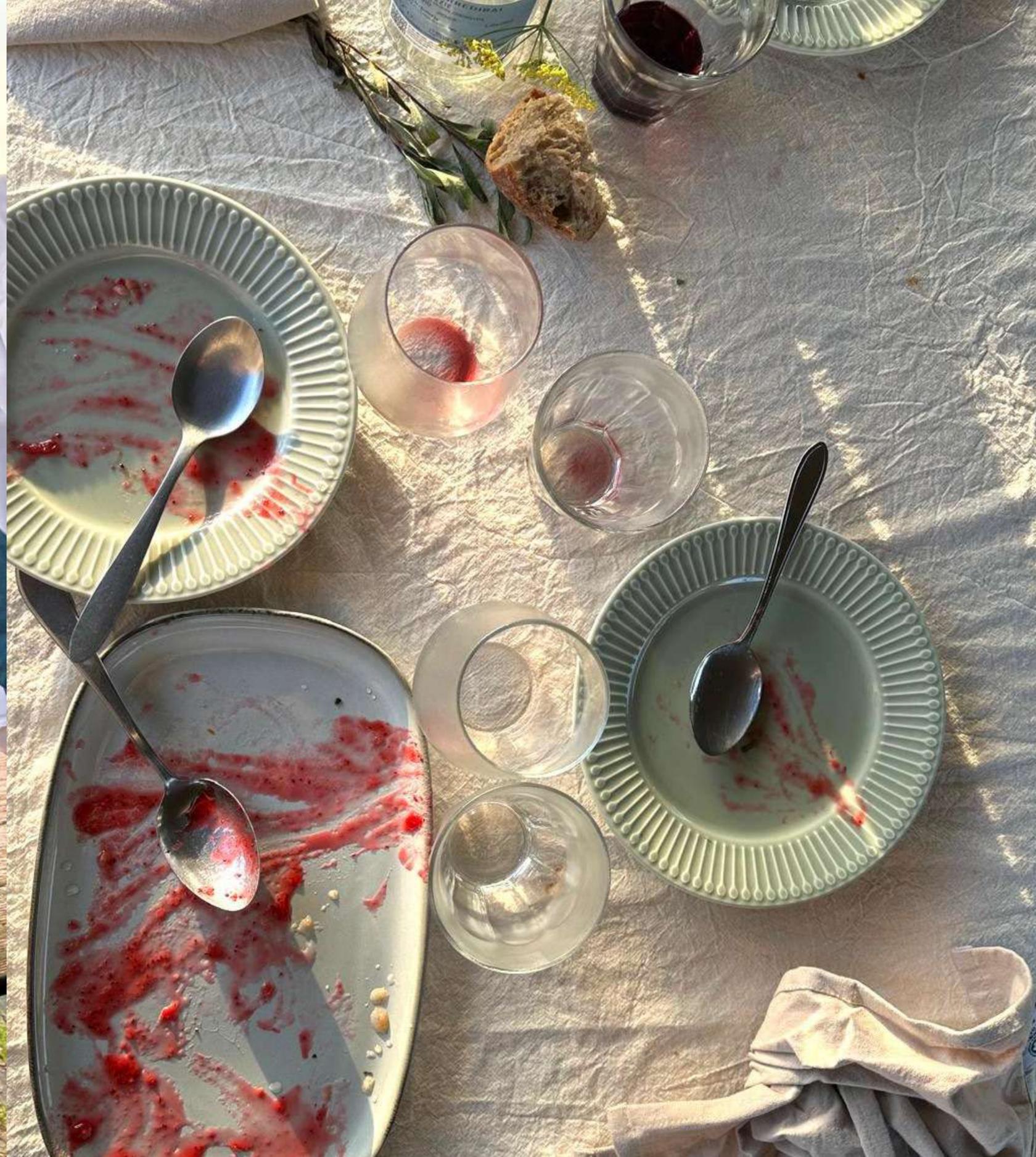
Bodemzicht Foundation disseminates and accelerates regenerative thinking and action in the Netherlands and Europe. Together with many partners, Bodemzicht Foundation is working on the question: 'How do we build a regenerative society?' The farm and Bodemzicht Foundation will continue to grow as a [Lenteland farm](#). Daan Houwers and Roos Burger have joined Ricardo Cano Mateo and Anne van Leeuwen as entrepreneurs at 't Gagel.

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 - culinary arts educator, professional cook, gatherist of culinary ideas, food writer and researcher
- Nicole Haria- alumna ERF programme 2025, chef and food researcher

Team

- Anne van Leeuwen - co-founder Gagel Farm, initiator, strategy,
- Roos Burger - co-founder of Gagel Farm, on site guidance, introduction to kitchen & landscape
- Terri Salminen - culinary arts educator and mentor, professional cook and culinary developer
- Felicia Slettenhaar- ground facilitator, central contact point Gagel Farm, back office manager
- Helen Weeres - initiator, habitat & workshop host, connector
- Mirla Klijn - co-founder Valley of the Possible, development programme, coordination and online communications
- Olaf Boswijk - co-developer, jury-member, coach



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reconnect

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