

THE CENTER FOR GENOMIC GASTRONOMY NEWSLETTER

Spring 2015

www.genomicgastronomy.com



FOOD PHREAKING ISSUE 01

After a slight delay, the newest issue of Food Phreaking is available for [purchase or free download!](#)

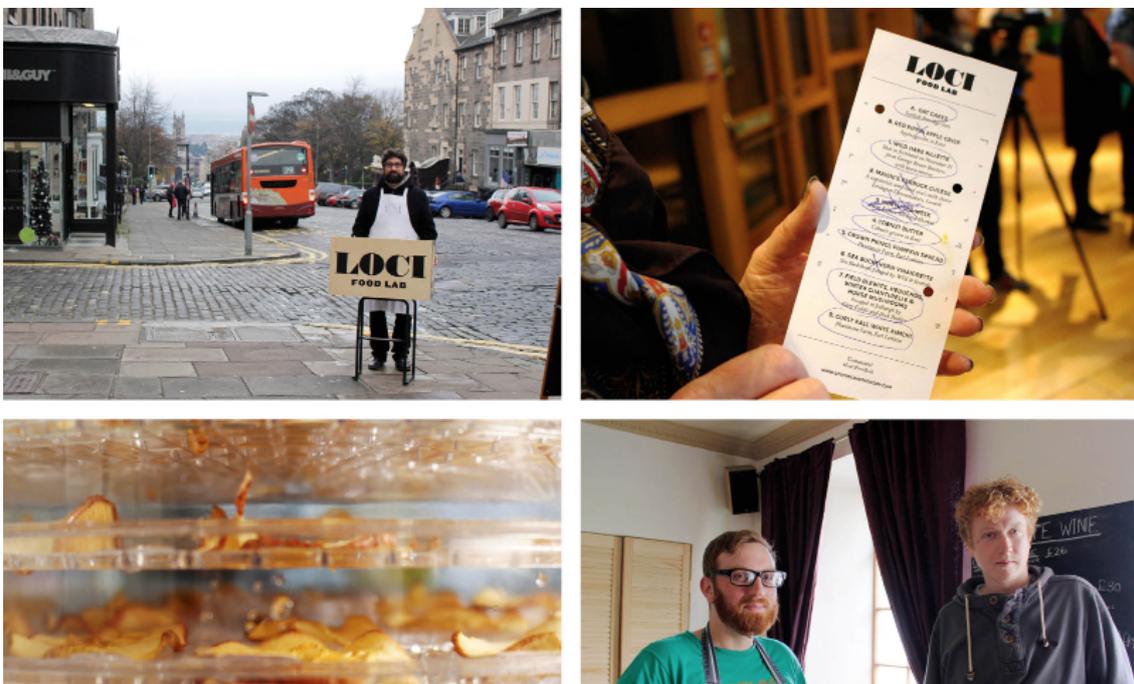
Issue 01 focusses on curious botanical fruit cultivars and features 22 short stories exemplifying the ways in which we explore, exploit, and experiment with human food systems.



DORITOS FOR SNOWDEN

November 21

The Center ran a one day workshop at [DePunt](#) in Amsterdam exploring the connections between fast data and fast food. In this workshop we collaborated with Dutch artists, designers and students to create open source Doritos recipes, a series of digital prototypes, and initial excursions into the deep web, with the goal of helping the exiled whistle blower Edward Snowden access the snack food he misses most from the United States.





LOCI FOOD LAB SCOTLAND

November 24-26

LOCI Food Lab visited the Scottish Parliament as part of the [Nil By Mouth](#) Residency with guest chefs Ben Reade and Dave Crabtree-Logan (co-founders of [The Scratch Series](#)). The LOCI Food Lab: Edinburgh project was one outcome of the [Nil By Mouth](#) talent development program, which invited four artists to explore food, farming, science and sustainability through a series of collaborative residencies and workshops. The project is set in the context of the Scottish Government's Strategic Research Program (SRP) and was designed and managed through a partnership between the [Crichton Carbon Centre](#), [Creative Scotland](#) and [Wide Open](#).



TEST LAB EVENT & RESIDENCY AT V2_

October - December

The Center was at [V2_](#) Institute for Unstable Media in Rotterdam, Netherlands for an Art & Research Residency this fall. On December 11th the Center presented its research for the upcoming video series “Genomic Gastronomy Investigators” to the public through a theatrical tour of the pre-production design and planning.





MATTER OF LIFE EXHIBITION

November - February

The Center's [Cobalt 60 Sauce](#) project and our new Cobalt 60 Cart were exhibited at [MU](#), Eindhoven, Netherlands in the Matter of Life exhibition. Visitors to the show could taste the sauce, which was made from a variety of mutation bred ingredients.



EXPERIMENTAL EATING

January 2015

Black Dog Publishing recently released *Experimental Eating*, which covers contemporary food-based creative practices and includes an intro essay and featured work by The Center For Genomic Gastronomy. You can read a review of the book at [We Make Money Not Art](#) and purchase copies directly from [the publisher](#).



UPCOMING EVENTS:

DELFINA FOUNDATION

April 2015

The Center for Genomic Gastronomy will be in residence at the Delfina Foundation, as part of their “[Politics & Food](#)” program. Our residency is supported by the Office of Contemporary Art, Norway ([OCA](#)). If you are in London in April and want to meet up or stop by, drop us an email.

OCA
Office for Contemporary Art Norway

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