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# Newsletter 2021

The Center for Genomic Gastronomy

[www.genomicgastronomy.com](http://www.genomicgastronomy.com) >>>

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Hi all!

Over the years our quarterly newsletter has morphed into an annual round-up of "the year in CGG projects". Regardless, thanks to everyone who still reads these newsletters and to those of you who even write us back to give feedback, update us on your news, or to just send us a "hello".

With insta-social-media-quarantine overload, this is our opportunity to thoughtfully review and reflect on our work, to say thank you to our collaborators and supporters, and to get excited about what's coming in the new year.

We hope you all have stayed healthy and sane during these strange times and please do reach out if you want to chat, collaborate, or share your updates with us.

Here's what we've been up to in 2021...

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Coinciding with the official exit of the UK from the EU, we hosted **BREXIT BANQUET**: a set of recipes and transition scenarios for pre-enacting a disrupted food system. The project asked, "how can farmers, chefs, policy-makers and eaters acclimate to changing realities, flavours and new culinary landscapes?"

For the last four years the Center for Genomic Gastronomy has deepened its research of the organisms and environments manipulated by human food cultures through a suite of projects all coming under the topic area of "Taste & Place." We have observed how the goal of re-localizing food systems (for the purpose of sustainability & food sovereignty) has run head on into the cross currents of extreme nationalism, a retreat from globalization and rising xenophobia. "Taste & Place" became a research area that mapped the conflicts of belonging, land use and competing value—highlighting the tensions within and between localization and globalization.

In order to pre-enact a disrupted food system and preemptively explore, experience and taste these changes, the Center devised 5 dishes that started to sample a future where every aspect of food culture, soil health and agricultural biodiversity would need to be reconsidered and contested in real time:

- FISH IN CHICKS
- LAMB AND 4 CLOVER
- CHLORINATION CHICKEN
- DEEP FRIED LIGHTS

- NO FISH, NO CHIPS

Visit the microsite for recipes & more: <https://brexitbanquet.com/>



## Wildfire Loaf

An Animated Lecture & Research Initiative | AUG-ONGOING 2021

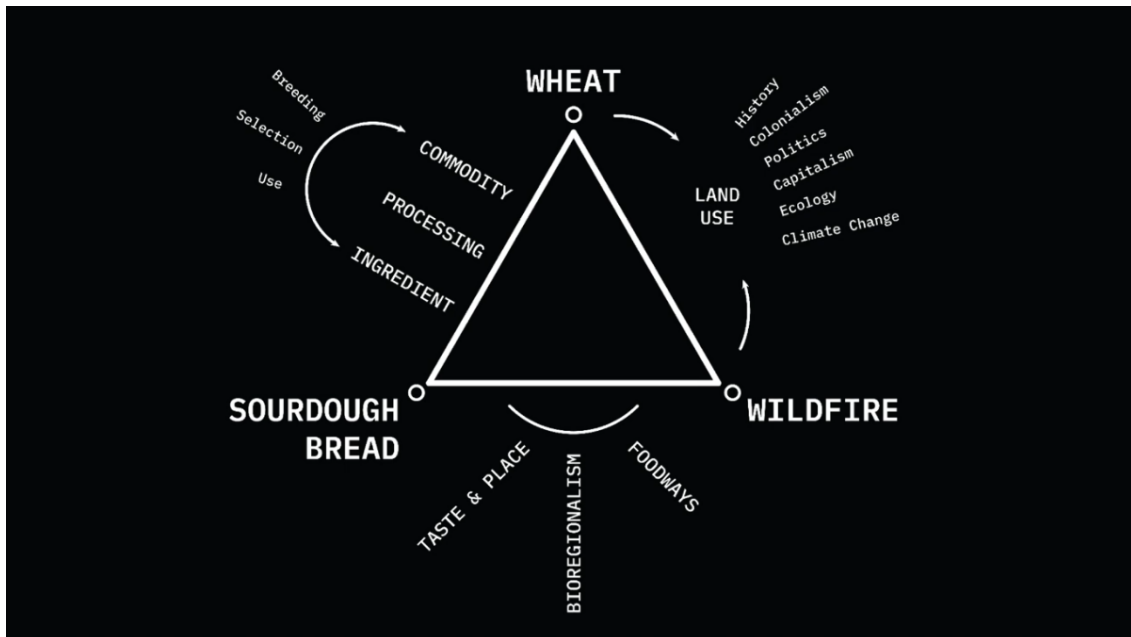


Over the last year, we dove into a larger, open-ended research project that looks at the intersection of wildfires, microbes, and sourdough bread. Called **Wildfire Loaf**, this

creative research project aims to taste-test and genetically sequence sourdough (bread) starters made from smoke-tainted wheat in order to trace the connections between wildfires, land use, aerobiology, wheat farming and bread making.

In addition to kitchen experiments and discussions with scientists, agriculturalists, and culinary experts, we managed to track down a few small samples of Oregon wheat that had been tainted by smoke from nearby wildfires in July of 2021.

In August we shared our research-to-date through a [45 minute video-lecture as part of a Culture Culture conference](#) and have been working on an installation of the project for an upcoming exhibition at MIT Museum in Boston (opening Spring 2022). More news to come soon on this project!



## Guided Smog Smelling: Hong Kong

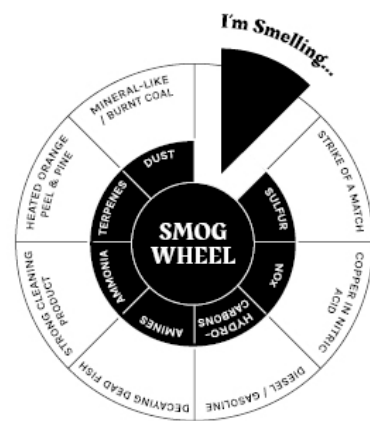
Installation & Online Conversation with Local Smog Scientist | AUG-SEP 2021



Building on our previous **Guided Smog Smelling** work, we partnered with [Tomorrow Maybe Gallery](#) in Hong Kong to create a new installation for their exhibition called [Breath Deep](#). Situated both in the gallery and the rooftop of the exhibition space, the artwork

guided visitors through a smog smelling meditation, using the human sense of smell and taste to analyze air pollution. Participants evaluated the “aeroir”—unique atmospheric taste of place—of busy Nathan Road, Hong Kong.

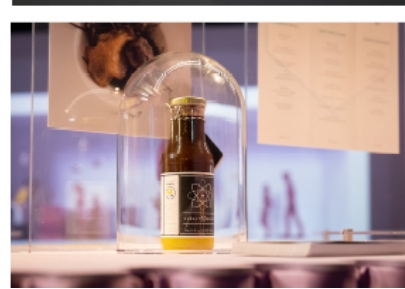
As part of the exhibition programming, we invited [Prof. Chak K. Chan](#), Dean and Chair Professor of Atmospheric Environment, School of Energy and Environment, City University of Hong Kong, to share his research on air quality and atmospheric aerosols in connection with styles of cooking. While our Smog Tasting and Guided Smog Smelling projects ask questions about taste of place and the flavor of Smog, Prof. Chan’s research focuses on how what we eat—and how we cook it—contributes to air pollution. His findings show that often times cooking emissions create more air pollution than vehicle emissions and how, in dense cities like Hong Kong, what we choose to cook and eat, can heavily influence what we breath.



## Food Phreaks! Exhibition

10 years of work by The Center for Genomic Gastronomy | SEP-DEC 2021





In the fall we launched [FOOD PHREAKS!: Biodiversity of the Kitchen](#), an exhibition about the ways that taste, place, technology and food shape our planet and our lives. The exhibition features ten years of recipes, menus, performances and food carts created by the Center for Genomic Gastronomy including pieces such as Smog Tasting, Glowing Sushi and De-Extinction Deli.

The show was hosted by the [Norwegian BioArt Arena \(NOBA\) at Vitenparken in Ås, Norway](#). From LOCI Food Lab to the Planetary Sculpture Supper Club, this traveling exhibition traces a journey across the planet, led by an insatiable curiosity about the organisms and environments manipulated by human food cultures. If you d like to host this exhibition in 2022 or 2023, please reach out!



## Residencies

We're pleased to announce that we are participating in two residencies from now until mid-2022...





## PLANETARY INDIGESTION

*A virtual residency with University of California Santa Cruz*

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Hosted by [UCSC's OpenLab and Genomics Institute](#), we'll be holding a year-long series of conversations and performative lectures about food, ecology & biotechnology. The series is anchored by four public online lectures during the residency period (October 2021 - September 2022) with reading groups, artist hotlines, and experiments to be announced along the way. [See the first talk here and follow us for more activities!](#)

## DRAUGHT IN WATERLAND

*A S+T+ARTS residency with [V2](#), [Lab for the Unstable Media](#)*

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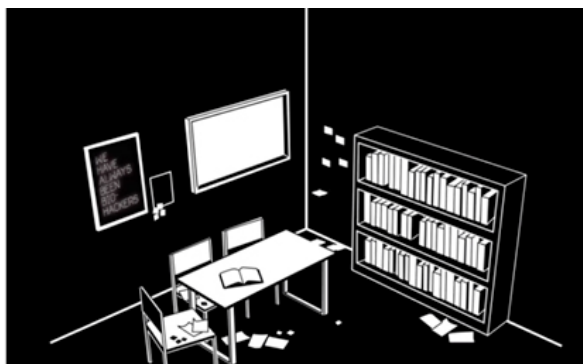
During our S+T+ARTS4WATER Residency, The Center will be exploring the potential of food forestry, agroforestry, and green technologies to intervene in the regional water cycles and food production in the Veluwe region of the Netherlands. [Learn more about our research through our expert interviews and site visits.](#)

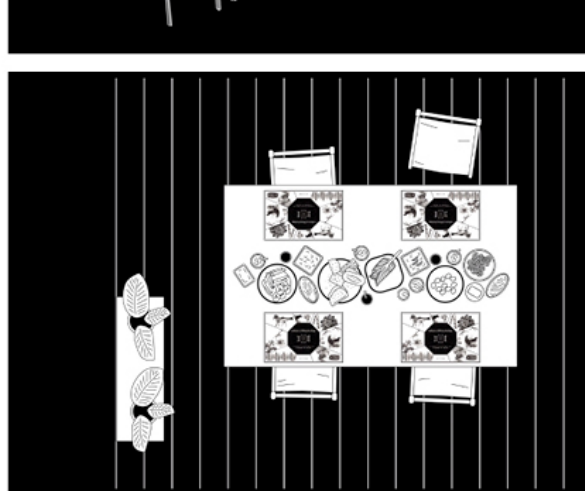
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## More...

Also check out:

- **Cultures of Biotech:** First Person Eater — The Center's [digital dinner party game](#) where players visit and explore the Center for Genomic Gastronomy.
- **New National Dish Poland** — If you are in Warsaw stop by [Copernicus Science Centre](#) to see The Center's latest New National Dish installation.
- **Norwegian National Dish** — We've been doing some early prototypes and experiments exploring what a vegan national dish (and future) for Norway could look like as part of the Smak Ås food festival near Oslo and [PhotoIreland's Critical Recipes series](#).





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## And finally...**BIG NEWS:**

Zack, Cat (& Oliver) moved to Amsterdam in November

Soon they'll all begin learning Dutch. This will be their new home for the next few years / decades, so feel free to reach out and say hello, or invite them to in-person get-togethers in the Benelux region (COVID-willing!), or anywhere reachable by train in Europe, really. (We'll say even London basically counts).

Hope to see you in 2022!

— CGG

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