



GENOMIC GASTRONOMY

Newsletter | 2022–2023

www.genomicgastronomy.com >>>

Hello friends of CGG,

Thanks to everyone who still opens our newsletter!

This very infrequent update is our chance to take a step back, review what we've worked on over the last year(s) and to thank and acknowledge all of our supporters, collaborators, hosts, and colleagues who help us to keep making work. It's also our chance to get excited about our upcoming projects and invite you to participate, so thanks for tuning in (:

We always love to hear your feedback and updates, so please reach out and say hello!

TWO SHOWS TO SEE NOW:



More Meat Less Meat | Exhibition

TKM Gråmølna, Trondheim | February 15 - May 1, 2023

Last month we launched [More Meat Less Meat](#): an exhibition of alternative food futures and multi-species encounters exploring the theme of meat and climate change in Norway. The show features collaborative, multi-sensory artworks by the Center for Genomic Gastronomy and artist group Chicks On Speed with collaborators.

The exhibition was created as part of the [MEATigation research project](#) (2020-2024) which has the primary objective to explore how meat is embedded in Norwegian food practices and to identify ways to promote sustainable meat-use in Norway.

In addition to a reading room and video space, The Center for Genomic Gastronomy created three new artworks for the show. The work [Meatball Multiverse](#) features an audio, photo, and artist book, installation which asks, “how much meat must a meatball be?” and looks at the histories and possible futures of meatball recipes and culture in Norway. We have printed 150 copies of the beautiful “To Die For” artist book, so get in touch if you want to know more and possibly buy one!

For the piece [January Herbarium \(Malvik Mix\)](#), we worked with the world-renowned forest gardener Stephen Barstow to create a collection of images and stories about cultivating plant-based foodways and food futures for Norway. The exhibited plants (as large format prints) were harvested in January at Stephen Barstow's forest garden in Malvik, Norway. Special thanks to Stephen who was such a generous collaborator!

The Center also created a new installation for [New National Dish: Norway](#) where experts and eaters convene to imagine, taste and debate the possibility of a new national dish for Norway. The video and interactive work surveys visitors, asking "How should we imagine, taste and debate a range of food futures and food cultures for a climate-changed Norway? Do we need a national dish at all and what about the possibility of a NorVegan National Dish?" The piece will culminate with a *New National Dish: Norway* cooking event in the spring.

Thanks so much to [Liz Dom](#) and [Camille Pelissou](#) who helped us with project management and installing the exhibition and to [Eirin Koehler Breivik](#) for graphics and translation support. In addition, there was a big team who helped make this exhibition happen, from all the people at Trondheim Kunstmuseum to the Meatigation researchers and many more.



To Flavour Our Tears | Installation

Museum Jan Cunen, Oss | January 29 – May 29, 2023

See our proposal for an experimental restaurant that places humans back into

the food chain at Jan Cunen Museum, Oss, Netherlands until end of May. Through the artwork [To Flavour Our Tears](#) we investigate the human body as a food source for other species and research the culinary needs of insects, decomposers and other eaters-of-humans in the hopes of intimately and materially reconnecting humans with the metabolic flow of the planet and our role in shaping it. This version of the installation includes take-away recipe cards so you can learn how to flavor yourself well for the species that consume you.

[See more here >>>](#)

UPCOMING:



SATELLITE SEED SAVERS | Project

International & Outer Space | 2023-ongoing

There are many local and national seed saving programs that preserve the historical agricultural biodiversity of a place, but what happens when the place is outer space?

Satellite Seed Savers (SSS) is a network of gardeners who grow, interpret, and preserve the seeds of edible plants that have been cultivated or eaten in outer space. It is a part of our *Space Permaculture* research initiative.

During the 2023 growing season, SSS activities will be held in Ireland as part of our [Soil Residency at Butler Gallery](#), and in Latvia as part of the [Art+Food+Next Generation project](#). SSS gardens might also be found in the United States, Netherlands, Portugal, China and India throughout the year. Would you like to participate in our network or host a Satellite Seed Saver garden in 2023? Please reach out!

2022 IN REVIEW:



Food Forest Fantasies | Installation

V2_, Rotterdam | September 23 - October 2, 2022

Last fall we exhibited an early version of our ongoing project: [Food Forest Fantasies at V2_](#). Food Forest Fantasies is a suite of tools, rituals and recipes for testing and tasting food systems that can withstand water stress and survive the climate emergency. The installation was the result of a 10-month [S+T+ARTS4WATER](#) research residency, which kickstarted the planning of a Genomic Gastronomy food forest. What will a climate-resilient food future taste like?

There is a mismatch between the speed required to address the climate emergency and the patience to cultivate food forests. To overcome this

misalignment we are creating menus for future generations while cultivating slow-growing crops. *Food Forest Fantasies* invites diners to book a reservation today for a dinner only being served in 10 years time, once our forest has grown. No one knows how high the water will rise or how long the droughts will last, but it seems inevitable that the culinary world we inhabit today is ending. *Food Forest Fantasies* is a form of edible eschatology: eating at the end of a world while preparing for another.



Wildfire Loaf & Cobalt 60 | Installations

MIT Museum, Cambridge | September 2023 – Ongoing

The Center has two artworks exhibited at the new [MIT Museum in Cambridge, US](#). For the exhibition *Gene Cultures* we revisited our previous research into mutation breeding through the artwork [Supermarket Mutants](#), a triptych that looks at the past-present-future of the agricultural technology of exposing plants and seeds to radiation to cause random, but hopefully desirable, mutations. The piece includes a bottle of our Cobalt-60 BBQ Sauce made from common mutation bred ingredients.

The exhibition also includes a new piece by the Center called [Wildfire Loaf](#), which asks: “How do wildfires affect the smell, taste and texture of bread?” *Wildfire Loaf* is a multi-year research project to taste-test and genetically sequence sourdough starters made from smoke-tainted wheat. Climate change is increasing the number and severity of wildfires and this has direct implications for the ways that food products are farmed, assessed, processed

and eaten. As we make connections across scales—from the microbial to the planetary—we are asking: what is the future of this iconic and commodified ingredient? The piece includes a 3-part video installation and *Wildfire Loaf* recipe, as well as collected samples of smoke-tainted wheat from a field in Oregon, simulated smoked-tainted flour, and the resulting sourdough starter.

Photo credits: Anna Olivella

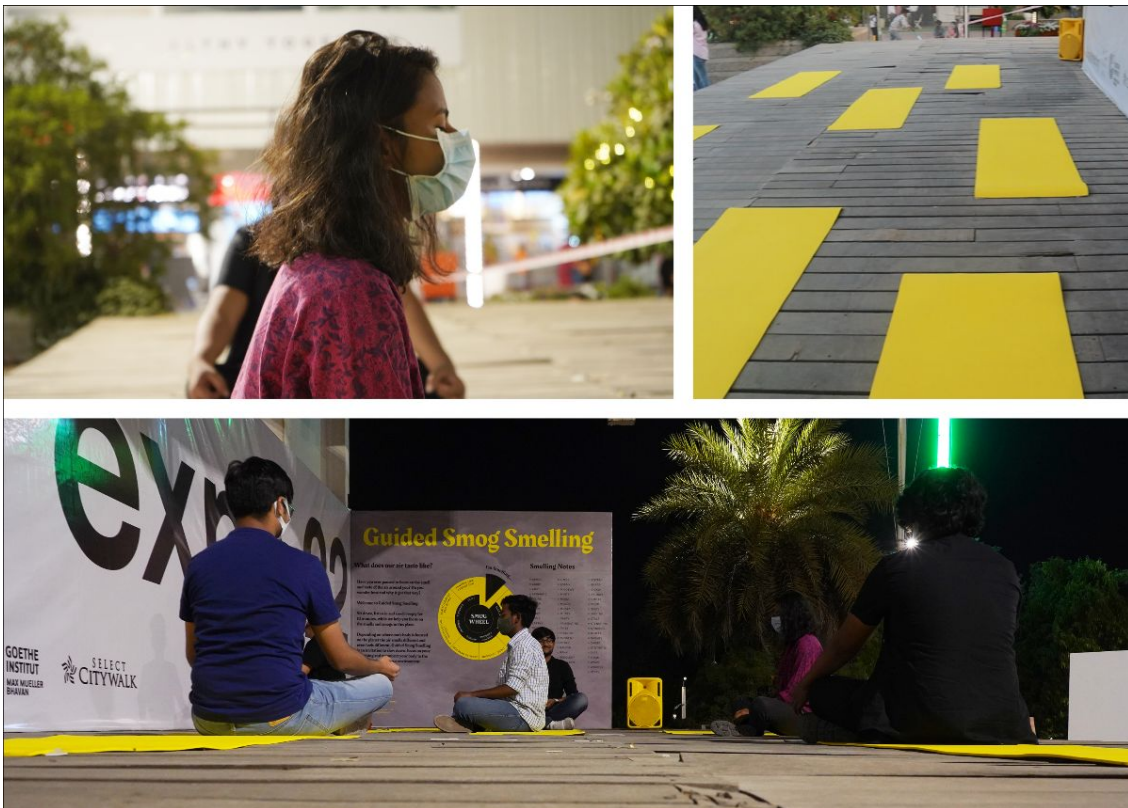


De-Extinction Dinner | Installation

Balcony for the Brave, Beijing | April 27 - August 28, 2022

The Center's [De-Extinction Dinner work was installed in Beijing](#), giving us the chance to research [extinct, almost extinct, or \(possibly\) de-extinct species](#) relevant to Chinese ecosystems or kitchens. The installation highlighted the emerging technologies, desires and risks of De-Extinction: a movement to revive, restore and possibly eat, extinct species. It explored a future where extinct species are both revived and reheated, prototyping the ways they might be reared, cooked and paired with existing landscapes and ingredients.

Each visitor to the *De-Extinction Dinner* installation was challenged to imagine a world where humans continue to shape the abundance, distribution and existence of other species, asking what is the role de-extinction plays in planetary biodiversity? What is the motivation? What are the unintended consequences? How does it taste?

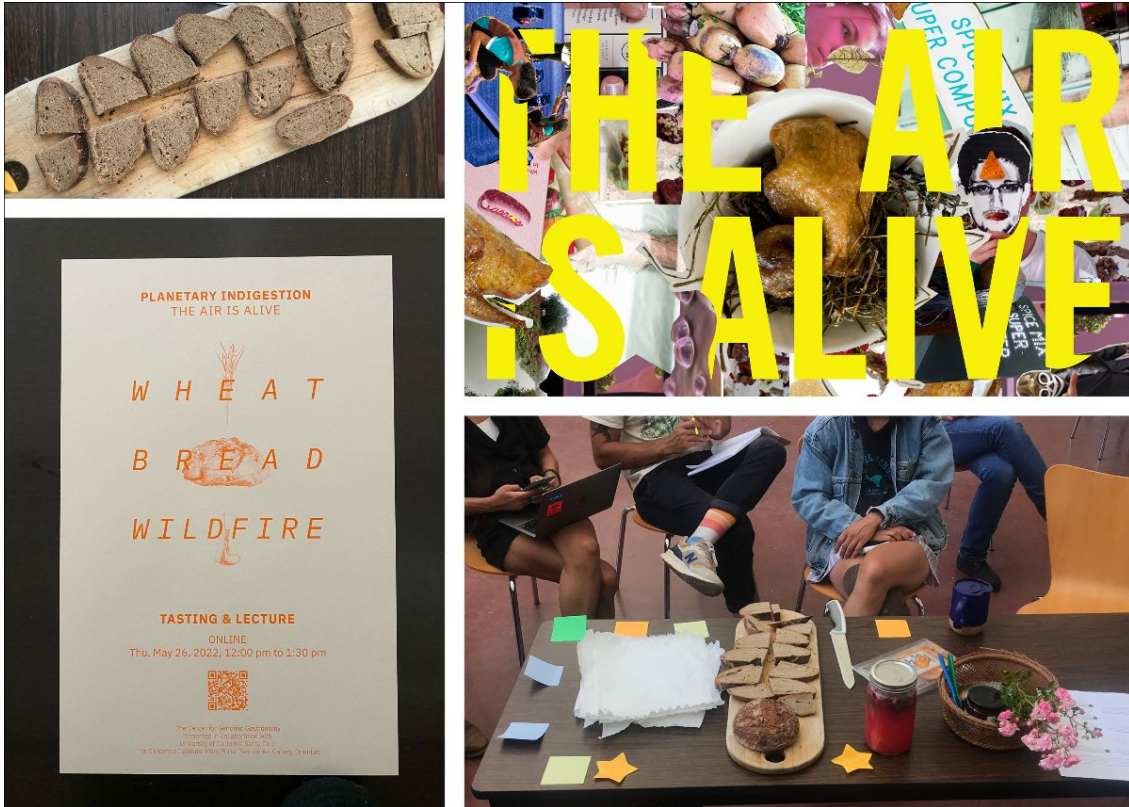


Guided Smog Smelling | Installation

Does the Blue Sky Lie?, New Delhi | April 21 - August 29, 2022

We had the opportunity to work with Khoj arts organization to create a new [Guided Smog Smelling](#) experience for [Air Expo 22](#) in New Delhi. The piece uses human sense of smell and taste to analyze air pollution and evaluate *airoir*—the unique atmospheric taste of place. The purpose of *Guided Smog Smelling* is to activate our bodies, lungs and sense of smell, and to experience with intention the unique atmospheric moment we are living through.

Depending on where your body is located on the planet, the air smells different and even feels different. What conditions and events are contributing to your unique smell and taste of a place? Car exhaust, power plant emissions, weather, altitude, pollen, plant oils, airborne spores? *Guided Smog Smelling* is an invitation to slow down, focus on your breathing and reconnect your body to the flows in and out of your airshed.



The Air Is Alive | Event

Planetary Indigestion, UC Santa Cruz | May 26, 2022

For our third *Planetary Indigestion* performative lecture as artists in virtual residence at UC Santa Cruz (with the Genomics Institute & Open Lab), The Center hosted a Wildfire Loaf discussion, bread-making and tasting event. We were joined by the UCSC community along with David Kaisel of Capay Mills, Rob Dunn of North Carolina State University Sourdough Lab, and Natalie Zajac, citizen baker and MFA candidate in UCSC's Environmental Art and Social Practice. [Watch the whole conversation along with input from our three guests here.](#)

ON A PERSONAL NOTE:





Life Happens! | Event

2022 - 2023

If you made it this far through the newsletter, thanks for sticking with us!

2022 was also a very busy year for our personal lives, with Cat and Zack moving from Norway to Amsterdam, Netherlands with their son Oliver, and Emma having a baby with her partner in Portugal. Now it feels like we are all settling into a new rhythm, and with spring right around the corner, we look forward to some gardening and future planning, so get in touch if you have an idea and want to work with us!

Best regards,
Zack, Cat and Emma

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