

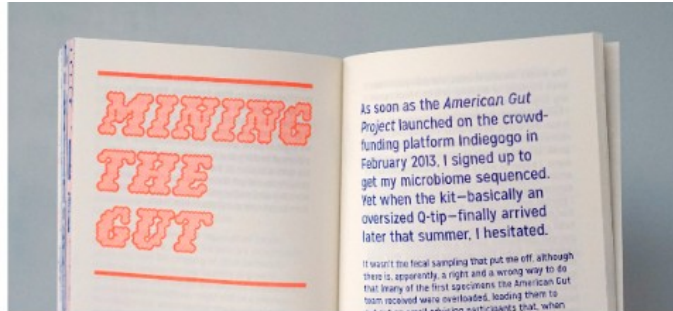
# THE CENTER FOR GENOMIC GASTRONOMY NEWSLETTER

Winter 2016

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

Hello! It's been a while since we've released a newsletter--- we've been quite busy! We're excited to share some of our highlights from 2016 including the debut of a new issue of our journal Food Phreaking, just in time for the holidays.

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## Food Phreaking Issue 03: GUT GARDENING

Now available! Great gift for the holidays! More affordable than ever!

Food Phreaking is the journal of experiments, exploits and explorations of the human food system. It focusses on the space where food, technology & open culture meet. Issue 3 is on the manipulation of gut microbiota by humans. It contains a short history of manipulation of the human microbiome, essays by scientists on their favorite bacteria, and special contributions from artists and writers.

[Purchase books or download the free pdf at FoodPhreaking.com](http://FoodPhreaking.com)

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## Field Test: Radical Adventures in Future Farming

March-June 2016, Science Gallery Dublin

The Center curated [FIELD TEST](#), an exhibition that asked what, where and how we should grow in the coming years. The artifacts and artworks presented in FIELD TEST mapped out controversies around seed saving and intellectual property, compared two key in vitro meat prototypes, and presented examples of farm cyborgs and future farms that visitors could embrace or resist in the process of articulating their own desires.



## Rare Endophyte Collectors Club

Trinity Creative Challenge Award, Dublin, Ireland

The Center will be pursuing a new project in collaboration with members of the Botany Department at Trinity College Dublin. As recipients of the Trinity Creative Challenge Award, the Center will be developing the Rare Endophyte Collectors Club (RECC), an artist-led, interdisciplinary research project with the goal of discovering, naming, and (possibly) patenting, a new species.

Endophytes are fungi and other microorganisms that live inside of plants, and often benefit their host plants. In the process of inventing a club that citizen-scientists can join we will ask questions about the changing role of scientific discovery and the unexpected uses of emerging biotechnologies. This spring, we prototyped initial concepts for the [RECC at Science Gallery Dublin and Media-Lab Prado](#).

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## **MICROBIOTOURS**

*May 2016, Aberdeen, Scotland*

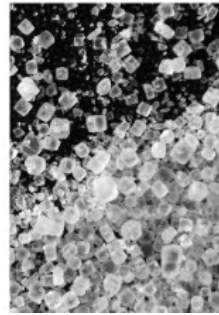
With support from the Leverhulme Trust over the last year, members of the Center had the privilege to work with Dr Wendy Russell of the Rowett Institute for Nutrition and Health.

Our residency culminated in an exhibition and performance called [MICROBIOTOURS](#) created for the Rowett community. MICROBIOTOURS was a free walking tour that explored the secret ecologies & bacterial subcultures of the future. Set on the Rowett campus in the year 2036, each stop on the tour highlighted microbiota research, imagining how it might reshape our daily lives and habits over the next two decades.

From the Shit Bit and Paleo Gut Gardening to a Microbiome Pick-n-Mix, tour-goers were asked to discuss and consider what kind of microbial future they desire.

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## To Flavour Our Tears

*Pixelache, Finland*

[To Flavour Our Tears](#) is an experimental restaurant that investigates the culinary properties of tears, and the culinary needs of insects and other eaters-of-humans. Some species of moths and bees have evolved to land on mammalian eyelids (including humans) and drink our tears. In times of relentless human tragedy and environmental catastrophe, are we creating the perfect conditions for these tear-drinking insects to flourish? What do these insects want from our tears anyways?

Research and prototyping for To Flavour Our Tears was supported by Pixelache 2016 Festival: *Interfaces for Empathy*.

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## Happy Holidays

We hope you all have a peaceful and relaxing break before the new year, and we wish you a more just, biodiverse and beautiful future. We're looking forward to new adventures in 2017 and will keep you posted.

Best,

Cat + Zack + Emma

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