

THE CENTER FOR GENOMIC GASTRONOMY NEWSLETTER

Winter 2018

www.genomicgastronomy.com

Hello friends of the Center,

The last six months have been a bit busier than usual as we've welcomed a new human into the world and the studio! Oliver Atlas Kramer-Denfeld was born on October 21, 2017... see photos below for more details. Additionally, the Center has exhibited projects in California, Amsterdam, Lisbon, Eindhoven, Washington DC, Goa, and more. We're excited to share some highlights with you.



Rare Endophyte Collector's Club

Summer 2017 | Oakland & Amsterdam

During Summer 2017 the [Center's Rare Endophyte Collector's Club](#) was featured as part of the [Museum of Capitalism](#) exhibition in Oakland, California and part of the [Hackers & Designers Summer Academy](#) in Amsterdam. RECC participants learned about Endophytes (the microorganisms, especially fungi, that live inside of plants), and got hands-on experience by collecting plants, learning about DIY bio methods, setting up an experiment, and watching their endophytes grow.

[More RECC information on the Endophyte Club website.](#)



To Flavour Our Tears

October 2017 | Lisbon & Eindhoven

This fall, one of our newer areas of research entitled "Autogastronomy" was featured in both the [Food Design and Food Studies Conference](#) in Lisbon & at [Dutch Design Week](#). Autogastronomy is the art of flavouring yourself well for the organisms that consume you.

Our current Autogastronomy project is called ["To Flavour Our Tears"](#) and is a proposal for experimental restaurant complex that investigates the culinary properties of tears, and the culinary needs of insects and other eaters-of-humans.



Smog Tasting: Take Out

December 2017 | Washington DC

The Center presented a new iteration of [Smog Tasting](#) as part of [The Fuller Symposium](#) with the World Wildlife Fund and National Geographic. Participants from around the world whipped up smog meringues from their respective cities and sent them to DC for an international smog tasting event at the National Geographic Hall.



Planetary Sculpture Picnic & BTBS

December 2017 | Goa

Members from the Center traveled to Goa, India to run two projects for [Serendipity Festival 2017](#). The team in Goa hosted a walking tour where visitors experienced concepts and flavours for eating in a new way, one which not only minimizes our impact on the planet, but actively attempts to heal it. The Center also hosted a Brinjal Taste-Test & Brinjal Seed-Saving food cart (BTBS), where visitors were asked to leave behind a story or recipe of their favorite aubergine dishes and take away a taste of a local aubergine dish and some seeds to grow their own aubergine plants.



Final notes...

The Center will be showing projects in upcoming exhibitions across Europe this year. We'll keep you updated on our whereabouts and activities and we look forward to seeing and hearing from you in 2018!

Best wishes,

The Center for Genomic Gastronomy

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