
NEWSLETTER

The Center for Genomic Gastronomy | WINTER 2020

www.genomicgastronomy.com >>>

Hello friends of CGG,

So...it's been a weird year. A lot has happened since our last newsletter(!)

Like a lot of arts and culture producers, we had many project cancelations and postponements in 2020. While staying safe and navigating lockdowns we had a chance to experiment with some new platforms, skills and concepts, as well as focus on some longer term projects, like our upcoming 10 years of CGG exhibition.

Here's a recap of our last 12 months and some things we're looking forward to in 2021.

Happy winter,
The Center for Genomic Gastronomy



EATERS SHAPING THE EARTH

New National Dish: UAE

January 2020, Dubai

We kicked off the year with a food system research trip in the United Arab Emirates. Collaborating with a team from Alserkal Avenue, the Center created a new iteration of our New National Dish project as part of [QuozArt Festival 2020](#). [New National Dish: UAE](#) explored how climate change will change what people might eat in the United Arab Emirates in the year 2030. It told the story of [four different possible future scenarios](#), each drawing on research about environmental, economic, and social impacts of climate change, and imagined the elements of a *New National Dish* based on the principle concept that eaters shape the Earth through the foods and stories we celebrate, cultivate, and propagate.



BIOREGIONAL FOOD COMPUTING IN THE PEARL RIVER DELTA

LOCI FOOD LAB

January 2020, Guangzhou

January was a busy month as Zack went directly from Dubai to Guangzhou for a research trip exploring the “South China-Vietnam Subtropical Evergreen Forests” (SC-VSEF) Bioregion (just missing the Covid outbreak of the region). CGG was commissioned by the [new HEM Art Museum in Foshan](#) to create a LOCI Food Lab

installation for their first exhibition. The project was ultimately canceled due to risks associated with serving food in a museum during the pandemic, but the research and LOCI Menu exist, ready to be shared with visitors from the SC-VSEF Bioregion in the future. You can see a few [highlights from our farm visits and field work here](#).

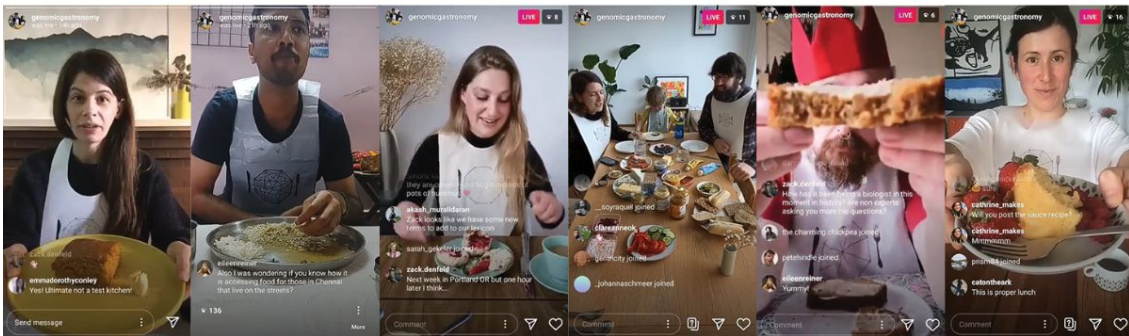
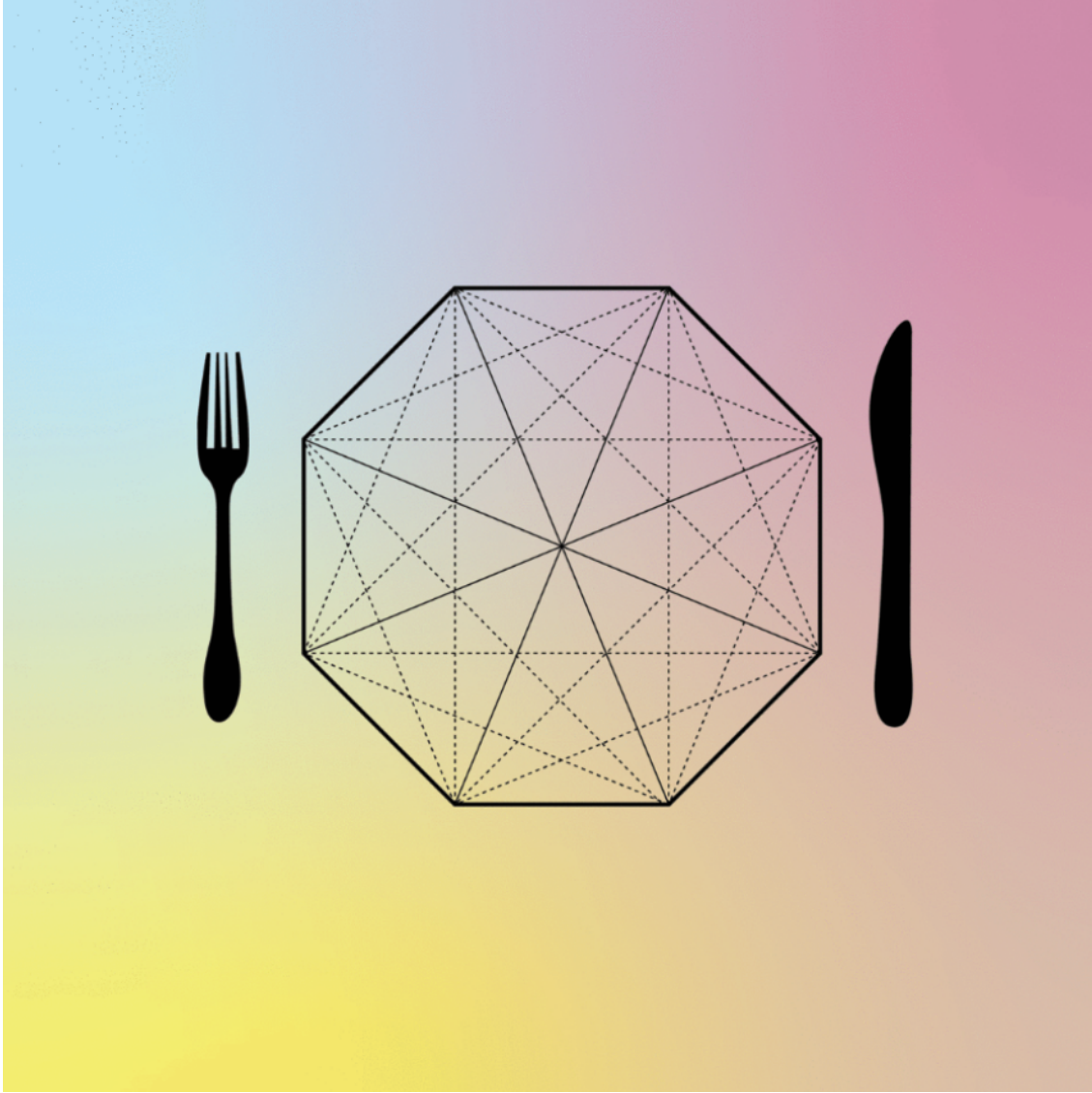


QUARANTINE CUISINE

THIS IS NOT A TEST (KITCHEN) [TINATK]

April - May 2020, Instagram Live

TINATK was an experimental mukbang marathon, informal eat-along, and networked quarantine canteen that took place during six consecutive Thursdays in the Spring of 2020. For **TINATK** [each member of the Center hosted an online eating performance](#) from their home while in quarantine. Instagram followers joined the series of behind-the-scenes meals, as members of the Center cooked for themselves and ate with each other over the internet during the COVID-19 lockdown. We welcomed participants to our home dining tables, answering questions about our food, our studio, ingredients, or whatever they wanted to talk about while they watched us eat a home-cooked, convivial COVDeo meal from India, Ireland, Norway, Portugal, US and UK.



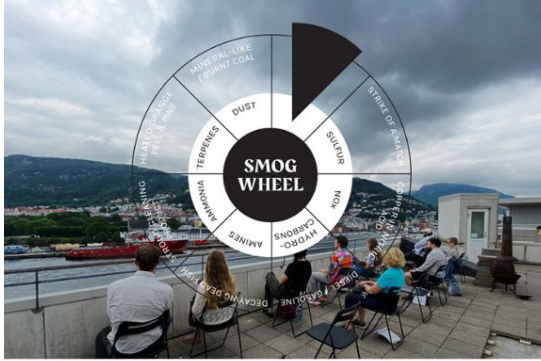
SMELLING THE NEW (ab)NORMAL

GUIDED SMOG SMELLING

May - June 2020, Bergen, NO & Instagram

Another experiment created by Center during quarantine 2020 was a **Guided Smog Smelling** experience which used the human sense of smell and taste to analyze changes in air pollution and evaluate aeroir—the unique atmospheric taste of place—due to Covid-19 global shutdown. The purpose of **Guided Smog Smelling** was to activate our bodies, lungs and sense of smell (over the internet or socially-distanced together) and to experience with intention the unique atmospheric moment we were living through. A customized [Guided Smog Smelling series](#) (equipped with a Smog Flavor Wheel) was held in Bergen Harbor at Aldea / BEK as part of the [The Radical Futures Club for the Reorganization of Matter](#) and the full 3-part meditation series is available on [Instagram](#) >>>





FERMENTATHON

Fermentation Workshop

September 2020, Zoom

The Center invited [Dr. Johnny Drain](#) to lead an in-studio fermentation workshop for our CGG members so we could run some experiments in preserving food during apocalypse 2020. We initiated the workshop to expand our skill sets and knowledge, and specifically to learn more about how fermentation can boost non-meat products and how fermentation processes (the science, labor, care, aesthetic and flavor) can add to the conversation around plant-based diets. It was also an opportunity for each of us in the studio to explore different interests, regional produce and cuisines (since we were spread out in six countries across the world).

Emma / Portugal



WELCOME TO THE O.F.F.I.C.E.

CGG 10 Year Archive

December 11–March 7, 2020, MU Eindhoven, NL

As part of the BAD Award expo *Evolutionaries* at [MU Artspace](#), the Center created a new installation consisting of 10 years of archival materials. **Welcome to the O.F.F.I.C.E.** (Other Food Futures, Including Cuisine + Ecology) is a collection of

publications, video, performance, drawing, online content, recipes, and various foods cart models from CGG. Starting in late January we will be hosting two kinds of tele-present digital events: *O.F.F.I.C.E. Hours* & *O.F.F.I.C.E. Meetings*, where we will beam in via the O.F.F.I.C.E. video conference system in the gallery. We'll keep you updated on O.F.F.I.C.E. events via Instagram.



Upcoming:

- **Brexit Banquet:** Look out for the launch of our Brexit Banquet project in January: a set of recipes and transition scenarios for pre-enacting a disrupted food system.
- **NOBA:** The Center has partnered with the Norwegian Bioart Arena to create a traveling exhibition, displaying 10 Years of CGG work. The show is planned to launch in Fall 2021 in Ås, Norway. Please let us know if your institution would like to host the show in 2022 or after!
- **RCA Sculpture:** We will be speaking (virtually!) at the RCA's sculpture department in January.

Welcome

Welcome to [Eirin Koehler Breivik](#) who recently joined the studio in Bergen. She is a designer and artist currently working on her MA in Design at the University of Bergen. Her focus in working with design is on non-human entities and how design is, or maybe should be, a non-exclusive, reciprocal activity, not reserved for humans alone.

Thank you!

Finally, thank you to [Akash Muralidharan](#) who worked with us from January—September this year during what might have been our most abnormal studio experience to date! Check out his work via his [website](#) and [instagram](#).



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