Hello friends of Genomic Gastronomy
...and hello 2025!

Our highly anticipated bi-annual newsletter is here (: This tightly edited summary of our recent work is one way that we reflect on our practice, chart our next steps, and celebrate our progress with our friends, supporters, hosts, and collaborators. It's our chance to map the larger evolution of our work and say thank you to all of you who continue to make this journey possible. Finally, our newsletter is a sneak-peek into our upcoming projects and an invitation to participate, send feedback, or help shape our process.

As we enter Genomic Gastronomy's 15th year (!!!), we're focusing on localization, long-term thinking, and regeneration in many forms. Today we'd like to share our four recent research endeavors, realized through a series of research residencies, installations, events, publications, and more. We look forward to hearing your thoughts and ideas! Happy 2025.

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MOCK WILD

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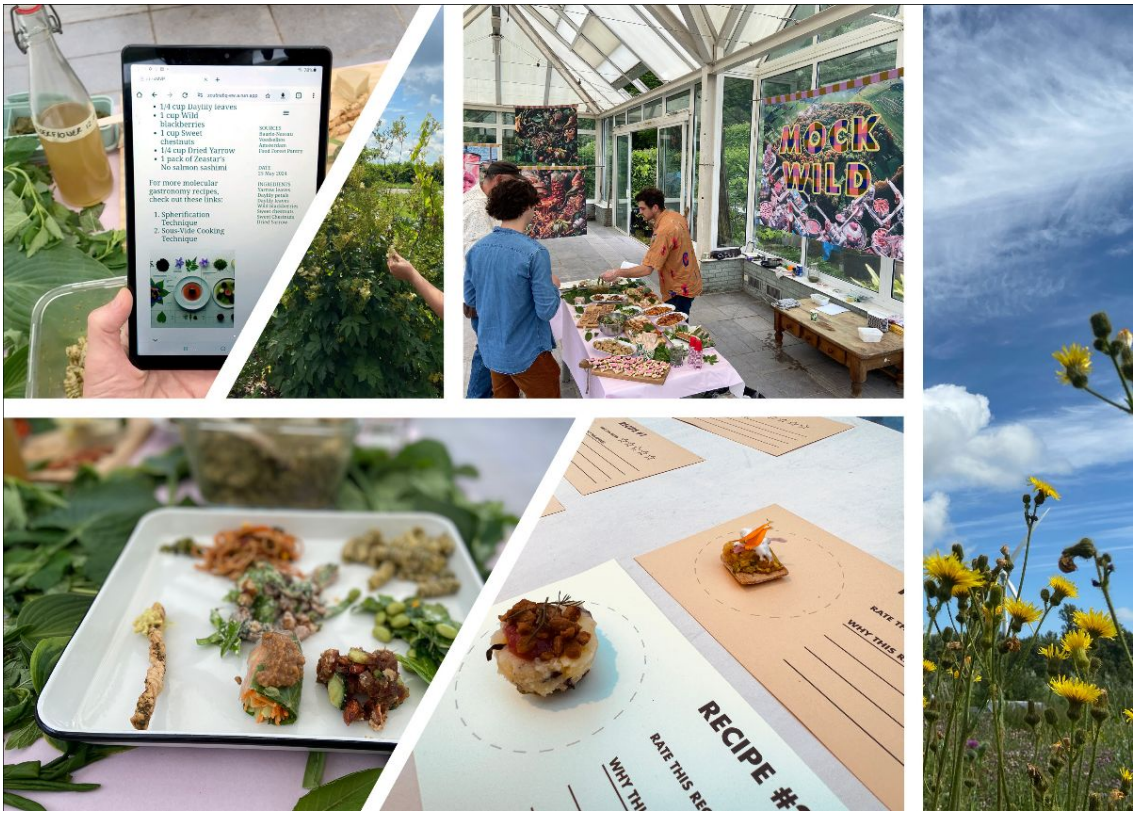
What does it taste like to minimize ecological harm and maximize benefits for wild species?



The **MOCK WILD** project prototypes hybrid landscapes and cuisines by grafting together complementary—but differently optimized—farming typologies.

In 2023, we began using artificial intelligence in different ways to synchronize and blend food forests with other farming types. Through image, video, and recipe generation, we created hybrid landscapes and cuisines. Iterations of this research were presented as picnic events (Netherlands & India), a digital food computer (online), an exhibition installation and various workshops (Netherlands).

Upcoming...
In 2025, we'll build on our food forest research through the project "Food Forest Taste Test" in partnership with food forester Anje Poortman and Thuishaven & Baarle-Nassau food forests.

In collaboration with Cairotronica Festival and local food researcher Dr. Hala Barakat, we'll also expand our Mock Wild research into the Sahara where we'll be looking into the diverse agricultural projects that aim to transition Egyptian desert into agricultural land.

Both projects are funded by Stimuleringsfonds.

PATTERNS THAT PERSIST

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What if biodiversity was the measure of a healthy food system?

PATTERNS THAT PERSIST imagines bottom-up uses of technology that promote and maintain biodiversity in Europe.

From 2023-2024, we were residents in the first S+T+ARTS MUSAE program, where we broadened our exploration into the future of biodiversity in Europe, noting the many contradictions in policy and action. Genomic Gastronomy created the installation **GROUND TRUTH** to display a collection of experiments and future stories where biodiversity is the measure of a healthy food system. The installation contained:

- **PATTERNS THAT PERSIST:** a video trailer of food futures where emerging technologies are used to make kitchens, farms, and rural landscapes more biodiverse.

- **GLYPHOTAINTED:** a citizen-science zine and DIY bio experiment, exploring methods for testing and reducing exposure to foods that have been sprayed with the herbicide Glyphosate.

Upcoming...
Together with the SME **Nicetrails** (Bernat Cuní and Ruben Gres) we are developing **OAAK: Open Agrobiodiversity Accounting Kit**. OAAK will be a digital tool that facilitates participatory, place-based, species-quests for

agricultural biodiversity accounting on small scale farms. In contrast to most AI hype machines, our goal with OAAK is to create a technology used to generate context-aware and ecologically mindful scripts which direct the users attention to acts of environmental observation, care and stewardship, rather than acts of passive consumption or data extraction. This project will launch summer 2025!

PERMAPRACTICES ON EARTH & IN SPACE

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How should we care for agroecologies that will outlive us or even leave the Earth?

Our recent **PERMAPRACTICES** include post-national seed saving & perennial plant collections.

In 2024, Genomic Gastronomy started a garden project at Amstelpark in Amsterdam, hosted by Zone2Source. The plants featured in the garden stretch the imagination towards outerspace & deep time while grounding visitors in the here & now through a series of public activities that include community plantings, seed saving workshops, harvest parties, collaborative tastings and interpretive tours.

The garden hosted various growing experiments including our SATELLITE SEED SAVERS project (a post-national seed saving programme that collects, distributes and preserves the agricultural biodiversity of off-planet plants).

It also became home to **PERMAGARDEN VARIATIONS**, our large collection of perennial plants inspired by our ongoing documentation of the work of Stephen Barstow, a plant collector and wild forest gardener in the north of Norway.

In the fall of 2024, both works were exhibited in Amstelpark as part of the Future Gardening exhibition. The installation also included our newest issue of Food Phreaking: SPACE SEEDS. **SPACE SEEDS** was also shown in Genomic Gastronomy's **SPACE PERMACULTURE** installations featured at Times Art Museum, Beijing and in Beijing Design Week.

Upcoming...
As we dig deeper into "Permapractices" in 2025, we will continue to document Stephen's wild forest garden in Trondheim, Norway, capturing on video the diversity of plants, birds, and insects that flourish there during all four seasons of the year. The full video work will debut in 2025.

TERROIR THAT TRAVELS

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People, plants and entire agricultural landscapes are on the move.

TERROIR THAT TRAVELS (TTT) uses maps and stories to ask how agricultural products and taste-of-place will migrate due to climate change.

Over the last year, we used bespoke mapping tools, local agricultural knowledge, and climate predictions to imagine disrupted tastes of place, asking: What does local food taste like when climate changes everything?

Through TERROIR THAT TRAVELS we explored how products in the EU's Geographical Indication scheme (PGIs & PDOs) might be impacted due to changing climates. Through stakeholder interviews, site visits, and climate change predictions, we imagined how three local food products (a french garlic, a portuguese cow, and a dutch grape) might adapt, migrate or disappear due to changing climatic and agricultural conditions.

Genomic Gastronomy partnered with the map-makers Nataly Khadziakova Studio to create the first interactive map that plots all the PGI and PDO products registered in the EU's eAmbrosia database. Using AI to extract the geographic data from each product's unique registration document, we created a map of existing food products, then speculated through storytelling and image-creation on what might happen with our featured garlic, cow, and grape. Finally, using the tool "What will climate feel like in 60 years?", we overlaid existing climate prediction data on our GI product map to see where each item might migrate.

Thanks to our studio member Camille Pelissou who researched Pink Garlic in France and hosted the first **TERROIR THAT TRAVELS** pop-up in Lautrec in December.

Upcoming...
Our **TERROIR THAT TRAVELS** research is now ready to be shown as an artwork that takes visitors to rural sites of production from yesterday, today, and tomorrow with a local guide. The installation consists of three stereoscopic travel diaries and a set of bespoke maps. We're currently looking for exciting venues to host the artwork in 2025. Message us for more details!

CHEERS

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Thanks for being with us as we launch our 15th-year!

Please check out FOOD PHREAKING ISSUE 4.5: SPACE SEEDS >>> which is for sale now, and as usual, please get in touch if you have ideas or want to work on something together!

Happy 2025 from the Netherlands & Portugal,
Zack, Cat and Emma

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