

La Cocina began with a simple question in mind: ‘What is a kitchen?’, which we quickly broadened to ask ourselves: What surrounds a kitchen? What do our appetites tell us about taste and infrastructure, crops and identity, recipes and botanics? Indeed, when we prepare and eat food we don’t only combine and ingest solids and liquids, but symbols, protocols, values, and literally centuries of history that come together in a single bite.

With the festival ‘A Matter of (In)digestions’, we want to call attention to what we tend to take for granted – that is, what we consume –, and highlight some of the socio-political, historical and cultural intersections that consumption implies. In this context, consumption goes far beyond the contemporary notion of consumerism, which mainly refers to an economic system and a way of life rooted in a logic of uninhibited growth and the promise of material fulfillment. Rather, consumption is understood as a fundamental activity that defines the life of humans

and non-humans, revealing their symbiotic relations. It is an exchange that involves a reciprocal transaction, which affects both the consumer and what is consumed – whether edible or cultural –, thus blurring the frontiers between the entities involved.

In our exploration of consumption, the notion of indigestion serves as a figure of speech suggesting a metabolic impromptu or creative slip. When a process is disrupted, something else happens. Potentialities that might have gone unnoticed come to light: a spark of poetry is ignited, an addiction revealed, new insights are gained. Think, for example, of the findings of Alexander Fleming or the way in which sugar, extracted from the colonies and forced into households, provided the energy that indirectly fueled the industrial revolution and the subsequent obesity pandemic: a total (in)digestion.

Combining performances, screenings, media installations, discussions and moments of sharing around a

dish or a recipe, the festival ‘A Matter of (In)digestions’ brings together artists and thinkers from a wide range of practices. It is hosted by our partners PuntWG, Mediomatic, OCCII, Salvatorica, and Filmhuis Cavia, to whom we extend our warmest regards: THANK YOU.

La Cocina. [Lore Gablier/Alejandro Ramirez]

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A Matter of (In)digestions – program overview

Not LESS-MATERIAL

02/10 18.00-21.00
19.00
03/10 14.00-19.00
04/10 14.00-19.00
18.00

[group show] Toon Fibbe & Laura Wiedijk,
Céline Mathieu, Maxim Tyminko
[performance] Maxim Tyminko
[food] La Cocina.

with

PuntWG

at

Staging a Banquet

31/10 17.00
01/11 10.30

[lecture/performance] Alexandra Laudo with Sam Kingue Ebelle
[food/conversation] Emanuele Coccia

Mediomatic

05/11 19.30

OCCII

07/11 [TBA]

Salvatorica

On Seeds and Landscape

08/11 16.30
18.00

[food/performance] Suat Ögüt & Suzan Kalle
[film program] Jumana Manna, Florence Lazar

Filmhuis Cavia

[TBA]

To Serve You

[food/performance] Thalia Hoffman & Michal Samama

[TBA]

Online program

[multimedia]

www.lacocinaarchive.info

Trade Me-ne-Men
Hey Honey

Suat Ögüt & Suzan Kalle
Klasien van de Zandschulp

Don’t miss the online works by Toon Fibbe & Laura Wiedijk, Céline Mathieu, and Maxim Tyminko, which they produced in the run-up to the festival and published on our website.

Please note that our program may be subject to changes due to COVID-19. For updates, check our website www.lacocinaarchive.info. All our events will comply with the health measures in force. Most of them will also be broadcast online.

A Matter of (In)digestions

Program
Oct–Nov 2020, Amsterdam

A festival
presented by La Cocina.

With Ivan Cheng, Emanuele Coccia, Magali Daniaux & Cédric Pigot,
Toon Fibbe & Laura Wiedijk, Tina Harris, Thalia Hoffman &
Michal Samama, Suzan Kalle & Suat Ögüt, Alexandra Laudo with
Sam Kingue Ebelle, Florence Lazar, Jumana Manna, Céline Mathieu,
Maxim Tyminko, Klasien van de Zandschulp

02–04/10 [group show/performance/food]

Not LESS-MATERIAL

At PuntWG
With Toon Fibbe & Laura Wiedijk, Céline Mathieu
Maxim Tyminko

Drawing on the phenomena of online communities driven by erotic fantasies, on homeopathic practices and on algorithmic calculations at machinic speed, the artists invite us to reflect on consumption in relation to fluid and more volatile objects such as songs, beliefs, desires, or data. How do these objects change and evolve over time? How do they consume and move from place to mind, from mind to space?

Toon Fibbe & Laura Wiedijk’s sound installation, *To Stick My Head Into Your Mouth and Lick Your Tongue*, elaborates on the phenomenon of *Vorarephilia*: the desire and fetish of being swallowed up in one piece. Unable to fulfill such a desire, vorarephiles perform their fantasy by way of collective fiction. Bewitched by fear and excitement, a question arises: Is the desire to dissolve into something larger than oneself a form of surrender, or is it a courageous attempt to oppose the pervasive force of hyper-individualism?

Alluding in her title to the process of diluting a substance in a homeopathic preparation, Céline Mathieu presents *7 CH (Airwaves, Person, Flowers, Homeopathy, Technics SL-1200, Test Press of ‘Blusens Fasong’ by Gaute Granli)*: a series of liminal gestures that explore, through sound and space interventions, the invisible ‘effect’ of the act of feeding – be it mind or space.

Maxim Tyminko presents an iteration of his installation and performance *Drum-n-Pix, Pixeltrance or Expressionistic Minimalism on a Sub-pixel Level*, in which he delves into Vernor Vinge’s utopian/dystopian concept of technological singularity: a moment when machine intelligence surpasses the cognitive capacities of the human brain. Exploring the process of digesting visual data, the piece is an inquiry into the logic behind A.I. image analysis that evolves into a psychedelic experience of repetitive rhythmic audiovisual patterns.

31/10–01/11 [lecture/performance] [food/conversation]

Staging a Banquet

At Mediamatic
With Alexandra Laudo with Sam Kingue Ebelle,
Emanuele Coccia

‘Staging a Banquet’ alludes to the importance of reflecting on the effects and meaning that some substances we consume daily underpin: in this case coffee and knowledge.

In her *Tractat sobre el cafè i la son*, Alexandra Laudo examines the way late capitalism and wireless technologies have blurred the line between productivity and leisure time. In this context, sleep ceases to be perceived as a natural and vital function and is regulated in favour of productivity and time optimization. Laudo specifically focuses on coffee, whose consumption unravels a colonial genealogy marked by its multiple reverberations within the so-called contemporary global economy. For her lecture-performance, she collaborates with mixologist Sam Kingue Ebelle.

In his acclaimed book, *The Life of Plants: A metaphysics of mixture*, as in his recent book *Métamorphoses*, philosopher Emanuele Coccia proposes a delightful and most urgent revision of the manner in which humans and non-humans relate to each other. He presents us with a decentered ontology that thwarts a world view in which humans – and by extent animals – are at the centre of life, inviting us to re-evaluate long-established hierarchies and disciplinary divisions. Reflecting on the breakfast menu, Coccia elaborates on the notion of nutrition, which has not only to do with energy or metabolism but also has deep political and ethical correspondences.

05/11 [performance]

Infrastructure of a Ritual

At OCCII
With Ivan Cheng, Magali Daniaux & Cédric Pigot

In *The Diluted Hours*, Magali Daniaux & Cédric Pugot take us on a poetic investigation of the Arctic in which the immemorial time of the glaciers meets the radical time of a ritual fire. In their multimedia performance, sounds of prepared guitar and manipulated objects fuse with electronic loops and Magali’s incantatory voice: calling to the stars, to nature and animals, to human beings and their bodies.

What kind of value negotiation occurs in a subcultural space? How fluid is the role of a stakeholder under such conditions? *Virginities* is a performance situation by Ivan Cheng which addresses the way authenticity is constructed. In the last years, he has been developing a practice using an inhaling scream and mixing microphone feedback. Enmeshing this tool with new texts, he negotiates a suspicion for bodily modes of subsuming and consuming.

07/11 [food/performance]

Corner Fold or How to Make Into One, The Corners of a Square

At Salvatorica
With Magali Daniaux & Cédric Pigot, Tina Harris,
and Chef Roberto Mura

Like plants and people, recipes travel all over the world. They adapt to, but also influence, the context and ingredients available. At Salvatorica, the speciality is ravioli. While its origins are multiple, it is said that the recipe was invented in China a few centuries BC. This is probably apocryphal but it is true, however, that this way of ‘cooking by folding’ can be found in all corners of the world: from dumplings to empanadas. For this event, researcher Tina Harris and artist duo Magali Daniaux & Cédric Pigot unfold their respective research in transport infrastructure and the Arctic regions, shedding light on narratives induced by migration, trade, identity, and ingredients. Chef Roberto Mura will also present a ravioli created specially in response to La Cocina’s invitation.

08/11 [food/performance] [film program]

On Seeds and Landscape

At Filmhuis Cavia
With Jumana Manna, Florence Lazar,
Suat Öğüt & Suzan Kalle
[6€ / free with Cineville pass]

Proposing a reflection on food logistics and the agency of plants, the screening features two films by Florence Lazar, *You Think The Earth Is a Dead Thing* (2019), and Jumana Manna, *Wild Relatives* (2018). Both films address from different perspectives the legacy and genealogy of the colonial logic of exploitation. They question the rise of contemporary monoculture and its tensions with ancestral knowledge, local scientific practices and traditional agriculture. Remarkably, the films are also an ode to forms of resistance that are being organized around the globe. Both directors will join the screening and the discussion that will follow.

At Filmhuis Cavia, Suzan Kalle & Suat Öğüt also present their collaboration, *Trade-me-nemen*: an invitation to dive into Amsterdam’s collective memory using food as a key to open up concealed spaces and unlock forgotten stories. *Menemen*, a popular Turkish dish, becomes a pretext to (re)discover hidden places often cut off from street life. By using that dish as a social metaphor, Kalle & Öğüt also highlight the dual relation in which migrant communities find themselves – both adapting to new environments and contributing to shaping them through shops and markets they open and in which, not only goods and services are exchanged, but stories, culture, hopes, and ultimately: life. In the run-up to the presentation at Filmhuis Cavia, Kalle & Öğüt unfold online the history of the dish and its value as a part of a long genealogy of traditional cuisine.

[TBA] [food/performance]

To Serve You

With Thalia Hoffman & Michal Samama

From breastfeeding to forced-feeding: the act of feeding reveals a complex network of relationships and power games. In her performance, *To Serve You*, Thalia Hoffman invites us to a long banquet during which a variety of seasonal local products spark multiple dishes composed of various ingredients such as pleasure and compassion, free will and discipline... During the six hours spent together, the participants, whether eaters or feeders, coexist with their autonomy and authority; their willingness to give in; and their power or powerlessness over their bodies. The performance highlights the connection between food, law, and the endless relation among guest and host.

[online program]

Hey Honey

At www.lacocinaarchive.info
With Klasien van de Zandschulp

Hey Honey: If She Can Only Cook as Well as Algorithms Can Process is a design research project that wittily elaborates on a Honeywell ad from 1969 for the first household computer: a cooking computer. With the question in mind, “How precarious are we when we are online?”, Klasien van de Zandschulp embarks on a journey through today’s domestic environment, now filled with virtual assistants that bombard us with weekly recipes and ‘smart’ fridges that order our next meal. For the festival, Klasien will publish material from her research on our website.

Jo(in) us!

Routes: PuntWG: Wg-Plein, 1054 DM Amsterdam
Mediamatic: Dijkgracht 6, 1019 BS Amsterdam
OCCII: Amstelveenseweg 134, 1075 XL Amsterdam
Salvatorica: Lijnbaansgracht 71, 1015 GX Amsterdam
Filmhuis Cavia: Van Hallstraat 52-1, 1051 HH Amsterdam

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