

# food revolution 5.0

Shaping our Future

**dig in!**  
family fun

# introduction



Dear treasure hunters, teenyboppers, couch potatoes and bean counters, this exhibition is all about food! Actually, eating: what and how we are we going to be eating in the future. Join us for a look at some inspirational art projects with fresh ideas and visions.



## big meal deal

I wish I were a chicken! If I were a chicken in artist Austin Stewart's virtual world, I could see a dream life through his chicken-computer interface glasses. In his piece called Second Livestock, this artist looks at the relationship between people and animals. Many other artists in this exhibition are concerned with this theme and especially the question of how we are going to feed ourselves in the future? Here is what we know: there will be more and more people on the planet and the resources will be limited.

Our artists and designers' ideas are quite different from one another. One artist makes a hare out of worms, another plays games with our mind's eye and our stomach. What choices will we have other than jungle camps or survival training?

What would happen if we all simply ate less? Is it possible to trick our brains and fool our eyes? Fact: when we use smaller plates, our portions of food look bigger. Some designers have created special effects so we can be more careful and conscious about what we eat and with our food.

Other creative individuals have turned to their grandparents and great-grandparents' wisdom to store food without electricity and refrigeration. How can we make use of natural seasons and cycles? Can we take a head of lettuce from a field and plant it in the kitchen? Could our windowsills be the gardens of the future?

Is it even possible to keep eating real food? For how long? Or will food be made up of molecules, pure protein and concentrated vitamins? Will we put our height, weight, health and food needs into an app which then prints out food from a 3D printer? Will we have family dinners? Or will we just swallow a food capsule anytime anyplace?

This exhibition takes us through a full food cycle: from the farm (farm), to storage and preparation (kitchen), and to consumption (table). In this booklet, we will briefly describe the three stations and take a look at the artists' work through a magnifying glass. We invite you to join us, to think with us, and to share with others.

Have fun!



# farm

How can we care for farm animals? How will we grow food in the future? Community vegetable gardens and beehives on top of big city high rises are models that already exist. Other ideas are still secrets in children's dreams ...

Which is your favourite insect or bug?



- Bee 
- Ant 
- Spider 

## »sky hive« bee collective wanted: serious hummers only

If you believe environmental researchers, the future will not be as sweet as honey; there will soon be no more bees. Albert Einstein said that humans can only survive for four years without the pollination of insects. What can we do?

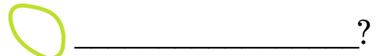
The group Bee Collective has invented beehives on cranes high up above city roofs. The hoist system is operated by solar energy so the bees can collect honey in peace in urban areas.

## diy insect radio

Small pollinators and pest killers are also helpful. Give them a home! How about a chic musical shelter: an insect radio for the balcony, terrace or garden? All you need is some hardwood to drill 4 to 6 mm holes into and a protected place.

You can see ideas for shelter shapes on our second floor. Build one and watch insects swarm your way!

Psssst

- Dragonfly 
- Wasp 
- Grasshopper 
- Bumblebee 
- \_\_\_\_\_? 
- Ladybug 

# farm

## bioncraft »bioessel« thick air

Almost half of our food goes into the garbage. As a result, we have a lot of energy in our trash. The designers of Bioncraft invented the Bioessel — a stylish container that uses earthworms to decompose waste. It is a mini composting or eco system for the kitchen. The rich soil the Bioessel produces can then be used for other plants like herbs and spices.

On a large scale, so-called bioreactors make biogas. If you burn biogas, it produces electricity.



Answer: The CO<sub>2</sub> from biogas is used for fizzy drinks!



Biogas can also be used for ...

○ Heating up hot air balloons

○ Making fizzy drinks

○ Inflating bicycle tires

## diy stink bomb

You can build a mini biogas factory yourself: put small pieces of fruit and vegetable waste into a bottle, add water, close the top with a balloon and place in a warm place (not directly in the sun!). After a few days, the mixture will start to ferment, which creates gas that blows up the balloon. If you let this bomb burst, there's guaranteed to be a big stink about it!

# farm

## austin stewart »second livestock« others' lives

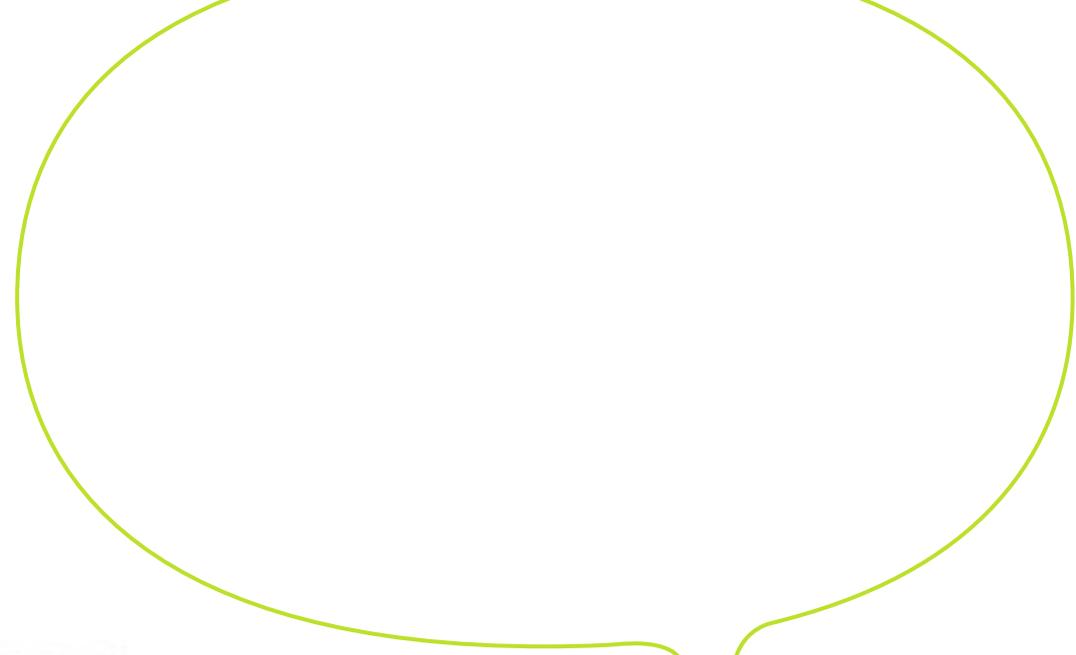
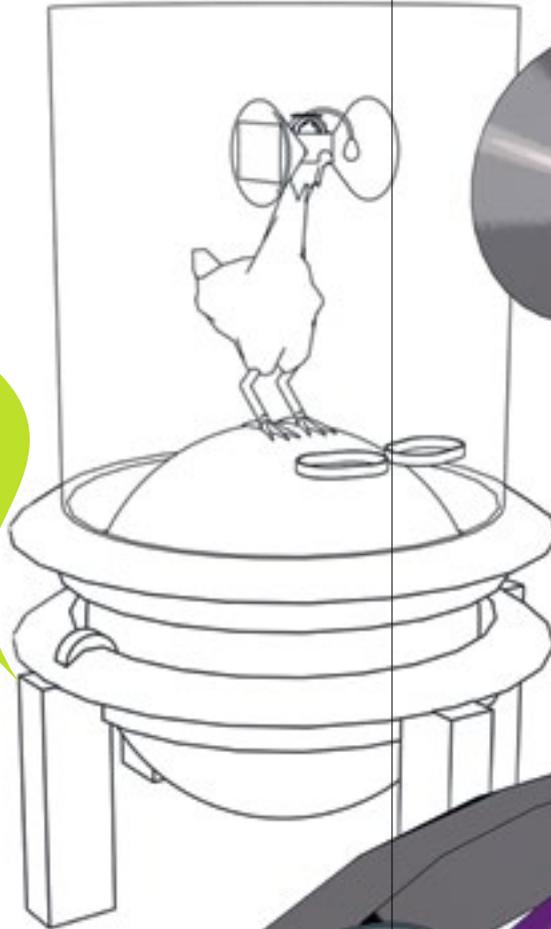
People living in large cities — like chickens in cages — live in small spaces. People can move into a dream world through virtual reality. What if farm animals had the same opportunity? The chance to dream of being free in a grass meadow?

Can we compare people to chickens?

Does a happy chicken lay more eggs?

What do you think would be a good life for a chicken?

What do you believe?



What rights do animals have?

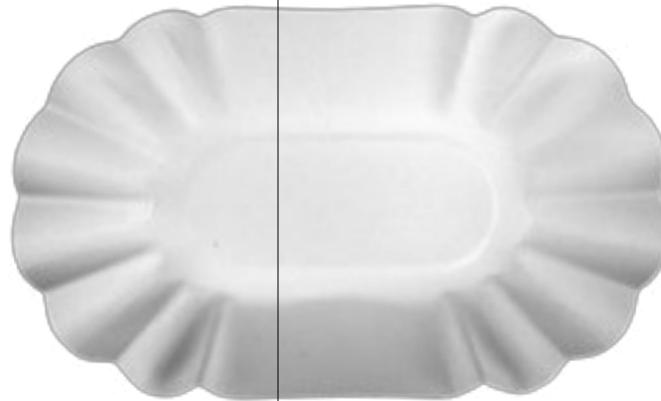
# kitchen

For some people, their kitchen is a high-tech laboratory and status symbol, for others, it is the heart of the house and a culinary meeting place for family and friends. The ideal kitchen of the future combines age old wisdom with modern high-tech. Models that put our grandparents' knowledge to use to save food are just as important as the refrigerator designs that do not need electricity.



## carolin schulze »bugs bunny« display dish

Feeding animals makes up one-fifth of global greenhouse gases in our air. It takes ten kilos of food to make one kilo of beef. Not a good ratio. Designer Caroline Schultze has a new idea: with the same 10 kilos of animal feed, we can produce nine kilos of insect meat. The problem: westerners, especially Europeans, are scared of how insects and bugs look on a plate. The sight of worms makes us tingle and beetles are only eaten on a dare.



Which shape or form would you like for your insect meal? Draw it!

Had enough? Share a photo of your creation and send it to us at: [vermittlung@mkg-hamburg.de](mailto:vermittlung@mkg-hamburg.de)

Find it in the instrument collection on the ground floor!

The solution: a trick! Bugs bunny, an idea taken from minced meat, now comes out of a 3D printer. The printer is fed with earthworm paste, herbs and spices and changes the shape of the insects. Ta da! Not yucky or disgusting at all!

Tricks have been used since the times of the king's courts during the baroque period. To make a table look festive and impress guests, there were display dishes made of porcelain, like our famous boar head terrine in the porcelain collection.

# kitchen

## diy fermented carrots

- Peel and chop carrots and ginger into fine pieces, put them into a large bowl with 14 grams of salt, then refrigerate overnight.
- Prepare a 2 % salt water mixture: heat 1 liter of water (do not boil) and dissolve 20 grams of salt into the water.
- Put the carrots into a glass container that you can seal (approx. 1 liter). Fill the container and cover the carrots with the salt water. Weigh the carrots down with a bag of marbles.
- Close the glass and store in a dark place at room temperature. Fermentation starts after two to three days...

You need: 700 grams of carrots, 15 grams fresh of ginger, sea salt, a glass jar/container and... marbles!

What other foods are fermented?

- Marshmallows
- Toast
- Yogurt
- Soya sauce
- Salami
- Coffee

Solution: Only toast and marshmallows are not usually fermented, but maybe you could invent a recipe?



## carolin schulze »culinary hacking« half baked

Many foods such as sauerkraut and chocolate are fermented. This means that they are pre-digested, therefore last longer and are easier to handle. Fermentation is a natural process in which yeast, good bacteria and mold turn the carbohydrates into lactic acid, in which germs cannot live. Celebrity chefs experiment with starter cultures and use these to change other foods.

With her experiments in Culinary Hacking, artist Carolin Schulz designed a fermenter starter kit so you can ferment too.

# kitchen

## studio jihyun david »save food from fridge« grandma's way

We throw too much food away. The refrigerator is at fault. It was invented to help food last, but a lot of it is forgotten in our refrigerators. Jihyun David's design studio has a simple solution: wisdom from the past. The designers have created wall shelves and containers where carrots stick their heads into the sand, potatoes rest in the dark, apples float on water and eggs sit in water in glass so you can see if they are fresh or not. This piece saves electricity, looks beautiful, no food gets forgotten and you always know what you have. If you want to know what to cook today? Take a look at your wall.



## diy save the bears

Truly, we rarely have to worry about gummy bears staying fresh since the bag is empty in no time flat. However, there are candy lovers who carefully organise and squirrel them away. Even after several days, these colorful bears were still soft and juicy. Who knows how to store gummy bears?

Family survey!  
Who likes their gummy bears soft  
and who likes them hard?  
Which one wins? Soft or hard?

○ In an airtight plastic box

○ In a zip lock bag

○ In an open bag

○ In the refrigerator

Solution: The bears are happiest in an airtight place.

# table

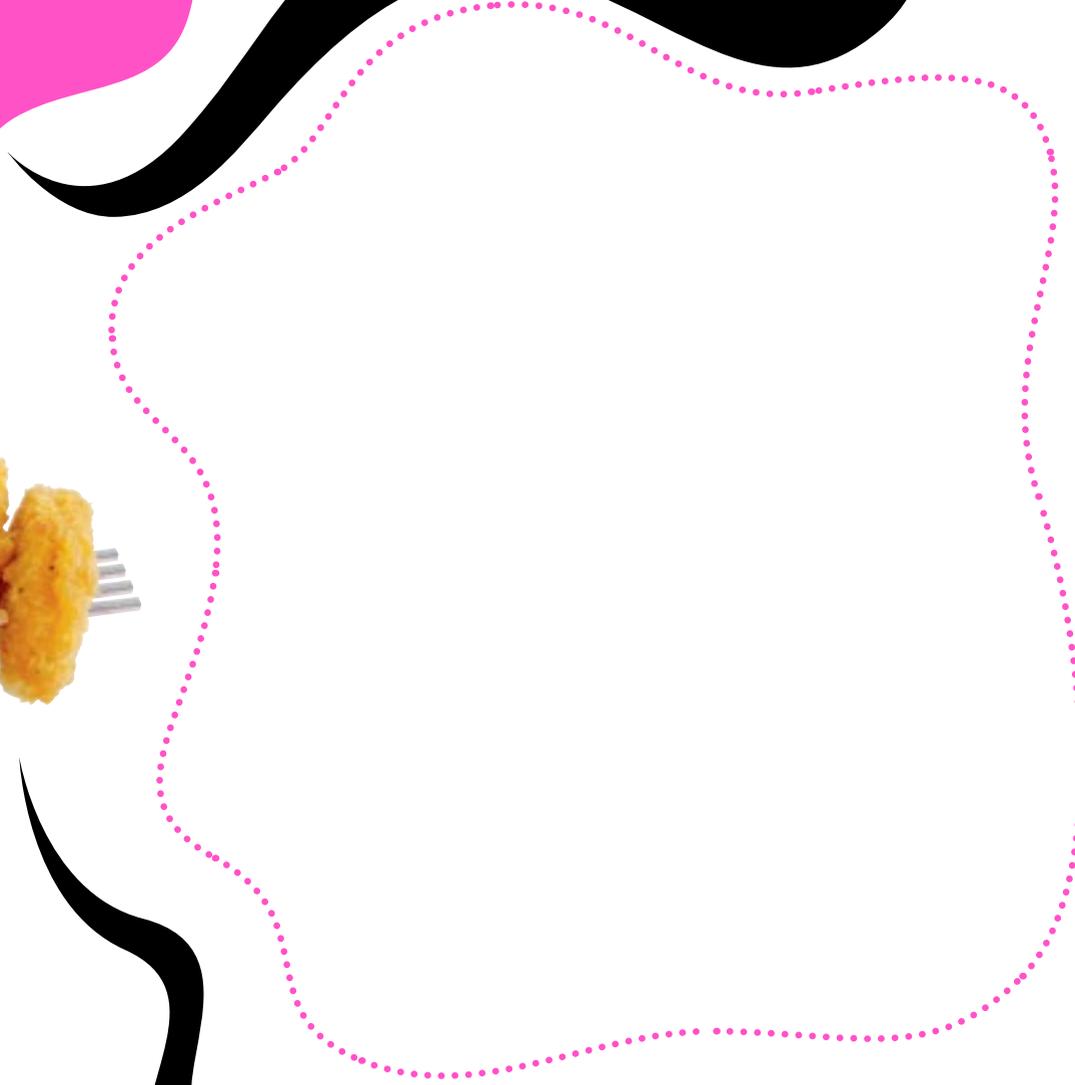
Food can be a treat, other times a frustration; we might enjoy it or it could disgust us. We eat with others and alone. What do we eat? And how? Many people's day to day life is full of pre-made and fast food. This affects our health and kills our taste buds. How can we be mindful of our food and ourselves? Winston Churchill once said, »You must offer the body something good so that the soul wants to live in it.«



## josé de la o »portion design« eye candy

Our eyes can be bigger than our stomach. Our brains are different: it takes the brain 20 minutes to understand that it is full. Designer José de la O has worked intensively with the question of the influence of size, color and manageability of plates and cutlery on our food intake. This led him to design accessories that force us to eat more slowly — like a bowl for example, with a complicated lid and opening — dishes with obstacles. As a result, we eat more consciously, healthily and end up eating less.

What would your special utensil look like? Draw it!



Which came first?

-  Spoon
-  Fork
-  Knife

Answer: The spoon is the oldest of the three utensils; we found them in the Paleolithic times, stones with sharp edges used to separate meat from the bone. As early as during the Neolithic times, our ancestors formed spoons out of bone and wood, modelled after their own hands.

# table

## miko aikawa »dinner in new york+ dinner in tokyo« dinner for one

We have changed the way we eat our meals. Today we spend an average of more than twenty-five minutes a day at the dinner table compared to thirty years ago (says at least one US study). However, the quality of our meal times has suffered. Eating is no longer our first priority. Instead of time with family and friends, we eat with a tablet, smartphone or computer. Our attention is not on food. Miko Aikawa's photography project Dinner in New York + Dinner in Tokyo documents these new behaviours. He hopes to inspire us to more fully enjoy our company and meals.



What habits do you have when you eat?

Pray before eating

Everyone talks about their day

Whoever cooks, does not have to wash up

On Sundays, we watch TV

\_\_\_\_\_

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\_\_\_\_\_

# Join us!

What does your food for the future look like? Draw it, make a collage, or write out your visions and ideas.  
See your ideas at [foodmkg-hamburg.de](http://foodmkg-hamburg.de) or send a photo to [vermittlung@mkg-hamburg.de](mailto:vermittlung@mkg-hamburg.de)  
You could win a year's family pass to MKG!

**food of the future:**

**we are:**

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