

有機劇場
ORGANIC THEATER

荷兰凡艾克食物艺术电影节厦门巡展
VAN EYCK FOOD ART FILM FESTIVAL ON TOUR XIAMEN

食物系统是一个庞大而复杂的结构，它与全球相互关联，不可逆转地作用于我们的身体、饮食，以及动物，海洋和气候变化。与此同时，包括干旱、洪水在内的极端气候问题正在影响着全世界，食物问题也成为当下最紧迫的议题之一。对此，我们可以从农耕者、消费者、科学家、营养师、设计师、厨师、商人、政策制定者等多个维度和视角，切入、讨论和研究问题。当我们决定吃什么的时候，大多依赖于过往的饮食习惯，这些习惯不可避免地成为我们选择食物的重要因素。富有想象力的艺术家和设计师，让我们意识到问题的存在，并重新思考，有时甚至会彻底改变我们的饮食习惯和系统：包括选择吃什么，怎么吃，以及如何展示等问题。反观未来型食物，实验性的食物设计，将感官需求与人类、动物和土地之间的关系相结合。荷兰凡艾克食物艺术电影节厦门巡展，将通过艺术与食物，搭建一座中荷文化交流的桥梁，一同感受这个奇妙的世界。

荷兰凡艾克食物艺术电影节由荷兰扬·凡·艾克学院、马斯特里赫特市政府、Slow Food Limburg、CNME 和 Lumière Cinema 电影院共同举办。在荷举办期间，扬·凡·艾克学院的花园变成了集露天艺术电影院、艺术家的有机餐厅和研讨食物未来、展开食物艺术工作坊的复合场域。活动主题包含“人间百味”、“迷恋与感官”、“畜牧与野生”和“依赖关系”。

有机剧场 · 荷兰凡艾克食物艺术电影节厦门巡展是 2018 “味道如荷” 荷兰日在厦门的重要文化活动。本次巡展借由“有机剧场”的概念，在食物为背景的共同语境中，我们精心挑选展映来自荷兰凡艾克食物艺术电影节上的电影和短片。这些出自荷兰与其他国家的艺术家和电影制作人手中的作品，在激发在地观众体验，以及艺术家、设计师、厨师、美食爱好者们参与互动交流的同时，也在发掘未来的合作伙伴加入其中。与此同时，我们还特别邀请到荷兰食物艺术家组合 DE ONKRUIDENIER 来到厦门开展相关主题的讲座和工作坊，与我们一道探索自然、食物、人类及其相互关系。

The complicated infrastructure of large-scale, globally connected food systems irreversibly impacts bodies, tummies, animals, oceans, and ultimately climate. At the same time more extreme weather, including droughts and floods, impacts people across the globe. It makes 'food' one of the most pressing topics of our time. There are many different points of entry into this topic: as a farmer, consumer, scientist, nutritionist, designer, cook, business-person, policymaker, etc. We all have agency when we make decisions about what we eat, and these decisions inevitably add up to become collective power. Creative people, like artists and designers, have a special contribution to make as they have the capacity to re-think and sometimes radically re-shape some of our food systems and customs: whether that means what we eat, how we eat it, or how it travels to our plate. Think speculative foodfutures, (experiential) food design, playing with the senses or in mending our relationship to land and animals. The Van Eyck Food Art Film festival On Tour in Xiamen, gives a small insight into this tasty world of wonder, connecting China and the Netherlands through art and food.

Van Eyck Food Art Film Festival is collaboration between the Van Eyck, Gemeente Maastricht, Slow Food Limburg, CNME and Lumière Cinema. The garden of the Van Eyck in the Netherlands has been transformed into an open-air art-house cinema, artist-run organic restaurant, a site for debate on Food Futures. Themes include 'Tasting the Anthropocene', 'Obsession and the senses', 'Livestock vs wild animal' and 'Human-non-human dependencies'.

Organic Theater · Van Eyck Food Art Film Festival on Tour Xiamen is a major event of the Dutch Days in Xiamen, with the theme of "Food Matters" in 2018. The exhibition will present the selected art films, videos, artist talks and a workshop by curators and artists from Van Eyck Food Art Film Festival in the Netherlands. These works conceptually explore the world of nature, food, human and their interrelationships which facilitate the discussion and communication between the Netherlands and China. On the exhibition to show a variety of artistic expression by artists and film makers from the Netherlands and other countries, which seeks to inspire the local audience. Meanwhile, it will potentially inspire a wide range of interested audience, such as local artists, designers, chefs, and foodies, who are the potential partners in further exploration on this topic on the basis of Sino-Dutch. During the exhibition, we also invite food artist De Onkruidenier from the Netherlands to Xiamen for the workshop and artist talks.

展映

时间

2018年11月3日至12月2日

DURATION

NOV. 3rd, 2018 – DEC. 2nd, 2018

地点

C-PLATFORM艺术平台

VENUE

厦门市思明区望海路47号201

SUITE 201, 47 WANGHAI ROAD, XIAMEN

语言

英文 | 中文

LANGUAGE

ENGLISH | CHINESE

SCREENING

保罗·施弗勒 爱之味	PAUL SCHEUFLER TASTE OF LOVE	04:31
玛丽安·凡·奥尔本 植物能量站	MARJAN VAN AUBEL POWER PLANT	03:00
科恩·凡麦伦 行星鸡舍计划	KOEN VANMECHELEN COSMOPOLITAN CHICKEN PROJECT	03:44
谢宇恩、吴雅筑 曾熙凯、蔡中和 EATAIPEI	YUEN HSIEH, RAIN WU SHIKAI TSENG, CHUNG-HO TSAI EATAIPEI	05:04
云蜂巢(罗宾·凡·霍泰姆) 蜜蜂收集器	SKY HIVE SOLAR (ROBIN VAN HONTEM) BEE COLLECTIVE	04:03
克洛伊·洛兹维尔德 STROOOP 华夫饼	CHLOE RUTZVELD STROOOP!	11:43
维拉·安娜·巴克拉克 德特 思迪法 布里艾克	VERA ANNA BACHRACH DE TOSTI FABRIEK	03:49
斯蒂芬妮·巴尔丁 M2A™胶囊:了不起的旅行	STEFANI BARDIN M2A™:THE FANTASTIC VOYAGE	04:05
格利扎高兹·思加莫夫斯基 蜗牛	GRZEGORZ SZCZEPANIAK ŚLIMAKI	29:00
本·赫格里 新鲜	BEN HAGARI FRESH	16:00
奥拉·巴里 24H 助产士: 距毛 & 热爱小羊超过人类	ORLA BARRY 24H MIDWIVES: CUPPING FETLOCKS & LOVING SHEEP MORE THAN HUMANS	07:16
克里斯托夫·弗兰肯 明库尔计划	KRISTOF VRANKEN MijnKOOL	12:31
杰西卡·西谷 B小调的赋格曲	JESSICA SEGALL FUGUE IN B FLAT	04:08
扬玛·凡·弗莱曼、罗纳德·波尔 准备就绪	DE ONKRUIDENIER READY WHEN YOU ARE	03:04

保罗·施弗勒

PAUL SCHEUFLE

b.1998, 工作生活于奥地利维也纳和美国纽约

b.1998, based in Vienna, Austria and New York, USA



一个年轻女孩探寻爱的滋味：爱的味道让她不断回忆起过去发生的事情，这些回忆与女性生命中最重要的蜕变息息相关。从第一次亲密接触开始，那些甜蜜的瞬间就在她脑海里循环排演，直到在海滩上遇到那个意大利男孩，他在她唇边留下了咸味，让她开始放弃追求所谓理想中的爱情味道。苦艾酒的引诱和流连的夜晚、青柠的陌生酸味和刺激性味道，触发了她内心深处的好奇感。这些无穷无尽的选择激励着她，不断去尝试新奇的滋味。原来，曾经执着的追求也可以演变为一场愉悦的旅行。

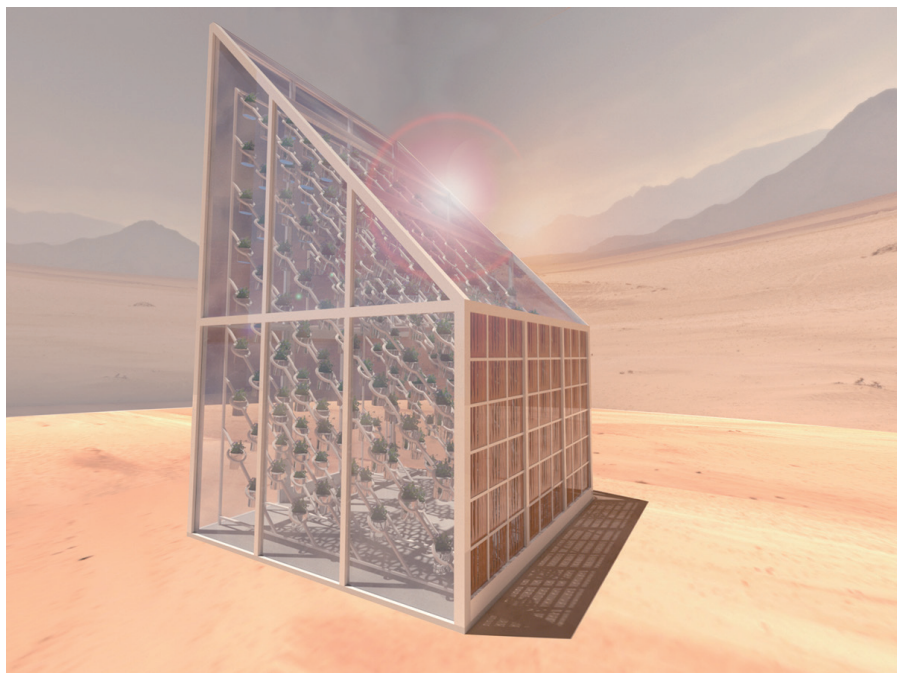
A young woman on a quest for the taste of love: *Taste of love* recalls past events, the most significant sexual moments of a young woman' s life. From her first intimate touch, that sweetly lingered on her mind, to the salty taste the Italian boy left on her lips at the beach, the bitter alcohol induced nights out or the strange sour taste of limes that spurred on her curiosity even further. The search for the ideal taste of love has long been abandoned. The endless possibilities encourage her to combine the most peculiar flavours. The once tenacious pursuit becomes a pleasurable journey.

玛丽安·凡·奥尔本

MARJAN VAN AUBEL

b.1985, 工作生活于荷兰阿姆斯特丹

b.1985, based in Amsterdam, the Netherlands



随着世界人口的增长，人们对食物的需求与日俱增。科技使农业种植更有效率，但同时消耗了大量能源。怎样才能应对资源问题和食物储备问题？或许我们可以利用太阳能，尝试在一个系统内同时满足对电力和食物的需求。

“植物能量站”本质上是一个温室，通过利用透明的太阳能玻璃产生的动力来调整室内气候，同时利用前沿设计获取电力，种植适合未来人类所需要的植物。因为它将被安装在住所的顶层，所以还可以减少不必要的出行。

这项研究有望为农业部门的能源转型做出贡献。太阳能玻璃为水培系统提供必要的电力保障，通过这套动力系统可以为植物运送营养和水分，与传统农业相比，这项研究可以节省高达 90% 的用水量。除了阳光，温室里的植物也可以通过彩色的 LED 灯进行光合作用，加快生长，使产量提升 4 倍。

作为植物高新技术与城市环境规划深度融合的范例，“植物能量站”激发人们去思考农业发展与城市生活相结合的前景与可能。

The world' s population is growing, and so is the demand for food. New technologies make farming more efficient, but require considerable amounts of energy. What if we could tackle both our world' s energy and food problems? What if we can harvest both electricity and food within one system using the power of the sun?

Power Plant is a greenhouse that uses transparent solar glass to power it' s indoor climate; harvesting both food and electricity to grow the plants of the future, using the power of design. By placing *Power Plant* onto rooftops we can reduce food miles by growing food to supply directly on.

This research hopes to contribute towards the energy transition in the agricultural sector. The solar glass powers a hydroponic system, which pumps around nutrient water, saving up to 90% of water usage compared to traditional soil farming. In addition to sunlight, coloured LED lights enhance plant growth, increasing the yield by up to 4 times.

Power Plant demonstrates that botanical tech can be embedded in the urban environment to educate people to bring the future of farming into our cities.

科恩·凡麦克伦

KOEN VANMECHELEN

b. 1965, 工作生活于比利时圣特雷登

b. 1965, based in Sint-Truiden, Belgium



“行星鸡舍计划”（简称 CCP, 1999）将科学、艺术和审美相结合，从生物文化的多样性和身份认知的全球性，进行跨学科、跨时间的考察。在 CCP 计划中，科恩·凡麦克隆将来自不同国家的鸡类品种交叉繁殖。第 17 代 MECHELSE STYRAIN 鸡舍品种刚刚在斯洛文尼亚降生，它是用 CCP 计划中第 16 代鸡和斯洛文尼亚的 STYRAIN 品种鸡交叉繁育的结果。凡麦克隆的最终目的是想繁殖一只带有地球上所有已知鸡类基因的“超级鸡”。

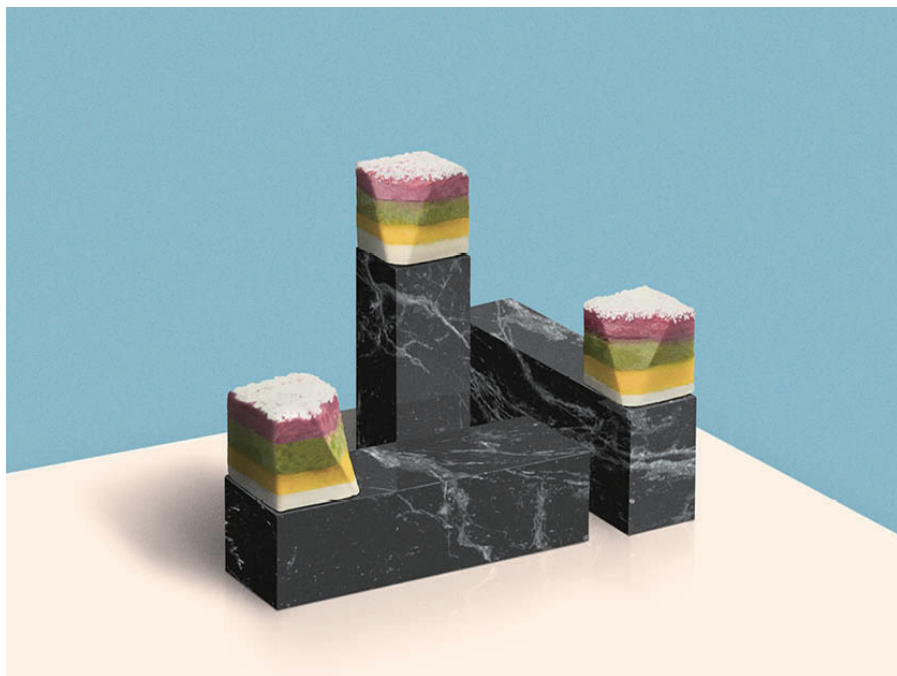
鸡，本身就是造物者的艺术品，它不仅是驯养的动物，还暗喻了人类与地球生物和文化多样性的关系。虽然最初的原始鸡（品种为 RED JUNGLEFOWL）的进化似乎已经走到了尽头，但是凡麦克隆的杂交鸡完美解决了这个进化问题。多年的杂交育种证明，每一代新的杂交鸡都“更棒”，肉质更有弹性、寿命更久、不容易患病，而且表现出较少的攻击行为。然而，该项目的核心并不是为了更鲜美的肉质或鸡蛋，而是关注杂交过程中产生的生物多样性。凡麦克隆说：“‘行星鸡舍计划’像是一面镜子，每个有机体都需要另一种有机体才能生存。”

The *Cosmopolitan Chicken Project* (CCP, 1999) is a global, transdisciplinary and transtemporal examination of the themes of biocultural diversity and identity through the interplay of art, science and beauty. In the CCP Koen Vanmechelen cross-breeds chicken breeds from different countries. The 17th Vanmechelen generation has just been born in Slovenia; the Mechelse Styrian is the result of the crossing between the Mechelse Senegal - CCP16 and the Slovenian Styrian chicken. Vanmechelen's ultimate goal is the creation of a Cosmopolitan Chicken carrying the genes of all the planet's chicken breeds.

Much more than a mere domesticated animal, the chicken is art in itself. It serves as a metaphor for the human animal and its relationship with the biological and cultural diversity of the planet. While the native breeds that descended from the original chicken (the Red Junglefowl) are evolutionary dead-ends (being shaped to reflect the typical cultural characteristics of its community), Vanmechelen's hybrids are solutions. Many years of crossbreeding has proven that each successive generation of hybrids is 'better'. It is more resilient, lives longer, is less susceptible to diseases and it exhibits less aggressive behavior. Genetic diversity is essential, proves the *Cosmopolitan Chicken Research Project* (CC®P), which studies the various CCP hybrids. The core of the project however, is neither the chicken nor its egg, but the process of crossbreeding and the diversity this creates. "The CCP is a mirror. Every organism needs another organism to survive" says Vanmechelen.

谢宇恩、吴雅筑
曾熙凯、蔡中和
YUEN HSIEH, RAIN WU
SHIKAI TSENG, CHUNG HO TSAI

该展览设于伦敦设计双年展, 台湾馆
At London Design Biennale, Taiwan pavilion



Eataipei 是一个独特的活动，通过一系列食物表演和源自台湾本土的当代展览，为伦敦观众呈现台北的特质。2016 年，台北被冠以“世界设计之都”的美誉。丰富的历史、充满活力的商业，壮观的建筑，台北将文化沉淀与现代发展融为一体。“*Eataipei*”将探索那些“亚洲深藏的秘密”。

设计师曾熙凯和建筑师吴雅筑通过五种精美的菜肴，引领观众沉浸其中，探索台北的历史、风土、人文、生活方式与未来发展。由食物引发的基础感官——味觉、触觉、声音和嗅觉，在美食和历史之间架起一道桥梁。

除此之外，美食表演将与台北最佳当代设计展同时进行。这些作品将加强美食表演的叙事性，同时展现大都市的多元设计和无限可能。

Eataipei was a unique event that introduced Taipei to London through a series of food performances and exhibitions of outstanding contemporary Taiwanese design. Taipei was the World Design Capital in 2016 – in anticipation of this exciting honour, *Eataipei* explored what is referred to as “the best-kept secret of Asia”. Taipei is a modern city with deep and diverse histories, inspiring natural contrasts, vibrant commerce and spectacular architecture.

Designer Shikai Tseng and architect Rain Wu led audiences on an immersive and sensory exploration of Taipei through five exquisitely crafted dishes, which explored Taipei’s history, landscape, people, lifestyle and future. The senses that triggered by food – taste, touch, sound, and smell – were fundamental and provided the link between the act of eating and the design history of Taipei.

The food performance has taken place alongside an exhibition that showcases the best contemporary design from Taipei. The work displays reinforced the narratives from the food performances and reveal the rich design practices from this inspiring metropolis.

云蜂巢 (罗宾·凡·霍泰姆)

SKY HIVE SOLAR (ROBIN VAN HONTEM)

b. 1983, 工作生活于荷兰马斯特里赫特

b. 1983, based in Maastricht, the Netherlands



蜜蜂对于我们的生存至关重要，近 60% 的水果和蔬菜都经由这些生物传授花粉，然而蜜蜂却经历着一段异常艰难的时期。世界范围内，适合它们居住、生存的土地正在消失。相于农村，蜜蜂似乎在城市中得以更好地成长。因为在城市里，人们使用杀虫剂的剂量远远低于农村。在某种程度上，养蜂也是一种牲畜业，是城市农业发展的宝贵资源和必要补给。目前，大部分人口居住在密集的城市，我们是时候将蜜蜂重新带回人们的视线中。

SKY HIVE 就是一个能够让蜜蜂在都市生活的案例。它由一个可以自由升降的支撑杆和旁边的两个蜂箱组成。当升降杆降落到地面时，养蜂人可以检查蜜蜂的情况。当升降杆恢复到预置高度，这个装置可以保护蜜蜂不受到威胁和破坏。人们可以把 SKY HIVE 放置在公共场所，所有人都可以参与到养蜂的过程中，如果感兴趣，人们还可以通过例会和学习，观察养蜂的过程，甚至参与到饲养蜜蜂的行动中。

7 米高的 SKY HIVE 装置，使城市公共区域的养蜂行动变成可能。该装置由太阳能电机驱动，可以根据不同地区的规定进行相应调整。SKY HIVE 为城市、公司和空闲土地展现了一个积极创新的形象，同时为社区传播了可持续的发展观念和健康的生活方式。

Bees are vital to our existence. They pollinate about 60% of our fruit and vegetables. But honeybees are going through a very rough time. Worldwide entire colonies are disappearing and dying. One thing is sure: Bees seem to thrive better in an urban surrounding, than in an rural one. Cities with their parks and gardens offer a variety of blooming plants, with little use of pesticides. On the countryside most land is in use for monoculture which requires heavy use of pesticides. Bees are livestock and a valuable and necessary addition to urban farming. It is important that bees are introduced back into our daily life.

Our answer to keeping bees in urban areas is the Sky Hive. The Sky Hive is a pole with two beehives on it, which can be lifted up and down. When the hives are down, the beekeepers can take care of the bees. When the bees are back up on the pole, they are safe from vandalism and the public is protected. By placing the Sky hive in a public place, beekeeping is made accessible to all. Everybody interested can attend the meetings, observe the work of the beekeepers or join in and take care of the bees.

The seven meter tall Sky Hive makes beekeeping possible and visible in public urban areas. It is adaptable to suit local regulations on bee keeping. It is powered by an electric motor that works also with solar energy. The Sky hive provides a positive, innovative image for cities, companies or empty lots and is an excellent opportunity for all organizations that are interested to promote a sustainable environment and healthy lifestyle for their communities.

克洛伊·洛兹维尔德

CHLOE RUTZERVED

b.1992 工作生活于荷兰兰德赫拉夫

b.1992 based in Landgraaf, the Netherlands



该项目巧妙地利用蔬菜的天然特性，将农副产品转变为更高品质的创新型食品，展示了农副产品无限可能。它想告诉消费者，食物存在的价值不仅仅是眼前所见的一碗汤羹。

作为一个概念，*STROOOP!* 将产自荷兰海尔蒙德市 PROVERKA 地区的农产品，深加工成为 STROOP 华夫饼。每个华夫饼由 100G 的胡萝卜、甜菜根或芹菜制成。这些蔬菜的汁液经过萃取成为糖浆，剩下的蔬菜纤维则用于制作华夫饼的面团。

STROOP 华夫饼完全以植物为基础，只采用农副产品和荷兰当地特有的调料制成。这些华夫饼添加了糖和食用色素，不含麸质，且添加丰富的膳食纤维，对当地环境、农民和我们自己都更加友好。

The project explores creative ways to turn by-products of the vegetable industry into high quality products by making smart use of the natural characteristics of vegetables. It demonstrates that the use of by-products and rejected vegetables can go far beyond making boring soups and sauces! At the same time, it educates consumers about what our food exists out of.

As example, *STROOOP!* presents the first plant-based stroopwafel made from by-products of the vegetable industry (Proverka, Helmond). Each waffle is made out of 100 grams of carrot, beetroot or celeriac. The juice of the vegetables is turned into syrup and the fibers are used to make the dough for the waffles.

The stroopwafels are entirely plant-based, made from by-products and locally available Dutch ingredients. They are a great source of dietary fiber and free of gluten, added sugar and food-colorings. Like this, they are better for the environment, the farmer and us!

维拉·安娜·巴克拉克

VERA ANNA BACHRACH

b.1989, 工作生活于荷兰阿姆斯特丹

b.1989, based in Amsterdam, the Netherlands



这个项目记录了一群年轻的艺术家的探索，是否可能从头到尾以自给自足的方式追溯三明治的来源。在阿姆斯特丹，他们种植了制作面团所需要的谷物，饲养了自己的奶牛，还购买、饲养了需要制成火腿的小猪。虽然看起来很简单，但实际上是一个很大的挑战.....

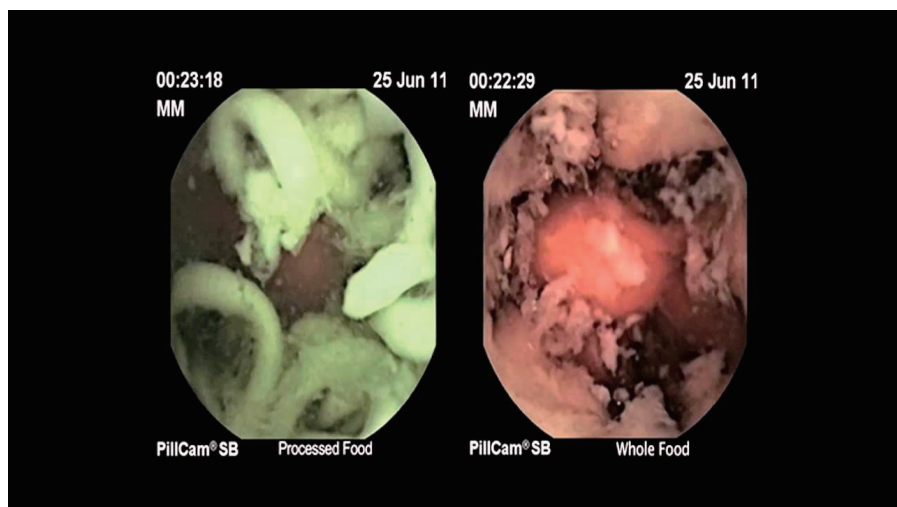
A project in which a group of young artists explored if it would be possible to grow a toastie (ham/cheese sandwich) from scratch. In the city of Amsterdam they grew their own grains, kept their own cows for milk and bought piglets who would become ham. It seemed simple but proved to be quite a challenge.....

斯蒂芬妮·巴尔丁

STEFANI BARDIN

b.1966, 工作生活于美国纽约

b.1966, based in New York, USA



M2A™:The Fantastic Voyage 是一个沉浸式艺术装置，整个主题围绕一个史无前例的临床研究——使用 M2A™ 胶囊和 Smart Pill 无线胃肠医学设备来观察人体对加工食品的反应。M2A™ 胶囊记录视频，Smart Pill 追踪、记录肠道 (GI) 的时间，压力和 PH 值。

斯蒂芬妮·巴拉丁一直与哈佛医学院（最大的教学医院）——马萨诸塞州综合医院消化内科的 Braden Kou 博士（纽约大学营养学家 Lisa Sasson 提供了额外支持）合作，使用两种药丸进行两项初步实验。

M2A™:The Fantastic Voyage is an immersive installation built around the first ever clinical study to use the M2A™ Capsule and SmartPill wireless gastroenterology devices to look at how the human body responds to processed versus whole foods. The M2A™ Capsule records video and the SmartPill collects time, pressure, and pH data both from within the gastrointestinal (GI) tract.

Bardin has been working with gastroenterologist Dr. Braden Kuo of Harvard University and Massachusetts General Hospital (with additional support from Nutritionist Lisa Sasson at NYU) to enact two initial investigative trial using both of the pills.

格利扎高兹·思加莫夫斯基

GRZEGORZ SZCZEPANIAK

b.1984, 工作生活于波兰卢布林

b.1984, based in Lublin, Poland



如今人们餐桌上的大部分食用蜗牛都产自波兰。蜗牛养殖产业正在迅速增长，波兰的饲养者不仅向法国、意大利出口食用蜗牛，也把它们带给远在中国和日本的消费者。“蜗牛硬币”的风潮说服了安德烈和康拉德，他们创办了自己的蜗牛农场，创造了数百万美元的盈利。长期研究蜗牛养殖的格利扎高兹先生是他们商业淘金的秘密武器。

Every other snail on their table comes from Poland. The snail industry is growing and Polish breeders are exporting their snails not only to France or Italy, they are also conquering China and Japan. The 'snail coin' popularity convinces two friends, Andrzej and Konrad, to start their own farm that will bring them millions. They guide into the snail world secrets is Mr Grzegorz, a long-time expert.

本·赫格里

BEN HAGARI

b. 1981, 工作生活于以色列特拉维夫

b. 1981, based in Tel Aviv, Israel



该片引入了一段假想的情境，一个完全被蔬菜覆盖的人居住在温室中，他是自然与文化的典型混合体。他和昆虫、机器其他人类在荒谬的边界上进行互动，测谎仪检测他对植物生命图像的情感反应，一位厨师从他的身体上直接收获蔬菜，然后把它们雕刻为功能齐全的乐器。

在这里，一个准自然的纪录片转变为一场实验性的音乐会，动物、蔬菜和矿物以惊人的方式相互作用和交叉重叠。

The film *Fresh* introduces a hypothetical situation wherein a man, covered entirely in vegetables yet still recognizable as human, resides in a greenhouse—the quintessential hybrid of nature and culture. He interacts with insects, machines, and other humans in encounters that border on the absurd: a polygraph tests his emotional responses to images of plant life; a chef harvests vegetables from his body that are subsequently carved into fully functional musical instruments.

Here, a quasi-nature documentary transforms into an experimental concert and animal, vegetable, and mineral interact and overlap in surprising ways.

奥拉·巴里

ORLA BARRY

b.1969, 工作生活于爱尔兰韦克斯福德

b.1969, based in Wexford, Ireland



24H 助产士

距毛 & 热爱小羊超过人类

24H MIDWIVES

CUPPING FETLOCKS & LOVING SHEEP MORE THAN HUMANS

07:16

在奥拉·巴里的艺术视频里，两位表演者坐在羊毛垛上表演着一个虚构故事，灵感源自她在销售血统羊方面的经验，但同时混合了买家，卖家，养殖人员和动物自身的视角。此外，与性别和刻板印象有关的内容在故事中也有所展现。“谱系育种是一个由男性占主导地位的世界，我很乐意扭转某些角色。幽默是我工作中必不可少的因素。”

巴里的另外一些视频则更像寓言：在那些故事里，猫可以变成女人，即使这只猫仍然吃老鼠，男子还是会爱上这只变成女人的猫；人类可以变成蜜蜂，在蜂巢里嗡嗡作响；羊会开口说话，向我们聊血统羊的销售技巧，和关于它们自己的情感、诗歌……对于巴里来说，讲故事是一种非常重要，有时还带有一定政治色彩的工具，它重新缔结了人们与土地、动物之间的关系。“很大程度上，人类已经失去了与土地、动物之间的纽带，从现在开始，我们必须站在非消费者的角度，去重新构建与自然、生态的联系。”

In Barry's art videos two performers sit in a big pile of wool performing a fictional story inspired by her experiences at the pedigree sheep sales, but mixing the perspectives of the buyer, the seller, the breeder and the animal that is being sold. Orla Barry doesn't only play with humans and animals – gender roles and stereotypes are also addressed. “Pedigree breeding is a male dominated world and I have fun reversing some of the roles. Humor is a very important element in my work.”

Some of her other videos are rather fable-like: cats turn into women (*The Fable Of The Man Who Fell In Love With the Cat Who Became a Woman (And Still Devoured Mice)*), people into bees (*Humming at the Hive*), and sheep talk (*Pedigree Sales: Technique, Emotion, Poetry*). For Barry, storytelling is an important political tool; it can re-connect people to the land and the animals. “The fact that we have largely lost this connection is part of the ecological problem. We have to become non-consumers and reconnect to things that cost nothing.”

克里斯托夫·弗兰肯

KRISTOF VRANKEN

b.1982, 工作生活于比利时哈瑟尔特

b.1982, based in Hasselt, Belgium



“明库尔计划”是一个艺术参与性的研究项目，摄影师克里斯托夫·弗兰肯和设计工作室 SOCIAL MATTER 积极尝试使用红甘蓝，检测 Genk 区域的土壤质量和成分，为此他们还邀请了 12 位当地居民在自家的花园里种植红甘蓝，并邀请他们一同感受植物的未知性和隐性的能量。

植物在检测土壤结构和性质方面可以发挥重要作用。作为生物指示剂，红甘蓝在这方面卓有成效。在几次会议中，他们以红甘蓝的成长情况检验土壤样本。

MijnKOOL is an artistic participatory research project in which photographer Kristof Vrancken and design studio SOCIAL MATTER actively and naturally examined the Genk soil quality and composition using red cabbage and an organic photographic process. For this, we invited 12 Genk residents to plant a red cabbage in their garden and bring them together to let them experience the unique properties and forces containing plants.

Plants can play an important role in detecting soil structures and properties. Red cabbage works well as a bio-indicator. During several meetings we discussed the growth of the cabbages examined soil samples.

杰西卡·西谷

JESSICA SEGALL

b. 1978, 工作生活于美国纽约

b. 1978, based in New York, USA



“B 小调的赋格曲 (2016)” 是一架被改装成蜂箱的三角钢琴。通过来自钢琴音板上的接触式麦克风，可以实时反馈和放大钢琴弦与蜜蜂摩擦时产生的音响。

这是一个基于时间变化的雕塑，其视觉和声音的反馈体现了自然的逻辑，虽然是人造系统，但是却和谐有序。

Fugue in B Flat, 2016 is a grand piano modified into a beehive. The sound of the bees interacting with the piano strings is amplified via live feed from a contact microphone on the piano soundboard.

Fugue in B Flat is a time-based sculpture with visual and audio feedback of a natural system of logic and survival colonizing a man-made system of order and harmony.

扬玛·凡·弗莱曼、罗纳德·波尔

DE ONKRUIDENIER

扬玛·凡·弗莱曼

JONMAR VAN VLIJMEN

b. 1980, 工作生活于荷兰马斯特里赫特

b. 1980, based in Maastricht, the Netherlands

罗纳德·波尔

RONALD BOER

b. 1981, 工作生活于荷兰马斯特里赫特

b. 1981, based in Maastricht, the Netherlands



DE ONKRUIDENIER 在大自然中探索野生植物，赋予它们在日常生活中新的意义，充当着野外杂食供应商的角色。他们在当地进行艺术实地考察、实验，同时学习那些早已被我们所遗忘的知识，DE ONKRUIDENIER 为我们与植物和大自然的关系创造了新的解释。该短片是为 ZUIDERZEE 博物馆（恩克赫伊森，荷兰）特别拍摄，该博物馆致力于保护古城须德海区域特有的文化遗产和海洋历史。在影片中，展示了 DE ONKRUIDENIER 在荷兰的拦海大坝上的作品，这个大坝创造了艾瑟尔人工淡水湖。这个作品是他们正在进行的“SWEET-SWEAT”的一部分，该项目主要探索人类和植物的中光环耐受性。

De Onkruidenier explores the dimension of wild plants in nature, giving them new meaning in our daily lives, acting as foraging grocers. Doing artistic fieldwork, experiments and learning from forgotten knowledge de Onkruidenier creates new interpretations on our relationship with plants and nature. This film was made for the Zuiderzee museum in Enkhuizen, a museum devoted to preserving the cultural heritage and maritime history from the old Zuiderzee region. It showcases the work of the Onkruidenier on the Dutch 'Afsluitdijk' the dike that creates the 'IJsselmeer' - an artificial fresh water lake. The work is part of their ongoing research 'SWEET -SWEAT', an exploration into halo-tolerance in humans and plants.

讲座

时间

TIME

2018年11月4日 10:00 – 12:00

10:00 AM – 12:00 PM, NOV.4th, 2018

地点

VENUE

C-PLATFORM艺术平台

厦门市思明区望海路47号201

SUITE 201, 47 WANGHAI ROAD, XIAMEN

语言

LANGUAGE

英文 | 中文翻译

ENGLISH | CHINESE TRANSLATION

ARTIST TALK

创意的未来食物

亚斯曼·奥斯腾多夫 | 荷兰

独立策展人 | 研究员

CREATIVE FOOD FUTURES

YASMINE OSTENDORF | NL

INDEPENDENT CURATOR | RESEARCHER

SWEET-SWEAT

扬玛·凡·弗莱曼、罗纳德·波尔 | 荷兰

艺术家

SWEET-SWEAT

DE ONKRUIDENIER | NL

ARTIST

‘The cure for anything
is salt water —
sweat, tears, or the sea.’

{Karen Blixen}

工作坊

时间

TIME

2018年11月4日 14:00 – 17:00

14:00 PM – 17:00 PM, NOV.4th, 2018

地点

VENUE

C-PLATFORM艺术平台

厦门市思明区望海路47号201

SUITE 201, 47 WANGHAI ROAD, XIAMEN

语言

LANGUAGE

英文 | 中文翻译

ENGLISH | CHINESE TRANSLATION

WORKSHOP

许多沿海地区正在应对海平面上升的问题，因此耕地和城市越来越承受盐污染和洪涝的压力。作为人类，我们需要重新思考我们与生活环境及食物系统的关系。在这个工作坊 'SWEET-SWEAT' 中，我们创造了一个表演的环境，通过将身体、食物和景观作为一种直观的映射形式来重新思考城市的新陈代谢。我们对水、糖和盐的基本食物的渴望，经常决定着我们要吃什么。艺术家扬玛和罗纳德将用三个小时带领我们在 C-PLATFORM 艺术平台周围的城市景观环境中，去发现让我们意想不到的盐和糖的维数。

How can we evoke salt inclusive life? Many coastal areas are dealing with rising sea level. As a consequence, farming land and cities are increasingly under pressure of salt pollution and flooding. Therefore, as humans, we need to reconsider our relationship towards our living environment and our food system. In this workshop we create an performative environment 'SWEET - SWEAT' , that rethinks the urban metabolism by connecting body, food and landscape as an form of intuitive mapping. Basic food cravings for water, sugar and salt often determine the decision what we want to eat. During a three hour guided expedition by artists Jonmar and Ronald we' ll discover the unexpected dimensions of salt and sugar in the setting of the urban landscape around C-PLATFORM.



策展人

CURATORS



陈伟

CHEN WEI | CN

视觉文化研究者、策展人、艺术家、教师；C-PLATFORM 联合创始人兼总监，广东美术馆特聘策展人，英国当代艺术与自然世界中心 CCANW 成员。2009 年毕业于厦门大学艺术学院，获文学硕士学位；期间负笈于荷兰阿姆斯特丹 G.R 皇家艺术学院桑德伯格艺术研究院。他曾供职于广东美术馆研究策展部、厦门大学嘉庚学院；主要从事综合材料与多媒体艺术、跨媒介传达设计、当代艺术策展与传播方向的研究与工作；长期活跃于国际间的文化与艺术交流。近年来，他持续围绕艺术介入公共场域相关议题展开探索实践。

Researcher in Visual Culture, Curator, Artist, Lecturer. Co-Founder & Director of C-PLATFORM, Appointed Guest Curator of Guangdong Museum of Art, Member of the Centre for Contemporary Art and the Natural World, UK. He graduated from Xiamen University Art College with an MA in Fine Arts in 2009. During the period he also studied at the Sandberg Institute in Amsterdam, the Netherlands. He was Curator at Guangdong Museum of Art, Guangzhou and Lecturer at Xiamen University Tan Kah Kee College. His research focuses on Multimedia Art, Communication Design, and Curatorial Practice. He is active in international culture and art exchange. In recent years, he has conducted practical research and a series of explorations focusing on the issue of art intervention in the public realm.



亚斯曼·奥斯腾多夫

YASMINE OSTENDORF | NL

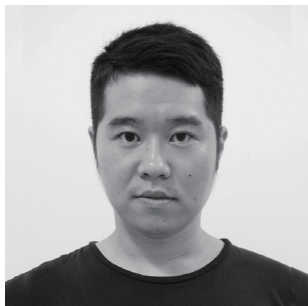
独立策展人，研究员；她从事国际文化、艺术与环境项目的策划及研究超过十年，在借助艺术、设计和文化来探索、解决社会和环境责任方面的问题卓有成就。2017 年 3 月起，她担任荷兰扬·凡·艾克学院 Jac. P. Thijsse 自然研究实验室主任；2018 年，Jac. P. Thijsse 成立凡艾克食物实验室，让艺术家和厨师合作深入地研究他们与食物的关系。近期策划的项目包括：“非人类视角”；“细菌，霉菌和病毒的故事”；“2017 荷兰凡艾克学院展”；2017 奥地利 Kunst Haus Wien 博物馆“大不可见”等。

Independent researcher/curator with over ten years of professional work experience in the international cultural field. She researches, curates, stimulates, connects, facilitates and writes about art, design and culture that positively contributes to society, i.e. work that explores, questions and addresses our social and environmental responsibility. Since March 2017 she is the Head of the Jac. P. Thijsse Lab for Nature Research at the Van Eyck Academy (NL), and in 2018, the Thijsse Lab established the Van Eyck Food Lab which enables artists/chefs to research in depth their relation to food.

Recent exhibitions include: *Non-Human Narratives, stories of bacteria, fungi and viruses, Van Eyck academy, Netherlands (2017)* and *The Big Invisible, Kunst Haus Wien, Austria (2017)*.

策展人

CURATORS



钟哲明

ZHONG ZHEMING | CN

C-PLATFORM 策展人、媒介艺术家、概念设计师。曾在比利时根特皇家艺术学院学习多媒体设计，并取得硕士学位。2012 年获选亚欧会议双向交流项目赴比利时圣卢卡斯艺术学院交流学习。主要工作领域包括艺术策展和设计项目策划，媒介艺术创作，跨学科设计项目，以及艺术和设计院校的教学工作。主要涉及的项目（展览）包括：“2018 LRDC 乡村设计挑战赛”；“滚动中的雪球 5 - 冰岛都皮沃古尔”；“MAP#18 Points of Reference & What Is Important”等。

Curator of C-PLATFORM, media artist, concept designer. He studied Multimedia Design in the Royal Academy of Fine Arts (KASK) in Ghent, Belgium, where he obtained his master degree. In 2012, he was selected by Asia-Europe Meeting DUO (ASEM-DUO) Fellowship Programme for the exchange study in LUCA School of Arts in Belgium. His main working domains include art and design event curation, media art creation, cross-disciplinary design and lecturing in art and design schools. Main involved projects (exhibitions) include: *"Lucitopia Rural Design Challenge 2018"*. *"The Rolling Snowball #5 - Djúpivogur, Iceland"*. *"MAP#18 Points of Reference & What Is Important"*.

特邀艺术家

GUEST ARTISTS



扬玛·凡·弗莱曼、罗纳德·波尔

DE ONKRUIDENIER (JONMAR VAN VLIJMEN & RONALD BOER) | NL

扬玛·凡·弗莱曼 (b.1980) 和罗纳德·波尔 (b.1981) 的合作实践中，特别关注和探索文化领域与自然世界之间共生的形式。通过现场实地考察和研究，他们的艺术实践对人与自然的关系发展做出了新的解释，并将熟悉的植物分类、栽培、准备和使用的日常行为转化为体验式的叙事。目前，扬玛和罗纳德作为与荷兰马斯特里赫特扬·凡·艾克学院 Jac. P. Thijsse 实验室交流项目的一部分，在台北竹围工作室驻地。

In their collaborative practice, de Onkruidenier, Jonmar van Vlijmen (b. 1980, NL) and Ronald Boer (b. 1981, NL) explore forms of symbiosis between the realm of the cultural and the natural world. Through on site fieldwork and research, their artistic practice develops new interpretations on the relationship between human and nature. Their work transforms familiar everyday actions of classifying, cultivating, preparing and consuming of plants into experiential narratives. Currently, Jonmar van Vlijmen and Ronald Boer are artists in residence at Bamboo Curtain Studio in Taipei as part of an exchange program with Jac. P. Thijsse Lab for nature research at the Jan van Eyck academie in Maastricht in the Netherlands.

荷兰日

THE DUTCH DAYS

“荷兰日”活动由荷兰驻中国使领馆等外交机构在中国的不同城市举办，是集荷兰文化、农业和创意产业于一体的节日，旨在呈现异彩纷呈的荷兰文化和商业元素，让大家体验别样的荷兰创意风格和创新精神，促进中荷双方文化商务交流和合作。

“有机剧场·荷兰凡艾克食物艺术电影节厦门巡展”是2018“味道如荷”荷兰日在厦门的重要文化活动，该活动由荷兰驻广州总领事馆与鹿栖文化协力主办。

The Dutch Days is a festivity of culture and creativity dedicated to showcase and strengthen the image of the Dutch excellence in these areas and to further enhance Sino-Dutch cultural exchange and cooperation.

Organic Theater · Van Eyck Food Art Film Festival on Tour Xiamen is a major event of the Dutch Days in Xiamen, with the theme of “Food Matters” in 2018. The exhibition is presented by Lucitopia Culture with joint effort of the Consulate General of the Kingdom of the Netherlands in Guangzhou.

C-PLATFORM

C-PLATFORM 艺术平台系厦门鹿栖文化有限公司下设的一家非营利性文化艺术研究与策划机构。机构聚焦当下和未来的混合媒介文化趋势，结合阶段性研究方向与议题，策划推出跨学科、跨媒介、跨感官的综合型项目和活动，展开系列探索与实践。尝试建立一个跨越内容生产与传播方式、受众认知与体验界限、持续释放创意能量与文化活力的互动交流平台。

机构创办至今，平台已与中国欧洲艺术中心、中国设计中心、中国艺术交流、荷兰文化国际合作中心、三影堂摄影艺术中心、集美·阿尔勒国际摄影季、厦门国际设计周、厦门大学艺术学院数字媒体艺术专业等国际专业机构建立合作伙伴关系。

C-PLATFORM is a non-profit culture and art research and curatorial organization supported by XIAMEN LUCITOPIA CULTURE CO., LTD, located in Xiamen, China. The organization is focusing on current trends and future concepts in the realm of mixed media. In addition to periodical research subjects and issues it has conducted a series of explorations and related practices. This has been achieved by launching and curating comprehensive research projects and activities which are inter-disciplinary, inter-media and inter-sensory. It attempts to establish an interactive exchange platform that continuously releases creative energy and cultural transformation across the boundaries of content production and communication, public awareness and experience.

C-PLATFORM has established global partnerships with organizations including the Chinese European Art Center, China Design Center UK, China Residencies, Dutch Culture Centre for International Cooperation, Three Shadows Photography Art Centre, Jimei X Arles International Photo Festival, Xiamen Design Week, Xiamen University Art College Digital Media Art Department etc.

有机剧场

荷兰凡艾克食物艺术电影节

厦门巡展

联合主办

荷兰王国驻广州总领事馆
厦门鹿栖文化有限公司

联合策划

C-PLATFORM艺术平台 | 中国
扬·凡·艾克学院 | 荷兰

策展人

陈伟
亚斯曼·奥斯腾多夫
钟哲明

合作伙伴

荷兰马斯特里赫特市政府
SLOW FOOD LIMBURG
CNME
LUMIÈRE CINEMA
中国欧洲艺术中心
厦门国际设计周
厦门大学艺术学院数字媒体艺术专业
艺术西区
AT CAFÉ
乐雅无垠酒店
如是酒店

媒体支持

雅昌艺术网
《北京青年》周刊
网易厦门
新浪厦门
搜狐
海峡导报

ORGANIC THEATER

VAN EYCK FOOD ART FILM FESTIVAL

ON TOUR XIAMEN

HOSTING ORGANIZATIONS

CONSULATE-GENERAL OF THE KINGDOM OF
THE NETHERLANDS IN GUANGZHOU
XIAMEN LUCITOPIA CULTURE CO., LTD.

CO-HOST ORGANIZATIONS

C-PLATFORM | CN
JAN VAN EYCK ACADEMIE | NL

CURATORS

CHEN WEI
YASMINE OSTENDORF
ZHONG ZHEMING

PARTNERS

GEMEENTE MAASTRICHT
SLOW FOOD LIMBURG
CNME
LUMIÈRE CINEMA
CHINESE EUROPEAN ART CENTER | CEAC
XIAMEN INTERNATIONAL DESIGN WEEK
XIAMEN UNIVERSITY ART COLLEGE
DIGITAL MEDIA ART DEPARTMENT
SHAPOWEI ART ZONE
AT CAFÉ
HOTEL WIND
RUSHI HOTEL

MEDIA SUPPORTERS

ARTRON.NET
BEIJING YOUTH WEEKLY
NETEASE XIAMEN
SINA XIAMEN
SOHU
STRAIT HERALD

工作团队

PROJECT TEAM

项目协调

COORDINATORS

魏杉珊、林秀清

WEI SHANSHAN, LIN XIUQING

媒体关系

PUBLIC RELATIONS

邢那

XING NA

整体设计

TOTAL DESIGN

陈依依、梁永俊

CHEN YIYI, LIANG YONGJUN

活动安排

SCHEDULE

开幕

OPENING

2018年11月3日 15:00

15:00 PM, NOV. 3rd, 2018

讲座

TALKS

2018年11月4日 10:00 – 12:00

10:00 AM – 12:00 PM, NOV. 4th, 2018

工作坊

WORKSHOP

2018年11月4日 14:00 - 17:00

14:00 PM – 17:00 PM, NOV. 4th, 2018

展期

DURATION

2018年11月3日至12月2日

NOV. 3rd, 2018 – DEC. 2nd, 2018

地点

VENUE

C-PLATFORM

厦门市思明区望海路47号201

SUITE 201, 47 WANGHAI ROAD, XIAMEN

联合主办
HOSTING
ORGANIZATIONS

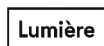


联合策划
CO-HOST
ORGANIZATIONS

C-PLATFORM

VAN
EYCK

合作伙伴
PARTNERS



厦门大学艺术学院
数字媒体艺术专业



★ *at Cafe*



MEDIA
SUPPORTERS



北京 青年周刊

網易 厦門



特别感谢为本次巡展提供帮助支持的所有机构与个人

WITH SINCERE THANKS TO ALL ORGANIZATIONS AND INDIVIDUALS WHO SUPPORT THE FESTIVAL.

