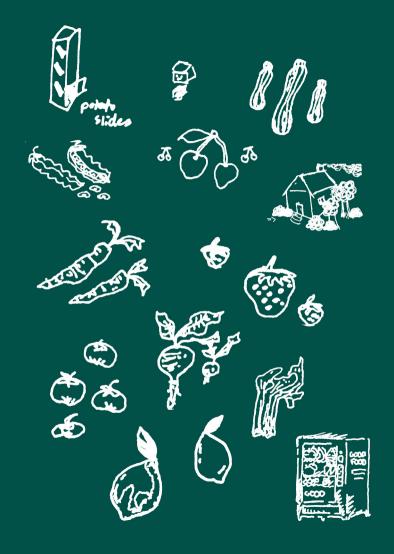
CULTIVATING LOVE

Between You, Me, the Soil and the Farmer



Travelling Farm Museum of Forgotten Skills



CULTIVATING LOVE

Eating is something we need to do to keep on living. By eating we become part of a web of relations - we not only relate to what we eat, but we're also bound to all actors involved in the process from seed, to cultivation and distribution. How can we create tools to tell the stories of those relationships?

This was one of the questions Traveling Farm Museum was dealing with during their artist residency at Jan van Eyck Academie in 2022. In this light they organized a collaborative project within the framework of EXTENDED, encouraging teenagers to explore what kind of tools we can design for alternative and imaginative food relationships. This process is documented in this publication.

Inspired by the vegetables from local farmer and Jan van Eyck adviser Reinier Hoon, the first workshop allowed to imagine new ways of building food relationships and explored alternative food economies and food cultures. Through meditation exercises and playful design processes, the Travelling Farm Museum invited the EXTENDED participants to connect with vegetables and imagine their connections and stories. The ideas ranged from experimental turnip tea, fruit to stimulate your love life, distribution platforms and care rituals.

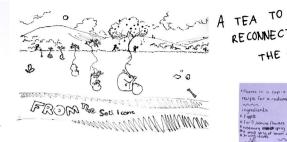
After developing their ideas further for some weeks, EXTENDED participants were invited on an excursion through Hoon's farm. This allowed the participants not only to pitch their ideas to Hoon, but this also stimulated a dialogue about local farming, stressed radishes, how to avoid food waste and shaping cultivation and storage techniques.

A selection of the cultivated ideas and concepts of the EXTENDED participants were transformed by Travelling Farm Museum into a program at the Sophianum Scholengemeenschap in Gulpen, allowing 180 students to engage in a performative ritual experiencing in which they could experience food relationships themselves.









Reinvent youself and the food you eat.

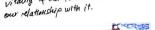
the vegetable that regenerates itself every time you eat it. Make provorommente yourself an aromatic tea with its leaves; enjoy its delicious roots in a solop, and reconnect with earth. Affewards, put it back in the water and start over.

· · · Discover Our multipurpose turnip plant. find your roots.

Our turnip project was inspired by roots' capacities the leftovers of of regeneration, and how our vegetables can acquire new value if they can regrow.

By advertising a "multi-purpose turnip", we hope to explore how the way we consume our food can reduce our waste.

But eating Isn't only defined by practicality it's also a ritual. With our multi-purpose turnip, we Sought to re-dofine a culturally neglected vegetable ritualize its consumption (like by making and by taking care of it to tea with its leaves Appreciating the howest it later). vitality of our food will make us be more mindful of





RECONNECT WITH

THE EARTH







Ingredients:

Crust:

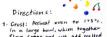
- 12tsp salt

- 1/2 up butter

- 1/2 tsp vanilla

Filling:

- 1 thisp Icm



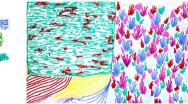
- flour, sugar, and sait, add me Hed butter and apparent extract. Stir until dagh forms. Press mixture suto a fast pan, all the way of the stoke. Prick all ever with a fork and
- take for 20 to 25 mins. 2. Filling: Using a hand mixer beat heavy cream until shift backs form. In Hilling: United the party of th
- 3. Spread filting over costed crist and arrange tresh facil over top
 4. Chill for 2 hours





















ABOUT

The Travelling Farm Museum of Forgotten Skills is a participatory, mobile museum where artists, citizens, and farmers share stories about their relationship to food and the landscape. Comprised of The Outsiders collective (Asia Komarova, Txell Blanco, Merel Zwarts and Leonardo Siqueira) in collaboration with Casco Art Institute: Working for the Commons, they operate vehicles that physically and symbolically convey ideas about food sovereignty, ecology, and relationality to different local publics. By visiting farms and food producers and connecting heritage skills to present challenges, they create tools for listening and dialogue that connect environmental care with art and critical pedagogies.

Launched by Marres, House for Contemporary Culture, and the Jan van Eyck Academie department of Research & Education, EXTENDED is an educational program introducing teenagers and young adults to contemporary art and such urgent societal topics as sustainability and inclusivity. Supported by FONDS21.

EXTENDED 2022 participants: Matilda, Natascha, Vita, Rozemarijn, Ehecatl, Zia, Maggie, Sharia, Rachel, Romy, Emikliano

COLOFON

The workshops were organized by Merel Zwarts and Txell Blanco This publication is made by Merel Zwarts

This publication is printed and folded in the Printing & Publishing Lab of the Jan van Eyck Academie, Maastricht Made possible with the support of Reinier Hoon, Jan van Eyck Academie, Marres, Maxim Yesodharan, Rebekka Straetmans, Ilse van Lieshout and Anneke Haane.

jan van eyck academie



THE OUTSID ERS

