



**FOOD
STATION**

ZINE

N°1.

A Food Station production

2019

Contact: foodstation@protonmail.com

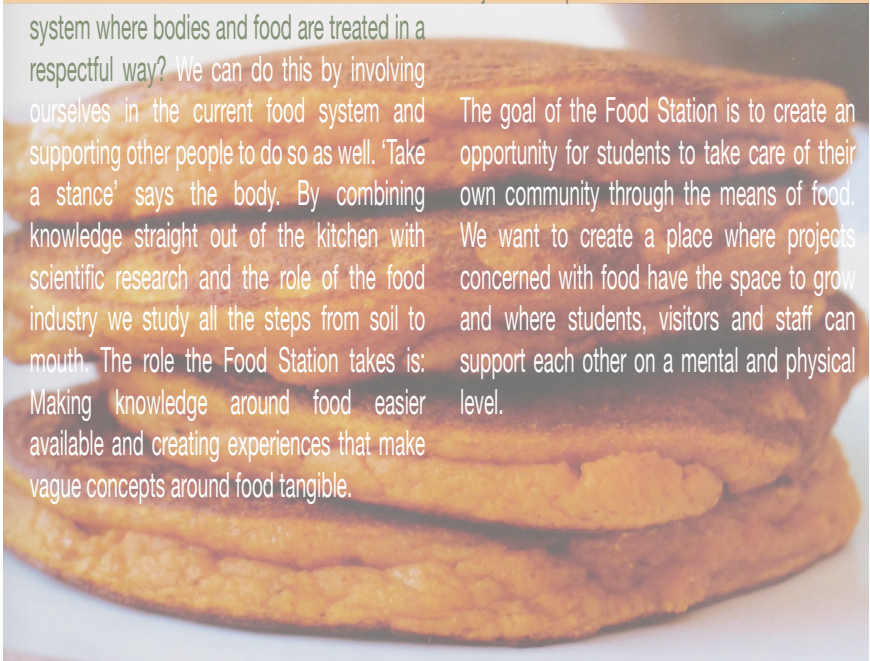
a n i n t r o d u c t i o n

The Food Station sprouted from the realization that education and food are closely intertwined, but that food concerned with the wellbeing of the body and mind has an undervalued position in our current system. We want to nourish body and mind equally in order to create an optimal learning environment. The Food Station also wants to revive the original plan of making the canteen a social hub where students and people from outside the academy have the opportunity to meet and share.

How can we create a more democratic food system where bodies and food are treated in a respectful way? We can do this by involving ourselves in the current food system and supporting other people to do so as well. 'Take a stance' says the body. By combining knowledge straight out of the kitchen with scientific research and the role of the food industry we study all the steps from soil to mouth. The role the Food Station takes is: Making knowledge around food easier available and creating experiences that make vague concepts around food tangible.

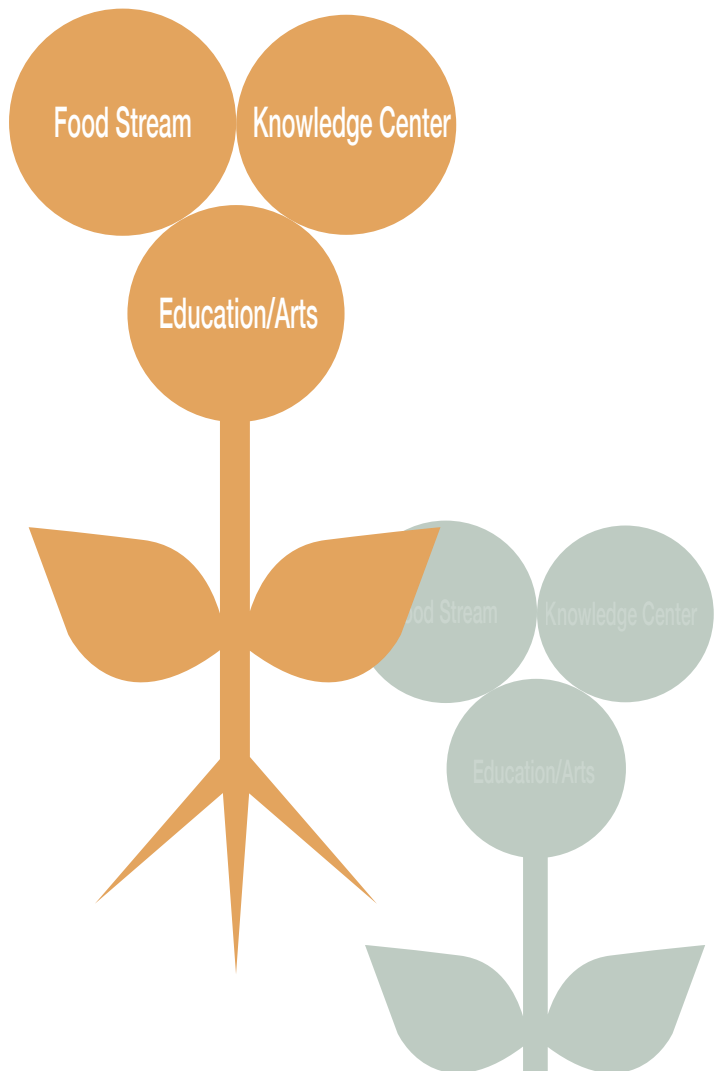
The Food Station acts as a platform where artistic and design-based research meets day to day usage of food. Our goal is to work on models of producing food where students and visitors are able to prepare and share meals under the supervision of a station coordinator. There will also be a day-to-day menu with basic meals that fulfill the needs of the hard working student. We should think about sustainable ways of handling food and minimizing our waste as much as possible. Students are taking care of the canteen as a shared space where one can test ideas, objects and products.

The goal of the Food Station is to create an opportunity for students to take care of their own community through the means of food. We want to create a place where projects concerned with food have the space to grow and where students, visitors and staff can support each other on a mental and physical level.



a three-pillar system

The Food Station structure is based on a three-pillar system of overlapping sections. These sections - 'Food Stream', 'Knowledge Center' and 'Education/Art' - form the roots of a platform that shines some extra light on the importance of food in relation to a multiplicity of systems; the body, agriculture, politics, social structures and many more. On the following page we elaborate further on each of these sections.



You are what you eat (Jean Anthelme Brillat-Savarin)



Food Stream focusses on the most primal function of food: Nourishing the body. We try to come up with models to provide people with food. These models are applied to different occasions and in order to prepare we ask questions like: How to make and prepare food? Where to get your supplies? How to feed a big number of people? Inside the academy you have to work with a system where contracts, house rules and safety play important roles. An academy also demands a huge daily output of meals, which leads to the question: How to give students the opportunity to enjoy a nutritious meal that is healthy and varies enough on a daily basis?

Knowledge Center is the collection of information on all aspects of food. This includes information on suppliers, nutrition, history of food, an archive with the activities of the Food Station, recipes and more things that will be forming a library. The current location of this library is the Research Station -1 WH. We want to create a network in which food and people are treated in a respectful way and where people inspire each other with stories and mouthwatering food.

Education/Arts is concerned with the programming of the Food Station. Organizing workshops, artist collaborations and lectures to spread ideas of working with food and exploring its possibilities. We want to develop ways of supporting students and food enthusiasts who have an artistic or design practice in which food plays a role. This is the main reason why we are looking at the station structure, these are workspaces in the Willem de Kooning academy where one can work with: Wood, metal, fabrics, business plans, electronics, research and from now on also food. In the station's student work under the supervision of a station coordinator, who is a skilled craftsman in the medium in which that particular station specializes. The stations offer workshops and students can also request workshops in which they want to specialize.



project 1: the canteen



The first project, which acted as a catalyst for the formation of Food Station, was the difficult task of re-imagining 'The Willem', the canteen of the Willem de Kooning Academy.

The idea of reimagining the canteen was triggered by a certain noise that was resonating in the halls of the academy. This noise, the soundings of a certain dissatisfaction with how the canteen operates, increased after one of its beloved employees had to leave. The reason for the employee leaving had to do with the fact that the current caterer, Césant, wasn't able to offer this person a full contract. A lot of students were wondering why this employee had to leave. From this dissatisfaction a petition from an unknown

source went viral. This petition was aimed at securing the employees job and got signed by a large number of students.

This whole event came under the attention of the Also-class. A self-initiated class open to staff, students and anyone who happens to come across it. The Also-class has weekly meetings which are based in the Research Station with the aim of extending the walls of the academy. The walls are extended through field trips and inviting people from in and outside the academy to speak about their interests, practice, work, etc. The Also-class provides a space that is open for anyone's input.

One cannot think well, love well, sleep well, if one has not dined well (Virginia Woolf)

The input happened to be the ongoing dissatisfaction with the canteen. The first step was to come to an understanding why the employee had to leave. We contacted Césant and went into a conversation with them about the ways they ran the canteen and the reasons why the contract of their worker didn't get prolonged. We found out that the canteen doesn't make too much profit, which according to them, means that they aren't in the position of giving employees full-hour contracts. In this conversation we came to understand that Césant feels cut-off from the students and has been trying to bridge the gap by getting students involved in the canteen. Students are offered jobs, are able to plan events and have been asked to paint the walls with their artworks. The fact that Césant wants the students to get involved with the space is great but still relies on a model in which Césant mostly benefits. We like to see a canteen that is lead according to a more horizontal model.

In order to come up with such a model we looked at the current structure of the workshops in the school. These workshops are



called 'Stations' (for example Material Station, Fabric Station, Publication Station, etc.) and allow students to work and explore, under the supervision of skilled Station Coordinators, the medium in which that particular Station is specialized. We asked ourselves: What if this medium would be food? In which the space would provide people with tools and methods to get their daily meal. Allowing people to experiment with food in a design and art context.

We contacted the dean of our school to get a better understanding of the relations between the Academy, the Hogeschool (the institute of which the academy is a part) and the caterer. We came to understand that the dean is in favor of more student involvement in the canteen as well. The original idea of the canteen is to be open to anyone from outside the walls of the academy, in which the canteen functions as place where students and the rest of the city are able to meet. The dean asked us to come up with a solid plan if we wanted to realize our reimagined canteen. So, we did...



We introduced a canteen in which the student plays a crucial role. The three-pillar system also originated from this plan, in which among other things: Students work under supervision of the Station coordinators, are covering jobs inside the canteen for the provision of daily meals, play a role in the programming of activities. Activities we see happening include workshops, lectures, potlucks and performances.

project 2: providing lunches



In order to understand the business side of making food and learning how to cook for large numbers of people the Food Station started experimenting with making lunches for events in and outside of school.

The first event we provided a lunch for was a meeting of the teachers in the Social Practice. In the Willem de Kooning academy students choose for a minor in the 3rd year that is connected to practices. You have the Social, Commercial and Autonomous practice. We were asked to cook a lunch for 25 people in total. We cooked at the “salon” of the Almonde Pension, an initiative of ‘Stichting Stad in de Maak’. The Almonde Pension is number of

living spaces in the Almondestraat which temporarily functions as a community centre in which some artist (in)itatives reside. We cooked a fresh salad with a kimchi dressing, aroz moro (beans and rice dish), dahl, roasted veggies and a fruit salad. We brought the food by car to the school. There we did the last preparations and then the lunch was served, our first food success as Foodstation.



If I serve some of my banana bread at the meeting people seem



The second event was a bit larger. We would have to prepare a lunch for 150 people in total spread up in groups of 25. The lunch was for the people joining a symposium organized by the Autonomous Fabric. Autonomous fabric is part of the Autonomous practice working together with artist ran spaces in Rotterdam and archiving these spaces. The lunches would be provided together with a workshop organized by artist spaces in Rotterdam south - Wo_fart Project Space, Poortgebouw, RIB, Varia, and Niffo-, at each location a team of two people would cook the lunch. Every location had its own dish except for RIB and Varia who shared the same dish. RIB and Varia enjoyed Gado Gado spring roles with saté sauce, a fusion between Thai and Indonesian kitchen.



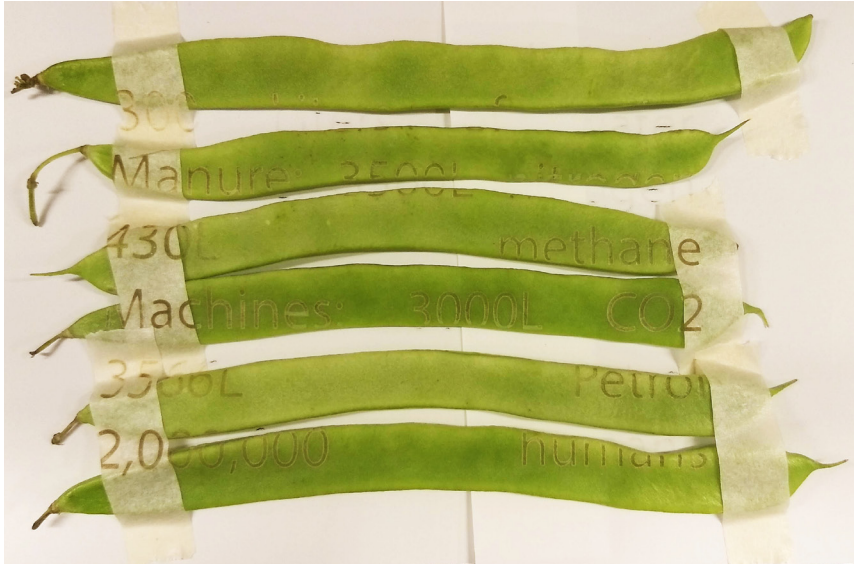
to interact better and tend to be more relaxed (Amy Bentley's)



Niffo was supplied with Curaçaoan johnny cakes, rice pancakes, chocolate-eggplant cake and a hollowed tomato, of which the seeds were presented next to the tomato so the guests could grow their own tomato plant at home, instead of wasting the seeds. At Wolfart they cooked a selection of green leaf salad, couscous salad, roasted chickpeas, shitake mushrooms and some bread and cheese. Poortgebouw supplied their guest with a spicy aubergine-carrot curry and rice.



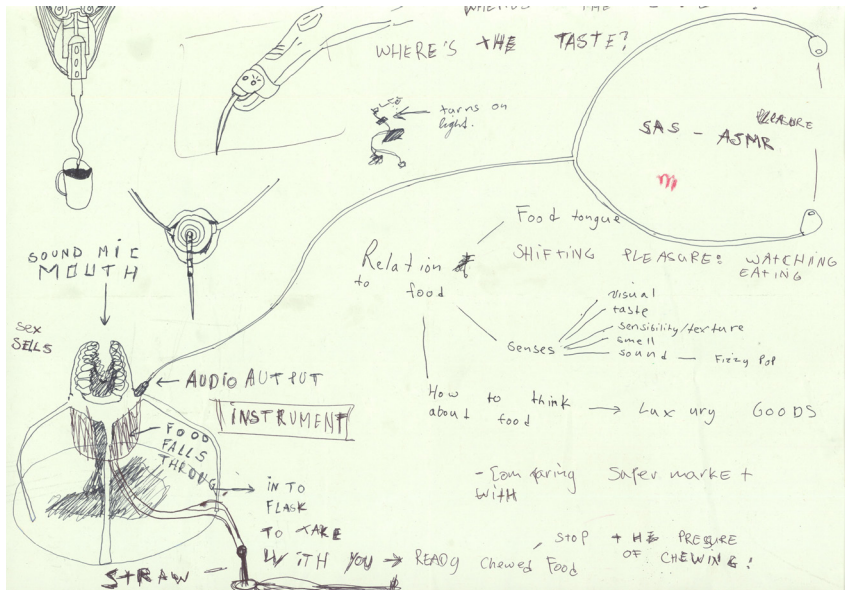
project 3: food experiments



Food is the Future (Interview with Louwrien Wijers)

The theme of the second year Fine Art students in the second Major period has to do with re-. We were working with different methods: remaking, reenacting and reappropriating. One part of this Major assignment was working in the stations with as goal reimagining the canteen a.k.a the Willem a.k.a. re-Willem. We chose to include this in this zine because it is a perfect example of projects students could be doing in the Food Station.





There were three stations with each a particular assignment. The students could choose from: the Wood Station (making a maquette and sketching a counter or display for the Willem), the Drawing station (making a cookbook) and the Interaction Station (making DIY electronic kitchen appliances).





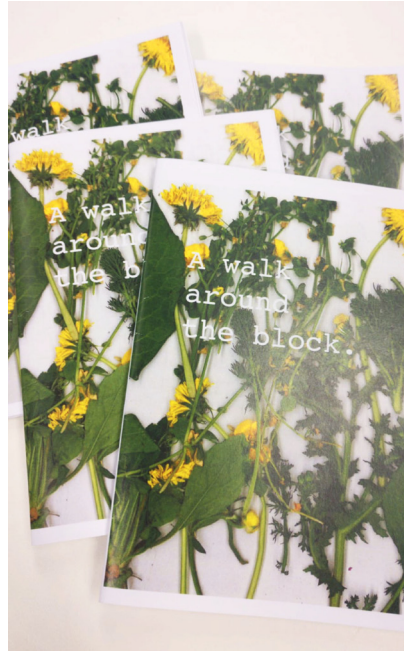
All students would meet each tuesday evening to share their experiences and results gained while working in the stations. During these meeting we would enjoy some food prepared by a small group of volunteering students. The location of the meetings was the drawing station. The students working in the drawing station would improvise an interior infused with their drawings.



project 4: a walk around the block

Food Station was asked to prepare a workshop for the first-year students of the Willem de Kooning Academy as part of the introduction to the 'Social Practice'. Students choose a practice in the first year, the practices –Autonomous-, Commercial- and Social Practice– help students to frame and develop their way of working. This is done by defining the context one is working in and making use of methods that the tutors, of a given practice, bring to class.

This workshop which is called 'a walk around the block' was initiated by Reinaart Vanhoe and is a great example of how one can use a simple thing as weeds, to question the power



relations in their nearby surroundings. How do we define a weed? Who decides which plants grow where and for which reason? Could the city function as a source for a meal? (The city of Rotterdam used for example parks and destructed terrain during WWII to grow crops in order to provide its citizens with food).

In 'a walk around the block' students took a walk around the block in search of edible plants to brew a tea. With the help of an app called 'Wildplukwijzer.nl' (which uses a map showing edible plants in the neighborhood) the students went on a stroll. During the stroll plants were gathered. Back in school the plants were examined and checked if they

were indeed edible. Each student made a small drawing accompanied by some notes about the plants they found. The documented plants are archived in a small publication which is currently available at the Research Station. A high tea, at low cost!

LESS MORE WEEDS



→ WEED (NOUN)

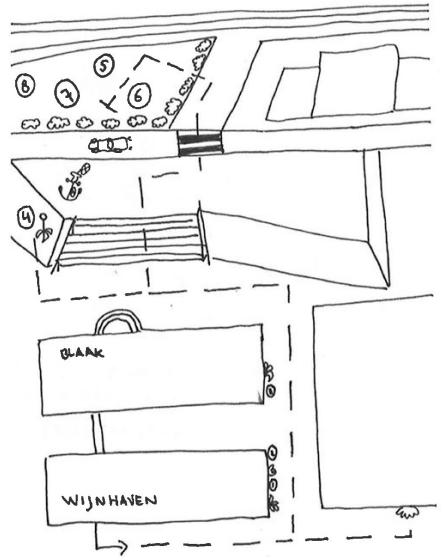
- 1: A PLANT THAT IS NOT VALUED WHERE IT IS GROWING AND IS USUALLY OF VIGOROUS GROWTH.
- 2: AN OBNOXIOUS GROWTH, THING OR PERSON

— WE WENT ON A TRIP, TO FIND OUT IF THERE COULD BE A VALUE IN WEEDS.

— WE MADE TEA FROM DANDILION & DASIES

— WE COLLECTED THE OTHER WEEDS FOR YOU

- ① HERDERSTASJE
- ② DRONDELION (PAARDENGLOEM)
- ③ GROUNDSEL
- ④ RIDDERZURING
- ⑤ MADELIEF
- ⑥ KRUISKRUID
- ⑦ ONBEKEND
- ⑧ GEKROESDE NGELKDISTEL



What is Weed:

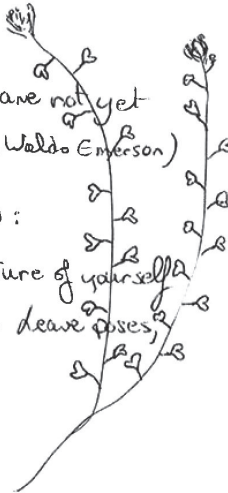
'A plant whose virtues have not yet been discovered (Ralph Waldo Emerson)

What is #INSTAWEED:

Just post whatever picture of yourself and your environment. leave poses, filters etc out

leave Nice-ism behind:

Nice-ism: Tendency, more or less socially codified, to approach reality in terms whether others behave cordially; tyranny of decorum which disallows thinking or acting for oneself ... (John Zerun)



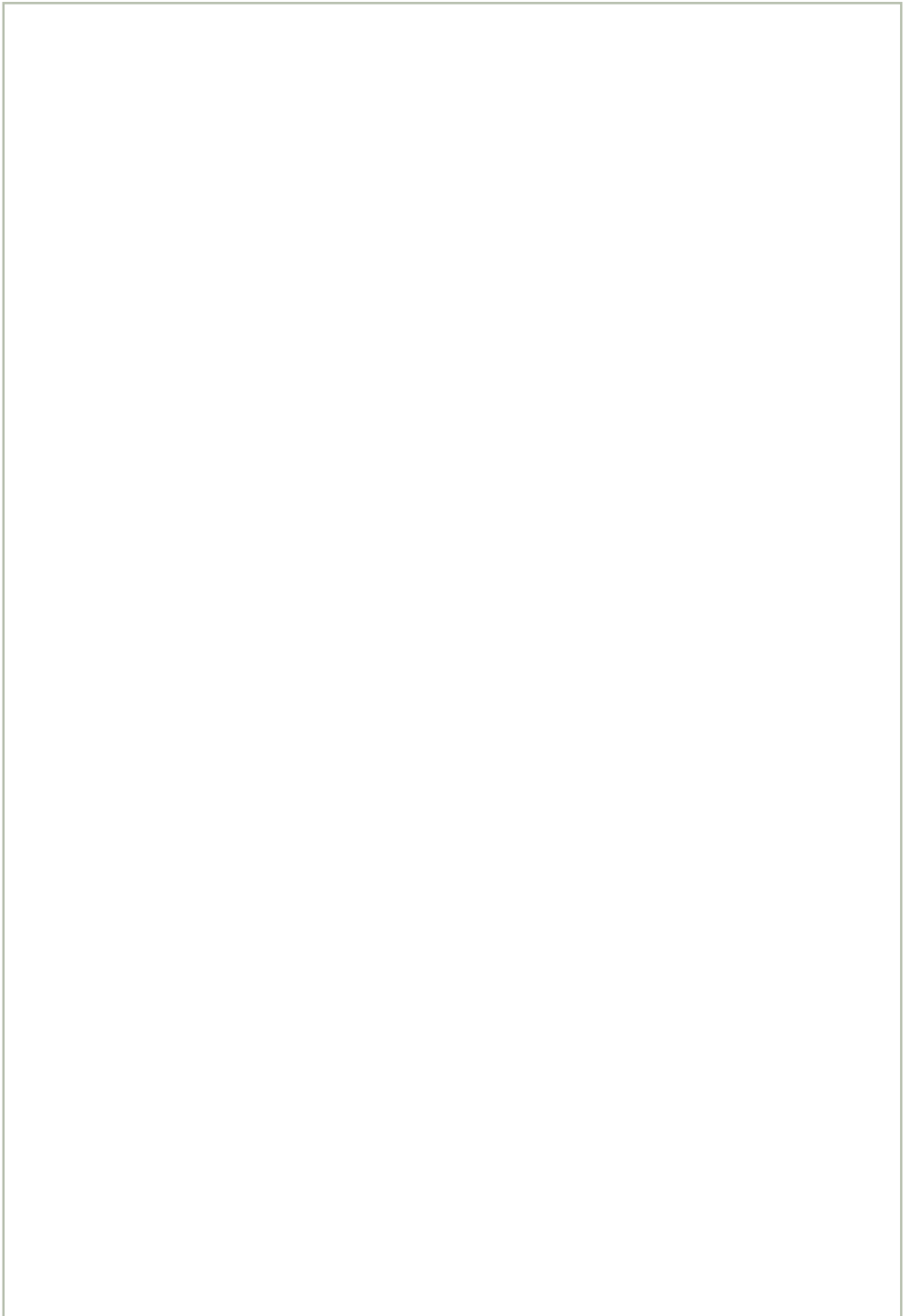
project 4: rooftop garden



When coming up with a list of possible suppliers last year someone mentioned “ why not a rooftop garden, doesn’t the school have enough roofs?” This idea was planted but needed time to sprout. The idea of a rooftop was picked up again in the second year when mentioned in the Also-class. A small group of students led by Clara Harmßen (student Lifestyle Transformation Design) and Andreas Drotz (student Lensbased-Media Piet Zwart Instituut) gathered multiple times to discuss the possibility of a rooftop garden, from there they came up with a concrete plan.

This plan got proposed to the people in charge of the Stations in the Willem de Kooning Academy. The plan consist out of a short term planning and a long term one. The short term plan will be put into action as soon as possible. This plan involves building raised garden beds and making the existing ones ready for agricultural use. Finding out a ways to water the garden and picking suitable plants that could survive the summer holiday is essential. A donation of free wood chips has already arrived. In the future the rooftopgarden wants to establish itself in the WdKA structure, working with a dedicated community of 'gardeners' The rooftop garden can be found on the Blaak building first floor!





- "Free drawing space" -

The background features a complex, symmetrical geometric pattern of thin, parallel orange lines. These lines form a series of nested, elongated triangles that point towards the corners of the frame, creating a star-like or crystalline effect. The lines are evenly spaced and extend across the entire page, framing the central text.

a growing hunger for a community
connecting their bodies
and minds
with
nourishing ideas
sharing nutritious meals
exploring the possibilities of food