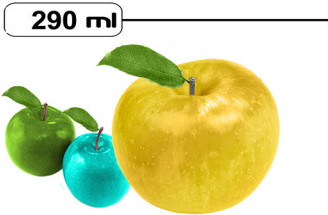
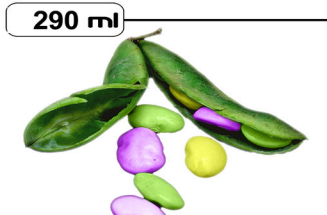


# FOOD & FOOD



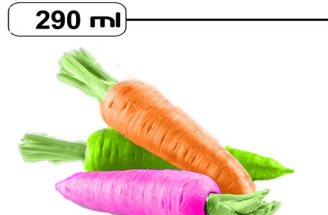
## MULTI A

Nutrition Facts	
Serving Size 1000 ml. (28g/About 21 pieces) Servings Per Container About 2	
Amount per serving	
<b>Calories</b> 170	Calories from fat 110
% Daily Value *	
<b>Total Fat</b> 11g	17%
Saturated Fat 1.5g	8%
Trans Fat 1.5g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 250mg	10%
<b>Total Carbohydrate</b> 14mg	5%
<b>Protein</b> 2g	
Golden Apple	• Vitamin A 80%
Green Apple	• Vitamin A 78%
Blue Apple	• Vitamin A 49%



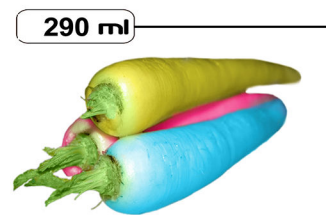
## MULTI B

Nutrition Facts	
Serving Size 1000 ml. (28g/About 21 pieces) Servings Per Container About 2	
Amount per serving	
<b>Calories</b> 170	Calories from fat 110
% Daily Value *	
<b>Total Fat</b> 11g	17%
Saturated Fat 1.5g	8%
Trans Fat 1.5g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 250mg	10%
<b>Total Carbohydrate</b> 14mg	5%
<b>Protein</b> 2g	
Green Bean	• Vitamin B 83%
Purple Bean	• Vitamin B 47%
Yellow Bean	• Vitamin B 97%



## MULTI C

Nutrition Facts	
Serving Size 1000 ml. (28g/About 21 pieces) Servings Per Container About 2	
Amount per serving	
<b>Calories</b> 170	Calories from fat 110
% Daily Value *	
<b>Total Fat</b> 11g	17%
Saturated Fat 1.5g	8%
Trans Fat 1.5g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 250mg	10%
<b>Total Carbohydrate</b> 14mg	5%
<b>Protein</b> 2g	
Orange Carrot	• Vitamin C 60%
Pink Carrot	• Vitamin C 20%
Green Carrot	• Vitamin C 50%



## MULTI D

Nutrition Facts	
Serving Size 1000 ml. (28g/About 21 pieces) Servings Per Container About 2	
Amount per serving	
<b>Calories</b> 170	Calories from fat 110
% Daily Value *	
<b>Total Fat</b> 11g	17%
Saturated Fat 1.5g	8%
Trans Fat 1.5g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 250mg	10%
<b>Total Carbohydrate</b> 14mg	5%
<b>Protein</b> 2g	
Yellow Daikon	• Vitamin D 80%
Blue Daikon	• Vitamin D 76%
Pink Daikon	• Vitamin D 50%



EXP  
06 2090

κυβέρνηση



EXP  
06 2090

κυβέρνηση



EXP  
06 2090

κυβέρνηση



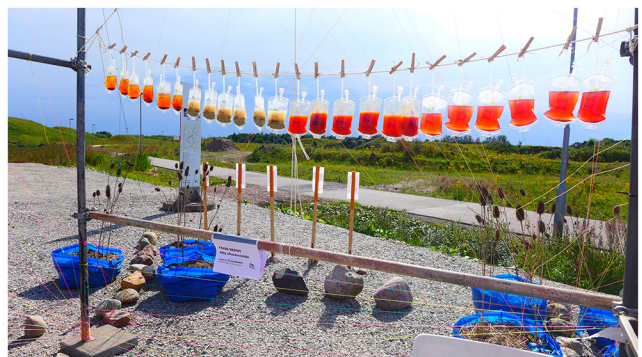
EXP  
06 2090

κυβέρνηση

**FEED THE PUBLIC** issued by your government

# LOCATION ID: HOME

## a speculative cooking performance (2017)



PERFORMANCE at AGRIKULTURA, Malmo, Sweden



PERFORMANCE at STWST48x3, Linz, Austria

### **PIPE INTO THE LIQUID FUTURE - location yourself with homecooking**

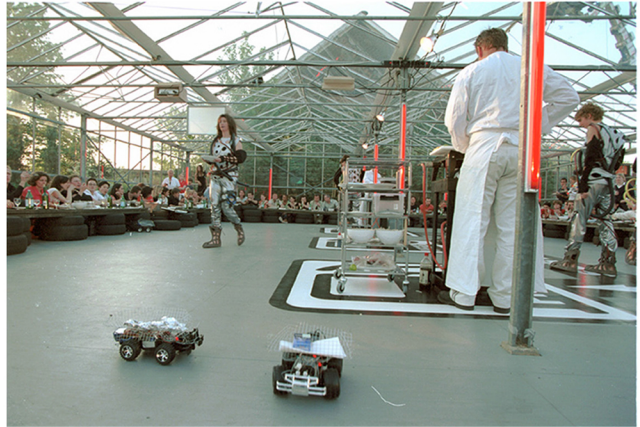
The year is 2030. After years of cross-breeding and genetic modification, the GMO seeds have failed to produce. The vast farmlands are left barren. The seeds saved from biodiversity era have gone underground, cultivated by the RESISTANCE farmers.

The GOVERNMENT pipes out synthetic liquid food for mass consumption. The citizens are entitled 1000ml liquid food bag per day for nourishment. The food DEPOTS, built like the old style gas stations, are set up for liquid refill. Smellless, tasteless, colorful liquid bearing names of old farm produces (i.e. apple, beans, carrots, dikons etc.) gives illusions of real food flavors.

Rise up troupes of RESISTANCE farmers who search the old time produces and recipes to re-create the smell of home cooking. They build themselves small mobile kitchens. Cooking and moving along secret alleyways, they bring back the smell of real food and the joy of eating. The food conscious citizens chase and follow the smell of home cooking. Gather around mobile kitchens, they share meal time and stories together.

# DRIVE BY DINING

Das Arts, Amsterdam (2002)



**WE ARE WIRED. WE WANT OUT.  
WE ARE WIRELESS. WE ARE WATCHED.**

This is the year 2030. The government has controlled the food supply line. SERVICE STATIONS are set up that pipeline regular meals - Meat. Vegg. Fish. The government supplies ROBOT service in dining facility.

In the wasteland of the wireless world, the REBELS attempt to INTERRUPT the food supply line. They DRIVE around wireless radio truck to deliver FOOD PILLS (made out of chocolate) to diners. They have to INTERRUPT the ROBOTS' SERVICE of food supply line. They have to get the FOOD PILLS to the diners.

# GARLIC=RICH AIR

creative time, NYC (2002)



## GET GARLIC. GO WIRELESS

In a fictional "after the crash" scenario, organic garlic has been recently ordained as new social currency, serving as "credito" for a global shared network. In the first phase of this project, Cheang organized the harvesting of 10,000 garlic plants, cultivated by organic farmer Tovey Halleck in upstate New York, by generations of old and new media artists this summer. These organic cloves, which took 10 years to cultivate, constitutes the garlic standard in this artist initiated economy.

# COMPOSTING THE CITY

## Transmediale, Berlin 2012 - 2013

Berlin city maintains a not-so-successful food waste bin system which Berliners seldom utilize. Composting the city proposes an urban food waste compost system as a 6 month cycle in which food waste is regenerated into food production. As a reSource project, Composting the city (Berlin edition) proposes to build a large size composter (made out of recycled wood pallet) at the public garden of Kunstraum Kreuzberg Bethanien during the period of August 22 to 24. Adopting worm composting method, the composter is installed with electronic sensors to monitor its temperature/moisture variation activated partly by worm action. Working with Kreuzberg's residents, restaurants and food shops, we develop mobile collection and collective dumping mechanisms which 'invest' in the content-growth of the reSource composter. Working with local urban gardens (i.e. prinzeßinnen garten maintained by Nomadisch Grün), we will deposit our mature compost (6 month later, in February 2013) at the local garden to fertilize the seeds in the Springtime.



Composting the city | Composting the net  
a composting performance with Shu Lea Cheang, Martin Howse, Ayumi Matsuzaka & Tikul  
@transmediale2013, Berlin photo documentation: Kathrin Günter & Felipo Tofani

# SEEDS UNDERGROUND FURTHERFIELD, London, 2013 FIELDS exhibition, Riga, Latvia, 2014

Shu Lea Cheang invites for a *Seeds Underground Party*. The monopolising tendencies of large seed producers in the USA and the latest attempts of the EU to draft a new seeds directive, motivate this invitation to exchange seeds in joyful people-to-people gatherings. Bring self-harvested seeds and sprouted plants to exchange, to adopt and germinate, to broadcast and track their distribution. "We share some foods and tales while waiting for the sprouts to rise up in early daybreak."

