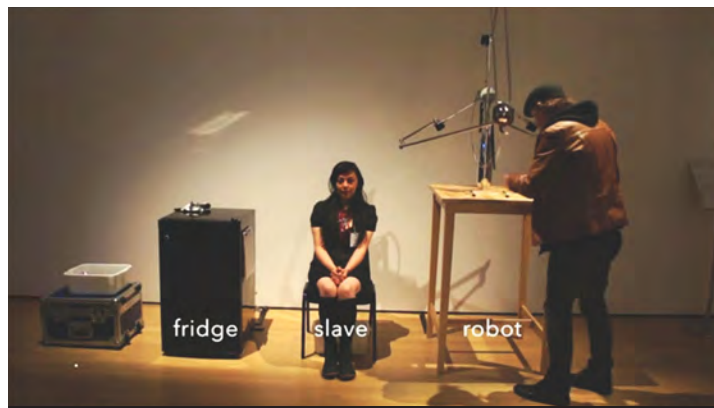


The following constitutes a partial record of performance-based research-creation work, 2011–17.

PARTICIPATIVE PERFORMANCE



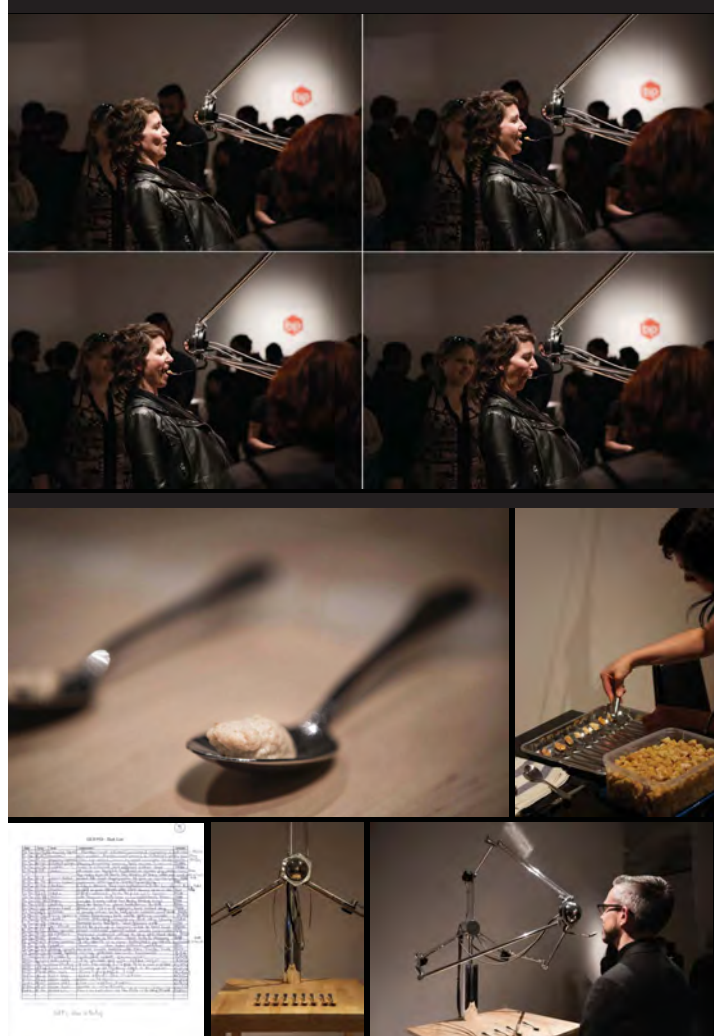
Orchestrer la perte/Perpetual Demotion (ongoing 2014–17)

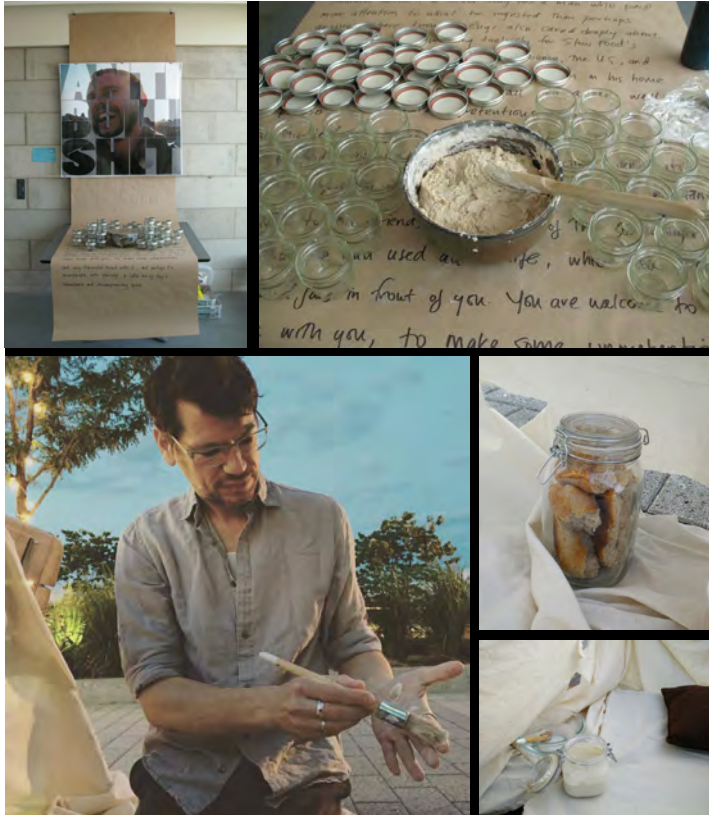
Musée d'art contemporain de Montréal
Maker Faire, Ottawa
Ailleurs en Folie, Mons, Belgium
Biennale WRO, Wrocław, Poland
l'Arsenal, Montréal

This multi-phase collaboration with digital artist Simon Laroche manifests the many relationships of domination and nurturing that are present within the human-food-technology assemblage. Motion-sensing and facial-recognition software enable the robot to pick up one of nine food-filled spoons and bring it to the mouth of a human visitor-participant. The robot, based on open-source plans, is a pick-and-place delta robot, a design used in many food-processing contexts. The foods in the spoons symbolically and biochemically represent additional relationships of nurturing and domination: fermentation microbes and industrial preservation techniques; indigeneity, colonialism, and migration; tradition, stagnation, and innovation.

A human 'slave' tends to the robot, cleaning and re-filling the spoons, while keeping a 'roster' of her/his duties. This aspect of the work has become an emergent performance of its own, capturing the multi-actor, interactive minutiae that play out during the course of a given exhibition.

video documentation





The Gastronome in You (ongoing 2014–17)

Brock University, St. Catharines, ON
Capital Fringe, Washington, DC
Kneading Conference, Skowhegan, ME

This multi-phase project focuses on the persistence of humanity through the interconnectivity of memory and bread making, narrative and the microbiome, eating and touching, and the translations of emotion, affect, and proximity.

video documentation



Where OÙ Firma? (Feb. 2016)

Salon Merlimau, Singapore

A pop-up performance following the delivery of a two-day tactile performance workshop at Lasalle College of the arts, this work served two purposes. The first was to provide students in the earlier workshop with the occasion to 'reverse roles', from performers to audience members, while also reflecting on how that division is constructed, both formally and informally. The second aim was to embody, through verbalization, gesture, and food matter, the tensions inherent to the question, *Where are you from?*

photos: Sam Chow

video documentation



Portland Heritage Recipe Slam (Oct. 2016)

Old Salt Marketplace, Portland, OR

This collaborative, multi-modal performance featured eleven 'recipe-tellers' recounting the story, preparation, or recipe for a personal or family dish. At the same time, two professional cooks and one mural artist riffed on the narratives they were listening to in order to create their own visual and edible 'scapes.' Treating the themes of making and identity at the scale of both individuals and communities, the recipe slam was an experiment in sensoriality, commensality, and representation. The format has now been adopted by other community organizations and will be reiterated at future gatherings.

photos: Sam Park

photo documentation



Show & Tell (me what you know) (Dec. 2016)

Symposium of Australian Gastronomy,
Melbourne

An interactive performance engaging speculative remembering, sensory restrictions, and drag, this report on previous moments from the Eco-Gastronomy Project aimed at undoing academic expertise and refocusing attention on the materially messy realities of research.

photo (right): Lisa Vockenhuber

PERFORMATIVE MEAL EVENTS



The 'Main' Dish: Boulevard St-Laurent as Meal
(Apr. 2012)

Concordia University, Montreal

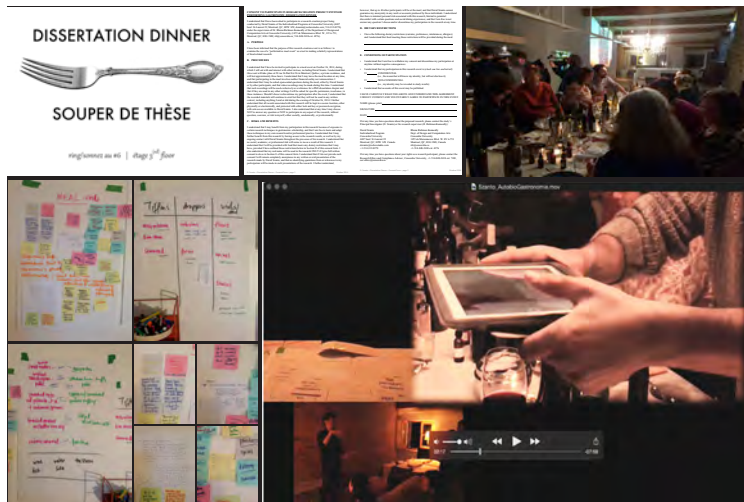
A research-creation performance, this meal was an investigation of more-than-textual representation and proposed a 'panarchic' and 'fermented' character for Montreal's boulevard St-Laurent.



A Tranche of Berlin
(Sept. 2012; May 2013)

UferStudios, Berlin
University of Victoria, BC

This dinner served as the culmination of the 2012 DesignInquiry: Berlin conference, and focused on the temporal-spatial frameworks of site-specific research and performance. The image at left is a photo mosaic of metonymic documentation: the tablecloth, in its residual state the following morning following.



Dissertation Dinner
(Oct. 2014)

Lofts St-Paul, Montreal

The research-creation component of my dissertation, the meal both embodied the thesis and became a focus of analysis and discussion within the written work. A video interpretation, prepared by a collaborator, later became a 'co-performer' during a conference on gastronomic representation.

video still (bottom right): Carlo Ghioni

video documentation (Adrian Gorea)

CURATING / WORKSHOPS



CAFS Exploration Gallery (2012-14)

University of Waterloo, ON
University of Victoria, BC
Université d'Ottawa, ON

Inaugurated in 2011, the Canadian Association for Food Studies' Exploration Galleries create opportunities for food scholars and artists to present research-creation content in visual, installational, and performance formats. The Galleries also serve as hubs for pop-up events as well as more formal programming, and have sparked ongoing collaboration among members of the CAFS community. Starting in 2016, seeing the value of such a space at academic conferences, the Association for the Study of Food and Society adopted the model and has now launched their own annual Gallery.



Tactile Performance Workshop (Feb. 2016)

Lasalle College of the Arts, Singapore

This workshop on performance and sensory story-telling was a collaboration with performance maker and scholar Carmen Wong. Students were facilitated through a process of sensory exploration and experimentation, attuning themselves to food, their own bodies, and the environments around them. A two-day showcase was organized the following day, featuring four solo and group performances.

photo documentation





Interdisciplinary Sandwich (Mar. 2014; June 2016)

Concordia University, Montreal
OCADu, Toronto

A short-form encounter for interdisciplinary graduate students, these workshops provided an opportunity for material engagement and academic reflection through performance and speculative design. Riffing on the *bánh mì*, a multinational hybrid sandwich, participants constructed their own edible piece, one that embodied a research question, thesis conundrum, or other discursive challenge that they were currently facing.



Lunch by the Rules Dec. 2016

Symposium of Australian Gastronomy,
Melbourne

Just prior to a simple, Buddhist-style meal, participants were each given a different set of 'rules' that imposed certain guidelines for eating. Would they obey or rebel? Remain silent, place their hand on their neighbours' shoulder, only eat rice with a spoon? Or would they reinvent, bend, and reinterpret the rules provided?

photo (left): Lisa Vockenhuber



THE ECO-GASTRONOMY PROJECT



Sep. 2015 – Jan. 2017

An 18-month, 14-country knowledge-exchange initiative, the Eco-Gastronomy Project comprised 30 distinct learning events about food and food systems. Part action-research, part global performance, the project's objective was to 'create value' with and within the local partner communities and organizations. Through participation, transformation took place at multiple scales. A digital archive of research-creation reports remains online, both for the benefit of those who participated and as a methods offering for future research.

digital archive