

CREDITS AND THANKS.

INSTIGATOR

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CHEFS

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Eric Tomassini, GrowGood

RESEARCHER/PRODUCER

Allison Carruth, UCLA

VENUE

UCLA Mildred E. Mathias Botanical Garden
Evan P. Meyer, Assistant Director
Jules Cooch, Visitor Services Coordinator

CHEFS DE PARTIE

Sunny Cho, Freddy Archilazamora

JELLYFISH

Sunset Marine Labs, Nancy Sowinski

INSECTS

Don Bugito, Monica Martinez

GOAT

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Christian Sariol

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UCLA RESEARCHERS

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UCLA Laboratory for Environmental Narrative
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UCLA School of the Arts and Architecture

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SPECIAL THANKS

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Crafted Kitchen, Cindi Thompson

Nancy Nowacek, Abigail Simon

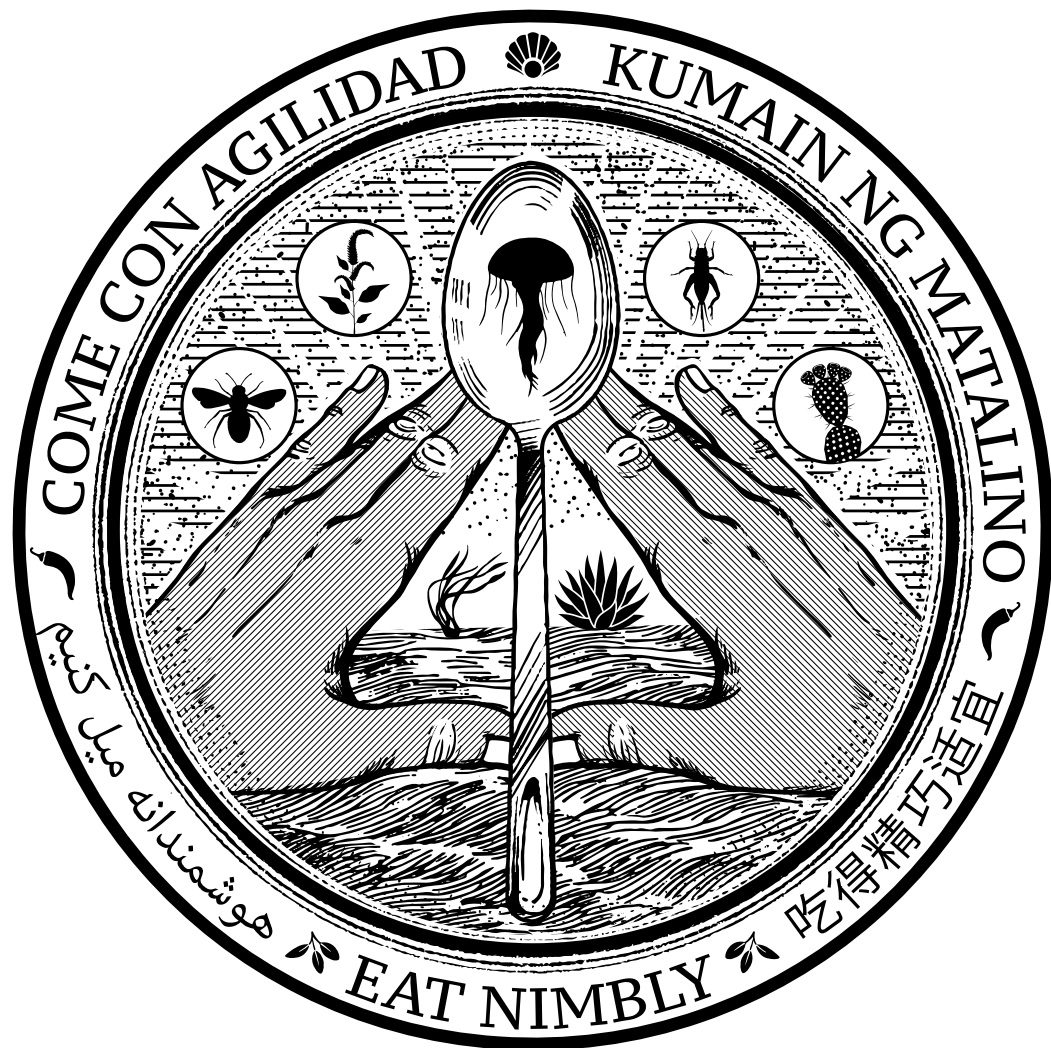
Plastic from IKEA

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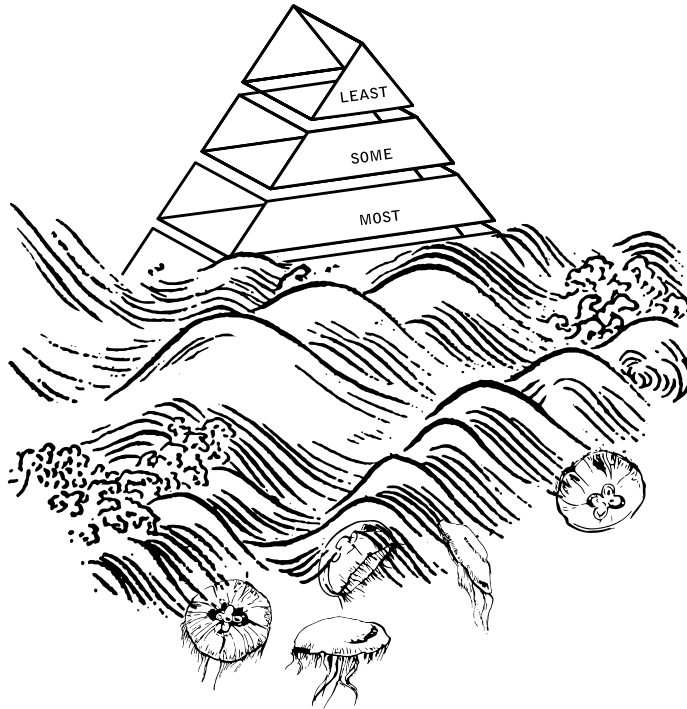
Nimble foods for climate chaos.

**Making the
Best of It**





EAT NIMBLY.



WELCOME.

Making the Best of It: Nimble Foods for Climate Chaos

A Movable Eco-Culinary Feast

July 21, 2018

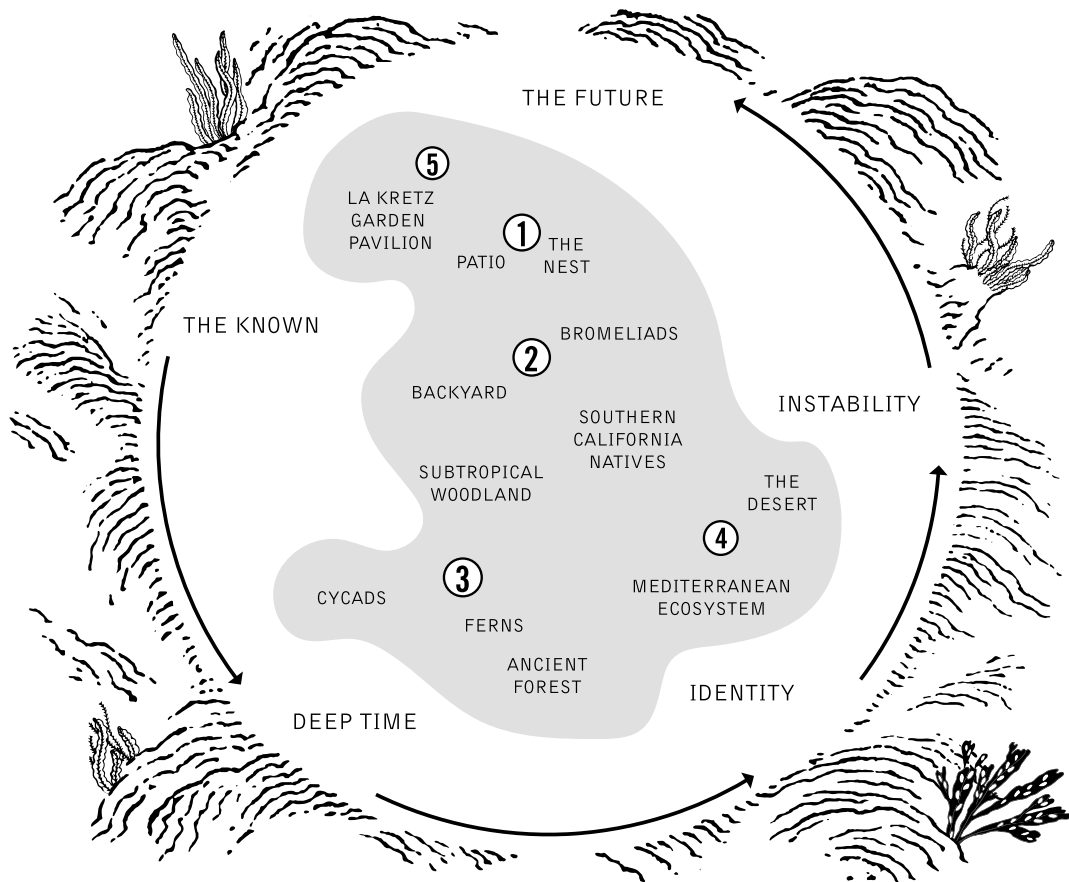
This evening, we invite you to sample diverse dishes culled from local urban farms, aquaculture sites, wild foods, and farther flung locales. With your active participation, we will investigate, challenge, and offer a new way to consider regional cuisine. We hope you find comfort amidst surprise, and leave tonight feeling resilient.

This dinner emerges from a cross-disciplinary collaboration exploring the cultural and environmental conditions that might support sustainable food systems in our uncertain, changing climate. The project brings immersive public art and storytelling together with culinary experimentation and food science to prototype ecospheric snacks for the future. These snacks will be debuted through public tasting events at UCLA later this year that will ask: What comes after farm-to-table cuisine? What might our diverse communities eat in the future? How might chefs and artists lead the way toward nimble, ethical, and just food systems?

Our first snacks will be made from jellyfish. Relatively unchanged since the Pre-Cambrian era, jellyfish today are significant to fisheries in the Gulf of Mexico and the Pacific as well as to food markets and culinary traditions of Japan, Korea, China, and Southeast Asia. They are tasteless, but with a distinct mouth feel, and lend themselves to diverse dishes and techniques. Given their “blooms and busts,” which have become more extreme in human altered oceans, jellyfish are both an abundant and an unreliable food source. They thus raise provocative questions about how to supplement traditional diets in the face of climate change. With jellyfish snacks as our initial experiment, Making the Best of It aims to raise awareness about both the precarity and sustainability of existing edible resources in the context of twenty-first-century food systems.

— Hank and Bean, Marina, and Allison

A PATH.



MOVEMENTS.

A guided garden walk begins at The Nest. We make four stops that transport us from the comfort of our back yard, across geologic time, and return us to the California present. Finally, we arrive at The Pavilion for a seated feast composed of a reconfigured Mediterranean menu that invites you to eat and talk about the times in which we live and the possible futures ahead.



CHECKLIST.

What does it mean to “eat nimbly?” We offer this checklist as a work in progress to spur the imagination about how to cultivate agile and ethical acts of procuring, preparing, and eating:

PRAGMATICS

All aspects of food production, consumption, and disposal participate in larger interdependent systems. When preparing meals, ecological eaters might think about:

- * Water
- * Energy and emissions
- * Meat vs. plant consumption and their impacts
- * Biodiversity and seasonal availability
- * Climate constraints and changes
- * Nutrition, nourishment, and human fuel
- * Tight-knit loops (eg: food>waste>compost>food)

VALUES

We begin from the premise that social and ecological justice are deeply intertwined. In the food system, equity and ethics involve:

- * Local and regional ecosystems, economies, and cultures
- * Affordability of food production and distribution
- * Availability and accessibility of food opportunities for all
- * Convivial ideas of time, labor, education, and sharing

FRAMEWORKS

How can humans cultivate a new ethics of eating and living ecologically? Thinking beyond a nature/culture divide, we can conceptualize and cultivate:

- * Resilient and nimble attitudes
- * Edible species that are unfamiliar but in abundance
- * Generous, companionable, and pleasurable futures
- * A vision of human communities as Earthlings among other species inhabiting landscapes from the highly built to the relatively wild

OPPORTUNITIES.



IN THE FUTURE...

How do you imagine new modes of eating and procuring food? What would this future of eating look like in terms of work and play, ecology and technology, community and society?

Use these constraints as starting points or invent your own.

In the future...
We eat open source food

In the future...
There is no such thing as a "weed"

In the future...
Who is Farmer, Cook, Forager, Consumer?

In the future...
Climate instability is the new stability

In the future...
Kitchen gardens are as popular as cell phones

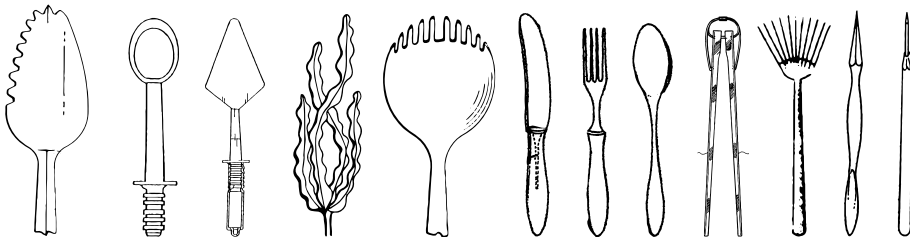
In the future...
"Ecosystem" is a K-12 concept

In the future...
We hold an invasive species state fair

In the future...
We eat when we have enough to constitute a meal

In the future...
Fast food is slow processed
(fermented, preserved, cured)

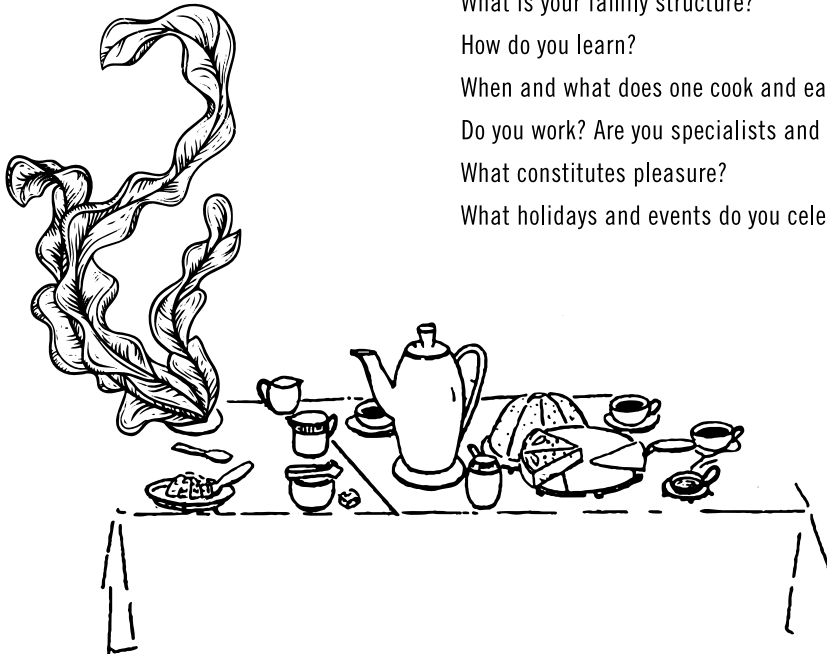
In the future...
We eat as if we live on Mars



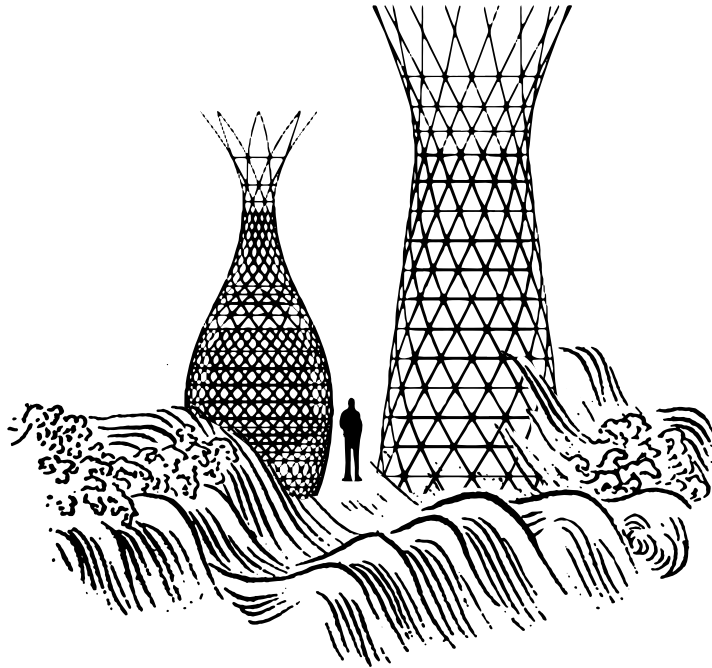
PROMPTS FOR WORLDBUILDING.

*As you imagine the kind of future
you hope to live and eat in,
consider these prompts:*

What kinds of infrastructure do you need?
What are your energy sources?
How are goods and services moved and traded?
Do you use currency?
What are the laws that uphold this system?
What is your family structure?
How do you learn?
When and what does one cook and eat?
Do you work? Are you specialists and in what?
What constitutes pleasure?
What holidays and events do you celebrate?



OCEANS...



MARS...

