

For *Avant-Garden*, a group exhibition at La Générale en Manufacture in Sèvres that revolves around the seeds and the origins, I traced the roots of the things related to the locality - Sèvres and around. My interest here is the distance from “the origins” created by our contemporary urban life, taking the one between production and consumption as a platform.

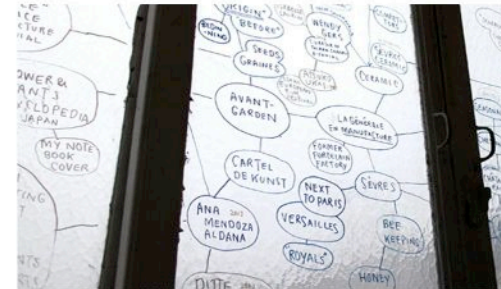
**ORIGINS** Looking at the history of the famous ceramic of Sèvres and finding the origins of our everyday food in the nearby environment, I conducted a social project with the public using “local product” as social media.

**CULTIVATION THROUGH STAGES** I organised a visit to the forest nearby the exhibition location to pick chestnuts with the public. At participative performance *Griller, Peler, Parler* (means “grill, peel, talk”), the chestnuts were grilled and peeled by the public while they chatted and had tea at the table, in order to produce chestnut cream. I made a small excursion to a farm in Jouy-en-Josas, close to Paris and Sèvres to get dairy products and make yogurt. I got hold of honey produced at the local high school in Sèvres. Referring to *buscuit de Sèvres*, the method invented in Sèvres ceramic factory, the biscuits were baked to contain yogurt with chestnut cream and honey. The combination is one of typical breakfast and dessert in France, which is also sold in individual pots in supermarkets, and I made all out of the local products from scratch together with the public.

**FURTHER GROWTH** At participative performance *Breakfast Anytime*, this food was served to the public - those who picked chestnuts in the forest, and those who peeled them might not be the same as those who ate, as in the system of “suspended coffee”. The path of my research and action, the places to harvest ingredients and the recipe to make the food, were presented with writings and diagrams on the windows in the exhibition space.



(left page) the public peeling chestnuts at the table at *Griller, Peler, Parler* (right page, from top to bottom) picking chestnuts in the forest between Sèvres and Meudon; the cows in the barn being milked at a farm in Jouy-en-Josas; the public taking an active role in producing chestnuts cream for *Breakfast Anytime*, production process and the food served at *Breakfast Anytime*, the process and thoughts around the project presented on the windows of the exhibition space



*Scratch*  
2014  
project (durational process performance, drawing presentation)  
locations: Sèvres, Meudon, Paris, and Jouy-en-Josas, France



Researching Sèvres and the area around, both culture and nature. A lot on foot. Sèvres is known for its ceramic, and the manufacture's backyard also served as a place to grow plants for the Versailles old time.



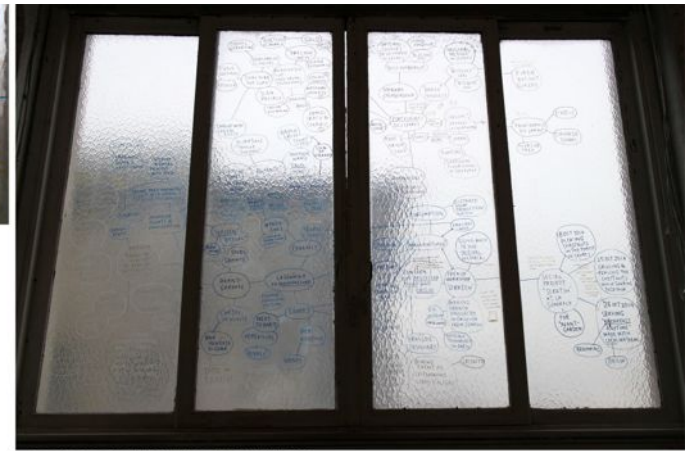
*Chestnut Picking*  
Visiting the chestnut forest in Sèvres, picking up chestnuts with the participants.



Cleaning chestnuts and resting them to make their own sweetness to increase.



**WINDOW DRAWING**  
Within the project, *Chestnut Picking*, *"Griller, Peler, Parler"* and *"Breakfast Anytime"* were participative/public-involved events and were ephemeral, while my window drawings with diagrams and texts stayed through the period and at the site of the exhibition.



**FROM ORIGINS TO INTRICATE NETWORKS**  
The exhibition was about the origin and roots, and my project aimed to get closer to the roots by picking up the things that originate from the location and making something that we consume as pre-fabricated product in our daily life, using local materials.  
On the window I developed a diagram that presents the paths and associations of my thoughts in the project as well as the intricate network of people and events that brought me to this exhibition and this project.



Getting in touch with the teachers at Sèvres High School where they keep bees for making honey.



Getting the honey harvested in Sèvres.



Visiting a farm in Joey-en-Josas, near Sèvres/Paris, that serves for greater Paris area with their dairy products.



Getting milk, butter, and yogurt (as a culture to make bigger amount) for making yogurt and "biscuit de Sèvres" dough.



*"Griller, Peler, Parler"*  
Making fire to grill the chestnuts harvested a week prior, in the style of street vendors - with a shopping cart.



*"Griller, Peler, Parler"*  
Peeling the chestnuts shell with the visitors while chatting and drinking tea.



*"Griller, Peler, Parler"*  
The participants in flux. They were not the same ones who attended to *Chestnut Picking*.



Making chestnuts cream from the peeled chestnuts.



Making "biscuit" - biscuit means also glazed ceramic, and it was invented at the manufacture in Sèvres.



Making yogurt, placing the culture in heated milk.



*Breakfast Anytime*  
Serving chestnut cream, yogurt and honey in a biscuit cup, like French children's one of favourite breakfast. All material used are harvested or produced in the area.



*Breakfast Anytime*  
The participants tasting "breakfast" made from scratch while socialising. Again the participants were different ones from other two events.



**FROM SCRATCH - INTRODUCTION FOR SURROUNDINGS & ACTIONS**  
I presented where the ingredients of the yogurt with chestnut cream I served at *"Breakfast Anytime"* come from on the map, and the dairy farms close to Sèvres and Paris city centre. I introduced the recipes of how to make yogurt, chestnut cream, and biscuits - so that any audience can make their own from scratch, with the material produced in their close environment.  
Additionally, I communicated other vegetables and fruits that one can find in public space in Paris, to make people aware of their existence and possibility to enjoy them.



**COLOURS FROM SÈVRES**  
I made drawings with the Poscas in the colours that are characteristic for painting Sèvres ceramics.



**PREPARATION FOR SCRATCH**  
In the reference space of the exhibition, I presented the facsimile of my notebook pages where it shows my research paths, development of the idea, and planning of the project.