

For the Fittja Pavilion at the Venice Architecture Biennale, I interwove the works of several artists at the pavilion with my project, resonating the ideas of the natural farming pioneer and philosopher, Masanobu Fukuoka. In this project I attempt to reflect on the ecology of life and symbiosis in our society where various culture coexist.

SEEDS OF MULTICULTURE With the seeds from markets, streets, my garden and kitchen, together with the collective compost from my apartment and the soil from an urban gardener, I made the seed balls that contain the seeds of the ingredients to produce the dolmas, of which recipe developed by OPENrestaurant (US) + Ayhan Aydin (SE) that reflect the identity of Fittja, a multicultural suburb of Stockholm with 161 nationalities living together.

ORGANIC SPREAD The seed balls were spread around Venice on my foot, with the wish to harvest at the closing of the pavilion in autumn to serve for the next occasion and also to be enjoyed by the locals. The seeds are also contained in the soil bricks by Kultivator (SE) + Stu Wright (ZA) placed in the backyard of the Serra dei Giardini.

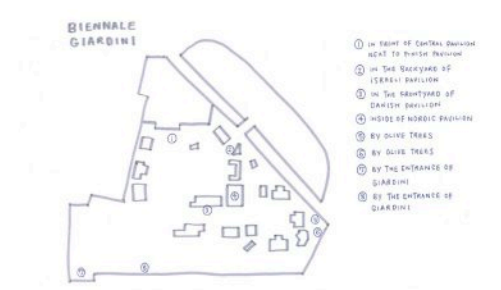
SHARING KNOWLEDGE I mapped the spots where one can harvest some ingredients in the Venetian landscape, and my hand-drawn maps are shared on the internet and at Serra dei Giardini with a physical copy. The public was welcomed to report more "harvest spots" of the ingredients in Venice to add to the map.

On the windows of the greenhouse at Serra dei Giardini, one can get informed about the concept and ecology of the project through the texts, drawings and diagrams I made.

On the internet, one can find more details, such as stories as well as the directions around the project. In autumn, despite the flood in summer time, the seeds sprouted in different spots in Venice.



(left page) drawing on a window is a sort of performance; my hand-drawn maps spot where seedballs dispersed in Venice; window drawing presents the ecology in the project (right page, from top to bottom) seeds collected according to the ingredients of the dolmas; seedballs; my project interwove three projects by other participating creators; the seeds sprouted and grew during the summer of biennial.



Seeds of Circle
2014--
project (interventions, drawing presentation)
location(s): Venice (+ Stockholm and Paris)



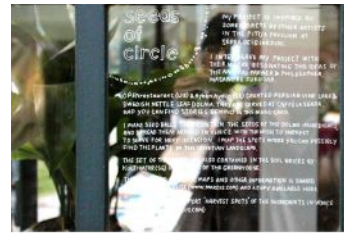
I picked the inspiration my project from Derek Grupper's sound installation about the philosophy of Masanobu Fukuoka on natural farming and seedballs.



A part of the seeds I collected according to the list of ingredients in the recipe of "multicultural" dish by OPEN restaurant + Ayhan Aydin.



An urban gardener offered me to spare me the soil she made with lasagne verde technique.



Collecting food waste for making composte.



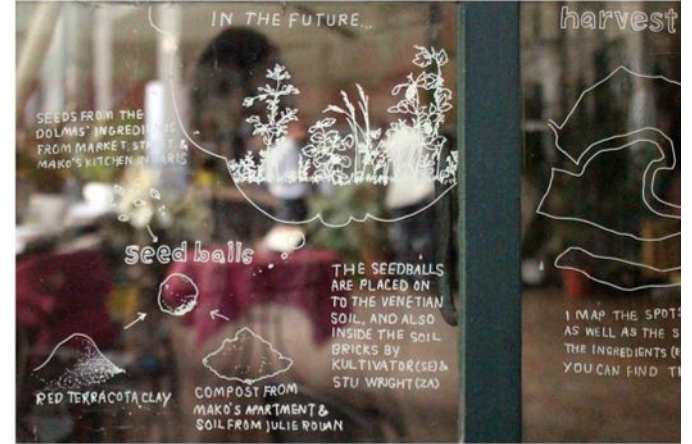
Composte.



Serra dei Giardini where Fittja Pavilion was placed.



Window drawings made on the glass of the greenhouse at Serra dei Giardini. 6 panels are made: description of the project, presentation of the ingredients of two dolmas, future vision of the project, information on the harvest spots, and the diagram of ecology in the project.



Visiting the local farm in Veneto for getting some materials.



OPE restaurant + Ayhan Aydin preparing dolmas, of which recipe they invented to mirror the plenty of Fittja, a multicultural community, suburb to Stockholm.



Seedballs with seeds of the ingredients to make the dolmas, and the dolmas.



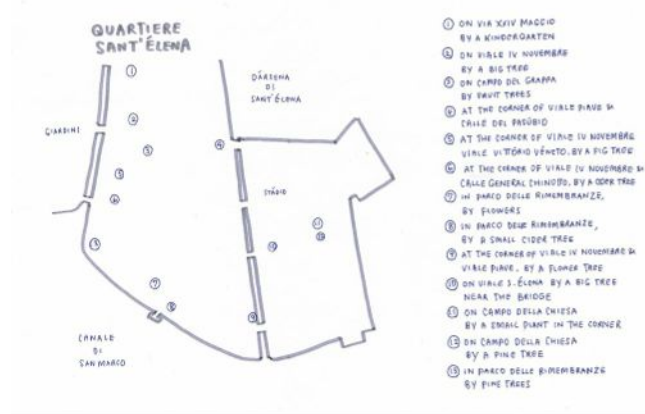
Dispersing the seedballs in different spots in Venice.



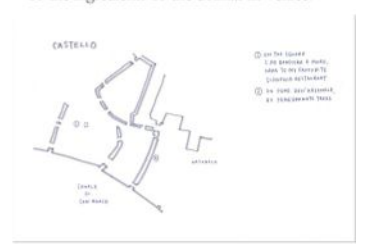
The seedballs were also contained in the soil brick made by Kuhlivator + Stu Wright.



Seedballs placed on the foot of the tree that penetrates the Nordic Pavilion.



Maps that show where to find the harvest spots of the ingredients of the dolmas in Venice.



Making window drawing on the glasses of the greenhouse, which became a sort of performance.



View of the window drawings - it is next to the café part of the greenhouse.



Despite the floods during summer time, the plants had sprouted and grown.

