

## **HUMUS SAPIENS WORKSHOPS**

**26.09 – 29.09. 2018, in the Container City of the Kunstverein Wagenhalle**

### **1. mikroBIOMIK Soil Microscopy Workshop**

with Julian Chollet and Josephine Blersch

26th September, 12-15h

Far more than just the dirt under our feet, soil is a truly complex and dynamic ecosystem. It is a constantly changing mix of minerals, living organisms, decaying organic matter, air and water. It is the living skin of our planet, allowing new forms of life to come into being, incorporating the nutrients left there by organisms of the past.

Soil is bursting with life and can be vastly different from one square cm to the next. From plants, earthworms, insects and fungi to the invisible amoeba, nematodes, algae and bacteria – each creature provides their own essential role in the soil ecosystem.

This workshop is about playful learning, curiosity driven research, muddy hands and the exploration of a miniature universe. We will go out to collect samples, learn how to prepare them and use microscopes to dive into the world of those marvelous creatures.

Just bring your own sample (if you want), curiosity and at least 2 hours of your precious time...

### **2. Circular Chromatography Workshop**

with Emanuela Ascari, CROMA-LAB

Two days workshop: 27.9. thursday 10-18h and 28.9. friday 15-18h

Circular Chromatography is a chemical method to create soil testing through a photographic process. It is a DIY-method, cheap and available and is used amongst biodynamic farmers to visualize the vitality of soils. The Circular Chromatography method creates drawings which can be visually interpreted as paintings, and by comparison. The workshop intends to shift attention from a quantitative modality to a quality of seeing and thinking.

Together with Emanuela Ascari from Croma-Lab we develop during a two days workshop our own soil chromatographies which then can be interpreted by visual comparison in the group. To participate please bring along a sample of soil from your interest (urban garden, commodified soil, polluted soil, farmland soil, home garden soil). Seats available up to 8 participants.

Collecting instructions: the earth has to be taken from about 20-25 cm below the surface, in the quantity of at least one handful, and to be dried not in the sun. It has to be completely dried.

### **3. Fermenting Speculative Food (Hi)stories**

hands-on fermentation & speculative fiction workshop

with Markéta Dolejšová and Maya Minder

one day workshop: 29th September, 10-18h

The workshop invites you to experiment with various hands-on fermentation techniques and make your own jars with microbial delicacies like kombucha and kefir. Workshop initiators Maya and Markéta will share methods, ideas, grains, and scobies that they gathered during their fermented trips

around Indonesia, Singapore, Switzerland, Bohemia, or Tasmania.

Understanding fermentation as an intrinsically speculative act, we will complement the hands-on workshop with collaborative crafting of fictional food stories. Using techniques drawn from speculative and critical design (e.g. <http://speculative.hr/en/introduction-to-speculative-design-practice/>), we will explore the diverse and uncertain histories of the age-old fermentation tradition and extend them with our own speculative interpretations.

In the Caucasus people say that kefir was first made by Gods who ejaculated into the milk. Chinese rice wine makers prevent their wine jars to come in contact with menstruating women. The blood, they believe, is too disturbing for the yeast. Many Bohemian fermenters talk nicely to their bubbling jars to help the ferments grow.

But what if all that isn't exactly true? What if rice wine yeast actually loves blood? What do all those Bohemians actually whisper to their ferments - are they using their jars as cheaper microbial psychotherapists whom they tell all their heavy stories? And why would someone harass a milk like that? Since we weren't there when those myths happen and we cannot fully inhabit the past, we cannot know. But we can speculate about it.

At the workshop, we will craft our own versions of past, present, and future food mythologies. Each fermented jar will be complemented by a scenario describing not only what the jar is, but also imagining what it could be. Alongside such fictionalizing, our jars will become fermented prototypes of speculative food realities; embodying our own handmade edible mythologies.

To further support our imagination, we will use the Food Tarot cards deck (<http://materie.me/foodparlour>) that presents 22 'speculative diet tribes' symbolizing various experimental 'not quite yet' food practices. Food Tarot tribes such as Gut Gardeners, Monsa[n]tanists, and Ethical Cannibals raise questions about the complex, messy realities of everyday food worlds and provoke imaginaries about possible alternatives. Workshop participants are welcomed to contribute their fermentation resources - edible, practical, or imaginary. Bring and share your own ferments, instruments, ideas, techniques and anything else that makes up your fermentation practice.

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*Mit freundlicher Unterstützung vom Kulturredam der Stadt Stuttgart.*



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