

# Beyond the Lid: “The Fermentation Station”

A space to experiment, learn and taste the “new” art of keeping food: from sourdough starters and kombucha, to Dutch miso.

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**Hosted by:** Mily Bogaarts

## Project Information (EN)

### **No? That is not so strange. We have bigger and more important things to do, right?**

With climate change seemingly approaching a peak, the solution seems to lay in conserving the “wild” and far away corners of the nature world. In the disappearing jungles, oceans full of plastic, and dying soil. Yet at the same time, in the human world, we do everything to protect ourselves from the unexpected and wild. Kitchens have never been so clean, food never so indestructible. Fear of molds and bacteria caused by lack of knowledge. Plastic packaging is taking over the supermarket filled with perfect vegetables. Our kitchens are specialized in keeping us safe from anything wild, while we struggle to keep the wild safe from us. Protecting seems to be the motto of this human focused century. Keep, save, preserve, conserve. However, more and more people seem to discover that this attitude of “keeping safe” is the first problem to solve on our way toward a more sustainable future. So, let’s go on safari in our own kitchens! Lower your eye level to just above the kitchen counter in search for something wild.

### **The Fermentation Experimentation Station**

At the Fermentation Station, we will be researching the art of fermentation. Fermentation is one of the ancient ways of keeping, that embraces wild bacteria and yeasts instead of killing them off. And therefore is a way of keeping with a future. Among others, Jip Roemaat, Marika Groen, and Tessa Straver will be working there on bubbly, smelly but tasty things! And I will be there to talk and learn about it too. See you there? The program will be uploaded soon! Mily

## Projectinformatie (NL)

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## Image List

| Filename                                  | Caption                                           | Credit       |
|-------------------------------------------|---------------------------------------------------|--------------|
| fermentation-station-photo_1665071975.jpg | Mold on dutch Faba miso from 2020                 | Marika Groen |
| img-3502_1665078173.JPG                   | Miso tasting at the Hara Hachi bu village (ddw21) | Marika Groen |

The images above are included in the ZIP under `/images`.