

Contributors

Sonja Alhäuser is an artist; she draws the stages of recipes, produces margarine and chocolate sculptures, and her exhibition openings feature such elements as lavish banquets with fountains of red wine and people stepping into baths of chocolate. She loves working with unusual materials and quantities of foods, using them to highlight the boundaries between decadent profligacy and unbridled self-indulgence in orgiastic proportions. She exhibits her work in numerous solo and group shows in the national and international context. Alhäuser lives and works in Berlin.

Born in Basel in 1961, **Béla Bartha** developed an enthusiasm for crop plants and their diversity back in his days as a Biology student. After spending several years teaching scientific subjects at major national exhibitions (Pfahlbauland, Heureka) and working as a teacher in a high school, where it was his job to pass on his passion for nature to his students, he found his vocation in 1995 at ProSpecieRara. He has been CEO of the organization for the past twelve years, managing its affairs together with his dedicated team.

Paola Bonino graduated in Italian Literature (Bologna University, Italy) and Visual Arts (IUAV University, Venice, Italy; Hochschule für Künste, Bremen, Germany) and took part in the post-Master's international curatorial program at École du Magasin (Grenoble, France), where she co-curated the exhibition LIAM GILLICK: FROM 199C TO 199D. She currently runs the contemporary art gallery Placentia Arte (Piacenza, Italy), with its focus on artistic research and young artists. She also contributes to Juliet, an Italian contemporary art magazine.

After training as a chef, **Felix Bröcker** gained extensive gastronomic experience in Switzerland, Portugal and Australia. He then obtained a diploma in Hotel Management from Heidelberg's School of Hotel Management, before enrolling for Film Studies and Philosophy in Mainz. As well as working in the family business on Lake Constance, he contributes to projects involving art and cuisine, most recently for Arpad Dobriban at the exhibition *Food* (Triennale der Kleinplastik, Fellbach), for Rirkrit Tiravanija at Art Basel, for Peter Kubelka for his lecture at the Städtelschule

and with Frankfurt's *Freitagssküche* at the Ruhrtriennale and the *Kunstfestspiele Herrenhausen* in Hanover. He is currently working on a doctorate on visual staging strategies in Haute cuisine at HfG Offenbach.

Rebecca Clopath is an organic chef and, until recently, worked as head chef for Stefan Wiesner. Her cooking philosophy does not start in the kitchen, but with how her ingredients are grown and kept. She grew up on an organic farm in Lohn, Switzerland, and her culinary creations rely on local, organic, fair-trade products. Her focus is always on simple, healthy, unpretentious food. She is currently training as a farmer in order to broaden her knowledge and enrich her personal style of cooking. At the same time, Clopath organizes various events in which she combines her understanding of culture, history, agriculture, crop growing and cuisine.

Born in Oberhausen in the Ruhr region of Germany in 1948, **Jürgen Dollase** studied Art, Music and Philosophy at Kunstakademie Düsseldorf and the universities of Cologne and Düsseldorf. A professional Rock musician from 1970 through 1983, he established, led and wrote songs for the Rock band "Wallenstein" and recorded with BASF, RCA and EMI, after which he continued to work as an author and producer. He went back to painting in 1988 and started taking an increasing interest in cooking as of around 1983. After corresponding with publicist Johannes Gross the latter invited him to start writing a cookery column. He started working for the newspaper *F.A.Z.* in 1999, then later for the *F.A.S.*, for *Feinschmecker*, *Port Culinaire* and *Fine – European Wine Magazine*. He started writing books on fine dining in 2005. Dollase is considered "Germany's most important gourmet" (*Südkurier*), its "most influential one" (*taz*) and "the best German food critic" (*SZ-Magazin*, 9/2016).

Daniel de La Falaise trained as a chef at Harry's Bar in London, later opening the George Club in London's Mayfair. Today, he works as an itinerant chef for eclectic international clients, catering bespoke events for brands and private individuals. He approaches cooking as a sensual task, involving as little interference as possible from the cook. His focus is on the inherent synergies that occur between the realms of vegetables, fruit and herbs. The result is a celebration of the vitality of natural ingredients. The descendent of a long line of gardeners and cooks, La Falaise focuses on sourcing ingredients from independent producers, thus honoring sustainable agriculture and farming traditions. His first cookbook, "Nature's Larder: Cooking with the Senses", was published in 2015 by Rizzoli. He has been profiled in *T*, *The New York Times Style Magazine*, *The Wall Street Journal*, and *Vogue*. He lives with his wife and son on their farm in southwest France.

Since 2003, the artists' collective **dilettantin produktionsbüro** (dilettante production bureau) has been producing conceptual work that is at once art and everyday life, using gustatory elements as a means of communication.

With its installations and performances *dilettantin produktionsbüro* creates sensual, temporary spaces in the everyday world, illustrates or stages them. The group's work often targets the kind of everyday audience that has not come to consume art. At the same time, one of its perennial topics is the question of art per se. Can something be art if it does not look like art? Can art manage without a "product"? What role does culinary taste play in perception so as to "proceed [from] tasting to thinking and speaking"? *dilettantin produktionsbüro* sees itself as an open, discourse-oriented collective. Its recent work has included a series of performative dinners (*Eating the Forest*), a food trailer and fashion project (*SLOE*), a temporary art club/Kunstverein (*Thisisnotashop*), a record shop (*sex@shop*), a restaurant (*drei-jahre dining room project*), and a hotel business (*HOTEL*). Since 2014, the collective has been staging a series of works by the name of "*Tu dir Gutes – Do Thee Good*" – site-specific productions and interventions on the basis of recent findings on nutritional science, quantum physics and psychology. www.dilettantin.com

For 30 years now **Dominik Flammer** has been investigating the history of nutrition. His books are among the standard works of Central European literature on cookery and nutrition. Flammer is currently in charge of establishing a competence center on regional Alpine cuisine at Kloster Stans in the Swiss canton of Nidwalden.

Born in 1959, **Dieter Froelich** studied Sculpture under Michael Croissant at the Städelschule in Frankfurt/Main in the 1980s, also attending Peter Kubelka's cookery seminars there. In 2003, he established "Restauration a.a.O." One facet of this mobile eatery is organizing lectures, seminars and banquets. As an exponent of purist culinary practices he developed his own model for "archetypes of fare". His "Topografie der Gemengsel und Gehäcksel" was published in 2010 and his treatise on liquid food "supen – Getränk, Brühe, Suppe, Brei und Eintopf" in 2012. www.restauration-a-a-o.de

Sonja Frühsammer was born near Adelaide, Australia in 1969. She trained as a chef with Siemens in Berlin before being hired by starred chef Karl Wannemacher for his restaurant Alt-Luxemburg. She established SerVino, a catering business, together with starred chef Peter Frühsammer in 1998. She then established Frühsammer's restaurant in 2007 and was put in charge of running the kitchen there. She was named Achiever of the Year by Berlin-Partner in 2008. Her cuisine is aromatic and strong on taste and she consciously avoids theatricality. In 2014 she was named Achiever of the Year by the newspaper F.A.Z., received her first *Michelin* star and was awarded 17 *Gault Millau* points.

Samuel Herzog is an art historian and, until 2016, was arts editor for the newspaper Neue Zürcher Zeitung. He now writes mainly on food and

continues to develop his fictitious island Santa Lemusa, in existence since 2001 and located in the middle of the Atlantic Ocean.

Robert Home holds a Ph.D. in the natural sciences, and is a social scientist who works in the field of agrarian knowledge systems at the Research Institute for Organic Agriculture (FiBL)'s department of socio-economics. He researches the relationship between man and nature. He is an Australian and has been living in Switzerland with his two children since 2004. He currently resides in Bangerten, a small village with some 60 residents, surrounded by the forest in the canton of Berne.

The **International Gastronomical Society** (Internationale Gastronomische Gesellschaft) is a critical research unit and design offensive that is all about eating and food. It organizes tangible experiments, produces works of art and initiates innovative undertakings. Alongside its three main protagonists the society boasts a team of more than 20 staffers.

Anneli Käsmayr has, since 2003, been part of *dilettantin produktionsbüro* (dilettante production bureau), an artist collective which realizes projects at the interface of culinary taste and staging. From 2007–2010 the group operated a restaurant (*dreijahre dining room project*) which explored the question of the extent to which a hospitality location based on economic considerations can be art. Since 2004 she has been a member of *SEX*, an artist-cum-musician collective, and of *sexsoundsystem*, a DJ collective. Käsmayr is interested in the question of the relationship between being affected emotionally by and enjoying something through taste, and intuition, as well as in both the kind of atmospheric parameters that determine a hospitality space and in transdisciplinary work at the interface of artistic practices. She works in food consulting and conducts workshops. She is currently working on her doctorate in the context of the research project, "Cooking and Eating as Aesthetic Practice". www.dilettantin.com and www.thisissex.de

Marius Keller has been involved in the artist collective *dilettantin produktionsbüro* since 2007 and completed his training as a chef with it in 2009 as part of its "dreijahre dining room project" in Bremen. He has been operating the restaurant Canova at Kunsthalle Bremen since 2011 and is committed to regional production and enjoyment in Bremen and Lower Saxony. His cuisine is based on a careful approach to good products, with a predilection for old species and varieties.

Sandra Knecht, born in 1968, artist. Sandra Knecht graduated with a Master of Fine Arts from Zurich's Hochschule der Künste. She works in different media, although in recent years food has emerged as her key expressive means and research instrument. Sandra Knecht lives in the village of Buus in the Canton of Basel-Landschaft. She uses artistic means to explore the topics of "home" and "identity". In 2015, she transferred a

barn that was about 80 years old from the village of Boncourt in the Jura to the Basel inland port and re-erected it as the “Chnächt”. The life-span of the “Chnächt” has not been fixed, whereas the conceptual format used there has: Once a month, Knecht cooks at the “Chnächt” for 30 persons – the event is called “Immer wieder Sonntags”/“It’s Sunday again”.
www.sandraknecht.ch

Joachim Krausse, Emeritus Professor of Design Theory, is currently teaching at Bauhaus Dessau on the degree program COOP DESIGN Research. Associate investigator in the excellence cluster “Bild Wissen Gestaltung” at the Humboldt-Universität, Berlin, he is a contributor to ARCH+, an architecture periodical. He has published on architecture and design, amongst other things, on the Frankfurt Kitchen and the small apartment (DVD *Das Neue Frankfurt*, absolut Medien, 2015), and on the work of R. Buckminster Fuller (“Your Private Sky”, new edition Zurich, Lars Müller, 2017), including “Operating Manual for Spaceship Earth”. A selection of writings is in preparation (*Gebaute Weltbilder [Built World Views]*, Spector Books, Leipzig, 2017).

Reinhold Leinfelder, a university professor of Geology and Paleontology, heads a working party on geo-biology and research into the Anthropocene at Freie Universität Berlin. He is a member of the International Anthropocene Working Group and Principal Investigator in the excellence cluster “Bild Wissen Gestaltung” at Humboldt-Universität. He works in the fields of the evolution and ecology of coral reefs, fluctuations in sea levels, systemic research into the Anthropocene, museology and new methods of Science communication. Amongst other things, he is coeditor of an intercultural educational comic produced within the excellence cluster entitled “Die Anthropozän-Küche. Matooke, Bienenstich und eine Prise Phosphor – in zehn Speisen um die Welt” ([Anthropocene Kitchen. Matooke, Bienenstich and a Pinch of Phosphorous – around the world in ten dishes] Heidelberg, Berlin: Springer, 2016).

Born in Spain, **Chus Martínez** has a background in philosophy and art history. Currently Martínez is Director of the Institute of Art at the Hochschule für Gestaltung und Kunst FHNW in Basel, Switzerland. She was previously chief curator at El Museo Del Barrio, New York and was head of department and a member of the Core Agent Group for DOCUMENTA (13). Other previous roles include chief curator at MACBA, Barcelona (2008–2011), director of Frankfurter Kunstverein (2005–08) and artistic director of Sala Rekalde, Bilbao (2002–2005). Martínez curated the National Pavilion of Catalonia for the 56th Biennale di Venezia (2015) and the Cyprus National Pavilion for the 51st Biennale (2005). In 2014–2015, she served as part of a curatorial “alliance” for the Istanbul Biennial (2015); in 2008 she served as a curatorial advisor for the Carnegie International and in 2010 for the 29th Bienal de São Paulo. Martínez lectures and writes regularly for publications including numerous catalog texts and critical

essays, and is a regular contributor to Artforum, among other international journals. Among her recent projects are the exhibitions *The Metabolic Age* at Malba in Buenos Aires (2015–2016) and *Undisturbed Solitude* at Künstlerhaus Hamburg (2016). She is currently preparing a project for the Sculpture Park in Cologne, opening in June 2017.

Bernadette Oehen is a biologist and economist and works as a senior researcher at Research Institute for Organic Agriculture (FiBL). Her research interests are farmers' decision-making processes and types of cooperation along supply chains. She has managed several EU projects on the coexistence of agricultural production systems with and without transgenic plants. Currently she is responsible for agroecology at FiBL and involved in the EU projects Diversifood and Healthy Minor Cereals.

Iliana Regan is a self-taught chef who began washing dishes at age 15 and hasn't left the restaurant industry since. Her cuisine highlights her Midwestern roots as a small farmer's daughter and emphasizes the pure flavor of the ingredients from her upbringing. It was tradition in her family to farm, forage, and homestead. Her dishes highlight these practices, sometimes sung and sometimes whispered, within her seasonally focused menus. She orchestrates tasting menus aimed at pleasing the senses and extracting the essence of terroir, telling the story of her Midwestern heritage.

www.elizabeth-restaurant.com, www.kitsunerrestaurant.com, www.bunnybakeryandworkshop.com

Hanni Rützler is a nutritionist and founder of futurefoodstudios in Vienna. A food expert and trend researcher, she has been investigating changes in our gastronomic culture for many years now. Together with cultural scientist **Wolfgang Reiter**, she produces studies and books on the future of eating and the challenges facing the food industry. Her "Food Report", published annually since 2013, has become established as an important identifier of trends in the food and beverage industry.

Holger Stromberg grew up in Waltrop in a family in the hospitality business boasting more than 180 years of hospitality experience. He was awarded his first *Michelin* star at the age of 23, the youngest chef to do so in Germany, and after training in renowned award-winning restaurants, became chef de cuisine at Mark's Restaurant in the Hotel Mandarin Oriental, Munich in 2002. As a founding member and president of Junge Wilde e. V., Stromberg and other up-and-coming chefs revolutionized the young avant-garde cuisine and hospitality scene in Germany. In 2003, Stromberg started up on his own as the founder and managing partner of f.e.b. GmbH in Munich. He and his team offer a wide range of services from catering & events-related services to consulting, nutritional advice, cookery courses, school catering and advice on systems & hospitality. Stromberg also runs various hospitality and event formats. As chef for Germany's national

soccer squad, he has been on the team of advisers for the German Football Association since 2007. www.holgerstromberg.de

Anton Studer has been a perfumer for the past 40 years. In the 1990s, because of the growing demand for gourmand notes, he trained as an aromatics specialist. His field of expertise is herbs and spices and how to combine them to effect. His experience in distillation and extraction techniques and in investigating chemical processes led to a fruitful collaboration with organic cook Stefan Wiesner, resulting in a large number of creative “food pairings”.

Antonia Surmann is a freelance art historian and teacher in Berlin. She works in fields such as welfare organizations of the 19th and 20th centuries, public housing and 20th-century design history.

Professionally, in the media and in private, **Thomas A. Vilgis** investigates the subject of science in the kitchen and likes to enjoy simple things with a glass of wine or beer. For him, cooking starts at the market, which is why he takes any opportunity that presents itself to visit the markets in unfamiliar cities and surroundings and, when time allows, to visit regional restaurants. At Mainz’s Max Planck Institute for Polymer Research he conducts research into such subjects as the theory of soft material and food chemistry. Vilgis is coeditor of the magazine *Journal Culinaire – Kultur und Wissenschaft des Essens* and the author of numerous books and specialist articles on the science of cooking and on the physics and chemistry of foods.

Bernhard Waldenfels is Emeritus Professor of Philosophy at Ruhr-Universität Bochum. He has been awarded an honorary doctorate by the universities of Rostock and Freiburg. He has been visiting professor in such places as Hong Kong, New York, Prague, Rome and Vienna. His work focuses on the responsive phenomenology of the foreign, the body and the senses as well as on French philosophy.

Together with Jörg Wiesel, (Prof.) **Nicolaj van der Meulen** has since 2013 headed the Institute of Aesthetic Practice and Theory at Hochschule für Gestaltung und Kunst FHNW in Basel. He studied History of Art and Philosophy in Berlin and Basel. He qualified as a university professor in 2014 in the field of fine arts at Universität Hildesheim with a thesis on images, space and performance in the late-Baroque Benedictine Abbey of Zwiefalten. Van der Meulen’s work focuses on the theories of pictorial practices and art from the late 18th century to the present day. Publications: *Der parergonale Raum. Zum Verhältnis von Bild, Raum und Performanz in der spätbarocken Benediktinerabtei Zwiefalten*, Wien/Köln/Weimar, 2016; van der Meulen/Wiesel: *Ästhetische Praxis als Dialog*, in: Kaupert, M./Eberl, H. (2016): *Ästhetische Praxis*, Wiesbaden, pp. 263–282; *Ästhetische Praxis*

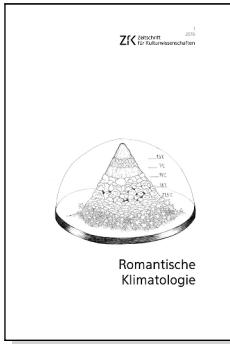
als eine Theorie der Praxis in Gestaltung und Kunst, in: Langkilde, K. (ed.) (2013): *Verortung: Das Wissen der Künste*, Basel, pp. 33–40.

Julia von Mende, a graduate engineer, investigates spatial constellations and the structures of human nutrition in the context of cuisine, house-keeping and the urban sphere. Her last position was as research assistant in the base project “Anthropocene Kitchen” for the excellence cluster “Bild Wissen Gestaltung” at Humboldt-Universität in Berlin.

Together with Nicolaj van der Meulen, (Prof.) **Jörg Wiesel** has headed the Institute of Aesthetic Practice and Theory at Hochschule für Gestaltung und Kunst FHNW in Basel since 2013. He graduated in Theater Studies and German in Munich. In 2007, he qualified as a university professor in Theater Studies at FU Berlin with a thesis on the cultural history of piracy. The focus of Wiesel’s work is on fashion and performance as well as on the theory and history of the theater. In their joint work, Wiesel and van der Meulen look into the theoretical differentiation of aesthetic practices as criticism. The topics in which they are currently interested are images, fashion, performativity and cookery. Publications: van der Meulen & Wiesel: *Ästhetische Praxis als Dialog*, in: Kaupert, H. M./Eberl, H. (2016): *Ästhetische Praxis*, Wiesbaden, pp. 263–282; Reenactment. Zur Dramaturgie kulturhistorischen Wissens bei Rimini Protokoll und Friedrich Dürrenmatt, in: Caviezel, F./Florenz, B./Franke, M./Wiesel, J. (eds.) (2013): *Forschungsskizzen. Einblicke in Forschungspraktiken an der Hochschule für Gestaltung und Kunst FHNW*, Zürich, pp. 107–113; Tierähnlichkeit – kulturelle Verortung des Animalischen, in: Langkilde, K. M. (ed.) (2013): *Verortung. Aufzeichnungen der Hochschule für Gestaltung und Kunst FHNW*, Basel, pp. 155–166.

Stefan Wiesner is a renowned chef and author of books. Together with his wife Monica he has, since 1984, been managing Gasthof Rössli in Eschholzmat, Lucerne, an establishment which boasts 17 *Gault Millau* points and a *Michelin* star. Wiesner made his name as the “alchemist” and “wizard” of Entlebuch; his is an “avant-garde organic cuisine” based on the use of organic regional products and elements and on the experimental techniques used to process them. His gourmet menus combine culinary/gustatory experiences with reflections on ethics, ecology, music, aesthetics and art.

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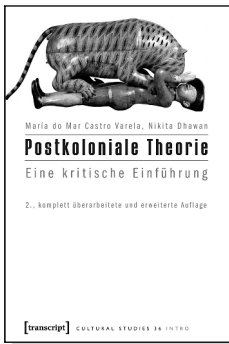
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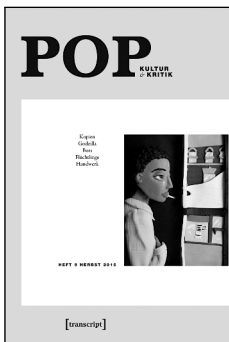
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