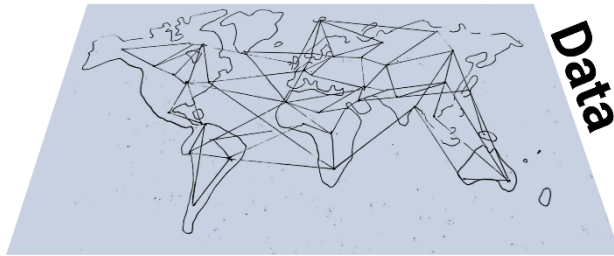


RIVERBANK BUFFET *menu zine*

Julian Staddon & Roland van Dierendonck
10 September 2021

Ecologies

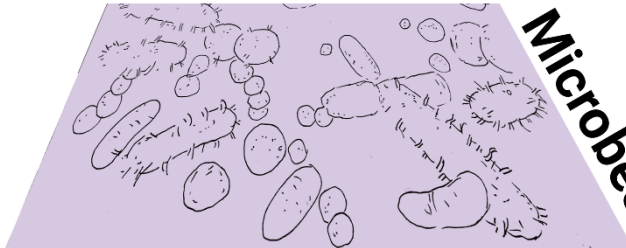


Data



Geography

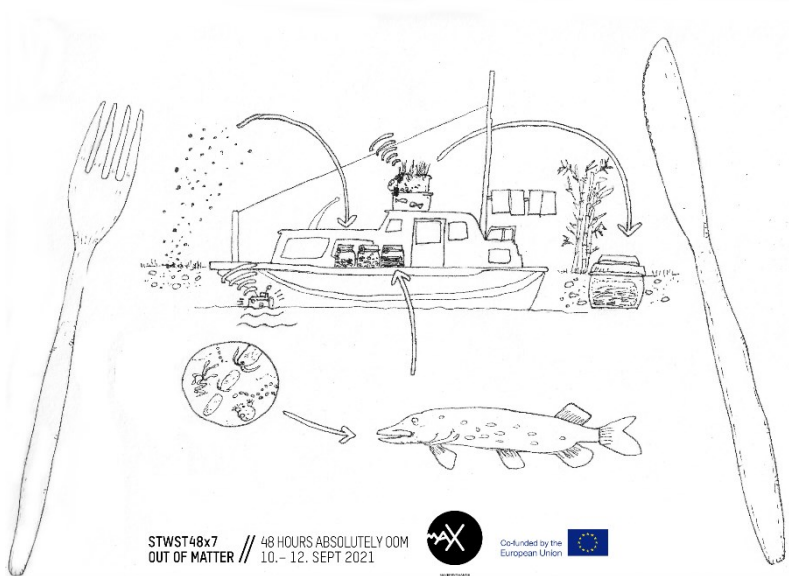
Food



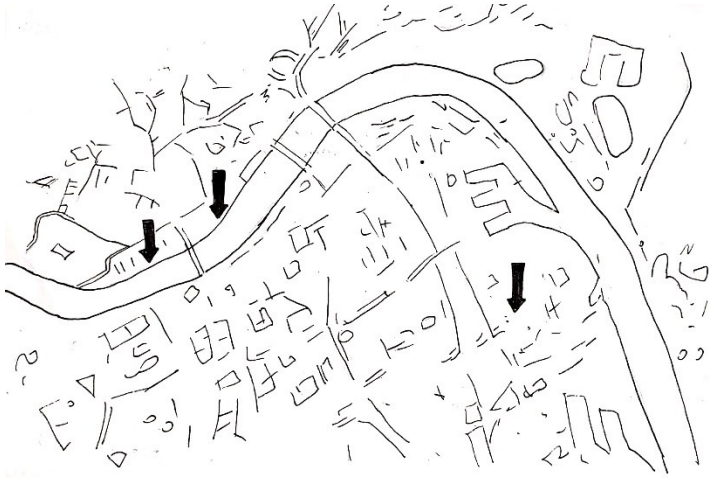
Microbes

intro

In this buffet we journey through local ecologies, presenting 10 bites and drinks made with microbial fermentation processes, accompanied by 10 bio-digital artworks. This project brings together several different approaches to food production from around the world, as well as adding a twist to Austrian cuisine. Using food grown exclusively along the Danube, prepared with traditional and modern methods that address pollution, ecosystem recovery, and health through artistic analysis and experimentation with microbes.



locations




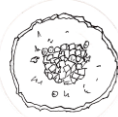








TeleAgriCulture Test Kitchen @Rudolfstraße: A test kitchen for fermentation as well as an urban space for farming. Situated in a heavy trafficked area around Rudolfstraße since 2021, it explores communal approaches to sustainable agriculture.

Deckdock @Donaulände: The site of the Riverbank Buffet. Deckdock is a stretch of land along the Danube dedicated to cultural activity, run by Stadtwerkstatt since 2009.

Hollabererhof @Industriezeile

The Hollabererhof is a family-run farm located in the middle of the industrial harbour area of Linz. Although currently surrounded by industry, it has existed at its exact location since the late 15th century (1485). Christoph Wiesmayer's Schwemmland facilitates the Hafengarten: the first community garden of Linz, where most of the food for this project was grown. Franz Wiesmayer, the last fisherman of the Danube, provided the fish.

Food	Drink	Artwork
0 Digging up Kimchi	Lemon Hollunder Soda	
1  Semmelknödel with beer, beer cheese, lactoberry & honey sauce, on a shiso leaf	Sauerkraut saft	Microbe Map. An introduction to the menu
2  The Wanton Trio (Sauerkraut, fish kimchi, vegan kimchi) with Hollaberer Hofasco and Curry Zucchini Relish	Apple Kombucha	TeleAgri-Culture Data Network Rhizomatic cloud/crowd agricultures
3  Rhizome_kurbis: roast pumpkin with pumpkin soy sauce, pumpkin and pumpkin miso mash, kurbiskernöl and seeds	RotéShiso Kombucha/ Syrup with soda	Chrono-microscopy (Trailer) Microbial movement
4  Tartare Twist: Miso beetroot tartare & dried apple rings with roasted hazelnuts	Kefir Lemonade	Soil chromatographs Local soil analyses
5  Danube Donburi: Signal crayfish and red shiso nigiri (Österreis, lacto koji water butter, shiso kombucha vinegar, ginger gari and kren)	Pro-biotic ginger beer with soda	The realest food chain On-site food web

6		Frisch Frisch Fisch Fischerman Franz's daily catch with frischkäse topfen on sourdough bread with fermented pickles and zwetschke (plum) umeboshi	Apple Rhabarber orange vinegar fizz with honey and rosemary	SWAN_ TWEETY Twitter activism against preventable swan deaths
7		PowPow Punjene Paprika (jalapeño pepper) and bean & bokchoi salad roll	Lemon Lime Kefir Water	Swan_ panda AV coding with air pollution data
8		BBQ Beijing Donau Duck: Shio Koji marinated local roasted duck with bbq Kriecherl (plums) and tobacco Peking duck sauce, on lettuce with Lacto blueberry grilled corn ribs	Berry Kvass	Symbiolux Anti-winter depression lamp connected with TeleAgri- Culture kit data
9		Chiso Sourdough with Lacto Peach Hollaberer Basil and Onion Jam, Linzer Honey and pickled onion	Sturm Spritz 4%	Feel your Fermented Biome Preview
X		Rhubarb Cake with Rum Plums, sunflower seeds and honey	Ginger Most Mead Soda Toast 7%	Rage against Fireworks Compilation

microbes & fermentation

In **lacto-fermentation**, bacteria of the genus *Lactobacillus* break down the sugars in fruits and vegetables, producing a sour flavour. A high percentage (3%) of salt is added to prevent other bacteria or moulds from taking a hold. Examples of lacto-ferments in the Riverbank Buffet are the kimchis, kren (fermented horseradish) and sauerkraut.

Koji is a strain of the mould *Aspergillus oryzae*, typically used in the Japanese cuisine. It produces enzymes that break down proteins in rice, beans or grains into amino acids, producing the *umami* flavour. Examples of koji ferments in the Riverbank Buffet are shoyu (soy sauce), and shio koji (fermented rice). And miso (cooked soybeans mixed with koji).

Yeasts ferments break down sugars and produce carbon-dioxide and alcohol. Examples of yeast ferments in the Riverbank Buffet are beer, bread and apple most.

SCOBY stands for "Symbiotic Culture of Bacteria and Yeast". A community of lactic acid, acetic acid bacteria and yeasts that lives on sugar and tea, creating the sour drink known as Kombucha.

Bacillus subtilis is a bacteria prevalent in soil. It is used to break down soy beans in the slimy Japanese tradition of *Natto*. Due to the controversial flavour we decided not to include it in the buffet menu, but you are invited to taste it during the Workshop on Saturday 11th, 11:00 - 13:00.

lists of artworks

1. **Microbe Map** Introducing the different layers of the project: microbes, urban farming, data, using the graphic on the front of this menu.
2. **TeleAgri Culture Data Network** Rhizomatic cloud/crowd agricultures
3. **Chronomicroscopy** (Trailer). A video work exploring microbial movement and interaction
4. **Soil chromatographs.** Circular filter paper separations of local soils
5. **The realest food chain.** Food as a medium for food web visualization
6. **SWAN_TWEETY.** Twitter activism against preventable swan deaths due to high waves produced by speeding boats on the Danube
7. **Swan_panda.** Documentation of audiovisual live coding with air pollution data
8. **Symbiolux:** anti-winter depression lamp connected with TeleAgriCulture kit data
9. **Feel your Fermented Biome** preview of residency translating personal microbiome research into haptics (touch), at *Coalesce* (Buffalo) in 2022.
10. **Rage against Fireworks:** short video compilation providing visual alternatives for fireworks because of their polluting and disturbing effects, ahead of the Klangwolke. Reprise of earlier artworks.

biographies

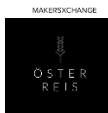
Julian Stadon (AUS, 1981) is an Linz-based artist and PhD candidate at Brighton University, researching augmentation aesthetics. He lecture at Kunstuniversität Linz and runs marart.org and TeleAgriCulture. @julztagramz @teleagriculture teleagriculture.org

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Botanischer Garten Linz

SCHWEMMLAND



Tele
Agri
Culture

STADT
WERK
STATT