

# the metabolic kitchen

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mit Nina Gernes und Claire Gaudron,  
Lise K. Larsen

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Lynn Peemoeller

Todosch Schlopsnies  
Jan "Pastor Leumund" Theiler

**food expert** Lynn Peemoeller

**typ** rauminstallation und performance

**zusammenarbeit** mit Haus der  
Kulturen der Welt

**zeit** 10. – 13. Januar 2013

**fotos** raumlaborberlin und Teresa  
Becherer

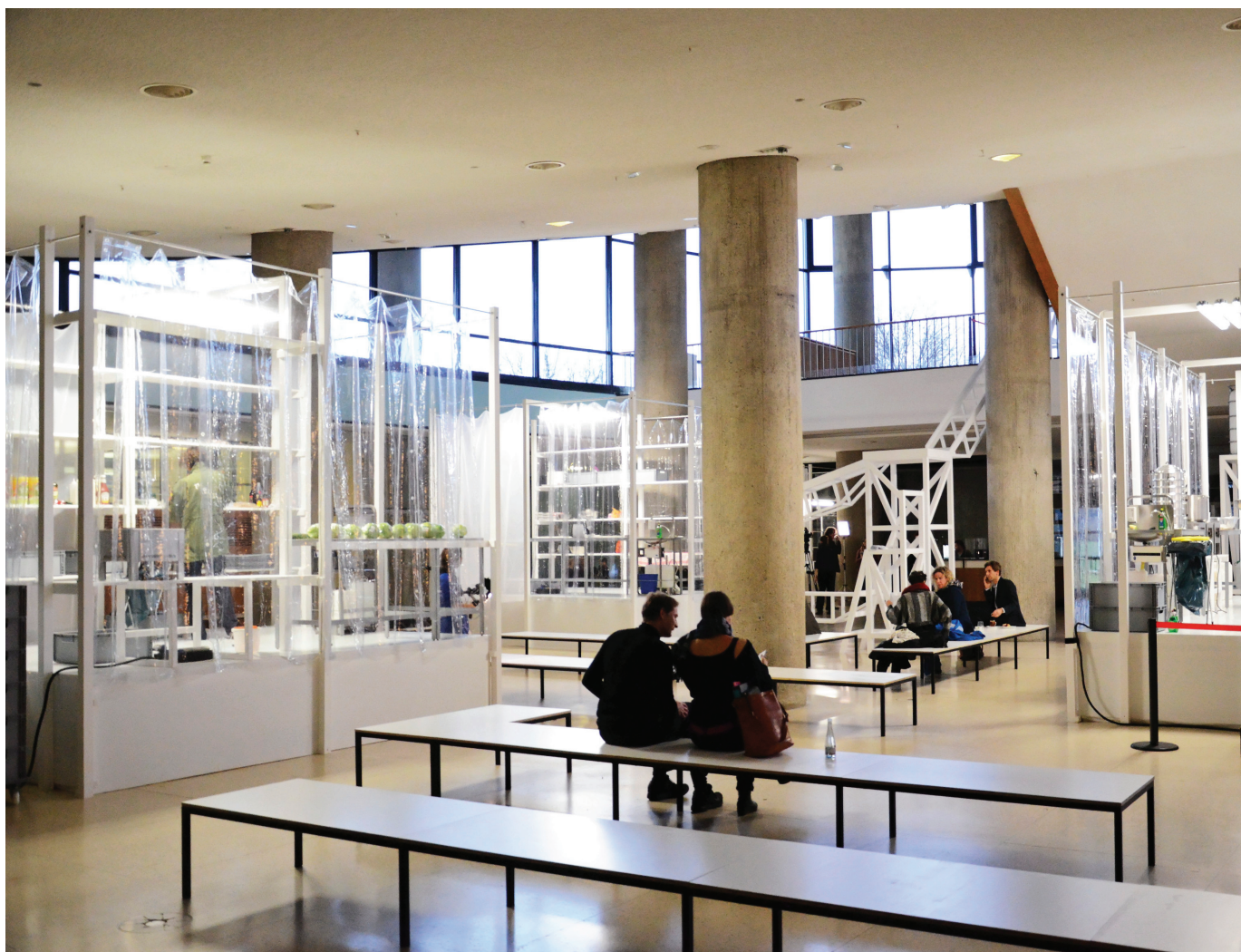
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I am nature, I am machine, I am social, I make, I dream, I feel, I sit down, I eat. I am human. Purity is a fiction of the past, contamination is everywhere, form reigns, the mixture of everything with everything - we felt this was inevitable, now we know it is.

The metabolic kitchen is inspired by the simultaneity of food cultures in contemporary food production. Plants and animals are raised in mechanised, industrial plants and then harvested, slaughtered and processed more or less automatically. At the same time, urban gardeners start raising their own locally grown food while regional farmers produce organic goods. In a city like Berlin, with its multitude of lifestyles, these contradicting ways of understanding food coexist naturally.

The kitchen looks at metabolism as the basis for all life on the planet. It happens all around, most of the time unnoticed. The kitchen looks at a range of contemporary recipes and slightly alters them, performatively introducing a metabolic step into the space. In the metabolic kitchen, we shift the focus away from the physical form of food to its experience. The metabolic dishes are served in a way that highlights the extra treatment they have undergone before being offered for consumption. In this way, the metabolic kitchen touches some aspects of the Anthropocene: humans (as part of nature), plants, animals and the machines (a fourth "population" on earth) are all integral parts of the life and death cycles that are inherent in food production. The metabolic kitchen takes this step.

The kitchen delivers a minimum of 100 portions per day. The production runs continuously through the program, with a production focus from Thursday to Saturday from 5pm to 10 pm, and on Sunday from 10:30am to 3:30pm. The food is offered for free and as soon as it is ready, it can be picked up and consumed on the spot by the guests. Inside the HKW, the kitchen presents four platforms, each with its own distinct program. Next to the entrance is the distribution platform, followed by mincing, steaming, and montage. Outside, just in front of the auditorium on the roof terrace is the fifth platform: the fireplace.

The guests are invited to pick up their portions at the distribution platform next to the entrance. Microwave ovens are provided for adjusting the temperature of the dish as desired. To avoid d





Each day a different dish will be produced within in this set-up.

day 01: the Whole roasted ox  
first portion ready: approx 7:30pm







day 02: pizza  
first portion ready: approx 6pm







day 03: beef broth with flädle  
first portion ready: approx 7:30pm







day 04: Hamburg-style corned beef hash (Labskaus)  
first portion ready: approx 1pm







Time to eat







Time to clean

