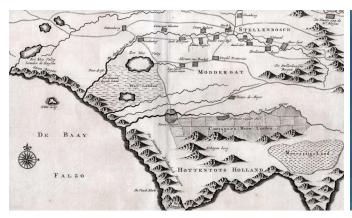
FOOD FOR LANDSCAPES | RECIPES FOR SLOW DISASTERS AT DESIGN WEEK CAPE TOWN

The result of a Field Kitchen Activation in Lynedoch





EXHIBITION VENUE: Church House, 1 Queen Victoria Street, Cape Town

EXHIBITION OPENING HOURS

23 - 25 October 2025 10:00 - 17:00

26 October 2025 10:00 - 16:00

INTERACTIVE SESSION WITH THE PUBLIC

26 October 2025 14:00 - 15:30

ABOUT THE FOOD FOR LANDSCAPES | RECIPES FOR SLOW DISASTERS INSTALLATION

Field Kitchen is part of Field Hospital, a methodology being activated across three continents. It uses art, food, and ecological research as a provocation to explore restoring damaged landscapes of <u>Slow</u> <u>Disasters</u> and rebuild relationships between people and place.

Slow Disasters is a term artist Andrew Merritt from the United Kingdom coined to describe the long-term destruction of landscapes and their bioculture. For the first step of a long term activation in South Africa, Andrew and local collaborator Loubie Rusch of the Sustainability Institute in Lynedoch, are partnering with the British Council and South Africa Design Week.

In a first exploration in the Lynedoch Valley, a group of local participants will interact with visual representations and food flavours that indicate how relationships with food and place have altered across time. Four maps of the Valley, each representing a different period in its history, along with tasters and sample packaged foods from each period, will illustrate how the Valley's *Slow Disaster* has played out. Questions such as "What food does the landscape need" and "Is there an appetite for interventions that regenerate lost relationships?" will provoke the participants to mark onto the maps how they see recipes or interventions revealing pathways to healing.

The result of the first Lynedoch activation is open for public viewing at Church House during Design Week in the form of an installation called **Food for Landscapes | Recipes for Slow Disasters**.

Andy, Loubie and some of the participants in the first Lynedoch activation, are hosting a public interactive session at Church House on the 26th October at 14:00 - 15:30.

















About the artist and the Field Hospital | Field Kitchen Project

Andrew Merritt, the initiator of *Field Hospital*, is an artist and co-founder of <u>Something & Son</u>, a collaborative practice creating socially and environmentally engaged projects. Past projects have been commissioned by Tate, V&A, and the Gwangju Biennale. His work often takes the form of functional sculptures, community infrastructures, and speculative systems that reimagine relationships between people and the planet.

Work has been exhibited internationally, including Tate Britain, Tate Modern, V&A Museum, Gwangju Biennale, FACT Gallery, Deon Foundation, MAK Vienna, Artangel, Cultural Olympia, Somerset House, Folkestone Triennial, Design Museum, Wellcome Collection, Istanbul Design Biennial, South London Gallery and Museo Jumex amongst others. Andrew is also a founder of Makerversity, Somerset House.

About the local collaborator, the Local WILD Food Hub and the Sustainability Institute

Loubie Rusch is the founder of the <u>Local WILD Food Hub</u> which she coordinates at the <u>Sustainability Institute</u> in Lynedoch: an international living and learning centre where children, youth and adults explore the role of imagination in ways of being that are restorative, and where research and teaching impact social justice and sustainability futures.

The Local WILD Food Hub activates healing for people and their local environments by activating ways of normalising the use of the Cape Floristic Region's forgotten and dormant foods in their lives, food traditions and food landscapes. Its multistakeholder community of practice explores the risks, benefits and actions of its participants' strivings for equitable and just food system transformation. It is run in partnership with the Sustainability Institute and the DSI-NRF Centre of Excellence in Food Security at the University of the Western Cape and the University of Pretoria.

Other partners

This first Field Kitchen activation is made possible by contributions from the British Council, Design Week South African and the Centre of Excellence in Food Security.

For questions, please feel free to email Irma at localwild.cop@sustainabilityinstitute.net or to call the Sustainability Institute: 021 881 3500















