



Eathouse

Eathouse is a collective initiated to provide healthy affordable food, a generous meeting point and workshops on the topics of food culture, gathering and sustainable ways of living. It is an initiative set up in 2020 by artists Vlada Predelina, Ulufer Çelik, Merve Kılıçer and Jake Caleb.

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Eathouse x Alejandra López & Lena Longefay

Friday 26 November 2021

Kunstinstituut Melly, Rotterdam



Eathouse collective were hosted by Kunstinstituut Melly for an evening tasting session exploring the ecological thinking of medieval mystic Saint Hildegard von Bingen courtesy of invited artists Alejandra López & Lena Longefay. The practices of López & Longefay investigate food making and sharing as a process of healing and coming together. The audience were invited to join them in a collective investigation of the term Infusion through an edible installation of infused food and drink. Considering apparently opposite states of being such as wet & dry, fast & slow, warm & cold, liquid & solid, guests could concoct their own genealogical dishes from the selected foods and wonder who infuses whom, how, and when?

The project was made possible with the support of Kunstinstituut Melly and Stichting Droom en Daad, Rotterdam.



LIVE FEED: Vlada Predelina cooks Pelmeni

with/ Eathouse

South Explorer (online) Rotterdam

9 May 2021

LIVE FEED was an online cooking broadcast where Eathouse collective invited a Rotterdam based artist to share, discuss and demonstrate a recipe that resonates with their artistic practice. Each broadcast was hosted by different arts venues around Rotterdam and every venue had an open tasting session after the broadcast, these were attended by people from our collective network, as well as as workshop participants, and communities of and around each of the venues.

For the first iteration of *LIVE FEED*, artist Vlada Predelina shared a recipe for Pelmeni, a Russian dumpling from the Ural Mountains. Alongside the demonstration she talked through her research into the pelmeni's origin from nomadic Eurasian tribes and its subsequent appropriation by Russian Cossacks during their colonial expansion eastwards from the late 1500s onwards.

Pelmeni, *pel-men*, *pel - nyan*, or *ear - bread*. The pelmeni's name itself came from the languages of the Ural Mountains consisting of Komi, Udmurt, Mansi, and other nomadic people who occupied the mountainous region. The marginalised history behind this staple food of contemporary Russia, is one of violent state expansion to supress and control more nomadic ways of living. How can these histories be uncovered as we learn their recipe? Can demonstrating a recipe reveal the erased narratives stored within the 'ear-bread'?

This *LIVE FEED* was broadcasted as part of South Explorer from the kitchen of Paviljoen...aan het Water, Rotterdam for the audience to cook along at home.

The project was made possible with the support of CBK Rotterdam.



YouTube

LIVE FEED: Vlada Predelina cooks Pelmeni
9 watching now • Started streaming 98 minutes ago

3 likes 0 dislikes SHARE SAVE

Eat house SUBSCRIBED

Top chat

- nutmeg? 🍷 ✨
- nipiesesnicabeza Like mini pizzas!
- Tanya Perlina Looks tasty! I want more stuffing! 😊
- Zehra Jawaid lookingood!
- Ulufer Celik my mother is asking if you have ever eaten turkish manti
- Ulufer Celik bulgarian
- Ulufer Celik can we cook later
- Tanya Perlina Yam! Well done, guys!
- nipiesesnicabeza Looks amazing!!!
- Ulufer Celik thank youuuu!!!!!!
- nipiesesnicabeza Mine are allst done too :)))
- nipiesesnicabeza Thank youuuu

Ulufer Celik
Say something... 0/200

HIDE CHAT

Kitchens Recently uploaded Watched

LIVE FEED: Merve Kiliçer cooks Dolma with Diana Al Halabi and Lila Athanasiadou with/ Eathouse

Peach (online) Rotterdam
20th June 2021



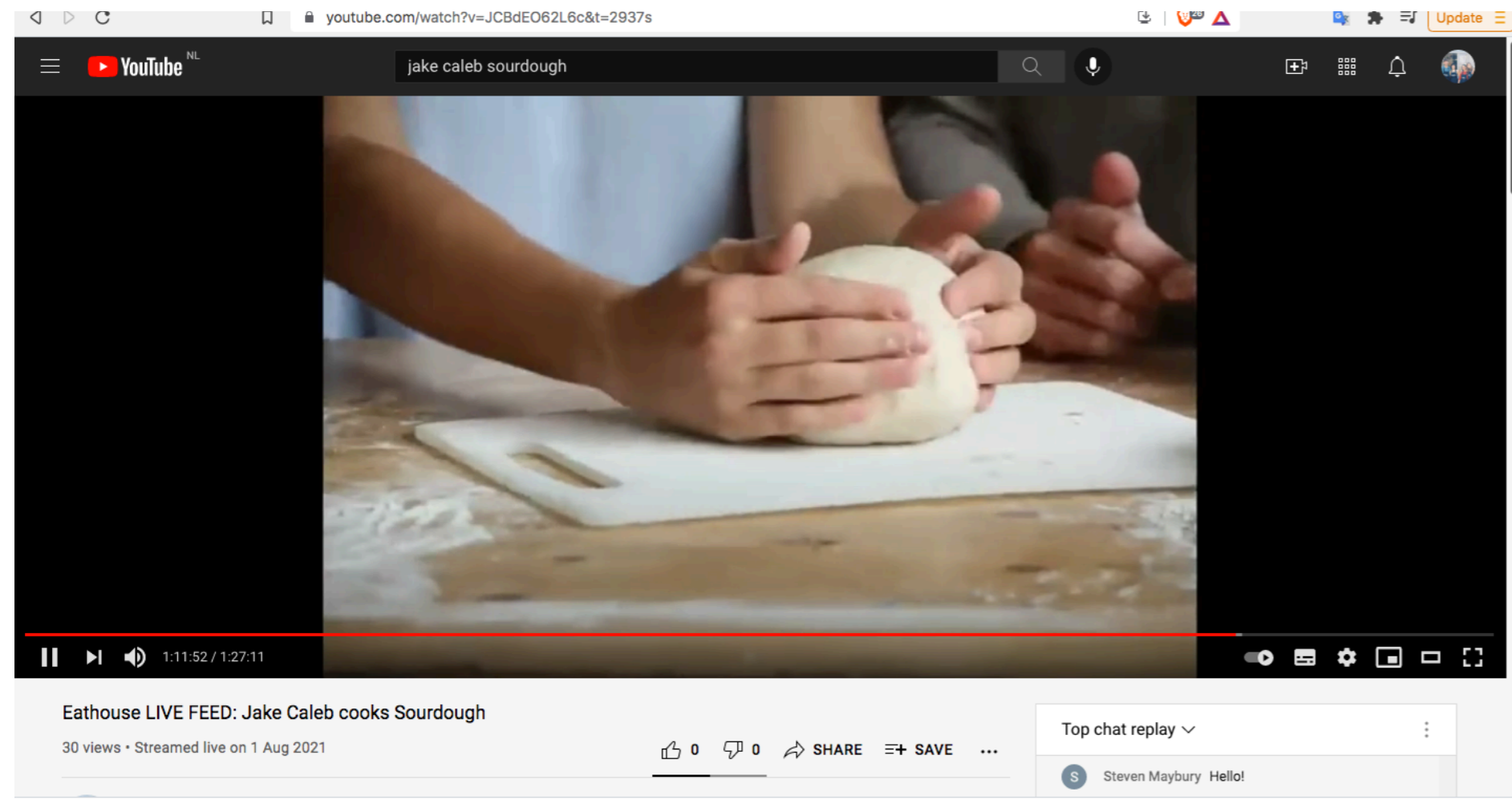
For the second rendition of LIVE FEED we cooked grape leaf Dolma with artists Merve Kiliçer, Diana Al Halabi and Lila Athanasiadou. Three recipes were shared along with conversations, memories and stories originating from different parts of Mediterranean. As we delved into differences and similarities of this dish, from names, tastes and rolling methods to family and cultural traditions.

After the broadcast we held a tasting session in the garden of Peach where guests could taste dolma from the three regions, accompanied by sauces, herbs and drinks.

This edition of LIVE FEED was kindly hosted and broadcast online from Peach, Rotterdam and supported by CBK Rotterdam.

**LIVE FEED: Jake Caleb cooks Sourdough Bread
with/ Eathouse**

Projectruimte Attent (online) Rotterdam
1st August 2021



For the third rendition of LIVE FEED artist Jake Caleb demonstrated how to make sourdough bread. The broadcast delved into the history of bread alongside the process, from feeding the starter to baking the final loaves.

Made by tapping into dormant natural yeasts and bacteria in the environment, bread has been a staple in sedentary human cultures since 500BC. Jake discussed his interest into the domestication and commodification of wheat and how its harvest and transformation into bread is intrinsically linked to the start of early states and our sedentary lifestyles to this day.

Through the demonstration, the simple components of sourdough: flour, water, salt, heat and time evolve into an incredibly labour intensive process.

By baking a traditional European loaf – a remarkably stable concept for thousands of years – the step by step process allowed an insight into our contemporary and historical fascination in bread and how humans perhaps didn't domesticate wheat but wheat may have instead domesticated humans.

After the broadcast we held a tasting session in the garden of Attent, the bread was baked in situ in the traditional clay oven and served with homemade dips.

This edition of LIVE FEED was broadcasted online from Attent Project Space, Rotterdam and supported by CBK Rotterdam.



LIVE FEED: Ulufer Çelik cooks Gombe with Sennur Turgut

with/ Eathouse Kunstinstituut Melly (online) Rotterdam

28th August 2021



Eathouse x Kunstinstituut Melly

24 views • Sep 27, 2021

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Kunstinstituut Melly
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This event is the last rendition of LIVE FEED. It was a step-by-step demonstration of the making of Gömbe, a unique recipe from central Anatolia, accompanied by the excerpts of Ulufer's artistic research focusing on the dual nature of opium harvest in Doganhisar village (Turkey) in relation to ecology, pain tolerance, and womanhood. During the event, special guest Sennur Turgut shared her experiences and tips on this pastry filled with poppy seed paste. The event was broadcasted both on the website of Kunstinstituut Melly and on the YouTube channel of Eathouse.

During the weekend, the video recording and the visual material of the research was screened in MELLY, where also the Gömbe was served to visitors.

This edition of LIVE FEED was supported and hosted by Kunstinstuut Melly, Rotterdam with additional support from CBK Rotterdam.

Paviljoen
... aan het Water

157

YOUR



Eathouse cooks @ Paviljoen aan het Water

with/ Eathouse

Paviljoen aan het Water, Rotterdam

May - September 2020



Photos courtesy Ash Kilmartin & Manon Verkooyen

For the 2020 summer season, Eathouse cooked and hosted the restaurant at Paviljoen...aan het Water.

Eathouse's kitchen takeover took inspiration from FOOD, a restaurant started by artists Carol Goodden, Tina Girourd and Gordon Matta Clarke in New York City in 1971. FOOD provided artists who worked there with an alternative income as well as creating an informal meeting space – where relationships could be made, plans started and ideas exchanged – amid the hustle and bustle of each evening's service.

At this moment, a regularly open artist-run meeting space was missing in Rotterdam. In Rotterdam-Zuid there are also few places to buy affordable and healthy restaurant food. The takeover asked whether such a space is possible amidst the cities rising rents and rush of property investment.

Alongside the takeover we also had regular meetings where we asked questions such as:

Are there also alternative models of funding and supporting ourselves as artists to be found?

Can a space be made that generates a community from its guests, artistic or otherwise, each and every night?





For the takeover Eathouse cooked a selection of dishes from their personal backgrounds, such as Turkish kebabs, Russian salads, vegetarian barbeques and childhood desserts. Taking place during the dramatic shifts of the pandemic, the takeover provided a space for people to meet over food as government measures relaxed. First by providing a take-away scheme to share a meal with a neighbour (Give & Takeaway); by ordering a meal for yourself, you received a free one to give away to a neighbour or friend. Later by providing an affordable three course dinner to be eaten outside in the garden by the river Maas, and eventually inside when it became possible again.

We come together to make homely food from our family recipes and created a space for gathering for quick snacks, long meals, hearty food, workshops, chats and alternative education.

