1111111111111 LAST 51P 1111 non Kitchen MINUTES: 21,47

A Performative Space

Common Kitchen Smell What's Cooking

Common Kitchen - Smell What's Cooking The Common Kitchen is an attempt to explore cooking and kitchen practices as active learning processes and as an artistic strategy. Rather than simply idealizing cooking, we engage deeply with the process and its collective knowledge streams. In our hyper-capitalist era, it's essential to reframe the kitchen and cooking as artistic subjects with rich relational aesthetics and labour relationships.

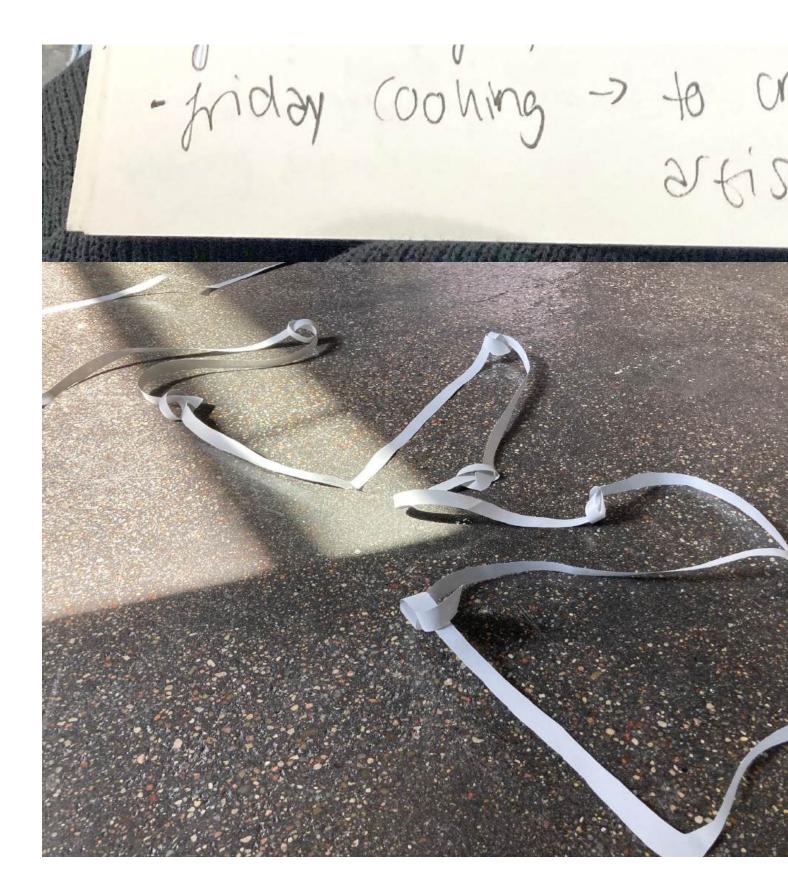
We've set up an interactive kitchen space in the middle of our studio, inviting ourselves and friends to experience. We also extend the Common Kitchen to the Nachbarschaftshaus Kreuzberg, embracing a larger spectrum of social realities in the neighbourhoods. It allowed us to understand the class scope of the kitchen practices. These diverse kitchen experiences offer deep insights into the performative character of kitchens and cooking.

Performing kitchen

"Performing kitchen" is a notional framework that maps the labour and actions within the kitchen space, interrogating the persistence of gender norms and the origins of the labour. It prompts us to consider whether the kitchen occupies a central or peripheral role in the home and how its spatial dynamics influence motion and relations. This approach views the kitchen as a stage where daily performances of cooking, caring, and communal interaction take place. It reveals the intricate interplay of tradition, innovation, and social constructs, positioning the kitchen as an evolving site of cultural and emotional significance.

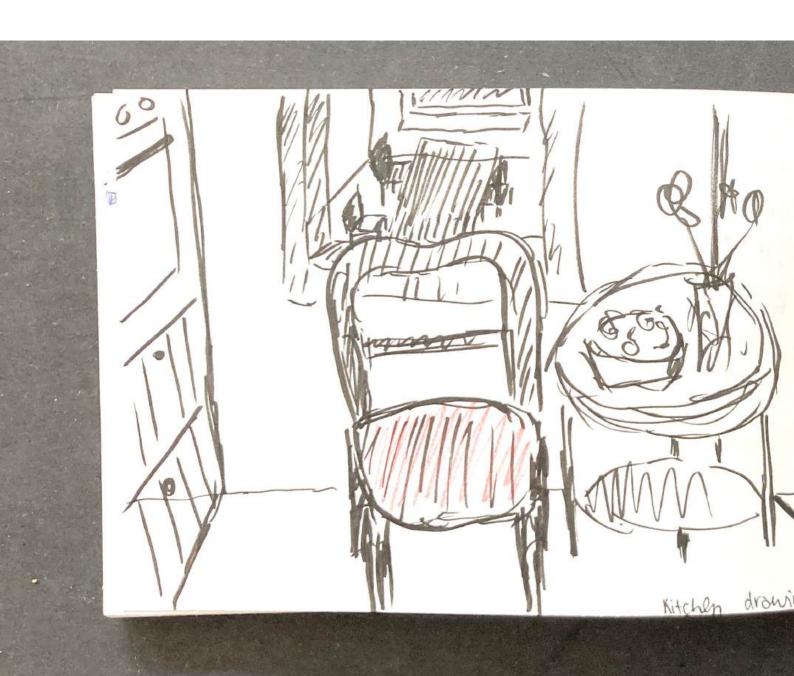






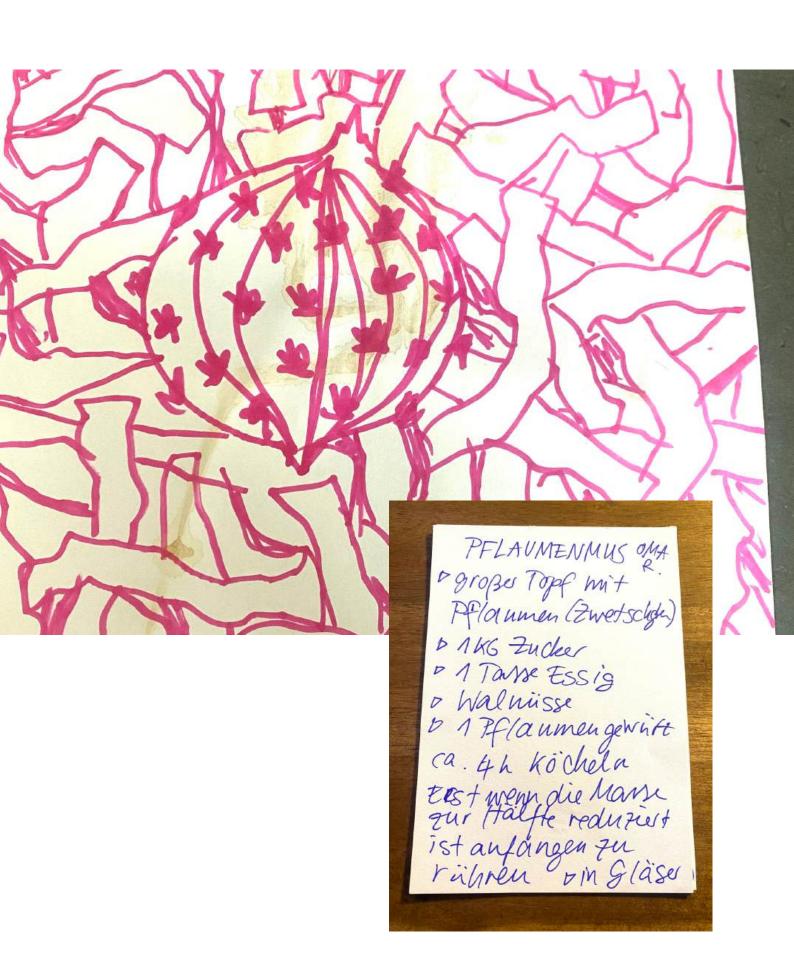
to the ego of the

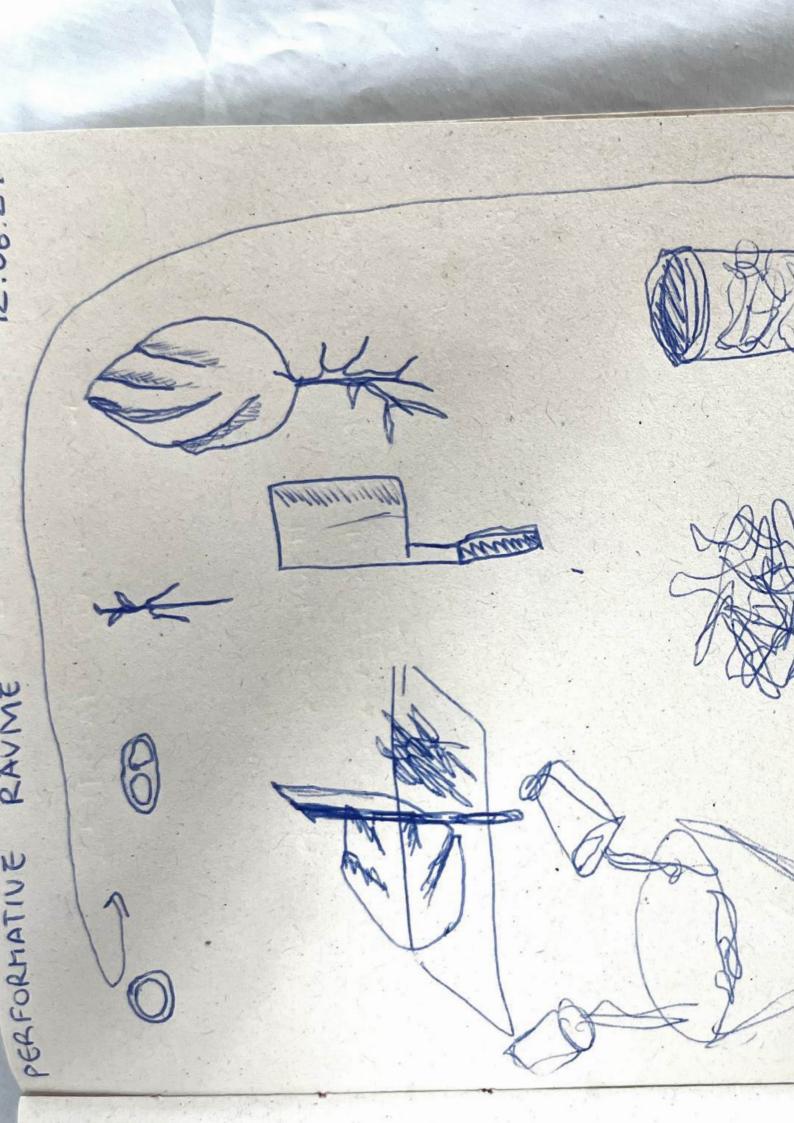




















Making a tea always reminds me of my friends in England.

There I started drinking tea. It took me a while to get used to it,

enjoy it.

At the afterparties, when the light weilt start to come through the writains,

someone would take responsability for tea making.

Hom former Memorising the preferences of each tea drinker.

Milk? Sugar? Digestive bisauts?

Patience is needed, making sure you don't been your tongers.

There is time Waiting for the biscuit to soften, or letting it crumble.

There's a beginning and an end to this ritual, but you can decide if you want to put the Kettle back on or just owing by for a cuppa.

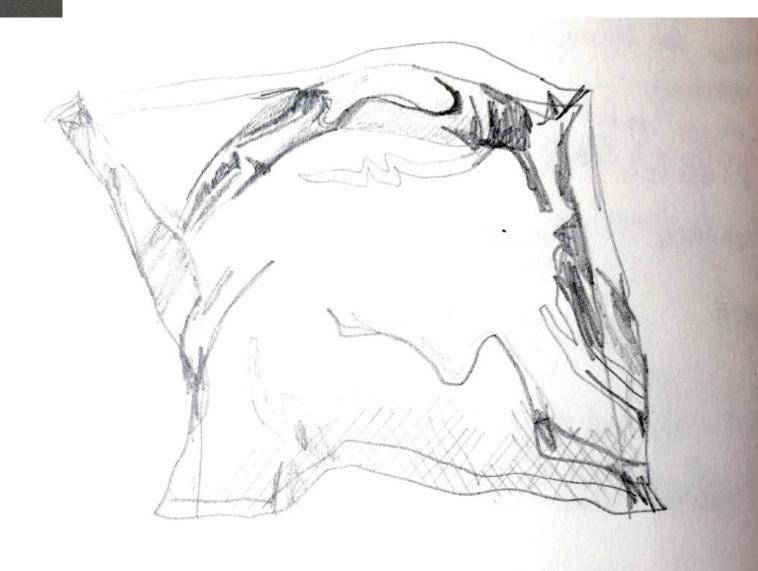
Eva always wraps the string of the Vea bag around the cy handle. Luna always takes it out after the recommended time. Her house was filled with plates stacked of stacked up bea bags.

Mazz drinks it in their garden, with milk and a cigarette.

It makes me thinks of rain. I leave the hear bags in.

It allows me to take the time. I like to hold the up between my hands, or place it on my checks and shoulders, letting the muscles undy between the muscles undy.





13.6.2024 CHILLI, SALZ

Step 1: - cut all magnedients
- blend the dry spices

Step 2

76 Ste Step 3: - Put spice - add the - Frije the Centile, Orion, Garlie - add the in natural oil add the - Cover with cold Water, bring to boil

Step 2 1/2: - Coole the vice

Step 3: Plus tomab pask
- put spice blend in hot oil
- add the vese tables and
soft tentils
- add the soft lentils
- add the tomatoes and
Water





