

Open Studio in der Passage: Food and Beverage Concept

Following the exhibition title of „sprinkle never in-a-rush essence“, the food and beverage concept wants to take up the main idea of connection with the location and the experimental character of the open studio. In the research process, among other things in conversation with the two artists Jolijn van den Heuvel and Bas de Weerd, I decided to focus on the three “ingredients“ which seemed to be essential for me.

Since the two artists worked over several weeks not only for, but with the Kaiserpassage in Bonn as well as City itself and the surrounding area, it was important for me to underline the local focus by using only local products. The by Jolijn van den Heuvel often used change of perspective on banal but also absurd elements of daily life that surround us without really catching our attention usually, motivated me to include especially local products we are often not aware of or which we normally do not consider as local.

As a second ingredient I wanted to underline the temporary, one could almost say the ephemeral character of the exhibition. Not as something bad, but rather as an awareness. Reflected, among other things, in Bas de Weerd’s work with Light & Shadow. Therefore I tried to set a conscious spot on seasonal ingredients.

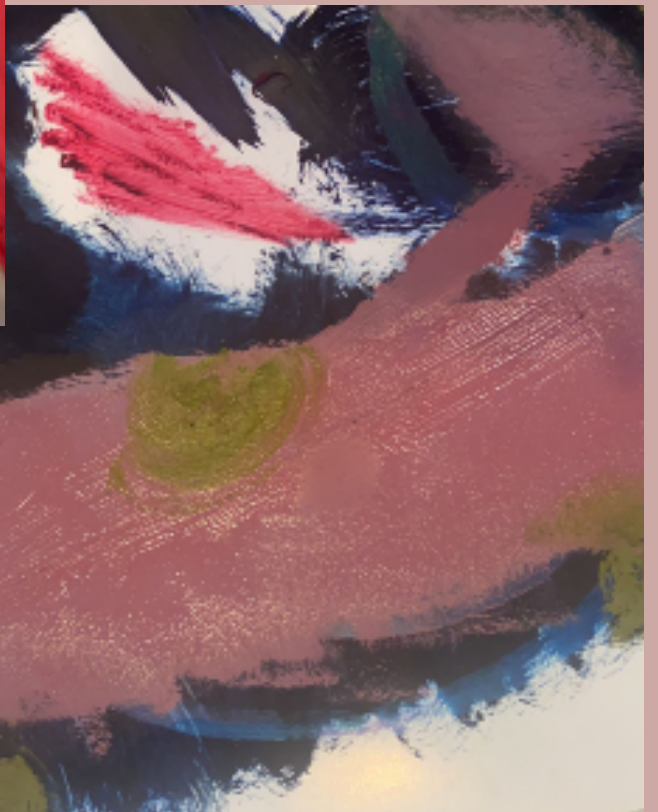
Last but not least, as I found out in the exchange with the artists, the constant work with contrasts is an important component in the work of the two artists in general, as well as in the context of this exhibition. On closer inspection, we can discover several things that are in a contrast to each other: there are the light pastel colors in Bas de Weerd’s paintings which are always mixed with some darkness, there is the transience of the annual honesty plant Jolin van den Heuvel works with which becomes a permanent element, there is the empty local shop which was originally designed for the opposite.

For the food and beverage concept, I wanted to take up this conscious handling of what at first glance appeared to be contradicting, in order to create a different culinary view of the existing local as well as of the seasonal products and, in the best case, subtly but delicious, strengthen the view with which we look at the exhibition.



Both local and seasonal, the Plum serves as a perfect base for our (alcohol-free) cocktail. The Thyme as well as the lemon juice and the orange build a nice contrast. The sugar syrup creates some sweetness, while the soda makes it fresh. For those who want, a little bit of Gin can be added as well.

Another reason why I choose this cocktail is its pastel colour reminding a little bit of Bas de Weerd's paintings and its natural fluid transition from lighter to darker points, from light to shadow, created by the contrast between the plum juice and the soda.





When it comes to food, I decided for Pumpkin, Carrot and Beetroot Fries from the oven together with Thyme, Rosmarin and wild Garlic Pesto. All seasonal and local products which are deeply rooted here in this region. Additionally, I have added a ragout of chestnuts and oyster mushrooms from the region, topped with apple slices and cranberries to build a contrast between the herby and the sweet taste from the fruits. For those who wanted the option with meat, wild boar salami from Bonn was served.

Beside the taste aspect, the aesthetic aspect of course also played a role. Therefore I specifically tried to work with food that offers a wide colour palette, such as Beetroot and wild boar salami. Beside this, it was also important to me to work, in some way, with an optical randomness, almost as if the dish had fallen from a tree like this or if it was accidentally spotted on the street. The botanical aspect with the help of the filigree cranberries were supposed to take up the work of Jolijn, who consciously works with this filigree in many of her works.

