

aperitif

digestif

Overview



The individuals in this photo are artists.

This activity is part of a contemporary art performance.

Combining food with conceptual/visual/performance art allows such works to be 'easily digestible' by audiences who are not so familiar with it.

Caravansarai and Babayan Culture House will provide a collaborative project structure in which Turkish and Dutch artists will work individually on art works based around the concept of food and food culture.



Purpose

To emphasize the ongoing historical diplomacy between Turkey and The Netherlands by staging a contemporary art and culinary fair for the public.

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Aperitif

How is this done?



aperitif: something that is taken before a meal to increase the appetite.

In our case, there will be 3 weeks of gathering, collaborating, and preparing for the main course by Turkish and Dutch artists.

In Residency



Caravansarai (Istanbul) Babayan Culture House (Cappadocia) are established artistic residencies which allow artists space and time to live and work. The entire Aperitif / Digestif project will be comprised of 4 week-long production phases, in residence in both Istanbul and Cappadocia.

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How is this done?

Phase 1 : Istanbul Introductions

Foreign artists come to stay in Istanbul at Caravansarai. There they will meet the Istanbul - based artists and culinary figures and begin the physical preparation of their projects. (buying and gathering materials and cooking supplies, researching designs, painting, building). This will also be the phase which will involve a mini-feast between the participants.



Phase 2 : Road Trip

Istanbul-based artists travel to Babayan in Ibrahimpaşa to research and prepare for the production of the fair, while the foreign artists continue one more week in Istanbul. As this is a residency project, it is important for the Istanbul artists to be hosted outside of Istanbul, away from their daily routine.

Phase 3 : Reunion

Foreign artists re-unite with Istanbul-based artists in Ibrahimpaşa to continue producing and planning their works for the fair and working with local culinary figures.

Phase 4 : Bon Appetit

Everyone together stages the fair and decompresses afterwards in Ibrahimpaşa.





Participants

Potential artists

Selection will be done by RFP (Request for Proposal) to primarily Turkish and Dutch artists and culinary figures.

Artists will be chosen by Caravansarai and Babayan based not only on how their proposals fit with the culinary theme, but the quality of their past works and their capacity to work within a collaborative structure and the specifics of the residencies.

The maximum number of the residency group would be six.



Because of the short duration of the residencies and event requirement, the proposals will have to be well-developed enough that only physical production is left to do once the artist arrives at the residency. The individual artists create their own work within the project structure provided by Caravansarai and Babayan.



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Digestif

Art & Culinary Fair



digestif: a food or drink taken after a meal to aid in digestion.



Our digestif refers to the ease with which food and feasting allows contemporary art (often unfamiliar to general audiences) to be consumed.



The fair will be held at a public location in Uchisar, Cappadocia, which is appropriate for hosting crowds of locals. It is important that local audiences attend the fair, as the goal of this project is to highlight collaboration and connections made between Turkey and the Netherlands.

The fair will begin in the afternoon, continuing into the evening.



Digestif

Art & Culinary Fair

Fair Activities and Exhibitions



Art Installations and Art Exhibition

designed around the set-up of the fair and integrated with the fair construction.



Tulip Bulb Cooking Contest

Laugh as two teams of artists and local cooks attempt to make an entire meal in which each dish must include tulip bulbs. “Iron Chef” meets “the Kitchen Princesses during WWII”



Food Stalls - selling home made local foods.



Cake Walk - a game in which the winner wins a cake or other confection baked by a local cook.



Dutch Oven vs. Saç Tava

A performance which will investigate the types of dishes cooked in these related vessels, with plenty of swapping recipes and cooking methods. The results can be eaten!

Plus...a bake sale, eating contests, music, workshops and more



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Organizers

Caravansarai
Istanbul, Turkey



Julie Upmeyer, Anika Weshinskey
www.caravansarai.info

Babayan
Ibrahimpasa, Turkey



Willemijn Bouman, Paul Broekman
<http://www.wbouman.com/babayanculturehouse.html>





Budget



Artists (transport, residency fees, per diem)

- | | |
|-----------------------|------|
| • Dutch artists (3) | 7500 |
| • Turkish artists (3) | 6000 |

Art Works & Fair

- | | |
|---|------------|
| • Materials | |
| - art works (depending on proposals) | up to 3000 |
| - booths / architecture | 2000 |
| - food for performances | 200 |
| • Rental fee for fair site | 500 |
| • Construction/Installation crew for fair | 1000 |

Other

- | | |
|------------------------------------|-------------|
| • Introduction dinner | 800 |
| • Publicity | 500 |
| • Documentation | 200 |
| • <u>Organizational salary (3)</u> | <u>4500</u> |

Total 25,200 Euro