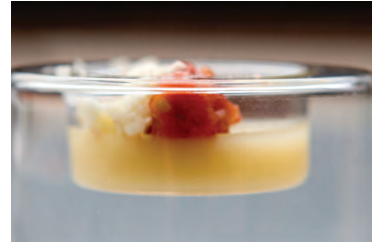


CARBON ARTS presents



Cross(x)Species Adventure Club
SYDNEY | MELBOURNE | AVOCA
19 NOV - 3 DEC

A two week lifestyle experiment in art,
food and sustainability.



XSPECIES
ADVENTURES IN BIODIVERCITY



Carbon Arts invites you to join the Cross(x)Species Adventure Club – a two week lifestyle experiment charting the Bermuda triangle of art, food and sustainability.

Cross(x)Species Adventure Club challenges us to expand the idea of the food web, in order to imagine edible interventions that go beyond sustainability to actually augment ecological health.

Like the web 2.0 of the food systems, the Cross(x)Species Adventure Club guides us towards participatory, DIY and multi-platform food systems. Become a Ufarmer, sample edible cocktails with other creatures at the Melbourne Museum, learn how to make buffalo ice-cream from nano-crystals.

Come re-imagine, re-incorporate and re-contextualise our collective food future through the course of a tasty communal adventure. Join us and invest in a biodiverse future!

NATALIE JEREMIJENKO | MIHIR DESAI

The Cross(x)Species Adventure Club is the brainchild of US-based environmental artist, Natalie Jeremijenko who runs the Environmental Health Clinic (xClinic) at New York University, an interdisciplinary arts lab aimed at remediating environmental systems. Jeremijenko and molecular gastronomist, Mihir Desai have been running an eco-inspired 'supper club' in New York and Boston since 2010 to engage adventurers in reimagining food futures.

www.environmentalhealthclinic.net

CARBON ARTS

Based in Melbourne, Carbon Arts is a new platform for projects and ideas experimentation in the arts and sustainability. We generate collaborative and creative solutions for a changing climate by working across the arts, science, technology and economics. At the heart of our practice is the belief that creativity is essential in making the transition to a sustainable future, and that the journey should be playful, fun and rewarding.

www.carbonarts.org

NIEA'S CURATING CITIES CONFERENCE: SYDNEY → COPENHAGEN

Carbon Arts collaborates with the National Institute of Experimental Arts

22 November 2011

Customs House | 31 Alfred Street, Circular Quay NSW 2000

What is the role of public art in urban ecology and how do the tactical interventions and guerilla actions of artists extend, augment or counter the master plans of visionary architects and urban designers? This is one question posed by the exhibition and conference Curating Cities: Sydney-Copenhagen. Carbon Arts will be exploring the theme of urban food sustainability with a panel session, the xClinic's Pharmacy installation and Cross(x)Species edible cocktails.

<http://www.niea.unsw.edu.au>

FARMACY: NIEA'S CURATING CITIES EXHIBITION

Part art, part science and part social project, Jeremijenko's Pharmacy is an urban farming installation and clinical trial.

17 November - 18 December 2011

Customs House | 31 Alfred Street, Circular Quay NSW 2000

Pharmacy is a distributed urban farm designed to improve environmental health, augment biodiversity, and produce delicious edibles. Any railing, double hung window or parapet can host an AgBag, creating arable land out of thin air and turning any city dweller into an urban farmer (UFarmer). During the Curating Cities exhibition, AgBags will be constructed and hung in Customs House.

FARMACY: NATALIE JEREMIJENKO: AG-BAG WORKSHOP: SYDNEY

Become a uFarmer! Learn how to create arable land out of thin air with workshops in Sydney and Melbourne.

Monday 21 November 2011

2.00 – 5.00 PM

Customs House, Sydney

A NIEA Curating Cities event

\$55 | includes workshop and take-home, personalised AgBag

Book online at: www.curatingcities.org/workshops/farmacy-agbag-workshop/

Receive your very own Jeremijenko-designed durable, efficient AgBag, and learn how to fill it with uFoods that equip an urban body to cope with the assault of urban pollutants. We will step you through the whys and wherefores of closed system agriculture, and how a distributed urban system can produce high value edibles. We will add a phenological tracking system to your stylish AgBag so that you can become part of a collective experiment in urban farming.

FARMACY

THE AVOCA PROJECT: SOIRÉE OF EARTHLY DELIGHTS

Exploring the magical life of soils with cocktails and paired desserts

Saturday 26 November 2011

From 8.00 - 9.30 PM (onwards)

The Avoca Project | 16 Dundas St, Avoca, VIC, 3467 (2 hrs drive from Melb)

\$35 | Dress Adventurous

Book online at: www.carbonarts.org/events

Pack your bags, we are off for a trip to Avoca, in country Victoria, to meet local experts and agricultural producers to explore our relationship to soils, top and bottom.

Put your feet in the earth, turn yours eyes to the stars, and relax while local farmer, soil expert and poet, Martin Wynne, performs alongside a rich serving of after dinner xspecies treats designed to bring the whole new awareness to terroir and terra firma.

www.avocaproject.org

ARENA PROJECT SPACE: CULTURE, CLIMATE CHANGE AND CUISINE: FORUM

Can we eat our way to a biodiverse future?

Monday 28 November 2011

6.00 - 7.30 PM

Arena Project Space | 2 Kerr St Fitzroy, VIC, 3065

\$10 Pay at the door | Drinks by donation

The future of sustainable food lies in a complete rethink of how humans relate to the natural environment through collective engagement.

Join Natalie Jeremijenko and Mihir Desai as they engage with a panel of speakers to explore how we can use the creative potential of science and of the imagination to connect food production to healthy ecologies.

www.arena.org.au

ARC ONE GALLERY: DROUGHT AND FLOODING RAINS: THE DINNER

Artist Natalie Jeremijenko and chefs Mihir Desai and Pierre Roelofs create a sensory experience of edible artworks from a fragile land(scape).

Wednesday 30 November 2011

7:00 - 9:30 PM

Arc One Gallery | 45 Flinders Lane, Melbourne VIC 3000

Invitation only

\$140 | Limited seats available

Running for over a year in New York and Boston, the celebrated Cross(x)Species Adventure Club Supper Club, comes to Australia for the first time. Five+ paired courses will be served to adventurous palates exploring the unique properties of Australian ecology through modern cuisine techniques and inspired ingredients.

Presenting an evening where palates and minds will be awakened to the possibilities of emerging food systems that improve environmental health.

www.arcone.com.au

MELBOURNE MUSEUM: WILDERNESS ADVENTURES FOR THE PALATE: COCKTAILS

Nourish your vision for a sustainable future with an adventurous travelling cocktail party.

Thursday 1 December 2011

6.00 – 8.00 PM Cocktails + Performance

Food + Drinks available from 8.00 – 9.00 PM

Melbourne Museum | 11 Nicholson St, Carlton VIC 3053

\$45 Full Price | \$35 Museum Members

Book online at: www.carbonarts.org/events

Mixing together art performance, science lecture and cocktail party, this one-night-only event will treat guests to three delicious, edible cocktails that each stylishly and humorously explore our gastronomic, economic and material interdependency on other creatures.

www.museumvictoria.com.au/melbournemuseum

FARMACY: NATALIE JEREMIENKO: AG-BAG WORKSHOP: MELBOURNE

Become a uFarmer! Learn how to create arable land out of thin air with workshops in Sydney and Melbourne.

Saturday 3 December 2011

2.00 – 5.00 PM

Shop 3, 818 Bourke St, Docklands VIC 3008 (on the Waterfront)

\$75 | includes workshop and take-home, personalised AgBag with plants

Book online at: www.carbonarts.org/events

Receive your very own Jeremijenko-designed durable, efficient AgBag, and learn how to fill it with uFoods that equip an urban body to cope with the assault of urban pollutants. We will step you through the whys and wherefores of closed system agriculture, and how a distributed urban system can produce high value edibles. We will add a phenological tracking system to your stylish AgBag so that you can become part of a collective experiment in urban farming.

FARMACY^{Rx}

WILLIAM ANGLISS INSTITUTE : MIHIR DESAI: ICE CREAM WORKSHOP

What will our 21st century ice-cream future be?

Friday 2 December 2011

3.00 - 5.00 PM

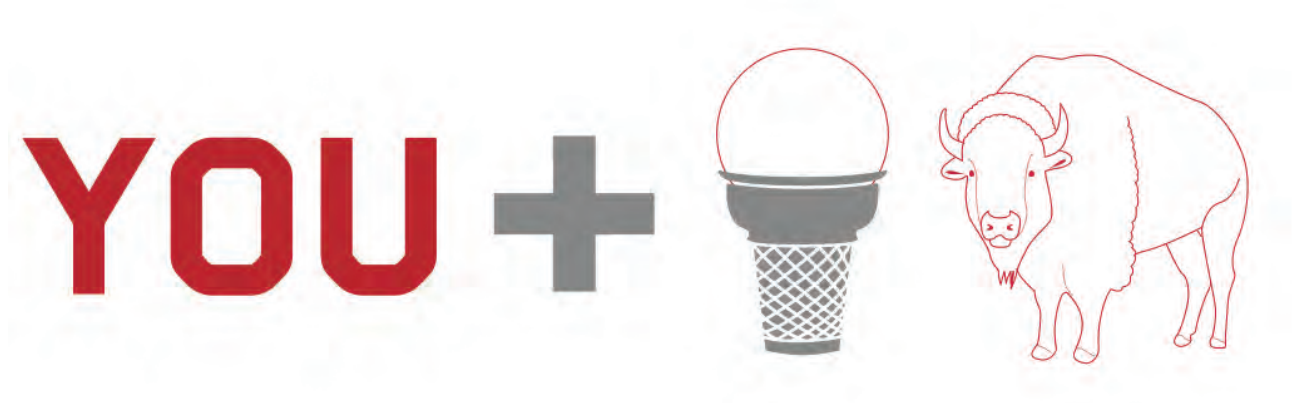
William Angliss Institute | 555 La Trobe St, VIC 3000 | Meet at reception

\$35 Full Price | \$25 Students + Staff

Book online at: www.carbonarts.org/events

Uncover the complex science and ecology of ice cream. Join us in making and comparing ice cream three ways for taste, texture and composition: through a traditional slow churn, a liquid nitrogen-enabled 'flash freeze' and an ultra-modern molecule-thin pacojet shear. We will also explore alternative milk producing species, including the buffalo, and their impacts on the environment.

www.angliss.edu.au





Images by Emilie Baltz

TICKETS & INFORMATION
WWW.CARBONARTS.ORG

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