

---

# how to haiku

on your favourite flavour(s)

# ELIXIR BAR

Silo Cafe – 13 February 2013

.....  
.....  
.....

Haiku is a very short form of Japanese poetry. Here's a rough guide:

1. Haiku in English are poems usually written in three short lines. One line is a fragment and the other two lines combine grammatically to become a phrase.
2. A haiku is a meditation of sorts that conveys an image or feeling (it should avoid judgment and analysis).
3. Many haiku seem to focus on nature, but what they are really focusing on is a seasonal reference known in Japan as "kigo".
4. Haiku either present one idea for the first two lines and then switch quickly to something else or do the same with the first line and last two, using a "kireji" or cutting word. The two parts sometimes create a contrast, sometimes a comparison.
5. Haiku are based on the five senses. They are about things you can experience, not your interpretation of those things.



*Microcitrus Australasica – Finger Lime*

an expedition into the magical lives  
of Australian plants

---

## menu

### DIY Native Swizzle

native herbs (choice of: river mint, lemon myrtle, round mint, strawberry gum), honey, soda, Westwinds Gin

### Finger Lime Margarita

finger limes, desert passion fruit syrup, sea succulent, Tromba Tequila

### Chocolate Wattleseed Martini

chocolate martini with wattle seed espresso, anise myrtle leaf, 666 Vodka

### Canapés

golden beetroot, Milawa mustard crispy quinoa  
muntrie frozen gazpacho  
Heirloom tomato, sea vegetable, puffed brown rice

The Australian Future Foods Lab is an artist-researcher collective that seeks to re-ignite tastebuds and the cultural imagination in support of emergent and sustainable food systems.

The Lab is honoured to be collaborating in this event with artist **Janet Laurence**, chef **Douglas McMaster** (byJoost) and mixologist **Sebastien Reaburn** (666 Vodka) and artist collective **Scale Free Network**.

For more information about the Australian Future Foods Lab, visit: [carbonarts.org](http://carbonarts.org) or follow us on Facebook.

Thank you to our partners and sponsors:

trawalla foundation  
art • ideas • innovation • scholarship

BY **Joost**

**666**  
PURE TASMANIAN VODKA

THE  
**WEST WINDS**  
GIN

TEQUILA  
**TROMBA**

sustainable **living** festival

// **CARBON**  
// **ARTS**

Royal  
Botanic  
Gardens  
Cranbourne

Peppermint Ridge Farm  
Taste - Learn - See