

A close-up photograph of a woman with long brown hair, wearing a light-colored jacket, eating a green vegetable roll. She is holding the roll with both hands, and a ring is visible on her left hand. The background is blurred.

Med

Art, nature, biology and food in Amsterdam.

iam

Celebrate the Japanese knotweed season with us.

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Program May 2024

Eat Art!

When Amsterdam decided to set aside a budget of over 8 million to combat Japanese knotweed, we at Mediamatic thought, “But why don’t we just eat it?” Because unlike the, equally rampant Bramble, you can eat the whole plant! And if you learn to recognize it, it becomes easier to reduce the accidental spread of this vital exotic. No sooner said than done: from now on, we celebrate the Knotweed season every spring. We get to know and appreciate our invaders in a series of meetings, workshops, exhibits and a great dinner.

Mediamatic began 40 years ago out of curiosity about the cultural and social challenges of video. New media, interaction and networking were super interesting then. We started collaborating to learn what we could do with them. Check out the *Doors of Perception* exhibition to experience the excitement of that time.



Later we switched to ecology, living and working for the intimate senses of taste, smell and touch. Health of humans and the world are now our main focus.

We started in 2006 with *Night Garden and Micro-Green Restaurant* where we soldered robots in the show while enjoying a delicious meal prepared by artist-activist Debra Solomon (Urbania Hoeve).

Designer Marti Guiché created our 2nd restaurant: *Food Facility*, a kind of Google for food.

In 2011, we discovered poisonous and edible fungi in *Mushroom Paradise*. Then we learned how to grow fish and vegetables together in our *Aquaponics* systems.



Knots, Weeds & Roots

a dinner with
invasive and
invited species.

Uno Fujisawa,
Alaa Abu Asad,
Ashlı Hatipoğlu.

Neo Futurist
Dinner #17
8 — 19 May 2024

Tickets:
[mediamatic.net](https://www.mediamatic.net)



Workshops en events *May*

- Fri 03 May *Fermenting Knotweed*
- Sat 04 May *Dyeing with Japanese Knotweed*
- Sun 05 May *Cooking workshops: Crumble Pie, Syrup & Ravioli*
- Sun 05 May *Building a Wardian Case*
- Sat 11 May *Herb Couture: Cyanotype*
- Mon 13 May *The Artist Makes the Idea that Makes the Book*
- Sat 18 May *Co-design with Microbes: Kombucha*
- Fri 24 May *Gentle Disco!*
- Sat 25 May *Visible Mending*
- Sat 25 May *Re-fashioning Clothing*
- Sun 26 May *Distilling a Scent Bouquet*
- Sun 26 May *Composing Fragrance*
- Sun 26 May *Observational Plant Drawing*
- Fri 31 May *Gastronomical Summit*
- Fri 31 May *Tower Talk: The Meaning of Territory*
- Weekly *Textile Repair Café*
- Weekly *Open Aroma Lab*
- Weekly *Meet-a-Maker*

Fri 03 May - workshop

Fermenting Knotweed

Eva van Dée will guide you through the entire process of fermenting Japanese knotweed in this workshop.

You will learn the secrets of this ancient preservation technique and discover its benefits. Lacto-fermentation is the process by which bacteria break down the sugars in food and form lactic acid. Well-known lacto-fermented foods include yogurt, sauerkraut, kimchi and pickles.



Sat 04 May - workshop

Dyeing with Japanese Knotweed

If you look closely at Japanese knotweed, you will see many beautiful colors. During this workshop Lucie Havel will show different dyeing processes with wool and Knotweed. With the techniques she has developed you can create a wide range of colors. You will learn how to dye with different parts of the plant.



Sun 05 May - with Eva van Dée & Noa Jansma

Cooking workshops

Did you know that some invasive plants taste very good? For example, you can make tasty syrup or pasta sauce from Japanese knotweed. You can also ferment it well. You can make the most delicious dishes with Eva van Dée. With Noa Jansma you can bake a tasty Knotweed crumble cake/pie. More information and tickets for these workshops can be found on our website.



Sat 11 May - workshop

Herb Couture: Cyanotype

This workshop consists of two parts. Fedora Boonaert tells more about the medicinal properties of the plant while foraging the knotweed. For example, the root works anti-inflammatory, fever-reducing and promotes menstruation. Then you will learn to make a cyanotype print on textiles with artist Clemens Tomlow.

Sun 05 May - workshop

Building a Wardian Case

Artist Janneke de Lange envisions a future scenario in which she can grow her own tropical fruit trees in a mobile plant greenhouse, a so-called *Wardian case*. In this workshop, you will learn to cut glass yourself and build a unique glass dome that Janneke designed especially for this workshop.



Mon 13 May - a/Artist Meeting

The Artist makes the Idea that makes the Book

An evening on conceptual book development with Robin Waart, A.W. Doom and Willem Velthoven. Three very different creators who have one thing in common with their projects: they start with strictly conceptual starting points and let them grow into logical, but surprisingly rich and playful books. The *a/Artist Meeting* is a monthly meeting about neurodiversity in the arts.



Sat 18 May - workshop

Co-design with Microbes: Kombucha

Hidden within your digestive system lies a microcosm of immense influence: your gut microbiome. Artist and fermentation expert Eva van Dée teaches you all about making kombucha, a naturally effervescent fermented tea packed with beneficial probiotics.



Sat 25 May - Lap Lab workshop

Visible Mending

You will learn a special technique to repair holes in your favorite garments in this workshop. Designer Bronwen Jones will teach you how to repair your favorite garments so they don't get thrown away. It will also make your clothes more colorful. We will discuss the sentimental and emotional value we place on our clothes and share stories as we repair them together.

Fri 24 Mat - come dance on mycelium

Gentle Disco

Another fresh shipment of mycelium has arrived and that means.... *Gentle Disco!* Artist Arne Hendriks builds his pigeon towers from this living material used to grow mushrooms. When the blocks come to us they are still too thick, by dancing on them together we make them usable to build with. We will arrange the drinks, DJ and socks, this event is free. Please note, the date may still change, keep an eye on our website and Instagram.



Sat 25 May - Lap Lab workshop

Re-fashioning Clothing

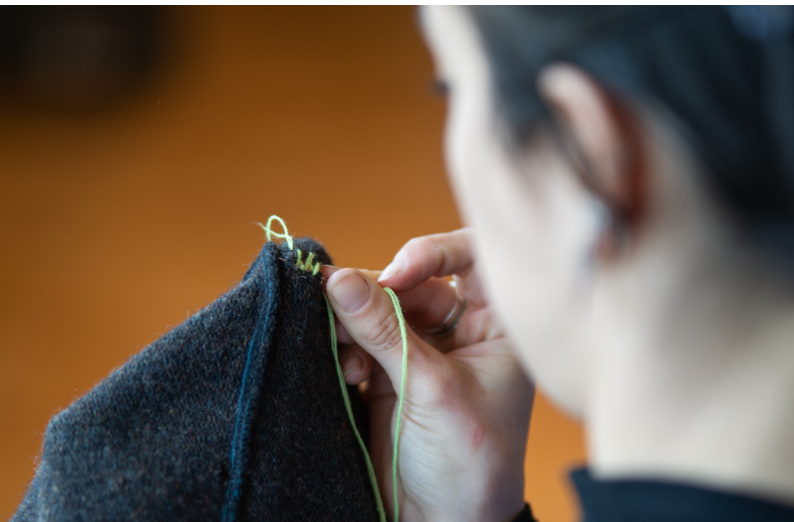
Love an item of clothing but it no longer fits? Don't throw it away! In this workshop you'll learn how to transform your old fave wicker: shorten pants, add a lining to a shirt or turn jeans into a bag. Designer Kristin Maurer and artist Daniela Tiben will teach you techniques for both machine and hand sewing.



Sun 26 May - Aroma Lab workshop

Distilling a Scent Bouquet

In this workshop you will be introduced to the world of fragrance extraction and distillation by Frank Bloem. Distillation is the process of extracting essential oils from plant bases. You will receive a 10ml bottle of the fragrance to take home.





Sun 26 May - workshop

Observational Plant Drawing

A biology and drawing workshop all in one. Together with biologist and artist Annemarie Verschoor, you will be guided through the different dimensions of plants and their anatomy. You will learn to recognize and draw the special shapes and lines of plants and flowers.

Sun 26 May - Aroma Lab workshop

Composing Fragrance

This workshop provides an introduction to the world of perfume creation. You will learn from fragrance artist Frank Bloem the basics of composing a scent and the principles of perfuming. You will go home with a bottle of your favorite scent.





Fri 31 May - about eating invasive exotics

Gastronomical Summit

This day brings together chefs, researchers, designers and artists to explore the diverse world of invasive plants and animals. We will discuss culinary possibilities and, of course, taste. A day of presentations, workshops and discussion. Including culinary critic Joel Broekaert, and chefs Uno Fujisawa and Sander Nederveen.

Fri 31 May - Living Tower Talk

The Meaning of Territory

This evening artist Marjolein Boterenbrood tells us more about her research on how we connect with our place in the landscape. Joost Janmaat, tracker, nature broker, expedition leader and author of the book *Het Wilde Noorden* takes us into the world of all those other city dwellers. How do they share (public) space with us and other animals, and how does that relate to “territory”? Hosts are Arne Hendriks and Thijs de Zeeuw.

Photo: *Growing Connections, Future Skin of the city* by Marjolein Boterenbrood.



Weekly - check our website for dates and times

Open Aroma Lab

Design your own unique fragrance in this DIY-workshop. You will become familiar with the principles of fragrance composition and will receive a 10ml bottle of your own blended fragrance (and the recipe) to take home. You will have access to over 250 scent materials, the possibilities are endless.



Open Lap Lab - weekly on Wednesday 16:00 - 20:00

Textile Repair Café

Come give new life to your favorite pieces. We bring people together who want to repair their clothes instead of throwing them away. We are for less new clothing and more recycling. Our expert volunteers will guide you through the repair process at no charge. And it's fun!



Harvest responsibly

The shoots of knotweed look like asparagus, the stems resemble bamboo with red speckles and it has broad leaves. Much spreading has happened through careless mowing and especially through spreading grass clippings and soil with root residues. Those remnants can take root anywhere and stay alive for a few years. So don't leave them lying around, even in the compost pile or in the organic waste. Throw them in your residual waste or cook them. Mediamatic organizes public harvest sessions, more information can be found on our website. On maps.amsterdam.nl/duizendknoop you can find a map of where to find the plant in the city.

Meet-a-Maker

We are fortunate to be continuously inspired by the many artists who work and reside with us for exhibitions, residencies and workshops. *Meet-a-Maker* is a 30-minute session where you can engage in one-on-one conversation with artists currently working at Mediamatic. In May, you can schedule an appointment with Clemens Tomlow, Fedora Boonaert and Uno Fujisawa.



Exhibitions

Japanese knotweed

During the month of May, several (inter)national artists show work inspired by the Japanese knotweed. You will find the various works scattered throughout our biotope. Check out the map at the back of this booklet. Open Tuesday through Sunday, entrance is free.



Installation Janneke de Lange

Fruiture Nursery

Designer Janneke de Lange imagines a scenario in which she can grow her own tropical fruit trees in a mobile plant greenhouse, a *Wardian case*. Because the Dutch climate is not suitable for fruit trees such as mangoes and papayas, we rely on expensive and environmentally damaging international trade. Moving plants can also have other consequences, that much we did learn from Japanese knotweed.

Installation Alaa Abu Asad

The Dog Chased its Tail to Bite it Off

Rotterdam-based Palestinian artist Alaa Abu Asad explores the influence of language on our relationship with other species. Shocked by the intense language surrounding Japanese knotweed, he collected a list of words used for the plant. The hostile language is reminiscent of derogatory terms, often directed at migrants. This installation contains about 250 of these words that are slowly being covered by this plant.



Aroma Lab

Aromas of Extermination

In recent years, contractors have come up with many creative and absurd ways to eradicate Japanese knotweed. You can freeze or electrocute it, among other things, but since the resilient plant has now become quite established in Europe, it may already be too late to completely eradicate it. You can smell the various attempts at eradication in this installation.



Siobhán McGibbon

Xenophon:

Making Odd: a Goat, a Bee, a Psyllid, Fungus, Knotweed and Me

Irish artist and researcher Siobhán McGibbon develops fictional worlds to discover an alternative kinship with non-humans. In the fictional world *Xenophon*, the creatures of this world (Xenothorpians) have the ability to mutate through fusion with other species. In her work, she herself becomes a Xenothorpians by fusing with the Japanese knotweed and other species that humans battle (including goats and insects).

Clemens Tomlow

Monsters Under the Bed

All over the world, monsters are used to scare children. But they are the same fairy tales that show that what we find monstrous in our society is often rather misunderstood. This exhibition is a personal quest that celebrates all that is different and misunderstood. Clemens asks us to reflect on what we find scary or dangerous and to open ourselves to the idea that what we find scary we may not understand very well.



Aroma Lab

Suspect: Japanese Duizendknoop

We would like to find Japanese knotweed in order to eradicate it or eat it, but for many people the plant is still difficult to recognize. Visually, it is still sometimes confused with native species such as Field Bindweed and Sorrel. But each plant also develops a unique odor. Can you recognize the Knotweed with your nose?



Video Erica Monde

There's Not Much We Can Do

When filmmaker Erica Monde was diagnosed with endometriosis, the growth of tissue resembling mucous membrane outside the uterus, she was often told that doctors could do nothing for her. In this film, she talks about her experience, as well as how she learned that Japanese knotweed can be a cure for endometriosis. This invasive plant is often beleaguered with more urgency than many medical problems.

Also on show

Doors of Perception 1

This groundbreaking CD-ROM is the interactive record of the first Doors of Perception conference in 1993. Together with the Netherlands Design Institute, Mediamatic initiated Doors of Perception: a series of conferences on the cultural and social challenges of interactive media. Participants from highly diverse disciplines came together to explore the cultural challenges of interactivity, the role of design in transforming information into knowledge, and the challenges of “smart objects” and “smart spaces”.



Mediamatic restaurant

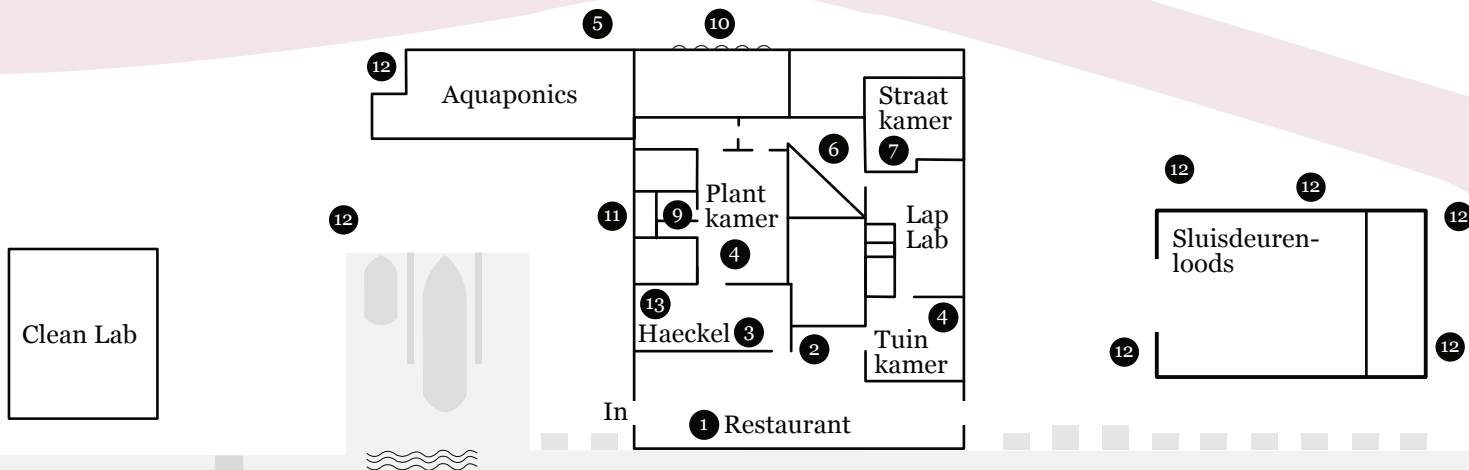
Time for *pizza!*

In addition to our snacks due to great interest back on the menu; our wood oven pizzas. Come try our newest flavors now. Our pizzas have a crispy crust and are topped with fresh and flavorful vegetable ingredients.

Pizzas are available Thursday through Sunday, 4:00 - 8:30 pm.

Mediamatic Map

- 1 Janneke de Lange - *Fruiture Nursery*
- 2 Alaa Abu Asad - *The Dog Chased its Tail To Bite it Off*
- 3 Aroma Lab - *Aromas of Extermination*
- 4 Siobhán McGibbon - *Xenophon: Making Odd: a Goat, a Bee, a Psyllid, Fungus, Knotweed and Me*
- 5 Clemens Tomlow - *Monsters Under the Bed*
- 6 Aroma Lab - *Suspect: Japanese Knotweed*
- 7 *Doors of Perception 1*
- 8 Weimin Zhu - *Playful Jewelry* (temporarily closed)
- 9 Silke Riis - *Some Breathe Through Their Butts*
- 10 Kamiel Rongen - *Pure Gold*
- 11 Bahia Shehab - *Al Rihla (De Reis)*
- 12 Arne Hendriks - *Pigeon Towers*
- 13 Erica Monde - *There's Not Much We Can Do*



Our program is made possible by Stimuleringsfonds Creatieve Industrie,
Amsterdams Fonds voor de Kunst and Mondriaan Fonds.



A bunch of fresh Knotweed shoots, now in season!

Learn more at mediamatic.net and follow us on or newsletter and Instagram