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Food Art Film Festival 5, 6, 7 Sep 2019



The Van Eyck Academy in Maastricht, Netherlands presents a **FOOD ART FILM FESTIVAL - On Digestion**, on 5, 6, 7 September 2019. The Food Art Film Festival is an annual, cross-disciplinary research-festival that builds on an international as well as local network of farmers, beekeepers, chefs and scientists, alongside artists, designers and architects to demonstrate how creativity can help shape more sustainable (food) futures. The FAFF is organised by the [Lab for Nature Research](#) and the [Food Lab](#).

5, 6 and 7 September the Jan van Eyck Academie is filled to the brim with workshops, tastings, performances, dinners, readings, walks and films that help us understand the complexities and importance of (not only human) digestive systems. Through digestive yoga or the Enhanced Digestion Sauna with medicinal herbs, to a workshop on organisational ecology whilst learning to make kimchi, we research the spectrum of wild to domesticated in relation to bodies, environments and edibles.

LIBRARY OF DIGESTION

On Friday 6 September we launch the *Library of Digestion*; a modular installation of

'Ingredients' ranging from chia seeds, beets, turmeric, kimchi and ginger, texts, videos, yoga-instructions, grass, soils and leaves. These ingredients all improve digestion in different ways and collectively form an understanding of digestion that goes beyond our own (nutritional) consumption, tapping into their material properties, historic relevance, complex roles in digestive processes and their expansive application.

The Library of Digestion in this way unravels how digestion is not merely an anthropocentric circumstance, but a natural and interconnected one. One which entails an urgent balance between accessibility, activation, application, growth, consumption, and understanding.

Exhibited edible and non-edible ingredients are available for visitors to enjoy and/or take with them. The products are sourced from local farmers and artists and are used in the kitchen and the Van Eyck's Food Lab until 18 October.


Including works by Jorge Menna Barreto and Joélson Buggilla, Asako Iwama, Marente van der Valk, Ed Begley and Ju Hyun Lee. Produce from Wim Storken.

The full programme will be online in August!

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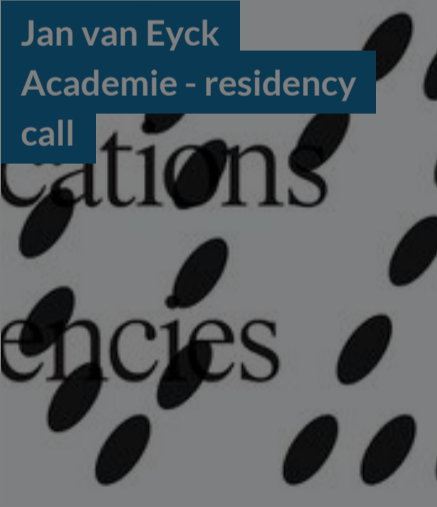
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