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Introduction & Reflection Day by Day Vendors Voice Intervention Infrastructure Palki Flora Indica Flora Indica Clav Cups Waste Service Credita

Introduction

STREETKITCHEN_Kolkata

During the period of British India, there were two different worlds in Calcutta (now Kolkata). Being colonial headquarter, the city operated under different rules and therefore spaces of the city were used differently, whilst trying to maximize control and minimize conflict between opposing worlds. Today opposite and conflicting worlds share the same space, but they still use it differently. Before the colonization tea was a privilege only for wealthy people, since it was an expensive, imported product from China. During colonial time The Indian Tea was discovered and became the major export product for East India Company. At the same time Indian chai became a common drink for every Indian.

Kolkata is a city with a very high level of complexity - spatially, culturally and socially as well as economically. My interest in travelling to Kolkata was based on exploring the urban complexity by unfolding a project dealing with the informal sector at street level and creating awareness for the existing urban situation and its possibilities. In order to be able to come into contact with the resources and requirements on location, I invited photographer Dev Nayak to become the local collaborator of the project. Through exploration we tried to understand the existing cultural, social and economic structures and learn how these structures could be incorporated in an intervention in public space. The intervention would include architecture, art, craftsmanship, street vending and citizenship and be entering the fields of tension between function, appropriation and urban forms of utilization.

The project had a theoretical as well as a practical challenge, which were interwoven. The theoretical challenge was about exploring the relation between formal spaces and informal spaces in Kolkata. The formal spaces are static and consist of permanent and traditional materials like concrete and bricks with a monumental presence. The informal spaces are temporary, mobile and built from recycled materials like plastic, metal and bamboo. People running a formal shop in static buildings pay tax, while street vendors don't, since street vending usually is illegal. Instead they very often pay bribe to the police or various types of mafias. People put up stalls and create "homes" on streets, in niches, in abandoned buildings and on movable carts. There is no public space in Kolkata, since every inch is privatized - though in an informal and illegal way. The practical challenge was about a direct collaboration with craftsmen, street vendors, formal shops, their customers and other pedestrians in a very concrete manner. Working with the informal economy and everything connected to that was a challenge in itself. Finding a suitable spot for staging an intervention in the city was difficult, since street vendors race locations, - and finding vendors interested in collaboration with us was an additional problem, because of fear of authorities.

Informal urban spaces are not necessarily only for "the poor". Formal and informal urban spaces should not be seen as dualities either, but rather as a continuity of each other. One can look at it as a provisional way of inhabiting space, revealing a way to extend spatial limits in order to incorporate formal spaces in dense urban environments.

STREETKITCHEN_Kolkata investigated the possibility of creating this kind of continual urban space. By collaboration with a shop and with street vendors at the same time, the intention was to fold the formal and informal into a symbiotic relationship through a temporary intervention. For that purpose three elements were developed, selected and joined into one installation in Kolkata. The installation consisted of a Palki, a locally built bamboo structure designed as a vessel for The Flora Indica Clay Cups and WASTE SERVICE_kolkata. Flora Indica Clay Cups is a pottery, based on traditional chai clay cups, created in collaboration with a local clay cup maker in Kolkata. As a tribute to The Roxburgh lcons, named Flora Indica, seeds from native Indian plants were used for making a seedstamp on the familiar clay cup. The effect of the seedstamp is the possibility of a plant growing, after the clay cup has been thrown to the ground after use, and the rain comes. WASTE SERVICE_kolkata is a new collection of second hand porcelain by visual artist Anja Franke, collected from Danish homes and decorated with a new blue pattern called WASTE TIME. WASTE SERVICE was selected to join STREETKITCHEN_Kolkata because it deals with the questions of heritage and since it requires direct participation by people.

The meeting of the European porcelain and the Indian pottery at the Palki, parked on a location in South Kolkata, was a starting point for our artistic improvisation. The location was not meant to just serve as a background for the intervention. Rather, the resources of the neighbourhood should play an important role in establishing a relational space between the street vendors, the formal shops, their customers, people walking by and the practicing and utilizing of the logic behind Flora Indica Clay Cups and Waste Service.

Gitte Juul, December 2013

Reflection

STREETKITCHEN_Kolkata & WASTE SERVICE_Kolkata on Maharaja Nanda Kumar Road & at The Goethe Institute in South Kolkata

The overall focal point for STREETKITCHEN_Kolkata was how the unfamiliar can appear in the familiar and vice versa. The locals comfortably used The Flora Indica Clay Cups. Only the throwing part of the traditional ritual was changed because of the seedstamp. The seedstamp signalized some kind of value, which made many people stop and think before they threw the cup, if they wanted to throw it at all. Several people asked for Flora Indica Clay Cups yo bring home as souvenirs. Today many chai stalls provide plastic cups for chai drinking. The plastic cups are tossed to the ground as usual and the result is a lot of insoluble plastic on the streets, since they don't disappear no matter how heavy the rainfalls are hitting the streets. The Flora Indica Clay Cups was a comment to these sustainable issues, and the cups seemed to having succeeded in making people think and discuss possibilities.

WASTE SERVICE looks like fine white European dinnerware, but quickly people in the street grasped the idea that they had to paint the pattern themselves and create a new dinnerware, while offered to eat cake and drink tea from the dinnerware that was already decorated and arranged at The Palki. Anja Franke insisted that there was no porcelain for sale. It was thought of as an exchange and barter situation where passersby would be disturbed and asked to stop and waste his/her time painting the pattern WASTE TIME. To be asked to "waste time" was received with a smile. Everybody wondered and laughed at the call. In Kolkata people don't stop but on the contrary there is a constant "Go with the Flow" movement. For instance, no one stops at red light; - instead people raise their hand and stop traffic that way, when wanting to cross the street. Cars and people are constantly interweaving while moving forward. WASTE SERVICE merged into this kind of flow and was quickly received by people in the public domain. The same pressures that characterize the city flow were transferred to the action of painting porcelain, using of dinnerware and the "bringing home porcelain" situation. During the event a competition among involved people began, since they all wanted to get some of the porcelain. Anja had to interfere by asking people to spend more time "wasting time" while painting the pattern. The reason for the necessary interference was twofold. Firstly to break the tension and secondly to make sure there would be enough porcelain to paint on at The Goethe Institute the following day.

It was remarkably how quickly the intervention was acknowledged and executed at the street. At The Goethe Institute people were mostly interested in discussing the artistic concept in relation to culture clashes and differences between European and Indian understanding of public space.

The intervention was not to be seen as a solution to the tension between the formal and the informal sector in Kolkata. Rather, it was a created moment with an unfamiliar activity in which we disturbed the familiar Indian street food culture in the city a little bit with the help of white porcelain dinnerware and adjusted clay cups. Our intervention was quickly incorporated to the hectic street life and formed a new unknown and active relational space in the existing urban flow. Getting the opportunity to walk The Palki in to The Goethe Institute as well, we managed to have two spaces to operate from - an active everyday space and an intellectual and analytical space which opened a discussion for future activities and collaborations.

Gitte Juul & Anja Franke, January 2014

STREETKITCHEN_Kolkata

Introduction & Reflection

Day by Day Vendors Voice Intervention Infrastructure Palki Flora Indica Flora Clay Cups Waste Service Gredits **STREETKITCHEN_Kolkata** is a project by architect Gitte Juul, taking place in Kolkata, India from november 23. - december 15. 2013. The project challenges itself by compressing time in order to move forward - without a fixed goal, but with a set of possibilities to be explored. Via artistic and social explorations, the project investigates Kolkata at streetlevel by researching traditional crafts, materials, objects and not at least the city, the political-and economical systems, the people and the actions behind. Clay, bamboo, plant seeds, cups and carts are put in new context with artisans and street vendors to create a different view of the city. A locally designed Palki is carried out in an urban situation for one day in order to collaborate directly with street vendors, formal shops, their customers and other pedestrians in a very concrete manner. As point of departure for the collaboration, everyday object are used - adjusted clay cups from Kolkata and recycled dinnerware from Denmark. STREETKITCHEN_Kolkata is executed in collaboration with Dev Nayak, Kolkata. From december 06. - december 15. 2013, visual artist Anja Franke joins the project. Her dinnerware WASTE SERVICE is transported to India in order to be part of STREETKITCHEN_Kolkata. The dinnerware is made from recycled porcelain, collected from danish homes and decorated with the blue WASTE TIME pattern.



See more of the different categories and aspects of STREETKITCHEN_Kolkata on the left side on this site.

Below, the project is portrayed day by day over a time span of 21 days.

DAY 21 Departure Kolkata - Dubai - Copenhagen Thank you and goodbye, Kolkata



The cleaner from our STREETKITCHEN_Kolkata office will be distributing Flora Indica Clay Cups and Waste Service porcelain in the city.

DAY 20 Palki at the Baitanik Cultural Center in south Kolkata



Palki will be staying in the garden of Baitanik until 01.03. 2014

DAY 19 After the interventions



Transportation of Palki by night Photograph: Dev Nayak

DAY 18 Intervention 2_Cultural space 5 - 7 pm The Palki was invited to visit The Goethe Institut in South Kolkata

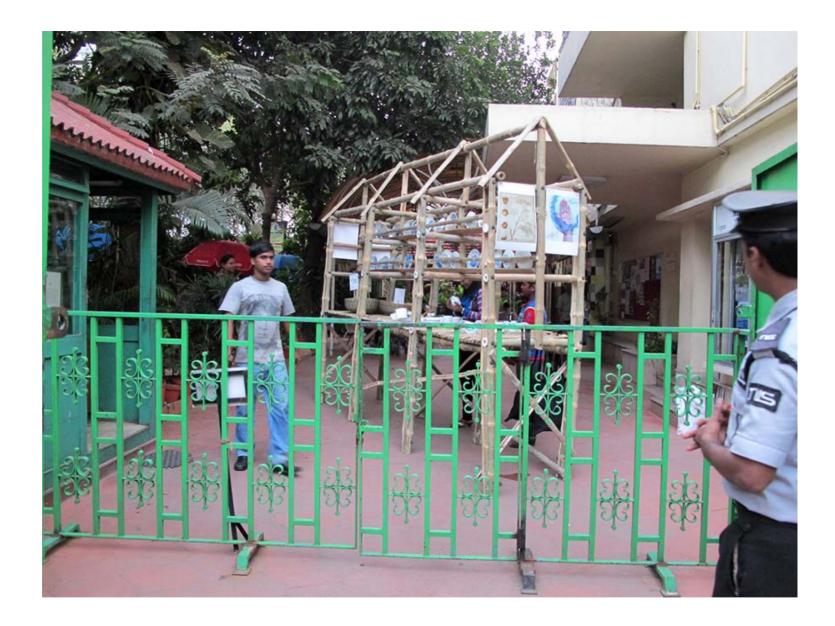




Photographs: Dev Nayak







DAY 17

Intervention 1_Public space 10 - 2 pm

The Palki was carried out on the street in south Kolkata, where it squeezed in between two street vendors on the pavement in front of an old sweetshop. For the day we collaborated with street vendors, the sweet shop, customers, local citizens and pedestrians.

In the afternoon Palki was carried away by 6 off-duty rickshaw pullers.



STREETKITCHEN Kolkata Palki walk 2 from Gitte Juul on Vimeo.

Video by Anja Franke



Used Flora Indica Clay Cups



Drinking chai out of Flora Indica Clay Cup



Clay cups with coriander seeds and Waste Service painting



Drinking chai out of Waste Service



Painting Waste Service



Fitting Palki with porcelain and claycups



Visual stories about redecorated porcelain and clay cups with seedstamp



Arrival of Palki



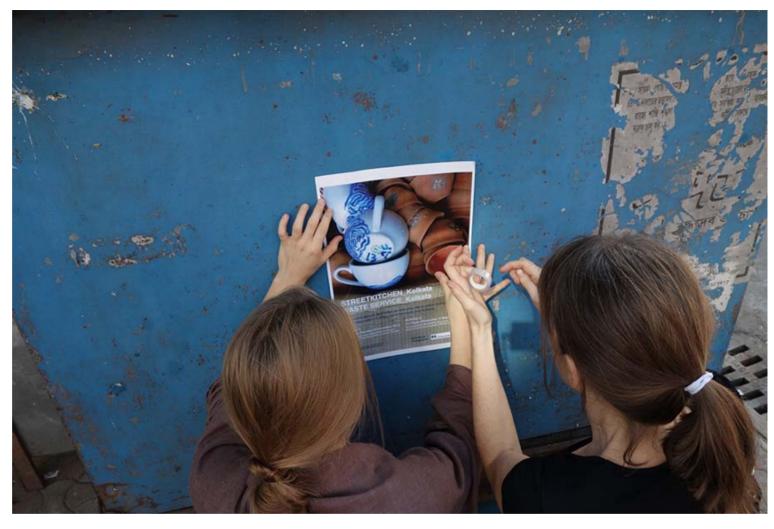
STREETKITCHEN Kolkata Palki walk from Gitte Juul on Vimeo.



Waiting for Palki

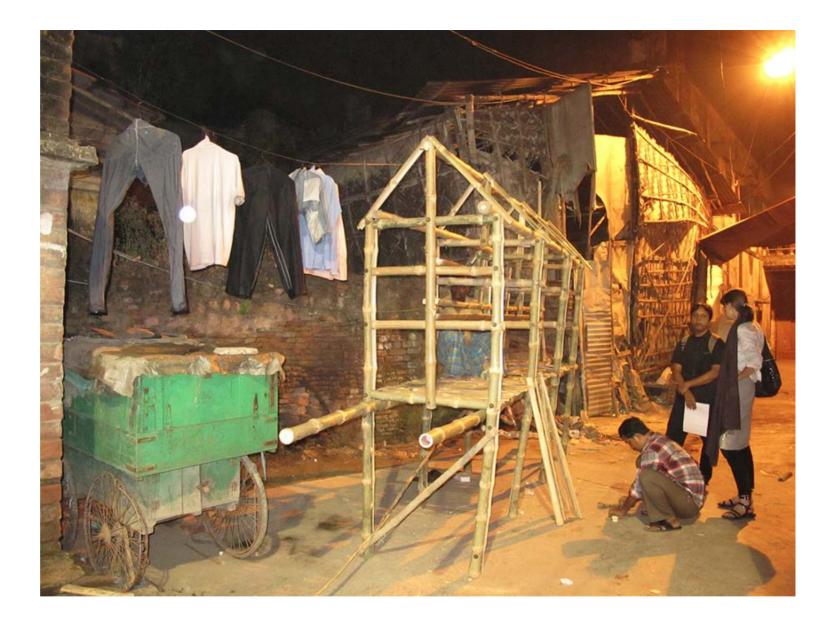


Painting white ends on the bamboo Palki



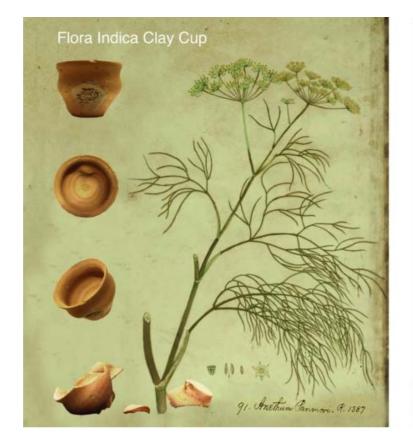
Pinning up poster in front of the sweet shop Vien in south Kolkata.

DAY 16 Preparing for intervention 1





Late night working on the Palki





Poster of Flora Indica Clay Cups and Waste Service porcelain

DAY 14 Invitation to activities in public space and at art space WELCOME



STREETKITCHEN_Kolkata WASTE SERVICE_Kolkata

Activity 1

An interdisciplinary exchange on everyday life in urban space as a collaboration of artists from Denmark and Kolkata

10-15 pm, Tuesday 10 December 2013

In front of Vien sweet shop at Maharaj Nanda Kumar Road, Lake Market Area, Kolkata, 700 029

17-19 pm, Wednesday 11 December 2013

Goethe-Institut Max Mueller Bhavan, 8, Bally gunge Circular Road, Kolkata, 700 019, India

More info

Local collaborator Dev Nayak: +91 98 3106 9210 cargocollective.com/STREETKITCHEN_Kolkata instantherlev.dk DEV Nayak Photographer

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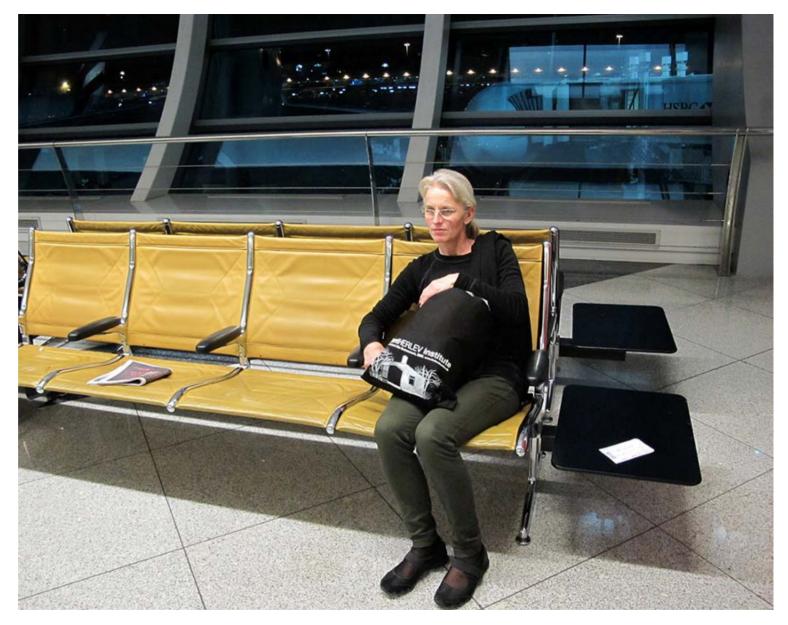
DAY 13 Clay cups and porcelain



Flora Indica Clay Cups



Unpainted Waste Service porcelain



InstantHerlev institute / Anja Franke in transit in Dubai on the way to Kolkata

DAY 12 Palki builder and clay cup maker



Photograph: Dev Nayak



Detailing Palki's wash basin and plate rack



Yellow envelope



Picking up Flora India Clay Cups



Photograph: Dev Nayak



Packing Flora Indica Clay Cups

DAY 11



Dev Nayak photographing Flora Indica Roxburgh Icons in Acharya Jagadish Chandra Bose Indian Botanic Garden



Looking for the icons of curcubita pepo, R. 457-703, anethum ponmori, R. 1387 and coriandrum sativum. Coriandrum sativum didn't appear in Flora India.

DAY 10 Interview with street vendor / developing of Palki details



Interview with street vendor, whom we are going to collaborate with. (see Vendors Voice to the left on this site)







Palki under construction

DAY 9

Street vendor research in south Kolkata / searching for a location for a public intervention in collaboration with street vendors / street vendor equipment



Vendor stalls covered for the night





Water carrier brings water to the street kitchens from Local street pump

















DAY 8

Meeting with Image Maker / Bamboo structure builder in his workshop and developing Flora Indica Clay Cup with clay cup maker





Burning claycups





Surinders wife is testing the "seed stamp" on the prepared clay cups















Chai brake - while waiting to load the clay





The boat has just delivered clay from the river



Image making of clay



Structure builder is making bamboo ready for construction of Palki

DAY 7 Meeting with clay cup maker family in north Kolkata







Preparing for a fire in order to burn clay cups



The family make clay cups, burn clay cups, cook, eat and sleep in one space





Exploring the possibilities of clay cups with attached seeds



Clay cups drying in the sun



Surinder and his workshop

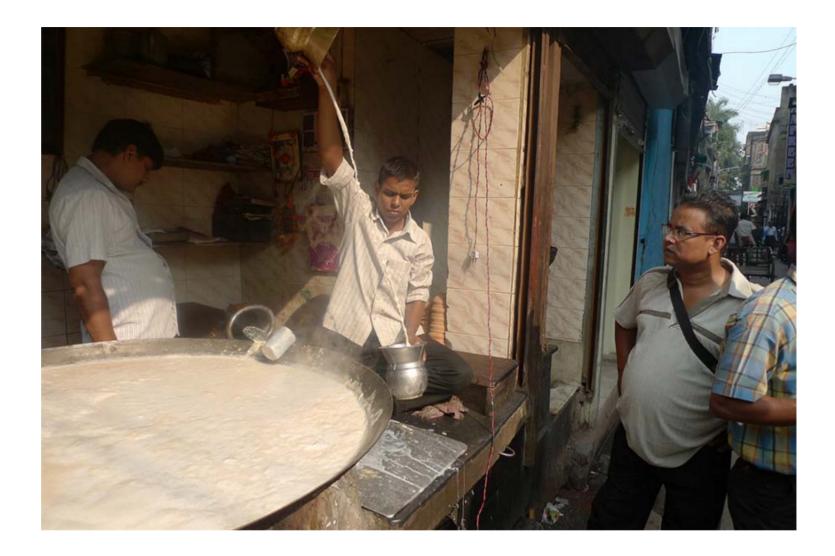


Clay Cup maker in Kolkata from Gitte Juul on Vimeo.

DAY 6 Street vendor research















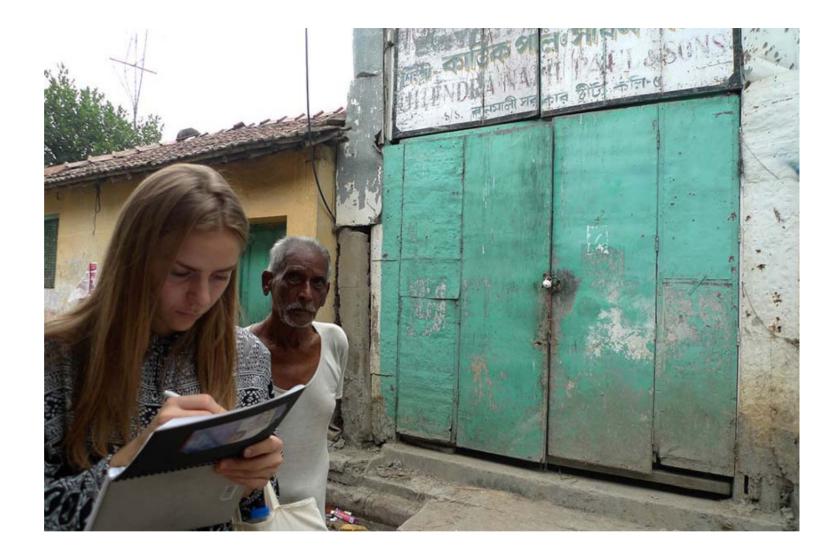


DAY 5 Meeting with Image Maker / Bamboo builder in north Kolkata

















DAY 4 Visit at The Agri Horticultural Society of India. The oldest institution of its kind in India





Coriander, fennel and pumpkin seeds. To be used for The unexpected Garden of Kolkata

DAY 3

Meeting with researcheres at Acharya Jagadish Chandra Bose Indian Botanic Garden







Original drawing and original manuscript for William Roxburgh's *Flora Indica* Photographs: Dev Nayak



William Roxburgh (1751-1815) - superintendent at The Botanical Garden in Kolkata (1789-1813)

When leaving Kolkata Roxburgh left a set of lifesized handpainted original drawings with botanical dissections of 2.542 plants, wherein almost all of the indian species he described in the book *Flora Indica*, is to be found among these drawings



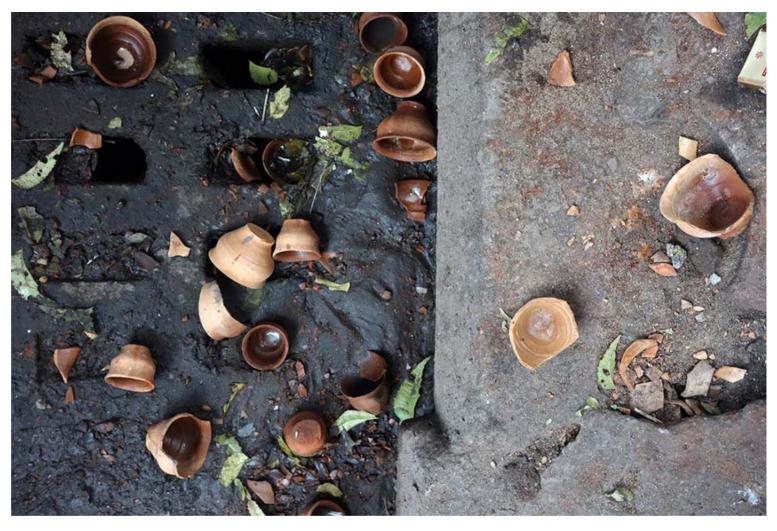
The Roxburgh Icons Original drawings

DAY 2

Chai ritual

The cups are made of clay, excavated from the buttom of the river, The clay are turned into cups and tried in the sun. For generations Chai wallahs has sold their chai in the little clay cups, which are thrown to the ground as soon as the chai has been drunken. This action testify the presence of Indias many hands for production, but at the same time it shows the traditional class distinction, where people from the low casts earlier on were not allowed to come into contact with people from a higher cast. Today all indians participate in this ritual many times every day





Broken Clay Cups in the gutter. Used for serving Chai



The river, clay, claycups and waste

DAY 1

Pottery and porcelain

Production of sun-dried cups has a long tradition in Kolkata. Painting of porcelain has a lang tradition in Copenhagen



Traditional thai cups _clay cup makers from Kolkata



Waste Service_Anja Franke

Departure Copenhagen - Dubai - Kolkata



Painted Waste Service porcelain in transit in Dubai on the way to Kolkata



Interview with street vendor Gunadhar Samanta, whom we later chose to collaborate with

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What is your name? Gunadhar Samanta

When did you start this food stall? In 1968

Where do you live? I live in a village about an hour from the city called Narendrapur

Do you have children?

Yes, i have 5 children

Are they educated? Somehow educated

Do they work with you?

Two of my daughters used to work with me, but they have not worked with me for some time now.

Did you sell the same kind of food when you started in 1968 as you are selling now? Initially I had many different kind of food, but now I have a limited menu, because I know want people want.

In Kolkata there are many places for finding good street food, but many of them do not really care about hygienic issues. Here we found you are keeping your shop clean and giving a lot of importance to maintain hygiene. Do you have any comments on that? Yes, I believe that hygienic issues are very important when serving food

You have been running this business for such a long time – are you facing any sort of problem, be it from the public, from the police or from political parties?

Look, I may not improve any more, because now I am not young any more

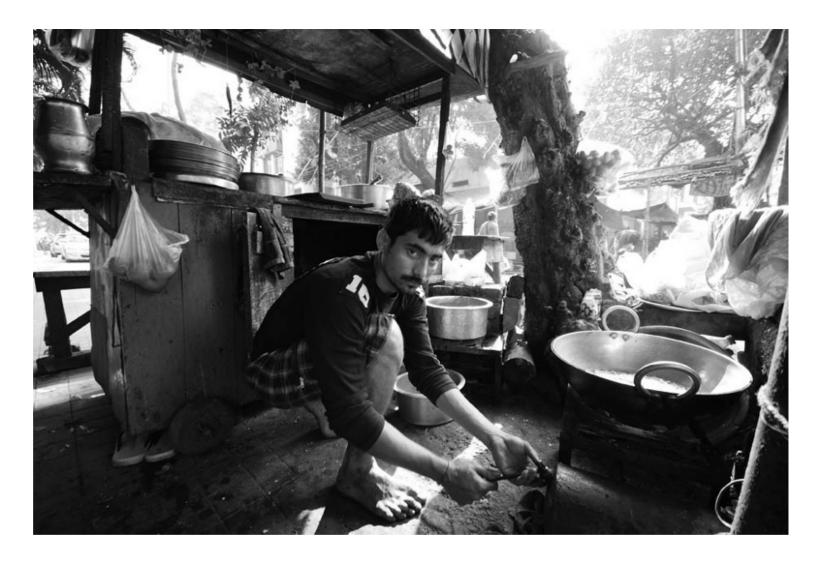
No, I am asking do you face any problem running this business? Yes, when you run a business like this you face many problems, - for instance sometimes we have to give free food to some people.

You sell your food at a very nominal price, - how do you manage to get any profit? Somehow we can manage to earn a little to survive

Do you compromise in quality in order to maintain the low price? Look, i try my best, but cost of the food is an issue

Thank you

Interview with street vendor Asim Chakrabarty



What is your name? Asim Chakrabarty

When did you start this food stall? 3 years back

Where do you live? I live close by Do you have any other source of income? No

Do you have a family? Yes

Do you have children? Yes

How many? One

Do you think you can manage your family with the amount of money you earn? Somehow i manage

You are also giving some sort of service to the society, because a lot of people are coming to the city from far away for work, and they do not have a lot of money to go to a restaurant for a meal. Are you facing some sort of a problem running this business? No, no, - i don't have any sort of problem, everything is fine

Who are normally coming to your food stall for a meal? Are they socially and economically coming from the same background – or different? No, no different people come with different backgrounds.

Do you serve food only during the day, - or do you serve both at day and evening? We give service only during lunchtime and people come and eat and some people come for take-away

Do you have to pay any money to the police or political party in order to run your business? No – I don't have to pay anything to anybody

Do you have any problem about getting clean water for cooking and washing? No, - we buy water from the bhariwallah (water carrier)

Are you happy with your setup – or would you like to improve it? Yes – suddenly I would like to improve it

Thank you

Interviews and photographs by Dev Nayak

STREETKITCHEN_Kolkata

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STREETKITCHEN_Kolkata WASTE SERVICE_kolkata Intervention_ Maharaja Nanda Kumar Road, south Kolkata and Goethe Institute

I had invited visual artist Anja Franke to participate in a public intervention in an urban situation in south Kolkata on december 10. 2013. The Palki, Flora Indica Clay Cups and WASTE SERVICE would join forces, meet in the street and collaborate directly with street vendors, formal shops and their customers and other pedestrians. Palki is a locally build bamboo structure - too big to be a street stall and too small to be a shop and it is a mobile cart - in need of 8 men for carrying. Palki is a vessel for the claycups and the porcelain and it is spacious enough for people to gather around it. Flora Indica Clay Cups is a pottery of adjusted, traditional and locally made clay cups. The adjustment is a "seedstamp", consisting of unburned clay with seeds from indian plants. When the cup is thrown to the ground somewhere in the city after use-a plant has the potential to grow up. WASTE SERVICE is a dinnerware made from recycled porcelain, collected from danish homes and decorated with the blue WASTE TIME pattern. During the intervention, local people from Kolkata are invited to participate in painting the global dinnerware.

The intervention

Before the Palki walked on to Maharaja Nanda Kumar Road in south Kolkata, we had made arrangement with the street vendors, the owner of the sweet shop and the leader of the local community, who all ensured us it was fine that we joined their local street life for one day. When Palki arrived the people from the sweet shop said it was too big and that it would block their view to the street. We argued back that the Palki had the perfect size and that it could be seen as a sort of projection of their shop. Palki got squeezed in between the 2 street vendors, of which only one was open. People had been waiting for the arrival of Palki, not really knowing what it was all about. As soon as they saw what we were doing, they started to unpack the porcelain and place it in the Palki. A lady from the local community took instantly over and started organizing the people who wanted to paint and serving chai to people. No one spoke english, except an old man with a long beard from the ironing shop next to the sweetshop. He introduced everyone to the idea of the Flora Indica Clay Cups and WASTE SERVICE. Everyone felt confident with the Flora Indica Clay Cups, but after finishing their chai, they didn't like to throw their cups. They either put them in their pockets for bringing them home or they put them very carefully on the ground. There were no smashed cups. We bought chai from the street vendor and cakes from the sweetshop, which were served from STREETKITCHEN to everyone for free during the day. WASTE SERVICE was also used for drinking chai and the porcelain got spread around, since people were painting in the sweet shop, a group of men were eating cakes from the plates further down the street and the street vendor insisted on cleaning the porcelain after use. People who had been painting, were invited to choose a cup or a plate to bring home.

Negotiations and conflicts

Suddenly the man with the brown stall turns up after several months, where his business has been closed. Now we were all in shortage of space, but we managed to rearrange in order for us all to stay. There were continuously people wanting to participate in painting WASTE SERVICE. The enterprising local lady encouraged her little son and his friends to paint on a lot of porcelain. Afterwards she begged on getting it - and when she got it she removed the painting done by her son. Our plan was to hand over the rest of the porcelain to the street vendors, with whom we had collaborated. When the enterprising lady found that out she got upset, and said that she would tell the police that we had set up a stall illegally. We moved Palki during the same night and installed it at The Goethe Institut, where we were invited to exhibit the project. We had arranged with the daughter of the street vendor, that she could come to The Goethe Institut and collect the porcelain. She turned up with a friend together with some homemade handicrafts and a very well english speaking woman, who claimed that the girls had been promised by us, that she could exhibit her handicraft on the Palki at the Goethe Institut, in order to earn money for a project in their village. When we started talking about the porcelain, she replayed that the street vendor was not at all interested in cups and plates - the girls have only come all the way from the village, because they had been promised they could try to sell their things in an location they otherwise never would have had access to. In the end we handed the porcelain and the rest of the Flora Indica Clay Cups over to the cleaner of our STREETKITCHEN_Kolkata office, for him to distribute the goods in the city.

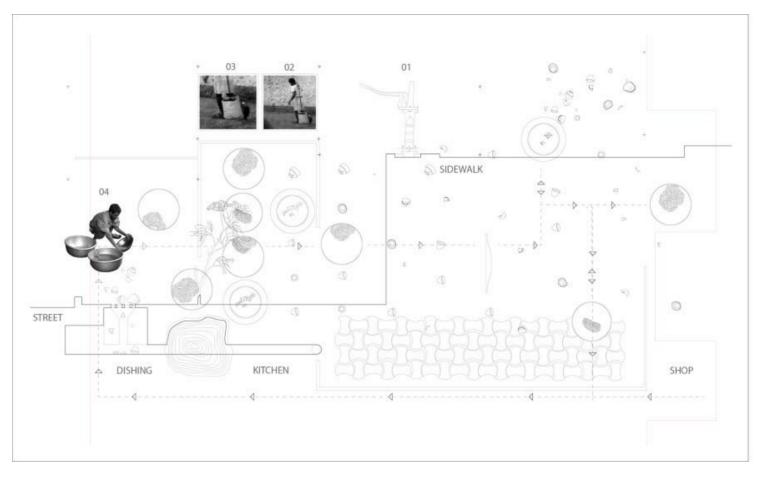
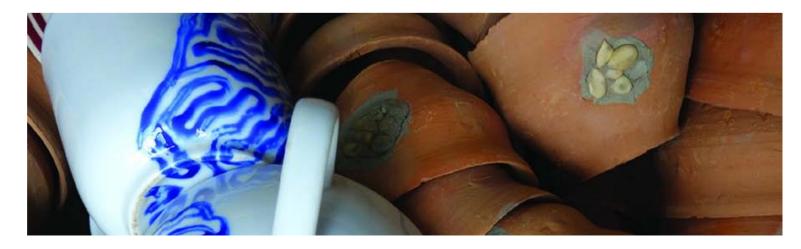


Diagram of actions



STREETKITCHEN_Kolkata WASTE SERVICE_Kolkata

An interdisciplinary exchange on everyday life in urban space as a collaboration of artists from Denmark and Kolkata

Activity 1

10-15 pm, Tuesday 10 December 2013

In front of Vien sweet shop at Maharaj Nanda Kumar Road, Lake Market Area, Kolkata, 700 029

Activity 2: 17-19 pm, Wednesday 11 December 2013 Goethe-Institut Max Mueller Bhavan, 8, Ballygunge Circular Road, Kolkata, 700 019, India

More info

Local collaborator Dev Nayak: +91 98 3106 9210 cargocollective.com/STREETKITCHEN_Kolkata instantherlev.dk DEV Nayak Photographer

IHi art a site research

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Flora Indica Clay Cups and Waste Service porcelain to be distributed in the city by the cleaner from our STREETKITCHEN_Kolkata office.





At the Goethe Institute



Used Flora Indica Clay Cups





Shifting from a porcelain cup to a clay cup

















Serving chai



Flora Indica Clay Cups



Painting in sweetshop



Painting Waste Service



Collaboration with street vendors and sweet shop



Fitting the Palki





Squeezing Palki in between 2 street vendors on the pavement in front of permanent sweet shop.



local men carrying Palki



Waiting for Palki



Pinning up poster in South Kolkata

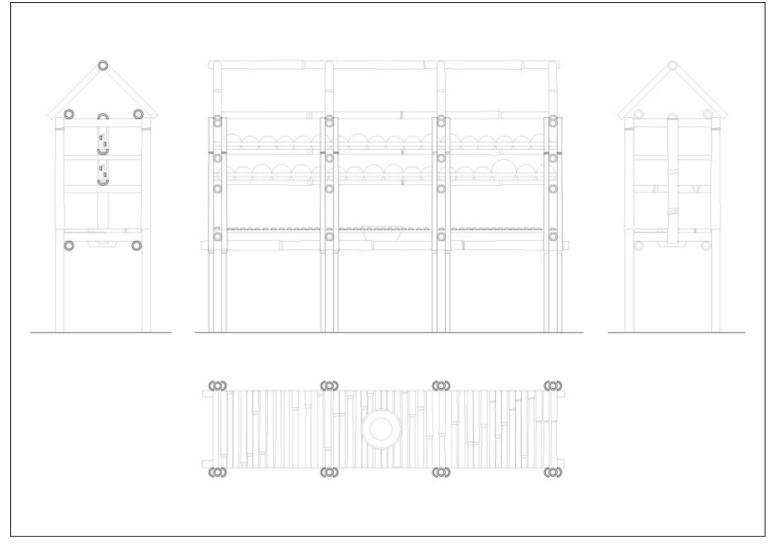


On the way to Maharaja Nanda Kumar Road, south Kolkata

STREETKITCHEN_KOIkata

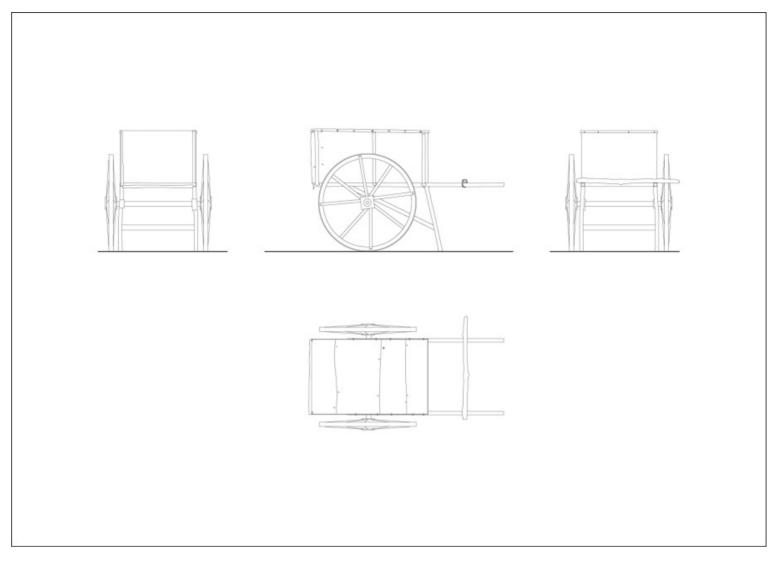
Introduction & Reflection	Slow-moving pull carts and hand-pulled rickshaws are part of the traffic pattern in Kolkata, together with cycle-rickshaws and cycle vans, auto
Day by Day	rickshaws, taxis, buses, mini buses and trams. At night the big trucks dominates the streets, since heavy cargo is transported at nighttime.
Vendors Voice	
Intervention	The hand-pulled carts and rickshaws have advantages in the narrow streets and during the monsoon, when heavy rainfalls create difficultie motorized vehicles.
Infrastructure	
Palki	
Flora Indica	
Flora Indica Clay Cups	Palki
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nning on <u>Cargo</u>

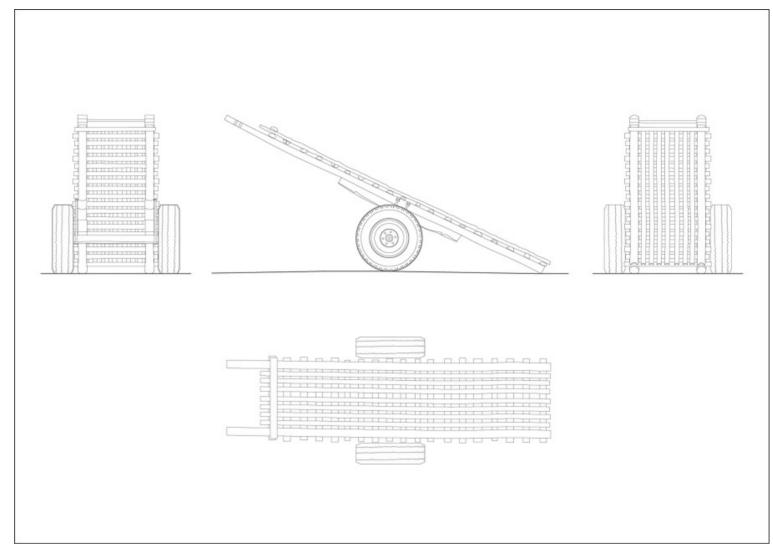




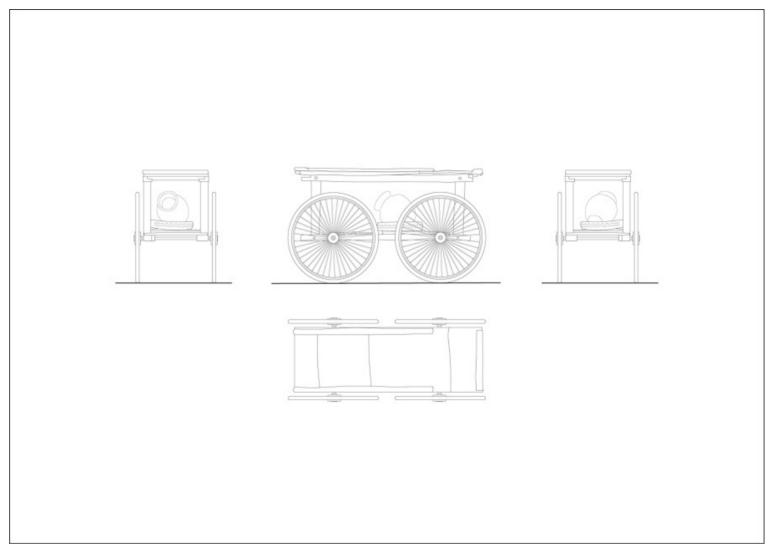
Thela Gaddis Thela (push) Gaddi (cart)



Gabbage pan

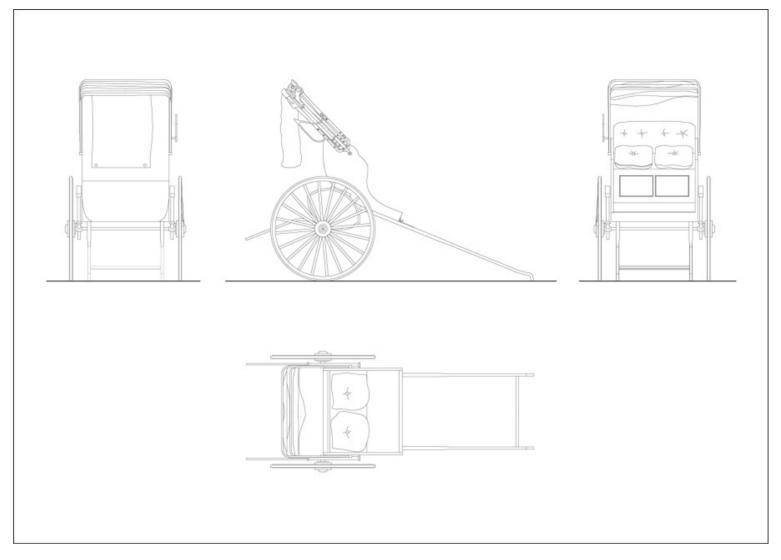


Bamboo Thela Gaddi for transporting goods in the city



Food stall

Pulled rickshaw



The rickshaw is a two-wheeled passenger cart, pulled by one man with one or two passenger or goods. Originates from the Japanese word jinrikisha, composed of jin (human), riki (power), sha (vehicle)

STREETKITCHEN_KOIkata

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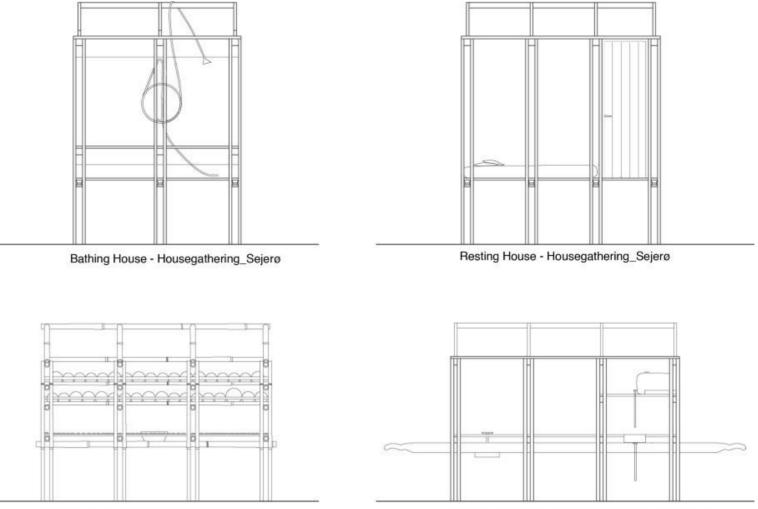
Flora Indica Clay Cups

Waste Service

Credits

Palki is a sort of palanquin, formerly used in eastern Asia as a covered type of litter for a stretched-out passenger, carried on four poles on the shoulders of four or more bearers.

STREETKITCHEN_Kolkata creates a Palki as a vessel for The Flora Indica Clay Cups and Waste Service porcelain. The Palki is made of bamboo and is the "Indian brother" to the wooden structure for STREETKITCHEN_Kättilsmåla, Sweden. It is also family to Bathing House and Resting House. - *see the bottom of this page for more info*



Bamboo Palki - STREETKITCHEN_Kolkata

Wooden structure - STREETKITCHEN_Kättilsmåla







Palki in relation to street vendors and sweet shop



painting white bamboo ends



Arrival of Palki



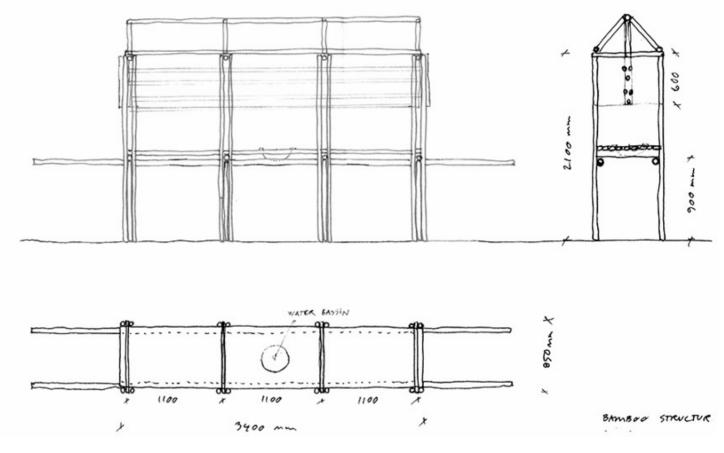


Construction details



Dialog with image maker / builder of bamboo structure

Image makers never use drawings, and therefore we only made a sketch with overall measurements - the rest was improvised at the building site in 1:1



Sketch of Palki



Bamboo

In 1778 Carl von Linné introduced the description bamboo into science, based on the Indian word "Mambu" or "Bambu". Bamboo is one of the oldest construction materials. The lignifying cell structure of the bamboo tissue and its technological properties are very similar to the wood tissue proper. Bamboo may therefore also be termed wood. Contrary to wood, the bamboo has a hard outer surface and a soft inside. The growth pattern of the bamboos is a singular combination of grass, leaf-bearing tree and palm. Like the grasses they have tubular blades, lancet-shaped cover leaves and panicular flowers and from a subterranean rootstock branch extensively to form dense to loose bushes. Like leafbearing trees they increase their crown every year by throwing out new branches and also shed their leaves each year. The growth pattern of the trunk is similar to that of the palm tree. Emerging with its definitive circumference from the soil without increasing in diameter later.



Study of binding techniques with coconut fibres.











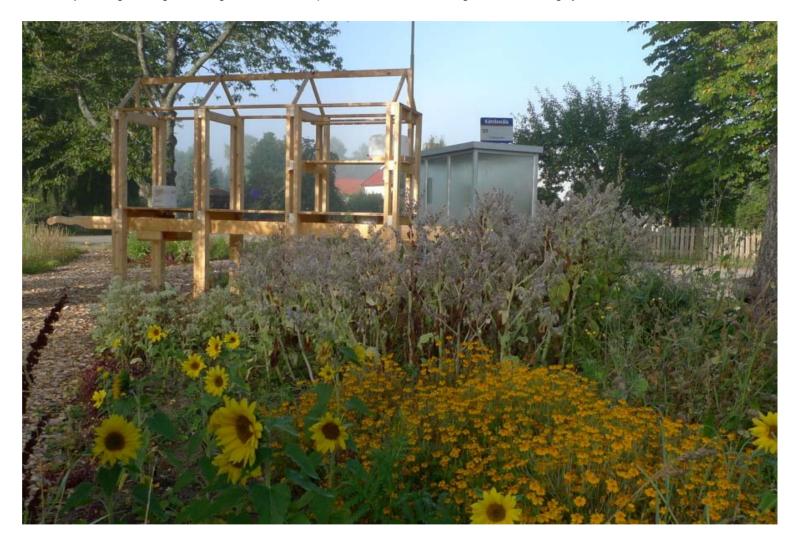
Inspiration from the temporary Pandal structures - used for religious ceremonies and discussions of social issues. The Pandals are cladded bamboo structures.

Photographs: Dev Nayak, Kolkata

STREETKITCHEN_Kättilsmåla, Sweden 2013 The "swedish wooden brother" to bamboo Palki

STREETKITCHEN_Kättilsmåla is a temporary project, built and landscaped at a junction in a small village in Sweden. The junction has a bus stop, a mailbox and an information board. The land is privately owned, but are only used sporadically as storage and display of construction equipment. The owner approached me several times to clarify why I had interest in his land, and asked when and how I was going to sell the

plants which I planned to grow there. The idea was not to sell anything, but to give value back to a place that was once a meetingplace, but over time has become deserted. The place had the potential to become a new gathering place for the villagers - a place where you could meet around a meal based on plants growing in the garden that were freely available to everybody. A portable wooden structure - a hybrid between a house, a dining table and a street vendor cart - was built in collaboration with the villagers. The structure was carried in procession from the community building - through the village - in order to be placed in the new common garden in the village junction.





The edible garden - full of herbs, flowers and vegetables for the community to use while cooking in their new common streetkitchen.



Community around STREETKITCHEN_Kättilsmåla



The procession from the community building through the village to the new edible, common garden



Preparation of the edible garden

Housegathering, Sejerø 2012

Resting house and Bathing house are portable structures that do not quite know whether they are furniture or houses. They can be inherited and moved like furniture, but have the size of small houses. They raise questions to the notions of domesticity and homelessness : "What lives in the furniture" and " In which context does the furniture live"? To enter them you don't walk into a house - you walk out to a house. The two structures point at basic, spatial and haptic relations to the house. "Where does the house ends and where does the environment begins".



Bathing House is carried out on the meadow by 6 local men



Resting House is carried out on the meadow by 8 local men.

STREETKITCHEN_KOIkata

Introduction & Reflection	Flora Indica
Day by Day	
Vendors Voice	Seeds from native indian plants are used for making a seedstamp on ordinary clay cups.
Intervention	Pumpkin and Fennel are plants from Roxburgh's encyclopaedia Flora Indica, while Coriander was not a native plant to India at Roxburghs time.
Infrastructure	With the seedstamp the clay cups become Flora Indica Clay Cups.
Palki	
Flora Indica	
Flora Indica Clay Cups	
Waste Service	
Credits	

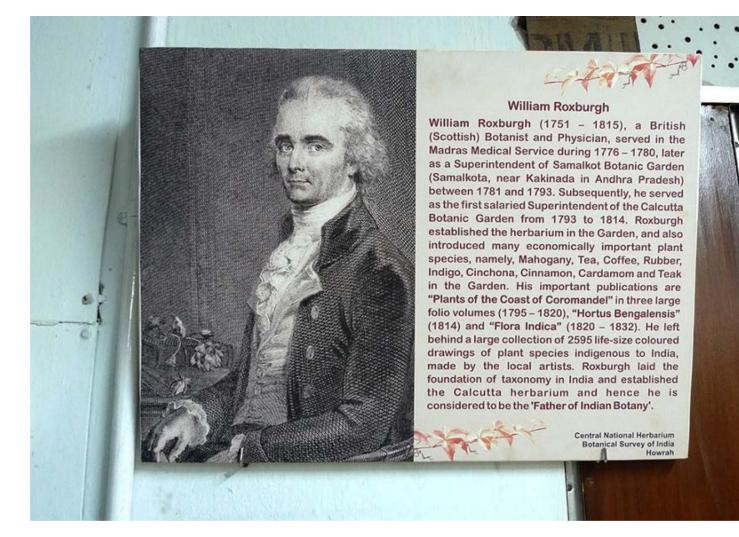
nning on <u>Cargo</u>



Flora Indica Clay Cup on icon from Roxburgh's Flora Indica Photograph: Dev Nayak



Curcurbita Pepo and Foeniculum Vulgare from Roxburgh's Icons. Coriandrum Sativum from new market. Kolkata Photograph: Dev Nayak



William Roxburgh (1751-1815) - superintendent at The Botanical Garden in Kolkata (1789-1813)

"To Roxburgh botany could assist commerce by identifying and locating plants to be used as dyes, or timber suited to construction or fibre for sacking and cordage. Thus the garden's original great practical and commercial functions were entwined with the advancement of scientific understanding – namely the collection and classification of India's diverse flora. Under Roxburgh the Calcutta Botanic Garden developed as a centre for knowledge: plant collectors throughout India would send their discoveries to Calcutta for identification, visitors could be instructed in the latest systems of taxonomy."

From: "Calcutta Botanic Garden and the colonial re ordering of the Indian environment" by Richard Axelby Archives of natural history 35 (1): 150–163. 2008 # The Society for the History of Natural History DOI: 10.3366/E0260954108000144

When leaving Kolkata Roxburgh left a set of lifesized handpainted original drawings with botanical dissections of 2.542 plants, wherein almost all of the indian species he described in the book *Flora Indica*, is to be found among these drawings.

STREETKITCHEN_KOIkata

Introduction & Reflection

Day by Day

Vendors Voice

Intervention

Infrastructure

Palki

Flora Indica

Flora Indica Clay Cups

Waste Service

Gredits

Flora Indica Clay Cups is a pottery created in collaboration with a local clay cup maker in Kolkata, as a parallel to the exclusive danish dinnerware *Flora Danica* by Royal Copenhagen. Seeds from native indian plants are used for making a seedstamp on the ordinary clay cups.

Unexpected Garden of Kolkata

A future random garden will have the possibility to grow in the city on locations where chai customers throw their used Flora Indica Clay Cup. The random garden will consist of Pumpkin, Fennel and Coriander. Pumpkin and Fennel are plants from Roxburgh's encyclopaedia *Flora Indica*, while Coriander was not a native plant to India at Roxburghs time.

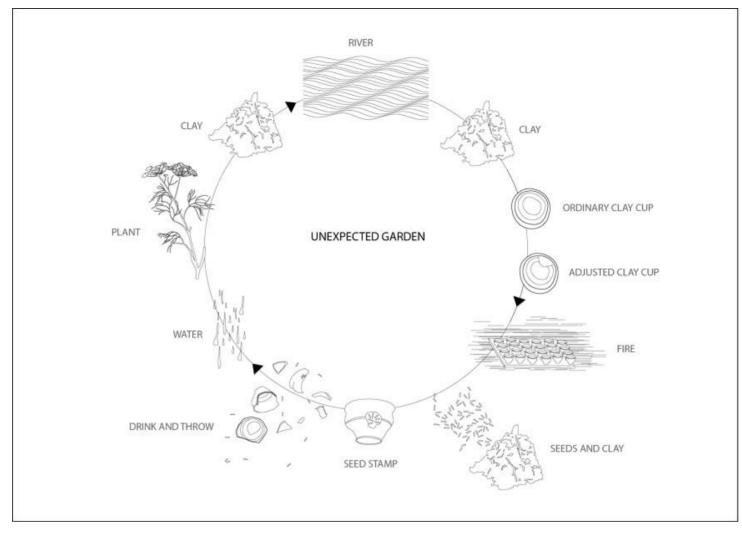


Diagram of cycle from clay to clay + a plant



Curcurbita Pepo and Foeniculum Vulgare from Roxburdh's Icons. Coriandrum Sativum from New Market, Kolkata Photograph: Dev Nayak



Flora Indica Clay Cup on an icon from Roxburgh's Flora Indica Photograph: Dev Nayak



Another garden potential



Potential garden



Used Flora Indica Clay Cups





Drinking chai from Flora Indica Clay Cup



Flora Indica Clay Cups





Making of the seedstamp



From clay to cup

STREETKITCHEN_Kolkata

Introduction & Reflection

Flora Indica Clay Cups

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Waste Service

WASTE SERVICE dinnerware involves collection of porcelain that is no longer in use. The pattern has been developed from the idea to do an
action that doesn't belongs to the rational of life "just to waste time" in a combination with references to the Royal Copenhagen porcelain called
Blue Fluted Plain dinnerware in blue ultramarine.

Waste is about our danish daily life use-throw-away culture sparking a consideration of how we interact with our environment and with simple means exemplifying how we can reshape it to give it new value – from plates to homes to whole cities.

WASTE SERVICE_kolkata is a new collection of dinnerware. Porcelain that are no longer in use in the suburb of Herlev, DK are collected and decorated by Anja Franke with the blue pattern WASTE TIME. After decoration it has been burned in the owen. Decorated and non-decorated porcelain is transported as hand luggage by airplane to Kolkata, India. The decorated WASTE SERVICE will be a part of the installation STREETKITCHEN_kolkata.

In Kolkata the porcelain will be installed in the *Palki*. Here people can freely use the porcelain, and at the same time participate in painting the unpainted porcelain. All the porcelain decorated in Kolkata will be returned by airplane to Herley, Denmark.



The new WASTE SERVICE_ kolkata dinnerware 2013. Decorated by people from the street in collaboration with STREETKITCHEN_Kolkata.



WASTE SERVICE_kolkata 2013



WASTE SERVICE_kolkata 2013



WASTE SERVICE_kolkata 2013



Exhibition, Secret Garden, Gl. Holtegaard, Holte, Denmark, 2013. All the porcelain decorated by people from other Citys in Denmark and Berlin are put into a big pile on a long table and installed in the Barok Garden of the exhibition space.



Exhibition, Moving, InstantHERLEV Institute, Krøyers Plads, Copenhagen 2012. WASTE SERVICE and terrace





Exhibition, Extreme Craft, Freie Museum, Berlin 2012. Plates decorated by the art audience at the exhibition.



WASTE SERVICE TEA BAR at Roskilde Festival, Denmark 2011



Exhibition, Copenhagen Art Festival 2011, WASTE SERVICE TEA BAR on tour. Art audience and people from the street in public space can learn how to WASTE TIME while decorating left over porcelain and drink tea of cups that have been decorated by other people the day before.



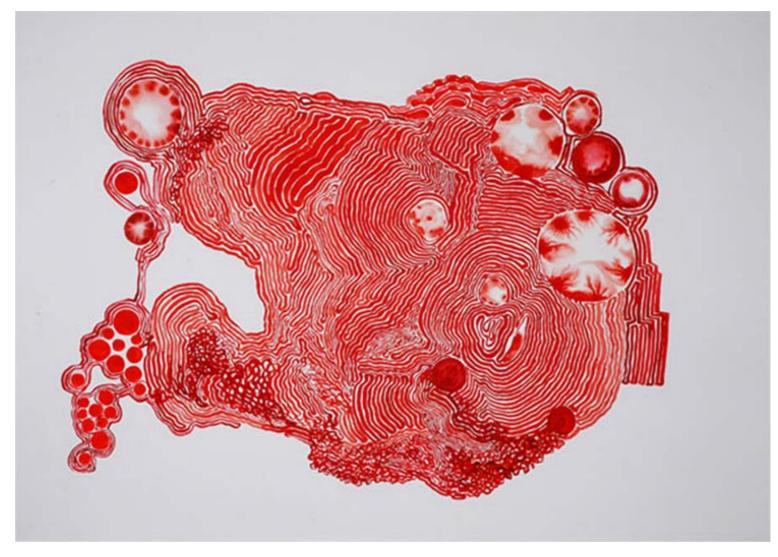
Exhibition, TEA WITH A VIEW I & WASTE SERVICE Gilleje, Denmark 2011, Museum and Art House without walls. The installation is a esthetical and poetic space while at the same time it is political. It points out that the individual person is the one creating the meaning of public space and have influence on the environment by the individual actions.



Exhibition, TEA WITH A VIEW I & WASTE SERVICE Gilleje, Denmark 2011, Museum and Art House without walls. TEA WITH A VIEW I is a public sculpture placed in the open landscape, where visitors can enjoy a cup of tea made of water heated by sun energy. Inside the wooden frame teacups are placed. The cups are a part of the WASTE SERVICE dinnerwear.



First production of WASTE SERVICE Dinnerwear 2009.



WASTE TIME Watercolor on paper 60 x 80 cm, 2007. One of the first water colors Anja Franke made in order to introduce the creation of the WASTE SERVICE dinnerwear.

STREETKITCHEN_KOIkata

Introduction & Reflection Day by Day	STREETKITCHEN_Kolkata is an art project selfinitiated and developed by architect Gitte Juul.
Vendors Voice Intervention	Participants in executing the project:
Infrastructure Palki	Anja Franke, visual artist - participated with WASTE SERVICE
Flora Indica Flora Indica Clay Cups	Desislava Mincheva, student of landscape architecture
Waste Service Credits	Dev Nayak, photographer / local collaborator
	Gitte Juul, architect
	Kasper Mørkholt, student of architecture
	Michael Lynge Jensen, student of architecture
	Naba Paul, image maker / bamboo structure maker
	Surinder Prajapati, clay cup maker
	While in Kolkata, STREETKITCHEN was invited to exhibit at The Goethe Institute in South Kolkata

STREETKITCHEN_Kolkata is kindly supported by Dreyers Foundation + Esther and Jep Finks Foundation for Architecture and Craft.



dreyersfond

ESTHER OG JEP FINKS MINDEFOND FOR ARKITEKTUR OG KUNSTHÅNDVÆRK

A big THANK YOU to everybody