





The Mary Porter Sesnon Art Gallery is pleased to announce an upcoming online lecture series "<u>PLANETARY INDIGESTION</u>" featuring the Center for Genomic Gastronomy (CGG), an artist-led think tank that examines the biotechnologies and biodiversity of human food systems.

FOR IMMEDIATE RELEASE CONTACT:

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CGG has been invited to campus as artists-in-residence by <u>UCSC Genomics Institute</u> and <u>OpenLab</u>, a research initiative for interdisciplinary and collaborative projects at UC Santa Cruz. The year-long residency program will commence with an introductory lecture on Friday, **November 19** from 12:00pm–1:30pm PT. (Register here)

Join us and CGG throughout the year to participate in PLANETARY INDIGESTION. The series is anchored by four public lectures during the artists' residency period (Oct. 2021—Sept. 2022) with reading groups, artist hotlines and experiments to be announced along the way. Registration links are listed below.

Visit sesnon.ucsc.edu to stay apprised of additional upcoming events.

All events are free and open to the public with student participation strongly encouraged.

The Mary Porter Sesnon Art Gallery operates a museum-oriented program for educational purposes, which provides experiential learning for students, and encourages interdisciplinary discourse through the lens of the arts. It is part of the UCSC Arts Division. Email: sesnon@ucsc.edu







PLANETARY INDIGESTION:

a series of public conversations about food, ecology & biotechnology.

November 19, 12pm-1:30pm PT

ABOUT US: Introducing the Center for Genomic Gastronomy

Online event: Register here

February 4, 12pm-1:30pm PT UNEXPECTED INGREDIENTS:

Smog Tasting, De-Extinction Dinner & Glowing Sushi Cooking Show

Online event: Register here

April 1, 12pm-1:30pm PT

THE AIR IS ALIVE: Civilizational Anxiety & Climate

Online event: Register here

June 3, 12pm-1:30pm PT

FRAME/SHIFT: From Microbial to Planetary

Online event: Register here

The Center for Genomic Gastronomy is an artist-led think tank launched in 2010 that examines the biotechnologies and biodiversity of human food systems.

Their mission is to:

- map food controversies
- prototype alternative culinary futures
- imagine a more just, biodiverse & beautiful food system.

The Center has collaborated with scientists, chefs, hackers and farmers in Europe, Asia, and North America. They present their research about the organisms and environments manipulated by human food cultures in the form of recipes, meals, publications and exhibitions. Their work has been published in Science, Nature, Gastronomica and We Make Money Not Art and has been exhibited at the World Health Organization, Kew Gardens, Science Gallery Dublin, V2_, MU and the V&A Museum.

The Center consists of Cathrine Kramer (NO), Zack Denfeld (US) and Emma Conley (US) and is based in Portugal and the Netherlands. Their current research initiatives include: prototyping a Norvegan National Dish and mapping, tasting & cooking with crops smoke-tainted by wildfires.

website: https://genomicgastronomy.com/

instagram: @genomicgastronomy