



Our present is singular, but before us lay a vast multitude of possibilities for the future. It is our choices that lead to our present state. What choices shall we make to decide our future - at least in terms of what we eat?

No future is completely Utopian or Dystopian i.e not future is completely 'Meetha' or 'Kadwa'; rather just as sourness may either accentuate sweetness or can come as an acrid shock, every future narrative has combined elements. Thus the future can be embodied by sourness.

FuturTenga* calls on various types of sourness and uses these as metaphors for each possible future narrative by marrying each one to a specific relevant food dish. The audience is invited to not only eat the food but contemplate the relevant narrative and what it might mean, through discussion and questioning.

*(Tenga is Assamese for sour)



Pickled Onion

Genetic Modification is becoming socio economic issue and GMO companies aren't completely transparent in their practices and patents. Will our future food be owned by a select few corporations?



Orange w. Clove Honey

Organic Produce is the fastest growing food segment. Will our future produce truly be fertilizer and pesticides free?



Grape + Cheese Cocktail

Rich nations are beginning to see the effects of overconsumption through obesity. While poor in Africa still starve. Will Nero continue being extravagant, even as Rome burns?





The items are divided into 4 broad categories of sourness - Non-Indian, Indian, Assamese and Manufactured Tenga. The dishes are served as finger food to be shared and are simple preparations that really make the core flavour stand out. Some of the items served are tongue-in-cheek such as Lemon flavoured Antacid and Vitamin C supplements.

This exposition designed, is an eating experience conducted as part of the exercises in the New Media course at DoD. Students undertook explorations in various existing forms of media using selected key words (here: Food, Senses and Multiplicity), culminating in the generation of a new medium of expression.

The key feature of the final assignment was to include a discourse on Future Trends in the selected area of research using the Indian Aesthetic sensibility i.e. Rasa's, or Navras.



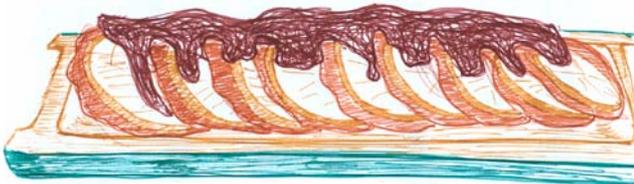
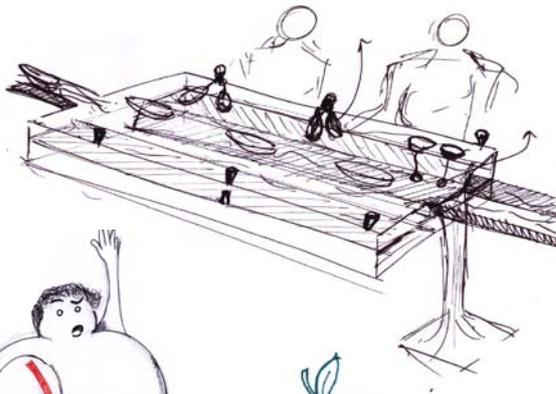
feedium



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i hope you're
Hungry!



Eating as an experience is very powerful, since it activates all the senses simultaneously and can imprint lasting associations and memories; familiar tastes and smells can recall buried instances from the past. Food is a part of our psyche more primal than even verbal language, and hence will always remain important psychologically.

In fact, cuisines are like languages, in the same way languages influence each other and act as a medium to record cultures and represent them. Food is also closely related to traditions, rituals, and social norms.

Feedium looks to use the medium of food, through settings, performances installations & exhibitions to communicate, spark awareness and discussions in the mind of the audience & participants on issues regarding Eating as well as transforming Eating from the mundane act of sustenance to an act of discovery and learning.

