

Starvation Seeds

Schedule of Events*

The following events punctuate the installation *Starvation Seeds* at the Santa Cruz Museum of Art and History.

Starvation Seeds offers a quiet meditation on sustenance and loss. Often called "starvation nuts," the protein-rich seeds of the piñon tree have long been a staple food in New Mexico and Arizona. Kelley's greenhouse installation explores how the piñon interfaces with a range of starvation survivors, from the conquistadors to the Donner party to members of our own families. Stay tuned for more opportunities related to this work when Kelley participates in the group show *Invisible Ingredient* at Rock Paper Scissors in Oakland (opens July 3).

Ongoing: Please take recipe cards and watch videos. See the videos online at <http://starvationseeds.performative.com>.

Intermittent: Find the artist in this space, tending plants, writing her thesis paper, and making food.

June 5

12-1 pm Starvation Food Workshop: Make and consume Plumpiñon paste
The piñon is both a starvation food and a metaphor for the body, its pale sweet meat mirroring the flesh of those consuming it. My recipe for Plumpiñon collapses the recently-invented humanitarian aid food Plumpy'nut with the traditional starvation food provided by Pinus edulis. Updating this staple starvation food from the US Southwest to resemble relief food in use around the world comments on both poverty and luxury.

6:30-8:30 pm During the interACTIVATE opening, sample Plumpiñon, liquid cherry pie, and mud cookies

June 19

1-3 pm Eat More Dirt: Learn how to get more mud into your diet
We have all practiced geophagy, whether we knew it at the time or not. Either as babies eating dirt or as adults taking Pepto-Bismol, clay and earth have made their way into our mouths and stomachs at some point in our lives. Geophagia links the starving and the satiated, while simultaneously providing a material connection between technologies deployed by humanitarian aid foods and the health care industry that supports the GI tube.

June 24

1-3 pm Liquid Food Preparation Workshop
Making liquid food is a strange process—by preparing stomach contents outside the body, the blender and strainer are performing roles normally filled by chewing, swallowing, and passing food through the esophagus. The food must be warmed to body temperature before being passed through a gastrointestinal tract tube, and even when done carefully, enteral feeding can still cause nausea. Preparing liquid food, whether fresh or industrial, is a process of turning the body inside out, and making invisible technologies of the body concrete and visible outside the body.