



**Edited by Claudia Sánchez, Íñigo Cornago**  
& \_\_\_\_\_.

# #Agronautas Agrococina

## Pezestudio

with Taer Solar, J.M.J. "El Súper", Mazetas, Raumlabor Berlin, Re:farm the City, Tuni Panea, Juan Dopico, Dando Fuego, MoreLab-DeustoTech, Universidad Deusto, Hackaton Rhok, ETC Inventions, MadFab, SoloFeeling, Geeks Without Bounds, Huertos Ecocomunitarios de Lutzana and UrChTao

2012 / Bilbao / Spain

## Prototyping of the kitchen furniture and meeting of closed cycles in Zorrozaurre

The AgroKitchen is a prototype of a complete set of ecological, open-source kitchen furniture for outdoor areas which can be self-assembled and developed collectively. It is made from natural materials and to incorporate systems that minimize the consumption of resources and energy.

In Vizcaya we have worked in relation to rural and semi-rural communal orchards around Bilbao to develop a prototype in the city: The AgroKitchen. It is a furniture made with natural materials and applied to outdoor areas. It includes systems for cooking, eating and relaxing (listening to music, resting) in community gardens and orchards, minimizing the consumption of the energy (proceeding from the sun and biomass) and resources (water purification and reuse). It is a complete furniture of kitchen and dining room for outdoor spaces, useful both in community (orchards, campsites, civic and cultural centers ...) and private settings.

The equipment comprises a sink with filtering and treatment system to recycle water for irrigation purposes, a point for capturing solar (photovoltaic) energy and playing music, in addition to furniture (sun loungers with wheels, countertops, tables and chairs for groups). It also includes an innovative design for a multi-energy cooker that works like an inverted solar oven – allowing food to be prepared – and comes equipped with a biomass boiler that is perfect for cloudy days.

This module is linked to a monitoring system that we call the "Digital Sensor System": a transversal system that collects, transmits and analyses data generated by



different sensors that are located at various points throughout the kitchen, and also sends that information to the network.

The AgroKitchen is a set of furniture, which can be adapted in terms of design and components for other locations, and it can be installed in gardens, allotments and courtyards that are private, public and/or community-owned.

## About the team

Pezestudio is a creative cell of architects that created in 2006 that develops projects of Urbanism, Architecture, Design and Action-Research.

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Empty building / Garden / Park / Periurban / Plaza / Public Building / Street / Vacant plot

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Recycling food / Serving food / Sharing food

# #Agronautas Agrodomésticos a la Calle!

## Pezestudio

with Taer Solar, J.M Jiménez “El Súper”, Iñaki Urkia,  
SATT, Slow Energy, Principia Film, Doblimagen and  
Mariel Vidal

2013 / Madrid / Spain

### Prototyping of ecological self-assembled home appliances.

AgroAppliances are ecological items of home equipment, self-assembled and open-source equipment minimize the consumption of energy and resources in private, public and community spaces.

AgroAppliances are ecological items of home equipment, which are innovative, self-assembled and open-source so as to encourage the creation of self-sufficient habitats. They integrate systems that minimize the consumption of energy and resources and are made from ecological and natural materials. AgroAppliances are based on systems that revolve around natural phenomena (capturing solar energy, biofiltration...), which are tailored for domestic use so as to improve and update their design and use. The designs can be customized and may be executed and installed through collaborative workshops, either as ready-to-assemble packs or as finished products.

Through them, individuals and groups are able to improve the sustainability and health of themselves and their environment without waiting for large interventions from the private sector or from public administrations. Its development and adoption is based on the favouring of shared power and distributed access to resources overcoming barriers of gender, origin or economic capabilities.



AgroAppliances start from a reading of the territory – cities and rural environments – as a system of interconnected, complementary places with different characters as consequence of bought, their physical conditions and their inhabitants. They act as a link between places such as housing – as an intimate and domestic – to the street and square, orchards, places of encounter, thinking and culture – as spaces to share.

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**Space typology** Community Space / Garden / Park / Periurban / Plaza / Rooftop / Street / Vacant plot / Waterfront

**Intention** Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness

**Action** Cooking food / Eating food / Recycling food / Serving food / Sharing food



# #Agronautas Agroestación Matadero

## Pezestudio

with Intermediae, Matadero Madrid and Comunidad Huerta de Tetuán

2013 / Madrid / Spain

### Project generating new, more sustainable, urban realities in Matadero-Madrid.

The Agrostation aims to generate New Urban Realities in the city of Madrid and reformulate sustainable practices through a citizen laboratory of creation and experimentation with ecological systems.

The Agroestation opens a new line of exploration as a prototype generated through collaborative working in public space. It involves producing creative tools which illustrate real situations and practices in urban areas and broadcast them to the collective imagination, while ensuring that they are reformulated in terms of sustainability and for the benefit of all. These circumstances become possible thanks to open-source, ecological equipment, which is innovative and self-assembled.

This experiments for increased self-sufficiency are considered as a connection between different nodes: regulated research spaces and accessible public spaces, transferring from one to another methodologies, practices and experiences with creative tools to generate open learning communities. It is about designing dynamics for the reinvention of sustainable and resilient practices, establishing places to learn, teach or transfer habits, skills or knowledge.

The Agrostation revolves around creating a space that encourages encounters and free research in order to reinvent the relationship of our natural surroundings. It aims to produce New Urban Realities through a citizen



laboratory for creating and experimenting with ecological systems in order to redevelop sustainable practices for saving energy and resources.

Its development consists of collaborative open sessions of construction work and design of its future management and evaluation, where a first creative network is generated. Once the production phase is completed, the station becomes a shared infrastructure as a common property, housed in the public space. And is aimed to be managed and used by interested community users (associations, groups of people, neighbours, etc.)

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**Action** Cooking food / Eating food / Growing food / Recycling food / Serving food / Sharing food



# #Agronautas Carritos Callejeros

## Pezestudio

with David Rodriguez, Street Food Madrid and Menuda Vida

2014 / Madrid / Spain

### Realization of Shared Urban Infrastructure in Madrid.

Design and self-construction of a constructive system for a dismountable street carts, dismountable system facilitate their transport and their adaptation to different configurations.

In the workshop Comerse la Calle in Medialab Prado the design and construction of mobile carts was proposed as a connection between different social projects of urban reformulation and to be used by different communities that promote local recipes in Madrid.

The carts are constructed of brushed pine wood in two sections: 2x4cm and 4x4cm forming rigid pieces that can be join in different positions. The dismountable joints are made with bolts and wing nut of an e = 4mm and length 10 cm. 20 inch reused bicycle wheels are screwed to a steel plate of an e = 3 mm and dimensions 5x25cm.



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# #Agronautas Ciclo-Remolques equipados

## Pezestudio

with Red Huertos Barcelona, L'Hortet del Forat, Huerto del Xino, Huerto del Fort Pienc, Huerto Poble Nou

2012 / Barcelona / Spain

### Production of experimental urban furniture in the Ciutat Vella of Barcelona.

Two transportable bicycle trailers equipped, designed and built for the Barcelona Garden Network. They consist of two modules that allow encounters to take place in the public space through cooking or the exchange of seeds and seedlings.

During the EME3 International Architecture Festival, we set out to build and initiate a self-management mechanism for shared ecological furniture for the residents of Barcelona, responding to particular collective needs concerning public areas and the revival of empty spaces, which are available in the city.

We are working with the Community Garden Network in Barcelona and with participants, associations, groups and collectives who are interested in defining the content for this set of furniture. The prototypes were built during a participative workshop at an abandoned site in Ciutat Vella. Two fully equipped cycle trailers were built. The module with solar kitchen and water system, which allows the user to cook with minimal energy resources and materials in any public space and the module with furniture that allows encounters to take place in the public space through the exchange of seeds and/or seedlings.

Two transportable bicycle trailers were built that generate cooking modes consuming the minimum energy and material resources. They consist of: solar oven and sink



with filtered water; Furniture for the accomplishment of meetings and horticultural exchanges in the public space.

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# #Agronautas Comedor Móvil – UAH Alcalá

## Pezestudio

with Universidad de Alcalá de Henares

2014 / Alcalá de Henares / Spain

The workshop at the School of Architecture of the University of Alcalá offered place for a free and collaborative research, to detect and analyse local and compatible resources, both social as technological and material ones, to generate tools, knowledge and places and to test new practices and new citizen initiatives.

The result was two trolleys that function as an open-air mobile kitchen for shared school spaces where you can test prototypes of minimal energy consumption.

The ephemeral exhibition It is carried out with the students of the University of Alcalá in the public places near the university (Plaza Cervantes etc) as an activity to show the built mobile kitchen. The kitchen is transported from the center and is installed as ephemeral exhibition where the explanation of the systems is performed for the assistant public.

In relation to the self-sufficiency of the school itself, it is proposed the construction of a simple system that allows students to produce their own food, as a start test of food self-sufficiency. For this purpose, an innovative design of germinators is built. The germinator is made from glass jars and reused pots.

The solar cooker is smaller than the one that can be used to store the solar energy. It was constructed on a 30-60 model, from the design made by Jose M. Jiménez "El Super".



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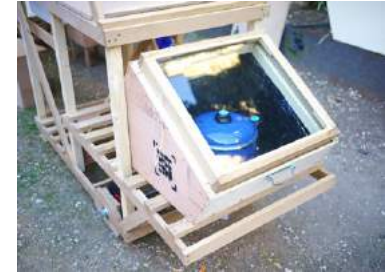
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# #Agronautas RUrban Station Reykjavik

**Pezestudio**

**with Hekla Flokandottir and Laugardalur og Háaleiti Reykjavik**

2014 / Reykjavik / Iceland

## Realization of Urban Ecological Infrastructure in Reykjavik

RUrban Station Reykjavik was three-week Open Laboratory on Ecological Infrastructures in Iceland. During this time bio-constructive environments and processes were developed that revelled in the collaboratively designed and self-constructed structures and ecological equipment adapted to the unique island environment.

Agronautas invites the citizens of Reykjavik to participate in a public workshop to design and build ecological community infrastructures. The project promotes the relationship between the inhabitants, urban cultivation, and self-sufficiency, in a function of citizen laboratory that could be replicated in different districts in the city corresponding to the Municipal Plan of the City Council 2010-2030. It is also considered as the collaboration between three entities: Grasagardur, Laugargardur and Dalheimar School. The project proposes construction of an ecological infrastructure in a nearby area that facilitates the development of ecological gastronomy workshops and small events with integrated systems to minimize resources and energy consumption.

During the workshop RUrban Station is designed and built: a space of two mobile modules which include work tables of different heights (for children and adults) and integrated cooking systems of minimal energy consumption. It works on the principle of retained heat cooking system, a technique that saves up to 90% of the energy when cooking and by taking advantage of the accumulated heat during previous brief cooking of the



food. The elaboration process ends in a thermally insulated container without any more energy consumption. A rocket stove is built as a system of the complete combustion of the fuel (biomass), that means that it needs a minimum fuel and does not produce smoke; The rocket stove is made with reused materials. As a complement, we build, a fixed heat retention cooker: wooden box insulated with local shee...

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# 2r

## Pasquale Buonpane, Mariella Gentile and Francesca Massi

2014 / Milan / Italy

[2pigrecoerre.wordpress.com](http://2pigrecoerre.wordpress.com)

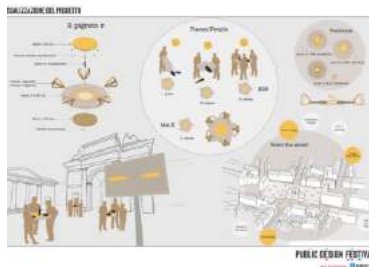
### The social table

2r revolutionizes the classic practice of eating with legs under a table, involving the user to become part of the project. Around the table is achieved sharing, communication, and conviviality, so any meal consumed, even on the street, remains a social occasion to "celebrate".

The classical archetype of the table as a unique and essential base that rests on four legs has been isolated, the circular plane which has to be "worn" through adjustable braces by at least three people (and maximum five) has been isolated for balance and activation the social event.

2r will allow you to share food and establish interpersonal relationships triggered by the table support act. Moreover, through the rotogravure movement of the central plane, a further interaction game between the diners triggers.

The table components are a circular plan of lightweight treated wood (diameter 160 cm) to which two circular planes (diameter 80cm) are connected by means of a threaded bar. The five slits will accommodate length adjustable straps.



### About the team

Pasquale Buonpane & Francesca Massi with Mariella Gentile create consolidated collaboration made of experimentation, knowledge, projects and work ranging from architecture to interior design, graphic design to multimedia.

They are known during the Erasmus project in Paris and since then share experiences and projects while living in two different nations.

Our design evolution involves reading and learning processes that can deliver formal consistency to space by offering a concrete and different result each time.

### Image credits and license

1. 2r - eat with me! / Mario de Stefani
2. 2r - Project design / Pasquale Buonpane, Mariella Gentile and Francesca Massi
3. 2r - use the braces / Francesca Massi
4. 2r - enjoy it! / Mario de Stefani
5. 2r - let's go to meet you! / Mariella Gentile
6. 2r - share the food / Pasquale Buonpane

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Garden / Market / Park / Plaza / Street

**Intention** Enjoying / Experimenting / Gathering / Reclaiming

**Action** Eating food / Sharing food

# 500 Plates

## League of Creative Interventionists

2015 / Akron (Ohio) / USA

[www.500plates.com](http://www.500plates.com)

### Dinner on a freeway

On Sunday, October 4th 2015, 500 Plates brought together 500 Akron, Ohio residents from each of the city's 22 neighborhoods at one, 500 foot-long table on the Innerbelt Freeway for a shared community meal.

Prior to this main meal, we collected a favorite household recipe from one resident in each of Akron's 22 neighborhoods. These recipes were printed onto custom designed stoneware plates which was used at the community meal, creating a unique way to connect Akronites from different neighborhoods. Each guest at 500 Plates took home their plate as an extension of the meal.

We also created a toolkit to help neighborhood partners carry out smaller community meals in their neighborhoods. In addition, we created 22 unique tables, one for each neighborhood, which serve as gathering points for each neighborhood to hold their neighborhood meals.

The meal took place on a stretch of the Innerbelt Freeway near downtown that was closed to vehicle traffic that day and is permanently closing in 2016. This event also served as a way for residents to reimagine what the freeway could potentially be used for. Sixty-three tables connected atop the concrete, creating one continuous 500 foot-long table. Attendees were guided by volunteer table hosts to discuss their personal stories as well as the challenges and opportunities of their neighborhoods, public space, and the future of their city. A 500-foot long table runner invited participants to write or draw their ideas for the Innerbelt.



### About the team

The League of Creative Interventionists works with communities to reimagine the social and physical landscapes of their cities and prompt curiosity, creativity, and connection.

### Image credits and license

1. 500 Plates / Shane Wynn
2. 500 Plates / Shane Wynn
3. 500 Plates / Hunter Franks

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**Space typology** Street

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Eating food



# COMMUNAL BAKERY

## N55

with Anne Romme

2010 / Rotterdam, Houston / The Netherlands, USA

[www.n55.dk/MANUALS/COMMUNALBAKERY/COMMUNALBAKERY.html](http://www.n55.dk/MANUALS/COMMUNALBAKERY/COMMUNALBAKERY.html)

COMMUNAL BAKERY is a system that provides facility for the production of bread. A copy of COMMUNAL BAKERY can be established in any local community where persons want to share the activity of producing bread.

COMMUNAL BAKERY is constructed mainly from plywood plates or similar. It can easily be assembled by anybody with a minimum of building experience. It consists of six basic modules: Storage unit for baking ingredients, storage unit for kitchen tools, sink unit (possibly with water tanks), oven unit, bread cooling unit and one unit of flexible space. The oven needed for the system could be a recycled standard oven powered by gas or electricity depending on local options. The COMMUNAL BAKERY can be situated both inside existing buildings or outdoors. A central lighting element provides a minimum of light during night time.

Concentrations of power control most means of production. As a result persons are being alienated from the most basic processes related to maintaining everyday life. In this case the baking of bread. Often the production of bread takes place in large-scale industrialised settings far removed from the tactile process originally associated with hands making bread. This causes increased pollution due to the need for transportation, and the centralisation of production in large facilities increases the risk of persons being exploited. The complex nature of the method of production increases the distance between producer and consumer and makes it more likely that consequences are not considered and consumers do not feel responsible. Concentrations of power force persons to concentrate on participating in competition and power games in order to create a social position for themselves. Concentrations of power are nourished by the illusion that competition is better than



collaboration. It is necessary to collaborate and share means of production if we want to organise ourselves in as small concentrations of power as possible.

### About the team

N55 works with art as a part of everyday life.

N55 is a platform for persons who wants to work together, share places to live, economy, and means of production.

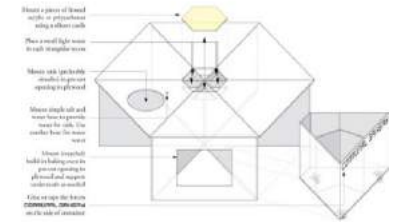
N55 is based both in Copenhagen, and in LAND.

N55 is financed by selling durable, environmentally and socially sustainable products, based on homemade Open Source systems and by exhibitions, grants and educational work.

### Image credits and license

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3. COMMUNAL BAKERY, Rotterdam, 2010 / N55
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**Space typology** Community Space / Park / Plaza  
**Intention** Exchanging / Gathering / Raising awareness  
**Action** Cooking food / Eating food / Sharing food

# CULT

## La Fabbrichetta with Public Design Festival

2014 / Milan / Italy

[cultbylafabbrichetta.tumblr.com](http://cultbylafabbrichetta.tumblr.com)

### A paper cloth onto the city.

Culture, for its etymological root itself deals with care, celebration and growth of handcrafted object.

We trust "Labour", an agricultural technique and a way of thinking for creating the city-soil, meant to make people-plants feel at home in environment.

Let us make the city-soil by imaging it as a table and restoring the concept of "cult" standing for "rite", "food" being a means of sharing. This "table" will turn itself into the common background of our cultural tradition. Bearing in mind this, let us lay down a paper cloth onto the city with positive attitude, as to invite everybody without any distinctions.

Our "city-table" will be the venue for the rite we want to hold, because sharing food also means living together, "bien vivre", as Illich is telling us to do.

Let us start again from the concept of "table" then intended to be the common background for our purpose, in order to let culture reflourish in its deep meaning: a "being future" of a brand new project origin and leading path of the same time.



### About the team

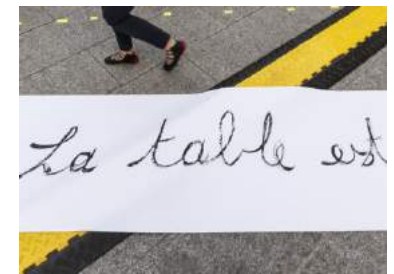
"La Fabbrichetta" as a collective was formed in Milan in 2014 when Francesco Maria Rovere, artist & performer, Roberta Abeni, architect, Federica Sosta, Vj artist and creative director, and Michael Galati, designer, met together and decided to share their points of views and projects moved by a common urgency to establish new modalities of artistic and cultural productions that could be developed within the context of social practices mixing art, social design and architecture.

Their Manifesto lies on the vision of Culture as a living organism. The city has its soil, envisioning their acts as growing facts.

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**Action** Sharing food

# Cooking Garden

**SIC + VIC Madrid, Alfredo Borghi, Nieves Valle, Nicola Di Croce, Vanessa Elefante, Mayra and Martina, Giulia.**  
**with 72 Hours Urban Action**

**2012 / Terni / Italy**

[viveroiniziativasciudadanas.net/?s=cooking+garden](http://viveroiniziativasciudadanas.net/?s=cooking+garden)

## The kitchen as a inclusive space for community encounter

The project is set in Terni, Italy, in a public space in between social housing built for workers of the local iron industries during the XX century. Although the story on this dwellings inhabitation is very interesting (check 1st video), nowadays there are two communities opposed due to cultural reasons: Italian families and migrants settled time back.

The public spaces amidst the housing blocks expresses the current conflicts, being a completely abandoned place where nobody dares to do anything fearing to create more conflicts. The result are zones occupied by vehicles alien to the community, degraded areas and underused spaces.

We propose to use cooking as an excuse to close up both communities and visualise it in public space. An urban kitchen that reinforce the use of domestic activities in public space is always welcome in Mediterranean context. We compile recipes on various ways of preparing traditional sauces for Italian pasta as even in them it is possible to observe slight variations due to the cultural mix of the population.

Through this constellation of recipes, we designed a space for open air cooking as a site to share this knowledge.

The temporary project developed as a sample was very successful as both communities really contributed to the space sharing a gathering evening on the motto "Help me cook!".



## About the team

[SIC] is a professional architecture office focused on architecture, city and territory progress from a multidisciplinary, proactive and committed structure. Its activity is focused on the investigation and development of matters related to the dynamic processes of architecture and the landscape, including multilateral collaboration between different disciplines.

[VIC] Vivero de Iniciativas Ciudadanas is an open-source platform, a collaborative project orientated to promote, spread, analyze and support initiatives and critic processes in a proactive way throughout all the civic society layers, with special incidence in the transferences to the territory, the city and the public space.

## Image credits and license

1. Opening event / Esau Acosta
2. Aerial view / Esau Acosta
3. Detail of area for germination with aromatic plants and seeds / Esau Acosta
4. Aerial view of the lightning / Esau Acosta
5. Opening meal with the housing neighbours / Mor arkadir
6. Detail of the recipes collected from the neighbours / Mor arkadir

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Garden

**Intention** Enjoying / Exchanging / Experimenting / Gathering / Reclaiming

**Action** Cooking food / Sharing food



# Cozinha Coletiva

## OPAVIVARÁ!

2007, 2012, 2013, 2015, 2016 / Rio de Janeiro, Vitória (Brasil), Havana / Brasil, Cuba

[www.opavivara.com.br/](http://www.opavivara.com.br/)

For the collective Kitchen we propose an urban intervention Squares, parks, and other public spaces. With a mobile kitchen structure, equipped with water tanks and sinks, a wood fired oven and cooker, big tables, benches, some of our Multi Beach Chairs, drinking water.

Everybody is invited to bring along something, be it a piece of food or just the desire to eat, to collectively share our recipes, experiments with flavours and smells. Through this alchemy we created a sense of community. Our Collective Kitchen occupy the public space as an invitation to all of us to further claim the use of what is ours.



### About the team

OPAVIVARÁ! is an art collective from Rio de Janeiro, which develops actions in public spaces of the city, galleries and cultural institutions, proposing inversions in the use of urban space, through the creation of relational devices that provide collective experiences. Since its creation in 2005, the group has been actively participating in the Brazilian contemporary art scene.

### Image credits and license

1. OPAVIVARÁ! AO VIVO! Praça Tiradentes. Rio de Janeiro / OPAVIVARÁ!
2. Cozinha Coletiva, Solar La Califórnia, Havana 2015 / OPAVIVARÁ!
3. Cozinha Coletiva, Praça Tiradente, Rio de Janeiro – Brasil 2012 / OPAVIVARÁ!
4. Cozinha Coletiva, Solar La Califórnia, Havana 2015 / OPAVIVARÁ!
5. Cozinha Coletiva, Morro Jaburu, Vitória 2016 / OPAVIVARÁ!
6. Cozinha Coletiva, Morro Jaburu, Vitória – Brasil 2016 / OPAVIVARÁ!

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Garden / Park / Plaza / Street

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering

**Action** Cooking food / Eating food / Sharing food

# Cuisine itinérante à Hautepierre

**Collectif Etc**  
with Horizome

2011 / Strasbourg / France

[www.collectifetc.com/realisation/cuisine-itinerante-a-hautepierre-2/](http://www.collectifetc.com/realisation/cuisine-itinerante-a-hautepierre-2/)

## A mobile kitchen supporting public spaces installation

During it's one year project, Detour de France, Collectif Etc, composed by a dozen of young architects, created an unifying instrument able to generate intercultural encounters.

This mobile kitchen was used on all our project at this time, It allowed us to involve people into debating moments about their daily lives and about public spaces : meal time is used as a tool.

This mobile kitchen was built only with recycled materials : polycarbonate, wood, old bike wheels. 2 big parasol was also used in order to prevent from the rain. The kitchen is composed by 2 modules, which permit to fit in every spaces. One is a sink the other is an hotplate.

For the project HTP40, led by association Horizome in the Hautepierre neighbourhood in Strasbourg, Collectif Etc spent a week in all streets and public spaces of this neighbourhood with its mobile kitchen. Every day, many associations involved used it in order to prepare meals. Simultaneously to all these kitchen workshops, Collectif Etc proposed to inhabitants to questioned some problems of their neighbourhood and built some scenographies or furniture in order to propose some fast solution.



## About the team

Born in Strasbourg in September 2009, Collectif Etc aims to bring together energies around a common dynamic of questioning the urban space. Through various mediums and different skills, the Collective wants to be a support for experimentation.

## Image credits and license

1. Cuisine itinérante à Hautepierre / PJ
2. Cuisine itinérante à Hautepierre / PJ
3. Cuisine itinérante à Hautepierre / PJ
4. Cuisine itinérante à Hautepierre / PJ
5. Cuisine itinérante à Hautepierre / PJ
6. Cuisine itinérante à Hautepierre / PJ

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Plaza

**Intention** Enjoying / Experimenting / Gathering / Reclaiming

**Action** Cooking food / Eating food / Sharing food

# Diggers Dinners

## EATING IN PUBLIC with Bundit Kanisthakhon

2011, 2013, 2014 / Kaneohe, Vancouver,  
Honolulu / United States, Canada

[nomoola.com/dinner](http://nomoola.com/dinner)

### Exercises in radical sharing of food and knowledge

DIGGERS DINNERS are exercises in radical sharing – of food and of knowledge. They can take place in small settings among friends or in public and open to all. The events are basically a potluck but with one 'rule' – each participant's contribution must be primarily made from ingredients that they have either grown, hunted, fished, foraged, gleaned, bartered, found, gifted, or stolen. At the start of each dinner every participant is invited to explain the story of her/his/its ingredients.



### About the team

EATING IN PUBLIC (EIP) was founded in 2003 in Hawai'i by Gaye Chan and Nandita Sharma to nudge a little space outside of the State and capitalist systems. Following the path of pirates and nomads, hunters and gathers, diggers and levelers, we gather at people's homes, plant free food gardens on private and public land, set up free stores and other autonomous systems of exchange, generally without permission. We do not exploit anyone's labor nor offer any tax-deductions. We are, in all the word's various definitions, free.

### Image credits and license

1. Participants arriving with food / EATING IN PUBLIC
2. Inviting participants to introduce their dishes / EATING IN PUBLIC
3. Participants take turns in explaining their dishes / EATING IN PUBLIC
4. Dining (table is built to cut across interior/exterior) / EATING IN PUBLIC
5. We ended up on the local news – front page and full front page of food section / EATING IN PUBLIC
6. All leftovers were made into new dishes and shared freely / EATING IN PUBLIC

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Public Building

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Growing food / Recycling food / Serving food / Sharing food



# Dinner Dedicated to the White Dove

## Hungarian Contemporary Architecture Centre - KÉK

2016 / Budapest / Hungary

[www.facebook.com/events/550570328486982/](https://www.facebook.com/events/550570328486982/)

The Hungarian Contemporary Architecture Centre has started to organise a thematic dinner series at the intersection of architecture and gastronomy.

One example was the Dinner Dedicated to the White Dove. The event was commemorating the work of Hungarian modernist architect, Csaba Virág (1933-2015). The momentum for this was created when one of its buildings in the castle district of Budapest was threatened by demolition. The currently unused former electrical transformer building is a valuable example of the Hungarian modernist tradition. Even though the architect community joined forces to express concerns against the demolition, the general public did not value the building and it was under serious threat.

Our centre has chosen an unusual format to showcase the building's significance and to inspire discussion on its potential reuse. We organised 2 walks to the building itself followed by a special dinner party. We collaborated with Hungarian food designer, Angéla Góg to design the menu inspired by the work of the architect. We have asked Angéla as many of her food projects are concerned with collective memory. Each of the 5 courses and the corresponding way of serving was inspired by one of the architect's buildings. Each course was introduced by a talk exploring the building's significance, followed by an explanation on how this was translated into the design concept.



### About the team

The Hungarian Contemporary Architecture Centre (KÉK, [kek.org.hu](http://kek.org.hu)) is an independent architectural cultural centre operated by young Hungarian architects, artists and civilians. The centre aims to open new perspectives in architectural and urban thinking in Hungary through its fresh, provoking and focused programs, relevant also in international context. This organisation is currently the only internationally acknowledged professional platform representing contemporary architecture in Hungary. Its activities of KÉK receive intensive local and international attention and acknowledgement. KÉK also collects data on the Hungarian architectural scenery for international architecture databases.

Project team: Angéla Góg, Daniella Huszár, Rita Keresztesi, Monika Kertész, Samu Szemerey...

### Image credits and license

1. Careful lobbying / Annarózsa Mészáros
2. Preparation of the first course / Annarózsa Mészáros
3. Soup inspired by a port house / Annarózsa Mészáros
4. Main course inspired by a housing block design concept / Annarózsa Mészáros
5. Presentation before the course / Annarózsa Mészáros
6. Cake inspired by the building threatened by the demolition / Annarózsa Mészáros

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space

**Intention** Celebrating / Educating / Enjoying / Exchanging / Gathering / Raising awareness

**Action** Cooking food / Eating food / Serving food

# FAT-TEN'U FOODS

## YA+K

with Kunstverein Wagenhallen, 72 Hour Urban Action and Kitchen Unit

2012 / Stuttgart / Germany

[fat-ten-ufoods.tumblr.com/archive](http://fat-ten-ufoods.tumblr.com/archive)

### Get Plump

The artists collective working in Waggen Hallen (former railway warehouse), requested us the Fatten U'Food. At summer, a terrace and a bar enlarge the kitchen, and during winter times, the modules offers a closed kitchen.

This micro-architecture equipment can be moved from outside to the warehouse, depending on the works process and the meteo.

Build in two weeks' residence in Waggen Hallen, Fatten U'Food is an exemplary project of YA+K' workshop methodology. The first step was to lead an inventory of available building materials on the site. A hundred percent a building materials was dragged from a closed waste centre.

Used during the 72 Hours Urban Action in 2012, Fatten U'food, fed all the teams and participants during four days.

These days, it's used as the staff proper kitchen.



### About the team

YA+K is a collective of architects, urban planners, artists and designers, making available their knowledge and skills to develop innovative architectural and urban projects. YA+K pays special attention to intangible dimension (cultural, anthropological...) which daily produce the city. Integrating territories realities and resources, current stakes and potential (Social Economy, environmental issues, 2.0 economy, new technologies), the team imagines and designs tailor-made projects, rooted in territories.

### Image credits and license

1. FAT-TEN'U FOODS / YA+K
2. FAT-TEN'U FOODS / YA+K
3. FAT-TEN'U FOODS / YA+K
4. FAT-TEN'U FOODS / YA+K
5. FAT-TEN'U FOODS / YA+K
6. FAT-TEN'U FOODS / YA+K

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Empty building / Public Building / Vacant plot

**Intention** Celebrating / Gathering / Reclaiming

**Action** Cooking food / Eating food / Serving food / Sharing food

# Feast

## Clare Patey and Cathy Wren

with The London International Festival of Theatre,  
Rosendale Primary School and Rosendale Allotment  
Association

2005 / London / UK

[www.clarepatey.com](http://www.clarepatey.com)

### Growing an alternative 'School Dinner'

A year-long project to create a celebratory school dinner that was grown, harvested, cooked and served by primary school children. The children worked in partnership with an allotment association, a gardener, a chef and a team of five artists.

Artists in residence for each season ran weekly workshops to devise public celebrations connected with the growing cycle and to create something towards the final feast. The allotment became an outdoor classroom for exploring all areas of the curriculum.

The project culminated in a fire-lit outdoor feast for 400 people on the allotment eating a dinner that had literally been grown under the diner's feet and harvested, cooked and served by the children.



### About the team

Clare Patey is an award winning artist and curator who creates participatory art projects and social spaces. She has worked nationally and internationally on commissions including: the London International Festival of Theatre, Channel 4 (winner of RTS award), Southbank Centre and The National Theatre. She is currently director of The Empathy Museum and part of the Edible Utopia collective creating an urban farm at Somerset House, London.



### Image credits and license

1. Planting on the allotment – an outdoor classroom / Tim Mitchell
2. Baking bread for the Summer solstice / Tim Mitchell
3. Miguel harvesting carrots / Tim Mitchell
4. Sharing soup for the Spring Equinox / Tim Mitchell
5. Making plates for the Feast with artist in residence Martin Brockton / Tim Mitchell
6. The Singing Menu / Tim Mitchell

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Garden

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness

**Action** Cooking food / Eating food / Growing food / Recycling food / Serving food / Sharing food



# Feast on the Bridge

## Clare Patey with The Thames Festival

2007, 2008, 2009, 2010, 2011 / London / UK

[www.clarepatey.com](http://www.clarepatey.com)

### An urban harvest feast on Southwark Bridge, London

Feast on the Bridge ran from 2007 to 2011 as part of The Mayor's Thames Festival. For one Saturday each September Southwark Bridge across the Thames in central London was closed to traffic for an urban harvest meal enjoyed by over 35,000 people. The emphasis of the project wasn't on spectacle, ownership or even entertainment, it was simply to explore the cyclical story of food production from soil, reclaim the space from traffic and invite people to take part and share food and conversation.

Feast on the Bridge brought together an interdisciplinary team, from artists and campaigners, fishermen and archaeologists to poets, thatchers and chefs.

People baked bread, learnt to make mayonnaise, decorated cake, churned butter, foraged, gutted fish, made jam, told stories and proposed toasts. There was a mass fruit salad toss made from fruit destined for landfill, pop-up restaurants serving discard fish, a showcase of ethical food producers, local wine, music and dancing.

We collected all the food waste generated, experimented with anaerobic digesters and ran composting and wormery workshops. We tried grape treading, salad hats, apple bobbing, pumpkin carving and collected and illustrated thousands of personal food stories.



### About the team

Clare Patey is an award winning artist and curator who creates participatory art projects and social spaces. She has worked nationally and internationally on commissions including: the London International Festival of Theatre, Channel 4 (winner of RTS award), Southbank Centre and The National Theatre. She is currently director of The Empathy Museum and part of the Edible Utopia collective creating an urban farm at Somerset House, London.

### Image credits and license

1. Diners on the bridge / Tim Mitchell
2. Mass fruit salad toss – using fruit destined for landfill / Barry Lewis
3. Public toasting with the Toast Mesdames / Barry Lewis
4. The annual hay fight / Tim Mitchell
5. Salad Hats / Tim Mitchell
6. Making mayonnaise / Tim Mitchell

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Other / Street / Waterfront

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Growing food / Recycling food / Serving food / Sharing food

# Food Dialogue

**Federico Lagomarsino, Johanna Dehio, David Moritz, Hanna Wiesener, Andreas Heim, Natasha Suhova, Viktor Hoffmann, Wiebke Lemme, Gabriel Terrasa, Nicolás Barriola, Louisa Wittkamp, Anna Petersen, Charlotte Marabito, Luisa Rubisch, Yannick Rohloff, Cindy Peng, Liza Schluder, Ayosha Kortlang, Philipp Kleihues ("The Oven Master"), Jacob Pennington and Tillman Vanhöf**  
with Embajada de Uruguay en Berlín, Alberto Guani, Instituto Cervantes Berlin, UdK Berlin BTU Cottbus, Transstruktura, Ghierra Intendente, Instituto Goethe and Uruguay XXI

**2016 / Berlin / Germany**

Most friendships start by sitting together at a table. But what to do, if there is no table or kitchen, and the only common space is in the middle of the city? In the occasion of 160 years of German – Uruguayan friendship, architects, artists and designers from Montevideo and Berlin came together for a one day action in order to develop mobile cooking constructions.

Alexanderplatz got invaded by the Food Dialogue runaway gang, marching across the city, while cooking, eating and drinking with our own designed and crafted Oven Mobile ("BURNie"), Drinking Mobile ("BARnie"), Preparation Mobile ("BAKEy") and Seating Container Mobile ("DOMobile"), a 100% moving installation.

Uruguayan "empanadas" with German fillings, "Mate" rounds vs Pilsener Beer, discussions and heated debates attracted curious pedestrians and allowed the urban dialogue, and no matter what culture, language or origin, this action demonstrated that food still brings people and their ideas together.



## About the team

Direction by Federico Lagomarsino (Architect and Visual Artist).

## Image credits and license

1. The Domobile / Nicolás Barriola
2. Burnie, Barney and Bakey / Louisa Wittkamp
3. Alexanderplatz / Johana Dehio and Louisa Wittkamp
4. Concept / Federico Lagomarsino
5. Uruguay and Germany colors / Nicolás Barriola
6. Empanadas and Mate / Louisa Wittkamp and Nicolás Barriola

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Plaza / Street

**Intention** Celebrating / Educating / Enjoying / Experimenting / Gathering

**Action** Cooking food / Eating food / Serving food / Sharing food



# Gefundenes Fressen

## Guerilla Architects with Pablo Wendel

2012 / Berlin / Germany

[www.guerillaarchitects.de/2012/09/01/gefundenes-fressen-a-donation-dinner/](http://www.guerillaarchitects.de/2012/09/01/gefundenes-fressen-a-donation-dinner/)

### A donation dinner

The market square is a place of social gathering and exchange but very often this takes place only during the actual market hours. We wanted to extend this event and increase the awareness of the constant social potential of the site. The idea was to lead over the energy from the market into a dinner for the neighbourhood and invite everyone to exchange their news over a meal or get to know each other.

Shortly before the end of the weekly market, we asked the traders to donate some food for our common dinner. We got vegetables, fruits, cheese, eggs or meat. The given food would not be firm or fresh on the next market days and therefore waste, yet it was perfect for the day. The only tools we brought were: a stove, some pots, paper plates and cutlery. The table and the seats were improvised out of empty cardboard boxes also from the market. While the market traders start to remove their booths, we slowly start to build up the donation dinner. We cooked several meals and everybody was invited to join the dining table. We were cooking and eating together until all leavings were gone. In the end the empty table stays as a sculptural installation and an invitation to proceed.



### About the team

We are an international collective of architects and focus our work on the forgotten and unused resources of our cities. The name „Guerilla Architects“ evolved through a squatting experience in London in 2012. Questioning the socio-economical structures of the cities and the role and responsibility of architecture connects our group until today. We focus on unconventional subversive transformations of public spaces. We are a collective of makers, theorists and planners who range in between the fields of urban planning, built and temporary architectures, art, cultural history and theater. We come from Germany, Italy and Bulgaria and are based in Berlin, Göttingen, Sofia, and London.

### Image credits and license

1. Dinner is served / Guerilla Architects
2. Given food / Guerilla Architects
3. Installation of the kitchen / Guerilla Architects
4. The table / Guerilla Architects
5. Guest / Guerilla Architects
6. The table remains as a sculptural installation and invitation to continue / Guerilla Architects

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Market / Plaza

**Intention** Enjoying / Exchanging / Gathering / Raising awareness

**Action** Cooking food / Eating food / Recycling food / Serving food / Sharing food



# Gottesacker

## Guerilla Architects

with Jana Tost

2014 / Berlin / Germany

[www.guerillaarchitects.de/2014/06/18/gottesacker/](http://www.guerillaarchitects.de/2014/06/18/gottesacker/)

### Rehabilitation of a former graveyard

Starting point was a former graveyard in Lichtenberg. The overgrown site was declared as a park, but still some ruins of the graveyard architecture remain. We decided to work with these elements and to add a new meaning to the place in order to foster its potentials.

The savaged vegetation inspired us and we discovered wild herbs: dandelion, blackberries, gout-weed, nettles and many more. The idea came up to transform the former graveyard into a wild herbs garden to enable a new way of reading the urban space. The former water basins were transformed into raised herbs beds. In cooperation with the local gardener school we did a one day workshop and cleaned, filled and planted 3 of the 4 remained basins. The fourth basin was transformed into a water reservoir. In addition to the intervention we designed a brochure which informs about the wild herbs and contains a collection of recipes. It can be found at different locations in the district for free. To present and promote the project we invited residents, gardeners, friends and supporters. They were the first to taste various appetiser made out of Gottesacker wild herbs. The plants are constantly growing and free to harvest.



### About the team

We are an international collective of architects and focus our work on the forgotten and unused resources of our cities. The name "Guerilla Architects" evolved through a squatting experience in London in 2012. Questioning the socio-economical structures of the cities and the role and responsibility of architecture connects our group until today. We focus on unconventional subversive transformations of public spaces. We are a collective of makers, theorists and planners who range in between the fields of urban planning, built and temporary architectures, art, cultural history and theatre. We come from Germany, Italy and Bulgaria and are based in Berlin, Göttingen, Sofia, and London.



### Image credits and license

1. The former graveyard is still visible / Guerilla Architects
2. Appetisers made of wild herbs / Guerilla Architects
3. The former graveyard as community space / Guerilla Architects
4. Products from herbs / Guerilla Architects
5. The overgrown site is a public park today / Guerilla Architects
6. Transformation of the space through gardening / Guerilla Architects

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Garden / Park

**Intention** Educating / Enjoying / Experimenting / Gathering

**Action** Eating food / Growing food / Recycling food / Sharing food

# Hasoso

## Open collective hasoso

2014, 2015, 2016, 2017 / Basel, Zürich / Switzerland

[hasoso.ch](http://hasoso.ch)

### Mobile Kitchen Basel

The mobile kitchen Hasoso was founded around 2014 as an initiative for a sustainable contact with people and food. With the simplest means and a lot of commitment Hasoso started cooking at small events. Sustainability was always a central subject in our culinary art. Through dumpster diving, foodsharing to the point of postharvesting on organic farms we were seeking for new ways of finding food and bringing it to people.

The elements of cooking, eating and sharing act as the base for our collaboration. In the process, new networks were shaped, and so, our perception of neighbourhoods and how we interact with them developed. The potential is huge, when people live and experiment together and later bring experiences to a larger group through collective activities and shared meals.

The collective and our activities are always in motion. At each action we get to meet new people and new cooking techniques and so the places where and what we wish to cook become more diverse. This brought us to cooking with kids, for large international meetings or just a quick gathering in the neighbourhood and it keeps us busy at building new kitchen tools. We will keep on spreading our joy for cooking, good food and being together, so keep in touch with us.



### About the team

The mobile kitchen Hasoso lives because of the commitment of many people, this makes it hard to introduce the group. Ten people organise and plan for events and we are between three and twenty people at actions. Most of us met at the art school in Basel or through cooking actions.

Since the year 2017, we have a cooking mailing list. If you want to help us collecting food and cooking you can subscribe at [Hasoso.ch](http://Hasoso.ch) to get all the information.

Open collective hasoso is formed by Lino Bally, Fidel Stadelmann, Hanes Sturzenegger, Flurina Brügger, Nora Brügger, Martin Beeler, Charlotte Klinkvort, Georg Faulhaber, Leonardo Bürgi, Leon von der Eltz, Manuel Kuhn and Lino Meister.

### Image credits and license

1. 150 x Rösti / Hasoso
2. postharvesting spinach at Eulenhof – Möhlin / Hasoso
3. dumpster diving to get food for a symposium on the world of tomorrow / Hasoso
4. Transportation of our mobile kitchen by bike / Hasoso
5. Cooking at "ZurBleibe" / Hasoso
6. Group photo while cooking for "March against Monsanto" / Hasoso

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Periurban / Plaza / Street

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Recycling food / Sharing food

# I Eat You Eat Me

## Mella Jaarsma

2001, 2012, 2014 / Yakarta, Yogyakarta,  
Bangkok, Sollentuna, Chicago /  
Indonesia, Thailand, Sweden, USA

[mellajaarsma.com/installations-and-costumes/i-eat-you-eat-me/](http://mellajaarsma.com/installations-and-costumes/i-eat-you-eat-me/)

'I Eat You Eat Me' is an interactive performance that takes place in restaurants, food courts and in the vicinity of food stalls. With the aim of getting into the skin of someone else, I invited people to join an intimate dinner. The participants sit close to one another; each with a leather bib around their necks, which, in turn, is joined to the table that hovers between them. Instead of ordering for themselves, the participants are asked to choose food for the person in front of them and subsequently to feed each other.



### About the team

Mella Jaarsma has become known for her complex costume installations and her focus on forms of cultural and racial diversity embedded within clothing, the body and food. She was born in the Netherlands in 1960 and studied visual art at Minerva Academy in Groningen (1978-1984), after which she left the Netherlands to study at the Art Institute of Jakarta (1984) and at the Indonesian Institute of the Arts in Yogyakarta (1985-1986). She has lived and worked in Indonesia ever since. In 1988, she co-founded Cemeti Art House (with Nindityo Adipurnomo), the first space for contemporary art in Indonesia, which to this day remains an important platform for young artists and art workers in the country and region....

### Image credits and license

1. Between Food Stalls, Jakarta / Mella Jaarsma
2. Between Food Stalls, Jakarta / Mella Jaarsma
3. I Eat You Eat Me, Bangkok / Mella Jaarsma
4. I Eat You Eat Me, Bangkok / Mella Jaarsma
5. I Eat You Eat Me at ViaVia, Yogyakarta / Mella Jaarsma
6. I Eat You Eat Me at ViaVia, Yogyakarta / Mella Jaarsma

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Public Building / Street

**Intention** Enjoying / Exchanging / Experimenting / Gathering

**Action** Eating food / Sharing food



# IN DA KÜCHE

YA+K

2010 / Paris / France

[yaplusk.org/project/cuisines-mobiles-a-completer/](http://yaplusk.org/project/cuisines-mobiles-a-completer/)

## Moving kitchen

The project is an experimentation of mobile city kitchen. Streets offer multiple resources as wastes, yard sales, junk shops, materials etc. The ecological impact of our trashes and food wastage is huge, and we asked us, how can we give them a second life ?

IN DA KÜCHE is a prototype designed as a combination between used materials (plastics, wood, metal...), secondhand elements (gas cooker, sink...) and plants.

This mobile kitchen was design and build in order to feed an ephemeral architecture festival's 700 participants, in Paris suburb, in May 2010.



## About the team

YA+K is a collective of architects, urban planners, artists and designers, making available their knowledge and skills to develop innovative architectural and urban projects. YA+K pays special attention to intangible dimension (cultural, anthropological...) which daily produce the city. Integrating territories realities and resources, current stakes and potential (Social Economy, environmental issues, 2.0 economy, new technologies), the team imagines and designs tailor-made projects, rooted in territories.

## Image credits and license

1. IN DA KÜCHE / YA+K
2. IN DA KÜCHE / YA+K
3. IN DA KÜCHE / YA+K
4. IN DA KÜCHE / YA+K
5. IN DA KÜCHE / YA+K
6. IN DA KÜCHE / YA+K

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Park / Plaza / Street

**Intention** Celebrating / Enjoying / Gathering

**Action** Cooking food / Eating food / Sharing food

# KOOKMET

**Cultureghem, Eva De Baerdemaeker, Yannick Roels, Philippe De Bont, William Febiri, Cath Claeys and Christophe Marquez**  
with Fors, Growfunding BXL, Recyclart

2014, 2015, 2016, 2017 / Brussels / Belgium

[kookmet.be/](http://kookmet.be/)

## Shopping, cooking and eating together on Brussels biggest covered market

KOOKMET, mobile pop-up kitchens in the middle of the market, shows young and old the marvels of cheap and healthy food. 11 funky mobile kitchens, 10,000m<sup>2</sup> covered market and a MUST SEE bit of Brussels! With a colourful and lovely atmosphere. Just what you need to create a 'Pop-up restaurant' in just one day, together with your group or team. Get the ingredients on the market, build, mix, slice, cut, cook, invite others, eat, ...! In less than 5 hours build a magically restaurant with the most delicious meals, without even realizing it. Expect encounters you've never imagined.

Cultureghem is all about creating a real 'urban experience'. An authentic experience at a unique location. What we do is all about giving this 'space' back to the neighbourhood, to the people from Brussels and to everyone at large. You are the city and the city is you. You surely can be involved in creating and building it. Join us in this exciting adventure...



## About the team

Cultureghem is a Brussels based socio-cultural organisation that focusses on reclaiming semi-public space, turning it into true public space. We're trying to use this space in all possible ways. Be it as a classroom, a concert hall, a football pitch, livingroom or a kitchen. Anything works, as long as it's open to anyone willing to join.

## Image credits and license

1. KOOKMET group picture / Cultureghem
2. KOOKMET and the gang / Cultureghem
3. KOOKMET shopping / Cultureghem
4. KETMET dances / Cultureghem
5. KETMET builds / Cultureghem
6. COOKIEBOX / Cultureghem

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Empty building / Market / Plaza / Public Building / Vacant plot

**Intention** Educating / Enjoying / Experimenting / Gathering / Reclaiming

**Action** Cooking food / Eating food / Serving food / Sharing food



# LA TOMA

## Incursiones and Jan Vormann

with Goethe-Institut, Cultura Chacao, architecture students from Universidad Simón Bolívar and Universidad Central de Venezuela

2015 / Caracas / Venezuela

[www.incursiones-ve.com/La-Toma](http://www.incursiones-ve.com/La-Toma)

### Hunger for streetlife in the dangerous nighttime.

La toma aims for revitalizing the nighttime with street-life in Caracas, one of the most dangerous cities in the world, it also propose a moneyless system for exchange of goods. It's a collaborative project between the group Incursiones (consisting of the architects María Valentina Gonzalez, Yanfe Pedroza, Josymar Rodriguez) and sculptor Jan Vormann.

The intervention happened first on 14th November 2015 in Calle Elice, district of Chacao, Caracas, where long tables and benches were installed on the sidewalk around a mini "calle del Hambre" (food court): a hot-dog-stand, cotton candy, popcorn and drinks. The visitors couldn't use money but rather purchased the items by paying with the time of their presence.

La Toma appropriated this setting of the "calle del Hambre" to turn Calle Elice into a real 'street of hunger': Hunger for streetlife in the dangerous nighttime; hunger for exchange and companionship; hunger for discussions and laughter with friends or the new neighbors. But rather than having to work for the money to spend, so the idea of 'La Toma', the participants could now get off work earlier to spend their actual time here instead.

The guests were handed digital timers of different colors to monitor the due time to pay, each item had different value: A hotdog for instance cost forty minutes, a dessert twenty-five and a beverage cost fifteen minutes of their time. While waiting for the food, the participants were free to pass their time however they wished, standing and sitting around the initially blank white tables. With the provided permanent markers, the visitors slowly filled the



tabletops with a collective scribble and can now be read as the guestbook of La Toma.

La Toma is an experiment returning to the public space of Caracas the vivid interaction of people the public space needs, while filling the streets with music and joy. The street was taken in blink of an eye and turned in a convivial space with discussions and laughter.

### About the team

Incursiones is a social initiative and architecture studio established by architects Josymar Rodriguez, María Valentina Gonzalez and Yanfe Pedroza in Caracas, Venezuela. In 2014, Incursiones was created to provoke interactions between the city and its inhabitants, through different experiences the initiative aims to reveal new ways to approach the design of public space and how we think about our cities.

Jan Vormann is an artist from Bamberg, Germany. He graduated from Visual Arts (sculpture) from Kunsthochschule Berlin-Weißensee in 2011. Since 2013 he also teach in the New Media/Interaction Design department of Berliner Technische Kunsthochschule BTK.

### Image credits and license

1. La toma - Rules / Julio Mesa
2. La toma - The night is for all ages / Regulo Gómez
3. La toma - Exchange of food for time to share with strangers / Luis Manzano
4. La toma - Enjoying the prize / Luis Manzano
5. La toma - Rules / Luis Manzano
6. La toma - Enjoying night life in one of the most dangerous cities in the world / Luis Manzano

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Street

**Intention** Exchanging / Experimenting / Reclaiming

**Action** Eating food / Sharing food



# La Cheminambule

## Les Z'Ambules©

with Amandine Lagut, Charlotte Thon

2013 / Paris, Milan / France, Italy

[www.les-zambules.com](http://www.les-zambules.com)

### A wood burning stove on a bike

La Cheminambule is a wood burning stove on an electric bicycle which deploys tables and benches, protected by a large umbrella.

It was designed and built in 2013 by Amandine Lagut and Charlotte Thon during their diploma at the National Superior School of Decorative Arts of Paris (ENSAD). The idea was to create a mobile living-room which provides a place of conviviality, social interaction and sharing in public space. Thanks to the fire place and the modularity of the structure, NGOs can develop different kind of activities both summer and winter, around a tea or a barbecue.



### About the team

Since their diploma the two designers decided to create Les Z'Ambules©, an agency specialised in designing mobile structures for public space. Since then the Cheminambule has been redesigned.

They now develop different kind of projects in small series production or made-to-measure : Mobile libraries, kitchens, bars, theatres, workshops, tourist offices... all sorts of activities which search for new ways to fit in public space.

« Les Z'Ambules are tools, our means of action to fight against the society of speed in which we are living. We try to re-enchant urban space with conviviality »

### Image credits and license

1. La Cheminambule opened, tea and marshmallow party / Les Z'Ambules©
2. La Cheminambule on the road / Les Z'Ambules©
3. La Cheminambule's unfolding / Les Z'Ambules©
4. La Cheminambule on the road again / Les Z'Ambules©

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Park / Plaza / Street

**Intention** Celebrating / Enjoying / Exchanging / Gathering

**Action** Eating food / Sharing food

# La cuisine des fougères

**Bellastock, Charlotte Thon, Marc Boinet  
and Gregory Joye**

**with Khiasma, Cyclofficine and Philippine Barbou**

2014 / Paris / France

[www.bellastock.com](http://www.bellastock.com)

## A mobile kitchen with a wood stove

La cuisine des Fougères is a mobile kitchen made in 2014 by Bellastock for Khiasma, a French NGO based in Paris and Les Lilas which works on artistic and cultural mediation. It was designed and built by Charlotte Thon, Marc Boinet, Gregory Joye, with the participation of the screen printer Philippe Barbou and the bicycle repair NGO Cyclofficine.

The purpose of this project was to build an object which could get appropriated by the inhabitants of the Fougères neighbourhood and become support for new urban interactions.

This mobile kitchen was built in Bellastock's Actlab workshop with reused materials. The assembly of its different parts and the finishing touches were done with the inhabitants in the public space in front of the Maison des Fougères. For the cooking part it uses a wood stove based on a "pocket rocket stove" model which optimises the combustion, reducing the carbon emission and using little wood. Two tables unfold and multiply the usable space, a removable roof comes and protects the main work plan. The fireproof tarp was screen printed on the inauguration day with food theme drawings made by children of the neighbourhood.



## About the team

Created in 2006 within the architecture school of Belleville (Paris), Bellastock is firstly a research platform whose activity relies essentially on the organization of an annual festival, reuniting hundreds of architecture students. Throughout the years, Bellastock has diversified its activity by multiplying its partners with schools, enterprises, local authorities and with all actors concerned within city and territory planning projects.

Bellastock's activity is deliberately turned towards the establishment of original, ecological and economic alternatives to the act of building. ...

## Image credits and license

1. Cooking with inhabitant / Marc boinet
2. Cooking with inhabitant / Marc Boinet
3. Closed view / Marc Boinet
4. Cooking with a wood stove / Marc Boinet

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Park / Plaza / Street

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering

**Action** Cooking food / Eating food / Recycling food / Serving food / Sharing food

# Les Banquets Publics

## Les saprophytes

2010 / Lille / France

[www.les-saprophytes.org/project/banquetspublics/](http://www.les-saprophytes.org/project/banquetspublics/)

We proposed to install 10 banquet tables in the public space during an ecologic festival. These tables are questioning the roles and uses of urban public space and arise as an artistic element linked to relational aesthetics. They settle in 10 districts of Lille, offering a network of meeting space, conducive to an inaugural wandering.

The artistic challenge lies around tables. It is a proposition of relational aesthetics. How will people react to the intrusion of large tables? Will they profit to meet, eat, drink? Or just read a book, watch passers-by who pass by, talk to their neighbour? For the inauguration we walked from table to table with music and good dishes to share.



### About the team

Architects, landscapers, visual artists, builders, graphic designers, since 2007 Saprophytes have been developing artistic and political projects around social, economic and ecological concerns.

We claim a relational aesthetic that emphasises social experience as a founding artistic and constructive act. For Les Saprophytes, the collective manufacturing process of the project is as important as its finished form. Seeking the specificities and potentials of each place, our projects of micro-urbanism are squeezed between the scales of territory and are expressed through different types of actions.

### Image credits and license

1. A table to eat / Les saprophytes
2. Assembly of the tables / Les saprophytes
3. A table to play / Les saprophytes
4. A table to share / Les saprophytes
5. A table to eat / Les saprophytes

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Plaza / Street

**Intention** Experimenting / Gathering

**Action** Sharing food



# Made in Vitrolles

## Exyzt, Saprophytes, Bellastock and Collectif Etc

2013 / Vitrolles / France

[www.collectifetc.com/realisation/le-manege/](http://www.collectifetc.com/realisation/le-manege/)

### A temporary kitchen in Vitrolle's downtown

"Made in Vitrolles" was a cultural and urban project, belonging to a global strategy at the scale of the whole city during the European Culture Capital of "Marseille-Provence 2013". One of its aims was to change the image of the city by transforming public space and involving inhabitants and technical municipal departments.

"Made in Vitrolles" was targeting at building a long term transformation process, made of short term urban tactics in order to create collective appropriation and also create progressively a real convivial central area in the city. First, we occupied the main square "Place de Provence", and then we implemented different dynamics in other public spaces around.

We shared this project with 3 other french collectives: Exyzt, Bellastock and Saprophytes. In front of the bus station, at the entrance of the "Centre Urbain", we made a wooden carousel revealing different urban surroundings. It was also a comfortable place to be while waiting for the bus.



### About the team

EXYZT is a platform for multidisciplinary creation whose aim is to challenge the view of architecture as an independent field of practice. They embark on experimental living ventures built collectively.

Saprophytes are architects, landscapers, visual artists, builders, graphic designers that develop artistic and political projects around social, economic and ecological concerns.

Bellastock is firstly a research platform whose activity relies essentially on the organisation of an annual festival, reuniting hundreds of architecture students.

Collectif Etc aims to bring together energies around a common dynamic of questioning the urban space through various mediums and different skills.

### Image credits and license

1. Made in Vitrolles / Collectif Etc
2. Made in Vitrolles / Collectif Etc
3. Made in Vitrolles / Collectif Etc
4. Made in Vitrolles / Collectif Etc
5. Made in Vitrolles / Collectif Etc
6. Made in Vitrolles / Collectif Etc

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Market / Plaza / Street

**Intention** Celebrating / Experimenting / Gathering

**Action** Cooking food / Eating food / Sharing food

# Mantel Urbano para un Picnic Vecinal

## Basurama

with Ayuntamiento de Rivas and their neighbours

2013 / Rivas-Vaciamadrid / Spain

[goo.gl/fPM9hg](http://goo.gl/fPM9hg)

'Mantel Urbano para un pic-nic vecinal' was framed inside the Festival de Cultura en la Calle of Rivas-VaciaMadrid. Basurama proposed a public art piece, a popular action. An open call was launched for all the neighbours of Rivas to build a great urban tablecloth to set a neighbourhood picnic.

All the citizens from Rivas were invited to bring their own tablecloth and food to the vacant plot next to 'La Casa+Grande'. There was a double aim: On one hand, inhabit the vacant plots, reclaim for the celebration those places where everything is possible, because there is nothing done, small patches of the countryside inside the city. On the other hand, every person, family and group of friends that arrived was photographed with their tablecloth as a photocall and then they moved to the vacant plot where they sew their tablecloth together with the ones from other participants. In this way, they weaved not only their clothes but also conversations while sharing croquetas, french fries and patties.



### About the team

Basurama is an artist collective dedicated to research, cultural and environmental creation and production established in Madrid in 2001, whose practice revolves around the reflection of trash, waste and reuse in all its formats and possible meanings. We find gaps in contemporary processes of production and consumption that not only raise questions about the way we manage our resources but also about the way we think, we work, we perceive reality. Basurama acts like a creative linking platform where different agents of the same social network come together. It has created more than 100 projects in the four continents.

### Image credits and license

1. Mantel Urbano para un Pic-nic vecinal / basurama.org
2. Mantel Urbano para un Pic-nic vecinal / basurama.org
3. Mantel Urbano para un Pic-nic vecinal / basurama.org
4. Mantel Urbano para un Pic-nic vecinal / basurama.org
5. Mantel Urbano para un Pic-nic vecinal / basurama.org
6. Mantel Urbano para un Pic-nic vecinal / basurama.org

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Vacant plot

**Intention** Celebrating / Enjoying / Exchanging / Gathering / Reclaiming

**Action** Eating food / Sharing food



# Mobile hospitality

chmara.rosinke

2011 / Dornbirn, Vaduz, Feldkirch,  
Bregenz, Berlin, Paris, Vienna, New York,  
Milan / Austria, Germany, France, Italy,  
USA, Poland

[chmararosinke.com/mobile-gastfreundschaft](http://chmararosinke.com/mobile-gastfreundschaft)

The project mobile hospitality (Mobile Gastfreundschaft) pays attention to an important aspect of our design work – the responsibility and the self-initiative in public space. The city plays as a space a difficult role. On the one hand it does not belong to anyone, on the other hand it belongs to all, but it is merely used by us actively, as it was in former times. It has decreased to the background of our everyday activities. Responsibility for the outdoor space, for most of the residents stops at their garden fence. The project mobile hospitality starts just here.

We were driving with the wheelbarrow kitchen, -table and ten folding stools from place to place to sit and eat in public space with spontaneously joining passers-by. At this big table, design meets delight and generates a very good opportunity to get to know each other.

The formal language of the objects is kept very clear and deals consciously with DIY aesthetics. All the objects are made out of massive wood and replenished with additional functions, like for example a foot pump for running water or pots with growing spices. An important aim for our design process was to bring a smile to people passing by and to communicate with very basic means the sensuality and delight of food-culture. All the objects are foldable and mobile.

Mobile hospitality is a winner of DMY International Design Festival 2012 Award, NWW 2012 Award, and recognition of outstanding design award 2012 for experimental design, is a part of the permanent collection of MAK (Österreichisches Museum für angewandte Kunst / Gegenwartskunst) Vienna and was so far exhibited at ICFF New York, DMY, Bauhaus Archiv, Klaus Engelhorn Depot, Lodz Design Week, ArtDesign Feldkirch, Bratislava Design Weekend.



## About the team

chmara.rosinke is a design studio based in Vienna and Berlin. It was found by Ania Rosinke and Maciej Chmara in 2011.

chmara.rosinke studio designs, directs and executes objects, interiors and pop-ups from concept through to creation. They strive to combine craftsmanship with a conceptual and ecological approach, realising both commissioned and self-initiated projects. Many of their works are inspired by functional and socio-cultural aspects and are trying to translate their observations into objects after its analysis and research. Above all, they see aesthetics as an important sustainability factor.

## Image credits and license

1. Mobile hospitality dinner on the rooftop, New York / Carly Otness
2. Mobile hospitality folded. Mobile kitchen on the left, table and 10 stools on the right / chmara.rosinke
3. Mobile hospitality / chmara.rosinke
4. Mobile hospitality first tour, Bodensee, Bregenz / chmara.rosinke
5. Feldkirch / chmara.rosinke
6. Feldkirch / chmara.rosinke

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Plaza / Rooftop / Street / Waterfront

**Intention** Enjoying / Exchanging / Experimenting / Gathering / Raising awareness

**Action** Cooking food / Eating food / Serving food



# Mom's Bread

**Fatimah Alyami**  
with Vittoria Daiello

2016 / Cincinnati / United States

[fatimahqh.wixsite.com/artist/my-work](http://fatimahqh.wixsite.com/artist/my-work)

## My Mother's Honey and Thyme Bread

I awoke at 6 a.m. to the smell of freshly baked bread — but my mother's bread was nowhere to be seen.

Certain scents have the power to transport me across thousands of miles and all the years I have lived. When I smell a new scent, I immediately link it to a person, an event, a thing or even a moment. The aroma of bread takes my mind instantly to my mother's kitchen. My Mom has always loved baking bread. I remember helping her knead the dough in a circle shape with honey and thyme topping, which would arrive golden brown from the oven and into the open, eager hands of her sixteen children and our family's guests.

The scent of bread demonstrates my belief that the sense of smell is most closely associated with memory. In this performance, I made my mother's bread on a Blackstone as a social practice, inviting the audience to experience the sights, sounds, and aromas of this special ritual.



## About the team

Fatimah Alyami is a recent graduate with a Masters degree in Art Education from the University of Cincinnati, Ohio. Born in Saudi Arabia and raised in a huge family.

Fatimah's early interests in serenity and simplicity have developed into socially engaged artistic inquiries that integrate feminist theories, art historical knowledge, and fine arts practices. In addition to the live-performance methods used in the bread-baking event, she works in a variety of media, including photography, sculpture, and video.



## Image credits and license

1. ME Making bread / Pique gallery
2. Inviting audience to make bread. / Steven Kohus
3. Spread honey and Thyme on bread / Steven Kohus
4. Making Bread / Pique Gallery

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space

**Intention** Enjoying / Exchanging / Gathering

**Action** Cooking food / Eating food / Serving food / Sharing food

# Night picnics in Rosario

## Municipality of Rosario with Citizens

2017 / Rosario / Argentina

[goo.gl/FiLatM](https://goo.gl/FiLatM)

### Come together and enjoy a meal in the public space

With a population of one million and a land area of 178 km<sup>2</sup>, Rosario has large urban parks and 12.5 m<sup>2</sup> green area per inhabitant. It is a city with vibrant culture, and a place full of contrasts. As is the case with other Latin American cities, crime is one of citizens' greatest concerns, and fear has driven people out of common areas.

With the premise that a populated public place is seen as safer than an empty one, the local government accepted the challenge of inviting citizens to enjoy and make use of these places at nighttime. It was the start of a new quality collective experience: night picnics.

Night picnics are advertised through social media, and invite people to come together, enjoy and share a meal in a public place, while they can try the cultural offer and enjoy a healthy meal.

The picnics are held in landmark green areas. They are different to one another regarding design, the lands they were built on, the communities that make use of them, etc.

Our intention is to increase an existing use, and to encourage new kinds of uses. Picnics are a traditional kind of use, which symbolise citizen bonding through shared meals in public places, and now they take a new meaning with this motion by the local government. Over 70 thousand people already enjoyed the experience.

The use of public places improves relations between people, encourages gathering and community public life, allows for new relationships between people and the environment, and fosters social interaction between groups. The picnic also allows for an inclusive event and makes no difference of class nor age; therefore, it is an



invitation to enjoy what belongs to all, in an egalitarian environment.

### About the team

The Municipality of Rosario, via its Environment and Urban Space Office, launches efforts and initiatives to encourage the use of public space, on the grounds that citizens should have the central stage.

The city has an abundance of parks, squares and green areas. This shows that public space development is a priority, and one that we constantly strive for, as well as a symbol of the city.

### Image credits and license

1. First Night Picnic in Rosario – crowd, Parque de las Colectividades / Municipality of Rosario
2. Night Picnic, Parque Yrigoyen / Municipality of Rosario (Juan Pablo Allegue)
3. Night Picnic, Parque Yrigoyen / Municipality of Rosario (Juan Pablo Allegue)
4. First Night Picnic in Rosario- Cooking with the family, Parque de las Colectividades / Municipality of Rosario
5. The Moon in Parque de las Colectividades, First Night Picnic / Municipality of Rosario
6. Night Picnic in Parque Independencia. Shows for everybody. / Municipality of Rosario (Juan Pablo Allegue)

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Park / Waterfront

**Intention** Celebrating / Enjoying / Gathering

**Action** Eating food / Sharing food

# Occupied fields

**Davide Belotti, Graziana Dammacco,  
Claudia Monici, Elisabetta Rapini and  
Antonino Rizzo**

**with Patrick Lacey, Benjamin Reichen and ISIA Urbino  
2014**

**2014 / Urbino, Fermignano / Italy**

[occupied-fields.tumblr.com/](http://occupied-fields.tumblr.com/)

## **A project about the Fano-Urbino railway**

“Occupied fields” is a research project about the abandoned Fano-Urbino railway (Italy). The project was developed during the course of “Communication and Design for Publishing”, taught by the design collective Abake, at the ISIA Urbino. The project aims to promote a reflection on the usefulness of the space around the tracks and its conversion to new possible uses.

The context analysis has demonstrated the habit of residents to keep clean the ground around the tracks and use it as vegetable garden, but without any concessions. This is why the project questions the meaning of the concepts of common good and property, and the concept of boundary between private and public space.

The most operational phase was the creation of a convivial event, a useful time for meeting, sharing and reflection on personal perception of space. During the collective lunch each participant had food from private gardens (cultivated products), to which he could associate spontaneous plant preparations, picked up in public space.



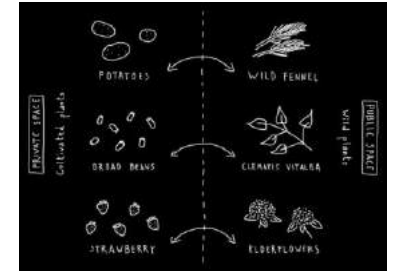
## **About the team**

The working group set up at the University for the specific project. We are young designers who share the interest in site specific projects, which promote reflection on the concepts of identity and territory, and which aim at engaging a particular community.

## **Image credits and license**

1. Occupied fields - An inhabitant of Fermignano. / Antonino Rizzo
2. Occupied fields - A vegetable garden along the tracks. / Antonino Rizzo
3. Occupied fields - The collective lunch. / Antonino Rizzo
4. Occupied fields - Meals lunch. / Antonino Rizzo

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Other / Periurban

**Intention** Enjoying / Exchanging / Raising awareness / Reclaiming

**Action** Eating food / Growing food / Sharing food



# Open Dinner {eettafel}

## Cansu Pelin Isbilen

2015, 2016, 2017 / Istanbul, Izmir / Turkey

[opendinner.co](http://opendinner.co)

The aim of the project is redefining the term of hospitality in the culture and using home as a public space by encouraging people to socialize and create collectively around the concept of food.

As a new comer to the Netherlands, Eettafel facilitated my process of integration and i have met with a lot of people by sharing dinner. Every monday, a person from the house voluntarily would be responsible for cooking and create some dishes out of the fridge, people would come with their drinks or even desserts and help with cooking, dinner would be served when it is ready and the rest of the people would be responsible for the cleaning of the kitchen. After dinner, things would go with the flow; drinking, playing a game etc.

After i returned to Istanbul, i wanted to keep this spirit with me. The culture i was raised in was based on different type of hospitality: serving to the guests. Another challenge was gathering people i like and let them know each other and meet with new ones! I used social media to invite people for open dinner, even through it was a new concept, after a month, i could see all my friends enjoying the concept; meet some new people, try out new recipes and even create new ones! Then i moved to Izmir, so did the open dinner. In izmir, the concept has changed a bit as we grew bigger: after a year of gathering at home, now, we visit different places indoor or outdoor to eat together under the name of open dinner to create a homely atmosphere.



### About the team

Cansu Pelin Isbilen. Otherwordly human being. Architect, photographer, designer, traveller, writer, lindy hopper, cyclist, jammer, dreamer.

### Image credits and license

1. What's cooking in the kitchen / Image by Cansu Pelin Isbilen
2. Flyer for open dinner / Image by Elifcan Yumlu
3. Seasonal groceries from the local market / Image by Cansu Pelin Isbilen
4. Preparations / Image by Cansu Pelin Isbilen
5. Chefs of the evening / Image by Cansu Pelin Isbilen
6. Dining / Image by Cansu Pelin Isbilen

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Park / Waterfront

**Intention** Experimenting / Gathering

**Action** Cooking food / Eating food / Serving food / Sharing food

# Socialising Outside University Prescriptions

Georgia Clayton-Jeeves and Daisy Shayler

2015, 2016, 2017 / London / UK

So why S.O.U.P.? what makes students dedicate their time to operating a dodgy hotplate and chopping vegetables? CSM's new campus at King's Cross places students as cultural producers at the heart of building a new piece of city, developed by urban planners fuelled by neoliberal agendas the building offers a learning space in which you can't make coffee but you can buy one. Against these conditions, how are our practices and modes of being shaped and changed?

Our art studios exist as a centre point of contestation and negotiation in the lived experience of the students, but we ask, what should these spaces be? A protected space of imagination and experimentation or simulated preparations for the conditions outside that encourage students into their learned paths of competition and independent working, perpetuating the isolations of society. Recognising the value of cross course, cross year interaction and conversation when sharing a meal, cooking and sharing vegetarian S.O.U.P every Friday is an opportunity to explore collaborative methodologies for the reimagining and potential reinventing of our environment and education. Through offering an alternative and in many ways better way for the student body to access a key resource, that of nourishment; we reject the disempowerment and loss of autonomy the institution offers and open up an exploration in parallel to it; a space to begin to navigate the potential effect we can have acting as a collective entity.

In taking the offer of donation based soup participants and facilitators partake in an alternative economy and learn through experience the benefits of collectivising and acting in resistance. S.O.U.P is a form of localised activism, a project that recognises a problem in the art school environment and takes collective ownership of



finding a solution, in this positivity and genuine use value it holds the potential to act as a starting point for a renewed, reimagined learning environment.

## About the team

Socialising Outside University Prescriptions (S.O.U.P) is facilitated by successive generations of 3rd year students participating in the Fine Art BA course at Central Saint Martin's College of Art & Design, London. Taking place among a uniquely transient community this project of resistance has been sustained across three academic years and countless participants. 2017's iteration of the project was spearheaded by Georgia Clayton-Jeeves and Daisy Shayler with support and participation from the active studio community. This brought a uniquely feminist perspective and enhanced intentions towards methods of mutual aid and self care to S.O.U.P.



## Image credits and license

1. Studio SOUP Gathering 27/1/17 / Adam Patterson
2. Eating Studio SOUP 27/1/17 / Adam Patterson
3. Leek and Potato 27/1/17 / Adam Patterson
4. Enjoying Studio SOUP 27/1/17 / Adam Patterson

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Public Building

**Intention** Educating / Enjoying / Exchanging / Experimenting / Gathering / Reclaiming

**Action** Cooking food / Eating food / Serving food / Sharing food

# Soup

## Miku Sato

2011, 2014, 2015, 2016 / Yokohama,  
Seoul, New Taipei City, Sydney, Paris /  
Japan, South Korea, Taiwan, Australia,  
France

[mikusato.com/](http://mikusato.com/)

### Tasting river water as soups

The project is tasting river water as soups. Familiar soups, like miso soup for Japanese people, were cooked in the river water. And then, the soups were shared with the people. This project is practised as a video work, workshop and guerrilla performance in the city.

In this project, the soups appeared as identities of each culture. Almost every culture has soups. Through sitting around a table and sharing the soups, the project proposes to share the cultures and the issues on the dirty river water in the city.

We should not forget that all rivers are connected to the ocean. We all share the ocean with all creatures on earth. The human life, various cultures, histories and also battles began in waterside, and our ancestors lived a simple way of life when people didn't have any borders of countries.



### About the team

Born in Japan in 1985, Miku Sato studied at Musashino Art University in Tokyo. Currently her work involves moving among different cities in order to develop research based projects through engagement and practices with local people in different cultures.

Her approach towards the intervals and spaces that exist between the public and private domains, between the active and passive, proposes new perspectives on our society and generates alternative forms of communications among our community.



### Image credits and license

1. Soup : Sydney - as a workshop, 2015 / Miku Sato
2. Soup : Japan and Taiwan - as a video work, 2014 / Miku Sato
3. Soup a.k.a. Souper (im)possible : Paris - as a guerrilla performance, 2016 / Miku Sato
4. Soup : Japan and Korea - as a video work, 2011 / Miku Sato

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Waterfront

**Intention** Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Serving food / Sharing food



# Sur place ou à emporter

## Les Saprophytes

with Réseau asso metro, LaSécu

2009 / Lille / France

[www.les-saprophytes.org/project/cuisine-publique/](http://www.les-saprophytes.org/project/cuisine-publique/)

The kitchen is the place where everything can happen, the place where one meets when returning in the evening, the place of the most fiery discussions, the place where one disputes the last part Cake and the way to cut the onions, the small corner of table to do his homework and the workshop of clay ...

The kitchen is the nerve centre of the private space.

To transpose this space in the public square is to question the limits ... or the thickness of these limits.

Enter home and at home,

Between me and the street,

Between the development of a space and the life that takes place there,

Between what we are allowed to imagine on the public space and the potential of life that it constitutes, between what one sees when one passes and what can happen when one stops ...

The public kitchen was the occasion for multiple encounters on Saturday, where Lucien tasted a paté of lentils and played small cars, while others hung their drawings on the fridge, prepared the mint tea, crushed the chickpeas, Discussed the recipe for couscous, the temperature of the oven to make the best cookies ... or passed, but more slowly, looking at this large table with an inquiring eye.

And if public space was not only the place of displacement ...?



### About the team

Architects, landscapers, visual artists, builders, graphic designers, since 2007 Saprophytes have been developing artistic and political projects around social, economic and ecological concerns.

We claim a relational aesthetic that emphasises social experience as a founding artistic and constructive act. For Les Saprophytes, the collective manufacturing process of the project is as important as its finished form. Seeking the specificities and potentials of each place, our projects of micro-urbanism, concrete urbanism are squeezed between the scales of territory and are expressed through different types of actions.

### Image credits and license

1. Public kitchen / Les Saprophytes
2. Share the space and the food / Les Saprophytes
3. Fresh food / Les Saprophytes
4. Come with us / Les Saprophytes

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Plaza

**Intention** Experimenting / Gathering

**Action** Cooking food / Eating food / Sharing food

# Tankcocina

## Todo por la praxis

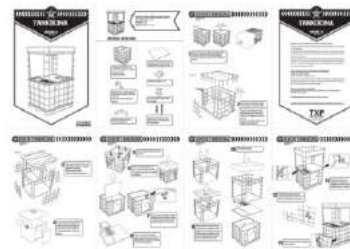
2012 / Madrid, Vitoria / España

[www.todoporlapraxis.es](http://www.todoporlapraxis.es)

### Banco Guerrilla

Banco Guerrilla (BG) is a platform for the popular reconquest of public space, its social role as a meeting place and territory for the expression and exercise of diversity. Faced with a system of rules that restricts to the minimum the practices admitted in the streets, and to a real urban attack against banks and spaces of meeting in the city, BG intends to develop a role of agitation and fomenting the roll of agitation and of promotion of new dynamics of appropriation and use of public spaces.

The BG project is based on a research and exploration of the spaces of temporary occupation by the citizens, and of collaboration with "communities of uses" to enhance and dignify their practices through the production of prototypes that allow a better interaction between users and city infrastructure.



### About the team

TXP is a multidisciplinary group of architects, designers, artists based in Madrid.

TXP proposes new modes of city production by enabling new channels, tools methodologies and frameworks for urban innovation involving the active participation of citizens

TXP develops its main activity from collaborative practices raising citizen coproduction processes where it is co-diagnosed is co-designed, constructed collectively and defined citizen management models collectively

TXP is articulated in different ...

### Image credits and license

1. Tankcocina / TXP
2. Tankcocina / TXP
3. Tankcocina / TXP

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Plaza

**Intention** Celebrating / Reclaiming

**Action** Cooking food

# WE(ED)S

## EATING IN PUBLIC, with Bundit Kanisthakon

2016, 2017 / Honolulu, Kahala'u, Kaneohe  
/ USA

[nomoola.com/weeds/](http://nomoola.com/weeds/)

### A "Sidewalk-to-Table" project on edible weeds

WE(ED)S is a "Sidewalk-to-Table" project on edible weeds – public actions that include cooking demonstrations, tasting, free distribution of weeds & recipes.

Weeds have been given a bad reputation but they are a spectacular movable feast. By weeds I am not referring to pot, but the regular herbaceous plants that grow everywhere, where no one planted them. Your aunt's backyard, by the sidewalk, parking lots, park, etc. According to the Oxford English Dictionary weeds are plants that are not valued for their use, or beauty. Plants that grow wild and strong. So wild and strong that they can take over the growth of what some call 'superior vegetation' – meaning those you buy at garden stores and supermarkets.

There many weeds that are edible and many of them taste really good! We are rarely informed about this because being able to get stuff for FREE is bad for capitalism. Freedom from capitalism begins when we diminish our reliance on it.



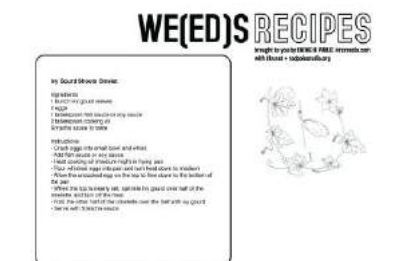
### About the team

EATING IN PUBLIC (EIP) was founded in 2003 in Hawai'i by Gaye Chan and Nandita Sharma to nudge a little space outside of the State and capitalist systems. Following the path of pirates and nomads, hunters and gathers, diggers and levelers, we gather at people's homes, plant free food gardens on private and public land, set up free stores and other autonomous systems of exchange, generally without permission. We do not exploit anyone's labor nor offer any tax-deductions. We are, in all the world's various definitions, free.

### Image credits and license

1. Mobile Cooking Cart + Signage / EATING IN PUBLIC
2. Ivy Gourd Shoots Omelette on Plate made with Banana Tree Trunk / EATING IN PUBLIC
3. WE(ED)S at Kukui Park Terrance / EATING IN PUBLIC
4. Ivy Gourd Shoots Omelette on Plate made with Banana Tree Trunk / EATING IN PUBLIC
5. Rubber Stamp Recipe Table / EATING IN PUBLIC
6. Downloadable Recipe / EATING IN PUBLIC

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Market / Park / Plaza / Public Building / Street / Vacant plot

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

**Action** Cooking food / Eating food / Recycling food / Serving food / Sharing food



# cocook

## Íñigo Cornago and Claudia Sánchez

with Cesar A. Villafaina, Luis Cornago, Daithí O'Reilly, Elaine Kavanagh, Ivan Twohig, Irene Ezquerro, Candela Carroceda, Adriana Restano, Carlos G. de Juan, Irene Climent, Medialab Prado, Science Gallery, Goethe Institut and Matadero Madrid

2011, 2012, 2013, 2014 / Madrid, Dublin, Stockholm / Spain, Ireland, Sweden

[www.letscookbook.com/](http://www.letscookbook.com/)

### Cook it with others!

In the new neighbourhoods recently built or planned in European cities, there is an aim to create a new piece of the city just by reproducing its image and following the market economy. However, this process has very little to do with the dynamics that have been building the city over the years. By performing direct interventions in uncoded and rarely used public spaces of these new areas, cocook project is trying to define how they work, research their potential, learn something from them and exchange experiences with their neighbours.

Cocook is a project on collaborative urban cooking that works in three levels:

- > The cocook events, urban meals in which participants cook and eat together
- > The collective design and construction of urban kitchen prototypes
- > The exchange of culinary and constructive knowledge and its documentation

The event is considered on the same level as the space. We understand that cooking and producing furniture can follow the same logic. Therefore we propose to develop both in a relational and amateur public space characterised by collaboration and experimentation, opposite to the kitchen and the workshop space that usually operates in private or professional atmospheres. The urban kitchen prototypes depend on the material that is found, borrowed or donated as well as on the profile and knowledge of the collaborators. In the same way, the meal collaboratively cooked varies according to the ingredients, the participants and the kitchen prototype



themselves. The same analogy applies to the documents used to communicate both levels: The recipe and the DIY kit, from which is possible to extract partial units in order to recombine in different contexts.

Cocook has been developed from 2011 through uncoded public spaces of Stockholm, Barcelona, Dublin and Madrid thanks to the collaboration and participation of very diverse citizens and institutions.

### About the team

Cornago&Sanchez is a Madrid based practice operating within the fields of art, architecture, landscape, urbanism and design. We approach our work focusing in the relationships and dynamics between the users and their environment in order to increase self-organisation, self-awareness and citizen empowerment.

### Image credits and license

1. Cocook Dublin @ Whitefriar / Tim Redfern
2. Cocook WeTraders @ Matadero Madrid / David Sirvent © Goethe-Institut
3. Cocook Arganzuela @ Colonia Pico del Pañuelo / Candela Carroceda
4. Cocook Stockholm @ Hammarbyhamnen / Jean-Rémy Houel
5. Cocook Stockholm @ Hammarbyhamnen / Georgina Arribas
6. Cocook Dublin @ Grand Canal / Claudia Sánchez

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[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Plaza / Public Building / Rooftop / Street

**Intention** Celebrating / Educating / Enjoying / Gathering

**Action** Cooking food / Eating food / Recycling food / Sharing food

# theEATproject

Leena Naqvi

2016, 2017 / Umeå / Sweden

[www.theEATproject.com](http://www.theEATproject.com)

{the EAT project } is a food based public participatory project. It is an exploration and a study in understanding that food goes beyond just providing sustenance. Under it run different projects which use food & design as an aid to research and grasp complex topics such as migration, nostalgia, cultural identities and social interactions. The current active project EAT The World Series organizes monthly food workshops open to any 20 participants at the cultural center in Umeå.



## About the team

Originally from Pakistan, Leena holds a Masters degree in sustainable architectural design. Born and brought up in Karachi, and having spent a few formative years growing up in Damascus, Syria, Leena is no stranger to struggling with identity in the midst of shuttling between vastly different cultures. She is the creator of {the EAT project}, a project that strives to understand and work with cultural identity, migration & oral history through food and design. She is currently practicing as an interior architect as well as working on the practice-based book project 'EAT Umeå | EAT The World Series'.

## Image credits and license

1. Rolling Sarmas during EAT The World Series | Turkish Sarma Workshop / Leena Naqvi
2. Latvian Sklandrausk Pie / Leena Naqvi
3. Testing batter consistency | Indian Dosa Workshop / Leena Naqvi
4. Workshop participants sharing the meal they cooked together | Iranian Tahchin Workshop / Leena Naqvi
5. Participant preparing dumplings | Chinese Jiaozi Workshop / Leena Naqvi
6. A participant making a dosa | Indian Dosa Workshop / Leena Naqvi

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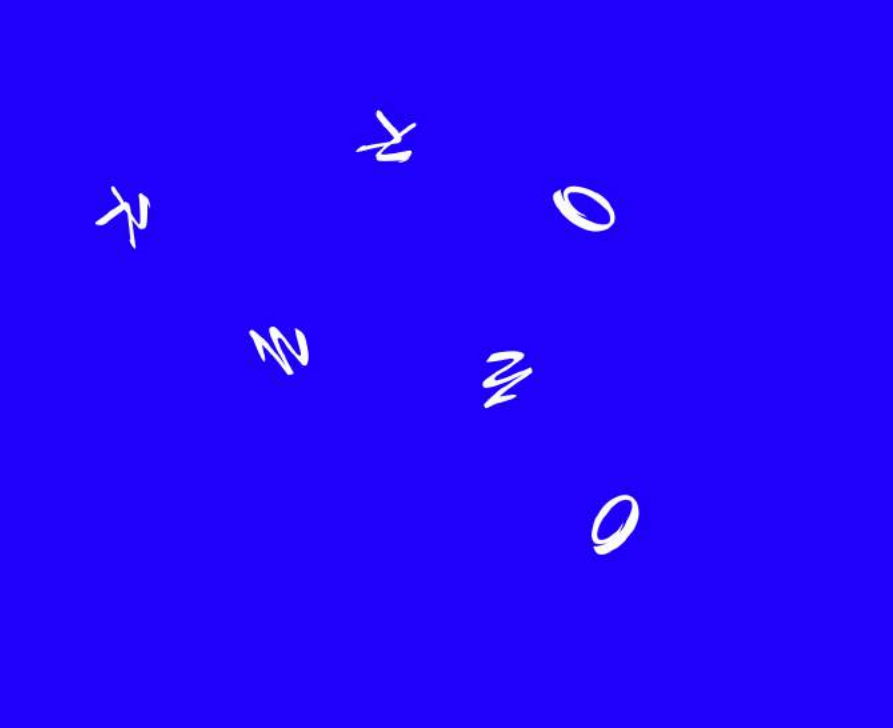
[www.citycookbook.org](http://www.citycookbook.org)

**Space typology** Community Space / Public Building

**Intention** Celebrating / Educating / Enjoying / Exchanging / Experimenting / Raising awareness

**Action** Cooking food / Eating food





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Proyecto financiado por Ayudas Creación Injuve  
Project funded by Ayudas Creación Injuve

[citycookbook.org](http://citycookbook.org)

Have you ever enjoyed a meal together with friends and strangers alike?

Can you imagine a square hosting a big table that neighbours share for dinner in summer nights?

Is it possible to raise awareness and fight food waste by launching a public banquet prepared out of leftovers?

In recent years numerous initiatives worldwide have arisen using food to challenge the way people engage in urban public spaces. Combining various backgrounds such as art, architecture, activism or anthropology, this interventions have been put into practice without any commercial purpose but holding multiple intentions that range from enjoyment and celebration to education or political protest.

City Cook Book is a collection of initiatives enhancing public spaces by bringing people together through food culture. It aims to explore how food can be an effective tool to both transform our common spaces into sites for encounter and social interaction, as well as to engage with larger issues that shape our everyday urban life. Through its digital platform and its print-it-yourself publication, City Cook Book intends to visualize this phenomena, reflect upon it and inspire other initiatives.

City Cook Book is a non-profit initiative developed by Claudia Sánchez and Iñigo Cornago.

[citycookbook.org](http://citycookbook.org)