BAKUDAPAN is a study group that discusses ideas on food. We believe that food is not merely about filling the stomach. Moreover, food is not restricted to cooking, history, conservation and the ambition to introduce it to the world. For us, food can be an instrument to speak about broader issues, such as politics, social, gender, economy, philosophy, art, and culture.

As a study group, we were open for those who would like to join our projects and activities, despite the difference of backgrounds. The main scheme in our projects is to do cross-referencing and research about food, which have a trajectory between art, ethnography, research, and practice. In doing research, we are interested to explore and experiment with the methods and forms, from arts (performance, artistic setting, exhibition, etc.) to daily life practices (cooking, gardening, reading, etc.). As a reflection process and our intention to generate and share the knowledge, we produce a journal in every project and actively train ourselves to write in our website.

CONTACT
Email: bakudapan@gmail.com
Phone: +62 81904149077
Website: www.bakudapan.com
Instagram: bakudapan
1. Elia Nurvista (b. 1983)
She is a visual artist and initiator of BAKUDAPAN Food Study Group, graduated from Indonesia Institute of Fine-Art, majoring in Design. She’s interested in exploring a wide range of art mediums with an interdisciplinary approach and focus on the discourse of food. Elia has participated in numerous exhibitions and art residencies, both locally and internationally.
More about her works in www.elianurvista.com

2. Gatari Surya Kusuma (b. 1993)
She graduated from Indonesia Institute of Fine-Art, majoring in Photography. She is also part of working team in KUNCI Cultural Studies Center and MES 56, a collective of photography. Her main interest is visual culture and its relation with food. With Bakudapan, she has been conducted the project about Indonesian labor in Taipei and it’s relation with power and gender.

3. Irindhita Laras (b. 1990)
She is an artist and illustrator. She is explore themes of lifestyles, subcultures, and some contradiction in social structures, especially what were rarities of mostly women. She eager to change what usually has been a male preoccupation from a female perspective in a simply wide-angle view with insinuating but fun ways at the same time.
More about her works in www.cargocollective.com/ayashlaras

4. Khairunnisa (b. 1991)
She is a researcher, who graduated from Gadjah Mada University, majored in Cultural Anthropology and initiator of BAKUDAPAN Food Study Group. She has been researching in food as her main topic since her university year. Her main interest is on food and its relation with the cultural also social issues. At several time, she been involved and collaborate with food art project in Yogyakarta.

5. Monika Swastyastu (b. 1994)
She recently graduated from Gadjah Mada University, majored in Cultural Anthropology. She has been research related with migration and security of food. She also running the traditional bakery in her hometown. Now, together with Bakudapan she lead the research about Food and tourism.
The project will be exploring about wild food or edible weeds in urban context. In this project we want to scrutinize about the notion of common and economic values through gleaning and community gardening and not only accept it as romantic utopians in terms of collectivity, but also to challenge its limit in today condition.

We interested particularly in gleaning, which is the rights of common usership resources found in private domains. We did the gleaning and foraging several times in abandoned or in the remaining of ruin building. During the activities, we found out some interesting terms/words, for example, about particular differences among the terms of gleaning, foraging and stealing in terms of collecting the food source over someone property.

We also intend to experiment with the idea between “wild” and “domesticated” in relation to edible weeds. We are interested in seeing land as a battlefield and “wild” as a resistant form of an organism. Moreover, the edible weeds, most of the time, are categorized as pests which always damage or make to the plant less productive. Regarding this as something marginalized, we want to view this as a potential alternative for food source. For us, this can be seen as an effort to decolonizing the knowledge about what food is.
Please Eat Wildly

01. 02. 03. 04
Foraging and gleaning in the abandoned land.

With the 8 participants we held one day of gleaning, talk, discussion and lunch about edible weed. By practicing foraging and tasting directly edible weeds, then cooked what we got, the experience of learning is more interesting for us.

The discussion was talk about the access, the land as property and spectrum of the economic value behind it. Also how our practice not to mystification the edible weed for commodification and lifestyle.
Please Eat Wildly

05. 06. 07. 08
Sharing the edible weed in traditional market center.

From the gleaning and foraging in abandoned land, one issue we discuss during event is the knowledge and access about it.

We intend to bring the discussion, from the periphery to the center, in the big traditional market in Yogyakarta. Also in urban context, market is the place where our food came from. In this market we cooked traditional dishes and substitute the ingredients with edible weeds and share it.

Through this event we want to investigate about the knowledge of edible weed among older generation and why it does not selling in the popular market.
Please Eat Wildly

09. 10. 11. 12
Gleaning behind

Beside gleaning in abandon land we did the gleaning behind the central business and economy area, located in Gudang Sarinah Jakarta. As the area which the economic and profit as main value, we want to learning at the same time to unlearning about our understanding towards food in urban life which oriented in economic value.

After gleaning and foraging we had cook together and discuss about how market shaped our desire about food which implicate the destroyed of other species. Plants often are chosen for the color desires for beauty, profit and predictability can lead us to propagate one species or cultivar over another.

This event support by Open LAB residency program of OK.Video.
Please Eat Wildly

13. 14. 15
The ingredients and cooking practice continually during the project. We also experiment food and sharing recipes every week.

16. 17.
We build the garden, occupying the Kunci Cultural Studies Centre office for our experiment and learning how to planting.
In 2016 we had involved in the residency which located in Mendira, a remote village in Jombang, East Java. This residency held by Mantasa, an organisation that focus on local food and concern with gender issue.

Through this residency we were learn from local people, mostly woman, who still practising foraging and preserving the community forest for their daily food need. We were engage with their knowledge, from farming to identify the edible plants and how to cook, since we rarely encounter and not recognise as edible. We were also learn how they read the sign of nature according with harvesting various crops.

By staying in the community which living in traditional custom, the hierarchical of gender strongly feels, mostly from the task of providing & preparing food in family undoubtedly is women’s chore. We were inspired how the women in this village built strong relation each other through the community forest and garden.

In this project we had archiving the plants which commonly categorised as edible weeds, following with the information such as the usage (food and medicine), the stories and myths in this area and the way to cook or eat in local recipes, and the season when its harvested.
Mendiro Residency

01. The kitchen community with eco-architecture.

02. The community forest in Mendiro Jombang.

03. 04. The seeds stock from previous harvest, ought to be saved as community seed to plant in next season.
Mendiro Residency

05. Communal dinner in community kitchen

06. Create the harvest calendar and attempt to mapping food source for food sovereignty.

07. 08. Learning and practising farming with woman who running the community garden in Mendiro Jombang.
This project was developed from our long term and on-going project about edible weeds titled “Please Eat Wildly”. The main purpose of this project is to experiment and challenge the issue of alternative foods in urban context. We are also interested to relating this issue with the cities rapid growth, gentrification and ownership of property which is oriented in human needs and desires.

We observe these issues through several methods, from gardening, cooking, foraging, and gleaning in abandon land. We did the gleaning and foraging several times before in Yogyakarta, in abandoned or in the remaining of ruin building. Through this activity we want to test about the access, commons and economic values over the abandon land. During the activities, we marked about human behaviour that affected with phisically circumstance according to the land and plants.

In this exhibition we had present some photographs of places/sites, which depicts the issues of city growth in juxtaposed with food source and consider as edible weeds. In these photographs we did mapping and put annotation with terms and drawing that we found during our foraging, together with edible weeds and flower in vacuum packaging, that we stick in the panel.
Eat From The Sidewalk

01 & 02
The exhibition view

03 & 04
Map design with the photographs of sites with annotation and notes.
This project has interrelation with the edible weed project. We found out, during Indonesian communist diminished era in 65, the victim and the survivor of this tragedy, using edible weed as a survival food. We intend to investigate the silent history from the perspective of woman ex-political prisoner which commonly seen as minor narration.

Indonesia back then in 1965 was known for mass killing and genocide of Communist party, which also in 1966 was shifted the leader from Soekarno to Soeharto. This shifting was generated the alteration of whole policy, including agriculture and food. From the agrarian law to export import and trade policy.

In this project we want to questioning how the relation between the food politics during those era with the domestic and small stories. The idea is how to connecting and positioning the canon history with domestic narratives and can be seen also from masculine-feminine perspective. In this project we intend to publish our finding through Recipes Book.

**Cooking In Pressure**

**Year** 2017  
**Type** Research and exhibition in Gudang Sarinah Ekosistem, Jakarta
Cooking in Pressure

01. 02. 03. 04
The exhibition view and artworks:
hand embroidery on linen fabric;
Chinese ink on paper, video documentation (30 minutes)

During our interview with participants (woman ex-political prisoner) we did some activities such as cooking and embroidery while we gain the stories about their experience. For us this meditative method is easier when we have to explore about traumatic stories. The embroidery was made by the woman ex-political prisoner with the pattern of edible weed they used to consume back then.
Cooking in Pressure

05. 06
The illustrations are our imagination from their stories since they didn’t have any photograph as proof. The fragments that we find interested, depicted in the medium of paper as metaphor for their fragile memory.

07.
The performative dinner invite public and two woman ex-political prisoners to share directly their story. During the conversation we cooked and serve meal based on their stories.

08.
Focus group discussion in dinner format. We invite guests which have focus in leftist movement, gender activism, performance, postcolonial studies and food history.
Cooking in Pressure

09. 10
The performative dinner.

11. 12
The dishes during the performative dinner that created based on the survivor’s stories. Through the space, sound, lighting, food and athmosphere, we tend to create situation which can give different experience compare with seen the objects in our exhibition.
This is our first research project to observe and contextualize the fast food in the present situation. Since the discourse of fast food as junk food and capitalism product have been reproduced since the 90s, we are looking for a new perspective in talking about it and how to align it to the local context, related to hybrid, originality, memories and the speculation of future fast food.

On this first discussion we would like to map some ideas, which appeared when discussing the local fast food chain in Yogyakarta. After several discussions, we also had a reading group on theories, cooking and selling fast food style as experience, movie screening that has fast food theme. We had also brought our process of research on an exhibition at Cemeti Art House, which we later used as part of our experiment to gather more data and to get involved to broader audiences.

In this exhibition we did an auction performance, installation, short documentary movie production, performative dinner, tour and several workshops. At the end of the Fast and Foodrious project, we produced a journal which consist of texts and artistic of the research.
Fast and Foodrious

The journal as the reflective and form of sharing knowledge, contain with text and visual about our fast food research. The journal has 208 pages.