



2008

an interventionist art project
by
the philosophical travel agency and la cuisine brute



INSTITUT FÜR HYBRIDE DARSTELLUNGSFORMEN

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die jahressuppe

The Philosophical Travel Agency along with La Cuisine Brute are arranging the interventionist art project “die jahressuppe” to take place throughout 2008.

Throughout 366 days a single soup will be cooked by 366 persons in ten different European countries, yet a different soup will be served every day. The soup will start out on a specified day and at a certain location. From there on a rest of the liquid soup travels from kitchen to kitchen day by day, serving as a basis for the soup in turn.

The idea of “Jahressuppe” is based on the principles of dilution and continuity. To understand the principles of dilution and continuity you need to keep an eye on the following: at D1 (according to homeopathy) the initial information is boiled up in the form of carrots, celery and other ingredients.

Taking 2.5 litres in volume, as an approximate average, and 0.5 litres soup of the remainder to be re-used, this remainder is diluted once more to a fifth on the third day we have 1/25 or 4% of the input of the first day, which yet contains the information of the three days' total input.

After one week the contingent of the original soup is about a onehundredthousandth or more precisely 0,00128% and one year later only 1,8788*10²⁵² gram, that means a number with 252 zeros rightside the point. At D366 – that is, after one (leap) year – an imagination of dilution and continuity of the cosmos is given.

The whole purpose of this event is to develop the subject “soup” in its aesthetical, historical, sociological, gastrosophical and everyday meaning. This is accomplished in such a manner that the process of day by day soup cooking is connecting a wide network of people, who are concerned with this subject, displaying and interpreting it in multiple ways. The soup itself represents this relation in such a way that each stage of the soup contains the whole information of the previous stages, if only in the form of a handful of molecules.

It would be desirable that the soup moved also in foreign cultures, to obtain a cross-culture idea of the soup as wide as possible.

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conditions to participate

fixed date

In the beginning each participant fixes a specific date when, and a specific location where the soup will be cooked. The Jahressuppe website will provide a timetable where date and location can be registered. The transfer of the soup will be the responsibility of the cook at each location. The choice of soup, whether skilly, consommé or potage, is optional. The soup may be a good motivation to invite friends.

fixed volume

The volume of soup to cook is 2.5 litres. 0.5 litres of the sieved, liquid component of the soup should be passed on to the next cook. This part of the soup is used as basis for the soup in turn. This standardization of the volume of soup is to ensure that equal and workable portions will be passed on. For bigger soup parties a larger volume may be prepared, however, the organising committee of La Cuisine Brute must be notified in plenty of time in order to guarantee a reasonable transfer.

documentation

Each participant is requested to publish his/her soup recipe on the website. It would also be appreciated that any personal, historical, gastrosophical etc. stories fit for broadening the soup horizon will be narrated and put into writing.

soup backup

If at any time the soup chain is at risk of being interrupted, if the next cook in the line cannot be contacted, or in any case of unforeseen occurrence, each participant will have three telephone numbers for La Cuisine Brute who will act to solve the problem. Obviously on such a long tour a wide range of hazards may lead to accidents like spillage, theft etc. Therefore, once a week a back-up soup is to be frozen in. Every Saturday three litres of soup will be prepared, 0.5 litres thereof ready to dispatch and another 0.5 litres being kept in reserve.

transfer

If the following location is nearby, the soup must be passed on to the next cook personally. In case of longer distance the transport will be organised by the committee.

The course of the soup

During the planning stage of the project we rely on existing contacts of the members of La Cuisine Brute's executive committee. Thus, the approximate route across Europe can be planned. Using this basic route the plan will change to incorporate as many countries and venues as possible.

Initial planned route of the soup



- the start date will be January 25th, 2008, in Vienna. The project starts by preparing the first pot of soup in the course of a gastrosophical enquete. As the soup nears its time to be served the guests will be entertained by speeches about the wide field of soup and various other amusing presentations.
- until the end of February the soup circulates from kitchen to kitchen around Vienna and her surroundings.
- it then travels to Lower Austria, Upper Austria and the Tyrol and stays there until the end of March 2008. At the end of the Tyrol stay a big soup event is planned at Kulturgasthof Bierstindl.
- at the beginning of April the soup will make a sidetrip to Schaan, principality of Liechtenstein, and from there moves further into Italy (Vintschgau, Tuscany and Rome).
- in May the soup travels from Rome to Athens, where it stays to simmer for about 20 days.
- towards the end of May 2008 it travels to Bucharest.
- from Bucharest the soup takes an outing through Hungary, the Czech Republic and Poland,
- nearing the end of June the soup travels to Berlin/Leipzig and moves until the end of August through Germany to Regensburg, Stuttgart, Frankfurt and Hamburg.
- at the beginning of September the soup tours across Belgium and Holland and from there to England and further west to Dublin. From Dublin there will be a big step to the south until it appears at the Provence region.
- from the beginning of October, the soup will visit parts of the south of France and then to Spain.
- at the end of November or early December the soup returns to Vienna, here it receives its last cooking and will be reboiled the last time at a soup closing party.
- the soup is also expected to initiate spontaneous soup events during its journey across Europe.
- finally, the project is closed with a comprehensive documentation record.

The logistics of the soup movements

Normally we expect the soup will be passed on by co-operation between individual cooks. If the soup rotates for a certain time in a local area, one cook will simply pass it to the next cook.

If the soup has to travel over a bigger distance, there will be soup couriers, bringing the soup in a special insulating container by car or exceptionally by plane to its new location.

Attending and registration

If you are seriously interested in cooking the soup on a date between 25th January, 2008 and 23th January, 2009, we would love to hear from you. Please contact us as early as possible before the end of November 2007. Flexible dates would be greatly appreciated. When contacting please submit your country, address, phone-number and your email address

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