

OPEN CALL

CONTEXT

Bauhaus of the Seas Sails

ART & FOOD

EATING BETWEEN TIDES

FUNDED BY



PARTNERS



CONTEXT OF THE RESIDENCY PROGRAMME

Eating Between Tides

GENERAL CONTEXT

BAUHAUS OF THE SEAS SAILS

The 'Bauhaus of the Seas Sails' is a pioneering project within the New European Bauhaus, conceptualizing it as a triangle of sustainability, inclusion, and designcreativity always locally grounded. 'Bauhaus of the Seas Sails' is an interdisciplinary, intergenerational, and interspecies movement focused on reimagining our relationship with nature in coastal cities and communities, aiming to promote healthier oceans, seas, and other bodies of water. 'Bauhaus of the Seas Sails' encompasses a consortium of 18 academic, cultural, and territorial partners located in 7 European cities (Malmö, Venice, Genoa, Lisbon, Oeiras, Hamburg, Rotterdam) with distinct aquatic ecosystems: estuary, lagoon, gulf, strait, river, and delta. The consortium's main objective is to demonstrate how a co-design and culturally-led process can generate innovative and concrete proposals that address critical environmental and social challenges. In Portugal, the Calouste Gulbenkian Foundation, through CAM – Centro de Arte Moderna Gulbenkian, is the Cultural Partner for the implementation of 3 pilot projects developed in collaboration with the municipalities of Lisbon and Oeiras and Instituto Superior Técnico. These innovative projects, entitled *A Call to the Sea* – Ocean literacy, *Eating Between Tides* – a Regenerative Menu, and *Radical Waters – Concrete Matters* – Blue Makerspace, aim to provide an interdisciplinary understanding of how we can contribute to a more conscious sustainable future, through a public program of activities, artistic and scientific residencies, and art exhibitions in cultural spaces.

LISBON & TAGUS ESTUARY

Founded in the middle of the 13th century, Lisbon is one of the oldest capitals in the world and the most westerly in Europe. It is the only one to be situated on both the Atlantic coast and the northern bank of the Tagus River. Unlike most large cities, the boundaries of the city coincide with those of the municipality, covering an area of approximately 100.05 km². The Lisbon metropolitan area includes several administratively defined towns and municipalities, such as Oeiras on the north bank of the Tagus.

Lisbon has been shaped by the Tagus and the ocean through a waterway. This junction is the context and the starting point of the Lisbon's BoSS project — Mar da Palha — a small Mediterranean on the Atlantic coast, where the city has grown linearly along the shore. This urban area has recently gained significance in Lisbon, as a strategic development territory, with an experimental dimension. It is characterized by a blend of historic industrial architecture, new creative industries and activities with strong technological potential and economic viability, but still observing a detachment from the remaining city. Despite its proximity to the Tagus River, connections are limited, creating tangible and intangible barriers between communities. On its southern edge, a nature reserve has been created – Reserva Natural do Estuário do Tejo.

More than 600 years ago, the Maritime Strategy was Portugal's central public policy designed to help grow the economy. Today, in a new blue economy phase, Lisbon is committed to the 2030 Agenda and reconnecting with the sea and river. At the beginning of the XX century, the access to most of the 19 km of the northern riverside and almost all the southern riverside, was closed to the population and used only for docking, ship repair, oil pipeline and loading and unloading terminals. This has not only affected the environmental quality of the Tagus River, highlighting the biophysical characteristics of the Tagus estuary as one of the largest marine and riverine areas in Europe and one of the most ecologically valuable but has also conditioned the relationship between the inhabitants of Lisbon and the river. However, since the last decade, Lisbon has had an ongoing comprehensive environmental regeneration programme. The culmination of this programme is the strengthening of the relationship between the city and the river, in a process of rediscovery of its relationship and history with the Tagus.

ABOUT THE RESIDENCY

The two Lisbon's pilots for 'Bauhaus of the Seas Sails' are anchored on research focused on the area where the Tagus River meets its estuary before flowing into the Atlantic Ocean, known as Mar da Palha. Within this estuary, there is also a protected area within a natural reserve, covering approximately 15 hectares. It serves as a privileged location for observing a diverse range of aquatic life, including fish, molluscs, crustaceans, and over 120,000 aquatic birds comprising around 200 species, such as purple herons, ducks and flamingos. A region abundant in cultural heritage, gradually fading away. Connecting to local communities is of paramount importance. While waters are not always crystal clear, it sustains informal economies ranging from local fishermen to the illicit trade in invasive Japanese clams, smuggled into Spain.

This estuary is among the largest in Western Europe, a marine gulf that preserves the memory of an extraordinary (inter)national gastronomic historical heritage. Here, flavours from across Atlantic geographies were inflicted into the land and lucratively sold on the streets, fulfilling desires that ultimately transformed Portuguese gastronomic habits and family recipes. The colours of these shores seamlessly intertwined local species with those from the Americas, Africa, and Asian continents, reflecting their multitude in Mar da Palha, the water mirror that Lisbon its unique warm light. Similarly, these waters also bear witness to a complex history spanning from the surface to its depths. From the stories of countless vessels that sailed its waters to crustaceans and microorganisms that clung to their hulls, to the industries and other human activities that have continually impacted the ecosystems.

For this pilot residency program 'Eating Between Tides', which focuses on regenerative food practices to encourage positive and locally based climate actions, we aim to challenge artists to collaborate with chefs, youth and the local community – and immerse themselves in this environment to create a research-based project that includes a collaborative regenerative menu featuring estuary species. This menu, akin to a folk story, should highlight challenges and threats to the global food system but also offer ideas and innovations for addressing them in the future. Thus, we are seeking applications

that intersect artistic practices with food activism and community engagement. We are looking for individuals and collectives, preferably from diverse career and disciplinary backgrounds, who are critically exploring and researching new, sustainable, and flexible ways of eating in response to climate change and global pollution, towards a regenerative approach to feeding in urban environments – with a specific focus on the Mar da Palha in Lisbon.

Food for thought:

- Gastronomy is ingrained in Portuguese culture - it is at the table where we gather, talk, and resolve the most endless of matters. There are numerous local recipes crafted specifically with ingredients from Mar da Palha, many of which stem from knowledge passed down through families or are part of the oral history of the community. One of these is 'Caldeirada à Fragateira', a dish traditionally cooked intuitively by fishermen aboard fragata boats. It's a typical dish enjoyed in a camaraderie-filled environment, usually consumed at midday and accompanied by a good wine. This dish was often made with small fish or ingredients with lesser commercial value, such as fish heads, viscera, or even damaged fish that cannot be sold. How can we integrate a sense of community and sustainability into the revitalization of local traditional recipes, while also addressing current socio-cultural and political dimensions through critical and artistic practices?
- There has historically been a divide between the shores of Mar da Palha – one belonging to the city of Lisbon and the 'other side'. How can this food menu not only bridge this gap but also intertwine and preserve the local stories of both communities?
- The ongoing global shift towards healthier and more environmentally sustainable eating habits presents a substantial opening for the food sector to innovate and develop alternative food options (e.g. use decomposition and fermentation techniques). Nevertheless, individuals play a crucial role in our food systems. How to deal with novel food sources? How to link traditional cuisine with culinary innovation? What measures can be implemented to facilitate the transition towards more sustainable diets?
- Climate warming is reshaping our ecosystems, leading to the migration of various species towards colder climates and deeper waters. Concurrently, humans are striving to establish controlled environments to also mitigate these changes. Considering these realities, how can we reduce the impact and promote a regenerative and sustainable approach to eating, considering the evolving foodscapes and their influence on our perception of seasonality?
- In what ways do climate fluctuations present new and desirable opportunities for the sustainable adaptation of our food practices?
- How can we stimulate new and regenerative food practices in Mar da Palha that promote the cultivation of various species of seaweeds, sea vegetables, and local bivalves, which also regenerate water, absorb carbon emissions, deal with zero food waste and could potentially contribute to food security and supply for the future?
- How can we challenge preconceived notions about polluted water in the Tagus River while still consuming its food conscientiously?