



PERFORMANCE

The art of making radioactive radish broth

By Nick Clark

ARTS CORRESPONDENT

Would you eat soup made from radioactive vegetables? And if you did, would it be art?

These are the questions posed at this year's Frieze Art Fair in London, as two Japanese artists offer visitors a chance to enjoy a broth made from

ingredients sourced from Fukushima. The artists, known as United Brothers, are making the soup as part of the performance art piece *Does This Soup Taste Ambivalent?* in solidarity with those affected by the Japanese nuclear disaster in 2011.

Ei Arakawa, an established Japanese contemporary artist, and his brother Tomoo, who ran a chain of

tanning salons, have assured Frieze organisers that the soup is safe, as the vegetables have been cleared by the Japanese Farmers' Association.

The pair, who are from Fukushima, will fly their mother over from Japan to make the noodle soup each day. Its main ingredient, the daikon radish, was grown in Fukushima. The soup will be given out free.