How do you cook this recipe?

What are the ingredients?

- Shelby.

bologna.

It was her way of creating consistent/creative meals that didn't require an oven or pan. It was a fun family event that made our lack of consistent housing seem less disappointing."

"When I was eleven years old, my mother left my stepfather with my brother and I. It had been a household of domestic violence for over seven and she had been left unconscious after a pretty brutal fight. We left the next morning with three suitcases and nothing else. We were homeless for about one year and two months in shelters. The one thing she did throughout this was had Friday "pizza" night - a dish of cut french bread with canned tomato sauce and a this was had Friday "pizza" night - a dish of this was had Friday "pizza" night - a dish of this was had Friday "pizza" night - a dish of including candy and my personal favorite cold including candy and my personal favorite cold including candy and my personal favorite cold

The American Platter (Shelby's Pizza, with Claire's Wonton Burgers, and Javier's

Today's War Gastronomy Specials

What was a significant period of challeng for you and what did you eat at the time? How does this food tell your story of relocation, be it psychological, geographic, cultural, or emotional?

Where are you from and why are you in this city?

Title of recipe:

: әшем

Collective Action Studio
(Justin Hoover and Chris Treggiari)
War Gastronomy: Recipes of Relocation
"Come to me, those who are famished, and I
will give you sustenance"
Personal stories, mixed media, hot food
2018

The Collective Action Studio (CAS) is a community arts organization dedicated to community building and nonviolent civil action.

War Gastronomy usually appears as a mobile storytelling archive disguised as humble food cart. The primary currency in this exchange is a personal story of relocation. War Gastronomy trades you food for a story. The story must be about overcoming personal or familial challenges and obstacles. And, it must be told in the form of a culinary recipe. We create a collection of oral histories as a collective platform to see, hear, taste and smell a global menu of cultures in flux.

For this project, CAS will work alongside an industrious group of refugee women from around the world who work as part of a group called "The Welcome Project" - translating the skills and experiences of their constituents into entrepreneurial start-ups.

This project is co-presented by the Contemporary Arts center and Wave Pool Contemporary Art Fulfillment Center, and will be on display from September 5 - 22, 2018.

War Gastronomy: Recipes of Relocation

Justin Hoover I Chris Treggiari

CollectiveActionStudio.com









