You are invited to join us on **Thursday 20 June** at **MECÀNIC (Carrer de Verntallat, 30)** from 19-21h to help toast to the first book of Casa Protea titled **Me quiere, no me quiere**.

**Long Prawn** will be serving a snack that attempts to connect the branches between **human nourishment** and **plant growth**. The building blocks of plant nutrients used to create human food – a fertilising food* offering taking cues from cardinal compost nutrients.

* **Food**: ONE) vegetable-scrap ash for energy (**Carbon**), TWO) turnip tops for protein (**Nitrogen**), THREE) potlikker (the broth left behind after boiling greens) for hydration (**Water**) and FOUR) **Oxygen** all combined with the classic conduit of butter and bread**.

**Joana Capella Buendia**: Just as living organisms harness and create food from their surroundings, a yeast mother evolves according to where is placed. The bread created responds to the themes of landscape and environment.

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**CASA PROTEA** [Me quiere, no me quiere] book launch at **MECÀNIC** [Carrer de Verntallat, 30]
**Date**: Thur 20.JUN.2019 ➔ **Time**: 19–21h ➔ **TEMP**: 25° degrees

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**JBC pan**:(esp) _Un paisaje no existe más allá de una mirada. El territorio, el bosque, como el cuerpo, el rostro y el nombre, contienen todas las posibilidades de mirarse y ser paisaje._

**JBC bread**:(eng) _A landscape does not exist beyond a glance. The territory, the forest, like the body, the face and name, containing all the possibilities of looking and being landscape._

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**Contact**: Plant Collecters Studio @casaprotea / Deep Food Thinking @long_prawn / Bread @un_buendia / Butter @beet.me.off / Vessel @nuriasolerromeo