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

<u>Long Prawn</u> will be serving a snack that attempts to connect the branches between <u>human nourishment</u> and <u>plant growth</u>. 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 (<u>Carbon</u>), TWO) turnip tops for protein (<u>Nitrogen</u>), THREE) potlikker (the broth left behind after boiling greens) for hydration (<u>Water</u>) and FOUR) <u>Oxygen</u> all combined with the classic conduit of butter and bread**.

**<u>Joana Capella Buendia</u>: 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.

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



**JBC pan:(esp) Un paisaje no existe más allà 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.