

¿Qué nos
alimenta?
de corazones y
estómagos en la
colección del
MAMBO

What feeds us?
of hearts and stomachs in the
MAMBO collectio





My name is Júlia Farràs

- Humanities
- Anthropology
- Cultural Management

An abstract painting featuring various food items. On the left, a large, curved, golden-brown object, possibly a banana or a piece of bread, curves upwards. In the center, a dark, twisted, rope-like object is visible. On the right, a large, flat, golden-brown object, possibly a slice of bread or a piece of meat, is shown. The background is a mix of green and yellow tones.

The Project

Objectives

- Explore the connections between food and art, using the MAMBO collection as a starting point.
- Create an interdisciplinary recipe book as the result of a two-way dialogue process between Colombian chefs and the works in the museum's collection, with me acting as curator and bridge between the two establishing a unique link between art and gastronomy and offering an experience enriched by synaesthesia to 'savour' art.
- This initiative aims to provide a new way of experiencing the MAMBO collection, understanding art as a food as essential as food.

Framework

First edition of MAMBO's collection research residency. This project is supported by Digital Futures in Museum Practices, a research initiative led by Susana Vargas-Mejía and funded by the Government of Canada's New Frontiers in Research Fund.

[Link web](#)



GANADORES DE LA PRIMERA EDICIÓN DE RESIDENCIAS

Curaduría

Federico Reyes (COL)

Investigación

Júlia Farràs (ESP)

Digital

Sebastián Mira (COL)

Colectivo Digital Visual Studies (basado en Suiza)

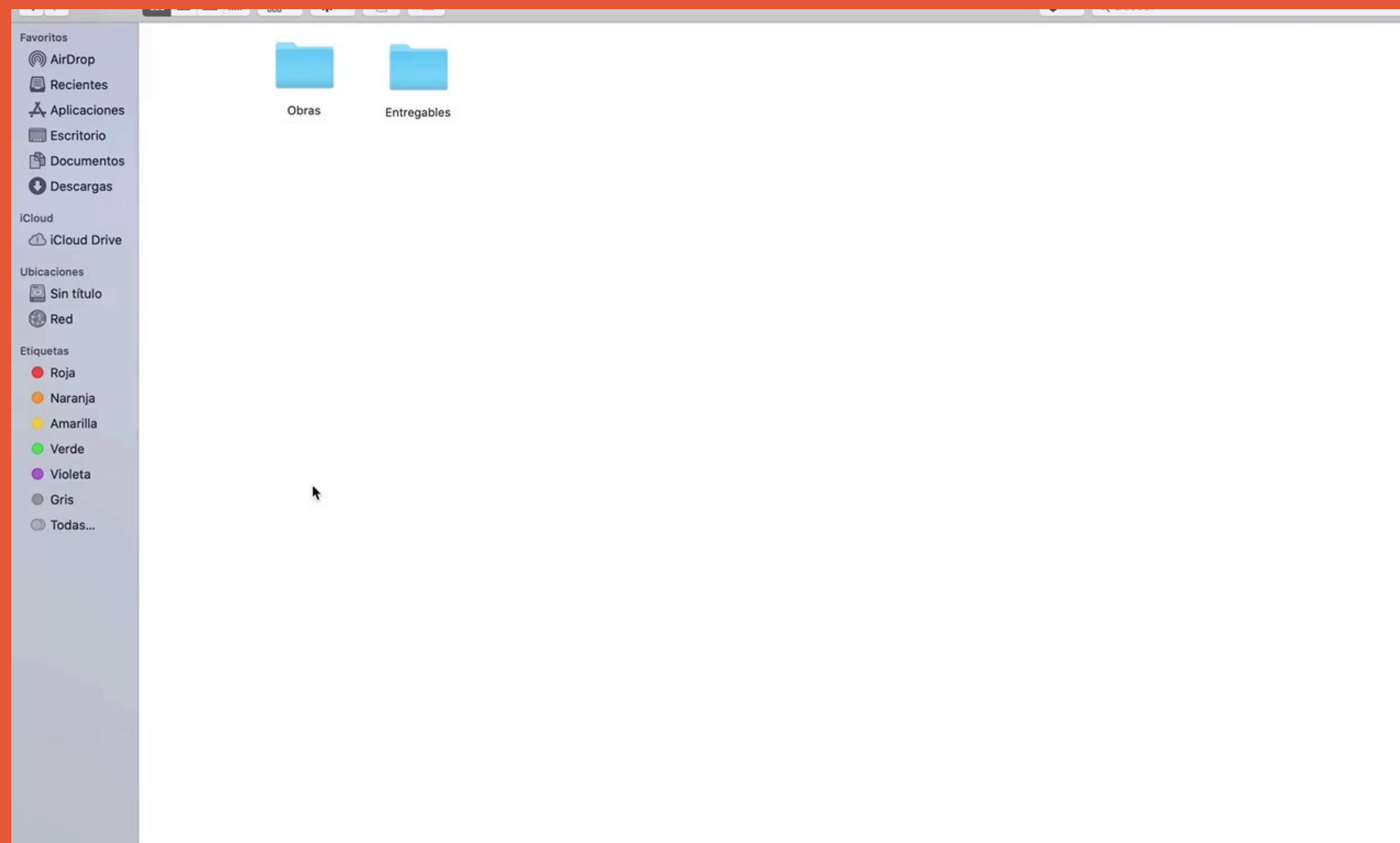


Phases

- Research
- Creative lab
- Recipe Book
- Final dinner

1. Research

first approach to MAMBO's collection



Classification of works by subcategories

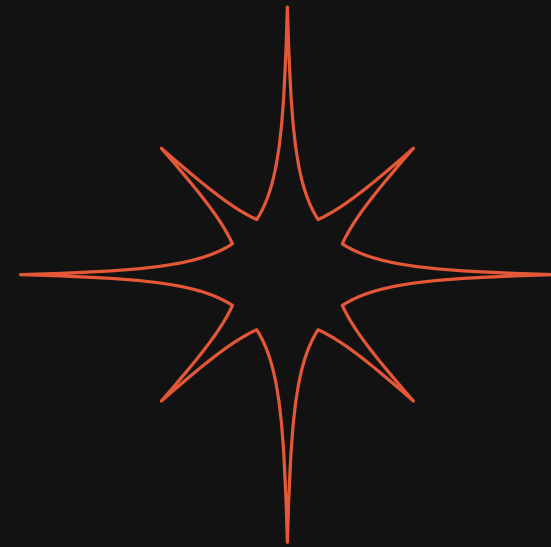
Search for chefs and sommeliers in Bogotá

Chefs

- Tabi Castellanos
- Cristina Consuegra
- Jefferson García

Sommelier

- Laura Hernández





Jefferson García

[Instagram](#)

I'
in

Cristina Consuegra

[Instagram](#)





Tabi Castellanos

[Instagram](#)

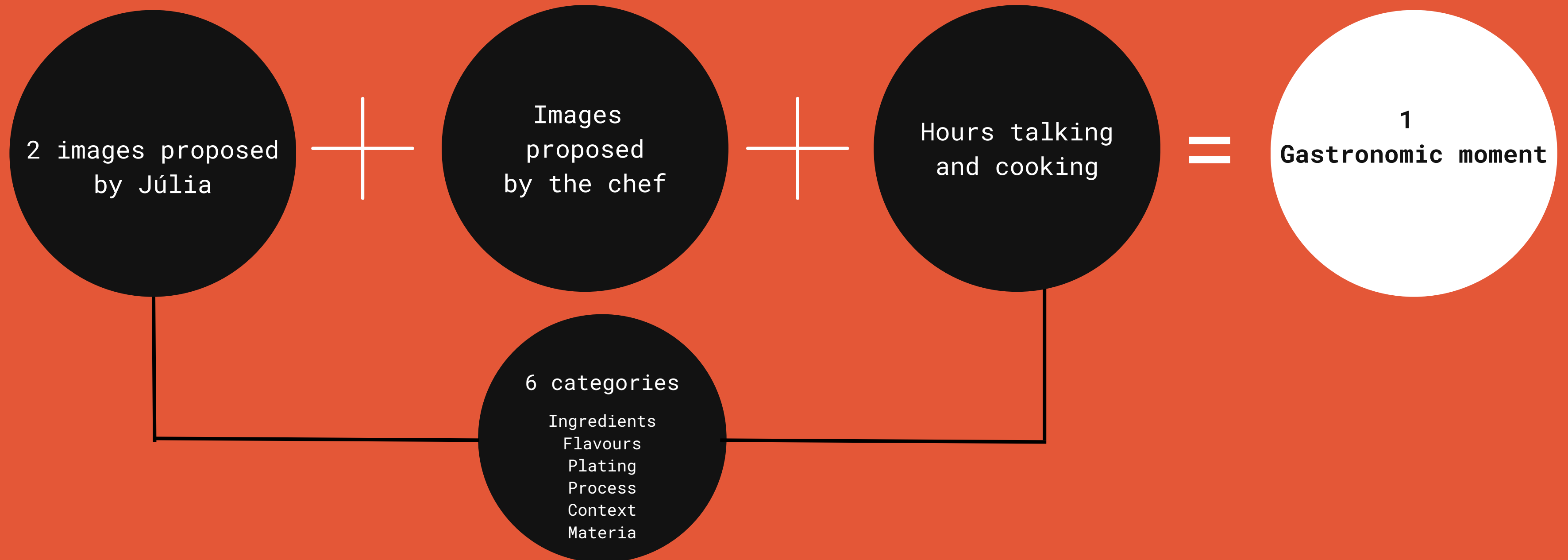
Laura Hernández

[Instagram](#)



* In course

2. Creative lab



2.1 Pilot Test

2 images proposed
by Júlia



Ana Mercedes Hoyos
Sin Título, 2008



Carlos Caicedo
Envenenamiento en Chiquinquirá, s.f.

1
Gastronomic moment



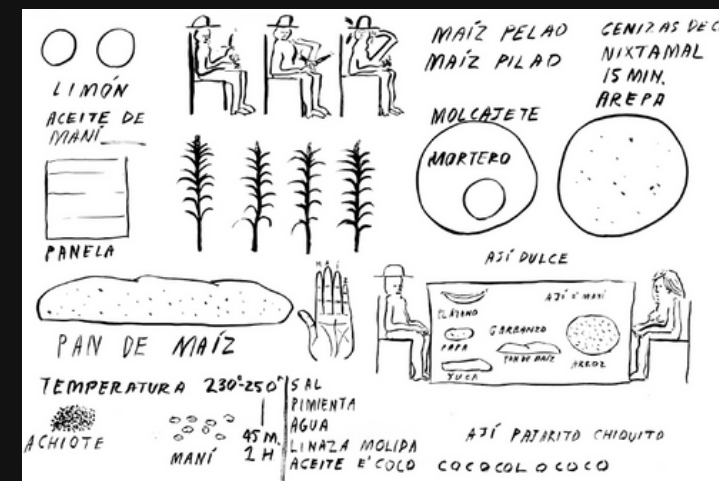
Images
proposed
by the chef



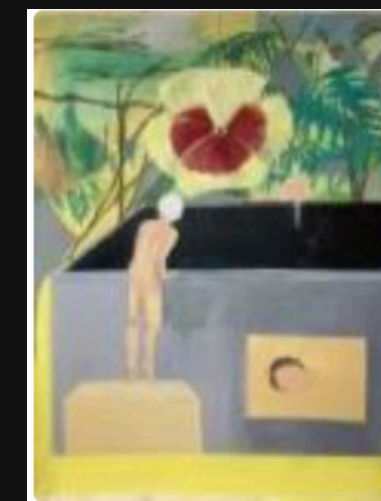
Ruby Posada
Regresar al principio es seguir adelante, 1987



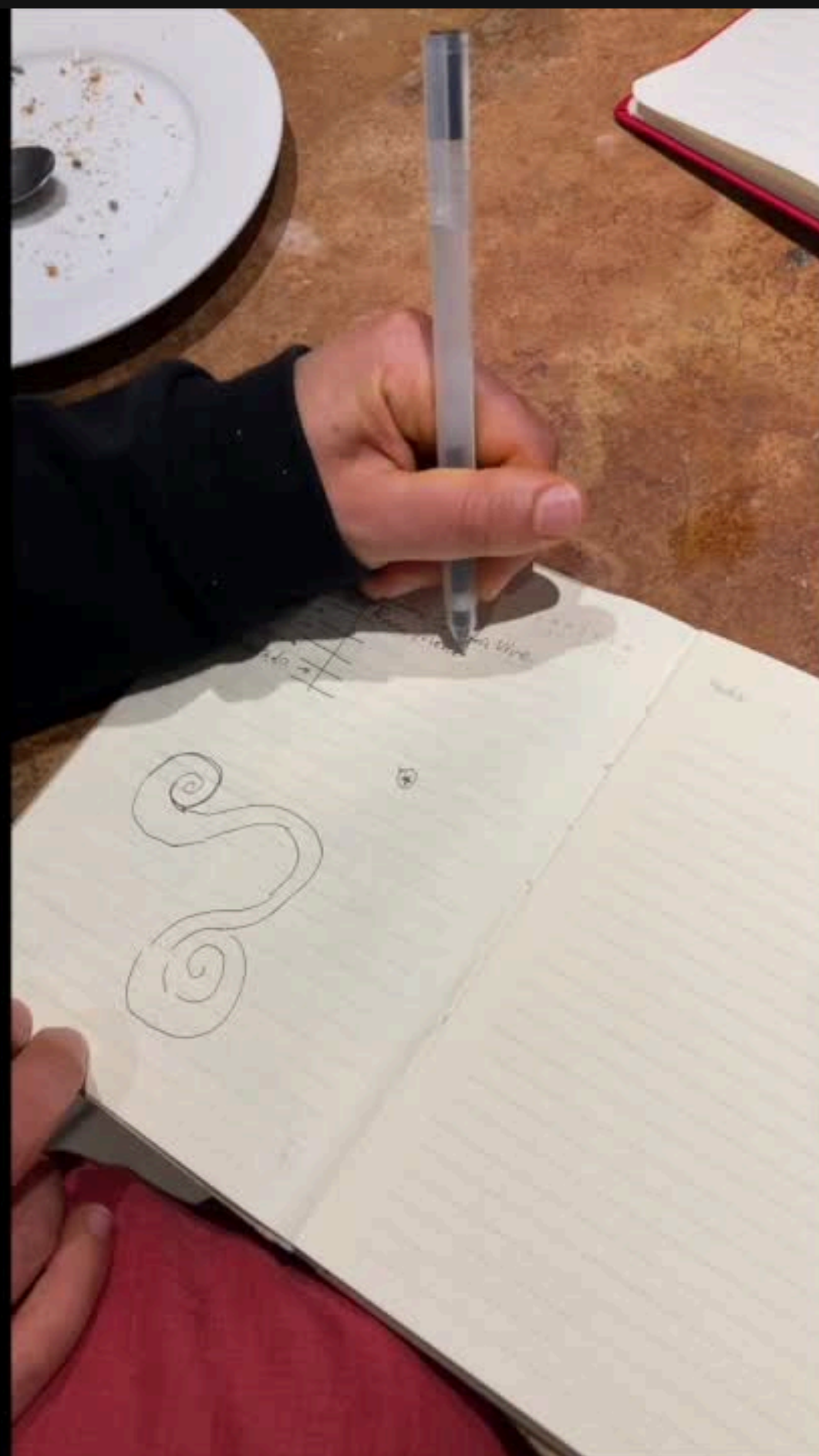
Milton Charruti
Colombia Vive,



Carlos Alfonso
Pan de maíz, 2029



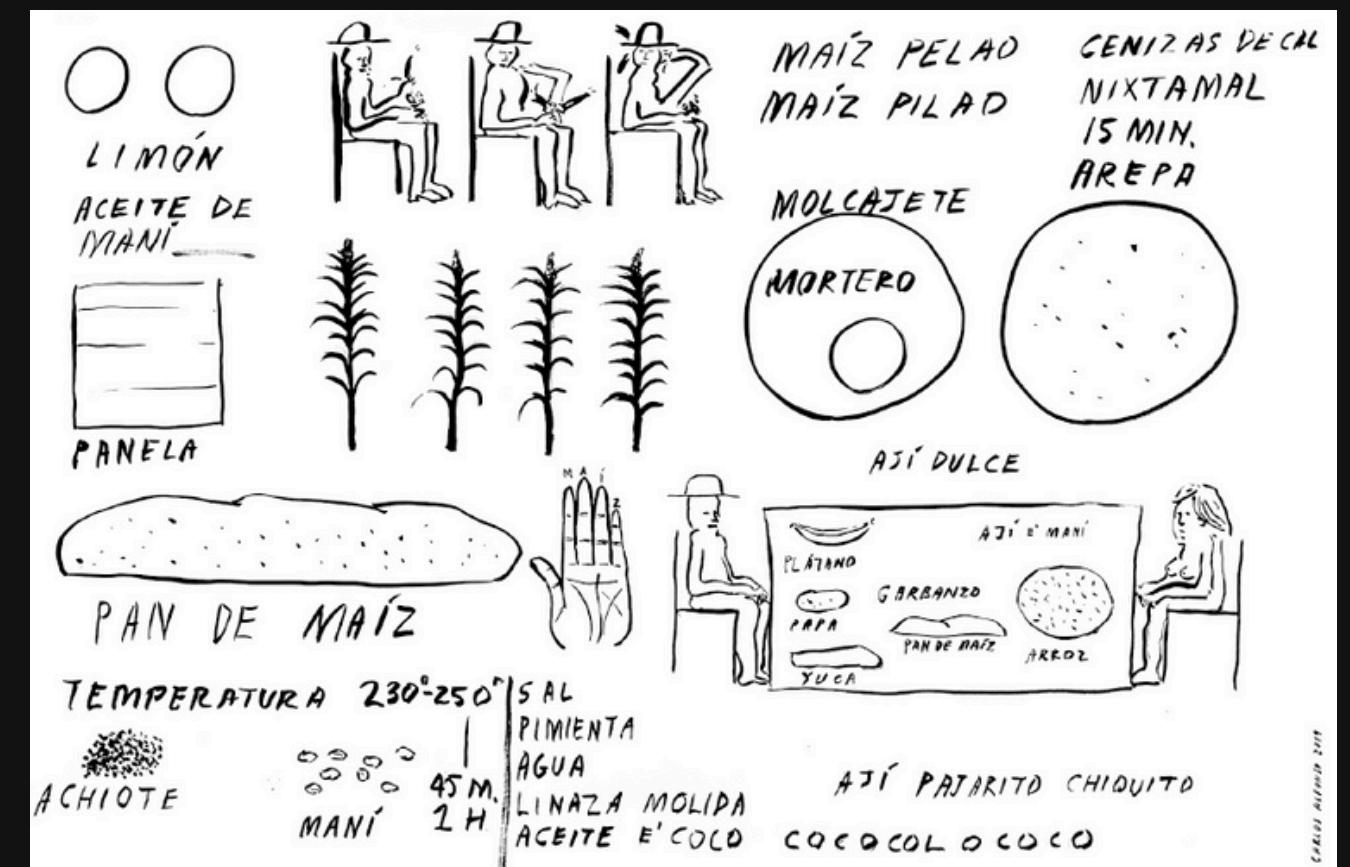
Ruby Posada
Recuerdo de infancia



3.

Recipe Book in a blog

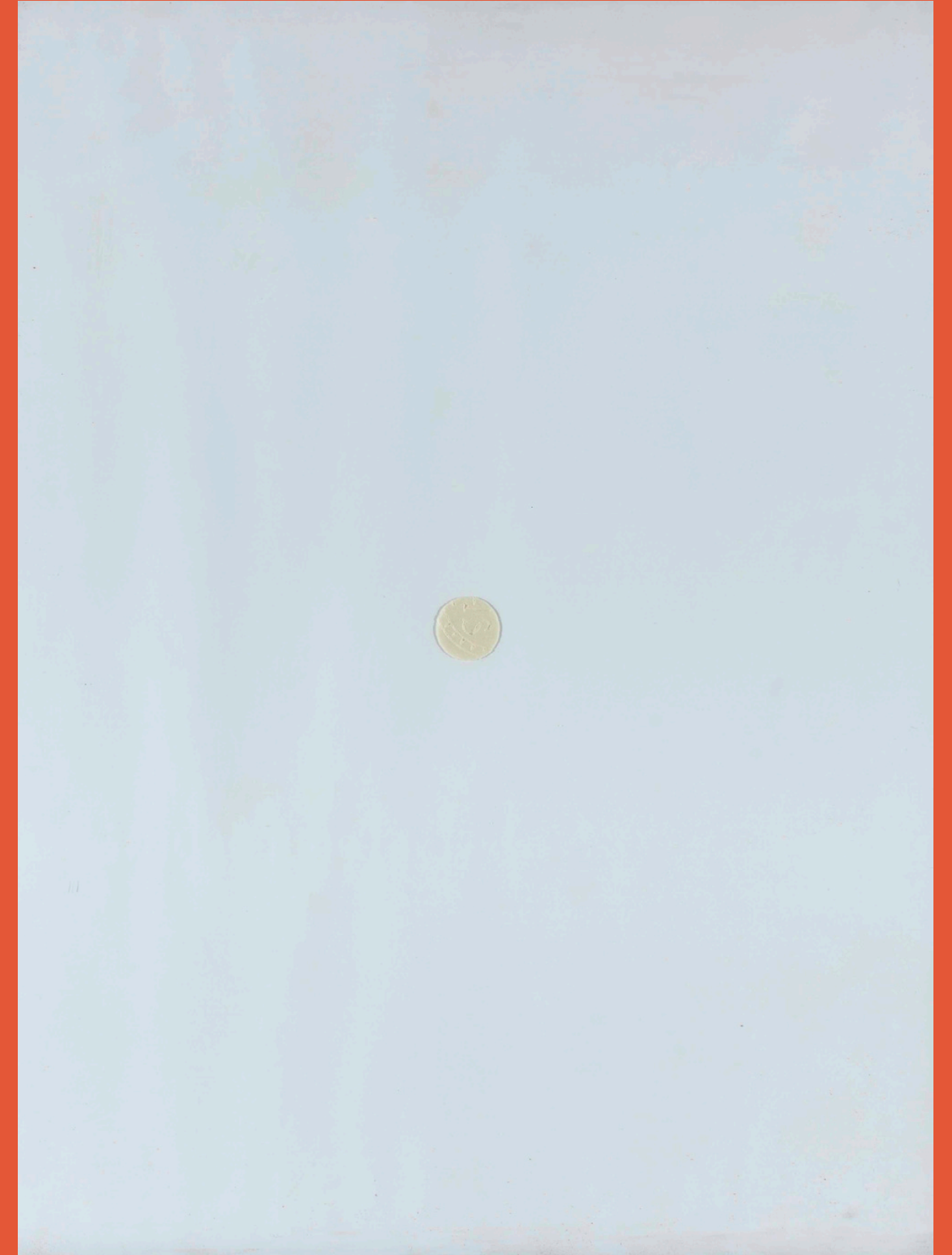
- Recepies
- Photos of the process and the final result
- Photos of the artworks selected
- Audios with short interviews with the chefs on the choice of works of art
- Possibility to interact, upload recipes inspired by ate del MAMBO's works.



4. Final Dinner

- Cristina, Tabi, Jefferson and Laura
(chefs and sommeliers)
- Sebastián, Ana, Federico and Júlia
(MAMBO Residencies Program)
- Susana
(MAMBO)

*Depends on the budget





Timeline

			Creation and implementation												Results					
			Stage 1												Stage 2 - 2025					
Residency	Month		AGO				SEP					OCT				MAY				
	Week		5	12	19	26	2	9	16	23	30	7	14	21	28	1	5	12	19	26
Research	Start of the residency		5																	
	End of residence										4.10									
	Think Tank						05.09													
	Define chefs and contact them																			
	First Session																			
	Laura																			
	Jefferson																			
	Tabi																			
	Cristina																			
	Follow-up with chefs																			
	Second session																			
	Laura																			
	Jefferson																			
	Tabi																			
	Cristina																			
	Photographic and sound recording																			
	Material edition																			
	Payment			50%									50%							
	Follow-up																			
	Monthly delivery and group socialisation						28.08					25.09								
	Final report											4.10								
	Socialización simposio MAMBO 2025 (TBD)																15 and 16			

Budget

For each chef (4)

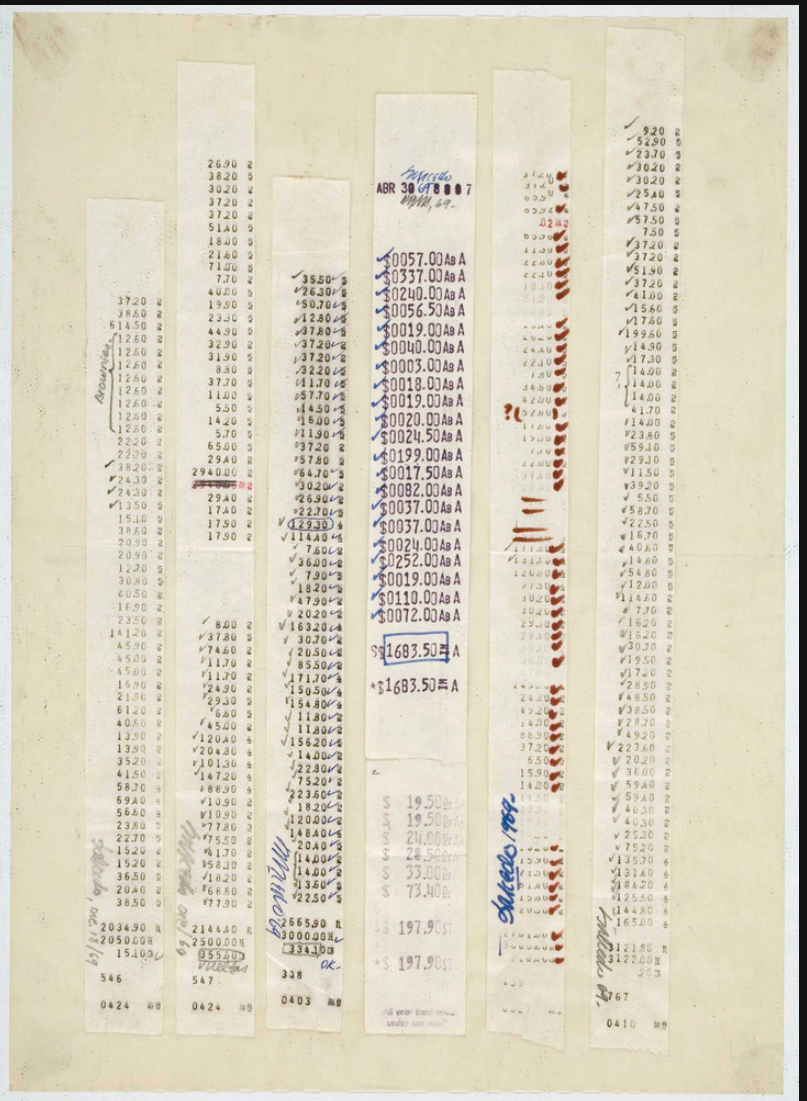
400.000 COP - Fee
80.000 COP - Ingredients

For the curator

1.080.000 COP - Fee

Total: 3.000.000 COP

Bernardo Salcedo (Colombia)
Cuenta, 1969
Mixta
30 x 35 cm.



If we decided to have the final dinner, we would have to find a budget for it.

Thanks!

