有機劇場
ORGANIC THEATER

荷兰凡艾克食物艺术电影节厦门巡展
VAN EYCK FOOD ART FILM FESTIVAL ON TOUR XIAMEN
食物系统是一个庞大而复杂的结构，它与全球相互关联，不可逆转地作用于我们的身体、饮食，以及动物，海洋和气候变化。与此同时，包括干旱、洪水在内的极端气候问题正在影响着全世界，食物问题也成为当下最紧迫的议题之一。对此，我们可以从农耕者、消费者、科学家、营养师、设计师、厨师、商人、政策制定者等多个维度和视角，切入、讨论和研究问题。当我们决定吃什么的时候，大多依赖于过往的饮食习惯，这些习惯不可避免地成为我们选择食物的重要因素。富有想象力的艺术家和设计师，让我们意识到问题的存在，并重新思考，有时甚至会彻底改变我们的饮食习惯和系统：包括选择吃什么，怎么吃，以及如何展示等问题。反观未来型食物，实验性的食物设计，将感官需求与人类、动物和土地之间的关系相结合。荷兰凡艾克食物艺术电影节厦门巡展，将通过艺术与食物，搭建一座中荷文化交流的桥梁，一同感受这个奇妙的世界。

荷兰凡艾克食物艺术电影节由荷兰凡·艾克学院、马斯特里赫特市政府、Slow Food Limburg、CNME 和 Lumière Cinema 电影院共同举办。在荷举办期间，扬·凡·艾克学院的花园变成了集露天艺术电影院、艺术家的有机餐厅和研讨食物未来、展开食物艺术工作坊的复合场域。活动主题包含“人间百味”、“迷恋与感官”、“畜牧与野生”和“依赖关系”。

有机剧场 • 荷兰凡艾克食物艺术电影节厦门巡展是 2018 “味道如荷”荷兰日在厦门的重要文化活动。本次巡展借由“有机剧场”的概念，在食物为背景的共同语境中，我们精心挑选展映来自荷兰凡艾克食物艺术电影节上的电影和短片。这些出自荷兰与其他国家的艺术家和电影制作人手中的作品，在激发在地观众体验，以及艺术家、设计师、厨师、美食爱好者们参与互动交流的同时，也在发掘未来的合作伙伴加入其中。与此同时，我们还特别邀请到荷兰食物艺术家组合 DE ONKRUIDENIER 来到厦门开展相关主题的讲座和工作坊，与我们一道探索自然、食物、人类及其相互关系。
The complicated infrastructure of large-scale, globally connected food systems irreversibly impacts bodies, tummies, animals, oceans, and ultimately climate. At the same time more extreme weather, including droughts and floods, impacts people across the globe. It makes ‘food’ one of the most pressing topics of our time. There are many different points of entry into this topic: as a farmer, consumer, scientist, nutritionist, designer, cook, businessperson, policymaker, etc. We all have agency when we make decisions about what we eat, and these decisions inevitably add up to become collective power. Creative people, like artists and designers, have a special contribution to make as they have the capacity to re-think and sometimes radically re-shape some of our food systems and customs: whether that means what we eat, how we eat it, or how it travels to our plate. Think speculative foodfutures, (experiential) food design, playing with the senses or in mending our relationship to land and animals. The Van Eyck Food Art Film festival On Tour in Xiamen, gives a small insight into this tasty world of wonder, connecting China and the Netherlands through art and food.

Van Eyck Food Art Film Festival is collaboration between the Van Eyck, Gemeente Maastricht, Slow Food Limburg, CNME and Lumière Cinema. The garden of the Van Eyck in the Netherlands has been transformed into an open-air art-house cinema, artist-run organic restaurant, a site for debate on Food Futures. Themes include ‘Tasting the Anthropocene’, ‘Obsession and the senses’, ‘Livestock vs wild animal’ and ‘Human-non-human dependencies’.

Organic Theater · Van Eyck Food Art Film Festival on Tour Xiamen is a major event of the Dutch Days in Xiamen, with the theme of “Food Matters” in 2018. The exhibition will present the selected art films, videos, artist talks and a workshop by curators and artists from Van Eyck Food Art Film Festival in the Netherlands. These works conceptually explore the world of nature, food, human and their interrelationships which facilitate the discussion and communication between the Netherlands and China. On the exhibition to show a variety of artistic expression by artists and film makers from the Netherlands and other countries, which seeks to inspire the local audience. Meanwhile, it will potentially inspire a wide range of interested audience, such as local artists, designers, chefs, and foodies, who are the potential partners in further exploration on this topic on the basis of Sino-Dutch. During the exhibition, we also invite food artist De Onkruidenier from the Netherlands to Xiamen for the workshop and artist talks.
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<td>C-PLATFORM艺术平台</td>
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<td>VENUE</td>
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保罗·施弗勒
爱之味
04:31

玛丽安·凡·奥尔本
植物能量站
03:00

科恩·凡麦克伦
行星鸡舍计划
03:44

谢宇恩、吴雅筑
曾熙凯、蔡中和
EATAIPEI
05:04

云蜂巢（罗宾·凡·霍泰姆）
蜜蜂收集器
04:03

克洛伊·洛兹维尔德
STROOOP 华夫饼
11:43

维拉·安娜·巴克拉克
德特思迪法 布里艾克
03:49

斯蒂芬妮·巴尔丁
M2A™: 胶囊: 了不起的旅行
04:05

格利扎高兹·思加莫夫斯基
蜗牛
29:00

本·赫格里
新鲜
16:00

奥拉·巴里
24H 助产士：
距毛 & 热爱小羊超过人类
07:16

克里斯托夫·弗兰肯
明库尔计划
12:31

杰西卡·赛格
B小调的赋格曲
04:08

扬玛·凡·弗莱曼、罗纳德·波尔
准备就绪
03:04
保罗·施弗勒
PAUL SCHEUFLER

b.1998, 工作生活于奥地利维也纳和美国纽约
b.1998, based in Vienna, Austria and New York, USA
A young woman on a quest for the taste of love: *Taste of love* recalls past events, the most significant sexual moments of a young woman’s life. From her first intimate touch, that sweetly lingered on her mind, to the salty taste the Italian boy left on her lips at the beach, the bitter alcohol induced nights out or the strange sour taste of limes that spurred on her curiosity even further. The search for the ideal taste of love has long been abandoned. The endless possibilities encourage her to combine the most peculiar flavours. The once tenacious pursuit becomes a pleasurable journey.
玛丽安·凡·奥尔本
MARJAN VAN AUBEL
b.1985, 工作生活于荷兰阿姆斯特丹
b.1985, based in Amsterdam, the Netherlands
The world’s population is growing, and so is the demand for food. New technologies make farming more efficient, but require considerable amounts of energy. What if we could tackle both our world’s energy and food problems? What if we can harvest both electricity and food within one system using the power of the sun?

*Power Plant* is a greenhouse that uses transparent solar glass to power its indoor climate; harvesting both food and electricity to grow the plants of the future, using the power of design. By placing *Power Plant* onto rooftops we can reduce food miles by growing food to supply directly on.

This research hopes to contribute towards the energy transition in the agricultural sector. The solar glass powers a hydroponic system, which pumps around nutrient water, saving up to 90% of water usage compared to traditional soil farming. In addition to sunlight, coloured LED lights enhance plant growth, increasing the yield by up to 4 times.

*Power Plant* demonstrates that botanical tech can be embedded in the urban environment to educate people to bring the future of farming into our cities.
科恩·凡麦克伦
KOEN VANMECHELEN
b. 1965, 工作生活于比利时圣特雷登
b. 1965, based in Sint-Truiden, Belgium
The Cosmopolitan Chicken Project (CCP, 1999) is a global, transdisciplinary and transtemporal examination of the themes of biocultural diversity and identity through the interplay of art, science and beauty. In the CCP Koen Vanmechelen cross-breeds chicken breeds from different countries. The 17th Vanmechelen generation has just been born in Slovenia; the Mechelse Styrian is the result of the crossing between the Mechelse Senegal - CCP16 and the Slovenian Styrian chicken. Vanmechelen's ultimate goal is the creation of a Cosmopolitan Chicken carrying the genes of all the planet's chicken breeds.

Much more than a mere domesticated animal, the chicken is art in itself. It serves as a metaphor for the human animal and its relationship with the biological and cultural diversity of the planet. While the native breeds that descended from the original chicken (the Red Junglefowl) are evolutionary dead-ends (being shaped to reflect the typical cultural characteristics of its community), Vanmechelen's hybrids are solutions. Many years of crossbreeding has proven that each successive generation of hybrids is 'better'. It is more resilient, lives longer, is less susceptible to diseases and it exhibits less aggressive behavior. Genetic diversity is essential, proves the Cosmopolitan Chicken Research Project (CC®P), which studies the various CCP hybrids. The core of the project however, is neither the chicken nor its egg, but the process of crossbreeding and the diversity this creates. ”The CCP is a mirror. Every organism needs another organism to survive” says Vanmechelen.
谢宇恩、吴雅筑
曾熙凱、蔡中和
YUEN HSIEH, RAIN WU
SHIKAI TSENG, CHUNG HO TSAI

该展览设于伦敦设计双年展，台湾馆
At London Design Biennale, Taiwan pavilion
Eataipei was a unique event that introduced Taipei to London through a series of food performances and exhibitions of outstanding contemporary Taiwanese design. Taipei was the World Design Capital in 2016 – in anticipation of this exciting honour, Eataipei explored what is referred to as “the best-kept secret of Asia”. Taipei is a modern city with deep and diverse histories, inspiring natural contrasts, vibrant commerce and spectacular architecture.

Designer Shikai Tseng and architect Rain Wu led audiences on an immersive and sensory exploration of Taipei through five exquisitely crafted dishes, which explored Taipei’s history, landscape, people, lifestyle and future. The senses that triggered by food – taste, touch, sound, and smell – were fundamental and provided the link between the act of eating and the design history of Taipei.

The food performance has taken place alongside an exhibition that showcases the best contemporary design from Taipei. The work displays reinforced the narratives from the food performances and reveal the rich design practices from this inspiring metropolis.
云蜂巢（罗宾·凡·霍泰姆）
SKY HIVE SOLAR (ROBIN VAN HONTEM)
b. 1983, 工作生活于荷兰马斯特里赫特
b. 1983, based in Maastricht, the Netherlands
Bees are vital to our existence. They pollinate about 60% of our fruit and vegetables. But honeybees are going through a very rough time. Worldwide entire colonies are disappearing and dying. One thing is sure: Bees seem to thrive better in an urban surrounding, than in a rural one. Cities with their parks and gardens offer a variety of blooming plants, with little use of pesticides. On the countryside most land is in use for monoculture which requires heavy use of pesticides. Bees are livestock and a valuable and necessary addition to urban farming. It is important that bees are introduced back into our daily life.

Our answer to keeping bees in urban areas is the Sky Hive. The Sky Hive is a pole with two beehives on it, which can be lifted up and down. When the hives are down, the beekeepers can take care of the bees. When the bees are back up on the pole, they are safe from vandalism and the public is protected. By placing the Sky hive in a public place, beekeeping is made accessible to all. Everybody interested can attend the meetings, observe the work of the beekeepers or join in and take care of the bees.

The seven meter tall Sky Hive makes beekeeping possible and visible in public urban areas. It is adaptable to suit local regulations on bee keeping. It is powered by an electric motor that works also with solar energy. The Sky hive provides a positive, innovative image for cities, companies or empty lots and is an excellent opportunity for all organizations that are interested to promote a sustainable environment and healthy lifestyle for their communities.
CHLOE RUTZERVELD

b.1992 based in Landgraaf, the Netherlands
The project explores creative ways to turn by-products of the vegetable industry into high quality products by making smart use of the natural characteristics of vegetables. It demonstrates that the use of by-products and rejected vegetables can go far beyond making boring soups and sauces! At the same time, it educates consumers about what our food exists out of.

As example, STROOOP! presents the first plant-based stroopwafel made from by-products of the vegetable industry (Proverka, Helmond). Each waffle is made out of 100 grams of carrot, beetroot or celeriac. The juice of the vegetables is turned into syrup and the fibers are used to make the dough for the waffles.

The stroopwafels are entirely plant-based, made from by-products and locally available Dutch ingredients. They are a great source of dietary fiber and free of gluten, added sugar and food-colorings. Like this, they are better for the environment, the farmer and us!
维拉·安娜·巴克拉克
VERA ANNA BACHRACH

b.1989, 工作生活于荷兰阿姆斯特丹
b.1989, based in Amsterdam, the Netherlands
A project in which a group of young artists explored if it would be possible to grow a toastie (ham/cheese sandwich) from scratch. In the city of Amsterdam they grew their own grains, kept their own cows for milk and bought piglets who would become ham. It seemed simple but proved to be quite a challenge......
STEFANI BARDIN

b.1966, based in New York, USA
M2A™: The Fantastic Voyage is an immersive installation built around the first ever clinical study to use the M2A™ Capsule and SmartPill wireless gastroenterology devices to look at how the human body responds to processed versus whole foods. The M2A™ Capsule records video and the SmartPill collects time, pressure, and pH data both from within the gastrointestinal (GI) tract.

Bardin has been working with gastroenterologist Dr. Braden Kuo of Harvard University and Massachusetts General Hospital (with additional support from Nutritionist Lisa Sasson at NYU) to enact two initial investigative trial using both of the pills.
GRZEGORZ SZCZEPANIAK
b.1984, based in Lublin, Poland
Every other snail on their table comes from Poland. The snail industry is
growing and Polish breeders are exporting their snails not only to France or
Italy, they are also conquering China and Japan. The ‘snail coin’ popularity
convinces two friends, Andrzej and Konrad, to start their own farm that will
bring them millions. They guide into the snail world secrets is Mr Grzegorz, a
long-time expert.
本·赫格里
BEN HAGARI

b. 1981, 工作生活于以色列特拉维夫
b. 1981, based in Tel Aviv, Israel
The film Fresh introduces a hypothetical situation wherein a man, covered entirely in vegetables yet still recognizable as human, resides in a greenhouse—the quintessential hybrid of nature and culture. He interacts with insects, machines, and other humans in encounters that border on the absurd: a polygraph tests his emotional responses to images of plant life; a chef harvests vegetables from his body that are subsequently carved into fully functional musical instruments.

Here, a quasi-nature documentary transforms into an experimental concert and animal, vegetable, and mineral interact and overlap in surprising ways.
ORLA BARRY
b.1969, based in Wexford, Ireland

24H MIDWIVES
CUPPING FETLOCKS & LOVING SHEEP MORE THAN HUMANS
In Barry’s art videos two performers sit in a big pile of wool performing a fictional story inspired by her experiences at the pedigree sheep sales, but mixing the perspectives of the buyer, the seller, the breeder and the animal that is being sold. Orla Barry doesn’t only play with humans and animals – gender roles and stereotypes are also addressed. “Pedigree breeding is a male dominated world and I have fun reversing some of the roles. Humor is a very important element in my work.”

Some of her other videos are rather fable-like: cats turn into women (The Fable Of The Man Who Fell In Love With the Cat Who Became a Woman (And Still Devoured Mice)), people into bees (Humming at the Hive), and sheep talk (Pedigree Sales: Technique, Emotion, Poetry). For Barry, storytelling is an important political tool; it can re-connect people to the land and the animals. “The fact that we have largely lost this connection is part of the ecological problem. We have to become non-consumers and reconnect to things that cost nothing.”
克里斯托夫·弗兰肯
KRISTOF VRANKEN

b.1982, 工作生活于比利时哈瑟尔特
b.1982, based in Hasselt, Belgium
MijnKOOL is an artistic participatory research project in which photographer Kristof Vrancken and design studio SOCIAL MATTER actively and naturally examined the Genk soil quality and composition using red cabbage and an organic photographic process. For this, we invited 12 Genk residents to plant a red cabbage in their garden and bring them together to let them experience the unique properties and forces containing plants.

Plants can play an important role in detecting soil structures and properties. Red cabbage works well as a bio-indicator. During several meetings we discussed the growth of the cabbages examined soil samples.
杰西卡·西谷
JESSICA SEGALL
b. 1978, 工作生活于美国纽约
b. 1978, based in New York, USA
“B 小调的赋格曲 (2016)”是一架被改装成蜂箱的三角钢琴。通过来自钢琴音板上的接触式麦克风，可以实时反馈和放大钢琴弦与蜜蜂摩擦时产生的音响。

这是一个基于时间变化的雕塑，其视觉和声音的反馈体现了自然的逻辑，虽然是人造系统，但是却和谐有序。

Fugue in B Flat, 2016 is a grand piano modified into a beehive. The sound of the bees interacting with the piano strings is amplified via live feed from a contact microphone on the piano soundboard.

Fugue in B Flat is a time-based sculpture with visual and audio feedback of a natural system of logic and survival colonizing a man-made system of order and harmony.
扬玛·凡·弗莱曼、罗纳德·波尔
DE ONKRUIDENIER

扬玛·凡·弗莱曼
JONMAR VAN VLIJMEN
b. 1980, 工作生活于荷兰马斯特里赫特
b. 1980, based in Maastricht, the Netherlands

罗纳德·波尔
RONALD BOER
b. 1981, 工作生活于荷兰马斯特里赫特
b. 1981, based in Maastricht, the Netherlands
De Onkruidenier explores the dimension of wild plants in nature, giving them new meaning in our daily lives, acting as foraging grocers. Doing artistic fieldwork, experiments and learning from forgotten knowledge de Onkruidenier creates new interpretations on our relationship with plants and nature. This film was made for the Zuiderzee museum in Enkhuizen, a museum devoted to preserving the cultural heritage and maritime history from the old Zuiderzee region. It showcases the work of the Onkruidenier on the Dutch ‘Afsluitdijk’ the dike that creates the ‘IJsselmeer’ - an artificial fresh water lake. The work is part of their ongoing research ‘SWEET -SWEAT’, an exploration into halo-tolerance in humans and plants.
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CREATIVE FOOD FUTURES
YASMINE OSTENDORF | NL
INDEPENDENT CURATOR | RESEARCHER

SWEET-SWEAT
DE ONKRUIDENIER | NL
ARTIST

‘The cure for anything is salt water — sweat, tears, or the sea.’

(Karen Blixen)
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**WORKSHOP**
How can we evoke salt inclusive life? Many coastal areas are dealing with rising sea level. As a consequence, farming land and cities are increasingly under pressure of salt pollution and flooding. Therefore, as humans, we need to reconsider our relationship towards our living environment and our food system. In this workshop we create an performative environment ‘SWEET - SWEAT’ , that rethinks the urban metabolism by connecting body, food and landscape as an form of intuitive mapping. Basic food cravings for water, sugar and salt often determine the decision what we want to eat. During a three hour guided expedition by artists Jonmar and Ronald we’ ll discover the unexpected dimensions of salt and sugar in the setting of the urban landscape around C-PLATFORM.
Researcher in Visual Culture, Curator, Artist, Lecturer. Co-Founder & Director of C-PLATFORM, Appointed Guest Curator of Guangdong Museum of Art, Member of the Centre for Contemporary Art and the Natural World, UK. He graduated from Xiamen University Art College with an MA in Fine Arts in 2009. During the period he also studied at the Sandberg Institute in Amsterdam, the Netherlands. He was Curator at Guangdong Museum of Art, Guangzhou and Lecturer at Xiamen University Tan Kah Kee College. His research focuses on Multimedia Art, Communication Design, and Curatorial Practice. He is active in international culture and art exchange. In recent years, he has conducted practical research and a series of explorations focusing on the issue of art intervention in the public realm.
Independent researcher/curator with over ten years of professional work experience in the international cultural field. She researches, curates, stimulates, connects, facilitates and writes about art, design and culture that positively contributes to society, i.e. work that explores, questions and addresses our social and environmental responsibility. Since March 2017 she is the Head of the Jac. P. Thijssse Lab for Nature Research at the Van Eyck Academy (NL), and in 2018, the Thijssse Lab established the Van Eyck Food Lab which enables artists/chefs to research in depth their relation to food.

Recent exhibitions include: Non-Human Narratives, stories of bacteria, fungi and viruses, Van Eyck academy, Netherlands (2017) and The Big Invisible, Kunst Haus Wien, Austria (2017).
钟哲明
ZHONG ZHEMING | CN

C-PLATFORM 策展人、媒介艺术家、概念设计师。曾在比利时根特皇家艺术学院学习多媒体设计，并取得硕士学位。2012 年获选亚欧会议双向交流项目赴比利时圣卢卡斯艺术学院交流学习。主要工作领域包括艺术策展和设计项目策划，媒介艺术创作，跨学科设计项目，以及艺术和设计院校的教学工作。主要涉及的项目（展览）包括：“2018 LRDC 乡村设计挑战赛”；“滚动中的雪球 5 – 冰岛都皮沃古尔”；“MAP#18 Points of Reference & What Is Important” 等。

Curator of C-PLATFORM, media artist, concept designer. He studied Multimedia Design in the Royal Academy of Fine Arts (KASK) in Ghent, Belgium, where he obtained his master degree. In 2012, he was selected by Asia-Europe Meeting DUO (ASEM-DUO) Fellowship Programme for the exchange study in LUCA School of Arts in Belgium. His main working domains include art and design event curation, media art creation, cross-disciplinary design and lecturing in art and design schools. Main involved projects (exhibitions) include: "Lucitopia Rural Design Challenge 2018". "The Rolling Snowball #5 – Djúpivogur, Iceland". "MAP#18 Points of Reference & What Is Important".
扬玛·凡·弗莱曼、罗纳德·波尔
DE ONKRUIDENIER (JONMAR VAN VLIJMEN & RONALD BOER) | NL

In their collaborative practice, de Onkruidenier, Jonmar van Vlijmen (b. 1980, NL) and Ronald Boer (b. 1981, NL) explore forms of symbiosis between the realm of the cultural and the natural world. Through on site fieldwork and research, their artistic practice develops new interpretations on the relationship between human and nature. Their work transforms familiar everyday actions of classifying, cultivating, preparing and consuming of plants into experiential narratives. Currently, Jonmar van Vlijmen and Ronald Boer are artists in residence at Bamboo Curtain Studio in Taipei as part of an exchange program with Jac. P. Thijssse Lab for nature research at the Jan van Eyck academie in Maastricht in the Netherlands.
The Dutch Days is a festivity of culture and creativity dedicated to showcase and strengthen the image of the Dutch excellence in these areas and to further enhance Sino-Dutch cultural exchange and cooperation.

Organic Theater · Van Eyck Food Art Film Festival on Tour Xiamen is a major event of the Dutch Days in Xiamen, with the theme of “Food Matters” in 2018. The exhibition is presented by Lucitopia Culture with joint effort of the Consulate General of the Kingdom of the Netherlands in Guangzhou.
C-PLATFORM is a non-profit culture and art research and curatorial organization supported by XIAMEN LUCITOPIA CULTURE CO., LTD, located in Xiamen, China. The organization is focusing on current trends and future concepts in the realm of mixed media. In addition to periodical research subjects and issues it has conducted a series of explorations and related practices. This has been achieved by launching and curating comprehensive research projects and activities which are inter-disciplinary, inter-media and inter-sensory. It attempts to establish an interactive exchange platform that continuously releases creative energy and cultural transformation across the boundaries of content production and communication, public awareness and experience.

C-PLATFORM has established global partnerships with organizations including the Chinese European Art Center, China Design Center UK, China Residencies, Dutch Culture Centre for International Cooperation, Three Shadows Photography Art Centre, Jimei X Arles International Photo Festival, Xiamen Design Week, Xiamen University Art College Digital Media Art Department etc.
有机剧场
荷兰凡艾克食物艺术电影节
厦门巡展

联合主办
荷兰王国驻广州总领事馆
厦门鹿栖文化有限公司

联合策划
C-PLATFORM艺术平台 | 中国
扬·凡·艾克学院 | 荷兰

策展人
陈伟
亚斯曼·奥斯腾多夫
钟哲明

合作伙伴
荷兰马斯特里赫特市政府
SLOW FOOD LIMBURG
CNME
LUMIÈRE CINEMA
中国欧洲艺术中心
厦门国际设计周
厦门大学艺术学院数字媒体艺术专业
艺术西区
AT CAFÉ
乐雅无垠酒店
如是酒店

媒体支持
雅昌艺术网
《北京青年》周刊
网易厦门
新浪厦门
搜狐
海峡导报
ORGANIC THEATER
VAN EYCK FOOD ART FILM FESTIVAL
ON TOUR XIAMEN

HOSTING ORGANIZATIONS
CONSULATE-GENERAL OF THE KINGDOM OF THE NETHERLANDS IN GUANGZHOU
XIAMEN LUCITOPIA CULTURE CO., LTD.

CO-HOST ORGANIZATIONS
C-PLATFORM | CN
JAN VAN EYCK ACADEMIE | NL

CURATORS
CHEN WEI
YASMINÉ OSTENDORF
ZHONG ZHEMING

PARTNERS
GEMEENTE MAASTRICHT
SLOW FOOD LIMBURG
CNME
LUMIÈRE CINEMA
CHINESE EUROPEAN ART CENTER | CEAC
XIAMEN INTERNATIONAL DESIGN WEEK
XIAMEN UNIVERSITY ART COLLEGE
DIGITAL MEDIA ART DEPARTMENT
SHAPOWEI ART ZONE
AT CAFÉ
HOTEL WIND
RUSHI HOTEL

MEDIA SUPPORTERS
ARTRON.NET
BEIJING YOUTH WEEKLY
NETEASE XIAMEN
SINA XIAMEN
SOHU
STRAIT HERALD
工作团队
PROJECT TEAM

<table>
<thead>
<tr>
<th>角色</th>
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<tr>
<td>项目协调</td>
<td>魏杉珊, 林秀清</td>
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<td>COORDINATORS</td>
<td>WEI SHANSHAN, LIN XIUQING</td>
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<td>媒体关系</td>
<td>邢娜</td>
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<td>整体设计</td>
<td>陈依依, 梁永俊</td>
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<td>TOTAL DESIGN</td>
<td>CHEN YIYI, LIANG YONGJUN</td>
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# 活动安排

## SCHEDULE

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<tbody>
<tr>
<td>开幕</td>
<td>2018年11月3日 15:00</td>
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<tr>
<td>OPENING</td>
<td>15:00 PM, NOV. 3rd, 2018</td>
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<tr>
<td>讲座</td>
<td>2018年11月4日 10:00 - 12:00</td>
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<td>2018年11月3日至12月2日</td>
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<td>DURATION</td>
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<tr>
<td>VENUE</td>
<td>厦门市思明区望海路47号201</td>
</tr>
<tr>
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<td>SUITE 201, 47 WANGHAI ROAD, XIAMEN</td>
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