

吃饭 (Chi-Fan)

by Dylan Goh

Kudos Emerging Curators Award

ABOUT

Curatorial project pitch

吃饭 (Chi-Fan) is an online culinary database tracing the intimate stories and migration of food recipes across the contested “Chinese diaspora”.

Materialising as an interactive playable website (on a domain and web server supplied by the curator), audiences delve into kitchens around the world. These immersive kitchens are vivified by submissions from friends and strangers alike from different continents as they interview intergenerational family members. Each submission features: audio recordings of the chef recounting a family recipe; photo essays on the cooking methodology; English/Chinese translations in multiple dialects; and the dish’s cultural significance.

Chi-Fan emerged from a fear of losing cultural knowledge from my grandma due to my waning Cantonese fluency. She is unable to read or write well, relying on verbal dialogue and cooking as vehicles for communication. Responding to this context, Chi-Fan targets second generationers (like myself) at risk of losing their connections with intergenerational family members, their mother tongue and cultural lineage. Driven by personal stories, accessible translations and curatorial research, Chi-Fan is a unique resource ensuring the transmission of intangible heritage and knowledge across generations.

Supporting Chi-Fan’s feasibility are partnerships with the Museum of Chinese Australian History and Australia China Youth Association to collect domestic/international submissions; support letters are being procured. An achievable 10 submissions are planned for Chi-Fan’s initial delivery in February 2022 which can be drawn from the curator’s immediate networks. Multiple grants and fundings sources are being utilised, and web designer Jane Fan and illustrator Amy Ge have confirmed their availability for Chi-Fan’s delivery.

ABOUT

Artist statement

Dylan Goh is an artist-curator working on unceded Bidjigal and Gadigal lands.

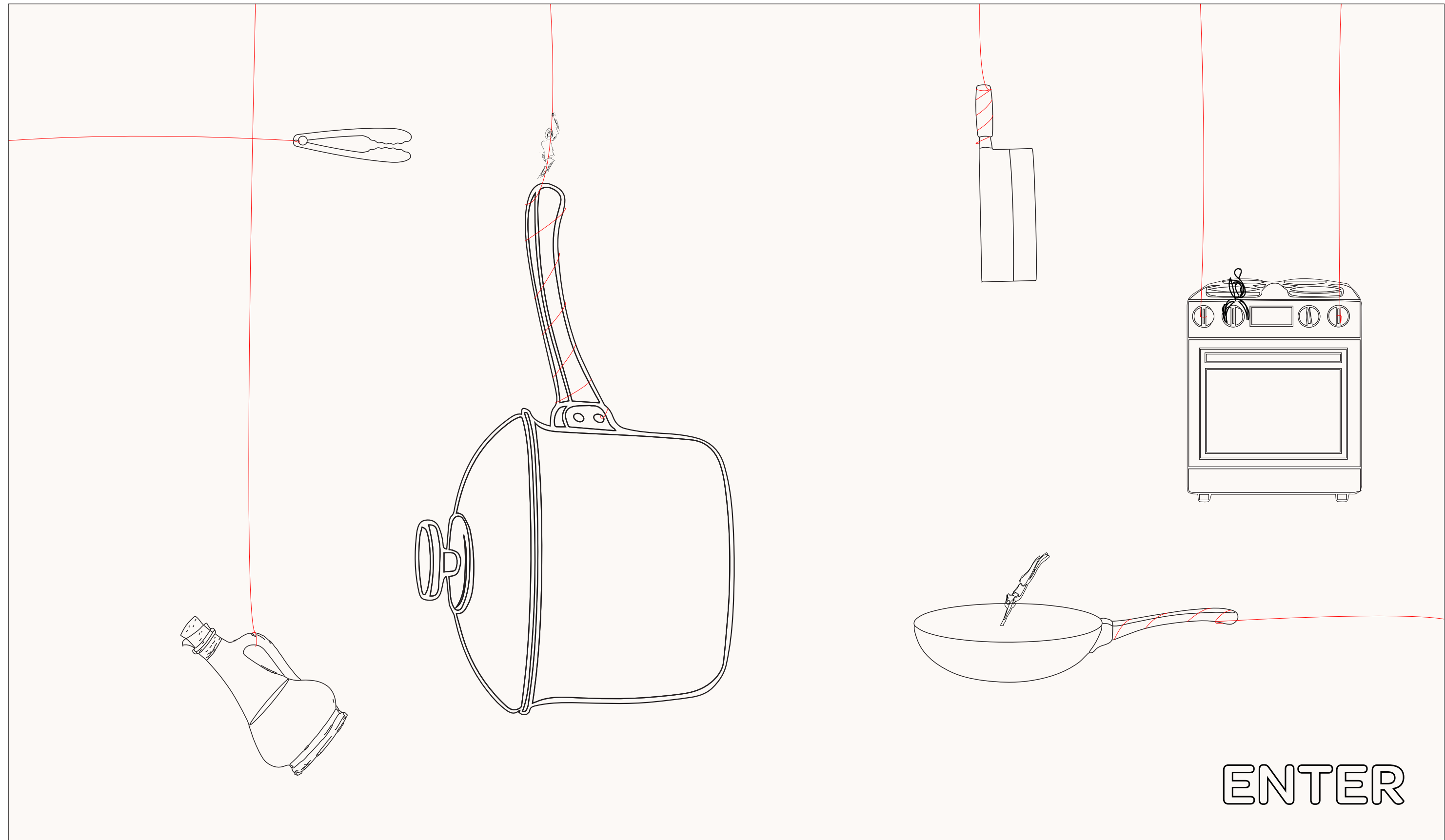
His creative practice (encompassing socially engaged initiatives, ceramics and installation) is grounded in holding agency over how cultural narratives are represented. Speaking to experiences as a 2nd generation Asian Australian caught between two worlds, Dylan leverages storytelling and participation to disarm audiences, engender empathy and transfer knowledge.

Dylan is currently curating “吃饭 (Chi-Fan)” – an online culinary database tracing the intimate stories and migration of food recipes across the contested “Chinese diaspora”. During the 2021 Lunar New Year (a period marked by global lockdowns and separated families), he completed a public mural with his Hurstville community inscribed with timely messages of hope and yearning. In 2020, he was awarded the New Colombo Plan Fellowship for South Korea to specialise in intangible cultural heritage. He also curated #mealtimewithdilly” – an online exhibition amplifying connections between food, memory and culture during the pandemic – and was a finalist in the Kudos Emerging Artist + Designer Award.

Dylan is also mentoring under Asian Arts curator Min-Jung Kim at the Museum of Applied Arts and Sciences. He has 6 years’ experience across curatorial, visitor services and educational roles across the Museum of Contemporary Art, City of Sydney, Kil.n.it Experimental Ceramics Studio, UNSW Art & Design and 4A Centre for Contemporary Asian Art.

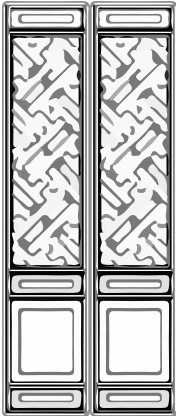
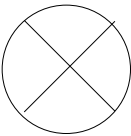
MOCK-UP

Landing page

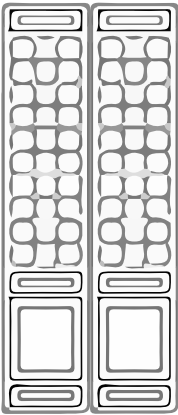


MOCK-UP

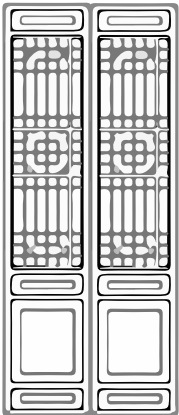
Database of recipes



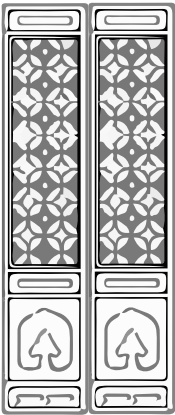
Mary Lam | 28 | Ontario, Canada | uncle's fried rice



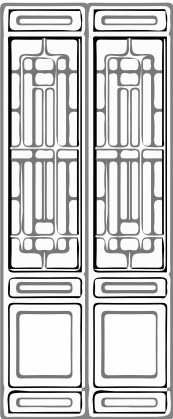
May Kim | 35 | Seoul, Korea | mum's jajangmyeon



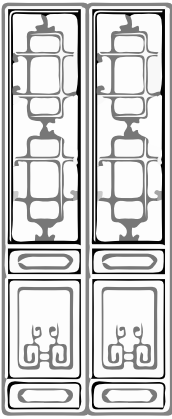
Yuchen Li | 19 | Auckland, New Zealand | aunty's sweet and sour fish



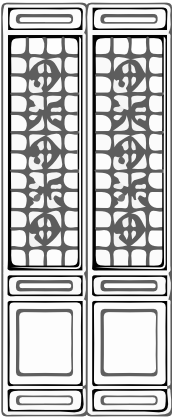
Dylan Goh | 22 | Sydney, Australia | grandma's zongzi



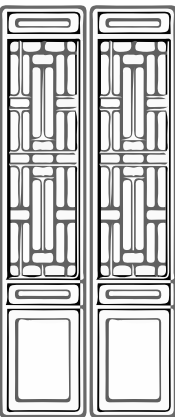
Willa Zhang | 31 | Fuzhou, China | neighbour's kompyang



Wenzhi Fu | 24 | Taipei, Taiwan | dad's bubble milk tea



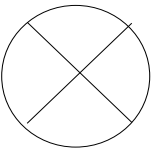
Ed Nguyen | 23 | Sydney, Australia | mum's oyster pancake



Jackie Wang | 27 | Johannesburg, South Africa, dad's beef chow faan

MOCK-UP

Individual submission



Name: Dylan Goh, 18
Who was interviewed: grandma, 81
Location: Sydney, Australia
Your family recipe: zongzi

Me:
When you were a child, who did you eat with?

Grandma:
At that time, it was with your great-grandpa, great-grandma and your granduncle. That’s my younger brother. Just us four.

Me:
What did you like to eat?

Grandma:
At that time, there was no say about what you like to eat. It’s just if there’s something to eat, then you eat.

Me:
Usually what did you eat?

Grandma:
I don’t remember. It was some years ago.

Me:
Haha...seventy years ago.

Grandma:
At the same place I lived at, there was a classmate around my age. The two of us would buy ingredients and cook.

...

Me:
When we can all eat together, I will come earlier to help you cook.

Grandma:
(laughs) From when you were small till now, you were always so well-behaved.

我:
你小时候和谁一起吃饭?

婆:
那个时候，它和你的曾祖父，曾祖母，和祖父在一起。那是我的弟弟。只有我们四个。

我:
你喜欢吃什么?

婆:
当时，没有人说你喜欢吃什么。只要有东西吃，你就吃。

我:
通常你吃了什么?

婆:
我不记得了。那是几年前的事了

我:
哈哈.....七十年前。

婆:
在我住的同一个地方，有个同龄的同学。我们两个会买食材，做饭。

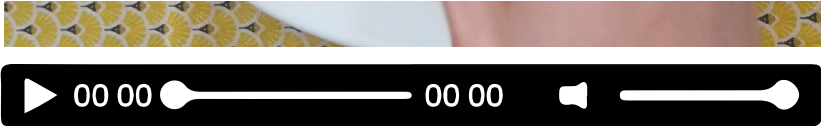
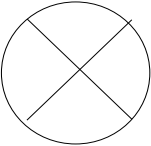
...

我:
当大家可以一起吃的时候，我会早点来帮你做饭。

婆:
(笑) 从你小的时候到现在，你总是那么守规矩。

MOCK-UP

Individual submission



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Who was interviewed: grandma, 81
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Your family recipe: zongzi

Me:
When we can all eat together, I will
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Grandma:
(laughs) From when you were small
till now, you were always so
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我:
当大家可以一起吃的时候，我会早
点来帮你做饭。

婆:
(笑) 从你小的时候到现在，
你总是那么守规矩。

About this dish



Zongzi (sticky rice dumplings) are traditionally eaten during the Duanwu Festival (Doubler Fifth Festival) which falls on the fifth day of the fifth month of the Chinese lunar calendar, and commonly known as the "Dragon Boat Festival" in English. The festival falls each year on a day in late-May to mid-June in the International calendar.

The practice of eating zongzi on the Double Fifth or Summer Solstice is concretely documented in literature from around the Late Han (2nd–3rd centuries).^[1]The claim that the zongzi dates to the Spring and Autumn Period occurs in a book by a non-expert (Dong Qiang [zh], a French literature professor and translator), and only an unnamed "Record" is cited as evidence.^[19] Other web sources concur with this claim.

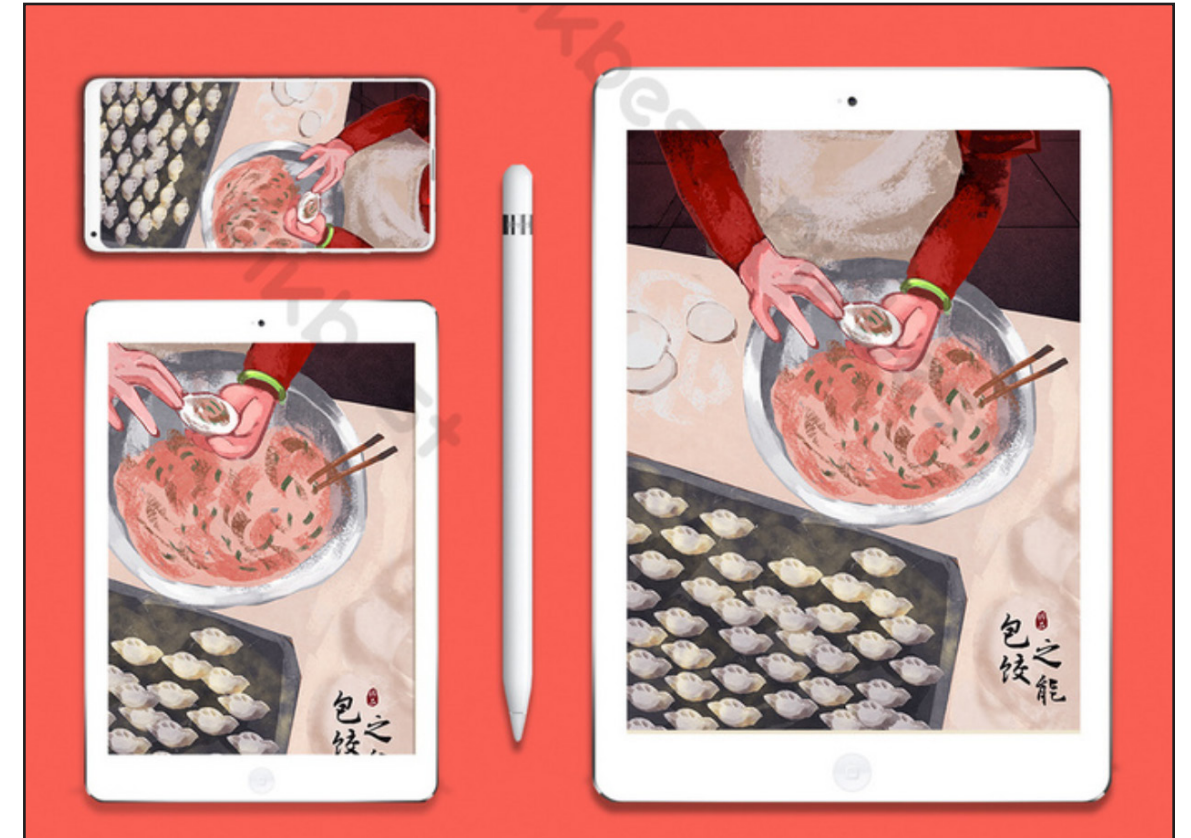
At the end of the Eastern Han dynasty, people made zong, also called jiao shu, lit. "horned/angled millet") by wrapping sticky rice with the leaves of the Zizania latifolia plant (Chinese: 菰; pinyin: gu, a sort of wild rice^[19]) and boiling them in lye (grass-and-wood ash water).^[20] The name jiao shu may imply "ox-horn shape",^[19] or cone-shape. That the zong or ziao shu prepared in this way was eaten on the occasion of the Double Fifth (Duanwu) is documented in works as early as the Fengsu Tongyi, 195 AD).^[20] These festive rice dumplings are also similarly described in General Zhou Chu (236–297)'s Fengtu Ji, "Record of Local Folkways"^{[17][21][22]} Various sources claim that this Fengtu Ji contains the first documented reference regarding zongzi,^{[23][24]} even though it dates somewhat later than the Fengsu Tongyi.

INSPIRATION

Surreal dreamscape and sailing to another world



Intimate gestures



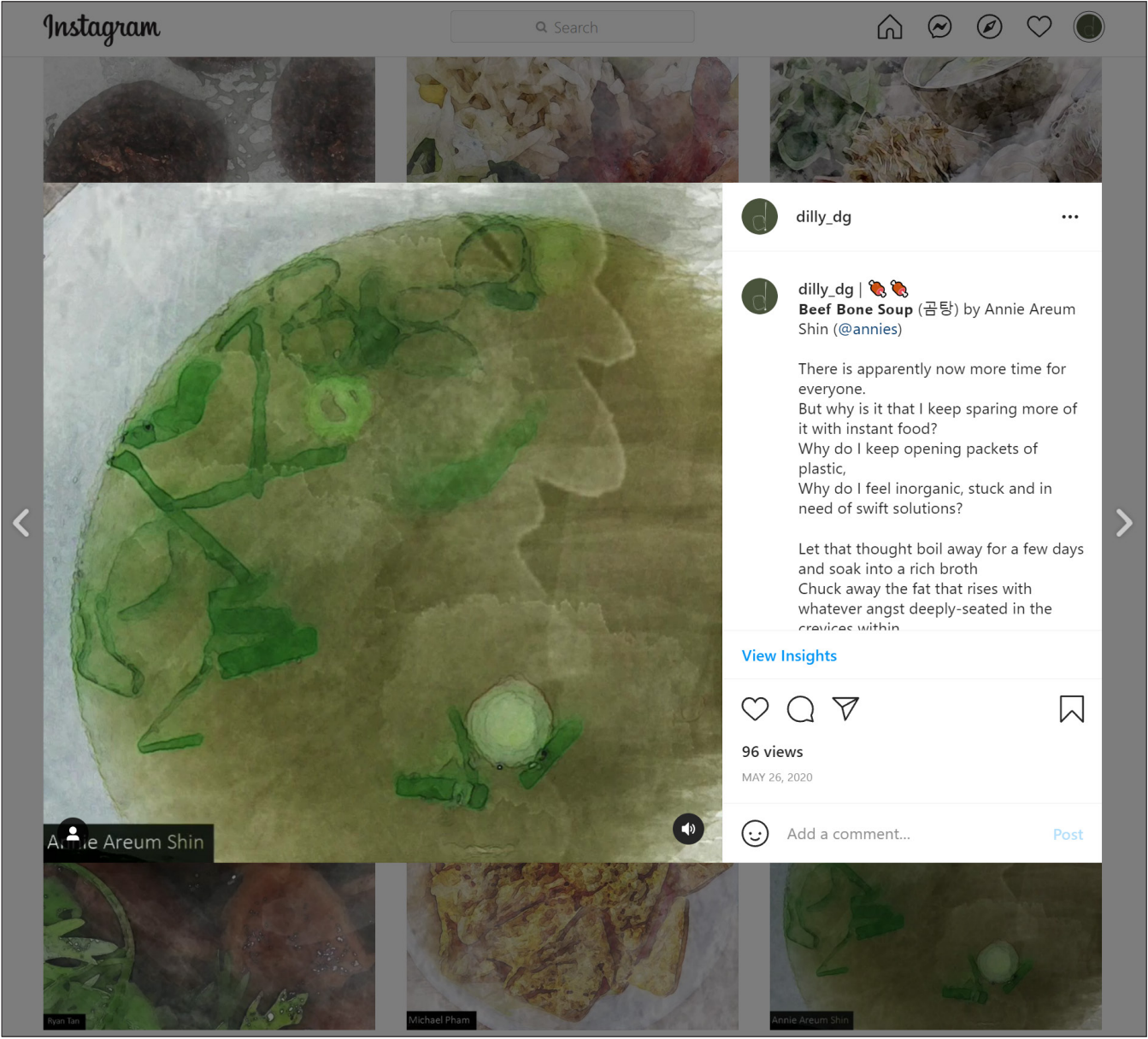
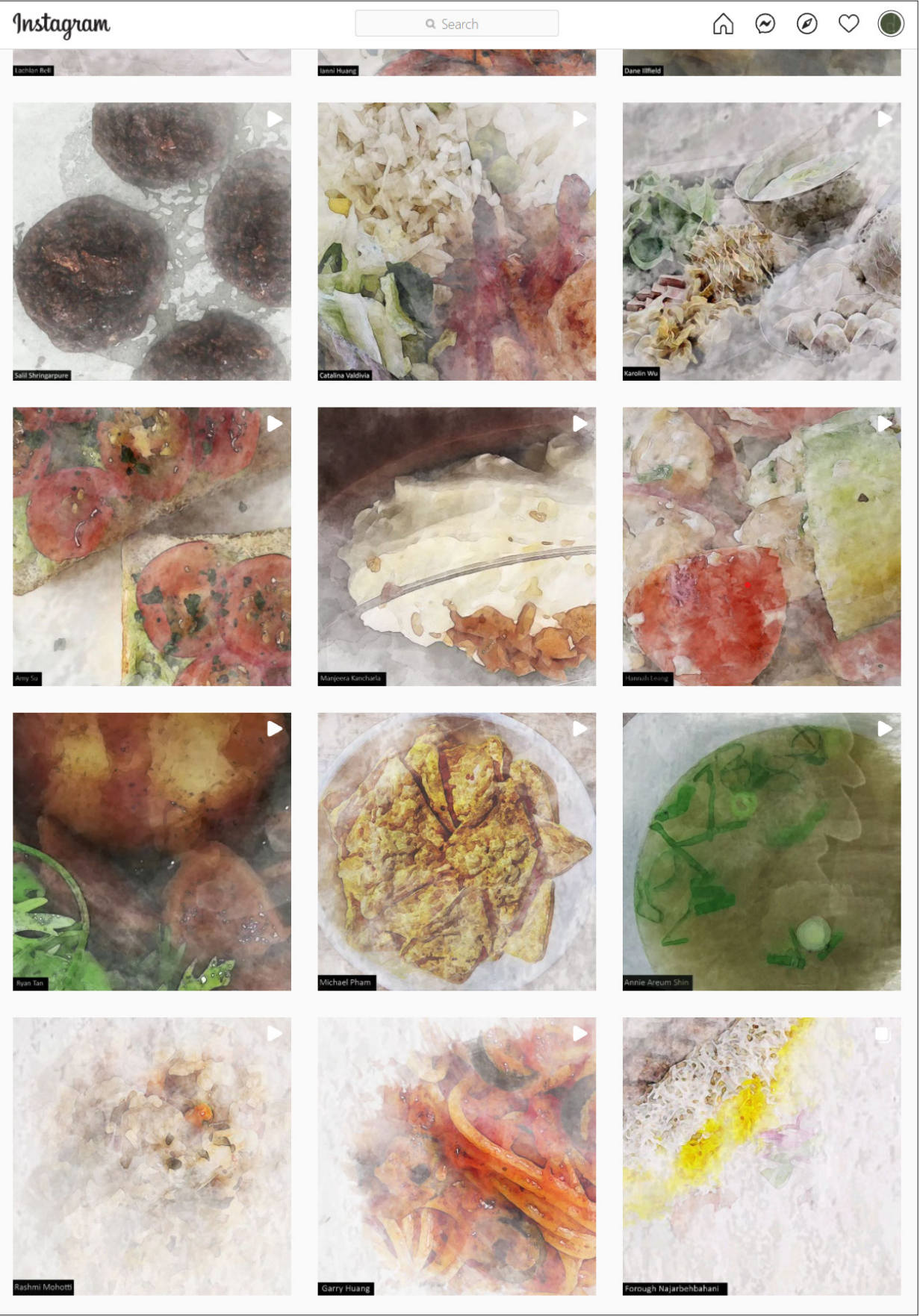
Left: *Mystical dragon* 2020, Yao Mo Jun, Fujian, China, viewed 6 October 2021, <<https://twitter.com/yaomojun/status/1272000006728212480>>

Middle: *24 Recipes for 24 Solar Terms*, Feifei Ruan, New York, USA, viewed 6, October 2021, <<https://www.behance.net/gallery/95835621/24-Recipes-for-24-Solar-Terms>>

Above: *Spring Festival New Year Dumplings Year's Eve Dinner*, W. Pikbest Designer, viewed 6, October 2021, < https://pikbest.com/illustration/spring-festival-new-year-dumplings-year%27s-eve-dinner-theme-illustration_967909.html >.

PAST WORKS

#mealtimewithdilly



Left: #mealtimewithdilly (collection view), 2020, Instagram; photo: Dylan Goh.

Above: #mealtimewithdilly (collection view), 2020, Instagram.
Annie Areum Shin, 곰탕, 2020, recited text, altered digital image. Courtesy the artist.

TIMELINE

8 October 2021

Stage 1: secure seed funding

- Assemble curator, web designer and illustrator.
- Create website.

21 November 2021

Stage 2: collect submissions

- ACYA / subtle asian traits / Asian Australian Project

1 February 2022

Stage 3: Chi-Fan launch

- Launch online website with 10 submissions

7 February 2022

Stage 4: public program:

- In-person preparation of a feast with family recipes from Chi-Fan
- Venue: TBC

20 December 2022

Stage 5: integration into school curriculum:

- Visual arts: “Cultural Frame”
- English: “Texts and Human Experiences”

BUDGET

Draft budget for Chi-Fan				
(updated 10 October 2021)				
by Dylan Goh				
Income	Quantity	Amount	Total	Link
Create NSW Quick Response Grant (pending)	1	\$ 4,000.00	\$ 4,000.00	https://www.create.nsw.gov.au/funding-and-support/arts-and-cultural-funding-program/small-project-grants/
Kudos Emerging Curators Award (pending)	1	\$ 1,500.00	\$ 1,500.00	https://www.arc.unsw.edu.au/art-design/kudos-gallery/kudos-emerging-artist-and-designer-award#:~:text=Kudos%20Emerging%20Awards%20seek%20to,will%20be%20hosted%20entirely%20online.
PAS Open (pending)	1	\$ 3,000.00	\$ 3,000.00	https://www.cityofparramatta.nsw.gov.au/visiting/the-arts/parramatta-artists-studios-studio-open
Crowdfunding (pending)	1	\$ 500.00	\$ 500.00	https://australianculturalfund.org.au/
Curator's contribution	1	\$ 1,000.00	\$ 500.00	
ACYA marketing support (in-kind)	1	\$ 1,000.00	\$ 1,000.00	https://www.acya.org.au/
Museum of Chinese Australian History marketing support (in-kind)	1	\$ 1,000.00	\$ 1,000.00	https://www.chinesemuseum.com.au/
		Total income	\$ 11,500.00	
Costs				
Curator Fee (13 hours/month)	70	\$ 50.95	\$ 3,566.50	https://visualarts.net.au/code-of-practice/73-schedule-fees-practitioners/
Web designer (quoted per hour)	64	\$ 28.00	\$ 1,792.00	https://www.janefan.xyz/
Illustrator fee (quoted per illustration)	4	\$ 150.00	\$ 600.00	https://www.theloop.com.au/amenumphaportfolio/illustrator/Sydney
Translating fee (quoted per 200 words)	20	\$ 100.00	\$ 2,000.00	https://naatitranslator.com.au/translation-services/#.YV-mmtpBxUE
Marketing costs	1	\$ 2,000.00	\$ 2,000.00	https://www.artmonthly.org.au/advertise
		Subtotal costs	\$ 9,958.50	
		Contingency	\$ 995.85	
		Total costs	\$ 10,954.35	