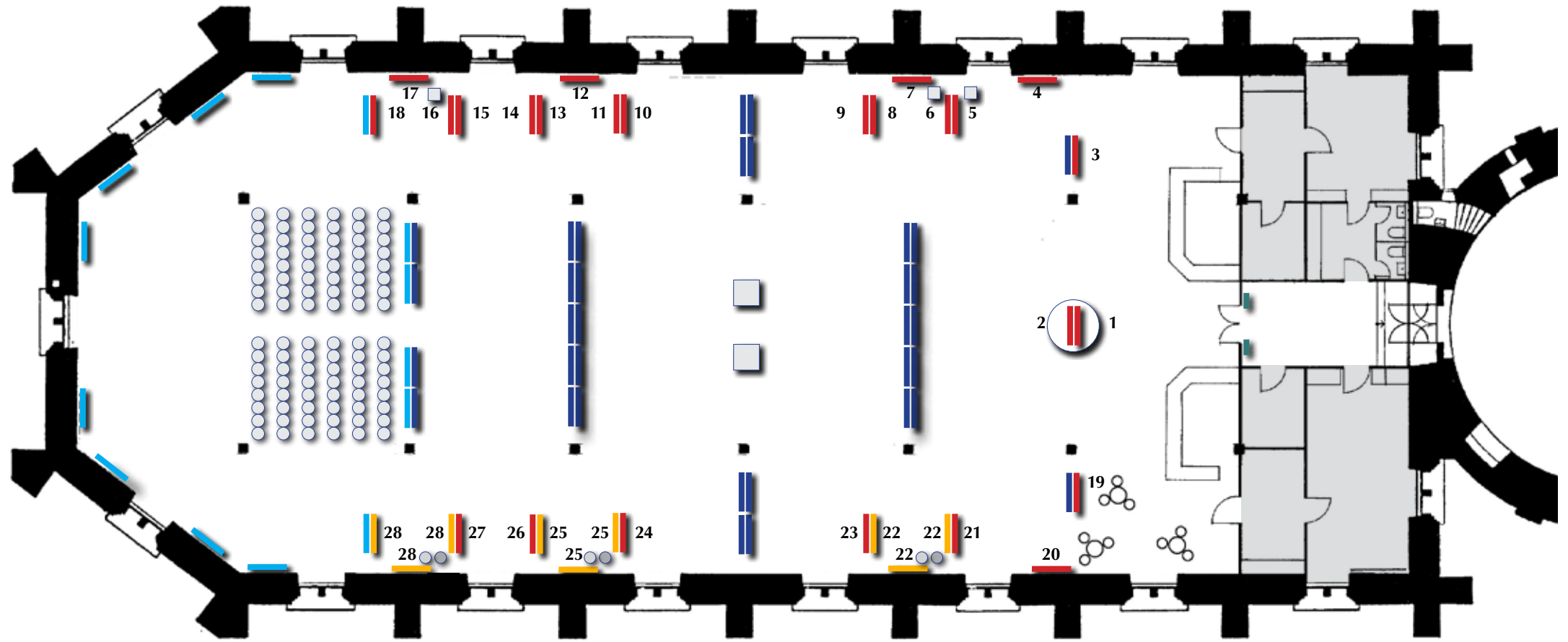
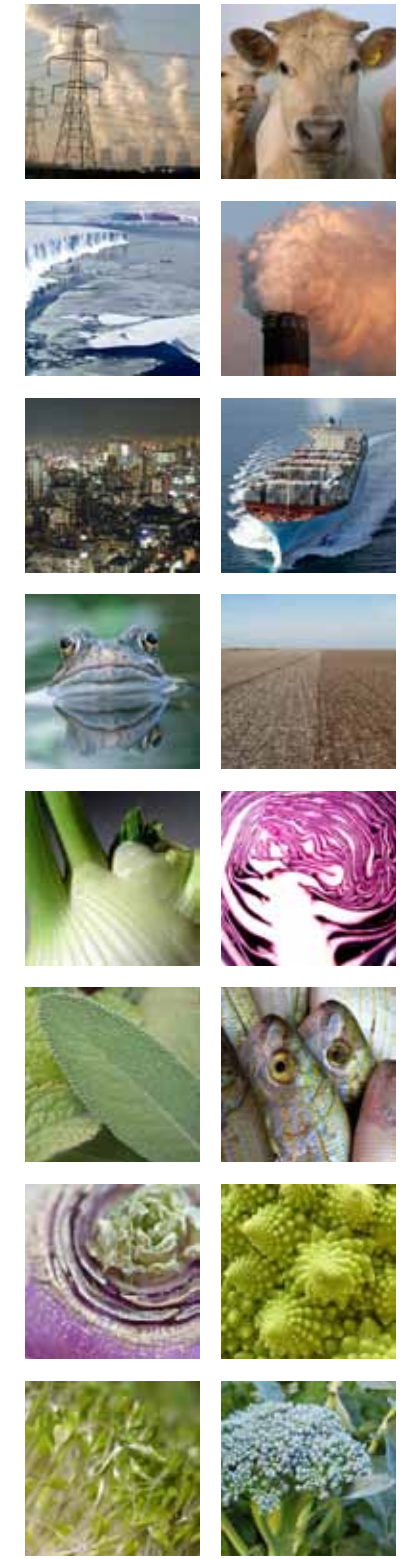


HUNGRY PLANET

- Between Plate and Planet

Rundetaarn, 22 January to 27 March 2011, Daily 10-17

An Exhibition by M I L J Ø P U N K T



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Hungry Planet
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The exhibition is supported by Nordea Foundation, Indre By Lokaludvalg, KLS Grafisk Hus, Landbrugets Kulturfond, and Gaia Trust.

Tuesday Events

Affiliated to the exhibition Hungry Planet, a number of artists, scientists, and food enthusiasts will speak about some of the themes connected to our food. All talks take place in Rundetaarn on Tuesdays at 7:15 PM.

Tickets à 40 DKK can be purchased at www.rundetaarn.dk.

Wild World - Food of the Future

1 February at 7:15 PM (Danish)

Tor Nørretranders, author, science journalist

"It's too one-sided and dull that 60% of our calories are covered by grains, rice, potatoes, and corn. Let's pep it up with wild herb and wild meat," Tor Nørretranders thinks. In his new book he dives into both the global perspective: farming's challenge to feed the increasing number of people on the planet, and the near perspective: the nourishment and health of the individual.

Wild Food - Wildly Good

8 February at 7:15 PM (Danish)

Søren Espersen, founder of kulturlandskab.dk

"If we use more wild plants and meat and milk from natural areas, both the nature and we will get better. Also, the carbon impact from the production of meat is less in natural areas," says founder of kulturlandskab.dk, Søren Espersen. He has been granted The Danish Gastronomic Society Diploma of Honor for his communication about Nordic wild herbs and berries. His basis is that Danish nature is filled with healthy and tasty wild food, which is ready to pick.

What We Eat - A Worldwide Photographic Journey

15 February at 7:15 (English)

Peter Menzel & Faith D'Aluisio, authors of the books 'Hungry Planet' & 'What I Eat'

Peter Menzel and Faith D'Aluisio put a face on statistics and trends and personalize them to make them easier understood and to make us able to relate to our own diet, lifestyle, and culinary habits. Calories and culture - overfed and underfed are discussed.

Haiku Poems for a Hungry Planet

22 February at 7:15 PM (Danish)

Bo Lille, poet & 'wordsmith' and the French bass clarinetist, Saxi

With his small, short, compressed texts in the Japanese haiku tradition, Bo Lille opens new curious rooms of understanding. They open the senses to the unseen and undiscovered.

Bo Lille has published a long string of poem collections, including the collection: *Haiku på dansk - med skævt smil og skæve øjne*, and *Haiku - Knytæg med Afkroge*.

Hungry City

1 March at 7:15 PM (English)

Carolyn Steel, architect, lecturer and writer

How do you feed a city? That question is fundamental to civilization, yet is rarely asked. We tend to take food for granted in the West.

But with an increasing urban population, we will need to rethink, not just how we feed cities, but the entire urban-rural relationship. We need a new 'Sitopia', or food-place: a new way of dwelling configured through food.

Strange Stories for a Hungry Planet

8 March at 7:15 PM (Danish)

Hans Laurens, architect, author, and storyteller

A good story creates a "we" to dwell at and be in, says Hans Laurens, the 'Grand Old Man' of the art of storytelling.

With his stories he creates a room for the slowness, the reflection, and the attentiveness. In a storytelling universe where humor and seriousness goes hand in hand.



Hungry Planet - from Plate to Planet

The exhibition Hungry Planet is both a journey into the kitchen of families around the world, and an eye-opener to the climate and environment challenges the planet faces. Peter Menzel's photo portraits contain a wealth of stories and give you an insight into their widely different food cultures and circumstances for feeding a family.

Three Danish families open their kitchen

Also, three Danish families give you a look into their grocery shopping, eating habits, and how much garbage they dispose of during a week. Danish eating habits are, among other things, influenced by the fact that we are one of the most meat eating nations in the world, and that we eat a great deal of food which is transported over great distances. The Danish families were asked to write down where the food comes from. But in many cases, it was impossible for them to find out.

The theme placards describe a line of issues tied to our food consumption. Our food accounts for a significant share of the total climate impact.

Food consumption's impact on the climate

Each of us can make a difference. The exhibition gives examples of how both food production and the way we eat can be brought about in a more sustainable way. It should be easier to see how food impacts the climate, and the knowledge we have should influence our eating habits.

We at Miljøpunkt Indre By-Christianshavn hope that you will enjoy the exhibit and the stories hiding in Faith D'Aluisio & Peter Menzel's work. And that you find inspiration in the theme placards to consider your own eating habits and grocery shopping.

*Miljøpunkt Indre By-Christianshavn
Copenhagen, www.a21.dk*

The Story of What the World Eats

Peter Menzel and I invited ourselves to dinner with 30 families in 24 countries to explore humankind's oldest social activity: eating. Anyone who remembers grocery shopping 20 years ago knows that diet is changing but fewer people realize that this transformation is worldwide.

Some dietary changes are due to globalization, as large scale capitalism reaches new places. Others are due to rising affluence, as people in formerly impoverished places gain the means to vary their diet - first eating more meat and fish, then pizza and burgers. And some changes are due to the tides of migration, as travelers, immigrants, and refugees bring their own foods to new lands and acquire new tastes in return.

To learn more, we watched typical families the world over as they farmed, shopped, cooked, and ate. At the end of each visit, we created a portrait of the family surrounded by a week's worth of their

groceries. The sum, we hope, is a culinary atlas of the planet at a time of extraordinary change.

Our projects and books are meant to help people see the world in a broader context and provide the means for comparing oneself to others. This exhibition, and our book from which it is taken - *Hungry Planet: What the World Eats* - continues in that vein. We would like you to consider the images, read the texts, and use this knowledge as a springboard to further exploration.

*Faith D'Aluisio & Peter Menzel
Napa, California, USA*