



February 1997, Sakuyazawa Village, Yamagata Prefecture, Japan

PETRE NIKOLOSKI
SPACE 1, XXXVIII '97 - Installation View

Working title: "Landscape - Miso Soup"

Dimensions: exterior 25 x 15 x 4 m, Interior 3.5 x 3.5 x 3.5 m

Material: Snow, Katuobushi (dried fish), onion, miso (soya bean paste), egg, carrot, rice.

Miso soup - cooking instructions:

1. 1-1.5l fresh water - bring to the boil and add dried fish (KATUOBUSHI).
2. Keep boiling for further 1 or 2 minutes.
3. Cover and simmer for 5 minutes.
4. Take out the fish (KATUOBUSHI) - you may need to use a colander. This fish stock is called DASHI.
5. Bring to the boil the DASHI again. Add the sliced onion.
6. Still on a slow fire add the MISO (soya bean paste) to the DASHI and stir until it melts (dissolves).
7. Add poached or scrambled egg. If desirable you can add sliced or grated carrot.

This project is a preparation for the touring exhibition which will be shown in different countries.

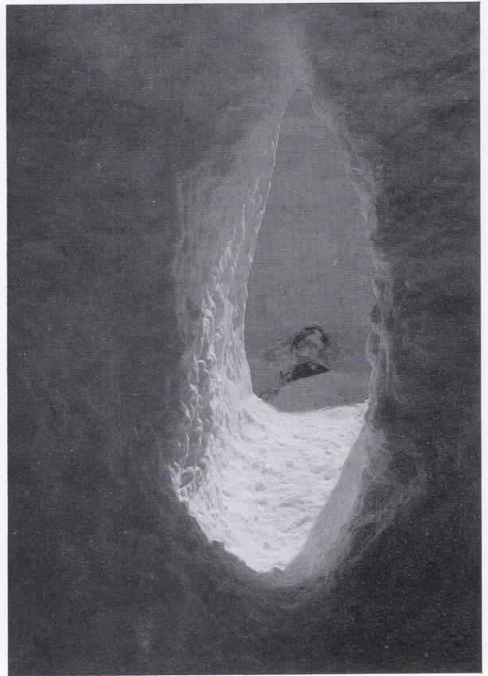
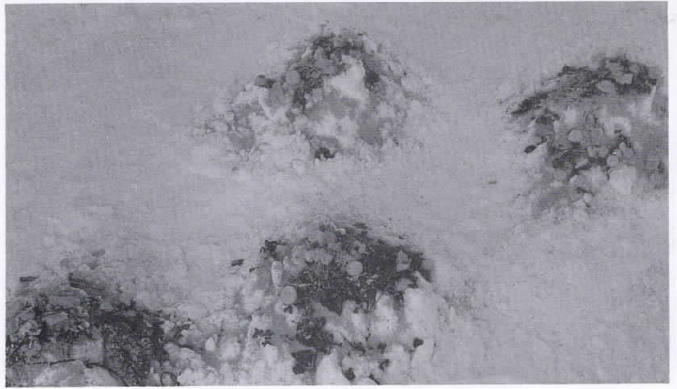
For each new event a new object-installation will be made inspired by the local culture of gastronomy.

At the final exhibition, a catalogue will be published in the form of a cookery book, which will give the opportunity for contemplation through the visual/tactile elements and senses of taste.

Next food project - installation:

May - June 1997, University Gallery, Launceston, Tasmania, Australia

Petre Nikoloski, 7 Beech House, Maitland Park Villas, London, NW3 2EG, England



**This installation is part of Petre Nikoloski's long term project
"SPACES - THE MAGIC FOREST 1989 - 1999"**

Photography by Ikufumi Sasaki (front), Petre Nikoloski (back)



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"A collaboration with Snow in the Mandala Land", Japan. February 1997.
Petre Nikoloski