

# Welcome to Appetizers for Un/ Made Futures!

On December 16th  
we invite you to engage  
in the un/making of a  
thin future where  
pollinators go extinct.

Through making and tasting Marzipan Delight and Apple Punch you are invited to discuss multiple ways of responding to this thin prediction of the future.

The ingredients we bring, see recipes further down, tell stories of pollination by humans, tech-drones, GMO and extremely controlled breeding of bees.

We ask you to bring one or more additional ingredient(s), that add to these thick and sticky stories of pollination.

The ingredient(s) can be added to, or used to replace what we have brought. Your ingredients can be from the past, a present elsewhere, or an imagined future.

**R.S.V.P. to [hello@unmakingstudio.se](mailto:hello@unmakingstudio.se)  
no later than 13th December.**

**Time:** Monday 16th  
December 2019 17.00-19.30

**Place:** The Un/Making Studio  
on the ground floor, in the  
Orkanen-building, Malmö  
University. Take exit Anna  
Lindh's plats at Malmö C.  
Follow the waterfront three  
ships down. Wave to us when  
you're by the covered, third  
ship.

## Greetings

Li Jönsson  
Kristina Lindström  
Åsa Ståhl

The  
UnMaking

## ■ Apple punch

### FERMENTED HONEY

Honey can be found in pharmacies around the world. It is known in traditional medicine as an important ingredient in a healthy life - both to prevent illnesses and to cure illnesses. Furthermore, hope is invested in bee's bacteria being able to replace antibiotics. It's harvested from bee hives with domesticated animals. Honey cannot, however, be found wild in Scandinavia. Both wild pollinators and domesticated honey bees are under threat. And, it seems that when humans answer to these threats by putting up beehives with agile honeybees, they are so efficient that they take also what the wild pollinators could have lived off. A conflict between different sorts of pollinators.

This particular drink, called the drink of god's, is developed by scientists, drawing on prehistoric knowledge about the co-living between honeybees and humans. When the bee has eaten the nectar and spits it up to make honey, along comes enzymes from the bee-stomach. If taken from healthy bees, it can not only help humans lead a good life combatting illnesses, but also help to boost bees' immune system.

When the honey is fresh, the enzymes are active for about a month if not treated with a heat-process. Or, they can be preserved by a lacto-fermentation process where the honeycomb is left to rot in water.

### APPLES

The apples that you can touch here are from the region Skåne in southern Sweden. They've been pollinated by bumble bees that were born and bred in a biotech factory in southern Europe. Just in-time for pollination, they were sent by mail in a box through smooth infrastructures in Europe to a logistics center in southern Sweden and then distributed to the apple orchard. The lid of the box was opened by the farmer and the continental subspecies of *bombus terrestris* flew out to do their work, just like any other actor in the multispecies labour force.

Often honeybees are feted as the great pollinators of crops and wild plants, but recent studies show bumblebees do most of the work. They are well adapted to rough conditions, foraging earlier in the day and later at night, at lower temperatures and even in light rain. Introducing the non-native bumblebee potentially owes these well-formed apples their shape. Some of these apples might have also been pollinated by honey bees that live in hives kept by the neighbouring farm.

1. Cut the apples into as small pieces as possible, and remove any rotten parts.
2. Fill the presser to the top with the apple pomace.
3. When filled, firstly add the two wooden half-circles. Secondly, add the two blocks of wood on top of the half-circles. Thirdly, add the block of wood with the red metal.
4. Screw on the 3-edged large (red) metal screw head.
5. Place a bowl beneath the tap and begin pressing.
6. Pour the freshly pressed juice into 15 glasses.
7. Open the fermented honey and add a dash to each glas.

## ■ Marzipan Delight

### HONEY

Honey made in the countryside in southern Sweden by the Buckfast Bee. A cross-breed bee of many subspecies developed by Brother Adam, around 1919 in an abbey in the UK. Nectar from organic apple trees.

The honeybees are unusual since its a domesticated insect, due to its skill of both producing honey as well as pollinating our crops. Once, *Apis mellifera mellifera*/

The European dark bee was the most common local honeybee. This bee was good at coping with rough weather, but not very easy to control and not as gentle as the trademarked monastery one. At the last turn of the century the local European dark bee had almost gone extinct, partly due to heavy import of other bees and the cross-breeding.

From around 2007, Colony Collapse Disorder (bee-death) became a common phenomena. The cause for this is still unclear. Intensive agriculture, climate change, pesticides, such as neonicotinoids, and practices of breeding are still debated as the contributing causes.

### ALMONDS

Almonds are known to be in need of pollinators, and for this pollinators are distributed across vast almond orchards. Although known to be in need of pollinators, we are however here in touch with almonds from a test-field where the Spanish genetic improvement program of almond trees have developed the 'Vairo', 'Constantí', 'Marinada' and 'Francolí' which are self-fertile almonds that have provided us with this crop.

### STRAWBERRY POWDER

The strawberries in this freeze dried powder are self-pollinated. Therefore irregular shapes occur. Had they been pollinated by pollinators they might have been more evenly shaped, in accordance with the desires and imaginaries of most consumers and could have yielded a higher price. Because of the connection between aesthetics and price these particular ones were considered second-rate and sent into the grinder.

1. Grind 7,5 dl almonds in the mill.
2. Add 10 tbs of honey and mix well with your fingers in a bowl until it forms a dough  
(3. Add water if it doesn't stick together.)
4. Divide the marzipan into approximately 30 balls and cover/decorate them in strawberry powder.