

# THE ANTHROPOCENE COOKBOOK

RECIPES AND  
OPPORTUNITIES  
FOR FUTURE  
CATASTROPHES

*Zane Cerpina and Stahl Stenslie*



# A SURVIVAL GUIDE FOR A FUTURE GONE ROGUE.

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## COOKING FOR SURVIVAL

is about how humans have always been cooking for survival, resulting in the historically complex relationships we have to our food and environment.

## ECOLOGICAL CRISIS MENU

offers a new take on crisis staple foods and alternative approaches to food security during times of ecological disasters.

## ANTHROPOCENE SPECIALS

explores the new, potentially edible, and delicious ingredients that have emerged due to human-induced changes in the environment.



LIVIN Studio, *Fungi Mutarium*.



Kuang-Yi Ku, *Tiger Penis Project*.

## FAKE FOODIES

explores our abilities to mimic the traditional dishes by replacing the primary food ingredients with alternative, often synthetic sources.

## HUMAN DELI

explores the culinary possibilities offered by the human body. It can be a resource for new and exquisite locally sourced flavors.



Miriam Simun, *Lady Cheese Shop*.

## BUG BUFFET

takes a critical look at insects' potential to replace animal protein sources.



Wataru Kobayashi, *BUGBUG*.

## SUPER FOODS

explores an age-old dream of creating foods with enormous or –even better– magical powers.



Burton Nitta, *Near Future Algae Symbiosis Suit*.

## FUTURE JUNK FOOD

looks at how fast food and the junk food industry might be changed by the adverse environmental conditions in the Anthropocene.



Henry Hargreaves and Caitlin Levin, *Deep-Fried Gadgets*.

## FANTASTIC CUISINE

presents the most bizarre and extravagant meals and food fantasies that might someday become part of our diet.



Terje Østling and Unsworn Industries, *Eating E.T.—Mock Alien BBQ*.

# A ROAD MAP TO OUR EDIBLE FUTURES.

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# THE ANTHROPOCENE COOKBOOK

## Recipes and Opportunities for Future Catastrophes

By Zane Cerpina and Stahl Stenslie

*More than sixty speculative art and design projects explore how art, food, and creative thinking can prepare us for future catastrophes.*

In the Age of the Anthropocene—a era characterized by human-caused climate disaster—catastrophes and dystopias loom. The Anthropocene Cookbook takes our planetary state of emergency as an opportunity to seize the moment to imagine constructive change and new ideas. How can we survive in an age of constant environmental crises? How can we thrive?

The Anthropocene Cookbook answers these questions by presenting a series of investigative art and design projects that explore how art, food, and creative thinking can prepare us for future catastrophes. This cookbook of ideas rethinks our eating habits and traditions, challenges our food taboos, and proposes new recipes for humanity's survival. These more than sixty projects propose new ways to think and make food, offering tools for creative action rather than traditional recipes. They

imagine modifying the human body to digest cellulose, turning plastic into food, tasting smog, extracting spices and medicines from sewage, and growing meat in the lab. They investigate fantastic possibilities: What if we made cheese using human breastmilk, enabled human photosynthesis through symbiosis with algae, and brought back extinct species in order to eat them?

The projects are diverse in their creative approaches and their agendas—multilayered, multifaceted, hybrid, and cross-pollinated. The Anthropocene Cookbook offers a survival guide for a future gone rogue, a road map to our edible futures.



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Stahl Stenslie is a curator and researcher specializing in experimental and emerging aesthetics, and disruptive technologies who has held positions at Academy of Media Arts Cologne, Oslo National Academy of the Arts, and Aalborg University.

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