

Upham's Corner, Dorchester, Mass.
October 19–27, 2012

PUBLIC KITCHEN

Why Public Kitchen? **p.1** Events **p.4** The Hub **p.18**
Mobile Ideation Kit **p.20** People's Permit **p.24** What We Heard **p.26**
How to Build A Mobile Kitchen **p.28** Recipes **p.34**

Public Kitchen is a project designed by the Design Studio for Social Intervention. It is a “productive fiction” that invites community members to experience a not-yet-existing public infrastructure that could make their daily lives more vibrant, affordable and healthy. It is our experiment in addressing the stigma of “public,” while also capturing the imagination as to what strong public infrastructure could offer.

This zine looks at the nine-day Public Kitchen we hosted in Upham’s Corner in 2012. To pull it off, we commissioned three fabulous artists: Nadine Nelson of Global Local Gourmet planned our slate of events and cooked stunning food for all; Golden Arrows’ power team of Alexander Hage and Nerissa Cooney designed our Hub and built two mobile kitchens. We couldn’t have pulled off Public Kitchen without our multi-talented project manager, Aziza Robinson. A local artist and activist, Aziza did everything from securing permits to hanging art, serving food and recruiting sage gourmets.

We want to thank our community partners who made Public Kitchen possible by generously offering space, food, outreach and more: Upham’s Corner Main Street, the Food Project, Dudley Street Neighborhood Initiative, Shirley Eustis House, Haley House, City Growers, Toni Tipton–Martin, Feast Mass, the Lexicon of Sustainability, League of Urban Canners, Kelly Creedon, Renée Roediger, DJ D’hana, DJ Malagón, Boston Building Resources.

We also want to thank our funding partners, without whom this wouldn’t have been possible: Robert Wood Johnson and their Communities Creating Healthy Environments initiative, The Praxis Project, The Boston Foundation and its ArtPlace initiative, The Surdna Foundation and the Open Society Foundation.

If you are interested in bringing Public Kitchen to your neighborhood, please contact us at publickitchen@ds4si.org. For help making your own mobile kitchen, reach out to talk@goldenarrows.us.

Design: Golden Arrows

Photos: Kelly Creedon (cover, pp. 3, 5, 8, 9, 10, 11, 12, 13, 14, 15, 18, 26)

Printing: Soledad Boyd & Jennifer Hall

WHY PUBLIC KITCHEN?



**Kenneth Bailey, Design Studio
for Social Intervention**

We’re asking people to imagine if they had access to a shared kitchen, a public kitchen—cooking together, learning about food together, sharing recipes together—how having something like that in your neighborhood might change your life.

The Design Studio for Social Intervention is a creativity lab for the social justice sector, and we’re incredibly invested in reimagining the contemporary public. We’re really interested in public infrastructure, and Public Kitchen was our attempt at introducing a new kind of public infrastructure. Like libraries or public schools or buses, we said, what if we had kitchens that were public and people could use collectively—how might that change social life?

So we did a nine-day installation in Upham's Corner that explored that question. The Hub was the central locus of Public Kitchen, right in the heart of Upham's Corner, next to the Strand Theater, and that's where we had a public space that was open four hours a day. You could drop in, have tea, have food, and connect with other people who found this idea of Public Kitchen interesting.

The Public Kitchen functioned in a variety of ways: we had a mobile kitchen that actually went around the neighborhood, we had a chef who did cooking demos at community events in the neighborhood, and then we had events that happened in different parts of Upham's Corner.

Part of our mission is to make people imagine what they wouldn't have imagined otherwise, and so Public Kitchen is an imagination project. We're asking people to imagine an infrastructure that doesn't exist, and how that infrastructure, if it did exist, would benefit them.

There is a real desire across walks of life to connect around food. Just the range of people that came together around issues of food for the variety of different reasons that they did was incredible. And there's a lot of power there, there's a lot of untapped potential to really change our relationship to food, and to change our relationship to the public, and to change our relationship to each other through these kinds of gestures, these kinds of endeavors, through projects like Public Kitchen.

December, 2012



PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION
DS451.ORG

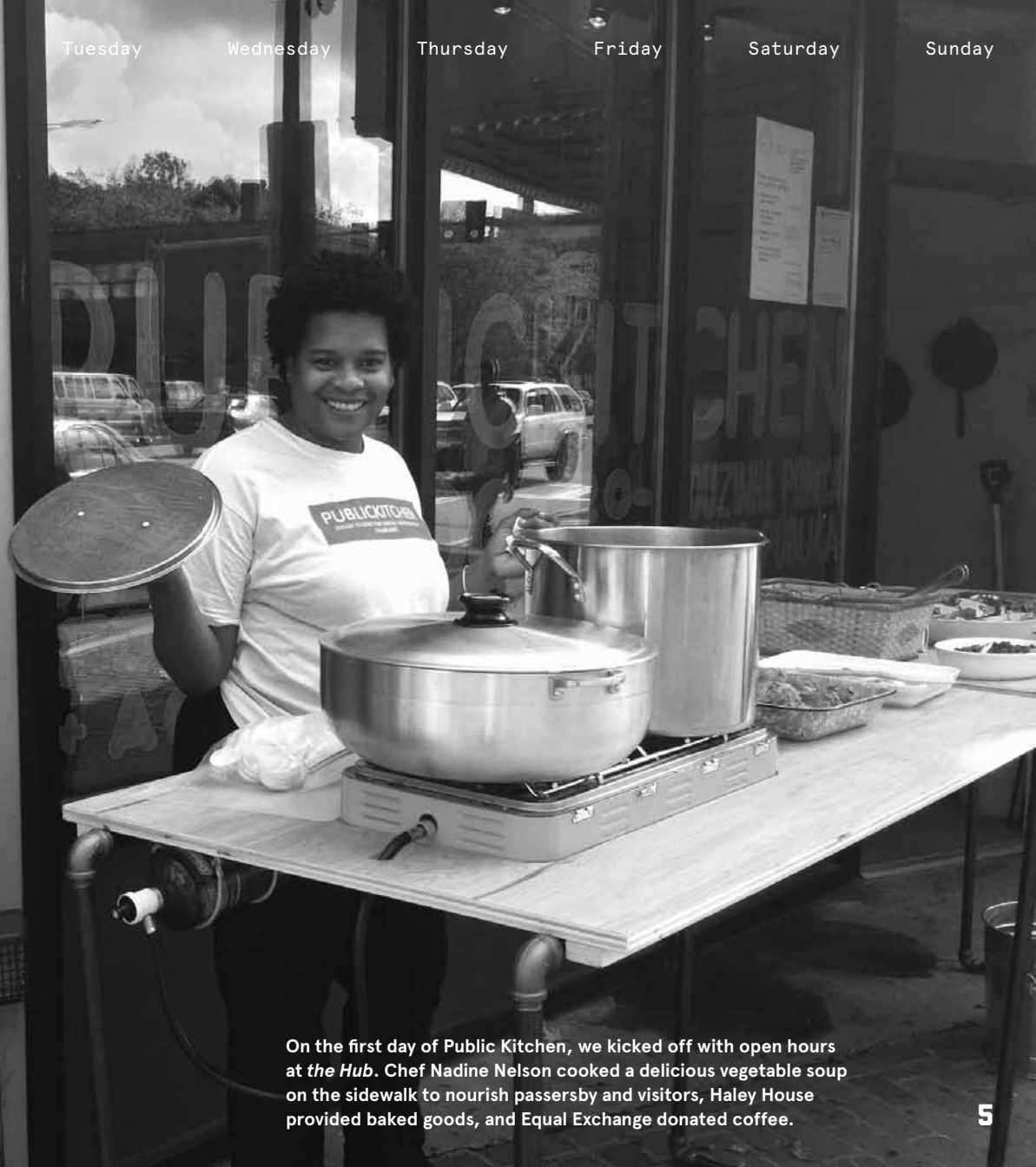
TODAY

12-5 PM KICKOFF AT
THE HUB


TOMORROW

12-5 PM SHIRLEY EUSTIS HOUSE

NOURISH: FALL PARTY



On the first day of Public Kitchen, we kicked off with open hours at *the Hub*. Chef Nadine Nelson cooked a delicious vegetable soup on the sidewalk to nourish passersby and visitors, Haley House provided baked goods, and Equal Exchange donated coffee.



The real opening affair was Sunday, with a *cookout at the Shirley Eustis House* – hot dogs, hamburgers, sauces from around the world, and Community Bread Oven pizza. For activities, we had a demo by the League of Urban Canners, tea-making with the Food Project, the Mobile Ideation Kit, and outdoor games – all against the global beats of DJs D’hana and Malagón.

For *Meatless Monday*, Public Kitchen hosted a workshop where people could cook together and learn about the benefits of going meatless once a week. We used plenty of leafy greens and other local vegetables from the Roxbury Farmers Market, where we set up on Tuesday and Thursday.





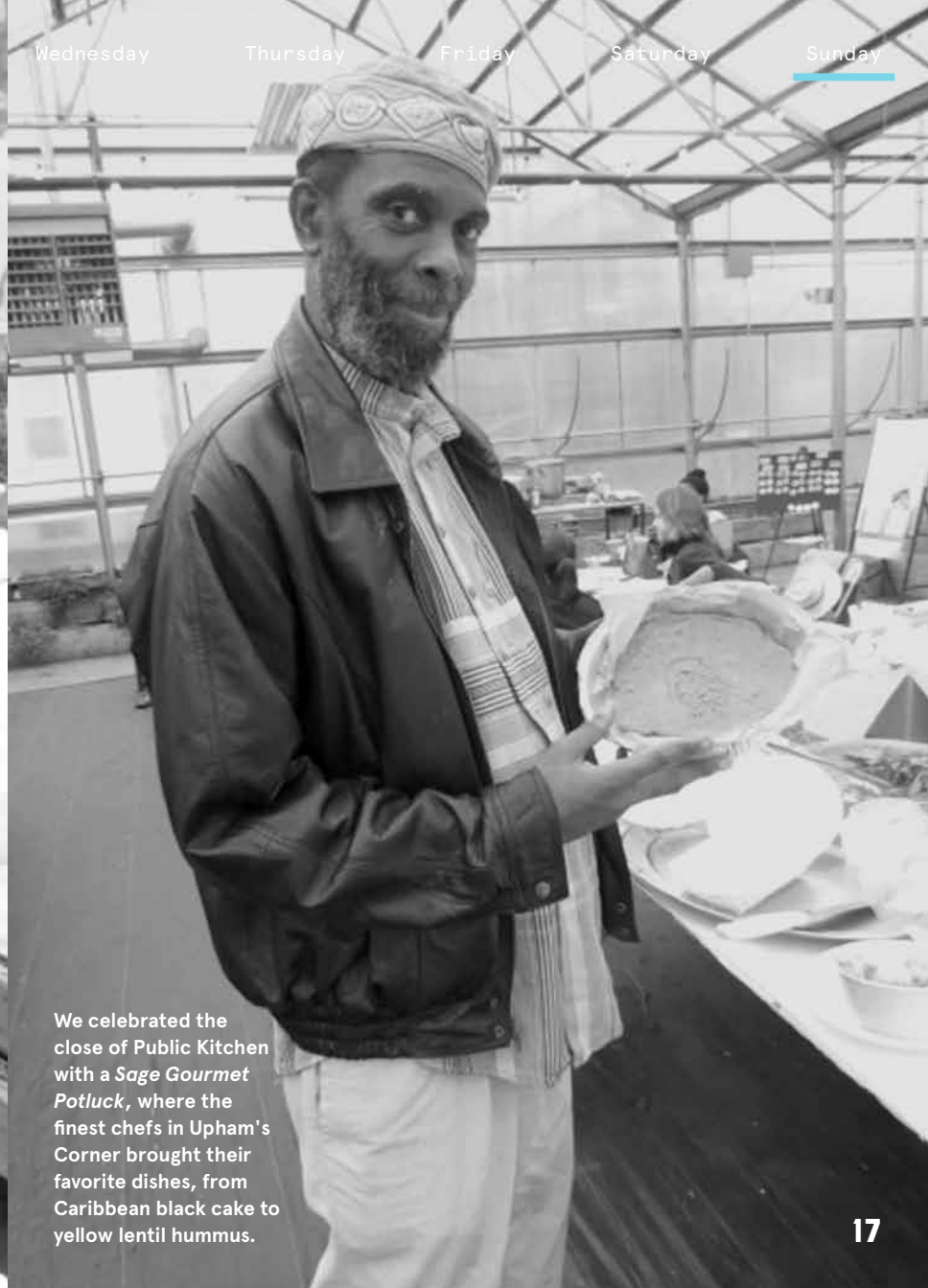
For National Food Day, we hosted journalist and culinary historian Toni Tipton-Martin and her powerful collection, *The Jemima Code*. Featuring larger-than-life images of Black women at work in the kitchens of slave and sharecropper cabins and shotgun houses throughout the South, the photographs and Tipton-Martin's research cement the women's legacies and contributions to American cuisine.



Friday saw whirlwind action in the Dudley Greenhouse, starting with an *Urban Food Un-Conference*, followed by the *Extreme Radical Chef Cook-Off*, where four teams of local activist-chefs faced off with limited ingredients, a ticking clock, and a hungry audience of judges.



Feast Mass is a recurring dinner party in Boston. During the night, people present proposals for creative, community-engaged projects that need funding. Everyone votes, and the winner receives a grant funded entirely from the night's ticket sales. This special edition of Feast Mass took place inside the lovely Dudley Greenhouse and raised \$1,500 for Fresh Food Generation.



We celebrated the close of Public Kitchen with a *Sage Gourmet Potluck*, where the finest chefs in Upham's Corner brought their favorite dishes, from Caribbean black cake to yellow lentil hummus.



THE HUB

At the core of Public Kitchen was the Hub, a week-long drop-in space in the heart of Upham's Corner. Since Public Kitchen was a "productive fiction"—a way to imagine a not-yet-existing public infrastructure—we wanted residents to have a real sense of what it could feel like. Sure enough, with homemade soup and salads served on the mobile kitchen out front, folks started to stream in. Inside, they relaxed, ate, sipped coffee, shared recipes, mapped their favorite existing food spots, and sketched their own ideas for a public kitchen. Each day was packed with new and returning visitors, many of whom said they wanted our "pop-up food community center" to stay. Many thanks go to Upham's Corner Main Street for hosting us.





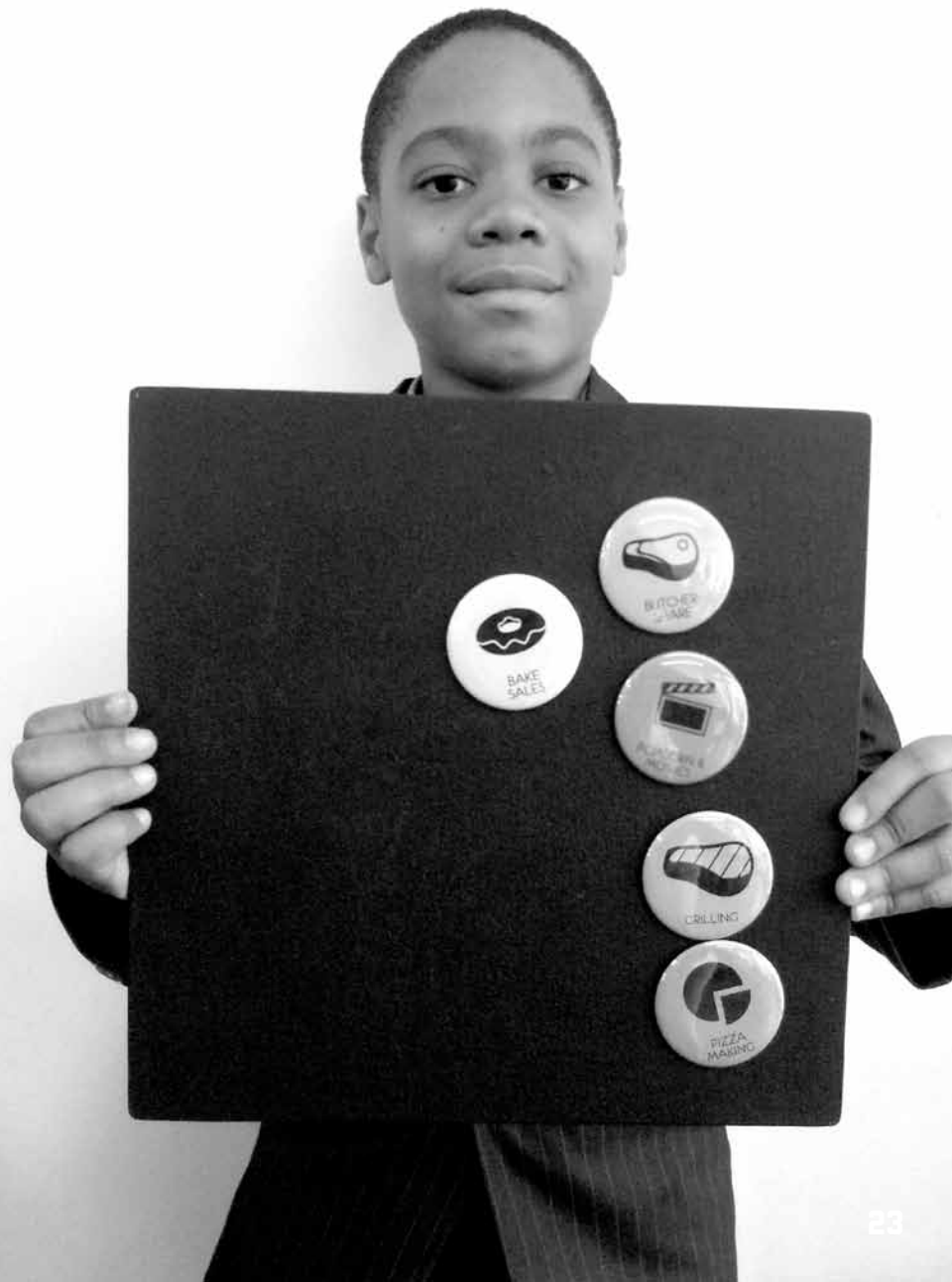
MOBILE IDEATION KIT

At DS4SI, we're committed to sharing design tools with the community. Part of our work is creating interactive research & development tools that collect data and start conversations. For Public Kitchen, one of the methods we used to ask residents what they would want in an actual public kitchen was our Mobile Ideation Kit. Fun and simple to use, the kit asks visitors to choose five ideas from a set of forty magnetic buttons. To collect the results, we took participants' photos with their selections. Not only are we sharing this information back to the community, but we've had a variety of community organizations express interest in tweaking the tool to collect ideas for other projects.

Top 5 results
from 50+
neighborhood
interviews



- Cheap Fresh Vegetables (17)
- Youth Jobs (17)
- Affordable Meals (17)
- Family Cooking (15)
- Meet People (15)

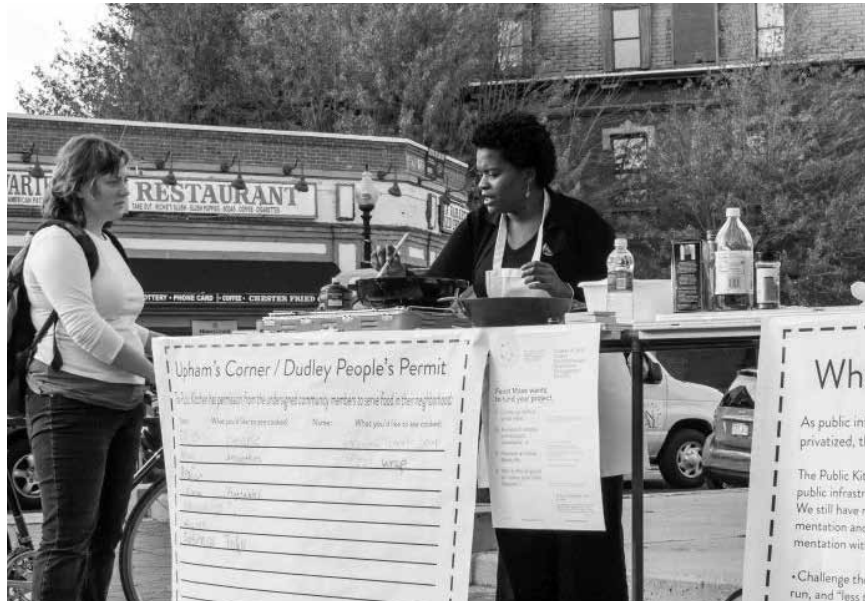




PEOPLE'S PERMIT

In Boston and much of the U.S. it is almost impossible to share food outdoors. At Boston farmers' markets, vendors are not even allowed to give out free samples. Any public food event must be permitted. While this regulation has been put in place for public health reasons, the result limits the ways that the public can come together to share food or make money from selling food.

When we wanted to share homemade, healthy food on the streets of Upham's Corner with our mobile kitchen, we needed a permit from the city. We eventually succeeded in getting one, but we wanted to highlight the difficult and bureaucratic process through our People's Permit. Shouldn't the people we were serving food to have a say in what we served? On a larger scale, shouldn't they have the power to permit each other to cook and eat together in public?





“It was overwhelmingly evident that all the people we interviewed were interested in working with those who live around them to decrease not just their own food costs, but those of their community members as well. To everyone I asked, it seemed natural and obvious that dealing with food collectively as a community would decrease the amount that they personally would have to pay for food every month.”

– Interviewer Diego Perez Lacera

WHAT WE HEARD

We asked Public Kitchen visitors to talk more deeply about what a public kitchen could offer them in terms of saving money on food.

How much do you spend on food per month?

\$356

Average

If a public kitchen could save you two thirds of this money, what would you spend it on?

35%

Build savings
or invest

35%

Non-food items
for home & family

26%

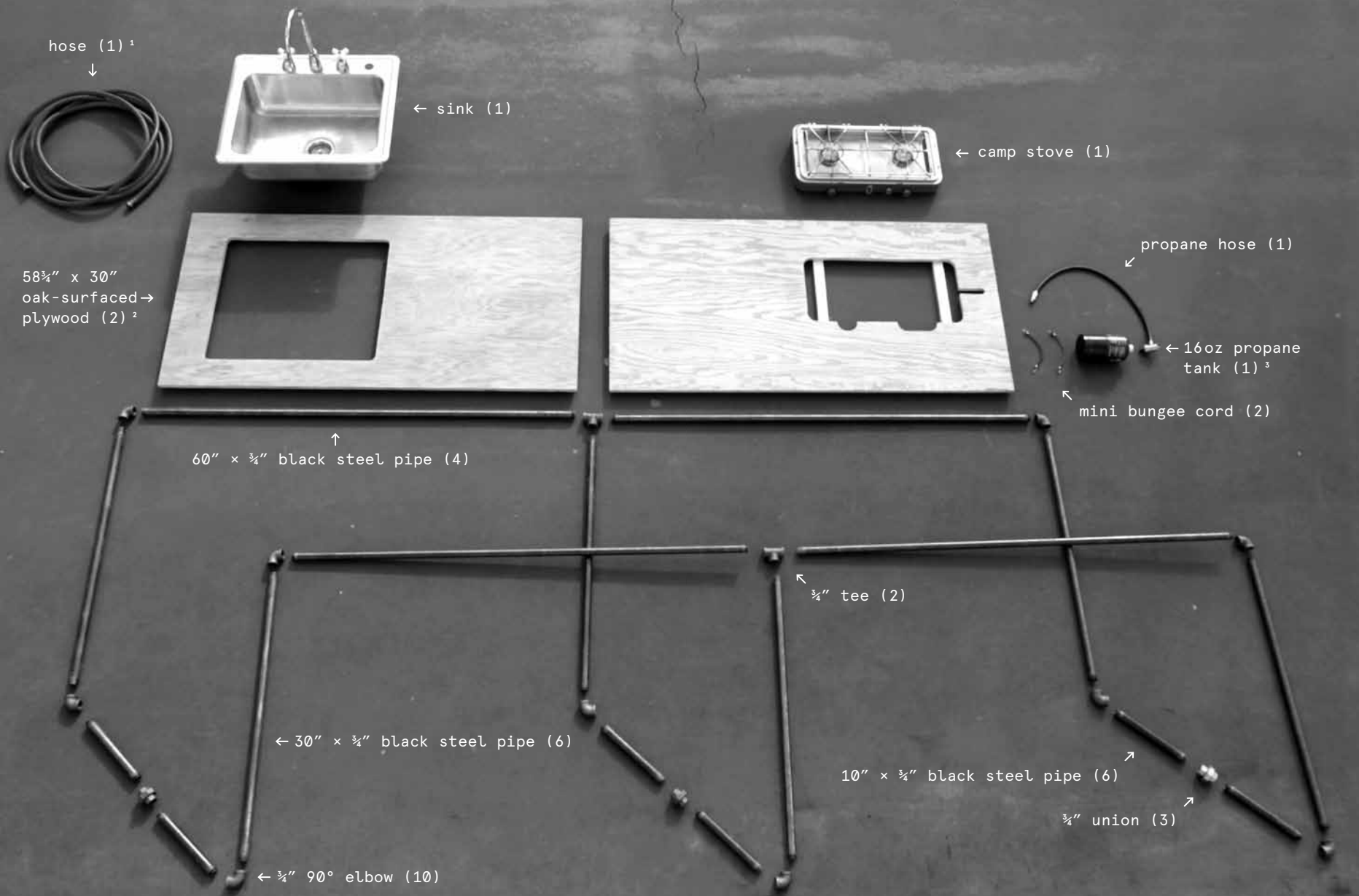
Pay bills,
loans or debt



HOW TO BUILD A MOBILE KITCHEN

What You'll Need [30](#)

The Kitchen Assembled [32](#)



hose (1) ¹

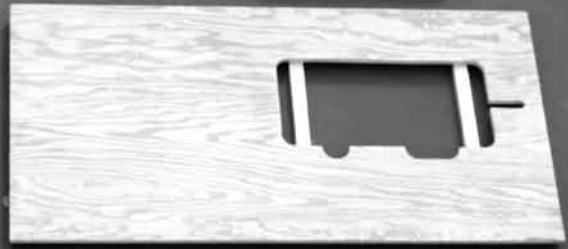


← sink (1)

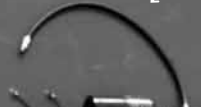


← camp stove (1)

58 3/4" x 30" oak-surfaced → plywood (2) ²



propane hose (1)



← 16oz propane tank (1) ³

← mini bungee cord (2)

↑
60" x 3/4" black steel pipe (4)

← 3/4" tee (2)

← 30" x 3/4" black steel pipe (6)

10" x 3/4" black steel pipe (6)

← 3/4" union (3)

← 3/4" 90° elbow (10)

¹ use a hose to connect the sink to a spigot or indoor faucet.

² openings for sink and stove can be cut with a jigsaw and a steady hand.

³ a 16oz propane tank will provide about 2 hours of cook time.





Part of coming together around food is sharing meals and cooking traditions. Visitors to the Hub shared their family recipes and with them, part of their families' histories in Upham's Corner and beyond. Divulging secret ingredients became a way that participants showed their love for Public Kitchen and the community that had quickly developed there. These are only a few of the wide variety of recipes we collected.

Find more Public Kitchen recipes at goldenarrows.us.

RECIPES

- Egyptian Black Bean Dip 36
- Salmon Cakes & Rice 37
- Live Kale Salad 38
- Festo 39
- 15 Minute Turkey Chef's Salad 40
- Miso Soup 41
- Spicy Sweet Potatoes 42
- Winter Squash Soup 43
- Pollo Guisado from Paraiso Restaurant 44
- Galinho Curil (Chicken Curry) 46
- Cuscus de Cabo Verde 48

PUBLICKITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION

DS451.ORG

Egyptian Black Bean
Dip

Black beans paprika
 onion cumin
 pepper
 Scallions
 feta everything
 lemon juice to taste
 Olive oil
 mint
 cilantro

PUBLICKITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION

DS451.ORG

FR:

Salmon Cakes & Rice ^{Jacqueline V.}

Key

SALMON - 1 - CAN. - 2 med.
 ONIONS - 1 whole. Diced.
 Flour - 1/2 cup
 eggs - 2

chop up All. Mix in Bowl. Make
 like pancakes. Lightly (or med.)
 deep Fry or ... which you prefer.
 Fry til golden Brown. Then
 drain.

Add Atop Bed of Rice ^{Butter optional}
 Add veg. on side or SALAD.

LIVE KALE SALAD

- CHOPPED KALE (ROLL KALE INTO TUBE FOR THE WHOLE BUNCH + SLICE INTO THIN STRIPS)
- 2-4 CLOVES GARLIC, MINCED
- 2-3 TABLE SPOONS LEMON JUICE
- 3 TABLESPOONS OLIVE OIL

COMBINE INGREDIENTS IN LARGE TUPPER WARE, SHAKE VIGOROUSLY FOR 1 MINUTE, THEN LET SET FOR ONE HOUR. OPEN ENJOY

PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION
DS4SI.ORG

"Festo"

fennel greens, remove stems

olive oil

garlic

pumpkin seeds

mix in blender or food processor

15 minute Turkey Chef's Salad

Ingredients:

- 1 1/2 lb mixed Salad greens
- 1 Cup fresh basil leaves torn into pieces
- 3/4 lb sliced turkey breast
- 1 Small jar of prepared roasted peppers (about 7oz)
- 4 oz Kalamata Olives
- 1 1/2 basket cherry tomatoes cut in half
- 1 medium avocado, cut into cubes
- *Optional 4oz goat chesses.

:-o-
Nimmie Ng

PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION
DS451.ORG

MISO Soup !! (Japanese traditional soup)

- Seaweed (if you have)
- Ⓐ {
 - Daikon
 - Spinach
 - Carrot
 } you can put whatever you like
- Miso peast

- ① Put Ⓐ into a pot with water. water level is just a bit above vegetable amount.
- ② Boil Ⓐ for 5-6 mins, and put miso

PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION
DS4SI.ORG

Spicy Sweet Potatoes

450° oven

Chop up sweet potatoes however & toss with oil and

spices:

- garlic
- chili powder
- Winn
- coriander
- cayenne
- paprika
- mustard
- salt & pepper

Roast in a single layer for 20-25 min, turning once.

Use for burritos or on nachos!

Winter Squash soup

- Carmelize ¹⁻² onions in butter or coconut oil. *with a little salt*
- add in 1-2 cloves garlic & your favorite winter squash, peeled & diced
- add veggie or chicken broth & boil until squash is soft.
- blend until smooth
- fry whole sage leaves in butter or coconut oil
- put soup in bowls, top with sage leaves and cream (if you want)

salt to taste

Paraiso Restaurant

Pollo Guisado

- Cut the Chicken in Pieces
- Put the Chicken in Salt and Lemon Juice for 30 minutes
- Clean the Chicken
- Mix in the Blender: Black Pepper, Garlic, Onions, Cilantro, Red Wine, Green Pepper, ~~and~~ Oregano, and Maggi.
- Use the Mix to Marinate the Chicken so ~~the~~ you can then Cook it.
- Put oil in the Pan. wait until it's really hot

- ~~to~~ Then put the Chicken One Piece at a time in the pan
- Move the Chicken around until it ~~is~~ ~~is~~ turns brown
- ~~After 45 mins~~
- Then add Tomato Sauce,
- Add Salt if ~~you~~ needed
- Pour water if needed
- Then Leave it for 45 minutes (~~to~~ Move it once in a while slowly) probably move every 15 minutes
- ~~to~~ ~~30~~
One hour and 30 minutes

PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION

DS4SI.ORG

(Chicken Curry)

10/23/12

galinha/curril

Temperar galinha umas horas antes com o seguinte: Vinagre, alho, Sal, pimenta tomate, um bocado de azeite doce, um bocado de manteiga, cebola, tomate paste e por ultimo o curril.

turn.

Deixa refogar um bocado e/ Lume baixo a adicionar um pouco de leite normal ou leite de coco. E deixa cozer com um tempo e o lume bem baixinho, se necessario deite um pouquinho de agua.

Lila 10/23/12

PUBLIC KITCHEN

DESIGN STUDIO FOR SOCIAL INTERVENTION
DS4SI.ORG

COSCUS DE CABO VERDE

1 lb CORN MEAL

SUGAR TO TASTE

WATER

COMBINE INTO A

DOUGH

REST

FORM CAKE

STEAM

PUBLIC KITCHEN

1 WEEK
2 N'HOODS
9 COMMUNITY
PARTNERS
10 EVENTS
700 GUESTS

“We’re asking people to imagine if they had access to a shared kitchen, a public kitchen—cooking together, learning about food together, sharing recipes together—how having something like that in your neighborhood might change your life.”