

VASTAL

VivoArts School for Transgenic Aesthetics Ltd.

Waag Society proudly announces Adam Zaretsky to be artist in residence over the course of 2009. During that period Zaretsky will research, give lectures and courses on Art and Life Sciences.

Life Sciences are seen as break through technology. But as the research after, and use of, the genome – the code of life – for the medical, agricultural and military industries moves on, why not also genomics for art?

Hardware, software and wetware (the genetic building blocks of living organisms) are combined in new applications that raise urgent questions about aesthetics and ethics, about usefulness and necessity, about the borders between life and death, between art and science.

Courses, lectures and other activities will be presented and will contribute to the demystification of Life Sciences.

The course is for artists, designers, scientists and anyone who is curious about life.

Adam Zaretsky is a PhD candidate at Rensselaer Polytechnic Institute.

The past years, Zaretsky has taught VivoArts: Art and Biology Studio, an experimental 'living art' production class.

Adam Zaretsky graduated in Art Studio from University of California.

He has an Art and Technology MFA from the Art Institute of Chicago.

He worked as a Research Associate at Massachusetts Institute of Technology, as an organic farmer, and is a sex worker/ activist.



For more information visit vastal.eu

Saturday 23 May
13.00 – 17.00 hours
EcoArt lab course
(by registration via info@vastal.eu.)

Tuesday 26 May
20.00 – 22.00 hours
EcoArt lecture

All courses and lectures will be in English.

Speakers

Andy Gracie
Boo Chapple
Brandon Ballengée
Patrick Faas
Theun Karelse

Saturday 30 May
13.00 – 17.00 hours
Organic Hybrid DNA Isolation lab course

Tuesday 2 June
20.00 – 22.00 hours
Radical Food lecture

Do you want to study Life Sciences?
Learn more about biotechnology, bio-art, bio-ethics,
ecosystems, and breeding practices?
Throw seed bombs, create living sculptures, make food art?
Join the VivoArts courses with Adam Zaretsky and others!

EcoArt

How do issues of ecology relate to biology, bio-art
and bio-ethics?

The VivoArts Ecology course debates the problem of kitsch
in landscape architecture, park curation, breeding
of ornamental organisms and even artificial wild arenas
will be discussed. Participants will also run a seed bomb
lab filled with outdoor seed broadcasting and sculpting
with seeds and earth/clay for outdoor installation.
With Andy Gracie, Brandon Ballengée a.o.

FoodArt

How do issues of food, radical food and food production
relate to biology, bio-art and bio-ethics?

During the VivoArts debates participants will talk
about food from various perspectives:
from the economic class structure and the way social
traps reign over ways of coordinating dietary judgment,
style and preference, to taboo foods, regulations for food
production and listing of ingredients on packaged foods.
Participants will prepare a feast of edible or other optional
food preparations.
With Boo Chapple, Theun Karelse a.o.

More courses in September and November

*Wil je meer te weten komen over Life Sciences?
Iets leren over biotechnologie, biokunst, bio-ethiek,
ecosystemen, weefselweek? Met zaadbommen
gooien, levende sculpturen en voedselkunst maken?*

*Hoe zijn ecologische kwesties gerelateerd aan biologie,
biokunst en bio-ethiek?*

*Tijdens de VivoArts ecologiecursus komen
onderwerpen aan de orde zoals kitsch
in landschapsarchitectuur, het fokken van sierpluimvee
en het kweken van sierplanten en kunstmatige natuur.
Deelnemers vormen zaadbomteams en maken levende
sculpturen in de openbare ruimte.
Met Andy Gracie, Brandon Ballengée e.a.*

*Hoe kan eten en voedselproductie 'radicaal' zijn
en hoe is dat gerelateerd aan biologie, biokunst
en bio-ethiek? Tijdens de VivoArts FoodArt cursus
worden eten en voedsel vanuit verschillend
perspectief bekeken: vanuit de wijze waarop
economische klassenstructuur zorgt voor
hardnekkige eetpatronen, over taboevoedsel,
wetgeving van voedselproductie en over etiquette
en etikettering. Deelnemers maken een
oneetbare/eetbare feestmaaltijd.
Met Boo Chapple, Theun Karelse e.a.*

Meer cursussen in september en november



Waag Society
develops creative
technology
for social innovation.

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(Mondriaan Foundation)



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