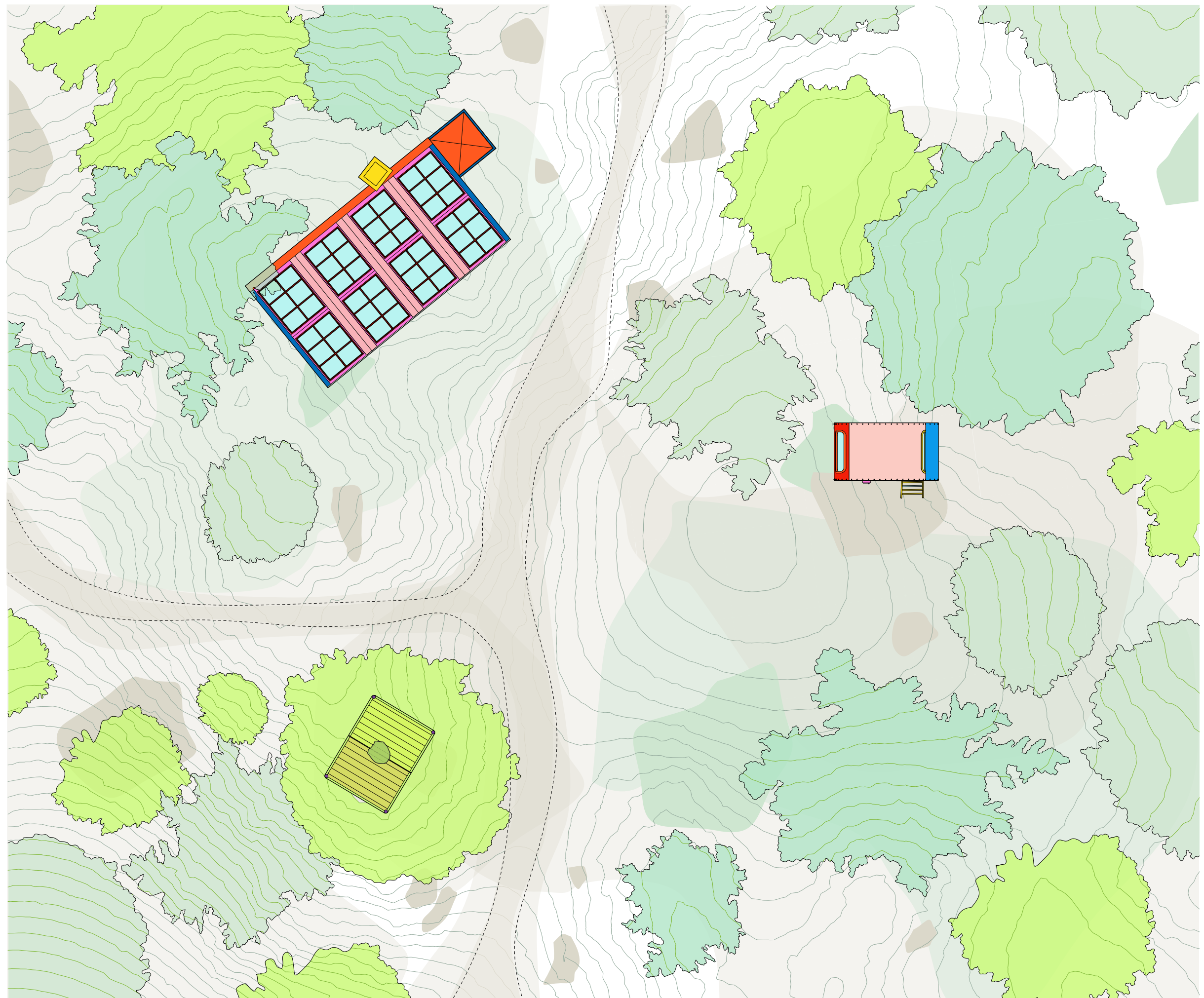
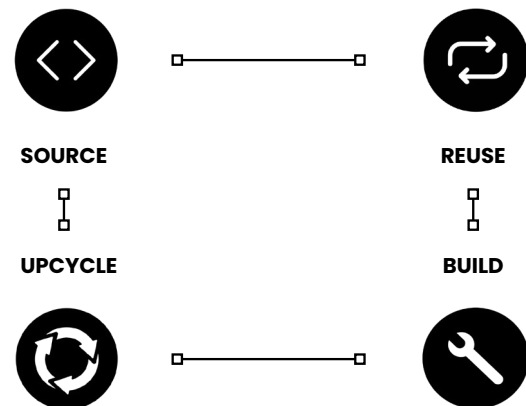
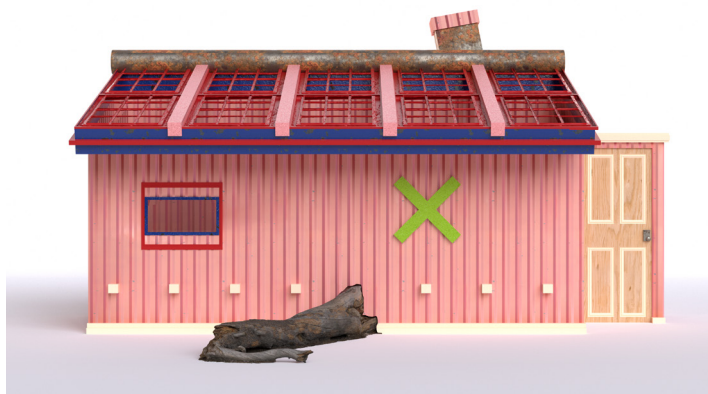
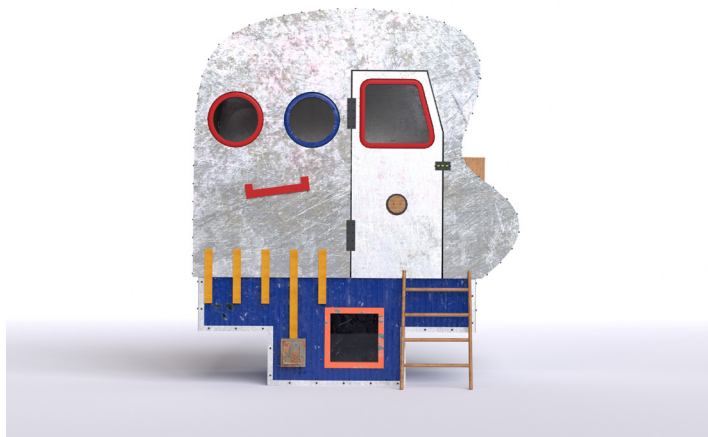


JUNK FOOD

Today's disregard is the shiny new of tomorrow. Inspired by the creative repurposing of Canadian ice fishing huts, Junk Food examines the relationship between architectural sourcing and the food cycle. Taking scrap, resale objects, and otherwise unused remnants of atypical vernacular: items that surround our everyday lives, but are not considered part of the cultural heritage, Junk Food proposes a series of outposts for cultivation. Inside each house is a garden of edible plants. Some are familiar and included in the culinary vernacular, like strawberry plants and herbs, whilst others are local to Quebec but lesser known.

The huts are formed by re-claiming and sourcing existing materials from local conditions that are then stitched together into a series of unusual agglomerates. Here, Junk Food captures a multiplicity. A coagulation of that which is seen as solid and a conflation of minutia and generality. The inflation and deflation of technicolor junk come together to reject the utilitarian, homogenized global, in favor of that which multiplies onto itself. This undefined "in between" of vernacular and viewer, shifts based on any one person's roots.





Post exhibition, each greenhouse can be scattered to food deserted neighborhoods, become a community outpost, or materials can be re-scraped and meshed into new forms. Junk Food invites visitors to rethink their view of vernacular roots as a singular collective entity.

SUGGESTED PLANTS

- *Fragaria ananassa*
- *Panax quinquefolius*
- *Rubus fruticosus*
- *Cardamine diphylla*
- *Asparagus officinalis*