

Punctum presents:

In-Habit

A month of live art events and artworks in and around Abbotsford Convent.

Feb 3rd – Feb 28th 2010

www.punctum.com.au/inhabit.html

In-Habit launch

Wed 3rd Feb 6pm – 8pm

c3 Gallery, Abbotsford Convent

1 St Heliers Street, Abbotsford

In-Habit events investigate connections between people and place with a focus on cultural exchange. Live art and performance are used to interpret places, spaces and stories.

In-Habit invites artists, participants and audiences alike to a multitude of experiences exploring the many roles that cultural exchange plays in our lives.

In-Habit events include:

In-Situ	Jude Anderson & Emilie Collyer
Once	Katerina Kokkinos-Kennedy
Banh Chung	Chi Vu
Tongue-atorium	berni m janssen
One Square Metre	Jude Anderson
Triangulation	Jason Maling
The Shirt Off My Back	Jude Anderson
Yarra	Ernesto Rios
City of Voices	Carl Pannuzzo
I'm Dreaming of a French Meadow	Jude Anderson
Murrenda yurrong wandamba	Mandy Nicholson

Events are free unless otherwise listed

For details and reservations:

www.punctum.com.au/inhabit.html

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In-Habit is part of an ongoing investigation into art and cultural exchange at a local, national and international level. If you are interested in becoming a Patron of In-Habit to support this artistic research please visit our website or email for more details.

In-Habit has received support from Arts Victoria, The City of Yarra, The Abbotsford Convent, The Malthouse Theatre, The Helen McPherson Smith Family Trust, Workspace Australia, Globalism Institute, Patron Rod Fyffe.

Bánh Chung

Celebrate the Lunar New Year with the creation and unwrapping of the bánh chung – a traditional cake made to celebrate Tết. In this durational work-in-progress performance, Chi Vũ will count down to the New Year through a culinary narrative that begins in ancient Vietnam and arrives at Melbourne's slow-food phenomenon.

Wednesday 10th February, 3pm-8.30pm

Richmond Library, 415 Church Street, Richmond.

Bánh Chung

Xin mời quý vị cùng nghệ sĩ Chi Vũ đếm từng giờ để chờ Năm Mới qua vở kịch Sự Tích Bánh Chung. Qua sự tái tạo chiếc bánh chung truyền thống, những tinh hoa của nghệ thuật ẩm thực Việt Nam đã có từ hàng ngàn năm sẽ dần dà sống lại tại Melbourne với một phong thái mới về ẩm thực cho mọi người.

Thứ Tư 10 tháng Hai, 2010 từ 3pm đến 8.30pm ở Thư viện Richmond, 415 Church Street, Richmond. (Vào cửa miễn phí).

Xin gọi số 1300 695 427 để biết thêm chi tiết.

What is Banh Chung?



<http://www.nguyentientam.com/banhchung.html>



<http://www.nguyentientam.com/banhchung.html>



<http://vi.wikipedia.org/>

“While both dishes [banh chung and banh giay] are enjoyed throughout the year, it’s banh chung that people make for Tet. The cakes are inexpensive to prepare and keep for a long time. For those practical reasons, Vietnamese families traditionally cooked up banh chung by the dozens so that they may be eaten during the month-long Tet festivities, when people were busy socializing, not slaving in the kitchen.”

My parents revel in describing the sequence of events that went into making the cakes when they lived in Vietnam. Two days before Tet, the ingredients were gathered and readied. The next day, everybody from young to old got involved in wrapping and boiling the cakes, which lasted from early morning to late at night. The boiling was done outdoors in huge pots set over a wood, coal, or rice-straw fire. Since the moon barely shone on New Year’s Eve, the pitch black night was lit by people’s banh chung fires. Everyone eagerly anticipated their first tastes of the cakes, especially the children, some of whom slept by the fire. By the time the cakes were done, it was already the first day of the New Year, and the leaf-wrapped banh chung were quickly carried into the house, where they were prominently displayed to signal the start of the feast.”

Source: www.vietworldkitchen.com/features/tetfeast_essay.htm