

# Dimitra Charamandas

## *Osmotic Flow*

*Reflexive Work-Institute Art Gender Nature-Master Graduation-2022*

Osmosis w [Ancient Greek  $\bar{o}sm\acute{o}s$  "thrust", "propulsion", from \*osmo- ; adj. osmotic], the diffusion of molecules of a solvent (solution) through a semi-permeable membrane due to the difference in concentration of the solutes on either side of the membrane. Osmosis is central to many physiological processes. The solvent diffuses into the compartment with the solute until a solvent concentration balance is reached.



## A gathering revolving around food and flow 2022

In the process of cooking for the gathering *Osmotic Flow* I explored the physical outcome of osmosis in collaboration with Camille Lambelet. In addition to the exploration while cooking, the idea of an osmotic flow influenced the setting for the gathering.

The process of osmosis is omnipresent, everything is in motion. Osmosis is also the essential basis of all kinds of processes such as flavouring liquids or extracting essences. We took this incontrovertible fact as an opportunity to take a closer look at these processes and to explore them. We started with the basis of the small dishes, with the flavoring of oils and fats. In the run-up to *Osmotic Flow*, we enriched them with aromas of herbs, plants, tubers and roots. We worked with heating and cooling in interplay, with salt and acid. Based on the flavours of, for example, cucumber essence, moss or coffee oil, we composed simple dishes of three to four components. All of them had a smooth or fluid texture as a basis.

Camille bringing a wave of tiny plates from the kitchen to one of the tables in front of the Tank.



We explored permeability and its limits; With scents, tastes, colors and sounds we invited our guests to move back and forth between the tables, the inside and the outside of the space, just like molecules between the different intensities of milieus.

*Osmotic Flow* took place at Der Tank of Institute Art Gender Nature, Basel. In collaboration with Camille Lambelet we created the installation with 300 amorphous ceramic plates, painted soil tables, tastes, textures and smells. Further artists were invited to contribute to the flow with *an ingredient*.



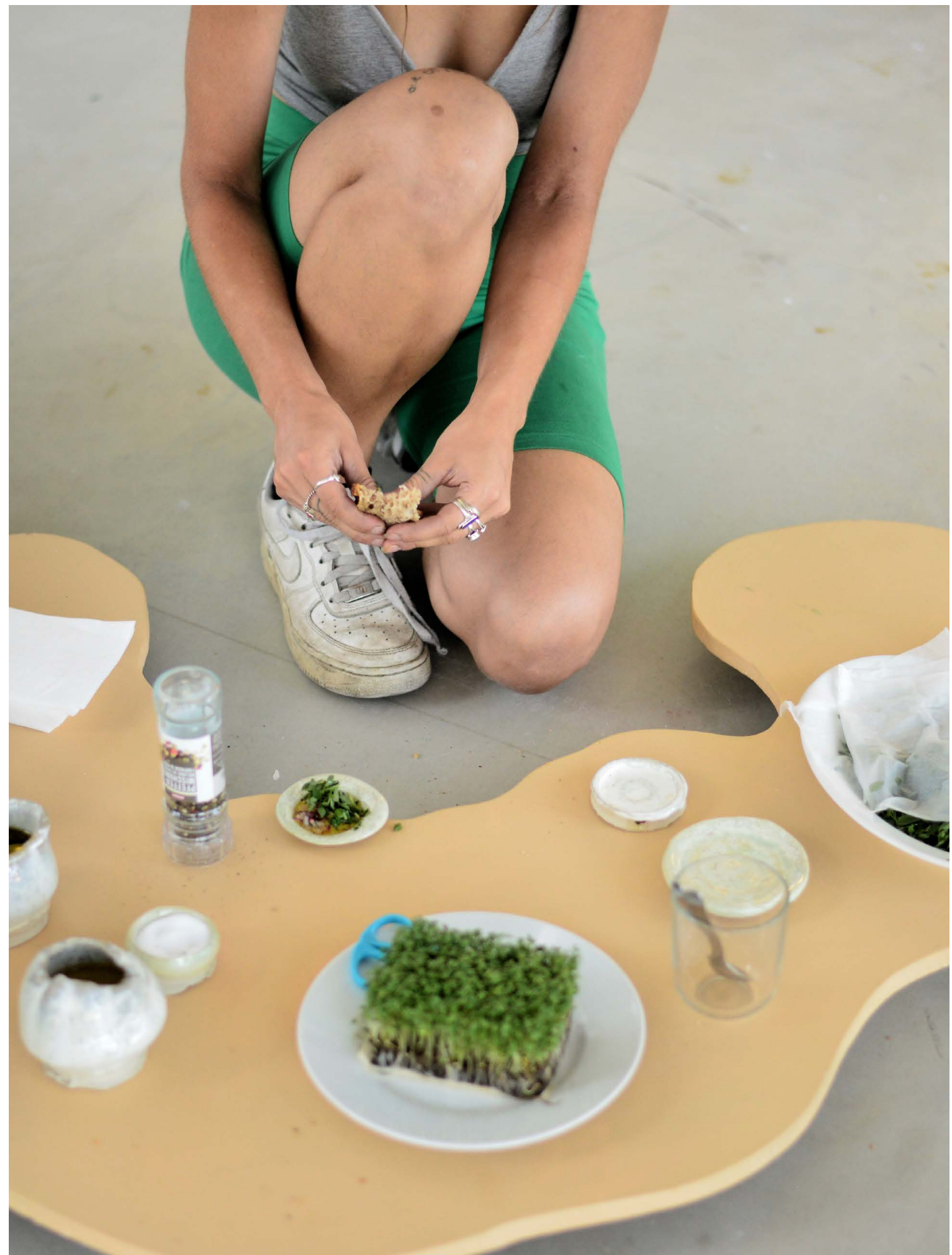
*Liquid*; The thermometer reached almost 40 degrees on the day *Osmotic Flow* took place. As a refreshment, we prepared freshly squeezed lemonade. We flavored the sideproduct of a fresh cheese we had produced in the days ahead—the whey—with elderflower sirup and elderflower pearls.





Left side: The amorphous soil tables were installed in- and outside the Tank. We served the shell-like tiny plates in waves of different taste and texture, creating concentrations of—for instance—sour or umami, creamy or liquid in the space each time. Above: Homemade fresh cheese with lemon oil and Greek basil.





Left side: An offering of sourdough, a 100% whole grain rye, a spelt and sesame, and a „ruchmehl“ bread as well as sourdough discard crackers sprinkled with spices and words by Laurie Mlodzik. Above: Soil table island with cress, spices and different kind of oils to finish up the plates whenever they arrived from the kitchen.



Essence of tomato, cucumber and crème fraîche, lemon oil, tomato foam, cress and basil oil, young garlic butter and coffee oil, lemonade and elderflower whey; These were the smooth milieus for pickled char and cucumber, for backed potato, smoked fava and homemade fresh cheese, for beetroot carpaccio, carrot caviar and salad, marinated sprouts, braised aubergine and elderflower pearls.







Above: Smoked fava and pickled char in tomato essence. Right side: Close-up of the backed potatoes with coffee oil, herbs and red onion.







Oily fingers, soft textures, shells.



## Hosting

How would it affect the smoothness of the atmosphere to have many hosts and helping hands, a subtle transition between hosts and guests?

I also imagined the idea of the osmotic applied to the relationship between hosts and guests. The hosting family that came together for *Osmotic Flow* was Oslo Lunch Club extended: Ana Jikia, Marisabel Arias, Carolina Brunelli, Claire Megumi Masset, Anita Mucolli, Josefina Leon, Laurie Mlodzik and Camille Lambelet.

Over the course of the gathering more people started receiving and diffusing the plates in the space or picked up empty ones to bring them to the kitchen where they got filled again.







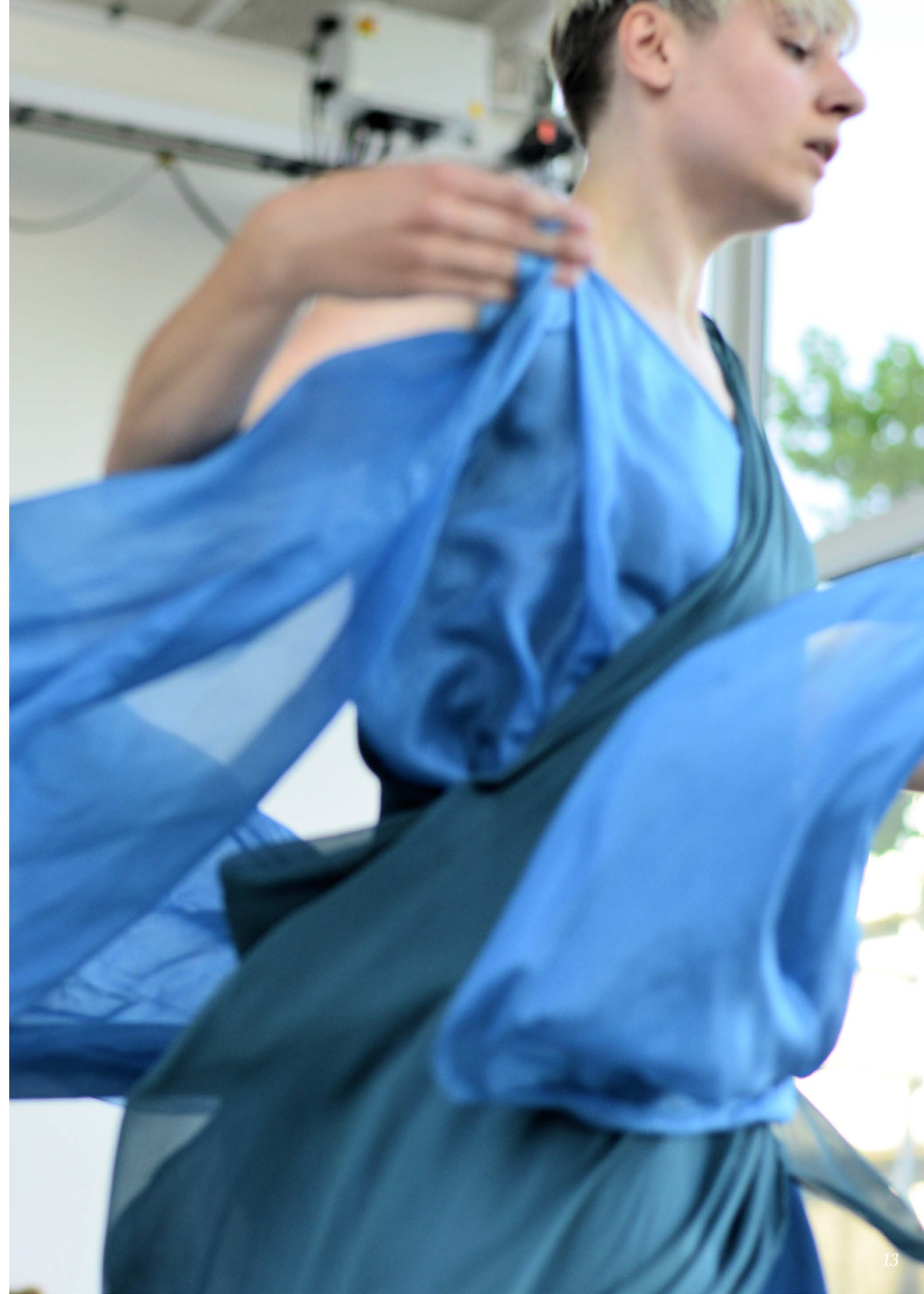






Can I follow the lift of a wave,  
can I keep up with its inexorable  
rushing? Does it carry me or do I  
carry it? Within and outside my-  
self always the flowing water.

*Movement in between tastes*; Exerpt from Laurie Mlodzik's text about her reconstruction and interpretation of Isadora Duncan's "Ocean" choreography to Chopin's 24 Etude No. 24 in C Minor, Op. 25







Smooth sounds, warm rhythms

What does permeability sound like, what does flow taste like? How would you make your friends dance? What sounds would you use to reach out to strangers?

Ana Jikia and Marisabel Arias created a smooth and warm environment for Osmotic Flow with their selection of sounds and rhythms. Find the links to the two shared music selections below - for some warm days and nights spent outside at a river or a lake side, in a garden or under a tree in a park.

[https://www.youtube.com/playlist?list=PLjwBzBloVTO3AJrnk7V6\\_fd-dxbdQOh-QK](https://www.youtube.com/playlist?list=PLjwBzBloVTO3AJrnk7V6_fd-dxbdQOh-QK)

<https://open.spotify.com/user/12145811419/playlist/2e19qGYq1TDbh-jN2Cdxpdy?si=11DUP9ieR3GaUCguTehv8A>











