

Cherry Truluck

FOOD> LIVE ART> RESEARCH

Cherry Truluck

CURRICULUM VITAE

Cherry Truluck is an artist and researcher, who tends towards edible, collective, collaborative and sometimes curatorial work. With roots in architecture and theatre, her transdisciplinary work explores the possibilities of food and farming as an artistic practice, focusing particularly on temporal rhythms in agricultural systems. Working with community building, botany, cooking, farming and performance, she seeks rhythms in the dialogue that food creates between the body and the land. Residencies and commissions have included *Hayward Gallery London, Cement Fields, nGbK Berlin, Delfina Foundation (Politics of Food), the Gaia Foundation, Magic Carpets Europe*.

Currently ***SLOW LUNCH (intro to the Year Long Feast) - Cement Fields and UK Food Systems CDT***

Artistic Commissions, Publications, Exhibitions + Events (selected)

2024 ***The End is the Beginning (is the end is the beginning),*** performance and publication - Cement Fields, Kent UK
2024 ***Alive In Us***, collaborative/community exhibition with *truluck palmer*, Wilson Gallery Cheltenham, UK
2024 ***Dinner in Utopia (Temporal Praxis?)*** Round Table event - Delfina Foundation, London UK
2023 ***The Animist Almanac: Out of Time*** Culinary Performance – Hayward Gallery, London UK
2023 ***Intertidal Encounters*** Text - CSPA Journal, Centre for Sustainable Practice in the Arts
2022 ***The Animist Almanac: The Oat and the Oyster*** Narrative Feast -Nicoletta Fiorucci Foundation, London UK
2022 ***The Animist Almanac: Rudimentary Rhythms*** Performative Feast - Delfina Foundation, London UK
2021 ***Festive Feast: Land/Sea Ecologies*** Narrative Feast - Gaia Art Foundation, London UK
2020 ***A Forager's Calendar*** Text - National Food Service London Community Cooks resource
2019 ***A Meal in 6 Landscapes*** communal meal - launch of The Politics of Food publication, London UK
2019 ***Mouthfeel [and the Toothache Disco]*** multisensory feast - Something Held in the Mouth, Folkestone UK
2018-22 ***Custom Food*** - Creative Director, Folkestone UK
2018 ***Near:Bower*** Creative Europe Platform Magic Carpets, Folkestone UK
2018 ***Topographical Digest*** edible landscape - UCA School of Architecture, UR Folkestone
2018 ***A Coastal Town*** Creative Folkestone, UK
2018 ***Exteriority Complex*** Folkestone Triennial, UK
2018 ***Woodland Kitchen*** the Ash Project, Kent Downs AONB, UK

Residencies (selected)

2024 ***BIRCA Women***, Bornholm, Denmark
2023 ***Edible Ebble***, Chase and Chalke Landscape Partnership, Cranborne Chase AONB (NLHF) UK
2022 ***The Politics of Food***, Delfina Foundation, London UK
2021 ***Signals and Storms*** Geocinema online residency for Freeport Institute, Barcelona, Spain

Collaborations (selected)

2024 ***Alive In Us***, participatory project with *truluck palmer*, Wilson Gallery Cheltenham, UK
2023 ***This Food is Rubbish*** with Annalee Levin (Supported by Green + Healthy Futures), Frome UK
2021-24 ***The Private Weather Diaries*** Artists Steering Group (ongoing) with Hilary Powell, Sage Brice, Alice Tatton-Brown (supported by Arts Council England)
2018 ***Overall*** performative meal with artist Mira Albrecht, for Vessel, Folkestone UK

Curated Works (selected)

2022-23 ***Seeding the Commons***, Custom Food Lab (supported by Arts Council England, Kent Community Foundation, Kent HAF, the Gaia Foundation)
2019 ***Eat Your Words***, Custom Folkestone (supported by South East Creatives)
2017 ***The Architecture of Anxiety***, Folkestone Fringe Push:Pull at Folkestone Triennial
2017 ***Re:ACT,*** community art event, Lucky Bert, Red Door Studios, London UK

Other

2024 ***Recipe for Imagining a Community as an Ecosystem***, workshop for Cement Fields + Floating ~~University~~ Berlin
2018-23 Creative Director of Custom Food Lab www.customfoodlab.org
2017 Assistant Professor (MFA Fine Art), Central Saint Martins/Tokyo University of the Arts
2012-17 Visiting Lecturer (Performance design) Canterbury Christchurch and Royal Holloway University

Education and Qualifications

2021 - PhD (ongoing) - UK Food Systems CDT, IBERS, University of Aberystwyth "AgriCULTURAL temporality: a Climate Critical Concept"
2005-07 MA Theatre: The Visual Language of Performance (distinction), Wimbledon College of Art
2000-03 BSc (Hons) Architecture, the Bartlett School of Architecture, University College London
1999-00 BTEC Dip Foundation Studies in Art + Design, Central Saint Martins

Municipal Kitchens









MUNICIPAL KITCHENS: Collective Curatorial Project with Exhibition and Event Programme (Food Curator) nGbK Berlin

Municipal Kitchens reimagines communal eating in cities. The exhibition gathers works by international and local artists and collectives that expose the current state and injustice of food systems, as well as ones that propose new forms of community-based eating. The artworks are accompanied by a weekly event program and free-of-charge communal meals, transforming the nGbK space – previously a fast food restaurant in a former market hall – into a public kitchen.

The exhibition space features a working kitchen run by food artist and curator Cherry Truluck and a central table installation created by Another Provision that hosts communal meals and events connecting international struggles and local action. These workshops, talks, performances and actions will be realized collaboratively by the participating artists and Berlin-based food justice organizations – among others Gutsgarten Hellersdorf, Satellit, Torhaus Koch Kollektiv, and Über den Tellerrand, who are working in different locations throughout the city.

Artists: Alicja Rogalska, Another Provision, Cherry Truluck, Cocina CoLaboratorio, Elia Nurvista, Franziska Pierwoss, Gatari Surya Kusuma / Åsa Sonjasdotter / Daniela Zambrano Amidón, Johann Arens, Mimi Ọnụọha, Myvillages, Pierogi Princesses

nGbK work group: Johann Arens, Hanna Baumann, Miriam Lowack, Alicja Rogalska, Cherry Truluck

The End is the Beginning

(is the end is the beginning...)









Community Engagement, Performactive Action + Publication

the end is the beginning (is the end is the beginning…) is the seed of an exploratory project by artist and researcher Cherry Truluck. It reimagines the future of how and what we eat as a direct reflection of the cycles and rhythms that shape our food system (growth, production, metabolism, waste) and using alternative temporal frameworks of growing (including permaculture and agroecology). The work engages community elders to explore how existing knowledge and intergenerational exchange can be the root of radical change. Here 'elders' is an expanded term, meaning not just those who are older but those who have lived experience of vulnerability to the chaos of our broken food system.

Through participatory encounters with collaborators JarSquad and the Rebel Farmer, Medway residents (the elders) are invited to join together in collectively dreaming their way towards a future where everyone has more equitable and sustainable access to food. At these kitchen table gatherings, Cherry will investigate the production and sustaining of food and community through the sharing of memories and through the practical tools of seed harvesting, allotmenteering, mixology, preserving and pickling. In the process the kitchen table is reframed as a site for permaculture thinking.

'Kitchen table permaculture' then sets the scene for a performative offering and shared tasting, in which Cherry (re) constructs a recipe generated through the participatory encounters and gifts it to an audience of Medway residents, in an act of reciprocity with the community who created it.

the end is the beginning (is the end is the beginning…) is commissioned by Cement Fields and University of Greenwich with public funding from the Regional Innovation Fund and Arts Council England.

Alive In Us









Collaborative Exhibition and Community Engagement

Alive in Us was a participatory project and living exhibition created by truluck palmer for the Wilson Gallery. It celebrates the vitality and lives of Cheltenham womxn, past and present, giving voice to stories of connectivity and resistance in the complex history and vibrant present of Cheltenham's gardens and growing spaces.

An invitation to conversation and connection, the work creates space for womxn of all ages to explore the relationship between their inner lives, bodies and nature, providing opportunities to cultivate radical intimacy with the land whilst sharing their stories, hopes and desires.

we invite you to take a moment to rest and listen as the gallery space is filled with the sonic polyphony of their lives.

Over the course of the exhibition, following the cycle of the seasons as winter turns to spring, the textile of these intimate gardens, imagined and seeded by women co-creators from our partner groups across Cheltenham will grow into the gallery space as a living tapestry.

The exhibition ends with an act of decomposition and deconstruction as we take our seed beds out to be planted in the community growing space at St Paul's Hub, continuing their next cycle of growth as part of the local community.

truluck palmer is the entangled practice of Cherry Truluck and zoe laureen palmer.

Alive In Us was realised by truluck palmer in collaboration with Keir Vine

The Animist Almanac



The Animist Almanac is a 6 year process of iterative artistic research exploring the possibility of a non-linear temporal praxis, inspired by patterns of growth and genetic diversity in agricultural crops, particularly oats. To date, it has manifested in a series of performative works. I hope to use the residency at Cowhouse Studios to focus on a slower and more focused diagrammatic process.





OUT OF TIME:
Culinary Performance with print work . Hayward Gallery London .

The 'Closing Ritual' of the Dear Earth exhibition at the Hayward Gallery on 30th August 2023, began with Out of Time, a culinary performance by artist Cherry Truluck. Taking place under the Super Blue Moon, Out Of Time is a glimpse into Truluck's long-term artistic research praxis (The Animist Almanac) exploring oat cultivation and fugitive temporalities.

Audience members were served a cup of moon milk, a recipe inspired by Ayurvedic tradition and created by the artist using her own oat harvest and the wild plants that grew in its immediate ecosystem. Cherry then delivered a poetic 'performance lecture' inspired by the botanical stage of primordial inflorescence, during which she dissected the floral meristem of oat plants grown 'out of time' in a glasshouse. In doing so, she both revealed this moment of potential in the life cycle of the plant and simultaneously destroyed the plant. The performance drew to a close with a toast to the Super Blue Moon.

Every audience member received a limited edition riso-printed art work containing a gift of dehydrated 'sowans' (an ancient recipe for fermented oat milk).

Commissioned by the Hayward Gallery and supported by Gaia Art Foundation and the University of Aberystwyth.

The Animist Almanac





RUDIMENTARY RHYTHMS: Performative Communal Feast, Delfina Foundation.

Convened under November's Dark Moon, Rudimentary Rhythms was the launch of THE ANIMIST ALMANAC, Cherry Truluck's six-year programme of arts-based research and practice around oat cultivation and fugitive temporalities. Connecting urban and the rural landscapes, rudimentary rhythms, the first phase of the programme, considered alternative ways of understanding the relations (rhythms) between time and space.

The evening gathering commenced with an oat-sowing ritual, collectively performed in a sonic landscape developed in collaboration with sound artist Helga Mendes daFonseca. Under the full moon, guests were invited to plant seeds, grown by Cherry herself, in earth taken from the ground in Somerset where they were first nourished; completing one growth cycle and beginning another. This ritual was followed by a feast celebrating oats, created in collaboration with chef Grace Gibbons (Spring, Maremma, Kitchen W8).

Rudimentary Rhythms was made possible thanks to support from Delfina Foundation. The Gaia Art Foundation, Custom Food Lab + Arts Council England.



THE OAT AND THE OYSTER: Narrative Feast + Speculative Fabulation, Nicoletta Fiorucci

A Frieze launch event with a narrative feast served on the bank of the Thames as the tide began to rise.

The food was accompanied by a piece of speculative fabulation written to explore the possibilities of an interspecies love story between two rhythmic bodies, united by water and the gravimetric tide. It was shared with guests at the Nicoletta Fiorucci Foundation in October 2022 through a QR code link on the menu and at Rudimentary Rhythms at Delfina Foundation in November 2022 it was displayed on the wall and invoked during a seed sowing ritual. Audio recording available here: www.cherrytruluck.co.uk/theoatandtheoyster/

Edible Ebble







Community Artist Residency, Chalke and Chase Landscape Partnership, Cranborne Chase Area of Outstanding Natural Beauty

Edible Ebble is a project by Cherry Truluck, 2023 Artist in Residence for the Chase and Chalke Landscape Partnership. The residency took shape around a series of free interactive food experiences led by Cherry along the River Ebble for existing community groups in Wiltshire and Dorset. Participants joined the artist and invited guests on the banks of the river at a purpose-built mobile kitchen to create dishes which connect the unique chalk stream landscape, ecology and seasonality with their own food experiences, culture and heritage. Community sourced recipes, food stories and ideas from the workshops will be captured in a series of risograph prints and combined in a limited edition artist's book in 2024.

Edible Ebble has been made possible thanks to Heritage Lottery funding.

This Food Is Rubbish









Community Feasts
Rye Bakery Frome and 'Eli's' Rose + Crown, Huish Episcopi

This Food is Rubbish is the collaborative practice of two artists, Cherry Truluck and Annalee Levin. It explores food that is overlooked, misunderstood and wasted.

Over the course of two feasts, audiences tasted dishes including Squirrel Pie, Pub Waste Pickle, Snails on Toast and Corn Smut, in a series of courses punctuated with talks by the artists. Guests were gifted a limited addition zine which also availble online:
thisfoodisrubbish.net/zine

This Food is Rubbish was supported by Frome Food Network in residence with Green and Healthy Frome. The events were part of the Somerset Food Trail and the Big Green Week.

Seeding the Commons



Taking Root Childrens Workshops


Community Feast with Another Provision



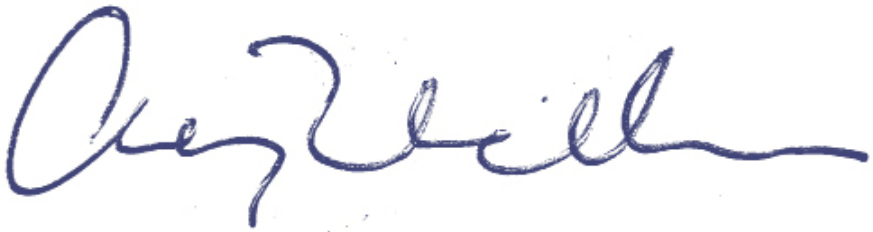
Artists Publications

Curated Food/Arts Programme . Folkestone, Kent and international

Seeding the Commons was a programme of art and research from Custom Food Lab curated by Cherry Truluck, exploring art-making as a practice of commoning knowledge systems around food. The project included a programme of children's workshops (Taking Root), a reading/walking group for womxn of colour (Entangled Roots), community feasting (with Another Provision), a major international symposium (the 2023 Seed Gathering) in partnership with the Gaia Foundation.

The project generated a series of artists commissions and collaborations including Jack Ky Tan, Raju Rage, Alise Kirtley, Francine Hajilou, zoe laureen palmer, Em Ghassempour and Helene Schulze. Four limimted edition artists' publications were produced (co-edited by Cherry Truluck):
Into the Wind with the Seeds
Composting the Canon (Raju Rage)
Entangled Roots (Francine Hajilou)
Habitat (Cherry Truluck)

Seeding the Commons was made possible thanks to support from The Gaia Foundation + the Land Workers Alliance and funding from Arts Council England + Kent Community Foundation.



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www.cherrytruluck.co.uk
cherry@cherrytruluck.co.uk