



Pist Protta

visits

Nomi's Kitchen

and a half

Monday

October 31th: Left home for Glasgow at 8.30am (DK-time)
Flight from Copenhagen-Edinburgh
Bus to Edinburgh, nice and warm weather
Occupy Edinburgh camp
Lunch at a French restaurant
Walk to Botanical Garden
Broom (gyvel in Danish) or Scotchbroom, a common plant indigenous to GB, used for brooms, wine, beer and dark green dye
4pm train Edinburgh-Glasgow, our tickets were wrong and we had to go to low level to catch the train
Arrived at Glasgow Queen Street and walked to Central
Hard rain
Train from Glasgow Central to Exhibition Centre
Walk to Nomi's Kitchen (St. Vincent Crescent)
Arrived 7pm (UK-time)
Tired. Karena went to Mother India for a Take Away
Dinner with Karena
Brought rye bread [rugbrød] and sour dough — homemade. Also chocolates and two boxes of liquorice pipes [lakridspiber]. A glass bowl as donation to the kitchen
After dinner tea
Updated each other on Saturday's exhibition project
Inspected the project rooms
Karena had a new bell (karate mouse with bell).
Good sleep

Tuesday

November 1st: Nice weather, warm compared to DK
Karena went to work.
Åse had work to do too.
J-Å left Nomi's at noon .
Walk along Kelvin river to Botanical Garden
Recognised the plant broom on the riverside
Beautiful greenhouses with weird marble statues
Went shopping and bought a swede (en svensker), kålrabi in Danish.
Karena back from work.
Late afternoon tea.
For dinner: Lentils with finely chopped raw carrot and swede,
spring cabbage salad with goat's cheese.
Karena tested her installation for Saturday's 11 exhibitions.
Åse worked untill 2am and succeeded in sending a job to print in DK.
Very tired.
Good sleep.

Wednesday

November 2nd: Sunny

Up around 8am

Cold shower — very cold (very fresh)

Karena went to work

Jesper-Åse went to CCA

Passed a sign saying Glasgow Women's Library

Met Martin at Aye-Aye, very friendly, nice bookstore

Tapas for lunch

Exhibitions at CCA, Transmission and Streetlevel

Jesper continued to Gallery of Modern Art

Åse went to Staples to buy items to use in Saturday's 11 exhibitions

Karena back from work

Late afternoon tea

Karena-Jesper-Åse went to Waitrose to buy rye flour and other special ingredients for the food for Saturday's 11 exhibitions

Squid for dinner — lemon cheesecake for dessert

Later planning the food for Saturday and working on our exhibitions

Thursday

November 3rd:

Nice weather, sunny in the morning

Jesper had porridge with cane sugar, banana, apple and sultanas,

Karena had porridge with grated ginger and honey

Åse had already eaten her breakfast (bread and cheese)

Åse made a test run of her installation for Saturday's 11 exhibitions — and

had to go to Staples again to buy more items to make it work properly

Moved a lot of things away to make room for Saturday's 11 exhibitions

Lunch with Karena at St. Vincent Crescent

The three of us went to fetch Leonora's slide projectors and other stuff to

use for Saturday's 11 exhibitions

Back at 3.30pm to check when the streetlight came on (— for Rob and Pete)

Jesper tested his slide installation

Forgot what we had for dinner

Tea and talk

Sleep

Friday

November 4th: A day of hard work
Mild, gray, rainy
Went to Waitrose to buy hokkaido græskar (hokkaido squash) for Saturday's soup
Bought smoked haddock, the fishmonger said:— Nice weather!, as we obviously did not get him he said: — Back to normal!
Perhaps when you sell fish, you prefer water
Kelvingrove Art Gallery & Museum , learned about the Glasgow Royal Asylum for Lunatics and the use of branks in Scotland
Lunch with Karena at St. Vincent Crescent
Moved a lot of things away to make room for Saturday's 11 exhibitions
Started the rugbrød (Danish rye bread) in the morning
Cleaned the rooms
Cleaned the toilet
Fetched beers
Prepared pumpkin soup
Baked treacle cookies
Fetched more beers
Checked when the streetlight came on — which was different from yesterday because of the dark rainy weather
Late afternoon formed the rye bread
Cooked potatoes mashed with smoked haddock for dinner
Dan came by with DV tapes — had a beer
Fetched wine and sparkling water (to make spritzers)
Baked the rye bread
Made individual door signs for the 11 exhibitions — and one 'Exhibition installation currently in progress'
Made quiches
Late to bed, all of us very tired
Good sleep

Saturday

November 5th:

Up early

Very nice and sunny

Beautiful light in the two exhibition rooms

Made carrot cake (Graham's)

Great Scot plain flour (flour in kilt) and Scottish butter and red Williams pears

Programme for the day and other necessary signs

Fetches even more beer

Jane arrived at 1:50pm

We were very busy

Audience began to arrive

11 exhibitions — and openings

2:00 — 2:30 pm

divided minute (60 sounds | 60 seconds)

stacked hour (60 sounds | 60 minutes) — David Bellingham

2:30 — 3:00 pm

Farvefelt / Colour field — Åse Eg Jørgensen

3:00 — 3:30 pm

the black dog runs at night — Jim Colquhoun

3:30 — 4:00 pm

Perspective and the Cloud — Karena Nomi

4:00 — 4:30 pm

Sometimes we are generating — Rob Kennedy and Peter Dowling

4:30 — 5:00 pm

There's Some On Her Palm and In the Crook of Her Arm — Jane Topping

5:00 — 5:30 pm

a person who lives in a flat might be absent — Jesper Fabricius

5:30 — 6:00 pm

Parallel Incremental Sophistication (Sausage) — Beagles & Ramsay

6:00 — 6:30 pm

Where's the Fire? — Rachel Mimiec

6:30 — 7:00 pm

Duck Soup Kitchen — Owen Piper

7:00 — 7:30 pm

The history of wrinkles in art — David Sherry

Small talk in the kitchen after the programme

Empty green bottles everywhere

Reconstructed the beds before going to Bar Lebowksi

Met with Rachel and two friends there, much noise

Went home after one drink, tea, sleep

Sunday

November 6th: Up at 9am, breakfast and lunch bag
Train to Milngavie at 10am
West Highland Way
Sunny, frost (rim), cool and crisp air
Brown ferns, fog in the hollows (lavningerne), cool in the shadows
Stone fence, Mugdock Castle, cows (skotsk højlandskvæg og Herefordkøer)
View to the highland
Walk by a lake
Welcome Walkers: On a table in a small forest, homebaked scones and jam,
bisquits, tea, coffee and honesty jar (£1.50 suggested)
Picnic on a hill, a dog tried to get some lunch too
Descended from sun through fog to Beech Tree Inn
Tea and scone
Bus from Glengoyne Distillery
Back in Glasgow at dusk, tired
Fetched Thai food, very good
Karena used her hot water bottle (varmedunk) — it warms your body if you
tie it to your back with a big scarf —
Packed our bags for tomorrows home trip
Tea and to bed

Monday

November 7th: Up at 7am
Breakfast
Karena up to say goodbye
Train to Edinburg at 8am
(Karena back to bed)
Bus to airport
Flight at midday
Home late afternoon

Rye bread (Åse's recipe)

Start the rye bread in the morning.

Use a big bowl made of ceramic, glass or plastic to mix the dough in. Do not use aluminium. Mix together:

1.25 l (5 cups) lukewarm water

Sour dough

20 dl (8 cups) rye flour — of which up to 12.5 dl (5 cups) should be coarse (whole grains or flakes). Part of the rye can be substituted with barley or wheat.

2 tablespoons salt

Leave covered (with lid or cling film)

Late afternoon

Pour one Sweetheart Stout over the dough and let it seep down into the dough (it takes 10-15 min). Then add

1.5 dl lukewarm water

3 tablespoons black treacle

Mix together and add

7.5 dl (3 cups) rye flour (of which up to 2.5 dl (1 cup) can be replaced with sunflower seeds)

2.5 dl (1 cup) wheat flour

Mix together well, put 3dl (a bit more than 1 cup) aside for sourdough and divide the rest between two large well oiled bread pans.

(— or several small ones). Leave it to rise for 2-3 hours then bake in oven (200° C) for 1.5-2 hours depending on the size of the breads.

Keep sourdough in the fridge.

Treacle cookies (Katie's recipe)

4 cups (10 dl) flour

$\frac{1}{2}$ tsp salt

2 tsp ground ginger

$1\frac{1}{4}$ tsp ground cloves

$1\frac{1}{4}$ tsp ground cinnamon

1 cup (250g) shortener or salted butter, softened

2.5 cups (6.25 dl) sugar

$\frac{1}{2}$ cup (1.25 dl) black treacle or molasses

2 large eggs

$2\frac{1}{4}$ tsp baking soda (bikarbonat soda)

Mix dry ingredients except for the sugar

Beat the fat together with the sugar until fluffy. Add treacle and beat again, add eggs one at a time beating well in between. Then add the flour little by little.

Roll the dough in even sized balls (as walnuts), place them on a baking sheet covered with baking paper. Press them flat. Bake at 325° F for 15 min or until raised and golden.

Pumpkin soup (Åse's recipe)

1 small hokkaido (or 1/2 bigger)
1 can of tomatoes
2-3 red peppers (røde peberfrugter)
2-3 onions
1 garlic clove
1 tsp tarragon (estragon)
1 bay leaf
Black or white pepper or chili
Salt
1/2 cup cream or ground cashew nuts

Clean and cut the vegetables into 1 inch squares. Put in a pot and pour water over until nearly covered. Add spices and salt and boil until the vegetables are very tender. Take away the bay leaf and blend the soup until it is very smooth. Add cream or ground cashew nuts to taste. Serve with boiled pearl barley and a green salad.

Quiche (Karens recipe)

Pastry: 100 gr plain flour [hvedemel]
75 gr fine wholemeal flour [grahamsmel]
75 gr cold butter
A pinch of salt [nip]
Approx. 4 tbsp cold water (often more)
Onion base filling: 1 large onion / Olive oil
Thyme (or other spices)
Filling suggestions: 1. Bacon (pre-fried), broccoli bouquets (lightly pre-boiled) and tomato slices / 2. Asparagus (lightly pre-boiled) and goat's cheese / 3. Soft pears sliced, thin slices of red pepper and blue cheese. (A little sliced potato (pre-boiled) is also good in general.)
Egg mix: 3 large eggs / 2 dl milk / salt (good pinch) and pepper to taste / 100 gr grated cheese

Pastry: Cut butter into cubes. Mix all ingredients together with hands — it just needs to hang together as a ball. Pack in a piece of cling film and leave in fridge for 30 minutes.

Onion base: Dice onion and fry in olive oil with spice until golden. Cool.

Prepare the rest of your fillings.

Roll out the pastry. Butter a medium sized tart pan and cover with pastry. Arrange filling (don't overfill). Beat together eggs, milk, salt and pepper — pour over your filling combination. Cover with the grated cheese. Bake 30-40 minutes at 180°C (160°C in fan oven)

Friday

December 16th: Left home for Glasgow at 8.30am (DK-time)
Heavy bags full of books and the new issue of Pist Protta (no. 70) for the book fair at CCA on Saturday
10.45am (DK-time) flight from Copenhagen-Edinburgh
Hills white with snow
Bus to Haymarket
Train to Glasgow Queen Street Station
Walk to Glasgow Central
Train to Exhibition Centre
Met Karena at St. Vincent Crescent at 2pm (UK time)
Lunch
Walk along Kelvin River to Botanical Garden
Artisan market in the big greenhouse, bought Laura's earrings for our daughters Asta and Ella
Walked back along the river in the dusk to get things ready for the evening's potlach, æbleskiver (apple pieces, a danish treat) and mulled cider
Food — chicken liver paté, ryebread, cheese, aubergine tagine, hedgehogs, Graham's other carrot cake, etc.
People — Rachel, Owen, Peigy, Gus, Anne, Kasper, David, Rob, Jess, Graham, Clara, Kim, David
Nice evening in the kitchen — which was the warmest room and where the food was
Slept well

Saturday

December 17th: Up at 8.30am

Breakfast

Karena joined us for the book fair

At CCA at 10, were asked to wait in the café

Tea and scones

Book fair tables ready, we arranged the books. It looked confusing

Karena and Åse went to find colored cloth or paper to cover half of the table

Found black paper, it helped distinguish between issues of Pist Protta and other publications

All tables ready

Book fair open

No audience

Walked to the other tables to see what other participants had brought

Lunch tickets, nice

Book fair closed at 5pm

We were asked to pack the books away as quickly as possible, so we did

Went to Wok to Walk to eat

6pm publication launches

Rob and Sarah read for an audience

Uncle Chop Chop

Slide and film show

Experimental music

Drinks in the bar with Graham, Clara, John and Deb

Walked home, carefully

Ice in the street

Heavy smell of leather (or damp burnt wood) from the Chop Chop publication

Sunday

December 18th: Up at 9am

Breakfast, lunch bag and bottles of water

Hurry

Train to Lanark

Bright and beautiful day, frosty and a thin layer of snow

Karena wore her fur rimmed hat

Walk to New Lanark

Clyde falls

Walk along the river

Many great sights

Back through the forest

Train from Lanark to Glasgow at dusk

Returned in the dark

Went to The Finnieston to eat

Very good food, Karena had game pie, Jesper had fish and chips, Åse had fish pie with baked mashed potatoes on the top.

Whisky at The Ben Nevis — first visit to whisky bar — traditional jamsession

A beer and a whisky are a pair (et sæt)

Uplifted and tired

Home to pack the bags

— and to sleep

Monday

December 19th: Up at 7am

Breakfast

Karena up to say goodbye and go to work

Train to Haymarket at 8am

Bus to airport

Flight at midday

Home late afternoon

Gray, wet and dark

Programme October 31st to November 7th

Monday Flight — Walk in Edinburgh — Arrival in Glasgow
Tuesday Walk along Kelvin River — Preparing our own exhibitions for Saturday
Wednesday Meeting at CCA/Aye-Aye — Seeing exhibitions — Preparing our own exhibitions for Saturday
Thursday Preparing exhibitions and food for Saturday
Friday Kelvingrove Art Gallery & Museum — Buying, cooking and cleaning
Saturday 11 successive half hour exhibitions alternating between two rooms at Nomi's Kitchen
Sunday Milngavie — West Highland Way
Monday Leave

Programme December 16th to December 20th

Friday Arrival — Gathering at Nomi's Kitchen, potlach, mulled cider and æbleskiver
Saturday CCA Book fair
Sunday New Lanark and Clyde falls
Monday Leave

Pist Protta visits Nomi's Kitchen 2 and a half
Karna Nomi / Jesper Fabricius / Åse Eg Jørgensen
Space Poetry, 2011
Booklet and photo-appendix
www.nomiskitchen.com
www.spacepoetry.dk