新食聞
NEWS FOOD

UNFORTUNE COOKIES CREATIVES IN THE PANDEMIC

Fortune cookies for spreading fortune;
Unfortune cookies for the connection in the unfortunate pandemic.
One cookie connects to one creative mind,
Shall we see how many connections can a pandemic lead to?

News Food: the Unfortune Cookies

by Cindy Ho Yee CHAN and Heinrik Chak Kwan NG in Hong Kong

Each package of News Food cookies contains a number of variations that each represent the response to pandemic from a Hong Kong creative practitioner. By sharing the cookies with other creative individuals, views and emotions towards the post-pandemic are distributed and thus fosters interdisciplinary connections.

What is "News Food"?
Food design that transforms and distributes real-life news and stories as edible pieces.
Research question of this project:
How can discursive food design ignite cross-disciplinary creative collaborations by drawing connections from the shared experience in the post-pandemic?

Don Mak
ig: donmak

"The City Observer Cookie"

Before anyone can digest the reality, we already land on the wonder.

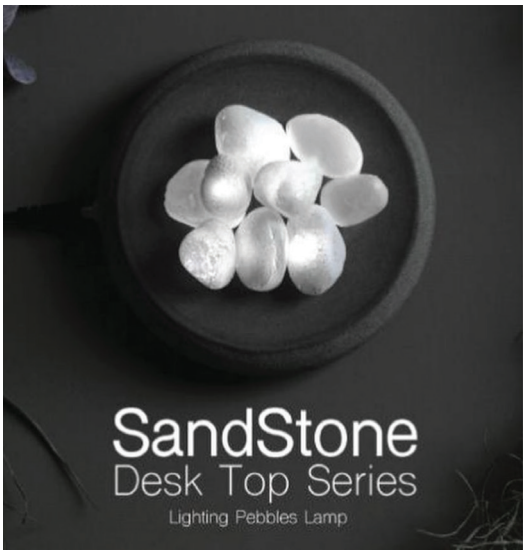
Never having lived outside of Hong Kong, the reality led Don Mak to observe another city and immerse himself in a brand new culture yet familiar for him. Experiencing prolonged quarantine during the pandemic in London, Don Mak performed the flexibility of a typical Hong Konger by shifting his workflow adapting to remote work from Hong Kong. Just like the "City Observer Cookie" that depicts a person holding a pair of spectacles, with his feet on British shortbread and his head in the taste of Hong Kongese "雞仔餅" cookie.

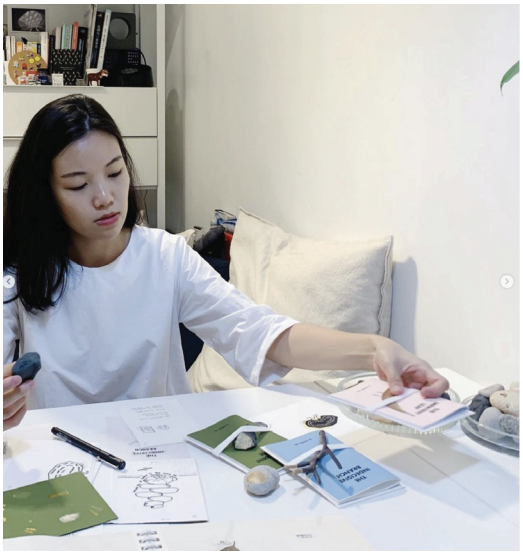
Joseph Wan
fb: Ho Fung Wan

"The Fibonacci Sequence Cookie"

Product Designer Joseph Wan believes a better world is accumulated from each tiny step.

With this belief in mind, Joseph created numerous fidgets aiding everyday issues in the pandemic. Meanwhile, he has a passion for generative design, dreaming that one day he would be able to bring this technology to the stone craft product he designed, merging craft with technology. In the world of baking, "The Fibonacci Sequence Cookie" offers a generative design inspired edibles by mimicking stones with cookie dough, organised in the Fibonacci sequence. Let's taste the flavour of these accumulated "stones"!



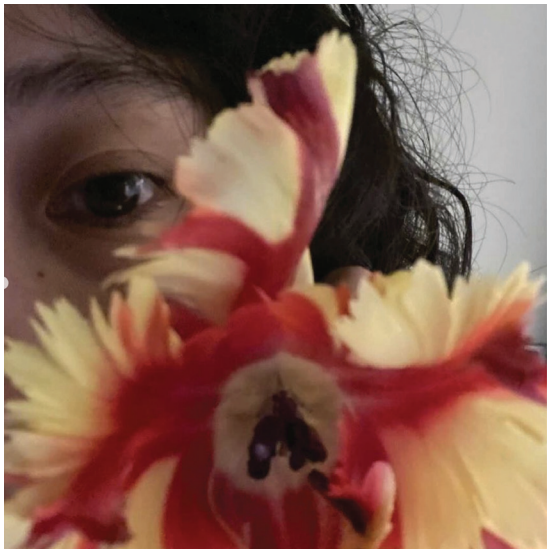


Uuendy Lau
ig: uuendylau

"The Footsteps of Stonie"

Inspired by nature, Designer Artist UUendy Lau connects with the green plants and the blue sea in her Ping Chau residency.

In her creation, UUendy seeks to develop a friendship with nature. While staying at home during the pandemic, she creates illustration books about her connection with the stones, leaves and branches she encountered in Ping Chau. She turned each stone and natural object into living beings by projecting her journey of seeking confidence and peace. In the fiction of cookies, one of her stones rolled over the dough to let us appreciate the taste of its footsteps.



Yiki Mok
ig: do.undo.redo

"The Grass"

Known to be unknown: fate in flux from
free-flowing faces of flowers

The petals and the leaves are the mediums of Florist Yiki Mok, who seeks to listen to nature through her creation as a dialogue. Yiki displays the ephemeral beauty of nature with her bravery to embrace uncertainty. In baking, "the Grass" unfolds naturally in the process of baking as the dough melts in the heat, exposing salt flakes within. Are you brave enough to taste the uncertainty?

KATIE HO
ig: katiehowalking

"Cookie Landscape"

How many landscapes can you find in your family?

To artist Katie Ho, beauty is in every corner of our homes. Not only from the texture of a cucumber, but also the stack, or mountain, of clothes from your washing machine, she finds unique beauty and joy wherever she lives. Especially in the pandemic, she described these scenes as "do mestic landscapes". Would a cookie landscape with the flavour of domestic detergent remind you of the scenery in your home?

Note: The kitchen made a very different version in its second batch, which is the one in your box.

Niko Leung
ig: _nikoleung

"The Flour Crossing"

Niko Leung's designs are traces of her conversations with materials.

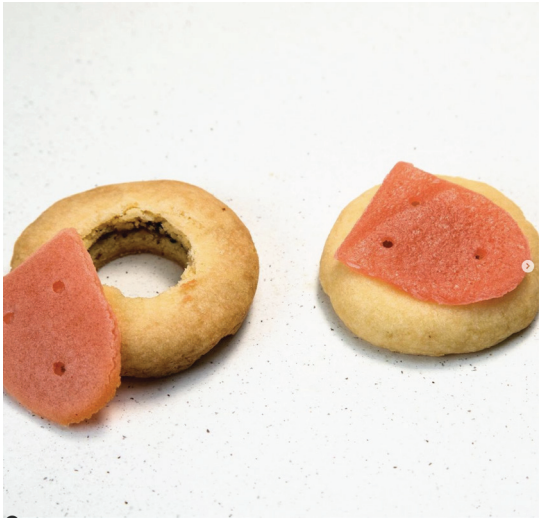
Unexpected outcomes from material experimentation often inspire designer Niko. For instance, she once sanded her porcelain work incidentally; however, she was amazed by the soft texture of the finishing being like coloured-pencil traces. She strives to create materials from raw soil from construction waste in the pandemic. In the world of cookies, flour is the raw soil of baking. How might the mixture of different flour generate unexpected flavour and mouthfeel?

Leow Draw
ig: leow_drawing

"Faces under the masks"

Sketching the marks our times.

How can we capture our memory more than photography by drawings? Leow captures stories by his lines. Starting from the pandemic, he has been drawing the faces of Hong Kong people each day. The "Faces under the masks" use lines to record everyday look in the now; each face is similarly masked, but they are all unique beings underneath.



含蓄
ig: humchuk

"The Mask Cookie"

Masked you, masked me, him and her.

Inspired from stories of inner selves, artist Hum Chuk's illustration resonates with every struggling or tumbling mind. However, no emotional states are negative or positive to him. His works are not to praise or to criticise any emotions, but only to celebrate everyone's unique being in resonance, that no inner state of mind is weird. So under the mask, how do you find the taste of your inner self?

Jerry Ng
ig: belowshelter

"Noise to Silence"

For a video artist of protests, who would have pictured the now...

Who would have imagined the silence after the pandemic from the shock in 2019? So the blank and silence become Jerry's new source of inspiration. In this empty dark scene, the "Noise to Silence" cookie invites its' eaters to taste the bitterness within this journey.

Note: The Kitchen made the second batch in sugar icing, plus its only for outlook and its not the original, therefore it is excluded in your box.

Vol. Trial 2021 Deep Food Presents

新食聞

NEWS FOOD

For more information of the projects, please find the final presentation deck in this link:

t.ly/KyBl

For complete process, please refer to this link:

deepfooddesign.com/learning-log

Thank you for reading and eating :)