

Human Invasives Interactions

-involves the study, planning, and design of the interaction between people and invasive plants and animals

Invasive animals are successful at growing in our changing urban habitat. Instead of spending limited resources on eradicating invasive species, what can we do once we appreciate them as a technology of renewal resources?

In the current trend of makers, 3d printers and self-taught inventors, perhaps it's time we also remodel the idea of 'harvesting from nature'? Can we allow ourselves to invent how we consume our invasives species, rather than outsource to experts, food industries and supplement companies?

What if activism was performed by eating to control populations as opposed quietly abstaining?

Naturatarians

Naturatarianism –eating the bi-products of 'nature' to increase biodiversity challenges moral, ecological and nutritional implications of battery and monoculture farming.

Lisa Ma in collaboration with Timelab bring together a collection of tools from the Naturtarians, experiments, prototypes and stories from these tinkers of nature. The reports and collections are showing at Vooruit throughout Possible Futures Festival. Our Naturtarian experts have special permission to edit and change as we progress so watch out for any changes!

The Speculative Goose Recipe:

The Canada Goose is territorially aggressive to smaller species and contributes to soil erosion. The annual summer mass culling of the invasive Canada Goose is a municipal hidden procedure. This summer 2000 animals were caught, individually injected with a poison and incinerated at public costs.

The Speculative Goose Recipe is a growing collection of 'speculative recipes' with the participation of top chefs to devise menus from the mythological invasive Canada Goose. Depopulated annually by the government, the mouth-watering but constantly unavailable goose causes immersive mass-experiments for hungry Ghent restaurant-goers.

Very Invasive Cocktails:

'Wrinkle rose' (*Rosa rugosa*) is a very invasive plant in Belgium, their flowers are scented, dark pink to white, 6–9 cm across, with wrinkled petals so are commonly called 'wrinkled roses', cultivated for thousands of years in Asia for pot-pourri. Their rosehips resemble tomato, often called "sea-tomato", are highly nutritious:
Vitamin C L-ascorbic acid - (*Rosa rugosa* is one of the highest plant contents
Antioxidant lycopene)
Vitamin A and B
Essential fatty acids
Antioxidant flavonoids

On the October 15th there will be a invitation only Launch of the Food Council. For their VIP event, Back Stage Kitchen chef Lut De Clercq is collaboration with us in a Naturtarian harvest for inventive alcohol beverages with the invasive *rosa rugosa*. Eva de Groote will be representing the The Naturtarians and introduce Human Invasive Interactions in the event.

Knotweed Cake:

Japanese knotweeds (*Fallopia japonica*) are one of the most invasive species in Europe. It is especially problematic in The Lower Countries, by growing along canals, reducing the water flow and therefore increasing the likelihood of floods. Japanese knotweeds are the only species that have been recognized as "impossible to eradicate" by the ecological department of Provincie Oost-Vlaanderen.

Japanese knotweeds taste like rhubarb and have a high concentration of the anti-aging ingredient in grapes: resveratrol.

In collaboration with Julie Stampaert, the cake artisan and entrepreneur of the famous Julie's House, we're proud to present 'Knotweed Cakes', served for public consumption in Vooruit café throughout the festival.