

LEFTOVERS SERVED ON A PICNIC TABLE PYRAMID

In the 1960s, European Union farming subsidies added a butter mountain, a milk lake and a wine lake to the European landscape. Now, there's a new landmark: artist Martijn Engelbregt has built Rest., a huge pyramid made of picnic tables where he'll serve you surplus food garnished with weeds.

Engelbregt was asked to develop an art project for the summer arts festival Beelden op de Berg in the Belmonte Arboretum in Wageningen, a small university town east of Amsterdam.

'I was musing on a suitable project while cooking, and I noticed how much food gets thrown out, even in my own household. So I started thinking about surplus food. Apparently twenty-five per cent of what gets produced goes unused. I wanted to channel some of those surplus streams, and serve them up, as a playful comment on the situation,' says Engelbregt. And so Rest. was born. The name refers both to the Dutch word for leftover, *restje*, and the English meaning of 'rest' as in relaxation. 'And I kept noticing all these roadside signs where the word

restaurant was abbreviated in the old-fashioned way: "Bar-Rest.", "Hotel-Rest.".'

Each of the planned five Sunday mornings begins with a 'weed searching adventure trail', where local experts will help you identify the edible wild plants in and around the Arboretum. All findings will be cooked later by food artist Miguel Brugman and served as a 'lunchdinner' at 2 pm. 'We also go by market stalls, local bakeries and other small shops to collect ingredients,' explains Engelbregt, 'and we have good connections with local garden allotments too. Sadly, bigger shops like HEMA and Albert Heijn usually don't contribute.' Brugman then uses these leftovers to prepare innovative dishes like bread lasagne and blackberry-muesli puree before 'dotting everything with edible wildflowers.'

Originally, the idea was to use leftovers from private households as well, but that proved too tricky with the food inspection services, who gave them enough of a hard time as it was. 'They sent us an official warning for creating a health risk at the opening since we had



placed uncovered food under a tree for about five minutes. But if it was in fact so dangerous, you can't help but wonder why they didn't say anything at the time.'

Engelbregt says the project has already inspired change in his own home food management: 'I used to buy rucola for my salads, now I just pick some roadside dandelion leaves.'

Book now: www.the-rest.nl.
Reservations still available for 20 July
and 21 September.