

THE ARTIST

- Wu Mali (b. 1957, Taiwan) is an artist and Professor at the Graduate Institute of Interdisciplinary Art, National Kaohsiung Normal University (NKNU), Taiwan. Wu graduated from National Art Academy Düsseldorf, Germany, in 1985.
- Her practice focuses on the acts of food preparation and consumption. In her artworks, cooking, eating, tasting and sharing are examined and applied as processes of social change. She treats artmaking as a means of highlighting connections between art and society and views her projects as a form of social critique.
- Previous exhibitions and collaborations include *Art as Environment—A Cultural Action at the Plum Tree Creek* (2010–2012), New Taipei, Taiwan, jointly produced with Bamboo Curtain Studio; and *The Sweeties* (1999), which was presented at the 3rd Asia Pacific Triennial of Contemporary Art (APT3)/Queensland Art Gallery of Modern Art.



THE ARTWORKS



《旗津本事：旗津的帝國滋味》

CIJIN PÚN-SŪ: CIJIN'S TASTE OF EMPIRES
2022

Video, single channel, sound, 18 min
Singapore Biennale 2022 Commission

- **MEDIUM:** This artwork includes a video of the field study and performative project, and a one-day public engagement programme.
- **TECHNIQUES/PROCESSES:** The artist Wu Mali explores how food offers new ways of looking at a place, its people and their lives. Wu worked with Graduate Students of Transdisciplinary Art at the National Kaohsiung Normal University (NKNU) to conduct cultural research on the community and history of Cijin through its food. They recorded interviews with the residents, who shared about their food and personal stories. Wu and her students mapped out where the participants were from by tracing the origins of the ingredients and spices in the recipes that they shared. The outcomes of their field study and interpretations of stories performed by the Graduate Students were condensed into an 18-minute video shown in the installation. As part of her artwork, Wu also developed a public programme, *What is Taste?*, in which participants share their *popiah* recipes and explore the history of this popular dish.
- **IDEAS/INSPIRATIONS/CONTEXT:** Cijin is an island district in Kaohsiung City, where Wu lives. With its strategic location near one of the largest harbours in the world, Cijin is a maritime hub that is home to a diverse, multicultural community.

DID YOU KNOW?

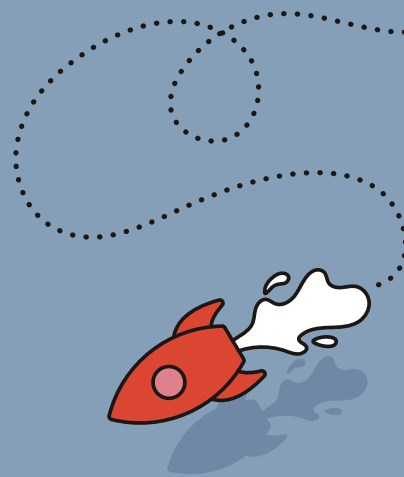
1. Cijin Beach (旗津海水浴場), which is shown at the beginning of the video, is known for its 1.5-kilometre stretch of black sand, found at the island's north-western corner.
2. The Shacha sauce is versatile and can be used in the following ways:
 - barbeque meat rub
 - seasoning for stir-fry
 - dipping sauce for hot pot
 - soup base

Artist Folio – MEETING NATASHA

SECONDARY:

HISTORY

GEOGRAPHY



ACTIVITIES AND QUESTIONS

PRE-VISIT

- Where are Kaohsiung City and Cijin located? What do you think is unique or interesting about their location?
- Based on your understanding of Singapore as an international port, list down the possible cultural similarities between Singapore and Cijin, which is located next to the Port of Kaohsiung.

DURING YOUR VISIT

Watch the 18-minute video.

- How do you feel after watching the video?
- How has your perception of food changed after watching the video?

POST-VISIT

每個味道的背後都可能有個故事，它傳承著那無法言傳的，對於家與鄉的記憶和想望。

There may be a story behind every taste, which carries the unspeakable memory of and longing for home.

- Pick one of the following pair of dishes and list their similarities and differences, such as cooking methods and ingredients:
 - *Ais Kacang* (Ice Kacang) and *Bingsu* (Korean: 빙수)
 - *Katong Laksa* and *Penang Laksa*

FIND OUT MORE

- Wu Mali. "Wu Mali – NTU Centre for Contemporary Art Singapore." NTU Centre for Contemporary Art Singapore. N.d. <https://ntu.ccasingapore.org/residency/wu-mali/> (accessed 21 October 2022).
- Wu Mali. "Interview with Wu Mali." Asia Art Archive. 1 November 2010. <https://aaa.org.hk/en/ideas-journal/ideas-journal/interview-with-wu-mali> (accessed 21 October 2022).
- Power Institute. "Wu Mali, Mending the Broken Land with Water." YouTube video, 1:05:59. 5 November 2021. <https://youtu.be/DTXQzlh4Hrc> (accessed 21 October 2022).