

RAW AND COOKED EARTH AND FOOD

*..... Praised be You, my Lord, through Sister Water,
who is very useful and humble and precious and chaste.
Praised be You, my Lord, through Brother Fire,
through whom You light the night,
and he is beautiful and playful and robust and strong.
Praised be You, my Lord, through our Sister Mother Earth,
who sustains and governs us,
and who produces varied fruit with coloured flowers and herbs. **

Water, Fire, Earth, Air, the elements for which Saint Francis sings praises to God are the protagonists of the encounter and challenge between archaic man and nature's elements.

Man has become « adult » and creator when he learned to manipulate the earth, the stone, when he was able to dominate fire and tame water.

Man touched the earth, manipulated it, shaped it and adapted it to his needs with water's help.

Then he was helped by fire and water which he had now tamed, to cook earth after drying it, and created terra cotta. And Man, that already for long fostered intimacy with raw earth for a long time, began to surround himself with objects in « cooked » earth, useful to its daily life, and made by him.

To feed, Man moved from raw to cooked and, beyond the pleasure to experience food with his mouth, Man learned the pleasure to manipulate it first with his hands, to experiment kneading it, slicing it, overlaying it, and to explore the shapes, textures and colours of his dishes.

Raw and cooked food, raw and cooked earth, thanks to fire and water, have always been closely related in the history of Man.

The designer who today will be able to venture deep into this relationship will find himself in a land of dense and archaic thought and creation in which the designer nowadays still has things to experiment and tell.

By finding himself in proximity with the origin of these ancient and fundamental things, I'm convinced that the designer and Design can only give the best of themselves.

Pierangelo Caramia

Ceramic and food are a lively couple that triggers my sensibility as a culinary designer through the potential of multiple approaches :

The origin, the earth that gives organic matter to ceramics and its substrata to food production, thus feeding earth.

The circular movement of a plate rising from the potter's hands, and of the dough kneaded by those of the baker, the piece of meat roasted on the spit, licked by the flame, and of which the precious juice is collected in glazed pottery...

Ceramic and food, two ancestral activities, distinct or intertwined, constantly revisited and always contemporary in that they touch our senses at their deepest aspects.

To taste bread of sprouted wheat from fertile land, then pushed onto the oven's floor made of baked earth itself.

Brings to our mouths a rough terra cotta bowl filled with milk reminiscent of the maternal breast.

*We met each other, we reorganised each other
We lost sight of each other, over and over again
We refound each other, we separated,
Then we kept each other warm*

From the song « Le tourbillon », interpreted by Jeanne Moreau in 1962.

Marc Bretillot