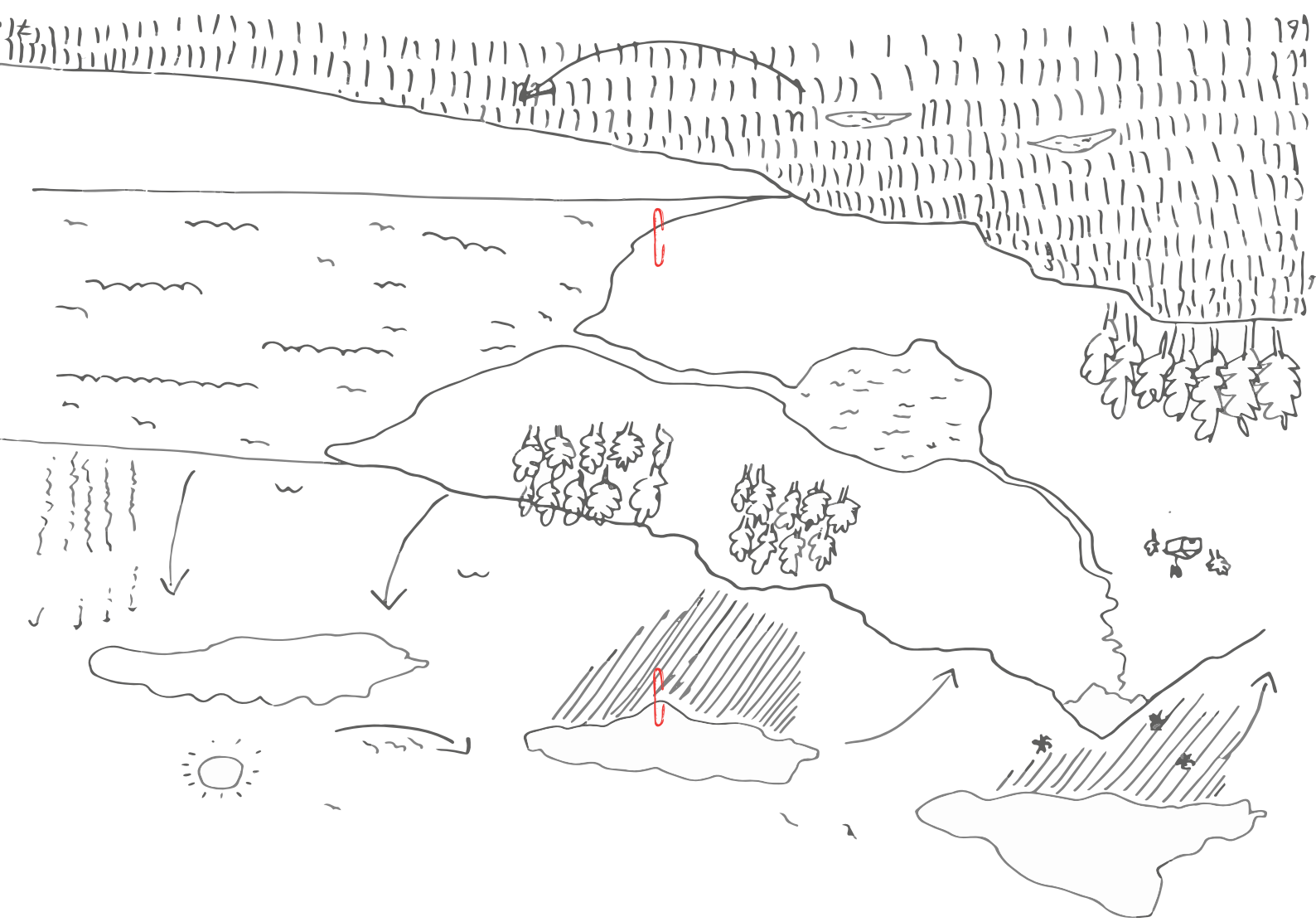
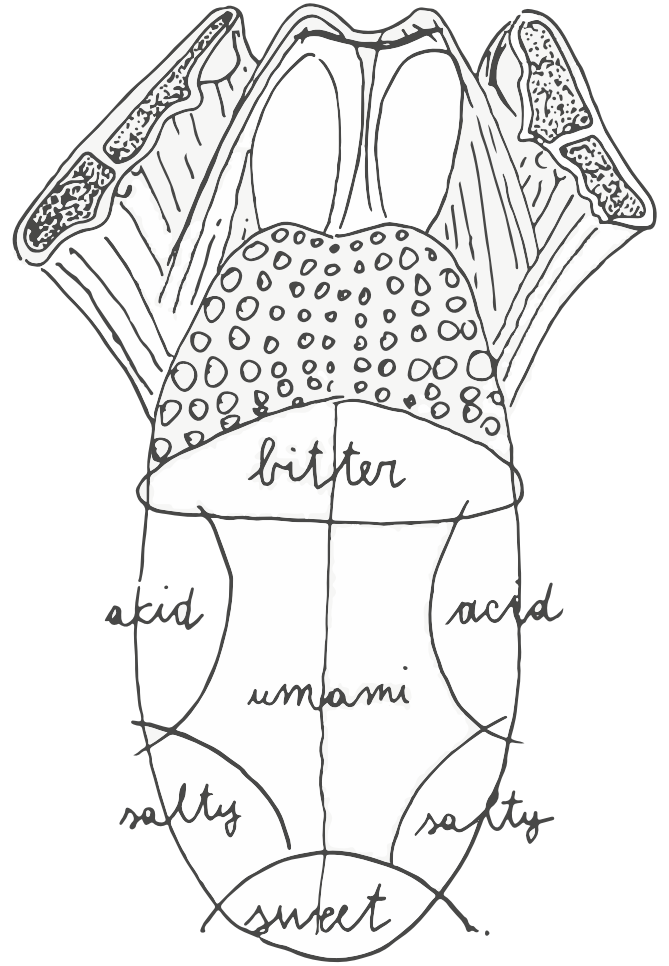


Tasting Book

2021

Andreoletti – Berra – Yli-Vakkuri





For Native Art Department International
Protection Spells at MOCA Toronto
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Recipe: Faux S. Pellegrino from tap water

A 10 litre batch of faux S. Pellegrino will require the following ingredients:

- 0,92 g Table salt
- 5,7 g Epsom salt
- 4,8 g Plaster of Paris (Gypsum)
- 1,5 g Chalk

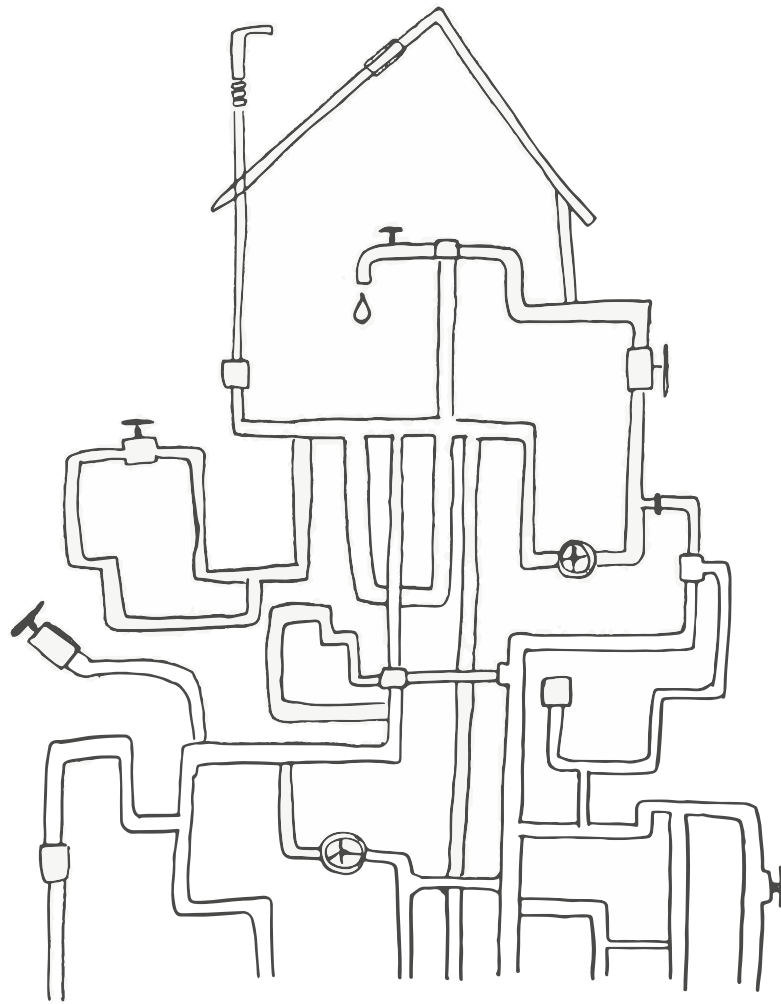
Add 1-2 g of the mixture per litre of cold water and carbonize it. Give it a shake and let it settle for 20 min. The spring water from San Pellegrino Terme commune also has carbon dioxide added to it, so this part of the process is the same. Minerals can be sourced from pharmacies and brewery stores.

You can replace chalk with an equal amount of pulverized marble, limestone, or travertine but consuming stone dust is hazardous. However, we are not sure which is more hazardous: passing a busy city centre, or consuming stone dust.

How to: Taste with skin

Spicy peppers and sauces such as Sriracha can feel painful on your tongue. What is the relationship between what you feel inside your mouth and on your skin? For this experiment you need a dab of Sriracha sauce and a table knife. Use the knife to rub the skin of your forearm until your skin breaks and you feel a burn. Rub some Sriracha on the bruise, wait a while, and then lick it up with your tongue.

- How would you describe the difference between the two sensations?
- How long can you remember the taste?
- Where does your mouth end and your skin begin?



Hydrosommelier tasting process in four steps

1. Make sure you haven't smoked or eaten in the previous hour.
2. Obtain at least two waters from different sources. For example: different houses, floors, regions, or bottled water brands. Pour them into glasses (preferably transparent).
3. Visual analysis: observe them and see if you already notice any differences. If the water is sparkling, check the size and spread of the bubbles.
4. Taste the first water. Take a small sip and let the water make contact with all of your taste buds. What are the initial flavors? What flavors come next?

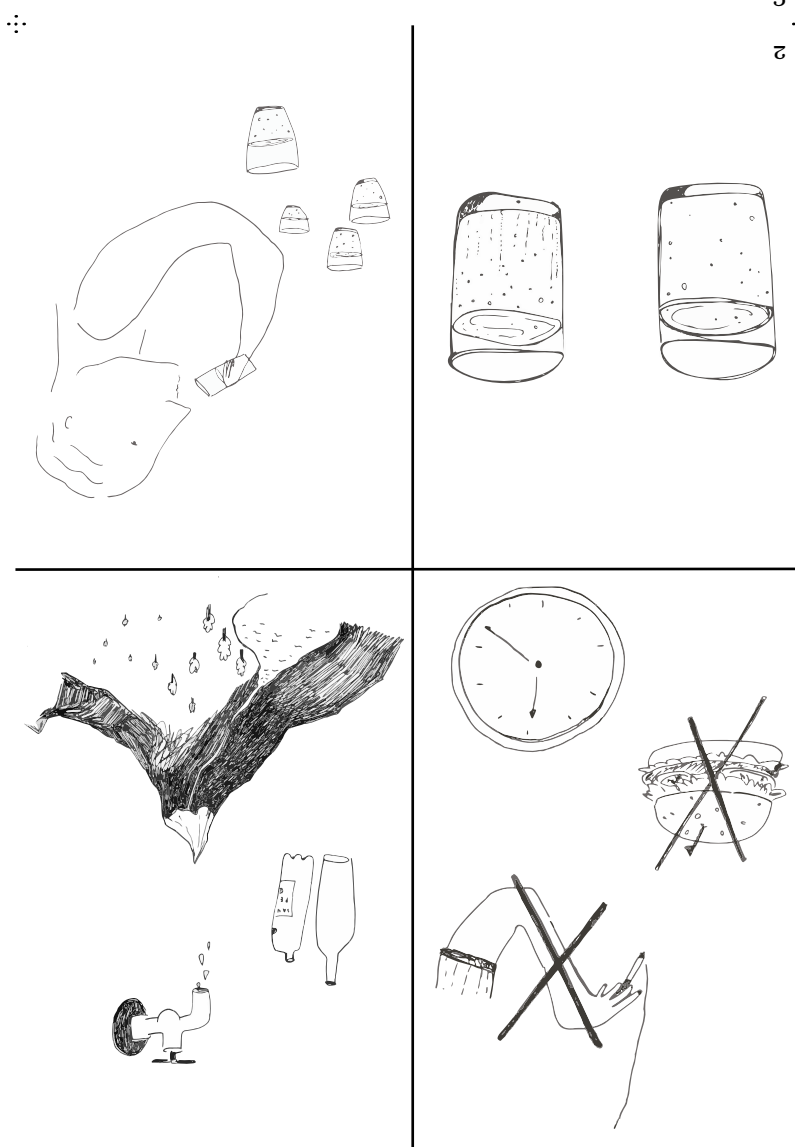
Compare it with the second glass, and continue like this for all of your samples.

Our palate can perceive the mineralization of the water, its pH, and the amount of dissolved carbon dioxide. For a perfect tasting, hydrosommeliers recommend a temperature of about 10°C for sparkling water and about 12°C for still.

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- Leave a glass of tap water standing overnight. The small amount of chlorine, used in its chemical purification will evaporate. Compare the taste of the prepared water to freshly poured tap water.
- Test how much salt you can add to a glass before it becomes undrinkable.
- Form a cup with your hands to use for drinking. Can you hold water in your hands long enough that you can sense their taste in the water?
- Invite your friends or neighbours for a tasting. Ask them to bring their tap water with them in a glass jar. Select a base taste, and pour a glass from each source. Taste and compare the different sources. Can you identify your own?

How to: Enjoy tap water



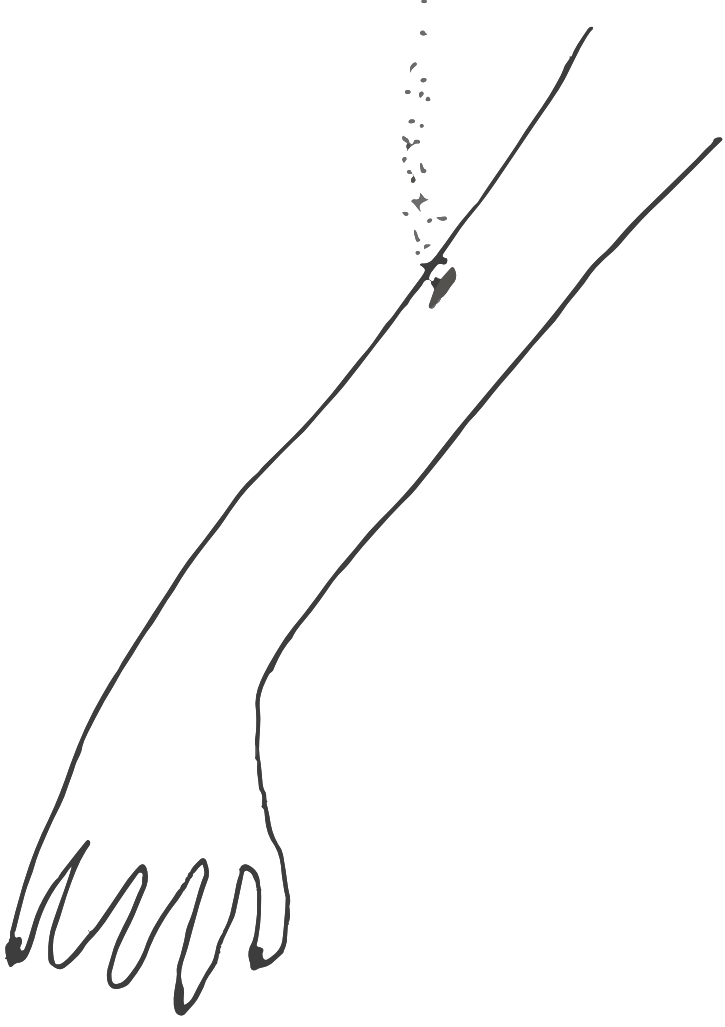
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What is tasting?

Tasting is a process of comparing two or more ingredients to each other. It has its roots in touching: something external touches us, and we perceive it with our body. The sensation depends on your mood, the company we are in, and how the substances are served. Tasting something familiar, like our daily drinking water, is difficult because we have grown accustomed to it. Learning to taste what we drink is useful for developing awareness of our habitat and how it is changing. However, tasting becomes a privilege when there is a lack of resources.

Most drinking water starts off as rain. Rain is affected by everything it touches: the atmosphere, plants, infrastructure, humus, and stones. When it passes through the soil it becomes groundwater, which can be accessed through springs. Most often, groundwater is processed by pumping stations and it is affected by chemical treatments. Nevertheless, every water source has unique properties and each water tap produces a specific taste.

The taste is a documentation of the encounters that the water has experienced.



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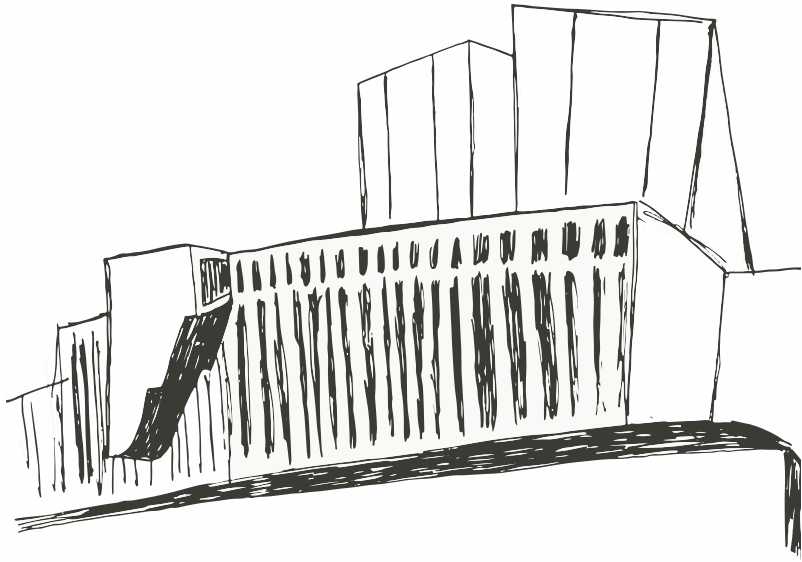
Useful links

Mineral Water Atlas of the World
by Marcel van der Perk and Ida de Groot
mineralwaters.geo.uu.nl/world.php

DIY Carbonated Water (2021) by MN D.J.Y
youth.be/kjOhVGDVmcU

Association of Mineral Water Tasters (Italy)
degustatoriacqua.com

Mineral waters à la carte (2012) by Martin Lersch
khymos.org/2012/01/04/mineral-waters-a-la-carte



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