



KELDER is excited to announce ***Multiplex*** - a durational project by ***Carl Gent*** that consists of sculptural works, which will be activated at specific times during a series of performances and events this summer. Through the process of making absinthe, the sculptures take on a duality; as both art object and tool for production. A space is created in which the works gesture towards the cultural and geographical associations surrounding the consumption of absinthe, contesting perceived truths and non-truths, opening up towards our theological concerns regarding poisoning and final judgement.

Traddutore, Traditore (a new translation)

2014-7

First maceration of absinthe with glass demijohn, vodka, grand wormwood, green anise, sweet fennel, coriander seed, lemon verbena, star anise, fennel seed, sage, altered rubber bung with headphone speakers, mp3 player and recording of Skeeter Davis' The End of the World.

Testing the Receptor Affinity

2017

Distillation of absinthe with copper still, hot plate, rye flour paste, plastic tubing, water, ice, drinks dispenser, hydrometer and timer switch.

Shrew Tree

2017

Second maceration of absinthe with 2L glass bottle, absinthe distillate, petite wormwood, white wormwood, Russian wormwood, hyssop, lemon balm, headphones, mp3-player and sound recording from Fukushima Daiichi nuclear disaster.

Contagion heuristic

2017

Drinks container, water, ice, absinthe glass, sugar cube and gold-plated absinthe grille with cut-out structural formulae of thujone and THC.

Multiplex

2017

Paint on wall, digital print on tracing and plain paper, drying of grande wormwood stalks, timber, pestle and mortar, digital scales and performance residue.

Shrew Tree

Second maceration of a two-litre quantity of absinthe distillate with accompanying dinner and discussion on poisoning.

Menu

Fresh bread with grand wormwood

Za'taar oil with fennel seed and coriander seed

Petite wormwood salad

Mugwort (Russian wormwood) soup

Pierogi with sage butter

Honey glazed carrots with hyssop

Lemon balm cake

Star anise ice cream

Lemon verbena tea

Iced water with sweet fennel

CARL GENT MULTIPLEX

first maceration 14 July
distillation 28 July
second maceration 18 Aug
culmination 01 Sept

KELDER was founded as a non-profit organisation by Rudi Christian Ferreira and Adriëne Groen in 2016 and is generously supported by Mercer & Co.

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