

## Notes from banished? productions' "TACTILE DINNER CAR"

Futurist cuisine was launched by F.T. Marinetti from a little radio microphone on the table of the Penna d'Oca restaurant in Milan in 1930. Culinary experiments and lively debates that ensued in the press culminated in *La Cucina Futurista* (*The Futurist Cookbook*) in 1932. Authored by the "caffeine of Europe" (Marinetti) and "a saucepan always on the boil" (Fillia), this brash assemblage of manifestos, ideology, polemic, descriptions of banquets, and recipes extended Futurist performance to new thresholds of zany illogic and sensory riot.

Much Futurist writing on food was a critique of satiety and its dulling consequences. The first step in Futurist gastronomy was to separate hunger and nutrition from the pleasure of eating, to dissociate food as fuel from food as art. From a Futurist perspective, once food hits the lips and vanishes down the hatch, the event is over before it has been experienced. The second step was to extend the gastronomic experience by staving off satiety. Futurists advocated light food, structured eating events around small units like the mouthful, and eliminated or delayed swallowing.

The Futurist love of machines and industrial materials can be seen in the scientific instruments (ozonizers, ultra-violet lamps, electrolizers) proposed for the kitchen-laboratory, the prediction of future "nourishment by radio" (the essence of the best dinners would be broadcast by radio waves), the use of the phonograph player as a lazy susan, and the flavoring of food with steel.

Exploiting all the means of promotion for which the movement had become famous, Marinetti and his coterie made Futurism edible. Long out of print, *The Futurist Cookbook* occasionally appeared in lists of ever more remote "applications" of artistic ideas that had outlived the glorious early years of the Futurist movement. Yet, in many ways Futurist cooking, much of it still worth eating, was the ultimate art of the concrete and very apotheosis of Futurist performance theory and practice.



### A LA CAR(TE) MENU

#### THE CHOSEN – 4 tickets

A critter destined to be sculpted for your gullet

#### DUPLICATION – 4 tickets

1x1= 1 smashingly tasty duplicitous treat

#### PRELABIAL EXERCISE – 2 tickets

Don't be afraid to excite your enamel!

#### LIBYAN AEROPLANE\* – 4 tickets

Delivering a bomb of sweet explosive flavor

#### THE MANOEUVER – 4 tickets

A dancing robot waiter could save your life

#### ANOSMIA STIX – 3 tickets

Flavors: Basic + Meat or Vegetarian

Italian Flavors that won't require your nosing about

#### THE SUSHI INJECTURE – 3 tickets

Wonderfully liquid, magically sushi

#### OX IN THE COCKPIT\* – 4 tickets

Toasty with a chance of unidentified flying meatballs

#### (FOOD) FETISH – 2 tickets

This dish requires a smartphone and discretion!

#### BLACK & WHITE\* – 3 tickets

Contrasting free-form arabesques of cream and ash

#### BATTAGLIA\* – 2 tickets

An exquisitely visual assault on your ears

#### DEVIL IN BLACK KEY\* – 3 tickets

Served with yolless precision

#### BETWEEN HUNGER | BOREDOM – 3 tickets

How will you cross that line?

#### PALATE CLEANSER – 1 ticket

Just inhale and follow the sound of Futurotaste

\*Prepared from the Original Futurist Recipe

### HOW TO ORDER

Come at your selected reservation time and obtain your set of 10 tickets. Purchase additional single tickets at box office.

The host/ess will be able to help with any food concerns you may have

Each dish is priced at a number of tickets. Order & pay for your selection at the car one dish at a time. As a group you may order multiples of the same dish at one time.

Post pictures and leave messages on [facebook.com/banishedproductions](https://www.facebook.com/banishedproductions) #tactiledinner on twitter/banishedpdtns to begin a dialog with us about your experience!

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Excerpted from her article "Edible Art," *Artforum*  
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