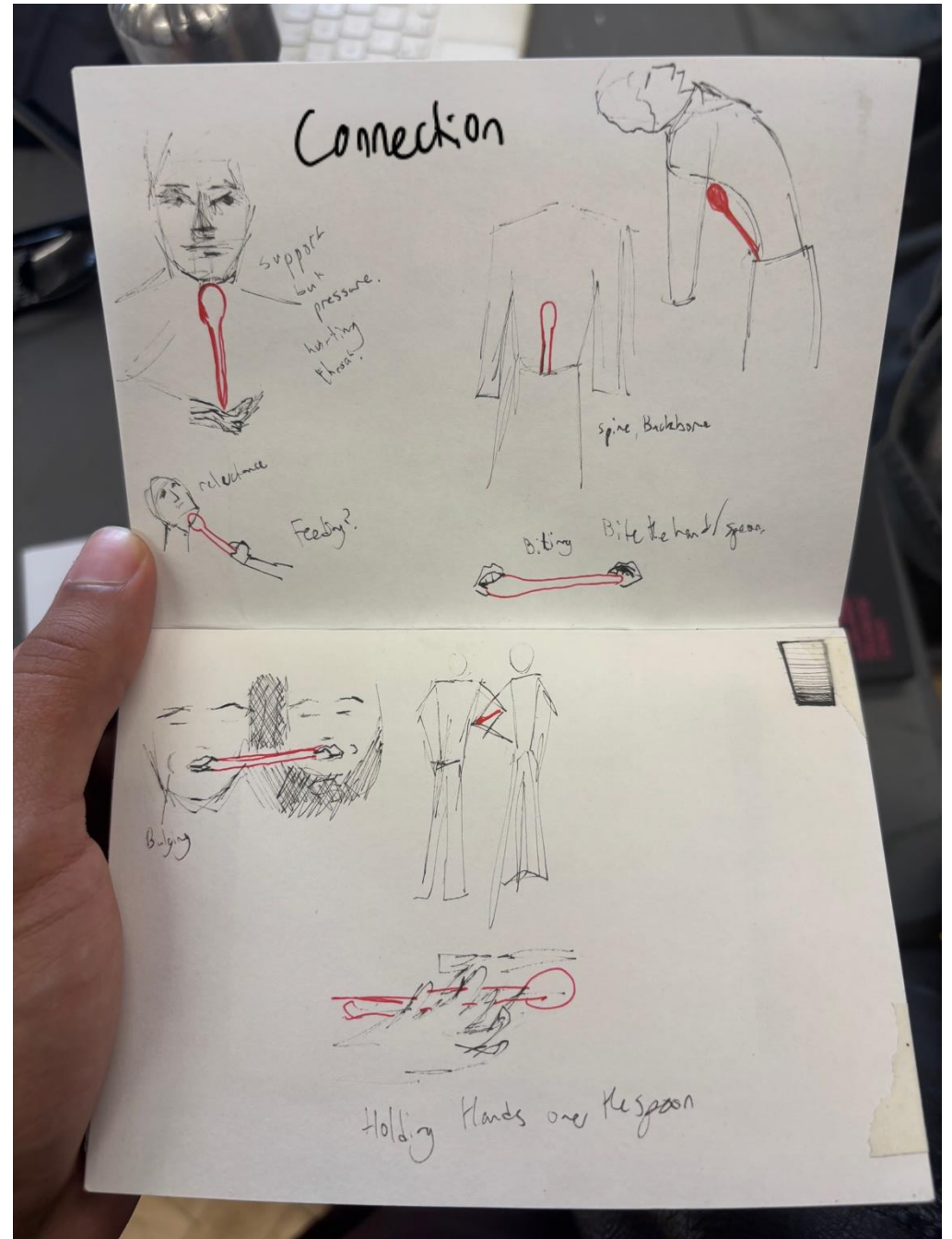
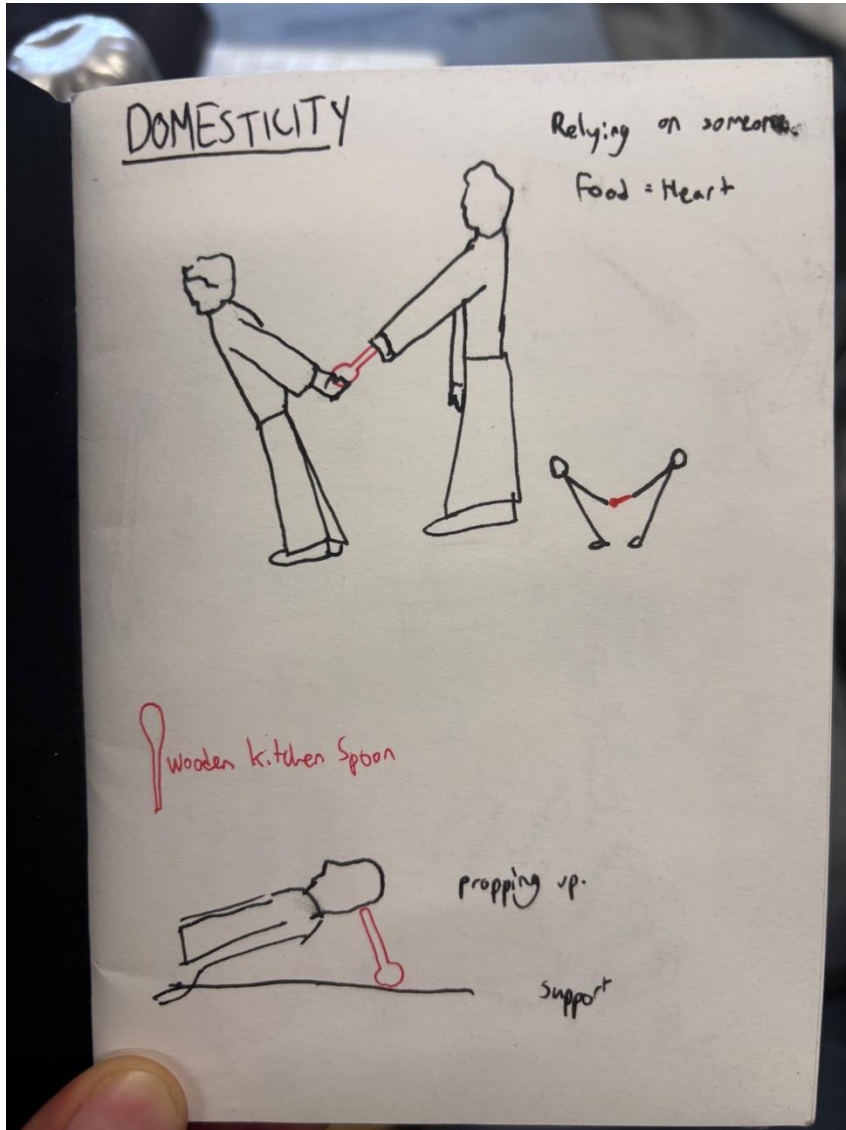


Part 3 Unit 4  
Foundation in Art + Design  
Fashion Communications  
Nihal Kumar

Thinking  
about  
DOMESTICITY

placing  
on  
the body





Kitchen Utensils

On the Body...





Experimenting  
with  
tin foil — domestic  
connotations



Collaging



Too  
ABSTRACT



60's Adverts  
visual impo of domestic spaces

## 'The 1950's Kitchen' by Kathryn Ferry



THE 1950s KITCHEN



pressure that increases the boiling point of water inside. That high pressure then forces the super-heated steam through the food, cooking it much faster than usual. The basic principle had been known since the seventeenth century but old-fashioned 'digesters' were too large and heavy for everyday use. Post-war models made of aluminium and stainless steel were enthusiastically welcomed, not least for their economy at a time when the country was still subject to severe fuel cuts. A beef stew that would conventionally take 2½ hours to cook could be ready in just 15 minutes while the steamed

Above: Pressure cooking offered many advantages for the post-war housewife. Food retained its natural flavour and colour as well as its healthy minerals and vitamins.

Pots and pans were now decorative and colourful as well as practical and labour-saving. This selection from the Mirroware range featured red plastic handles. The unusually shaped pan on the right is the Mirromagic 'can't boil over' milk pan.



50

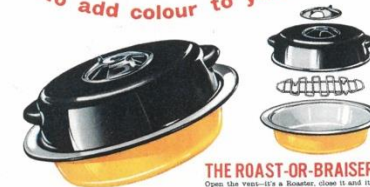
Women's stereotypical  
role in kitchen?

COOKWARE AND GADGETS

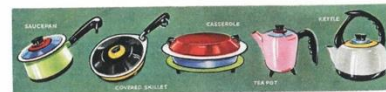
pudding so beloved of British families would take 35 minutes instead of 1½ hours. In fact, a whole meal could be prepared using just one hob because 'different kinds of foods, even those as highly flavoured as onions, can be cooked in the same cooker at the same time as pudding or fruit without the slightest danger of contamination'. Until the proliferation of convenience foods in the 1960s it was the modern way of cooking.

Aluminium had been used for saucepans since the 1920s but during the war housewives had been asked to contribute their precious cooking pots for the 1940 'Saucepans into Spitfires' propaganda drive. In the 1950s these mundane items got the contemporary treatment with the addition of coloured plastic knobs and handles. Crown Merton advertised aluminium

GLASS ON STEEL  
**Jetware**  
PRODUCTS  
to add colour to your home



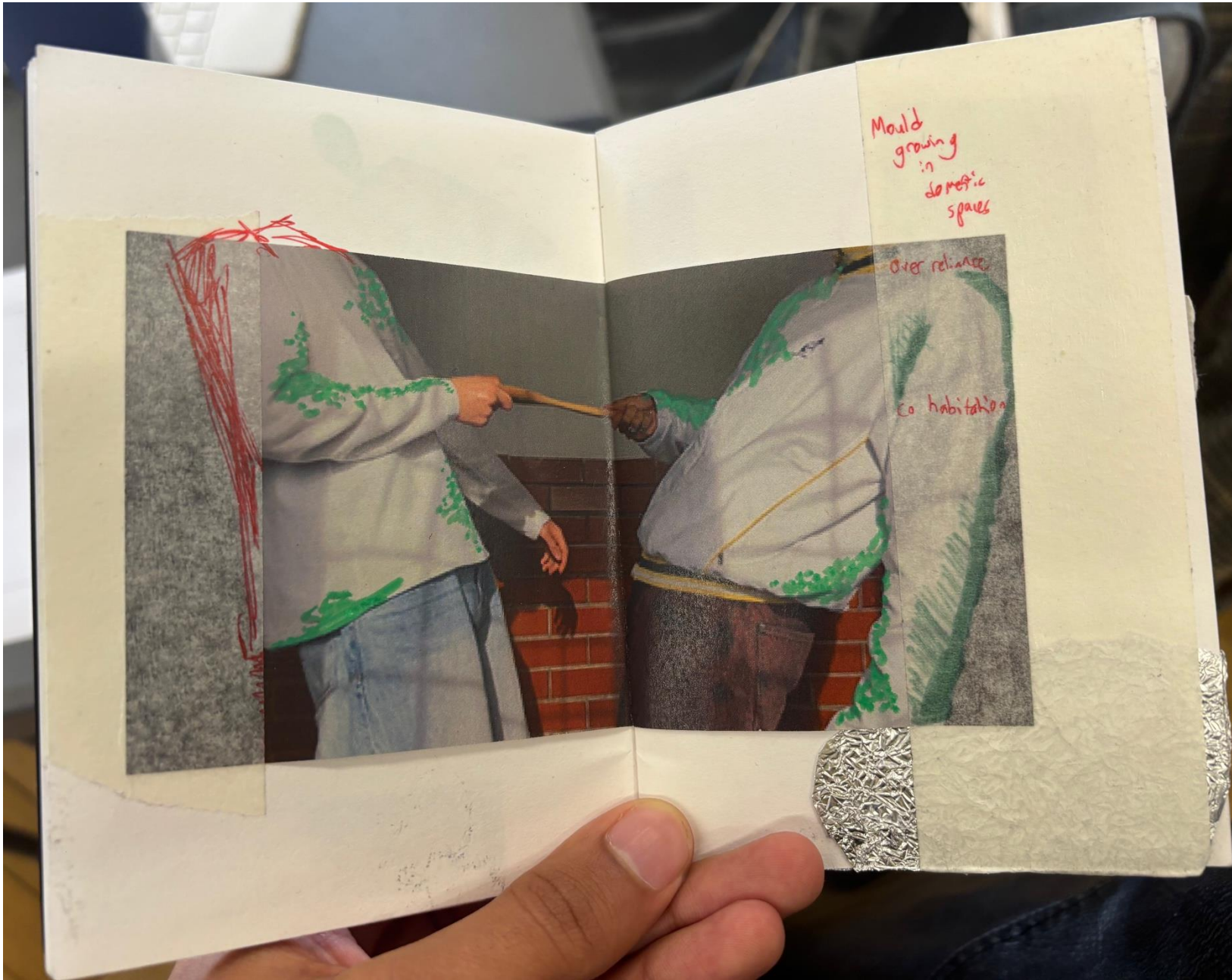
**THE ROAST-OR-BRAISER**  
Open the vent—it's a Roaster. Close it and it's a Braiser. The only utensil of its type, the Roast-or-Braiser is ideal for chops, steaks, poultry and vegetables. The tight fitting lid ensures a clean oven always. Get your Acid-resistant Roast-or-Braiser from any good ironmonger—only at 10/6.



and for your plastics, be sure you get  
**JURY** **DOUBLE BRAND** **Homeware**  
IN THE SAME LOVELY COLOURS  
Available from Co-operative Societies, Leading Stores and Ironmongers  
JURY HOLLOWARE LTD - BRIERLEY HILL - STAFFS - TELEPHONE: LYE 2126

Jetware kitchen products were made from vitreous enamel glass-on-steel and came in a range of multi-coloured designs.

51



Mould growing in domestic spaces

over reliance

Co habitation

Dangers of Co habitation

Metaphor of Mould



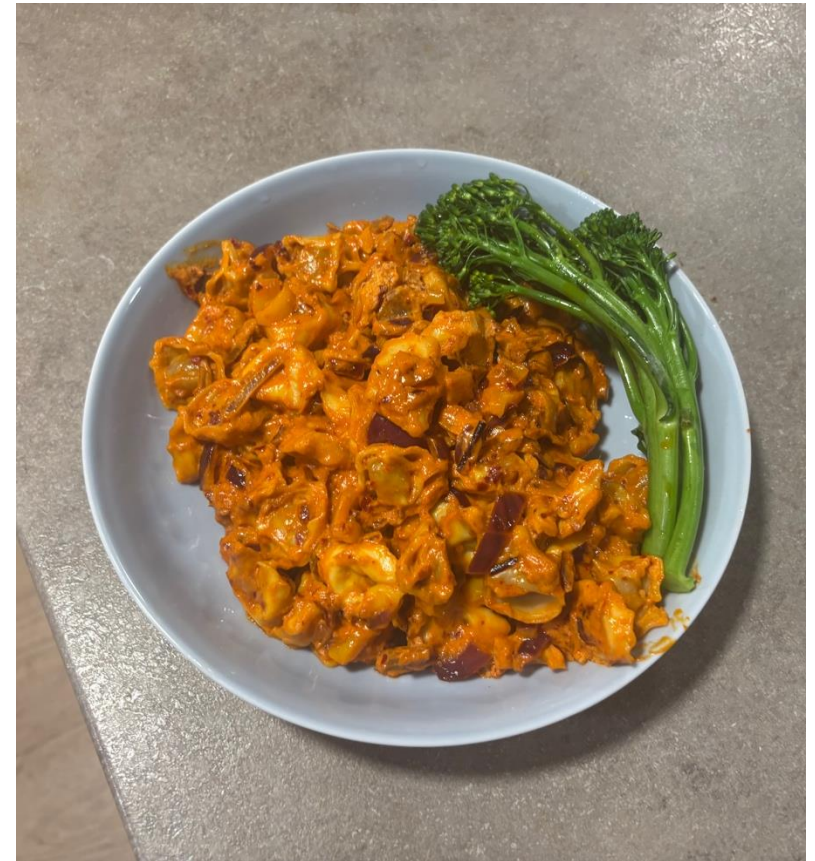
Testing  
Angles  
of  
filming  
making  
food



Kitchen  
as  
a form  
of  
connection

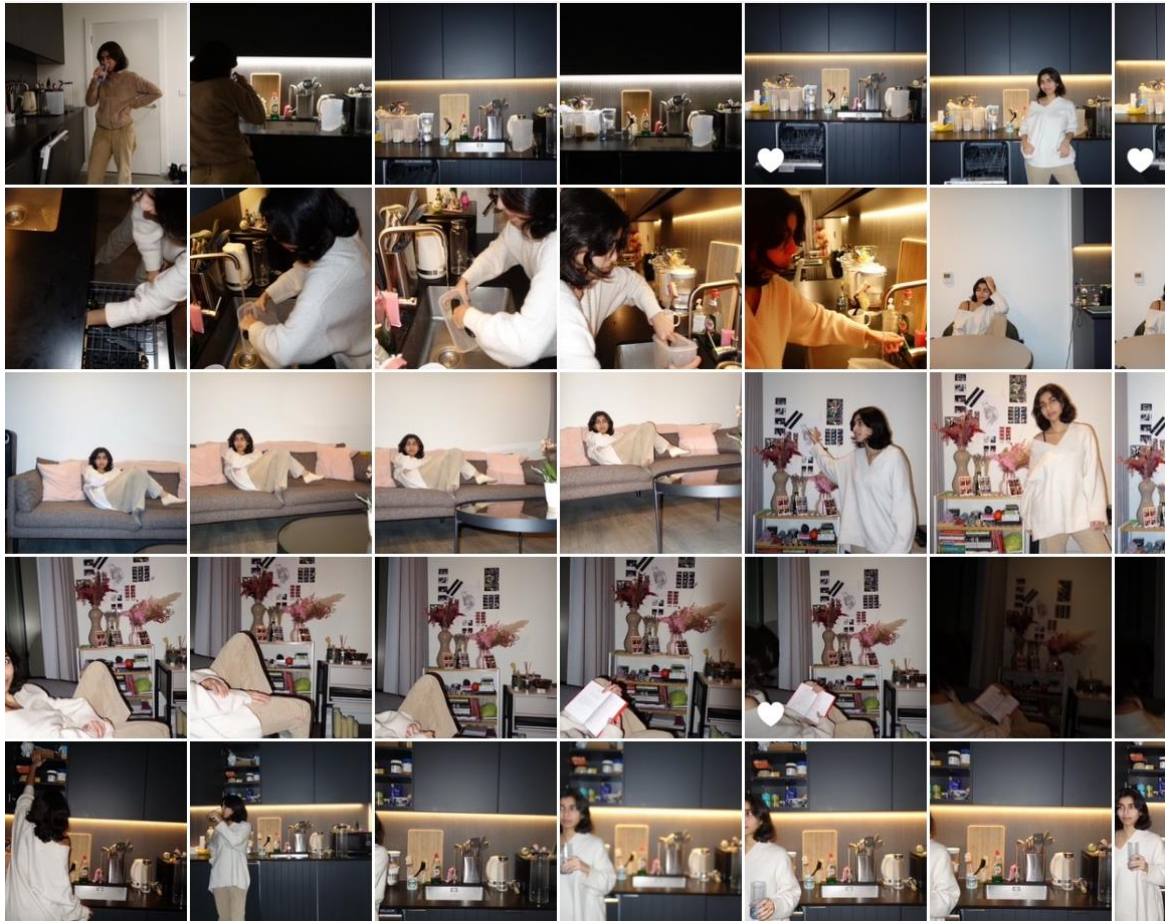
Food is a  
communal thing

The final dish



<https://youtu.be/zw1xhOd2ha8>

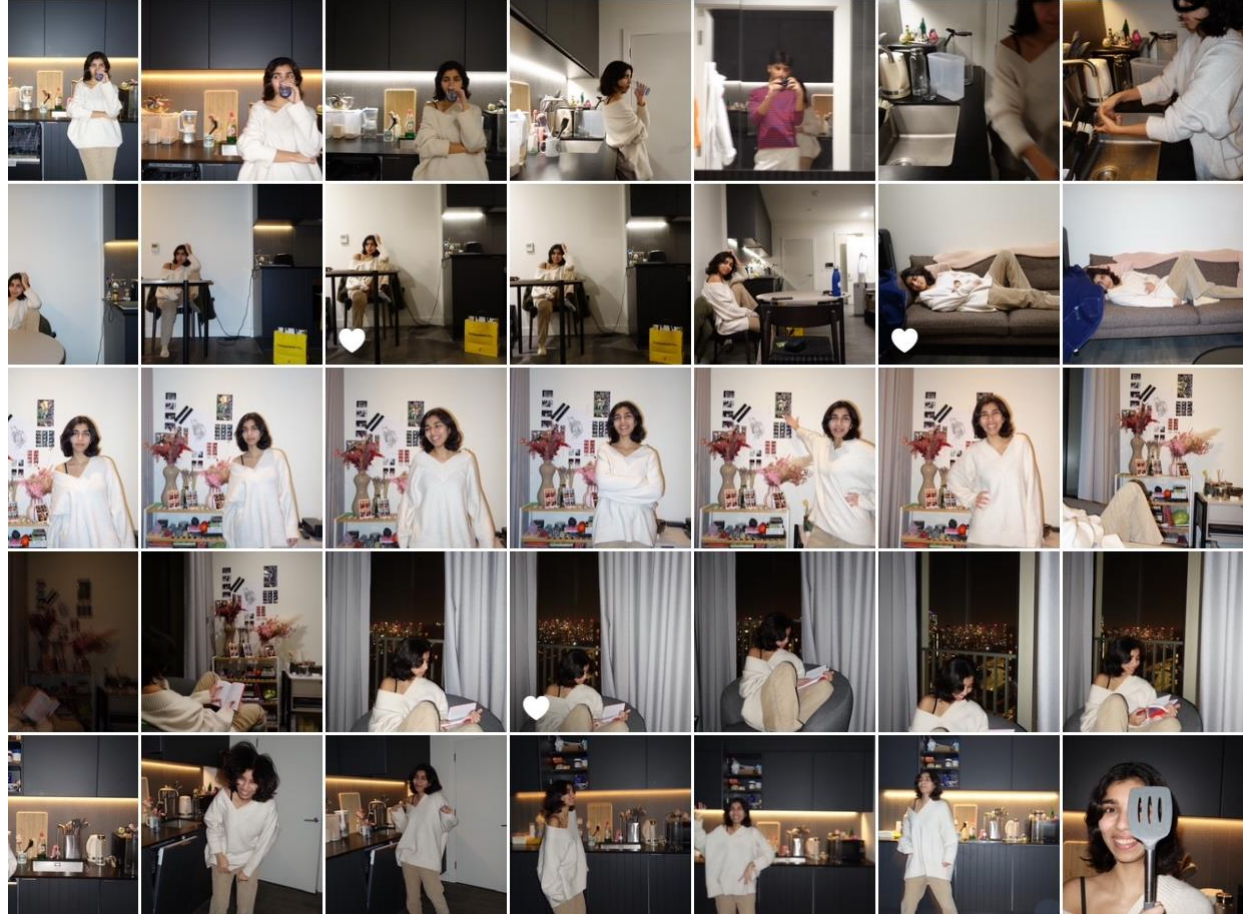
# CONTACT SHEET - DOMESTIC SHOOT



Shots of Domestic Spaces

Intimate vibes, warm colours

Candid Posing







Intimate - Candid Shoots

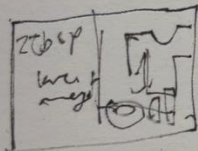


CONTACT SHEET - PROCESS SHOOT

# Magazine Format



Candid  
Domestic



Recipe Book that  
collates each mini-zine



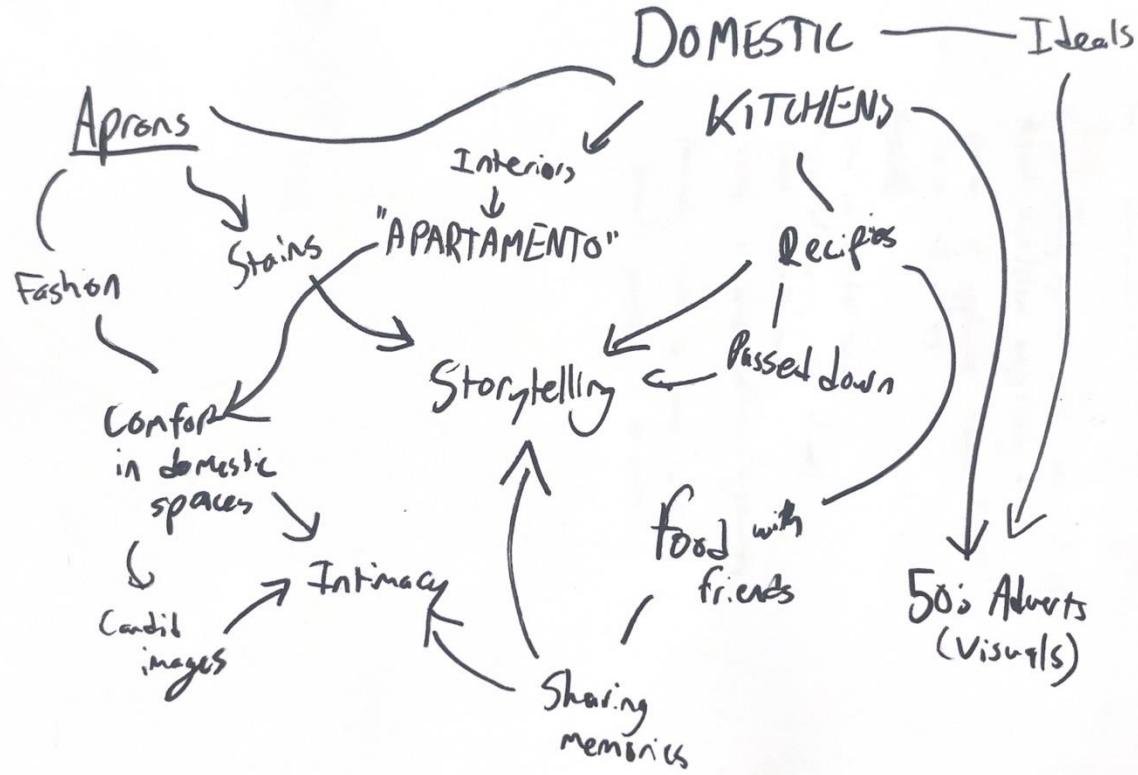
10 chapters  
within a  
volume



TEST - STOP MOTION CREATING THE FOOD - Not smooth enough, too gimmicky



# Planning Script for Visual Essay



Is the ending clear, or do I need a final sentence that connects back to the start?

I think the ending is great, it feels like a conclusion / sums up your aims nicely after having explained your concept. Only improvement I can think of it maybe to elaborate on what you want to add through your documentation, as I can clearly see your passion for the subject but not sure yet what your creative intent is beyond just documenting ~~what you want to produce~~

I think the ending works very well, introducing you into your project as a Spectator and the idea of organic interactions and experiences, which really contributes to the project then. Maybe if you expanded the sentence with something that references what you stated on that first one it would feel ~~not~~ more complete, but really like the idea of a "fly on the wall".

Suggestions (clips & Imagery)

- inserts of family photos, history of people in the family cooking (how recipes have been passed down)
- dishes
- scans of recipes
- photos of the home + meal space, could possibly explore this across different cultures and customs to show how universal it is
- could look into the culture of family-owned restaurants who bring their cultures + home to the public

Clips of people having conversations while enjoying their food → private & intimate → that don't feel staged or forced → just people being naturally themselves to reflect your theme (maybe even using home movies ~~that~~ you can find)

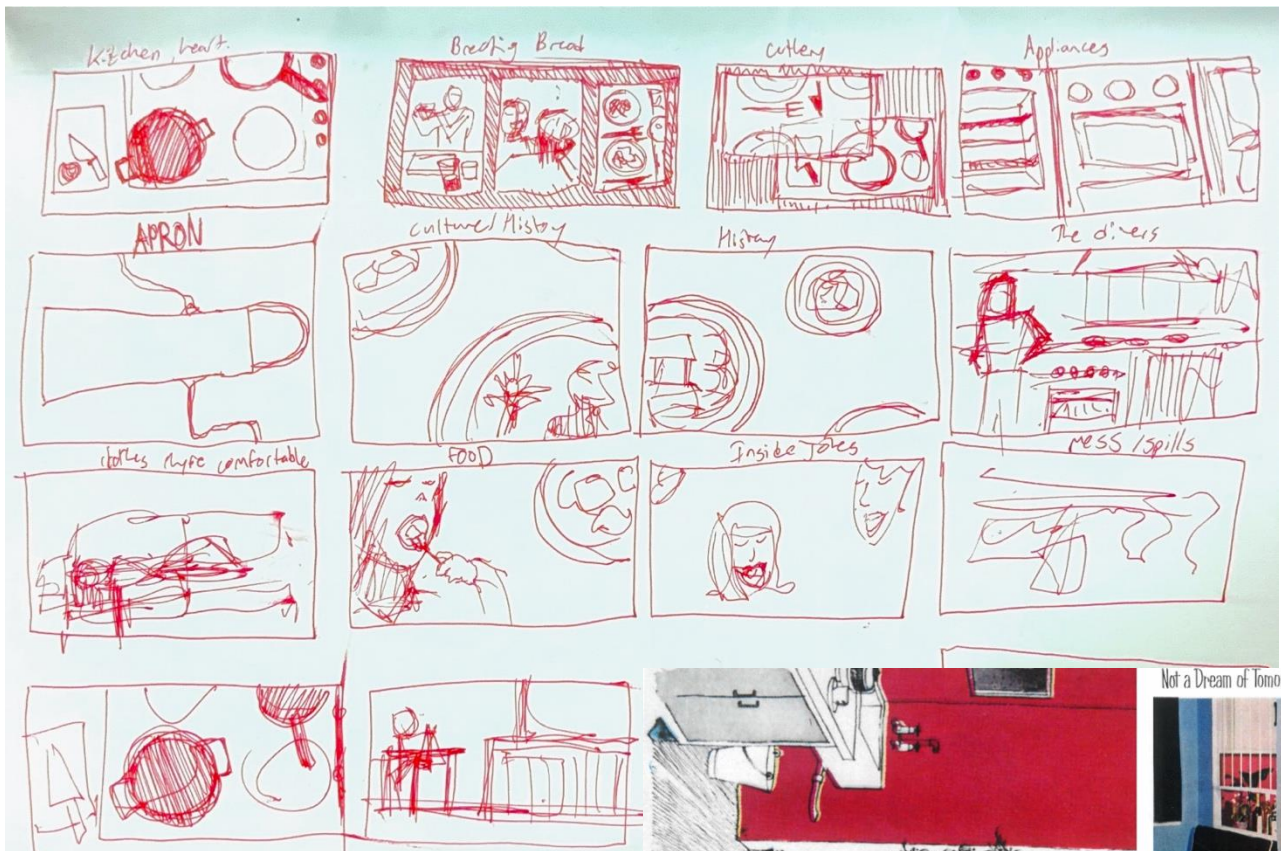
How do we tell stories about our domestic spaces?

Kitchens - Family dynamic you can tell about  
 Almost mom/clean eating/immigrant  
 choices of appliances - signs of wear  
 choice of cutlery

~~Presence of~~

Women was left her touch  
 Presence of women, roles of men  
 women constantly there  
 female in some cultures/languages

Romden - stress on women, no break  
 peaceful practice, not for women.



(No longer doing  
a video alongside  
the zines)

<https://youtu.be/UFizHOua48k>

Visual Essay

The kitchen is sometimes referred to as the 'Heart of the Household', and acts as a backdrop to many stories and fond memories, but how do we tell these stories about our domestic spaces? Breaking bread over meals, general chatter, and casual conversation are how we interact in these spaces, this is the core of the intimacy of these moments.

Details like cutlery and signs of wear on appliances can visually reveal stories of the households they inhabit.

An apron is a blank canvas that can tell stories of our cultures, our personal histories, and our most beloved memories. Using food as a sort of medium, the stains and markings on aprons are evidence of the thought and labour behind a dish, and act as a souvenir of the connection formed in the process.

And the diners...

Wearing the clothes they're comfortable in,

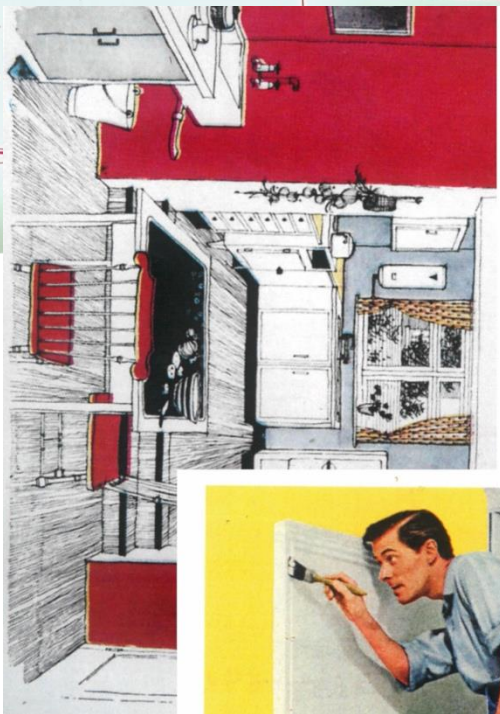
Eating the food they love,

Enjoying inside jokes and spilled drinks,

Laughing without fear of judgement,

The diners form the core of this project.

My role is to be a fly on the wall, observing and documenting the heart of domestic living, and recreating the intimacy I find.



Not a Dream of Tomorrow **THIS** But Something you can afford today!



The Redwing Kitchen lends wings to work

The Redwing Kitchen is so much more than a kitchen - it's a kitchen, a workroom, a coffee room, a social room. Fun, and above all, it's new! Fun. Its glinting working surfaces are so easy to clean. They're so easy to clean. They're so easy to clean. They're so easy to clean.



you life?

course, you would like to be able to relax from time to time. That is just not and Leisure-equipped kitchen would enable you to do, work and saving your time.



LEISURE KITCHEN PLANNING SERVICE  
You can obtain free and without obligation a plan and artist's impression of how your kitchen would look with Leisure. You would enjoy working with Leisure equipment, which, with its beautiful, coloured, stainless steel or Leisure 'Kamite' and gleaming Stainless Steel, is so practical and such a delight to the eye.



CO. (LEISURE KITCHENS) LTD., Dept. A4 Nottingham Road, Long Eaton, Nottingham  
London Showrooms: 149 Regent Street W.1. Telephone: Regent 8212

Using objects in the kitchen



Utensils

Pictures of kitchen



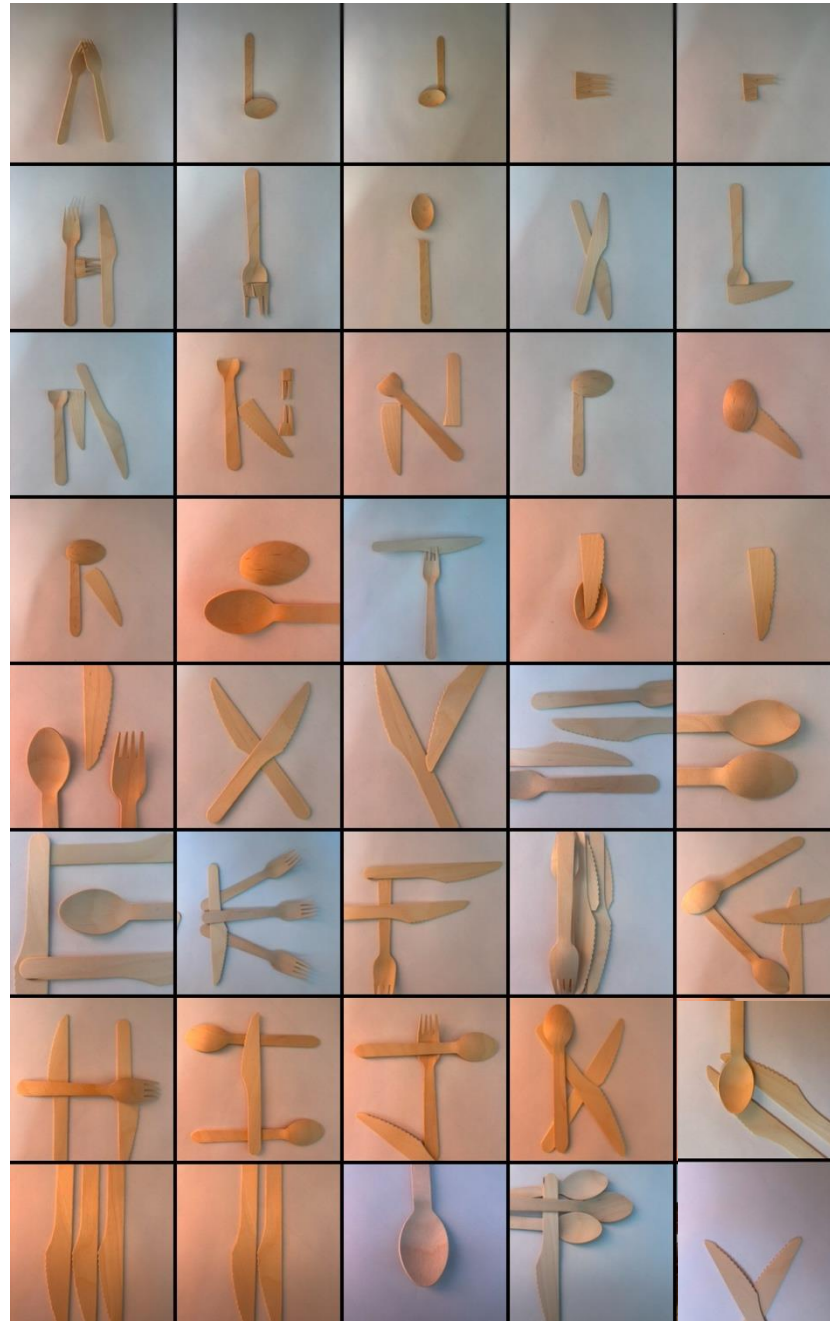
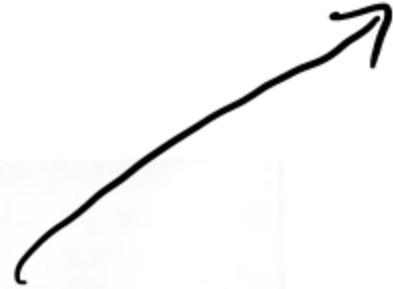
Spiderwebs -  
Making holes,  
occur in neglected  
domestic spaces



Spider webs

Too good?!

Large?



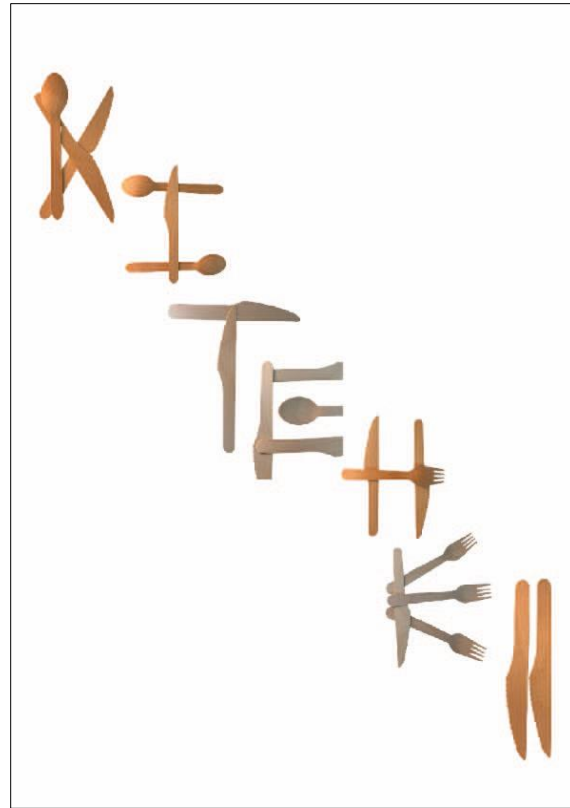
Cutting / Breaking  
cutlery

Not breaking the  
cutlery

TYPOGRAPHY WORKSHOP



Illustrator  
tests



'APRON MAGAZINE'



Nice honey feel



Too gimmicky



# Timetable (Scheduling / Planning Interviews)

Week 1 – 24<sup>th</sup> Feb

- Prepare PPP
- 10 Researches on Workflow

Week 2 – 3<sup>rd</sup> March

- Schedule 3-5 interviews with different households
- Ask for the recipes from the households
- Practice making dish #1
- Visual Essay, Project Poster (visual reference of 60's adverts)

Week 3 – 10<sup>th</sup> March

- Creative technology labs
- Practice making dish #2
- Interview #1 (10<sup>th</sup> March) – Neeti Kumar, 24, Stratford, London – Saag Meat & Paratha, with ~~Podina~~ Nimbu Pani
- Interview #2 (12<sup>th</sup> March) – Caris Cripps, 19, Gerrard's Cross – Salmon and Mackerel Pate, with cream cheese, lemon, and blinis
- Interview #3 (15<sup>th</sup> March) – Charlotte Newton, 19, Nottingham – ~~Chicken stir fry with egg noodles~~ Scrambled egg

Week 4 – 17<sup>th</sup> March

- Progress tutorials
- Practice making dish #4
- Interview #4 (20<sup>th</sup> March) – ~~Vivian Li and Mary, 22, 23, Tottenham Hale, London~~ – Dumplings

Fabian Schuber - Kaiserschmarrn

Week 5 – 24<sup>th</sup> March

- Practice making dish #5
- Interview #5 – Karamvir Kumar

Week 6 – 31<sup>st</sup> March (EASTER)

- Practice making dish #6

Week 7 – 7<sup>th</sup> April (EASTER)

- Interview #6 – ~~Mrs, Mr, Astrid, and Margot Köppe~~, Mauritius -

Week 8 – 14<sup>th</sup> April

- ~~Practice making dish #7~~
- ~~Interview #7~~

↓ Charlotte Mithener



# MATERIALS TESTING

## Homemade Paratha

Not enough layers,  
Not thin enough

Need to cook in  
ghee not oil!!!





# MATERIALS TESTING

## Saag Meat

More Jeera/Cumin powder needed

Need to blend onion + tomato

Only use chopped lamb not chops

## RECIPE from my MOTHER <sup>uses mutton</sup>

**SAAQ MEAT**  
4 PEOPLE

1 KG MEAT	2 TOMATO - CHOPPED
1 KG SPINACH	
2-3 ONION - SUCED	
3 TBSP GARLIC + GINGER PASTE	0 ELAICHI
1 TSP DHANIYA POWDER	1 STICK CINNAMON
1 TSP JEERA POWDER	3 CLOVES
TO TASTE SALT	
1 1/2 TSP HALDI	

**METHOD - COOK MEAT - \* BOIL WITH LITTLE SALT & HALDI (TURMERIC POWDER) \* (COOK ON GENTLE HEAT)**

BOIL SPINACH, DRAIN, <sup>PUT</sup> WASH IN COLD WATER, DRAIN AGAIN & SET ASIDE + BLEND WHEN COOL.

**HEAT - IN A BIG SAUCEPAN - HEAT A LITTLE OIL + ADD [O]**

**HIGH** → BROWN SLICED ONIONS

→ ADD GINGER/GARLIC PASTE - 1-2 MINS.

**MED.** → ADD DHANIYA & JEERA POWDER - 3-4 MINS.

→ ADD CHOPPED TOMATOES, & COOK UNTIL SOFT - 5-6 MINS.

→ ADD HALDI - 1 TSP - COOK.

→ ADD WATER FROM MEAT POT + ABOUT 1 CUP + COOK UNTIL ALL GOES -

→ ADD MEAT AND MIX WELL.

→ ADD SPINACH PASTE AND MIX WELL.

→ TASTE + ADD SALT.

\* MEAT NORMALLY COOKED IN PRESSURE COOKER - 1 WHISTLE WITH HALDI SALT + 1 CUP WATER.

\* GOAT MEAT USED HERE I THINK - YOU CAN GET LAMB CHOPS & LAMB CUBES INSTEAD. THOUGH SOME BONE IS GOOD FOR FLAVOUR. MARKOV BONES?

\* WONDER IF LAMB CUBES WILL BE BETTER JUST LIGHTLY BROWNED + THEN ADDED TO SPINACH TO COOK FULLY?

\* GINGER, GARLIC PASTE - EQUAL AMOUNTS OF BOTH PASTED TOGETHER - CAN USE PRE-MADE - DEPENDS ON ADDITIVES.



APRON  
idea

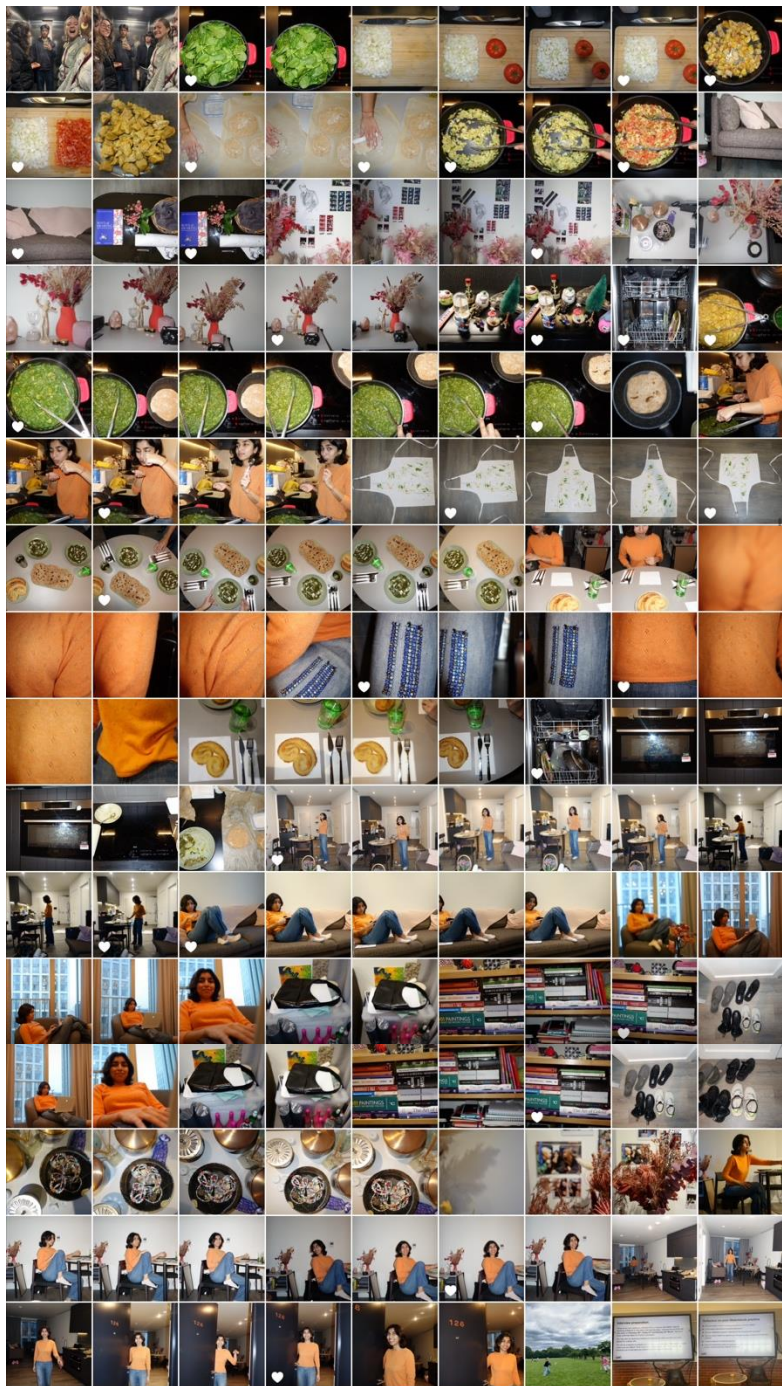


Accumulating  
stains,

metaphor of  
the stories  
and the importance  
of the connection  
and the meaning/intention of  
the meal.

Stains not very visible,  
will try and be messier  
next time

1 Apron for  
each interview ??  
or 1 Apron  
For ALL 10  
interviews in  
Vol 2  
So I have 10  
aprons total but  
can be shown  
alongside the mini zines

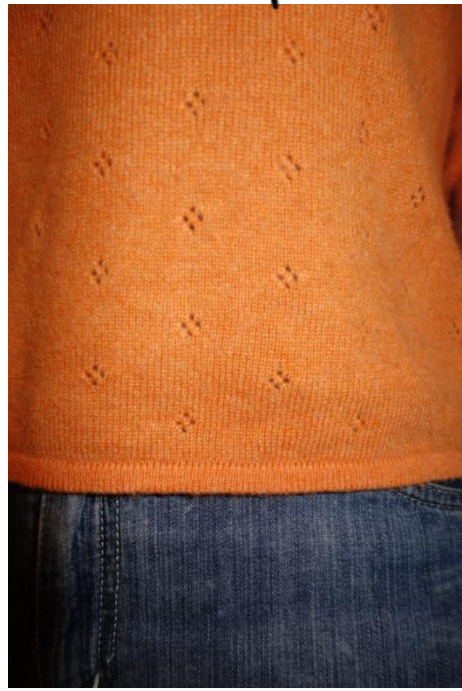


Contact sheet.  
**INTERVIEW**  
1  
**NEETI KUMAR**



Favourite shot  
(Unedited)

Outfit Closeup





Shots of the  
Food...

~~APRON~~  
(Continued)

~~APRON~~

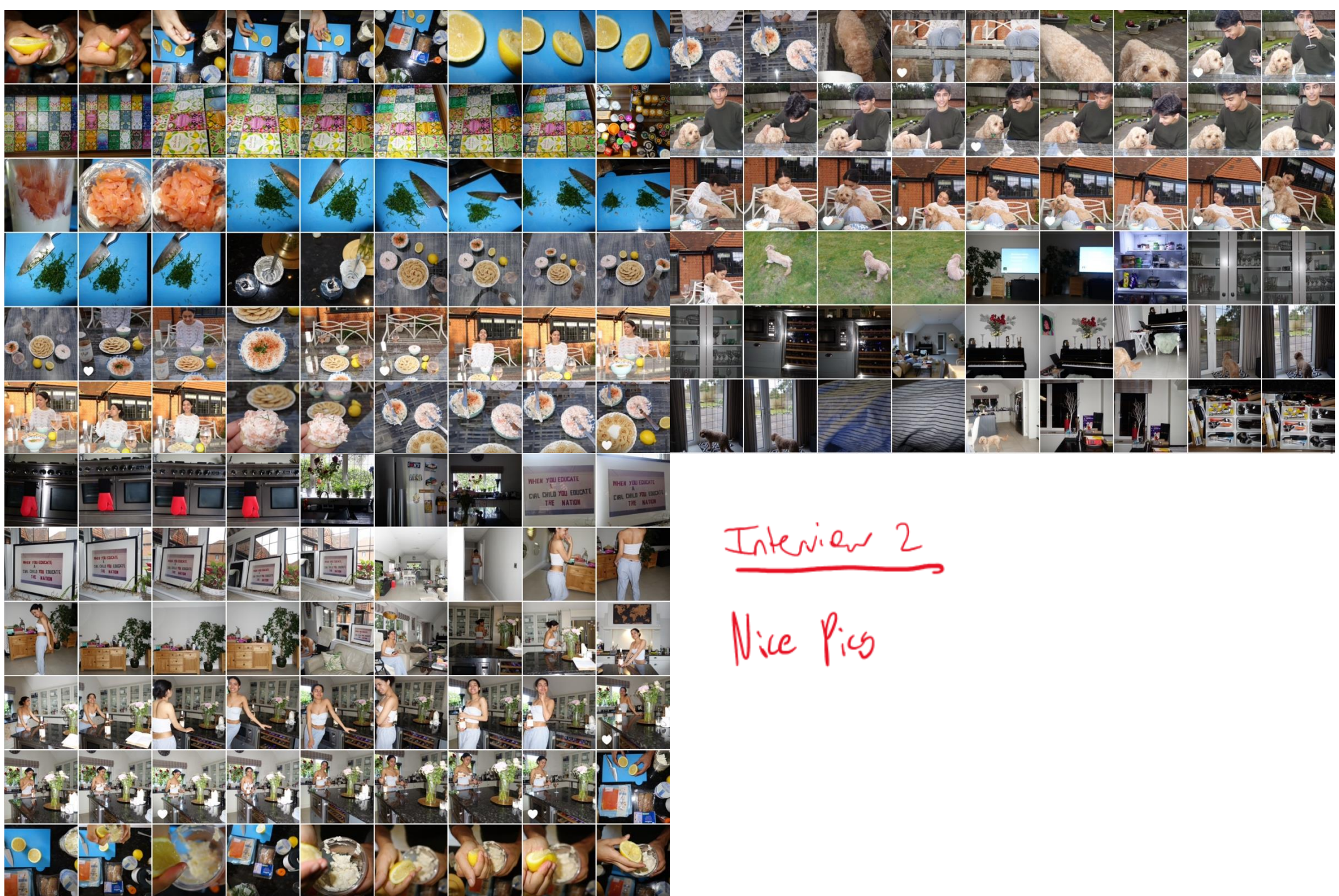
~~AP~~

~~APRON~~



Tried to  
be messier ...  
looking too manufactured??

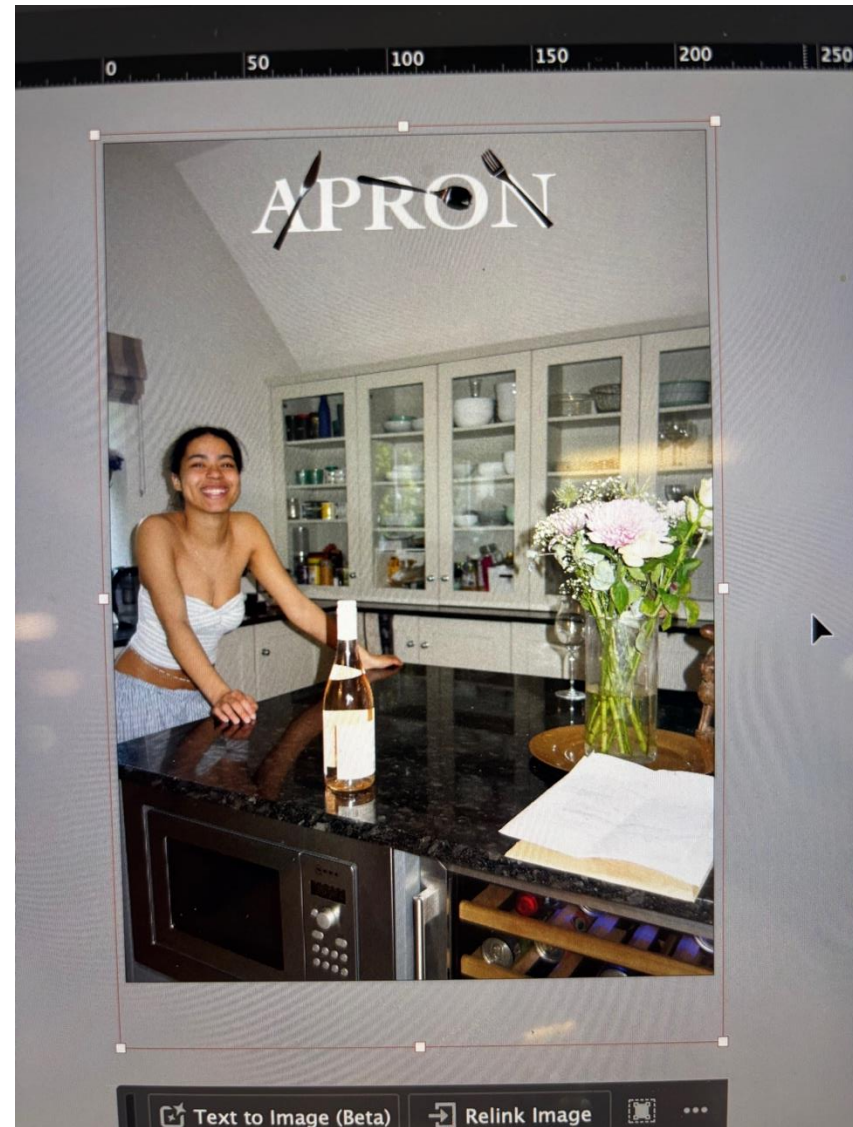
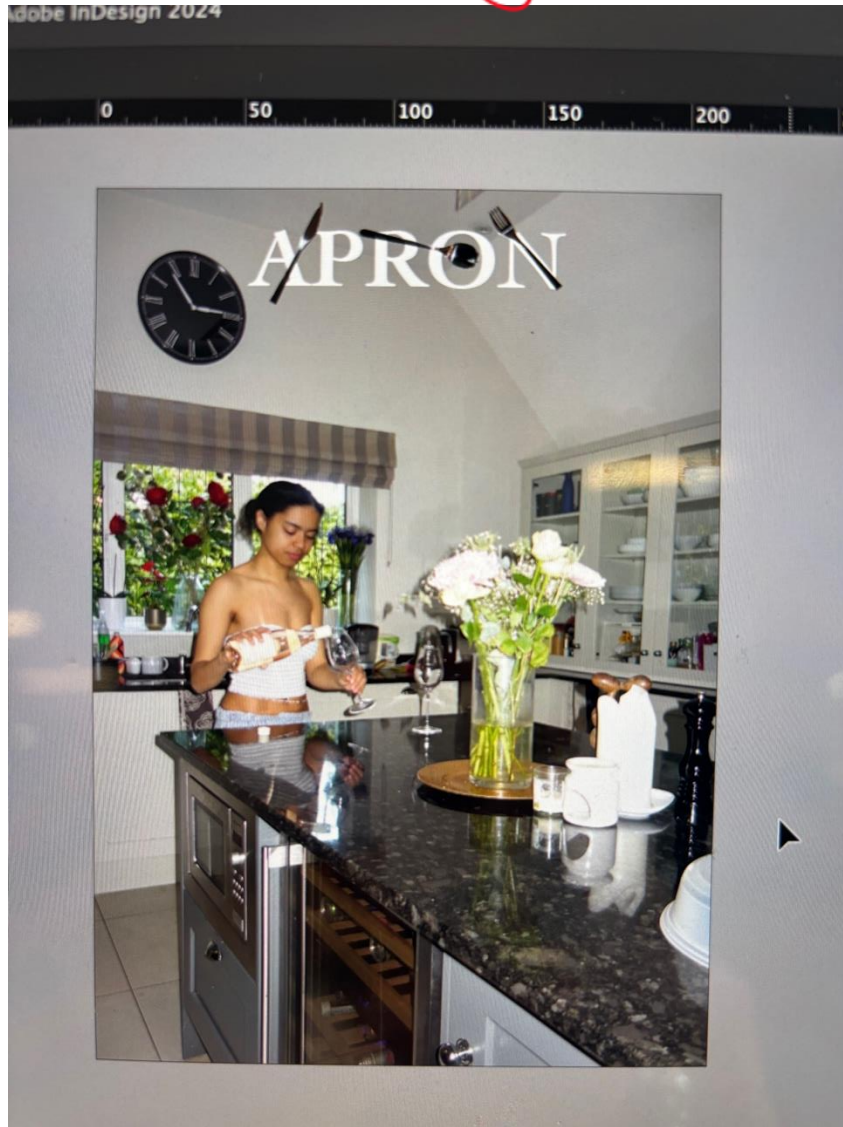
Screen  
Print  
instead



Interview 2

Nice Pics

# Choosing between Covers



Making

Stamps to  
screen print  
on Aprons

Shape of Isle  
of Arran



Wine  
Label



Palm tree



Shape of  
Isle of  
Arran

SAAG MEAT	
4 PEOPLE	
1 KG MEAT	2 TOMATO - CHOPPED
1 KG SPINACH	
2-3 ONION - SLICED	
3 TBSP GARLIC + GINGER PASTE	
1 TBSP DHANIYA POWDER	
1 TBSP JEERA POWDER	
TO TASTE SALT	
1 1/2 TSP HALDI	

Handwriting



Dog

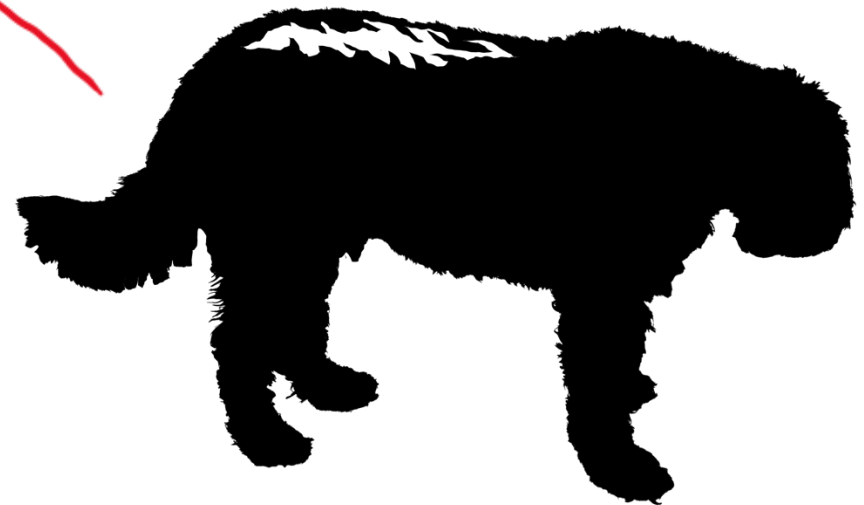
SAAG MEAT  
4 PEOPLE .

1 KG MEAT  
1 KG SPINACH  
2-3 ONION - SLICED .  
3 TBSP GARLIC + GINGER PASTE  
1 TBSP DHANIYA POWDER  
1 TBSP JEERA POWDER  
TO TASTE SALT  
1 1/2 TSP HALDI

2 TOMATO - CHOPPED .

0	
2	ELAICHI
1	STICK CINNAMON .
3	CLOVES

Using Illustrator to tidy  
up the silhouettes







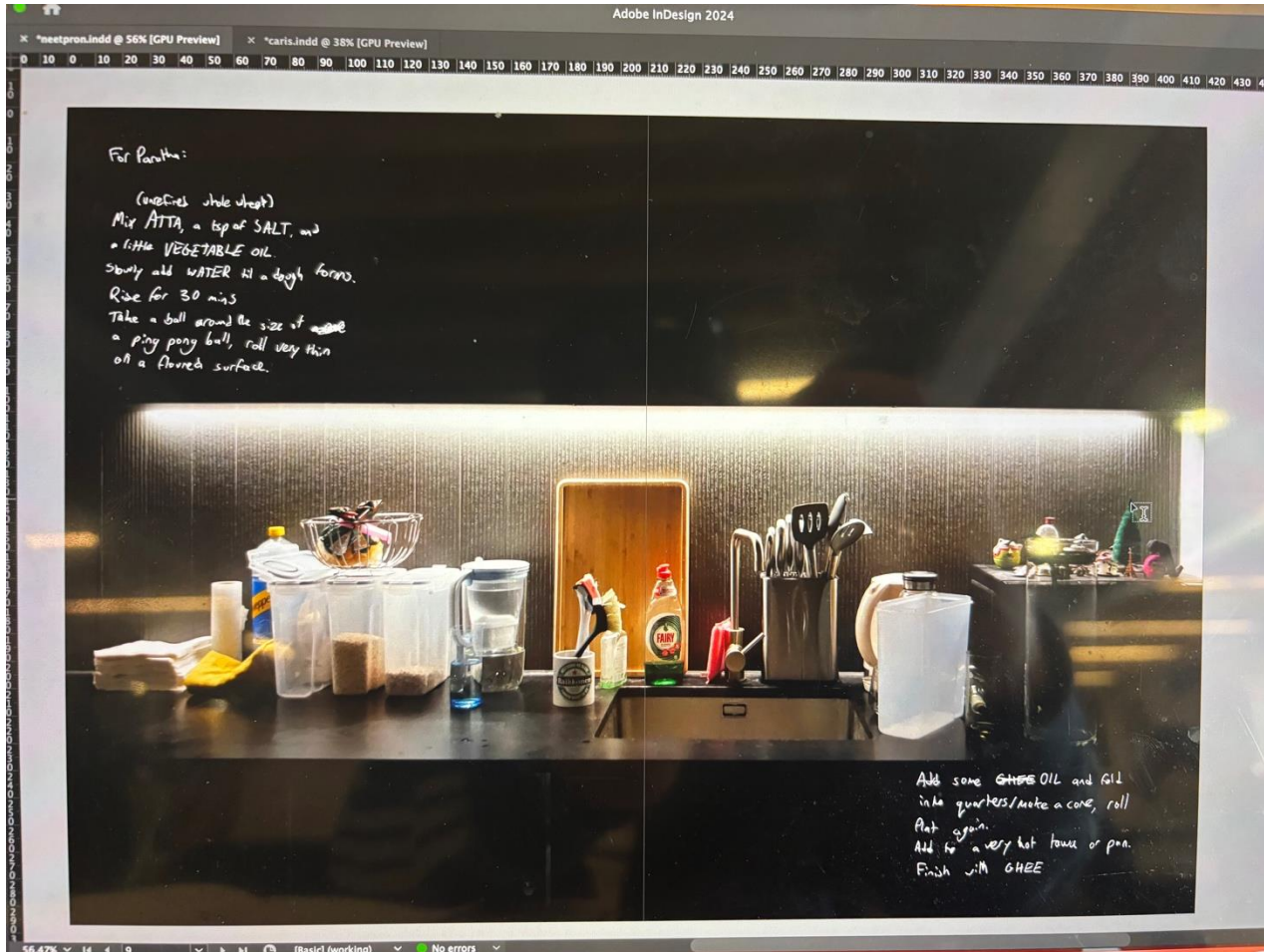
Experimenting with text and imagery

APPRON APRON

APPRON APRON

Ended up keeping text plain

## Using Handwriting vs Text



Decided to use text for interview  
and handwriting for recipe

Brown 500g LAMB PIECES, high heat.  
Add HALDI and water until partially  
submerged.

Boil on low heat until Mostly cooked  
through.

Set aside, Pour the water into a bowl and keep aside

Add 2 DICED ONIONS to high heat with oil.

Add lots of GINGER & GARLIC PASTE

Cook for 1-2 mins.

Add DHANYA & EXTRA JEERA POWDER

Cook for 3-4 mins.

Add CHOPPED TOMATOES & acidity goes down

Cook until soft

Add HALDI

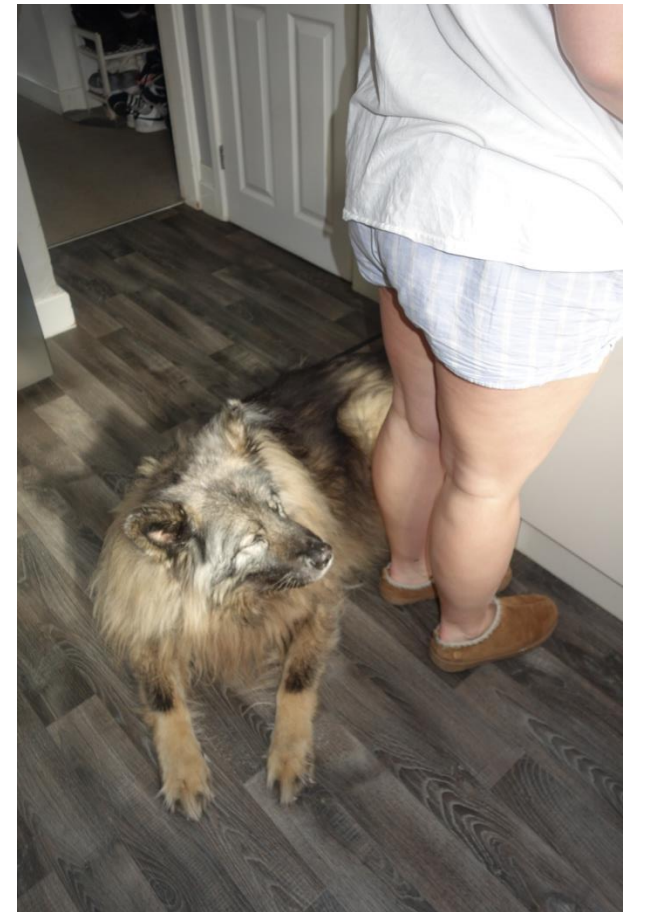
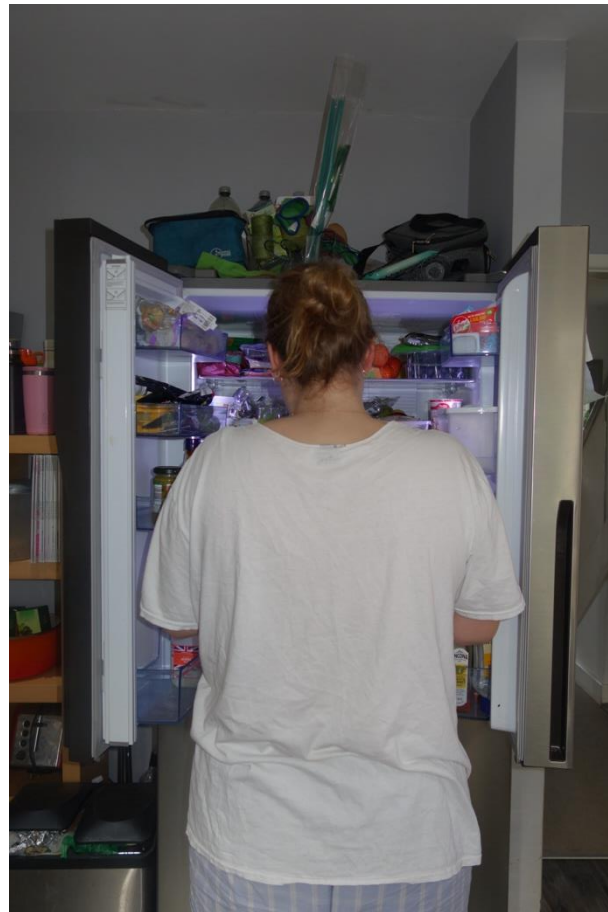
Add the meat water and simmer

Add SPINACH PASTE.

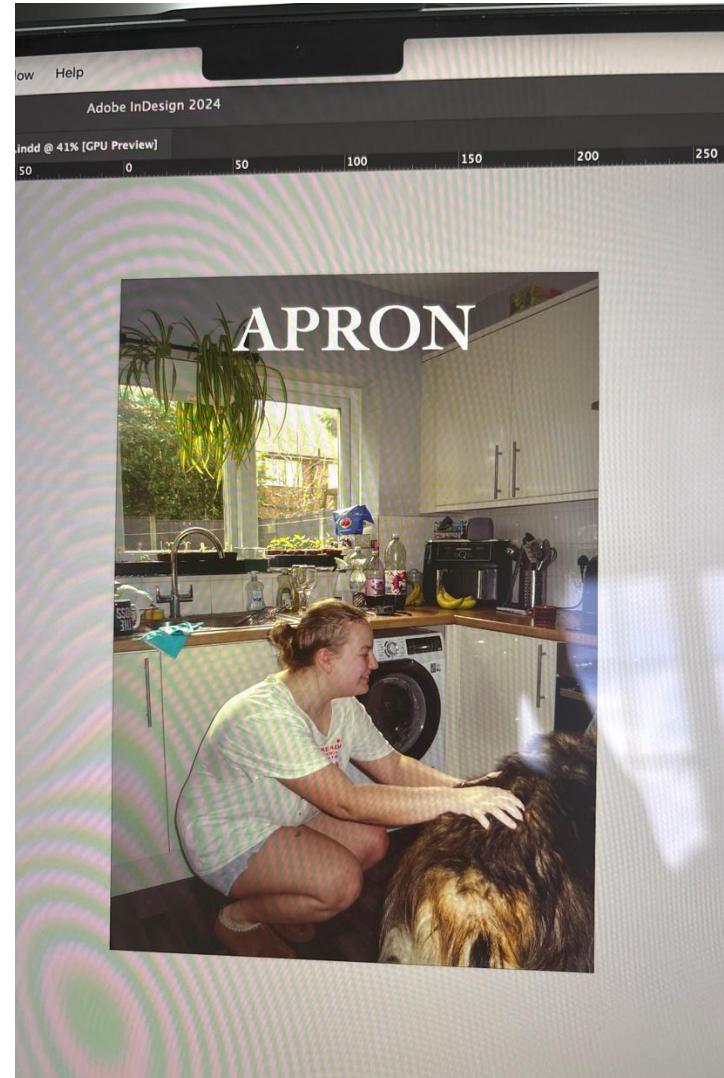
Mix well and serve with PARATHA.



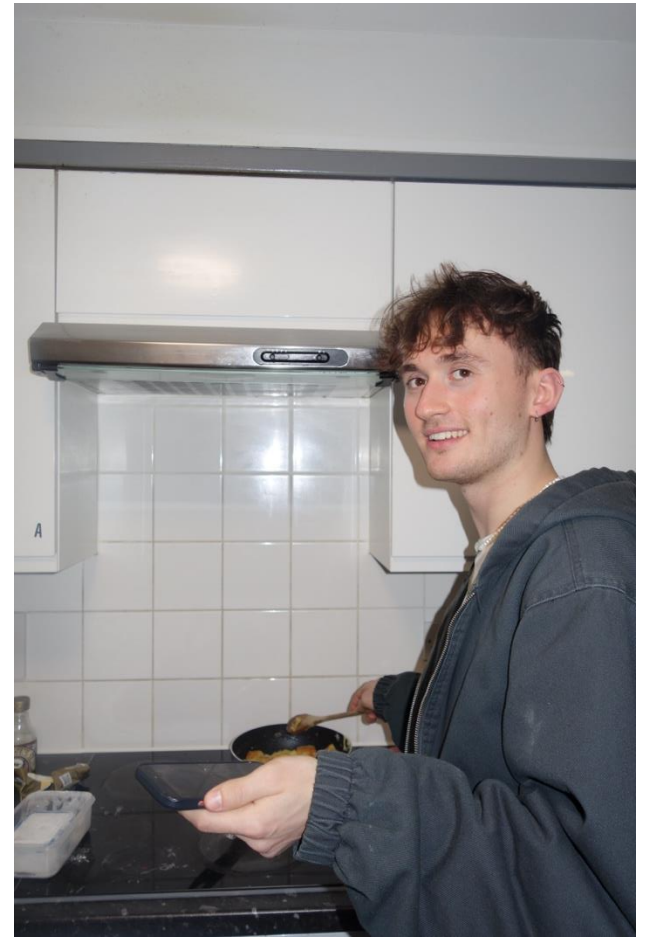
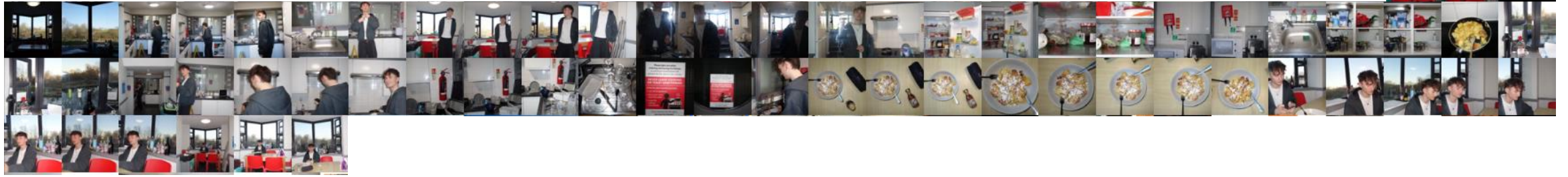
Interview  
3



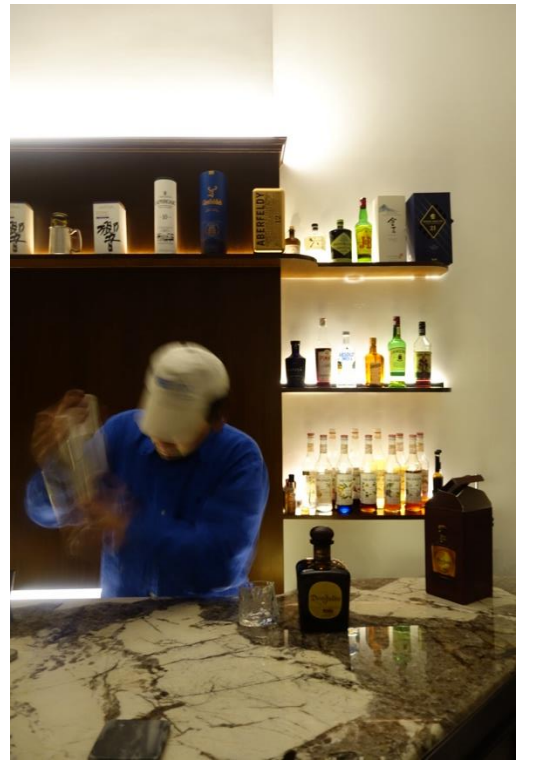
# Choosing Covers

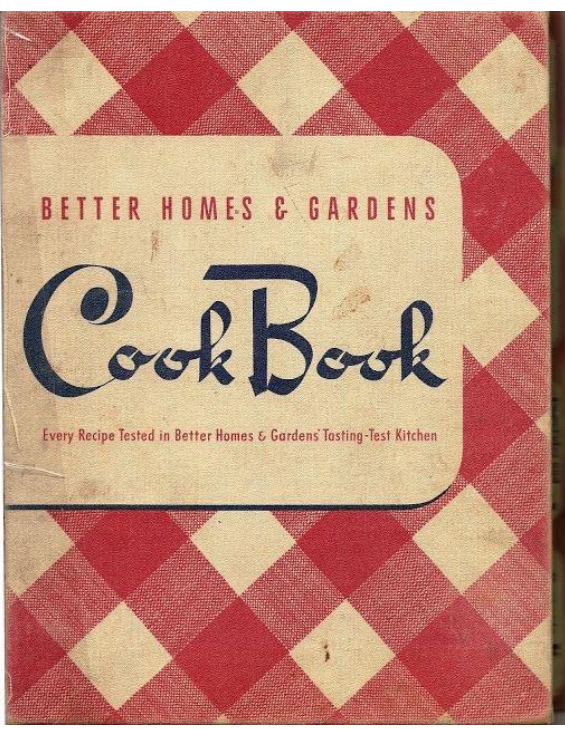
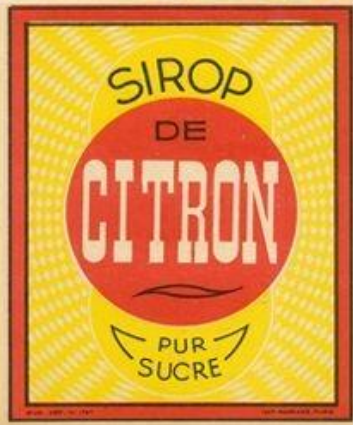


# Interview 4



# Interview 5





Inspo  
Mood Board

Porcini Risotto - Serves 2  
 300g Super fine Carnaroli or risotto rice  
 1 liter good chicken stock, ready to use  
 30g dried porcini mushrooms, soaked in boiling water for 20 minutes (or long freeze porcini)  
 30g good butter  
 50g onion, thin 4" square dice  
 Cook slowly for 10 minutes until very fine

Beef Teriyaki - Serves 4  
 900g 5 fillet steak  
 Salt & Pepper  
 100ml Soy Sauce  
 115g Sugar  
 1 tsp Plum Sauce  
 1 tsp Cornstarch  
 1 tsp French mustard  
 115g small mushrooms on stalk  
 1 medium onion, finely chopped  
 300ml Soft Cream  
 half a glass of red wine  
 Pinch of Sesame Oil  
 1/2 tsp Sesame Oil

Gong Bao (Kung Pao) Chicken - Serves 4  
 600g Chicken Breast, cut into 1cm wide strips, then small cubes  
 4 green chilies, thinly sliced  
 Same of sugar, 2" slices, crush the  
 50g strong soy sauce (use one in 1/2 tsp)  
 1 tsp sesame oil  
 2 tsp Sesame Oil  
 By handful of dried Sichuan chilies (1/2 tsp)  
 1/2 tsp hot oil  
 75g roasted peanuts / cashews  
 Marinate the chicken in the soy sauce & sesame oil for 15 minutes

Tom Parker Bowles

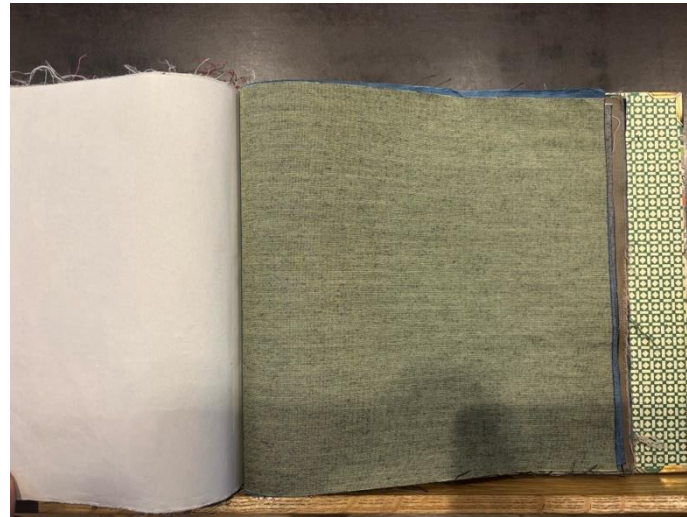
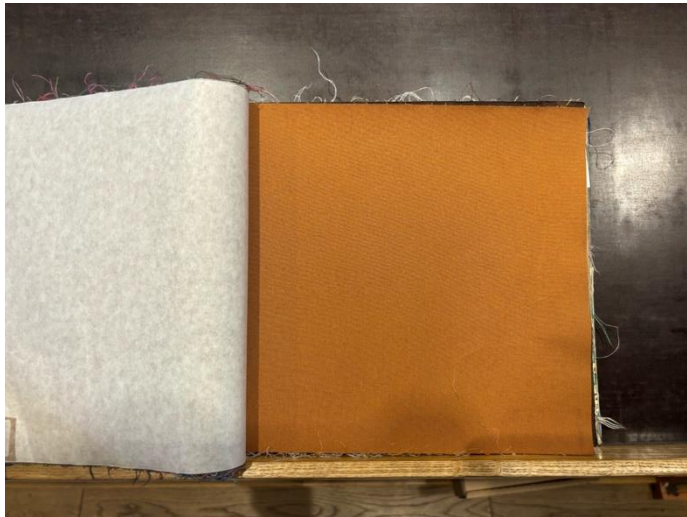
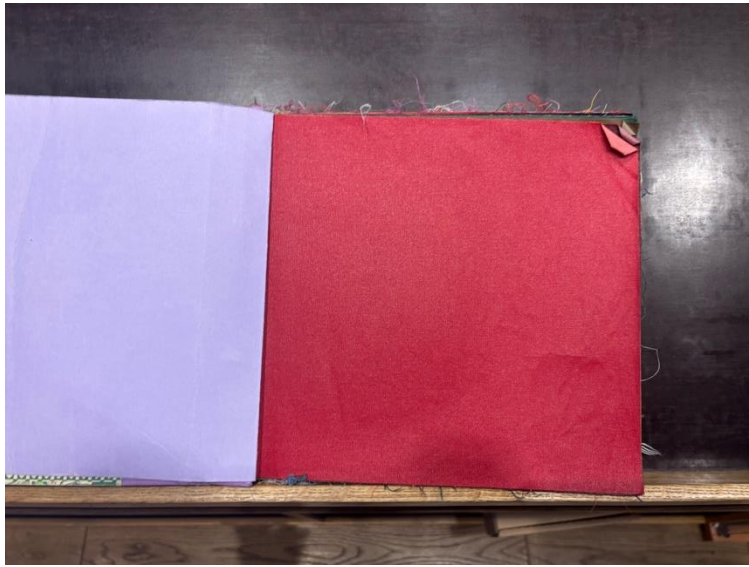


Inspired by tablecloths  
and domestic  
fabrics

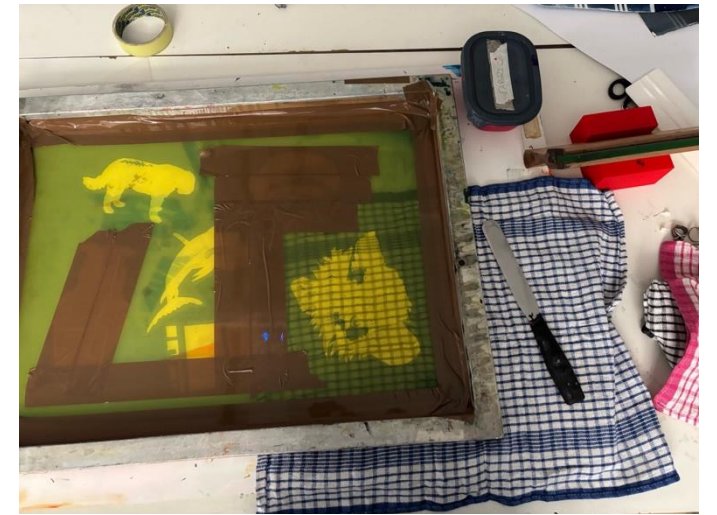
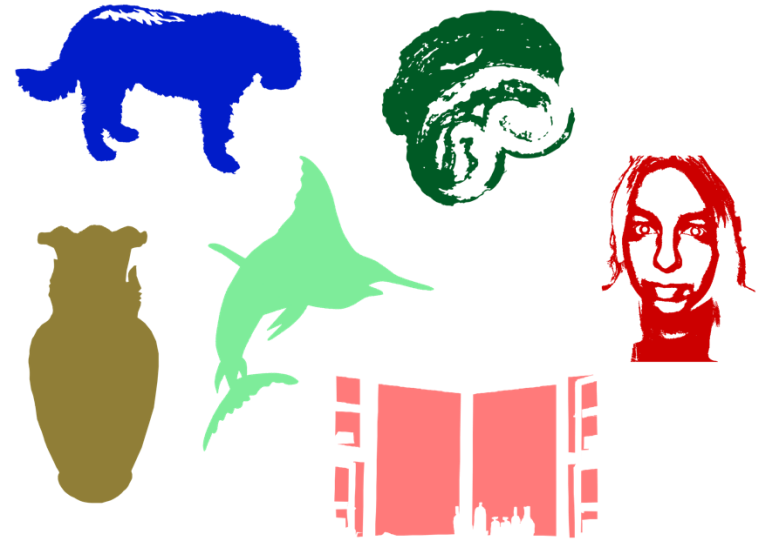


Tea  
Museum





Looking for fabrics in a bookbinding shop



Screen Print Practice

Experimenting with handwriting and layouts

