

## London's Kitchen

### FOR IMMEDIATE RELEASE

#### **Heritage and significance of new LDF Park Royal design district.**

Creatives and businesses collaborate on a limited-edition collection whilst supporting local food distribution charities.

Only available during London Design Festival, London's Kitchen is a limited-edition collection of products connected to and inspired by Park Royal, its character, its links and its changing industrial heritage; from a centre of manufacturing to a place of material transformations, of goods imported and exported and hands passed through.

"Park Royal is an important area, manufacturing one-third of all food consumed by Londoners and supporting over 40,000 workers. London's Kitchen aims to shine a light on this vibrant and mixed industrial economy," says Panel co-director, Catriona Duffy.

The collection includes a book, a doorstep, a soap, a hot sauce, a weaving kit and ceramic 'food' sculptures. Each of the six collaborations draws out interpretations of Park Royal, communicating and commemorating ideas about making, adaption, locality and resource sharing.

The project has been co-designed by Panel, with commissioned artists Joy Bonfield-Colombara, free.yard, Erica Eyres, Raisa Kabir, Michael Marriott and Kajsa Ståhl, and the publication co-editor, May Rosenthal Sloan, with each artist working with a partner to embody the connections between Park Royal's industrial estates and the rest of London. Partners include businesses within the new design district like DYN-Metal and Dot Laser, through to family businesses, such as Dina Foods, local food distribution charities and creatives from across London.

An important centre for UK industry and manufacturing since the early 20th century, Park Royal provides employment to many first-generation immigrant populations living in neighbouring communities. Despite intensive existing use, Park Royal and its surrounding areas, has become the focus of the UK's largest regeneration and transport infrastructure schemes, set against the backdrop of a global health pandemic that has challenged structures of food production and distribution.

"The London's Kitchen collection considers Park Royal's crucial role at this pivotal moment in its history looking at the importance of its workers, its heritage and its legacy," says Panel co-director, Lucy McEachan.

The London's Kitchen collection will be available from 18th-26th September and sold exclusively through [londonskitchen.com](https://londonskitchen.com) as part of the London Design Festival. The products will be launched through a programme of conversations: written, filmed, audio-recorded and in person, all from locations across Park Royal and broadcast digitally on the website from 18th September. All proceeds from the product sales will be donated to Mutual Aid groups operating in the Old Oak and Park Royal Development Corporation (OPDC) area.

London's Kitchen is a project curated by Panel, commissioned by the OPDC as part of the Great Place Scheme. Funded by Arts Council England and National Lottery Heritage Fund.

**- ENDS -**

## NOTES TO EDITOR

### ABOUT PANEL

Panel is an independent curatorial practice led by Catriona Duffy and Lucy McEachan, based in Glasgow. Since 2010 Panel has collaborated with a network of artists and organisations, nationally and internationally, providing a unique and creative approach to curating and producing exhibitions, commissions, publications and events.

Panel's programme commissions designers, craft makers, visual artists, writers and other creative practitioners to make vital, new work grounded in research and often in collaboration with manufacturing. Ambitious and far-reaching, their resulting portfolio has established a network of connections across the UK and its industries.

Working with artists and designers, Panel has commissioned products and design objects for Glasgow Commonwealth Games, Collective Gallery, Edinburgh, Glasgow Women's Library and Museum and produced books with Koenig Books and Dent-de-Leone publishing. Products developed by Panel are held in the Glasgow Museums Collection. Panel is currently working on an exhibition and publication for the V&A Dundee Museum.

[www.wearepanel.co.uk](http://www.wearepanel.co.uk)

### LONDON'S KITCHEN: PARK ROYAL EDITIONS COLLECTION

- Michael Marriott with DYN-Metal
- Raisa Kabir with Dot Laser
- free.yard with the West London Food Innovation Centre
- Åbäke and May Rosenthal Sloan with Dent-de-Leone and Kerschoffset
- Joy Bonfield-Colombara with Dina Foods, Saboon Alee and Lola Lazaro Hinks
- Erica Eyres with Bubble & Squeak, Ealing Community Aid and Harlesden Mutual Aid

#### 1. **STOPP** By Michael Marriott with DYN-Metal

Doorstop

Solid Bronze Base, Mild Steel Handle

Edition of 50

£150.00

*A machined bronze doorstop, with a painted mild steel handle.*

Michael Marriott is a designer, who works in lots of different ways and makes lots of different things, often using ordinary elements like wing nuts and plastic buckets, combining them with new, reclaimed or found materials ranging from oak to plywood to peg-board. His work is characterised by pared-back functionalism and a supremely honest approach to materials, forming objects, which have a pure structural logic, and are thought-provoking as much as pleasing to the eye. Michael has designed products for a range of clients including Very Good & Proper, Established & Sons and SCP, as well as for his own webshop, [woodmetalplastic.com](http://woodmetalplastic.com).

## **2. Park Royal Loom by Raisa Kabir with Dot Laser**

Weaving Kit  
3mm Birch Plywood  
Edition of 250  
£25.00

*A rigid heddle backstrap loom weaving kit.*

Raisa Kabir is an artist and weaver who utilises woven text/textile, sound, video and performance to address cultural anxieties surrounding nationhood, textile identities and the cultivation of borders. Her (un)weaving performances comment on histories of trans-national power, global production and geographies of labour. She has exhibited work at The Whitworth, The Tetley, Raven Row, Textile Arts Center NYC, and the Center for Craft Creativity and Design US.

## **3. Fiery Ginger Hot Sauce by free.yard with the West London Food Innovation Centre**

Condiment  
Ginger, Garlic, Onion, Bell Pepper, Scotch Bonnet Pepper, White Wine Vinegar, Lime Juice, Sugar, Spices  
Edition of 300  
£6.00 / £12.00 (limited-edition packaging by Abbas Zahedi)

*A new hot sauce recipe inspired by summers growing up in North West London.*

free.yard is an artist and composer born-n-raised in London. free.yard is an ongoing situational and unstable project fluctuating between and within research, artistic and curatorial practices.

## **4. London's Kitchen – Industry, Culture and Space in Park Royal by Åbäke and May Rosenthal Sloan, published by Dent-de-Leone, printed by Kerschhoffset**

Book  
Magno Gloss 135g, Natronmisch Velin 120g, Sirio Colour 140g  
Edition of 1000  
£15.00

*A publication exploring industry, culture and space in Park Royal, edited by May Rosenthal Sloan with contributions from Catherine Flood, Anissa Helou, Zarina Muhammad, Riaz Phillips, Tim Strangleman and Tian Khee Siong.*

Kajsa Ståhl works under the name of Åbäke - a transdisciplinary graphic design collective, founded in 2000 by Patrick Lacey, Benjamin Reichen, Kajsa and Maki Suzuki in London, after meeting at the Royal College of Art. Much of their work concentrates on the social aspect of design and the strength that collaboration can bring to a project. Kajsa also runs Dent-de-Leone a small independent publisher located in London, distinctive for its collaboration directly with artists and designers to produce its books.

May Rosenthal Sloan is a Glasgow-based, London-bred curator, writer and educator. She co-curated the V&A exhibition *Food: Bigger than the Plate* (2019) and was formerly a lecturer in Modern American History at the University of Glasgow. Her research interests are wide-ranging

but include food and food systems, storytelling and constructions of identity, and the role of design and art in everyday life.

#### **5. The Everyday Made Sacred by Joy Bonfield-Colombara with Dina Foods, Saboon Alee and Lola Lazaro Hinks**

Organic Soap and Glass Plinth

Coconut Oil, Olive Oil, Sunflower Seed Oil, Shea Butter, Apricot Kernel Oil, Cocoa Butter, Vanilla Essential Oil

Edition of 100 (Organic Soap)

£12.00

Edition of 1 (Glass Plinth)

Price on Request

*Organic soap is inspired by the importance of everyday routines, from washing one's hands to a cup of something hot and a taste of something sweet.*

Joy Bonfield-Colombara is an Artist-Goldsmith working in Bloomsbury, London. After graduating from Jewellery and Silversmithing at the Glasgow School of Art in 2014, Joy was taught by two master goldsmiths, before completing her MA in Jewellery and Metal at the Royal College of Art. Joy's pieces often start with a deconstruction of a classical thought – challenging existing ideas on specific mythologies, material perceptions and the parameters of preciousness.

In 2012, Joy was granted an exchange to Hiko Mizuno in Tokyo, and studied under master craftsman Kimiaki Kageyama. Whilst studying at the RCA, Joy was awarded a research fellowship to KCUA in Kyoto, the oldest art school in Japan, and taught by revered Urushi Artists' Fumie Sasai and Kurimoto Natsuki. Joy subsequently won the International Graduate Prize from Gallery MARZEE and the Overall Excellence Prize from Theo Fennel. Joy's work has been featured in *Forbes*, *Elle*, *Luncheon*, *AnOther* and *i-D*.

#### **6. Lunch by Erica Eyres with Bubble & Squeak, Ealing Community Aid and Harlesden Mutual Aid**

Ceramic Sculptures

Glazed Stoneware

Edition of 51

Prices range from £50.00 – £400.00

*Inspired by the work of three food re-distribution charities, located in and near Park Royal, Lunch is a series of handmade ceramics based on individual items of food.*

Erica Eyres lives and works in Glasgow. Through videos, drawings and sculptures, Erica's work explores narrative fallacies that complicate the viewer's understanding of the author's subjective truth, and problematises the notion of the autobiographical. Erica's sculptures feature ceramic wigs, balloons and gloves that are rendered flat, as though cast aside. Despite their obvious reference to costumes and disguise, the wigs and gloves become un-wearable in their concrete copies. These clay versions suggest a kind of relief sculpture that is figurative, yet deflated and absent of human form.

## PROJECT PARTNERS

**DYN-Metal** is a specialist non-ferrous foundry and machinist company, producing copper-based alloys that offer unique benefits solving sliding wear problems in mechanical systems, operating in the heavy engineering sector. DYN-Metal owes its very existence to the discovery and development in the 1930's, by its founders, of a process that resulted in a dramatic improvement in the wear life of bronze alloys. This process has led to the development of a unique range of wear resistant alloys that have proven to offer typically a three-fold improvement in life over untreated alloys of the same composition.

Since establishing in London in 1937 (locating to Park Royal in 1977), the company has progressed and adapted to changes to the UK manufacturing industry, moving from producing solely processed alloy ingots to products in the form of cast rod, tube and plate and machining castings into finished items such as bearing bushes and slide plates. As such, the company now boasts a very well equipped machine shop embracing the latest CNC machines operating up to five axes. As a result, though DYN-Metal is a small SME, it enjoys strong working relationships with 'Blue Chip' companies operating in the Manufacturing and Maritime sectors of Heavy Engineering.

[www.dynmetal.co.uk](http://www.dynmetal.co.uk)

**Dot Laser** was founded to offer a high-quality laser cutting and engraving service together with design service on demand. The company offers a wide range of laser-cut materials, ready to go on their machines at a competitive price, a clear online payment system and a next day delivery service.

[www.dotlaser.co.uk](http://www.dotlaser.co.uk)

**The West London Food Innovation Centre (WLFIC)** specialises in providing innovative product development services to food and beverage companies, helping to develop products from the concept stage through to an initial commercially viable prototype. The WLFIC supports customers with various bespoke services such as product development, formulation and/or reformulation of products and provides a range of complementary services such as sensory analysis, technical support, shelf life analysis, nutritional analysis and links to pilot plant production facilities.

[www.uwl.ac.uk/business-services/west-london-food-innovation-lab](http://www.uwl.ac.uk/business-services/west-london-food-innovation-lab)

Established in 1992, **Dina Foods** is one of the UK's leading artisan producers of specialist Mediterranean foods, which include a range of authentic flatbreads, confectionery and savouries. Dina Foods combines a heritage steeped in Mediterranean traditions and family recipes, with a strong focus on using only the finest ingredients and a commitment to product innovation. Having grown from a small family-run business, Dina Foods has become a market leader supplying national and international customers.

[www.dinafoods.com](http://www.dinafoods.com)

**Lola Lazaro Hinks** is an artist working primarily in kiln-formed glass and works from a collective studio in South East London. Her work spans sculpture, architectural models and designs for the home. She graduated from the Royal College of Art in 2018 with an MA in Ceramic and Glass, and a BA in Fine Art Photography from the Arts University Bournemouth in 2012. She works with a diverse range of transparent and opaque qualities and is deeply influenced by the

phenomenology of architectural spaces, the embodiment of the visual sense and relations between public and private spaces.

[www.lolalazarohinks.com](http://www.lolalazarohinks.com)

**Saboon Alee** is a family business, based in South London that produces luxury organic handmade soap. With over 20 years experience producing organic cosmetics for well-known companies such as Neals Yard Remedies and Nourish Skincare, a few years ago Saboon Alee decided to start their own venture, producing their own luxury handcrafted soaps. Their soaps are handmade using the finest ethically sourced organic ingredients, enriched with natural oils and mineral clays and delicately scented with essential oils, which have unique benefits for the skin. Saboon Alee soaps are soft and gentle on the skin, and suitable to use on hands, face and body.

[www.saboonalee.co.uk](http://www.saboonalee.co.uk)

**Harlesden Mutual Aid** is a community-led organisation, set up in early 2020 in response to the Covid-19 pandemic. Volunteers deliver regular meals and food parcels once a week and carry out routine services like shopping and collecting medication, to support the Harlesden Community. Harlesden Mutual Aid works in partnership with Salvation Army Harlesden, Community Response Kitchen, Fresh Horizons CNB, Brent Council and local resident groups. Their aim is to make Harlesden a safer community, by promoting resident involvement and social interaction.

[www.harlesdenmutualaid.co.uk](http://www.harlesdenmutualaid.co.uk)

**Ealing Community Aid** is a community interest company that grew out of the Covid-19 Mutual Aid initiative. During the first lockdown in 2020, their Mutual Aid team facilitated and organised numerous forms of practical and emotional support for those living and working in the London Borough of Ealing.

Ealing Community Aid is invested in organising local efforts to nurture and develop local connections for the benefit of all the community. Activities and projects include raising funds to provide food and essentials for those in need; organising events and activities to uplift, inspire, educate and unite, and providing access to important and impartial information and advice.

[www.ealingcommunityaid.org](http://www.ealingcommunityaid.org)

Set up in 2017, social enterprise **Bubble & Squeak** began when a group of local school children aged 5-12 years, from Old Oak Primary School & Old Oak Community Centre, learnt all about food waste and decided to set up their own surplus food stall for the local community. Their aim is to take edible surplus food such as fruit and vegetables from local businesses, markets and supermarkets and redistribute it to the local community on a *pay as you feel* basis.

Bubble & Squeak hosts volunteer-led community events, family art workshops, monthly get-togethers, after school clubs alongside their surplus food stalls. The children also create and sell their own products, including wonky fruit and veg artwork, greeting cards and chutneys.

[www.bubblesqueakeat.com](http://www.bubblesqueakeat.com)

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