



READING ROOM

The reading space encourages you to ask questions, arouses your curiosity and imagination and satisfies your quest for information, through the books that are made available for consultation.

TECHNICAL SHEET

Year of creation:

2017

Design/production:

Departmental forum of sciences, co-produced with Unverscience, Cité Nature, the PLUS, based on an original idea by the Expography Museography master's of the University of Artois

Area:

200 m² max. headroom 250 cm

Trilingual exhibition:

French, English and Dutch

Composition:

9 interactive exhibits + 1 object module,

10 topical texts

7 Audio-visual and Multimedia modules

To be provided:

Eclairage, stockage, emballage,

3 jours de montage et 2 jours de démontage

Transport:

semi-trailer

Insurance value:

€ 186 600

Are you interested in this exhibition?

Would you like to host it?

Contact the Departmental Science Forum.

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Photos: P. Houzé / Photothèque Département du Nord / Forum départemental des Sciences



spud!



Travelling exhibition

For all ages from 8 years old and upwards



PRESENTATION

Whether they are laid out in a vegetable basket or on the kitchen table, potatoes are not usually in any mood to make conversation... And yet, they have plenty of stories to tell us. This tuber, informally known as a "spud", which so often finds a place for itself in dishes of various kinds, such as mashed potatoes, sautéed potatoes or chips... seems so ordinary and yet it is full of secrets. Did you know the "spud" is the leading non-cereal food grown on the planet?

From its discovery to its arrival in our plates, from its Latin American origins to the challenges faced by its industrial production, this exhibition will unearth the spud to reveal to you all of its secrets.

AIMS

The aim of the Spud exhibition is to introduce this essential element of the world food system to a wide audience. An original and poetic backdrop using a wide variety of different types of media - interactive, audiovisual, multimedia - allowing visitors, young and old, to meet this star of our kitchens.



DESCRIPTION OF THE EXHIBITION

About 20 modules are distributed over 3 spaces and correspond to the 3 major stages in the life cycle of a potato: Birth, Growth and Taste.

Birth: the plant and its culture

How is it born? What is its development cycle? What are the conditions needed for it to grow? Is the sweet potato its cousin? How is it produced? So many questions addressed in this space that provides answers in many different ways.

• Development cycle

An interactive module with a lever that allows you to discover the growth cycle of the potato plant and the different stages of its development.

• Portraits

A documentary film featuring five portraits of farmers with different farming practices.

• Ecosystem

Using coloured lenses and a large-format drawing, you will be able to identify the organisms that jeopardise the development plan and those that promote it.

• Potato viewed from the sky

Video representing the different stages of the development of a potato field.

• Who am I?

Drawing inspiration from the well-known game of reasoning, be the first to discover what variety of mystery potato is hiding behind your opponent's card.

• Earthworm's tunnel

Get an earthworm's viewpoint by crawling in a tunnel representing a worm's home.

Future: harvesting and processing

Despite their many qualities, potatoes are fragile. This second part is therefore concerned with a crucial step: The lifting of the tubers which must be carried out with care. Separated from the stems and leaves, the tubers, which are rich in starch, become a real raw material, which can be transformed by the food processing industries.

• Lifting process

Video showing the changes in harvesting techniques from 1927 to 2015.

• Give me a medical

Using a stethoscope, you will be able to detect the damage (scars, scratches, etc.) on "Poupette", a very delicate variety.

• Curiosities

This module gives you the opportunity to discover all kinds of products containing potato starch: autochromes, wallpaper glue, vodka, plastic bag, etc.

• Not one wrinkle

Using an interactive touch screen, put yourself in a farmer's shoes and find the ideal storage conditions for properly preserving the potato harvest.

• The rounds of the potato

Depending on your consumption patterns, discover the long journey that the potato has to make before arriving in your plate.

• A difficult road

By being totally immersed in sounds and images, follow the transformation of the potato to make frozen chips.

• To the same tune

Go back in time with a few cranks of a lever and rediscover the Mousline purée®, the symbol of a household revolution.

Taste: the consumption of the tuber

Any exhibition on potatoes worth its salt could not avoid a detour to our dishes? This food product comes in many culinary forms and quite apart from its delightful taste, it delivers some astonishing nutritional benefits.

• Not immediately popular

A type of food that has become common in our kitchens and yet... this video traces the history of the discovery of the potato until its adoption in Europe. A journey filled with obstacles.

• Wacky recipe

A language game around wacky recipes based on potatoes allows you to see the strong attachment that we have in Europe with this food.

• Here, there and everywhere

Module presenting different ways of consuming potatoes all over the world.

• Divine papa

A theatrical model represents the Peruvian village of Tarcuyo. This provides the backdrop for projected scenes of the rituals of the villagers, for whom potatoes are like living beings sometimes treated like a child who is to be protected, sometimes as a mother or a deity deserving of the greatest consideration.