

Large exhibition

spud!



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. 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.

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?

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.

What do we discover?

The visitor's itinerary is broken down into three sections that represent the main stages in the life cycle of the potato.

Technical sheet

Year of creation: 2017

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

Trilingual exhibition:
French, English and Dutch

Area:
200 m² max. headroom 250 cm

Composition:
9 interactive exhibits + 1 object
module, 10 topical texts 7 Audio-visual
and Multimedia modules

To be provided:
lighting

Transport:
semi-trailer

Insurance value:
€ 186 600

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.

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. Here too, the visitor can enjoy finding out about the harvest and transformation processes thanks to numerous interactive activities.

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. Also, despite the fact that it is often perceived as a common food, the visitor can also discover that, in some animist cultures, a close spiritual bond was formed with this tuber, taking us on a genuine journey of discovery to foreign lands.

