



de la Milpa a la Mesa
a Mexican food journey

Touring Exhibition

De la Milpa a la Mesa – A Mexican Food Journey was created by an intercultural team from both Aotearoa New Zealand and México to deepen New Zealanders' understanding and appreciation of another culture, beyond the clichés and stereotypes, through insight and empathy.

We are profoundly grateful to the people of México who, despite the difficulties they are currently facing, generously shared their stories and images with us.

The exhibition presents exciting opportunities for community engagement and events. Education programmes, with a focus on social studies, science/ agriculture, and Spanish language, are included and can be developed further for specific audiences. Support will also be available from the touring institution to help tailor the exhibition to each venue.

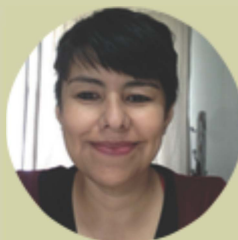
For more information go to milpa-mesa.co.nz



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Escuela Nacional de
Conservación, Restauración y
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Nacional de Antropología e
Historia in Mexico City

The De la Milpa a la Mesa project was funded by the Latin America Centre of Asia-Pacific Excellence.



De la Milpa a la Mesa takes visitors on a journey of discovery through an ecologically diverse country, whose agriculture and cuisine are treasured World Heritage.

From the farm to the market to the table, food has been the heart and soul of Mexican life for millennia.

In this vibrant, interactive space, New Zealanders can meet farmers, scientists, vendors, home cooks and acclaimed chefs from across México. Visitors will hear how they are meeting global challenges with ingenuity and resilience to protect their way of life for the benefit of humanity.

De la Milpa a la Mesa

is divided into three segments: Milpa (farm), Mercado (market), Mesa (table).

La Milpa features five spectacular papier-mâché sculptures, designed in collaboration with Ruben Puertos, a Wellington-based Mexican artist.

Visitors can marvel at a display featuring 64 species of maize, walk inside a sculpture to read about children planting crops in the arid north of México, or try and get goods to market amidst the daily challenges faced by the world heritage protected chinampas farmers just outside Mexico City.



Raquel

"It is an honour to share with you these words from the Mixe lands."

Raquel Diego Díaz

Ayuujk Farmer & Anthropologist

**In La Milpa
visitors will also discover
that 10,000 years ago the
Mexican region became one of
the world's first centres of agriculture
when early peoples began domesticating
wild plants and developed an
ingenious multi-crop system
known as the milpa.**

But Mexican people are having to innovate and fight to preserve their globally significant agricultural systems from social and environmental challenges. They are banking seeds, promoting alternative food sources like grasshoppers for general consumption and making changes that will help sustain them and the environment for generations to come.

Aquilino

"I invite you all to follow the example of your ancestors to continue preserving, sowing and working the field."

Aquilino García López
Comisariado de Bienes Ejidales de Unión Zapata,
San Pablo Villa de Mitla, Oaxaca



El Mercado is an immersive space where visitors hear the calls of vendors at a neighbourhood market in Mexico City, smell the aromas of typical Mexican herbs and spices on sale, and 'visit' market stalls at the innovative Mercado el 100.

Visitors will discover

the Mexican mercado is a bustling, chaotic place that is found everywhere - from the huge fixed markets like Central de Abasto in Mexico City, to the small, temporary, open-air tianguis in neighbourhoods and villages that date back to Mesoamerican times.

Mercados are a crucial bridge between the milpa (farm) and the mesa (table). But many are under pressure, especially in the cities where supermarkets distance consumers from producers, increasing food miles and threatening food sovereignty.



Ana

"We aim to dignify, praise and showcase the work and effort of each producer."

Ana Gabriela Calderón Gutiérrez
Director, Mercado el 100





Rosalia

"Our traditions cannot be forgotten, because now the whole world is interested in rescuing them."

Rosalia Chay Chuc
Mayan Chef

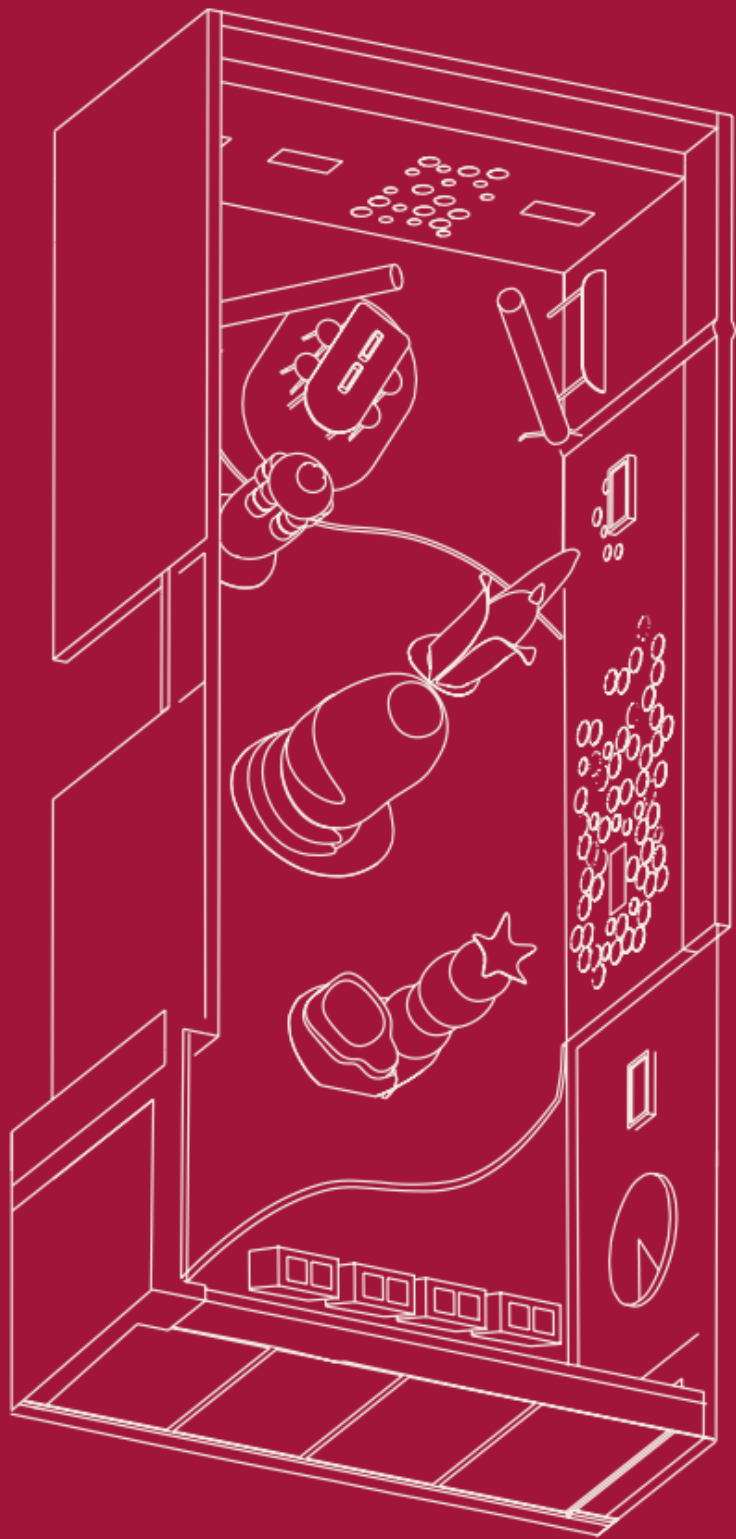
La Mesa is an interactive space that showcases World Heritage recognised Mexican cuisine from home cooks to high-end chefs.

Visitors will discover that Mexicans connect with family and friends, both past and present, by sitting around the mesa (table) sharing food. The food you prepare speaks to who you are and where you come from.

Mexico's cuisine - with its incredible regional diversity - springs from the simple, nutritionally balanced milpa trio of corn, beans and chill.

Recipes passed from generation to generation across millennia keep traditions alive, while new ingredients and processes mean continual innovation.

In the face of mass-produced food and changing diets, cooks and chefs across México are preserving their World Heritage listed practices and sharing the knowledge with people around the world.



FOOTPRINT: 100 sqm

WALL HEIGHT: 3m

CLIMATE CONTROLS: Nil

TARGET AUDIENCE: 13-25 years

Also appeals to:

- 🌀 Family groups
- 🌀 Visitors with an interest in Latin America, Spanish language, international cuisine and/or agriculture
- 🌀 New Zealand Latin American community

COST: \$1,000 per month (negotiable)

(excludes transport and installation costs)

CONTENTS:

- 🌀 5 papier-mâché sculptures
- 🌀 Timeline
- 🌀 Maíze installation
- 🌀 Analogue game
- 🌀 2 audio tracks
- 🌀 Wheel interactive
- 🌀 7 smell boxes
- 🌀 4 large marketplace graphics
- 🌀 Media file for touchscreen
- 🌀 1 wooden table & 4 stools
- 🌀 2 wooden sideboards
- 🌀 2 paper-based interactives
- 🌀 1 acknowledgements text panel
- 🌀 1 intro text panel
- 🌀 3 segmental text panels
- 🌀 7 x storyline panels
- 🌀 Instructionals & credits
- 🌀 Educational resources
- 🌀 Promotional material