



The pages of this fanzine have been put together by public works and are included in the "Trans-Local-Act" book, which brings together the different partners, activities, issues and discussions that were part of Rhyzom, a 18 months long collective research and dissemination project. Rhyzom was initiated by atelier d'architecture autogeree, and public works was one five partners. The project was funded by an EU Culture grant for cooperations.

The pages use a general International Village Shop fanzine template with handdrawings, which are cut and pasted to show a particular aspect of the shop.

The templates can be downloaded from the International Village Shop website.

www.publicworksgroup.net
www.internationalvillageshop.net
www.rhyzom.net

Rhyzom meets International Village Shop

May 2009 - October 2010



translocal
village
trade
shop
local
production
International

Lydia Thornley and Ashley Mc Cormick from the Friends of Abbey Gardens Group, Sarah Murray from Ballykinlar via the PS2 Rhizom network, and Nina Pope from Somewhere, What Will The Harvest Be and International Village Shop.



The International Village Shop as a field of themes, activities and connections, entered the Rhyzom project at various points: in descriptions, discussions, fieldtrips, workshops and new collaborations.

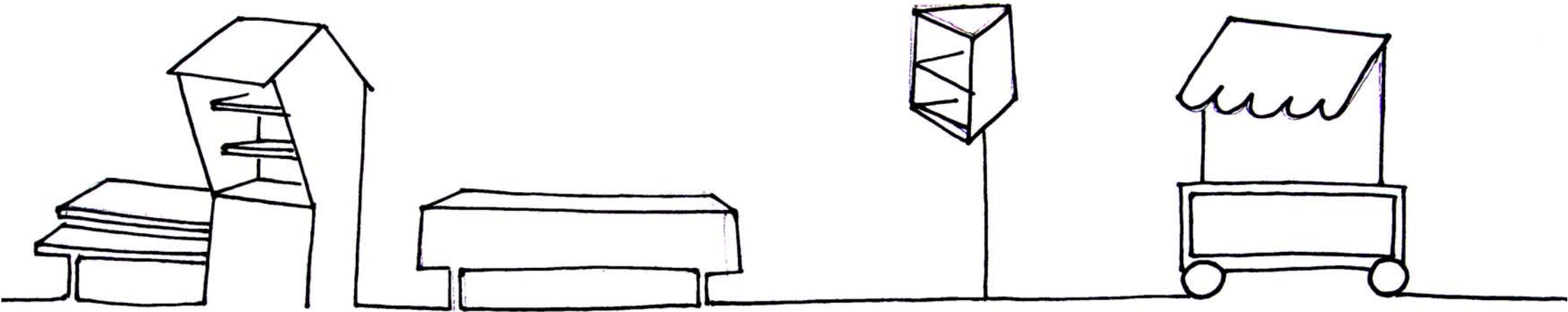
public works organised two fieldtrips with myvillages.org as partners, one to Grizedale Arts and one to eco-villages in former East Germany (together with Matthias Heyden). Two International Village Shop production workshops took place, one in Abbey Gardens (together with the friends of Abbey Gardens and Somewhere) and one in Höfen (together with Celine Condorelli).

The following pages by public works illustrate some of what has come together, and some of what has come out of it - intentionally and randomly.

The plain templates for these pages can be downloaded from the International Village Shop website: <http://www.internationalvillageshop.net/products/shop-brochure>.

Rhyzom as a EU funded project has one central budget, put together through partner's contributions and related projects. The International Village Shop has partial budgets and at times none. The public works Rhyzom budget was used to develop aspects of the International Village Shop network further, and to open it to new collaborator

Some shops so far:

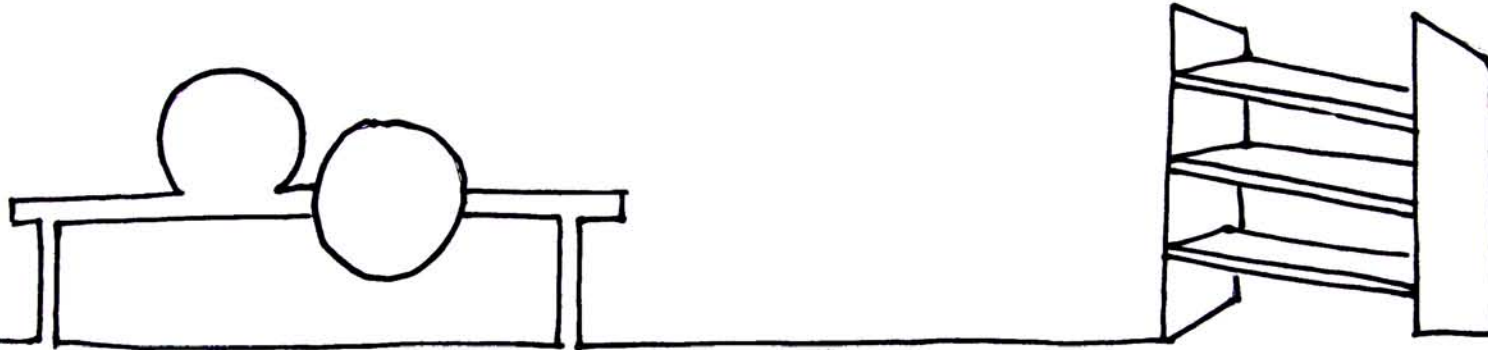


The Lawson Park Honesty Stall is next to Lawson Park Gardens and Grizedale Arts offices. It is always open to the public, and stocks fresh produce from the gardens and outcomes from Grizedale Arts collaborations and commissions. You pay what you think it's worth. Run by Grizedale Arts since 2005 - ongoing. First built by Adam Sutherland (Grizedale Arts) and later extended by Wapke Feenstra (myvillages.org).

A one day Internationaler Dorfladen at the Kunstverein Springhornhof in the village of Neuenkirchen in Lower Saxony. The shop was to launch the start of a new product development in the village - open to all - and myvillages.org introduced a public workshop for the recording of local connections. By myvillages.org, November 2009.

The Internationale Dorpswinkel in Leeuwarden occupies a corner in a veterinary's waiting room, offering some international village produce alongside horsemilk products from Wjelsryp. The shop is open during working hours. Films to explain the making and origin of the goods are shown on a small screen. Run by Wapke Feenstra and Maaïke Fenstra, 2006 - ongoing.

The Abbey Gardens Honesty Stall has a mobile and a fence shop, both based at Abbey Gardens in Stratford in East London. On offer is fresh produce from the garden, including fruit, flowers, small plants and more recently Abbey Gardens seed-bombs, plus goods from the wider network. Designed by Andreas Lang (public works) and run by Friends of Abbey Gardens, since 2009 - ongoing.



Products enter the shop on a local level.

They come from existing productions, such as horticulture, crafts, art, medicine, conserving food, etc.
Or they are made especially for the shop.

New products are developed collaboratively by local groups and/or individuals and sometimes visitors from elsewhere.

New goods can be anything.

Shop rules are simple.

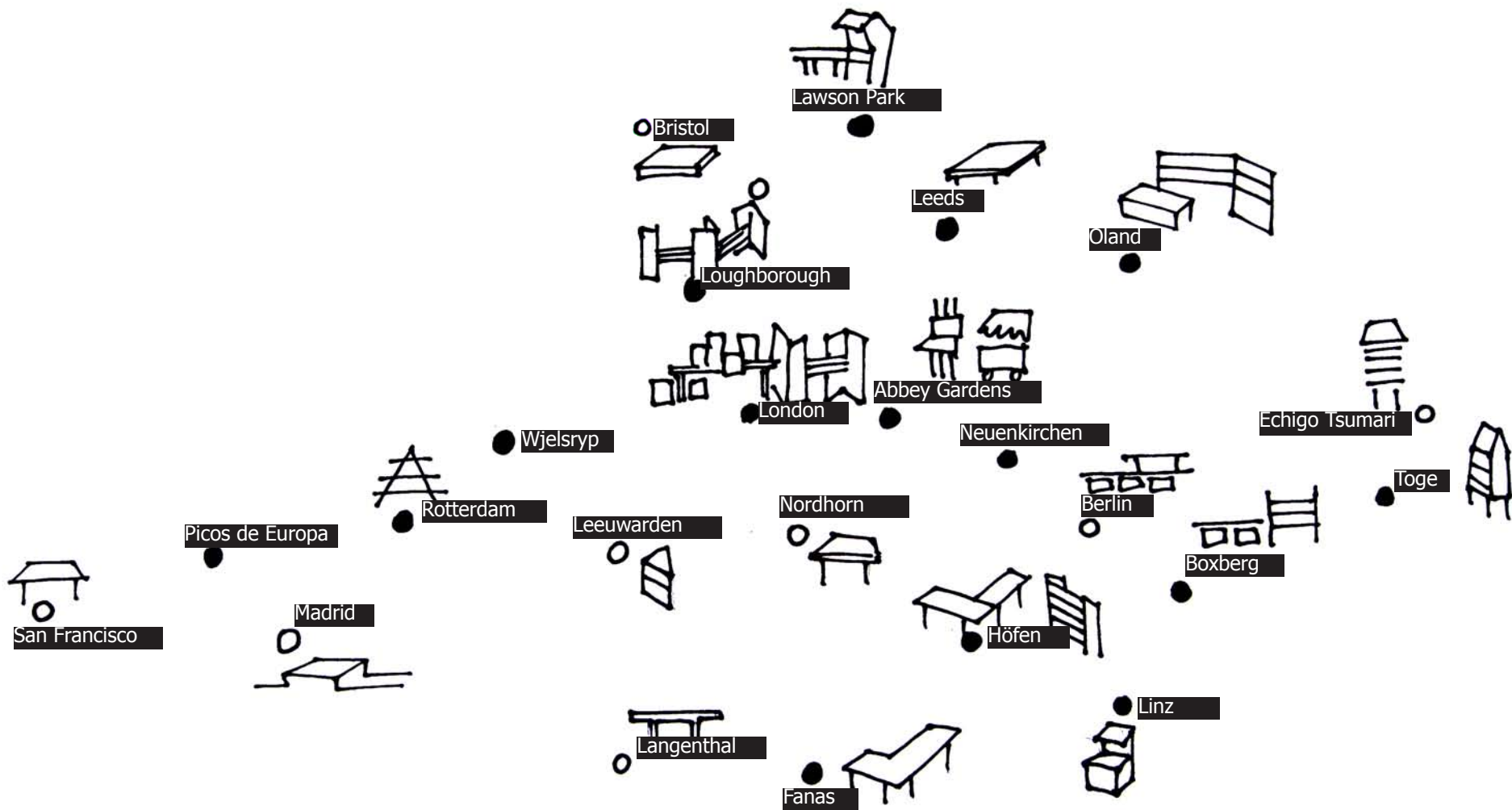
Everyone can run up a shop for however long they want.

The form of trade is set by those involved in running the shop.
It can be cash/set price, swaps, "pay as much as you think",

Shops stock local goods and those travelling the network.

For official applications we calculate between Eur 5.000 to 10.000 for the development and production of a new collaborative product. This includes fees, travel costs, workshop costs, product development, prototyping and manufacturing. We can also make new goods without a budget - using in kind support, gift economies and local connections. Ideally a "Village Produce Film" (between 4 - 7 min) is made to explain the background and making of the new product.

The set up of a shop doesn't necessarily involve costs. A shop needs some space and construction material - often found or reclaimed- and a shopkeeper/s. Stocking, arranging and explaining always requires more time than anticipated.



So far the International Village Shop is funded through a mix of incomes and commissions related to individual activities and plenty of unpaid work. The main source that keeps the shop running is shared ideas and ambition.

Höfer Waren - Internationaler Dorfladen - an annual shop in Höfen, Southern Germany.

Höfen



Conserve



Fruit Liquor



Beifuss



Grape Juice



Village Produce Films



Horsemilkproducts



Doily Bags



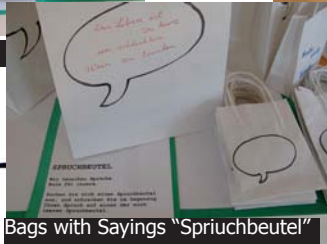
Frog Corks



Jar lamps



Frogbutterspoon



Bags with Sayings "Spruchbeutel"



Hay-bale-string Bags



Lawson Park

Toge

Wjelsryp

"Höfer Waren" (Höfer Goods) started in 2006, and the shop takes place annually during the village fete in Höfen. "Höfer Waren" presents new products each year, alongside existing produce from the village. The new product is developed collectively by the Höfer Frauen, Kathrin Böhm (public works/myvillages.org) and external guests.

Public life during the village fete centres around the pub, the Sunday church service in front of the chapel, and the setting up of the village fete tree. The International Village Shop is open on the Sunday and it is popular. It was sold out in 2006 and 2007. The first two years Wapke came from Rotterdam to make it international. In 2007 we started mixing local and travelling goods.

Cost shop 2007: none - made from furniture in the village hall. Cost products: the "Höfer Waren" Jarlamp was Eur 19.00 production costs, not including the hours spent on the development and manual work. Sales covered costs. The conserve was donated by the women and sales of Eur 357.00 went into their account. Wapke sold horsemilk products for Eur 78.00. Village Produce Films which show the making and background of new products, were commissioned by Grizedale Arts during the Toadball.tv programme.

"Höfer Waren" started as part of the ourvillages series by myvillages.org.

Rhyzom International Village Shop Production Workshop in Höfen, on the history of local clay production and everyday knowledge. May 2010.



Höfer Frauen: Waltraut and Gabi Müller, Hildegard Lyssek, Rosa Leimbach, Resi Derra and Waltraud, Lotta and Juliane, Gertrud Stowasser, Maria Seuss, Ingrid Fischer, Kerstin Fischer, Annette and Christina Gütthlein, Erna Gütthlein, Gunda Derra, Sieglinde Gast, Paulina Köst, Rita Schuller, Bärbel Batzner, Marlene Baum, Birgit Raab, Sylvia Helmut
Kathrin Böhm (public works, myvillages.org, Rhyzom), London/Höfen
Andreas Lang (public works, Rhyzom), London
Celine Condorelli (support structure, a42.org, Rhyzom), London/Nürnberg
Bryonie Reid (PS2, Rhyzom), Belfast
A42.org (Berlin/Nürnberg): Arno Brandlhuber, Silvan Linden, Martin Eberle, Barbara Geralis, Tamara Härty, Matthias Spielvogel, Nils Wolfbauer, Andreas Oberhuber.
Guest: Michael Back, Wolfgang Gunzelmann, Andrea Bischof

Hildegard makes some clay marbles, using clay brought by Bryonie from her garden in Ireland. The last time she made them was during WW2 when they couldn't get hold of glass marbles.

A new Höfer Good is under way and gets developed in experimental cooking sessions, where local produce and the soil it grows in come together through methods of Hausfrauentechnik (knowledge gained from running a household).

Travel for all Rhyzom partners was covered by Rhyzom, guests from the Academy Nürnberg covered their own expenses. All costs to do with the different parts of the workshop and fees for M. Back (clay technician), Th. Gunzelmann (local historian) and A. Bischof (archaeologist) were covered through Rhyzom. Plenty was given in kind - especially time - and the costs for food were shared.

A travelling product: the Frogbutter spoon

The Butterspoon was the first "Höfer Waren" product. The idea and brief was developed by Höfer Frauen in collaboration with Kathrin Böhm. The product development and prototyping was done by Angelika Seeschaaf, a product designer based in London. The molds were made by Manfred Frey, a porcelain designer in nearby Bad Staffelstein. Manufactured by a small company in Oberküpps.

The villagers are called "the frogs" by others, and the idea was to have a frog related product that has to be functional. It is made in porcelain which has been manufactured large scale in the region until recently. The spoon has three functions, to take cream of the milk, to spread butter and to print a frogfoot into butter. Why? It refers to the story of a frog who has fallen into a pot of cream, and has to swim until the liquid is turned into butter, so the frog can jump out - leaving only it's footprint.



70 spoons are sold for Eur 10 each in the first Höfen shop - against a lot of scepticism.

The local pharmacist buys four spoons - for special dinners.

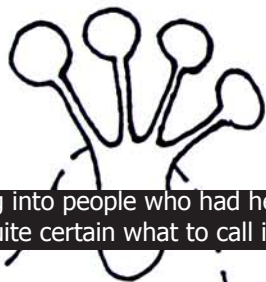


Kathrin finds a spoon stuck into a flower pot during filming the Village Produce Films.

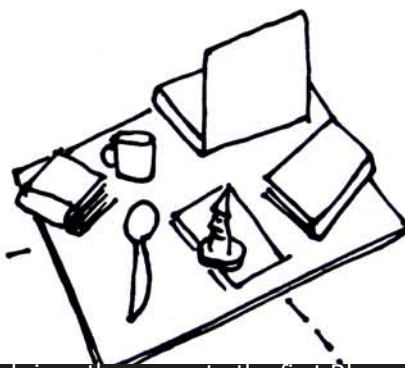
One woman from the village wants 10 spoons - the sale is done in private.

ONE HOUR SHOP

Wapke and Antje sell a spoon during a One Hour Shop in San Francisco - this is surprising news in Höfen.



Bumping into people who had heard about the spoon, never quite certain what to call it or how to use it.



Kathrin brings the spoon to the first Rhyzom partner meeting to Paris in May 2009, to explain the International Village Shop as a translocal network and methodologies for collective local production.



Spoons are in stock in many shops. They are small, precious but durable, not too expensive, and have a good story to tell. By summer 2009 they are called a "shop classic".

Peter from PS2 in Belfast takes the story of the spoon and the shop to Ann Marie Dillon, who has just started to run a mobile Community Centre in a caravan in her village called Ballykinlar in Northern Ireland. The idea is, that something like the shop or a new product might work in Ballykinlar, which has a fractioned community and existing common ground is highly contested.

One spoon sold in Nordhorn.
Three at Late at Tate.
Two at the Launch of Lawson Park.
One at a shop in Nürnberg.
Two in Boxberg.
The spoon in the Leeuwarden shop is still the initial one.
Only one or two were sold at the Grizedale Honesty Box Rochelle Branch.

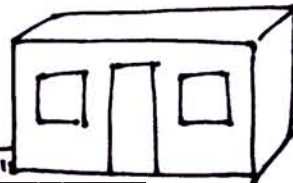
May 2009: 100 new spoons are ordered.



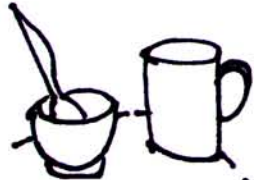
Many were given away as gifts in meetings to explain the production and shop idea.



The spoon is used at the start of the Abbey Gardens workshop to explain what a collaborative local product development could be. At the end of the two days the spoon travels with Ann Marie to Ballykinlar, and gets used as the sugar spoon for the weekly tea meetings in the Caravan Community centre.



The Rhyzom group and guests visit the Caravan Community Centre in Ballykinlar during a workshop in June 2010. Kathrin again gives a brief presentation using the spoon to describe what she does and why she is here. Ann Marie mentions that the first spoon has broken by now, so this spoon stays as a replacement.

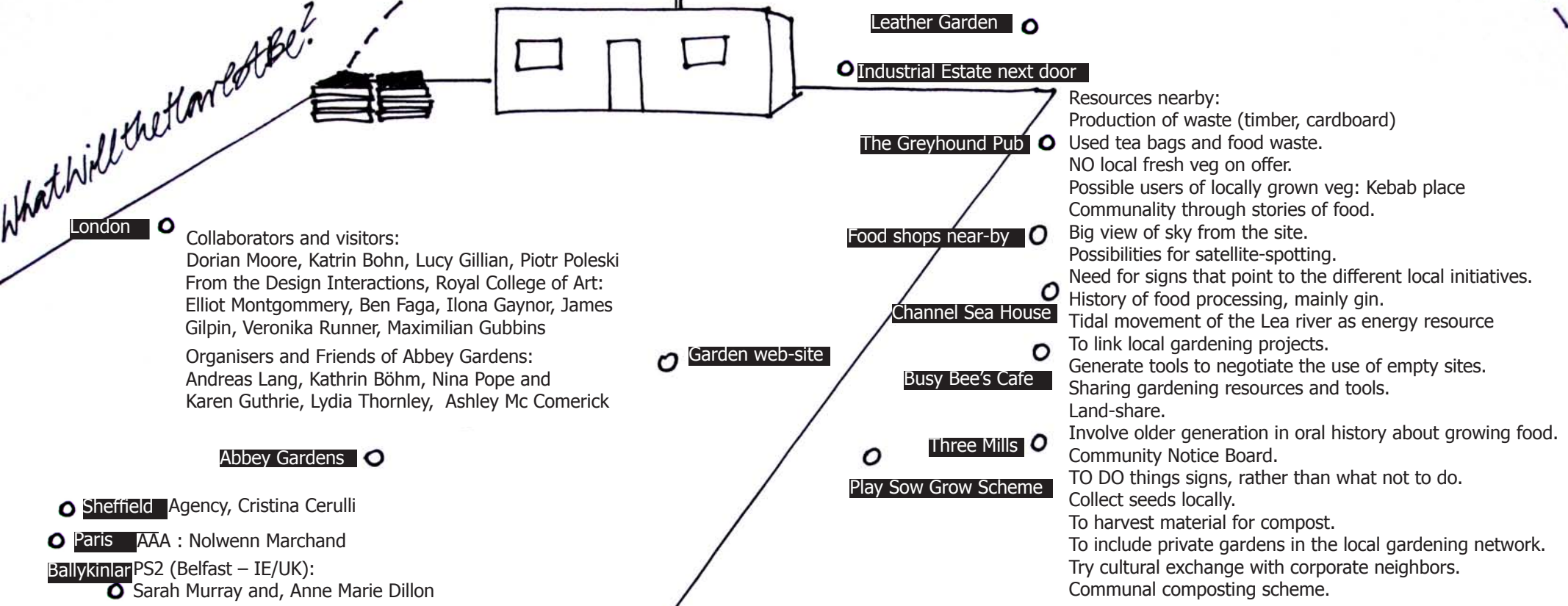


Peter from PS2 in Belfast starts fundraising for a production workshop and International Village Shop in Ballykinlar.

16. October 2010
Whilst struggling with the production for the Rhyzom publication, Kathrin and Andreas receive an e-mail from Peter, confirming that funding for a product development workshop in Ballykinlar is in place. This means a production workshop and a Ballykinlar version of the International Village Shop in 2011.

Ann Marie joins the Rhyzom Production Workshop at Abbey Gardens

International Village Shop Production Workshop at Abbey Gardens / What Will the Harvest Be ?



- **Sheffield** Agency, Cristina Cerulli
- **Paris** AAA : Nolwenn Marchand
- Ballykinlar** PS2 (Belfast – IE/UK):
 - Sarah Murray and, Anne Marie Dillon

The workshop was organised by public works, Somewhere and Friends of Abbey Gardens. The idea for the workshop is to brainstorm and develop new objects/items/goods that derive from the context of Abbey Gardens as an urban food growing site. The brief is open and will be developed collectively and in reference to specific aspects of Abbey Gardens, such as communal gardening and harvesting, urban food production, social and historical aspects of the site, etc.

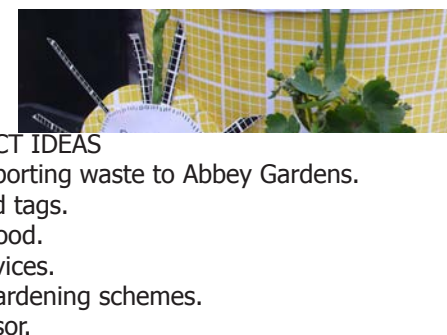
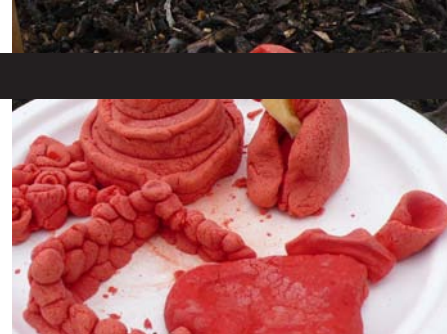
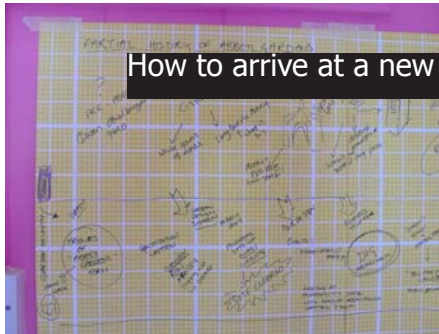
The aim for the two day workshop is to develop a brief for one or a number of new products, and if possible, to assemble first prototypes. The new items can be anything: from food or tools to plants or processes and of a real or digital nature.

Time gardener, use of workshop space and garden tools covered by Friends of Abbey Gardens group. Workshop material covered by Rhyzom. Timewise: a few days preparation and 20 people attending a two day workshop.



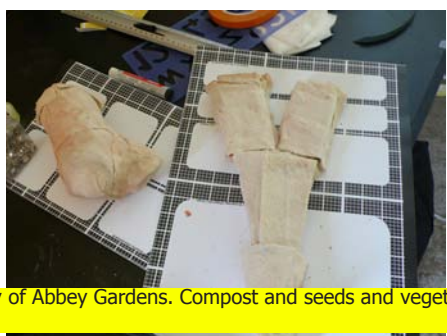
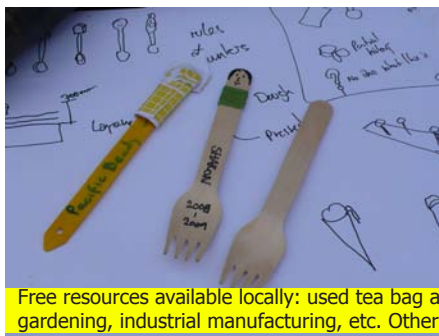
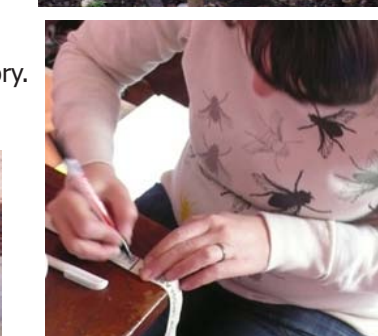
Travel Rhyzom partners and collaborators paid by Rhyzom. All other journeys covered privately. Some fee for public works and Somewhere. Food and drinks covered by Rhyzom and cooked by Kathrin.

How to arrive at a new product?



FIRST PRODUCT IDEAS

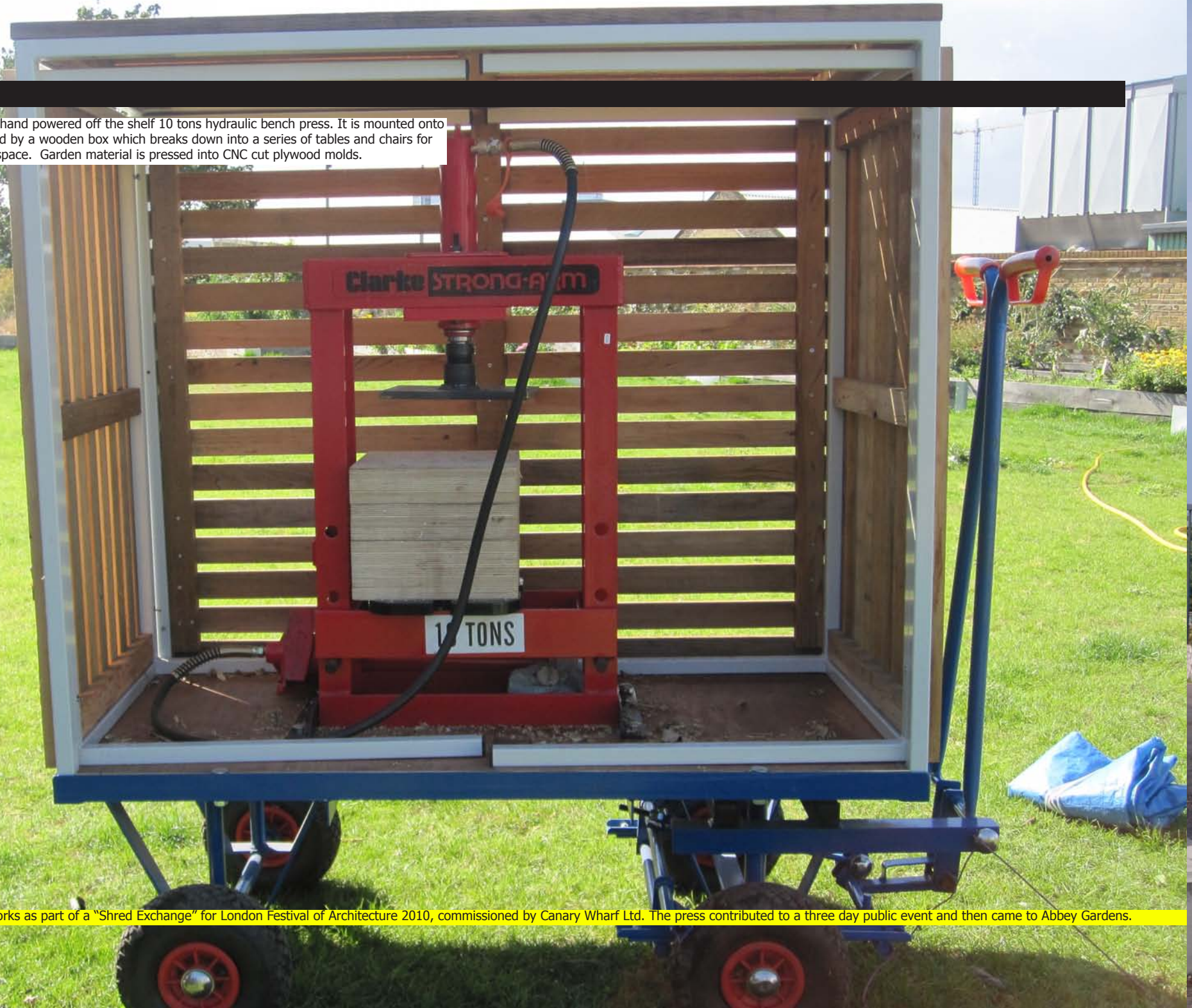
- Bags for transporting waste to Abbey Gardens.
- Plant signs and tags.
- Local Fusion Food.
- Gardening services.
- Map of local gardening schemes.
- Food compressor.
- Car Greenhouse.
- Manual for Land Share.
- Stories-collector for the different voices of the local history.
- Label free garden.
- Planting pots/ swap pots.



Free resources available locally: used tea bag and food rubbish for communal composting scheme. A shared but differentiating memory of the history of Abbey Gardens. Compost and seeds and vegetable and herbs. Knowledge about cooking, gardening, industrial manufacturing, etc. Other: large sky views. Tidal movements.

A compressor

The press is a simple hand powered off the shelf 10 tons hydraulic bench press. It is mounted onto a trolley, and sheltered by a wooden box which breaks down into a series of tables and chairs for an instant workshop space. Garden material is pressed into CNC cut plywood molds.



The unit was made by public works as part of a "Shred Exchange" for London Festival of Architecture 2010, commissioned by Canary Wharf Ltd. The press contributed to a three day public event and then came to Abbey Gardens.

The press goes travelling, to make seed bombs for the "Sunflower Avenue".

"Sunflower Avenue" is a local initiative by Sona and Nadira Abantu Choudhury, who run the Lea Bank Square Purple Garden. By planting sunflowers along a route which cuts straight through the heart of Hackney Wick, two parks will be conencted: Mabley Green Meadow and Victoria Park. Sunflower Avenue is going to be established through guerrilla gardening. 150 new seed bombs were made for "Sunflower Avenue".

Sona from Lea Bank Square and Andreas from public works pulled the press from Abbey Gardens to Lea Bank Square Purple Garden. It took two people one hour on a Sunday morning.

The production happened as part of a public works project called Route Book, which is connected to the "Hackney Wick Curiosity Shop". Costs: new mold £ 130.00, flyers, £ 24.00. Fees paid through the Route Book commission. Food brought along by participants. Soil and compost and sunflower seeds by Lea Bank Square Purple Garden.

Abbey Gardens Seed Bombs



Photo by Lydia Thornley

The idea to produce seed bombs for Abbey Gardens came up years ago when the Friends of Abbey Gardens group first laid claim to the site, but could not yet access it as it was overgrown and not cleared for use by the council. Seed bombs are one way to start using a site remotely and would demonstrate to the council that the group was serious about getting the site- but the seed bombing never happened and the garden started in a different way.

One of the ideas that came up during the Rhyzom workshop at Abbey Gardens was the development of a tool which could facilitate the collective and possibly public production of a wider range of products: a press or compressor.

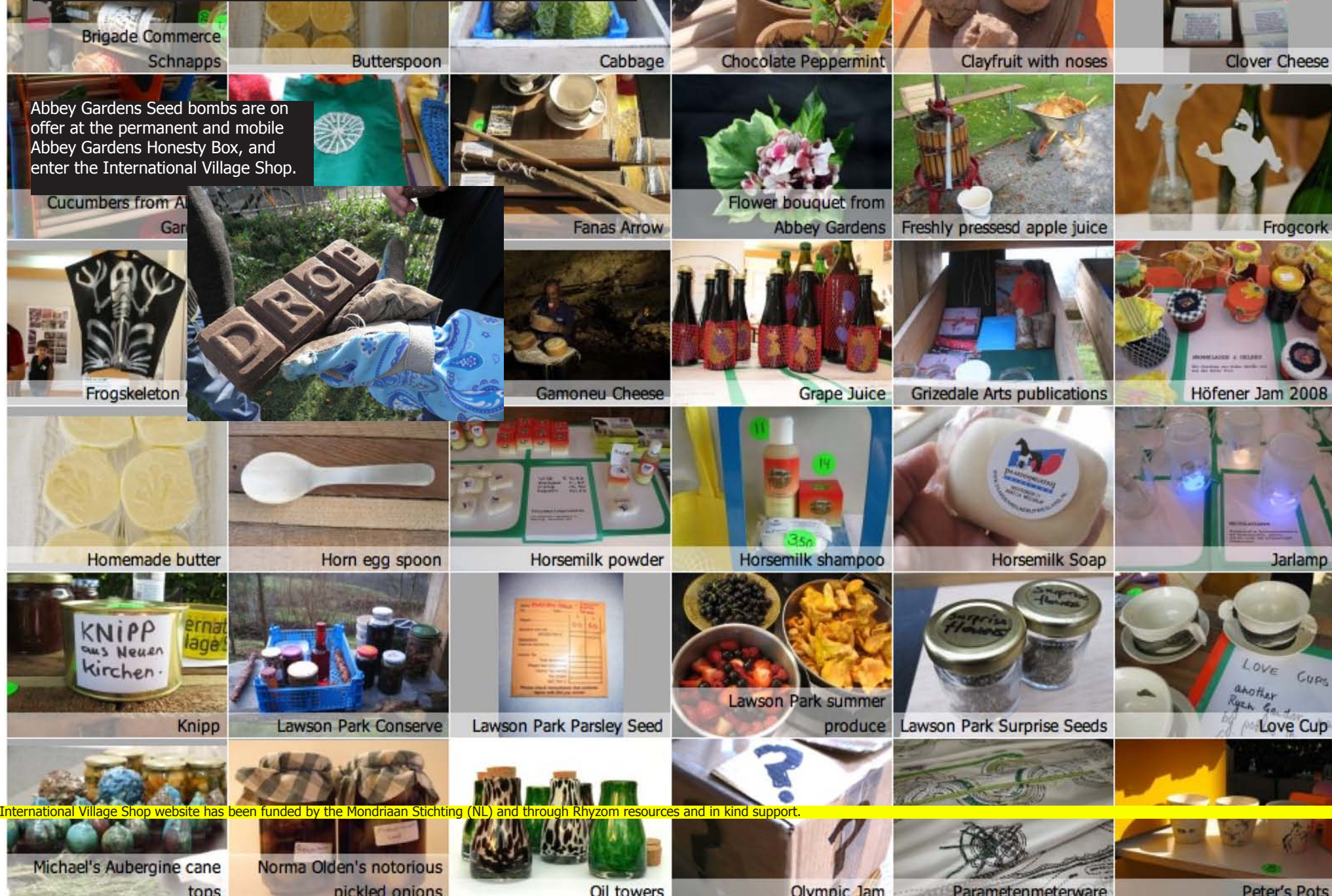
On a sunny afternoon, 3 years after the idea first surfaced and with the help of our brand new ten ton press we produce the first seed bombs in the garden.

Internationale Dorpwinkel

Winkels

Producten

New local products enter the local shop and the website



Brigade Commerce Schnapps

Butterspoon

Cabbage

Chocolate Peppermint

Clayfruit with noses

Clover Cheese

Abbey Gardens Seed bombs are on offer at the permanent Abbey Gardens Honesty Box, and enter the International Village Shop.

Cucumbers from Abbey Gardens

Fanas Arrow

Flower bouquet from Abbey Gardens

Freshly pressed apple juice

Frogcork

Frogskelton

Gamoneu Cheese

Grape Juice

Grizedale Arts publications

Höfener Jam 2008

Homemade butter

Horn egg spoon

Horsemilk powder

Horsemilk shampoo

Horsemilk Soap

Jarlamp

Knipp aus Neuenkirchen

Lawson Park Conserve

Lawson Park Parsley Seed

Lawson Park summer produce

Lawson Park Surprise Seeds

Love Cup

Michael's Aubergine cane tops

Norma Olden's notorious pickled onions

Oil towers

Olympic Jam

Parametenmeterware

Peter's Pots