



# Movements of Making

Exhibition and performance by the artistgroup Tricycle,  
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# Movements of Making

## **Concept:**

Kneading dough is the same movement and it feels similar as wedging clay. To compare clay making with baking we have rooted our concept in daily life.

For the exhibition, the baking is conceptualized and explored in different ways to create movements of the making into objects which connect us to something basic - as human.

## **Three approaches:**

- Presence of hands in tools for making
- Traces of hands in forms, presenting the making
- Concepts of hands through making and sharing

## HUMAN HANDS

The experience of hands is tactile, their life among things is manifold, filled with silent contents. They do not hear, but sense vibrations. They do not see, but know how it is in dark cellars.

When velvet is to be valued they are there, and silently they test the grindstone and the scythe's edge.

No need to let the edge bite down. With a light touch they feel the steel's sharpness.

How have they found time to collect all their fine experiences of wool and gravel, of down and steel, of smooth surfaces and prickly thistle-heads, of supple talcum and of every kind of flour.

Their range is immense from shiny silk to coarse sacks, from rough files and graters to the smooth nails of the newborn and the touch-shine on everlasting-flowers.

They live in the land of feeling where touch is everything and where the mystery of touch is the bridge between nerve and soul.

But they find their limit in the scales of the butterfly's wing.

HARRY MARTINSON, *Dikter om ljus och mörker*, 1971,

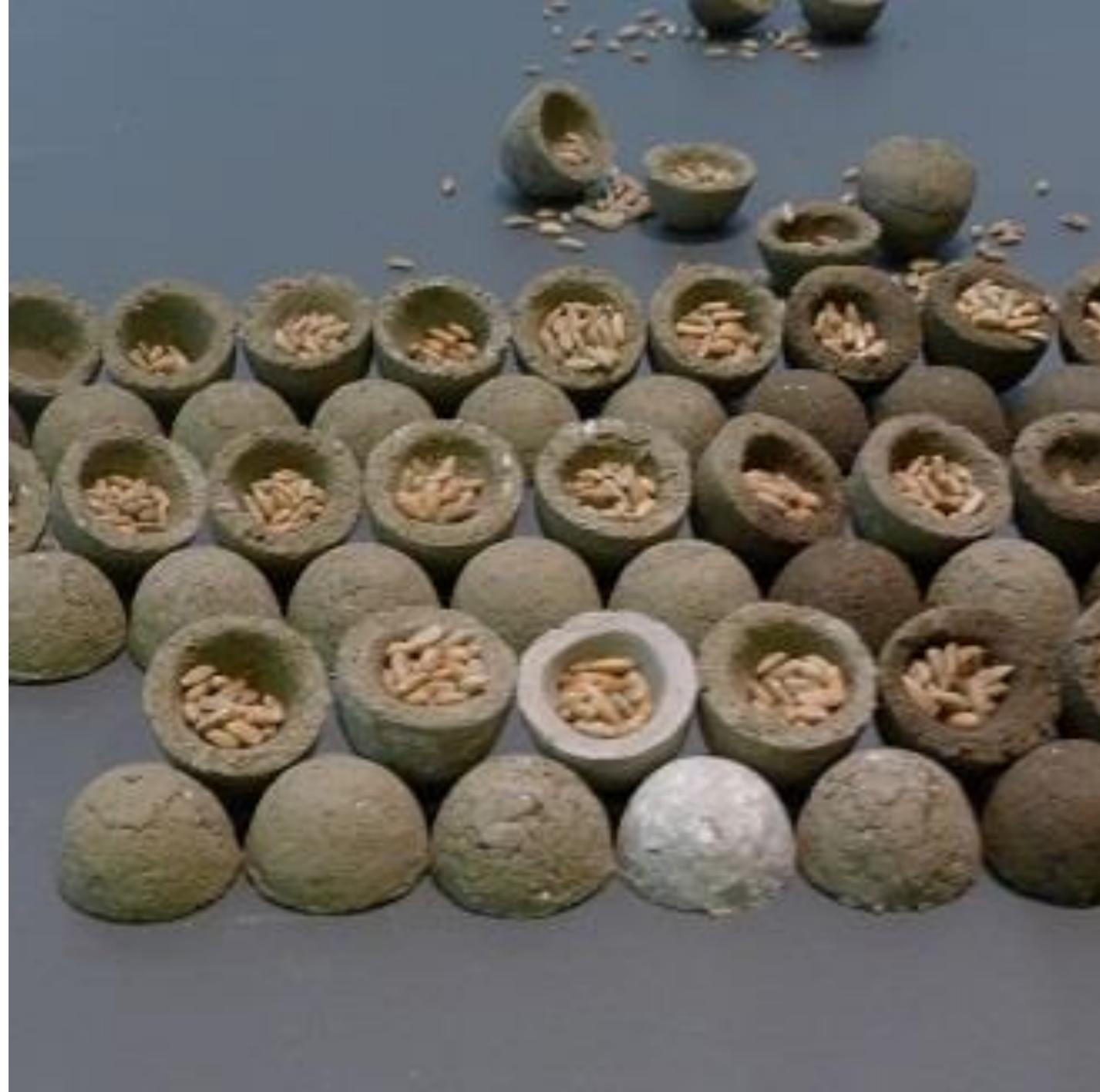
Translated from Swedish by Judith Moffet and Lars-Håkan Svensson

























The bread in this project is made from a sourdough based on pseudo seed. The sharing is an important part of the concept and the people who passed by the exhibition could taste the bread and bring a cup of sourdough back home, to make their own bread.