

a note:

In case you weren't aware, our newsletters are interactive. Hover over an image or highlighted text and it will take you to more information.

we hope you enjoy this month's edition, and don't forget to take care of yourself.



a music video:

cellophane,
FKA Twigs

In a vulnerable lyrical confession, FKA twigs explores the notion of ascending and falling through oneself. The music video for 'cellophane', directed by Andrew Thomas Huang, challenges the deprecating depiction of women in male-driven pop culture. The visual narrative asserts an unprecedented virtuosity and liberty in the act of stripping as she dances for no one but her own catharsis.

some books:



Building Change,
Lisa Findley

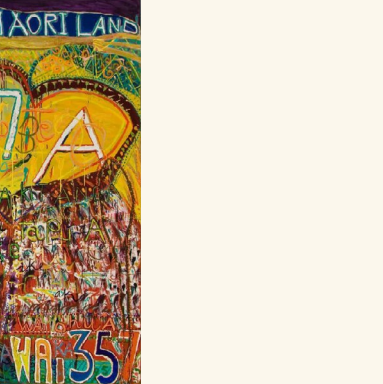
An investigation into the relationship between space and power, Findley breaks down the spatial strategies used to support colonialism and globalisation to challenge a shifting of political and cultural hegemony through architecture.



Art on My Mind,
bell hooks

ETHAN: "I was recommended to read about bell hooks, an African-American cultural critic known formally as Gloria Jean Watkins. She discusses what art can do for people, personally, politically, and passionately argues the case for it. It criticizes the structures of white supremacist capitalist patriarchy that is evident in the exclusion and limitation inside the art world. But truly, my attempted summary does her no justice. I attach this quote as food for thought."

an exhibition:



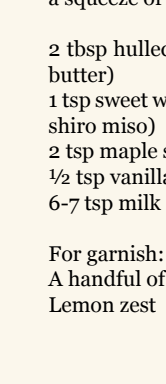
Emily Karaka - RĀHUI

Emily Karaka exhibits Rāhui, a collection born out of the artist's residency at the McCahon House earlier this year. Karaka alludes to the environmental ramifications resulting from a disregard for mātauranga Māori with references to the rāhui placed on Te Wao Nui a Tiriwa (the Waitākere forest) by Te Kawerau ā Maki (one of her iwi) in order to protect it from 'kauri dieback'.

29 Apr to 4 Jun 2021,
Visions Gallery, Lorne St

a recipe:

MIKA: "As we slide slowly into the winter months, cosier, warming foods become a must. While these pancakes are ideal for a slow Sunday morning, there is absolutely no reason why you can't dig into these for lunch or hug yourself from the inside by ending your day with them. Fluffy, hearty, nourishing, and totally worth it."



Spiced buckwheat pancakes, blueberry compote, miso-tahini sauce, walnut and lemon

note: fresh feijoa goes well in place of the blueberry compote too!

1.

1 cup buckwheat flour (or plain flour if that's what you have access to)
1 apple, finely grated
2 scant tsp baking powder
1/2 tsp cinnamon
1/8 tsp nutmeg
1 pinch of salt
3/4 cup + 2 tbsp milk of choice

2 1/2 cup blueberries (fresh or frozen)
1 pinch of salt
2 tsp sweetener of choice
a squeeze of lemon juice

2.

Sift the flour and baking powder into a mixing bowl (sifting is important for fluffiness so don't skip this!). Then to the bowl add the cinnamon, nutmeg and salt. Whisk to combine. Squeeze the life out of the grated apple, allowing the juice to fall into a small bowl, set aside the remaining apple flesh. To the bowl with the apple juice, add the milk. Pour this liquid mixture into the mixing bowl with the dry ingredients and whisk together (if using plain flour make sure not to over whisk!) until you have thick but pourable smooth batter. Now add the grated apple flesh and whisk again to incorporate. Set the batter aside while you make the compote and sauce.

3.

For the sauce: in a small bowl combine tahini, miso, liquid sweetener and vanilla. Stir together. Don't worry about it becoming oddly thick. Now, one tsp at a time add the milk, in between additions stir until milk is incorporated. Continue until you have a gloriously silky sauce.

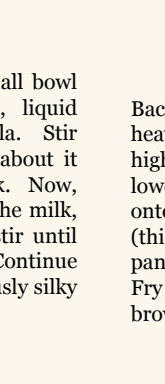
For the compote: to a small saucepan add the blueberries, salt, sweetener, and lemon juice. Stir to combine and then place on a medium heat and cover. Allow to cook for a few minutes before stirring again (by now the berries should start releasing juice and breaking down). Cook for a further 6-8 minutes until you have a nice thick compote (it may take longer if using fresh berries).

4.

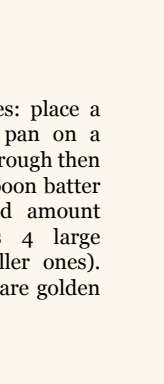
Back to the pancakes: place a heavy based frying pan on a high heat to warm through then lower to medium. Spoon batter onto pan in desired amount (this batter makes 4 large pancakes or 6 smaller ones). Fry until both sides are golden brown.

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[a question:]



6 to 23 May

- 6 to 23 May - Auckland
- 20 May to 6 June - Wellington
- 3 to 13 June - Dunedin
- 10 to 23 June - Christchurch
- 10 to 16 June - Havelock North
- 17 to 23 June - New Plymouth

If you haven't caught wind of it, the *Resene Architecture and Design Film Festival 2021* will be playing across New Zealand starting this month. Go and get some inspiration! Check the Resene website for more information.

* every month we will pose a question for you to think about. If you would like to share your thoughts with us, we'd love to hear them! Send us a message on insta or via email and at the end of the month we'll create a feature on our site.



What does spatial agency mean to you?

