

SPECULATIVE GASTRONOMY

Speculative Gastronomy uses food, the language of food, and machine learning as a vehicle to investigate creativity, inspiration, technology, ethics, politics, bias, and culture.



A project by Jeannine Shinoda during her Stopover Residency
at Xenoform Labs
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How to Cook with Machine Learning

1. Find a Macintosh.
2. Follow these directions (<http://www.jeffreythompson.org/blog/2016/03/25/torch-rnn-mac-install/>) to install **torch-rnn** Mac OS X. Torch is an open-source machine learning library.
3. Try to fix all the Linux problems. Wine is optional.
4. Get frustrated. Go to bed. Fix it in the morning. High fives.
5. Find cookbooks online. The Internet Archive is your friend.
6. Train torch-rnn on all the cookbooks to train your AI. This looks for patterns beyond what humans can do. Our favorite cookbook was the Culinary Arts Institute Cookbook.
7. Run outputs on various checkpoints.
8. Laugh.
9. Select your favorite titles and instructions. This will be the basis of your recipes. Improvise from there.
10. Serve your friends and colleagues.

GUTS

Boiling water 1/2 cup cooked rub mint 12 squares of stage. Serve with butter and bake in very hot oven (325°) 1 x 1/4 cups if smooth your chili"nass, turnips are broils and onion. Chill cinnamon and chill until strit cheese side. Serve with legting 30 to 3/4 cup Sour milk and simmer as dissolved. Add vinegar, chives

In flour and nutce over meat and save whem. Chop so tops and top with glaze is place ingredients and remaining mixture. Be quart) vanilla and pineapple watery or cubes attirong and bake in moderate oven (350°F.) 45 to 35 minutes. Makes 410

BUTTERDICY

Mash parsley Simmer 6 Pinched parsley

Pour milk, slits

Let sandwiches 1 portions and milk and sliced

LEMON CAKE

2 1/2 cups sifted flour 1 1/2 cups sugar

1 tablespoon soda and cooked chicken Boiling water 1 ~ teaspoon jal bread crumbs. Beat egg yolks, beating carefull cream and brown in giblage into tinkid and lood, pepper and salt and fill rolls. Mix leave are baked, place in baking choppen to bext raspberry crumbs and succe cake is cranberry. Bake in moderate oven (350°F.) until brown. Bake in moderate oven (350°F) kntafon and bake in moderate oven (150°F) 20 minutes or until stit double boiler.

FROWHEL PIE

1 cup grated Salt and pepper

Pack Work and exce seed with doam shortening. Fold for 5 minutes Serves 4 to 8.

MINATE LEMON

2 cups cooked being bacon and peas instead of them into cupserture slice of clams in handy the gridd makes bry. All instess and serve with batter bacon and cut onfon around bacon Serves 6

STRAW HOUITS

2 cups cooked sugar, lettuce Salt and pepper

100° thaste quartered

24 to 6 pork Crawary eggs

2 cups cooked tomatoes

1/4 cup hot water

1/2cup gight dough 1/2 teaspoon nutmeg

1/4 teaspoon pepper, 3/4 cup milk

3/4 cup milk

Sift flour or or, cloves Heat under mouffnut juice instead of place a skins. Serves 6.

COFFEE PIE CHICKEN

Mix flour for dough simmer 4 hours

COOK NUT POONGE

1 cup lemon gelatin

1/2 cup shortening 3 cups sifted vegetable marshmallows

1 cup sugar

2 eggs, beaten

1/2 teaspoon grated onion) 1/4 teaspoon dates (when
boiled 1 teaspoon vanilla

4 small uncooked white bread. Roast uncovered with
whipped cream, salt and salt. Condensed green pepper.
Whip creamed cakes with nutmeg; cut into halves loses
down well well of bland strip of pickled on any ocile. Orange
je use at rore soup stock, remove heaps into each ringshing
with crunking food with fine, then until deep peas with a
white potatoes are top of stock and short-cream and serve
with scaldinat and cook in moderate oven (350°F) 12 hours
on quinney

BROILED SAVAMOL SUGKER STEW

4 can.

Snally berries Serves 6.

WHETTER MAWAUIT

2 eggs

Salt

Dash sour milk to colored board, neck mushrooms, add chicken at each, tube. Add ham or chocolate and cottard or each ham and simmer. for 6.

Ech salad is tender. Serves 6.

SALDY BESTING

2 teaspoons baking powder

2 cups boiling hot water

1 teaspoon vanilla 1/2 cup orange

1 cup ground meat flour

12 cup water 1/4 cup sugar

1 teaspoon salt 1 1/2 cups brown sugar

3/4 cup ground short-gra 1/2e cranberry during pie

1 2 tablespoons butter

Chicory, chopped in shonder, arrange roll oysters instead of any fine platter 3/4 inch thick. Whip milk; stirring constantly, c/a cucumber to cover a sieve, pepper of edges taste with butter and ground Makes (9-inch) layers.

MAPLE SALAD IN SCALLOP
CREAM BUNE
CRANBERRY COOKING CHOWDER SALAD
FRIED HORZERS
SALAD ONION MEAT
TOMATO TOMATO HERRE WITH LEACH DOWD SWEETBRES
NOOD VEGETACKLES
SAUEREN ALMONS
BRAISED IN MAKE MUFFINS
LIVERS AND BUTTER CUSTARD
BREAD LIED
BROILED CREAM PIES
FRAND ROLLS
REFRIGERATO CUBES SCOUP SANDWICHES
CRUBBERRY
PEANUT CRAPE-FRUIT
ROEL CAKES
CELERY PIE
SWEETBUT 5 OF HAND FILLINGS
CREAMED ORIED A VEGAL COOKIES
HOL CREAM
PINIGES AND PIES
GAT APPLE IN SOUPS
JOCES FRIED CHEESE
BEEF AND TURKEYS
SWEET BANKTIE MEAT
HUCK POTATOES
STUFFON SANDWICHES
CHOCOLYFON FILLINGS
BAKED MERING SALADS
BACON RHROIESTION
MAUP WITH CHEESE
HILKS AND CAKES
SPRARINI
ANCHOVY STUFFED ENGTAGE SANDWICHES
MALAD CARUNAMIRL BUTTER

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