



**Who Owns the Water ?
Muslala, Jerusalem, 2022**

Vibha Galhotra's practice with its site specificity, this was the second iteration of the project asking the question through food with an immersive dinner curated by the artist Vibha Galhotra, in collaboration with the Jerusalem Food Rescuers and Muslala under her fellowship *Jerusalem international fellows* fellowship.

An immersive experiential dinner, offering a perspective on Jerusalem and India regarding the passion for food, with the undercurrent of geopolitics of the land and the ownership of the natural resources, In this case Water.

The table was designed based of the geographical mapping of the Jordan river and the food grown from the upstream to its fall in the dead sea to further discuss its politics for unequal distribution of water.



Who Owns the Water?

Multidisciplinary performative participatory dinner project, 2019
Commissioned by Asia Society, New York

Who Owns the Water? is a project I initiated in 2018 to address the state of Earth's water. Mobilizing formats of research, participatory performance, stills, video, installation, and film, my aim is to engage with issues around water and its interlinkages with our social, political, economic, and ecological realities.

My intention is to find new ways of narrating the stories around the water through poetry, food, nature walks, music, and other possible cultural forms. The inaugural edition as part of this project took place at the Asia Society, New York, in November 2019.









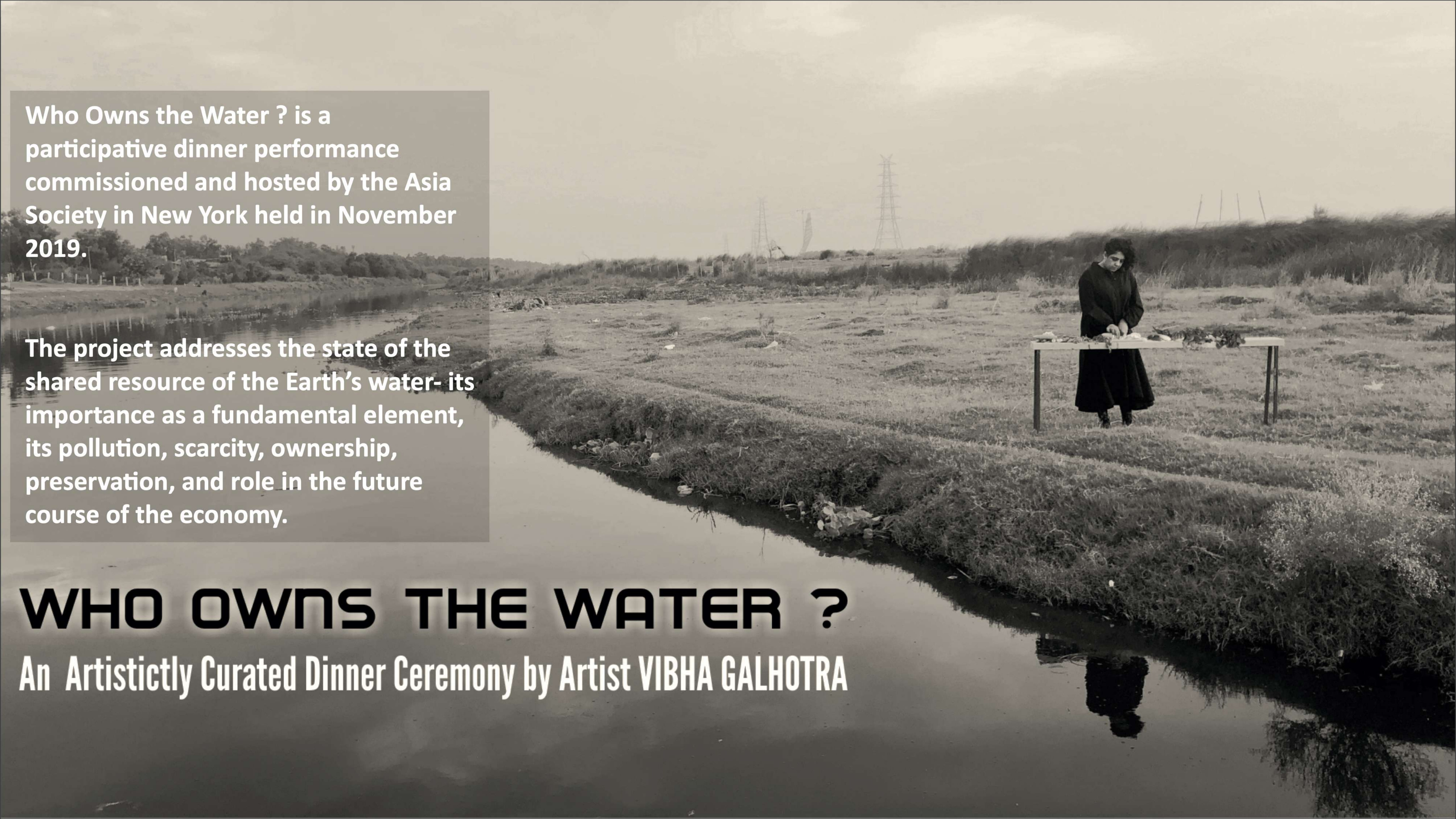












Who Owns the Water ? is a participative dinner performance commissioned and hosted by the Asia Society in New York held in November 2019.

The project addresses the state of the shared resource of the Earth's water- its importance as a fundamental element, its pollution, scarcity, ownership, preservation, and role in the future course of the economy.

WHO OWNS THE WATER ?

An Artistically Curated Dinner Ceremony by Artist VIBHA GALHOTRA



Server dresses designed as Hazmat Suits

Dinner in Progress



Server dresses designed as Hazmat Suits

Dinner in Progress



Curated food

WHO OWNS THE WATER?

NOAH'S ARK

Soaked almonds, sunflower seeds, celery, parsley, salt, asafoetida, lime, and endive.

RISING

Zucchini, broccoli, taro root, coriander, celery sticks, beluga lentils, quinoa, bay leaves, asafoetida, turmeric, soma salt, pepper, cumin, dried savory, salt, dill, olive oil, and lime.

UPSTREAM / DOWNSTREAM

Sunflower seeds, cooked beets, roasted carrot, orange juice, orange zest, salt, asafoetida, cumin, kalonji seeds, lemon thyme, microgreens, celery, tahini sauce, and spelt sesame crackers.

(IM)PURE

Cashew milk, turmeric, cumin, curry leaves, ginger, Thai chili, coriander, taro root, carrots, green beans, cauliflower, spinach, red lentils, beets, turmeric, bay leaves, ghee, asafoetida, salt, olive oil, forbidden rice, and basmati rice.

Side: fresh cheese made with whole milk in a raisin cranberry sauce.

DESIRE

Soaked and peeled almonds, rose water, raw sugar, cardamom, agar agar, rose petals, and rose jam.

Dinner conceptualised by VIBHA GALHOTRA
Chef DIVYA ALTER
Food Stylist ALLIE WIST

Commissioned by



Dishes named as
situations





Table (designed in shape of Hudson River) laid with different table placemats for every participants

