

LE DESIGN EN VOYAGE

Ceramic & Food Route



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PRESS FILE

**Cité
du
design**
◀▶

The Cité du design hosts
International Design Expeditions

Exhibition
09.20.2024
to 03.16.2025

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From 20 September 2024 to 16 March 2025, the International Design Expeditions (IDE) platform will be making an extended stopover at the Cité du design in Saint-Étienne and presenting the whole of *Ceramic Food Route* for the first time. Following in the footsteps of the expeditions in Italy, Poland, France, Cambodia and Sweden, the *LE DESIGN EN VOYAGE, Ceramic & Food Route* exhibition takes the visitor on a unique human and creative adventure. Curated by Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove (IDE platform), it features 150 ceramic objects born of these encounters between international designers, local culinary cultures and craft traditions.

"This exhibition takes us on a veritable odyssey of design through Europe and the world. It is perfectly in tune with the new ethos of the Cité du design's programming, which aims to offer themed exhibitions anchored in very contemporary experiences." For six months, visitors will therefore be able to see a collection of new creations in Saint-Étienne. Born of a series of surprising encounters between international designers and craftspeople from different cultures, they are the expression of new languages at the intersection of different forms of know-how."

Éric Jourdan, Executive Director, EPCC Cité du design-ESADSE

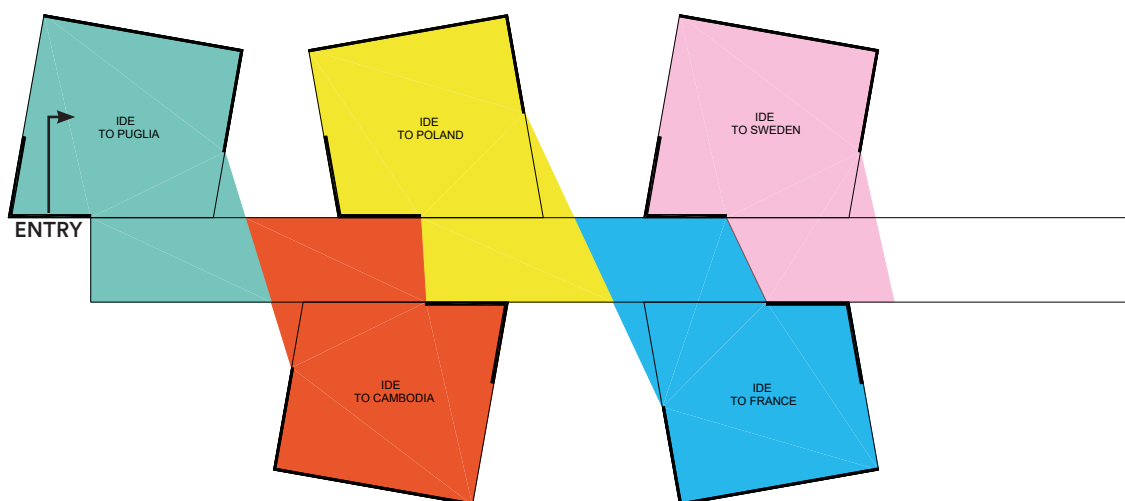
"Invited to show IDE by the Cité du Design, the main objective of this exhibition focusing on the expeditions, workshops and performances conducted by IDE since 2019 in various countries and *terroirs*, is to represent and evoke the journey of exploration and research on design, food culture and applied arts, particularly ceramic objects related to food. In telling the story of IDE, we aim to share our experiences and discoveries whilst stimulating and engaging the senses as much as possible."

Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove (IDE), curators and scenographers

SCENOGRAPHY

The scenography, imagined by the curators Mathide Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove, is designed to operate as a journey in itself. The centerpiece is a 25-metre "Grande Table" with the original pieces made during these expeditions. Five pavilions, one for each country, are moored to this monumental table. They act as a series of stops where the visitors are immersed in these different countries. Each of the pavilions draws the visitor into something more intimate, with a series of documented accounts. Fragments of exploration stories all coming together to describe the context and throw more light on experimentations, thoughts and ideas. Each pavilion is about new encounters and curiosity, about showing how research takes place and is passed on. Following on from the exhibition, a workshop area invites the visitor to take the time to prolong their experience with tablets, books and a selection of shorts and performance films projected on a large screen, dealing with the alliance between design and culinary culture.

- 600 sqm exhibition
- 25-metre long "Grande Table"
- 150 ceramic pieces
- 5 pavilions (one for each country)
- A film, *D'une main, L'Autre* by Gilles Coudert (an a.p.r.e.s production/14 Septembre and Extrême Miaaam co-production), showing in the workshop area after the installations



LE DESIGN EN VOYAGE

Ceramic & Food Route

Five years after the Ceramic & Food Route first took to the road, International Design Expeditions is opening its travel diaries to the public. The Cité du design presents a major exhibition featuring almost 150 objects born of these encounters, workshops and performances in five different countries, from Italy to Cambodia, taking in Sweden, Poland and France. These cultural objects express a new language as they combine culinary cultures, local know-how and the practices of the international designers who embarked on these expeditions.

From the earliest times, human beings have developed activities around sustaining themselves with food, and developing the objects that make this possible. Ceramics and food have gone hand in hand through all human history, and this continues in our current world. Food and ceramics are the backbone of human history, and in our nomadic International Design Expedition we take up this long trail and spin it forward into the future through new ideas and new collaborations, new questions and random accidental discoveries. International Design Expeditions (IDE) is a platform that aims to forge unique international collaborations that will give rise to a new type of objects deeply rooted in the magic of the "terroir". IDE brings together a community of designers, artists, manufacturers, chefs, producers and artisans for a predetermined period to work together and exchange their knowledge and perspectives. The result is a collaborative collection of ceramic objects, foods and experimental recipes that share global and local influences. Each IDE expedition is based on intensive working sessions in artisans and manufacturers' workshops where they exchange their knowledge over a period of several weeks. The transmission of know-how is a reciprocal process at the heart of these relationships; international perspectives and contemporary thinking are integrated in both dialogues and the manufacturing process. By collaborating with traditional manufacturers and exploring local culinary cultures, designers meet invaluable knowledge inherited from centuries of craftsmanship. The pieces are characterised by a new language specific to these in situ collaborations, heavily influenced by the unique local narratives of each "terroir" where they come to life. The result is a unique aura and energy that the objects express through their forms animated by textures and colours, showcasing the cultural qualities and distinct flavours of the place where they were designed and made.



Camillo Bernal with Morodok, Siem Reap, Cambodia, IDE TO CAMBODIA
2022 © IDE

IDE TO PUGLIA (ITALY)

2019

Grottaglie, a mecca of ceramics in Puglia

Grottaglie is a major centre for ceramics in the Puglia region in the heel of the Italy, where the craft industry is perpetuated thanks to the vitality of numerous artisan producers. One of the stops in the IDE expedition to Puglia was in Grottaglie, a small town renowned for its centuries-old tradition of artistic ceramics. The town is located on a site dotted with caves and natural quarries, which have provided the abundant supply of clay that has shaped its identity since the 8th century. The international designers invited by IDE worked with local artisans at the Bottega Vestita Grottaglie and Fasano Ceramiche Grottaglie workshops to create a series of unique pieces.

"In the end, the format that IDE took encouraged us to listen to our deepest instincts, leading to a series of objects that will remain as they were left: 'straight from the oven', unpolished and honest."

Marta Bakowski

EXPEDITION TO PUGLIA, ITALY

The first Ceramic & Food route expedition, an idea developed with Pierangelo Caramia, took designers Marta Bakowski, Lily Gayman and Sarngsan Na Soontorn to Puglia in the south-east of Italy.

This region has been inhabited and travelled through since ancient times by people of very different origins and has always been a 'crossroads' of different cultures and languages and, for Westerners, a gateway to the East. This coexistence today between ancient cultures blended over the centuries has left contemporary places and cultures with a special and intense mix of architecture and cultural artefacts. The objects from the expedition also tell this story and this environmental experience. The designers discovered Puglian food culture through exotic markets, oil tasting and informal dinners. The aim was to reflect on design in the kitchen, not only in terms of objects to use but also of the rituals and dishes that are important to this corner of Italy.



Artistic directors: Pierangelo Caramia and Mathilde Bretilot

International guest designers: Marta Bakowski (Poland), Lily Gayman (France) and Sarngsan Na Soontorn (Thailand)

IDE Experts: Marc Bretilot, Miska Miller-Lovegrove, Jill Silverman Van Coenegrachts

Local manager: Valentina de Carolis, designer

Makers: Bottega Vestita Grottaglie, Fasano Ceramiche Grottaglie

Partners: Fondation d'entreprise Martell, DICAR department at Politecnico, Comune di Fasano, Masseria il Frantoio, Il Frantoio di Pietro d'Amico, Panificio della Gravina, Dolci tradizioni ceglie, C.A.V.I. Cooperativa Allevatori Valle d'Itria

Reporting: Didier Goupy, Paolo De Cesare and Vito Zizzi (Doc Service)



1. Marta Bakowski (designer) with Fasano Ceramiche (ceramicist), *Generosa* – A round, generously proportioned carafe with an oversize handle to remind us of Italian attitudes and gestures.

2. Pierangelo Caramia (designer) with Bottega Vestita (ceramicist), Holy Fish - *Gamma*, *Delta*, *Epsilon*.



3. Sarngsan Na Soontorn (designer) with Fasano Ceramiche (ceramicist), *Breakfast* - This collection was inspired by the variety of handles on the historic and everyday objects observed in museums, on markets and in houses in Puglia.



IDE TO POLAND

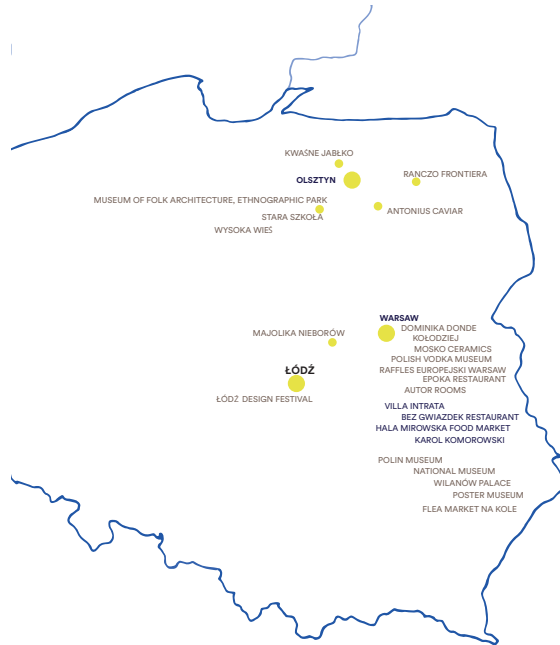
2021

The Gourmet Alphabet by Robert Czerniawski

In a beautiful complicity, Marc Bretillot and Laurent Denize d'Estrées wanted to imagine an alphabet that would identify their culinary and design experiences. A "graphic symbiosis" of the countries visited through the ingredients or methods used to create, not a series of phonetic letters, but strongly drawn signs to mark each experience like a seal, leaving only the Eye and the Mind to understand. No sound, no accent, no territoriality should interfere with the reading – the imagination is the key to reading. It is a visual treat before enjoying the proposed dish with all one's senses.

EXPEDITION TO POLAND

For this second Ceramic & Food Route expedition, a talented and adventurous team comprising Goliath Dyevre, Zhuo Qi, Eimear Ryan, and Robert Czerniawski was selected. Their ability to embrace the unknown with agility and focus made them ideal participants to push the boundaries of exploration. Immersed in the vibrant urban identity that defines Polish cities and the colourful rural environment of the Polish countryside, they delved into the cultural heart of the country. That journey led them to innovative culinary hotspots and local farms, where they sampled an array of exquisite products including artisan meats, cheeses, honey, sauces, fermented vegetables and herbs, as well as vodka, cider and caviar. Each visit was an encounter with passionate individuals deeply committed to environmental sustainability. Poland's history of minimally intensive farming has positioned it as a leader in slow food and organic production, making it a beacon for those who cherish authentic and eco-friendly cuisine.



Artistic directors: Mathilde Bretillot and Miska Miller-Lovegrove

International guest designers: Robert Czerniawski (Poland), Goliath Dyevre (France), Zhuo Qi (China) and Eimear Ryan (Ireland)

Experts: Marc Bretillot, Pierangelo Caramia, Laurent Denize d'Estrées, Jill Silverman Van Coenegrachts

Manager: Anka Pietrzyk-Simone

Makers: Dondé, Kolodziej Ceramika, Majolika Nieborow et Mosko Ceramics

Partner: The Adam Mickiewicz Institute, Ministry of Culture, National Heritage and Sport of the Republic of Poland, French Institute Paris and Poland, Polish Vodka Museum, Raffles Europejski Warsaw, Epoka Restaurant, Villa Intrata, Antonius Caviar, School of Form, Autor Rooms, Polish Embassy in Paris

Reporting: Diego Gardo, Elliot Sindall, Epoka PR, Karolina Czyz, Maria Popkowska, Wybrane Media

"Observations that become intuitions, intuitions that turn into experiments."

Goliath Dyèvre,
designer



1. Mathilde Bretillot (designer) with Kołodziej (ceramist), *Breads* - A bread bowl, for thick slices of different breads made with organic flour, dried fruit and or seeds.

2. Miska Miller-Lovegrove (designer) with Majolika Nieborów (ceramist), *Lycoperdon Mushroom* - Tasty edible puffballs.

3. Robert Czerniawski (designer) with Majolika Nieborów (ceramist), *Monogram Plate* - Plate monogrammed with a sign from the Gourmet Alphabet.

4. Zhuo Qi (designer), *Caviarsk* Caviar is precious and traditionally eaten off the back of the hand. Caviar tasters to wear on the hand like a piece of jewelry.

IDE TO CAMBODIA

2022

Banana stick recipe

- Take 3 bowls: put flour in one, beaten egg with a pinch of salt in the second and rice flakes in the third
- Cut the bananas lengthways into slices about 5 mm thick
- Toast the rice flakes in a frying pan
- Coat the banana slices with flour, then dip them in the beaten egg and roll them in the toasted rice flakes

(IDE Foodtail recipe cooked by Marc Bretillot and served in dishes made by Alicja Patanowska at the French Embassy in Phnom Penh for the *Just Out of the Oven* closing event in 2022.)

"Magic happens on a daily basis thanks to the intense discussions between the designers and the shapes that are born from the tactile translation of the potters."

Anne Xiradakis,
designer

EXPEDITION TO CAMBODIA

For this third Ceramic & Food Route expedition, IDE invited Camillo Bernal, Anne Xiradakis and Alicja Patanowska, a group of talented designers who didn't know each other and had never been to Cambodia. On the way up north to Siem Reap, they stopped in Kampong Chhnang, where the villages have an ancestral tradition of pottery making. Historically, craft know-how was transmitted from one generation to the next in the village families. But the area is now being abandoned with the younger generations moving to other, more tourism-focused regions. It was between the Angkor Wat temple complex and Tonle Sap Lake, two absolutely unique backdrops, that the designers started their production adventure. Every day, inspired by Khmer architecture, symbols and narrative stone engravings, they worked in the open air, among the heat and sounds of this lively place.



Artistic directors: Pierre Balsan and Mathilde Bretillot

International guest designers: Camillo Bernal (Colombia), Alicja Patanowska (Poland) and Anne Xiradakis (France)

Cook-designer: Marc Bretillot

Experts: Armand Desbat, Jean-Michel Filippi

Local manager: Anne-Laure Bartenay

Maker: Morodok Ceramics

Partners: Academy of Culinary Arts Cambodia, Adam Mickiewicz Institute, French Embassy in Cambodia, Bayon bakery and pastry school, Beyond Retail Business, École Camondo, MAD (Paris), Institut Français, Ministry of Culture and National Heritage of the Republic of Poland, Paul Dubrule Hotel and Tourism School, Pernod Ricard Cambodia, Pour un Sourire d'Enfants (PSE), Sala Bai Hotel School

Reporting: Antony Holvoet and Étienne Boisson (Cruise Media Production), Vanessa Chenaie and Caroline Tossan (IDEAT), Sylwia Krason and Alicja Stapor (Contemporary Lynx Magazine)



1. Alicja Patanowska (designer and ceramicist), *Pile Vases* - These containers are inspired by traditional Khmer architecture - houses built on wooden stilts. The recipients are mounted on chopsticks, which are commonly used in Cambodian cuisine.

2. Camillo Bernal (designer) with Morodock/Sreas (ceramicists), *Kamen* Offering recipient for sharing ceremonial. When the food has not been consumed by the animals (representatives of the gods) in the temple where the recipients have been placed, they are retrieved and arranged on a table.

3. Mathilde Bretillot (designer) with Morodock (ceramicist), *Acrobats* - Tribute to the Phare Circus, the famous Cambodian circus in Siem Reap.

4. Anne Xiradakis (designer) with Morodock (ceramicist), *Herbs & Flowers* Vase for flowers and herbs that can be eaten during a meal.



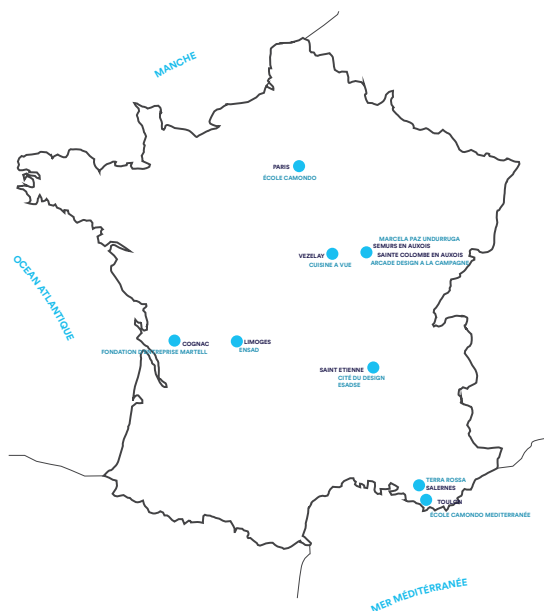
IDE TO FRANCE

2020-2023

IDE TO COGNAC 2020
IDE TO SALERNES 2022
IDE TO BURGUNDY 2023

EXPEDITION TO FRANCE

As part of its Ceramic & Food Route expedition programme, IDE takes to the back roads with workshops and performances. In October 2020, during the pandemic, IDE teamed up with La Fondation d'entreprise Martell for a week-long workshop entitled 'Iode et Pollen'. Alumni and students from École Camondo, ENSAD Limoges and ESADSE Saint-Étienne came together in the 'Ateliers du faire', a series of workshops supervised by IDE. In March 2022, École Camondo Méditerranée invited Mathilde Bretillot to imagine and run a workshop with Terra Rossa and Mathias Garnier, French champion pottery thrower, in Salernes in the Var region. Finally, in the spring of 2023, Marine Hunot of ARCADE Design à la campagne suggested that IDE design a collaboration. The discussions led to a performance between Marc Bretillot, a chef based in Vézelay, and Marcela Paz Undurruga, a Chilean ceramicist based in Semur-en-Auxois.



"There are parallels between the world of cooking and the world of ceramics, actions that are very similar: kneading, moulding, cooking/firing... And the fact that you are constantly in contact with the material."

Marcela Paz
Undurruga, ceramicist

Cognac

Artistic directors: Mathilde Bretillot

Guest designers: Marc Bretillot,
Zhuo Qi, Anne Xiradakos

Chef: Antoine Vernouilhet

Experts: Laetitia Andrighetto, Jean-

Charles Miot and Victor Derudet

ENSAD Limoges students: Soah
Kim, Bokyung Kim, Gaëlle Dubois,
Pierre-Emmanuel Coquet

ESADSE Saint-Étienne students:

Mengting Guan, Xiachuan Qiu
École Camondo students: Juliette
Droulez, Jiebing Zhang

Partner: Fondation d'entreprise Martell

Salernes

Artistic director: Mathilde Bretillot

Potter: Mathias Granier

École Camondo Méditerranée students:
Garance Boucher, Ambre Driouche,
Kaouthara Hamidouni, Kynsie
Kimberley Ondo, Lucie Le Grontec

Partner: Terra Rossa – Maison
de la céramique

Burgundy

Artistic director: Mathilde Bretillot

Guest designers: Marc Bretillot,
Marcela Paz Undurruga (Chile)

Partners: Marine Hunot / ARCADE
Design à la Campagne, Laurent
Denize d'Estrées / 14 Septembre,
Gilles Coudert / a.p.r.è.s. production



1. Marc Bretillot (cook-designer),
Tourniquette

2. Ambre Driouche with Mathias Garnier,
Écrin - An oyster-like container whose
lid lifts off to reveal a pearl inside, which
once opened, reveals the side dish.
Piece developed at the "L'huître et la
truffe" workshop by students from the
École Camondo Méditerranée and potter
Mathias Garnier at Terra Rossa, Maison
de la Céramique in Salernes.

3. Lucie Le Grontec with Mathias
Garnier, *Culbutto* - Made to hold the broth
for an oyster and truffle tasting, this tall
poly cocktail glass allows you to
bring it to your mouth to drink from it
with a simple hand gesture.
Piece developed at the "L'huître et la
truffe" workshop by students from the
École Camondo Méditerranée and potter
Mathias Garnier at Terra Rossa, Maison
de la Céramique in Salernes.

4. Marcela Paz Undurraga (ceramicist),
Sauciers - Sauce bowls created for the
D'une Main l'Autre performance.

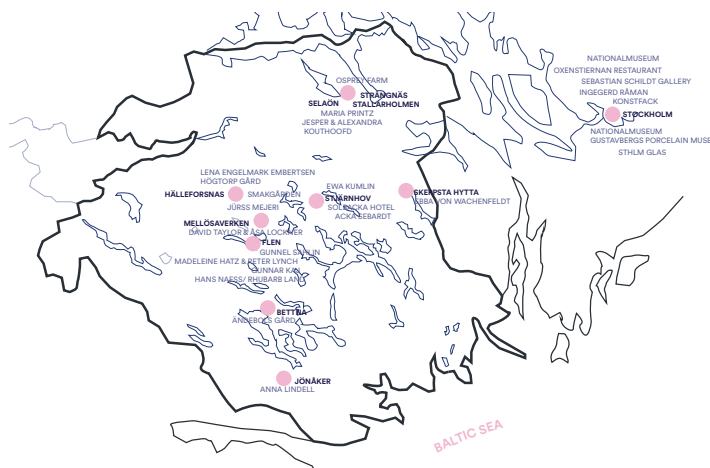
IDE TO SÖRMLAND (SWEDEN) 2024

Sörmland

World-famous Swedish author Selma Lagerlöf dubbed Sörmland "Sweden's pleasure garden". Perched on the southern shores of Lake Mälaren and spreading across varied terrain spanning beaches, deep forest and meadowland, the natural beauty of the region is undeniable. Sörmland offers fascinating culture and history with some 400 castles and manors to discover. It also boasts more than 300 rune stones from the Viking era.

EXPEDITION TO SWEDEN

For this fourth Ceramic & Food route expedition, IDE invited designers Mio Hatakenaka and Emmanuelle Roule. During their stay in Stockholm and the Sörmland region, they experienced the Swedish spring, bathed in intense light for seventeen hours a day. This light, reflected in the Baltic Sea and the many lakes of the region, certainly contributed to the "emotional comfort" and "creative change of scenery" that IDE seeks in the territories we explore. They took advantage of a rich full-time immersion in the forest and lake landscapes, the towns, villages and houses, meeting many people, chefs and artists along the way on the farms and in the ceramicists and glassblowers' workshops and tasting local food products worked with experience and creativity by the local chefs/cooks and by Marc Bretillot.



Artistic director: Mathilde Bretillot

International guest designers: Mio Hatakenaka (Japan), Emmanuelle Roule (France)

Experts: Marc Bretillot, Pierangelo Caramia, Lena Engelman Embertsén, Hans Naes, Maria Printz

Manager: Ewa Kumlin

Craftspeople: Anna Lindell, Ebba von Wachenfeldt

Partners: French Institute Paris and Sweden, Culture Moves Europe Funded by the European Union, Goethe Institute, Scandinavia Japan Sasakawa Foundation, Solbacka Hotel and Conference, Brasri, Rum, Konstfack University of Crafts, Art and Design (Stockholm), Grand Relations PR Bureau, David Taylor and Åsa Lockner

Reporting: Micke Agaton (Agaton Film), Erick Olsson, Emmanuelle Roule

Partners: Marine Hunot / ARCADE

Design à la Campagne, Laurent Denize d'Estrées / 14 Septembre, Gilles Coudert / a.p.r.è.s. production

"The experiencing of movement, the constant shifts in the landscape, our travels, the people we met, conveying all of that through clay."

Emmanuelle Roule,
designer-ceramicist



1



2



3



4

- 1. Mathilde Bretillot (designer) with Anna Lindell (ceramicist), *Heen* - Pitcher suggesting the caress of the water.
- 2. Emmanuelle Roule (designer-ceramicist) with Anna Lindell (ceramicist), *Fika* - A tree of dipping bowls for a convivial experience trying different sauces.
- 3. Mio Hatakenaka (designer) with Anna Lindell (ceramicist), *Red House Family* - Jug and goblets inspired by the pretty red houses with white window frames so typical of Sweden.
- 4. Pierangelo Caramia (designer) with Ebba Von Wachenfeldt (glass artist), *Winter Light Bottle & Glass* - A bottle and glass to contain the radiance and light of the Swedish sky, sea and lakes.

INTERNATIONAL DESIGN EXPEDITIONS (IDE)

International Design Expeditions (IDE) organises expeditions during which international designers collaborate with local enterprises to create innovative solutions linked to environmental and societal issues. IDE's programmes also include events, courses and publications. By working in an open-minded spirit and in an experimental way, International Design Expeditions hopes to foster new forms of links between places, terroir and people to help forge a more sustainable world that respects the living planet.



© International Design Expeditions

"The wonderful adventure of International Design Expeditions began quietly and without fanfare in the summer of 2011. Mathilde and I were pursuing a dream, perhaps a slightly mad one, to stimulate collaborative partnerships between young designers and small to medium-sized businesses, industrial and/or artisan, within a European context through journeys/expeditions."

Catherine
Ferbos Nakov

International Design Expeditions

- 14 international designers
- 11 IDE experts
- 12 local ceramics studios
- 8 international educational institutions involved in the workshops: Design department, Politecnico di Bari (Italy), École Camondo Méditerranée, Toulon, ESADSE Saint-Étienne, École Supérieure d'Art et Design de Limoges (France), School of Form, Warsaw (Poland), Sala Bai Hotel & Restaurant School, Paul Dubrule Hospitality & Tourism School and Bayon Pastry School, Siem Reap (Cambodia).

Board

Mathilde Bretillot, President
Catherine Ferbos-Nakov, Honorary President
Pierre Balsan
Marc Bretillot
Pierangelo Caramia
Miska Miller-Lovegrove

Experts

Jean-Luc Colonna d'Istria
Laurent Denize d'Estrées
Ewa Kumlin
Caroline Smulders
Giusi Tinella
Nathalie Viot

Marc Bretillot

Marc Bretillot is a food designer and one of IDE's experts. He works with all the food trades to create new products. He is also an innovation consultant for the agri-food industry. He organises food-related events internationally and gives performances that border on contemporary art. Until 2015 he taught at the ESAD Reims art and design school, where he set up the first food design research workshop in Europe in 1999. He regularly teaches at Ferrandi School of French Gastronomy in Paris. He is the co-author, among other books, of *Design culinaire* (Éditions Alternatives).

international-design-expeditions.com
[@internationaldesignexpeditions](https://www.instagram.com/internationaldesignexpeditions)

EXHIBITION CURATORS

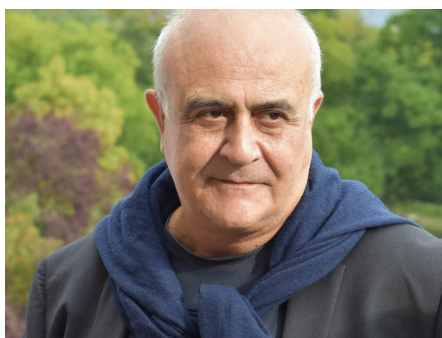


Mathilde Bretillot © Didier Goupy

Mathilde Bretillot

Known as an author in the design world and for the diversity of her private and public interior design commissions, Mathilde Bretillot has worked for numerous stores, galleries, publishing houses and museums as well designing scenographies for exhibitions. A designer with a multi-faceted and highly distinctive œuvre, Mathilde Bretillot questions the contemporary environment while attempting to provide global responses that are at once bright, lively and sensitive. She started her career working in Milan, London and Asia. This international experience, her travels and her in-built curiosity have been the source of her inspiration and her passion for working in innovative ways with different forms of know-how. As well as running her own agency, she co-founded International Design Expeditions (IDE) in 2014, and is now the organisation's president and creative director.

mathildebretillot.com



Pierangelo Caramia © IDE

Pierangelo Caramia

Pierangelo Caramia is an architect and designer. He lives and works between Paris, Milan and Puglia in Italy. Head expert at International Design Expeditions (IDE) in Brussels, he has carried out architecture and design projects in Italy, France, Belgium, the USA, Japan, Russia, Ivory Coast and Cameroon. He is also a founding member of the "Bolidismo" architecture and design movement. He is the editor-in-chief and director of the art, photography, design and culture magazine *The Egg Journal*. His design projects and products have been exhibited among others at the Venice Biennale, the Milan Triennale, the Centre Pompidou, the Musée des Arts Décoratifs and the Fondation Cartier in Paris. His products are part of the permanent collection of the Brooklyn Museum in New York, USA, the Musée des Arts Décoratifs in Paris, the British Museum in London and the Philadelphia Museum of Arts.

[instagram.com/pierangelo.caramia/](https://www.instagram.com/pierangelo.caramia/)



Miska Miller-Lovegrove © IDE

Miska Miller-Lovegrove

Miska Miller-Lovegrove is a London-based architect and designer. Public spaces, installations and exhibitions are the main focus of her work as an architect, designer and curator. As a co-founder of the Creative Project Foundation, she has curated and designed the Young Creative Poland series of exhibitions in London and Milan. The National Museum in Warsaw commissioned her to design the exhibition *We Want to Be Modern: Polish Design 1955 – 1968*. Since 2016, MML Studio has collaborated with Mathilde Bretillot Studio in Paris on various projects, such as the *Daydreaming with Stanley Kubrick* exhibition at Somerset House in London, and more recently, the first edition of the Draw Art Fair, which took place at the Saatchi Gallery in London. In 2019, she became a board member and co-creative director of International Design Expeditions (IDE).

mmlstudio.com

SHORTS AND PERFORMANCE FILMS

At the far end of the Grande Table, a workshop area invites you to prolong your experience of the exhibition by viewing a selection of shorts and performance films. Projected on a large screen, these films illustrate the alliance between design and food culture, focusing on the work of Marc Bretillot, International Design Expeditions' food expert and, more widely, the subject of food around the world.



© ARCADE

D'UNE MAIN L'AUTRE

Gilles Coudert's film *D'Une Main L'Autre* is screened as an extension of the exhibition installations. It was made in 2023 to tie in with the *D'Une Main L'Autre* exhibition organised as part of France Design Week 2023 at ARCADE Design à la Campagne, a centre for creation and dissemination of design and the arts and crafts trades situated in the Château de Sainte-Colombe-en-Auxois, in Burgundy. The film recounts what happened when Marc Brétillot, food designer (Vézelay) met Marcela Paz, ceramicist (Saumur-en-Auxois), and features a dialogue between the two designers who worked together to create a container and a content using materials from the local *terroir*. The filmed experiment took place in 2023 during the IDE TO BURGUNDY expedition as part of the Ceramic & Food Route programme.

Co-production: a.p.r.e.s production / 14 Septembre + Extrême Miaaam at the initiative of International Design Expeditions (IDE) as part of the Ceramic & Food Route programme
© a.p.r.e.s production / 14 Septembre + Extrême Miaaam
Running time: 18 min

PERFORMANCE FILMS

4 films documenting the performances of the chef and food designer.
Running time: 18 min

PARTNERSHIP WITH THE CLERMONT-FERRAND INTERNATIONAL SHORT FILM FESTIVAL

To tie in with the exhibition, the Cité du design has joined forces with the Clermont-Ferrand International Short Film Festival to offer an apposite selection of food-themed films. These shorts have been chosen specially for the occasion by members of festival team and the exhibition's curators from the list of films already screened in competition at Clermont-Ferrand or featured at the 40th edition of the festival, which included a retrospective entitled *Tous à table* entirely devoted to this theme.

NOON, Tzu-Hsin Yang

Taiwan, 2015 / Animation / Running time: 4 min

A LOVE SUPREME, Nilesch Patel

United Kingdom, 2001 / Documentary / Running time: 9 min

VIRUNDHU, Rishi Chandna

India, 2023 / Fiction / Running time: 25 min

RICE BALL RICE (ONIGIRI), Ikuo Kato

Japan, 2023 / Animation / Running time: 2 min

NEXT FLOOR, Denis Villeneuve

Canada, 2008 / Fiction / Running time: 11 min

O HOMEM DO LIXO, Laura Gonçalves

Portugal, 2022 / Animation / Running time: 12 min

ERAMOS POCOS, Borja Cobeaga

Spain, 2005 / Fiction / Running time: 16 min



Still from *Next Floor* by Denis Villeneuve

CULTURAL PROGRAMME AND VISITOR EXPERIENCES

The exhibition will also be extended with a programme of events, with the collaboration of cook and designer Marc Bretillot, who was the Food expert on all the expeditions. One of the events will be an international meeting with all the partners and participants in the five expeditions. It will take place at the Cité du design in January 2025. A number of educational projects will also be running at the same time, with ENSAD Limoges, Saint-Étienne Higher School of Art and Design (ESADSE) and the Renouveau catering school (Loire).

GUIDED TOURS FOR ALL: CROSSED PATHS (FROM AGE 10)

This guided tour takes in both of the temporary exhibitions currently on at the Cité du design: *LE DESIGN EN VOYAGE*, *Ceramic & Food Route* and *dach&zephir, simé grenn* (see page 20).

Every Saturday and Sunday at 3 pm (except the first Sunday in the month and during the European Heritage Days).

Extra tours will be offered during the school holidays: Tuesdays and Fridays at 3 pm.

Price: admission ticket + €2

Duration: 1 hr 15

Book online

GUIDED TOURS FOR YOUNG VISITORS: TRAVEL DIARY (AGE 6-11)

Guided tours for children aged 6 to 11

Wednesdays at 3 pm during the school holidays

Price: €6 per child*

Duration: 1 hr

* accompanied by one adult only

FLASH GUIDED TOURS

Every first Sunday in the month and the weekend of 21 and 22 September 2024 (European Heritage Days) at 11 and 11.30 am and 2.30 and 3.30 pm

Duration: 30 min per exhibition

No booking required, subject to availability (20 people on each tour)



Food tail by Marc Marc Bretillot, IDE TO POLAND, 2021 © Pernod Ricard

SCHOOL AND OTHER GROUPS

Different possibilities are offered for school and after-school club groups: unaccompanied visits, guided tours, workshops, etc.

Tours can be organised for groups on request.

Duration: 1 hr 15

Admission + guided tour: €7

Booking and information:

04 77 33 33 32

reservation@citedudesign.com

INFORMATION

LE DESIGN EN VOYAGE **Ceramic & Food Route**

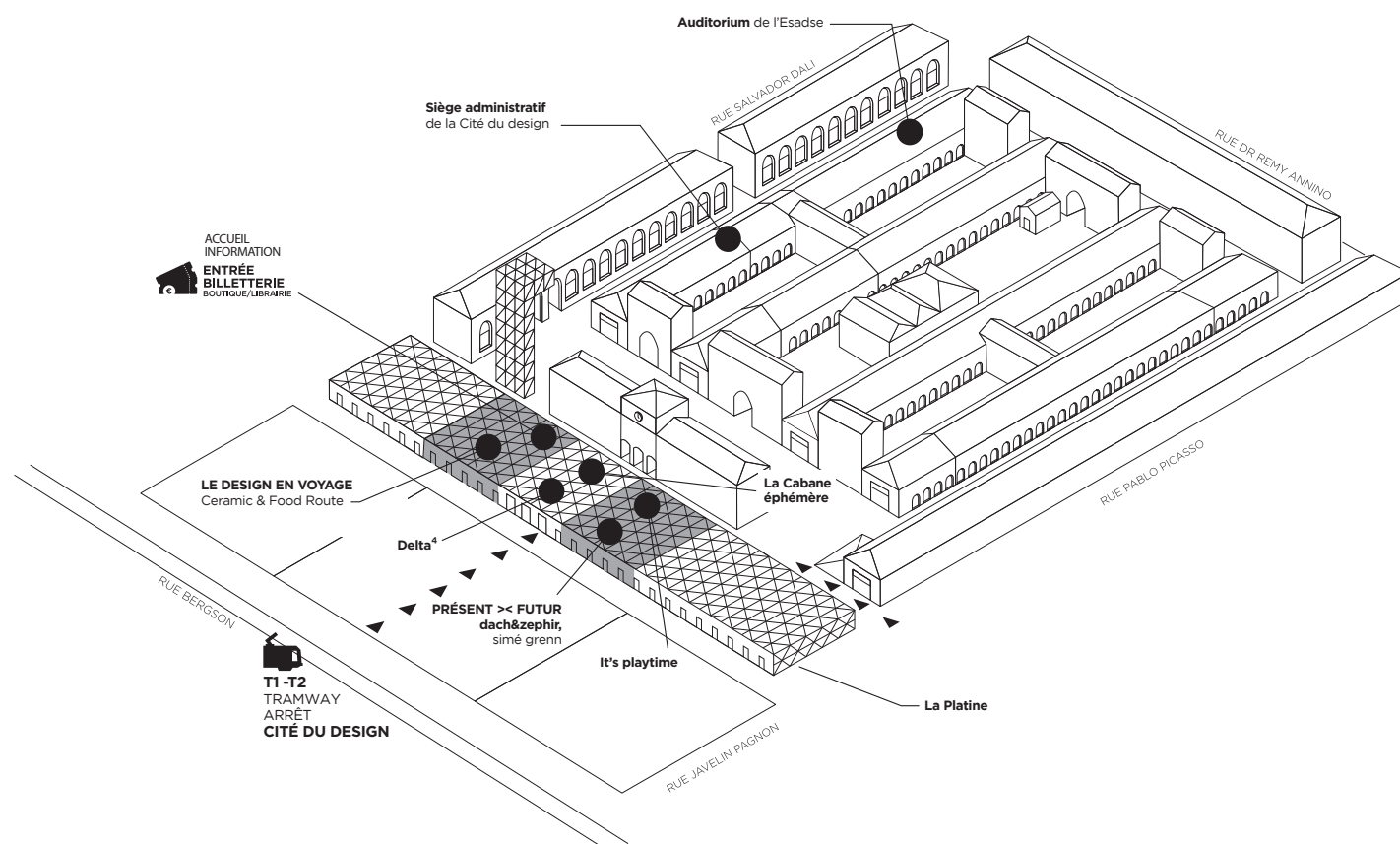
Exhibition at the Cité du design, Saint-Étienne
From 20 September 2024 to 16 March 2025
From Tuesday to Sunday 10 am to 12.30 pm
and 1.30 to 6 pm
Preview on 19 September 2024
Full price: €6 - Concessions: €4.50
Free for visitors under 26

Cité du design, La Platine

3 rue Javelin Pagnon
42000 Saint-Étienne, France
citedudesign.com

The admission ticket is valid for the two temporary exhibitions at the Cité du design exhibitions for 1 day
Online ticket sales: citedudesign.tickeasy.com

Guided tours for all, guided tours for kids aged 6-11,
Flash tours, school and group tours: see page 20



ALSO AT THE CITÉ DU DESIGN

Cité du design gift and bookshop

From Tuesday to Sunday 10 am to 12.30 pm
and 1.30 to 6 pm

dach&zephir, *simé grenn*

Présent >< Futur cycle - no.03
Exhibition at the Cité du design
From 20 September 2024 to
5 January 2025

After Laureline Galliot and Guillaume Bloget, the
Présent >< Futur cycle continues at the Cité du
design with designer duo Florian Dach and Dimitri
Zephir. Their exhibition *simé grenn* (sowing seeds)
will showcase their unique design practice, which
plays out at the intersection between the worlds,
real and imagined, and the cultures of the islands of
Guadeloupe and Martinique.
From Tuesday to Sunday 10 am to 12.30 pm and 1.30 to
6 pm
Preview on 19 September 2024
Full price: €6 - Concessions: €4.50
Free for visitors under 26

The admission ticket is valid for the two temporary
exhibitions at the Cité du design exhibitions for 1 day
Online ticket sales: citedudesign.tickeasy.com

Delta⁴

From 20 September 2024 to 15 January 2025
Installation, La Bulle de l'ESADSE

To mark the 10th anniversary of the cross-disciplinary
Art & Design ACDC_Spaces option at ESADSE (Saint-
Etienne Higher School of Art and Design), coordinated
by lecturers Emmanuelle Becquemin and Emilie
Perotto, come and see the work of four artists and
designers who are ESADSE graduates: Madé Mathieu,
Aurore Turpinat, Martin Caillaud and Arthur Benyaya
Cazorla.

From Tuesday to Sunday 10 am to 12.30 pm
and 1.30 to 6 pm
Free admission

La Cabane éphémère

Play workshops for kids aged 3 and over
From 20 September 2024 to 5 January 2025

As work continues on the creation of the new Cabane
du design, a temporary space, the Cabane éphémère,
has been set up in a bubble in La Platine, where
children can take part in themed pop-up workshops
accompanied by an adult and in construction games on
their own. It also includes a reading area.

Tuesdays, Thursdays and Fridays 4 to 7 pm
Wednesdays, Saturdays and Sundays 2 to 6 pm
Free admission

IT'S PLAYTIME!

Exhibition-workshop for kids aged 0-6
From 21 September 2024 to 5 January 2025

Designed as a play area, this new installation created
for the Centre Pompidou and now presented at the Cité
du design invites smaller children and toddlers to play
and crawl in, over and around seven strange figures.
Installation by dutch artist Guda Koster co-produced
by the Centre Pompidou and Mille formes/Clermont-
Ferrand.

Every Wednesday and Saturday at 2, 3, 4 and 5 pm
Duration: 30 to 45 min
Admission: €2 per child

Cité du design, La Platine

3 rue Javelin Pagnon
42000 Saint-Étienne
citedudesign.com

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École supérieure d'art et design de Limoges
École supérieure d'art et design de Saint-Étienne
Festival international du court métrage de Clermont-Ferrand
Fondation d'entreprise Martell
Lycée Hôtelier Renouveau

Exhibition partners

Chambre de Commerce et d'Industrie de Saint-Étienne
École Camondo Méditerranée - Architecture d'intérieur
et design
École supérieure d'art et design de Limoges
École supérieure d'art et design de Saint-Étienne
Festival international du court métrage de Clermont-Ferrand
Fondation d'entreprise Martell
Institut français
Le Méliès, Saint-Étienne
Lycée Hôtelier Renouveau

Partners of the Cité du design and the exhibition

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Adam Mickiewicz Institute, Warsaw, Poland

Partner of the Cité du design and the exhibition

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Membre du
Réseau des Villes créatives

**Cité
du
design**
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**FESTIVAL DU COURT MÉTRAGE
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