

*Fermentation and Speculation in
Art and Wild Ale*

Bureau of Analogies (BoA)

Commons to Coop: Jubilee Summer School 2024

Kunsthall Ghent, Belgium

July 1st, 2024

Bureau of Analogies (BoA):

- Collaborative project between Tobias Van Royen and Scott William Raby.
- Started after *What Can Artists Do Now?*, organized by *Artist Project Group (APG: Andrea Steves, Bernhard Garnicnig, and Lukas Heistingner)* as part of *Curated By* festival in Vienna in 2022.
- *BoA* dossier focused on legal & artistic considerations for artists entering extra institutional "non art" spaces as "service providers" or "consultants".
- Afterward, *BoA* started artistic and legal collaboraiton as lawyers interested in art and artists interested in law to unite seeking hybrid practices.
- Focus on experimental approaches combining elements of social and public practice, research, cultural sector advocacy perspectives, conceptual appraoches, etc. ascross legal, economic, and aesthetic practices.

BoA (Continued):

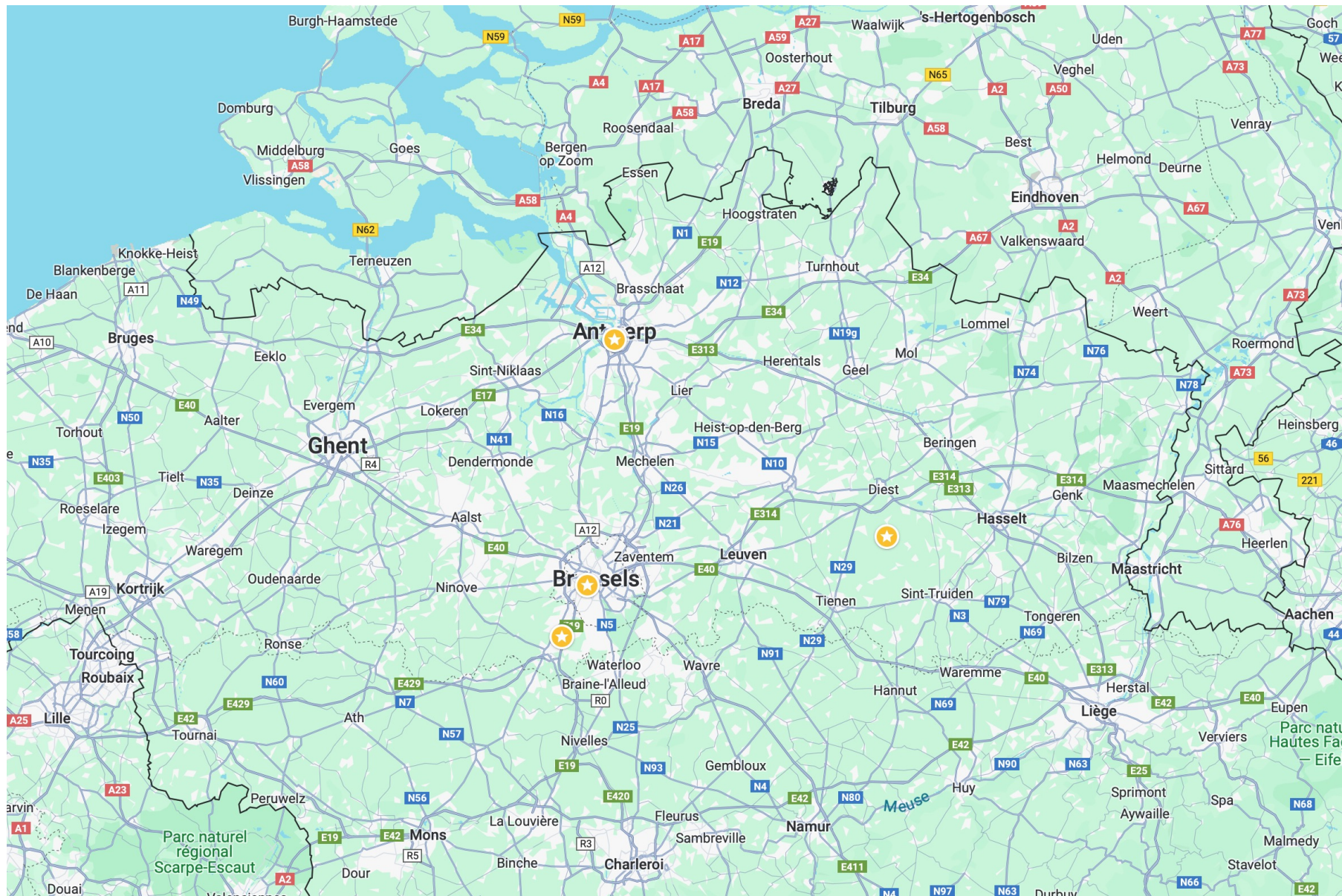
- Utilizing comparative methodology as a tool to generate “analogies” for understanding across contexts – not dogmatic, but an initial approach for ideation.
- Helps understand industries in relation to dealing with socio-economic problems of the art sector on a structural level - “*the artist as a lumberjack*”, “*the art institution as a football club*”, or “*the art sector as a tourist attraction*”, etc.
- Frames engagement with Jubilee, on value and organizational strategies for unique localized approaches to understand art (with other sectors).

Fermentation and Speculation: Art and Wild Ale

- Can we learn from fields that have conditions similar to the art sector?
- Fermented wild ale (FWA) sector has poor working conditions, precarity, speculation, scarcity, etc. – qualities also prevalent in the art field.
- What strategies deal with difficult socio-economic, organizational, and sustainability issues within the FWA sector?
- BoA has been researching economic and legal structures of FWA producers to understand the sector and its possibilities for ideation.
- This also relates to notions of collaboration, cooperation, commoning, and broader organizational strategies across sectors.



Exploring and discovering different fermented wild ales in cellar,
Antwerp, 2023.



Four initial points of research – Fermented Wild Ale (FWA)
Brewers/Blenders: *Antidoot, Cantillon, Bofkont, 3 Fonteinen.*



Grapes in orchard of *Antidoot*, near Kortenaken, 2023.



Brewing equipment within *Cantillon* seen during research, Brussels, 2023.



Former aging barrels at *Bofkont* facility, Kontich, 2023.



Grains used in brewing and blending on display at *3 Fonteinen*, Beersel, 2023.

Case Study: *Antidoot (Kortenaken, Belgium)*



Close up of graphical signage within *Antidoot* facility near Kortenaakken, 2024.



Scott William Raby and Tom Jacobs of *Antidoot* in conversation while visiting Jacobs' orchard near Kortenaakken, 2024.



Tom Jacobs, owner/operator of *Antidoot* in conversation with Tobias Van Royen during *Bureau of Analogies* interview, Kortenaakken, 2024.



Grape saplings in Jacobs' orchard, Kortenakken, 2024.



Tobias Van Royen in conversation with Tom Jacobs inside *Antidoot* facility, Kortenaakken, 2024.



Fruit tree branches during springtime on *Bureau of Analogies* tour of *Antidoot* orchard, Kortenaakken, 2024.



Jacobs of *Antidoot* in conversation with Scott William Raby during interview with *Bureau of Analogies*, Kortenakken, 2024.



Sampling wild ales at *Antidoot*, Kortenaakken, 2024.



Grape varieties at *Antidoot* orchard during BoA's initial tour, Kortenakken, 2023.

Case Study: *Bofkont (Kontich, Belgium)*



Different varieties of fermented wild ale blends at *Bofkont* facility, Kontich, 2023.



Sam Hellemans owner/operator of *Bofkont* in conversation with Tobias Van Royen at Station 1280, Antwerp, 2024.



Detail of aging barrel inside *Bofkont* facility, Kontich, 2023.



Detail of *Bofkont Barbera* blend in foreground during conversation between Scott William Raby and Sam Hellemans, Station 1280, Antwerp, 2024.



Tobias Van Royen in conversation with Sam Hellemans during interview at *Station 1280*, Antwerp, 2024.



Tasting session with *Bofkont*, *Bureau of Analogies*, and Richard Ootjes, owner/operator of *Station 1280*, Antwerp, 2024.



Scott William Raby and Sam Hellemans in conversation during *BoA* interview with *Bofkont*, *Station 1280*, Antwerp, 2024.



Sam Hellemans testing quality and readiness of fermented wild ale blend at *Bofkont* facility, Kontich, 2023.



Tobias Van Royen and Sam Hellemans in dialogue, *Station 1280*, Antwerp, 2024.



Documentation of fermented wild ales in cellar, Antwerp, 2023.

Conclusion: *Questions & Comments*