Dartington Trust

FERMENT ARTS TRAIL

Arts+Ecology
Festival
Dartington Estate
17 to 26 Sept

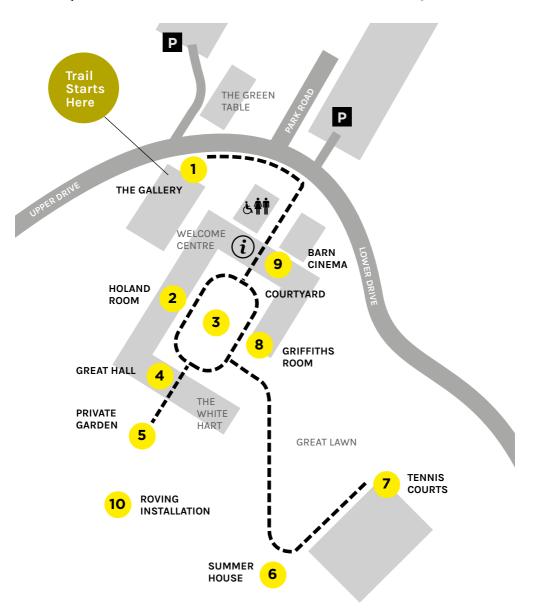
Cyfest-14: Ferment examines the theme of fermentation through FREE art installations, workshops and talks.

dartington.org/ferment



FERMENT ARTS TRAIL

The Festival Arts Trail begins at
Dartington Trust Gallery. From here
make your way to the Archway and
Welcome Centre. Here you will access
the Courtyard and the Great Lawn.
Exhibit 10 is a roving installation. Check
the Welcome Centre for daily locations.



1 THE GALLERY

Symphony for 2 bicycles
Performance, interactive sound
installation 2021

Alexey Grachev, Alexander Bochkov and CYLAND MediaArtLab

In this piece, the cadence of the sound is generated by the speed at which the cyclist pedals. How the "symphony" is performed depends on who is pedaling.

2 HOLAND ROOM

Quantum

Sound installation, 2017

Alexey Grachev and Sergey Komarov
Analogue tape recorder with loop,
computer based counter, dimensions
variable. Supported by CYLAND Media
Art Lab. In this work, the artists conduct
an analysis of time-space.

3 COURTYARD

BPM – Blobs Per Minute Sound installation, 2021

Oleg Malenok, Vasily Bakanov, Alexey Grachev, Andrei Strokov, Alexander Bochkov and CYLAND MediaArtLab

A drum kit and beer brewing fermentation process form a closed system in which the fermentation process is the source and initiator of sound.

4 GREAT HALL

The Process. Darnitsa Bread Audio-visual installation, 2021 (video shoot in 2012)

Victoria Ilyushkina

Sound by Wouter Van Veldhoven Video documentation of the process of making black bread production, its maturation, dough fermentation at one of the oldest bakeries in St. Petersburg.

5 PRIVATE LAWN

Artists Union

Performance, 2021

Anna Frants

Collaboration by robots and humans working together to make watercolor

paintings based on horticulture at Dartington Estate.

6 SUMMER HOUSE

Source of energy Symbiosis Light sculpture with living entity, 2021 Alexandra Dementieva

This is a light sculpture with the shape of a glucose molecule. Inside each ball are fixed LEDs matching the established standard colours of elements: Hydrogen, Carbon, Oxygen.

7 TENNIS COURTS

Light That's Been Shed Site-specific object, 2000

Elena Gubanova, Ivan Govorkov Our project is dedicated to the fermentation of sensations that we evoke by the transformation of an

8 GRIFFITHS ROOM

image of light.

Slow burning Intermedia installation, 2020 Vasilii Bakanov

Three fruits are contained inside a white cube. The picture looks static, but activity is taking place at the molecular level.

9 BARN CINEMA

Digital Fermentation

Video programme

The CYLAND Video Archive presents 'Digital Fermentation', a video art program of 9 works, from the first films by underground Saint Petersburg filmmakers of the 1990s to contemporary artists.

10 ROVING THROUGHOUT GARDENS

Subjectivization of Sound Performance, 2015

Alexey Grachev and Sergey Komarov
The artists' ambition with this

performance is to achieve a sound minimalism.

FERMENT CURATORS' FOREWORD



Dartington is delighted to collaborate with Cyland, curators of Cyfest-14, for this year's arts & ecology festival, Ferment.

Based in St. Petersburg, Russia, Cyland is a nonprofit organization dedicated to expanding the intersection of art and technology through an annual international festival, visual exhibitions, sound art, video art, and educational programming. Their artists have taken a fresh perspective on the theme of fermentation and we're excited to share their installations and performances with you here at Dartington.

Natasha Rivett-Carnac,
 Curator Arts & Ecology,
 Dartington Trust

Fermentation in the conventional sense is a technological process in food industry. However, if we give it some thought, practically everything that happens over time to animate, inanimate and even strictly material objects falls under this definition. Wine undergoes a long process of change of state from ripe grapes to beverages of various degree of sweetness and strength. Human

relationships also get 'fermented' over the years, acquiring various degrees of intensity and transforming from young and raw to mellowed and mature.

The world culinary art is abundant with recipes based on fermentation processes: pickled vegetables and mushrooms, beer, salted fish in the north and air-dried meat and fruit, fish sauce of Greek cuisine in the south.

Cosmetologists of the entire world have long been trying to stop or at least slow down the 'fermentation' process of human beauty.

But the process of all these metamorphoses is quite a lot of fun, it is often picturesque, it even has an interesting sound to it, and it has inspired quite a few artists all over the world.

Authors of the works showcased at the festival Cyfest-14: Ferment call to each other with changes to things live and dead, color and smell, sounds and impressions.

Anna Frants
 Curator, Cyland MediaArtLab
 www.cyland.org

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