

# A TASTE OF CHANGE

2025  
to  
2027

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## THE POWER OF FOOD FOR HEALING, LANDCARE & JUSTICE PRACTICES

Art | Culinary | Ecology Research collaboration between Greencuisine Trust & Living Justice

"Art certainly is the vehicle for us to develop any new ideas, to be creative, to extend our imagination, to change the current conditions". Ai Weiwei



How we farm, fish and eat impacts on our ecosystems and all life on planet Earth. Everyday food decisions can be a powerful force for positive change. This pioneering collaboration between Greencuisine Trust and Living Justice explores how by sharing food together as food citizens we can co-create just, restorative and whole-health food systems.



A TASTE OF CHANGE

YEAR 1  
2025

# CLIMATE KITCHEN

THE POWER OF FOOD FOR HEALING, LANDCARE & JUSTICE PRACTICES

Art | Culinary | Ecology Research Residency with Hawkwood's Centre for Future Thinking

“Food is one of the greatest forces shaping the world. So how might we use food to shape it better?” Carolyn Steel | Hungry City



## Research Residency

*A Taste of Change* brings together the power of art and food as transformative experiences. A three-year arc of socially-engaged research residencies, the project is conceived by ground-making trio Daphne Lambert, food educator and eco-nutritionist of Greencuisine Trust, in collaboration with Miche Fabre Lewin and Flora Gathorne-Hardy, artist-curators and cultural practitioners of Living Justice. Together, their practices place the matter of food at the heart of healing and action to restore communities of wellbeing, justice and biodiversity of habitat. The first Residency *Climate Kitchen* 2025 partners with Hawkwood's Centre for Future Thinking and weaves in with the Centre's Climate Action programme.

## Climate Table

Saturday 20 September 2025

The week-long Residency culminates in *Climate Table*. This edible installation offers an original, ecological and enlivening food experience and thanksgiving ritual. *Climate Table* is a convivial gathering with system change-makers who are contributing in shaping resilient food and farming cultures. Together we explore the question: How can we think differently about food and how can food help us think differently? This exchange will inspire, cascade and embed positive change.



HOW CAN WE  
THINK DIFFERENTLY  
ABOUT FOOD  
& HOW CAN FOOD  
HELP US THINK  
DIFFERENTLY?

## Inspiring Change

The research and learning from the first *A Taste of Change* residency will be documented through film, photographs, podcasts and written material. These resources will be shared with *Climate Table* participants and their networks across social media platforms. Offering inspirations to refresh narratives and support practical actions for change, together we deepen and widen our understanding of how the matter of food itself is central to strengthening the connections between human and planetary health.

[www.hawkwood.co.uk](http://www.hawkwood.co.uk) | [www.greencuisinestrust.org](http://www.greencuisinestrust.org) | [www.livingjustice.earth](http://www.livingjustice.earth)

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## PREVIOUS COMMISSIONS

### Recent Living Justice commissions

Art of Collaboration with the Sustainability Institute, South Africa;  
Planet Possibility with Chartered Institution of Water and Environmental Management (CIWEM);  
Tasting Ubuntu Residency with the Centre for Sustainability Transitions (CST) and Centre for the Study of the Afterlife of Violence and the Reparative Quest (AVReQ) at Stellenbosch University.  
Artist Residency with Centre for Agroecology, Water and Resilience (CAWR) at Coventry University

### Soils Sisters co-curated happenings with Miche Fabre Lewin and Daphne Lambert

GastroDome: Feast Belly and Mind ecological gastronomy, Hay Literary Festival  
Seasonal Rainbow Soupcons for Animate Earth screening by Dr Stephan Harding, Oxford  
Intimate Taste of Life tastings and fermentation workshop, Aldeburgh Food Festival  
Food of the Land for Emergence Conference on Art & Sustainability, Centre for Alternative Technology  
Soil Culture at Create nurturance from local food gardens for UN International Year of Soils in 2015  
Revive edible conversations with growers, chef, educators and producers, Suffolk  
Recipes for Change: food freedom beyond GM - film, food and Conversation Tables hosted with Polly Higgins at Hawkwood Centre for Future Thinking

## PUBLICATIONS

‘Living Food, a feast for soil and soul’ by Daphne Lambert (2016) published by Unbound.;  
‘Fermenting, preparations and recipe’s by Daphne Lambert (2017) published by Flametree.  
‘Lost in Lyme - The therapeutic use of medicinal plants in supporting people with Lyme Disease’ by Daphne Lambert with Julia Behrens (2022) published by Aeon.  
‘The Cancer Revolution’ nutrition chapters by Daphne Lambert in (2015) edited by Patricia Peat for Yes to life; and Mental Wellness by Daphne Lambert (2020) edited by Pat Thomas, Dorling Kindersley.  
Nature-based food cultures and farming for whole health by Soil Sisters in Journal of Holistic Health  
Soil-Food-Health by Daphne Lambert for Nutritank  
‘Every Day Every Mouthful’ (2021) in The Environment journal of Chartered Institution of Water and Environmental Management by Miche Fabre Lewin and Flora Gathorne-Hardy  
‘The Art of Food Rituals as a Practice in Symptoiethics’ by Miche Fabre Lewin and Flora Gathorne-Hardy in Wright, J. (ed) (2021) Subtle Agroecologies: farming with the hidden half of nature  
‘Symptoiethics: For the Love of a Field’ (2021) Ecological Citizen by Miche Fabre Lewin and Flora Gathorne-Hardy  
‘Curating the Convivial for Soil Culture at Create’ by Miche Fabre Lewin and Flora Gathorne-Hardy (2015) in Geohumanities: Space, Place and the Humanities

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## THE POWER OF FOOD FOR HEALING, LANDCARE & JUSTICE PRACTICES

Art | Culinary | Ecology Research Residency with Hawkwood's Centre for Future Thinking

**Dr Miche Fabre Lewin & Dr Flora Gathorne-Hardy**

**[www.livingjustice.earth](http://www.livingjustice.earth)**

**[connect@livingjustice.earth](mailto:connect@livingjustice.earth)**

Drs Miche Fabre Lewin and Flora Gathorne-Hardy are co-founders of Living Justice. Within collaborative journeys in art, food and kinship they offer transformative justice practices. For over two decades they have been Artist Research Associates with Centre for Agroecology, Water and Resilience (CAWR) at Coventry University, and working closely with the Sustainability Institute and Stellenbosch University in South Africa. They are members of the Forum for Democracy UC Berkley, and UNDP Conscious Food Systems Alliance.

A White woman, born on Zimbabwean soil with French and Jewish heritage Miche's contemporary artistic practice honours indigenous and cultural traditions. Respecting of spirit of place, she hosts earth-centred ritual and ecological encounters with the matter of food, soil and water. Her naturecultural justice practices inspire a co-creation of convivial and liberatory conditions which awaken us to our bodyminds and to our vital and multicultural kinships with each and our sentient Earth.

Flora trained as a geographer and landscape architect. For many years, she combined her design work on public spaces with policy research. In 2010 she met and began collaborating with Miche Fabre Lewin, working together with commissioners such as Biodynamic Association, Soil Culture and the Sustainability Institute. Supporting her intuitive and embodied art and place-based work, Flora has been deepening her engagement with traditional land divination and constellation practices.

**Daphne Lambert | Greencuisine Trust**

**Research tutor, environmental educator, medicinal chef and eco-nutritionist**

**[www.greencuisinetrust.org](http://www.greencuisinetrust.org)**

**[daphne@greencuisinetrust.org](mailto:daphne@greencuisinetrust.org)**

Daphne Lambert is committed to climate friendly farming and as a trustee of the Soil Association for 9 years she worked to minimise the use of non-renewable external inputs in agriculture. With Romy Fraser of Neals Yard she co-founded Living Nutrition and hosted seasonal weekends. For over 30 years Daphne has trained young people in her kitchen, with many now running their own acclaimed food businesses.

In 2010 Daphne created Greencuisine Trust a nutritional educational charity. Greencuisine brings people together in the kitchen for practical food experiences, conversations around the table, for in-depth thinking and wide-ranging visioning concerning the future of food. Daphne also runs workshops and short courses on the inter-relationship between food, cooking, culture, bio-diversity, agriculture and the environment.

Through this pioneering work, Greencuisine Trust promotes food systems that provide everyone with access to safe, affordable and nutritious diets. Recent collaborations include: chef for The Real Junk Food Project Brighton, including running workshops on minimising waste and maximising nutrition; Return to the Larder tutor at Hawkwood Centre for Future Thinking; gardener/medicinal chef tutor at the University of Sussex for elective Forest Food Garden which fosters student food citizen agency for changing environments of our times.

In 2006, Daphne co-founded Soil Sisters with Dr Miche Fabre Lewin to inspire convivial, and nourishing food experiences which enliven the connections between ecological food, the living soil, and the well-being of body and mind. These artistic interventions for palate and planet are culinary and botanical cocreations which respect the natural rhythms of the Earth.



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BECOME A FOOD  
CITIZEN |  
EVERYDAY  
AND EVERY  
MOUTHFUL

## THREE YEAR ARC

Hawkwood Centre for Future Thinking is the first in a three-year arc of Tastes of Change residencies, each of which will bring together Daphne Lambert, Miche Fabre Lewin and Flora Gathorne-Hardy in relationship with a host organisation. Each residency will strengthen the knowledge, relationships and skills to activate the power of food experiences for healing, landcare and justice practices.



## CONNECTING

We are currently developing proposals to be collaborating with a host in the East of England and South of England.

