

Bread Tone: A Site-Specific Installation for Fluid States Fluid Sounds 2015

Proposed by:

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Enclosures:

Rendering, Axonometric Detail, Instrument Detail (PDF)

Sound Test (MP3)

Abstract

Bread Tone is a site-specific installation that aims to investigate a traditional Danish bread recipe and reinterpret its display in the context of a food pavilion through sound. Many breads, such as the baguette, are checked for their readiness by a baker through tapping. This can be likened to the employment of tapping machines in the architecture industry that test for the transmission of impact sounds from heels through various floor coverings. In both cases, the materiality and composition of the body (bread or floor) determine the acoustic character of the impact.

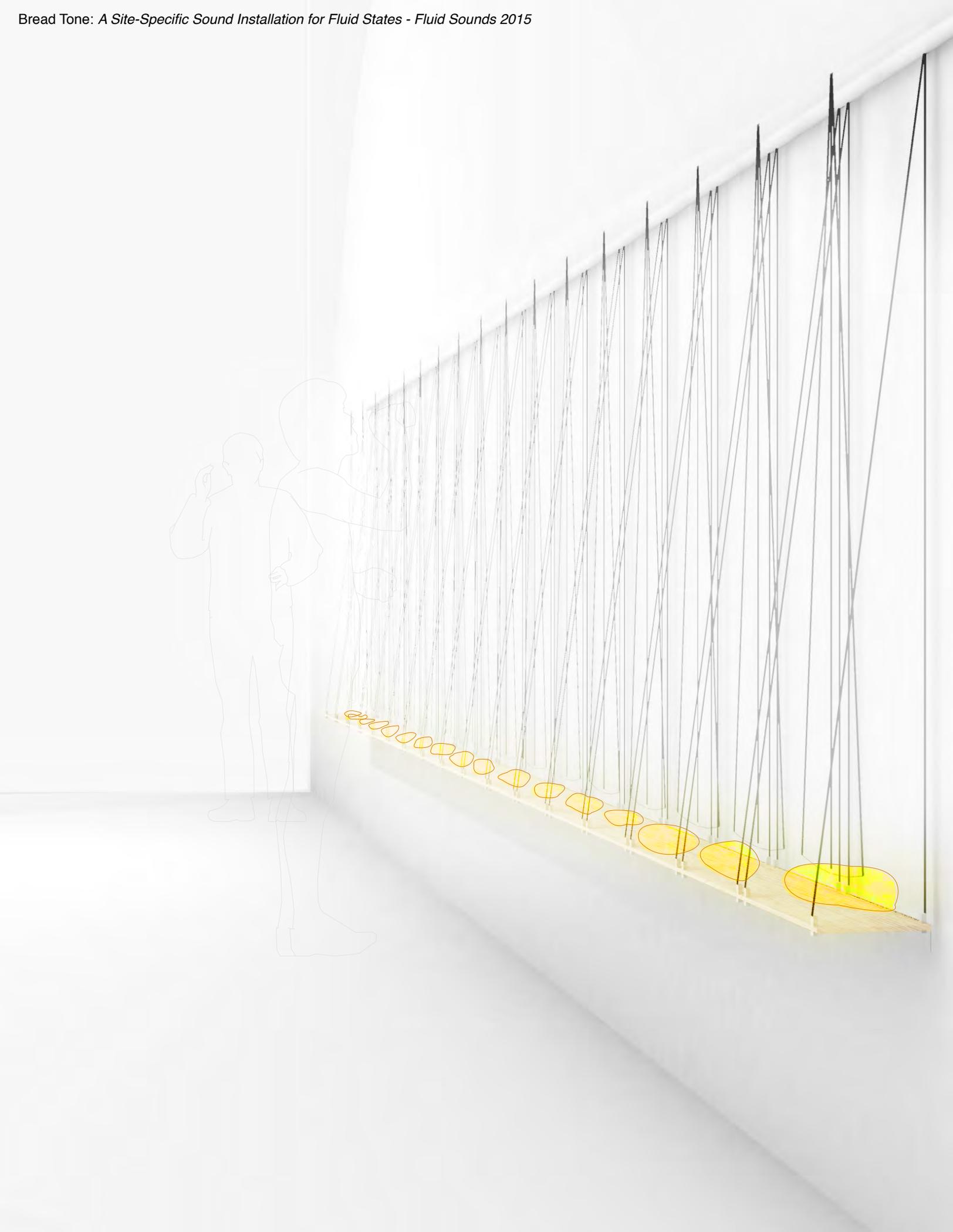
Bread Tone aims to create a spectrum of breads with unique acoustic characteristics with the simple ingredients of a traditional, local recipe familiar to the island of Amager. By placing these loafs side-by-side and arranging them according to their tone, visitors will be able to listen, taste and learn about bread through the medium of sound.

Funding

The cost of materials for the physical installation (sans bread) and transport to Denmark from the USA can be provided by Dartmouth College. However, I am interested in finding a collaborator (perhaps NOMA) with whom I could discuss the process of applying these acoustic experiments to a Danish bread recipe. In addition, a site for baking the bread would need to be secured.

Biography

Shannon Werle received a Master of Engineering in Architecture and Urban Studies from Tokyo Institute of Technology as a member of Tsukamoto Laboratory with a thesis that delves into the sounds of Tokyo's urban fabric and is currently a graduate student in Dartmouth College's Digital Musics program. She's completed internships at Sou Fujimoto Architects in Tokyo, the Swiss Architecture Museum in Basel and Frame Publishers in Amsterdam. Previously, she explored intersections between sound and architecture as a fellow of Berlin's House of Representatives (Abgeordnetenhaus) in Germany. Together with the group CLLCTV, she was recently awarded an artists' commission for Moogfest 2014 in Asheville and second prize for the Young Composers Award at the 2014 Acht Bruecken Music Festival in Cologne, Germany.



THE INSTRUMENT

Bread Tone: A Site-Specific Sound Installation for Fluid States - Fluid Sounds 2015

Initial sound experiments have been carried with baguettes at three different hydration levels. Sound examples are attached.

70% hydration baguette

- 190g flour
- 3g salt
- 1.5g instant yeast
- 133g water



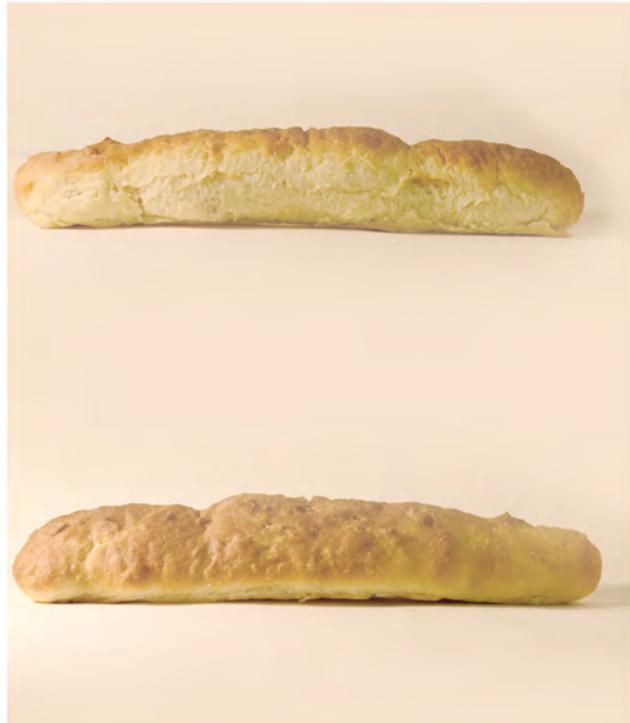
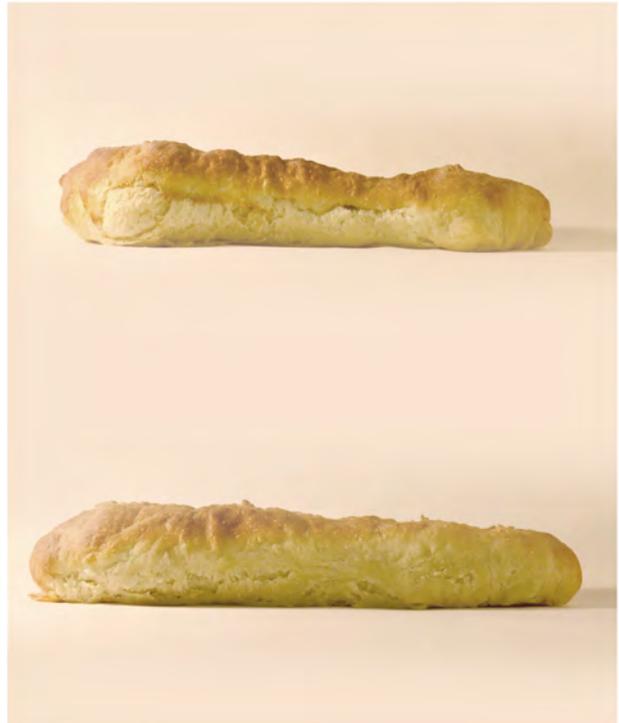
75% hydration baguette

- 190g flour
- 3g salt
- 1.5g instant yeast
- 142.5g water



80% hydration baguette

- 190g flour
- 3g salt
- 1.5g instant yeast
- 152 g water



Bread Tone is an installation in which a two-part modular, lightweight set-up, consisting of a (1) hung bread shelves and (2) swinging mallets which will strike loafs of bread placed on the shelves powered by a single slug motor that pushes horizontal bar back and forth.

The bread will be baked according to a traditional Danish recipe, but the ingredients (hydration) will be slightly modified in order to create a spectrum of slightly different acoustic bodies. Breads with a heavy density will produce a low tone, whereas the opposite will produce higher tones. The swinging mallet height will be adjusted for the height of each loaf and the spacing between the impact sounds (2 as it moves from left to right) will be determined by the width and form of each loaf.

Breads will be arranged on the shelves from low to high tones. The installation will allow visitors to stay, listen and select the bread through sound. Initial sound experiments with baguettes are available in the attached documentation.

