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Mitigation of Shock is an immersive installation that takes the form of a domestic living space from London in 2050. Using extrapolations from current climate change data it explores a future world where economic and political fragility, broken supply chains, social fragmentation and food insecurity have become the norm.

The installation asks us to experientially explore how such large scale trends impact our everyday lives. How might we learn to adapt? What lengths might we go to do

# so? What might it feel like to inhabit such a future?

## **Exploring the Evidence**

#### The Apartment

Once a comfortable living space designed for a world of automated living, global trade and material abundance, the apartment has been adapted to a future it was never meant to inhabit. Amongst the detritus of now obsolete smart devices and designer goods, lives a new reality formed by the impact of climate change.

Experimental food production and repurposed consumer goods now occupy space once given to relaxation. Recipes in the kitchen reflect the change in food production, storage, and consumption.

A radio show and discarded newspapers reflect the tensions of this new world; looking beyond, there lies a city familiar, yet alien.

#### Radio Show and Newspapers

The radio and newspapers found in the kitchen area give insights into a world of extreme weather conditions, broken supply chains and acts of eco-terrorism. Unpacking a variety of interlocking issues that paint a picture of how life has changed in 2050.

## A Different View on the City

Looking out into the city you see improvised shelters and housing, occupied by people internally displaced from low lying areas due to sea levels rises and extreme weather events. Greenhouses dotted across rooftops. Smoke rising from sites of civil unrest. And, further away, the skyline of the city buildings begun in a more prosperous time stand unfinished; monumentsto the hubris of an otherwise forgotten time.

### Fragments of Another World

#### New Food

The growing stacks are not the only source of food. There is also evidence of experimentation with other types of food – from city foraging to trapping urban animals, growing mushrooms to breeding mealworms and canning foodstuffs. These changes in food production, acquisition, and preservation have in turn led to new recipes that seek to make the most of what's available. From mealworm burgers to fox stew, these improvised recipes can be found strewn around the kitchen.

#### **Experimental Food Production**

In a world of unpredictable climate, and an exponential rise in the value of food, growing food indoors has become an increasingly attractive proposition.

Experimental food production `stacks' have transformed the apartment into a space for growing and producing food. Resourcefully hacked together consumer items from IKEA shelves and decorative fog makers to computer fans and storage boxes are combined with off-theshelf items like programmable micro controllers, plumbing supplies and LED lamps. These 'stacks' use a technique called fogponics to grow plants using nutrient fog, which enables the plants to absorb more nutrients, use less water and grow faster than they would in soil.

Scattered around the apartment are fragments from a future that never quite materialised. Internet connected devices such as the home's 'Cozi Smart Hub', continue to work away in the peripheries of the space; trying to connect to networks and services of a world long past.

