
Videos of Things: The Other Half

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We present Videos of Things: videos portraying the lived-with world of our material speculations. We situate the artifact within an ecology and brings into focus the subtleties of everyday life by focusing not on the thing, but on humanness, patterns of time and non-humans and ensembles. The videos serve as a communication tool for these elements that were previously difficult to represent, as well as a speculative design tool for envisioning long term lived-with experiences the artifacts.

The other half features Lyssna: a counterfactual artifact that functions as a hearing aid for your refrigerator. When it is moved across the door of your fridge, you hear the sounds of the food in the fridge. Lyssna creates a unique sound for every food item. The sound changes over time, representing the state of freshness and the accompanying flavor of the food.

The other half speculates on how food practices could be reconfigured to enable cooking practices and leave less room for food waste. The narrative follows Anna, an organized woman who carefully plans each meal, but ends up with leftovers. The viewer is first introduced to Anna through some of her daily activities. The video continues to portray Anna's everyday food practices. The refrigerator slowly fills up with a half-used eggplant, tomatoes and zucchini. At the same time, Onno has been texting Anna to arrange a date, but Anna is too busy. One day, Onno surprises Anna by spontaneously showing up for a dinner date. Anna is shy at first, worrying that she is not well prepared for this unexpected guest. But then she remembers Lyssna: the video briefly portrays Anna using Lyssna. Through the inspiration it offers on the combination of leftovers in her fridge, Anna and Onno improvise a meal.

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