

Antarctic Potato Eater

Taking a fry shack to the end of the world

Future

Antarctic Potato Eater - A new plan

History

Potato Eater 1 - Starting at the source

Potato Eater 2 - Another landscape

No. 1



Future - Antarctic Potato Eater

2016 - The journey so far

There it was, it's chimney sticking out from behind other crafts I made. My homebuilt personal fry shack. What adventures we had, what odd encounters took place. We joked: "Our next location will be Antarctica."

A joke. But one that got stuck in my mind. Wouldn't it be the ultimate consequence after my first Potato Eater projects? A fry shack in utmost desolation? At the least obvious place to make fries? Imagine that smell in the cold, crisp air of the Antarctic! Standing there, on a glacier, looking from behind my counter and being alone at the end of the world. It could be sublime!

The curiosity won. So now I'm in my work place making wooden skis for the fry shack, wondering what oil to use at minus 30 degrees. It seems a quest has begun.

Arjen Boerstra - July 2016



History - 2004 - Potato Eater 1

Starting at the source

I was given an assignment from AVEBE Starch Company and Art Foundation Veendam to make an exhibition about the potato. In the northern part of Holland, potatoes represent one of the main crops. In the Peat Colonies in the south east side they are mostly used to produce starch, the parts with clay close to the sea in the north are better suited for potatoes for consumption.

I was always intrigued by the 1970s phenomenon of fries bakers roaming the streets in their little shacks. Some making pale and soggy fries, while others showed a lot of dedication to deliver the best. Being used to building my own stuff, I constructed a wooden fry shack, a mixture of my first windsurf board in Ocumé and the fry shacks I remembered. I now had the opportunity to become a fries baker myself.

At the source of the potato, on the agricultural fields, surrounded by machines and farmers harvesting their potatoes, I baked my first fries in hot oil on a gas fire. I brought some salt and mayonnaise and created a kind of potato cycle shortcut by inviting local farmers to come to my shack for lunch.







History - 2007 - Potato Eater 2

Another landscape

For the Dutch Wadden Sea island Terschelling, I came up with a plan to put the shack at the end of the island, where seals and birds are the only inhabitants of a pure and almost deserted part of nature.

I remember I felt quite lost when the art director of the Oerol festival dropped me off at Paal 3, a location which is a one hour walk from the habited world. I checked my phone but there was no connection whatsoever.

I was alone, except for a few hikers wandering around in their beloved landscape, suddenly smelling fresh baked fries. Like a fata morgana they discovered the fry shack. Some were angry at me for disturbing the environment, and were afraid that I might have obtained a licence for permanent commercial activities at this place. Others were grateful, remembering the flavoured mixture of sea air and fries with salt and mayonnaise.

One day, a ship sailed along and anchored a few hundred metres from the coast. A little boat came out, I walked to the shoreline to see what was going on. Coming to shore, the man in the boat ordered fries for eight persons...







www.antarcticpotatoeater.org

This magazine is the **First Edition** showcasing the development of the **Antarctic Potato Eater** project

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