

Where I'm Coming From

Easy Read Guide

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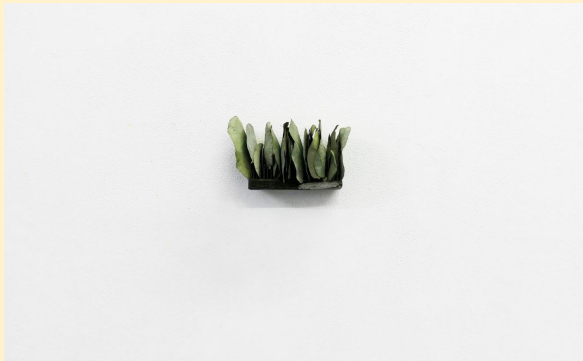
WEEK THREE - TAIWANESE (17 to 23 August)



Tuesday 18 August

10am UK Time

'Map' and 'Belongings' two short video works by Aki Pao-Chen Chiu narrated in Taiwanese Hokkien by the artist's mother.



Wednesday 19 & Thursday 20

A new series of works by Yun Ling Chen exploring the constituted relationship produced between humans and objects through language



Saturday 22 August

2pm UK Time

The invisible marks of Pingtung 2020

A new pre-recorded performance inspired by the artist's childhood in the beautiful province of Pingtung in South Taiwan.

Duration: 8min



Sunday 23 August, 2pm UK Time

**Cooking session with Keegan Chen and Lilly Yang
preparing Yilian green onion cakes**

The cooking session is centered around Keegan making Yilan green onion cakes from scratch in his home kitchen in East London, where he often spends his days off cooking with his partner.

As a supporting segment, he will visit Pao; his friend, neighbor and fellow Taiwanese immigrant. She has a small family business in London, producing fermented food products, some of which are traditional Taiwanese condiments. Her condiments will accompany the green onion cakes and allow us to see a bit of the Taiwanese community in London, finding a home through the comfort of sharing food.

Green onion cakes are a common street food found in almost every market and night market in Taiwan. On the East Coast of Taiwan, in Yilan County, the famed local agricultural product is green onions. The climate and soil yields abundant harvests of sweet and flavourful green onions with elegant long white stems. Because of the quality of the produce, Yilan's green onion cake recipes utilise the vegetable as a filling rather than sprinkled into the dough.

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