

你每天“吃”掉
多少水？

how
much
water
do you
eat?

Wonderwater Café at Tian Hai

A pop-up event exploring the relationship between water and food

Curated by Jane Withers & Kari Korkman

Produced by Aalto University

for World Design Capital Helsinki 2012

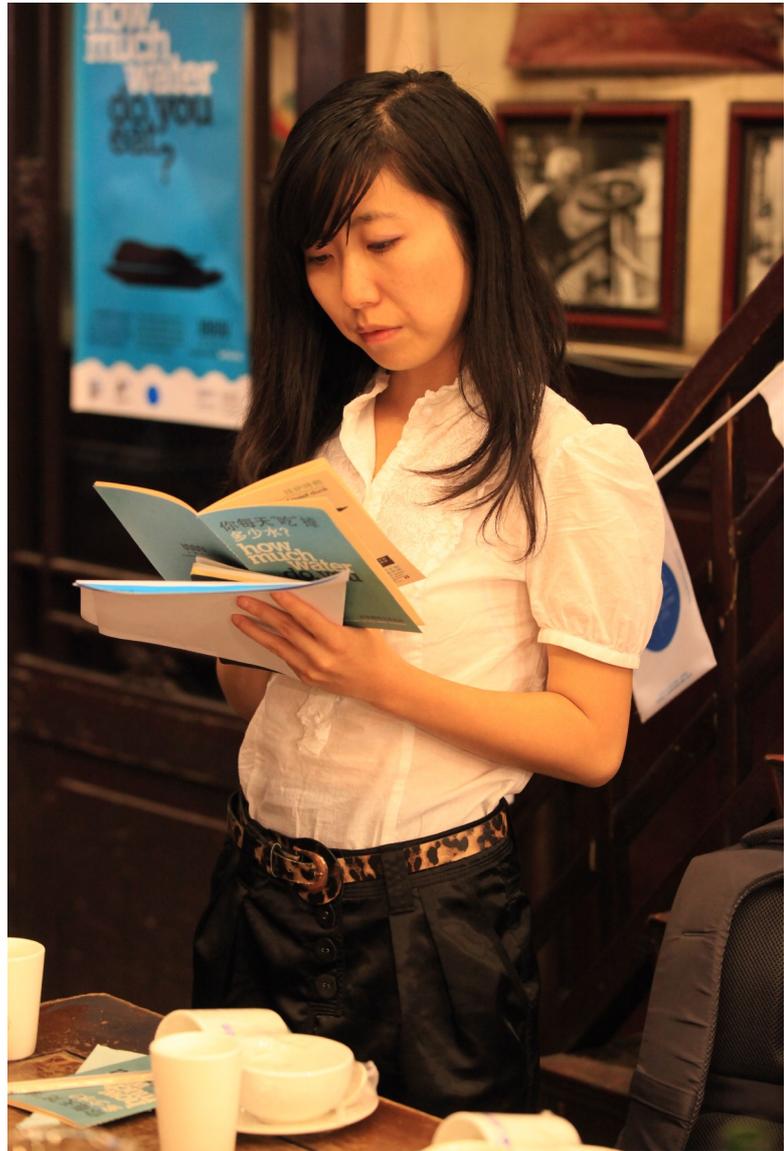
www.wonderwater.fi



**Wonderwater Café at Tian Hai Beijing Design Week September 2011
Curated by Jane Withers and Kari Korkman, and produced by Aalto
University for World Design Capital Helsinki 2012**

The first Wonderwater Café was staged at Tian Hai restaurant during Beijing Design Week 2011. Designed to raise awareness of the water footprint, Wonderwater Café aims to make us think about the impact of what we eat on local and global water use. Similar to the carbon footprint, the water footprint is a new but increasingly important tool for understanding our water consumption and using water responsibly and sustainably.

We use large amounts of domestic water for washing, drinking and cooking but considerably more water for producing food, paper, cotton and almost every other physical product we consume. Agriculture is by far the largest part of the global water footprint, so what we eat really can make a difference.



The first Wonderwater Café was a pop-up event staged at Tian Hai restaurant in Beijing. Diners were intrigued by the concept of the water footprint

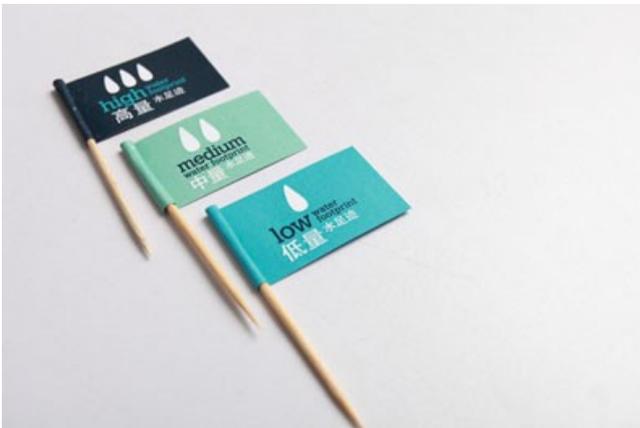


Wonderwater Café at Tian Hai

The Tian Hai menu was modified to illustrate the water footprint of the most popular dishes, meat and poultry (medium - high), seafood (low - medium depending whether its farmed), vegetables (low). Will diners choose a beef dish with an astronomically high water footprint or a vegetable dish made from local seasonal vegetables with a much lower water footprint?

Armed with the right information we can choose food that has a relatively low water footprint or that has its footprint in a region of the world that doesn't have high water scarcity. With a growing global population, it's time to think more about the water used in bringing food to our plates.

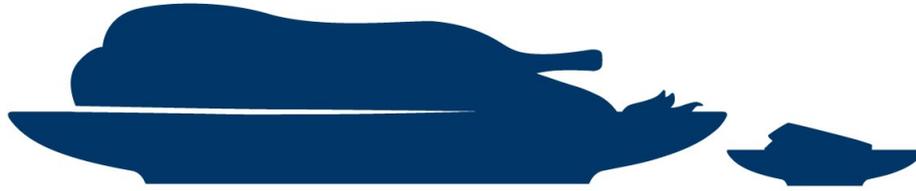
Wonderwater Café is part of the Wonderwater programme for World Design Capital Helsinki 2012. During 2012 Wonderwater Cafés are planned for Helsinki, London and Shanghai.



Stickers in the Tian Hai menu and flags indicate low, medium and high water footprints

挂炉烤鸭

Hang a heat of roast duck



6,949 升水用于在北京郊区喂养烤鸭专用的填鸭
litres for raising and fattening a duck from suburbs of Beijing

166 升水用于种植生产面饼的原材料小麦
litres for growing wheat for pancakes

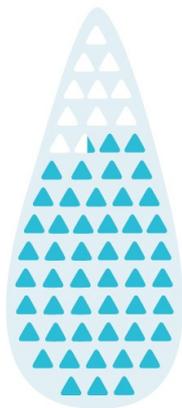
137 升水用于生产甜面酱
litres for sweet bean sauce*

*甜面酱的原材料包括面粉、糖、盐、馒头和黄豆。
*sweet bean sauce is made from wheat flour, sugar, salt, mantou, and fermented yellow soya beans

120 升水用于生产食用油
litres for oil

40 升水用于生产小葱、大葱和黄瓜
litres for growing spring onions, Welsh onions* and cucumber

*大葱产自山东省
*Welsh onion is especially supplied from Shandong Province



Most of this water is used to grow the feed for a farmed duck which requires intensive irrigation.

大部分的水用于种植鸭饲料时所需进行的密集灌溉。

7,412 升水用于制作这道菜肴
litres of water for this dish

▲=150 L

本菜可供2人食用。
Dish is for two people.



Charts showing a breakdown of the water used to produce the ingredients for each dish were calculated by Aalto University

黄鱼贴饼子

Yellow fish pasted clay oven rolls

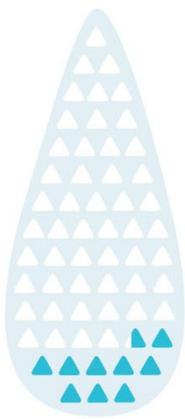


750 升水用于在山东省附近养殖小黄鱼
litres for raising small yellow croakers around Shandong Province

356 升水用于种植贴饼子的原料：玉米
litres for growing corn for maize powder

482 升水用于种植向日葵以得到葵花籽油
litres for growing sunflowers for sunflower oil

29 升水用于生产大料、姜、大葱、醋和料酒
litres for star anise, ginger, Welsh onion, vinegar and cooking wine



Some people might think that water footprint for fish is zero but actually nowadays an increasing proportion of fish is farmed and it consumes a lot of water.

有些人也许认为养鱼的水足迹会是零，但实际上现在有越来越多的人食用养殖鱼，消耗了大量的水资源。

1,617 升水用于制作这道菜肴
litres of water for this dish

▲=150 L

Information boxes explain that farmed seafood has a higher water footprint than wild, largely due to the water required to produce fish feed

巧拌木耳

Black fungus with cucumber and vermicelli



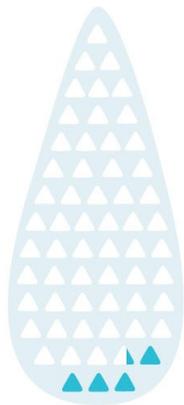
400 升水用于种植黑木耳
litres for growing black fungus

140 升水用于生产食用油
litres for salad oil

50 升水用于种植生产挂面所需的原材料：水稻
litres for growing rice for vermicelli

41 升水用于生产大葱、辣椒、大蒜、白醋和鸡精
litres for producing Welsh onion, chili, garlic, white vinegar and chicken essence

20 升水用于种植黄瓜
litres for cucumber



651 升水用于制作这道菜肴
litres of water for this dish

▲=150 L

Vegetables have a relatively low water footprint, especially if grown using local water resources



Wonderwater Café was promoted around Dashilan, a historic district in Qianmen, during Beijing Design Week

----- SELECTED PRESS -----

Dezeen Magazine

<http://tinyurl.com/dezeen-wonderwater>

Financial Times

<http://tinyurl.com/ft-wonderwater>

Designboom

<http://tinyurl.com/designboom-wonderwater>

Arch Times

<http://tinyurl.com/arch-times-wonderwater>

We Are Helsinki

<http://www.wearehelsinki.fi/wonderwater-caf%C3%A9-good-old-h20/>

Time Out Beijing

<http://tinyurl.com/timeoutbeijing-wonderwater>

Protein

<http://prote.in/feed/2011/09/wonderwater>

Nowness

<http://www.nowness.com/day/2011/9/29/wonderwater-cafe>

Rezolutions

<http://tinyurl.com/rezolutions-wonderwater>

Design Museum Holon

<http://tinyurl.com/design-museum-holon>



Wonderwater

www.wonderwater.fi

Wonderwater Café curated by Jane Withers & Kari Korkman, produced by Aalto University for World Design Capital Helsinki 2012.

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