

CANS & CAN'TS

WELCOME

Champagne cocktail/ Champagne mocktail

APPETISER

Caviar, crackers, olives

DRINK

Beers/ 0% beers

COLD TABLE

*Bread, squid, tuna, sardines, mackerel, paté,
chorizo in cider, tongue, peppers, aubergines, dolma*

SOUP

Cream of salsify and mushroom

PALETTE CLEANSER

Aquavit

MAIN COURSE

Meatballs, potatoes, green beans with chives/ Nut roast

DIGESTIF

Cognac and cigars/ Tea or coffee

DESSERT

Pear, chestnut cream, orange dust

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Wednesday 16th November, 2022

"Here is a letter on Siam Electricity company's official paper.
From Bangkok the 8th of August 1921:

Dear parents,

Yesterday I was invited for tiffin in Hotel Trokadero.

We were 7 gentleman and had a room for ourselves.

One drinks more than one eats at such gatherings, but the food was actually good.

It's one of these hotels with billiard room and outdoor dinning halls, with flies and lizards on the plats. A big Italian cook, Mr Filipa, is running around and sweating a little in each plate so to make it even tastier. His even fatter madame sits by the counter and nodes politely to the arriving guests.

But we had the fine red room, without flies.

It's better that I describe the menu:

Champagne, cocktail, cold table, bread and butter, rather good.

But everything is canned food from the mackerel to the soup.

Cooked Blasmtor – the best fish you can get our here, it reminds of salmon but it's harder or rather firmer like cod – in mayonnaise.

Then rabbit in an excellent Kosher cream sauce, aspic with tongue, paté, green beans, mmm.

Cooked fruits.

All of it washed down with Carlsberg Beer and Aalborg Aquavit. The rabbits were washed down with Bourgogne. Then coffee (the best I have had here), cognac, liquor and Havana cigars.

So one can, as you see, live here if one wants.

Your devoted Knud."

We're following the journey of Sirah's great-grandfather Knud from the small Jewish community in Copenhagen to Bangkok – where he worked as an engineer in the European Siamese Electricity Company – between the two world wars.

Knud writes back to his parents on a strictly weekly basis, where he describes everything he ingests, and the experiences he encounters.

In his letters we see how Knud takes on him a position of a white male, distancing himself from anything that is "local" in many different strategies.

Finally, he contracts typhus and malaria and has to return home.

Cans & Can'ts is an initial proposal to think – through Knud's experience – on the locality and temporality of what we ingest. We present to you a 9 course dinner, created by Michelle Woods, using only canned food we found in several shops in Brussels and brought here to Morpho.

We hope you enjoy.

Sirah and Eitan