



Listen. See. Taste.

We acknowledge the Whadjuk people of the Noongar Nation as the Traditional Custodians of the land on which we gather today. We pay our respects to their Elders past and present, and recognise their continuing connection to land, waters, and community.

We honour the rich cultural heritage and storytelling traditions of the Moongar people, which continue to inspire the telling of our own stories.

# Follicle...

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... You see, this is a story,
A story that has been told for generations...
A story combing the way to an understanding of culture...
A culture so deeply connected to the roots of our skin...
Yes our skin ..
... our identity,
... our so called malignant flavour
A flavour that ponders the tips of your tongue...
An oh so heavenly disguised truth of what we actually are-
... a visual foundation,
... a follicle left untouched,
... a beauty bathed in shades of brown and liquorice.
If only you wanted to get to know me ...
... if only you wanted to Know us.
We belong here and there,
We belong now,
... and yet, we belong nowhere ...
Nowhere but the present of the curled reality of this pigmented world ...
You ...
... really don't know us.
BL/T,
You know what they say ...
If you want to know people,
Know their food.
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## Processed Hair

A story about Ma

"| et's call it the hair process..."

You know Ma wore her hair like the emblem of uniform...

 $\boldsymbol{A}$  uniform of ribbons that held her 'Kroes' pride as a form of managed perception of the self...

A perception that could be managed by - ...the process of managing hair.

et's call this,

The beautification, a true representation of hair process that cannot be curled or straightended.



Marinated Grilled Prawns, Curry Oil, Cucumber & Coriander Gel, Pickled Green Mango

#### Ribbons...

Prawns, a favourite of my mom, are infused with curry and coriander (a staple in Coloured African cuisine). The green mango pickle - unripe
yet symbolic, reflects the unrefined perception of the dish's deeper narrative.

# Peasants Paradice × Lok

## You Don't Know Hair

A story about Eliyana

"A pain that only exists to make me feel comfortable".

...Well this was meant to be a light-hearted approach, an approach that never warrants simplicity, but rather course questions about my roots.

(an you not see my ancestry?

My ancestry is lathered in Moroccan oil and hair cream...

Well, now you should smile, smile and pretend to comprehend the naivety of my hair routine.

On the brighter side...

YO(), forgot to ask me about my favourite colour.



Chicken & Spiced Purple Carrot Toast, Coconut & Harissa Foam, Red Onion & Pomegranate Slaw

By the way, my favourite colour is purple...

Chicken, a favourite of my niece, is paired with purple carrots symbolising the unasked question about her favourite colour. The coconut and harissa foam reflects the layering of Moroccan oil in her hair.

## Butter

A story about Shoshi

They'll say, "Do not ruin your hair".

... Well, I think this is a fine way to shine over the shea pride of being your raw self.

Do not fall for the stylised craft of the management of hair, but rather...

... rather, leave the house without doing my hair.



Marinated Raw Beef Tartare, Kibbeh, Current Reduction, Tomato Gel Sphere & Brioche Crisps.

#### A Deconstruction...

Butter, the dish's centrepiece, highlights the shea aroma, while raw beef reflects the idea of being undone. The currant reduction symbolises simmering patience in the tedious, repetitive process of styling hair.

## Cotton

A story about Elias

A bitter sweet memory enslaved to the cotton fields will comb through braids of generations.

A memory soft and sharp to the touch, where happiness can never be straightened.

A personal candy crush of dreams of what was, and what will never be...

... A palatable story of your candied cotton hair.



Cape Malay Koesisters, Blood Orange & Campari Sauce, Candied Sugar Strands

#### Work the Cotton Fields with me?

Koesisters symbolise "combing through braids of generations," while the bittersweet blood orange & Campari sauce, and the soft & sharp candied sugar strands evoke the complexity of emotions of working the cotton fields.

# Cocktail A story about Rumbije

(It's quite the Cocktail)

We will call it a playground of ingredients, ... birthed from the process of trial and error:

- Frustratingly cutting hair
- Awful hair dyes
- Self Braiding

All of the above are a mixology of a continuous cycle of experimentation.

A wigged mask to unmask the reinvention of yourself.

Yes, You-

A mirrored version of my constant need to reinvent the nuance of my own survival...

So, let me introduce you to the Rumbiie Cocktail.





Clarified Mango Lassi. Durban style Lamb Curry, Biriyani, Muriwo, Paratha and Pickles.

'Seconds' This is beginning to feel like home...

# Glossary

Biriyani A flavourful rice dish of Iranian origin that has become a staple in South Africa.

Cape Malay Koesister Cape Malay Koesisters or Koe'sisters are a traditional Cape Malay pastry. A

spicy, cake-like dumpling, often finished with a dusting of desiccated coconut.

Coloured In South Africa, "Coloured" refers to a multiracial group with diverse ancestry,

who were historically defined as neither "White" nor "Black" under apartheid's

racial classifications.

Durban / 'eThekwini' A port city in South Africa with a significant Indian migrant population that has

largely influenced local cuisine.

Kibbeh |n Ethiopian and Eritrean cuisine, "Kibbeh" refers to a spiced, clarified butter

used as a staple ingredient, similar to ghee, but with a distinct spicy aroma.

assi A popular, creamy, yoghurt-based drink from the Indian subcontinent.

Muriwo In Zimbabwean cuisine, "muriwo" refers to green leafy vegetables that are com-

monly served with meals

Paratha A type of flaky, layered flatbread popular in the Indian Subcontinent.

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