

**DIEGO  
VIRGEN**

**VISUAL  
DOCUMENTATION**

01 New Marshmallow Shawarma, 2023, 30x90 cm, marshmallow, pineapple.



02 New Marshmallow Shawarma, 2023, happening, roasted marshmallow, dürüm, pineapple, salty pistachio nuts, dark chocolate, passion fruit.





03 Tiling up, stuffing down, 2022, interactive & participatory installation, 10x10 cm marshmallow tile, air heat gun, stainless-steel table.





04 Tiling up, stuffing down, 2022, interactive & participatory installation, 10x10 cm tiles, marshmallow.



05 Tiling up, stuffing down, 2022, 220x250 cm, marshmallow.





06 sketch and poem of giant bales, 2022, 30x42 cm, oil pastels.

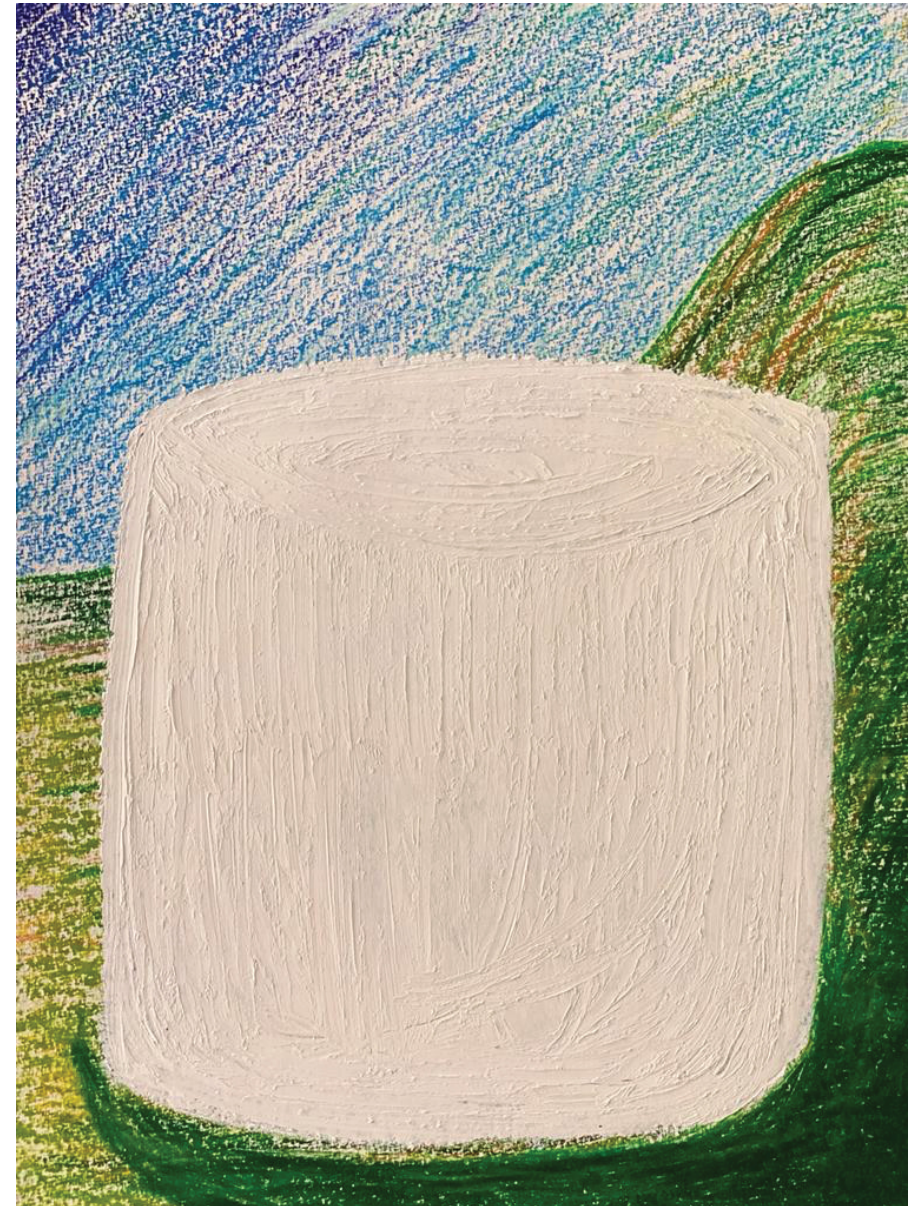
*While contemplating green fields of grass,  
looking outside the window  
I wonder why the hay...  
those bales are not mallow!*

*As hinterlands of Noord-Holland we pass,  
five, ten, twenty, thirty, forty-five!  
The speed of this train,  
makes a difficult count!*

*White plastic and wrapped round,  
dozens of bales our ride delight!*

*Close your eyes...  
fantasies in meadows begin to spark.  
Only in our sweetest imaginaries...  
we run, we hide, we play around!*

*Take a breath...  
Open your eyes, and now take a bite.  
White bales of hay no more,  
marshmallow is a soft enchant!*





07 ~250 kg, 2022, 120x100 cm, marshmallow, performance by Yarre Stoker.



08 MEDITAXION,2021, zen meditations with monk Antonio Cingolani, marshmallow.



09 MEDITAXION,2021, 120x70x10 cm mat; 25x30x30cm cushion, marshmallow.





10 comfort, 2021, site-specific installation, marshmallow.



11 comfort, 2021, 30x40 cm, marshmallow.



12 Nixtamalizado, 2021, chalk (by Ilke Gers), meal traces: morisqueta of black bean & rice, koji crackers and raw fresh cheese, seaweed ice-cream.





13 Nixtamalizado, 2021, marshmallow, liquorice roots, coffee koji caramel, bee pollen, long pepper.



14 wbk 57°C/8hrs, 2021, interactive installation, food, kitchen equipment.





15 wbk 57°C/8hrs, 2021, 20x30 cm, excerpts of stories by the audience, food, vacuum bags.





16 The New Marshmallow Shawarma, 2020, 1300x1900 cm, print.



17 Hespérides, 2020, stools (45x45x45 cm approx.) & low table (45x45x100 cm) for urban furniture, recycled marble, metal, yellow paint, oranges.





18 littering, loitering, 2020, site-specific installation, paper cups, microwave & siphon.





19 littering, loitering, 2020, happening, spaces of transition, paper cups, everyday trash.



20 littering, loitering, 2020, paper cups, lemon & coffee plastic, almond sponge-cake with browned butter ash.



- 1 New Marshmallow Shawarma, 2023, marshmallow. As part of the closure of exhibition *Food Processors* at SIGN project Space. Groningen.
- 2 New Marshmallow Shawarma, 2023, happening, marshmallow. As part of the closure of exhibition *Food Processors* at SIGN project Space. Groningen.
- 3 Tiling up, stuffing down, 2022, marshmallow tiles, interactive & participatory installation. As part of *Food Processors* at SIGN Project Space. Groningen.
- 4 Tiling up, stuffing down, 2022, marshmallow tiles, installation in former butchery. As part of *Food Processors* at SIGN Project Space. Groningen.
- 5 Tiling up, stuffing down, 2022, marshmallow tiles, installation in former butchery. As part of *Food Processors* at SIGN Project Space. Groningen.
- 6 sketch and poem of giant bales in Noord-Holland fields, 2022, 30x42 cm, oil pastels. Sketch for upcoming project in collaboration with Tanis Food Tec,
- 7 ~250 kg, 2022, marshmallow, performance by Yarre Stooker. At Fedlev Building, Sandberg Instituut, Amsterdam.
- 8 MEDITAXION, 2021, zen meditations with monk Antonio Cingolani, marshmallow. As part of *Roots & Wings* at Projekt Fabriek. Het Hem, Zaandam.
- 9 MEDITAXION, 2021, cushions and mats for zen meditations, marshmallow.
- 10 comfort, 2021, site-specific installation, marshmallow. As part of *Finally Things are Happening* at Maison Descartes. Amsterdam.
- 11 comfort, 2021, pillows of marshmallow. As part of *Finally Things are Happening* at Maison Descartes. Amsterdam.
- 12 Nixtamalizado, 2021, *Parasite Diner*, duo show with Ilke Gers. Meal traces, At When Site Lost the Plot, Amsterdam. Supported by AFK.
- 13 Nixtamalizado, 2021, marshmallow, liquorice roots, coffee koji caramel, bee pollen, long pepper.
- 14 wbk 57°C/8hrs, 2021, interactive installation, food, kitchen equipment. As part of *Turn-offthe Light When You Leave* with Studio for Immediate Spaces. At Fedlev Building. Sandberg Instituut, Amsterdam.
- 15 wbk 57°C/8hrs, 2021, excerpt of participatory creations by the audience, food, vacuum bags.
- 16 The New Marshmallow Shawarma, 2020, print, As part of *12 Stops*. Show with Studio for Immediate Spaces. City Centre of Amsterdam.
- 17 Hespérides, 2020, urban furniture, recycled marble, metal, oranges. As part of *Agora*. In collaboration with Johan Devigo & Mathias Vincent. Athens.
- 18 littering, loitering, 2020, site-specific installation, paper cups, microwave & siphon. At Fedlev Building, Sandberg Instituut, Amsterdam.
- 19 littering, loitering, 2020, happening, spaces of transition, paper cups, trash.
- 20 littering, loitering, 2020, paper cups, almond sponge-cake, lemon & coffee plastic, browned butter ash, microwave & siphon.



## Diego Virgen

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### recent exhibitions

**2022 MATERIA 02** Installation of growing collection of raw and processed materials, objects and artefacts from disclosed origins. In collaboration with Philipp Furtenbach. Curated by Anna Paul & Christian Hoffelner. At Bauernmarkt am Naschmarkt. Funded by Wien Kultur - Vienna, AT [www.materiamateria.net](http://www.materiamateria.net)

**2022 tiling up, stuffing down** As part of Food Processors. Organised by Marie Jeanne Ameln & Ron Ritzerfeld at SIGN - Groningen, NL

**2022 corner gigs** As part of Passions, Idols & Beyond. Curated by Isabelle Meiffert at Das Arabische Kulturhaus - Der Divan, Berlin, DE

**2022 Gestures of Food** As part of Garten für Alle. Organised by Andrea Lumplecker at Klasse für Alle at Angewandte Wien. Vienna, AT

**2021 MEDITAXION** As part of Roots and Wings. At Project Fabriek with Studio for Immediate Spaces. Graduation Show. Het Hembrugterrein, Zaandam, NL

**2021 comfort** As part of Finally, Things are Happening with Studio for Immediate Spaces. Curated by Kristoffer Zeiner. At Maison Descartes, Amsterdam, NL

**2021 Nixtamalizado** Duo show with Ilke Gers, as part of Parasite Diner #1. Initiated by Freja Kir, Aram Lee and Paolo Patelli. At When Site Lost the Plot. Supported by AFK. Amsterdam, NL

**2021 wbk 57°C/8hrs** As part of Turn-off the Light When You Leave with Studio for Immediate Spaces. Sandberg Instituut. Amsterdam, NL

### recent publications

Rethinking BAO: Implications of tourism and foreign capital in Zanzibar. An artistic research perspective involving food and agriculture (2022). In editorial process. In collaboration with artist Philipp Furtenbach.

The Kitchen: A (non) Place at WOW Amsterdam (2021). At Future everyday life. Edited and curated by Masha Domracheva. Published by De Appel. Amsterdam

Meditaxion (2021). Featured at Metropolis M. Research and Resourcefulness. A review by Manuela Zammit. [http://www.metropolism.com/en/reviews/44950\\_research\\_and\\_resourcefulness\\_sandberg\\_instituut\\_graduation\\_show\\_2021](http://www.metropolism.com/en/reviews/44950_research_and_resourcefulness_sandberg_instituut_graduation_show_2021)

comfort (2021). Featured at Mister Motley Magazine. Zachte, ritselfende revoluties - Lichting 2021 by Persis Bekkering. <https://www.mistermotley.nl/art-everyday-life/zachte-ritselfenderevoluties-lichting-2021>

### work

Studio Diego Virgen, Amsterdam — Food, ART & Space. Amsterdam 2019-ongoing  
Studio critical meals, Amsterdam — Food Sociology, science & design. 2013-ongoing

### grants & residencies

2021 WOW Residency. Amsterdam, NL  
2020 Performance Arts Forum Residency. Saint-Erme-Outre-et-Ramecourt, FR  
2019 Holland Scholarship  
2018 Secretaría de Cultura Federal de México & Gobierno del Estado de Colima

### education

Sandberg Instituut, NL — MA Interior Architecture. Studio for Immediate Spaces. 2021  
Ecole supérieur d'art et design Reims, FR — Post-diplôme Design Culinaire. 2016  
Aalborg University Copenhagen, DK — M.Sci.Techn. Integrated Food Studies. 2014  
Universidad de Colima, MX — BA Gastronomy. 2012  
Vancouver Island University, CA — Food, Wine & Tourism. 2011

See more CV at <https://criticalmeals.dk/info>