

Hasoso

Open collective hasoso

2014, 2015, 2016, 2017 / Basel, Zürich / Switzerland

hasoso.ch

Mobile Kitchen Basel

The mobile kitchen Hasoso was founded around 2014 as an initiative for a sustainable contact with people and food. With the simplest means and a lot of commitment Hasoso started cooking at small events. Sustainability was always a central subject in our culinary art. Through dumpster diving, foodsharing to the point of postharvesting on organic farms we were seeking for new ways of finding food and bringing it to people.

The elements of cooking, eating and sharing act as the base for our collaboration. In the process, new networks were shaped, and so, our perception of neighbourhoods and how we interact with them developed. The potential is huge, when people live and experiment together and later bring experiences to a larger group through collective activities and shared meals.

The collective and our activities are always in motion. At each action we get to meet new people and new cooking techniques and so the places where and what we wish to cook become more diverse. This brought us to cooking with kids, for large international meetings or just a quick gathering in the neighbourhood and it keeps us busy at building new kitchen tools. We will keep on spreading our joy for cooking, good food and being together, so keep in touch with us.



About the team

The mobile kitchen Hasoso lives because of the commitment of many people, this makes it hard to introduce the group. Ten people organise and plan for events and we are between three and twenty people at actions. Most of us met at the art school in Basel or through cooking actions.

Since the year 2017, we have a cooking mailing list. If you want to help us collecting food and cooking you can subscribe at Hasoso.ch to get all the information.

Open collective hasoso is formed by Lino Bally, Fidel Stadelmann, Hanes Sturzenegger, Flurina Brügger, Nora Brügger, Martin Beeler, Charlotte Klinskort, Georg Faulhaber, Leonardo Bürgi, Leon von der Eltz, Manuel Kuhn and Lino Meister.

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1. 150 x Rösti / Hasoso
2. postharvesting spinach at Eulenhof – Möhlin / Hasoso
3. dumpster diving to get food for a symposium on the world of tomorrow / Hasoso
4. Transportation of our mobile kitchen by bike / Hasoso
5. Cooking at "ZurBleibe" / Hasoso
6. Group photo while cooking for "March against Monsanto" / Hasoso

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www.citycookbook.org

Space typology Community Space / Periurban / Plaza / Street

Intention Celebrating / Educating / Enjoying / Exchanging / Experimenting / Gathering / Raising awareness / Reclaiming

Action Cooking food / Eating food / Recycling food / Sharing food