

你每天“吃”掉
多少水？

how
much
water
do you
eat?


天海幻水
wonderwater at Tian Hai

World Design Capital Helsinki 2012 & Aalto University present:

How much water do you eat?

wonderwater at Tian Hai restaurant – a pop-up event to raise awareness of water and food

Curated by Jane Withers & Kari Korkman

24 September–3 October 2011 Beijing Design Week

Wonderwater at Tian Hai is a pop-up event taking place in a traditional Chinese restaurant Tian Hai ('heaven and sea'), where visitors are invited to explore the impact of what we eat on local and global water consumption.

wonderwater at Tian Hai is a prelude to wonderwater at the World Design Capital Helsinki 2012. The project is curated by Jane Withers and Kari Korkman.

The water footprint is a relatively new but increasingly important tool for understanding our water consumption and using water responsibly and sustainably. A massive 92 per cent of global water use goes on food. We use large amounts of what UNESCO calls 'actual water' for washing, drinking and cooking, but considerably more 'virtual water' for producing food, paper, and almost every other product we consume. The total water footprint consists of the sum of these two parts.

During wonderwater at Tian Hai, the restaurant's menu will include the water footprint of popular dishes. The dishes chosen will represent the range of water footprints: beef (high), pork (high-medium), chicken (medium), seafood (low if it's not farmed) and vegetables (low), as well as such staples as rice, beer and tea. Will diners choose a beef dish with an astronomically high water footprint, or a vegetable dish produced from local seasonal product with a much lower footprint?

'We wanted the first wonderwater project to focus on the water footprint because it is a complex issue where we believe design can play an important role in helping to inspire us to make sustainable choices. What we choose to eat can really make a difference', says curator Jane Withers. According to UNESCO, in just 20 years, demand for water will be 40 per cent higher than it is today, and more than 50 per cent higher in the most rapidly developing countries.

Armed with the right information, we can begin to understand the global flows of water in food production and select the rice, meat, vegetable or tea that has a relatively low water footprint, or that has its footprint in a region that doesn't suffer from high water scarcity. With a growing global population and international concern over food security, prices may soon reflect how much water is used in bringing food to our plates.

The event takes place during Beijing Design Week (24 September–2 October 2011) at Tian Hai Restaurant hosted by Mr Jia Yong of Tian Hai.

Tian Hai Restaurant
No. 37, Dazhalan Xijie
Xichengqu, Beijing

Opening hours:
9:30 am to 9:30 pm (daily)
T. + 86 10 63044065

For more information, go to wonderwater.fi, wdchelsinki2012.fi, bjdw.org, janewithers.com/blog and Water and Development Research Group of Aalto University.

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“赫尔辛基 - 2012 世界设计之都” (World Design Capital Helsinki 2012) 与阿尔托大学共同举办：

你吃掉了多少水？

“天海幻水” (wonderwater at Tian Hai restaurant) 限时活动由 Jane Withers 与 Kari Korkman 主办，旨在提高人们对于水和食物的认识

2011 年 9 月 24 日 - 10 月 3 日 “北京国际设计周”

“天海幻水” 是一项在中国传统餐馆——天海餐厅（“天空与海洋”）举办的限时活动，邀请参观者探索人类饮食对于当地及全球水资源消耗的影响。“天海幻水” 将拉开“赫尔辛基 - 2012 世界设计之都” (World Design Capital Helsinki 2012) 幻水项目的序幕。该项目由 Jane Withers 和 Kari Korkman 组织举办。

对于理解水资源消耗以及以负责任和可持续发展的方式使用水资源而言，水足迹是一个相对较新的概念，但却是一种越来越重要的工具。全球水资源中有 92% 用于饮食。我们将大量被联合国教科文组织称之为“实际水”的水资源用于洗涤、饮用与烹调，而更大数量被联合国教科文组织称为“虚拟水”的水资源用于生产食品、纸张以及我们消耗的所有其它产品。整体水足迹由这两部分的总量组成。

在“天海幻水”活动期间，天海餐厅的菜单上将包含各款受欢迎菜品的水足迹。客人点选的菜品将体现水足迹的范围：牛肉（高）、猪肉（中高）、鸡肉（中）、海鲜（非养殖海鲜为低）和蔬菜（低），以及米饭等主食、啤酒与茶。就餐的顾客会选择具有超高水足迹的牛肉菜品还是由当地应季产品制成的具有较低水足迹的蔬菜菜品？

“我们希望首个幻水项目以水足迹为重点，因为水足迹是一个复杂的问题，我们认为设计能够在协助引导我们作出可持续发展型选择方面起到重要作用。我们选择何种食物确实很重要。” 主办者 Jane Withers 如是说。联合国教科文组织称，仅在未来 20 年中人类对于水资源的需求就将比目前水平增长 40%，而对于经济飞速发展的发展中国家而言，该涨幅将超过 50%。

如果具备适当信息，我们就能开始理解全球食物生产中水的流向，并选择具有相对较低水足迹或者未受水资源严重匮乏影响的水足迹地区的水稻、肉食、蔬菜或茶。随着全球人口的不断增长以及国际社会对于粮食问题的日益关注，食品价格很快将反映出将食物端到餐桌过程中所消耗的水资源量。

该活动将在“北京国际设计周”期间（2011 年 9 月 24 日 - 10 月 3 日）在天海餐厅举办，主办人为天海餐厅贾勇先生。

天海餐厅(京味贾家)

地址: 北京市西城区大柵栏西街37号

营业时间: 每天早9:30至9:30

电话: +86 10 63044065

如欲了解更多信息，请访问 wonderwater.fi、wdchelsinki2012.fi、bjdw.org、janewithers.com/blog 以及阿尔托大学水资源与发展集团。

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此次活动由芬兰设计论坛与芬兰驻华大使馆提供支持



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