

AGGRESSIVE (DE)COLONISER

Oyster Mushrooms - pleurotus ostreatus

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"As the ghost acres proliferate, the mycelia of Aggressive (De)Coloniser activates.

Outdated colonial farming practices are depleting our topsoil, killing our rivers and forcing us into a deathlock of unsustainable organophosphate dependence, leaving us with the blood of the western Sahara on our hands and in our fridges. Meanwhile indigenous people at home and around the world continue to bear the brunt of our biospheres degradation.

If we are to evolve beyond exploitation and environmental destruction we need creative approaches honouring the traditions and practices of First Nations, alongside new solutions to the new problems we have created, in this, a search for mana motuhake.

In nature, Oyster Mushrooms - pleurotus ostreatus - aggressively colonise and feed on dead wood and other organic materials, often forming the first step in turning the debris of a forest back into healthy soil. Due to their resilient nature they can also thrive on the waste of this culture of consumer excess and can be imagined to play a part in a more sustainable decentralised waste cycle.

They have been shown to consume not only wood and paper but some plastics and other petrochemical contaminants and have been used successfully to rehabilitate polluted land.

Aggressive (De)Coloniser functions to provide edible mushrooms direct to the slow boil kitchen, grown off sawdust from producing our furniture, combined with used coffee grinds from the kitchen. They can be cooked fresh on site or hung and dried for future use. An easily accessible source of nutrients and available protein.

The culture is encased in sealed bamboo sections which in due time it will consume, with this entire piece eventually returning itself to soil, lending this methodology into the concept of Terra Preta, or working towards waste cycles that not only minimize impact on our environment but can even be a net positive for it."