

achoo is a collective created in Geneva in 2024 by Ren Ke, Chen Weiyu and Li Chaolin. We take as our starting point that which emerges, veers off course, is passed on, and sometimes eludes us.

Our practices take shape between one story and here and elsewhere, and speculation. We food, installations, connections, at the cuisine, storytelling,



in the in-between: between another, between between daily life work with narratives, and the forging of intersection of art, and forms of kinship.



zhuàn zhuàn

转 转

description

zhuàn zhuàn

转 转, meaning spinning, was developed during the Rita Residenza residency. The project brings together a rotating dining table, handmade ceramic containers, shared recipes, and Chinese dishes reimagined with Italian ingredients.

It draws inspiration from the way online Chinese communities abroad exchange and re-designed recipes. Through this process, we explored the rituals of collective dining — how people gather, share, and transform a meal together.

Location:	RITA RESIDENZA, Turbigo
Date:	12 th July 2025
Food Event designed by	Weiyu, Ke
Ceramic design by	Weiyu
Table design by	Ke
Cuisine prepared by	Chaolin, Weiyu, Ke
Photos	Klaus Erika Dietl



zhuàn zhuàn
转 转

recipe

葱油饼 → Puff Pastry-made Scallion Pancake

- 250g

2 stalks

¼ tsp

1 tbsp

(oil paste)

2 tbsp

2 tbsp
- puff pastry sheet

scallions, finely chopped

salt

cooking oil

all-purpose flour

hot oil

烤冷面 → Lasagne-made Grilled Noodle

- 4-6pices

2

1 tbsp

2 tbsp

1 tbsp

½ tsp

¼ tsp
- Lasagna sheets

eggs

cooking oil

chopped onion

chopped cilantro or parsley

cumin powder

chili flakes

红豆酥 → Red Bean Puff Pastry

- 1

1

6-8 tsp

1 tsp

1 tbsp
- sheetstore-bought puff pastry

egg

canned sweet red bean

black sesame seeds

sugar

jié qì

Solar Term

小暑

xiǎoshǔ

Marking the beginning of the hottest period of summer.



“Caring through sharing.
Healing through tasting.
Connecting through digesting”.

A zine made with upcycled material from the residency accompanies the event, it archived detailed recipes of seven meals that adapted Italian ingredients into the original recipe. Three of them were cooked during the event.



zhōu
弓米弓

description

zhōu

弓米弓. Every grain of rice we eat once took a different form. It grew at the tip of its stalk, encased in its husk; it took harvesting, drying and husking for it to become the rice we are familiar with. From grain to rice seed, from whole grains of rice to congee: this is an ancient and everyday culinary practice. Between water and fire, the grain – half-way between what it loses and what it retains of its original form – takes on a new texture. It connects plants to bodies, the earth to the table, and carries within it the memories of ways of life from different places. When a recipe arrives in the post from a faraway place, the experience it carries is in turn reinterpreted and transformed in a new environment.

Through preparing a congee that is ever-evolving, allowing different ingredients, memories and bodies to come together in the same pot, and then to transfer this recipe from the kitchen to the pages of a book, so that it may continue its unfinished journey.

Location:

Utopiana, Geneva

Date:

3rd July 2026

Event designed by

Weiyu, Ke, Chaolin

Graphic design

Ke

In the framework of

Ligatures Festival

Curated by

Sara Rottenwöhrer, Justine Pasche



zhōu
弓米弓



Between water and fire,
from hand to stomach,
from memory to table,
the congee is translated anew in the pot.



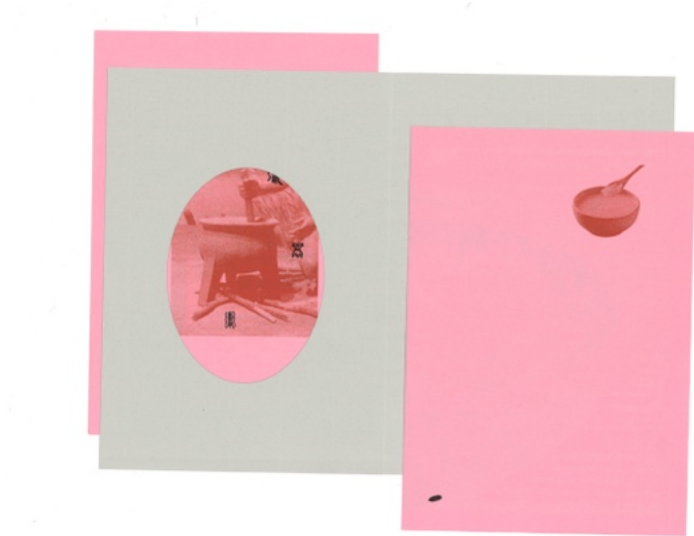
jié qì

Solar Term

秋分

qiūfēn

Where day and night meet as equals.



description

Invited by Verein Mosaik as part of *Pakghor – The Social Kitchen*, achool collective developed a participatory cooking session around Taiwanese cold noodles, connecting kitchens in Zurich and Geneva through a live video call with artist Hsuan Lee.

Connected remotely between two cities, Hsuan guided the preparation of noodles through a recipe rooted in her own kitchen memories.

At Platzspitzpark, the recipe unfolded collectively as visitors joined the cooking process—cutting, mixing, carrying, serving and eventually eating together. Through the transmission of a recipe across distance, the project explored food as a form of situated knowledge: something carried through memory, altered through translation, and activated through collective labour and gathering.



*“To know how someone else
takes their tea or coffee;
milk or sugar or lemon is a
small and delightful privilege...”*

by Ella Risbridger, In the Kitchen



1	
Location:	Platzspitzpark, Zurich
Date:	11 nd July 2026
Event held by	Britto Art Trust
Event initiated by	Kior and Mirjam Varadinis
Invited by	Mosaik Zueri
Photos	Peter Baracchi

kàn kàn
看 看

description

kàn kàn

看看, is a screening series initiated by achool collective in collaboration with mep. In Chinese, 看看 means “to take a look”—a casual and tentative gesture of watching, noticing, and staying with something for a moment.

The series approaches screening as a shared space for encounter, bringing together moving images, conversations, and small gestures of hospitality to create room for feeling, reflection, and exchange.

1

Location:	mep, Luzern
Date:	6 th June 2026
Event designed by	Weiyu, Ke
Invited artists	Chaolin, Fei Fan
Cohosted by	Chen Liu
Photos	Ferdinand Brunne



kàn kàn
看 看

program

KànKàn – When the Moon Pulls It Closer was the first edition of a screening series initiated by achoo.collective in collaboration with mep.

The programme brought together two works tracing connections between distant places, bodies, stories and memories, and moving across shifting ideas of belonging, longing and return.

The screening was followed by a conversation with Chaolin Li, accompanied by sweets made from ingredients carried in suitcases from home—extending questions of distance and memory from the screen into a shared, sensory experience.

Fenni in Wonderland

Directed by *Fei Fan*
Short film, 15mins



A Letter from Home

Directed by *Chaolin Li*
Dual-screen display, 17mins



jié qì

Solar Term

芒种

mángzhòng
Wheat with awns should be harvested soon;
rice with awns can be sown.



“It opens up a space where everyday life, history, and what has never been said unfold between reality and fiction.”



xià jiu cài
下酒菜



description

achoo collective was invited to develop a participatory food event for the opening of Thea Josepha Konatsu's exhibition *Across the Rhine* at DOCK, Basel.

Responding to the exhibition's movement between the Rhine and Qingdao, the project explored food and liquids as carriers of memory, migration, and cultural transmission. Through the preparation and sharing of Chinese dishes and xià jiǔ cài 下酒菜 — small dishes traditionally eaten alongside drinks — the event brought together cooking, storytelling, and communal eating.

Handmade ceramic vessels further connected the gathering to histories of water, infrastructure, and drinking rituals.

1

Location: DOCK, Basel

Date: 30th April 2026

Food designed and prepared by Weiyu, Ke

Ceramic design by Weiyu

Photos Baran Ceylan, Weiyu



When the Moon Pulls It Closer

description

Ingredients and spices, from their home, cross borders in a suitcase, arriving here without being fully translated. They do not reenact a “home.” Instead, they continue to move, before words, before memory becomes clear, from a there to here.

In the framework of the exhibition *Inherited Times*, a space begins to take shape, slowly. Around food in the making, around connections still without a name.



Location: Halle du Nord, Geneva
Date: 2nd May 2026
Food prepared by Chaolin, Weiyu, Ke
Photos Elisa Pournin

When the Moon Pulls It Closer



jié qì

Solar Term

谷雨

The rains nourish and bring forth all the grains.



description

With(in) Timewise is an essay-calendar developed by Weiyu Chen and Liou Yuh-Chyi, in response to the limits of modern, standardised time. Drawing from the traditional Chinese agricultural calendar of the 24 Solar Terms, the project explores alternative ways of sensing and organising time through seasonal change, bodily experience, and everyday observation.

Moving between publishing, writing, and food, the project treats the calendar as an evolving relationship between bodies, environments, and communities. Through collective writing, participants were invited to create their own “solar terms,” naming subtle rhythms and changes emerging from their surroundings and lived experiences. Seasonal food extended this exploration into a shared sensory experience, allowing time to be read, written, tasted, and inhabited.

Location: mep, Luzern
Date: 4th April 2026
Event designed by Weiyu, Ke
Graphic Design Liou Yuh-Chyi
Cohosted by Liu Chen
Photos Liou Yuh-Chyi



description

$\overline{s\overline{z}}$ $\overline{s\overline{z}}$
 $\overline{z\overline{z}}$ $\overline{z\overline{z}}$ is an ongoing culinary-art project that transforms regional Chinese dishes into participatory dining experiences. Each edition uses the logic of a dish—its slicing, mixing, layering, or collecting. As a way to shape how guests move, gather, and share space.

1

Location:	Espace3353, Geneva
Date:	28 th August 2024
Cuisine prepared by	Chaolin, Weiyu
Graphic design by	Jiang Yibo



sī 丝 sī 丝

recipe

Step 1

Choose your base:

- ☐ cold noodles

Step 2

Mix-in veggies:

- ☐ cucumber
- ☐ sprouts
- ☐ carrot
- ☐ seaweed
- ☐ potatoe
- ☐ celery

Mix-in Protein:

- ☐ tofu
- ☐ chicken

Step 3

Toppings:

- ☐ scallions
- ☐ crisp onions
- ☐ crisp garlic
- ☐ sesame seeds
- ☐ pickled radish
- ☐ coriander
- ☐ peanuts
- ☐ seaweed flakes

Step 4

Sauces:

- ☐ Sauce from chef
 - * It contains Tahini with Fermented tofu
- ☐ Spicy sauce
 - * It contains peanuts
- ☐ Sauce Teriyaki
- ☐ Soy Sauce

jié qì

Solar Term

小暑

xiǎoshǔ

Marking the beginning of the hottest period of summer.



sī sī
丝 丝

2

Location: Waschraum, Zürich
Date: 22nd November 2025
Cuisine prepared by Chaolin, Weiyu, Ke
Graphic design by Jiang Yibo

Specialty of the day:
特质卤味 → House-marinated bites
桂花酒酿起泡水 → Osmanthus, Sweet fermented rice drink
椰奶红茶冻 → Coconut milk black tea jelly

jié qì

Solar Term 小雪
xiǎoxuě,
The first hints of snow begin to form.



3

Location: After Hours, Basel

Date: 13th June 2026

Cuisine prepared by Chaolin, Weiyu, Ke

Curated by Eero Schoch

Photos Liou Yuh-Chyi

Specialty of the day:

自制辣子油 → House-made chili oil
童年零食拼盘 → A selection of childhood snacks

jié qì

Solar Term

芒种

Wheat with awns should be harvested soon;
rice with awns can be sown.



bái bài
拜 拜

description

bái bài
拜 拜 means goodbye, but also carries a soft, lingering sense of letting go and meeting again. Invited by as slow as possible, Achoo.collective created this gathering around the theme of reunion.

Location: Espace3353, Geneva
Date: 6th September 2025
Recipe written by Li Chaolin
* This event is held to support Palestinian families.

jié qì

Solar Term: 处暑
 chǔshǔ,
 The summer heat slowly fades.



bái bái 拜 拜	
recipe	
Rond.	圆。
Onigiri. /// Pas un univers, juste des grains de riz. Boulette frite. /// D'un bord à l'autre, turnaround ! Œil de lotus. /// En réalité, c'est une bulle d'air.	饭团。/非宇宙，只是颗粒。 炸丸子。/从一边到另一边的沸腾，回旋倒转。 藕。/是空气的通道
Noir.	黑。
Œuf de mille ans. /// Il n'a que quelques mois. Un mensonge étiré sur neuf cent quatre-vingt-dix-neuf ans.	千年蛋。 /它其实才几个月大。 一个九百九十九年时长的谎。
Mariné.	渍物。
Tofu. /// Ses pores ressemblent à une carte oubliée. Œuf mariné. /// Le crépuscule coupé en deux, plongé dans le soja. Peau. /// Une zone frontière entre animal et non-animal.	豆腐。 /它的孔隙如同遗忘的地图。 蛋。 /黄昏被切成两半，加盐。 皮。 /动物与非动物的边界地带。
Salé Concombre dansant.. /// Ce n'est pas un serpent, mais une ligne du temps qui se déplie.	咸。 黄瓜。 /这不是一条蛇，而是一条时间的延长线。
Sucré.	甜。
Gâteau de riz. /// La viscosité est son arme, et sa prière. Patate douce. /// Après la cuisson, l'air garde une nostalgie de campagne.	糯米糕。 /粘稠是它的武器，也是它的祈祷。 红薯。 /烹煮后，空气中仍残留着故乡。
Bái Bái.	拜拜。



description

quān quān

圈 圈, meaning “circles,” is a playful afternoon gathering built around our childhood games. With a funny, guerrilla-like setup — goose balloons swaying in the summer wind across the grass — participants are invited to join a series of small challenges that determine how many chances they receive for the ring-toss game, where they can win simple prizes.



quān quān
卷 卷



jié qì

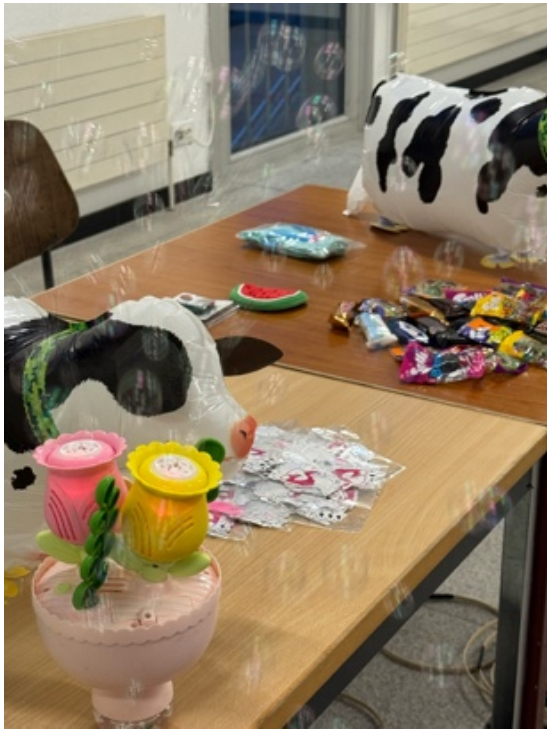
Solar Term

立秋

lìqiū

Autumn begins, carried by the first touch of a cool breeze.

Location: La Cantine, Geneva
Organized by Ressources Urbaines
Date: 13^{er} May 2026



pào pào
泡 泡

description

pào pào

泡 泡, means “bubbles” in Mandarin. The character is also a verb — to soak, to steep, to brew, or to pickle. This ongoing research delves into Chinese culinary rituals, fermentation practices, and the stories sealed within jars. As a methodology, Pào Pào turns the space into a collective fermentation jar — where stories, research fragments, recipes, and memories gently bubbled into something tender and unexpected.

1

Location: One Gee in Fog, Geneva

Date: 3rd May 2025

Event designed by Weiyu, Ke

Cuisine prepared by Weiyu, Ke



pào pào
泡 泡

recipe



(pickled emotions)



(memories in jars)



(scattered scents)



(handwritten recipes)

jié qì

Solar Term

谷雨

gǔyǔ

The rains nourish and bring forth all the grains.



RECIPE FOR
An Imaginative Kind

Ingredients

- an open mind
- hope
- love
- rest
- time
- good company

Steps

- ① Combine an open mind, hope, + love in a container of your choice.
- ② Add time and a good company to the mixture.
- ③ Allow the mixture to rest. In more time, an imagination starter will form. Use this starter to create an imaginative thought.

ENJOY ☺



布線·打电话给孩子们买白菜
•打电话给姑爷扛锄石头
•打电话给外孙搬菜缸
•洗菜 码菜缸
加盐
玉上石头
加入姥爷的带刃
在等待中忘记

weekend x vacation
allergy to dust
addicted to ☀️
Time: ✈️
Pacetime wechat
sadness
jetlag
basement

pào pào
泡 泡

2

Location: RITA RESIDENZA, Turbigo

Date: 12nd July 2025

Event designed by Weiyu , Ke



PÀO PÀO



jié qì

Solar Term 小暑
xiǎoshǔ
Marking the beginning of the hottest period of summer.