

Fiumicina

Solar Kitchen

Attachment A

Presentation





Fiumicina transforms cooking from a private activity into a collective experience, redefining food provision as a shared responsibility. Through Fiumicina, cooking becomes a means of personal and communal empowerment via moments of shared experience. It offers residents, local activities, cultural, artistic, agricultural organisations and professionals from various fields the opportunity to **explore solar cooking and create a convivial learning environment** that encourages the rethinking of humanity's relationship with food, energy and the environment.

The Design of Fiumicina

Fiumicina is a **solar cooker** designed by Johanna Dehio, Mascha Fehse and Johanna Padge for FLUX – River Interventions and Explorations: a multi-year programme conceived by Lungomare, in which observation of and interaction with Bolzano’s river-city-scapes take place in a range of different ways.

With its minimalist outdoor kitchen setup and large metallic parabola, Fiumicina is a **landmark for empowerment, social food services, public space activation and environmental awareness**, while promoting shared stewardship of natural energy sources and sustainable food supply chains.

The designers of Fiumicina focus on creating public spaces that foster collective engagement, transforming areas from mere transit or consumption zones into dynamic hubs of interaction and community. Their work seeks to trigger social discourse by developing formats that embrace inclusivity.

Fiumicina draws inspiration from its outdoor setting, integrating respectfully and harmoniously with its surroundings. Rising vertically, it creates a space of accessibility, collaboration and social connection. Constructed as a parabolic structure made of mirror-coated aluminium – chosen for its high reflectivity – Fiumicina efficiently concentrates and directs solar rays toward the focal point of the cooking area. The adjustable parabola follows the sun’s movement throughout the day, optimizing energy absorption and ensuring ideal cooking conditions.





Public Space Activation

Fiumicina **activates the public space by transforming it into a collaborative and experimental kitchen.** In 2024, it hosted practical workshops on alternative cooking techniques using solar energy in Bolzano. It served as a place for cooking and a meeting point, stimulating conversations about ways of activating public spaces through culinary and cultural practices, as well as the relationship between the individual, food and elements of the natural world. By stimulating social interaction around cooking, it creates a space for sharing not only recipes but also stories, cultures and specific knowledge. This horizontal environment highlights the non-hierarchical nature of public spaces, fostering connections between participants and a sense of community.

Awareness in Cooking: Food and Energy

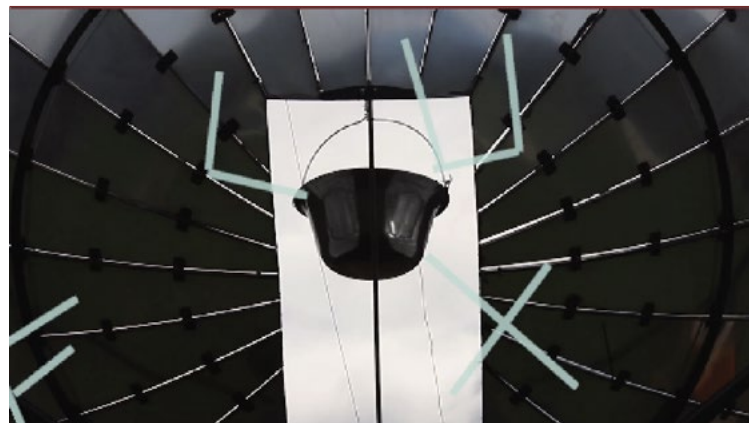
Fiumicina addresses the **intersection of food and energy** by exploring **sustainable cooking practices in response to climate challenges.** Through the use of local food, craftsmanship and materials, it encourages low food-mile practices and sustainable sourcing and cooking methods, showcasing climate-conscious nutrition, alternative energy and sustainable practices.

Users of Fiumicina can cook using various methods, such as stewing, baking bread, making coffee, and preparing jam, all by harnessing the direct energy of the sun. Cooking with Fiumicina allows for the use of traditional cooking times and temperatures, but with greater dedication and patience. Since only one pot can be heated at a time, cooking involves different timings and waiting periods, highlighting the slower and more mindful process of food preparation.

Fiumicina as common good

What imaginaries could a solar kitchen, as a common resource, open up for the citizens of Bolzano? Fiumicina invited people to collaborate, create and collectively envision how to live in and rethink the riverbank spaces, conceiving them as public and shared commons.

Fiumicina represents a concrete opportunity to explore subsidiarity agreements between citizens and institutions, and through a collaborative process, imagining the potential of a solar kitchen as a common resource for the city's public spaces and their surroundings. By introducing solar cooking as a communal activity, Fiumicina encourages citizens to rethink their relationship with food, energy and the environment, fostering active citizenship that may define actions for the care of public goods such as rivers and urban spaces, making them more accessible to a broader community.



Youtube [LINK](#)

The chronology of Fiumicina

The initial phase of Fiumicina began in **July 2022**, with a **three-day improvised kitchen and workshops** along the Isarco riverbank in Bolzano. Participants engaged in three workshops on improvisation and construction, collecting wild herbs along the riverside, and experimental cooking and baking. Together with hyper-local expertise, they explored wild herbs, roots and bread-making, experimenting with cooking techniques using fire and clay.

In **2024**, Fiumicina became a solar cooking infrastructure that invites visitors to cook using solar energy. The sculptural installation offered a tangible, hands-on way to engage with an alternative energy source. Local food, craftsmanship and materials were integrated into the project, allowing participants to explore Bolzano's urban and sociocultural landscape.

In **June 2024**, a **public programme** was launched to invite participants to explore solar cooking and foster dialogue on sustainable food sourcing and practices. During those sunny days, participants used Fiumicina to experiment with various cooking methods, grilling vegetables, baking bread, making jam and more – recording and sharing recipes and techniques.

A participatory process was also undertaken with Fiumicina in collaboration with EURAC Research, engaging local citizens and organisations to collaboratively envision the potential of Fiumicina as a common resource for the city of Bolzano.

In **September 2024**, Fiumicina hosted the ***Three Days by the River festival*** – a long weekend filled with talks, debates, cooking sessions with special guest chefs and more. During the event, participants took part in solar cooking workshops and engaged in discussions on topics such as cooking, rivers, solar energy, public spaces and the very concept of commons.

For further information about Fiumicina:

<https://www.lungomare.org/projects/fiumicina-an-open-kitchen-by-the-river/>



