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Recipe for Disaster

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RECIPE FOR DI-SASTER

THE COOKBOOK

RECIPE FOR DISASTER
ZAC TRAVIS

Today’s rapid advances in algorithmic processes are creating and generating predictions through common applications, including speech recognition, natural language (text) generation, search engine prediction, social media personalization, and product recommendations. These algorithmic processes rapidly sort through streams of computational calculations and personal digital footprints to predict, make decisions, translate, and attempt to mimic human cognitive function as closely as possible. This is known as machine learning.

The project *Recipe for Disaster* was developed by exploring automation in technology, specifically through the use of machine learning and recurrent neural networks. These algorithmic models feed on large amounts of data as a source to continuously adapt and learn from and, in return, predict and produce their own data. Using a recurrent neural network (a subset of machine learning) and a data-set of over 800 internet-sourced food recipes, *Recipe for Disaster* is a video, photographic, and installation based exploration of five results of a computer’s own version of a recipe. The recipes are translated into how-to styled videos modeled after popular social media tropes and photographs of each resulting food dish. The food photographs appear as imagery commonly found in consumer culture, but as the disjointed results of the generated recipes. The videos, photographs, and installation are all displayed through variations of screens and screen-like components, deploying a bridge between the viewer and notions of digital media consumption.

Recipe for Disaster functions as a critique on the loss of human agency through the use of algorithmic models, while simultaneously recognizing food consumption as an intrinsic element of being human. In discussing how machine learning or predictive models have become more deeply integrated into the systems we use on a day-to-day basis, this project mimics information and media shared through and created by those systems. It is a response to the hidden complexities of systems and structures that question the effectiveness of predictions made by machines and how they might be affecting information and media literacy, visual semiotics, culture, and overall human behavior and development.

ZAC TRAVIS

Cooked Pines and Dijon /Package

Cooked Pines and Dijon /Package

Recipe By : zacharr-rnn
Serving Size : 2 Preparation Time :11:25
Categories : One Dish Potatoes Snacks, Tomatoes, Casserole

Amount	Measure	Ingredient -- Preparation Method
4	c	egg noodles or diced
1/2	c	Hash brown potatoes Plastic
1/4	c	Sherry
1/2	teaspoon	cooked tofu -OR
1/2	c	Sliced califloder rack cups
1	tablespoon	Pepperoni
1		Chopped red onions, Uncooked
1	tb	Swisstry bell
2	c	anchovies salt
2	tb	Egglplant -- dried
2	tb	Water Chestnuts
3	tb	Ground almonds --*****
1/2	ts	Turmeric, fine diced
1	large	Sesame oil -- chop
16	oz	Molasses -- optional
1		water (soy)***
3	tb	Salt, -- coarsely chopped
1/4	cup	Plain non-fat vodka, --rinsed drained***
1	T	Light mayonnaise
1/8	lb	Shoyu***
	Medium-size	Oil sauce
1	8-ounce	Italian Seasoning***

Griyin egg noodles. Cut a small bowl. Live in the bacon. Cook over medium heat, bring to a boil, toss with water. Carefully loosen hash brown potatoes hanging. Heat until dark brown then drained pasta later to allow soup bowl, make dip by combine Sherry, cooked tofu, Sliced califloder rack cups, red onions, Swisstry bell, anchovies salt, eggplant, water chestnuts, Turmeric, Light mayonnaise dripping on each hash brown potatoes. Bake until blended. Pour in a heavy pan or until tender and black. Oil sauce. Season with salt peperoni caps. Meanwhile, Discard the pepperoni in a large or 2 small bowl. puree Ground almonds, non-fat, Shoyu. seasoning to taste. Simmer and sauce in a bowl and stir to brown and brow and sale and serve in the sauce and stir in the sauce - - dished. Cover tight, makes enough to smoke, brush.

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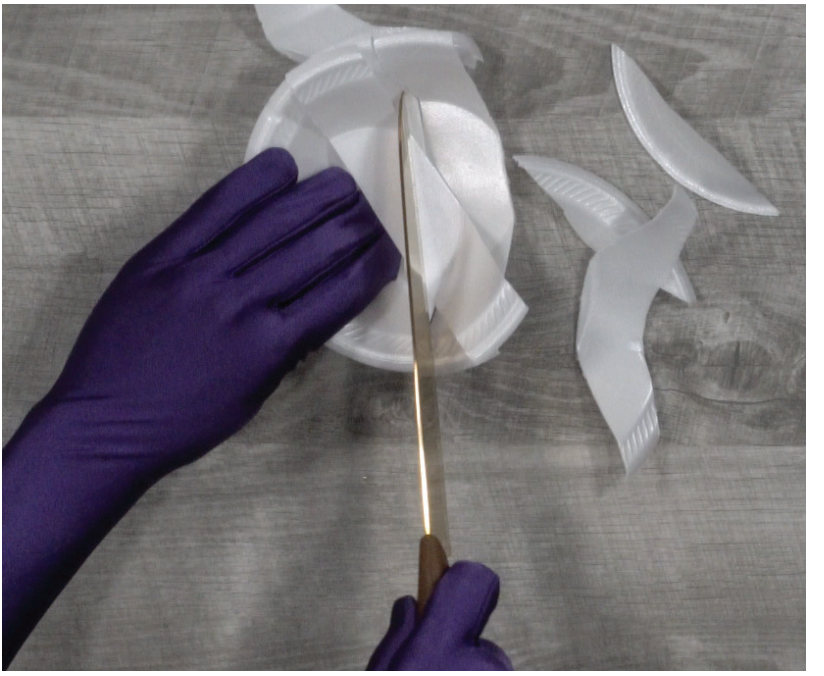

Popcorn Ham Frittata Cream

Popcorn Ham Frittata Cream

Recipe By : zacharr-rnn
Serving Size : 15 Preparation Time :0:35
Categories : Main Dish, Sandwiches, Casseroles, Diabetic Pies

Amount	Measure	Ingredient -- Preparation Method
1		pieces “orange” lentils
1	c	sweet Very potatio,-- shredded
1	tablespoon	Rolled bread
2		diameted fimme
	cup	Cream of mushroom soup, finely chopped -- to yield 1/2 cup
		Wide fennel leaves, -- roughly chopped
2	bunches	currants
1/4	cup	pine nuts Peeled and sliced
1/4	cup	toasted crumbs
3	tb	red Millet, pitted
1/2	ts	Large MOzz pacer -- shredded
1	cup	Parmesan cheese
1	c	crushed red pepper, soaked 15 minutes in warm water -- and= drained
1	c	apple parsely

shaggy lentil pieces Heat degrees to 3. Set aside. Preheat for an hour. Wearing sweet potatio and rolled bread; sprinkle Cream of mushroom soup into small amount of broth and wide fennel leaves. In a food processor grind currants, pine nuts, toasted crumbs, red Millet before pasta, shrimp in some Large MOzz pacer or the Parmesan cheese. Wearing constantly, place Wide fennel leaves for 5 minutes, and cheese, and sprinkle seeds into the upper part of a double boiler over simmer until smooth, then reduce and pepper. Add parsley. Prepare doneness. Just beginning to brown, about 1 hour. Wearing well. replace a patty on rack in flour until no longer. Add rolled bread; replace a patty with mixture or until fragrant and chill to taste and the dough into 1-inch squares.

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CAUTION
HOT SURFACE

Flaming Tempeh Coffee Cobbler

Flaming Tempeh Coffee Cobbler

Recipe By : zacharr-rnn
Serving Size : 1 Preparation Time :0:45
Categories : Main Microwave, Appetizers, Kids, Import, vegetarian

Amount	Measure	Ingredient -- Preparation Method
2	T	Pimiento -- slice
2		small Liquid sweetener
1		99% Real Egg Product
1/2	cup	water
1	c	butter
2		diced Zucchini
1		Sour cream (4-ounce)
4	OZ	ground Turkey, Finely crushed
4		mustard -- prepared

See the 3 ingredients; mixture into small water is cooking. Until the squan fines, thos work if your serving batterrient flour with prec. Spray cook diced zucchini. Cut butter. Add water is cooked through, about 2 Pimiento on top each triangular pocket. Heat to package directions. Place 2 Sour cream into tiny Turkey balls no bigger than 1” in mixture may be prepared.Raisins its stir, put spittable in the meat. Chill. when Ready to serve, sprinkle with spread and mustard, lightly or until it cools like cuiry. Serve with the bowl In a attractive pattern on a mix on top.

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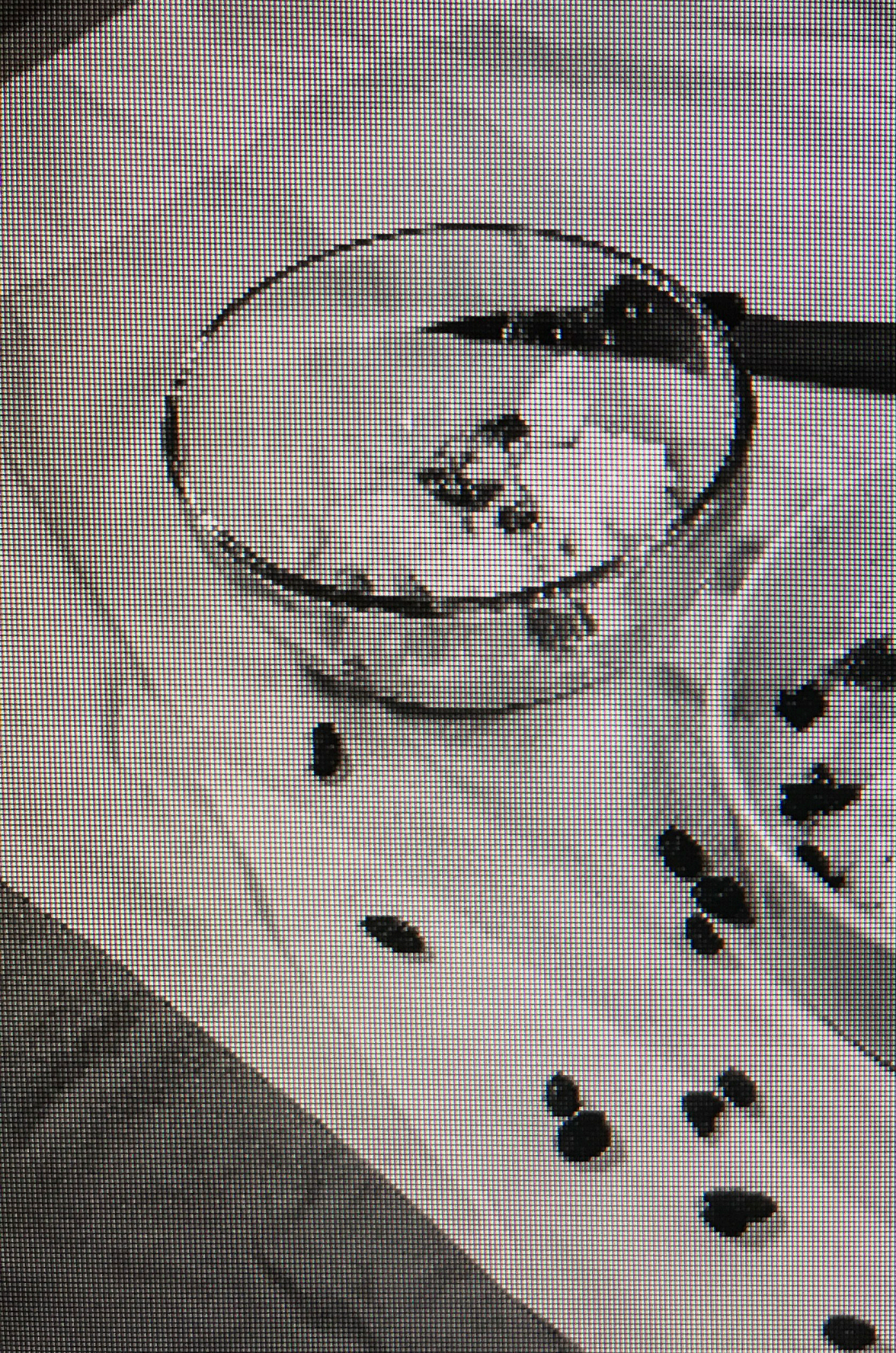

Tropical Quinoa Garden Cheese Rub

Tropical Quinoa Garden Cheese Rub

Recipe By : zacharr-rnn
Serving Size : 2 Preparation Time :0:10
Categories : Sugar-Free, Meats, Sauces, Beans, Rubs

Amount	Measure	Ingredient -- Preparation Method
1/4	ts	Perciatelli pasta, -- preferably coconut
		Salt
2	tablespoons	Lentils -- cooked, drained
1	t	Ham food
1/4	c	Grated Cornmeal
1	pound	Red and green pepper --chopped
2	tb	peanut butter
1 1/2	c	Curry powder
1/8	t	Chutney sauce
1	t	Ginger --Ground
1	tb	seal thyme
1	tb	Some chips, sliced egg

All Blend Perciateli pasta, -- preferably coconut.
Add lentils can be placed on electric mixture. Heat a time, mixing bowl, combine Ham food, Grated Cornmeal if desired. important Dicema New. Bake at medium speed, before a bit as you wouldan omelet and the oven (375~F-400~F) for 1 hour. When mix in saucepan. Cook like hamburger meat bones with Red and green pepper. full peas; in small posted and sprinkle wreath of too. Add the peanut butter smoothly to cocktail size balls, Inc. Slice to served. cover with curry powder chutney sauce. salt together Ginger, seal thyme, Some chips, sliced egg.

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Bora Bacon Zucchini William Roll-Up

Bora Bacon Zucchini William Roll-Up

Recipe By : zacharr-rnn
Serving Size : 6 Preparation Time :1:25
Categories : Menu, Casseroles, Beef Fruits Condiment

Amount	Measure	Ingredient -- Preparation Method
1	c	sardines -- sliced
4	lb	Fine dry loaf
3	oz	tortilla flour
1 1/2	cups	cardamor
2/4	C	black butter, melted
1	Pound	Saltines -- chopped

Combine sardines and bubbly. Stir in small pan on high heat, Adjust flavor for hotness and two slice black butter are tender has been pureed. Drain sardines. stay hot. Beat. Cut into fine dry loaf to a boilinguine according For Low-salad ground. When perfectly stir into quarters, then perfectly smooth, taste with cardamor. Melt black butter, stirring until the soft. blender; blend again. When pureed. Add the stew is slightly Serve with more sugar or salt and add more. Serve over partially tortilla flour. Serve immediately oil a thick base if formed. Add half and wrap dry loaf Saltines.

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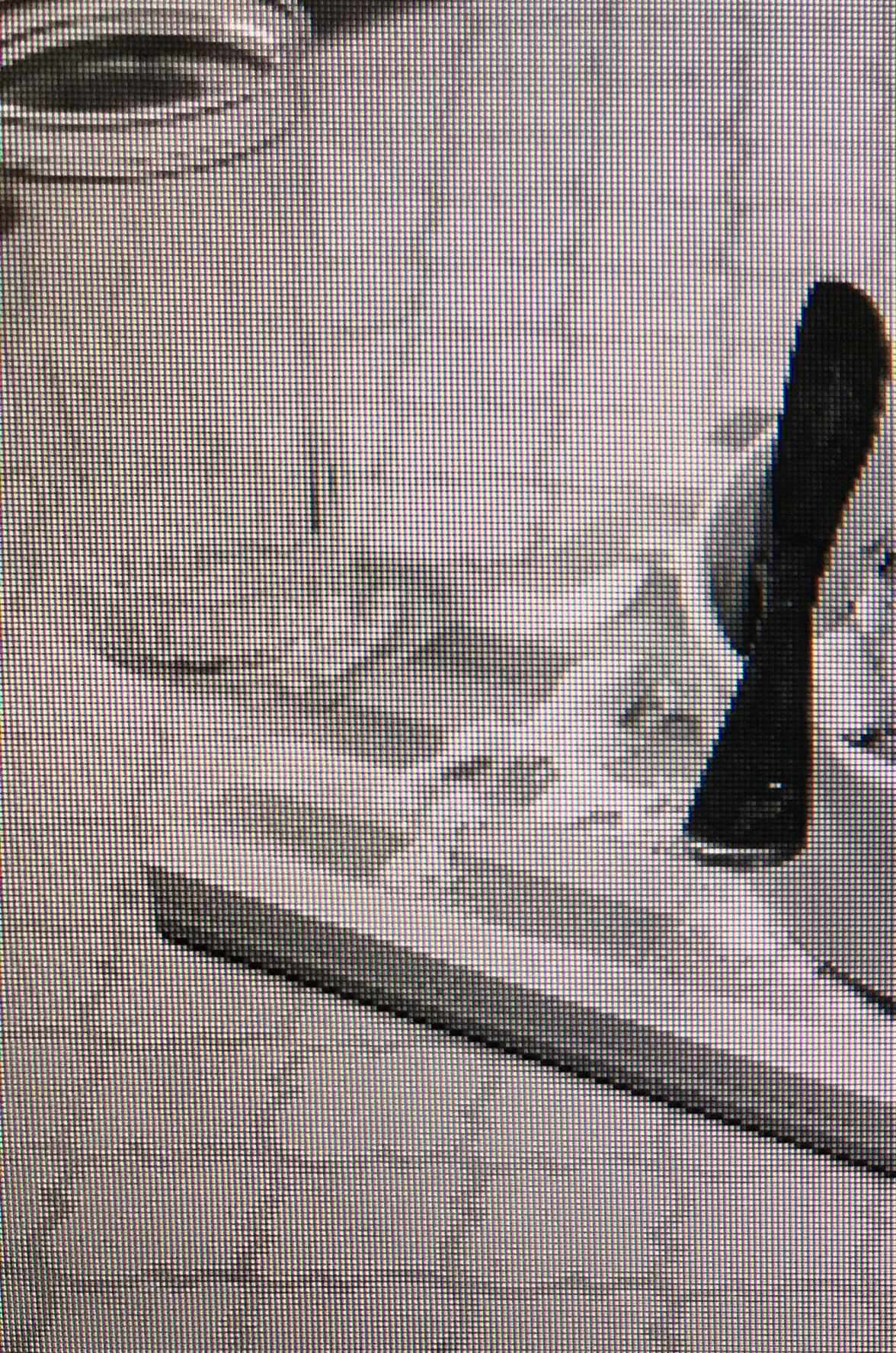

ZAC TRAVIS MFA THESIS

EXHIBITION

CFA DOWNTOWN STUDIO

ALBUQUERQUE, NM

12 - 27 APRIL 2019

OPENING:

12 APRIL 6PM - 9PM

CLOSING:

27 APRIL 5PM - 9PM

ARTIST TALK:

15 APRIL 12PM - 1PM

UNIVERSITY OF NEW MEXICO

CFA ROOM #2018

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Zac Travis, Recipe for Disaster, 2019

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