



**Serena Roadh**  
**BA Art & Design 2021**  
**Process Book**

generations of british south

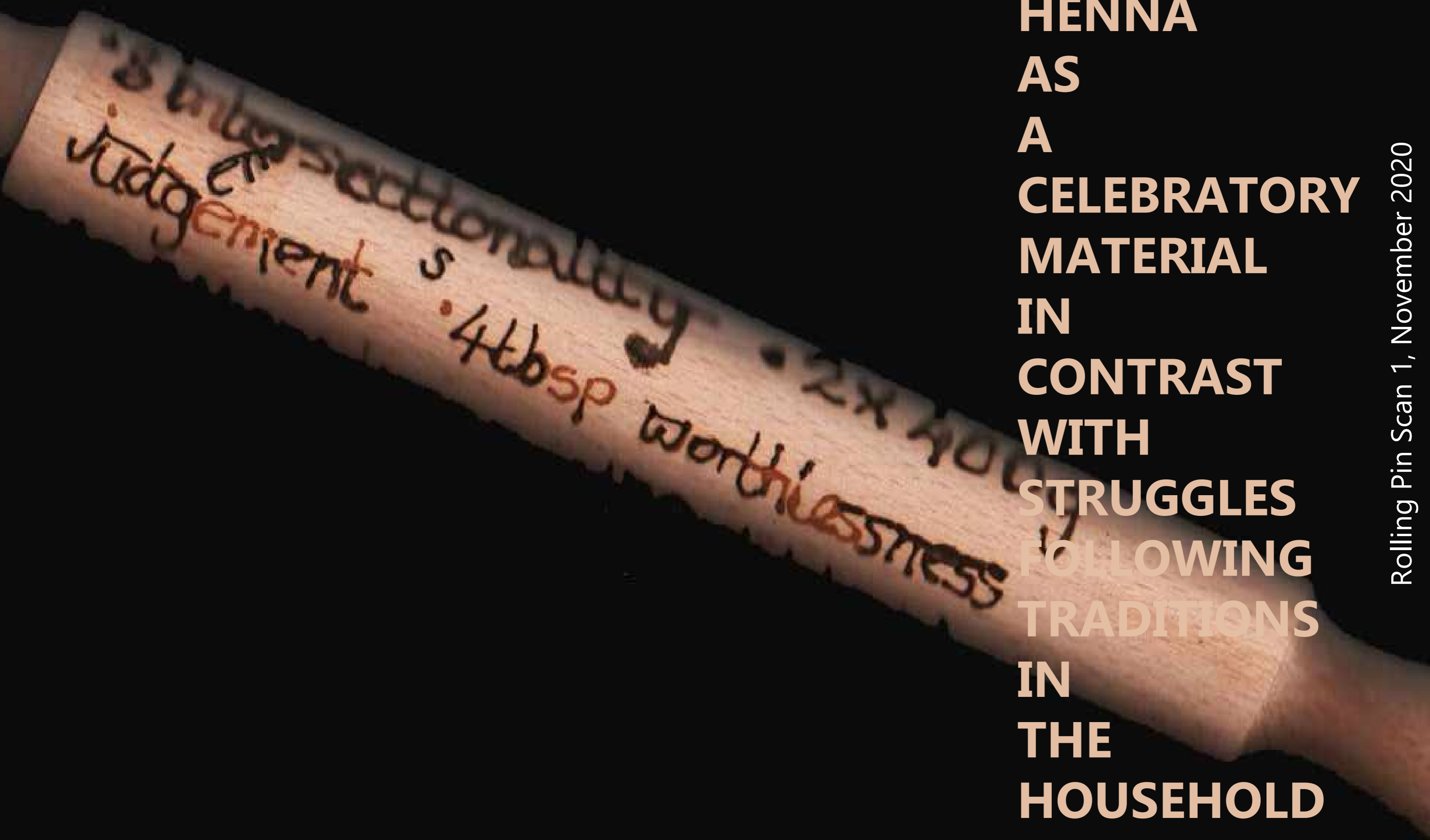
asian



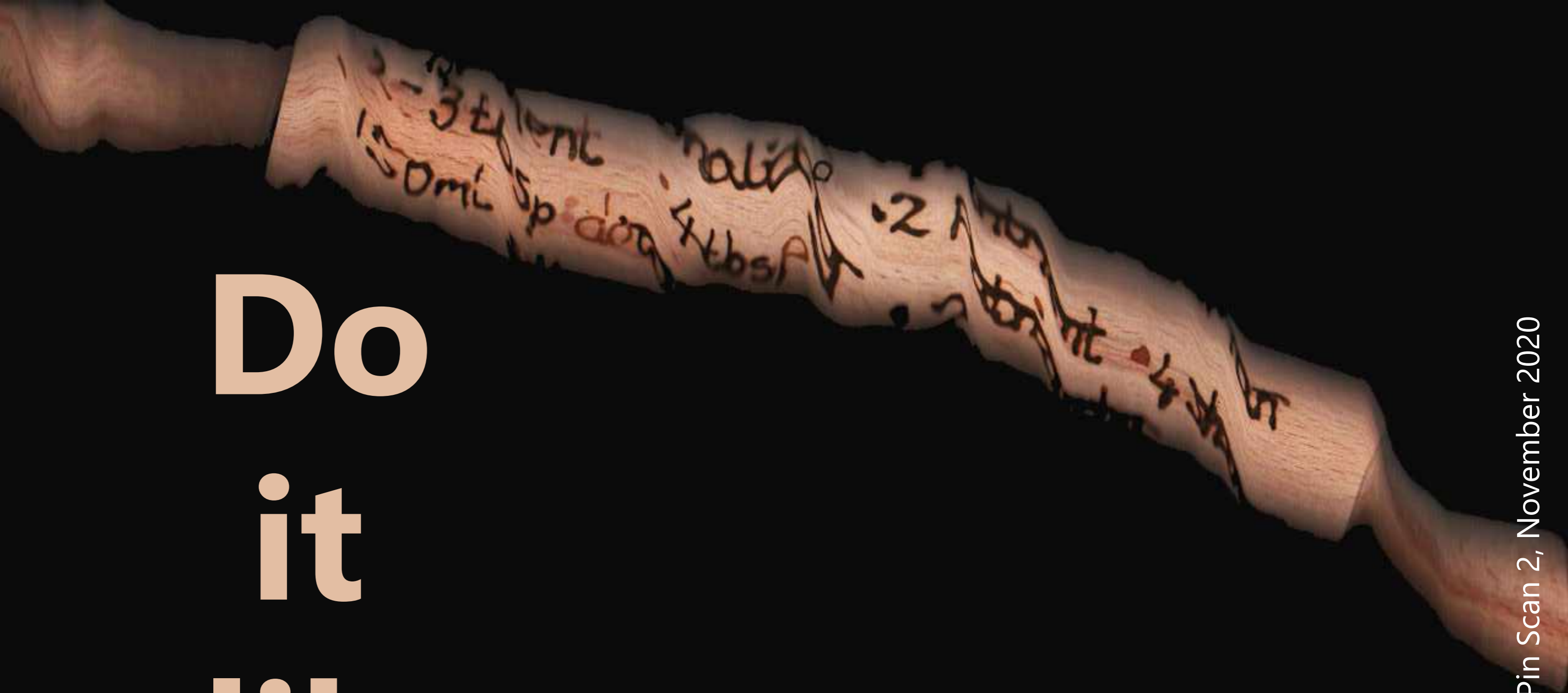
women

within

households



**JUXTAPOSITION  
USING  
HENNA  
AS  
A  
CELEBRATORY  
MATERIAL  
IN  
CONTRAST  
WITH  
STRUGGLES  
FOLLOWING  
TRADITIONS  
IN  
THE  
HOUSEHOLD**



**Do  
it  
like  
this**

**BACK FORTH UP DOWN CIRCULAR MOTIONS**

*“On one side I was trying not to disregard my background and upbringing, but I was simultaneously trying to fit into the society in which I lived.” (Andleeb, H. 2018)*



These experiences are difficult to convey to people who have not experienced the “clash” of two cultures because people can’t relate to the same culture barriers. At



Celebrating Struggles, November 2020

- Plain flour
- Salt and pepper
- 3 eggs
- 300ml milk
- 2tbsp olive oil
- 8 sausages
- 2 onions
- ½ tbsp mustard
- stock cube
- cabbage
- 2 garlic cloves

- 900g Potatoes
- 1tbsp sunflower oil
- 1 onion
- 1tbsp dijon mustard
- Chicken stock
- gravy
- 8 sausages
- Unsalted butter
- 50ml milk
- Parsley and chives
- 3 springy onions
- 1tbsp olive oil

- 300g basmati rice
- 25g butter
- 1 onion
- 1 bay leaves
- 3 cardamom pods
- cardamom stick
- 1 tsp turmeric
- 4 chicken breast
- mango paste
- 85g raisins
- chicken stock
- 30g coriander
- almonds

- Plain flour
- salt and pepper
- 3 eggs
- 300ml milk
- 2 tsp olive oil
- 8 sauryas
- 2 onions
- 1/2 tsp mustard
- stock cube
- cabbage
- 2 garlic cloves

- 25g vegetable oil
- 1 onion
- 2 tsp olive oil
- 500g lamb mince
- plain flour
- 2 bay leaves
- thyme
- 1 anchovy
- 400g tin tomatoes
- stock
- 2 tsp Worcestershire sauce
- salt and pepper
- 700g potatoes
- milk
- butter
- egg

- 4tbsp vegetable oil
- 25g butter
- 4 onions
- 6tbsp chicken tikka masala paste
- 2 red peppers
- 8 chicken breasts
- 2x 400g cans chopped tomatoes
- 4tbsp tomatoes purée
- 3tbsp mango chutney
- 150ml double cream
- 150ml yogurt
- coriander





# Navi Kaur

30works30days, 2019



*“Culture is learned and passed through generations and includes the beliefs and value system of a society.” (Bhugra and Becker, 2005)*



Day 12 Dahl nala Roti, 2019





From Scratch, October 2020



MVI\_1014



MVI\_1024



MVI\_1025



MVI\_1032



MVI\_1033



MVI\_1034



MVI\_1035



MVI\_1036



MVI\_1037



MVI\_1041



MVI\_1045



MVI\_1049



MVI\_1056



MVI\_1063



MVI\_1064



MVI\_1070



MVI\_1076



MVI\_1082



MVI\_1083



MVI\_1090



MVI\_1091



**GREAT  
ROTI  
EXPECTATIONS**

Great Roti Expectations, October 2020

←  
“I started at the age of 9/10,  
I used to get frustrated as well  
because they wouldn't come out  
round, and my sisters, when  
they were trying to cook round

chapatis, I would be like 'how

My mum's roti

do you do it?! how do

you do it?!.....” My Mother

Great Roti Expectations

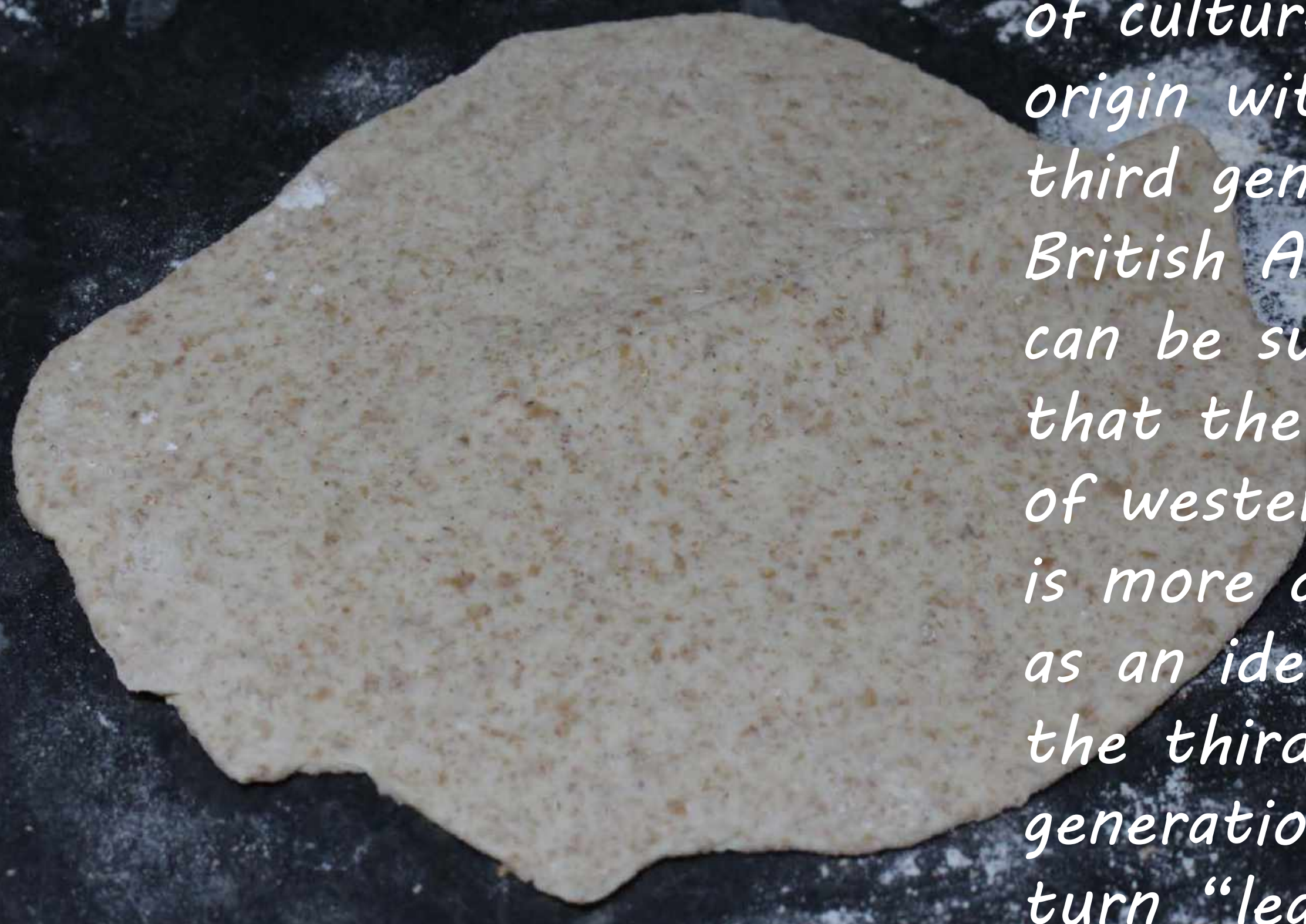
←  
“I’ve practiced so many  
times and it’s just never  
round and I genuinely get  
really

*frustrated*

*because it’s*      **My take on the ‘perfect’ roti**  
*almost like there’s so much*  
*pressure to get it*  
*perfect.”* *Serena Roadh*







*Frübing theorises an increase in the loss of culture of origin within the third generation of British Asians. It can be suggested that the influence of western culture is more dominant as an identity to the third generation which in turn “leads to the rejection of traditional bonds.”*



**What family would want a daughter-in-law who can run around kicking football all day but can't make round chapatis?**

# Rirkrit Tiravanija



Rirkrit Tiravanija, Untitled, 2004



Morning Langar, September 2016

*His installations often take the form of stages or rooms for sharing meals, cooking, reading or playing music; architecture or structures for living and socializing are a core element in his work.*

wanted to ask, you know the chulha you had in India, how big do you remember it? Because you were little did you remember it being huge or was it the size you remember seeing on the internet? 10:53 ✓✓

Also the chulha you made with your friend, how big did you make it? Was it really small so you can play with it?  
*Serena Roadh* 10:54 ✓✓

*“Your great grandma made it, I was too small to make it. But with my friend we used to make a little chulha on the rooftop and play with it and make little roti’s on it and we made a little tandoor. Like you know how you used to play with your dolls, we used to play with the chulha and tandoors, even though it was dangerous because of the fire.”  
My Grandma*



Mini Chulha Model, February 2021

“The chulha was made with clay mixed with bori, a sack made with rough fibres, rice flour in those sacks, the sack was made of rough fibres. That used to cut up in small pieces and mixed with clay and water.”

My Grandma

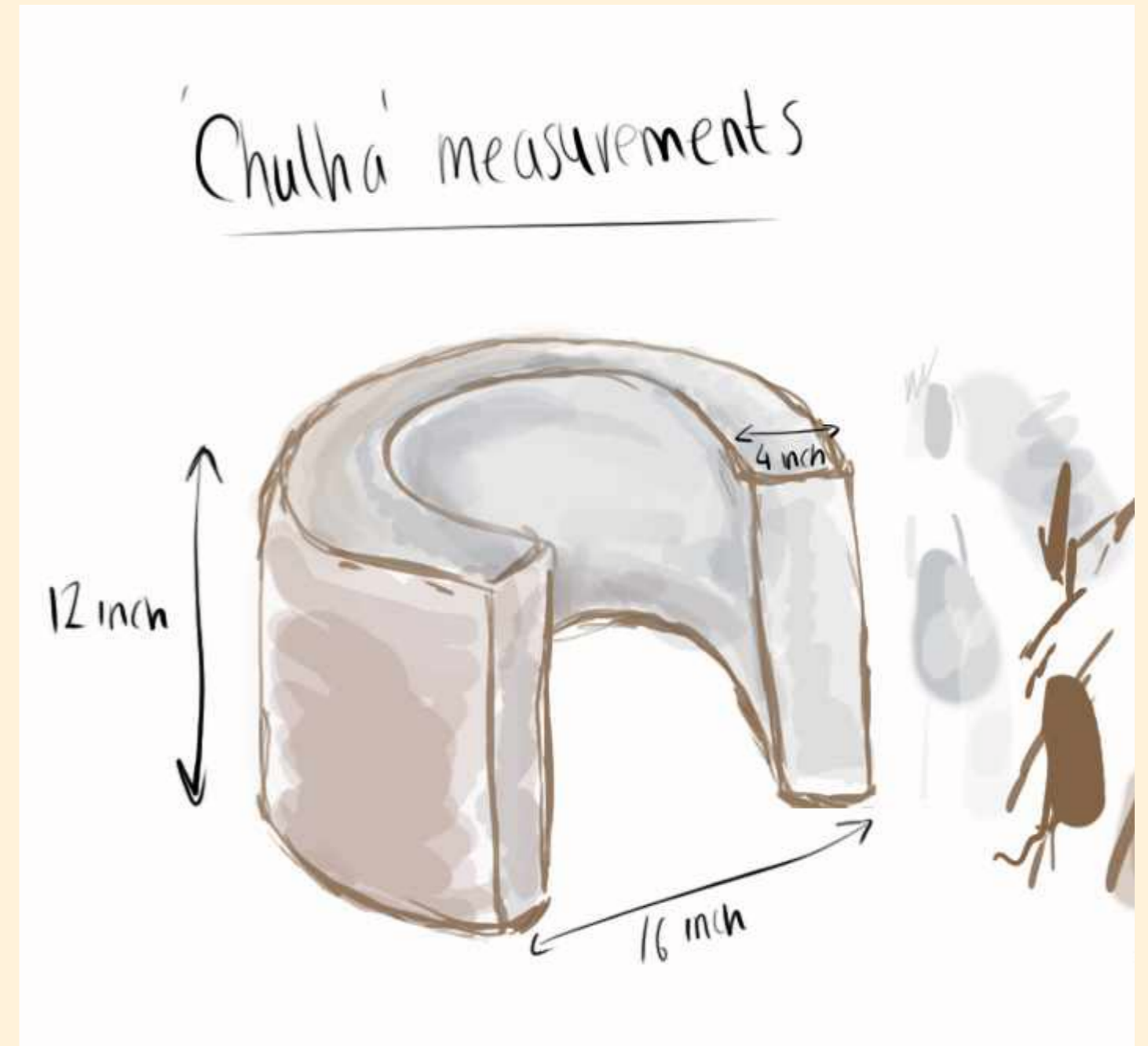
chula was about 9inches high, 4in thick and 7inches gap, it was big enough to put pot or a tava on and it should be all flat at the top .the model u have made is OK but it should be level at the top and bit more open at the front. The chula i made with my friends, was very small we did not cook on it we made small roti in the tandoor which was also made of clay

Sorry missed out a bit the length of the chula was about 12 inches



12:25

My Grandma



Photoshop Sketch, February 2021

## Instructions:

1. Clay mixed with pieces of bori and water, nice and thick like dough, on the floor
2. Start by building a little wall, 12 inch
3. Take it round building from the back
4. Bring it out to the right hand side
5. Curve it round to the back
6. Let it dry, overnight, or couple of days.
7. Flat on top, wide enough for pots and pans to go on it, mainly made to make the roti
8. mum used to pick the roti with tongs
9. And put the roti in the fire to puff up
10. Give it a shake if there was any ash on it
11. Put plenty of ghee on the roti



Is it like this in size? Xxx 11:20 ✓✓

Serena Roadh

A bit too wide 11:22

My Grandma



# Chulha

# Making





19:36 ✓✓

It was starting to rain aswell, so I'm going to try finish it tomorrow xxx  
*Serena Roadh*

19:37 ✓✓

It looks brilliant all you need to do now is round it at the top and front than it look like perfect chula the size is perfect, well done my sunshine, hope you have covered because it might rain, put bricks on either side high than the chula put board on top

*My Grandma*

19:45









*“I prefer the gas oven we use today because it’s quicker and it’s not messy. Because with the Chulha, we had to use cow’s down, we made patties and dried it in the sun.”*  
*My Grandma*

*“Very sweet memories, brought memories of our childhood.*

*I don't think I would be able to use the chulha again because we had to sit on the floor in those days” My Grandma*





💕💕💕 i cooked roti on the chulha yesterday, i filmed it for my project. It was good, but didn't really cook the roti well 😂 think i have to keep it on for longer for it to cook more.

*Serena Roadh*

☀️, congratulations on using the chula that looks so nice, well done, I'm very proud of you 🥰💕. the roti should be cooked on one side then lifted with pair of tongs and cooked over the fire, that's how we use to make roti, plus because its cold outside

Or you can heat the tava on the gas then put it on the chula

*My Grandma*



how to make rotis |



how to make rotis **on induction hob**

how to make rotis **round**

how to make rotis **soft**

how to make rotis **at home**

how to make rotis **in roti maker**

how to make rotis **with self raising flour**

how to make rotis **on electric stove**

how to make rotis **for a week**

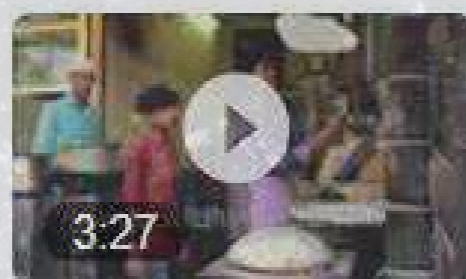
how to make rotis **in microwave**

how to make rotis **from scratch**

*Report inappropriate predictions*



6 key moments in this video



Rumali Roti in Old Delhi at Ramzan: slow motion making action

YouTube · WildFilmsIndia

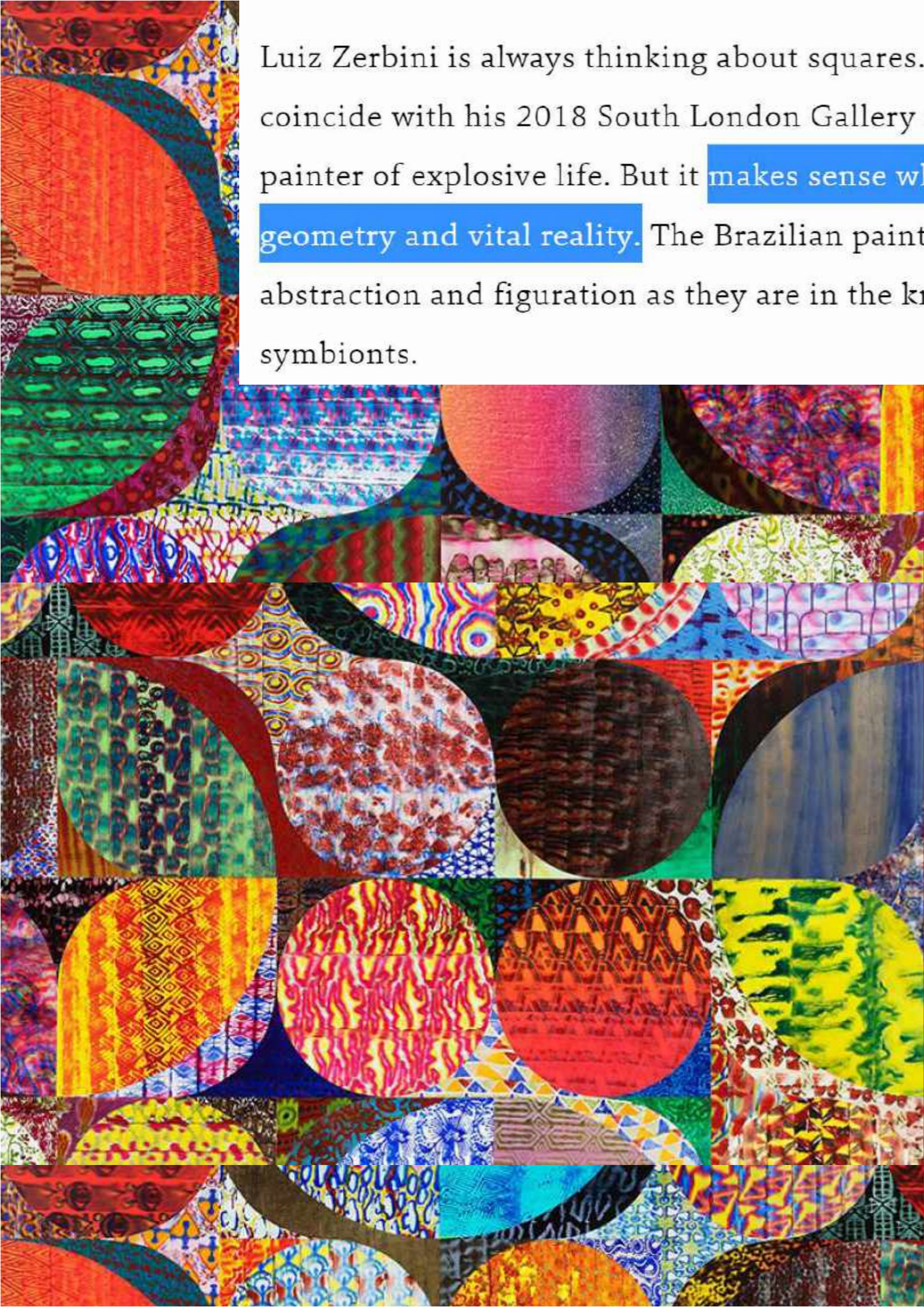
14 Jun 2017



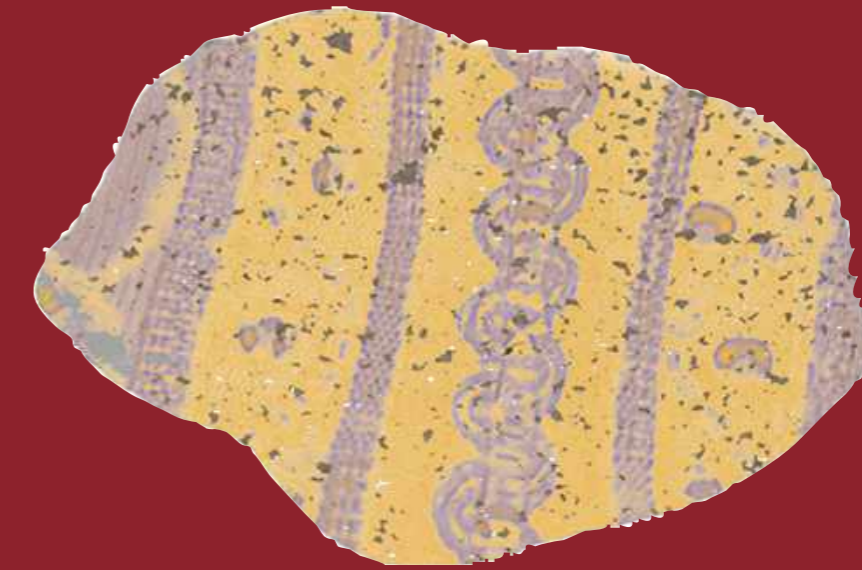
View all

Luiz Zerbini is always thinking about squares. Or so he claimed, at least, in an online interview released to coincide with his 2018 South London Gallery solo show, 'Intuitive Ratio'. A surprising fixation, perhaps, for a painter of explosive life. But it makes sense when you see the paintings, which are driven in equal parts by geometry and vital reality. The Brazilian painter's works are situated as much beyond the old schism between abstraction and figuration as they are in the knotty Rio edgelands, where the city and the wild form uneasy symbionts.

<https://www.frieze.com/article/luiz-zerbini-fire-2021-review>



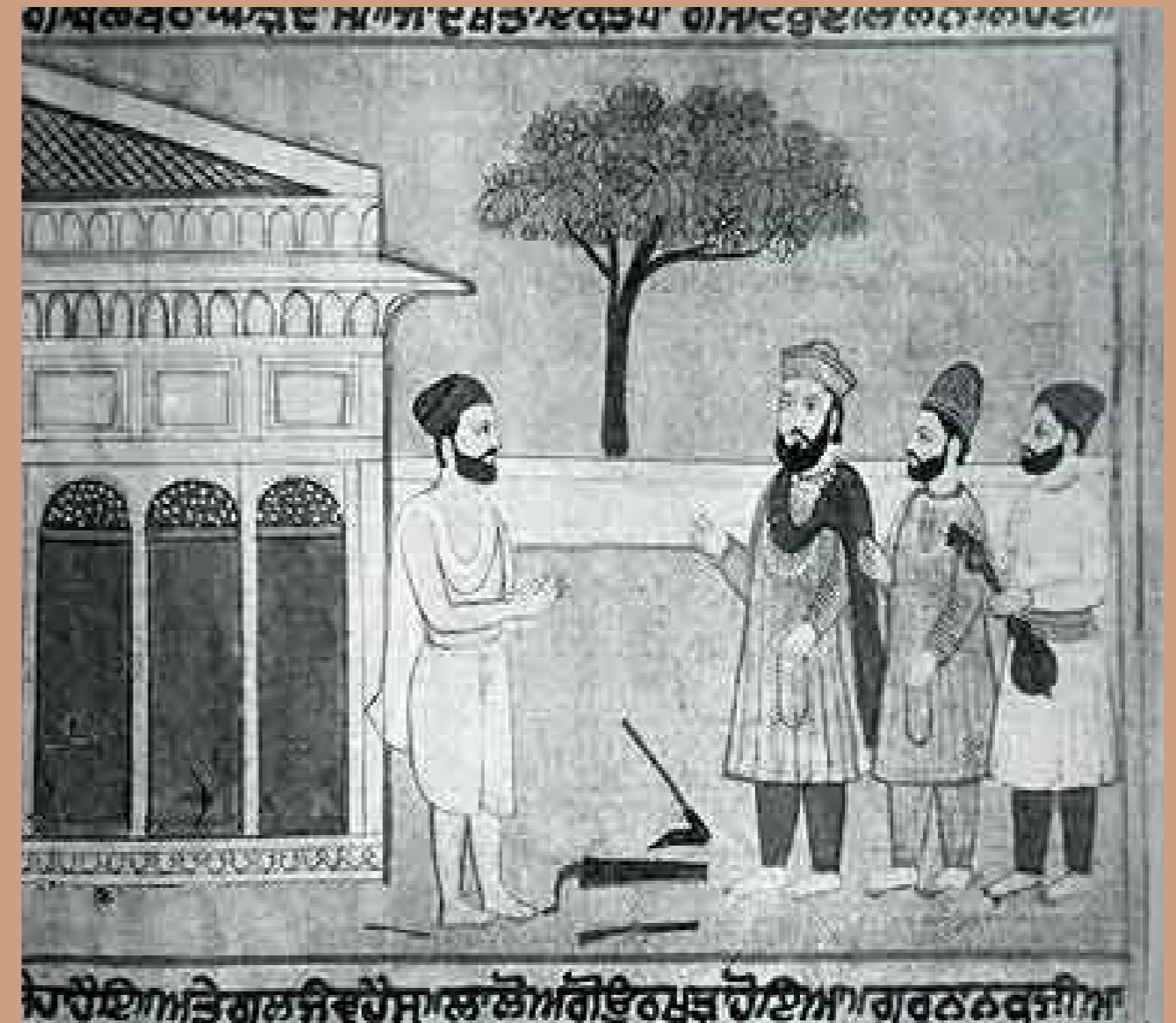
Fragile Patchworks of Living Things, 2021



Hiding the Reality, May 2021

# Luiz Zerbini

Another story of chapatis' popularity dates back to 1574 when Bikrmi Shri Guru Nanak Dev ji reached Manikaran with his two disciples Bala and Mardana. After days of walking, Mardana began to starve, but with no source to cook meals he had abandoned the idea till Guru Nanak asked him to lift the stone and find hot water spring underneath. He then instructed his disciple to roll out chapatis in the spring. But to Mardana's despair the chapatis drowned. And then a few minutes later they appeared on the surface, perfectly baked. Since then it is believed that anything you







Always being reminded of  
the shape of your roti

Always being reminded of  
the shape of your roti

Always being reminded of  
the shape of your roti

Always being reminded of  
the shape of your roti

Always being reminded of  
the shape of your roti

# Martha Rosler

In this performance Rosler takes on the role of an apron-clad housewife and parodies the television cooking demonstrations popularized by Julia Child in the 1960s. Standing in a kitchen, surrounded by refrigerator, table, and stove, she moves through the alphabet from A to Z, assigning a letter to the various tools found in this domestic space. Wielding knives, a nutcracker, and a rolling pin, she warms to her task, her gestures sharply punctuating the rage and frustration of oppressive women's roles. Rosler has said of this work, "I was concerned with something like the notion of 'language speaking the subject,' and with the transformation of the woman herself into a sign in a system of signs that represent a system of food production, a system of harnessed subjectivity."



Semiotics of the Kitchen 1975

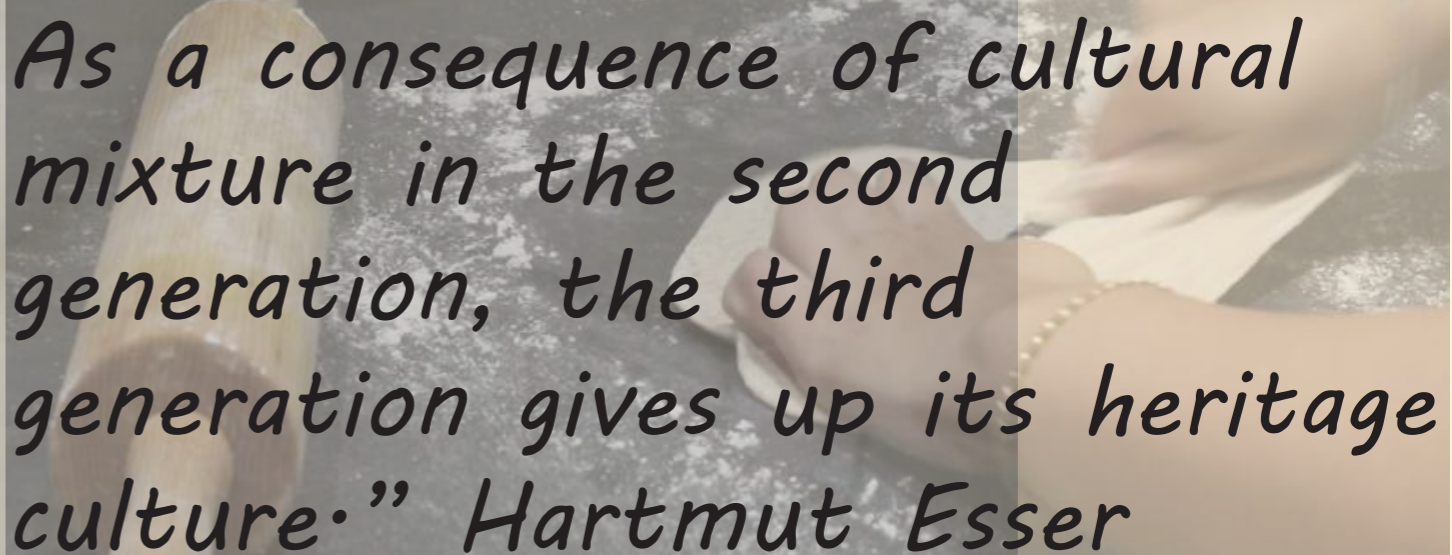


Why is Your Roti the Shape of India?, November 2020

# “three generation assimilation cycle”.

*“The first generation only adapts to the society but remains closely connected to the ethnic community.*

*The second generation then has to go through the ‘clash of cultures’ for being socialized in both communities...*



*As a consequence of cultural mixture in the second generation, the third generation gives up its heritage culture.” Hartmut Esser*



MANIPULATE

FRAGILITY

FOLDS

MISTAKES

RIPS

IMPERFECT



Work in Progress, November 2020



Noriko

Kuresumi



SEA OF MEMORY 053, Noriko Kuresumi, 2017

SEA OF MEMORY 052, Noriko Kuresumi, 2017

The sea is the origin of life.

All lives are connected and have been supporting each other.

I create my work by imagining the source of harmony and balance of the ocean.



Manipulated Mind, Manipulated Rotis, November 2020





FRAGILITY

REMEMBER

IMPRINT

TEAR

RE-DO





FEMININE

HOPE

CREATIVITY



- 900g Potatoes
- 1tbsp sunflower oil
- 1 onion
- 1tbsp dijon mustard
- Chicken stock
- gravy
- 8 sausages
- unsalted butter
- 50ml milk
- Parsley and chives
- 3 spring onions
- 1tbsp olive oil



- Plain flour
- salt and pepper
- 3 eggs
- 300ml milk
- 2tbsp olive oil
- 8 sausages
- 2 onions
- 1/2 tsp mustard
- stock cube
- cabbage
- 2 garlic cloves



# PROGRESS WORK EXHIBITION

GIF

of

clay

roti

scrunched

up like

useless

paper



Work in Progress, December 2020



[Image Source](#)

### **But, why are chapatis round?**

But are these all the answers required to sufficiently diffuse our original question? Actually, no. In cooking a couple of more reasons apply. Firstly, if you were to make square or triangle patties of dough and then flatten them out, that's a lot of effort. It's much easier to stretch out a round patty. Secondly, round objects cook much more evenly. It gives the water molecules in the dough the chance to spread evenly. It also helps to cook it properly so that one side is not burnt while the other is undercooked. This is why our cooking vessels are also round. It helps the heat to spread evenly.

SADAF VIDHA, Curious Halt, "Round Objects  
– Chapatis To Shirt Buttons, Why?" 2016



Pile of Rubbish, May 2021

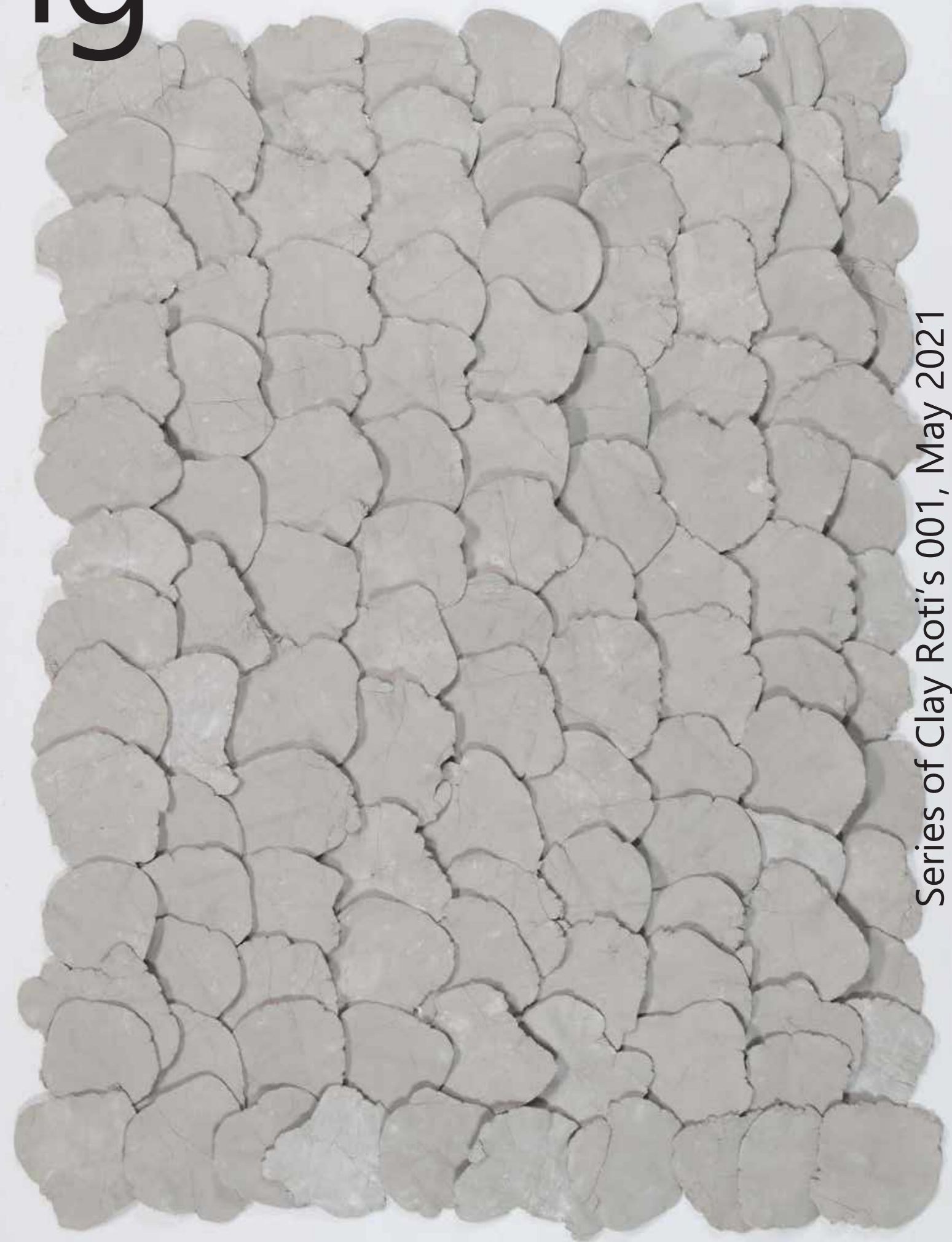




# ReChang Tsang

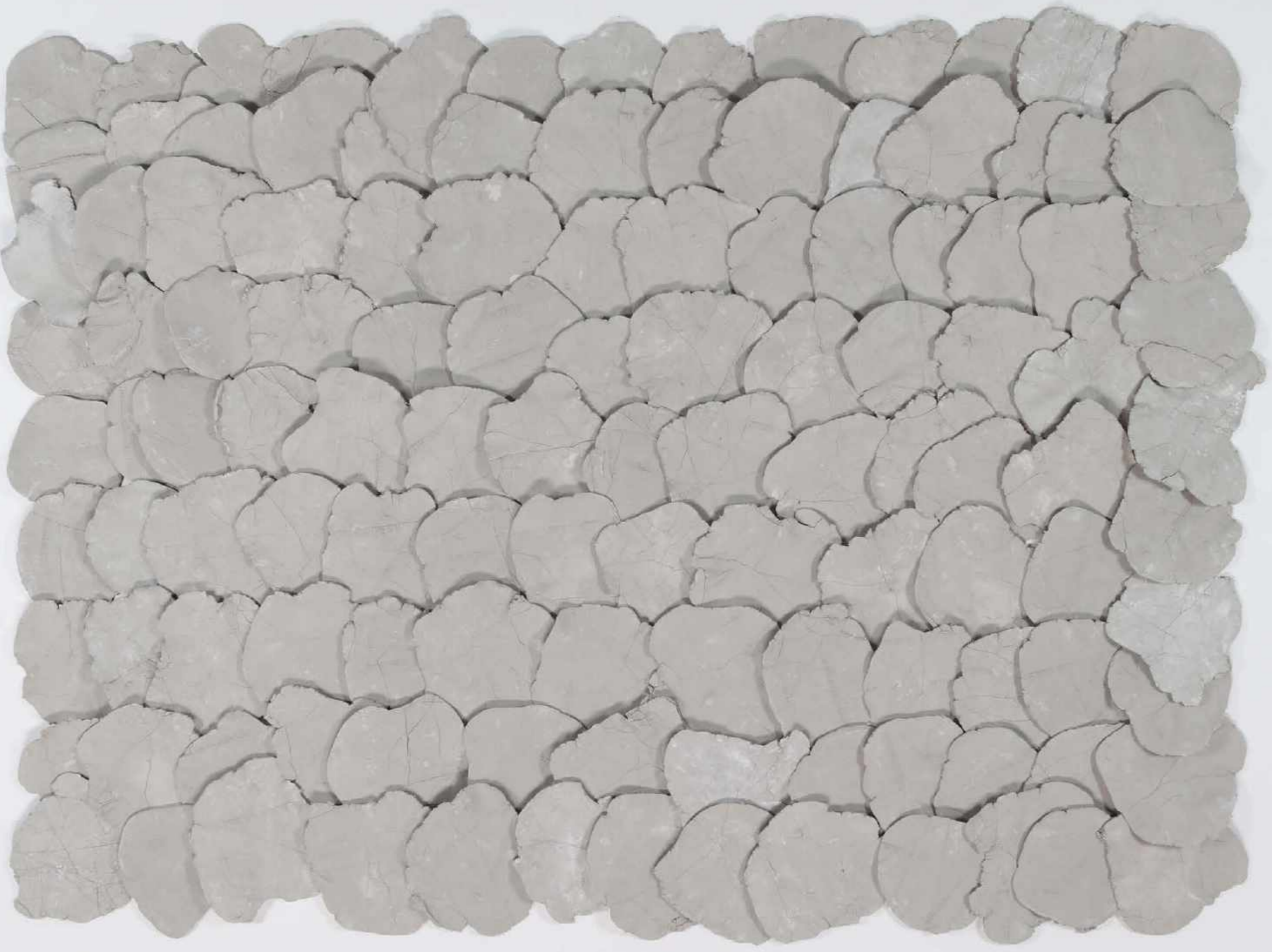
ReChang Tsang, Ovals With Matte Gold, 2018

*“Ovals series is part of an ongoing exploration of subtle shifts in form, composition and color. The discs are hand rolled, cut, and manipulated.”*

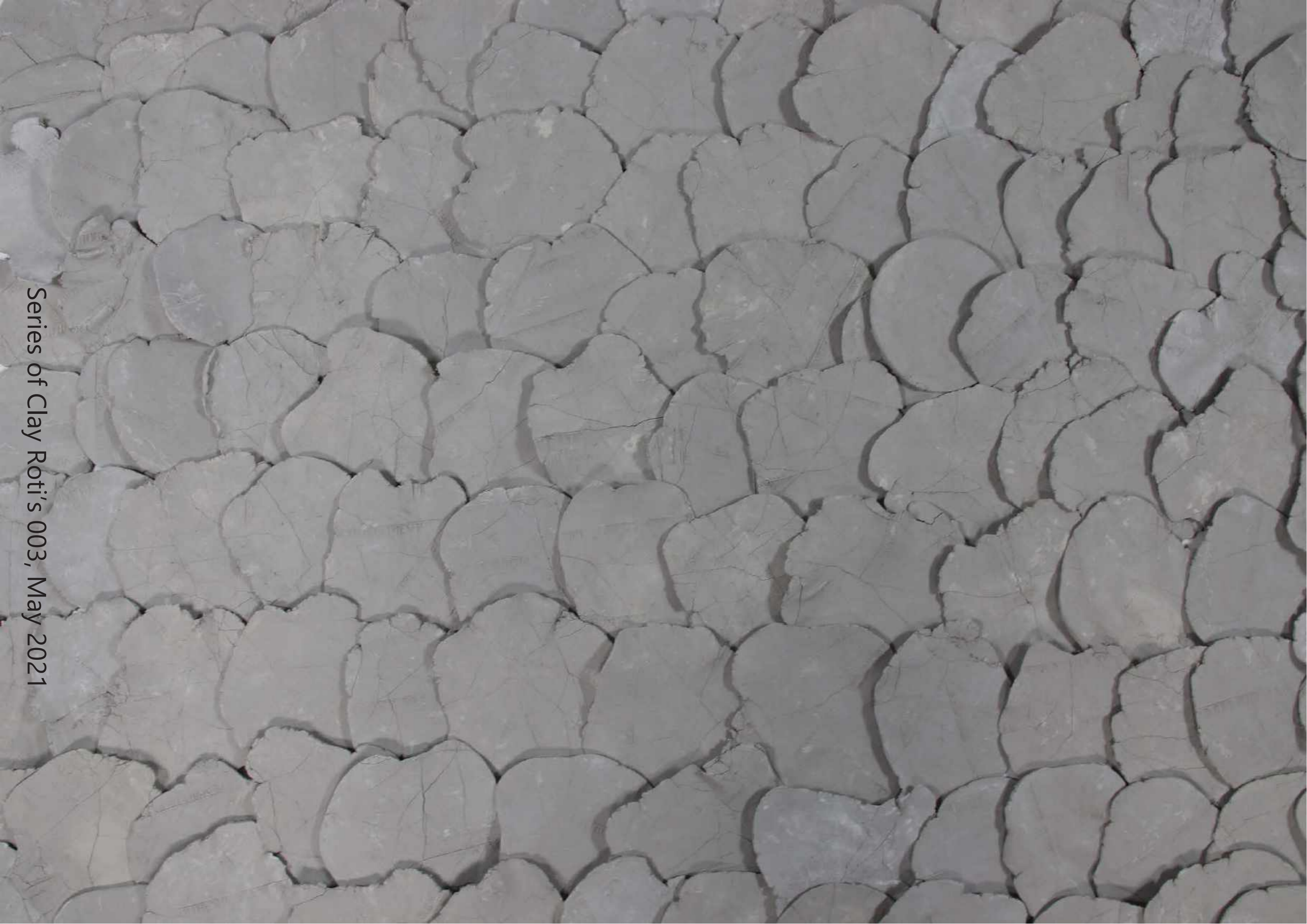


Series of Clay Roti's 001, May 2021





Series of Clay Roti's 002, May 2021



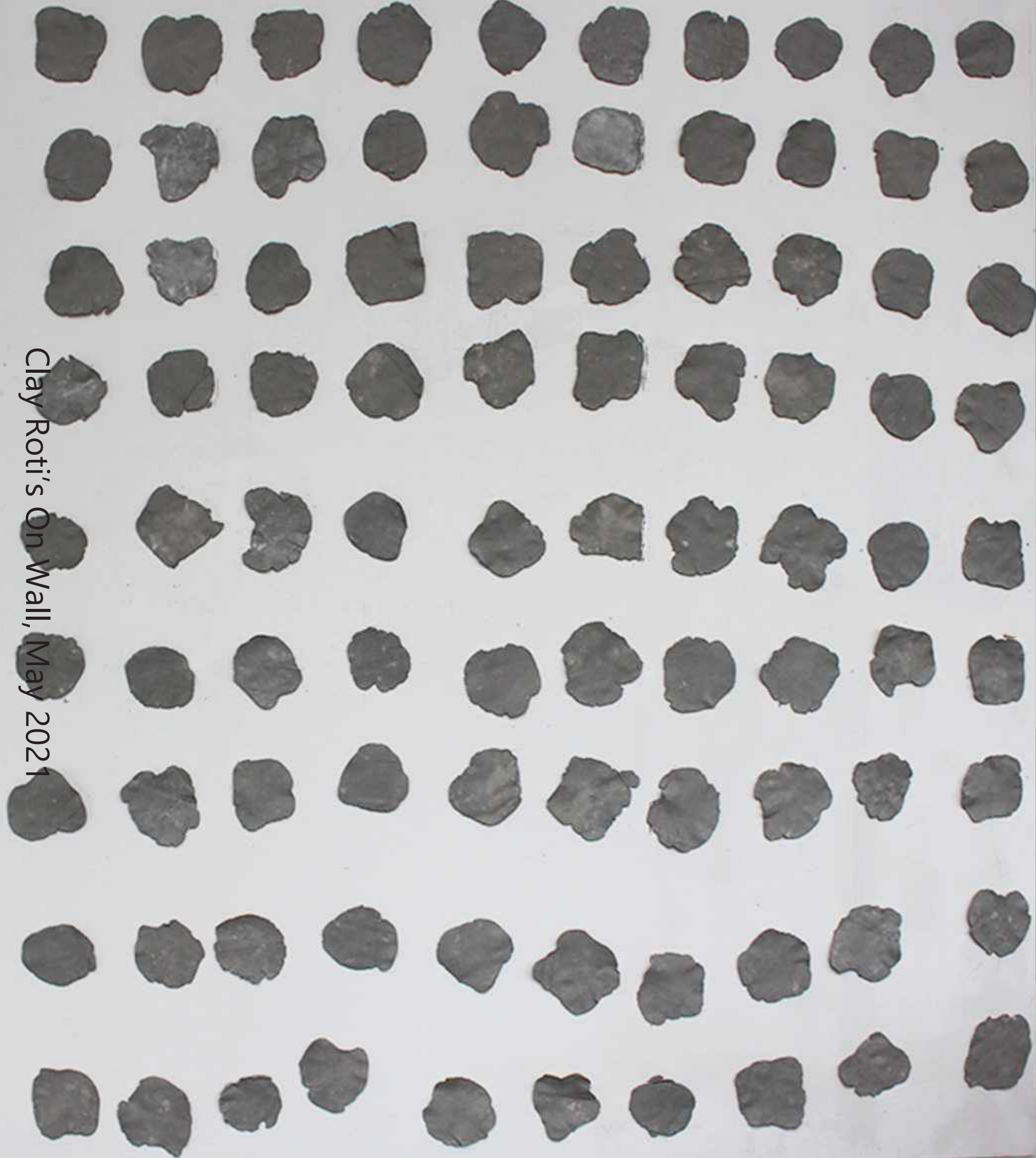
Series of Clay Roti's 003, May 2021



*“The South Asian diaspora has played a pivotal role in the making of a multicultural Britain and has been important due to the colonial affiliations and cross cultural encounters between the two.”*

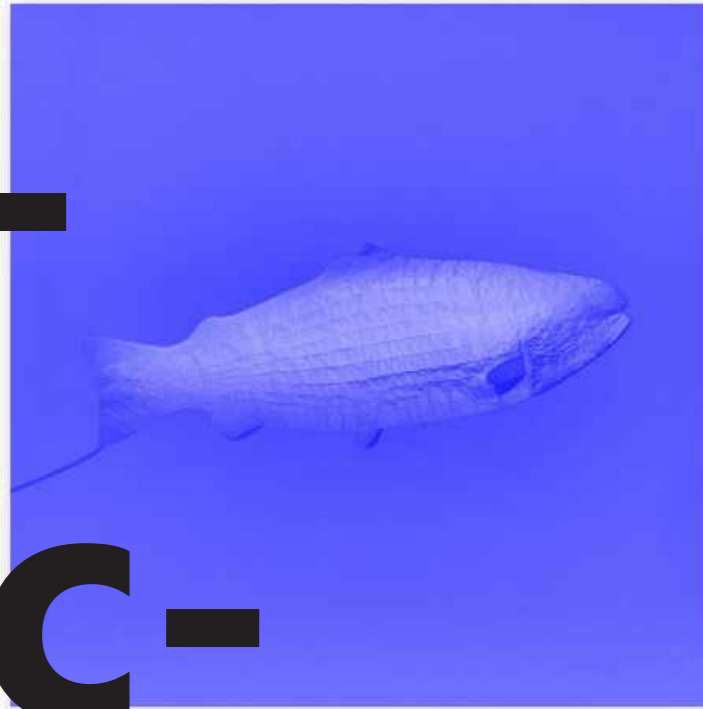
*Girishkumar, D. (2014)*





Clay Roti's On Wall, May 2021

# Ex- pec-



Salmon: A Red Herring

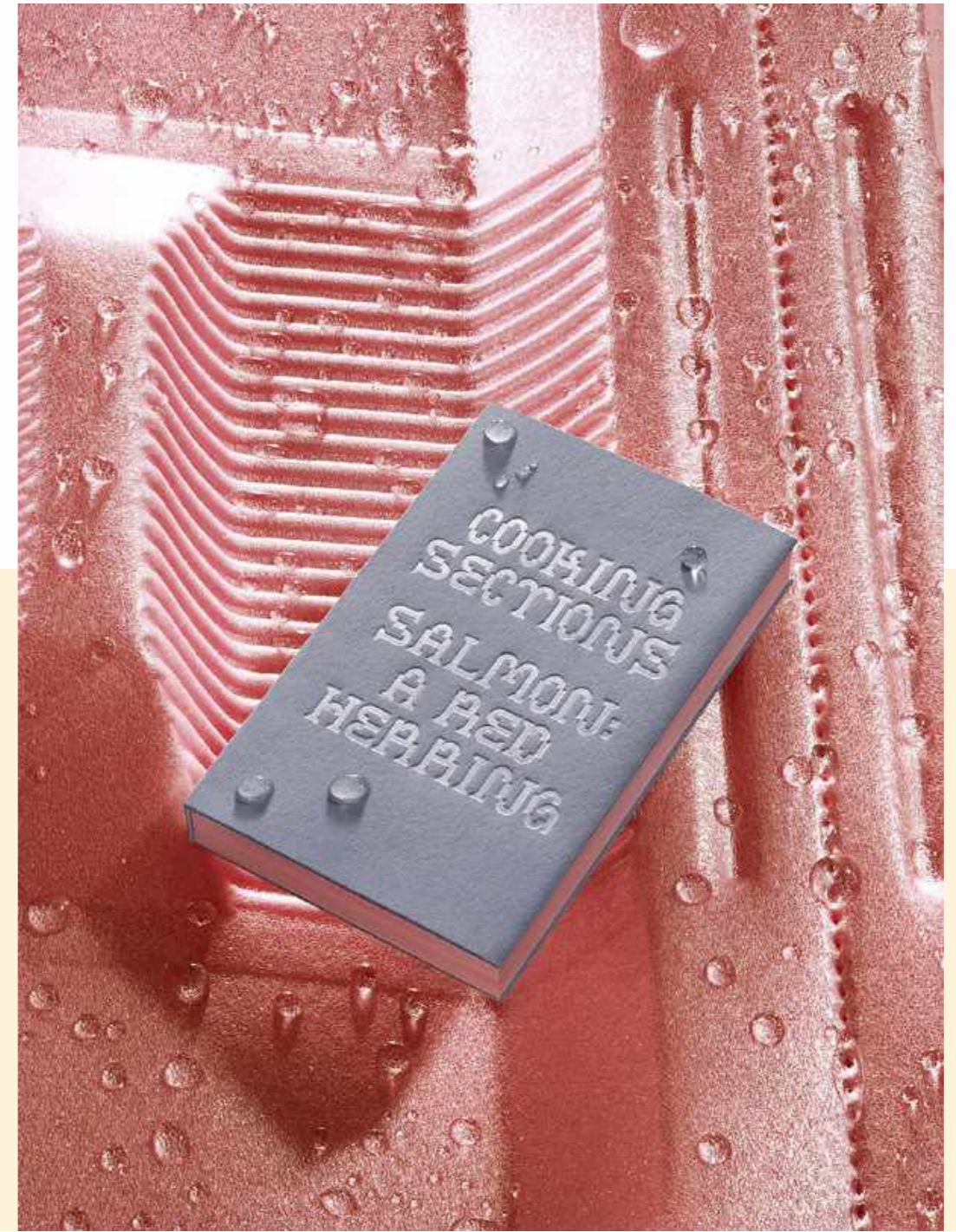


CLIMAVORE: On Tidal Zones

Salmon is usually thought of as pink. The colour is even called 'salmon pink'. However, farmed salmon today would be grey. To make them the expected colour, synthetic pigments are added to their feed. Salmon are farmed in open nets, whose runoff has a severe impact on wild salmon populations, as well as on the seabed of the west coast of Scotland at large. Salmon is the colour of a wild fish which is neither wild, nor fish, nor even salmon. The changing colours of species around the planet are warning signs of an environmental crisis. Many of these alterations result from humans and animals ingesting and absorbing synthetic substances. Changes in flesh, scales, feathers, skin, leaves or wings give us clues to environmental and metabolic transformations around us and inside us. Continuing our work on the Isle of Skye, *Salmon: A Red Herring* questions what colours we expect in our 'natural' environment. It asks us to examine how our perception of colour is changing as much as we are changing the planet.

# ta- tions

Cooking Sections is a London-based duo examining the systems that organise the world through food. Using site-responsive installation, performance and video, they explore the overlapping boundaries between art, architecture, ecology and geopolitics. Established in 2013 by Daniel Fernández Pascual and Alon Schwabe, their practice uses food as a lens and tool to observe landscapes in transformation. They have worked on multiple iterations







Installation Chulha Piece in Progress, May 2021



Clay Mixed With Straw Chulha, May 2021



Chulha in Forge, May 2021





Langar Hall, September 2016



Jasleen Kaur, BALTI, 2014

# sense of community

# Jasleen Kaur

*The projection allows the viewers to observe the film through the background that it is displayed on, making the audience understand the correlation between both pieces.*



# John Dahlsen

Black Plastic Installation, 2003



**Description:**

These Installation art works are a combination of two primary elements that make up my work. The wall works are large scale high resolution digital prints on canvas. The floor piece is made from the found plastics. One mimicking the other.

Strong  
Bond  
and  
Correlation  
between  
the  
foreground  
and  
background



*In the centre, the Chulha represents the history of diaspora and my Indian heritage. In contrast of this in the background, a display of my roti's in clay, exemplifies the struggles and pressures upholding traditions.*

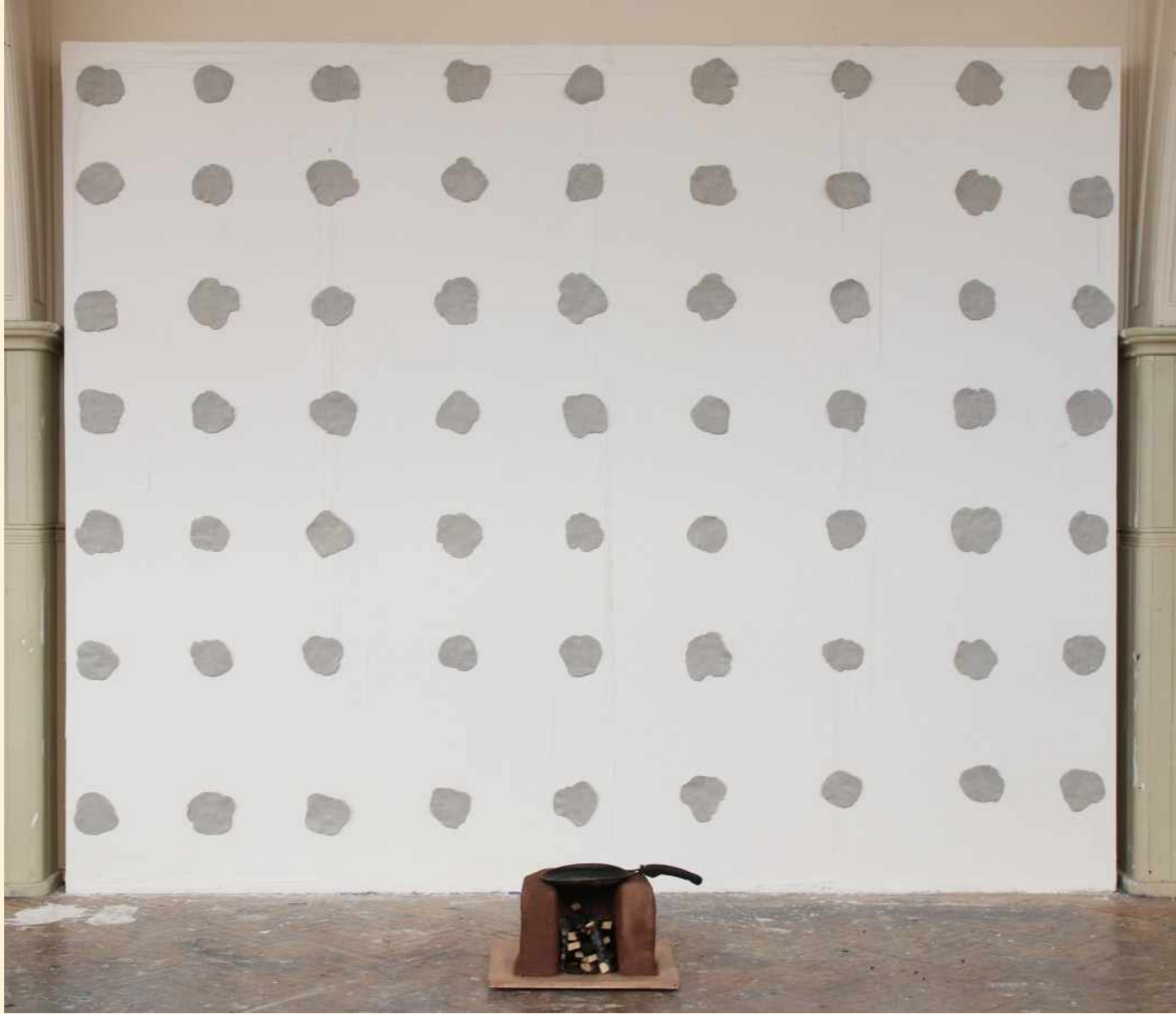
*Projection of my film showcasing the journey of me practicing my roti making and the emotions I have connected to it.*

# Planning

*“We moved to England in 1962 and everything was new to us. The living standards were very different, for example with the cooking, we used to sit down and cook in India and used to cook on burning wood and a clay oven.*

*Whereas in the UK they have gas cookers and we stood up to do the cooking.” My Grandma*



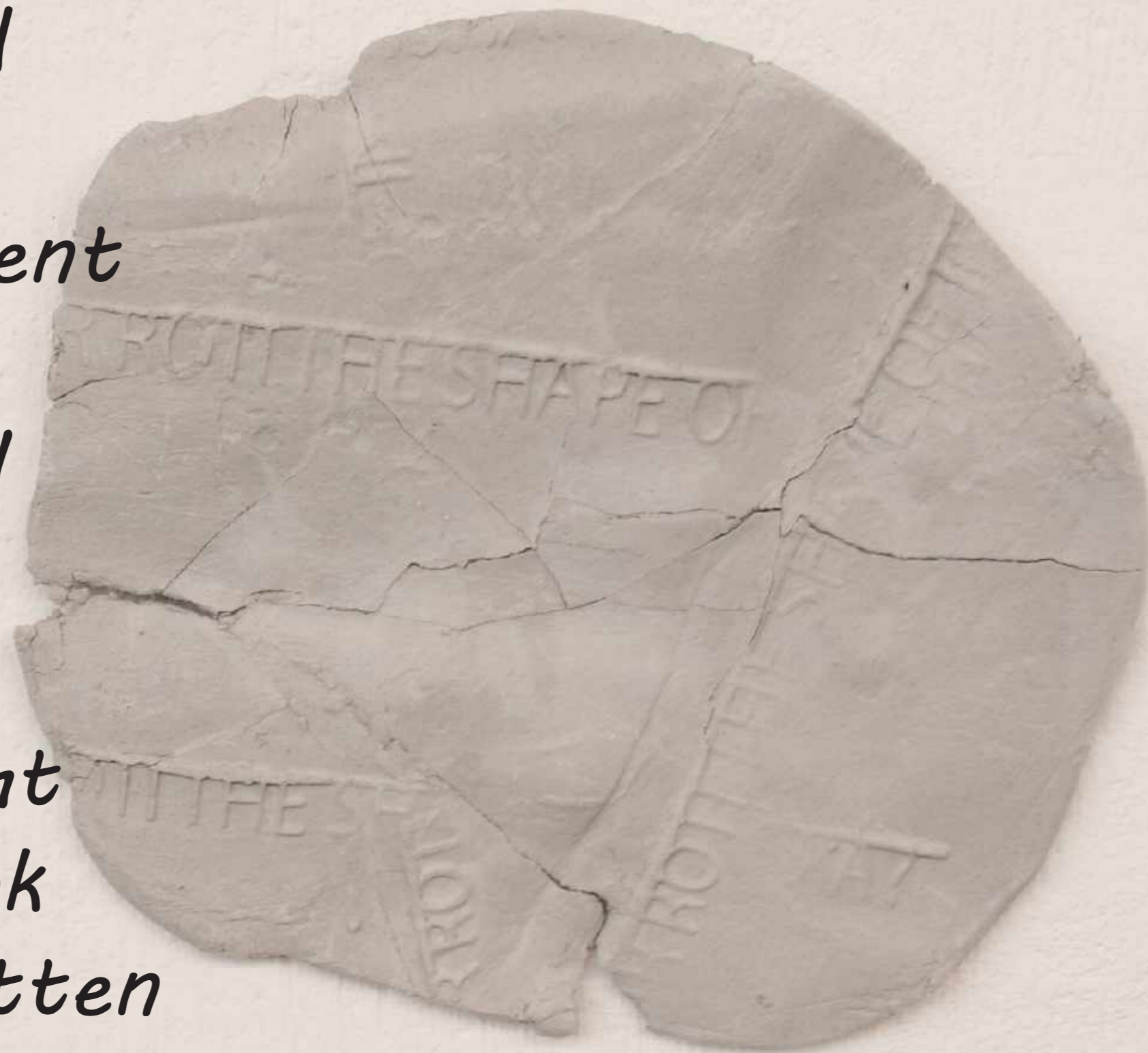


Installation, May 2021

Clay Chulha Piece, May 2021



*“I couldn't make round roti, they were different shapes and sizes. But I learnt with experience. I was taught how to cook not by written recipes.” My Grandma*





The Generational Household Differences as a British South Asian Woman, May 2021



Video link: <https://www.youtube.com/watch?v=caEfPr0gYhA>



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