

mediamatic

distilling a citrus bouquet

workshop: turning waste into beauty
with: Frank Bloem

Wikipedia:

“Distillation, also classical distillation, is the process of separating the component substances of a liquid mixture of two or more chemically discrete substances; the separation process is realized by way of the selective boiling of the mixture and the condensation of the vapors in a still.”

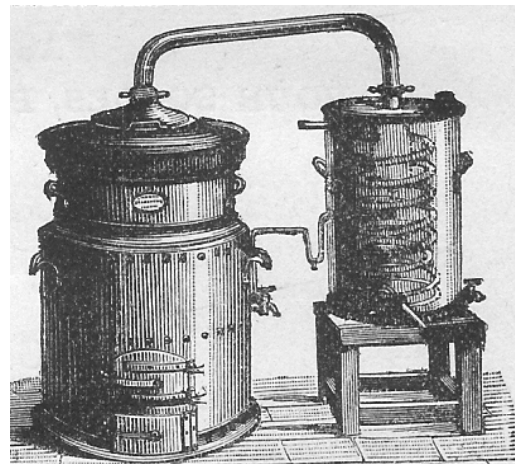
In this workshop you will be introduced to scent extraction and the distillation process. Distillation is the process of extracting essential oils from plant based materials. We'll explore the process of transforming everyday citrus peels (orange, mandarin, lemon, lime) into fragrant essential oils. By adding plants that we sourced on the grounds of Mediamatic to the alembic, we create a unique essential oil mixture.



Frank Working with one of the distilling devices at Mediamatic.



The Yuzu, a citrus fruit that is used in the Japanese Yuzu ritual



Alembic

Together we'll transform a product that is normally thrown away, citrus peels, into precious essential oil. After learning about different distilling techniques, you'll get hands-on experience combining raw materials and eventually extracting their essence.

By the end we will transform the distilled oil into a bath or shower product and you go home with a little bottle of it.

notes

A series of horizontal dotted lines for writing notes.