

This is supplementary material for Ashley M. Beardsley's webtext, Review of *Making Matters: Craft, Ethics, and New Materialist Rhetorics*, by Leigh Gruwell, published in *Kairos: A Journal of Rhetoric, Technology, Pedagogy*, 28(1), available at <http://kairos.technorhetoric.net/28.1/reviews/beardsley>

Transcript of Audio File: Embodied Multisensory Experience

Ashley M. Beardsley

00:00

Ashley M. Beardsley

Okay, so feel free to come up at your own pace, kind of interact with the things on the table. When you're ready, you can grab a piece of bread, even if you don't wanna eat it, and take it back to your seat.

00:11

Cait

My guess is it's like dried peanut butter or something. Isn't that a thing?

00:21

Cedar M. M.

She said don't stick your hands in the jars. It's flour.

00:30

Cait

It's flour? Okay, so this has gotta be...that's yeast, right?

00:38

Cedar M.

Yeah it's yeast.

00:42

Cait

Flour and yeast and water.

00:43

Cedar M.

It's a dough.

00:43

Cait

It's like, dough. That's the word. [Laughter] You know, you put yeast and flour and water and sugar

00:52

Cedar M.

[inaudible] It smells like...

00:59

Cait

This is sourdough.

01:00

Cedar M.

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It smells like home. Don't you need a starter for sourdough?

01:07

Cait

Yes. That's probably what that is. I was once charged to with keeping my sister's sourdough starter alive while she was on vacation. She gave me the biggest bag of sugar you've ever seen.

01:20

Cedar M.

And there's like confetti in knives. This is a dense bread. My mom always used to tell me that the heavier your bread was the better it was for you.

01:37

Cait

I feel like...

01:38

Skye

I like it cause it's dense. [Inaudible commentary on the paper plates and knives]

01:51

Beardsley

Yeah leave your peanut butter. [Laughter and Cait saying don't eat it yet] So, next step, we're gonna do a guided interaction. And eventually we will write some things. But now it's all about experiencing what we have in front of us. So with your eyes closed, touch the bread and notice how it feels.

[Pause]

Keeping your eyes closed, smell the bread. And just kind of notice what it smells like.

[Pause]

Now you can taste it, but taste it plain; you can, you know, peel off a chunk. But when you taste it, keep your eyes closed and notice a couple of things here. How does it feel in your mouth? Does it land in a specific spot on your tongue? What are you tasting?

[Pause]

Okay, you can open your eyes. And you can look at the bread. And just take a minute to kind of look at it and see whether it's a small piece or the whole piece that you have what does it look like? Notice anything about it, and if you have a topping, so if you're in class and you have peanut butter, or if you want to grab something from your kitchen, you can add that now and you can taste it again and see what's different. Notice how it feels. Where does the taste land in your mouth? You can have your eyes open or closed at this point.

[Pause]

Okay, you can eat the rest of your bread if you so choose. But we're gonna just take ten minutes to write, and I have a couple of questions and I just want to know that you should incorporate sight last.

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So use these questions and if you don't even make it down to sight that's totally fine, but write toward what's the food's texture? How does it smell? What memories does the smell evoke? Where does the taste land on your tongue? What memories does the taste evoke? Does the bread taste how you expected and what do you notice about the bread's appearance?