DOSSIER
Nutrition – On A Knife-Edge

COMMENTARY
Why We Need a Federal Professorship

JUNGE AKADEMIE NEWS
New Members, “Refugees Welcome?” Conference
The Junge Akademie Magazin was conceived by members of the Junge Akademie. It provides insights into projects and events of the Junge Akademie, reports on members and publications, and intervenes in current academic and science policy debates.

The Junge Akademie (JA) was founded in 2000 as a joint project of the Berlin-Brandenburg Academy of Sciences and Humanities (Berlin-Brandenburgische Akademie der Wissenschaften – BBAW) and the German National Academy of Sciences Leopoldina (Deutsche Akademie der Naturforscher Leopoldina). It is the world’s first academy of young academics. The Junge Akademie is co-owned by both academies, the BBAW and the Leopoldina. Since 2011 it has been firmly anchored administratively in the Leopoldina’s budget and funded by the Federal Ministry of Education and Research (Bundesministerium für Bildung und Forschung) and the Länder Berlin, Brandenburg and Sachsen-Anhalt. Its fifty members, young academics from German-speaking countries, engage in interdisciplinary discourse and are active at the intersection of academia and society.
We do it secretly, sometimes even alone at night. We celebrate it with friends. Sometimes it’s a quick bite on the go, other times a long, lazy morning at the buffet table. We consume our daily bread in many different variations, and in this issue of the Junge Akademie Magazin (JAM), we savour the opportunity to take a look at food from many different angles – literary, symbolic, musical and scientific.

We’ll think about the future of food consumption. Did you know that during the 20th century, agricultural yields grew threefold? The reason: the invention of the Haber-Bosch process. The resulting chemical fixation of nitrogen in ammonia laid the foundation for modern nitrogen fertilizer.

And yet this increase in productivity will not ensure sufficient food production in the future. In order to feed the growing world population, agricultural yields would need to double by 2050 – not to mention the demand for additional biomass-based fuels that are increasingly competing with food products. The challenge is enormous and it is time to rethink some of our habits.

Within the Junge Akademie, the Research Group 'Sustainability' has decided to focus more on the topic of food and agricultural practices. To mark the introduction of this new key topic, geographer Tobias Kümmerle describes how food consumption practices in Europe are changing the South American landscape of Gran Chaco. An enormous amount of food goes to waste every year, and agricultural scientist Jadwiga Ziolkowska investigates why that happens. Miriam Akkermann, who is actually a musicologist, embarks on a self-experiment and explores a kitchen and a cuisine of the future. On top of that, in this issue we address the consequences of the abolition of the ban on federal-state co-operation: What opportunities does this provide for young scholars in the German academic system? Within the ongoing public debate, we proposed the creation of federal professorships, an idea that has met with controversy both in the Junge Akademie and the wider public discussion. We hope that our contribution to the debate will go on to have more than just a theoretical impact.

The editorial team and I hope you enjoy sinking your teeth into this issue.
Tobi J. Erb
A glimpse of our graphic designer’s desk. To illustrate this issue’s dossier, she photographed pasta, coffee and soybeans.


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Last but not least 48  CATCHING UP WITH ...  Oliver Grau
If you think that nutrition is mainly related to food, then you are obviously not wrong. And yet, as the following pages will show, there is much more to this topic. Our authors, all members of the Junge Akademie, report on the many aspects of nourishment: How is globalised agricultural production changing our planet? What methods can we use to reduce and prevent the waste that occurs as a result? We are not going to limit the discussion to these harsh, uncomfortable facts, but will also address the delightful aspects, for instance the ways in which food crops up in literature and music – because our enjoyment of food is not limited to our stomachs!
‘Love for theatre can turn food into music,’
notes Gordon Kampe (page 20).

‘Food is used as a symbolic language as a means of signalling distinction,’
according to Caspar Battegay, in discussion with Lena Henningsen and Kai Wiegandt (page 9).

‘If the USA managed to stop wasting food, greenhouse emissions would decrease by 13 percent,’
argues Jadwiga R. Ziolkowska (page 14).

‘Our kitchens have turned into hubs of globalisation a long time ago,
as Miriam Akkermann discovered (page 22).

‘Every sausage, pork knuckle and collar steak contributes to the deforestation of regions such as the Chaco,’
reports Tobias Kümmerle (page 16).

‘Depicting a meal for readers is a popular test of strength for authors,’
according to Kai Wiegandt and Caspar Battegay, who have put together a selection of savoury and delicious passages from world literature. (page 28).
A JOURNEY THROUGH ASIAN CUISINES

For years Junge Akademie member Miriam Akkermann has been travelling through Asia and documenting the dishes she finds in ports and restaurants. Her photos and reports provide insights into eating habits – and show that sometimes it is a good idea to ask the vendor for more details.

These small dried chickens look almost glazed. ‘I discovered them in Jinli Ancient Street in Chengdu, China, in 2015.’
Hung on a washing line to dry: ‘I saw these octopuses in the fishing village of Sokcho on the eastern coast of South Korea in 2004. Dried octopus, Mareun Ojingeo, is a typical snack and people like to nibble these along with a beer.’
'I sat at this heavily laden table during a trip to Seoul, Korea, in 2015. At the front you can see a glass of soju, next to it a bowl of ingredients to be mixed together to make a sauce, namely parsley, salt, pepper and gotshuchang (chili sauce). There are also side dishes including salad and pickled garlic, raw onion, chili peppers, kimchi and cheongpumuk-muchim (a cake made of mungo bean jelly). I was served a traditional dish: dog. People have been raising these animals on farms for food for some time now. Due to increasing protests in several countries, including Korea, nowadays dog meat is only served in special restaurants.'
‘THE IMAGE OF FOOD HAS REPLACED THE ACT OF FOOD INTAKE’

After music, western pop culture is now discovering how to turn food into a spectacle. But mankind has long ascribed symbolic significance to food

INTERVIEW DIRK LIESEMER

JAM: Mr Battegay, you’re researching foodies. What exactly is a foodie, and where can they be found?

Caspar Battegay: A foodie is a person with a serious food hobby. Foodies often travel simply to try the food somewhere, they photograph the meals that they eat during the trip, and then present the photos on Instagram and Facebook. The American Eddie Huang, whose family is originally from Taiwan, is a fascinating so-called food-personality. Eddie had a show on Munchies, the Vice’s food website, for which he flew all over the world and poked around in backyards and tried all kinds of exotic foods. I am interested in seeing how, in this context, food is turned into a spectacle. We can regard foodies as a pop culture phenomenon. The food itself is not the most important aspect, it’s the presentation. By now the concept of food has been completely separated from the act of food intake. Particularly in large cities, it is noticeable that some people go to certain trendy restaurants simply because they associate the food there with a certain image. They go there to be part of this mediated and digitally reproduced staging.

JAM: How long has this phenomenon been around?

Caspar Battegay: It started with the introduction of social media. Suddenly people had the means to show what they were doing and even eating during their daily lives. The number of discourses about food continues to grow. It has to be said that a foodie is not an expert, not a gourmet, not a professional cook or food tester. Foodies like to pretend that they possess a connoisseurship, the likes of which the bourgeoisie has been fostering since the 19th century, but actually, they just want to play an ironic game with their lack of knowledge. At the same time, food is definitely used as a symbolic language to distinguish oneself.

JAM: Mr Wiegandt, as a scholar of English linguistics, you are concerned with the role of food in English-language Indian literature. To what extent is food ascribed symbolic value in that field?

Kai Wiegandt: I am not very familiar with the country, but what I have noticed is that Indian authors living in the diaspora tend to include surprisingly frequent and detailed descriptions of food in their work. I’m currently very interested in the novels of Anita Desai and V.S. Naipaul. In her novel *Fasting, Feasting*, Desai tells the story of a Brahman family. The son, being vegetarian, refuses to eat any meat, which greatly displeases the father, who believes that all children need meat in order to make them strong. In India, consuming meat was long a symbol of modernisation. In the nineteenth century, religious leaders spoke out in favour of the consumption of meat, because they believed it would make the Indians strong enough to drive the British colonisers out of the country.
**JAM:** So how come Ghandi the resistance fighter was a vegetarian?

**Kai Wiegandt:** For a time, Ghandi was a passionate carnivore. It wasn’t until later on that he became a vegetarian and proclaimed a meatless diet to be part of Indian national identity. He promoted fasting and claimed that only a return to traditional meatless eating habits would bring about independence.

**Lena Henningsen:** But is Indian cuisine traditionally meatless?

**Kai Wiegandt:** No, only certain groups within the Brahmin caste maintain a purely vegetarian diet. That is one reason why Gandhi was harshly criticised for his demand. The accusation was made that having everyone return to a vegetarian diet would reinforce class consciousness, and that he was more interested in his wellbeing as a Brahmin than the wellbeing of the Indian people. Naipaul’s novel *Half a Life* contains a narrative within a narrative that can be read as a commentary on this situation. A Brahmin joins Gandhi’s resistance movement in order to rebel against his father. The father was putting pressure on his son to attend a university with an English curriculum. The son has no interest whatsoever in English books and drops out of university, and finds a job in a tax office, where he helps simple people commit fraud. He is thrown out of the agency, has to flee from the police, and hides in a monastery. There he lives a life of self-denial, maintains silence and barely eats, as a result of which he is rewarded with others’ gifts of kindness, which keep him alive. One day he receives a visit from the English author Somerset Maugham, who immortalises him as an ascetic in one of his books. Maugham’s readers never learn that this ascetic is in fact someone on the run from the law. His book is read not only in Europe but also in India, and suddenly even those Indian readers who knew that the character was based on a con man start to believe in the ‘holy man’. With this story, Naipaul has written a heretical origin myth of Brahmin vegetarianism and fasting. According to this myth, vegetarianism is not something that traditionally belongs to Brahmin culture, but an opportunistic idea that took on the form of tradition under the colonialist power structure. What Naipaul suggests in his story is that that is how Brahmmins could have arrived at their traditions centuries ago.

**JAM:** Food and eating also play a big role in western literature. For this dossier, you and Caspar Battegay have put together a list of books by classical and contemporary authors (page 22). Is the topic of food starting to receive more attention in literature?

**Kai Wiegandt:** In literary studies we have certainly seen an increased attention to the physical over the last two centuries. In addition to asking about the meaning of a text, we now look at how texts present the events they relate and thereby achieve effects of corporality. In structuralism and poststructuralism, the emphasis was on the signs inherent in texts, while corporality was more of a marginal consideration. Food and eating are related to taste and sensuality. Literary studies was focused on the intellect for a long time, paying less attention to the body.

**Caspar Battegay:** The significance of food is by no means a new topic in literature. Perhaps the most famous example is Marcel Proust’s *À la recherche du temps perdu*, in which the story begins with the main character dipping ‘a softened little piece of a madeleine’ into a cup of tea, tasting it, and as a result of the taste being involuntarily confronted with the memory of his entire childhood. *Aroma and memoria* come together in a fortunate moment of taste, a phenomenon that all of us are more or less familiar with. ‘And suddenly the memory was there,’ as Proust writes, it ‘rose up out of my cup of tea.’ However, Proust then requires an enormous, abstract verbal effort to narrate the memory.

**Lena Henningsen:** In China, there has long been a strong link between speaking and eating. The written characters for these terms both contain the ‘mouth’ as the most significant element. In general, eating is an important aspect of everyday life. This is reflected in the fact that probably the most frequently used greeting is ‘Have you eaten already?’
**JAM:** Mrs Henningsen, in your work, your main focus is on the Cultural Revolution. This time period is mostly associated with hunger, isn’t that right?

**Lena Henningsen:** In many parts of the country, the food situation was not good. At the beginning of the Down to the Countryside movement, many young people were excited to move to the country. They wanted to get to know the simple life of the farmers, to learn from them and thereby become the true heirs of the Revolution. Some of them lived quite well out there, but many went hungry. In the literature of remembrance about this time, much space is dedicated to the topic of food. People spend pages and pages describing the desperate situation, but also relate how they walked many kilometres to a restaurant in the next town, which seems ridiculous in light of the widespread hardship. That is true of memoirs published in China as well as those written for the western literary market. There I came across an English-language cookbook entitled Cultural Revolution Cookbook. It contains recipes for the simplest of meals: it is all about home cooking that can be made tastier with a few simple tricks. The book also contains brief historical anecdotes, reproductions of propaganda images and large-scale photos of the dishes. But books like that romanticise the Cultural Revolution.

**Caspar Battegay:** In Berlin Kreuzberg there is a restaurant called the “Long March Canteen”. It is a rather expensive Chinese restaurant that draws foodies from all over the world.

**Lena Henningsen:** That name is completely absurd. Hundreds of thousands of people died on the Long March when the Communists fled from their enemies in the 1930s – the Long March is thus part of the founding myth of the Chinese Communist Party. In China, these kind of restaurants fall into the category of ‘red tourism’. These establishments celebrate a strange type of Cultural Revolutionary flair, a combination of nostalgia and commerce. Diners sit on simple wooden benches; the walls around them are full of propaganda signs and images. The waiters wear the uniforms so well-known from the time of Mao. The food is served in enamel bowls, often decorated with the portrait and a quote from the ‘Great Chairman’. It is neither a five-star meal nor one that truly stems from hardship. Usually these places serve simple, tasty food that has been pepped up with some oil and tiny portions of meat. These restaurants have even come to be regarded as chic.

**JAM:** In September you are organising a conference on the topic of food. What message do you hope to get across? (More details on the conference at the end of this text.)

**Caspar Battegay:** Food is a type of language that literary scholars can analyse. I spent a lot of time looking at the question of how Jewish culture is portrayed in pop culture. I investigated not only how music but also food plays a central role. Particularly in immigrant societies such as North America, food has a nostalgic function. In pop culture, this function is played out ironically. One example is the Canadian web series ‘YidLife-Crisis’, in which the two actors, Eli Batalion and Jamie Elman, meet up, usually over a meal, and speak Yiddish together. It is the nearly extinct language of their grandparents that they are reinvigorating for the digital age. And they do it by talking about food and identity, in humorous dialogues.
Kai Wiegandt: We also want to show that western culture, in which food has received hardly any attention for a long time, is the exception rather than the norm. In Asian cultures, for example, food and eating seem to have played a much greater role.

Lena Henningsen: There the topic is present in numerous symbolic areas. For a long time, it was not permitted to publish love stories in China. But stories entirely without love were obviously rather boring for readers. Which is why some authors described who was eating what with whom – and thereby depicted the symbolic relationships. That is how they were able to tell love stories without describing a single kiss or touch. Instead, the lovers shared an imaginary meal. In the novel *The Song of Youth*, which tells the story of the underground fight of the Communist Party in the early twentieth century, the protagonist remembers a demonstration she participated in together with the man she loved, and all the while she is steaming *mantous*, the steamed yeast buns, a very simple and satisfying dish. Later, they ‘share’ a last meal at her place – he is on the run, still has to copy important documents, and sends her to a contact with additional documents. Before leaving, she prepares a meal for him and places it in front of him on the table: a bowl of *mantous*, which he doesn’t touch because he is so busy. Soon after he is arrested, tortured and finally dies as a martyr of the revolution. One can interpret this as imagined commensality – a meal that links the two of them. That is how a subtle description of a meal that actually never happened can provide a whisper of romantic love to a novel in which revolutionary heroism is placed above all other human needs.

As members of the Junge Akademie, Caspar Battegay, Lena Henningsen and Kai Wiegandt were organising an interdisciplinary workshop on ‘Imaginary Foods: Eating in Contemporary Culture’. The workshop took place from 23rd to 24th September 2016 at the Free University Berlin.
‘In 2015 I travelled to Leshan Dafo in China and discovered these toads in a small old market. They are sold alive, which guarantees their freshness. In the restaurant, they are killed in front of the customer and immediately prepared in the kitchen.’
Enormous amounts of food go to waste every year. The extent of the problem is only slowly becoming apparent – but solutions are appearing on the horizon.

According to the Food and Agriculture Organization (FAO), consumers in developed countries waste 222 million tons of food every year. This is nearly equivalent to the entire food production of sub-Saharan Africa, which totals 230 million tons a year. Academic discussions on the topic distinguish between food loss and food waste. Food loss is defined as the loss of foodstuffs during production, processing, distribution, and sales. Food waste, on the other hand, is generated by restaurants and consumers. Food waste generates high opportunity costs, as even those foodstuffs that do not land on our plates require a big investment in terms of water, energy and land. In the USA alone, around 10 per cent of the energy budget is spent on food production, along with 50 per cent of land use and 80 per cent of freshwater. Forty per cent of these resources go to waste because no one consumes the food produced from them. Furthermore, food waste significantly exacerbates environmental problems. Without this waste, greenhouse gas emissions in the USA would be 13 per cent lower. In addition, 250,000 billion litres of water would be saved every year, enough to supply every household in New York City for 120 years. Also, 28 per cent of the land currently used to grow crops – more than a quarter of all acreage – would no longer be farmed, thus benefiting biodiversity. We have barely even begun to understand the extent of ecological and economic impacts of food waste.

The amount of waste would need to be expressed in monetary terms to serve as a truly reliable statement, but it is questionable whether monetising food waste impacts would contribute to a
solution and whether we would be willing enough to introduce countermeasures. It is not even clear if there is enough public awareness of food waste impacts. Nowadays, due to government regulations, it is still common practice for most stores to clear out all products that are past their expiration dates, despite the fact that in many cases these products are still safe for consumption. The stores fear potential health risks even when the products are still fresh and no risk exists.

Dealing with this issue requires specific regionally orientated case studies drawing on qualitative as well as quantitative methods. These case studies would provide the foundation for a concerted and uniform approach to reducing or even eliminating food waste in the long term. The EU has already released initial guidelines for such an approach. Furthermore, the so-called zero-waste initiatives show how we could live in the future without wasting any food. Countries such as South Korea are testing early measures. In Seoul, household garbage bins measure precisely down to the gram, and save data on how much rubbish an inhabitant has thrown into the bin. As the country has begun charging for rubbish removal based on weight, far fewer foodstuffs now land in the bins.

Jadwiga R. Ziolkowska is an agricultural economist and Assistant Professor at the University of Oklahoma. She has been a member of the Junge Akademie since 2012.
FOOD PRODUCTION IN AN ERA OF GLOBALISATION

Increasingly, our food is sourced from distant regions such as the Gran Chaco in South America. But growing it is putting natural ecosystems and their biodiversity in danger. A status report

TEXT + PHOTOS TOBIAS KÜMMERLE

Agroecology and organic food are booming and allotments are experiencing a renaissance. In an ideal world, we would only drink milk from happy cows, eat vegetables from our own garden, and buy potatoes and grains from our local small-scale farmer. But reality, for the most part, is very different. Global demand for food is high and will continue to grow drastically over the next decades. Simultaneously, the industrialisation of agriculture is advancing in many regions. Small-scale farmers
and family farmers are disappearing while an ever larger portion of our food comes from massive agricultural corporations with industrial production processes. And although the production of many types of food is increasing in the European Union, paradoxically, the amount of land used for the food we consume in the EU is decreasing, and Europe’s farmers are increasingly unable to make a living. In order to understand where our food comes from, we need to look beyond Europe.

Foodstuffs and raw agricultural materials that are processed in the European Union are increasingly being imported from abroad. In Germany alone, banana and coffee imports doubled between 1986 and 2013, while rapeseed imports quadrupled and palm oil imports increased sevenfold. Nowadays the demand for agricultural products is so high that a third of the land needed to produce them is located outside of the EU. About 8.7 million hectares of land outside the EU are under cultivation to grow fruits and vegetables for the German market alone—an area larger than North Rhine-Westphalia and Lower Saxony combined. This also means that food production is increasingly being shifted to regions where the production and environmental standards are lower than in Germany.

In the Gran Chaco, a region that stretches across parts of Argentina, Paraguay and Bolivia, the consequences of this globalised food production are becoming apparent. This dry forest area is three times the size of Germany. Though few people may ever have heard of it, today this region is one of the most important regions for expanding soybean cultivation and cattle farming. The Chaco was long forgotten, as it is a peripheral region that is difficult to access, sparsely settled, covered in thorny vegetation, and characterised by extremely hot summers and many months of drought. The small farmers and indigenous communities living in the region long practiced only subsistence farming and hunting.

This changed fundamentally at the turn of the century with the development of new, genetically modified soybean varieties that are better able to handle stress and are resistant to pesticides. As a result, large-scale cultivation became simpler and more

Areas covered in dry forest only a few years ago are now being taken over by pastures. The agri-business is increasingly targeting the Gran Chaco region, located in the border lands between Paraguay, Bolivia, and Argentina.
Three decades ago, the Gran Chaco was mainly covered with dry forests. Today natural ecosystems are increasingly being converted to agricultural fields and pastures. A piece of native forest the size of a football field is lost every minute. This satellite photo shows an area, 150 km by 100 km, in the Argentine part of the Gran Chaco. The lightly coloured rectangles are fields, mainly for soy and corn, or pastures for hundreds of thousands of cattle. The darker portions are sections in which dry forest still stands.
profitable. Furthermore, land was cheap and the majority of the area is in private hands. In contrast to the Amazon basin, for example, only a small section of the Chaco is protected from deforestation through the establishment of protected areas – one reason being that for many years the Chaco was not of any great interest to environmental protection organisations. Since the early 2000s, the spread of agricultural production in the area has led to deforestation on an unprecedented scale, with the consequences in some parts being even more dramatic than in the tropical forests of the Amazon or Southeast Asia.

Satellite image analyses show that since 1985, more than 20 per cent of the dry forest in the Chaco has been lost to create fields and pastures. Massive deforestation occurred particularly in the areas in northern Argentina and western Paraguay. The Chaco is thus among the fastest disappearing ecosystems in the world, and these changes are having a huge impact on the area’s unique flora and fauna. While jaguars still roamed the Chaco up until a few years ago, they have now disappeared from northern Argentina. The endangered Chaco peccaries and giant armadillos are sighted very rarely these days. They represent many species that are no longer able to find a home in the agriculturally transformed landscapes of the Chaco.

At the same time, the Chaco has become a globally significant source of carbon dioxide emissions, which result from the slash and burn methods used to destroy the forest. Between 2000 and 2013, more than 520 million tons of carbon were released into the atmosphere as a result of forest areas in the Chaco being turned into agricultural fields. That is more than Argentina, Bolivia, and Paraguay released together between 1990 and 2012 through burning oil, coal and gas. On top of that, the expansion of the agricultural industry has had a significant impact on the local population. For example, some suspect that the large-scale deployment of pesticides for soybean cultivation is leading to cancer as well as to deformities in new-borns. Oftentimes small farmers or indigenous people who lack land rights are forced to make way for agricultural expansion. Simultaneously, the Chaco is without a doubt significantly contributing to global food production. In 2013, more than 37 million cattle grazed on its pastures, and 38 million tons of soybeans were grown there. The majority of the soybeans are exported to the EU and used as feed for poultry, pig and cattle farms.

Which brings us back to our own plates: every sausage, pork knuckle, collar steak or chicken wing plays a role in the deforestation of regions like the Chaco. On average, Germans consume almost 90 kilograms of meat (chicken, pork, beef and lamb) per person per year, which is equivalent to almost 4.6 million tons of soybeans a year. Deforestation in the Chaco and other soybean cultivation areas is therefore also driven by our demand for cheap meat and sausages. It is also increasingly becoming clear that the environmental consequences and social costs would be too high if everyone lived like the average German consumer. Less meat and fewer sausages — which does not mean foregoing these products entirely — would have positive consequences above and beyond improving our personal health. Endangered ecosystems such as the Chaco would be better protected and their biodiversity maintained. Our consumption patterns influence ecosystems and societies around the globe. Whether we are eating at home or in the cafeteria — through the meals we select, we can make a meaningful contribution to a sustainable world on a daily basis.

Tobias Kümmerle is a geographer and researcher at Humboldt-Universität zu Berlin and joined the Junge Akademie in 2013. In 2015, he travelled to the Gran Chaco region as part of his research work.
SYMPHONIC SIZZLING

In operas and songs, food orgies are often more than just a dramaturgical ingredient. Our author is a composer and once incorporated four sausages into a piece of his work himself.

‘Sala illuminata in casa di Don Giovanni: una Mensa preparata per mangiara’: the dining hall in the house of Don Giovanni is thus the right place for the final feast of the famous daredevil who certainly never denied himself any appetites or joys in life. The fact that this very spot is where he is to experience his downfall just a few moments later attests to the dark humour of the seasoned creative team of Lorenzo da Ponte and Wolfgang Amadeus Mozart. Cocksure, Don Giovanni had invited the commander whom he had murdered in the first scene, and who later returned as a zombie, to dinner. In this final scene, the guest arrives and takes the evildoer with him into the otherworld. ‘Che inferno! Che terror! Ab!’, that is the last we hear of Don Giovanni. ‘Il foco cresce’ it says, and then he is gone. The music grows for a bit in a dark D-flat and then (in the Prague version) we are presented with a triumphal feast (via G-sharp to D-sharp, the party key), of all those previously betrayed by Don Giovanni. A moment like this can perhaps only be staged as a lavish feast full of boozing and guzzling, a vulgarity.

There are many other examples, particularly in opera or songs, in which wild, uncontrolled ‘gorging’ has greater significance beyond serving as a dramaturgical ingredient that demanded wine and song without further ado. Thus it is not only music that is the food of love, but food itself can, out of love for the theatre, be turned into music. In the music of the late twentieth and early twenty-first centuries, this can also be taken literally, such as when the act of eating itself becomes the centre of the musical event.

To name a paradigmatic example, Nicolaus A. Huber’s choral piece ‘Ach, das Erhabene’ (‘Oh, the Sublime’), which premiered in Cologne in 2000, contains a ‘gorging coda’ in which the musicians are meant to eat in a way that is not only clearly noticeable but even ‘unmannerly’ and ‘natural’. At first glance, there is not much of the ‘sublime’ here, quite the contrary: members of circles that consider themselves sublime will likely not be able to fully enjoy some parts of the text, such as that of Gottfried Benn, ‘The brain rots just like the arse!’

It is worth noting some other, somewhat less awkward, examples: Lucia Ronchetti’s wonderfully poetic and cheerful scoring of a cookbook in her a cappella piece ‘Antra a sal’ (2000), or the pieces and performances of drummer and composer Matthias Kaul, including ‘listen and taste’ (2009), a ‘culinary zenith’ that allows listeners to concentrate on sounds of roasting, hissing and sizzling thanks to a peculiarly analogue listening device: 100 grams of butter – an entire symphony!

My own pen has occasionally been at work on the topic of nutrition. In these projects, I was interested less in rendering the acoustic experience of the act of eating and more in the idea of food, strength, and daily life. Quite by chance I came across a YouTube clip of an old rehearsal with Carlos Kleiber, which suddenly made me sit up and take note: ‘Erstürmen, Erringen, nicht wahr? – Nichts fallen lassen, nicht Noten: Fleisch!’ (‘To storm, to achieve, isn’t that right? – Don’t drop anything, not notes: meat!’) it says in the rehearsal for Weber’s Freischütz overture. That quote has been a great influence on my work ever since. In the case of a piece for three zithers, Nichts fallen lassen/Fleisch
(Don't drop anything/Meat), which I wrote several years ago for the Greifer Trio, the motto is to be taken quite literally. As a friend of the obvious, when I use the word meat I really do mean meat.

Thus the piece, which was greatly inspired by the book *Die Wirklichkeit, mit Fleisch nachempfunden* (Modelling Reality with Meat) of Swiss cartoonist Ruedi Widmer, contains two movements: first, the ‘rather rapid litany of sausage’, in which I took a list of all of the types of sausage I found online, had the voice of the computer speak the list, then used the recording as a litany that constantly interrupts the musical stream of the trio. In the following second movement, dedicated to Richard Strauss, I processed 'Four Last Sausages'. And so, as is so often the case, the topic here is gluttony. The piece is about far too much meat and too many sausage products as well as one of the greatest dangers of civilization: BiFi. Here, the grumpy commander, ready to pull you into the underworld, appears less the ‘stony guest’, as Molière called him, but instead, in the form of horribly high cholesterol.

*From a piece by our author: TRACK 1: Bauernseufzer/Berner Würstel/Beutelwurst/Bierschinken/Bierwurst
Audio tape: *Overtone pulse on the string indicated, feel free to ‘miss’ power- and colourfully!,
**Lightly in overdrive*

Composer Gordon Kampe has been a member of the Junge Akademie since 2012. His composition *Nichts fallen lassen/Fleisch* (Don't drop anything/Meat) was performed by the Greifer Trio in Vienna in 2016, among other performances, and is available to watch on YouTube: youtube.com/watch?v=qG9A-Dn9y4Y
THE WORLD ON YOUR PLATE

Our kitchens are centres of globalisation. But what does it mean when we cook with ingredients from all over the world?

TEXT  DIRK LIESEMER | PHOTOS  JENS KIRSTEIN

Spaghetti in a cream sauce sprinkled with herbs: where exactly do these ingredients come from and where do the leftovers disappear to?
Miriam Akkermann seems like the ideal companion for this June evening. It is certainly true, she herself notes, that food and unusual meals are a kind of hobby for her. For years, she has been travelling through East and Southeast Asia and taking photos of, shall we say, odd dishes, such as fried seahorses.

Tonight we are invited to the “Anthropocene Kitchen”, a project of the Bild Wissen Gestaltung Excellence Cluster at Humboldt-Universität zu Berlin. We are not quite sure what to expect, but one image from the project’s website sticks in our minds: a man caught in the moment of putting a roasted grasshopper in his mouth.

Some cooking schools promote insects as a meat replacement. The creatures are rich in protein and cause less carbon dioxide to be released than cattle or pigs. Farming grasshoppers does not require cutting down forests or establishing massive soy plantations, as is currently happening in South America’s Gran Chaco region.

We meet in front of the Humboldt-Universität building near the Hackesche Höfe. On the way to the kitchen, we run into Karl W. Grosse, one of the project team members, who immediately reassures us, telling us that the Anthropocene Kitchen is about much more than just insects. Grosse is an architect and designer and sees the kitchen as the nerve centre of global supply and disposal networks. Put simply: ingredients from all over the world arrive in our kitchens, and simultaneously plastic rubbish and other garbage go out of it. ‘But who is constantly aware of the fact that their gas comes from Siberia and their garlic possibly from China?’ Grosse asks. In his work, he investigates the place of origin of foodstuffs, water and gas; the paths they take to get all the way to the kitchen; how much disappears along the way; and where the leftovers go. In order to make these paths and the corresponding consumption more visible, he is turning one of his ideas into a concrete reality. But more on that in a moment, because just now, Jens Kirstein enters the kitchen.

Kirstein has just come from the supermarket and now places five paper bags on the dining table. They are still glued shut at the top, but contain complete meals. ‘They’re available to buy just like this,’ he notes. Each bag costs ten euro and contains a meal for two people that can be prepared in just twenty minutes, according to the instructions on the bags. The bags contain spelt spaghetti in a creamy pepper sauce with watercress, spinach, and peanuts. For those who think this is a new trend: this business model has already become so successful that one company has recently gone public. The paper bags are also marked with a ‘Dirty Meter,’ by which I mean a scale for the level of pollution that this type of consumption causes. Whether the scale refers to the amount of rubbish or the CO₂ footprint, remains a mystery.

Jens Kirstein, who is a geologist, sees these meals in a bag as a symbol of our times, the Anthropocene. The word refers to the fact that humans are no longer changing only the surface of the planet, but also imprinting their tracks permanently into the earth’s geology, such as through the large-scale use of phosphorous in the agricultural industry. These changes are so significant, according to Kirstein, that it is necessary to give this geological era a new name. The term “Anthropocene Kitchen” is meant to highlight how profoundly we are changing the planet through our eating habits. In this framework, the meals in a bag symbolise modern agricultural practices.
Our meal only takes a few minutes to prepare. While the pasta boils, we fry onion slices in a pan, then toss the pasta with cream, then scatter cress, pepper and peanuts over the dish. ‘This type of cooking and eating is basically the perfect lifestyle for commuters,’ Miriam Akkermann notes. The act of cooking in this case is barely more than a fleeting illusion.

We only have a rough estimate of how much water we used for cooking. Ten litres maybe? ‘People who haul their water from a distant well can obviously tell you exactly how much they use to cook a meal,’ Grosse says. The modern kitchen makes these kinds of measurements far more complicated. For water consumption alone, there are three points of intersection: the faucet in the kitchen; the water metre in the cellar; and the annual invoice in your letterbox.

In order to determine the amount of water usage on the spot, we would need to be able to get an overview of all three points of intersection in one go. Grosse aims to redesign these points of intersection and is developing ‘memory tools’: these are intended to help people obtain information about their water consumption right there and then – in the kitchen, while cooking. At the same time, this information is meant to help us regulate and economise our consumption.

Miriam Akkermann and I are still keen to try insects for dessert. The biologist and political scientist Marc Schleunitz retrieves a bag of frozen male bees from a freezer compartment. The bees are leftovers from the last event. He throws a handful into a pan and carefully heats them up, turning them from time to time until they are golden-brown all over. Meanwhile, he tells us that
Musicologist Miriam Akkermann joined the Junge Akademie in 2015. Dirk Liesemer is a freelance journalist.

The Cluster recently served proper Bienenstich (“bee sting cake”) at a public event. Some guests gobbled the cake up so greedily that there was no time to warn them that the slices were covered not in almonds, but with bee larvae. Some guests had not even noticed. Now each of us is given a bee to taste. While I am reminded of popcorn, for Miriam Akkermann the snack calls up the taste of puffed rice. The fried bees would probably be even tastier with the addition of some spices. Maybe then future generations will come to see their appeal.

Tip for further reading:
Reinhold Leinfelder, Alexandra Hamann, Jens Kristein, Marc Schleunitz (eds.):

Written in comic strip format, this book takes a look at the development of eating practices and resource flows in Germany, Uganda, Brazil, and seven more countries.
A man is standing in a field holding onions: like a place out of time, the Schepershof in the Windrath Valley lies between the southern Ruhr Valley and the Bergische Land. The environmentally friendly farm is the antithesis of industrial agriculture and throwaway culture. In the Windrath Valley, home to another five organic farms, work has adapted the rhythm of nature. Photographer Eva Czaya spent several months at the Schepershof during the summer of 2013. After studying photography at the Folkwang University of the Arts, she now lives and works as an artist in Essen and Berlin.

Using words to conjure the aroma and taste of food and to describe a meal to the reader that chefs have taken great pains to produce, is a favourite test of strength for authors. Famous examples include Thomas Mann, James Joyce and David Foster Wallace. Much like chefs, authors mix ingredients, experiment with dosing, test the boundaries of good taste and disgust. One thing is certain: their imaginary meals will stir their readers’ appetites.
The Preferences of Mr. Bloom

Mr Leopold Bloom ate with relish the inner organs of beasts and fowls. He liked thick giblet soup, nutty gizzards, a stuffed roast heart, liverslices fried with crustcrumbs, fried hencods’ roes. Most of all he liked grilled mutton kidneys which gave to his palate a fine tang of faintly scented urine.

*James Joyce* Ulysses (1922)

Das Rohe und das Gekochte

The Raw and the Cooked

Drei Männer gehen zum Zelten in den Wald. Einer der drei Männer übernimmt das Kochen, doch die drei Männer vereinbaren, dass derjenige, der sich als Erster über das Essen beschwert, automatisch der nächste Koch wird. [...] Der Koch kocht und kocht, und die beiden anderen Camper lächeln und sagen, das Essen sei sehr gut, und lassen sich also weiter bekochen. Im Lauf der Zeit hat der Koch allerdings immer weniger Lust zum Kochen und wünscht sich, dass sich einer der beiden anderen beschwert und ihm dadurch den Küchendienst abnimmt, aber es gibt keine Beschwerden. Also fängt der Koch an, das Essen absichtlich zu zerkochen oder anbrennen zu lassen oder es fast noch roh auf den Campingtisch zu bringen. Aber die beiden anderen Camper lassen sich nichts anmerken. Dann gibt der Koch Seife in den Kaffee, oder er bestreut, was er kocht, mit Dreck. Ohne Erfolg, die beiden anderen wollen sich immer noch nicht beschweren. [...] Schließlich wird der Koch wütend, er hat einfach die Nase voll vom ewigen Kochen und geht deshalb in den tiefen Wald, wo er einen Haufen Mäuseköttel findet. Den nimmt er mit und brät die Mäuseköttel und setzt sie den beiden anderen vor, zusammen mit dem Seifenlaugen-Kaffee. Die beiden anderen hauen rein, und der Koch grinst in freudiger Erwartung. Und tatsächlich, die beiden gucken sich an und ziehen ein Gesicht. Endlich legt einer von ihnen die Gabel hin und sagt zu dem Koch: „Hey, Joe, ich will dir nicht zu nahe treten, aber das hier schmeckt wie Mäuseköttel. Trotzdem: Kompliment!“

*David Foster Wallace*, Der Besen im System (1987)  
(Übersetzung Marcus Ingendaay, Kiepenheuer & Witsch 2004)

Der österreichische Spartaner

The Austrian Spartan


*Joseph Roth*, Radetzkymarsch (1930)  
(Projekt Gutenberg)
Christmas time with Buddenbrooks

The turkey, stuffed with chestnuts, raisins, and apples, was praised by all. Comparisons were made with birds of years past, and it was concluded that this was the largest in a long time. There were roast potatoes, plus two kinds of vegetables and two kinds of stewed fruit, the bowls heaped so full that each looked like a hearty filling main course, rather than a side dish. They drank vintage red wine from the house of Möllendorpf.

Little Johann sat between his parents and managed to force down a piece of white meat and some dressing. He certainly could not eat as much as Aunt Thilda, and he felt tired and a little queasy. But all the same, he was proud that he was allowed to dine with the adults, proud that one of those tasty buns strewn with poppyseed had been placed on his napkin, too, and that there were three wine glasses set at his place, whereas normally he drank from the little gold beaker that Uncle Kröger had given him at his christening.

But then, when Uncle Justus began pouring some oily, yellow Greek wine in the smallest glasses and the iced meringues appeared – red, white, and brown – his appetite returned. He ate a red one, although it hurt his teeth something awful, and then half of a white, and had to sample at least a little of the brown one, filled with chocolate ice cream. He nibbled on a little waffle, too, and sipped at the sweet wine while he listened to Uncle Christian, who was talking now.

Thomas Mann, The Buddenbrooks – Decline of a family (1909) (Translated from the German by John E. Woods)

Ravenous Hunger

‘What shall we drink?’ Barlach asked. ‘Ligerzer?’

‘Ligerzer’s fine with me,’ Tschanz replied as if dreaming. The maid came and filled their glasses. Barlach started to eat, helped himself to some bread, devoured the salmon, the sardines, the flesh of the red lobsters, the chicken, the salads, the mayonnaise, and the cold roast, clapped his hands, and asked for a second serving. Tschanz, who was still picking at his potato salad, looked petrified. Barlach called for a third glass of white wine.

‘Let’s have the pâtés and the red Neuenberger,’ he called out. The plates were changed. Barlach requested three pâtés, filled with goose liver, pork, and truffles.

‘But you’re sick, Inspector,’ Tschanz finally said, hesitantly. ‘Not today, Tschanz, not today. This is a day for celebration. I’ve finally nailed Schmied’s killer!’

He drained his second glass of red wine and started on his third pâté, eating without pause, stuffing himself with the world’s good food, crushing each mouthful between his jaws like a demon attempting to still an unappeasable hunger. His body cast a shadow on the wall, twice his size, and the powerful movements of his arms and lowered head resembled the triumphal dance of an African chieftain. Apalled, Tschanz watched the terminally sick man’s ghastly performance. He sat without moving, and was no longer eating or so much as touching his food. Nor did he once raise his glass to his lips. Barlach ordered veal cutlets, rice, French fries, green salad, and champagne. Tschanz was trembling.

Friedrich Dürrenmatt, The Judge and his Hangman (1950/51) (Translated by Joel Agee, The University of Chicago Press)

Madame Bovary’s Wedding Cake

A confectioner of Yvetot had been intrusted with the tarts and sweets. As he had only just set up on the place, he had taken a lot of trouble, and at dessert he himself brought in a set dish that evoked loud cries of wonderment. To begin with, at its base there was a square of blue cardboard, representing a temple with porticoes, colonnades, and stucco statuettes all round, and in the niches constellations of gilt paper stars; then on the second stage was a dungeon of Savoy cake, surrounded by many fortifications in candied angelica, almonds, raisins, and quarters of oranges; and finally, on the upper platform a green field with rocks set in lakes of jam, nutshell boats, and a small Cupid balancing himself in a chocolate swing whose two uprights ended in real roses for balls at the top.

Gustave Flaubert, Madame Bovary (1856) (Translated from the French by Eleanor Marx-Aveling, Project Gutenberg)
Academic excellence requires sharp minds and long-term opportunities. German universities are unable to invest adequately in both due to the precarious funding situation. It has become clear that external funding is not a solution to this problem, as current funding frameworks are contingent upon specific projects and have led to the creation of many positions with temporary contracts. What the German academic system lacks is individualised support that is capable of providing long-term opportunities for young academics.

In response to this situation, members of the Junge Akademie’s Research Group ‘Science Policy’ recently presented a proposal for a new funding framework: the Bundesprofessur, a federal professorship. It could fill an important gap in German academic funding, with long-term federal funds committed to providing young academics with a tenured position equivalent to a full professorship, enabling them to conduct independent research and teach at a university of their choice. By providing a permanent contract with free choice of location, this position would foster both career prospects and flexibility, thereby offering a better way for academics to combine family and academic work. The proposed Bundesprofessur would also lead to an increase in the total number of professorships within the German academic system, thereby contributing to a reduction in the current imbalance between a large group of dependent, untenured academic staff and a comparatively small group of appointed professors. Furthermore, it could also provide the impulse for the transition from a personnel structure based on professorial chairs to one based on departments with many equally independent academics, as the Junge Akademie has called for in a previous paper.

In contrast to other funding frameworks that generally focus exclusively on research achievements, the Bundesprofessur would support excellence in research as well as excellence in teaching. It could also make important contributions to smaller institutions and faculties that are often neglected during large-scale funding projects (such as the Excellence Strategy). While smaller universities rarely manage to obtain excellence clusters due to a lack of academic staff, they could become more attractive for Bundesprofessors through strategic planning.

In short: Our concept for a Bundesprofessur is a new, unconventional element in the German academic funding landscape that could contribute to solving numerous problems within this area. It could spark new research dynamics, provide successful scholars with career opportunities, and reduce disadvantages that currently exist within the system.

All authors are members of the Junge Akademie.

Additional Information

Link to the paper: tinyurl.com/jctmoct
REFUGEES WELCOME?

A conference organised by the Junge Akademie in May 2016 explored how German institutes of higher learning could open their doors to refugees

TEXT JULIA WINTERBOER

Over one million people fled to Germany in 2015. In the media, there was much talk of Flüchtlingskrise (refugee crisis) and Flüchtlingswelle (waves of refugees), but also of a summer of solidarity and of new bearers of hope. The refugees represent a great challenge for the country, but are simultaneously unleashing a great potential for more co-operation and innovation that are overdue, particularly at the institutes of higher education. Hopefully, this will lead to more internationalisation and equal opportunities in education. Diverse initiatives and programs have been put in place for refugees at universities throughout the country. In mid-May 2016, the Junge Akademie organised a conference on ‘Refugees Welcome? Refugees at German Institutes of Higher Learning’ in Berlin. The event was co-ordinated by members Silja Klepp and Kristina Musholt as well as alumna Magda Nowicka, and provided space for discussion outside of everyday academic life.

Usually, discussion tends to happen ABOUT refugees instead of WITH refugees, so the Junge Akademie provided a number of travel stipends in the run-up to the event in order to enable refugees to attend the conference. However, only a small number of refugees participated, which was partially due to their politically and legally insecure situation. The right to reside in particular is a major prerequisite for integration. As a result, the federal government has drafted a new integration law, but one that, as ethnologist Manuela Bojadžijev noted in her speech, is

Unity on the podium: Education is an undisputed human right.
problematic from the point of view of the universities due to the residency requirements it contains. Being legally tied to one location will make it difficult or even impossible for many refugees to attend university. As a result, many refugees will be denied the opportunity to participate in integration measures offered by universities, such as language courses.

The law aims to make it easier for refugees to find employment, but contains rather controversial measures intended to support this goal. Career opportunities that require tertiary degrees are excluded from this framework. Institutes of higher education should pay more attention to the possible advantages that accompany immigration, and regard the crisis as an opportunity. This could result in greater internationalisation at universities, and represent a chance to engage with the increasing diversity of the world.

With this in mind, the University of Bremen established the “IN-Touch” program during the summer semester 2014, as reported by Turkish studies and educational sciences scholar Yasemin Karakoğlu. The program enables refugees with academic backgrounds to access the university’s resources. They have the option of attending regular classes as guests and to use the library in order to keep pace with developments in their fields. In the first year alone, the program received 76 applications. As this is not a regular course of study, no matriculation is required. The university does not offer German language courses at this time. The European Commission has already praised the university as a role model.

The legal conditions have also undergone changes over the last year. In line with the North Rhine-Westphalian role model, Paragraph 33 of the Bremen Higher Education Act now states, ‘Access to higher education is available to those who qualified for university entrance abroad and have passed the entrance exam at an institute of higher learner in Bremen.’ On top of that, the preparatory program “Higher Education Refugees Entrance” provides information in multiple languages on academic and linguistic preparation and the application process for institutes of higher learning in Bremen. The goal of this initiative is to enable refugees to access regular university offerings step by step. The Bremen campus also provides emergency shelters for refugees that are supported by the university administration and student initiatives. The shelters include free internet and a round table.

Under an open sky, participants discuss how structures and hierarchies can be set in motion.
Hannes Schamman and Christin Younso, migration researchers from Hildesheim, have conducted an empirical study on how German institutes of higher learning can open their doors to refugees (see our further reading tip below). As part of the study, they analysed the profiles and offers of nine German institutes of higher learning and determine the factors necessary for engagement. They recommend that universities not only enable refugees to attend courses as guests, but also provide education counselling, and that German language learning resources be guaranteed.

The conference included six workshops open to participants from academia, administration and NGOs as well as students and refugees. Topics included questions about how to enable access to education as well as student initiatives and life outside the university. A panel discussion among high-profile guests included, among others, SPD politician Swen Schulz, member of the parliamentary committee on Education, Research, and Technical Impact Assessment. The participants emphasised that education is a human right. As the integration of refugees presents a new agenda for the institutes of higher learning, this first experimental phase will need to be followed by a second phase. A number of participants spoke in favour of harnessing the energy of the experimental phase and using it to set existing structures and their corresponding hierarchies in motion.

The statement that the refugees represent ‘an integration machine of the local population’ was met with great applause. It was noted that many people with migrant backgrounds now donate their time to volunteering. One participant who had arrived as a refugee pointed out that the talk of a refugee crisis was beside the point, as the refugees were not creating the crisis, but rather making visible the crisis in which the society and the European Union already found themselves.

It would be a welcome development for more refugees to participate in these kinds of events in the future and to take part in the discussions. Universities should provide educational offerings in multiple languages and establish education counselling services. Scholars can contribute by publishing their research findings on the topics of integration and migration in civil society.

**Further reading tip**

Hannes Schamman and Christin Younso: *Studium nach der Flucht? Angebote deutscher Hochschulen für Studieninteressiert mit Fluchterfahrung* (Higher Education after Flight? How German Institutes of Higher Learning are Supporting Potential Students with Refugee Background)

The complete findings are available online under: www.hrk.de/fileadmin/redaktion/ Studium_Studium-nach-der-Flucht.pdf

**For more information,** please contact Silja Klepp (info@siljaklepp.de), Kristina Musholt (kristina.musholt@uni-leipzig.de) or Magdalena Nowicka (magdalena.nowicka@hu-berlin.de).
INTRODUCING THE YOUNGEST OF THE YOUNG

Looking Abroad: The Young Academy Of Norway embarks on international collaborations

TEXT HERDIS HØLLELAND

Following the establishment of young academies in our neighbouring countries, the Norwegian Academy of Science and Letters took the initiative to establish a young academy in Norway. The project finally commenced in late 2014 with the appointment of a project manager who, together with a working group of younger researchers from the universities in Bergen, Oslo, Tromsø, and Trondheim, prepared the statutes from which the first call for membership was made.

As many of the other young academies we welcome researchers from all disciplines interested in working interdisciplinarily and dedicating time to working with broader issues such as policy development and innovative research dissemination. However, in contrast to most young academies we have an upper age limit for membership – 38 years at the time of application – and members sit for a period of four years. Furthermore, we strive to have members from all phases of their career, from doctoral students to professors, working at different types of research institutions from universities to private institutes. Members are chosen after an application process involving an academic review process followed by interviews. The first call for membership was issued in the spring of 2015, nearly 160 young researchers applied, 20 were offered membership and on 29 October 2015 they founded Akademiet for yngre forskere (the Young Academy of Norway). Once complete the academy will have 40 members.

Making a mark – getting known in Norway

In the months that have passed, we have worked hard to make ourselves known in Norway and have had the opportunity to
advise the Norwegian Research Council on our views on research career structures, hold the final appeal at the Labour Party’s education conference, respond to hearings on the humanities and higher education and not least taken the initiative to set the issue of research mobility on the agenda through our co-operation with the Norwegian Association of Researchers (Forskerforbundet).

In addition we run a blog at forskning.no, the biggest online newspaper dedicated to research in Norway, and have launched a series of science cafés where researchers meet café guests for informal chats about a designated research topic. In September we look forward to joining the rest of Europe hosting “Researchers’ night at the academy” where high school pupils and undergraduate students get a chance to meet and be inspired by young researchers, test their research skills and take part in scientific debates. However, being a latecomer to the young academy movement we have also had the pleasure of learning from the more established ones.

International from the start
Our international engagements started in our very first month of existence when we attended the meeting of the European Network in Brussels and the second World Wide Meeting of Young Academies in Stockholm. Both these led to further collaborations: One of the projects we became part of is the Junge Akademie’s “Be a better being”. The topic of the project very much resonated with streams of public debate in Norway and it thus seemed a timely project to take part in. Thus we have developed our own little branch of the project where we run a series of interviews with central authors and researchers in Norway on the topics happiness, self-realisation and depression on our blog. At present some of the members are also busy judging the film competition – some of which we hope to screen some of the films from the international competition at Researchers’ night. Finally, in late October we join forces with the student union (Studentersamfunnet) in Bergen to host a public meeting on our search for happiness and joy.

Another one of the projects which materialised following the international meetings last year was the Dutch initiative for statements on Open Access and Open Data – which in the end was signed by nearly all the young academies in Europe and presented at the Open Science Conference in April. Thus, we are happy to report that both statements have been warmly welcomed and widely distributed in Norway and given us a chance to become an active voice on Open Access at home. So we would like to take the opportunity to thank you all for welcoming us into the international networks and we look forward to new collaborations in the future!

Herdís Hølleland is project manager of the „Akademiet for yngre forskere“.
Information and contact: akademietforyngreforskere.no
PLÄTZE. DÄCHER. LEUTE. WEGE.
(DIE STADT ALS UTOPISCHE BÜHNE)

(The City as Utopian Stage))

Using the city of Bielefeld as its location, the experimental musical theatre piece ‘Plätze. Dächer. Leute. Wege.’ (‘Places. Roofs. People. Paths.’) explores how utopias can be realised in the urban space. A motley crew from the fields of art and science came together to explore the question: how do we want to live? Their aim was not so much to find a final answer but rather to experience the process itself, which was later presented in the musical theatre show. The volume contains essays on musical theatre, the city, and interventions in the public space. Documentation of the discussions and photographs from the project provide insight into the team’s process.

DIE BUNDESPROFESSUR: EINE PERSONENBEZOGENE, LANGFRISTIGE FÖRDERUNG IM DEUTSCHEN WISSENSCHAFTSSYSTEM
(The Federal Professorship: Individuated, Long-Term Financial Support in the German Academic System)

Excellent research requires smart minds and long-term opportunities. However, the German academic system does not provide individualised, long-term financial support for scholars. Members of the Junge Akademie seek to counter this lack with a contribution to the public debate. They propose the introduction of a federal professorship that aims to enable young scholars to conduct independent research and teach at a university of their choice within the framework of permanent employment contracts, with funding from federal budgets.
How is it to combine academic work and family in Germany? Which problems arise in this context, and how can they be solved? What changes could be made – in the interest of a highly productive, family friendly academic system – to improve the situation? The Junge Akademie invited scholars to share and discuss their experiences, opinions and proposals on the interactive dialogue platform “Wissenschaft und Familie” (Academia and Family).

Editors
Veronika Lipphardt, Karoline Seifert with the support of Gisela Rühl and Emanuel V. Towfigh

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Read the Posts
http://blog.diejungeakademie.de/

How easy is it to combine academic work and family in Germany? Which problems arise in this context, and how can they be solved? What changes could be made – in the interest of a highly productive, family friendly academic system – to improve the situation? The Junge Akademie invited scholars to share and discuss their experiences, opinions and proposals on the interactive dialogue platform “Wissenschaft und Familie” (Academia and Family).

Editors
Veronika Lipphardt, Karoline Seifert with the support of Gisela Rühl and Emanuel V. Towfigh

Publisher
Die Junge Akademie
Berlin, 2015

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NEULAND IN DER WISSENSCHAFT 2017
FORSCHUNGSFRAGEN JUNGER WISSENSCHAFTLERinnen UND WISSENSCHAFTLER
(CALENDAR: NEW TERRITORY IN ACADEMIA 2017
RESEARCH QUESTIONS OF YOUNG SCHOLARS)

Scholars enter new territory every day. They search for solutions for the global water problem, examine long-lost texts from the underground from the Chinese Cultural Revolution or explore how quantum computers could revolutionise our society.

Our authors stem from a wide variety of disciplines including musicology, microbiology and astrophysics. They talk about their work in terra incognita and take readers away into practically unknown research areas.

Editors
Angelika Riemer, Sibylle Baumbach, Florian Meinel, Evelyn Runge

Publisher
Jan Thorbecke
Ostfildern, 2016
AWARDS, HONOURS AND FELLOWSHIPS

SVEN DIEDERICHS | FEBS ANNIVERSARY PRIZE 2016
In September 2016, biochemist Sven Diederichs, professor at the University Medical Center Freiburg and department head at the German Cancer Research Center (DKFZ) in Heidelberg, was awarded the “FEBS Anniversary Prize 2016” by the Federation of European Biochemical Societies. Diederichs conducts research on the molecular foundation of cancer, with a particular focus on the role of long non-protein-coding RNA. This newly discovered type of gene is not transformed into protein, but takes on an important function within the cell by serving as a gene copy.

HEINZ MAIER-LEIBNITZ-PRIZE 2016
Every year, the German Research Foundation (DFG) and the Federal Ministry for Education and Research select ten young scholars to receive the Heinz Maier-Leibnitz-Prize. This year, we have not one, but two winners within the ranks of the Junge Akademie.

TOBIAS ERB
Microbiologist Tobias Erb received the Heinz Maier-Leibnitz-Prize in May 2016 for his research on new microbial CO2 fixation methods that he seeks to understand and then optimise with the help of synthetic biology. Erb combines chemical and biological methods and uses the findings from his basic research for practical applications. The prize is endowed with 20,000 euro.

CHRISTOPH LUNDGREEN
Historian Christoph Lundgreen was awarded the Heinz Maier-Leibnitz-Prize for his work within the field of legal history. He drew on political scientific as well as sociological theories for his dissertation on normative conflicts within the Roman Republic.
BERNHARD HERBORDT + MELANIE MOHREN | “DUAL PASSPORT SUPPORT” OF THE FEDERAL CULTURAL FOUNDATION
With its “Dual Passport” fund, the Federal Cultural Foundation is supporting a project of the artist duo Bernhard Herbordt and Melanie Mohren. The artists will work together with the Badisches Staatstheater Karlsruhe to stage their piece ‘Das Repertoire’ (’The Repertoire’), an interdisciplinary institutional critique. The “Dual Passport” fund supports established dance and theatre companies as well as independent groups.

GORDON KAMPE | COMPOSERS’ PRIZE OF THE ERNST VON SIEMENS MUSIC FOUNDATION 2016
Composer and musicologist Gordon Kampe has been awarded this year’s Composers’ Prize of the Ernst von Siemens Music Foundation. The prize is endowed with 35,000 euro. Within the framework of the prize, Kampe will also be honoured with the production of a CD of his work, featuring several of his more recent choir ensemble and orchestral works.

GORDON KAMPE | ROME PRIZE 2017/18
Minister of Culture Monika Grütters has awarded Gordon Kampe the Rome Prize 2017/2018. The composer will spend ten months at the Villa Massimo, and will use the fellowship to work on musical theatre projects.

HENRIKE MOLL | TEMPLETON FELLOWSHIP AT THE NOTRE DAME INSTITUTE FOR ADVANCED STUDY, INDIANA
Psychologist Henrike Moll has been awarded the Templeton Fellowship at the Notre Dame Institute for Advanced Study, endowed with 85,000 US dollars. In 2015/16, she used empirical as well as philosophical approaches to research the ways in which human and animal styles of thinking differ from each other. Moll investigated whether the difference is the result not of specific characteristics such as language or an ability to co-operate, but rather of the different ways of life of humans and animals.
NEW MEMBERS

JESSICA BURGNER-KAHRS
Until now, when we thought of robots, we imagined them to be like R2-D2 in the Star Wars saga: large – clunky – metallic – automatic. This computer scientist is out to show us that there is another way. Burgner-Kahrs develops small, soft, cuddly robots that can be controlled remotely and that have the potential to make significant contributions to fields such as neurosurgery. She describes these robots as being like an elephant trunk, just a bit smaller. Other than that she seems to be a happy person, because she notes that if she had the chance to do it all over again, she would do it exactly the same way. When she is not in the lab, she is out enjoying a walk through the woods or taking in an indie-rock concert.

ANKOVIET HASAN
Hasan is fascinated by schizophrenia. His goal is to understand the mechanisms of this illness and to ensure that all patients are treated equally well, no matter where they happen to be. His passion for running has nothing to do with running away from challenging projects. And we can hope that he will bring his culinary talent to our next workshop on Imaginary Food.

JAN HENNINGS
Ever heard of Peter Tolstoy? He was the first Russian ambassador in Istanbul. Our new member investigates the role that Tolstoy played in the relationship between Russia and the Ottoman Empire. Hennings has also taken a geographical approach to his research, having spent time in Cambridge, Oxford, Paris, Istanbul and Budapest. And if he had not become a historian? Then he would have joined our ranks as a theologian.

BETTINA KELLER
This chemist discovered that the folded structure of the receptor langerin is not just a scaffold for the carbohydrate bonding site, but also regulates the Ca2+ affinity. Got that? It is simple: molecules are constantly in motion, and their movement is closely related to their function. Incorrect movements can cause illness. In order to research this link, Keller develops theoretical models and computer simulations. While others are busy replicating her experiments, Keller can be found on the football pitch and the climbing gyms of the city.
XIAOXIANG ZHU
Some of the satellites circling the earth provide data on the ocean’s surface, while others track air movements. Some measure the elevations on earth, while others monitor the weather. This aerospace technologist enables all these satellites to talk to each other. She is developing a type of common language that allows satellites to communicate more and better geo-data. She likes to have a great view even outside of her research work, and can often be found on the ski slopes or travelling. Even if she had to change fields, she would not stray far from her current research interest, as her alternative career choice would be to work as a photographer for National Geographic Magazine.

SIMON LENTNER
What is it like to conduct basic research on pure algebra? The members of the audience with an affinity for this field will know what to do with terms like Hopf and Nichols algebra, which signal that this research deals with the investigation of new symmetry structures. Whenever Lentner spends time away from these fascinating areas, he can be found out in nature and the mountains. He even has musical talent – and we look forward to collaborating with him!

CHRISTOPH LUNDGREEN
Can different norms co-exist? Our new legal historian demonstrates how that worked in the Roman Republic, and also shows that this kind of flexibility leads to stability. He is currently conducting research in Rome, although after completing his dissertation in Dresden and Paris, he could probably make conversation with us in French. Perhaps he also found the inspiration for his hobby, beer brewing, in ancient texts? Or is it a symptom of homesickness for Germany?

JONAS PETERS
We are used to thinking in statistical terms. Where there are many storks, there is a high birth-rate. So you just have to know how large the stork population is. But what if this value were to change? Common sense says: the only way to find out is to try it. This mathematician says: it is possible to calculate it. He develops statistical processes to explain causality without the need for conducting experiments. That does not mean to say he has anything against doing things in practice, quite the contrary: as a musician, he plays a cello of his own making. Whether the same is true of the racing bike he once used to cycle around the Baltic Sea remains a mystery.

FABIAN SCHMIDT
Dark matter and dark energy exert a pull on him – and they are pulling our universe apart at an increasing pace. With the help of galaxy cartography, this cosmologist explores dark energy, fluctuations in the early universe, and the resulting creation of stars and galaxies. No wonder that he also felt pulled towards philosophical questions! No doubt the opportunity to hold on tightly to tangible material, as Schmidt does while pursuing his climbing hobby, is a welcome polar opposite from his work!
SIBYLLE BAUMBACH
She is fascinating – as the founder and speaker of the RG ‘Fascination’, as the author of the book Literature and Fascination, as the initiator of the ‘Fascinating Academia’ competition, as a scholar and a human being. It is fascinating how much energy, time and passion for debate this English literature and culture scholar, recently appointed to the University of Innsbruck, has invested in the Junge Akademie: as the speaker of several RGs, initiator of and driver behind numerous projects, and constructively critical thinker in plenary sessions and discussions of the RG ‘Science Policy’. Equally fascinating: the hard work she put in as speaker of the steering committee. She is also the first to point out how much freedom the Junge Akademie affords its members.

TOBIAS BOLLENBACH
Working together with members and alumni of other Young Academies in Europe, Tobias Bollenbach organised the 2014 conference ‘Stochastic Biology’. As a member of the Junge Akademie, he was involved in the RG ‘Quantum’, which the humanities scholars rumoured was a club created to allow physicists and a smattering of chemists and biologists to keep to themselves. Contrary to this humanities gossip, Tobias Bollenbach has noted that what he enjoyed about his time in the Junge Akademie is that it enabled him to engage in interdisciplinary exchanges with representatives of other fields and discussion cultures, including the humanities scholars.

KATHARINA DOMSCHKE
Broad, colourful, enthusiastic: for Katharina Domschke, these three words sum up the essence of the Junge Akademie. In her contribution to the Calendar of Ambivalences, published in 2014, Domschke explored the question whether humans are the sum of their genes. Her answer fitted perfectly with the calendar’s theme: she concluded that the question cannot be answered with a simple yes or no. The same holds true for ethical questions on whether genetic research can provide diagnostically conclusive answers within the field of psychiatry, and whether such research should be permitted to begin with. As a clinical psychologist and psychiatrist focusing on genetics in her work, Domschke contributed her expertise to the RG ‘Ethics in Practice’, among others.

BERNHARD HERBORDT UND MELANIE MOHREN
This artistic duo enriched life within the Junge Akademie through their creative projects and engaged in dialogue with the world of academia. The main topic of discussion revolved around the question of what exactly is an institution? What does it do with the people that interact within it? Which mechanisms of inclusion and exclusion determine the rules within the institution? Through an interactive theatre project, the creative partners sought to achieve a deconstruction of the institution, accompanied by lectures and a book on the institution in question.

STEFANIE HISS
Will she have more time for other things in the future? One thing Stefanie Hiss knows for sure is that she will remain active within the Junge Akademie in her role as alumna, for example by getting involved with new projects organised by the RG ‘Sustainability’ or the RG ‘Visualisation’. From her perspective as a sociologist, Hiss benefited from the contact to members of completely different disciplines, whom she would normally never have met during her everyday work at the university. After all, the Junge Akademie is a unique biotope in which the crazy species of young scholars flourishes among all of its members’ idiosyncrasies and unusual ideas and projects.
HENRIKE MOLL
Psychologist Henrike Moll conducts research in California on how children learn and the role played by visual and auditory information during this process. She looks at how children interact with other people, whether they are already capable of evaluating or even regretting their own actions and decisions. One thing the adult Henrike Moll certainly does not regret is her membership in the Junge Akademie. She well remembers the sense of adventure she felt when she was accepted into the academy. Outside of her research work, she enjoys playing POP tennis on Venice Beach. Makes us wonder what role visual and aural information and the interaction with other people play in this game?

EVELYN RUNGE
Evelyn Runge has allowed her seemingly boundless energy to flow into numerous Junge Akademie projects: the writing workshop by the Baltic Sea; the ‘be a better being’ film competition; and JAM, which is not a type of marmalade, but the Junge Akademie Magazin, which would not be what it is today were it not for this dedicated political scientist/media studies scholar/journalist/photographer. Over the last five years, not even the members of the steering committee have had their lives as intensely shaped by the rhythm and flow of the Junge Akademie as Runge has.

RONNY THOMALE
With the departure of Ronny Thomale, the Junge Akademie is losing half of its only pair of twins. This charming physicist from Würzburg has enriched many a discussion in the plenary session with his eye for the essential and his refreshingly direct manner. His interest in the world beyond topological phases, renormalisation groups and quantum spin liquids is authentic and genuine. Thomale found that his scientific understanding was also greatly enriched when he explained complex matters in his field to members of the academy from other disciplines whose knowledge of subjects such as Judaism and Sinology are just as great as his knowledge of the quantum hall effect.

EMANUEL TOWFIGH
Emanuel Towfigh’s departure means the Junge Akademie is losing the speaker of the steering committee. The legal scholar, recently appointed to a post in Wiesbaden, also shaped the scholarly content of life within the academy, such as in discussions about institutions and representation with our artist duo Melanie Mohren and Bernhard Herbordt, with the two artists speaking from their perspective as creatives and Towfigh relating his viewpoint as a lawyer. Although they come from very different backgrounds, all three of them have similar issues with the terms and constructs, see themselves faced with similar challenges, and together developed possible solutions to the problems – and not just metaphorically, but also practically speaking.

EVA VIEHMANN
As professor for algebraic geometry, Eva Viehmann deals with many topics that are not exactly intuitive to humanities scholars. For Viehmann, her stint in the Junge Akademie was mainly focused on people, as her tenure was characterised by a wonderful feeling of togetherness, of belonging to a group in which almost every member faces the same problems and questions: how to deal with the time period before landing the first long-term position, starting a family, and, and, and. She used her time to engage in discussions with other young scholars about these no less essential non-academic topics as well as higher education policy matters.
# EVENTS 2016/2017

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For the most up to date information on events, please visit: [www.diejungeakademie.de/veranstaltungen](http://www.diejungeakademie.de/veranstaltungen)
23/24 September

‘Imaginary Foods: Food in Contemporary Culture’
Workshop of the Research Group ‘Popular Culture(s)’
Free University Berlin

This international workshop invites participants from the worlds of research, gastronomy and journalism to discuss the manifold aspects of imaginary food. The event relates to all cultural and media studies, food studies, history, political science, psychology, economy, and ecology.

28/29 October 2016

‘The Draw of the Unknown: the Other’
Conference of the Research Group ‘Fascination’
Leipzig

The unknown and unfamiliar enthrall us. They exert a profound fascination. Following two interdisciplinary symposiums, which explored the fascination with the unknown with regard to space and time, this conference will explore the attraction of the unknown with regard to the other.
What is the first thing that comes to mind when you think back to your time in the Junge Akademie?
The two big summer academies on emotion research in Italy. Together with a psychologist, I edited the book *Medielle Emotionen* (“Mediated Emotions”), which investigates the suggestive power of historical images, from the Isenheimer Altar to Riefenstahl’s visual propaganda to computer games. What was new for me as a cultural studies scholar was learning about psychological measurement methods. These are helpful for understanding digital image worlds.

Which questions were raised in the Junge Akademie that you continue to pursue to this day?
The image revolution, whose effects are now widespread, was just starting at that time. What we call the holistic view helped me to found a world conference series on media arts. Today, it is the media arts in particular that focus on complex topics: climate change; surveillance; the virtualisation of financial markets. Over the last 15 years, we have built up the largest archive worldwide for digital art, and we strive to understand how media arts reveal complexity but also how they obscure certain aspects. The experience in the Junge Akademie was also particularly helpful in regard to new Master’s programs that we regularly develop at our institute.

In 2015 you were elected to the Academia Europaea, whose members hail from many different disciplines. Other than that, are there additional similarities between it and the Junge Akademie?
For me, the most important aspects are the new visual research-based category on ‘Film, Media and Visual Studies’ and a newly established mechanism. The aim of this mechanism is for the Academia Europaea and ALLEA, the All European Academies, to advise the European Commission. We now also have a Young Academy of Europe, but at this point it has not yet been granted a research or administrative budget.

What’s next for you?
Our Master’s program ‘Data Studies’ is set to begin in 2017. We’ll be investigating computer philosophy, visual cultures, and the visualisation of complex data structures, among other topics. For me personally, a central concern is exploring how media-based art contributes to our understanding of the present time. Even though digital art can now be found at hundreds of festivals, it has not yet arrived in museums, funded by the tax payer, despite the fact that that is the legal obligation of most institutions. Seen within the context of a democratic political system, it’s problematic that public collections provide so few opportunities for citizens to reflect on contemporary issues. The federal museum landscape must therefore work to build larger structures: for example, Bavarian museums could establish a network of experts on interactive media art; North Rhine-Westphalia could develop one on biological art; Hamburg on online art, etc. We cannot let 50 years of digital art simply disappear. Art must be collected and preserved, so that its themes can feed back into society.
JUNGE AKADEMIE MAGAZIN

The Junge Akademie Magazin was conceived by members of the Junge Akademie. It provides insights into projects and events of the Junge Akademie, reports on members and publications, and intervenes in current academic and science policy debates.

THE JUNGE AKADEMIE

The Junge Akademie (JA) was founded in 2000 as a joint project of the Berlin-Brandenburg Academy of Sciences and Humanities (Berlin-Brandenburgische Akademie der Wissenschaften – BBAW) and the German National Academy of Sciences Leopoldina (Deutsche Akademie der Naturforscher Leopoldina). It is the world’s first academy of young academics. The Junge Akademie is co-owned by both academies, the BBAW and the Leopoldina. Since 2011 it has been firmly anchored administratively in the Leopoldina’s budget and funded by the Federal Ministry of Education and Research (Bundesministerium für Bildung und Forschung) and the Länder Berlin, Brandenburg and Sachsen-Anhalt. Its fifty members, young academics from German-speaking countries, engage in interdisciplinary discourse and are active at the intersection of academia and society.
DOSSIER
Nutrition – On A Knife-Edge

COMMENTARY
Why We Need a Federal Professorship

JUNGE AKADEMIE NEWS
New Members, “Refugees Welcome?” Conference