



STEALING BEAUTY

BRITISH DESIGN NOW

AN ICA EXHIBITION IN ASSOCIATION WITH
PERRIER-JOUËT CHAMPAGNE

Name: michael anastassiades, anthony dunne, fiona raby

Please keep your answers to a maximum of 15 words.

Who do you design for? (Ideally).

misfits

What effect do you like your work to have?

to disturb

Who/what has inspired you?

a 1930s cookbook called "from garden to kitchen"

Who/what inspires you now?

-

What is your favourite material and/or process at the moment?

coffee, tea, talk

Who/what would be your ideal client/commission be?

psychological furniture for a poor writer or rich film maker

What do you avoid in design?

obvious functionality

What is your first design memory?

we live for the future!

What is your worst design memory?

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What's the worst word anybody could use (or has used) to describe your work?

"so it's art then?"

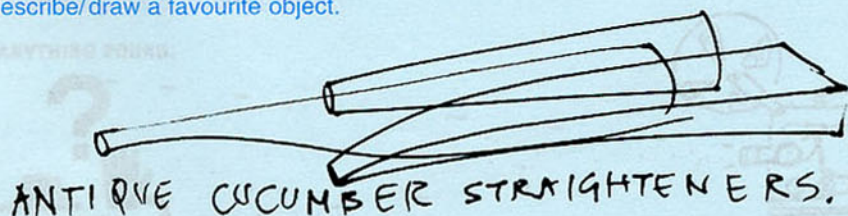
Where have you found beauty in the ordinary and everyday?

between fiction and reality

What was the last thing you stole?

the only green branch in prague in january

Describe/draw a favourite object.



Michael Anastassiades,
Antony Dunne, Fiona Raby

Anthony Dunne
b.1964
1997 PhD Computer Related Design
Royal College of Art, London

Fiona Raby
b.1963
1995 MPhil Computer Related Design
Royal College of Art, London

Michael Anastassiades
b.1967
1993 DIC Industrial Design Engineering
Imperial College of Science,
Technology and Medicine, London
1993 MDes Industrial Design Royal
College of Art, London

Fiona Raby and Anthony Dunne's work centres around the future possibilities and potential of design. Rather than present a hackneyed science-fiction scenario, their work focuses on engagement and emotion. Embracing the sinister as well as the poetic, their work often addresses the unseen dimension that today's cyber-saturated world has opened up. Ultimately, their proposals are all about people—why we need things, how we use things—and offer a completely new approach to design and the invention of completely new products.

Michael Anastassiades' work explores how we live with and use products. He uses his observations to create new scenarios and situations. Like Dunne and Raby, his work focuses on engagement and emotion to propose new possibilities in design.

Right, far right and overleaf:—
'Weeds, Aliens and other Stories', 1998
An exploration, through a series of pieces of furniture, of the garden and its possible relations to home and mind. First presented in The British Council Window Gallery, Prague. Devices include a seat to be shared with flowers, a table for containing, growing, straightening and displaying cucumbers, and a rustling branch which is offered as an alternative to a vase—with sounds replacing appearances.

Project made possible with assistance of Andrée Cooke of The British Council, Prague.

FROM GARDEN TO KITCHEN

cooked beetroot and of celery: a salad well worth trying. Dress it with French dressing.

Cucumber. Nothing, I think, is nicer than rings of cool fresh cucumber just cut, but there are many people whose digestions will not allow them to eat it. Let them try preparing it as follows: Peel the cucumber and cut it up in very thin slices. Then put these into a dish, sprinkle them with plenty of salt, and leave them there for an hour. By that time there will be a good deal of liquid, which you must throw away. Squeeze the cucumber slices in a clean cloth, and serve them with vinegar which has been seasoned with salt and pepper.

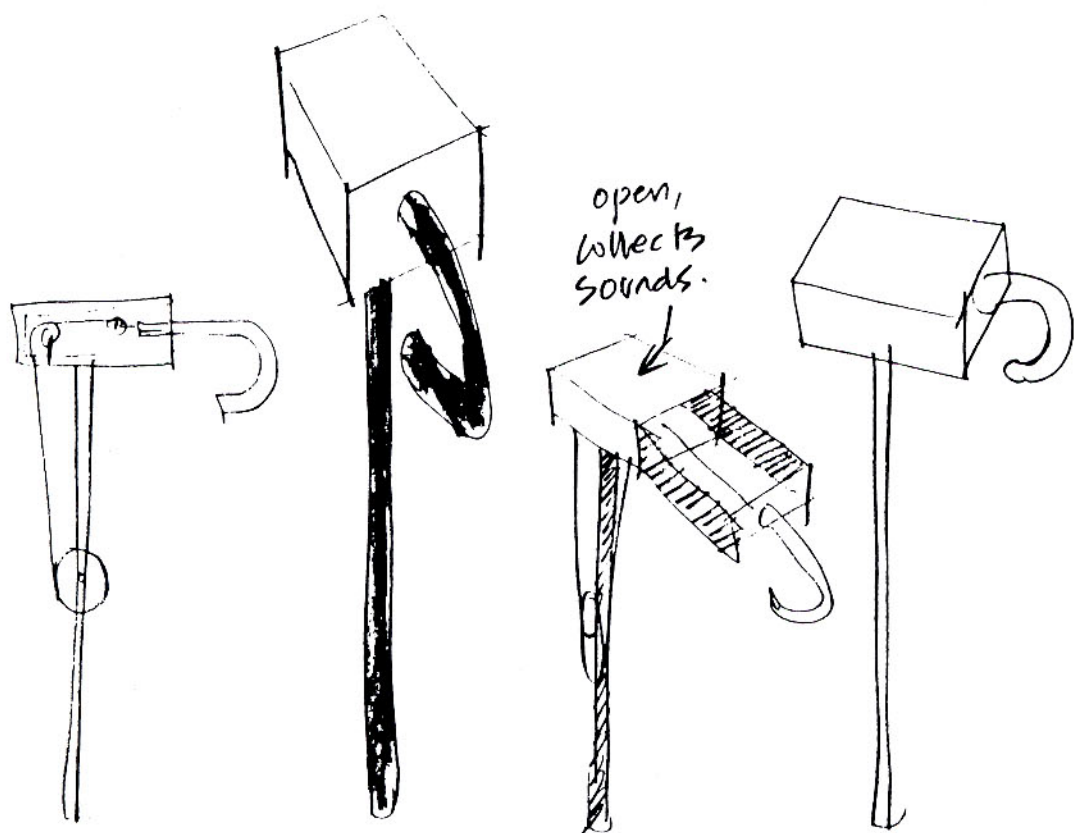
Endive and Batavia. Dress as lettuce, but don't try to make a soup of them. They are too bitter.

Radishes. There is nothing to say about these miniature turnips except that they are very good for those who can digest them. They must of course be well washed, and not left in water too long.

Tomatoes. These are prepared in two ways for salads, either in whole slices or in pieces of the flesh. In either case they must first be peeled, after first being plunged into boiling water for a minute or two. Unless you intend to serve them just in slices, the pips and pith must be removed also, leaving only the flesh, which is cut up in pieces for combining with other vegetables.

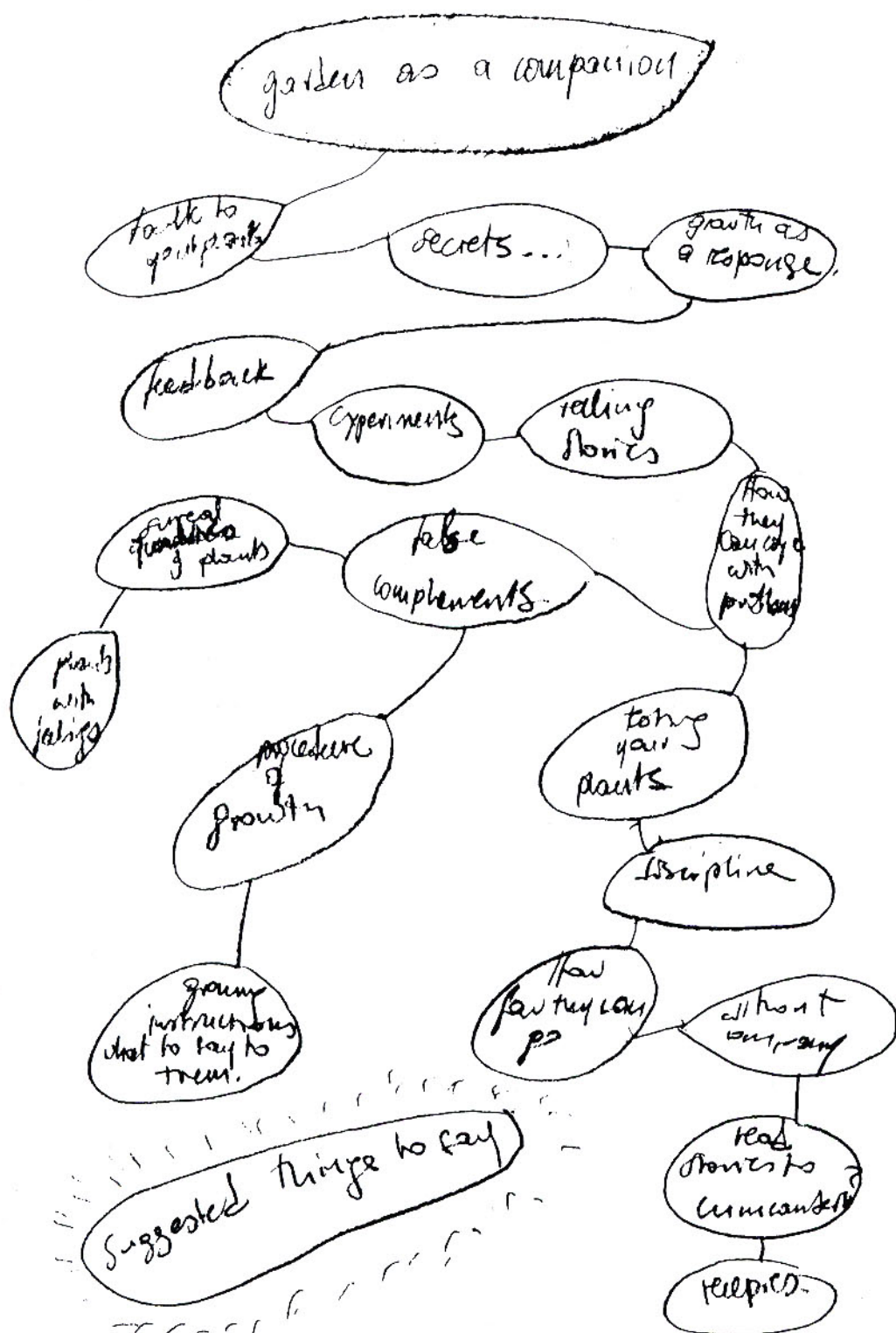
cricket box.

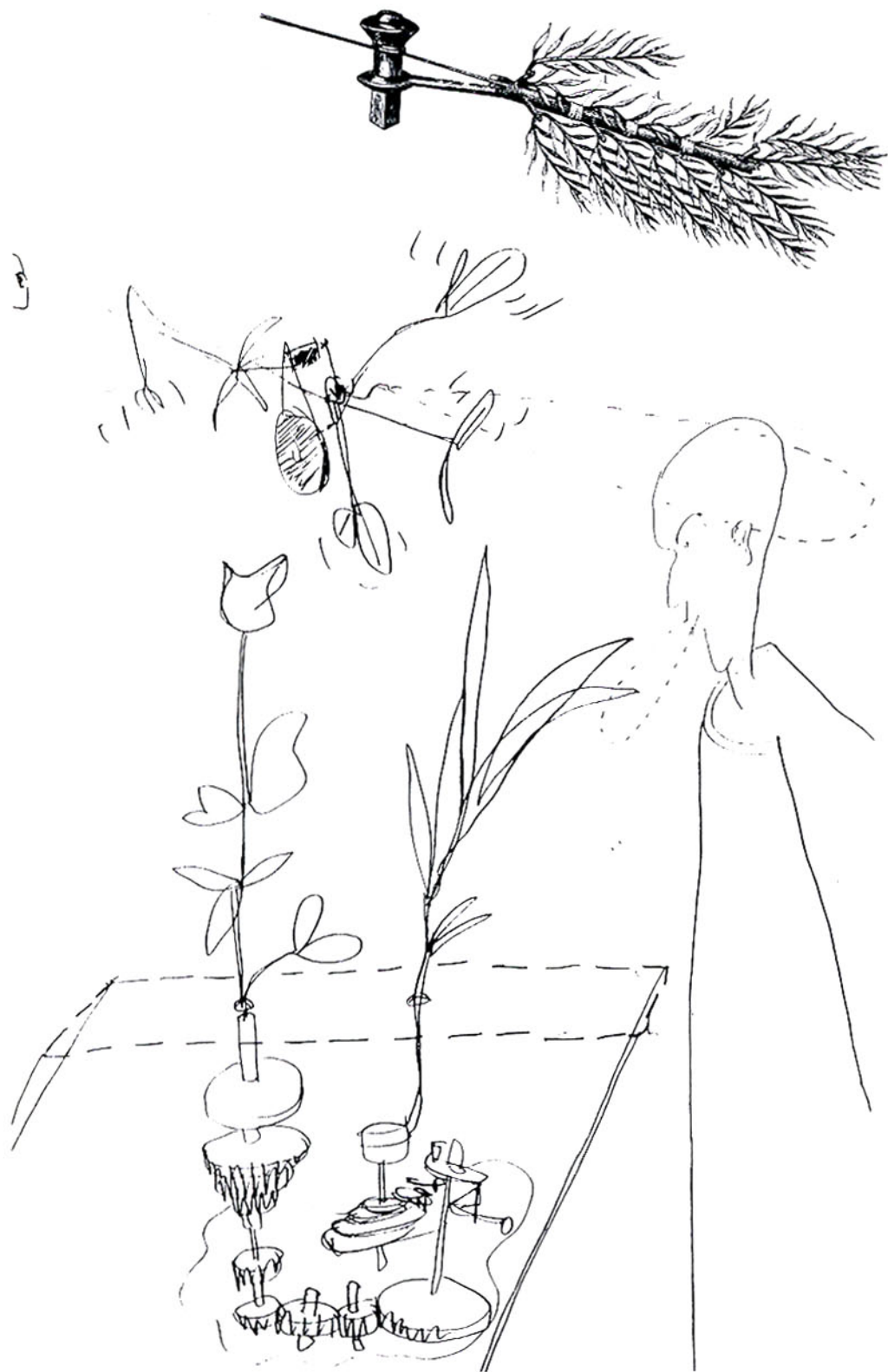
a drawer for collecting garden sounds.



talking tabs.

labels that recite poems or recipes to plants.





rustling branch.

sounds replace appearances, an alternative
to the vase.