It's 2020 and we still eat with spoons, look for keys, open doors, take buses, push swings, handle screwdrivers, count coins, swipe cards, touch screens, press buttons, shake hands, stroke bodies, squeeze cabbages and knead breads.

Coins, keys, screwdrivers, spoons, bus handles, supermarket trolleys and playground swings have a similar smell of metal: iron, steel or copper. A smell like other smells: blood, cilantro, geraniums, freshly caught fish, stink bug secretion, *Gewürztraminer* wine, bleach, musk beetle, lavender or canned pineapple. It's a very specific and recognizable stench that is hard to misinterpret and to which we are quite sensitive. A cool, hard smell, both powdery and high pitched. Foreign, intimate, both inaccessible and comforting. But what are we actually smelling?

To perceive a perfume, molecules have to fly into our nose in order for certain receptors to start a series of biochemical processes that will end up with the brain identifying an odour, connecting with a memory, allocating a meaning and finally making sense. But metals

are not very volatile, so how do we recognise their scent?

The reason that coins smell is simple: we exchange them, leaving a part of us on what we touch. What we smell is actually the grease from our skin that oxidizes on the metal under the influence of enzymes. Encounters, fermentations, mutations, transfers of information, exchanges and hybridisations. How and where are these happening?

**ROT** describes a process of decomposition, deterioration, corruption, decay of a body by bacteria or fungi.

**ROT** is a metabolic process like digestion: enzymes start processes of breaking molecules into smaller pieces. It's about turning waste into food.

**ROT** is like fermenting: by adding salt or sugar to wild bacteria, we speed up or slow down a process. It is a change of rhythm and temperature: 'to ferment means to boil.'

**ROT** is dealing with control and non-control, trying to take care of something ungovernable without killing it. It's about 'doing and letting it do her thing.'

**ROT** is processing an environment while researching in it. There is knowledge passing through the body while changing it.

**ROT** is a magazine, a recipe book, a journal and a map of what affects us.

**ROT** brings into question our taste and know-how. More than why do we ferment today, we should ask ourselves: where does it stop? How does it change our idea of the body and what bodies (can) do?