

Appendix

“Flights” by Olga Tokarczuk, chapter “airports”, quotes
“[...] Once they were in the outskirts, supplementing cities, like train stations. But now airports have emancipated themselves, so that today they have a whole identity of their own. Soon we may well say that it’s the cities that supplement the airports, as workplaces and places to sleep. It is widely known, after all, that real life takes place in movement. / In what way could airports be considered inferior to actual cities, nowadays? [...] They are more than travel hubs: this is a special category of city-state, with a stable location, but citizens in flux. They are airport-republics, members of a World Airport Union, and while they aren’t yet represented at the UN, it is only a matter of time. They are an example of a system where internal politics matter less than ties with other airport members of the Union - for only these provide them with their *raison d’être*. An example of an extroverted system, where the constitution is spelled out on every ticket, and where one’s boarding pass is one’s only identification as a citizen. [...] In the airport-republic, your address is your seat on the plane: 7D, let’s say, or 16A.”



Uniform

PASSPORT CONTROL SAMPLE QUESTIONS

The following is a series of questions that you are required to answer in order to enter the zoidpool (this is a lie they merely enter the transit zone)

You are required to answer with a yes or a no. shall we continue?

Yes

Do you eat ___ (ex carrots)?

How many do you eat a day?

Was it a nice day today?

Do you know what is going on in mitilini ?

Do you fear the americans?

Do you play chess?

Have you played chess in the past two months

Do you enjoy chicken ?

Assuming that you were left alone on an island would you consider drawing ?

How far have you read into the harry potter heptalogy?

Do you enjoy movies?

Do a backflip

Thank you

Option 2

Describe your oven in three words.

Yes, yes , no

Is basil friendly?

Is your home big enough to accomodate you and your cohabitants?



NACIO DE SUDA POLUSO
NATIE ZUIDPOOL
NATION ZUIDPOOL

Do you use deodorant?
That is interesting?
Do you enjoy your stay in the city of antwerp?
Does fire excite you?
Is that so?
Given that you are assigned a gender at birth how often do you sing "Fly me to the moon " released in 1964 by the artist ensemble Count Basie Orchestra?
Did you have a nice day?
How would you like your violence today?

Quarantine specific
Is your home a welcoming space
How happy do you feel with your counties health care system
What was the last food you ate
Did you enjoy it?
Describe your clothes in five words
Besides your immediate family who are you most concerned about?
Do you experience cabin fever?
Do you resent the authorities that keep you indoors?
Were you to contract the virus would you consider partaking in art?
Does the screen relax you?
Is your body weaker since the beginning of the quarantine?
Has your understanding of the world changed?
How do you feel about celebrities showing their support in these trying times?
Have you experienced war?
Given that you are in a room with an italian and a child who would you hug?

Ĉi tiu estas tre grava laŭleĝa dokumento tio estas mendatory al signo fine de la paĝo. Alie vi povas ne eniri.

Sub neniuj cirkonstancoj vi devas subskribi ĉi tiun tre oficialan dokumenton sen plene kompreni ĝin. Se vi bezonas helpon, vi ne povas atingi ĝin ĉi tie. Ni ne respondecas pri via analfabeteco en la lingvo Esperanto.

Subskribante ĉi tiun dokumenton, vi konsentas esti diskriminaciita sur la bazo de la pleneco de via veziko. Vi ankaŭ konsentas esti filmita. Kiu ajn vundoj kaŭzitaj de la nudpieda parkejo ne povas esti sub iuj kazoj atribuatataj al la reganta klaso de Suda Poluso.

Ni ne povas pensi pri io alia, jen nia recepto de nia pano. Vi estas invitita manĝi el ĝi fine de la transdono. Vi bezonas kvar tasojn da floro, unu kuleron da salo, tri tablajn kulerojn de feĉo kaj unu taso da akvo.

Unue, vi ameme miksas la floron, salon kaj feĉon kune. Poste vi verŝu milde la akvon ĝis ĝi fariĝos glueca ĉagreno. Masaĉu ĝin per via tuta amo kaj aprezo ĝis ĝi taŭgas bonan bulon da pasto. Lasu vian paston leviĝi dum ok horoj en la fridujoj antaŭ ol vi bakos ĝin dum dudek kvin minutoj en la forno.

Bart De Wever

Nacio de Suda Poluso
Natie Zuidpool
Nation Zuidpool

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Subskriba posedanto
Handtekening houder
Signature holder

Bread instructions

Ingredients

- 1 kg strong bread flour
- 625 ml tepid water
- X3 7 g sachets of dried yeast , or 30g fresh yeast
- 1 level tablespoon salt

Method

1. Stage 1: making a well

Pile the flour on to a clean surface and make a large well in the centre. Pour half your water into the well, then add your yeast, sugar and salt and stir with a fork.

2. Stage 2: getting it together

Slowly, but confidently, bring in the flour from the inside of the well. (You don't want to break the walls of the well, or the water will go everywhere.) Continue to bring the flour in to the centre until you get a stodgy, porridgey consistency – then add the remaining water. Continue to mix until it's stodgy again, then you can be more aggressive, bringing in all the flour, making the mix less sticky. Flour your hands and pat and push the dough together with all the remaining flour. (Certain flours need a little more or less water, so feel free to adjust.)

3. Stage 3: kneading!

This is where you get stuck in. With a bit of elbow grease, simply push, fold, slap and roll the dough around, over and over, for 4 or 5 minutes until you have a silky and elastic dough.

4. Stage 4: first prove

Flour the top of your dough. Put it in a bowl, cover with cling film, and allow it to prove for about half an hour until doubled in size – ideally in a warm, moist, draught-free place. This will improve the flavour and texture of your dough and it's always exciting to know that the old yeast has kicked into action.

5. Stage 5: second prove, flavouring and shaping

Once the dough has doubled in size, knock the air out for 30 seconds by bashing it and squashing it. You can now shape it or flavour it as required – folded, filled, tray-baked, whatever – and leave it to prove for a second time for 30 minutes to an hour until it has doubled in size once more. This is the most important part, as the second prove will give it the air that finally ends up being cooked into your bread, giving you the really light, soft texture that we all love in fresh bread. So remember – don't fiddle with it, just let it do its thing.

6. Stage 6: cooking your bread

Preheat the oven to 180°C/350°F/gas 4. Very gently place your bread dough on to a flour-dusted baking tray and into the preheated oven. Don't slam the door or you'll lose the air that you need. Bake for 25-30 minutes or until cooked and golden brown. You can tell if it's cooked by tapping its bottom – if it sounds hollow it's done, if it doesn't then pop it back in for a little longer. Once cooked, place on a rack and allow it to cool for at least 30 minutes – fandabidozi.

Feel free to freeze any leftover bread.