

A Museum Dedicated To Disgusting Food Is Opening In Sweden



- 1 The owner of Sweden's new Disgusting Food Museum, Samuel West, said he wants visitors to think about what makes some foods less appetizing than others. The museum, which is scheduled to open Oct. 29 in Malmö, aims to assault the senses with various smelly and strange foods including fermented shark meat, bird's nest soup, ant larvae, roasted guinea pig and maggot cheese. "I want people to question what they find disgusting and realize that disgust is always in the eye of the beholder," museum founder Samuel West told *The Washington Post*. "We usually find things we're not familiar with disgusting, and things that we grow up with and are familiar with not disgusting, regardless of what they are."
- 2 West, who also founded Sweden's Museum of Failure, said the museum aims to have foods representing a variety of world cultures, so visitors might be surprised to find some foods they consider normal represented as 'disgusting'. "We try to treat everybody the same, and that's what I thought was interesting when we were working on it – directing that lens back toward us," West said. He said he hopes people will consider what makes a food 'disgusting' and how such prejudices are created. "Is it really that disgusting to eat a grasshopper or locust when you eat bacon? Or is it really disgusting to eat guinea pigs when you eat beef regularly?" West said.

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- 1p **26** Welke tegenstelling over voedsel wil Samuel West vooral benadrukken?
(alinea 1)
- A gekookt - rauw
 - B gezond - ongezond
 - C vertrouwd - vreemd
- 1p **27** Waardoor krijg je een andere kijk op eten volgens alinea 2?
- A door een kookcursus te volgen
 - B door over je eetgewoontes na te denken
 - C door verre landen te bezoeken