

According to US environmental authorities, an "invasive species" is an animal, plant or microbe "that is 1) non-native (or alien) to the ecosystem under consideration and 2) whose introduction causes or is likely to cause economic or environmental harm or harm to human health." It is also defined by its success in adapting to its new environment. LA County has a system of "Weed Management Areas" that are made up of landowners and public and private managers coordinated by the California Department of Food & Agriculture. These organizations classify, monitor and combat "noxious weeds" (invasive plant species) within their respective political borders.

The Temporary Travel Office has created a participatory exploration into the political and biological ecologies

surrounding these classification systems. Of particular importance to the experience is the visualization of the social boundaries that determine our response to both cultural and biological problems. Are these boundaries as static as the definitions seem to suggest? For example:

Has Alligatorweed, one of California's most problematic invasive plants, resulted in more habitat loss than Bermuda Grass, a plant found in lawns across the state?

Would a normally unproblematic plant like Rye Grass become a noxious weed if it were to develop a resistance to a common herbicide like Round Up?

Do political and biological ecosystems effectively follow the contours of the US border?



# INVASIVE IRRIGATION KITS

This kit contains seeds of the plant, *Brassica juncea* commonly referred to as Indian Mustard, as its known origins are Central Asia. Currently, it is distributed across most of the globe, including the entire United States, where it is considered a noxious weed. It is most commonly found in disturbed areas - along highways, train tracks, vacant lots and various "waste" areas.

Young tender leaves of mustard greens are used in salads or mixed with other salad greens. Older leaves with stems may be eaten fresh, canned or frozen, for potherbs, and to a limited extent in salads. Mustard greens are often cooked with ham or salt pork, and may be used in soups and stews. Although widely and extensively grown as a vegetable, it is being grown more for its seeds which yield an essential oil and condiment. Easier to grow than Black Mustard (*B. nigra*), it has nearly replaced it in brown mustard preparations since 1945. Mustard Oil is one of the major edible oils in India, the fixed oil content of rei

varying between 28.6% and 45.7%. Oil is also used for hair oil, lubricants and, in Russia, as a substitute for olive oil. Adding 1.1–2.2% mustard oil to fresh apple cider retards fermentation. Seed residue is used as cattle feed and in fertilizers.

It is high in vitamins A and C and Iron, providing an adult with 60% of his recommended daily Vitamin A requirement, all the Vitamin C requirement and about one-fifth the iron.

#### Directions for use:

1. Acquire a plastic container with a lid (milk jugs work great)
2. Remove any labels
3. Attach an "invasive" and "nativo" labels to the container (or add your own message with labels or a sharpie)
4. fill with water and close
5. take to desired public site
6. poke several small holes in bottom of container
7. plant mustard seeds within one foot radius of container.