

SAN JOSE MUSEUM OF ART

For Immediate Release

SAN JOSE MUSEUM OF ART EXPLORES FOOD THROUGH CONTEMPORARY ART THIS FALL

Around the Table: food, creativity, community

November 9, 2013 – April 20, 2014

SAN JOSE, California (August 2013) — This fall, the San Jose Museum of Art will present *Around the Table: food, creativity, community*, a multistage exhibition that celebrates and explores the role that food plays in our lives. The second and largest stage of the exhibition, on view November 9, 2013–April 20, 2014, looks at food today through the work of 29 contemporary artists, among whom the subject has had growing importance. It revolves around three primary topics: healthful eating; food and community; and food issues. Seventeen artists have made new works, commissioned by SJMA especially for this exhibition, through which visitors may explore topics ranging from the histories of bread-making to mutagenic foods. Highlights include fragrant wallpaper made of curry; papyrus works made from locally grown beets; a living tree growing forty different varieties of stone fruits; a “seed sharing” library; and organic vegetable beds in front of the Museum. Several artists recall the agricultural history of the Santa Clara Valley, once known as the “Valley of Heart’s Delight” for its abundant orchards and bountiful blossoming trees.

“The agricultural bounty of this region has brought waves of immigration and shaped a rich history of cultural diversity, which we share in part through food. From food carts to food trucks to the locavore movement to molecular gastronomy, food defines communities and personal pleasures.” says Susan Krane, Oshman Executive Director of SJMA. “In today’s world, food also is charged with meaning for everyone: it has social, economic, and political implications. Contemporary artists are actively engaged with these issues in ways that are delightful, inspiringly inventive, and activist. Visitors will see food in surprising new ways through this wide-ranging festival of offerings.”

Around the Table will include a wide range of works and installations:

- **Sita Kuratomi Bhaumik** will create a site specific installation of wallpaper made from curry powder, a commentary on the relationship between food and racial stereotypes.
- The **Center for Genetic Gastronomy** (Zackery Denfeld and Cathrine Kramer) will create an installation about mutagenic foods.
- **Emilie Clark’s** *Sweet Corruptions* (2010 – 2012) is an installation of her family’s food waste over four months (preserved in latex), accompanied by drawings and paintings. Also on view will be an aquaponic research station and worm-composting stool by Clark.
- **Pablo Cristi’s** *Hipster Pig* (2012) is an anatomically correct pig’s head made from denim and

mounted to the wall like a hunting trophy.

- **Karla Diaz** will stage her ongoing performance *Prison Gourmet* on November 9 (time to be announced). Diaz creates meals based on recipes written by prisoners in California's state prisons, who use only ingredients available in the prison commissaries.
- **Eating in Public (Gaye Chan and Nandita Sharma)** have contributed a seed-sharing library from their ongoing project *SHARE SEEDS*, from which visitors may take home non-hybrid seeds to plant and contribute seeds of their own.
- **Angela Filo** documents the changing landscape of Silicon Valley, where tech offices are replacing agriculture, in her photographic series "Silicon Valley Orchard."
- **Fallen Fruit** (David Burns and Austin Young) is designing a custom wallpaper pattern that echoes the history of San Jose's fruit-canning industry. The Los Angeles based collective's video piece *Fruit Machine* (2009), which shows teenagers eating fruit in an installation reminiscent of a slot machine, will also be on view.
- **Futurefarmers** (Dan Allende, Ian Cox, Amy Franceschini, and Lode Vranken) will explore various cultures' histories of breadmaking in their performance and installation, "Flatbread Society."
- **Julia Goodman's** colorful works are papyrus that she hand-makes by pressing together thinly sliced, locally grown beets.
- **Robert Karimi** will create the ideal kitchen, a place in which the Museum's visitors can discuss the nutritional and cultural values of food. A section of his kitchen will morph into a pedal-powered, low-rider taco cart with which Karimi will perform at the opening reception on November 8. His performance "Cooking Slow & Low with Mero Cocinero" is a deliciously funny performance featuring Karimi's chef from his *Cooking Show con Karimi & Comrades*. Attendees will eat and cook and laugh together to see if they can create a "food force field." Karimi will also perform at MACLA (Movimiento de Arte y Cultura Latino Americana) in San Jose on February 14, 2014.
- In her series "Ill Form & Void Full" (2011-ongoing), **Laura Letinsky** photographs still-lives that she assembles from paper cut-outs of food from lifestyle magazines and art reproductions.
- **Katja Loher's** video sculpture *Last supper?* (2012) resembles a futuristic table across which plates of video "food" appear. Loher's video work *Beebubble* (2012) will also be included.
- Five etchings by **Kara Maria** depict cuts of meat: *T-Bone Steak*, *Sirloin Steak*, *Pork Chop*, *Veal Chop*, and *Lamb Gigot Chop* (all 2003).
- **Matthew Moore** (who grows crops on his family's farm) will explore the ways that consumer demand has altered the color, shape, and scale of the food we eat in an installation created with the help of a 3-D printer: the unexpected shapes of carrots as they grow naturally.
- **Susan O'Malley** will create an installation and performance art piece called *Now Serving*. In four performances (dates to be announced) she will serve food based on emotional rather than health needs, such as "food for lonely hearts."

- **Phil Ross** grows mushrooms and fungi into sturdy materials. Four of Ross's chairs made from reishi mushrooms and wood in collaboration with the Workshop Residence in San Francisco, will be on view in the exhibition.
- **Valerie Soe** looks at the significance of food in maintaining cultural heritage in her 1992 video installation, *Heart of the City*, in which people at a farmers' market recite their favorite recipe in their native language.
- **David Taylor** explores the conflict between the barrier that is the U.S./Mexico border and the freedom associated with the American West in his series "Frontier/Frontera." Taylor's video *Chili Harvest* (2006) from that series will be included in *Around the Table*.
- **Kirsten Stolle** will create a site specific installation of wallpaper that combines the color palette and patterning of 1950s kitchen wallpaper with images of post-World War II "wonder chemicals": herbicides and pesticides.
- **Haruko Tanaka's** *Invisible Kitchen* includes menus from seven imaginary restaurants featuring under-represented eats with a pinch of Japanese sensibility.
- **Sergio de la Torre** challenges the notion of the museum in *El Puesto*, a series of lunch parties in unconventional spaces. Video of *El Puesto* will be included.
- **Sam Van Aken** has grafted a living tree with forty different stone fruits—peaches, plums, apricots, nectarines, and cherries—including disappearing heirloom varieties (commissioned with support from the City of San José Office of Cultural Affairs).
- **War Gastronomy** uses recipes and meals to reframe personal histories of dislocation through war and conflict. *Around the Table* will include a cart with documentation of the group's previous performances.
- **Dawn Weleski** will transform traditional take out bags and containers to reflect the ethnic diversity of San Jose.
- **Rosemary Williams's** *Supermarket* (2008) is a 25-foot long image of a typical supermarket aisle, annotated by the artist to identify the corporations that manufacture the products.
- **Chelsea Wills** will chronicle the transformation of the valley from agricultural to technological through an audio installation incorporating interviews with families who immigrated from Japan, Portugal, China, and Vietnam, and whose farms are still in existence.
- **Mario Ybarra, Jr.** looks at street food as artistic expression with his project *Curry Corndog* (2013). It includes a cart from which he will serve food as part of performance art pieces at the opening reception on November 9.
- **Rene Yung** creates increasingly larger charcoal drawings of rice, a cross-cultural symbol of sustenance and livelihood, in her ongoing series "Cauldron."

Around the Table is sponsored by the Walter and Karla Goldschmidt Foundation, Donna Dubinsky and Leonard Shustek, the Susan and Bruce Worster Foundation, Applied Materials, Yvonne and Mike Nevens, Rita and Kent Norton, and the Farrington Historical Foundation, with additional support from

Casey and Jack Carsten. A festival grant from the Office of Cultural Affairs, City of San José will support food-related activities at SJMA's Lunar New Year Community Day in February 2014.

Café Too!, the café at the San Jose Museum of Art, will participate throughout the exhibition with special menu items inspired by the artists featured in *Around the Table*. **Valley Verde**, a nonprofit organization that helps residents in Santa Clara County grow their own vegetables, will commission woodworker artist Rory Fukuda and tile maker Francisco Pancho Jimenez to create a large planter box for Café Too!'s outdoor seating area. Valley Verde will plant it with winter vegetables, which will be harvested and incorporated into the café's menu.

TALK AROUND THE TABLE

The third stage of *Around the Table*, entitled **"Talk Around the Table,"** opens on **December 19** and remains on view **through April 20, 2014**. This participatory social space is an ever-changing gallery where visitors will experience hands-on activities, view documentaries, share ideas about food via social media, and access additional information.

A SOUTH BAY FESTIVAL OF FOOD AND THE ARTS

Thirty-one organizations have partnered with SJMA to present exhibitions, programs, and resources in connection with *Around the Table*. Activities include gleaning tours, visits to farms, edible plants in downtown planters, performances, and exhibitions. Collaborators are: 18 Reasons, San Francisco; Catharine Clark Gallery, San Francisco; Café, Too!, San Jose; 50 WEST c/o CBRE Inc., San Jose; Center for Asian American Media (CAAM), San Francisco; City of San José Office of Cultural Affairs; Children's Discovery Museum, San Jose ; CommUniverCity/Garden to Table, San Jose ; de Saisset Museum, Santa Clara; Emma Prusch Farm Park Foundation, San Jose; Guadalupe River Park Conservancy, San Jose; History San José; India Community Center, Milpitas; KQED Public Media for Northern California; Movimiento de Arte y Cultura Latino Americana (MACLA), San Jose; Mexican Heritage Plaza, San Jose; Montalvo Arts Center, Saratoga; Pajaro Valley Arts Council, Watsonville; Palo Alto Art Center; Peninsula Open Space Trust, Palo Alto; San Jose Downtown Association; San Jose Institute of Contemporary Art (ICA); San Jose Museum of Quilts & Textiles; Santa Clara County Farm Bureau; Second Harvest Food Bank of Santa Clara and San Mateo Counties, San Carlos; SPUR, San Jose; TEAM San Jose; Teatro Vision, San Jose; The Tech Museum of Innovation, San Jose; Valley Verde, San Jose; Veggielution Community Farm, San Jose; and ZERO1: The Art and Technology Network, San Jose.

SAN JOSE MUSEUM OF ART

The San Jose Museum of Art celebrates new ideas, stimulates creativity, and inspires connection with every visit. Welcoming and thought-provoking, the Museum rejects stuffiness and delights visitors with its surprising and playful perspective on the art and artists of our time. Located at 110 South Market Street in downtown San Jose, California. The museum is open Tuesday through Sunday, 11 PM to 5. Admission is \$8 for adults, \$5 for students and senior citizens, and free to members and children under 6. For more information, call 408-271-6840 or visit www.SanJoseMuseumofArt.org.

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