



**FOR IMMEDIATE RELEASE**

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**Culinaria (Art + Food + Community)**

Exhibition: September 23 - November 3, 2018

Gallery Hours: Friday - Sunday, 12-5pm and By Appointment

Curated by Blake Shell

Dinners and Openings

**Saturday September 22, 6 - 9pm**

Culinaria Opening: Drinks by Leah Brown (Angel Face), new Art Bar by Ben Sanders

Free and open to the public, Cash bar, All Ages

**Saturday, October 6, Seatings for 20 people at 5pm, 7pm, and 9pm**

Culinaria Dinner: Julie Green and Johanna Ware (Smallwares)

Inside the Julie Green dining room of handmade wallpaper at Disjecta

\$145, \$120 Disjecta Supporter price (requires code)

**Saturday, October 13, Seatings for 30 people at 6pm and 8pm**

Culinaria Dinner: Fernanda D'Agostino and Carlo LaMagna (Clyde Common, Magna)

Disjecta Contemporary Art Center

\$145, \$120 Disjecta Supporter price (requires code)

**Sunday, October 21, 3-8pm, plant identification walk-through Camp Colton with cocktails, appetizers, and dinner**

Culinaria Dinner: Jodie Cavalier, MK Guth, Jason French (Ned Ludd) at Camp Colton

Held at the beautiful Camp Colton (shuttle priced separately)

Dress for walking outdoors in Oregon in October!  
\$175, \$150 Disjecta Supporter price (requires code)

Price for all three dinners - \$425, \$375 Disjecta Supporter price (requires code)

Disjecta Contemporary Art Center is pleased to present *Culinaria (Art + Food + Community)*, an exhibition and series of dinners during the fall of 2018, which relaunches the past Disjecta Culinaria dinner program. *Culinaria (Art + Food + Community)* pairs artists and chefs to create unique community events, providing opportunities for collaboration, creative risk-taking, and the exchange of new ideas between two very different creative realms.

The exhibition explores the intersection of art, food, and community, including work by artists Jodie Cavalier and MK Guth, Nanda D'Agostino, Julie Green, Ben Sanders, Manu Torres, and Jessie Weitzel. Featuring painting, sculpture, photography of floral arrangements, video projections, site-specific installations, and a new art bar, Culinaria transforms Disjecta Contemporary Art Center into a dynamic dining room where food serves as an entry point into ideas of camaraderie, consumption, sustainability, politics, and exchange. In addition to the fall exhibition dinner and event pairings of Cavalier/Guth with chef Jason French, D'Agostino with chef Carlo LaMagna, Green with chef Johanna Ware, and Sanders with bartender Leah Brown; Manu Torres and Jessie Weitzel will be included in future Culinaria events in 2019.

Culinaria (Art + Food + Community) received support from the Ford Family Foundation. Disjecta Contemporary Art Center is supported by the Regional Art and Culture Council, the Oregon Arts Commission, the National Endowment for the Arts, The James F. and Marion L. Miller Foundation, the Oregon Community Foundation, and the Robert and Mercedes Eichholz Foundation. Other business and individuals donated funding to this project. Thank you to everyone for your generosity.

### About the Events

Culinaria Opening: Drinks by Leah Brown (Angel Face) at the new Art Bar by Ben Sanders

A multi-colored circular art bar designed by Ben Sanders will open during the exhibition reception. Sanders is a multi-disciplinary artist who was a co-founder of

Happy Hour Agency, a Los Angeles based collective, which built interactive installations that came to life as fully functioning secret cocktail bars. Leah Brown from Angel Face, one of Portland's finest cocktail bars, will serve as the bartender in residence for Culinaria 2018-19. Brown will craft unique cocktails to be served during the opening reception as well as at future Culinaria dinners and happy hours.

Culinaria Dinner: Julie Green and Johanna Ware (Smallwares)

Artist Julie Green's handmade Wallpaper will be installed inside Disjecta, to create an intimate dining room. Wallpaper features repeating shells, a pattern inspired by Zen calligraphy and the Pattern and Decoration movement, as a meditation of the health of our oceans and unsustainable consumption. The translucent handmade paper produces a stained glass effect when lit from within. Johanna Ware of Smallwares will create a dinner held within the room on October 6th. Ware is known for her eclectic and refined "inauthentic Asian" meals that span many influences.

Culinaria Dinner: Fernanda D'Agostino and Carlo LaMagna (Clyde Common, Magna)

Fernanda D'Agostino's Decameron (Borderline) takes its inspiration from Boccaccio's medieval novella, in which a group of ten young people leave the terrors of plague-ravaged Florence for an escape to the countryside. Each night, every member of the party told a story centered around a chosen theme. The video installation sets a dark, but dreamlike stage for a dinner where guests will be led in an evening of feasting, storytelling, and questioning. Inspired by her grandmother's weekly lunches open to all, D'Agostino hopes to create an environment for radical sharing around food and the pleasures of the table. Chef Carlo LaMagna, of Clyde Common and the soon to open Magna, will prepare a meal for diners inside the installation to share as they share stories. LaMagna is known for his Filipino fusion meals. His inspiration comes from his professional culinary experiences, but more so from his father and mother who raised him to be in touch with their culture and to learn to farm, cook, and eat holistically.

Culinaria Dinner: Jodie Cavalier, MK Guth, and Jason French (Ned Ludd) at Camp Colton

Using the natural surroundings at Camp Colton as a stage for dinners, Jodie Cavalier and MK Guth will connect food with nature and community. Combining the dinners with hikes and plant identification demonstrations, the artists will bring together

guests in conversation around how nature and well being can affect a worldview. Guth and Cavalier are spending time in the area studying plant life and history. They will use this research to construct menus and art objects. Jason French, head chef and owner at Ned Ludd, will prepare a meal at Camp Colton related to the artists' concepts and the environment of the land surrounding the camp. French and his team believe that great food requires passion for the harmony of provenance, preparation, and presentation.

This dinner is presented in partnership with c3:initiative through a c3: Studio Residency at Camp Colton. Using adaptive residencies, exhibitions, and public programs, c3 offers forward-thinking models for collaboration and resource sharing. At c3's rural campus, Camp Colton is a site for art, ideas, celebration, and retreat. Artists-in-Residence are invited to produce new works, conduct solitary or community based research, or stage performances and spatial interventions highlighting this historic land. Camp Colton is located one hour southeast of Portland in Colton, OR.