

PARRISH ART MUSEUM

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PARRISH ART MUSEUM PRESENTS A TALK ON ARTISTS WHO WORK AT THE INTERSECTION OF ART, FOOD, AND TECHNOLOGY, FRIDAY, NOVEMBER 6

Independent Curator Amanda McDonald Crowley Discusses Artists' Projects Ranging from an Interactive Dinner Party Inspired by the Five Senses to an Installation Based on the Ingestion of SmartPills, and Time Lapse Films of the Growing Process of Produce



Circuit of the Senses, 2014, Emilie Baltz with chef Paul Kulik, 5-course interactive dinner at Bemis Center for Contemporary Art. Photo: Colin Conces

WATER MILL, NY 10/30/2015—On Friday, November 6 at 6pm, the Parrish Art Museum will present ArtFoodTech with independent curator Amanda McDonald Crowley, who creates cross-disciplinary new media art events and exhibitions, many involving meals and experimental cuisine. For ArtTechFood, McDonald Crowley will use slides and a short video to illustrate specific artworks and events that have inspired her research on food technology and its impact and influence on visual artists.

“Advances in food production technology are changing the way we think about, prepare, and consume meals,” said Andrea Grover, the Century Arts Foundation Curator of Special Projects at the Parrish. “Amanda’s program will reveal how these advances are inspiring artists as they question the future of our food systems.”

In the presentation, McDonald Crowley will discuss two works by Emilie Baltz: *Circuit of the Senses*, and *RGB Cocktail Party*. *Circuit* was a 120 person dinner party held at the Bemis Center for Contemporary Arts galleries, which Baltz transformed into a magical playground where guests encountered interactive courses inspired by the five human senses: roasting marshmallows and hot dogs on singing grills, eating from bowls spinning on transparent ice tables, feeding from a live table and dining on clouds of rosemary vapor. Participants were encouraged to touch, taste, smell, see and listen together as a community.

She will also discuss Stefani Bardin's *M2A™: The Fantastic Voyage*—an immersive installation based on the first ever clinical study to use the M2A™ Capsule and SmartPill wireless, miniscule gastroenterology devices that are swallowed and pass through the digestive system to look at how the human body responds to processed versus whole foods. The M2A™ Capsule records video and the *SmartPill* collects time, pressure, and pH data from within the gastrointestinal (GI) tract.

Free Range Grain by Critical Art Ensemble/Beatriz da Costa and Shyh-shiun Shyu, was created as a live, performative action that used basic molecular biology techniques to test for genetically modified (GM) food in the global food trade. CAE/da Costa/Shyu constructed a portable, public lab to test foods, brought in by the public, for common genetic modifications.

Other works included in the program are FoAM, *future fabulators*, and Matthew Moore's *Lifecycles* and *Urban Transplanter*. *Lifecycles* uses short time-lapse films to educate consumers on the produce they purchase by showing the growing process as it happens in the field. The *Urban Transplanter* is a solar-powered, mechanized interactive sculpture that germinates and distributes seedlings to the community, first installed at the Armory Center for the Arts, Pasadena.

ArtFoodTech with Amanda McDonald Crowley

November 6, 6pm

Tickets: \$10; free for Parrish members, Children, and Students. Includes Museum admission.

Friday Nights are made possible, in part, by the generous support of The Corcoran Group and Bridgehampton National Bank.

About the Presenter

Art/Tech/Food, founded by McDonald Crowley, is a curatorial research strategy that brings artists together with biologists, environmentalists, food activists, and molecular gastronomists to deliver bio-generative art, urban agricultural strategies, and open source software and hardware. Most recently, McDonald Crowley has been exploring the intersection of art, food, and technology through *ArtTechFood*, at residencies at the Santa Fe Art Institute with the Helsinki International Artists Program, and as a Bogliasco Fellow. She has recently developed exhibitions and integrated programs with New Media Scotland and the Edinburgh Science Festival (Edinburgh), the Austrian Cultural Forum (New York City), Pixelache and the Finnish Bioart Society (Helsinki), Gallery CallT2 at the University of California, San Diego (San Diego), and Bemis Center for Contemporary Arts (Omaha). McDonald Crowley is past executive director of Eyebeam art + technology center in New York – recognized internationally as a model for interdisciplinary collaboration and innovation in art and technology. As former director of the Australian Network for Art and Technology she made significant links with art and science industries, developing a range of residencies and master classes to support artists in the production of new research and new work

About the Parrish Art Museum

Inspired by the natural setting and artistic life of Long Island's East End, the Parrish Art Museum illuminates the creative process and how art and artists transform our experiences and understanding of

the world and how we live in it. The Museum fosters connections among individuals, art, and artists through care and interpretation of the collection, presentation of exhibitions, publications, educational initiatives, programs, and artists-in residence. The Parrish is a center for cultural engagement, an inspiration and destination for the region, the nation, and the world.

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