



PROGRAM REPORT



Curated by Livia Alexander.
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FOOD FUTURES 2020

Food Futures, RU's second annual thematic artist residency program is centered around the question of food resilience in urban environments. On April 3 2020, Food Futures launched online in the context of the COVID-19 pandemic. The pressing issues of food justice and resilience took on a new urgency with the global crisis and a topical opportunity to find creative ways to explore how to share food when the screen becomes the rallying point to practice social togetherness. Curated by Dr Livia Alexander, Food Futures brings the power of seven US based and local artists, presenting a diversity of perspectives and talent to address the urgency of food challenges.

From April to June 2020, the artists Lily Consuelo Saporta Tagiuri, Esra Durukan, Yoko Inoue, Siri Lee, Rosa Nussbaum, Andrew Vigil-Emerson, and Allie Wist, participated in online mentored workshops led by key specialists (Gillian Goddard, Betsy Andrews, Keg de Souza, Jasmine Nielsen, Thomas McQuilen, Meredith Tenhoor, Erik Kocho-Schellenbery, Andrew Reid-Bell, Ramon Cruz). RU also organized virtual studio visits for critical feedback between the artists, RU curatorial staff and art professionals including among RU's Executive Director Nathalie Angles, Rachel Gugelberger (Residency Program director and curator of programs), as well as Andrea Bell (RU curator in residence), Jasmine Wahl, Miriam Simun, Nat Muller.

Following these three months of weekly workshops and discussions online the public is invited to join the artists on Saturday, July 25, at 4pm for a virtual discussion that will provide a preamble to the symposium THINKING FOOD FUTURES scheduled on October 24, 2020. Stay tuned.

Food Futures demonstrates RU's ongoing commitment to convening an annual thematic residency as an artist-driven model for innovation.

Food Futures is supported, in part, by public funds from the New York City Department of Cultural Affairs in partnership with the city council and with generous support from the National Endowment for the Arts.

**7 PARTICIPATING ARTISTS /
9 WORKSHOPS** LEADED BY
EXPERT GUEST SPEAKERS /
5 CURATORIAL VISITS FOR
EACH OF THE 7 ARTISTS / **1
CONCLUDING SYMPOSIUM**

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EACH OF THE 7 ARTISTS / **1
2 CURATORIAL VISITS** FOR
EXPERT GUEST SPEAKERS /
9 WORKSHOPS LEADED BY
7 PARTICIPATING ARTISTS /

FOOD FUTURES SCHEDULE

APRIL

03 GENERAL MEETING
& INDIVIDUAL
PRESENTATIONS

10 GILLIAN GODDARD
10:00 - 12:30 / ONLINE
CURATORIAL VISITS WITH
RACHEL GUGELBERGER
1:30 - 5:00

17 KEG DE SOUZA
10:00 - 12:30 / ONLINE

24 BETSY ANDREWS
10:00 - 12:30 / ONLINE

08 MEREDITH
TENHOOR 10:00 - 12:30 /
ONLINE
CURATORIAL VISITS WITH
ANDREA BELL 1:00 - 5:00

15 ERIK KOCHO-
SCHELLENBERY 10:00 -
12:30 / ONLINE

22 JASMINE NIELSEN
10:00 - 12:30 / ONLINE
CURATORIAL VISITS WITH
JASMINE WAHI 1:00 - 5:00

29 ANDREW REID BELL
10:00 - 12:30 / ONLINE

MAY

JUNE

05 RAMON JAVIER-CRUZ
10:00 - 12:30 / ONLINE

11-12 CURATORIAL VISITS
WITH NAT MULLER
1.30 - 4.00 / ONLINE

19 MIRIAM SIMUN 10:00 -
12:30 / ONLINE
CURATORIAL VISITS WITH
MIRIAM SIMUN 1:00 - 5:00

26 WRAP UP OF THE
PROGRAM MEETING

25 Sample presentation of what the residents will discuss
as part of Thinking Food Future 4.00 PM / ONLINE

JULY

FOOD FUTURES

PARTICIPATING ARTISTS



ANDREW VIGIL-EMERSON is a socially engaged intermedia artist whose work addresses the social relationships and histories around food, phenomenology, nostalgia, stories, language, and the environment. He has worked directly with food systems; he ran the food system at the largest North American University, Arizona State University, where he oversaw the food pantry, co-directed the Anti-Hunger Coalition, and worked in food advocacy to mitigate food waste and shape the food culture at the University. He has also worked to create regional networks that collectively address issues in collegiate food insecurity. Vigil-Emerson's non-profit work is paralleled in his social practice-based work developing a collective understanding of ourselves and our shared relationships.

ALLIE WIST's work encompasses photography, print works, dinners, and other experiential installations that render futuristic speculation immediately accessible through narrative and sensory consumption. Many of these works are what she calls "Climate LAARPing," and they concern the future of consumption and food culture as it applies to climate change in particular. Wist has recently focused on environmental grief and the role of taste and aesthetics in more intimately conceptualizing futures. While the inspiration for her works are driven by research into deep ecology and climate adaptation, they are also layered with more radical depictions of collapse and trauma, including the normalization and adaptation to such states.



ESRA DURUKAN Esra has been interested in the topics of food, the table, table rituals, and eating long before completing his Undergraduate Degree in Architecture at Southern California Institute of Architecture in Los Angeles, CA. Both food and architecture and the ways in which they intersect and interact with culture, politics, beauty, and taste, consistently drive his practice. Durukan has worked for Jordan Kahn, the owner and lead chef at the restaurants Destroyer and Vespertine in Culver City, CA, where he has collaborated with artists on special dinners, cultivating stories within their spaces in tandem with specially prepared dishes.

FOOD FUTURES

PARTICIPATING ARTISTS



LILY TAGIURI is an industrial designer and eco-futurist whose work is aimed at democratizing access to natural resources in cities, specifically clean water, fresh air, and green space. Using video, food, material exploration, products, and installation, she draws attention to the underlying social, political, and environmental systems and explores alternatives to them. Tagiuri's practice addresses emerging climates and conditions of cities through design interventions, and employs a range of materials to begin to understand how those cities might function in the future: from devices that allow individuals to harvest rainwater and public green space installations, to events that unpack our relationship to the land of NYC through food events and campaigns around air quality.



ROSA NUSSBAUM is a German/British visual artist based in Philadelphia, PA. Her work is situated at the intersection of performance, video and sculpture with an emphasis on interactivity and technology. Nussbaum explores the history of ideologies and power structures with a particular focus on how institutions attempt to normalize the body. She plays with the material of institutional authority and through the lens of gender and immigration, sets out to expose the underlying desires of institutions. More recently, Nussbaum has begun examining architecture, land, and urban planning as a key to understanding the history of these power structures and their underlying ideologies.



SIRI LEE is a NYC-based interdisciplinary visual storyteller. Using writing, illustration, and archival materials, she constructs image-based narratives that interweave the personal, historical, and fictional. Rooted in personal and scholarly research, Lee's work visualizes analogies between material culture and ideology. Having lived in China and the United States, Siri compares and reinterprets national histories and politics through mixed media and speculative fiction. Her work draws on critical theories of language, ideology, trauma, and the historical present, often finding inspiration from her Chinese-American background and her Chinese family's history with censorship, exile, and imprisonment.

FOOD FUTURES

PARTICIPATING ARTISTS



YOKO INOUE explores cultural commoditization, assimilation and identity issues through installations, collaborative socially engaged projects and public intervention performance art. Her studio practice explores how the meanings of products and cultural objects are transformed by capitalist market strategies, migration, hyper-consumerism, and popular culture. Inoue teaches food justice at Bennington College by using methodologies of craft pedagogy in collaboration with local non-profit organizations. Her research projects include the relationship between craft skills and traditional food production and preservation methodologies.

FOOD FUTURES GUEST SPEAKERS

GILLIAN GODDARD WORKSHOP



GILLIAN GODDARD is a chocolate manipulating activist who spends her time building resiliency in Trinidad and Tobago and the greater Caribbean. She is the Co-Director of ARC TT - The Alliance of Rural Communities of Trinidad and Tobago - and the Co-Owner of Sun Eaters Organics - a chocolate and farming company. A large part of her work centers around Re-Indigenizing - equipping people to get intimate with their immediate environments and to find ways to re-center the 'local' in their lives and institutions.

BETSY ANDREWS WORKSHOP

BETSY ANDREWS is a poet and journalist who writes primarily about food, drink, farming, and the environment for publications including *Food & Wine*, *Travel & Leisure*, *The Wall Street Journal*, and *Eating Well*. She is the former executive editor of *Saveur* magazine and a former New York Times dining critic. She is the author of *The Bottom*, which won the 42 Miles Press Poetry Prize, and *New Jersey*, which received the Brittingham Prize in Poetry. Her chapbooks include *She-Devil*, *In Trouble*, and *Supercollider*, which was a collaboration with artist Peter Fox. Her writing has appeared widely in publications ranging from *Fence*, *Stone Canoe*, and *Phoebe* to the Yemeni newspaper *Culture*.



KEG DE SOUZA WORKSHOP

KEG DE SOUZA is an Australian artist working with mediums such as inflatable and temporary architecture, food, film and mapping projects to explore the politics of space. Keg's investigation of social and spatial environments is influenced by her formal training in architecture and experiences of radical spaces through squatting and organising. Keg creates site and situation specific projects with people, with an emphasis on knowledge exchange. Keg is a member of various collaborative groups, such as SquatSpace Artist Collective and is represented by Booklyn Artist Alliance, NY for her artist's books and zines, which she has been self-publishing for over 15 years.

FOOD FUTURES GUEST SPEAKERS

MEREDITH TENHOOR WORKSHOP

MEREDITH TENHOOR is an architectural and urban historian whose research examines how architecture, infrastructure, urbanism and landscape design participate in the distribution of resources. She does both scholarly work in architectural and urban history, and public history projects about environmental and urban transformation. Publications include the forthcoming *Architectures of the Market: Food, Infrastructure and the Management of Life in 20th Century France*, as well as *Black Lives Matter* (2015), *Governing by Design: Architecture, Economy, and Politics in the Twentieth Century* (2012), and *Street Value: Shopping, Planning and Politics at Fulton Mall* (2010). Meredith is Associate Professor in the School of Architecture at Pratt Institute, the editor and a founding board member of *Aggregate*. She has a Ph.D. in Architecture from Princeton University and a B.A. in Art-Semiotics from Brown University.



JASMINE NIELSEN is a nonprofit strategy consultant, facilitator, writer and food studies instructor. She provides strategic advisement, coaching, and training to nonprofit organizations working in food, arts and culture, urbanism and open space, and the environment. Current and recent clients including the High Line, 92nd Street Y, Restore the Mississippi River Delta, the Bronx River Alliance, the Alliance for Higher Education in Prison, and Giving Tuesday. She also teaches in the Food Studies program at NYU.

WORKSHOP ERIK KOCHO-SCELLENBERY

ERIK KOCHO-SCELLENBERY's background is in environmental management. He works in the field as a natural resource educator for Cornell Cooperative Extension while building and growing his farm (Black Creek Farm). Erik graduated from University of Manitoba in Natural resources management and has work experience in several fields including bio technology, environmental and socioeconomic assessment, and integrated ecological agricultural production management. He also has experience in business management, development, and direct marketing through the operation of a small-scale ecological farm.



JASMINE NIELSEN WORKSHOP

THOMAS McQUILEN is Vice President, Corporate Strategy, Culture and Sustainability at Baldor Specialty Foods, Inc. Located in the Bronx. Thomas develops a number of strategic initiatives to make Baldor more sustainable, such as spearheading SparCs (scraps spelled backwards) initiative to reduce food waste throughout the company. Baldor's sustainability initiatives are also focused on overall waste reduction throughout the organization and the company has launched a number of initiatives to become more energy efficient.

FOOD FUTURES GUEST SPEAKERS

RAMÓN JAVIER-CRUZ WORKSHOP

ANDREW REID BELL WORKSHOP



ANDREW REID BELL (Ph.D. 2010, Michigan) was a Research Fellow in the Environment and Production Technology Division at the International Food Policy Research Institute (IFPRI) in Washington, DC. His current research portfolio focuses on the use of field instruments – such as discrete choice experiments, framed field experiments, randomized control trials – to inform behavior in agent-based models of coupled human-natural systems. He is currently Assistant Professor of Environmental Studies, Department of Environmental Studies, New York University. His research focuses on the use of surveys, behavioral experiments, and agent-based models to understand decision-making in the areas of: agricultural development, water management, migration, and livelihoods.

RAMÓN CRUZ has over 20 years of experience intersecting the fields of sustainability, environmental policy, urban planning, energy and climate change. He has worked in the public sector in his native Puerto Rico as the Deputy Director of the Environmental Quality Board, the state environmental regulatory agency and as Commissioner of the Puerto Rico Energy Commission. He has also worked in the non-governmental sector in senior positions at the Environmental Defense Fund, the Partnership for New York City and the Institute for Transportation and Development Policy. He has been a consultant for the World Bank, the Natural Resources Defense Council, the Greenhouse Gas Management Institute and the German Agency for International Cooperation (GIZ). In May 2020, he was elected President of the Sierra Club, the nation’s oldest and largest environmental organization with 3.8 million members and supporters in 63 chapters across the United States. Ramón is a graduate of American University in Washington D.C. and Princeton University in New Jersey.



FOOD FUTURES GUEST VISITORS

ANDREA BELL RU CURATOR



ANDREA BELL is an art historian, critic and writer. She received her PhD from NYU and has held fellowships in both Europe and the United States, including at the Morgan Library and Museum's Drawing Institute. Based in New York City, Andrea teaches Art History and Criticism at Parsons School of Design - The New School. She is currently curator in. residency at Residency Unlimited where she co-curated the virtual exhibition Postcards from Home <http://www.residencyunlimited.org/programs/postcards-from-home/> featuring work by international artists who had to return home because of the pandemic.

JASMINE WAHI CURATOR

JASMINE WAHI is the co-Founder and co-Director of Project for Empty Space (Newark). Her practice focuses on issues of female empowerment, complicating binary structures within social discourses, and exploring multi positional cultural identities through the lens of intersectional feminism. She received her Masters from New York University's Institute of Fine Arts, where she focused on issues of intersectional narratives and authorship. In addition to running Project for Empty Space, Ms. Wahi is the Holly Block Social Justice Curator at the Bronx Museum of Art in New York City. She Ms. Wahi is also a faculty member at the School of Visual Arts, and a former board member of the South Asian Women's Creative Collective (SAWCC). Her work has been featured in the New York Times, ArtForum, Art In America, ArtNet News, The Wall Street Journal, Bloomberg, and more.



FOOD FUTURES GUEST VISITORS

MIRIAM SIMUN RESEARCH-BASED ARTIST

MIRIAM SIMUN works at the intersection of ecology, technology and the body. Her practice spans multiple formats including video, performance, installation, and communal sensorial experiences. Trained as a sociologist she spends time in communities of experts ranging from biomedical engineers to botanists; hunters to human pollinators; octopuses to breastfeeding mothers. Taking on the role of 'artist-as-fieldworker,' much of her process is rooted in research as lived experience, forefronting corporeal and sensorial ways of learning, listening and knowing. Her work has been presented internationally, including the New Museum (NYC), Himalayas Museum (Shanghai), Deutsche Bank Kunsthalle (Berlin), The Contemporary (Baltimore), Bogota Museum of Modern Art (Bogota), Ronald Feldman Fine Arts (New York), Museum of Fine Arts (Split), Museum of Arts and Design (New York), Robert Rauschenberg Gallery (New York), and the Beall Center for Art + Technology (California).



NAT MULLER INDEPENDENT CURATOR & WRITER



NAT MULLER (Maracaibo, 1974) has for the past two decades worked as an independent curator and writer focusing on the intersections between aesthetics, media and politics, with an expertise in contemporary art from the Middle East. She has held staff positions at V2_Institute for Unstable Media in Rotterdam; De Balie, Centre for Culture and Politics, and the Prince Claus Fund both in Amsterdam. Her writing has been published amongst others in Springerin, MetropolisM Bidoun, Ibraaz, ArtAsiaPacific, Art Papers, Hyperallergic, Ocula, MIT's ARTMargins and Harper's Bazaar Arabia. She has also written numerous catalogue and monographic essays predominantly on artists from the Middle East. She has taught at universities and academies in The Netherlands and the Middle East, and is an accomplished public speaker.

FOOD FUTURES CURATOR



DR. LIVIA ALEXANDER is a curator, writer, and Assistant Professor of Global Contemporary Cultures at Montclair State University. Her work is focused on examining the relationship between art infrastructure and artistic production, urbanity, cultural politics of food and art, and contemporary art from the Middle East and Southeast Asia. She has curated and produced numerous art and film programs, exhibitions and events, showcased at the MoMA New York, Tate Modern, Sharjah Art Foundation, Queens Museum, The Film Society of Lincoln Center, Cinematheque Tangier, and many more. Alexander is co-producer of the research-based interactive documentary, *Jerusalem, We Are Here* (Canada / Palestine / Israel, 2016), directed by Dorit Naaman. Her award-winning scholarly writing and criticism has appeared in the *Journal of Visual Anthropology*, *Framework*, *MERIP*, *Hyperallergic*, *Art Africa*, and *Harpers Bazaar Art Arabia* and as book chapters and catalog essays.

FOOD FUTURES SYMPOSIUM

In these times of true uncertainty, engaging with RU's current Food Futures residents Lily Consuelo Saporta Tagiuri, Esra Durukan, Yoko Inoue, Siri Lee, Rosa Nussbaum, Andrew Vigil-Emerson, and Allie Wist, has been a hugely inspiring reminder of the power of art and creativity in thinking through some of the challenges brought on by the pandemic. The pressing issues of food justice and resilience took on a new urgency as food supply chains broke down and we "social distanced" in line for groceries; supermarket workers were celebrated as "essential workers" though not better compensated; and communities of color are disproportionately affected by COVID-19.

Following three months of weekly workshops and discussions online, the Food Futures residents will present and discuss **THINKING FOOD FUTURES** with Food Futures residency program curator Livia Alexander.

THINKING FOOD FUTURES, a major online event of performances, digital works, and talks will take place on **Saturday, October 24, 2020**. Please stay tuned for more information.

