UNC-Charlotte

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oddly humorous constructions and presentations. In some of Lee's most recent work he utilizes custom fabricated light boxes as well as cast plastic ducks and extruded foam fences to create his vision of the ideal landscape.

"My elaborate installations display photographic images of sections of a cascading pristine creek, or a compartmentalized landscape, frozen in time." Lee says. "The constructions are reminiscent of the futuristic interior design of the 1960's. They are

made to reflect the vision of the future that permeated my youth, as seen in films such as 2001: A Space Odyssey and Rollerball."

Lee is currently assistant professor of sculpture and foundations coordinator in the Division of Art and Design at West Virginia University in Morgantown.

For further information check our NC Institutional Gallery listings, call the gallery at 704/547-3315 or visit (http://coaa.uncc.edu/events-exhibitions/venues-and-galleries/rowe-arts-gallery/exhibitions).

Mint Museum Uptown in Charlotte, NC, Offers Bilingual Exhibition Focused on Food

The Mint Museum Uptown in Charlotte, NC, located at the Levine Center for the Arts, will present *F.O.O.D.* (Food, Objects, Objectives, Design), on view from Mar. 2 through July 7, 2013.

F.O.O.D. (Food, Objects, Objectives, Design) provides a thematic look at inventive modern and contemporary objects, handmade and mass produced, that have one of three objectives: to prepare, to cook, or to present food. It includes approximately 300 selections culled from the permanent collection of the Mint, loans, and new acquisitions. The research center FoodCultura, Barcelona, headed by artist Miralda, is co-organizing the exhibition.

The exhibition is organized into four sections. The first section, TABLE, is an intimate space with low light levels, and an abstracted dining table displaying various "invented" table settings such as plates, cutlery, glasswork, and centerpieces/candelabra by different makers and of different time periods.



Molded Grape Leaf Teapot, William Littler, Brownhills, Ca. 1745-1749, Stoneware, Delhom Collection. 1965.48.535a-b

KITCHEN is outfitted with "Über design" kitchen appliances and various levels of green production. Shelving installed in the kitchen holds objects made to prepare food, such as spice mills, cheese graters, ginger and garlic graters, bamboo steamers, mixing bowls, pots and pans, baking dishes, tagines, molds, and utensils. Ergonomic and green materials are also featured.

PANTRY is small and densely installed and features objects such as food and spice storage containers, mortars and pestles, tea tins, water bottles, noodle packages, chopsticks in paper, and grits packages, as well as food advertising posters.

The last section of *F.O.O.D.*, GAR-DEN, is dramatically designed with objects in the shape of fruit and vegetables. Included in the exhibition will be a Resource Room, containing books about food design and the role of food in our culture, as well as works by co-organizer Miralda, director of FoodCultura.

This will be the first fully bilingual Mint-organized exhibition, with all text panels and object labels in both English and Spanish.

F.O.O.D. (Food, Objects, Objectives, Design) is made possible through major support from PNC with additional support from Piedmont Natural Gas. Acquisition

support provided by the Design Committee of The Mint Museum. Organized by The Mint Museum with FoodCultura, Barcelona. The bilingual initiatives related to *F.O.O.D.* are generously funded by Duke Energy.

F.O.O.D. (Comida, Objetos, Objetivos, Diseño) ofrece una mirada temática sobre la invención de objetos modernos y contemporáneos hechos a mano y producidos en masa, que tienen uno de los tres objetivos: preparar, cocinar o presentar alimentos. Incluye aproximadamente 300 selecciones extraídas de la colección permanente del Mint, así como préstamos y nuevas adquisiciones. El centro de investigación FoodCultura de Barcelona está co-organizando la exhibición.

La exhibición está organizada en cuatro secciones. La primera, MESA, constituye un espacio íntimo con bajos niveles de luz y con una mesa abstracta de comedor, que muestra varios arreglos de mesa "ingeniosos," como platos, cubiertos, cristalería, centros de mesa y candelabros realizados por diversos fabricantes y en diferentes períodos de tiempo.

COCINA, la sección está equipada con electrodomésticos diseñados por la marca Über y varios niveles de producción verde (ecológica). Las estanterías instaladas en la cocina contienen objetos realizados para preparar alimentos, tales como molinos de especias, ralladores de queso, ralladores de jengibre y ajo, vaporeras de bambú, cuencos, ollas y sartenes, platos para hornear, cazuelas, moldes y utensilios de cocina. Materiales ergonómicos y verdes, también se presentan.

DESPENSA, es un espacio pequeño densamente ocupado donde se muestran objetos tales como alimentos y contenedores para almacenar especias, morteros y majas, latas de té, botellas de agua, paquetes de fideos, palillos de papel y paquetes de sémola de maíz, así como carteles publicitarios de los alimentos.

La última sección de *F.O.O.D.*, JARDÍN, es una espectacular área creada con objetos en forma de frutas y vegetales. Incluye en la exhibición el Cuarto de Recursos

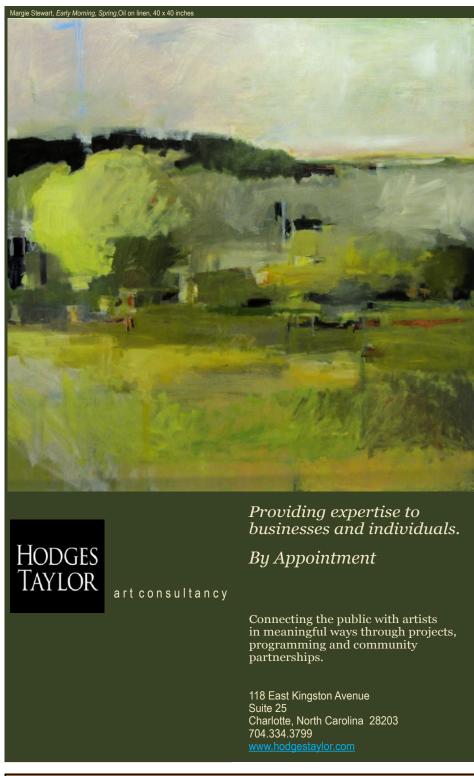
Esta es la primera exhibición realizada por el Mint totalmente bilingüe, con todos los textos en los paneles y en las etiquetas tanto en inglés como en español.

F.O.O.D. (Comida, Objetos, Objetivos, Diseño) es posible gracias al generoso apoyo económico de PNC y a la ayuda adicional de Piedmont Natural Gas. El comité de diseño del Museo Mint coordinó las adquisiciones de la exhibición. Organizada por el Museo Mint junto con FoodCultura, de Barcelona. Las iniciativas bilingües relacionadas con F.O.O.D. son generosamente financiadas por Duke Energy.

For further information check our NC Institutional Gallery listings, call the Museum at 704/337-2000 or visit (www.mintmuseum.org).

Don't forget about our blogs which offer more info about the visual art community in the Carolinas like Carolina Arts News at (http://carolinaartsnews.wordpress.com/) which provides info about Call For Entries, Juried Exhibit Results, and other Artists' Opportunities.

Just type in what you're looking for in the search box.





Carolina Clay Resource Directory is our attempt at Carolina Arts newspaper to create a focal point for info about the clay community in both North and South Carolina. We may not be everything some want, but we'll try and bring our readers the most news about what's going on, where you can find it, and info about the individuals and

organizations involved in the Carolina community. Whether you call it clay, pottery, ceramics - if you don't see what should be here - just let us know about it so we can add it to the mix.

For the Carolina Clay Resource Directory go to: www.carolinaarts.com/ccrd/carolinaclay.html

For the Carolina Clay Resource Directory Blog go to: http://carolinaclayresourcedirectory.wordpress.com/

Haywood County Arts Council in Waynesville, NC, Offers Textile Exhibit

The Haywood County Arts Council in Waynesville, NC, will present *Textures*, featuring a group exhibit which celebrates the many forms and techniques of textile and fiber art, on view in Gallery 86, from Mar. 13 through Apr. 6, 2013. A reception will be held on Mar. 22, from 6-8pm.

Textiles were first formally used as protection to the elements, social cues, and to soften, shield, and/or embellish living spaces. Most textile arts are begun by spinning and plying to make yarn which in turn is made into fabric for clothing and soft furnishings such as quilts. There are many forms of textile arts including embroidery, needlework, weaving, and quilting

The featured artists of *Textures* includes: Amy Putansu, Suzanne Gernandt, Liz Spear, Laurel Tewes, Peggy Debell,

Elizabeth Garlington, Kathrin Weber, Catharine Ellis, and Neal Howard.

Catharine Ellis has been a weaver and dyer for over 35 years. After many years of teaching the Professional Craft Fiber Program at Haywood Community College, she now divides her time between studio work, research, and specialized teaching. Ellis's work has been defined as woven shibori, which she has been developing and refining for nearly 20 years. The applications of woven shibori have impacted a number of textile processes including dyeing, shaping, and other chemical treatments. She is currently working in collaboration with The Oriole Mill in Hendersonville, NC, developing a line of Jacquard woven textiles that combine industrial weaving with her own hand tied

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