Anarchy in the Kitchen
a Webcast/gastro-performance event
Friday, March 5th at 7:00 p.m.

Curated by Laura McGough for the Umami: Food and Art Festival

Anarchy in the Kitchen brings together a diverse group of artists who engage in acts of culinary chaos that interrogate the intersection of edibility and aesthetics, technology and cuisine, and prose and produce. From human sausage grinders and battery-powered lemons to shopping cart gardens and text message meals, Anarchy in the Kitchen questions notions of digestibility, consumption, and good taste in our daily interactions with the food system.

Over the course of the evening, Anarchy in the Kitchen will serve-up performances and videos by Graham Coreil-Allen, Bradley Chriss, Carolina Mayorga, Lisa Moren, Rebecca Nagle, Tim Nohe, Natalia Panfile, Casey Smith, and Shannon Young. Viewers will also treated to a series of palate-cleansing interludes created by Adam Good and Steve Bradley to enhance your experience of gustatory mayhem.

An iPhone version of Anarchy in the Kitchen is available for download at the Umami: Food and Art Festival Website: http://www.umamifestival2010.com.

Thanks to the Umami: Food and Art Festival for commissioning this event and to Eyebeam, Squeaky Wheel, The Nonstop Institute, and The Center for Art, Design and Visual Culture, at the University of Maryland, Baltimore County for hosting viewing parties.

A special thanks to the Visual Arts Department of the University of Maryland Baltimore County for technical support and to Steve Bradley for technical direction.
Anarchy in the Kitchen (in order of performance)

**Happy Birthday** by Natalia Panfile
Panfile sings “Happy Birthday” in Romanian while birthday cake is being hurled at her in this painfully funny video-performance.

**Virtual Bread** by Rebecca Nagle
Nagle fasted for three days prior to her performance. During this time period, she invited Facebook users to text suggestions of different food items she might eat during her performance. Using her starving body as a site for enactment, Nagle breaks her fast by mimetically “consuming” these text messages.

**America’s Favorite Condiments** by Casey Smith
What do our condiments say about us? America’s Favorite Condiments reflects on the role of branded condiments in 21st century American culture. Smith recites three original poems, one for each of the principle condiment groups of ketchup (catsup), mustard, and mayonnaise.

**New Public Sites - Video Tour - Tinges Commons** by Graham Coreil-Allen
Coreil-Allen takes viewers on a tour of the intersection of Frisby and 33rd Streets, in Waverly, Baltimore, which was re-aligned during the construction of a huge, suburban-style Giant grocery store. Now home to a community garden and art space, Tinges Common is a site where community, commerce, and urban design merge and converge around the food system.

**Portable Salad (A Harvest Performance)** by Shannon Young
Young prepares a salad using vegetables and herbs “harvested” from a portable garden grown in a shopping cart specifically for Anarchy in the Kitchen.

**Meat Poem #6 (man becoming machine chews to the future)** by Bradley Chriss
Endurance and edibility are called into play as Chriss merges his identity with that of a sausage-grinding machine, performing a “meat poem” that finds him stuffing natural casings with ground beef and spices that are pushed through his mouth.

**Touch Glass** by Tim Nohe/Shannon Young
Nohe and Young’s Touch Glass evolves through every day gestures, exploring the elemental visual and sound-making potential of water, flame, wood, and glass.

**Newspaper Soup** by Carolina Mayorga
In this performance, artist/promoter Carolina Mayorga introduces Anarchy in the Kitchen audience members to “Newspaper Soup,” a revolutionary, new pre-packed food product.

**Lemons Making Their Own Lemon Meringue Pie** by Lisa Moren
A cadre of self-powered lemons take over the kitchen in Moren’s lively take on an old children’s science experiment.

**Performance Interludes:**
These palate-cleansing performances will be interspersed throughout Anarchy in the Kitchen:

**The Kitchen for Improvised Knowledge** by Adam Good
Poet Adam Good and assistants, Lauren Bender and Shannon May, perform remixes of various culinary texts from the Joy of Cooking to Julia Child’s The French Chef.

**Chickpea Masala in 4 Movement** by Steve Bradley
Bradley soaks, sautés, and DJs his way through an aural/visual investigation into the preparation of Chick Pea Masala.