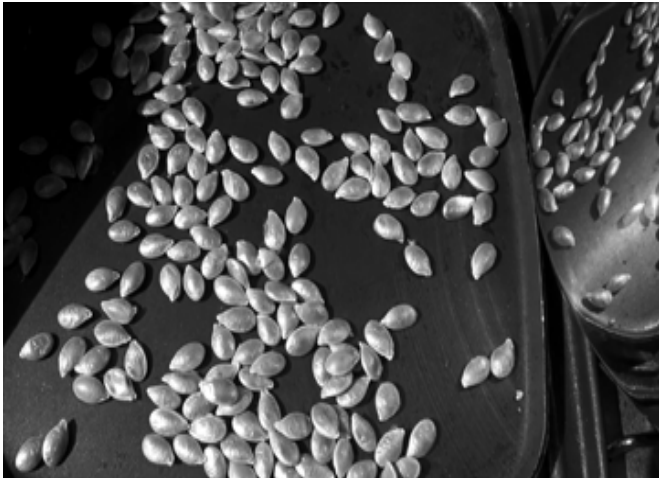




Paloma reaching for Jean's grilled spaghetti squash

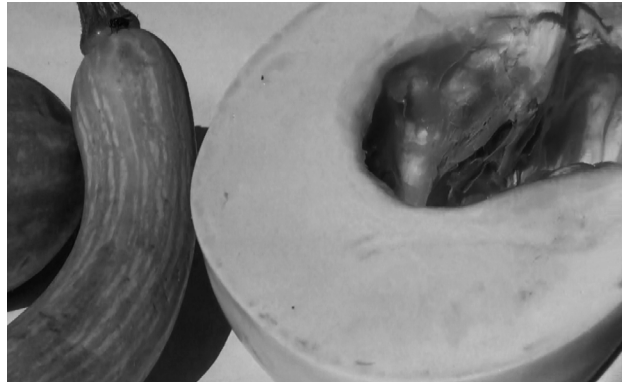


squash family grilling



pumpkin seeds toasting

FOOD IS A SERIES CURATED BY HELGA FASSONAKI IN CONJUNCTION WITH EPMoA'S CONCURRENT EXHIBIT AT LACE GALLERIES. ARTISTS ARE ASKED TO POSITION THEMSELVES AS CHEFS OR HOSTS - AS A CATALYST FOR GATHERINGS, CONVERSATION/DIALOGUE, EXCHANGES (POLITICAL/SOCIAL) AND INTERACTIONS WITHIN THE BOUNDARIES OF ELYSIAN PARK.



Conversations and inside chatter about pumpkins, apples, u-pick farms, food transportation and distance, music, moving, baby sensations, ants, and farms as amusement parks.



WITH HELGA FASSONAKI, ANDREW SCOTT, AND GUEST ARTIST, AMY HOWDEN-CHAPMAN

FOOD 2 took place on Sunday October 31 from 1 to 3pm at Elysian Park. Amy Howden-Chapman joined chef hands with Helga Fassonaki and Andrew Scott as they combined hand-picked fall produce from Oak Glen Farms to produce a seasonal pumpkin and apple feast.

MENU:

apple cider
white pumpkin soup
yellow squash &
zucchini curried barbecue
honey glazed butternut squash,
wheat berry salad
toasted pumpkin seeds
pumpkin bread
home-dried apples
apple pie
pumpkin pie

