

ROYAL/T

Royal/T
Announces

The Art of Cooking

Curated by Hanne Mugaas and Featuring Live Performances

Opening Friday, April 27, 6-8 PM
On View Through August 2012



(Culver City, CA)—Debuting alongside live performances on **Friday, April 27, 2012**, [Royal/T](#)—the playful 10,000-square-foot Japanese pop art-inspired space and “cosplay” maid café—presents “**The Art of Cooking.**”

Intended to induce “the pleasures of the table,” the exhibition showcases artists who obsess, explore, and celebrate food in their work from depictions of gourmet meals to donuts. Curated by Hanne Mugaas, founder of Art Since the Summer of '69, an art space on Manhattan's Lower East Side, the exhibition presents work in a range of media, from drawing and painting to digital prints and clothing.

“Food has always been present in art, and something we can all relate to as a social signifier and everyday source of pleasure,” says Mugaas. “With this show I wanted to focus on contemporary artists who represent food in interesting but also humorous ways.”

Takeshi Murata contemporizes traditional still lifes in the form of digital 3-D prints of throw-away empty beer cans and fast food cups, while **Viktor Kopp**'s focus is on chocolate bars which he continuously paints, experimenting with the rigid geometry of the grid. **Amy Yao** presents clothing ornamented with hot dogs and bananas from a collection based on the chance encounter of a sewing machine and a banana on a kitchen

table, while **Josh Blackwell** embroiders throwaway grocery plastic bags into precious objects. Both **Jim Drain** and the team behind the food and culture publication, *White Zinfandel*—**Jimin Ha**, **Dominic Leong**, and **Chris Leong**—utilize cooking tools in their works for the show. Jim Drain contributes a necklace made of silverware crushed by trains, while Ha and the Leong brothers will produce culinary utensils that can also be used as weapons in a food fight. **Scott Reeder** makes abstract paintings using raw and cooked spaghetti, playing with the macho and academic nature of that media, and **Kenny Scharf** paints donuts humorously floating in surreal skies.

The opening event will include live performances such as *Fantasy Sandwich* by Los Angeles-native **Charles Irvin** and *The Egg Fugue* by brothers **Scott** and **Tyson Reeder**. Hailing from a family of respected culinary luminaries, Mugaas' father owns and operates several restaurants in Norway, while her brother, **Petter Mugaas Joakimsen**, is a chef who will be lending his talent to creating concept dishes at the opening reception.

The exhibition will also present works by: **Alisa Barenboym**, **Patterson Beckwith**, **David Berezin**, **Pierre Bismuth**, **Keil Borrmann**, **Olaf Breuning**, **Sara Clendening**, **CONFETTISYSTEM**, **Bella Foster**, **Espen Friberg**, **Lina Viste Grønli**, **Ann Cathrin November Høibo**, **Thomas Julier** and **Kaspar Muller**, **Jason Kakoyiannis**, **Zak Kitnick**, **Ella Kruglyanskaya**, **Mahomi Kunikata**, **Margaret Lee**, **Brendan Lynch**, **Ted Mineo**, **Marilyn Minter**, **Pentti Monkkonen**, **Yoshitomo Nara**, **Laura Owens**, **Guillaume Pilet**, **Aurie Ramirez**, **Sarah Rara**, **Theo Rosenblum**, **Lisa Sitko**, **Lucien Smith**, **Soju Tao**, **Wayne Thiebaud**, **Caroline Thomas**, **William Wegman**, **B.Wurtz**, and **Dena Yago**.

The exhibit—on display through August 2012—will be free and open to the public from 10 a.m. – 6 p.m. daily.

Guests inspired by the exhibit can also indulge their own palates by dining at Royal/T's Japanese *cosplay* (costume-play) "maid" café inspired by Tokyo's Akihabara electronic district. Waitresses dressed in playful maid uniforms will serve diners a menu of Japanese-French comfort fare. Guests can also explore Royal/T's retail shop for Japanese pop art inspired memorabilia and gifts.

About **Hanne Mugaas**: Hanne Mugaas is an independent curator who has worked on projects at MoMA, New York; Solomon R. Guggenheim Museum, New York; Rhizome and the New Museum of Contemporary Art, New York; Bergen Kunsthall, Bergen; Art in General, New York; Moving Image Archive of Contemporary Art (MIACA), Tokyo; Vilma Gold, London; and Ooga Booga, Los Angeles, among many others. She holds an MFA in Curating from Goldsmiths College in London. For more information, please visit hanne-mugaas.com.

About **Royal/T**: Located in Culver City, CA, Royal/T is a playful blend of café, concept shop, and exhibition space. The 10,000-square-foot space reflects the interior realm of fantasy that strongly influences the artists included in Founder Susan Hancock's art collection. The institutional dimensions of Royal/T lie within its art space; many of its exhibitions are curated solely from Hancock's Japanese-influenced private collection, with the goal of engaging the community through reflective lectures, workshops, pop-up events, and collaborations. Royal/T's interdisciplinary initiative cleanly melds with Hancock's desire to educate and entice. For additional information, guests can call Royal/T at 310.559.6300 and visit <http://www.royal-t.org>. Royal/T is also on [Facebook](#) and [Twitter](#).

Previous exhibitions presented by Royal/T to date include:

- "Just Love Me" curated by Yuki Kamiya from the Hiroshima Contemporary Museum in Japan
- "All of this is Melting Away" curated by Jay Sanders
- "Three Apples Hello Kitty 35th Anniversary Celebration" curated by Jamie Rivadeneira, Japan LA
- "I Can't Feel My Face" curated by Kaws
- "In Bed Together" curated by Jane Glassman from LACMA Acquisition Committee
- "The Never Ending Story, Fairytale, Fantasy, Obsession" curated by Laura Hoptman/MoMA NYC
- "The Warholian" curated by Eric Shiner from The Andy Warhol Museum
- "Facemaker" curated by Kathy Grayson, Director of The Hole Gallery (NYC)
- "Party Animals" curated by Lindsay Scoggins
- "East Village West" curated by Ann Magnuson and Kenny Scharf
- "TAG you're it!" curated by Amber Noland (through April 22, 2012)

Photo credit: Takeshi Murata, still from the video "I, PopEye", 2010. Courtesy the artist, Salon 94, and Ratio 3.

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