



through April 20, 2014

Around the Table

food, creativity, community

SAN JOSE MUSEUM OF ART

Sponsored by

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110 South Market St., San Jose

SanJoseMuseumofArt.org/table

 @sjmusart

 SanJoseMuseumofArt



Around the Table food, creativity, community

Food is nurture, nature, *and* culture. This special exhibition celebrates the many roles food plays in our lives. It is the catalyst for an accompanying festival of activities with 38 partner organizations in the region. From food trucks to molecular gastronomy, food helps define the Bay Area's communities. Come see this familiar subject in new light through the creative minds of artists—supercharged with surprising discoveries and personal meaning.

California produces more than half of the fruits, vegetables, and nuts grown in the U.S.: agriculture here is a \$43+ billion industry. It's no wonder that we take food especially seriously. Food is central to our history, economy, environment, health, and family heritage. The agricultural bounty of our region has brought waves of immigration and helped shape a rich history of cultural diversity—which today we share in part via food. Even a routine cruise up El Camino Real, between San Jose and San Francisco, offers the equivalent of a global culinary grand tour. And from Alice Waters in Berkeley to Veggielution Community Farm in San Jose, California's independent food entrepreneurs and activists have led the way for the nation. Here, food is a big business, a creative craft, cutting-edge science, and an urgent social cause. Unbelievably, amid the affluence of Silicon Valley, one of every four people remains at risk of hunger.

This exhibition looks “around the table” at food today through the work of thirty contemporary artists. Many have made new artworks especially for Silicon Valley audiences, through which visitors can touch on topics ranging from histories of bread-making to mutagenic mint. Imagine a lending library of seeds in the Museum café; fragrant curry wall paper; handmade paper thick with foodstuffs; a tree grafted with forty fruits; furniture made of mushrooms; and organic vegetable beds in front of the Museum to inspire backyard farming.

Why is food a subject for an art museum? Above all, art is a lens on life. Contemporary art is a bit like the editorial page of a newspaper—a place for of-the-moment humor, debate, and visionary thinking. As often as food is in the headlines these days, so too is it on the minds of today's artists. At the San Jose Museum of Art, art becomes a pleasurable and powerful way for people to connect with each other and with the ideas of our times. It sparks our curiosity: it looks beyond the status quo. SJMA is not a hushed museum. It is a social hub, a place that feeds your creative thinking and networking, a place where content comes alive.

Around the Table is the start of a conversation. SJMA invited dozens of other organizations in the area to participate in this food fest of ideas, to create a swirl of activity that spins off in many directions. I hope you will come and leave your mark on this first-of-its-kind project. Ponder the art; think about food facts and food lies; tell us about your food memories; and see what you think.

Susan Krane
Oshman Executive Director, San Jose Museum of Art

Artists

Sita Kuratomi Bhaumik

Center for Genomic

Gastronomy

Eating in Public

Emilie Clark

Pablo Christi

Sergio de la Torre

Karla Diaz

Fallen Fruit

Angela Buenning Filo

Futurefarmers

Julia Goodman

Robert Karimi

Jitish Kallat

Laura Letinsky

Katja Loher

Kara Maria

Susan O'Malley

Matthew Moore

Phil Ross

Valerie Soe

Kirsten Stolle

Haruko Tanaka

David Taylor

Sam Van Aken

War Gastronomy

Dawn Weleski

Rosemary Williams

Chelsea Wills

Mario Ybarra, Jr.

Rene Yung



For the 30 artists participating in *Around the Table*, food serves as muse. The exhibition features eighteen new works created especially for this occasion, commissioned by the San Jose Museum of Art and presented here for the first time. Marvel at a tree grafted with forty heirloom varieties of stone fruit. Ponder the impact of migration on sustenance and health. Participate in an artist's performance—a cooking demonstration inspired by the “gourmet” use of foodstuffs found in prison commissaries. Take home menus filled with poetic verses that extoll the comforts of family and home.

Matthew Moore grows crops on his family's farm in Phoenix. He is intrigued by the ways in which consumer demand has altered the food we eat. *The Culls* (2013) is an installation of 50 3-D printed carrots made of white PLA plastic. Here, Moore delights in the unexpected, quirky, indeed sculptural shapes the root vegetable takes as it grows naturally. Such perfectly real but “imperfect” carrots (or “culls”) never make it to the market.

Kirsten Stolle addresses a timely topic: the overuse of chemical fertilizers in our food chain. Products of the post-World War II era, these industrialized “wonder” farming chemicals were widely celebrated in households across America soon after their development. In her installation *Miracle Grow* (2013), Stolle embeds imagery of chemical packaging into vintage 1950s kitchen decorative elements. By doing so, she highlights the unsettling domestication of toxic substances.

Brand New for Around the Table

Fascinated by the ecology of food decomposition, **Emilie Clark** explores the idea of transformation in organic matter. Her installation features a collection of preserved detritus from her family's food waste gathered over four months. In elegantly abstract watercolor drawings, Clark depicts the complexities of nature as it regenerates new forms of life.

Several artists look at the agricultural history of the Santa Clara Valley. The region, once known as the “Valley of Heart's Delight,” was the nation's largest center for fruit production and packing well into the 1960s. Inspired by this history, David Burns and Austin Young of the Los Angeles-based art collaboration **Fallen Fruit** created an installation of custom-designed wallpaper that features historical photographs of women working in the canneries.

Chelsea Wills chronicles the valley's transformation from agriculture to technology. For her audio piece *Still Here* (2013), she recorded the voices of farmers from across the

Cover: Matt Moore, *Still from "Lifecycles,"* 2010
Mixed media; Dimensions variable; Courtesy the artist

Rosemary Williams, *Supermarket,* 2008 (detail)
Seven printed and annotated panels; 72 × 308 inches; Courtesy of the artist

Sam Van Aken, *Tree of 40 Fruits,* 2008–ongoing (artist's rendering)
Grafted fruit tree; Dimensions variable; Edition of 25; Courtesy of the artist and Ronald Feldman Fine Arts.



region as they enumerate the various crops they grow. Each crop tells story of place, history, and adaptation. With the accompanying large-scale map of shrinking farmland in the South Bay, Wills questions the meaning of innovation as it applies to the future of agriculture in the valley.

The South Bay's vibrant, ethnically diverse restaurant scene was fostered in part by waves of immigration. Yet there is little intercultural mingling among these communities. In *TakeOut* (2013), **Dawn Weleski** navigates such cultural realities by printing immigrants' stories onto takeout containers. She will mix things up by, for example, distributing the stories of Ethiopian immigrants to Chinese restaurants.

Pablo Cristi turns a critical eye on the relatively recent "nose-to-tail" culinary trend. Using all parts of an animal has become an upscale lifestyle choice made by privileged citizens of first-world countries. In *Hipster Pig* (2013), Cristi adorned three plaster pig heads with flannel, rabbit fur, leather, and gold chains, as if taxidermy. The artist imagines them in a fictional trophy room of a dandy who doesn't realize that "nose-to-tail" culture is an age-old necessity for survival around the world.

The exhibition includes several performances by artists. Concerned with heightening peoples' awareness of the nutritional and cultural values of food, **Robert Karimi** transformed a bicycle into a pedal-powered mobile kitchen, styled to resemble a classic lowrider motorcycle, from which he will perform on opening night at SJMA and later at MACLA/Movimiento de Arte y Cultura Latino Americana. **Mario Ybarra, Jr.**, will serve up samples of his "future food" for his *Curry Corn Dog Project* (2013). Ybarra conflates the history of street food, fast food, and future food while he engages with the public. In her performance piece *Now Serving* (2013), **Susan O'Malley** will offer you a small bite of food as she recounts stories from home cooks, professional chefs, and other purveyors of childhood bliss, love, and healing. For dates and times of performances visit, SanJoseMuseumofArt.org/table.

Rory Padeken
Assistant curator, San Jose Museum of Art

Talk Around the Table

December 19, 2013 through April 20, 2014

This interactive gallery is the place to participate in hands-on activities, view documentaries, and share your ideas about food.

Recipe Stories

What food reminds you of home? What food do you bring to a friend in times of need? Share the story behind your favorite recipe.

Use Your Noodle

Explore food facts and food lies. Learn about healthy eating and food choices. Discuss the sometimes controversial issues surrounding food today.

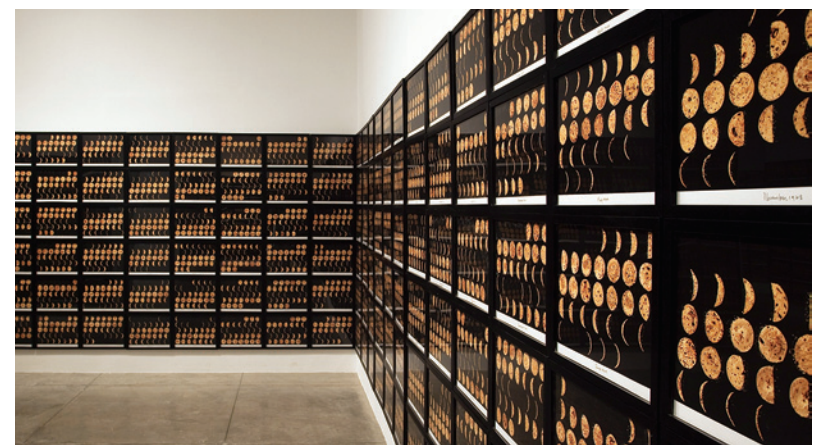
Hidden Kitchens

Hear the unexpected stories about below-the-radar cooking, legendary meals, and eating traditions from NPR's Davia Nelson and Nikki Silva (aka the Kitchen Sisters).

Savory Selfies

Are you a vegetarian? Omnivore? Chocaholic? Show off your food personality at the photobooth.

Share your thoughts, recipes, and food photos on Twitter, Instagram, and Tumblr using the hashtag #aroundthetablesj.



22,500 moons, 753 photographs, one amazing installation

Jitish Kallat: Epilogue, the first stage of *Around the Table*, opened in September. Internationally acclaimed artist Jitish Kallat traced the lunar cycle over 62 years, recreating each moon as a piece of roti. It gives new meaning to the idea of "daily bread": each flatbread, eaten into the moon's shape, represents one of the moons that illuminated the night sky during his father's life. On view through April 20.

Sponsored by Dipti and Rakesh Mathur.

Food Facts

Just weird

Kopi Luwak coffee, the highest priced in the world, comes from civets' droppings. The animals indulge on only the most exquisitely ripe coffee berries and excrete the partly digested beans, which are then processed. Kopi Luwak sells for as much as \$600 per pound. It is primarily sold in the United States and Japan.⁷



Food waste and climate change

When food ends up in a landfill, it rots and becomes a significant source of methane—a potent greenhouse gas with 21 times the global-warming impact of carbon dioxide. A major component of human-related methane in the United States, landfills account for more than 20 percent of the nation's methane emissions.⁸

Sita Kuratomi Bhaumik, *To Curry Favor*, 2011 (detail)

Curry powder from Oasis Food Market, Oakland, California and adhesive on wall; Site specific installation; 20 × 3 feet; Courtesy of the artist

Jitish Kallat, *Epilogue*, 2010–2011

Pigment print on archival paper; 753 prints, 11 3/16 × 14 3/8 inches each; Display dimensions variable; Courtesy Jitish Kallat Studio

Angela Buenning Filo, *Tractor*, San Jose, 2004 (detail)

Chromogenic print; 38 × 30 inches; Courtesy of the artist

Emilie Clark, *Sweet Corruptions*, 2010–12 (detail)

Latex-preserved food detritus on 8 × 8 feet table, three drawings (30 × 42 inches), one painting (72 × 60 inches); Courtesy the artist



Food production

World food production must increase by 70 percent by 2050 in order to nourish a human population then likely to be 9.1 billion, according to the United Nations Food and Agriculture Organisation's forecast.¹

American food

Some countries ban foods that are widely sold in the United States: M&Ms (Blue #2 food coloring), Kraft Macaroni and Cheese (Yellow #5, Yellow #6), Mountain Dew (Brominated vegetable oil), Ruffles Light and Lay's WOW chips (Olestra/Olean), and Chex cereals (Butylated Hydroxyanisole and Butylated Hydroxytoluene). The United States Food and Drug Administration considers these foods safe.²

Future food

Did you know that 3-D printers can be used to “print” food? But not meat or vegetables. “It needs to be something processed, like quiche or meatloaf. It can't be a salad or steak,” says Jeffrey I. Lipson, PhD candidate in engineering, Cornell University, Ithaca, New York.³

Vertical farms

The buzz about vertical farms continues to grow; many people are enthusiastic about their capacity to slow down climate change and feed the billions of people that will inhabit the planet in the future. However, verticals are unattractive to farmers partly because only a few varieties of vegetables and fruits can be produced successfully in such a controlled environment.⁴

Nutrition

Calorie counts are required on food labels, but on the honor system. Filmmaker Casey Neistat tested five foods from his everyday diet and found that four out of them contained more calories than their labels indicated—a total of 500 extra calories a day.⁵

Fast food

According to Eric Schlosser in Michael Kenner's documentary *Food Inc.* (2009), “[t]he hamburger of today has pieces of thousands of different cattle ground up in the one hamburger patty. The odds are increasing exponentially that one of those animals is carrying a dangerous pathogen.”⁶

1. Food production, “How to Feed the World in 2050,” *fao.org*. United Nations Food and Agriculture Organization. <http://www.fao.org/fileadmin/templates/wfs/docs/expert_paper/How_to_Feed_the_World_in_2050.pdf>; 2. American food, Jayson and Mira Calton, *Rich Food, Poor Food: The Ultimate Grocery Purchasing System*. New York: Primal Nutrition, Inc., 2013; 3. Future food, A.J. Jacobs, “Dinner is Printed,” *New York Times*, September 21, 2013; 4. Vertical farms, Ahmet K., “Vertical Farming Advantages and Disadvantages,” *Agriculture Guide*, 2011. <<http://www.agricultureguide.org/vertical-farming-advantages-and-disadvantages/>>; 5. Nutrition, Casey Neistat, “Calorie Detective,” *New York Times*, February 12, 2013; 6. Fast food, *Food, Inc.*, dir. Michael Kenner, Magnolia Pictures, 2009; 7. Food waste and climate change, “Reducing Food Waste for Businesses,” *epa.gov*. Environmental Protection Agency. <<http://www.epa.gov/foodrecovery/>>; 8. Just weird, Tim Hayward, “Is civet coffee worth the price?,” *Word of Mouth Blog*, *The Guardian*, July 9, 2010. <<http://www.theguardian.com/lifeandstyle/wordofmouth/2010/jul/09/civet-coffee-kopi-luwak>>

Calendar



Exhibitions

Charles Papilio **Grocery List Identities**

through Dec 2, 2013

18 Reasons

3674 18th St., San Francisco, 18reasons.org

Patent Pending

(includes more work by Phil Ross)
through Dec 20, 2013

ZERO1: The Art and Technology Network
439 S. 1st St., San Jose, zero1.org

Bibliophilia

through Dec 22, 2013

Palo Alto Art Center

1313 Newell Rd., Palo Alto
cityofpaloalto.org/artcenter

Mountains in My Spoon: Artists and Food at the Lucas Artists Residency

through Feb 9, 2014

Montalvo Arts Center

15400 Montalvo Rd., Saratoga
montalvoarts.org

Jitish Kallat: Epilogue

through Apr 20, 2014

San Jose Museum of Art

110 S. Market St., San Jose
sjmusart.org

Maize y Más: From Mother to Monster?

through Feb 15, 2014

MACLA

510 S. 1st St., San Jose, maclaarte.org

Eating Disorders in a Disordered Culture

by Robin Lasser and **The Schauss Kitchen** by Christopher Reynolds

Nov 9 – Dec 21, 2013

San Jose Institute of Contemporary Art

560 S. 1st St., San Jose, sjica.org

Around the Table: food, creativity, community

Nov 9, 2013 – Apr 20, 2014

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Talk Around the Table

Dec 19, 2013 – Apr 20, 2014

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Lend Me Your Ears

Feb 8 – Mar 8, 2014

Art Object Gallery

592 North 5th St., San Jose
artobjectgallery.com

Sasha Duerr: Local Color

Dec 6, 2013–Jan 27, 2014

18 Reasons

3674 18th St., San Francisco
18reasons.org

Tasty: Everyone Has a Place at the Table

Jan – Mar, 2014

Pajaro Valley Arts Council

Watsonville
pajarovalleyartscouncil.org

From Acorns to Apple

Jan 10 – Mar 16, 2014

de Saisset Museum

Santa Clara University
500 El Camino Real, Santa Clara
scu.edu/desaisset

EcoFarm Conference

Jan 22 – 25, 2014

Ecological Farming Association

Asilomar, Pacific Grove
eco-farm.org

Tasty, Too! Food Inspired Quilts

Jan 29 – Apr 27, 2014

San Jose Museum of Quilts & Textiles

520 S. 1st St., San Jose
sjquiltmuseum.org

The Art of Food: Farm, Table, Community

Mar 7 – 27, 2014

Pacific Art League

227 Forest Ave., Palo Alto
pacificartleague.org

Swine and Sill

Apr 12 – May 31, 2014

Catharine Clark Gallery

248 Utah St., San Francisco
cclarkgallery.com



Performances

Performances by artists

Robert Karimi and Mario Ybarra, Jr.

Nov 8, 2013, 7 – 8:30 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Prison Gourmet by Karla Diaz

Nov 9, 2013, 2 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Fat Boy by Teo Castellanos and D-Projects

Nov 15 – 17, 2013, 8 PM

MACLA

510 S. 1st St., San Jose, maclaarte.org

Now Serving by Susan O'Malley

Nov 21, 2013, 7 – 10 PM

Jan 25, 2014, 12:30 – 3:30 PM

Feb 14, 2014, 12:30 – 3:30 PM

Mar 29, 2014, 12:30 – 3:30 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Love, Food, Love by artist Robert Karimi as "Mero Cocinero and the People's Cook"

Feb 14, 2014

MACLA

510 S. 1st St., San Jose, maclaarte.org

Lectures and Panel Discussions

Conversation with Patricia Curtan,

illustrator, The Art of Simple Food II

Nov 15, 2013, 7 PM

Palo Alto Art Center

1313 Newell Rd., Palo Alto
cityofpaloalto.org/artcenter

Panel discussion: Urban Ag in the South Bay

Nov 21, 2013, 12:30 PM

SPUR

75 S. 1st St., San Jose, spur.org

Lunchtime Lecture **Agrarian Dreams: The Paradox of Organic Farming in California**

by Julie Guthman, University of California, Santa Cruz

Dec 4, 2013, 12 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Lunchtime Lecture

A Matter of Taste: Food, Faith, and Museums by Carin Jacobs, Sonoma State University, California

Feb 5, 2014, 12 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Seeds of Change: a panel discussion about the surprising political life of seeds

Feb 16, 2014, 2 PM

Sponsored by the **Organic Farming Research Foundation**, orff.org

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Creative Minds: The Kitchen Sisters

Feb 23, 2014, 1 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Reading the Recipes with chef Jesse Cool

Mar 1, 2014, 2 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Art 101: Ten Ways to Photograph Food **Chris Rochelle, Chow.com**

Mar 16, 2014, 1 – 4 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Pecha Kucha Night: Food for Thought

Speakers:

Elizabeth Birnbaum,

Ecological Farming Association;

Zach Lewis, CommUniverCity/

Garden to Table;

Cindy McCown, Second Harvest Food Bank;

Sharon McCray, Emma Prusch

Farm Park Foundation;

Paul Ringgold, Peninsula Open Space Trust;

Ewell Sterner, TEAM San Jose;

Sergio de la Torre, University of

San Francisco.

Mar 20, 2014, 6 – 8 PM

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Apr 2, 2014, 12 PM

Lunchtime Lecture

Creating Shared Value: A Case Study of the Global Coffee Industry by Renee

Bowen, Stanford University, Palo Alto

San Jose Museum of Art

110 S. Market St., San Jose, sjmusart.org

Dinners and Special Events

Santa Clara County Farm Bureau's Farm to Table Dinner
Nov 2, 2013, 5 PM
[Uesugi Farms](#)
San Martin, [sccfarmbureau.org](#)

Savoring the Remains (a delicious dinner that's also food for thought!)
Nov 16, 2013, 7 PM
[Montalvo Arts Center](#)
15400 Montalvo Rd., Saratoga
[montalvoarts.org](#)

Swine and Swill, a farm-to-table banquet
Apr 13, 2014
[Catharine Clark Gallery](#)
248 Utah St., San Francisco
[cclarkgallery.com](#)

Behind-the-scenes tour of commercial kitchens
Spring 2014 (Dates to be announced)
[Slow Food Santa Cruz](#)
[facebook.com/slowfoodsantacruz](#)



Workshops and Classes

Art in the Garden: More Than Just Chard
Nov 2, 2013, 1:30 – 3:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose, [veggielution.org](#)

The Exquisite Table: Making Traditional Mexican Pottery
Nov 10, 2013, 1 – 4 PM
[Montalvo Arts Center](#)
15400 Montalvo Rd., Saratoga
[montalvoarts.org](#)

Learn in the Garden: Preparing Your Garden for Winter
Nov 23, 2013, 10 AM
[Emma Prusch Farm Park Foundation](#)
647 S. King Rd., San Jose
[pruschfarmpark.org](#)

Art in the Garden: More Than Just Beets
Dec 7, 2013, 1:30 – 3:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose
[veggielution.org](#)

Body as Ecosystem: Making Healthy Babies
Jan 18, 2014, 11 AM – 2 PM
[Montalvo Arts Center](#)
15400 Montalvo Rd., Saratoga
[montalvoarts.org](#)

Art in the Garden: More Than Just Broccoli
Feb 1, 2014, 1:30 – 3:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose [veggielution.org](#)

Pickle Making—Indian Style
Feb 8, 2014, 2 – 5 PM
[India Community Center](#)
525 Los Coches St., Milpitas
[indiacc.org](#)

Art in the Garden: More Than Just Arugula
Mar 1, 2014, 1:30 – 3:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose
[veggielution.org](#)

Snack Tech
Mar 2014 (date to be announced)
[The Tech Museum of Innovation](#)
201 S. Market St., San Jose
[thetechmuseum.org](#)

Art in the Garden: More Than Just Cabbage
Apr 5, 2014, 1:30 – 3:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose
[veggielution.org](#)

Films

Brilliant Soil
Nov 10, 2013, 5 PM
[Montalvo Arts Center](#)
15400 Montalvo Rd., Saratoga
[montalvoarts.org](#)

CAAMFest 2014
including an evening of food-related film
March 13 – 23, 2014, (time tba)
Presented by the
[Center for Asian American Media \(CAAM\)](#) at [School of Arts and Culture at Mexican Heritage Plaza](#), San Jose
[caamedia.org](#), [schoolofartsandculture.org](#)



Edible Gardens and Farm Tours

Winter vegetable planters
October 27, 2013 – Apr 20, 2014
[Valley Verde](#)
Café, Too!, 110 S. Market St., San Jose
[valleyverde.org](#)

Veggielution Community Farm stand
Saturdays, 10 AM – 2 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose, [veggielution.org](#)

Youth garden activities
Saturdays, 10 AM – 12:30 PM
[Veggielution Community Farm](#)
647 S. King Rd., San Jose, [veggielution.org](#)

Urban farm tours and harvesting events
Late Fall 2014 (dates to be announced)
[CommUnivCity/Garden to Table](#)
651 Macredes Ave., San Jose. [cucsj.org](#)

Farm tours of wholesale growers
Summer 2014 (dates to be announced)
[Santa Clara County Farm Bureau](#)
[sccfarmbureau.org](#)

Christopher Reynolds, *The Schauss Kitchen, 2013* (detail)
Baker-Miller Pink painted objects; Courtesy of the artist
Robert Karimi
Photo courtesy MACLA/Movimiento de Arte y Cultura Latino Americana
Grahme Weinbren, *Still Life with Banquet, 2010* (detail)
Courtesy Montalvo Arts Center, Saratoga
Karen Lemon, *Planting Your Dreams*
Photo Courtesy Pajaro Valley Arts Council

Other Partners

- **50 West c/o CBRE, Inc.**, which manages Circle of Palms Plaza near the San Jose Museum of Art, has made its planter boxes available for partners to plant with edibles. [CBRE.us](#)
- **Café, Too!** at the San Jose Museum of Art will create special menu items inspired by the artists of *Around the Table*. [sjmusart.org/visit/cafe](#)
- **Children's Discovery Museum's** ongoing exhibit *Rainbow Market* encourages healthful eating. Resources are also available at [cdm.org](#)
- **City of San José Office of Cultural Affairs** has supported the living sculpture *Tree of 40 Fruits* (2013) by Sam Van Aken, which will be on view at the San Jose Museum of Art (Nov 9–Apr 20) and later planted in the area. [sanjoseca.gov](#)
- **The Guadalupe River Park Conservancy** provided assistance to artist Sam Van Aken in the creation of his living sculpture, *Tree of 40 Fruits*. [grpg.org](#)
- **History San José** is acting as a resource for research and a source of objects of historical significance. It is collaborating with the artists' collective Fallen Fruit by providing imagery used in an installation on the canning industry of the region. It is also lending a historically significant rice bowl excavated from San Jose's Chinatown to artist Rene Yung. [historysanjose.org](#)
- **The Japanese American Museum of San Jose** will explore the great significance that food has in Japanese culture and its place at the heart of the Japanese American experience. [jamsj.org](#)
- **KQED** is a media partner for *Around the Table*. [kqed.org](#)
- **Peninsula Open Space Trust** cares for open spaces, farms, and parkland in and around Silicon Valley. [openspacetrust.org](#)
- **Second Harvest Food Bank** will partner with SJMA to promote access to the food bank's core initiatives and programs. [shfb.org](#)
- **Team San Jose** will participate in Pecha Kucha Night (Mar 20) and highlight its partner organization, Hunger at Home. [sanjose.org](#)
- **Teatro Vision, San Jose** presented the world premiere of *MACARIO* in October 2013. The bilingual production of a classic Mexican folktale explores the many aspects of hunger. [teatrovision.org](#)

Edible Plantings

Watch food grow! Explore downtown San Jose in spring 2014 and discover edible plantings. The San Jose Downtown Association, through its Groundwerx program, will plant herbs and vegetables in its 200 planters.



See what you think.

San Francisco (48 miles)
18 Reasons
Catharine Clark Gallery
CAAM

Palo Alto (17 miles)
Pacific Art League
Palo Alto Art Center
Peninsula Open
Space Trust

Santa Clara (4 miles)
de Saisset Museum
Santa Clara County
Farm Bureau

Milpitas (11.3 miles)
India Community Center

San Jose (4.4 miles)
Teatro Vision
School of Arts and Culture at
Mexican Heritage Plaza

Downtown San Jose
Art Object Gallery
Japanese American Museum of San Jose
CommUniverCity/Garden to Table
Guadalupe River Park Conservancy
San Jose Downtown Association
SPUR San Jose
50 West c/o CBRE, Inc.
San Jose Museum of Art
The Tech Museum of Innovation
TEAM San Jose
ZERO1: The Art & Technology Network
MACLA
San Jose Museum of Quilts & Textiles
San Jose Institute of Contemporary Art
Children's Discovery Museum

Venues

For a detailed map and directions, visit SanJoseMuseumofArt.org/table

San Jose
Valley Verde
Second Harvest Food Bank
Saratoga (15 miles)
Montalvo Arts Center
Santa Cruz (32 miles)
Organic Farming Research Foundation
Slow Food Santa Cruz
Watsonville (47 miles)
Pajaro Valley Art Council
Pacific Grove (77 miles)
EcoFarm Conference

San Jose (3.4 miles)
Emma Prusch Farm Park Foundation
Veggielution Community Farm

San Jose (2.7 miles)
History San José

