

JAMAICA FIELD EXPEDITION

November 6 - 14, 2009

The Kiln & the Kitchen: pottery and food

Nicky Furquharson & Christa Assad GUEST ARTISTS Doug Casebeer & David Pinto



Christa Assad, Whiskey Set



Doug Casebeer, Vases



David Pinto, Bowls

CONCEPT: "Creating outside your comfort zone inspires you to look inside yourself for strength and identity, sparking new ideas in your work", says Doug Casebeer. In this expedition, students will travel to Good Hope Plantation in Jamaica for a week long intensive workshop focused on pottery making and cooking.

This is the second cooking and ceramics workshop collaboration at Good Hope. Food and clay naturally lend themselves to a collaborative investigation of function and form. This workshop will consider the food preparation and cooking along with the design of complementing ceramic dishes. Fire and heat is a crucial element in both art forms. This workshop will be conversation between the kitchen and the pottery studio. Students will make cooking pots, serving vessels and tableware for classic Jamaican foods such as; Rice and Peas, Pumpkin Soup, Steam Fish, Pepper Shrimp, Jerk Chicken, Breadfruit chips, and a nice Rum Punch. Jamaican cooking style springs from many ethnic traditions that define its culture today. Jamaican cuisine is an outgrowth of this eclectic mix of Tiano Indians, Spanish, African, British, Creole, East Indian, Middle Eastern, and Chinese. Jamaica's lush tropical bounty will provide all the raw ingredients and supplies.

This workshop is about cooks and potters coming together to inform each other about their art. Anyone interested in the art of food preparation and presentation is welcome to join us for a spirited collaboration.

The workshop will teach delicious recipes which can easily be recreated at home. Choices we make while cooking for family and friends,

involves many simultaneous things; pleasure, health, community, politics, and esthetics. Nowhere is better than in Jamaica, where the importance and value of shared meals is prevalent daily. Cooking and eating at Good Hope is heightened by the sensations that will surround you; the wafting breeze, an intoxicating scent of orange blossoms and jasmine, and the sounds of hummingbirds hovering and buzzing over head. Of dangling, radiant colored flowers and lush greenery with the ancient and powerful Martha Brae River running through the plantation.

Christa, David and Doug intend to create an open studio environment with basic instruction in pottery making. The idea is to use fundamental pottery techniques to enhance the food prepared in the kitchen. There will be daily demonstrations in handbuilding and throwing. The workshop will fire gas reduction and soda kilns. The experience will culminate with a feast served on the dishes produced during the workshop. The studio is open 24 hours a day, providing students ample time to work on individual projects. There will be many lively discussions, presentations, and side trips.

SKILL LEVEL: Open to all who are willing to share and contribute. Some handbuilding or throwing experience would be helpful. Instruction is designed to meet each student's current experience and skill level.

FACULTY: Nicky Furquharson was trained at Westminster University in London, UK. She has been a professional running restaurants and hotels in London, Australia, and Jamaica. Nicki now lives in Jamaica, where she is a highly sought after chef for villas and hotels. Nicky also shares her enthusiasm for food by teaching cooking courses and catering special

events. Nicky is an authority on Caribbean and Jamaican foods.

Christa Assad has been past faculty at the Kansas City Art Institute and is currently a studio potter in Berkeley, CA. She has exhibited widely and had a gallery in San Francisco for over 8 years. Christa was awarded a Fulbright Research Grant. Her work is in permanent collections across the country from the Fine Arts Museum of San Francisco to Penn State and Arizona State Universities. Christa is long time friend of the Ranch, having been a resident artist and summer workshop faculty.

Doug Casebeer directs the ceramics programs at Anderson Ranch. He lived in Jamaica for three years, working on a pottery project for the United Nations. "Jamaicans are full of life and vitality," says Doug. "The Jamaican pace has a way of freeing up the mind. I always return home invigorated and alive with my work."

David Pinto, a studio potter born in Jamaica, taught at the 92nd Street Y while living in New York and now teaches at his studio on the Good Hope Plantation in Jamaica. A graduate of the Rhode Island School of Design, he has shown his work in Japan, New York and throughout Jamaica.

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Good Hope Plantation, Jamaica



Doug Casebeer, Teapot



David Pinto's Studio, Good Hope, Falmouth, Jamaica

Our field expeditions to Jamaica have become increasingly popular since we first offered a ceramics workshop here ten years ago. Participants in these special trips – now featuring workshops in ceramics, photography, painting, sculpture, writing and more – find the lush environment and cultural stimulation of this amazing country to be a true inspiration for their artmaking.

Jamaica workshops are based at the Good Hope Great House. Built in the classic Georgian style in 1755, this mansion was headquarters of one of Jamaica's largest and most prosperous sugar plantations. The 2,000-acre plantation is still actively growing fruits, and raising horses and cattle.

Rooms in the Great House, with antique furniture and canopied beds, look out over the Queen of Spain Valley and the meandering Martha Brae River. Delicious meals are elegantly served. You have breakfast and dinner at the Great House, with lunch at the nearby studio or villa.

Artmaking facilities are just a short walk from the Great House. There is a ceramics studio with eleven wheels, a gas reduction kiln, oil fired soda kiln, and an anagama wood kiln. The lush landscape and comfortable studio environment is ideal for creating artwork.

Tuition for workshops in Jamaica include ground transportation, all meals, accommodations, instruction, all studio materials, supplies and equipment use. Students will need to bring some personal supplies such as hand tools, pencils, film, etc. as outlined in the workshop supply list.

Airfare is not included. Participants fly into Montego Bay. Airlines that serve the Montego Bay airport are US Airways, American Airlines, Northwest, Delta, United, Air Canada and Air Jamaica.

TUITION: Single, \$2,680; Double, \$2,250
Triple, \$2,050 (This includes tuition, meals, room, transfers, but not airfare)

DEPOSIT: \$500

REGISTRATION FEE: \$150

PAYMENT IN FULL BY: September 28, 2009

ENROLLMENT LIMITED TO 12

ARRIVAL DATE: Friday, November 6

DEPARTURE DATE: Saturday, November 14

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