

# CALENDAR OF EVENTS

## OCTOBER

### A Thousand Lunches

**Michael Marchand**  
Sat, Oct 5, 10a–2p  
**Roger Jessup Park**

Join a community of volunteers and CURRENT artist Emily Marchand to assemble 1,000 lunches to benefit MEND Poverty in Pocomo. The lunch packing is followed by a picnic lunch atop an 8,000 square feet textile created out of compostable fabric and embedded with edible seeds. The afternoon concludes with an invitation to cut out a part of the textile to take home and plant in a pot or garden plot. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**MRE Classic: Workshop with Tony Banuelos LA Eats Itself**  
Sat, Oct 5, 11a–noon & noon–1p  
**Barnsdall Park**

This workshop includes a discussion of a cross-section of some survival-based foods: military MREs (Meal, Ready-to-Eat), hardtack or ship biscuit (a simple flour biscuit with a long shelf life), pemmican (a dense, protein-packed provision developed by Native Americans), and other “prepper” favorites. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis.

**Waste Not: Opening Celebration Shana Lutter**  
Sat, Oct 5, 11a–1p  
**Valley Plaza Recreation Center**  
Join CURRENT artist Shana Lutter to celebrate the unveiling of the collection of temporary food containers amassed over the summer with the help of the Valley Plaza community. Learn about the state of recycling and zero waste from experts. Family friendly and accessible. RSVP appreciated.

**Enchanted Servers Nari Ward**  
Sat, Oct 5, 12, 26 & Nov 2, noon–5p  
**Leimert Plaza Park**

*Enchanted Servers* features new sculpture and a site-specific audio soundscape installation by CURRENT artist Nari Ward. Enjoy diverse menus from South LA food trucks on-site, an open-air participatory photo booth, and live performances by the S.H.I.N.E. Mawusi Women’s African Drum Circle (performances at 1p & 3p). Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Watts Cookbook Fire-Up & Barbecue Workshop Torolab**  
Sat, Oct 5, 12, 19 & 26, noon–5p  
**Ted Watkins Memorial Park**  
Give your community a better flavor. Come and join CURRENT artist collective Torolab, cook the recipes of Watts. The civic, ethnographic, and experiential history of South LA through smell, flavor, and memory. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis.

**Notes from a Bench Nancy Lupo**  
Sat, Oct 5, 5–6p  
**Pershing Square**  
Alvin Li and CURRENT artist Nancy Lupo convene again around a group of park benches—this time at Pershing Square, formerly Central Park in Downtown LA. Li reads a life script as the orbits around a set of benches that have sat on the block in front of John Portman’s Ritz Carlton Hotel on West Nanjing Road in Shanghai since the 1990s and foregrounded Lupo’s 2017 exhibition *No Country for Old Men* in Shanghai. Enter the park at 6th & Hill St. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Comida a Mano Eva Aguila & Coaxial**  
Sat, Oct 5, 5–11p  
**Reseda Recreation Center**  
Presented by CURRENT artist Eva Aguila and Coaxial Arts Foundation, this all-ages event features the installation of an outdoor earthen oven based on a Mexican comal and a video screening to celebrate cultural diversity through honoring utensils, food and drink. Performances by the Rainbow Chorus (Thaddeus Pedrich, Estela Sanchez, Edgar Fabián Frías, Eliza Swann, Laura Stinger), Fawnties Finesse, and Breadwoman (Anna Homler and Jorge Martin featuring Maya Gingerly). Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis.

**Performance: Appetite Monument Movement #1 (Suppressant) Christopher Reynolds**  
Sat, Oct 5, 130–3p  
**Valley Plaza Recreation Center**  
Drawing on manipulative food marketing and consumption from a personal and communal perspective, artist Christopher Reynolds presents a site-specific installation in and around the pool at Valley Plaza. Sounds, scents, and performances complete the Baker-Miller pink-hue experience. The fifteen-minute performances begin promptly at 1:45p & that already exists in the film. Guests are also invited to write postcards offering notes of solidarity to the banana. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Nip & Draw: Feeding Portraits in the Park Babsi Loisch**  
Sat, Oct 6, 10a–2p  
**Palms Park**  
Multidisciplinary artist BRD draws and paints custom portraits that are one-of-a-kind artworks showing nurture as a gesture of care for guests to take home. This tradition of portraiture continues a dialogue on the representation of women in a visible caregiving role. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Giant Burp Cloth (ongoing production) Babsi Loisch**  
Sun, Oct 6, 10a–2p  
Sun, Oct 13, 20 & 27, noon–2p  
**Palms Park**  
Drop off feeding-related textiles (burp cloths, nursing pads, bibs, nursing tops) and have a conversation about nourishing at Palms Park. The artist sews a giant burp cloth as a symbol of the many parts coming together to make a feeding system work. RSVP appreciated.

**Solar Cooking Bed & Breakfast**  
Sun, Oct 6, 10a–3p  
**Roger Jessup Park**  
Workshop participants learn how to fabricate and cook with a box solar cooker while Bed & Breakfast demonstrates on a prefabricated box cooker on-site. Participants gather for bread baked in the box cooker at the end of the workshop. Additionally, an instructional publication with building plans and recipes for a variety of DIY methods, as well as B&B artist contributions, has been printed to illustrate the energy-efficient (and fun!) process of cooking with the sun. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**Embracing Locallism in the Landscape Nonfood**  
Sun, Oct 6, 10a–1p  
**Orcutt Ranch**  
With so much native species to choose from (more than 6,000), where does a gardener who is interested in transformative landscaping begin to choose? The Theodore Payne Foundation has been striving to create a selection of plants that represents the vast diversity of our local and, in many cases, endemic flora. Find out how planting locally native species inspires beauty in the garden and adds resilience to your landscape. Led by Tim Becker, Capacity is limited to 13; RSVP preferred, space given on a first-come, first-served basis.

**Rainbow Transmissions The Golden Dome**  
Sun, Oct 6, 2–5p  
**Pershing Square**  
The Golden Dome and its collaborators bring people together to explore food and prismatic colors at this rainbow feast that incorporates food, performance, and sound. Discover the deep personal, social, spiritual, and political ways that we can experience food and drink. Performances by the Rainbow Chorus (Thaddeus Pedrich, Estela Sanchez, Edgar Fabián Frías, Eliza Swann, Laura Stinger), Fawnties Finesse, and Breadwoman (Anna Homler and Jorge Martin featuring Maya Gingerly). Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis.

**Going Bananas Women’s Center for Creative Work**  
Sun, Oct 6, 5–8p  
**Delano Recreation Center**  
A screening of *Going Bananas* by gloria galvez—an animated film about the problematic history and contemporary condition of bananas sold to Western countries—is accompanied by a meal of snack-sized banana foods prepared by food historian Susan Park and a discussion of the film. Guests are also invited to write postcards offering notes of solidarity to the banana. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Chapter 1: Korea of New Shores Julio César Morales & Max La Rivière-Hedrick**  
Sun, Oct 6, 5:30–8:30p  
**Barnsdall Park**  
Take part in this late-summer party that is a multisensory meal and performance and a glimpse of the future, an evening created and presented by CURRENT artist team Julio César Morales & Max La Rivière-Hedrick. This event celebrates Korea, and related nights recognize other immigrant cultures of East Hollywood. Bring your friends, children, and beverages; food is provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Eating in Yaanga LA Food Policy Council**  
Wed, Oct 9, 5–7p  
**LA State Historic Park**  
Tribal biologist Matt Teutimez leads the first fireside chat as part of a series about the layered history of food, development, and cultural transformation embodied at this park site.

**Yeaonga is the indigenous name for the current site of LA State Historic Park.** Participants learn how traditional food cultivation can regenerate soil, water, and ecosystems. Participants are invited to touch and taste edible native plants to create their own land-based relationship with food. The event includes a food sampling. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis.

**Imperishable Talk Jazmin Urrea**  
Thu, Oct 10, 3–7p  
**Martin Luther King Jr. Park**  
Join CURRENT artist Jazmin Urrea at MLK Jr. Park for a conversation with Ruth Galaviz (SEE-LA), Karla Vasquez (SalvSou), and Emily Marchand (visual artist) about how their respective practices relate to food insecurity, health, and community building. Attendees are encouraged to bring a blanket. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis.

All events are free.

RSVP to individual events at: [currentla.org/calendar](http://currentla.org/calendar).

**A Very White Flower Adrià Julià**  
Fri, Oct 11, 7–11p  
**LA State Historic Park**  
Meditate on the history of pop-corn at the LA State Historic Park (commonly referred to as “the Cornfield”) in a film-performance titled *The Penitential Tyrant: Dolores Is Pain*. The event is followed by a feature film, *Popcorn*. Popcorn is first mentioned as a flower in the 16th-century *Florentine Codex: General History of the Things of New Spain*, written to acquaint the King of Spain with his colonies. Blankets and snacks encouraged. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**California Food Chains Michael Queenland**  
Sat, Oct 12, 10a–12:30p  
**Exposition Park Rose Garden**  
CURRENT artist Michael Queenland grew native California plant seedlings from seed that he offers for free to participants. Speakers explore the uses and benefits of planting native plants in the garden and throughout the city, an effort that promotes the pollination of fruit and vegetable plants and supports the rich biodiversity that already exists but is threatened by the region’s real-estate development boom. This event is the first in the artist’s long-term goal of encouraging the planting of at least one native plant in each yard across LA. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis.

**Fermentation: Workshop with David Anthony David LA Eats Itself**  
Sat, Oct 12, 11a–noon & noon–1p  
**Barnsdall Park**  
David Anthony David asks, Why can’t survival food taste like LA? Using the process of fermentation, David helps participants make sauces that preserve the relationship among food, cultures, and nostalgia, making the palate the first thing to get restored. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis.

**Family + Food = Love: A Parent Appreciation Picnic LA Commons**  
Sat, Oct 12, noon–5p  
**Ted Watkins Memorial Park**  
LA Commons collaborates with Ted Watkins Memorial Park for their annual parent-appreciation celebration. Join an afternoon of barbecue and picnics, story sharing, and games and art designed by local youth. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Workshops with LA Compost Carolyn Pennypacker Riggs & Annie Gimás**  
Sat, Oct 12, 1p, 2–3p  
**Delano Recreation Center**  
LA Compost shares how to transform food waste into nutrient-rich soil. Workshops provided in both English and Spanish. Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis.

**Turn! Turn! Vocal & Movement Performance Workshop #1**

**Sukkot Dinner Michael Rakowitz**  
Sun, Oct 13, 6:30–8:30p  
**Pan Pacific Park**  
Jewish Voices for Peace cohosts the transformation of Room F of the Palace of Nimrud into a community sukkah for the Jewish holiday of Sukkoth. Dates harvested at Aziz Farms in Thermal, California, by members of the Iraqi diaspora, and the studio of CURRENT artist Michael Rakowitz are highlighted in the meal prepared and shared at this *Beneath the Date Palms* event. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis.

**The Architecture of Nourishment Babsi Loisch**  
Sun, Oct 13, 10a–noon  
**Palms Park**  
Join a discussion about different approaches to push the act of breast-feeding nourishment forward into public space as a way of creating visibility around this form of care, bringing it into community. Led by Anna Babsi (performance, community organizer), Katy Barkan (architect, adjunct assistant professor at UCLA), Christine Dansereau (research knowledge manager, senior associate at Perkins & Will), and Katy Robinson (geographer, independent consultant). Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Grow Your Own Algae Nonfood**  
Sun, Oct 13, 11a–1p  
**Orcutt Ranch**  
Members of the CURRENT artist successes. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**Solar Cooking Bed & Breakfast**  
Sun, Oct 20, 10a–3p  
**Roger Jessup Park**  
Workshop participants learn how to fabricate and cook with a box solar cooker while Bed & Breakfast demonstrates how to cook with a prefabricated panel solar cooker on-site. Participants gather for stew cooked in the panel cooker at the end of the workshop. Additionally, an instructional publication with plans and recipes for a variety of DIY methods, as well as B&B artist contributions, has been printed to illustrate the energy-efficient (and fun!) process of cooking with the sun. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**Fermentation: Workshop with Jessica Wang LA Eats Itself**  
Sat, Oct 19, 11a–noon & noon–1p  
**Barnsdall Park**  
Fermentation enthusiast and educator Jessica Wang of Pickle leads workshop participants in basic food-preservation techniques using hearty seasonal vegetables and sea salt. Samples of fermented pickles are available for tasting. Fermenters take home a jar of pickles prepared during the workshop. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis.

**Toothtone with Nour Mobarak Nancy Lupo**  
Sun, Oct 13, 5–6p  
**Pershing Square**  
Nour Mobarak is an artist, musician, and writer who excavates violence and desire. Her interests lie in the compulsions and glitches in either a person or nation-state. She activates the tones from each tooth’s cavity, performing from within CURRENT artist Nancy Lupo’s *Open Mouth* at Pershing Square. Enter the park at 6th & Hill St. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Chapter 2: Thailand of New Shores Julio César Morales & Max La Rivière-Hedrick**  
Sun, Oct 13, 5:30–8:30p  
**Barnsdall Park**  
Take part in this late-summer party that is a multisensory meal and performance and a glimpse of the future, an evening created and presented by CURRENT artist team Julio César Morales & Max La Rivière-Hedrick. This event celebrates Thailand, and related nights recognize other immigrant cultures of East Hollywood. Bring your friends, children, and beverages; food is provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Wheel of Life: Vocal & Movement Performance Workshop #2 Carolyn Pennypacker Riggs & Annie Gimás**  
Sat, Oct 19, 3–5p  
**Delano Recreation Center**  
Perform in CURRENTLA FOOD—no experience necessary! Participate in one or more of the three Sat workshops (held on Oct 12, 19, 26) and a final afternoon rehearsal on Nov 2 and be eligible and prepared to perform in *ALL AGAIN* on the evening of Sat, Nov 2. Light refreshments provided; workshops take place outside, and comfortable clothing is suggested. Featuring special guest Tany Ling. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Learning from LA Diana Nawi**  
Tue, Oct 15, 7:30–9p  
**The HUB @ LA State Historic Park**  
Independent curator and CURRENT curatorial advisor Diana Nawi moderates a panel discussion featuring CURRENT artists and programmers, who speak about their experiences learning about and from LA. How did these discoveries inform and challenge their projects as they progressed? Each artist discusses their ideas and expectations, the surprises they encountered, and the lessons they learned. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Cows to Concrete, Rail Yard to Cornfield LA Food Policy Council**  
Wed, Oct 16, 5–7p  
**LA State Historic Park**  
Author Rachel Surls leads the second fireside chat exploring the history of agriculture and industry in LA, after settlers and immigrants arrived in the neighborhoods surrounding LA State Historic Park—Solano Canyon, Elysian Park, and Chinatown. She shares how industrial development has impacted the way Angelinos eat and the way we think about farming in the city. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis.

**Fermentation: Workshop with Jessica Wang LA Eats Itself**  
Sat, Oct 19, 11a–noon & noon–1p  
**Barnsdall Park**  
Fermentation enthusiast and educator Jessica Wang of Pickle leads workshop participants in basic food-preservation techniques using hearty seasonal vegetables and sea salt. Samples of fermented pickles are available for tasting. Fermenters take home a jar of pickles prepared during the workshop. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis.

**SUPRFEST SUPRSEED**  
Sat, Oct 19, noon–5p  
**Leimert Plaza Park**  
Enjoy a vegan experience as SUPRFEST brings a taste of delicious health to Leimert Park, featuring some of the best vegan vendors in the city. Eats and experiences combine to make wellness accessible, and participants are encouraged to drop by for an incredibly enjoyable afternoon! RSVP appreciated.

**The Town Oven: Azerbajian & Turkey Leyna Lightman**  
Sat, Oct 19, 1–3p  
**Pan Pacific Park**  
Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Azerbijani and Turkish bread, led by Feride Bayguran and Aliye Aydin. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**Chapter 3: Armenia of New Shores Julio César Morales & Max La Rivière-Hedrick**  
Sun, Oct 20, 5:30–8:30p  
**Barnsdall Park**  
Take part in this late-summer party that is a multisensory meal and performance and a glimpse of the future, an evening created and presented by CURRENT artist team Julio César Morales & Max La Rivière-Hedrick. This event celebrates Armenia, and related nights recognize other immigrant cultures of East Hollywood. Bring your friends, children, and beverages; food is provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Open Hours: Ethiopia Leyna Lightman**  
Sat, Oct 27, 1–3p  
**Pan Pacific Park**  
Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Ethiopian bread, led by the Legesse sisters. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**Performance: Muscle House Cookbook Human Resources LA**  
Sat, Oct 19 & Nov 2, 6–8p  
**Venice Beach Recreation Center**  
A diverse group of artists have contributed recipe versions of new and existing artworks to an artist’s cookbook. At this event, these recipes are performed by facilitators using four handball courts as theatrical stages next to Muscle Beach in Venice. All are invited to participate. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**The Lactation Club Babsi Loisch**  
Sun, Oct 20, 10a–noon  
**Palms Park**  
Join this breastfeeding-support meeting with Susan Martin of La Leche League for education and encouragement on your feeding journey. Find answers, share concerns, and celebrate successes. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**Solar Cooking Bed & Breakfast**  
Sun, Oct 20, 10a–3p  
**Roger Jessup Park**  
Workshop participants learn how to fabricate and cook with a box solar cooker while Bed & Breakfast demonstrates how to cook with a prefabricated panel solar cooker on-site. Participants gather for stew cooked in the panel cooker at the end of the workshop. Additionally, an instructional publication with plans and recipes for a variety of DIY methods, as well as B&B artist contributions, has been printed to illustrate the energy-efficient (and fun!) process of cooking with the sun. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**Eating Green? Nonfood**  
Sun, Oct 20, 11a–1p  
**Orcutt Ranch**  
Guest artist Bettina Yung leads an edible workshop based on familiar recipes using algae at home. Capacity is limited to 13; RSVP preferred, space given on a first-come, first-served basis.

**The Town Oven: Costa Rica & El Salvador Leyna Lightman**  
Sun, Oct 20, 1–3p  
**Pan Pacific Park**  
Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Azerbijani and Turkish bread, led by Feride Bayguran and Aliye Aydin. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**Chapter 3: Armenia of New Shores Julio César Morales & Max La Rivière-Hedrick**  
Sun, Oct 20, 5:30–8:30p  
**Barnsdall Park**  
Take part in this late-summer party that is a multisensory meal and performance and a glimpse of the future, an evening created and presented by CURRENT artist team Julio César Morales & Max La Rivière-Hedrick. This event celebrates Armenia, and related nights recognize other immigrant cultures of East Hollywood. Bring your friends, children, and beverages; food is provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Open Hours: Ethiopia Leyna Lightman**  
Sat, Oct 27, 1–3p  
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Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Ethiopian bread, led by the Legesse sisters. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**Dreaming of Food Sovereignty in LA LA Food Policy Council**  
Wed, Oct 23, 5–7p  
**LA State Historic Park**  
Artist Joel Garcia collaborates with Tongva musician Kelly Caballero and students in the Tongvurina Youth Arts & Action program to share their dreams for food sovereignty and food justice for all Angelenos. They explore how we can create healthy food access and sustainable food growing that repair colonial histories and account for indigenous futures in LA. Youth shares music and art projects that respond to this question. The event includes a food sampling and performances. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis.

**Ring: Vocal & Movement Performance Workshop #3 Carolyn Pennypacker Riggs & Annie Gimás**  
Sat, Oct 26, 2–5p  
**Delano Recreation Center**  
Perform in CURRENTLA FOOD—no experience necessary! Participate in one or more of three Sat workshops (held on Oct 12, 19, 26) plus a final afternoon rehearsal on Nov 2 and be eligible and prepared to perform in *ALL AGAIN* on the evening of Sat, Nov 2. Light refreshments provided; workshops take place outside, and comfortable clothing is suggested. Featuring special guest Tany Ling. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Solar Cooking Bed & Breakfast**  
Sat, Oct 26, 10a–3p  
**Roger Jessup Park**  
Workshop participants learn how to fabricate and cook with a box solar cooker, while Bed & Breakfast demonstrates how to boil water with a prefabricated parabolic cooker on-site. Participants gather for tea at the end of the workshop. Additionally, an instructional publication with plans and recipes for a variety of DIY methods, as well as B&B artist contributions, has been printed to illustrate the energy-efficient (and fun!) process of cooking with the sun. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis.

**SEE-LA Change: Anyone Can Grow SEE-LA**  
Sat, Oct 26, 11a–5p  
**Martin Luther King Jr. Park**  
Join SEE-LA (Sustainable Economic Enterprises of LA) for this daylong event that includes workshops and conversations about food access, food sovereignty, backyard growing, and food distribution. Workshops include hands-on lessons on home composting and growing in small spaces. Speakers include experienced backyard farmers, community organizers, technical resources, and healthy neighborhood retailers. Follow @SEELAORG on Instagram for event details and scheduling updates. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Foodscapes Festival: Art, Cultural & Ecological Histories Across Our Kitchen Tables**  
Sat, Oct 26, noon–4:30p  
**Reseda Recreation Center**  
Cohosted by Big City Forum, this afternoon-long event centered in the San Fernando Valley features a pop-up marketplace, a traditional arts workshop, cooking demos, family activities, and a dance performance—inviting viewers to eat, exchange ideas, and reflect on local and global histories. RSVP appreciated.

**The Town Oven: Ethiopia Leyna Lightman**  
Sat, Oct 26, 1–3p  
**Pan Pacific Park**  
Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Armenian bread, led by Kristine Jingoizian. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**The Temporary Lauren Mackler**  
Sat, Oct 26, 2–3:30p  
**Valley Plaza Recreation Center**  
This afternoon event is in two acts, beginning with a performative reading of a newly commissioned monologue using CURRENT artist Shana Lutter’s dystopian sculpture as a set for science fiction followed by a public conversation between Lutter and CURRENT curatorial advisor Lauren Mackler contextualizing the artist’s CURRENTLA FOOD project within her larger body of work. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Ring: Vocal & Movement Performance Workshop #3 Carolyn Pennypacker Riggs & Annie Gimás**  
Sat, Oct 26, 2–5p  
**Delano Recreation Center**  
Perform in CURRENTLA FOOD—no experience necessary! Participate in one or more of three Sat workshops (held on Oct 12, 19, 26) plus a final afternoon rehearsal on Nov 2 and be eligible and prepared to perform in *ALL AGAIN* on the evening of Sat, Nov 2. Light refreshments provided; workshops take place outside, and comfortable clothing is suggested. Featuring special guest Tany Ling. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**SHOOK: A Survivor’s Last Supper LA Eats Itself**  
Sat, Oct 26, 5:30–10:30p  
**Barnsdall Park**  
SHOOK offers a small edible experience based on “preperism” and the new culinary movements of foraging and fermentation. A drum-circle performance is featured through the course of the supper, along with prepper spoken word and a group call and response through handdrum. Capacity is limited to 60; RSVP preferred, space given on a first-come, first-served basis.

**Beneath the Date Palms Michael Rakowitz**  
Sat, Oct 26, 6:30–8:30p  
**Pan Pacific Park**  
Take part in a dinner cohosted by Wendy Barranco of Iraq Veterans Against the War. Dates harvested at Aziz Farms in Thermal, California, by members of the Iraqi diaspora, Iraq Veterans Against the War, and the studio of CURRENT artist Michael Rakowitz are highlighted in the meal prepared and shared at this *Beneath the Date Palms* event. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis.

**Breast/Milk: A Discussion of Support, Access & Class Babsi Loisch**  
Sun, Oct 27, 10a–noon  
**Palms Park**  
This panel explores the complicated story of infant feeding and how history, race, income, and other factors influence the decision on how to feed a baby. Led by Kimberly Durdin (International Board of Lactation Consultant Examiners, doula, senior student midwife; Kindred Space LA), Pauline Sakamoto (Mothers’ Milk Bank San Jose), and others. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**The Town Oven: Armenia Leyna Lightman**  
Sun, Oct 27, 1–3p  
**Pan Pacific Park**  
Leyna Lightman revives the communal baking tradition and collaborates with women from different regions of the world to prepare, bake, and share bread over conversations that explore the history and heritage of this fundamental food. This installment focuses on Armenian bread, led by Kristine Jingoizian. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis.

**Open Hours @ the HUB Dyson & Womack**  
Wed–Fri, 4–7p; Sat & Sun, 10a–7p (closed Mon & Tue)  
**LA State Historic Park**  
The HUB is the headquarters of CURRENTLA FOOD. Designed by Dyson & Womack, the HUB is a meeting point, an information center, a landmark for community recognition, a stop for triennial visitors to regroup between sites, and a space for spontaneous gatherings and social events throughout the triennial. As such, the HUB support and connects the energy and fluidity of a triennial with fifteen artists activating fifteen sites across Los Angeles. RSVP appreciated.

**Chapter 4: Mayor of New Shores Julio César Morales & Max La Rivière-Hedrick**  
Sun, Oct 27, 5:30–8:30p  
**Barnsdall Park**  
Take part in this late-summer party that is a multisensory meal and performance and a glimpse of the future, an evening created and presented by CURRENT artist team Julio César Morales & Max La Rivière-Hedrick. This event celebrates Mexico and El Salvador, and related nights recognize other immigrant cultures of East Hollywood. Bring your friends, children, and beverages; food is provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**What’s Going on with Recycling? Closing Celebration & Conversation Shana Lutter**  
Sun, Nov 3, 11a–1p  
**Valley Plaza Recreation Center**  
Join an open discussion and workshop about the current state of recycling in LA. Get answers to questions about how to recycle and reduce waste. Closing ceremony and recycling of the Shana Lutter’s CURRENT art project. Family friendly and accessible. Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis.

**Feed-In: A Gathering Babsi Loisch**  
Sun, Nov 3, 11a–2p  
**Palms Park**  
Join a picnic on a communal giant burp cloth—a community artwork created throughout the CURRENT triennial. An event designed for adults with children, bring whatever your accompanying child prefers to eat and drink and celebrate the often-private act of feeding infants and toddlers in public. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**From Seed to Earth Lucia Fabio**  
Sun, Nov 3, 11m–3p  
**Orcutt Ranch**  
Bring a picnic and discover the parallels between plants and humans and their cycles of birth, life, and death. Participants learn through the combined knowledge of such groups as Hey Baby Feminist Parenting Group, Seed Library of Los Angeles, Ford House Kitchen Garden, Food Forward, LA Compost, and Tembi Locke. RSVP appreciated.

**The Art of Food: A Recipe for Community Center for the Arts Eagle Rock**  
Sun, Nov 3, 11a–5p  
**Exposition Park Rose Garden**  
This one-day, all-ages event brings together members of LA’s artist and culinary communities to engage participants in a vibrant series of hands-on activities exploring the city’s rich and diverse art and food cultures. Visitors take part in an enchanted picnic and painting experience, pop-up food poetry, vegetable print-making, and heritage chocolate making. Visit [cfar.org](http://cfar.org) for more info. RSVP appreciated.

**House with a Date Palm Will Never Starve Michael Rakowitz**  
Sat, Nov 2, 6:30–8:30p  
**Pan Pacific Park**  
Take part in a dinner cohosted by Iraqi American chef Sara Ahmad. Dates harvested at Aziz Farms in Thermal, California, by members of the Iraqi diaspora, Iraq Veterans Against the War, and the studio of CURRENT artist Michael Rakowitz are highlighted in the meal prepared and shared at this *Beneath the Date Palms* event. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis.

**What’s Going on with Recycling? Closing Celebration & Conversation Shana Lutter**  
Sun, Nov 3, 11a–1p  
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**Open Hours @ the HUB Dyson & Womack**  
Wed–Fri, 4–7p; Sat & Sun, 10a–7p (closed Mon & Tue)  
**LA State Historic Park**  
The HUB is the headquarters of CURRENTLA FOOD. Designed by Dyson & Womack, the HUB is a meeting point, an information center, a landmark for community recognition, a stop for triennial visitors to regroup between sites, and a space for spontaneous gatherings and social events throughout the triennial. As such, the HUB support and connects the energy and fluidity of a triennial with fifteen artists activating fifteen sites across Los Angeles. RSVP appreciated.

**Algae Bioreactor 1: Open Hours Nonfood**  
Wed–Fri, noon–sunset; Sat & Sun, 10a–2p (closed Mon & Tue)  
**Orcutt Ranch**  
Nonfood’s functioning algae bioreactor is housed in a greenhouse located onsite at the Orcutt Ranch. Throughout CURRENTLA FOOD, live microalgae are growing and multiplying, observable by the changing shade and density of green within the water. The bioreactor creates the perfect environment for algae to grow, and they double in size every 24 hours. RSVP appreciated.

**Rainbow Transmissions The Golden Dome**  
Sun, Nov 3, 2–5p  
**Pershing Square**  
The Golden Dome invites guests to a tea ceremony and healing sounds gathering featuring sonic rainbows created by 彩虹 and Leaving Records. Tea and fruit are served. Capacity is limited to 60; RSVP preferred, space given on a first-come, first-served basis.

**Performance: Appetite Monument Movement #2 (Stimulant) Christopher Reynolds**  
Sun, Nov 3, 1:30–3p  
**Valley Plaza Recreation Center**  
Christopher Reynolds’s second performance acts as an aggressive crescendo of gastronomic hunger. Although the work provides no relief for unsettled and unsatiated hunger, the performance serves as cathartic release of a month-long suppression. Performances begin promptly at 1:45p & 2:30p. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis.

**Crown, Neck, Root Nancy L**



**CURRENT:LA**, the City's public art triennial initiative, uses contemporary art as a platform to encourage the exchange of ideas and inspire civic discourse about issues affecting Los Angeles and other global cities. **CURRENT:LA** uses public park spaces as venues; presents site-specific, temporary art projects uniquely created for the City's residents and visitors; and provides a range of free and refreshing outdoor cultural experiences across LA's diverse neighborhoods. Developed and produced by the City of Los Angeles Department of Cultural Affairs (DCA), this second presentation of **CURRENT:LA** is funded by DCA.

**1st**  
**Adrià Julià**  
***A Very White Flower***  
LA State Historic Park, Chinatown  
Adrià Julià's project, *A Very White Flower*, consists of two new films that critically explore the production and consumption of popcorn, its intrinsic link to Hollywood and the film industry, and the historical and socioeconomic intricacies of the global corn industry.  
**Fri, Oct 11, 7–11p**  
[See Calendar of Events for details.](#)

**2nd**  
**Shana Lutker**  
***Contemporary Museum of Temporary Containers (CMTC)***  
Valley Plaza Recreation Center, North Hollywood  
Shana Lutker's *Contemporary Museum of Temporary Containers (CMTC)* is an installation of single-use containers painted a single color and organized by size, shape, or former contents. The work encourages creative reuse and considers the limits of sustainability and recycling at a critical juncture of environmental responsibility.  
**Artwork on view daily, 5:30a–10:30p**  
**Artist events on Oct 5 & Nov 3**  
[See Calendar of Events for details.](#)

**3rd**  
**Eva Aguila & Coaxial Arts Foundation**  
***Comida a Mano***  
Reseda Recreation Center  
Celebrating the universal experience of eating with one's hands, Eva Aguila's installation comprises an outdoor earthen oven based on a Mexican comal (griddle), with demonstrations by a local tortillero artist. Accompanying the installation is a screening of newly commissioned experimental videos by artists with a tradition of eating by hand.  
**Sat, Oct 5, 5–11p**  
**(Artwork on view daily, 5:30a–10:30p)**  
[See Calendar of Events for details.](#)

**4th**  
**Michael Rakowitz**  
***Beneath the Date Palms***  
Pan Pacific Park, Fairfax District  
Michael Rakowitz re-creates Room F of the destroyed Northwest Palace of Nimrud in Iraq in the form of an outdoor banquet space. Dates are the main ingredient of the project's meals and serve to spark conversation about the historical engagements between the United States and Iraq and the date industry that connects the two countries.  
**Artwork on view daily, 5:30a–10:30p**  
**Artist events on Oct 13, 26 & Nov 2**  
[See Calendar of Events for details.](#)

**5th**  
**Ry Rocklen**  
***Food Group: The Body Palms***  
Palms Park, West LA  
Ry Rocklen's *Food Group: The Body Palms* imagines Palms Park as a giant digestive system, with an installation of bronze sculptures and live performances based on his Food Group characters, who wear costumes modeled after popular food eaten by hand, such as popcorn, cupcakes, or tacos.  
**Sun, Oct 13, 20, 27 & Nov 3, 3–5p**  
**(Artwork on view daily, 5:30a–10:30p)**  
[See Calendar of Events for details.](#)

**6th**  
**Carolyn Pennypacker Riggs & Annie Gimas**  
***ALL AGAIN***  
Delano Recreation Center, Van Nuys  
*ALL AGAIN* is a choral and movement performance organized and led by Carolyn Pennypacker Riggs and Annie Gimas. The work reflects on themes including food justice, ecology, and environmental manipulation, with an emphasis on access, food waste, and compost. The artists' goal is to support dialogue and action around these crucial topics through collective movement, music, and education.  
**Sat, Oct 12, 19, 26 & Nov 2, times vary**  
[See Calendar of Events for details.](#)

**7th**  
**Emily Marchand**  
***A Thousand Lunches***  
Roger Jessup Park, Pacoima  
Through food, Emily Marchand examines ideologies around survival. At Roger Jessup Park, volunteers participate in a large-scale lunch-packing session to benefit local homeless services in Pacoima. A large community lunch takes place on a compostable cloth embedded with seeds that participants cut portions from and use to grow food.  
**Sat, Oct 5, 10a–2p**  
[See Calendar of Events for details.](#)

**8th**  
**Jazmin Urrea**  
***Imperishable***  
Martin Luther King Jr. Park, South LA  
Jazmin Urrea's sculptures in Martin Luther King Jr. Park in South LA are filled with Flamin' Hot Cheetos® and stand eight feet tall. This amusing monument to a popular junk food is also an imposing reminder of the poverty of nutritional options in disfranchised communities.  
**Artwork on view daily, 5:30a–10:30p**  
**Artist events on Oct 10, 17, 24 & 30**  
[See Calendar of Events for details.](#)

**CURRENT:LA FOOD** presents fifteen newly commissioned public art projects across Los Angeles that examine multiple facets of food. Through an intricate partnership between artists and community partners across the city, **CURRENT:LA FOOD's** stimulating, participatory art projects and programs shed light on the precarious balance between pleasure and peril around food today and the many ways food gives expression to social and political life.

**9th**  
**Michael Queenland**  
***Untitled***  
Exposition Park Rose Garden  
Michael Queenland's metal sculpture presents breakfast cereal piled on top of a hand-knotted rug that features patterns from the Pakistan-Afghanistan border region. One layer shows a perishable item made for modern consumption, while the other is part of a history of artisanal craft. Two cultural products are juxtaposed to compel a consideration of formal, social, and political associations.  
**Artwork on view daily, 8:30a–sunset**  
**Artist event on Oct 12**  
[See Calendar of Events for details.](#)

**10th**  
**Nari Ward**  
***Enchanted Servers***  
Leimert Plaza Park  
The events and art installations of Nari Ward's *Enchanted Servers* metaphorically set the table to celebrate and reflect on how food is served. In Leimert Park, a totem sculpture made of food plate covers and jacks evokes LA car culture, food trucks, and DIY music instruments. Participatory activations related to this work generate meaningful social communion around food, art, and music.  
**Sat, Oct 5, 12, 26 & Nov 2, noon–5p**  
**(Artwork on view daily, 6a–10p)**  
[See Calendar of Events for details.](#)

**11th**  
**Cooking Sections**  
***Mussel Beach***  
Venice Beach Recreation Center  
*Mussel Beach* contemplates the cultural history and ecosystem of Venice Beach, focusing on the impact of climate change on mussels, which act as filters for pollution along the shoreline. Through a series of mixed-media interventions along the beach, including a choreographed audio tour, Cooking Sections investigates the consequences of human activity on the natural landscape.  
**Art "office hours" every Sat & Sun, noon–6p**  
**(Artwork on view daily, 5a–10:30p)**  
[See Calendar of Events for details.](#)

**12th**  
**Nonfood**  
***Algae Bioreactor 1***  
Orcutt Ranch Horticultural Center, West Hills  
Nonfood's algae-harvesting greenhouse presents an underexplored alternative food-production option for sustainable and nutritious products. The greenhouse is an elegant, translucent minimalist structure with a functioning alkaline pond installation that grows FDA-approved algae. The aquatic plant produces the rich green color that contrasts with the neutral industrial elements of the installation.  
**Wed–Fri, noon–sunset**  
**Sat & Sun, 10a–2p**  
**(closed Mon & Tue)**  
**Artist events on Oct 6, 13 & 20**  
[See Calendar of Events for details.](#)

**13th**  
**Julio César Morales & Max La Rivière-Hedrick**  
***New Shores: The Future Dialogue Between Two Homelands***  
Barnsdall Park, East Hollywood  
*New Shores: The Future Dialogue Between Two Homelands* focuses on the immigrant experience and the ethnic diversity around Barnsdall Park. Julio César Morales and Max La Rivière-Hedrick collaborate with local chefs to hear personal accounts of food and migration. They then use the narratives as the foundation to create a multisensory installation and series of performances inspired by night markets.  
**Sun, Oct 6, 13, 20, 27 & Nov 3, 5:30–8:30p**  
[See Calendar of Events for details.](#)

**14th**  
**Nancy Lupo**  
***Open Mouth***  
Pershing Square, Downtown LA  
*Open Mouth* is an installation of custom benches with rounded end elements that resemble teeth. The benches are arranged in a configuration that resembles a diagrammatic adult human mouth. The work is a stage for viewing, meeting, and thinking about the metabolism of the city.  
**Artwork on view daily, 5:30a–10:30p**  
**Artist events on Oct 5, 13 & Nov 3**  
[See Calendar of Events for details.](#)

**15th**  
**Torolab**  
***Watts Cookbook***  
Ted Watkins Memorial Park, Watts  
A reimagined barbecue area, designed by Torolab, becomes a social space to create a crowd-sourced project titled *Watts Cookbook*. The collective seeks to cultivate a diverse dialogue around the history of open-fire cooking in urban communities of color and thus counter the reality of food deserts by affirming food as a shared value abundant in local hearts and minds.  
**Sat, Oct 5, 12, 19 & 26, noon–5p**  
[See Calendar of Events for details.](#)

**The HUB**  
LA State Historic Park, Chinatown  
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**Wed–Fri, 4–7p**  
**Sat & Sun, 10a–7p**  
**(closed Mon & Tue)**



# CURRENT:LA FOOD Public Art Triennial 2019

Visit a **CURRENT** site in every LA City Council District!