

## **Proposal: Food in Art**

Since one of the earliest forms of human artistic expression, such as the El Castillo cave paintings dated 30,000 B.C.E., humans have intimately connected their creative and artistic expression with their food and cuisine. This tradition has continued throughout human history and civilization, from the Dutch and Flemish still lifes of the sixteenth century and Cezanne's bowl of fruit, to Filippo Tommaso Marinetti, who was the first artist in the modern era to think of the preparation and consumption of food as art (Butler). Indeed, humans have not only gained sustenance from food and enjoyment from cuisine, but as the website *When Food Meets Art* iterates "Food is life. It deals with sociality and conviviality, but it's also a private pleasure, sometimes experienced like a sin of gluttony. Because of its importance in everyday life, food has been always an unlimited source of inspiration for Art in all its aspects" (*When Food Meets Art*).

It is this sociality and conviviality, this "sin" and "gluttony" as well as the overwhelming artistic inspiration that has inspired and prompted my particular podcast's topic of interest for the El Paso Food Voices archives. As such, the very nature of food in art and art in food, as either medium or inspiration makes this very subject matter an integral and entangled part of the humanities and vice versa. After all, are not the humanities described as the study of how people process and document the human experience? What can be more integral to the human experience than art and food? This being said, the aim of this podcast will be to interview Lyuba Titovets, a Russian immigrant and local artist, exploring how her experiences with food throughout her life, has not only informed her art and artistic expression, but also how her art and artistic expression has informed her relationship and experience with food and cuisine,

particularly the cuisine of the El Paso area. Furthermore, this project/podcast will also explore how Lyuba Titovets's experience is informed by the transnationality or transborder nature of food, particularly food that has become so iconic to the El Paso and southwest regions. This history of transnationality will also be explored through a post-colonial lens in attempting to understand how art and cuisine, particularly in the El Paso region, can trace its roots through the transnational history of colonizer and colonized.

Moreover, this project/podcast will use Lyuba's personal art works and inspirations, with her permission of course, as an anchor and focal point for the questions and dialogue. For example, Lyuba has been particularly inspired by the pomegranate and has used the pomegranate as both food and artistic inspiration. The potential questions, then would center around how she first became inspired by this fruit, how it has informed her food experience in local cuisine and how the transborder and transnational nature of this fruit affects her understanding of her food and artistic experiences? As such, the foods, dishes and cuisines, both local and international, that have affected and inspired Lyuba's work and creativity will explore, not just the local food community, but the local art community. El Paso and the southwest has had and still has a vibrant and rich artistic and cultural community that has become a rich and iconic representation of the El Paso region.

### **Work Cited**

Butler, Sharon. "A Brief History of Food as Art." Smithsonian.com, Smithsonian Institution, 13 Jan. 2017, <https://www.smithsonianmag.com/travel/food-art-cultural-travel-180961648/>.

"When Art Meets Food." Itineraries of Taste, 11 Sept. 2017, <https://itinerariesoftaste.sanpellegrino.com/taste-guides/food-in-art>.