

**AUGUST 26, 2012  
FOR IMMEDIATE RELEASE**

## **TBA EATS: 10 NIGHTS OF POP-UP KITCHENS, BLIND TASTINGS, AND SNACKS**

**When:** Nightly, September 6–15, 2012  
**Where:** Washington High School, SE Stark Street, between 12<sup>th</sup> and 14<sup>th</sup> Avenues  
Portland, OR 97214

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**Press Photos:** <http://www.pica.org/himages/PRESS/TBA12/TBA%20EATS/>

**Full Details:** <http://www.pica.org/tba/search.aspx?keyword=tba+eats>

This year PICA offers experiences beyond the realms of sight and sound as part of its 10<sup>th</sup> Annual Time-Based Art Festival (September 6 – 16, 2012). In partnership with the nonprofit Ecotrust, publisher of *Edible Portland* magazine, PICA has invited some of the most imaginative talent in Portland kitchens to engage our mouths and noses in sensory explorations. From a good late-night meal to a blind tasting game, food at TBA is an invitation to explore what makes us feel content, what is familiar or foreign, and what feeds our imaginations. Most of all, food is at TBA to be eaten.

**PICA**

According to Kristan Kennedy, PICA's Visual Art Curator, "We know that all good parties wind up in the kitchen, so it feels fitting that for our tenth year of TBA we would build a communal space for people to celebrate, share, hang out, and eat! Chefs are time-based artists: they work in the moment to create something new, or elevated, or sustaining, or sculptural, or painterly, or performative, or surprising. But like every good performance or show, the magic only happens when the audience is present and participating, so my hope is the tables are full, the tastings are full, and we all get full on art."

### **TBA BIERGARTEN**

Every night, a different Portland chef will take over our first-ever outdoor kitchen, built on-site at Washington High School, and cook up food inspired by Oregon's late summer produce – our peak of local bounty. Come taste their ideas of pleasure and satisfaction, and how they encapsulate the fleeting window when summer becomes fall.

<b>September 6, 10pm–2am:</b>	Boke Bowl
<b>September 7, 7:30pm–2am:</b>	Grüner
<b>September 8, 7:30pm–2am:</b>	The Woodsman Tavern
<b>September 9, 10pm–2am:</b>	Artigiano
<b>September 10–12, 7:30pm–2am:</b>	Via Tribunali
<b>September 13, 10pm–2am:</b>	Portobello
<b>September 14, 7:30pm–2am:</b>	Bunk Sandwiches
<b>September 15, 7:30pm–2am:</b>	Nong's Khao Man Gai

415 SW 10th AVENUE  
(3rd FLOOR)  
PORTLAND OREGON 97205  
503 242 1419  
[pica.org](http://pica.org)

Entry to the TBA Biergarten is FREE and open to the public. Individual restaurants run on cash. Make time before the performances, or stay late (kitchen open nightly until 2 am).

### **BLIND-TASTING BINGO**

*Edible Portland* has invited three chefs to each host a round of blind-tasting bingo, offering the willing and curious a chance at sensory deprivation and exploration. Flights of 15 small bites, eaten with your eyes closed, will give an intimate guided tour of each chef's flavor palate and creative process to crafting fearless, inspiring food. Blind-Tasting Bingo brings to life *Edible Portland's* goal to engage readers with questions about food: why it tastes the way it does and makes us feel the way we do; how it is grown and who plays what roles to bring it into our lives. The lucky super taster whose bingo board has a line of correct matches will win a bottle of New Deal Vodka. Only 25 players per game—reserve your spot today!

**September 11, 8:30pm:** Jason French (Ned Ludd)

**September 12, 8:30pm:** Naoko Tamura (Chef Naoko's Bento Café)

**September 14, 8:30pm:** Johanna Ware (Smallwares)

**Tickets:** \$25, [http://www.pica.org/festival\\_detail\\_new.aspx?eventid=894](http://www.pica.org/festival_detail_new.aspx?eventid=894)

### **THE SNACK OFFICE**

In the Principal's Office—newly minted the Snack Office—Ecotrust will play out a secret fantasy: selling \$1 to \$4 snacks it wishes came tumbling out of school vending machines. Ecotrust works with school districts, preschools, and child care centers to transform the ways students experience food—how cafeterias source ingredients, how teachers involve gardens and experiences on farms, and more. At TBA, three Snack Officers will sell items that epitomize the farm bounty of the back-to-school season. Come buy cups of the ripest, freshest produce like local melon with smoked salt and *ficoïde glaciale* (a crazy, crunchy aloe-like lettuce) with rosemary honey prepared by Chef Abby Fammartino (Abby's Table). You can even get a scoop of Fifty Licks Ice Cream.

### **Ecotrust**

Over nearly 20 years, Ecotrust has converted \$80 million in grants into more than \$500 million in capital for local people, businesses, and organizations from Alaska to California. Ecotrust's many innovations include co-founding the world's first environmental bank, starting the world's first ecosystem investment fund, creating a range of programs in fisheries, forestry, food, farms and children's health, and developing new scientific and information tools to improve social, economic and environmental decision-making. Ecotrust works locally in ways that promise hope abroad, and it honors and supports the wisdom of Native and First Nation leadership in its work. [ecotrust.org](http://ecotrust.org)

### ***Edible Portland***

The magazine is free and available at local grocery stores, co-ops, restaurants, retail stores, farmers' markets, and other locations throughout the region. [edibleportland.com](http://edibleportland.com)

The logo for PICA (Portland In Community Agriculture) features the word "PICA" in a bold, black, sans-serif font. The letters are set against a bright yellow rectangular background that is slightly wider than the text.

**Portland Institute for Contemporary Art (PICA)**

PICA acknowledges and advances new developments in contemporary art, fostering the explorations of artists and audiences. Since 1995, PICA has championed the practice of contemporary artists from around the world, driving vital conversations about the art and issues of today. PICA presents artists from visual and performance backgrounds and embraces those individuals who exist at the borders of genres and ideas. Through artist residencies and exhibitions, lectures and workshops, and the annual TBA Festival, PICA constructs a broad platform for contemporary art.

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