

**AUGUST 27, 2013
FOR IMMEDIATE RELEASE**

**CARNIVAL WITHOUT RIDES: 10 NIGHTS OF POP-UP KITCHENS AND CHEF-STYLE
GUILTY PLEASURES AT THE TIME-BASED ART FESTIVAL**

When: Nightly, September 12-21, 2013, concessions start at 9:30 p.m.
Where: THE WORKS at Con-Way, NW 21st & Quimby, Portland, OR 97209

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Follow along on Twitter & Instagram: #TBA4thmeal

When you stay up late to catch all of the artists and activity at the Time-Based Art Festival, you're bound to get hungry. That's why we've invited a mix of Portland chefs to drop the white tablecloths and cook the kind of food they make after-hours, indulging their secret, guilty pleasure tastes. Taking initial inspiration from their favorite summer fair foodstuffs and restaurant staff meals (and not to mention our lovely Oregon produce), Liz Calderón (Special-Projects.co) and Jake Sheffield (Grüner/KASK) are popping up a night kitchen at TBA! They're throwing out expectations and mixing things up, bringing together people, chefs, farms, and vendors to eat and have fun, goof around and get stuffed.

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Calderón explains that she and Sheffield have been thinking about the TBA restaurant as a “carnival without rides.” She says, “Its more than just a pop-up kitchen, it is a project about food and celebrating food culture through the lens of humor. We want to find out what happens when nothing is off limits and you can just be as adventurous as you want to.”

“Yes,” Calderón continues, “food is serious business (we are professionals, after all), but right now we feel like it's taken a bit *too* seriously. Between Jake and I, our initial thinking was, ‘Let's have fun and throw some of these rules out the window.’ We want to feed people, make sure there is a balance of high/low, fresh/fried, and have a good time while doing it. That got us talking about food on a stick, or using ingredients and making things we've never tried before. Naturally, we just ended up cracking jokes and talking about our favorite late night munchies, comfort foods, and the kinds of meals we throw together with our kitchen friends from out of the restaurant walk-in after a few too many beers.”

Each night, some of hometown heroes—such as Cathy Whims (Nostrana/Oven & Shaker), Gabe Rosen (Biwa), and Chris Israel (Grüner)— along with a few new faces and special surprises guests will cook up changing dinner specials. Calderón and Sheffield have asked our guests to prepare dishes you normally wouldn't find at their restaurants or that they might cook for their friends and family—think meatloaf from a Japanese izakaya. Expect one or two nightly treats and a concession serving up snacks, salads, and homemade beverages.

Rounding out the experience, Calderón and Sheffield solicited food and design contributions from outside of the kitchen. There will be a "limited edition" of 100 hot dogs topped by different guest artist, chef, or designer each night, and a cookbook will be released post-Festival featuring all of the TBA DAWGS. Calderón goes on to say that, "We also invited some of our like-minded compatriots from other fields to get on board and make it a full experience. We brought on graphic designer and a studio artist Will Bryant to develop a collection of food-inspired patterns and illustrations, and artist Chase Biado as the official TBA:13 food stylist."

Come one, come all, but be sure to come hungry. Let's party!

Featuring chefs and restaurants including:

Cathy Whims, Nostrana/Oven & Shaker

Nong Poonsukwattana, Nong's Khao Man Gai

Gabe Rosen, Biwa

William Steuernagel, Cheese & Crack

Jane Hashimawari, IPPAI

Henry Kibit, Fireside

Christopher Israel, Grüner/Kask

Olympic Provisions

And more...be there and see who else shows up!

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DRINKING AT THE WORKS

Keeping your late-night thirsts quenched, we'll have the talented Merit Badge team mixing up cocktails that, "put hair on your chest and hearts in your eyes." Their craft cocktails (featuring Bull Run Distilling Co. spirits, no less) will fit the bill, while Full Sail Brewing beers and fine selections from Mitchell Wines fill up your cups.

ABOUT JAKE

Jake Sheffield is the Chef De Cuisine of Grüner Restaurant, an alpine-inspired restaurant in the heart of Portland's West End. Before he was a professional chef he lead a life as a former accounting and numbers whiz, and before that he spent his childhood by his grandmother's side in the kitchen learning to prepare meals for the whole family and her many social events. Since graduating from Le Cordon Bleu in 2002, Sheffield has worked in the kitchens of Portland's top culinary destinations including Pok Pok, Ping, Grüner, KASK, 23Hoyt and premier restaurant groups: Bruce Carey Restaurants and ChefStable.

ABOUT LIZ

Liz Calderón is creative producer by day, a wise-cracking food/drink fanatic by night and a Portlander for just over 13 years. Her background is in fine arts, producing, project management, art direction, and helping people and businesses to bring their creative ideas to life. Specializing in "Special Projects," on any given day you can find her working with creative studios, chefs, restaurateurs, design houses, product lines, non-profits, small businesses, and individuals alike. She can handle just about anything. **Special-Projects.co**

SPECIAL THANKS TO

“BIG BOB” Pullen, Know Your Food; Bamboo Revolution; Kurt Huffman; ChefStable; Grüner; Christopher Israel & Jason Bell; Will Bryant Studio; IPPAI; Nicky USA; Fourteen30 Contemporary; Chase Biado; FSA; Franz Bakery; New System Laundry; Deep Roots Farm; Nostrana; Oven & Shaker; Jeremy Larter, Field Day Feasts; Cheese & Crack; BCR, Bruce Carey Restaurants; T Project; Nadia Cannon; Lola Milholand

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.

The logo for PICA, consisting of the letters "PICA" in a bold, black, sans-serif font, set against a yellow rectangular background.