

# travellers

NATIONAL GASTRONOMY AWARD



“Life is like ice cream. Enjoy it, before it melts.” — Anonymous

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## DINING IN (JAIL)

*Eating at Alcatraz meant balanced meals... and tear gas*

## DOUBLE SCOOP

*DSquared2's Dean and Dan Caten treat us to ice cream in Milan*

## NO MORE MICHELIN

*Sorry, but here's what we really think of their guide*



## DO YOU SMELL RADISH?

Julia Sherman found the perfect formula for salads in the connection between food, art, and her daily obsessions. This is **Salad for President**.

TEXT PAULA MÓVIL \_ PHOTOGRAPHY ABBY HAN

One of the most crucial moments in everyone's life is deciding where our future is headed. Julia Sherman knew the art world was her thing, but when she graduated from Columbia University in 2011 she found herself feeling isolated and disconnected from New York's art community. And yet what she didn't know was that the road that would lead her to her true identity as



an artist was just a few salads away. "I realized that my true talent was the way I connect with strangers and that it was time for me to take a closer look at the things I truly loved doing every day. I'm totally at peace when I'm in the kitchen, much more so than I ever was in the studio, and there's nothing I love more than meeting new people. So I decided to bring all those things together with salads as a common link," says

## “MAKING SALADS DOESN'T LIMIT MY IDENTITY AS AN ARTIST, BUT RATHER, BROADENS MY REACH”

Sherman from her Manhattan studio. But how was she going to blend all of these “ingredients” together in a single dish? Like so many other contemporary creative minds, she turned to blogging. This is exactly how Sherman created Salad for President, perhaps the only project that uses cooking to bring together and connect with prominent figures from the art world, such as Fluxus artist Alison Knowles or architect Harry Gesner.

While planning the project, Sherman opted for fresh dishes to feed a large number of guests. “Salads are a healthy and practical way to feed a big group of people on a budget. I cook this way so that I don’t have to worry about how many people are coming over, because I know I always have a table full of fresh veggies and great ingredients. I want people to leave my house feeling nourished, taken care of, and never guilty—unless it’s because they drank too much wine,” she jokes. And just like that, one suddenly feels the urge to become a painter, a musician, or a writer, just to earn a spot at her table. But not without giving something in return: every artist who’s featured on her blog contributes their own favorite salad recipe.

### TO THE MOMA AND BEYOND

Beyond its capacity as an ego-boosting tool, Julia found a way to turn her blog into a platform to publically display her work, catching the eye of MoMA PS1. “The museum’s staff followed Salad for President very closely, and asked me if I would like to use their rooftop during

**“EACH BLOG POST HAS A RECIPE MADE IN COLLABORATION WITH AN ARTIST, MUSICIAN, OR CREATIVE LIVING THEIR LIFE ARTFULLY,” SAYS JULIA**

summer. It occurred to me that I could use it as my base camp and a place to feed both visitors and workers of the museum.” After indulging in endless delightful summer nights totally on her own (and without any sort of financial aid), she was offered the opportunity to do the same at the Getty. Only this time, “they fully supported the project financially and had incredibly capable staff working on it full-time. However, that meant there was very little spontaneity and very few surprises.”

Her “Salad Garden” represented far more than entertainment or a free lunch—it was also a space that encouraged guests to think critically about the use and purpose of museums. “How are we supposed to use this space and who does it really belong to? How can a museum maintain a position of authority while learning from and empowering the public?” muses Julia. “As an artist, how can I activate your imagination, focusing less on the actual objects I create and more on the context in which I create them?” The perfect answer was her venture with the architect of the original Getty Campus and creator of the Scantlin House in the Santa Monica mountains, Harry Gesner. With vegetables grown by Julia and Harry’s favorite root (radish), they got to work on their dish, donning gas masks in the making: apparently radish is a wonderful ingredient for a vinaigrette, but after going through the blender, it’s like stuffing a kilo of wasabi up your nostrils.

Seeing as so much art couldn’t possibly be confined to just a couple of people, Julia recently joined forces with Spanish designers at Batabasta to cover the walls of Chopt (Creative Salad Company) at Astor Place. She is also working on a book to be published in 2017 (designed by Omar Sosa of Apartamento magazine) including 80 recipes for salads and cocktails plus a whole lot of #Fuckbrunch attitude. Who knew there was so much to lettuce? ([saladforpresident.com](http://saladforpresident.com))