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# Alchemy 2017

## PROGRAMMED ART RESIDENCY

Prince Edward County, Ontario, Canada

**Program Dates:** August 20–30, 2017

**Submission Deadline:** March 15, 2017

**Cost plus taxes:** \$1175.00 for private bedroom, or \$1050.00 for shared bedroom (fee includes accommodation, shared dinners, work space, artist talks and sharing of work in progress)

**ALCHEMY** is a 10-day residency devoted to exploring the synergy between artistic practice and the cooking and sharing of locally cultivated food. Participants delve into individual or collaborative work in a variety of mediums (visual arts, sculpture, photography, performance art, writing or video) inspired by their surroundings to be shared at the end of the residency. Artists immerse themselves in their practice during Prince Edward County's lush summer season, while

also contributing their culinary creativity to lively salon-style communal dinners. Shared menus will be based on the group's appetite for preparing what is available locally in late summer. Readings and discussions will probe the creative intersection of food and art, and guest talks will help us better understand the magic and inspiration generated by making and sharing art and food.

**ALCHEMY** is programmed and co-facilitated by two strong advocates for these ideas:

✿ **Claire M. Tallarico** is a trained chef, urban gardener and mixed media visual artist passionate about the intersection between creative practice and food.

✿ **Tonia Di Risio** is a visual artist and artisanal pasta maker. Her work has developed through ongoing investigations of the growing, making, preserving, celebrating and sharing of food.

**ALCHEMY 2017** is limited to 12 participants. Cost includes sleeping quarters, work and collaboration studio space, artist talks and communal dinners. Alchemy participants will live and work in one of three neighboring farmhouses located in a quiet corner of the county called Hillier. Barns, fields, porches, and gardens will accommodate creative workspace. Our location boasts hundreds of acres to explore and access to the Millennium Trail. Bike rental possibilities abound. Prince Edward County is 2.5 hours by car from Toronto, 3 hours from Ottawa, and 90 minutes from Kingston. It is easily accessible by plane, train (to Belleville, Ontario) and automobile. The "County" is known for its strong agricultural roots, a thriving arts and cultural community, outstanding natural beauty and farm-to-table cuisine. It is Ontario's fastest growing wine region and the home of Sandbanks Provincial Park, the world's largest freshwater sandbar. For more about our location: <http://prince-edward-county.com>

**To apply:** Applicants are encouraged to apply in advance of the March 15th deadline with a bio, letter of up to 500 words outlining why you would like to join us and initial thoughts about the project you plan to undertake during this residency, and links to on line work samples. Please send submissions to Claire M. Tallarico at [maven623@gmail.com](mailto:maven623@gmail.com) or feel free to correspond with questions prior to your application. Past participants are strongly encouraged to apply, as are artists with an appetite for living in a community setting while creating art and shared meals.









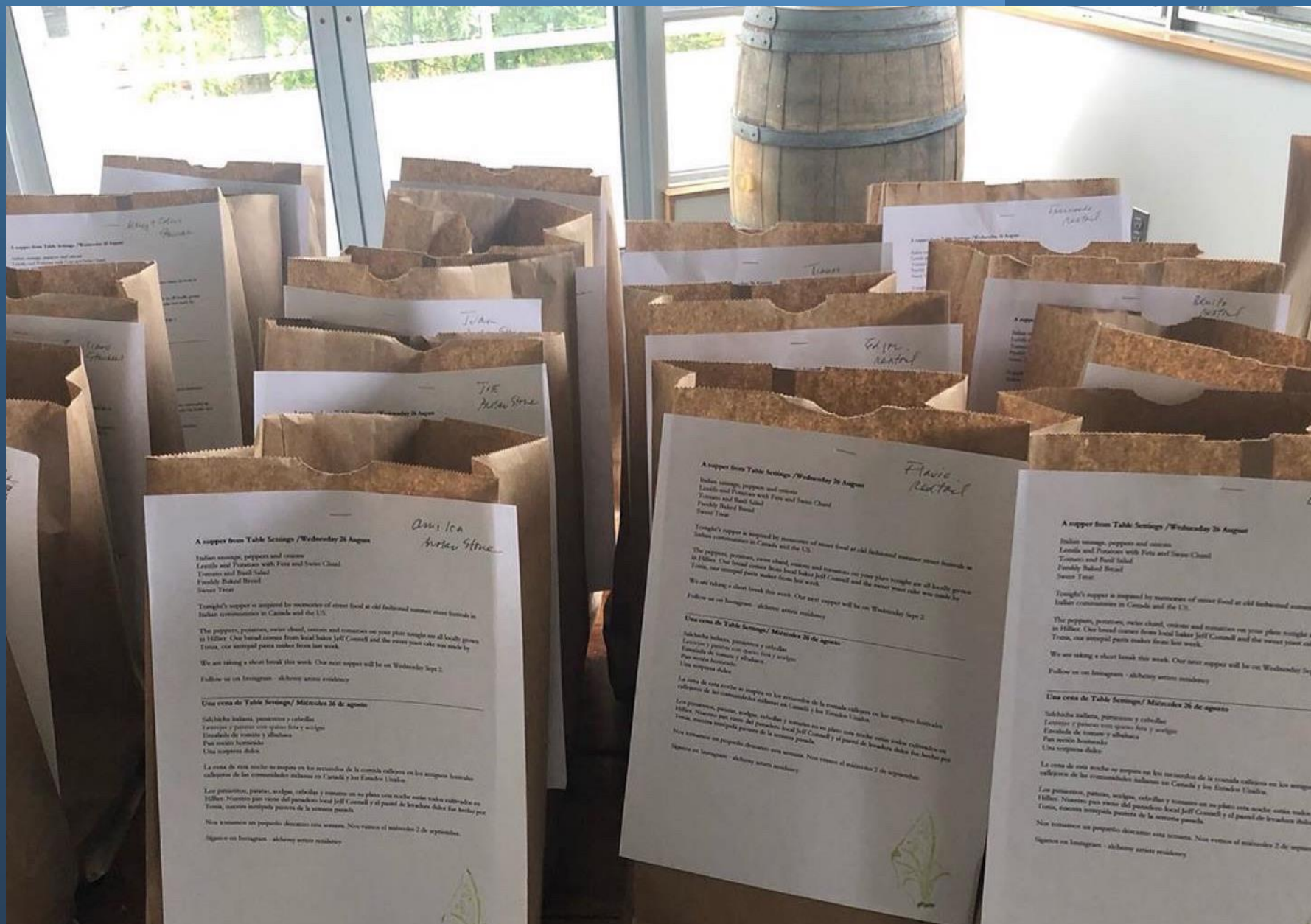












**A supper from Table Settings / Wednesday 26 August**

Indian sausage, peppers and onions  
Lentils and Potatoes with Feta and Swiss Chard  
Tortillas and Bread Salad  
Freshly Baked Bread  
Sweet Treat

Tina's supper is inspired by memories of street food at old Indian summer street fairs in Indian communities in Canada and the US.

The peppers, potatoes, onion chard, lentils and tomatoes on your plate tonight are all locally grown in Hillier. Our bread comes from local baker Jeff Connell and the sweet treat cake was made by Tina, our original pasta maker from last week.

We are taking a short break this week. Our next supper will be on Wednesday Sept 2.

Follow us on Instagram - alcherry artistry residency

**Una cena de Table Settings / Miércoles 26 de agosto**

Salsicha indiana, pimientos y cebollas  
Lentijas y patatas con queso feta y espinacas  
Ensalada de tomate y pan de molde  
Pan recién horneado  
Una sorpresa dulce

La cena de esta noche se inspira en las recetas de la comida callejera en los antiguos festivales callejeros de las comunidades indígenas en Canadá y los Estados Unidos.

Las pimientos, patatas, espinacas, cebollas y tomates en su plato esta noche están todos cultivados en Hillier. Nuestro pan viene del panadero local Jeff Connell y el pastel de levadura dulce fue hecho por Tina, nuestra antigua pastera de la semana pasada.

Nos tomamos un pequeño descanso esta semana. Nos vemos el miércoles 2 de septiembre.

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Harvest Season 2021





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# FIELD NOTES

25 September – 24 October 2021

Temporary public art installations at wineries throughout Hillier. Each work responds to the land and the individuals who grow and care for the vines and each other.



**PATTI RANDAZZO BECKETT**  
**Broken Stone Winery** 524 Closson Rd

**BARBARA BROWN**  
**Hinterland Winery** 1258 Closson Road

**TONIA DI RISIO**  
**Redtail Vineyards** 422 Partridge Hollow Rd

**LYNN HUBBS**  
**Casa Dea Estates Winery** 1186 Greer Rd

**JANE MACDONALD**  
A reading at Hillier Hall, Friday September 24 at 4 p.m.

**MARY MACDONALD**  
**Stanners Vineyard** 76 Station Rd

**CLAIRE M. TALLARICO**  
**Cold Creek Vineyards** 1521 Danforth Rd

**LISA WOOD**  
**Closson Chase Vineyards** 629 Closson Rd

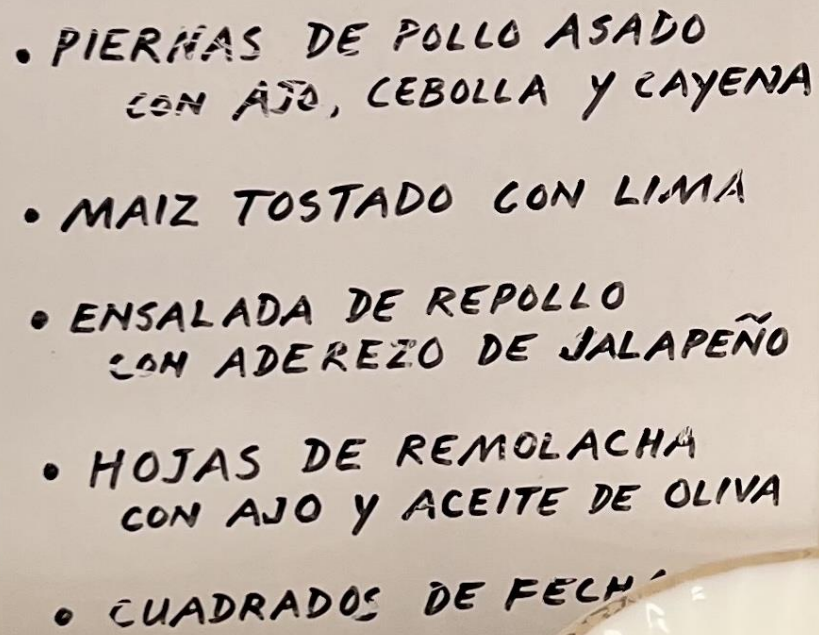
Check with individual vineyards for public viewing hours. This exhibition is a part of Ontario Culture Days 2021.  
For more information visit: [makealchemy.com](http://makealchemy.com)

Alchemy Artists Residency acknowledges that the installations are on the traditional territory of Huron-Wendat, Anishinaabe, and Haudenosaunee peoples.







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- PIERNAS DE POLLO ASADO  
CON AJO, CEBOLLA Y CAYENA
- MAIZ TOSTADO CON LIMA
- ENSALADA DE REPOLLO  
CON ADEREZO DE JALAPEÑO
- HOJAS DE REMOLACHA  
CON AJO Y ACEITE DE OLIVA
- CUADRADOS DE FUCHIA
- The menu card is a white rectangular piece of paper with handwritten text in black ink. It is placed on a white tablecloth. To the left of the card, there is a blue and white checkered tablecloth and a small white bowl containing green grapes. To the right of the card, there is a woven wicker basket. In the foreground, there are two stacks of white plates with gold rims. The top plate of each stack is visible, showing a gold rim and a white center.
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**clossonchasevineyards**

While planning behind the scenes for Alchemy PEC 24, our friends [@clossonchasevineyards](#) are already hard at work bringing the vines back to life after a long winter.



[@clossonroad](#) [@ccwinemaker](#)  
[@clossonroadcycles](#)  
[@clossonroad](#) [@erinkaymac](#)  
[@millenniumtrail\\_pec](#) [@pecwa](#)  
[@artistcommunitiesorg](#)

**clossonchasevineyards** Our vineyard team is hard at work prepping for the upcoming growing season! Over...



