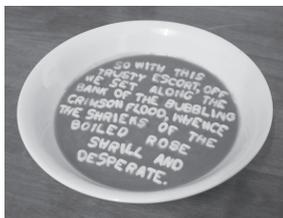


CAKE - an exhibition of edible art



Sarah CrowEST



Julia Robinson



Roy Ananda



Shaw Hendry



Josh 2000



Steven Carson



Romi Graham

As a child, I was lucky to be spoiled every day - with tasty food! Thanks to a mother who believed in after-school treats, like orange cake, Anzac biscuits, and delicious evening meals, the smell and taste of food haunt my very existence. Mum even remembered, how each of us liked our toast cooked in the morning. I had mine like my Dad's; almost cold and generously buttered (so that you could see your teeth marks in the butter when you bit into it).

Good cooking is like good art: It has quality ingredients, quality ideas, and is made with a certain intensity of focus. The end result captures the attention of those who eat it, while the sensations of the food linger in the memory, to be retrieved and savoured over and over again. When cooking, things can go awry. It is the ingenious cook who can work through problem situations and create an even more impressive meal because of imagination and previous knowledge. It is the same with artwork.

The 'Cake' artists have created edible artworks that cross media and conceptual boundaries. Ingredients range from toast and paté, to alphabet soup, wafers, marshmallows, marzipan, and melon.

Toast is an integral part of many people's breakfast, and this ingredient featured in two works. Roy Ananda discovered a mythical apparition of the wise Yoda on his breakfast slice. Beth Evans produced a four-page artist book, perhaps a pre-dinner artwork, of toast and paté. Steven Carson has made a formal composition of coloured slices of marzipan, pressed into columns creating a work reminiscent of his 'Woodwork' series.

Julia Robinson continues her explorations into Dante's 'Inferno' with a quote spelled out in alphabet soup. Julia Moretti, an experienced food artist, has created comfortable-looking chairs from wafers and marshmallows. Shaw Hendry indulges in some melon-magic, carving wave patterns into the surface of a honeydew melon.

Sarah CrowEST's falling down cake seeps glossy and sticky sweet goodness, whilst Josh 2000's cake is equally fascinating with its wildly colourful and artfully inspired icing. To finish the edible art parade, Romi Graham has cleverly produced an ice-cream snow-trooper, detailing the features in chocolate sauce.

A good day is one in which delicious food has been eaten, or good art enjoyed. Very good days are ones where art and food and friends are intertwined. 'Cake', where food is art - or art is food - permanently fresh and feisty: Log on and enjoy the most nutritious online show yet.

Dianne Longley



Julia Moretti



Beth Evans