

New special exhibition: SUMMER – an exhibition by Søren Aagaard

Official opening: 22 May from 17.00 to 19.00
Exhibition run: 23 May – 8 September



Ramson picked by hand, invasive oysters and an apocalyptic food truck. Artist and chef Søren Aagaard tears into contemporary cuisine in a new exhibition at the Museum of Contemporary Art.

ART, FOOD AND SOCIETY

Food and drink has always inspired art – from Dutch still lifes to Warhol's cans of Campbell's Soup. The way we depict food in art says something about the society in which we live. Søren Aagaard's works delve straight into the dilemmas and narratives of contemporary food culture. Taking food as his subject matter and material, Aagaard brings a range of discussions about climate, authenticity and modes of production into the realm of art – a space where we can see the dreams, hopes, (im)balances of power and stereotypes that our food reflects.

A BITE OF THE APPLE

In his work *Hawwāh*, Søren Aagaard points out that our food culture may prove our downfall. The work depicts an apocalyptic food truck that still remains after earth has been flooded due to climate change. Hawwāh is the Hebrew name for Eve, who, according to the myth of the Fall, was tempted and ate the forbidden apple.

Food trucks have become very popular these days. Carrying food from all over the world, these small carts satisfy our desire for exotic food and authentic flavours. Such consumption habits reflect the challenges of our time and our difficulties in bringing about the transformations we know are necessary. On the one hand, we would like to do something good for the climate, but we also want to visit remote places and eat the best of the best.



[Watch a clip featuring Søren Aagaard speaking about *Hawwāh*](#)

ABOUT THE EXHIBITION

The title, SUMMER, evokes thoughts of sun-drenched holidays and lush countryside. But in the summer of 2018 we saw another aspect of warm weather: scorched lawns, bad harvests and troubled thoughts about climate change. Such duality is at the core of this presentation.

The central installation is simultaneously a work of art and a fully functional teaching kitchen. The kitchen includes tables, shelves, washbasins and white plates – and all the furniture was designed and built by Aagaard himself. The installation also includes a number of works made out of locally sourced raw materials such as radishes and wild garlic. Another room features video works. The displays include an interview with food blogger Mary Scherpe speaking about how the idea of local, authentic flavours, such as New Nordic Cuisine, can quickly be subsumed into a right-wing, nationalist agenda:

'With this whole regional concept in cooking: there's so many issues with it becoming really national, trying to figure out what the essence of a nation is through food (...) and it is completely ignorant of any influence migration had, any influence that history had, and it is just trying to delete all this and go back to some idea of an essential regional Berlin – or Nordic or whatever – kind of cooking, but it just doesn't exist! It is a completely artificial concept, which in the end plays into the hands of right-wing nationalists because you fake a national identity'.

- Mary Scherpe in the video work *In Search of Perfection*, 2017, by Søren Aagaard.

CHEFS AND ARTISTS

With subtle, understated humour, Søren Aagaard plays around with the cliché and cult of celebrity chefs. Claus Meyer, Rene Redzepi and Jamie Oliver grace the covers of fashion magazines, and the entertainment industry presents chefs as geniuses. An approach familiar from the world of art, where artists have traditionally been represented as brilliant, heroic loners who march to their own drum and discover new insights.

THREE EVENTS

We invite all those interested to attend artist talks and cookery classes on 19.6, 21.8 and 28.8 from 17.00 – 20.00

Wednesday 19 June 2019 17.00 – 20.00

[Lokalt og autentisk](#) Local and Authentic

A cookery class on fermentation

Host/guest: Søren Aagaard and Anna Østergaard Laursen from Edible

Wednesday 21 August 2019 17.00 – 20.00

[Æstetik og ekstravagance](#) Aesthetics and Extravagance

A cookery class on oysters

Host/guest: Søren Aagaard and food critic Lars Bjerregaard

Wednesday 28 August 2019 17.00 – 20.00

[Forråd og fremtid](#) Preservation and the Future

A cookery class on pickling and preserving

Host/guest: Søren Aagaard and Simon Weber Marcussen from Dansk Tang

Attending a class costs DKK 150 plus a fee. The price includes admission to the museum and samples for the participants to take home.

FOR CHILDREN

Children and their parents can take a tour of the exhibition with a so-called 'sense box' centred on the theme of the food of the future. The museum has also built a small kitchen where our youngest guests can paint their favourite dishes onto biodegradable disposable plates.

ROSKILDE FESTIVAL

The exhibition includes a site-specific sculpture at the 2019 Roskilde Festival 2019. There is plenty of street food at this year's Roskilde Festival, but keep your eyes peeled: somewhere in the festival site you will find Søren Aagaards land art-sculpture *Hawwāh*: a rusty street-food truck half submerged into the gravel. Painted and battered, with a molten plastic interior and large heaps of seaweed, the cart looks like it has survived the apocalypse.

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DETAILS

Title: SOMMER
Subtitle: An exhibition by Søren Aagaard
Exhibition run: 23 May – 8 September 2019
Official opening: Wednesday 22 May 2019 at 17.00
[Find pressebilleder](#) Find press photos
[Læs mere om udstillingen](#) More about the exhibition

ABOUT SØREN AAGAARD

Søren Aagaard (b. 1980) is a trained chef and artist working with video, sculpture, performance and installation art. Food and meals as a temporal, performative event have been a key element in Aagaard's practice in recent years. Søren Aagaard also co-runs the exhibition venue YEARS in Copenhagen and the ongoing art and food event Okto. He graduated from the Royal Danish Academy of Fine Arts in 2013 and has also studied at Konsthögskolan in Malmö. He has exhibited his work in Denmark and abroad and taken part in several international film festivals.

ACKNOWLEDGEMENTS – *SUMMER* is supported by the Danish Arts Foundation, the Obel Family Foundation and the Beckett Foundation. Søren Aagaard has worked at Statens Værksteder for Kunst, and Roskilde Festival collaborates with the museum on art for Roskilde Festival.

ADMISSION FEE – Adults: DKK 50. Concessions: DKK 40. Children: Free.

OPENING HOURS

Tue, Thur, Fri: 12–17, Wed: 12–20, Sat-Sun and holidays: 11–16
Mondays closed.



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