Family Self-Guide: Food

You are cordially invited to attend the following five course meal. We hope you came hungry!

Today, we’ll start off with a beverage known as an aperitif to stimulate the appetite. We will be serving the well-aged piece, Saint Urban (Nord Gallery).

Saint Urban reigned as Pope Urban I from 222-230. He is shown here wearing his papal garments and three-crowned tiara. The book he carries is adorned with a bunch of grapes that indicate his association with vineyards. Saint Urban’s Feast Day, May 25th, corresponds with the time of year when grapes reach a critical stage in their growth, and it was thought that praying to him would ensure a healthy harvest. A bust like this one would have been carried in processions through vineyards on and around his Feast Day.

Now that we have worked up an appetite, let’s move on to the next course, Still Life with Rib of Beef (Willard-Newell Gallery).

Hanging from a rack in what could be anyone’s kitchen is a life-like rib of beef. In addition to the delicious beef, the artist has painted all of the necessary cooking wares and seasoning to go with it, including a glazed stoneware jug, pot with a ladle or skimmer, a copper cauldron, and onions. The only thing that appears to be missing is the cook! The growing middle class in the 18th century wanted to buy art for their homes. These simple and direct paintings allowed the artist to make multiple pieces quickly to sell and appeal to a wide audience.

Mmm…the still life with rib of beef certainly was tasty, though perhaps it could have used more salt, don’t you think? Fortunately for us, the museum has a Saltcellar in its collection (Willard-Newell Gallery)!

Made of ivory, this work is chalice-shaped and adorned with alternating human and dog figures. The carvings are quite elaborate and the material, ivory, is very expensive, which made it difficult for people to obtain. When trade routes became established in early colonial Africa however, this all changed. Ivory was in great abundance in Africa and cost much less to procure. Wealthy Europeans used saltcellars and other ivory pieces such as this one, not only to serve as containers for their salt but also as showpieces for their homes.
Now it is time for everyone’s favorite part of the meal... dessert! We have quite a selection, too, with our piece Strawberry Tart Supreme (Ellen Johnson Gallery).

As the title of the piece would lead you to believe, this strawberry tart is exquisite. Sitting in the center upon a reflected surface in a tin foil pan, the strawberry glaze oozes out over the rim. The strawberries and whipped cream can make mouths water even from a distance. It’s hard to believe that this is a painting: the artist creates a photorealistic effect through projecting the image onto a canvas and then airbrushing it. So go ahead, pick your dessert. If a strawberry tart does not suit your fancy, perhaps a jelly roll or cupcake will do the trick.

Feeling thirsty from all that salt? Take a drink from our kylix. It is sure to quench your thirst (Ambulatory Gallery)!

A kylix is a wine cup from ancient Greece which was often used in drinking games. The painted figures on the exterior of the museum’s kylix show two different games. The first is a figure playing a game called kottabos, played by flicking the dregs of wine at a distant target. The second shows a figure playing a game balancing wine vessels on his arms. The owner of this cup would have taken it to parties or dinners.

To finish the meal off, let’s drink some tea with our Chinese Teabowl (East Gallery).

In the 11th and 12th centuries, a new style of tea drinking in China was emerging. In the past, tea had been made by boiling or brewing dried tea leaves. Now, tea was being made using powdered green tea leaves whipped to a froth with hot water. The result of this new technique was a tea emerald-green in color, topped with white foam. Wares, like our teabowl, were glazed in dark colors to create a strong contrast between the tea and the bowl, giving the user an aesthetic experience while drinking.