



# The Edible Monument

The Art of Food for Festivals

October 13, 2015–March 13, 2016

**PUBLIC PROGRAMS**

**COVER IMAGE: Abraham Bosse (French, 1602–76).** The pastry shop (detail), Netherlands, ca. 1600s, hand-colored etching, engraving, gouache, and gold. Los Angeles, Getty Research Institute.

## ON VIEW IN THE GALLERY

### *The Edible Monument: The Art of Food for Festivals*

October 13, 2015–March 13, 2016

Getty Research Institute Galleries I and II

Elaborate artworks made of food were created for royal court and civic celebrations in early modern Europe. Like today's Rose Bowl Parade on New Year's Day or Mardi Gras just before Lent, festivals were times for exuberant parties. Public celebrations and street parades featured large-scale edible monuments made of breads, cheeses, and meats. At court festivals, banquet settings and dessert buffets featured magnificent table monuments with heraldic and emblematic themes made of sugar, flowers, and fruit. This exhibition, drawn from the Getty Research Institute's Festival Collection, features rare books and prints, including early cookbooks and serving manuals that illustrate the methods and materials for making edible monuments.



**J. B. Lachmüller** (German, fl. mid-1800s). Pageant wagon for Shrove Monday, hand-colored lithograph. From *Die grosse öffentliche Maskerade zu Pferde und zu Wagen in Bamberg am Fastnachts Montage 1837* (Bamberg, 1837), no. 7. Los Angeles, Getty Research Institute.

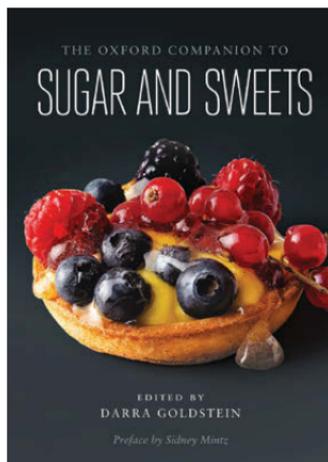
## CONVERSATION AND BOOK SIGNING

### *The Oxford Companion to Sugar and Sweets*

Darra Goldstein

Wednesday, October 21, 2015  
2:00 p.m.

Harold M. Williams Auditorium



Darra Goldstein, editor of *The Oxford Companion to Sugar and Sweets*, discusses her new book with Marcia Reed, chief curator at the Getty Research Institute. More than just a compendium of pastries, candies, and confections, this work reveals how the human proclivity for sweets has brought richness to language, art, and gastronomy. A professor of Russian at Williams College, Goldstein is the founding editor of *Gastronomica: The Journal of Food and Culture*, named the 2012 Publication of the Year by the James Beard Foundation.

Free. Advance ticket required.  
For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)

## PANEL DISCUSSION

### *Edible Delights in History*

Saturday, November 14, 2015  
2:00 p.m.

Museum Lecture Hall

Nancy Zaslavsky of the Culinary Historians of Southern California leads a discussion of the Getty's exhibitions on food—*Eat, Drink, and Be Merry: Food in the Middle Ages and Renaissance* and *The Edible Monument: The Art of Food for Festivals*—with Christine Sciacca, assistant curator of manuscripts at the J. Paul Getty Museum; Marcia Reed, chief curator of the Getty Research Institute; and noted culinary authority Anne Willan, who has more than fifty years of experience as a teacher, cookbook author, and culinary historian.

Free. Advance ticket required.  
For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)

## LECTURE

### *Dining Well at the Medieval Court*

Christina Normore

Sunday, November 15, 2015

3:00 p.m.

Museum Lecture Hall

From the agrarian cycle of planting and harvest to the religious cycles of fasts and feasts, food deeply structured the life experiences of medieval people at all social levels. Christina Normore, professor of art history at Northwestern University, explains how banquets marking important occasions offered a range of sensuous pleasures for the tongue, eye, and ear, as well as a range of moral lessons, tying together the ethical and the pleasurable to form an ideal of the good life for medieval elites.

Free. Advance ticket required.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)



Master of the Dresden Prayer Book (Flemish, active ca. 1480–1515). *The Temperate and the Intemperate*, tempera colors and ink on parchment. Miniature from Valerius Maximus, *The Memorable Deeds and Sayings of the Romans* (Bruges, ca. 1475–80), Ms. 43, recto. Los Angeles, J. Paul Getty Museum.

## LECTURE

### *Playing the Scalco: Serving Meals Directly from Renaissance Banquet Literature*

Ken Albala

Sunday, January 10, 2016

4:00 p.m.

Museum Lecture Hall

Ken Albala, professor of history at the University of the Pacific and author of over twenty books on food, discusses the large body of cookbooks, banquet guides, and carving manuals of early modern Europe, while sharing his personal experience of organizing and serving meals from them. These books were clearly meant to be used by culinary professionals, but how good was their advice?

Free. Advance Ticket Required.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)

## WORKSHOPS

### *Making Sugar Sculpture*

Ivan Day

Sunday, January 31, 2016

11:00 a.m. and 1:00 p.m.

Museum Studios



*Photo credit:  
Ivan Day*

Using traditional tools and techniques, food historian Ivan Day demonstrates how to create sugar sculpture. Day, an authority on British and European culinary history, specializes in the development of sugar as a sculptural medium and is well-known for his recreations of historic meals and table settings.

**WORKSHOP 1:** Learn to ornament an eighteenth-century twelfth cake using original molds and equipment from the period.

**WORKSHOP 2:** Learn to make sugar tazze using original molds and equipment from the eighteenth century.

\$10.00. Space is limited.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)



Benoit-Louis Prévost (French, 1747–ca. 1804), after Louis-Jacques Goussier (French, 1722–99). *Confectionary, Candy Making, and Ice Molds* (detail), etching and engraving. From Denis Diderot, ed., *Encyclopédie; ou, dictionnaire raisonné...*, vol. 3 (Paris, 1763), pl. 4. Los Angeles, Getty Research Institute.

## LECTURE

### *Eating the Edifice*

Ivan Day

Sunday, January 31, 2016

4:00 p.m.

Museum Lecture Hall

In this illustrated lecture, food historian Ivan Day will outline the evolution of edible table art from the early Renaissance to the nineteenth century. From gilded sugar coins distributed at fifteenth-century Italian wedding feasts to edible models of Victorian London omnibuses, edible table art has been of interest to people for hundreds of years. Day will introduce the materials, equipment, and molds used by past masters of such edible ephemera.

Free. Advance ticket required.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)

## LECTURE

# *Royal Cavities: The Bitter Implications of Sugar Consumption in Early Modern Europe*

Joseph Imorde

Sunday, February 21, 2016

4:00 p.m.

Museum Lecture Hall

This lecture will outline an etiology of sugar in the sixteenth and seventeenth centuries and use it as a starting point to discuss the cultural history of this specific form of “conspicuous consumption” up to the present. The popularity of refined sugar brought with it a considerable increase in tooth disease in the highest circles. Those who consumed sweets continuously and in large quantities were punished by fate with considerable tooth decay. Joseph Imorde is full professor of art history at the University of Siegen in Germany.

Free. Advance ticket required.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)



Arnold van Westerhout (Dutch, 1651–1725), after Giovanni Battista Lenardi (Italian, 1656–1704). Sugar sculptures of Cybele and Juno, etching. From John Michael Wright, *An Account of His Excellence Roger Earl of Castlemaine's Embassy...* (London, 1688), pl. 11. Los Angeles, Getty Research Institute.



**Room next to the kitchen, engraving.** From Bartolomeo Scappi, *Opera ...* (Venice, 1570), pl. 2. Los Angeles, Getty Research Institute.

## LECTURE

### *Bartolomeo Scappi's Paper Kitchens*

Deborah L. Krohn

Sunday, March 6, 2016

4:00 p.m.

Museum Lecture Hall

Deborah L. Krohn, associate professor and director of Master Studies at Bard Graduate Center, discusses the first illustrated cookbook, Bartolomeo Scappi's *Opera dell'arte del cucinare* (1570). In her newly-released publication, *Food and Knowledge in Renaissance Italy: Bartolomeo Scappi's Paper Kitchens*, Krohn demonstrates that Scappi, the most famous chef of the Italian Renaissance, was at the vanguard of a new way of looking at the kitchen as a workshop or laboratory.

Free. Advance ticket required.

For tickets, please visit [www.getty.edu/360](http://www.getty.edu/360)

## EXHIBITION TOURS

Guided tours are available every Tuesday and Thursday at 2:00 p.m. through December 10, and every Thursday at 2:00 p.m. from January 14 through March 10.

Groups of 15 or more can schedule guided tours Tuesdays through Thursdays between 10:00 a.m. and 4:00 p.m. To schedule a guided tour, please contact [gritours@getty.edu](mailto:gritours@getty.edu).

## PUBLICATION

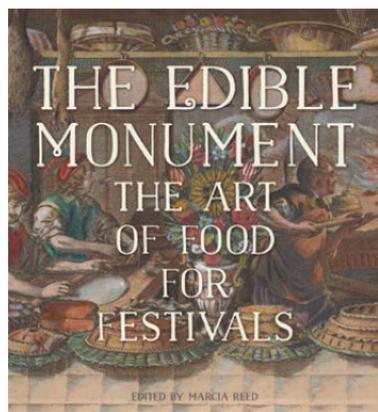
### *The Edible Monument: The Art of Food for Festivals*

Edited by Marcia Reed, with contributions by Charissa Bremer-David, Joseph Imorde, Marcia Reed, and Anne Willan. 192 pages. 91 color illustrations.

*The Edible Monument* considers the elaborate architecture, sculpture, and floats made of food that were designed for court and civic celebrations in early modern Europe. Drawing on books, prints, and scrolls that document festival arts, elaborate banquets, and street feasts, the essays in this volume examine the mythic themes and personas employed to honor and celebrate rulers; the methods, materials, and wares used to prepare, depict, and serve food; and how foods such as sugar were transformed to express political goals or accomplishments.

Hardcover. \$35.00

To order, please visit [www.shop.getty.edu](http://www.shop.getty.edu).



## THE RESTAURANT

Inspired by *The Edible Monument: The Art of Food for Festivals*, the Restaurant at the Getty Center will feature a special three-course prix fixe menu. The dessert course will include a “mini” edible monument that layers different textures, flavors, techniques, sugar work, and edible flowers. Beverages such as spiced wines and California mead will accompany these delectable dishes. Both sweet and savory pies will be offered at the café and coffee carts.

Reservations at the Restaurant are recommended.  
Call (310) 440-6810 or visit [www.opentable.com](http://www.opentable.com).

## THE GETTY RESEARCH INSTITUTE

The Getty Research Institute is an operating program of the J. Paul Getty Trust. It is dedicated to furthering knowledge and advancing understanding of the visual arts. Its Research Library with special collections of rare materials and digital resources serves an international community of scholars and the interested public.

## VISITING THE GETTY CENTER

The Getty Center is open Tuesday through Friday and Sunday from 10 a.m. to 5:30 p.m., and Saturday from 10 a.m. to 9 p.m. It is closed Monday and most major holidays. Admission to the Getty Center is always free. Parking is \$15 per car, but reduced to \$10 after 5 p.m. on Saturdays and for evening events throughout the week. Please call (310) 440-7300 for more information.

Additional information is also available at [www.getty.edu](http://www.getty.edu)  
[www.getty.edu/edible](http://www.getty.edu/edible)  
#ArtofFood





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