

Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's permanent collection. Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejon of ArtBites.



Lehigh University Satellite Reef; Crochet Coral Reef exhibition by Margaret and Christine Wertheim and the Institute for Figuring. Photo credits: Mark Wonsidler, Matthew Blum, Stephanie Veto and Christina Neu.

Escape the winter cold as we travel across the globe to the warm tropics of Malaysia for our first kick-off program in partnership with Jenny's KualI Restaurant in South Bethlehem. We will explore the exotic flavors and spices that reflect the diverse and complex cuisine from this region, as well as the tropical environment and ecosystem that inhabits and surrounds the peninsula.

Malaysia is part of the Coral Triangle, home to more than 75% of the world's coral species. Despite being ecologically and economically important to the region, coral reefs are under increasing threats from human pressures such as overfishing, pollution, tourism, and coastal development. They also face natural threats from climate change and global warming.

In Fall 2019, Lehigh University Art Galleries hosted the Crochet Coral Reef exhibition by Margaret and Christine Wertheim and the Institute for Figuring. The exhibition and international project respond to the environmental crisis of global warming and the escalating problem of oceanic plastic trash by highlighting not only the damage humans do to the earth's ecology but also our power for positive action. As a creative response to the exhibition community members created a Lehigh Satellite Reef which is now part of the LUAG collection.

For more information scan the QR code below or visit www.luag.org/past-exhibitions.

Share your photos and tag us on social media at @LUArtGalleries for a chance to win a restaurant gift basket.



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TASTE OF ART

FEATURED RECIPES



JUNGLE BIRD COCKTAIL

1 ½ ounce dark rum
½ ounce Campari
1 ½ ounce pineapple juice
½ ounce lime juice
pineapple wedge and cherry for garnish,
optional

Fill a cocktail shaker halfway with ice. Add all of the ingredients and shake until well chilled. Strain into an ice-filled rocks glass. Garnish with a pineapple wedge and a cherry and serve.

Makes 1 cocktail

Equipment needed: Cocktail shaker, jigger

BABY BIRD MOCKTAIL

3 ounces pineapple juice
1 ounce lime juice
tonic water
pineapple wedge and cherry for garnish,
optional

Add the pineapple and lime juices to an ice-filled glass. Stir, top with tonic water, garnish with a pineapple wedge and a cherry and serve.

Makes 1 cocktail

Equipment needed: Jigger

KALE TURMERIC PANCAKES

ADAPTED FROM JENNY'S KUALI VEGAN COOKBOOK

1 ½ cup all-purpose flour
½ cup rice flour
2 tablespoons turmeric
1 tablespoon salt
1 ¼ cup cold water
1 cup coconut milk
vegetable oil for frying
1 cup chopped kale, leeks, or chives
½ cup sliced shallots
1 cup bean sprouts
1 cup diced shrimp, optional

In a large bowl, mix the all-purpose and rice flours with turmeric and salt. Add cold water and coconut milk. Stir until smooth and let rest for 10 minutes. Heat skillet to high heat and add 1 tablespoon oil. When hot, pour the batter to make 4 to 5-inch pancakes. Add the kale, shallots, bean sprouts, and shrimp (if using). Reduce the heat to medium and cook for about a minute until brown and crispy. Flip and cook for another minute. Repeat with the remaining batter and serve with ginger garlic sauce.

Makes about a dozen pancakes

Equipment needed: Measuring cups and spoons, bowls, whisk, cutting board, knife, saute pan, spatula

Maite Gomez-Rejón is the founder of ArtBites. She has dedicated her career to exploring the nexus of art and culinary history through lectures, cooking classes, and tastings presented in museums across the country and through videos on her YouTube channel – ArtBites: Cooking Art History. Maite has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago, and a Grande Diplome from the French Culinary Institute in New York City. She has been a guest on the Today Show, featured in Food & Wine magazine, and interviewed on KCRW's Good Food and NPR's Splendid Table. She is also a contributor to Life & Thyme, Eaten Magazine, Gastro Obscura, and other publications. Her essay, "Mexico's Early Cookbooks," appears in the Oxford Research Encyclopedia of Latin American History. For more info visit www.artbites.net.