



Land|Slide: Possible Futures Catalogue Launch

Thursday 30 April, 7:30pm
Prefix Institute of Contemporary Art
401 Richmond St. West, Toronto

Please join us for the launch of the catalogue for [Land|Slide: Possible Futures](#), which took place at the Markham Museum and Historical Village in Markham, Ontario in 2013. The catalogue—edited by Janine Marchessault, Chloë Brushwood Rose, Jennifer Foster, and Aleksandra Kaminska—includes essays by the editors as well as by Shelley Hornstein, Julie Nagam and Yan Wu. Making up the bulk of the book is full-colour documentation of the 30+ artist projects, including statements by all the artists:

Iain Baxter& | Andrew Bieler and Heather Rigby | Blue Republic | Angel Chen | Aron Louis Cohen | Dave Colangelo and Patricio Davila | Christine Davis | Department of Unusual Certainties | Duke and Battersby | Caitlin Fisher, Tony Vieira, and Tristan Prescott | Ken Gregory | David Han | Frank Havermans | Philip Hoffman | Mark-David Hosale | Terrance Houle | Maria Hupfield | Adrian Blackwell and Jane Hutton | Ali Kazimi | David Kidman | L+ | Deirdre Logue | Glynis Logue | Marman and Borins | Allyson Mitchell | MMM: Lisa Myers, Sean Martindale, and Yvan MacKinnon | Lisa Myers and Richard Fung | Julie Nagam | Skyhill Collective | David Harris Smith | Laura St. Pierre | Jennie Suddick | Xu Tan | Jeff



Thomas | TIMEANDDESIRE | Tongue & Groove | Camille Turner

The evening will feature:

- a talk by Shelley Hornstein at 8pm
- copies of the catalogue available for sale
- complimentary wine

Publication details:

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[Preview](#)

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THE GATHERING
LISA MYERS AND RICHARD FUNG
With thanks to Shannon Myers, Assistant Cook

JIIIBAAKWE CORN SOUP
I use deer meat in this soup rather than the commonly used pork hocks or salt pork. Eyed white corn is a main ingredient. The basic process of using corn involves drying the corn thoroughly on the husks. Often the corn is hung by the husks to dry. Once dried the corn is removed from the cobs and boiled with hard wood ashes. Lye, an alkaline element in the ashes, causes the coating of the corn kernel to soften then enabling the hull to be rinsed away, making the corn more digestible. I start my soup by building flavour through the slow simmering of celery, carrots, and onions. When the carrots and celery soften and the onions start to turn transparent, I add salt and heavy herbs. Once the flavours start to meld, I turn up the heat and add venison or moose meat, stirring often to blend the flavours. Sometimes I add additional vegetables depending what I have on hand, could be squash or beans. Simmering encourages a slow blending of flavours, this is the crucial moment, judging whether the key ingredients have melded well enough to add a broth. A rich venison or beef broth work well. Simply adding water will make a light soup stock from all the flavour builders. Follow by adding eyed corn or canned hominy and simmer.



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