

MFA recipients create new exhibit at Museum of Contemporary Art Santa Barbara

By **DAVE MASON**
NEWS-PRESS MANAGING EDITOR

Art can be "Unending." That's the point of an exhibit by that name, which will be displayed Aug. 21 to Sept. 12 at the Museum of Contemporary Art Santa Barbara, upstairs at Paseo Nuevo.

The exhibit features the work of the UCSB Master of Fine Arts 2020 Cohort.

The art varies from photography to sculptures, installation, videos and paintings.

The artists are Serene Blumenthal, Kio Griffith, Megan Koth, Marshall Sharpe, Thomas Stoeckinger and David Wesley White.

Their creations originally were meant to be the culmination of the artists' work for their MFA degrees in the summer of 2020.

For the exhibit, the artists have created a new vision based on personal and cultural cycles of grief and transformation, according to a news release from the Museum of Contemporary Art Santa Barbara.

The museum went on to note the exhibit is taking place after the "rare full-halt" the world has experienced because of the pandemic.

"This exhibition showcases the collapse of time, tradition and production, culminating in something more slowly realized and returned to," according to the museum.

Here's some background on the artists, all of whom earned their MFA last year at UCSB.

THOMAS STOECKINGER

Mr. Stoeckinger is a lifelong resident of the Southern and Central California coasts. He creates objects, performances, performative objects and occasional videos. He earned his bachelor's in fine arts in 2018 at Cal Poly San Luis Obispo.

His projects include miniature sculptures of The Jolly Green Giantress babysitting a little man. Among his paintings is "American Pastoral Past Times."

SERENE BLUMENTHAL

The Denver native earned her BFA in 2012 at the Evergreen State College in Olympia, Wash. She then spent several years exploring artistic interest through music, performance and film in

Diverse and 'Unending'



ART BY THOMAS STOECKINGER

Thomas Stoeckinger painted "American Pastoral Past Times." The work is part of the "Unending" exhibit that will go on display Aug. 21 at the Museum of Contemporary Art Santa Barbara.

Please see **EXHIBIT on B2**



ART BY MARSHALL SHARPE PHOTO BY KIO GRIFFITH

At left, Marshall Sharpe created "Gardens of Versailles." At right, Kio Griffith's photo is called "Silence Moves Faster."



PICKS of the WEEK



Shishito peppers

These petite elongated peppers average about 3 inches in length, and at first glance, they don't look all that impressive.

However, once the peppers are blistered in a hot pan and seasoned with salt, you will quickly realize why they have become so popular over the years.

Many of our local chefs have been loading up on shishito peppers, which are originally from Japan, at our Saturday Santa Barbara and Wednesday Solvang farmers' markets. The peppers are sold by farmers Fred Ormonde and Rudy Domingo.

This week I prepared blistered shishito peppers as the Fix of the Week on the next page. Price averages \$8 per pound or \$3 per basket.



Dragon tongue beans

If you tried to imagine what a dragon's tongue might look like, something similar to these fresh beans might come to mind.

These large flat beans possess splashes of yellow and purple across their cream to light yellow pods. The color tends to dissipate the longer they are cooked.

Add them to a salad, stir-fry or as a substitute in most recipes that call for standard green beans.

They are an excellent source of protein and fiber, and they provide vitamins A, C and K, potassium, selenium, iron, folate, manganese and calcium. Grown, harvested and sold by Two Peas in a Pod Farm, they can be found at the weekly Saturday Santa Barbara farmers markets. Price averages \$6 per pound.



Raw peanuts

Have you ever tried a freshly dug raw peanut right out of the ground and brought to market? If not, I highly recommend you visit Her Family Farm and Moya Family Farm at the Saturday Santa Barbara and Sunday Camino Real (Goleta) farmers' markets.

Enjoyed both raw and cooked, they can be tossed in a salad, added to a stir-fry and even roasted in the shell. A common technique is to boil peanuts in salted water and enjoy them as a peel-and-eat appetizer.

I personally enjoy them shelled, then simmered in a coconut-curry style preparation along with seasonal vegetables and Thai basil. Price averages \$6 per pound.

Sam Edelman is general manager of the Santa Barbara Certified Farmers Market Association and host of "Farm to Table," which airs live 9 a.m. Thursdays on KZSB AM 1290. Sam Edelman photos

EXHIBIT
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Olympia and Los Angeles. Through videos, performances and sculptures, Ms. Blumenthal draws connections between the past and present.

DAVID WESLEY WHITE
The Worcester County, Mass., native moved to New York City, where he earned his BFA in 2016 at Parsons School of Design. His work has been displayed in Southern California, New York City and Massachusetts.

MEGAN KOTH
Ms. Koth, who grew up in Cave Creek, Ariz., earned her BFA in 2014 at Arizona State University. Her work resides in private collections throughout the U.S.

KIO GRIFFITH
Mr. Griffith works in graphic design, printmaking, sculpture, sound, video, performance, assemblage, writings and installation. He has exhibited in nations varying from Britain to Japan, Germany, China, Turkey and Mexico.

Mr. Griffith's work is in private and museum collections including the Los Angeles County Museum of Art. He lives and works in Los Angeles and Tokyo.

His work includes his photo "Silence Moves Faster."

MARSHALL SHARPE
Mr. Sharpe, who's from Greensboro, N.C., earned his bachelor's in art in 2010 at Elon University. After teaching eighth-grade English for seven years in Hawaii, he took a year-long sabbatical to return to North Carolina to pursue research and painting.

Mr. Sharpe is currently an art teacher at Utah Valley University. His work has been displayed at UCSB's Glassbox Gallery, Gallery 113 in Santa Barbara, Cal State Channel Islands, the Honolulu Museum of Art School and various other venues.

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FYI

Museum of Contemporary Art Santa Barbara is upstairs at Paseo Nuevo/ For more information, go to mcsantabarbara.org.

Bilingual services provided for Carpinteria seniors

CARPINTERIA—Family Service Agency of Santa Barbara County is providing bilingual social services and case management for Carpinteria residents 60 or older.

The program is designed to give seniors tools to live safe, independent, and healthy lives.

FSA Case Manager Jasmin Lopez is based at the Carpinteria Children's Project. She can assist seniors with basic needs including food, medical insurance, housing and transportation as well as access to mental health counseling. Services are currently operating via phone and email in alignment with public health protocols.

"The pandemic has put immeasurable strain on seniors," said De Rosenberry, the FSA Senior Services program manager, in a news release. "We're seeing a lot of seniors who need assistance, whether it's accessing a hot meal, managing their healthcare or dealing with isolation."

"The pandemic made it apparent that Carpinteria needed more senior services," said CCP Executive Director Teresa



COURTESY PHOTO
Jasmin Lopez, the Family Service Agency case manager, is based at the Carpinteria Children's Project.

Alvarez. "FSA has a proven track record of working with seniors to help them improve their quality of life and stability, and we are fortunate to have them working in our community now with this population."

Services are free for Carpinteria residents who are 60 or older, or caring for someone who is.

To make an appointment with Ms. Lopez, call 805-965-1001, ext. 408.

— Dave Mason



FARMERS MARKET
Sam Edelman

Fix of the Week

I distinctly recall my first encounter with shishito peppers about 20 years ago. These tiny green elongated peppers were piled in a large wicker basket at the stand for Bill and Barbara Spencer's Windrose Farm, incredible farmers who no longer participate in our Santa Barbara market.

The peppers were about the same size and shape as my pinky finger. I wasn't quite sure how to approach them, but as with most new encounters at farmers' markets over the years, I was eager to learn the best preparation techniques.

Over the past couple of decades, I have been thoroughly enjoying these peppers through the summer and fall and still use the same simple process for cooking them in my kitchen that I learned from Bill and Barbara.

When it comes to preparing some tasty shishito peppers, all you need is a hot pan, olive oil and salt. If you have some garlic and fresh cracked pepper nearby, great, but the peppers don't require much to be a true standout.

Blistered to perfection, shishito peppers are enjoyed right off the stem. You consume the flesh and seeds in unison, with just the tiny stem portion discarded.

Serve these peppers as a side dish alongside a nice steak or your favorite barbecued meat, or as a nice appetizer to enjoy before the main dish.

The slightly smoky presence, smooth texture, with mild peppery notes will have your friends and family diving in for more.



SAM EDELMAN PHOTO

Sam Edelman is general manager of the Santa Barbara Certified Farmers Market Association and host of "Farm to Table," which airs live 9 a.m. Thursdays on KZSB AM 1290.

BLISTERED SHISHITO PEPPERS

1 pound shishito peppers, rinsed and dried

2 tablespoons olive oil
½ teaspoon salt (or just add slowly to taste and finish seasoning when done)

Optional:
4 cloves garlic (sliced and tossed in a little olive oil)
fresh cracked pepper

Place a large pan over a burner and turn to high heat. Add olive oil and let it get hot.

Just before the oil reaches its smoke point, add the peppers. Toss occasionally, allowing the peppers to blister on all sides. Season with salt to taste.

Total cooking time should be about 5 minutes.

If adding garlic, toss in about 1 minute before the peppers are fully blistered. Season with freshly cracked pepper if desired.

Yield: Serves appetizers, small sides for 4.

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DVS executive director retires

SANTA BARBARA—Jan Campbell, executive director of Domestic Violence Solutions of Santa Barbara County, is retiring.

Ms. Campbell joined DVS as executive director in 2018, bringing her more than 20 years' experience in nonprofit management, community engagement and fund development.

Her past experience includes work at the Page Youth Center and Heal the Ocean. Most recently, she served as chief philanthropic officer at the Santa Barbara Foundation.

While at DVS, she was chosen as Junior League of Santa Barbara's 2020 Woman of the Year.

Ms. Campbell discussed her long service at DVS in a statement. "It has been a privilege working with our clients and staff," she said. "Leading an agency whose mission is to provide safety, shelter and support to those fleeing domestic violence has been the capstone in my long career in the nonprofit sector. I am grateful to my staff, board and community partners who have been part of an extraordinary team dedicated to supporting a very vulnerable population."

Ms. Campbell plans to stay actively involved in the community through her existing volunteer work, including board commitments at the World Telehealth Initiative and



KELSEY CREWS PHOTO

Jan Campbell's past experience includes work at the Page Youth Center and Heal the Ocean. Most recently, she served as chief philanthropic officer at the Santa Barbara Foundation.

Carpinteria Living Shoreline Festival.

"Under Jan's leadership, the DVS team revitalized the agency, embraced community collaborations and put the agency on a solid financial footing," said DVS Board President Michelle Piotrowski. "It has been a pleasure working with her and we wish her the best."

For more about DVS, go to dvsolutions.org.

— Dave Mason

Lompoc hospital starts nursing mentorship program

LOMPOC—Newly graduated registered nurses may apply for a special mentoring program at Lompoc Valley Medical Center.

LVMC recently created a New Graduate Residency Program for registered nurses. The hospital is seeking its second class of nurses, particularly those interested in working in the Perioperative Services unit, where outpatient and inpatient surgical patients are treated.

A free, informative luncheon and tour will take place 11 a.m. to 2 p.m. Aug. 25 at the Ocean's Seven Café in the hospital, 1515 E. Ocean Ave., Lompoc.

The 12-month program is led by LVMC Nurse Educator Brianna Bonner. RSVPs for the luncheon are requested by Aug. 18 by emailing bonnerb@lompoevmc.com.

Interested applicants may apply for the Residency Program at the Careers tab located at lompoevmc.com.

— Dave Mason