Diverse and ‘Unending’

By Dave Mason

Santa Barbara News Press

PAGE B1

THURSDAY, AUGUST 12, 2021

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

A

rt 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 Blumenfeld, Kiis Griffith, Megan Koth, Marshall Sharpe, Thomas Stoeckinger and David Wesley White.

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

For the exhibit, the artists 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 “raw full-halt” the world has experienced because of the pandemic.

“This exhibition showcases the capture 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 coast. He creates objects, performances, performances 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, a baby girl in a man. Among his paintings are “American Pastoral Past Times.”

SERENE BLUMENFELD

The former 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

Please see EXHIBIT on B2

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.

Pick of the Week

Shishito peppers

These petite elongated peppers average about 2 inches in length, and at first glance, they don’t look all that impressive.

But once the peppers are blanched 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 cooking up on shishito peppers, which are originally from Japan, at our Saturday Santa Barbara and Wednesday Salinas farmers’ markets. The peppers are sold by farmers Pedro Ordonez and Rolly Dietrich.

This week I prepared blanched shishito peppers as the Pick of the Week on the next page. From average $6 per pound or $3 per basket.

Bleeding beans

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

These large flat beans possess shades of yellow and purple across their cream to light yellow pods. The color tends to disappear as soon as 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 a nutrient source of protein and fiber, and they provide vitamins A, C and K, potassium, selenium, iron, folic acid, magnesium and calcium.

Green, harvested and sold by Two Pears in a Pot 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? I had the honor of visiting Mr. Eide’s Farm and Outback Farms at the Saturday Santa Barbara and Sunday Castanos Real Estate farmers’ markets.

Enjoyed both raw and boiled, they can be toasted in a skillet, added to a stir-fry or even roasted like nuts. A common technique is to boil peanuts in salted water and enjoy them as a pre- and post-game appetizer.

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

Sam Eide is general manager of the Santa Barbara Certified Farmers Market Association and farmstead “Pee’s in Tide,” which runs from 9 a.m. through 3 p.m. on the third Wednesday of each month in the Santa Barbara farmers’ market, 303 State St. He is also a UC Santa Barbara alumnus.

At left, Marshall Sharpe created “Gardens of Versailles.” At right, Kiis Griffith’s photo is called “Silence Moves Faster.”
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 independently, and healthy lives.

FSA Case Manager Jasmín Lopez is the Family Service Agency case manager, in based at the Carpinteria Children’s Project.

Jasmín Lopez, the Family Service Agency case manager, in based at the Carpinteria Children’s Project.

Abundance “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 805-962-0801 or ext. 408.

—,Dan Might

DVS executive director retires

SANTA BARBARA — Jan Campbell, executive director of The Friendly Store in Carpinteria, has retired. Ms. Campbell served DFS as an executive director in 2008, bringing her more than 20 years’ experience in nonprofit management, community economic development, and fund development.

Her past work experiences include roles at the Father’s Youth Center and Heal the Ocean. Most recently, she served as chief philanthropic officer at the Santa Barbara Foundation.

Ms. Campbell was chosen as Junior League of Santa Barbara’s 2018 Woman of the Year.

Ms. Campbell discussed her long service and impact at the event. “It has been a privilege working with our clients and staff,” she said. “Leading an agency whose mission is to provide social change and support to those fleeing domestic violence and the capstones in my long career in the nonprofit sector. I am grateful to my staff, board and community partners who have been an extraordinary team dedicated to making our mission our own.”

Ms. Campbell plans to stay active in the community, through her existing volunteer work, including board commitments at the World Trade Health Initiative and Lompoc hospital starts nursing mentorship program

LOMPOC — Newly graduated registered nurses may apply for a specialized position at Lompoc Valley Medical Center. LVMC recently collected the 2019 Graduate Foundation Program for registered nurses. The program offers candidates seeking their second class of nurses, who are in working in the Perioperative Services, who are inpatient and outpatient surgical patients are treated.

Interested applicants may apply for the positions. Interested applicants should contact the Lompoc Valley Medical Center at 805-686-2500, ext. 277.

— Dave Malm