

Workshop by **SHIMABUKU**

February 3 to 14, 2025

Shimabuku will lead a workshop in Santander from February 3 to 14, 2025, titled *Edible Sculpture*. Organised by Fundación Botín, the workshop will explore the relationship between art, cuisine and food, as well as the diverse methodologies that exist around the world.

For Shimabuku, cooking can be conceived as a site-specific exhibition experience, where order and quantity enhance the perception of food. This workshop will focus on creating a culinary journey in which participants can develop new dishes using local ingredients, drawing from research and discovery, to design a collaborative menu.

Art and food have been deeply interconnected throughout history. Early cave paintings were, in essence, depictions of food such as deer, cows, and other animals. Since then, food has served as a source of artistic inspiration: Van Gogh's potatoes, Cézanne's fruits, the still-lives of Picasso and Braque, and the modern explorations of Lichtenstein, Oldenburg, Sigmar Polke (with potatoes and sausages), Fischli & Weiss, Wolfgang Tillmans, Jana Starbuck, and many others.

In this context, Shimabuku's works —such as *Kaki and Tomato*, *Sunrise at Mt. Artsonje*, *Shimabuku's Fish & Chips*, *Cucumber Journey*, and *Something that Floats / Something that Sinks*— show how art and food can engage in unexpected dialogues.

The workshop is connected to the exhibition *Shimabuku: Octopus, Citrus, Human*, which will be on view at the Centro Botín in Santander until March 9, 2025.

Shimabuku (Born in Kobe, Japan 1969. Lives in Naha, Okinawa, Japan). Recent solo exhibitions include Kunsthalle Bern (2014), NMNM Nouveau Musée National de Monaco (2021), Wiels, Brussels, Belgium (2022) and MUSEION: Museum of modern and contemporary art, Bolzano, Italy (2023). Group exhibitions include, Centre Pompidou in Paris and Hayward Gallery in London, and in numerous international exhibitions including Venice Biennale (2003 & 2017), the São Paulo Biennial (2006), Havana Biennial (2015), Lyon Biennale (2017) and Thailand Biennale (2023).



Kuchiko: Dried Sea Cucumber Ovaries

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Shimabuku

Dates
3-14 February, 2025.

Place
Fundación Botín and Centro Botín, Santander (Spain).

Schedule
Monday to Friday, from 10 am to 8 pm.
Schedule may vary to accommodate daily activities and the agenda proposed by the workshop director.

Intended for
Artists with an interest in food, chefs with an interest in art, and creatives with an interest in both food and art. Participants should be open to a collaborative working process.
The workshop will be carried out in English, and participants are expected to commit to attending all sessions.

Materials
Fundación Botín will provide workspace and materials as per indicated by the workshop director.

Support
Fundación Botín provides accommodation and breakfast to all participants who are not residents in Cantabria. In addition, each participant will also receive a stipend of 455.-€ as support for the cost of living expenses. This amount will be paid at the beginning of the workshop, after filling in and providing the necessary administrative data.

Selection
A maximum of 15 participants will be chosen by the director of the workshop. Fundación Botín will make the decision public, which shall be final.

Deadlines
Deadline for applications is January 8, 2025.
The selected candidates will be contacted by Fundación Botín from January 14, 2025. All other candidates may consult the results on the website.

Required documentation
All applications must be submitted electronically in English, via the [Online Application Form](#), www.fundacionbotin.org/en/grants-and-calls-for-applications or www.centrobotin.org/en/grants

Please include the following in a single PDF (max. 4Mb):

- Valid National ID Card or Passport.
- Current address of residency and updated contact details (full name, place of residency, email, telephone number).
- An up to date biography.
- A short text (max. 1 page), which outlines the applicant's interest and motivation in participating in the workshop.
- Documentation of recent work as well as information that allows knowing their abilities or areas of expertise.

Confirmation of participation
Those selected must confirm their acceptance within the terms and forms indicated by Fundación Botín. The reservation of a place will be considered formalised once a copy of the travel tickets to Santander that certify the participant's travel plans on the dates of the workshop has been received.
The participants are responsible for the planning and financial underwriting of their travel to and from Santander.

Observations
The workshop will require creative openness, as well as artistic and culinary skills. Candidates from all over the globe are encouraged to participate in this activity.
Please note that applications missing any of the required documents will not be considered.