While Waiting For Something To Change

Till The End Of The World

Victoria's Recipes

While Waiting for Something to Change

on going from 2011

The desire to reclaim her origins and family traditions, led the artist to undertake research on food consumed at home on the occasion of daily and special events. The desserts cooked by her mother and before that by her grandmother, whose recipes were handed down in the book Jewish Cookery, were the first "trace" from which the artist started to investigate his own Jewish culture backwards.

With her mother, she prepared and cooked those desserts, medeleines of Proustian memory, with rich and diversified shapes. Once baked, these desserts left traces on the baking paper, becoming works themselves in the eyes of the artist.

This is how the While Waiting for Something to Change series was born in 2011, enriched by the experimentation of new forms..

The relationship between grandmother, mother and daughter was also extended by the artist to broader relational dimensions: cultural on the one hand, with a series of workshops with different types of communities, including the Muslim and Jewish ones in 2014, respectively at the Siena Art Institute and the Nessiah Festival in Pisa, or in 2018 with the Coptic one as part of the Something Else Off Biennale in Cairo and with the Palermo community for Manifesta 12 collateral event; but above all human on the other, as with Victoria's Recipes, a pastry workshop/performance, a place where you can transcribe traditions and personal stories through the sharing of recipes, whose feelings hidden by everyday life can be expressed in an intimate but public dimension.

Text by Veronica Caciolli



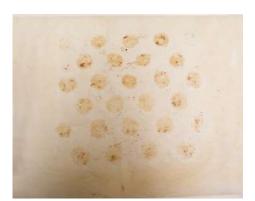
Obove and Below: details of cookie dow traces on backing sheet paper, various dimensions, series of 60.





















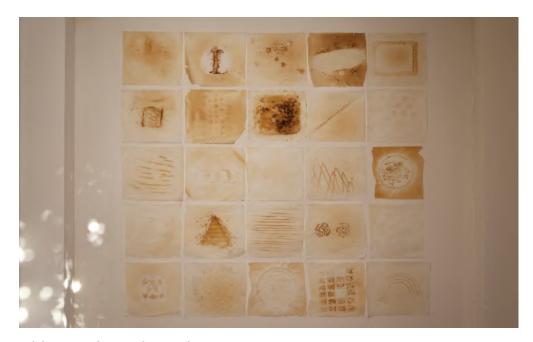


While Waiting for Something to Change, 2014

Installation view, Royal Victoria Hotel, solo show Victoria's Secret curated by Federica Forti, promoted by Nessiah Festival







While Waiting for Something to Change, 2018
Installation view, Something Else Off Biennale, Cairo, directed by Simon Njami, within Untold stories Manifesto curated by Valentina Gioia Levy

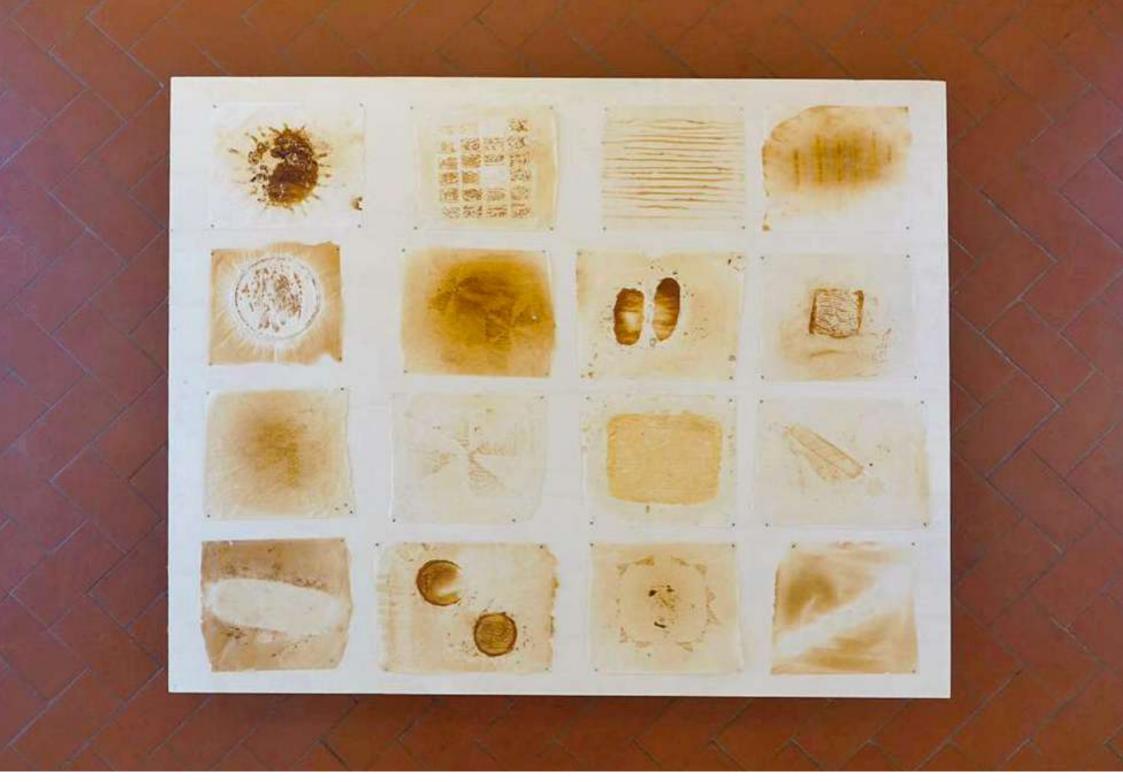


For *Reincantare il Mondo*, Lisa Batacchi investigated the Hare Krishna and Jewish symbols and the ingredients normally used by both pastry traditions. The research led the artist to create recipes that encompass both cultures, both from a visual and nutritional point of view; more symbolically, as unions of two worlds. During the inauguration evening, all participants will be able to taste these new desserts.

The progress of the project from 2011 to today is displayed on display, with some of the latest examples processed, up to the tracks produced for this occasion.

text by Veronica Caciolli

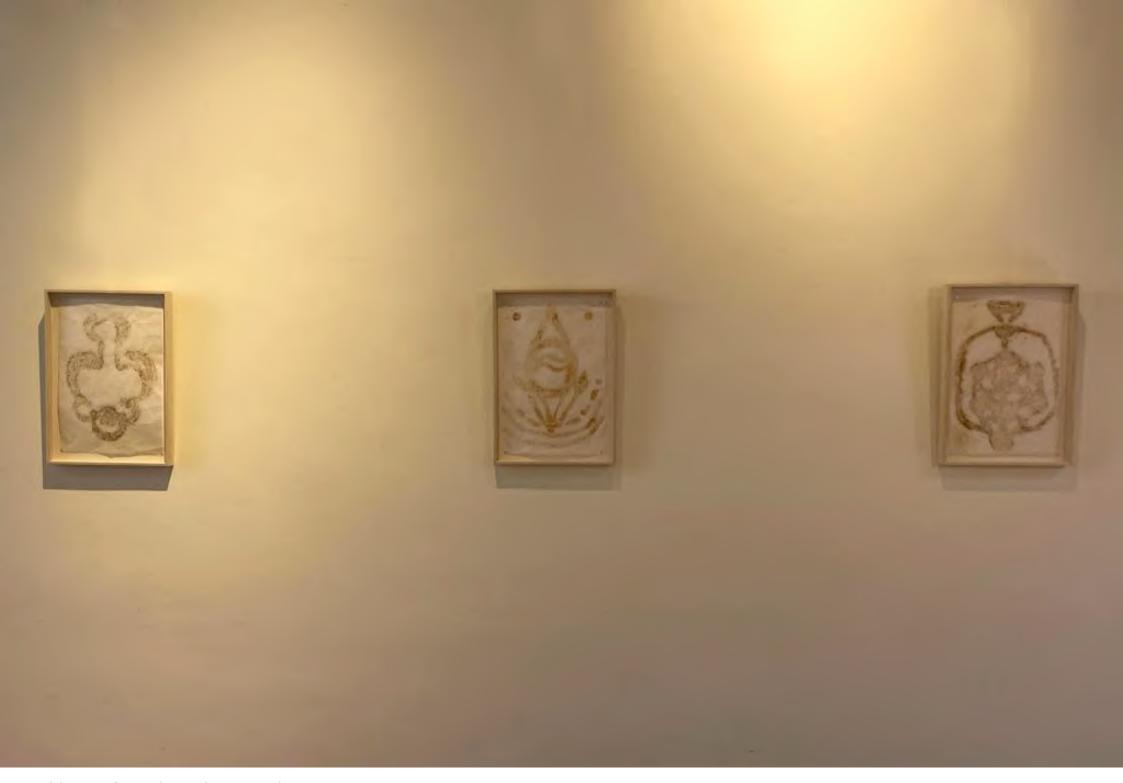




While Waiting for Something to Change (Heated Oracles), 2022 series of 16, each 32x38 cm. installation view solo show, Hare Krishna Center Villa Vrindavana, within Reincantare il Mondo curated by Veronica Caciolli



While Waiting for Something to Change, 2022 Installation view solo show, Hare Krishna Center Villa Vrindavana, within *Reincantare il Mondo* curated by Veronica Caciolli







While Waiting for Something to Change (The Anahata / The Star of David and Other Cross Cultural Parallelism), 2022 series of 5, each 53,5 x 37 cm framed. Installation view solo show, Hare Krishna Center Villa Vrindavana, within *Reincantare il Mondo* curated by Veronica Caciolli

Victoria's Recipes

Workshops

On going since 2014

An original pastry workshop/performance, as a place where to transcribe traditions and personal stories related to recipes, as also where hidden feelings of our daily life can evolve into the public space through shared culinary experiences. Therefore it will investigate rather how local recipes could have been formed or transformed in consequence of wars, revolutions, orality and migrations, as also will question how collectively the participants can give new meaning to Jewish typical recipes of pastries. During the workshop each participant can create a dow composition on a baking paper. Step by step a traditional recipy will change with the local ingredients and new shapes, evolving into an intimate and spiritual exercises of visualization in which personal stories will join to the spirit

of the place, to the sent of flower and spices. The cooking time, by creating a new expectancy will lead to the completion of a shared "state of change".



(Above) workshop with students and people from the Muslim community, Siena Art Institute, 2014

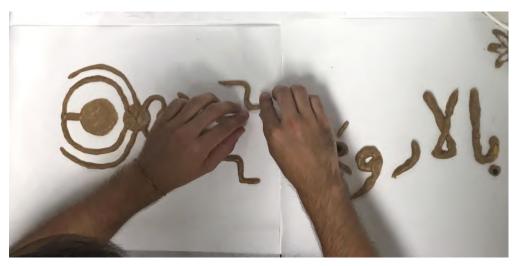
(Below) Workshop with the Jewish community, promoted by Nessiah Festival, Pisa, 2014





(Above & Below) *Victoria's Recipes*, workshop with the Coptic community promoted by Something Else Off Biennale, Cairo directed by Simon Njami, within *Untold stories Manifesto* curated by Valentina Gioia Levy, 2018











Victoria's Recipes workshop with some members of the Palermo community, Manifesta 12 Biennale (Collateral Event), KaOZ Space, within Art & Connectography. Remapping the Global World through Art Practice, curated by Art & Globalization, Palermo, 2018

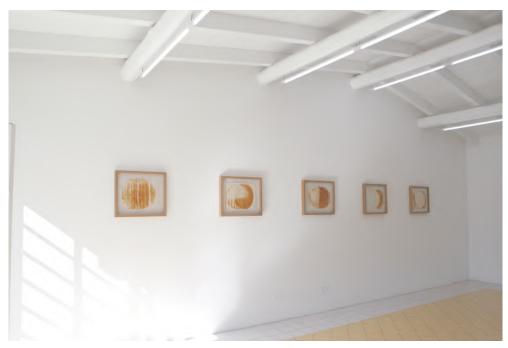


Till the End of the World

5 backing sheets of variable dimensions, wooden frame, plexiglass, each cm 59,5 x 48,5 framed

2012

All has began when I asked my mother to repeat several times the same cake and hold on to the backing papers used; it soon became a four hands work. I selected five of them which, placed horizontally one after another, gave the idea of the various stages of an eclipse. This action has put another person in a creative condition offering like this an encounter between man/world by sharing a feeling beyond the powers of ordinary things.



Installation view from *Dimenticare quel corso artificiale di pensieri*, group show, Casabianca, Bologna, 2014



Press

MANIFESTA 12

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