

# BONES

20th Street Corridor Crawl

FEB 10, 7 - 11 PM

500 CAPP STREET FOUNDATION 500 CAPP \*

CAPP

SOUTH VAN NESS

SHOTWELL

FOLSOM

KADIST ART FOUNDATION 2401 FOLSOM \*

THE THING QUARTERLY 3285 20TH \*

TREAT

HARRISON

ALABAMA

FLORIDA



Laguna Dolores

Arroyo Dolores

tidal marsh

slough

Mission Creek

\* MEATPAPER/REBAR 3330 20TH

\* SOUTHERN EXPOSURE 3030 20TH

\* SALUMERIA 3000 20TH

**500 CAPP STREET FOUNDATION:** Inspired by traditional Japanese ramen shops, two chef / performers — Jerome Waag and Jerry Jaksich — boil down 50 lbs of bones, reducing them to a delicious liquor. Artist David Wilson helps bring to life this one-pot and high-heat primitive kitchen on the bare earth of David Ireland's garage. Bones from Bi-Rite.

**MEATPAPER / REBAR:** Chicken Paw plays wild sounds from the primeval future while Chef Nick Balla of Bar Tartine serves up Danish smørrebrød sandwiches. The space is transformed by a wall drawing by Jessica Niello, bone installations by Austin Holey and Olivia Rogers, and a cabinet of curiosities by Kelly Ishikawa and Mariele Ivy of the Parish Trust. Beer from Trumer Pils and wine from Scribe Winery.

**KADIST FOUNDATION:** Leah Rosenberg presents a bone-themed specialty cocktail garnished with a bleeding beet, and a flavored, layered gelatin dessert that evokes skin and bones with parsnip, beet, celery, and carrot. With artwork by Nathan Mabry, Paul McCarthy and Haegue Yang.

**THE THING QUARTERLY:** Artist Miles Ake prepares bone marrow butter and gremolata with grilled bread; an edition of beef bone 45 record adapters; and spins sixties girl-groups, doo-wop, and soul.

**SOUTHERN EXPOSURE:** Join SoEx for seven interactive projects all exploring bones. Make a wish on a wishbone with Erin Johnson. Name that bone with an expert from the California Academy of Science's Naturalist Center, who identifies and describes bones from their collection. Hear Erik Scollon discuss the origins of bone china and porcelain and drink tea served using bone china. Taste Brendan Thomas' bone marrow mousse spread on Josey Baker bread with custom made beef bone spreading knives.

See the "Encrusted Scrimshaw" from the Chadwick's Family Collection, currently on view in one of SoEx's exhibitions, Selected Shipwrecks. Also on view at SoEx are new projects by Aaron Maietta, The Chadwicks, and Soft Turns. Beer from Trumer Pils.

**SALUMERIA:** A sneak peek inside the soon-to-open Salumeria. Thomas McNaughton prepares oxtail bone marrow and rabe arancini with horseradish fonduta. Beer from Trumer Pils.

**FOOD** tickets \$5. Three for \$12.  
**BEER** available by donation.

**THANK YOU** to the myriad bone enthusiasts who made this event possible. Thank you to the organizers, artists, food makers, music makers, beer brewers, wine makers, performers, and volunteers. We love you!

*Hidden waterways map adapted from Mission Loc@l.*