



# ONE PART CHEF FOUR PARTS DESIGN



ONE PART CHEF  
FOUR PARTS DESIGN

#### **Introduction /**

*Simon Fraser, London, 2009*

Simon Fraser works as a jeweller, consultant and runs a Masters program in Design at Central Saint Martins, London. He is also a founding member of design strategists Ultramarine. Drawing on his long term work with live-art and performance and a lifetime of interest in food and how we eat.

If the collective process of refining luxury and sensory experiences has always been a dialogue between the makers of it and the experience for the client, then it requires serious minds to develop change at this level.

In One Part Chef / Four Parts Design, the inspirational food talent of Roberto Cortez meets the innovatory silver and cutlery talents of Katja Bremkamp and a team consisting of Andreas Fabian, Elizabeth Callinicos, Tomás Alonso together with Simon Fraser to explore the nature of what we eat and drink and how we do so.

We are living in a period of intense experimentation about the nature of what we eat and how it is cooked and presented. The rise of provenance in food and the understanding of local and international ingredients has been a strong theme for the gourmet mind. Others have brought attributes of scientific exploration to such thinking. Yet a further strand has been the exploration of traditional Asian cooking techniques for non-Asian ingredients or French cookery using, say, Japanese historical foodstuffs.

If we examine alongside this the growth of silver and metal smithing artistry over the same period and the highly original utensils and artefacts that have resulted we can trace a development of paralleled inventiveness and innovation with Exhibitions such as 'table d'ouvrage', Galerie Sofie Lachaert, Belgium 2003, 'Lepels/Spoons' Galerie Ra, Amsterdam The Netherlands, 2003 and more recently, 'Moments of Indulgence', The Millenium Galleries, Sheffield 2007.

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**one part chef Roberto Cortez // four parts design Katja Bremkamp, Elizabeth Callinicos, Andreas Fabian, Tomás Alonso // and the host Simon Fraser**  
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Yet the culture of eating in Europe has remained resistant to change since the fork joining from Byzantine culture the existing European knife and spoon, lead directly to the haute and baroque 19th Century dining systems. A culture of worldwide influence still despite the increasing global usage of chopsticks.

So why has a cross fertilisation of these vibrant cultures not really happened before?

The ideas and energy to make a change results from the meeting between Los Angeles based American, Cortez and London/Berlin based German, Bremkamp who discovered in a 2006 series of email conversations and finally a meeting in London in 2007 that they share characteristics. That they were both; exacting, patient and uncompromising. That quality, inventiveness and exploration are key to innovation. That no step is too big to achieve what they want, and in explaining their professional worlds to each other that they had found a natural collaborator.

Their joint determination and Bremkamp's previous collaborations are what brings together an august team of London based practitioners including Greek jeweller, Elizabeth Callinicos, German table ware designer, Andreas Fabian, Spanish furniture designer, Tomás Alonso and Scots curator and host Simon Fraser to re-consider, re-imagine and explore what it might mean to make objects to be eaten from that inspire an experimental chef.

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**A Silversmith / Katja Bremkamp**  
[www.katjabremkamp.com](http://www.katjabremkamp.com)

Katja Bremkamp, a trained silver- and goldsmith, has devoted her work to designing and redefining utensils for the table, including knives, forks and spoons. The focus of the designer is directed at the relationship between the individual cutlery items, what lies behind their interdependency, social rituals and how they have evolved. Bremkamp devotes some of her creations to the sensuality of the first bite. These cutlery pieces have nothing in common with familiar utensils but are a newly discovered aid to seductive presentation and to the indulgent moment of that impressive first taste.

Since graduating from the Royal College of Art in 2006 Katja's work has been published and exhibited worldwide at places such as New York, Shanghai, Milan, Munich, Frankfurt as well as London. She designs her own lines and she also works as a design consultant for some of the largest silverware companies in the world.

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#### The Host / Simon Fraser

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**A Jeweller / Elizabeth Callinicos**

[www.elizabethcallinicos.eu](http://www.elizabethcallinicos.eu)

Trained in Greece and England as a jeweller, her work crosses interdisciplinary boundaries: 'jewellery' has become a vehicle through which to explore the human being as a site. Elizabeth is a practising jewellery maker, and has a prolific output. She has exhibited at many prestigious international shows including British Jewels & Beyond (1999), Tectonic (2000) and Shift (2000).

She has had a number of International solo exhibitions and is currently working towards another in Amsterdam, 2009; KORU I (Finland, 2003), Meeting Points (Lisbon, 2004) also short-listed for the Jerwood Applied Arts Prize for Jewellery in 2000.

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**A Silversmith / Andreas Fabian**

[www.andreasfabian.eu](http://www.andreasfabian.eu)

A childhood in Afghanistan, Lebanon and Portugal and a design and silversmithing education in Germany and at The Royal College of Art, London was always going to make Andreas Fabian well connected to global design culture. These days he delights in design play where an overly familiar cultural form is re-imagined to subtly allude to several others and perhaps a natural form as well, toying with how well you observe his work.

In his objects cool sighted functionalism meets reinterpretation and wry humour to create domestic objects that sensually occupy a much more thoughtful table landscape than usual. The refined details of a silversmith are seductive but they are undercut by an astringent clear-sighted questioning. The answers are challenging, provocative and very often humorous.

Fabian's design consultancies are driven by a constant exhibition schedule where the play of materials, silver, stone, ceramics or glass reappears in the work highly finished and skillfully intertwined.

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**A Furniture Designer / Tomás Alonso**

[www.tomás-alonso.com](http://www.tomás-alonso.com)

Born in Vigo, Spain, Tomás Alonso has been traveling since the age of 19 to pursue his career as a designer. He has been living, studying and working in the USA, Italy and Australia before moving to London to complete a MA at the Royal College of Art. His choice to move into product and furniture design via his understanding of the automotive industry results in an intelligent approach that uses simplicity of forms to communicate ideas and functions.

In 2006 he co-founded the design collective OKAYstudio with 5 other recent graduates from the RCA. His work has been widely published, exhibited and has been recently included in the permanent collection of the Design Museum in London. Europe, from the Design Museum and Whitechapel Gallery in London to the Milan furniture as well as exhibitions in Spain and France.

Tomás designs with people in mind, "for me it's very important that what I design will eventually make its way into people's hands and people's homes. I would like my objects to be used, lived with and enjoyed."

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**Event One / Dessert at the V&A**

Provoked by the enduring charm of the Poynter Room at the Victoria and Albert museum, created as a tea room, American chef Roberto Cortez and cutlery designer Katja Bremkamp together with Andreas Fabian, Elizabeth Callinicos and Tomas Alonso have offered for the first time a 'service of dessert' in a ground breaking exploration. All artifacts including the table itself and the recipes for this event have been newly and especially created for this event. This has been the first one in a worldwide series of explorations around the dinner table.

For this first event Simon Fraser has participated as host and raconteur during 'the service of dessert'.

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Chocolate Drug



Amedel chocolate

Thai spice cherries

Newcastle

honey

malt

bisquit de chocolate



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#### Event Two / Dessert at Somerset House

For the second event of the series the experience will grow into a temporary Dessert Bar located in the Salt Room at Somerset House and extending over the duration of the London design week in September. With the idea of incorporating an emotional element, we will use colors, ingredients, products made out of porcelain, wood, metal and glass to separate the categories of the menu in order to leave the diner with a plethora of textural experience.

*One Part Chef / Four Parts Design venue:*

Somerset House

Salt Room

September 24 to September 26

3 sessions a day: 4pm, 6.30pm, 9pm

for booking please go to [www.somersetthouse.org.uk](http://www.somersetthouse.org.uk)

The diner will have the option to choose between 2 dessert combinations.

*Event Two / Dessert Combinations*

Chocolate Drug / Velvet Tenderness

Chocolate Drug : Chocolate Cream, Thai spice bing cherries, frozen malt powder, Newcastle beer, chocolate cake

Velvet tenderness : Rice Pudding, Caramel, Nutmeg, Cinnamon, Vanilla beans, Almond, Bergamot,

Love Fragments / Frozen Despair

Love Fragments: White Chocolate, Mascarpone, Rose Petal, Almond Oil, Lychee,

Frozen Despair: Blueberries, Yogurt, Coconut,

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## Love Fragments



white chocolate

mas carpon e

rose petal

almond oil

lychee

golden xuan tea