

A contemporary artist residency, dance and performance center, for Martha's Vineyard and beyond Post Office Box 405, Chilmark, MA 02535-0405

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A nonprofit educational farm, arts, and gathering space in Katama. 15 Butler's Cove Rd. Edgartown, MA 02539 sloughfarm.org I @slough_farm_mv

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FOR IMMEDIATE LISTING and RELEASE March 4, 2021

THE YARD AND SLOUGH FARM ANNOUNCE COLLABORATIVE ARTIST RESIDENCY

[March 4, 2021] — (Chilmark/Edgartown, Massachusetts) The Yard and Slough Farm are excited to co-present a 10-day artist residency at Slough Farm beginning on March 21st, 2021. Curated collaboratively by The Yard and Slough Farm, the selected artists' reflect Slough Farm's dedication to the integration of agriculture with the arts as well as The Yard's near 50 year commitment to supporting the development of new dance works.

Acclaimed dancer and Tradition-bearer of Black Social Dance forms LaTasha Barnes and dancer and choreographer Caleb Teicher will be joined by chefs Katie Yun and Sachi Nagase of the collective *both and*. All four artists will work, study, and rehearse at Slough Farm in a Covid-safe "pod" and share their work in process through virtual, hybrid, and limited in-person events.

What to expect at a glance:

- Artist-led dance workshop open to all ages and abilities
- Conversations and collaborations with established culinary and food equity programs
- Work-in-process dance showings
- Remote Pay What You Will dinner engagements that showcase local ingredients and evoke a communal meal even across distance

LaTasha and Caleb will offer the island community insight into the work they develop over the course of the residency through an online showing (date and time TBA). The duo will also be hosting a virtual workshop (March 27 at 3:00pm) rooted in solo and Vernacular jazz and available to all dance levels and abilities. This is The Yard's first time welcoming visiting artists to the island since the pandemic began. Yard Executive Director Chloe Jones says, "We are thrilled to partner with Slough Farm to bring this residency to life, supporting the work of four remarkable artists and nourishing our community through a unique combination of artistic experiences with dance and culinary forms."

Katie and Sachi of *both and* will guest host a session of Slough Farm's monthly Fermentation Club (Monday, March 29; hybrid of Zoom and in-person) and share their own creative culinary work through two remote pay-what-you-wish take home fine dining events designed to center local farm produce and foster community across distance (March 25th and 28th hybrid on Zoom). In addition, *both and* will lend their talents to Slough Farm's food equity program, Slough Farm Suppers, preparing nourishing locally sourced meals for those who need them most, at no cost.

In an era defined by disquiet and separation, it is the pleasure of both The Yard and Slough Farm to unite creative communities and the Island community in joyful collaboration. Sophie Jones, Program Manager of Slough Farm, says, "Alongside Caleb and LaTasha, Katie and Sachi are Slough Farm's first artists in residence since Covid struck. We are so excited to have all of them here representing the overlap of art, food, and community that is at the center of Slough's vision for future residencies."

PUBLIC ENGAGEMENT INFORMATION:

both and Events

Slough Farm Foundation Fermentation Club Special Guests: *both and* Monday, March 29, 5 - 7pm EST

Slough Farm's fermentation club gathers monthly to learn a new practice and create a take-home ferment! All materials are provided by Slough Farm. For Zoom participants, materials will be pre-listed and/or available for pick-up prior to the meeting. In this session, culinary artists in residents Katie and Sachi of *both and* will lead participants in the preparation of dongchimi, a radish water kimchi with a seven day process. Register <u>here</u>.

Pay What You Wish Dinner Thursday, March 25, 6pm EST Sunday, March 28, 6pm EST

both and invites guests to participate in a meal outside of the typical take-out or socially-distant dining experience. Assemble your own pay-what-you-wish multi-course meal at home and experience a sense of closeness between guests while in their separate spaces. The meal will center local ingredients from Slough and other local farms. Reserve your multi-course meal kit now and look forward to more information regarding the meal's local ingredients and interactive elements. Register <u>here</u>.

LaTasha Barnes and Caleb Teicher Events

Solo Jazz: Virtual Community Workshop Saturday, March 27, 3:00pm EST

Geared towards intermediate-level dancers of all ages with experience in Vernacular Jazz, this class will explore the vocabulary and values of authentic solo movement to jazz music. Everyone is welcome to join in. All registrations to the workshop are pay-what-you-can or come for free. Register <u>here</u>.

Virtual Work-In-Process Showing Date & Time TBA

Join us online for a virtual showing of work developed by LaTasha Barnes and Caleb Teicher at Slough Farm Movement Studio. Both rooted in jazz, musical, and rhythmic-styled movement disciplines, each individual artist will show a snippet of what they create over the course of their residency. All tickets to this event are pay-what-you-can or come for free. Information on registering TBA.

ABOUT THE ARTISTS:

Katie Yun and Sachi Nagase began cooking together as a way to build community and recreate the Korean and Japanese dishes from their childhoods. They founded their collective *both and* in 2017 as a fine dining experiment aimed at bringing different people together around a table. Since then, Katie and Sachi have worked for Michelin starred restaurants, Octavia and Eleven Madison Park respectively. As *both and*, they've hosted dining events in galleries in LA and Chicago, were chefs in residence at Marble House, and collaborated with The Yellow Jackets Collective and Queer Soup Night to create nourishing, communal experiences defined by food. Through sharing their cooking, they strive to create meaningful relationships within their community. Accessibility continues to be a major consideration for the collective with many of their meals involving pay-what-you-wish or sliding scale pricing. They are currently based in Brooklyn, NY.

LaTasha Barnes is an internationally awarded dancer and Tradition-bearer of Black Social Dance forms. Her expansive skills have made her a frequent collaborator to dance organizations throughout the world. Barnes also serves as Chair of Board of Trustees for Ladies of Hip-Hop Festival, Board Member for Black Lindy Hoppers Fund, Frankie Manning Foundation, Co-Director of HellaBlackLindyHop and contributing member to NEFER Global Movement Collective. Her crafted Master's in Ethnochoreology, Black Studies and Performance Studies through New York University Gallatin School (2019) aims to bridge the gap between communities of practice and academic cultural dance research. Barnes' forever purpose is to inspire fellow artists and arts enthusiasts to the mantle of artivism in their creative expressions and daily lives.

Caleb Teicher is a NYC-based dancer and choreographer specializing in musically-driven dance traditions and interdisciplinary collaboration. They began as an acclaimed tap dancer with Dorrance Dance in 2011 and has received critical acclaim for their work as a freelance dancer in Lindy Hop, Vernacular Jazz, Musical Theater, and Percussive Dance. Since founding Caleb Teicher & Company (CT&Co) in 2015, Teicher's creative work has expanded to engagements and commissions across the US and abroad including The Joyce Theater, New York City Center, the Guggenheim Museum (NYC and Bilbao), Jacob's Pillow Dance Festival, and Lincoln Center Out of Doors.Caleb is the recipient of a 2019 New York City Center Choreographic Fellowship, two Bessie Awards, a 2019 Harkness Promise Award, and a 2019 NEFA National Dance Project Production Grant. Their work has been featured by The New York Times, NPR, Forbes, Vogue, Interview Magazine, on the cover of Dance Magazine and, most recently, on The Late Show with Stephen Colbert alongside Regina Spektor.

Date	Time	Event	Artist	Register
March 25	6:00pm EST	Pay What You Will Dinner	both and	<u>Here</u>
March 27	3:00pm EST	Solo Jazz: Virtual Community Workshop	LaTasha & Caleb	<u>Here</u>

SCHEDULE AT A GLANCE:

March 28	6:00pm EST	Pay What You Will Dinner	both and	<u>Here</u>
March 29	5:00pm EST	Fermentation Club Special Guests	both and	<u>Here</u>
ТВА	ТВА	Virtual Work-In-Process Showing	LaTasha & Caleb	ТВА

LEARN MORE:

https://www.sloughfarm.org/ https://www.dancetheyard.org/ https://www.bothand.nyc/ https://www.calebteicher.net/

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The Yard is a creation and performance platform for artists from around the globe, and we offer exhilarating, wide-ranging, and educational arts experiences through performances, residencies, and community activities. We present performances by international, national, and local artists; provide paid residencies for artists; offer inter-generational engagement programs and classes for our island community; and bring dance and creativity centered education programs into schools.Our community programs run year-round and can be found on The Yard's campus and in partner locations across the island of Martha's Vineyard. Please visit www.dancetheyard.org for more information.

SEED. GROW. REAP. REPEAT: THE NATURE OF THE YARD.



Slough Farm is a nonprofit educational farm and gathering place named for Slough Cove of the Edgartown Great Pond. The wisdom of our human and non-human neighbors inspires our work. We are committed to the integration of small-scale, sustainable farming and the arts through place-based educational programming. Facilitating collaborative exchange of skill, history, and perspective is part and parcel of our work. It is our hope that all our labors-- from weeding and harvesting shoulder-to-shoulder, to feeding our island community, to hosting artists- and thinkers-in-residence --aids this vision. Please visit www.sloughfarm.org for more information.

