THE SUMMIT

Media Contact:
Lynn Corbitt, Rasor
M: 513-207-8699
lynn@gorasor.com

"From Fire to Table" Ceramics Show Coming to the Gallery at
The Summit Hotel March 13-19
Public reception will take place March 15 and ticketed brunch will be held on March 18

MADISONVILLE, Ohio (March 8, 2023) – The Gallery at The Summit Hotel is pleased to announce "From Fire to Table," a week-long ceramics exhibit that complements "Art for Food," an exhibit currently open at The Summit. "From Fire to Table" includes pieces from international and national artists, as well as University of Cincinnati BFA students.

"From Fire to Table" showcases works of art that belong on a table, such as centerpieces, vases, and dishes. The handcrafted pieces will be displayed on tables throughout the Gallery from March 13 to 19, in association with the renowned National Council on Education for the Ceramic Arts' (NCECA) annual conference being held in Cincinnati.

"We're looking forward to welcoming this show to The Summit's Gallery," says Denise Bayless, general manager. "It's exciting for Cincinnati to host this year's NCECA conference, and The Summit is proud to offer a ceramics show in association with the organization. Art plays a central role at The Summit, and engaging with the arts community is an ongoing priority and privilege for us."

Seasoned ceramists whose work will be displayed in "From Fire to Table" include Tracy Featherstone, Chris Hammerlein, Jean-François Paquay, Jinblossom Kim Plati, Shinji Turner-Yamamoto, Xia Zhang, and Clémentine Vaultier.

In February, "Art for Food" opened in The Gallery at The Summit Hotel. This group exhibition features works of art created by six regional artists around the concept of food. "Art for Food" is a visually engaging show with works of art that can be appreciated by a broad range of people. Organized by Alternate Projects, both exhibits are curated by Sue Spaid and Linda Schwartz.

The public is invited to attend the reception and artists' talk for both "Art for Food" and "From Fire to Table" on March 15 from 5 – 7 p.m. The reception is free, with complimentary light bites and a cash bar available.

On Saturday, March 18, a ticketed brunch will be held in the Gallery from 11 a.m. – 2 p.m. Guests will dine amidst the beautiful ceramic pieces, enjoying a buffet-style menu of oven-baked pastries, farm fresh scrambled eggs, mini vegetable quiches, a chef-carved fruit display, crispy potatoes O'Brien, peppered bacon, smoked sausage and house-battered chicken and waffles.

A curator walk-through will take place during the brunch as well as Jean-François Paquay's cookie-making performance, *Honey Cookie Live*. A former beekeeper, Paquay has baked honey cookies for nearly 30 years and performed *Honey Cookie Live* at art fairs since 2019. In the context of the exhibition "Art for Food," Paquay's *Honey Cookie Live* original performance envelopes visitors in an attention-getting aroma. At the end of the brunch, the ceramic pieces on

display will be available for purchase and the cookies made from the live performance will be bagged as take-aways. Brunch tickets are $40 per person and available now.

"From Fire to Table" runs from March 13 – 19 with "Art for Food" running through June 23. These shows can be viewed 24 hours a day unless the Gallery is closed for a private event. It is advised to contact the hotel prior to dropping by to confirm the Gallery's accessibility.

<div align="center">###</div>

About The Summit Hotel

Voted Best Meeting and Banquet Center and Best Hotel in Ohio Weddings by Cincy Magazine in 2021, The Summit Hotel is an artful experience with 32,600 square feet of indoor and outdoor event space, making it the ideal location for group conferences and collaborative spaces, including 17 meeting rooms with high-tech amenities and glowing natural light.

Designed by hospitality design firm Hirsch Bedner Associates (HBA), guests enjoy sophisticated amenities including a Rooftop Terrace, state-of-the-art fitness center and yoga studio, Art Gallery, soaring nine-story Atrium, an ultramodern social library, and free Wi-Fi throughout the hotel. A variety of locally sourced dining, featuring house-made cocktails and extensive beer and wine lists, is available at the hotel's Overlook Kitchen + Bar, Brew & Barrel and The Market.

The Summit is a member of the Preferred Hotels & Resorts Lifestyle Collection and is designated a AAA Four Diamond hotel. All guests of The Summit are eligible to enroll in the I Prefer hotel rewards program, which extends points redeemable for cash-value Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 700 participating Preferred Hotels & Resorts locations worldwide. The Summit is managed by AT Hospitality Group.

About the Curators

Artists' book dealer/curator Linda Schwartz has been active in the Midwest contemporary art scene for twenty + years. Schwartz operated Linda Schwartz Gallery for 5 years in downtown Cincinnati after which she was the first Curatorial/Admin Manager for Cincinnati's inaugural FOTOFOCUS, 2011 /2012. She was Director of Editions for Carl Solway Gallery from 2013-2016 and in 2017 Schwartz launched Alternate Projects, an online gallery specializing in important artists' publications, editions, and ephemera with an emphasis on art from the 1960s-1990s. Under the banner of Alternate Projects, Schwartz continues to consult and curate, and since 2018 she has organized and curated the shows for The Gallery at the Summit Hotel.

Curator/philosopher Sue Spaid is the author of five books on art and ecology, including Ecovention: Current Art to Transform Ecologies (2002) and Green Acres: Artists Farming Fields, Greenhouses and Abandoned Lots (2012), both of which accompanied Contemporary Arts Center exhibitions. The author of scores of philosophy papers, her latest monograph is The Philosophy of Curatorial Practice: Between Work and World (2020), published by Bloomsbury Academic. She currently teaches in the Philosophy Departments of Northern Kentucky University and University of Dayton.