



# THE SUMMIT

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**“Art for Food” Multi-Genre Visual Installation Coming  
To The Summit Hotel’s Gallery  
Show opening is Feb. 17, followed by a public reception March 15**

MADISONVILLE, Ohio (February 14, 2023) – The Gallery at The Summit Hotel, in association with Alternate Projects, is pleased to announce the upcoming group exhibition “Art for Food,” an installation showcasing a variety of artistic pieces inspired by food and created by five artists.

“Art for Food” will highlight exciting, colorful and thought-provoking art that centers on one of life’s greatest influences. Food in all its forms is our most important consumer item — driving social choices and cultural, familial and religious traditions — which helps make this art show appealing to children, adults, art critics and those who are new to art.

“We’re excited to welcome this show to The Summit’s Gallery,” says Denise Bayless, general manager. “The Summit is proud to be an art-centric hotel, and we regularly rotate installations to introduce new art forms and artists to the area. ‘Art for Food’ brings a unique, beautiful show to the people of Cincinnati.”

Keith Benjamin will showcase an outsized weaving made of metal strips sliced from a refrigerator. Carmel Buckley took inspiration from pawpaws that grow outside her window and has created stitch-like drawings of fruit and leaves. A lovely garden meal and luscious fruits inspired Charlie Goering’s horizontal painting. Maggie Olson offers photographs of pantries from the future. Finally, Lori Larusso painted a playful series of animals created from food. Organized by Alternate Projects, “Art for Food” is curated by Sue Spaid and Linda Schwartz.

Next month, a show within “Art for Food” will open for a week-long exhibit in collaboration with the National Council on Education for the Ceramic Arts (NCECA) annual conference, which will be held in Cincinnati. “From Fire to Table” will showcase ceramic pieces created to be used as tableware by international and national artists, including a selection by University of Cincinnati BFA students. “From Fire to Table” will run March 13 – 19.

The public is invited to a reception and artist talk for both “Art for Food” and “From Fire to Table” on March 15 from 5 – 7 p.m. at The Summit. Additionally, a ticketed brunch — also open to the public — will be held Saturday, March 18. Guests will dine among the beautiful ceramic pieces shown throughout the gallery. Details for the brunch are coming soon.

“Art for Food” runs February 17 through June 23 and can be viewed 24 hours a day unless the Gallery is closed for a private event.

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## 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.