Les Diners de Gala by Salvador Dalí

"Les Diners de Gala is uniquely devoted to the pleasures of taste. Do not look for dietetic formulas here." --Salvador Dalí

Traveling Exhibition Coordinator Michael J. Beam

Number of Works

Twelve distinctive lithographs highlighting each chapter of the book accompanied by a brass engraved plate, titled *Spoon with Crutches*, printed in the lower margin of each work, The exhibiton also includes the cookbook *Les Diners de Gala* (First Edition) (French), extended labels for each work and an introduction panel.

Exhibition Space

Minimum of 100 running-feet of wall space and approximately 4 square feet of secure vitrine space (to present the cookbook and the brass etched plate).

Insurance

A certificate of insurance must be provided by the exhibition venue.

Rental Fee

\$2,000 venue fee and shipping both ways. Shipping will be arranged and costs assumed by borrowing venue.

Exhibition Period

10-14 weeks; bookings are available starting late March 2014.

Publication

This exhibiton is accompanied by a full-color brochure. 75 will be provided at no additional cost.

Contact

Michael J. Beam Curator of Collections & Exhibitions Castellani Art Museum Niagara University, NY 14109 716-286-8286 mjbeam@niagara.edu



40th Anniversary of Les Diners de Gala

Les Diners de Gala (Gala's Dinners) was published in 1973 as a collaboration between Salvador Dalí and a secret chef. The "secret chef" being the top French restaurants of the day—including Lasserre, La Tour d'Argent, Maxim's and Le Buffet de la Gare de Lyon—whose chefs created the recipes and Dalí, of course, took the glory. Their goal was to produce magnificent meals fit for a royal feast. Dalí dedicated *Les Diners de Gala* to his wife Gala, who is stylized on the golden cover. With 136 recipes in twelve categories, this collection of eccentric formulas includes an entire chapter on aphrodisiacs.



This portfolio of twelve lithographs, complete with a distinctive engraving in the lower margin of each work titled *Spoon with Crutches*, is a Surrealist twist on some of Dalí's favorite meals. These lithographs are the product of Dalí's experimentation with mixed media and are regarded as his most unique prints.

"Informed by Dalí's distinctive style, the tome presents a

heady blend of hallucinatory illustrations set against outlandish, and surprisingly appetizing, recipes that capture the flavor of Dalí and Gala's unlimited imagination—reminding us it's all suitable for eating!"

"This flamboyant book is a veritable stroke of genius—its gold cover emblematic of how practically everything Dalí touched turned to gold." Food was a favorite theme in much of Dalí's work--his paintings, prints and other works are filled with images of bread, fish, lobsters, sea urchins, grapes, meats and more—a colorful world in which Dalí's



creative genius was—cooked to perfection." Let's eat!

Selected excerpts from salvadordali.com, Kismet^{*}Kitchen 20012/2013 and <u>Dali's Cookbook: A Gastronomical Inquisition</u> by Brad Richason, Dali Society at dali.com and Paul Chimera. Dali historian and Museum founder.



ASTELIAN Museum and Shop Niagara University, NY 14109-1938 716.286.8200 fax: 716.286.8289 Tuesday to Saturday 11:00 a.m. - 5:00 p.m. Sunday 1:00 -5:00 p.m. Docent tours available upon request. Call 716.286.8200 for additional information. Visit our satellite gallery at the Niagara Falls Conference Center to see the exhibition **300 Years of Niagara Falls Imagery** 101 Old Falls Street Niagara Falls, NY 14303 716.286.8200 fax: 716.286.8289