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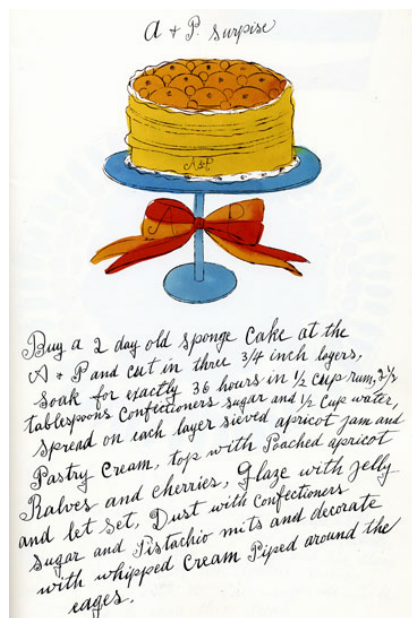
The Andy Warhol Museum Presents *Recette Satire: Andy Warhol's & Suzie Frankfurt's Wild Raspberries*

(Pittsburgh, PA)...July 1, 2008... The Andy Warhol Museum opens the new exhibition *Recette Satire: Andy Warhol's & Suzie Frankfurt's Wild Raspberries*.

The exhibition, *Recette Satire: Andy Warhol's & Suzie Frankfurt's Wild Raspberries* is on view through September 14, 2008, on the museum's 6th floor. A "satirical recipe," or "recipe for satire," is presented through food-themed paintings (even one made of chocolate), drawings, collages, a folding screen, photographs and other objects, many on loan for the exhibition, which elucidate a brief history of fine dining.

In 1959, Andy Warhol and close friend Suzie Frankfurt combined their talents to create a limited edition "cookbook" titled *Wild Raspberries*. Together, the two artfully commented on America's middle and upper class obsession with elaborate French food and elegant dinner tables. Frankfurt's vibrant text adds a voice to Warhol's humorous illustrations. This exhibition based on the research of Guest Curator Susan M. Rossi-Wilcox, author of "Dinner for Dickens: The Culinary History of Mrs. Charles Dickens' Menu Books", in collaboration with Warhol Museum Archivist, Matt Wrbican, examines the moment when America discovered European cuisine after the deprivations of World War 2. The exhibition features copies of the hand-colored books along with Warhol's original drawings, original typed recipes, two volumes of *La Cuisine Classique*, glassware and dishware and many other pieces that have never been on display before.

"*Wild Raspberries* is usually considered simply a joke, but its wit is quite sophisticated when seen in its own time; to start, the title is a pun on the contemporary film *Wild Strawberries*," Wrbican said. The twenty-five recipes from *Wild Raspberries* are parodies of dishes that cover every course of a meal. The exhibition is organized according to courses: drinks first, then dinner, and dessert.



Andy Warhol, *A & P Surprise* from "Wild Raspberries", © AWF

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***Recette Satire: Andy Warhol's & Suzie Frankfurt's Wild Raspberries* exhibition**

“The great French chefs named extravagant dishes after celebrities,” Rossi-Wilcox said about Warhol’s work with *Wild Raspberries*. “The book’s combination of celebrities of the ‘50s such as Dorothy Kilgallen and Cecil Beaton with ridiculous-sounding antiquated (but accurate) cooking terms blends culinary history with the guilty pleasure of celebrity-watching.”

Along with the other works, *Restaurant*, a Warhol film from 1965 is also included in the exhibition. It features Edie Sedgwick and others at a restaurant that was one of Warhol’s favorite hot spots in New York at the time.

Frankfurt described *Wild Raspberries* as “a sort of knock-off of the complicated French gourmet books so much in vogue in the fifties.” Frankfurt began the project by using a copy of *La Cuisine Classique* by Felix Urbain Dubois and Emile Bernard. The 1941 translation of *The Escoffier Cook Book: A Guide to the Fine Art of Cookery* soon replaced the original French books. Georges Auguste Escoffier, known as “the king of chefs and the chef of kings,” had created the elaborate food of the *Belle Époque*. Frankfurt’s humor thrived on Escoffier’s flamboyant recipes as seen in *Wild Raspberries*. With uncommon ingredients like cock’s kidneys, plover’s eggs, cepes stalks, and parsley roots, or culinary terms such as frizzled, raspings, and forcemeat, the instructions appeared illogical. The book contains recipes of pure mockery that enhanced the overall effect: “The tongue may be cooked simultaneously with the head, but the brain is always poached.” Warhol’s mother also added a unique appeal to *Wild Raspberries* with her off-kilter handwriting with which each recipe is written.

The Andy Warhol Museum receives state arts funding support through a grant from the Pennsylvania Council on the Arts, a state agency funded by the Commonwealth of Pennsylvania; the National Endowment for the Arts, a federal agency and The Heinz Endowments. Further support is provided by the Allegheny Regional Asset District.

Recette Satire: Andy Warhol's & Suzie Frankfurt's Wild Raspberries exhibition



About The Andy Warhol Museum

Located in Pittsburgh, Pennsylvania, the place of Andy Warhol's birth, The Warhol is one of the most comprehensive single-artist museums in the world. The Andy Warhol Museum is one of the four Carnegie Museums of Pittsburgh. Additional information about The Warhol is available at www.warhol.org.

About Carnegie Museums of Pittsburgh

Founded by Andrew Carnegie in 1895, Carnegie Museums of Pittsburgh is a collection of four distinctive museums dedicated to exploration through art and science: Carnegie Museum of Art, Carnegie Museum of Natural History, Carnegie Science Center, and The Andy Warhol Museum. In 2007, the museums reached 1.3 million people through exhibitions, educational programs, outreach activities, and special events.

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Phone: 412.237.8300
Hours: Tues, Wed, Thurs, Sat and Sun 10 a.m. – 5 p.m.
Fri, 10 a.m. – 10 p.m.
Mon closed
Admission: Members – free
Good Fridays 5-10 p.m., Half-price Museum admission
Adults - \$15; Sr. Citizens - \$9; Children/Students - \$8
The Warhol Store/The Warhol Café – free

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