

MIRNA BAMIEH
PALESTINE HOSTING SOCIETY إستضافات فلسطين
MENU OF DIS/APPEARANCE عشاء التواري

November 21-23, 2019 | Murray's, Tivoli

MOUNEH

A selection of in-house pickles

pickled turnips, mixed pickled salad of cauliflower, cucumbers, carrots, and chilis, green olives

Gaza-Style Dukka with olive oil

Shatta

preserved red hot chili pepper paste

Taboon and Kmaj bread

Wine Pairing: Chenin Blanc Viognier

BREAKING BREAD

Khobz smeedeh

yellow bread stuffed with wheat and cinnamon

APPETIZERS

Shroushat roots salad

fennel root, fennel leaves, dill, radish, raisins, pickled red onions, pickles hibiscus flowers, mint leaves, and pine leaves-infused olive oil vinaigrette

Rummaniyeh/Habbet Rumman

brown lentils, eggplant, pomegranate juice, molasses, and tahini, topped with pomegranate seeds and caramelized onions

Msalwa'a

lentil and rice porridge, topped with ferments and crunchy Freekeh, smoked green wheat

Kubbeh Niyyeh Majdalawieh

minced meat with bulgur, seasoned with red bell pepper paste

accompanied by Hashweh *cooked chopped lamb, onion, and pine nuts*

Wine Pairing: M.A.N. Family Wines Shiraz

MAINS

Maftoul (vegetarian option available)

pumpkin, onion, chickpeas and chicken stew

served with Tasqiya *dill seeds, onion, chili and lime*

Red Carrots

stuffed with rice, meat, and pine nuts, cooked in tamarind sauce

vegan variation stuffed with rice, chickpeas, and pine nuts

Wine Pairing: Barone Fini Merlot

DESSERT

Gazan Arabieh Knafeh

bulgur with walnuts, pistachios, and cinnamon with orange blossom sugar syrup

Orange Sorbet

inspired by olive-picking season, drizzled of olive oil and wheat crumble

DRINKS

Hibiscus Natural Soda *with orange blossom and cloves*

White Coffee *cardamom and orange blossom*

MENU OF DIS/APPEARANCE

A dinner performance that invites the audience on a journey through a selection of dishes that reflects Palestine Hosting Society's investigation and unearthing of traditional Palestinian cuisine. Some of these dishes have been forgotten, their names rendered mostly abstract to the current generation of Palestinians. Being denied a state of their own, Palestinians use food as a means to express an identity that is constantly undermined. Life under occupation atrophied this connection to food, through imposing restrictive policies over food and water resources, and inflicting control on wild plant foraging, as well as creating dissonance by showcasing Palestinian dishes as Israeli. Over the years, such measures created a kitchen that is dispossessed, making many traditional Palestinian dishes disappear, or be temporarily withdrawn.

In its first dinner performance in the United States, Palestine Hosting Society presents an expanded approach to "Palestinianess" that trespasses borders and geographies through a menu that brings together dishes from Palestinian cities and villages, refugee camps outside Palestine, and those that narrate intergenerational food habits and memory of the Palestinian diaspora, especially in the United States. *Menu of Dis/appearance* narrates stories about time, history, and parts of ourselves that we might have allowed to slip away.

PALESTINE HOSTING SOCIETY

Palestine Hosting Society is a live art project that explores traditional food culture in Palestine especially those that are on the verge of disappearing. The project brings these dishes back to life over dinner tables, talks, walks, and various interventions.

Palestine Hosting Society was founded in 2017, by artist and chef Mirna Bamieh, as an extension of her art practice that often looks at the politics of disappearance and memory production. Bamieh creates artworks that unpack social concerns and limitations in contemporary political dilemmas, and reflect on the conditions that characterize Palestinian communities.

To date, Palestine Hosting Society has created several projects, including *Family Dinners*, *Our Nabulsi Table*, *Our Jerusalem Table*, *A Wondering in Flavors: The Old City of Jerusalem*, *a table, a tour and a map*, *The Wheat Feast*, *The Edible Wild Plants of Palestine Table*, *Fermentation Station*, *Trails of Taste-Telling*, *Menu of Dis/appearance* and *Food Walks*. After an intensive research period for each project, the collective creates a menu that is shared over long tables for 40-60 guests, with dishes carefully selected to create spaces of reflection upon socio-political realities, attitudes, and historical practices, and even the suppressed elements of history. Palestine Hosting Society Tables look at life in Palestine and in different parts of the world like Amman, Abu Dhabi, Warsaw, and New York.

Menu of Dis/appearance is commissioned and presented by the Fisher Center at Bard in partnership with Murray's, Tivoli, as part of *Where No Wall Remains*, the 2019 edition of the Live Arts Bard Biennial, co-curated by Tania El Khoury and Gideon Lester.

Festival Producers Caleb Hammons and Cathy Teixeira

Owners, Murray's Jesse Feldmus and Jake Stortini

Chef, Murray's Rachel Lauginiger

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