



Artist Roster & Creative Partners List

(Illustrative, not exhaustive)

Important note (applies to all sections below):

The individuals and organizations listed are **pre-vetted** as qualified resources.

Names highlighted in **orange** indicate collaborators who are aware of the project series and open to conversation.

All other names are provided **for reference only**. Inclusion does **not** indicate confirmed participation, availability, or commitment. Applicants are responsible for outreach, confirming interest, and determining appropriate fit for their community.

I. Art & Artists

(Regional + National / International Inspiration – reference only)

Becky Bridger (Bex Bloomz) (Orange County)

Floral and installation artist specializing in ritual tables, seasonal installations, and nature-based making rooted in Jewish time and cycles. *Including workshops on FLORCUTERIE the art of curating, arranging, and presenting a smorgasbord of seasonal blooms as a beautiful, bountiful centerpiece display, in the tradition of the art of preparing an enticing charcuterie as a dinner party's highlight.*

<https://www.bexbloomz.com>

Isaac Brynjegard-Bialik (Los Angeles)

Visual artist and co-founder of Paper Midrash, creating custom workshops and residencies blending contemporary art, pop culture, and Jewish text; his work includes explorations of Jewish

food and biblical agricultural law.

<https://www.papermidrash.com>

Beverly Jacobs (Orange County)

Multidisciplinary artist whose participatory practice engages Jewish ritual, storytelling, and material culture through community-based work.

<https://www.beverlyjacobs.com>

Alexander Golob (DC & Orange County Connection)

Artist and facilitator working in memory-based practice including food documentation. Through his *Around the Table* series he explores the intersection of food, art, and identity by creating installations that embody the culinary diaspora and by hosting a series of community events in collaboration with local chefs to engage people with intertwining stories and cuisines

<https://alexandergolobart.wixsite.com/around-the-table>

Cat Goldenberg (Orange County)

Artist and facilitator working in watercolor, journaling, and food documentation as reflective and memory-based practice. <https://www.catgoldenberg.com/#/weg/>

Deborah Heyman (Orange County)

Fiber artist and collective focused on textile traditions, collaborative making, and intergenerational skill-sharing adaptable to ritual and seasonal themes.

Instagram: [deborah_heyman](https://www.instagram.com/deborah_heyman)

DJ Teddy Roxpin (Los Angeles)

DJ and creator of *Disco & Donuts*, pairing disco music, communal joy, and food-forward celebration.

<https://www.instagram.com/teddyroxpın/>

Hannah Lupton Reinhard (Los Angeles / Orange County native)

Painter depicting Jewish ritual moments and everyday gatherings including Shabbat tables, garden scenes, and communal meals.

<https://www.hannahluptonreinhard.com>

Jewish Artists Initiative (Southern California)

Artist-run organization supporting contemporary Jewish visual artists and dialogue around Jewish identity. <https://www.jewishartistsinitiative.org>

Jewish Artists Salon (International)

Artist collective and exhibition platform supporting contemporary Jewish artists through curated exhibitions and dialogue.

<https://www.jewishartistssalon.com>

Karen Koblitz (Los Angeles)

Ceramic and fiber artist creating functional and sculptural works exploring Jewish foodways, ritual

objects, and community life.

<https://www.karenkoblitz.com>

Laurel Paley (Los Angeles)

Creator of *The Longest Potholder Project*, a participatory fiber project centered on collective making, domestic labor, and storytelling.

<https://www.laurelpaley.com>

Leyna Lightman (Los Angeles)

Social practice artist focused on food-centered work, immersive communal dinners, and farm-based projects exploring care and labor.

<https://www.leynalightman.com>

Mikey Pauker (Orange County)

Musical artist and spiritual leader blending music, Jewish learning, and embodied ritual to create communal experiences.

<https://www.mikeypauker.com>

Molly Lipsher (Orange County)

Artist and chef bridging landscape painting, food systems, and chef-driven, art-centered dining experiences.

<https://www.mollylipsher.com>

Mostly Kosher and **Leeav Sofer** (Los Angeles / Orange County)

Genre-blending band combining klezmer, rock, funk, and global sounds; frequently integrates Jewish culture and food-forward events.

<https://www.mostlykosher.com>

Raymond Zachary (they/them) (Los Angeles)

Creator of *Rainbow Shabbat*, blending music, Jewish ritual, food, and inclusive community programming.

<https://www.rainbowshabbat.com>

Studio H (Irvine)

Israeli-owned ceramics studio offering hands-on workshops and functional pottery suitable for food, tableware, and ritual collaborations.

<https://www.studiohceramics.com>

Studio Mela (Israel)

Israeli artist and chef Carmel Bar and multidisciplinary designer Michal Evyatar co-founders of Studio Mela, their multi-sensory art and design studio based in Israel. Through food, design, and movement, Studio Mela encourages us to look beyond everyday interactions with food to explore deeper connections between culture, art, and pleasure.

<https://www.melafood.com/>

theatre dybbuk (Los Angeles)

Jewish theater company creating communal experiences through storytelling, writing, and performance.

<https://www.theatredybbuk.org>

The Braid (Los Angeles)

Theater organization producing salon-style performances centered on identity, culture, and community.

<https://www.thebraid.org>

Wiebke Light (Los Angeles)

Artist working in fiber and food-related ceramics exploring nourishment, domesticity, and material memory.

<https://www.wiebkelight.com>

Cathy Weiss (Los Angeles)

Woodcut artist exploring spirituality, myth, animals, and nature; granddaughter of Francesca “Mama” Weiss, whose culinary legacy informs her work.

<https://www.cathyweissink.com/>

Doni Silver Simons (Los Angeles)

Orthodox Jewish artist whose practice examines lived observance, time, and embodied spiritual rhythms.

<https://www.instagram.com/donisilversimons/>

II. Historic & Conceptual Anchors

(Including Artists Z”L – inspiration and framing resources)

Cipe Pineles (Z”L)

Designer and illustrator whose Jewish recipe books function as visual culture, archive, and domestic history.

<https://jwa.org/encyclopedia/article/pineles-cipe>

Hannah Wilke (Z”L)

Conceptual artist whose food-based sculpture intersects feminism, embodiment, and Jewish identity.

<https://www.moma.org/artists/6392>

Chaim Soutine (Z”L)

Expressionist painter known for still lifes that challenge ideas of consumption, beauty, and excess.

<https://www.metmuseum.org/art/collection/search#!?q=soutine>

Francesca “Mama” Weiss (Z”L)

Hungarian-Jewish immigrant credited with creating one of the earliest pop-up restaurants in Los Angeles.

Angeles in the 1920s; her home-based cooking culture later led to a restaurant and television presence. Her granddaughter, artist **Cathy Weiss**, continues her legacy through visual art. (Primary historical references via LA food history archives and oral histories.)

Fallen Fruit (Los Angeles)

Art collective inspired by the biblical law of gleaning; while not Jewish, their work demonstrates food- and land-based participatory art models, including collaborations with the Skirball Cultural Center.

<https://fallenfruit.org>

“Common Ground”

Los Angeles-based artist Adam Silverman collected clay, water, and wood ash from all fifty American states, Washington DC, and the five inhabited US Territories and combined them to create a set of tableware and ceremonial pots. The resulting 224 ceramic objects, titled *Common Ground*, is a community-activated artwork that celebrates American pluralism while also fostering human connection through shared meals and collaborative installations.

<https://www.skirball.org/museum/common-ground>

“I’ll Have What She’s Having”

Traveling exhibition exploring Jewish deli culture and memory, originally developed by the Skirball Cultural Center.

<https://www.skirball.org>

III. Chefs & Culinary Talent

(Illustrative, not exhaustive – reference only; chefs have not been contacted)

Benjamin Kalifa (Benka Chef) (Los Angeles)

Private chef and kosher caterer specializing in bespoke menus for community celebrations.

<https://www.benkachef.com>

Blueberry Hill Catering (Los Angeles / Orange County)

Kosher catering company serving Jewish comfort foods and baked goods.

<https://www.blueberryhillcatering.com>

Chef Boaz (*Harissa Mediterranean Kitchen*, La Jolla)

Chef at a family-run glatt kosher Mediterranean restaurant rooted in inherited recipes.

<https://www.harissakitchen.com>

Chef Liron Regev (Merage JCC, Orange County) Resident chef and educator at the Blaze Bernstein School of Culinary Arts in the Stern Family Teaching Kitchen.

<https://www.jccoc.org/blaze-bernstein-school-of-culinary-arts/>

Chef Oren Koreh & Chef Ben Root (*Foodiz Kitchen*, San Diego)

Co-founders of a chef-led catering company blending Israeli, Mediterranean, and California cuisine.

<https://www.foodizkitchen.com>

Chef Shimi Aaron (Los Angeles)

Israeli-born culinary artist offering workshops and meals emphasizing Jewish diasporic storytelling.

<https://www.shimiaron.com>

Chef Tal Ronnen (Los Angeles)

Israeli-born vegan chef and founder of Crossroads Kitchen.

<https://www.crossroadskitchen.com>

Elegance Kosher Catering (Huntington Beach)

Full-service kosher catering specializing in global cuisines.

<https://www.elegancekoshercatering.com>

Evan Fox (Los Angeles)

Chef behind Birdie G's and Yeastie Boys, exploring Ashkenazi cuisine through a California lens.

<https://www.birdiegs.com>

Hannah Ziskin & Aliza Sokolow (*Social Hummus*, Los Angeles)

Chefs behind pop-up communal dining experiences centered on Israeli flavors.

<https://www.instagram.com/socialhummus/>

Jonah Friedman (*Friedman's*, Los Angeles)

Restaurateur known for elevated Jewish comfort food.

<https://www.friedmansilverlake.com>

Liron Hazan (*Carmel*, Los Angeles)

Co-partner at an Israeli-inspired restaurant drawing from Tel Aviv market culture.

<https://www.carmelrestaurant.com>

Matan Hamias (*Hamitbach*, San Diego)

Owner of an Israeli street-food restaurant known for shawarma and falafel.

<https://www.hamitbachsd.com>

Ma'ayan Moss (Los Angeles)

Vegan and gluten-free recipes reinterpreting Jewish and American classics

<https://www.instagram.com/itsvegansis>

Micah Wexler (*Wexler's Deli*, Los Angeles)

Chef-owner reinterpreting Jewish deli classics.

<https://www.wexlersdeli.com>

Megan Tucker (*Mort & Betty's*, Los Angeles)
Chef behind a vegan Jewish deli pop-up reimagining classic dishes.
<https://www.instagram.com/mortandbettys/>

Morris Darey (*The Place Catering*, San Diego)
Caterer specializing in Israeli and Jewish cuisine with kosher-friendly offerings.
<https://www.instagram.com/theplacecatering/>

Nicole Dayani (*Nicole's Kitchen L.A.*)
Iranian-Jewish chef offering Persian-Jewish cooking classes and curated culinary experiences.
<https://www.nicoleskitchenla.com>

Or Buskila (*Lumiere Catering / PSY Street Kitchen*, Los Angeles)
Israeli-born chef offering kosher catering and contemporary Israeli cuisine.
<https://www.lumierecatering.com>

Ori Menashe & Genevieve Gergis (*Bavel*, Los Angeles)
Chefs and founders of a Middle Eastern restaurant known for Levantine flavors and wood-fired cooking.
<https://www.bavel-la.com>

Efren's Bakery (Lake Forest)
Mexican-Jewish bakery known for challah and hybrid baking traditions.
<https://www.instagram.com/efrensbakery/>

IV. Creative & Community Partners

(Illustrative, not exhaustive – reference only)

Adamah
Jewish environmental organization centered on land, food, and sustainability.
<https://adamah.org>

Alta Baja Market (Santa Ana)
Community market celebrating cross-cultural food traditions.
<https://www.altabajamarket.com>

Arvida Bookstore (Tustin)
Independent bookstore supporting cultural programming and community dialogue.
<https://www.arvidabookco.com>

Ecology Center (San Juan Capistrano)
Educational center focused on sustainable food systems.
<https://www.theecologycenter.org>

Fruit Forward (Los Angeles)

Nonprofit rooted in biblical gleaning traditions and food justice.

<https://fruitforward.org>

Hipcooks (Orange County)

Hands-on cooking school offering public and private classes.

<https://www.hipcooks.com>

Lil' Chef School (Irvine)

After-school cooking programs for children.

<https://www.lilchefschool.com>

Muckenthaler Cultural Center (Fullerton)

Exhibition venue and ceramics studio.

<https://themuck.org>

Shemesh Farms

Jewish agricultural organization focused on land-based resilience.

<https://www.shemeshfarms.org>

Tanaka Farms (Irvine)

Working farm offering harvest-based education.

<https://www.tanakafarms.com>

V. Healing & Resilience

(Reference only – conceptual and programmatic inspiration)

Devorah Brous (Los Angeles)

Founder of *FromSoil2Soul*, a regenerative grief-tending practice integrating Jewish ancestral, earth-based, and embodied healing.

<https://www.fromsoil2soul.com>

Resetting the Table (National)

Nonprofit equipping communities with tools to navigate deep disagreement and historical trauma; model can be paired with food-centered dialogue.

<https://www.resettingthetable.org>

VI. Archival & Research Resources

(Available as inspiration or potential project partners)

Jewish Food Society

Organization dedicated to collecting and preserving Jewish recipes and food stories worldwide.

<https://www.jewishfoodsociety.org>

Wyner Family Jewish Heritage Center

Hosts *Archives Nosh*, preserving Jewish food traditions through participatory archival practice.

<https://www.ajhs.org/wfihc>

Hazon – Min Ha’Aretz

Educational initiative weaving Jewish tradition and contemporary food issues through curriculum resources.

<https://hazon.org>