

ELIZABETH WILLING

“Exploring the sculptural and multisensory potential of food has been a key focus of Elizabeth Willing’s practice. Her work includes sculpture, installation, performance and participatory dining events that engage audiences through sensory dimensions such as smell, taste, and touch. In creating her work Willing is not only an artist, but a cook, designer, engineer and scientist, testing and manipulating the material qualities and limitations of food and applying her highly refined aesthetic sensibility.”

Rachael Parsons, curator, New England Regional Art Museum, 2018

ELIZABETH WILLING

Born 1988, Victoria, Australia
Lives and works in Brisbane
Represented by Tolarno Galleries, Melbourne

EDUCATION

2017

Masters Fine Art, (Visual Art), Queensland University of Technology

2009

Honours Program Fine Arts (Visual Art), Queensland University of Technology

2006–2008

Bachelor of Fine Arts (Visual art), Queensland University of Technology

SOLO EXHIBITIONS

2018

Dry, Tolarno Galleries, Melbourne Art Fair (upcoming)
Impossible Guest, New England Regional Art Museum, Armidale

2017

Guava Season, Tolarno Galleries, Melbourne

2016

BCM Crucible Gallery, Brisbane
With the Table in Mind, Side Gallery, Brisbane

2015

Between Courses, Spiro Grace Art Rooms, Brisbane
Shades of Yellow, Künstlerhaus Bethanien, Berlin

2013

Leaving the Table, Boxcopy, Brisbane

2012

Gut Feeling, Metro Arts, Brisbane

2010

Short-Lived, Free Range festival, Metro Arts, Brisbane

2009

Swallow, QUT Art Museum, Brisbane

2008

Artificial Sweetener, QUT Art Museum, Brisbane

SELECTED GROUP EXHIBITIONS

2017

CODE Art Fair, Art Fridge, Copenhagen, Denmark
EAT ME, Trapholt Museum of Art and Design, Kolding, Denmark.
Tastes Like Sunshine, Museum of Brisbane

2016

Resort, Art on James, Brisbane
Churchie Art Prize, QUT Art Museum, Brisbane
Sunshine Coast Art Prize, Caloundra Art Gallery, Queensland
Less, The Laundry Artspace, Brisbane
Shape of Things to Come: The Anniversary Show, The Block QUT

2015

Freedman Foundation Travelling Scholarship Exhibition, UNSW Galleries, Sydney
Group show, Australian Embassy, Berlin
Mouthfeel, Brenda May Gallery, curated by Megan Fizell, Sydney
Paper works III, Brenda May Gallery, Sydney

2014

Subtropic Complex, James Street via IMA Brisbane

2013

Sugar, Sugar, Brenda May Gallery, curated by Megan Fizell, Sydney
NAVA Travelling Scholarship exhibition, COFA Gallery, Sydney
Churchie Art Prize Finalist Exhibition, Griffith Art Gallery, Brisbane

2012

Art + food: Beyond the still life, Brenda May Gallery, Sydney
Going South, Screen Space, Melbourne
Fresh Produce, Next Wave Festival, Melbourne
Safari, The Rocks Sydney

2011

Body Transgress, Metro Arts, Brisbane
Subdivision, LEVEL, Brisbane

2010

Fresh Cut, Institute of Modern Art, Brisbane
Invitational, Level ARI, Brisbane
The Ultimate Time Lapse Megamix, Next Wave Festival, Melbourne
To Heat, To Freeze, To Prick. The Wandering Room, Brisbane

2009

Two for me none for you, No Frills*, Brisbane
Pushing Seatbelts, BFA Visual Art honours graduate exhibition, The Block, Brisbane
2High Festival, Powerhouse Museum, Brisbane
Recession Art and Other Strategies, 17 MacLauchlan St, Brisbane
POW, Accidentally Annie St Space, Brisbane
Sketchpad, The Block, QUT Kelvin Grove
Hand Made Strange, Artisan, Brisbane

The Shape of Things to Come, The Block, QUT Brisbane

COMISSIONS

2016

Winter Gala artwork edition commission, IMA Brisbane

2012

Hutton Lane Lightbox public art project commission, Museum of Brisbane

2011

Platform public art project commission, Museum of Brisbane

RESIDENCIES

2017

New England Regional Art Gallery, Armidale

2015

HIAP Helsinki International Art Program

2014–2015

Australia Council *Kunstlerhaus Bethanien* residency, Berlin

2012

Artist in Residence, Metro Arts

INTERNATIONAL MENTORSHIPS

2014

Internship with Thomas Rentmeister, Berlin

2012

Work placement with Experimental Food Society, London working in experimental food psychology lab at Oxford under Professor Charles Spence and with designer Fernando Laposse.

2011

Professional development internship with Janine Antoni, New York

SELECTED FUNDING, GRANTS and AWARDS

2017

Shortlisted *Jeremy Hynes New Media Award* through IMA Brisbane
Australia Council Project Funding

2016

Australia Council Project Funding

2014
Australia Council International Residency funding *Kunstlerhaus Bethanien* Berlin

2013
NAVA Freedman Foundation Travelling Scholarship
Arts Queensland Individual Grant

2012
Australia Council Artstart Grant
NAVA Australian Artists Grant

2011
Youth Arts Queensland JUMP Mentoring program
Arts Queensland Career Development Grant

2010
Queensland Art Gallery *Melville Haysom Scholarship*

2009
Robert and Kay Bryan/ Jack Manton Art Award

SPECIAL PROJECTS

2017
Anxiolytic IMA, Institute of Modern Art, Brisbane in collaboration with Aidan Beirs

2016
We Who Eat Together, GOMA restaurant, in collaboration with GOMA Executive Chef Josue Lopez

2015
Dessert III, Spiro Grace Art Rooms, Brisbane

2014
Serviette Shirt Dinner, *Kunstlerhaus Bethanien*, Berlin

2013
Dessert II, Brenda May Gallery, Sydney

2013
Dessert I, West End, Brisbane

AASS ARTIST-RUN GALLERY AUSTRALIA

2008–2013
Co-Founder and Co-Director

PUBLICATIONS

- Meakin, Nione, *The Taste Makers, Luxury Defined: Christies International Real Estate*, 2018
- Fizell, Megan, *Books Unbound*, Imprint, Vol 51 No 4, 2016
- Fizell, Megan *Gastroporn: The Sexualised Eater*, Runway, 2016
- Schulze, Karin, *Cake, Cubes, Creativity*, BE, Issue #22, 2015
- Werner, Anna-Lena, *Interview: Elizabeth Willing*, Artfridge, April 2015
- Guertler, Vanessa, *Die Kunstlerin Elizabeth Willing schleckt maiswurmchen bis die zunge schmerzt*, Vice (Deutsch), 2015
- Vance, Rachael, *Savouring the Moment*, Raven Contemporary, 2015
- Fizell, Megan, *Squashings, pressings and stains*. Imprint, Vol50 No1, 2015
- Experimental Eating*, artist profile, Black Dog Publishing London, 2014
- Davidson, Alan, *The Oxford Companion to Food*, Oxford companions, 2014
- Sugary Masterpieces*, Appetite magazine Singapore, November 2013
- Sugar, sugar*, Art almanac, October 2013
- Eyes on Food* Antipasto magazine. Issue 11, 2013
- Review of group show *Art on James (Subdivision@Level)*, Eyeline no.75, 2012
- Gut Feeling*, review, Critical Mass, 2012