Painting Edo:
Early Modern Masterworks from the Feinberg Collection

Tues., Oct. 27, 2020
6:30pm EDT Live Webinar

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This program is part of the Richard J. Wood Art Curator Series, which is supported, in part, by an award from the National Association of Japan America Societies with funds from the Japan-United States Friendship Commission and in part, by support from the New York Community Trust.

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Rachel Saunders is responsible for the Japanese collections at the Harvard Art Museums. She earned her Ph.D. from Harvard University (2015) and is a specialist in medieval narrative and sacred painting. Saunders has recently curated the exhibitions *Painting Edo: Japanese Art from the Feinberg Collection* (2020) and *Prince Shōtoku: The Secrets Within* (2019). She was previously a member of the Japanese department of the Museum of Fine Arts, Boston (2004–11), where she worked extensively with early modern rare books. She has held fellowships at the University of Tokyo (2011–14) and at the National Gallery of Art’s Center for Advanced Study in the Visual Arts (CASVA), in Washington, D.C. (2014–15).

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Upcoming Programs

Live Webinar

**Sustainable Foods: A Mottainai Mindset**

Tues., Nov. 10 at 6:30pm EDT

In Japan, the idea of food sustainability is nothing new. As far back as 1804, Japanese company Mizkan Group harnessed the concept of upcycling by using sake by-products to create an entirely new vinegar. Today, Japanese company ZENB is following in those footsteps, incorporating parts of vegetables that are usually discarded, including cores, seeds and stems, into their plant-based snacks. At this talk, Seiko Nakano from Mizkan Group and Christiane Paul from ZENB discuss their innovative, wholesome food production strategies, and join Brian Kateman for a panel discussion about the future of food sustainability. As cofounder and president of the Reducetarian Foundation, which advocates for reducing the consumption of animal products, Kateman is a leading voice in the realm of environmental and food sustainability.

*The panel will be followed by a cooking demonstration featuring ZENB products. All registrants will receive a recipe and a set of 3 complementary ZENB Veggie Sticks — (choice of Classic, Harvest or Seasonal variety) (shipping included). Recipe and details on how to claim the Veggie Sticks will be e-mailed in advance of the program.*

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