

BEHIND THE SCENES FROM THE COVER

Artist duo brings 'Form & Figure' to Nightingale Gallery

LA GRANDE — The Nightingale Gallery ushers in 2019 with "Form and Figure," an exhibition of work by husband and wife duo Michael and Aneka Ingold.

The exhibition opens with a reception for the artists from 6 p.m. to 8 p.m. Jan. 11 in the gallery. On Jan. 10, the artists will present a joint public talk about their work at 6 p.m. in Badgley Hall's Huber Auditorium.

The couple have joined together to present a collection of their works that speak of both form and the figure. Although somewhat disparate in their approaches to these subjects, they share a common vision in pursuing the perception and illusion of space and linear perspective.

Aneka's artwork consists of ambiguous narratives combining flat color and pattern with realism. She specializes in mixed-media techniques, combining drawing and painting processes. Her complex environments invite viewers to explore both the artifice of her

constructed settings and the authenticity of the emotive quality of the figures in her allegorical worlds.

The characters are set against colorful, patterned backdrops to create a striking visual contrast between realism and flat space. Aneka aims to create both synchronizations and contradictions between figures and environments.

Michael's work is focused on the intersection of two-dimensional and three-dimensional media utilizing traditional forms of woodworking and painting as well as contemporary digital fabrication and design methods. His pieces implore the viewer to allow the minimalist forms in his work to speak for themselves. The simple structures have a reality of their own and do not need to directly imitate the real world. The medium and the form of the work is the authenticity, exuding order, geometry and harmony.

"Both our methodologies challenge the viewer's awareness of two-

WHAT'S THE 411?

'Form & Figure' exhibit opening reception

When: 6 p.m. to 8 p.m.
Jan. 11

Where: Huber Auditorium,
Badgley Hall, EOU, La Grande

Info: www.eou.edu/art

dimensional and three-dimensional perception," Aneka said. "And we hope to transform the audience's experience and understanding of their surroundings."

The artists both received their MFA degrees from Kendall College of Art and Design and their BFA degrees from Grand Valley State University. They currently teach in the Art and Design Department at the University of Tampa, Florida.

See the exhibit between 11 a.m. and 4 p.m., through Feb. 8, Monday through Friday.



Contributed photo

Michael Ingold, 2018. Acrylic on wood panel. 12 x 12 x 4in.

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New favorite appetizer recipe has puff pastry, chicken sausage and Trader Joe's Everything But the Bagel Seasoning

Chicken sausage in puff pastry and bagel seasoning

Makes: about 24 / Prep time: 20 minutes / Total time: 1 hour

This recipe uses Trader Joe's Everything But the Bagel Seasoning.

The seasoning, which is sprinkled on top of the sausage rolls, sells for \$1.99. We also used the Trader Joe's brand of all-butter puff pastry, which comes in a roll and is easy to work with.

6 fully cooked chicken sausage links

1 sheet puff pastry, thawed
2 tablespoons Dijon mustard
1 egg, beaten
1 to 2 tablespoons Trader

Joe's Everything But the Bagel Seasoning

Dipping sauce (optional)

1/3 cup mayonnaise
2 tablespoons Dijon or favorite mustard

Pat the sausage dry with paper towels. Unroll the puff pastry on a lightly floured work surface. Cut the pastry into six equal pieces. Lightly brush the puff pastry with Dijon mustard. Roll up one sausage link in the pastry, making sure the edge seals. Place on a plate and chill in the freezer for 15 minutes. Repeat with remaining puff pastry and sausage.

Preheat the oven to 425 degrees. Line a baking sheet with parchment paper.

Brush the rolls with egg wash and sprinkle all over with bagel seasoning. Cut each roll into five or six pieces. Place seam side down on the baking sheet.

Bake for 25 minutes or until puffed and golden brown.

Meanwhile, in a small bowl mix the mayonnaise with the mustard for the sauce and set aside.

Remove from oven and serve warm or at room temperature with dipping sauce if desired.

From and tested by Susan Selasky for the Free Press Test Kitchen