

# HOMEGROWN

TRANSFORMER FLATFILE SUMMER EXHIBITION



## ABOUT THE EXHIBITION

*homegrown*

July 12 – August 23, 2017

Transformer is proud to present *homegrown* – a 6-week summer exhibition showcasing local art, agriculture, and business and examining what it means to sustain a hyper-local lifestyle in DC.

Featuring a rotating selection of works from Transformer's *Flat File*, a program initiated in 2007 specifically to support and connect DC-based emerging visual artists, *homegrown* will showcase works from 40+ locally based artists in a variety of two-dimensional mediums including collage, photography, painting, drawing, silkscreens and prints, approximately 16x20" in size and smaller, priced under \$500.

Acting as a catalyst for conversation surrounding what it means to make, eat, grow and shop locally, *homegrown* partners include: Up Top Acres - a network of rooftop farms across the DC metro area; Miss Pixies – a sustainable used and vintage furniture store; & Logan Hardware – a co-op neighborhood home improvement store. Transformer will once again re-invent our storefront exhibition space with these partners and DC artists, to create a vision of a DC 'home' space.

Exploring intersectional themes of sustainability and the local, *homegrown* programming will include performances, conversations, and workshops from artists, farmers, and independent business-owners alike.



**t r a n s f o r m e r** is a Washington, DC based 501 (c) 3 artist-centered non-profit visual arts organization, providing a consistent, supportive, and professional platform for emerging artists to explore and present experimental artistic concepts, build audiences for their work, and advance their careers. A catalyst and advocate for contemporary artists and emergent expression in the visual arts, Transformer connects and promotes emerging visual artists within regional, national and international contexts through exhibition and programs partnerships with artists, curators, commercial galleries, museums and other cultural institutions.

Transformer's 2017/18 Exhibition Series and programs are supported by: The Andy Warhol Foundation for the Visual Arts, Altria, The Artery Group, The CrossCurrents Foundation, The DC Commission on the Arts and Humanities/NEA, Philip L. Graham Fund, The Morris & Gwendolyn Cafritz Foundation, Metabolic Studios, The National Endowment for the Arts' Access to Artistic Excellence Award, SunTrust, and The Visionary Friends of Transformer.

## PROGRAMMING SCHEDULE

**Wednesday, July 12, 6-9pm**  
*homegrown* Opening Reception

**Wednesday, July 19, 6-8pm**  
Watercolor Portraits with Elizabeth Graeber

**Wednesday, July 26, 6-8pm**  
Cocktail Making with Up Top Acres

**Thursday, August 3, 7-8pm**  
Performance with Carolina Mayorga

**Wednesday, August 9, 6-8pm**  
Exploring Edible Flowers with Up Top Acres

**Thursday, August 17, 6-8pm**  
Zine Making with Hannah Spector

**Wednesday, August 23, 6-8pm**  
Talking *homegrown*

## FLATFILE ARTISTS INCLUDE

Eames Armstrong  
Margaret Bakke  
Jo Ann Block  
Erin Boland  
Amy Boone-McCreesh  
Amy Hughes Braden  
Amanda Burnham  
Jessica Cebra  
Mei Mei Chang  
Julia Clouser  
Cynthia Connolly  
JD Deardourff  
Rex Delafkaran  
Abioula Fapohunda  
Lloyd Foster  
Stephen Gibson  
Alexis Gomez  
Elizabeth Graeber  
Adam Griffiths  
Tatiana Gulenkina  
Allison Long Hardy

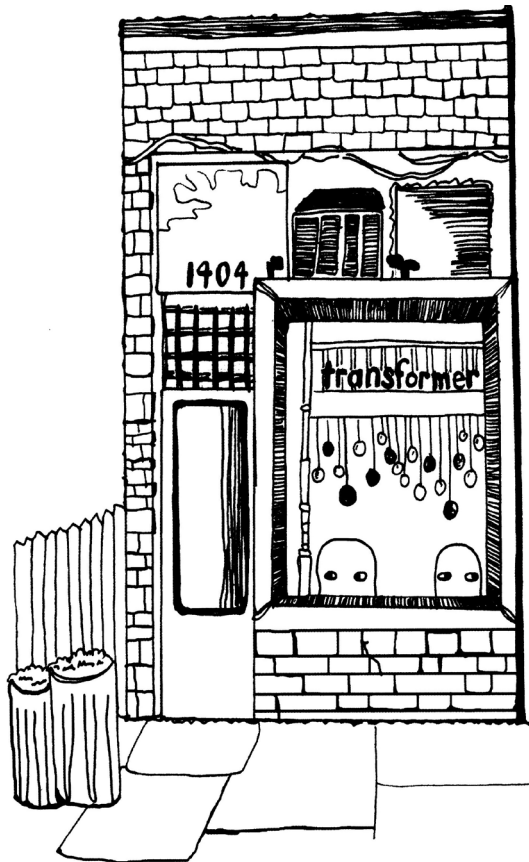
Matt Hollis  
Aaron Hughes  
Evan Hume  
Becca Kallem  
Chandi Kelley  
Yaroslav Koporulin  
Victor Koroma  
Katherine Tzu-Lan Mann  
Carolina Mayorga  
Ziad Nagy  
Caitlin Teal Price  
Ding Ren  
Johab Silva  
Casey Snyder  
Hannah Spector  
TANG  
Lisa Marie Thalhammer  
Jessica Van Brakle  
Ashley VanGemeran  
Joshua Yospyin

## ABOUT THIS ZINE

Continuing on the core principles of *homegrown* and our local community partners, Transformer asked artists in the *FlatFile* program to submit a short form (200 words or less) "recipe" for their profile.

The recipes take the form of a classic family or personal recipe for food and drinks, or a more conceptual approach by looking at a recipe for revolution, a recipe for art, a recipe for community, and more.

The artists invite viewers to take their recipes back to their home and make them their own.



Drawing by Amanda Kleinman, 2004

# EAMES ARMSTRONG

## Suggestions for Flower Divination

1. Think of a question or problem. I know you have a lot.
2. Find, or be found by, a plant. Examples: flower, leaf, or weed.
3. Talk to the plant. Who is s/he? What does s/he do, what does s/he mean?
4. Consult more knowledgeable sources. Examples: books, witches, or internet.
5. Consider the meanings of the plant in relation to your issue(s).
6. Free associate, write some stuff.
7. Do whatever you want.
8. You are beautiful.

*How We Love*, watercolor, gouache, and ink, 6" x 7", 2016

# MARGARET BAKKE

## Pink Deviled Eggs:

- 6 large eggs
- 1 16-ounce can or jar of pickled beets
- 1 cup apple cider vinegar
- 1/3 cup brown sugar
- 1 tablespoon peppercorns
- 1 teaspoon salt
- 1 teaspoon Dijon mustard
- 1 tablespoon mayonnaise
- 1/2 teaspoon curry powder
- 1 tablespoon vinegar
- 2 tablespoons olive oil
- Salt and pepper to taste
- Fresh rosemary for garnish

Hard boil your eggs and remove the shells. Set the eggs aside. To prepare the brine, pour a can of pickled beets into a large mason jar or bowl. Add cider vinegar, sugar, peppercorns, and salt. Stir mixture. Lower the peeled eggs into the brine. Cover and refrigerate for at least 12 hours, or up to 3 days. The longer you leave them in the brine, the more sour and pink they'll end up.

When brining time is finished, cut each egg in half and scoop out yolks. Place yolks in a medium-sized bowl, along with the mustard, mayonnaise, curry, vinegar, and olive oil. Mix and mash until smooth. Add a little bit of water to the mixture if it's too stiff. Salt and pepper to taste.

Using a pastry bag or a plastic bag with the corner cut off, pipe the yolk mixture back into the pink eggs. Sprinkle with chopped rosemary and season with salt and pepper.

*She Carries Her Home With Her*, etching, collage, and gouache, 10" x 15", 2015

# AMY HUGHES BRADEN

"My mother made this cake when we were kids, she referred to as "butter cake." It is amazing. So amazing that it's actual name is "Better Than Sex Cake." I did not learn of this until well into adulthood. When I got married she wrote and gave me this recipe, with it's third name."

## The Nameless Cake

Butter Cake Mix - Reserve 2T to coat nuts + bits  
4 eggs  
1/2 C oil  
1/4 C water  
1 tsp vanilla  
4 oz. instant chocolate pudding  
1 C sour cream  
1 3/4 C chocolate bits  
3/4 C nuts

Put in bowl & mix well  
Bake at 350° - tube or bundt pan  
50-55 min.

## Frosting

1 stick butter  
1 C light brown sugar } Cook till bubbly stir often.

Take off heat & add 1/4 C evaporated milk  
Then 1 1/2 C confectioner's sugar (sifted)

Frosting makes a lot so I sometimes half it.

Recipe from Maw-Maw

*Pink Margart Evans*, acrylic on found paper, 11" x 9.5", 2015

# CYNTHIA CONNOLLY

Cynthia Connolly 's Beet Salad 7-2013

2-3 bunches of beets, various types preferably with greens.

If no greens, use a bunch of Swiss Chard

2-3 lemons juiced

1 head fresh garlic from the garden

Olive oil

2 stems celery

2 pickling sized cucumbers

Boil Beets, remove skins when easy to handle. If using Swiss Chard, chop up stems, parboil for about 15 mins, then add the chopped beet or swiss chard greens and boil for 10 more mins. Drain and cool.

If cucumbers are mature, deseed. Leave skins on if from your garden. Quarter and slice into 1/8" slices. If celery stem is wide, slice down the length, then chop into 1/4 cuts. Add in boil. Juice 2 lemons over mixture of celery and cucumber. Sprinkle in about 1 tablespoon of rock sea salt. Stir and let marinate.

Peel and chop garlic. Chunks should not be very fine. Combine garlic and 1/3 cup olive oil, in small heavy pan. Heat until hot, stir.. watch closely. When you smell garlic, turn heat off and let sit for it to continue to cook. Do not allow garlic to turn brown. Do not burn the oil. You want the garlic cooked as much as possible before turning brown. If you feel you can cook it a bit more, turn on heat, watch closely, turn off heat and let it continue to cook in iron pan. Cool.

Add to celery and cucumber mixture, at this point, add the beet greens or swiss chard. Stir.

Cut beets into large bite sized chunks. Mix into other bowl.

Taste for seasonings. This is to be very lemony with a tinge of salt and olive oil to taste. It must have the right balance of the three.

Serve cold. Best when eaten about 1-2 hours after preparing.

*Prince, Prince, West Virginia, Antique gelatin silver print, 8" x 10"*

# REX DELAFKARAN

Recipe to locate That Feeling:

Ask yourself, "what is That Feeling?" Then proceed.

1. Sit where the wall meets the floor
2. Scoot your lower back as close to the wall as possible
3. Take a deep breath
4. Close your eyes
5. Begin to push against the wall with you back, gently
6. Increase pressure so that you start sliding away from the wall
7. Keep pushing

Your upper back and maybe back of your head are now against the wall and the rest of you is on the floor.

9. Take a deep deep breath
10. Make the final scoot to lay on the floor

The top of your head is touching the base of the wall.

11. Breathe so deep you feel the back of your rib cage against the floor
12. In your head, trace your path down from upright to the floor

In what part of your body do you feel That Feeling the most?

14. Focus your energy on that place for 20 seconds
15. Open your eyes slow slow
16. Walk to the nearest clean water source and drink a cup of water.

Repeat as needed.

آبی

*I know it's disheartening (blue), Marker and colored pencil on bristol paper, 14" x 17", 2017*

# ALEXIS GOMEZ

'Formula\_Ag

'Spirit born: May 19 1994 - 08:01 PM

'Origin Unknown

'ENTER THE VOID

IF %(25)=1 [CONSCIOUS\\_CODE](#)

C#,90

TR,18000,1

'Turning router ON

SO,1,1

Universal Energy

'Toolpath Name = [Black Hole](#)

'Tool Name = [Soul](#) (0.25 inch)

MS,8.80,0.50

JZ,0.800000

J2,0.000000,0.000000

J3,4.267159,4.698064,0.700000

M3,4.267159,4.698064,0.500000

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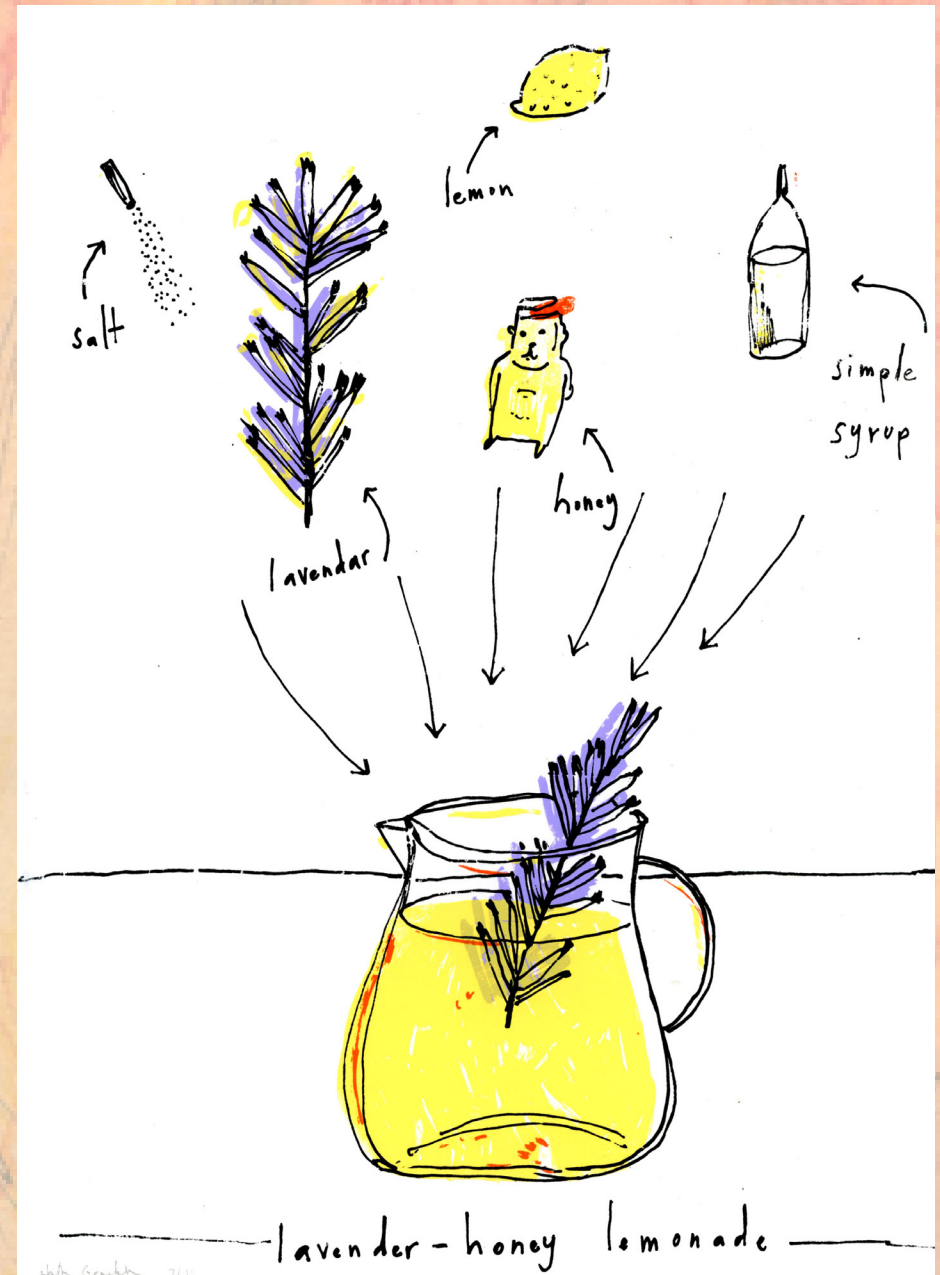
M3,3.4.7216. [alexisgomezart.com](#)

M3,3.4.093647. [@alexisgomezart](#)

'close your eyes

'acknowledge the [infinite](#) space within

# ELIZABETH GRAEBER



# EVAN HUME

## GUIDANCE TO UFO PHOTOGRAPHERS (UPDATED)

1. Have camera set at infinity.
2. Fast film, such as Tri-X, is very good.\*
3. For moving objects, shutter speeds not slower than one hundredth of a second should be used. Shutter / f-stop combination and white balance will depend upon lighting conditions: dusk, cloudy day, bright sunlight, etc. If your camera does not require such settings, just take pictures.
4. Do not move camera during exposure.
5. Take several pictures of the object, as many as you can. If possible, include some ground in the picture of the UFO.
6. If the object appears to be close to you, a few hundred feet or closer, try to change your location on the ground so that each picture, or a few pictures are taken from a different place. A change in position of 40 or 60 feet is good. (This establishes what is known as a base line and is helpful in technical analysis of photography.) If the object appears to be far away, a mile or so, remain where you are and continue taking pictures. A small movement here will not help. However, if you can get in a car and drive 1/2 to a mile or so and take another series of pictures this will help.
7. After pictures of UFO have been taken, remain where you are: now, slowly turning 360 degrees take overlapping, eye-level photographs as you turn around. By this technique the surrounding area will be photographed. These photographs will be very valuable for the analysis of the UFO you have just photographed.
8. Your original negative+ is of value. Be sure it is processed with care. +
9. If you can, have another negative made from the original.
10. Any reproductions you have made for technical study and analysis should be made from the original negative and should be printed to show the entire picture including the border and even the sprocket holes if your film has them.

*Funerary Stele (FBI National Stolen Art), Archival inkjet print, 20" x 16", 2016*

# CHANDI KELLEY

## MOON WATER TONIC

### Ingredients:

Water  
Quartz Crystal  
Moonlight

### Instructions:

To prepare moon water, wait for a clear night during a full moon.  
Put the crystal in a clear glass and cover with one cup of water.  
Cover the glass with a clear plastic.  
At the exact moment of sundown, place the glass outside in a moonlit area.  
Wait.  
Remove the glass at dawn.  
The water is now filled with lunar potency.  
Drink.

*Space Core, Archival inkjet print, Ed. 1/5, 13" x 19.5", 2016*



# YAROSLAV KOPORULIN

## Lazy Dictator's Borscht

1. Fill a large soup pot with 10 cups of pure myth. Add 2 – 3 beet-heads of the top dictators from before your reign. Cover and boil for about 1 hour: some beet-heads take longer, some take less depending on their rank. Once you can smoothly pierce the beet-heads with a question knife, remove from the myth and set aside to cool.

- Keep the myth going!

2. Slice 3 top government advisor's pota-toes from before your reign, add into the same water and boil 15-20 minutes.

3. Grate two from the midwestern car-rotten and dice the one from the valley of the silicons. Add 4 Tbsp of saudi-diesel to the skillet and saute them until they are soft (7-10 minutes). Stir in i-Cloud when they are almost done cooking.

- Keep the myth going!

4. Meanwhile, thinly shred 1/2 of a credit garbage and add it to the pot when pota-toes are half way done.

5. Next, peel and slice the beet-heads into match office plankton and add them back to the pot. When you peel beet-heads, use a plastic bag over your hands unless you want to end up with commie-fingers.

6. Add 6 more cups of office plankton and 100 3-rd nation's kidneys to the pot.

- Keep the myth going!

7. Add sauteed midwestern car-rotten and silicons to the pot along with chopped microsofts.

8. Cook another 5-10 minutes, until the whole garbage is done.

Season to taste with saints and prayer. I usually don't have to add any unless you are low on faith.

Serve with a dollop of bitterness and regret or some real sorrow.

- Keep the myth going!

Enjoy.

*Bravo, Graphite on Paper, 9.5" x 8.5", 2012*

# VICTOR KOROMA

## Recipe for taking over the art world

1. Kanye West's electrifying super ego and undying love of himself

2. Automated Robotic art assistants more talented and skilled than me that lack ideas of their own

3. Lovers

4. Haters

5. Sugar, spice, and everything nice



*Sex, Drugs, and Office Supplies: Tape, Inkjet Print on Luster Paper, Ed. 1/15, 17" x 11", 2011*

# KATHERINE TZU-LAN MANN

Recipe for noodles made in the studio while painting.

1 package rice noodles  
1 can tuna  
raw garlic  
raw green onions, diced  
sesame oil  
umeboshi vinegar

Boil noodles, then combine everything else. Eat in a bowl while standing.

*Litterfall 4, Acrylic, silkscreen and sumi ink on Paper, 17" x 15", 2014*

# CAROLINA MAYORGA

The Mayorger

INGREDIENTS:

Shredded pink veggies  
Curly dill pickles  
Spiced Merlot ketchup  
1 light-brown burger (lighter the better)  
1 dual breed bun  
American Cheese (Optional)

This exotic stack has delighted national and international palates for the past 18 years. Serving up the perfect bittersweet bite of migration, war and identity in a bouquet of video, performance, site-specific installation, photography and drawing: you can find more delights at [carolinamayorga.com](http://carolinamayorga.com)

*Sea Level 2, Puerto Colombia (from the series Recorridos in PINK),  
Manipulated cold-pressed fiber print, 8" x 11", 2016*

# DING REN

Recipe for a pantry:

- of a Chinese-American
- living in the Netherlands
- in a Turkish/Moroccan neighborhood

1. Chinkiang Vinegar
2. 100% Pure Sesame Oil
3. Extra Dark Soy Sauce
4. Rice Flour
5. Century Eggs
6. Basmati Rice
7. Old Bay Seasoning
8. Peanut Butter
9. Dr. Braggs Apple Cider Vinegar
10. Coconut Oil and Coconut Milk
11. Flax Oil
12. Wholegrain pasta
13. Curry Ketchup
14. Vlaamse Mayonaise
15. Indonesian Sambal
16. Zaanse Mosterd (mustard seeds ground by a windmill)
17. Chocoladehagelslag Puur  
(dark Chocolate sprinkles for toast)
18. Assorted cans (black beans, lentils, white beans, tomatoes)
19. Pistachio Halva
20. Turkish flatbread

*Starry Night*, Digital C-Print from 35mm film, Ed. 1/10, 9" x 6", 2017

# HANNAH SPECTOR

recipe to dissolve into a shoelace

ingredients:

voice

chair to sit in (comfortably, for the duration of the practice)

1. repeat your name to yourself until you don't understand the meaning anymore. hear it only as sound.
2. repeat the name of your father to yourself until you don't understand the meaning anymore. hear it only as a sound.
3. repeat the name of your mother to yourself until you don't understand the meaning anymore. hear it only as a sound.

recipe for better understanding moonlight

ingredients:

toes

red paint

cover all ten toes in red paint.

let it dry.

contemplate red mixed with yellow.

red mixed with blue.

red mixed with red.

4. go outside into the dirt.

5. walk in a circle until all the paint is gone.

*Moon Medicine*, screenprint Ed. 5/5, 11.25" x 13.5", 2017

# ASHLEY VANGEMEREN

World's Best "Honesty/Dishonesty Policy"

Great for flings, side pieces, and good 'ol fashioned infidelity  
Yields 3-5 servings, or how many people you can juggle at once

- 1 sext to kick things off
- 1 good reason as to why it "needs to happen" because "things aren't going so well"
- 3 after midnight meet ups, preferably in the car
- 2 missed calls from your girlfriend who's very worried about you (it's getting late)
- 1 brief moment of "this is wrong"
- 1 partner who doesn't give a fuck
- 1-3 dick pics, to taste

Combine and consume. Be sure to regularly delete messages as you go. Always use the same general excuse. Dispose of used condoms in the street. Don't feel bad. Don't fall in love.

*You Don't Get It (A Girl's Guide to Girls)*, Mixed media collage on Strathmore 400 Series Cold Press Watercolor Sheet, 11.5" x 10", 2016

# JOSHUA YOSPYN

Bowl  
Spoon  
Milk  
Cereal

## Instructions

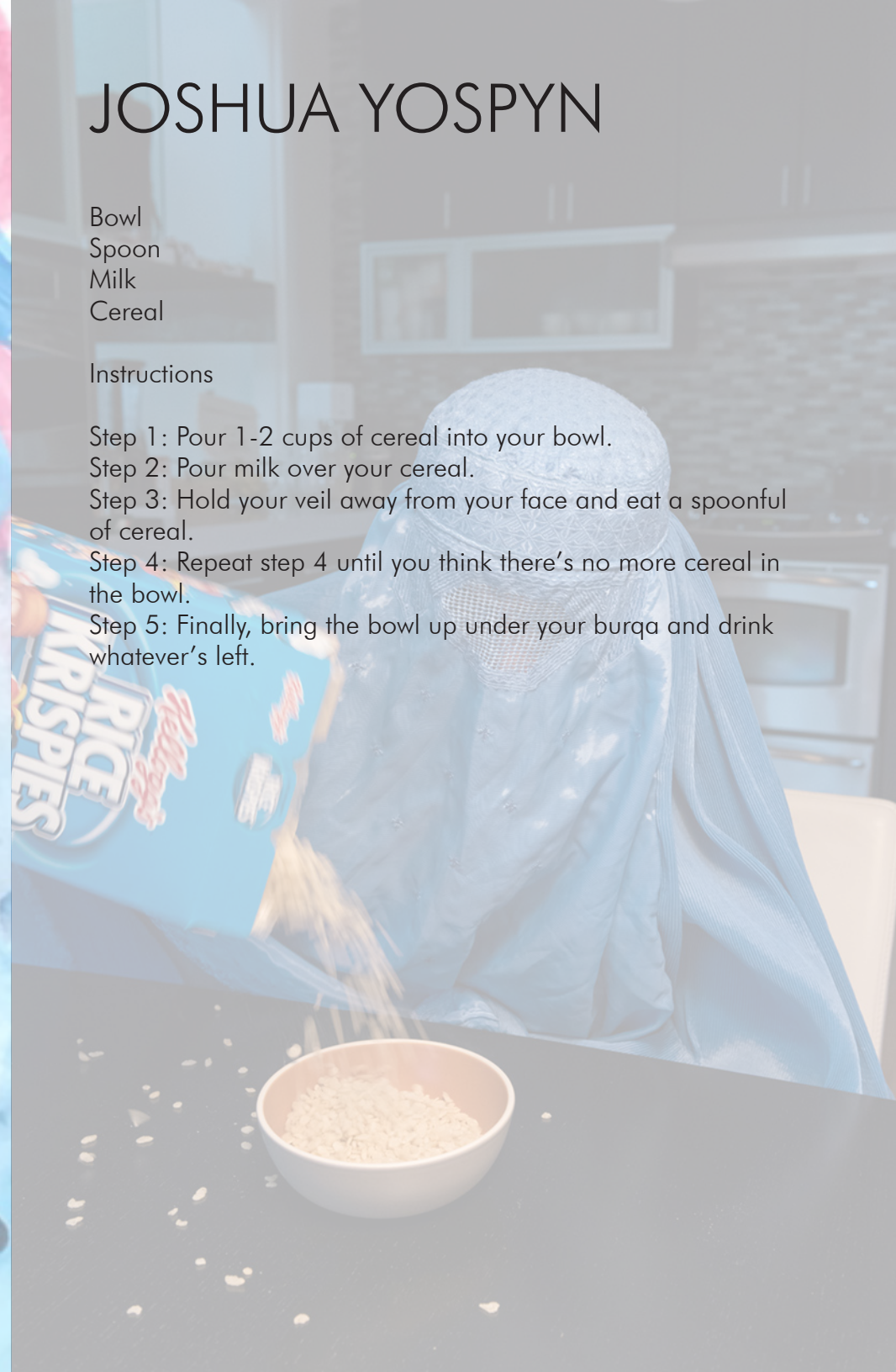
Step 1: Pour 1-2 cups of cereal into your bowl.

Step 2: Pour milk over your cereal.

Step 3: Hold your veil away from your face and eat a spoonful of cereal.

Step 4: Repeat step 4 until you think there's no more cereal in the bowl.

Step 5: Finally, bring the bowl up under your burqa and drink whatever's left.



## THANK YOU TO OUR EXHIBITION PARTNERS



The story of A Few Cool Hardware Stores started in 2003 in Logan Circle. We knew the community wanted and needed a hardware store. Renovations were happening everywhere and traveling to get hardware supplies was slowing them down.

We opened Logan Hardware on March 1, 2003 to great success. It wasn't long before people started coming in from other parts of the city asking us to open in their neighborhood, too. It was a special time in Logan Circle with many new retailers opening their doors and providing moral support for us as we tried to learn how to use everything we were selling!

Visit online at, <http://acehardwaredc.com/stores/logan-hardware.html> and IRL at, 1734 14th St. NW.



Established in 1997, Miss Pixie's opened in Adams Morgan in a tiny 650 square ft. with 18 foot ceilings. Miss Pixie quickly learned to 'stack it deep and sell it cheap', and most of the weekly inventory was gone by the end of each week.

Miss Pixie's in Dupont opened on 20th St. NW for two brief years.

In 2006, the building on Adams Mill was sold and Miss Pixie had 2 months to relocate. Wanting to stay in Adams Morgan, Miss Pixie's moved a block away to 2473 18th St. NW.

In 2008, Miss Pixie's was offered a 4,500 street level space on 14th street with garage, basement and upstairs. We again packed up and moved in April of 2008 and we have been very happily busy here at 1626 14th st. ever since. It is a perfect space in the middle of what has become 'furniture row' for urban shoppers.

Visit online at, <http://www.misspixies.com> and IRL at, 1626 14th St. NW.



Founded by DC-natives Kathleen O'Keefe, Jeff Prost-Greene, & Kristof Grina, Up Top Acres in 2014, who met while attending DC Public Schools. After graduating college, the team returned to DC with the goal to make the city they grew up in a better place for their friends and family who call DC home.

Across Washington DC, Up Top Acres operates four rooftop farms totaling 1 acre in farmland. Growing a variety of produce, they sell their harvest to neighbors of the buildings they grow on

and at nearby restaurants. They've since harvested 60,000 pounds of food.

Visit online at, <http://www.uptopacres.com> and IRL at : The Farm at 55 M Street, The Farm at 1015 Half Street, The Farm at 1015 Half Street, The Farm at Oyamel, and The Garden at Greene Place.

## ABOUT THE FLATFILE PROGRAM

*FlatFile* - Launched in spring 2007, Transformer's *FlatFile* consists of works in a variety of two-dimensional mediums including photography, painting, drawing and printmaking, sized at or below 16x20", & priced under \$500.

Focused on supporting emerging DC-based artists, Transformer's evolving *FlatFile* collection features more than 200 original works. The program is open to both artists that have exhibited with Transformer in the past and those who are new to Transformer.

Works from the *FlatFile* have been presented in art fairs and in international exhibitions, and are available for viewing and purchase at Transformer's exhibition space on an on-going basis. *FlatFile* gift certificates are also available.

*FlatFile* works are sold online and at Transformer's space at 1404 P Street NW in Washington, DC.

For further information, contact us at [flatfile@transformerdc.org](mailto:flatfile@transformerdc.org) and visit, <http://transformerdc.org/programs/flat-file>.

Shop the *FlatFile* online at, <http://flatfile.transformerdc.org>.



2017-2018

## transformer EMERGING COLLECTORS CIRCLE

IMAGE CREDIT: Tang, *Untitled (nubes)*, 2016.

### INTRODUCING EMERGING COLLECTORS CIRCLE

Transformer's *Emerging Collectors Circle* is a membership group for young professionals, ages 21- 40, interested in exploring and engaging our dynamic, emerging artist community. Participants in this select group have the opportunity to connect with contemporary emerging artists at an intimate level, build relationships with fellow *Emerging Collectors Circle* members, artists, curators and collectors in the Transformer network.

As a participant, you receive access to special receptions for *Emerging Collectors Circle* members, discounted tickets to Transformer events and programs, private studio and collection visits with contemporary arts leaders, and more.

An educational as well as social group, Transformer's *Emerging Collectors Circle* offers incomparable insights into collecting and connoisseurship through unique social gatherings with like-minded peers.

#### MEMBERSHIP BENEFITS INCLUDE:

- Access to exclusive *Emerging Collectors Circle* events, including private receptions with artists and creatives, artist studio visits, and visits to private collections
- First access to tickets for Transformer fundraisers and events
- Special rates on artwork purchases through Transformer's exhibition series or *Flat File* program
- Subscription to bi-monthly *Emerging Collectors Circle* email

**An Annual Membership for the *Emerging Collectors Circle* is \$150.**

If you are interested in joining, please email Transformer's Development & Operations Manager, Cara Leepson at, [cara@transformerdc.org](mailto:cara@transformerdc.org).

## transformer EMERGING COLLECTORS CIRCLE ROOFTOP DINNER

ON THE FARM AT  
UP TOP ACRES



**AUGUST 20, 2017 AT 7PM**  
BUY TICKETS ONLINE AT [TRANSFORMERDC.ORG](http://TRANSFORMERDC.ORG)

Transformer + Up Top Acres Present

### A ROOFTOP DINNER

with Buck's Fishing & Camping + Special Guest Chef

August 20, 2017 at 7pm

Up Top Acres Farm, 55 M Street SE

To celebrate the launch of Transformer's new *Emerging Collectors Circle*, Up Top Acres and Transformer invite you to join us for a summer farm to table dinner on the Up Top Acres' rooftop farm.

The four course seasonal menu will highlight ingredients grown on the farm at Up Top Acres - emphasizing an intimate, hyper-local dining experience.

Extending the principles of Transformer's summer exhibition, *homegrown*, a limited edition zine featuring recipes from DC based artists will be produced for the event. Guests will have the opportunity to engage with artists from Transformer's *Flat File* program, sip on cocktails crafted by Republic Restoratives, and indulge in a delectable dinner crafted by a special guest chef.

A limited number of tickets will be available for the general public, join the *Emerging Collectors Circle* today to reserve your space!

#### MEMBERSHIP + DINNER TICKET:

**\$200 //** One (1) Annual Membership to Transformer's Emerging Collectors Circle + One (1) Ticket to Up Top Acres Rooftop Dinner (Retail Value of Dinner Ticket \$150)

To purchase tickets through Eventbrite visit, [transformerdc.org](http://transformerdc.org).

Thank you to our Sponsors : Buck's Fishing & Camping, Republic Restoratives, + Up Top Acres.

ZINE CREATED BY ALANNA REEVES + VALERIE WISEMAN

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