



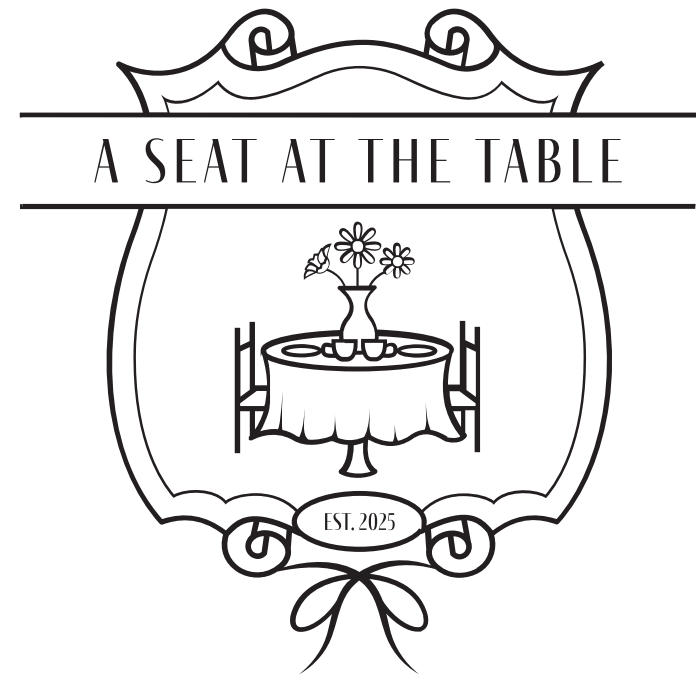
Currently, within the United States, women's rights are at risk and have begun to backslide. Elements such as equitable healthcare, using federal funds to support abortion, and funding women's health research are being systematically taken away.

We all know the sexist stereotype "women belong in the kitchen," and yet, how many homes have stayed running precisely due to the labors of our foremothers? Who holds the recipes of family traditions and history passed down from generation to generation? The ones in the kitchen.

A Seat At The Table challenges the long-standing stereotype surrounding women and their "place" in the kitchen. We invite you to reflect on the hidden truths about influential women from history, helping preserve their names and legacies as rights continue to backslide (and, in some cases, vanish).

Few women receive the recognition they deserve while they are alive. Through the act of cooking a meal, we invite you to take a moment to reflect on women from diverse backgrounds who have been at the forefront of developing innovative art and making key contributions to science, literature, and history.

RECIPES & REMEMBRANCE



Recognizing and honoring unknown, overlooked,
or erased women throughout all of history.

MOON CAKES

PREP TIME 30 min **COOK TIME** 15 min **ADDITIONAL TIME** 1 hour

TOTAL TIME 1 hour 45 mins **YIELD** 10 servings

INGREDIENTS

- 1 cup water
- ½ cup margarine
- 1 cup all-purpose flour
- 4 eggs
- 2 (3.4 ounce) packages instant vanilla pudding mix
- 3 cups milk
- 1 (8 ounce) package cream cheese
- 1 (8 ounce) container frozen whipped topping, thawed
- ¼ cup chocolate syrup

DIRECTIONS

STEP 1 — Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 10x15-inch jelly roll pan.

STEP 2 — In a large saucepan, bring water and margarine to a boil. Remove from heat; mix in flour with an electric mixer. Add eggs, one at a time, beating well after each addition; spread cake batter evenly in the prepared pan.

STEP 3 — Bake in the preheated oven for 20 to 25 minutes. Set aside to cool completely.

STEP 4 — In a large bowl, combine pudding mix, milk, and cream cheese. Mix with an electric mixer until smooth. Spread evenly over cooled cake crust. Top with whipped topping and drizzle with chocolate syrup. Chill in the refrigerator and serve cold.



BIOGRAPHY

Margaret Hamilton born August 17, 1936 in Indiana is an American computer scientist credited with coming up with the term “software engineering.”

She directed the Software Engineering Division at the MIT Instrumentation Laboratory and led the development of the on-board flight software for NASA's Apollo Guidance Computer. Hamilton concentrated her efforts on developing a type of software focused on detecting system errors and recovering information in a computer crash.

Both those elements were crucial during the Apollo 11 mission (1969), which took astronauts Neil Armstrong and Buzz Aldrin to the Moon.

LEMON VERBENA FRUIT TARTS

PREP TIME 30 min **COOK TIME** 30 min **TOTAL TIME** 1 hour **YIELD** 12 servings

INGREDIENTS

Tart Crust

- 6 oz butter
- 2 ¼ oz cane sugar
- 1 egg
- 3/16 oz salt, kosher
- ¼ fluid oz vanilla bean paste
- 8 ¼ oz all-purpose flour
- 1 ¾ oz spelt flour

Lemon Verbena Pastry Cream

- 8 yolks
- 4 ¾ oz cane sugar
- ⅜ oz salt
- ¼ oz cornstarch
- 7 ¾ fl oz milk
- 2 sprigs lemon verbena
- 3 ½ oz butter, room temp

DIRECTIONS

Tart Crust

STEP 1 — Preheat oven to 350°F. In a mixing bowl cream together butter and sugar. Add egg, salt and vanilla. Mix until combined.

STEP 2 — In a separate bowl combine flour and salt. Add to mixing bowl on low till just combined.

STEP 3 — Dump onto a piece of parchment paper, top with another piece of parchment paper. Roll out to ¼ inch thick, move to the fridge to chill for 30 minutes.

STEP 4 — Cut out strips and circles to line ring molds or ball jar lids. Strips ½ inch wide x 10 inch long, circles 3 inch. Line with parchment and fill with beans, rice or pie weights. Bake for 15–20 minutes till light golden brown. Remove weights and parchment. Allow to cool slightly, release from molds and cool completely.



BIOGRAPHY

On April 26, 1777, at age 16, Ludington, the daughter of Colonel Henry Ludington, was claimed to have made an all-night horseback ride 40 miles (64 km) to rally American militiamen in neighboring towns after British forces raided and burnt Danbury, Connecticut.

Today she is honored as a symbol of courage and involvement in the war, with several memorials and events dedicated to her legacy, including an annual marathon inspired by her historic ride.

ESPINACAS A LA CATALANA (CATALAN SPINACH)

PREP TIME	COOK TIME
5 mins	10 mins
TOTAL TIME	YIELD
25 mins	4 servings

INGREDIENTS

- 2 bunches spinach
- 2 cloves garlic
- 3 tablespoons pine nuts
- 3 tablespoons dried currants, or raisins
- 4 tablespoons Spanish virgin olive oil, or as needed for sautéing
- 4 pieces white bread, stale, optional

DIRECTIONS

STEP 1 — Gather the ingredients.

STEP 2 — Wash the spinach thoroughly under cold running water to remove all sand and debris.

STEP 3 — Trim off the stems.

STEP 4 — Steam the spinach for only 2 to 3 minutes.

STEP 5 — Remove from pan immediately and allow to drain thoroughly.

STEP 6 — Peel and slice the garlic.

STEP 7 — Pour a few tablespoons of olive oil to cover the bottom of a large frying pan.

STEP 8 — Heat pan on medium and sauté garlic for 1 to 2 minutes.

STEP 9 — Add the currants and pine nuts to the pan and continue to sauté for 1 minute.

STEP 10 — Add the drained spinach to the pan and mix well, coating with oil.

STEP 11 — Salt to taste.

STEP 12 — Lightly toast the slices of bread, cut in quarters, and serve on the side of the plate.



BIOGRAPHY

Laia Abril (born 1986 in Barcelona, Spain) is a research-based artist telling intimate stories related to sexuality, eating disorders, and gender equality. She works multiple mediums including photography, text, video, and sound.

Abril uses a politically engaged, process-driven methodology that involves interrogating dominant histories and the politics of representation.

Her work has been exhibited in over 25 countries and is held in collections such as Centre Pompidou, Photo Elysée, Fotomuseum Winterthur, MACBA, Reina Sofia, MNAC, and the V&A Museum. Her most recognizable work includes: *The Epilogue*, *Lobismuller*, and the *A History of Misogyny series: On Abortion, On Rape, and On Mass Hysteria*.

GREEN GODDESS CRUNCH SANDWICH

PREP TIME	COOK TIME
30 min	15 min
TOTAL TIME	YIELD
1 hour 45 mins	2 servings

INGREDIENTS

- ¼ cup finely chopped chives
- ¼ cup mayonnaise
- ¼ cup tarragon
- ¼ cup whole-milk Greek yogurt
- 1 lemon, halved
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt, freshly ground pepper
- ½ head of butter or Bibb lettuce (about 2 ounces), large leaves torn
- ¼ English hothouse cucumber, thinly sliced
- 1 avocado, thinly sliced
- 4 slices grainy bread
- 8 ounces fresh mozzarella, sliced ¼ inch thick
- 2 cups sprouts (such as broccoli sprouts or alfalfa)

DIRECTIONS

STEP 1 — Place chives, mayonnaise, tarragon, and yogurt in a blender. Add zest and juice of 1 lemon half, then add 2 Tbsp. oil; season with salt and pepper. Purée until smooth.

STEP 2 — Squeeze juice from remaining lemon half over lettuce and cucumbers in a medium bowl. Drizzle with oil; season with salt and pepper. Toss to coat.

STEP 3 — Divide and smash avocado between 2 slices of bread; season with salt and pepper. Arrange lettuce and cucumbers over. Top with mozzarella and sprouts. Spread remaining 2 slices of bread with ¼ cup green goddess dressing and close sandwiches.



BIOGRAPHY

Rosalind Franklin (July 25, 1920 – April 16, 1958) was a British chemist and X-ray crystallographer who obtained a PhD from Cambridge in 1945 during a time when women in particular struggled for academic respect from their male counterparts.

Unfortunately, Franklin died of ovarian cancer at the young age of 37 before she knew how important her work was in the understanding of the molecular structures of DNA, RNA, viruses, coal, and graphite.

While her contributions and discoveries went largely unrecognized during her lifetime — earning her the reputation as the "Sylvia Plath of molecular biology" — her initial research efforts are what ultimately led to the discovery and description of the double helix structure of DNA we still know today. Without her it wouldn't have been possible.

KANAFa

PREP TIME	COOK TIME	TOTAL TIME	YIELD
25 mins	35 mins	1 hour	8 servings

INGREDIENTS

- 1 (16 ounce) box shredded phyllo dough (kataifi)
- 1 (15 ounce) container ricotta cheese
- 1 cup shredded mozzarella cheese
- 1 cup white sugar
- 12 ounces unsalted butter

Rosewater Syrup:

- 1 cup white sugar
- ½ cup water
- 1 teaspoon lemon juice
- ¼ teaspoon rose water (Optional)

DIRECTIONS

STEP 1 – Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 10x15-inch jelly roll pan. Prepare kanafa: Finely chop frozen, shredded phyllo dough using a food processor until the strands are about the size of a grain of rice. Pour into a large mixing bowl.

STEP 2 – Mix together ricotta, mozzarella, and sugar in a separate bowl.

STEP 3 – Place butter in a large, microwave-safe liquid measuring cup or bowl with a spout. Heat in a microwave until completely melted, and let it sit for several minutes until a thick white foam has formed on top. Clarify butter by using a spoon to skim off the foam.

STEP 4 – Carefully pour butter into the bowl of phyllo dough. Avoid pouring in the white milk solids at the bottom of the clarified butter. Use your hands to mix butter and dough together. Make sure butter is absorbed by taking handfuls of the dough and rubbing it between your palms.

STEP 5 – Evenly spread buttered phyllo dough into a 9x13-inch pan and firmly press it into the bottom and edges. Spread cheese mixture onto the dough, avoiding the edges of the pan. Bake in the preheated oven until the cheese is slightly golden and the edges of dough are brown and bubbly, 30 to 35 minutes.

STEP 6 – While the kanafa is baking, prepare the syrup: Combine 1 cup sugar and water in a small saucepan. Bring the mixture to a boil over medium-high heat. Reduce the heat to medium and stir in lemon juice. Simmer, stirring constantly, until the sugar is dissolved and the mixture is thickened, 5 to 7 minutes. Be careful not to let the mixture turn golden and caramelize. Remove from heat and add rose water; set aside.

STEP 7 – Remove kanafa from the oven. Place a large platter or baking sheet over the baking dish. Using oven mitts, carefully invert the baking dish onto the platter so phyllo is on top. Pour syrup over kanafa. Cut into pieces and serve while hot.



BIOGRAPHY

Farah Al Qasimi (born 1991) is a photographer from the United Arab Emirates, currently residing in Brooklyn, New York. She is best known for her photographs of life in the Persian Gulf and has participated in several solo and group exhibitions and received numerous awards throughout her career, including the *Artadia Prize* (2018) from the New York New Art Dealers Alliance and the *Forbes 30 Under 30* (Art & Style, 2020). Qasimi is also a classically trained pianist and writes music for her own films.

MAPLE-OATMEAL SCONES

PREP TIME	COOK TIME
30 min	20 min
TOTAL TIME	YIELD
50 min	14 servings

INGREDIENTS

- 1 cup whole-wheat flour
- 1 cup quick-cooking oats, plus additional for sprinkling
- 2 tablespoons baking powder
- 2 tablespoons granulated sugar
- 2 teaspoons salt
- 1 pound cold unsalted butter, diced
- 1/2 cup cold buttermilk
- 1/2 cup pure maple syrup
- 4 extra-large eggs, lightly beaten
- 1 egg beaten with 1 tablespoon milk or water, for egg wash

For the Glaze:

- 1 1/4 cups confectioners' sugar
- 1/2 cup pure maple syrup
- 1 teaspoon pure vanilla extract

DIRECTIONS

STEP 1 – Preheat the oven to 400 degrees F. In the bowl of an electric mixer fitted with a paddle attachment, combine the flours, oats, baking powder, sugar and salt. Blend the cold butter in at the lowest speed and mix until the butter is in pea-size pieces. Combine the buttermilk, maple syrup and eggs and add quickly to the flour-and-butter mixture. Mix until just blended. (The dough may be sticky.)

STEP 2 – Dump the dough out onto a well-floured surface and be sure it is combined. Flour your hands and a rolling pin and roll the dough 3/4 to 1 inch thick. You should see lumps of butter in the dough. Cut into 3-inch rounds with a plain or fluted cutter and place on a baking sheet lined with parchment paper.

STEP 3 – Brush the tops with egg wash. Bake for 20 to 25 minutes, until the tops are crisp and the insides are done.

STEP 4 – To make the glaze, combine the confectioners' sugar, maple syrup and vanilla. When the scones are done, cool for 5 minutes and drizzle each scone with 1 tablespoon of the glaze. I like to sprinkle some uncooked oats on the top, for garnish. The warmer the scones are when you glaze them, the thinner the glaze will be.



BIOGRAPHY

Dare Wright (1914–2001) was a photographer and author best known for her 1957 children's book *The Lonely Doll*. Her unique form of storytelling often blurred the line between innocence and melancholy, separating her work from traditional children's literature.

Wright's imagery gained recognition for its psychological depth and subversive undertones and exploration of childhood and identity.

SWEET POTATO BEET & GOAT CHEESE GALETTE

PREP TIME 30 min **COOK TIME** 45 min **TOTAL TIME** 45 min **YEILD** 4 servings



BIOGRAPHY

Zanele Muholi has produced a number of photographic series investigating the severe disconnect that exists in post-apartheid South Africa and the ongoing bigotry toward and violent acts targeting individuals within the LGBTQ community. Muholi embraces a subjective perspective in their practice by forming relationships with the individuals they depict.

INGREDIENTS

- 1 cup gluten-free all-purpose flour
- 4 tbsp coconut flour
- ½ tsp sea salt
- 1 tsp dried basil
- ¼ tsp garlic powder
- ¼ tsp onion powder
- 1 cup butter
- 4 tbsp cold water
- 4 tbsp onions
- 1 small beet
- 1 clove garlic
- 3 2/3 tbsp goat cheese
- (to taste) gluten-free all-purpose flour
- 2 small sweet potatoes

DIRECTIONS

STEP 1 – Preheat oven to preheat for 400 degrees F.

STEP 2 – While the oven heats, add gluten-free all-purpose flour (1 cup), coconut flour (4 tbsp), sea salt (½ tsp), dried basil (1 tsp), simply organic garlic powder (¼ tsp), and simply organic onion powder (¼ tsp) to bowl of food processor. pulse 4-5 quick pulses to blend ingredients.

STEP 3 – Cube the Butter (1 cup) into 1 inch pieces.

STEP 4 – Add pieces and pulse until you have a small crumbly texture. Gradually add in the Water (4 Tbsp) mixture comes together, do not over-blend.

STEP 5 – Flour a clean dry surface, using Gluten-Free All-Purpose Flour (to taste) then turn the mixture out and use your hands to form a 2 inch round, flat form. Wrap the dough in plastic wrap and put in refrigerator for 20-30 minutes (or longer).

STEP 6 – While the dough refrigerates, peel and thinly slice Sweet Potatoes (2) and Beet (1). Then slice Onions (4 Tbsp) and set aside.

STEP 7 – After 30 minutes, roll the dough out on to your floured surface to create a thin (approx 1/8 inch-1/4 inch) 10 inch circle.

STEP 8 – Layer the center of the dough with the sliced onions, then add a layer of sweet potatoes, then beets. Make sure to leave about 1 1/2 inch-2 inch border around the outside edge of the dough.

STEP 9 – Sprinkle with Goat Cheese (3 2/3 Tbsp) and crushed Garlic (1 clove) then gather the edges of the dough, and fold them over the inner fillings.

STEP 10 – Bake for about 40 min or until beets/sweet potatoes are soft and cooked through.

STEP 11 – Let cool 5-10 minutes. Serve and enjoy!

LEMON PIE SANDWICH COOKIES

PREP TIME 15 min **COOK TIME** 12 min
TOTAL TIME 27 mins **YIELD** 14 servings



BIOGRAPHY

Hilma af Klint (October 1862 – October 1944) was a Swedish artist and mystic whose paintings are considered among the first major abstract works in Western art history. She belonged to a group called “The Five” (a circle of women inspired by Theosophy) who believed in the importance of trying to contact the so-called “High Masters”— often through séances.

Her paintings, which sometimes resembled diagrams, were visual representations of complex internal and often spiritual ideas. A considerable body of her work predates the first purely abstract compositions by the better-known male artists, such as Kandinsky, Malevich, and Mondrian.

INGREDIENTS

- All-purpose flour, as needed
- 1 (14 oz) pkg refrigerated pie dough, at room temperature
- 1/2 cup marshmallow creme
- 1/4 cup store-bought lemon curd
- 2 tbsp confectioners’ sugar (optional)

DIRECTIONS

STEP 1 – Preheat oven to 350 degrees F (175 degrees C).

STEP 2 – Cream butter or margarine with the brown sugar. Mix in the pretzels and pat mixture into the bottom of one 9x13 inch baking pan. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Set aside to cool.

STEP 3 – In a medium bowl, dissolve the gelatin in the boiling water and stir in the strawberries. Chill until partially thickened.

STEP 4 – In a small bowl beat the cream cheese and white sugar together until smooth. Fold in the whipped cream. Spread mixture over the top of the cooled crust, making sure to seal the edges. Chill then pour the gelatin mixture over the cream cheese layer. Chill until firm.

LOBSTER ICE CREAM INDULGENCE

PREP TIME 5 to 10 mins	COOK TIME N/A	ADDITIONAL TIME 2 to 3 hours (for cooling)
TOTAL TIME 7 hours	YIELD 10 servings	

INGREDIENTS

- 1 cup cooked lobster meat, chopped
- 1 cup heavy cream
- ½ cup whole milk
- ½ cup granulated sugar
- 4 egg yolks
- 1 tablespoon lemon juice
- 1 tablespoon finely grated lemon zest
- ½ teaspoon sea salt
- 1 tablespoon unsalted butter

DIRECTIONS

STEP 1 — In a saucepan, combine the heavy cream, whole milk, and sugar over medium heat until warm (do not boil).

STEP 2 — In a separate bowl, whisk the egg yolks until smooth. Gradually pour in the warm cream mixture while whisking constantly.

STEP 3 — Return the mixture to the saucepan and cook over low heat, stirring until it thickens enough to coat the back of a spoon (about 5-7 minutes).

STEP 4 — Remove from heat, and stir in the lemon juice, lemon zest, and sea salt.

STEP 5 — Add the butter and stir until melted. Allow the mixture to cool completely, then refrigerate for at least 2 hours.

STEP 6 — Once chilled, fold in the chopped lobster meat evenly throughout the mixture.

STEP 7 — Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions, typically about 20-25 minutes.

STEP 8 — Transfer the churned ice cream to an airtight container and freeze for at least 4 hours or until firm.

STEP 8 — Serve scoops of the lobster ice cream garnished with a sprinkle of extra lobster bits and fresh herbs if desired.



BIOGRAPHY

Lóis Mailou Jones (1905-1998), an artist most often associated with the Harlem Renaissance, grew up in Boston and graduated from Boston's School of the Museum of Fine Arts in the late 1920's. Post graduation, Jones landed at Palmer Memorial Institute in North Carolina, where she founded the art department, coached basketball, taught folk dancing, and played the piano for Sunday services.

Jones spent a number of years (1930 to 1977) in Howard University's arts department where she taught and trained several generations of African American artists, including David Driskell, Elizabeth Catlett, and Sylvia Snowden.

Today her work can be found in collections at *the Smithsonian American Art Museum, the Metropolitan Museum of Art, the National Museum of Women in the Arts, and The Phillips Collection.*

TURKEY TEA SANDWICHES WITH BASIL MAYONNAISE

PREP TIME 15 mins	COOK TIME N/A	ADDITIONAL TIME 30 mins
TOTAL TIME 45 mins	YIELD 20 tea sandwiches	

INGREDIENTS

- 1/2 cup mayonnaise
- 1/3 cup loosely packed basil leaves
- 10 slices white bread, crusts removed
- 10 ounces thinly sliced deli turkey
- 5 slices provolone cheese

DIRECTIONS

STEP 1 — Place mayonnaise and basil in a food processor; process until basil is finely chopped, scraping down side as needed.

STEP 2 — Spread mayonnaise mixture over each bread slice.

STEP 3 — Layer 5 bread slices with turkey and cheese;

STEP 4 — Top with remaining bread slices.

STEP 5 — Cut each into 4 long pieces.

STEP 6 — Serve and enjoy.



BIOGRAPHY

Melissa Catanese (born in Cleveland, Ohio) holds a BFA from Columbus College of Art and Design (2001) and an MFA from Cranbrook Academy of Art (2006).

Catanese focuses on creating photo books that blend her own photographs with found/anonymous imagery, challenging ideas of authorship and representation. She is the cofounder of an artist-run project space centered on the photographic book (*Spaces Corners*), and she is a professor of studio arts at the University of Pittsburgh.

Her work has exhibited in the *Mulhouse Biennial of Photography, No Found Photo Fair* in Paris, *Aperture Foundation* in New York, *Cleveland Museum of Art, Pier 24 Photography* in San Francisco, and *Silver Eye Center for Photography* in Pittsburgh.

She is currently a full-time lecturer.

SOUTH AFRICAN TRADITIONAL VETKOEK (FRIED BREAD)

PREP TIME COOK TIME ADDITIONAL TIME
20 mins 5 mins 50 mins

TOTAL TIME YIELD
1 hour 15 mins 12 servings

INGREDIENTS

- 2 cups lukewarm water
- ¼ cup white sugar
- 1 (.25 ounce) package active dry yeast
- 7 cups all-purpose flour
- 2 teaspoons salt
- 3 cups oil for frying

DIRECTIONS

STEP 1 – Mix lukewarm water, sugar, and yeast in a small bowl. Let stand until yeast softens and bubbles slightly, about 5 mins.

STEP 2 – Sift together flour and salt in a large bowl.

STEP 3 – Pour yeast mixture over flour mixture and knead until dough is smooth and elastic, 5 to 7 minutes. Cover bowl with a clean cloth and let dough rise until doubled in volume, about 45 minutes.

STEP 4 – Pinch off a piece of dough about the size of a tennis ball; roll until smooth. Flatten ball of dough until it is palm-sized; set aside on a floured work surface. Repeat with remaining dough.

STEP 5 – Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

STEP 6 – Fry in hot oil, 2 to 3 pieces at a time, until golden brown, about 3 minutes per side. Drain on paper towels.



BIOGRAPHY

Gisèle Wulfsohn (March 1957 – December 2011) was a South African newspaper, magazine, and freelance photographer specialising in portrait, education, health, and gender issues. Her focus was on extraordinarily sensitive portraiture, documenting education, health, and gender issues.

Between 1987 and 1990, she photographed various HIV/Aids awareness initiatives. In 1999/2000, while working for the Department of Health's Beyond Awareness Campaign, she compiled a series of portraits of 31 South Africans who had publicly disclosed their HIV status, influencing the overall reduction in the stigma of people living with AIDS.

MINI KUNAF CREAM PUFFS

PREP TIME COOK TIME TOTAL TIME YIELD
30 min 15 min 45 mins 6 servings

INGREDIENTS

- 100g Kunafa/Shredded Phyllo Dough
- 50g Butter Melted
- 5 nos Puff pastry squares
- 100g Thick cream
- 100g Ricotta
- 1 tsp Rose Water
- ½ tsp Orange blossom water (optional)
- ¼ cup Milk
- Sugar syrup
- Powdered pistachios

DIRECTIONS

STEP 1 – Put the kunafa in a food processor and chop it into small pieces.

STEP 2 – Pour melted butter into the kunafa and process it once more till everything gets combined and the butter gets coated well on the kunafa. (Place this in a bowl.)

STEP 3 – Take out the puff pastry squares and cut each into 4 squares and dip the puff pastry cubes in the milk and then dip it in the kunafa butter mixture. (Make sure you press the kunafa onto the puff pastry well.) Do the same with all the puff pastries and then place it on a well greased baking tray.

STEP 4 – Bake it in a 180c preheated oven for 15 minutes (or until the puff pastry puffs up and the kunafa gets golden brown in color.)

STEP 5 – Take it out of the oven and let it cool on a wire rack. Meanwhile, make the cream filling. For that mix together the ricotta and thick cream together. Pour few drops of rose water and orange blossom water, not too much.

STEP 6 – Once the puff pastry cools completely, open it from one side and fill a teaspoon full of cream into each. (When serving, pour a bit of sugar syrup on the serving plate.)

STEP 7 – Place the Kunafa Cream Puff on the plate. And drizzle sugar syrup all over the puff pastry. Sprinkle powdered pistachios. Serve immediately.



BIOGRAPHY

Myriam Boulos (born 1992 in Lebanon) has been photographing since she was 16 years old. She graduated with a master's degree in photography from the Lebanese Academy of Fine Arts in 2015 and has taken part in both national and international collective exhibitions, including *Close Enough* at ICP, New York; *Infinite Identities* at Huis Marseille, Amsterdam; and *Troisième Biennale des Photographes du Monde Arabe*, at l'Institut du Monde Arabe, Paris.

In 2020, Boulos co-founded and became the photo editor of *Al Hayya*, a bilingual magazine that publishes literary and visual content on the works, interests and strife of women in her region.

FLAN

PREP TIME	COOK TIME	ADDITIONAL TIME
15 mins	1 hour	3 hours (for chilling)
TOTAL TIME	YIELD	
4 hour 45 mins	8 servings	

INGREDIENTS

Custard Base:

- 4 large eggs
- 2 large egg yolks
- ½ teaspoon kosher salt
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) can evaporated milk
- 1 teaspoon vanilla paste or ½ of a vanilla bean or 1 tablespoon vanilla extract

Caramel Topping

- 1 cup granulated sugar
- ¼ cup water
- Pinch kosher salt

DIRECTIONS

Preheat your oven to 350 degrees F. Prepare a water bath.

To Make the Custard Base:

STEP 1 – In a blender, add the eggs, egg yolks, salt, sweetened condensed milk, evaporated milk and/or vanilla. Blend until very smooth. Don't let it get too frothy, avoid over blending.

To Make the Caramel Topping:

STEP 1 – In a medium saucepan, set over medium-low heat, add the sugar and water. Cook on medium-low heat until the sugar has dissolved into the water completely.

STEP 2 – Then, turn the heat to high and allow to cook for about 5 full minutes, until the cooked sugar goes from clear to light golden brown. During this process, it should be boiling; this will help cook out the water.

STEP 3 – Once it starts to turn a light golden brown, immediately lower the heat to medium-low and keep cooking until it turns a golden brown.

STEP 4 – Immediately pour the caramel into the baking pan and twist it around until it's in an even layer on the bottom. It hardens quickly so move as fast as you can. Allow the caramel to harden about 5 minutes.

STEP 5 – Give the custard base a stir to make sure it's still combined. Pour it on top of the solid caramel and cover with foil tightly. Transfer the flan to the water bath and fill up the water bath with water from a kettle.

For Baking

STEP 1 – Cook for 40 to 45 minutes, until slightly jiggly but still firm. Carefully remove it (it'll be hot!) from the oven and set aside.

STEP 2 – Allow to cool on the counter for about 30 minutes and then transfer to the fridge to chill for at least 4 hours or overnight.

To Serve:

STEP 1 – When ready to serve, run a knife around the edge and then invert onto a large plate. Smack the top of the pan to loosen the flan and then lift up the cake pan. Slice it up and serve.



BIOGRAPHY

Lola Álvarez Bravo (April 1903 – July 1993) is best known as the first Mexican female photographer and an influential figure in the post-revolutionary Mexican Renaissance.

Bravo was known for her high level of skill in composition and for her relationships with other prominent Mexican artists of the time, including Frida Kahlo -- in fact, Álvarez Bravo's gallery presented Kahlo's only solo exhibition in her native country during her lifetime.

BLUEBERRY SCONES WITH LEMON GLAZE

PREP TIME	COOK TIME	TOTAL TIME	YIELD
20 mins	20 mins	40 min	8 scones

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, cold, cut in chunks
- 1 cup fresh blueberries
- 1 cup heavy cream, plus more for brushing the scones

Lemon Glaze:

- ½ cup freshly squeezed lemon juice
- 2 cups confectioners' sugar, sifted
- 1 tablespoon unsalted butter
- 1 lemon, zest finely grated

DIRECTIONS

STEP 1 – Preheat the oven to 400 degrees F.

STEP 2 – Sift together the dry ingredients; the flour, baking powder, salt, and sugar. Using 2 forks or a pastry blender, cut in the butter to coat the pieces with the flour. The mixture should look like coarse crumbs. Fold the blueberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough. Make a well in the center and pour in the heavy cream. Fold everything together just to incorporate; do not overwork the dough.

STEP 3 – Press the dough out on a lightly floured surface into a rectangle about 12 by 3 by 1 ¼ inches. Cut the rectangle in ½ then cut the pieces in ½ again, giving you 4 (3-inch) squares. Cut the squares in ½ on a diagonal to give you the classic triangle shape. Place the scones on an ungreased cookie sheet and brush the tops with a little heavy cream. Bake for 15 to 20 minutes until beautiful and brown. Let the scones cool a bit before you apply the glaze.

STEP 4 – You can make the lemon glaze in a double boiler, or for a simpler alternative, you can zap it in the microwave. Mix the lemon juice with the confectioners' until dissolved in a heatproof bowl over a pot of simmering water for the double-boiler method, or in a microwave-safe bowl. Whisk in the butter and lemon zest. Either nuke the glaze for 30 seconds or continue whisking in the double boiler. Whisk the glaze to smooth out any lumps, then drizzle the glaze over the top of the scones. Let it set a minute before serving.



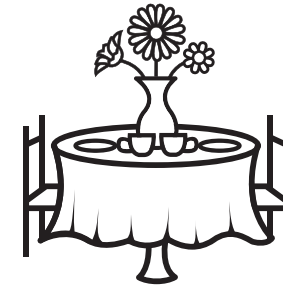
BIOGRAPHY

Leslie Feinberg (September 1, 1949 – November 15, 2014) was born in Kansas City, Missouri, and raised in Buffalo, New York, by a working-class, Jewish family. Feinberg is best known for being an outspoken LGBTQ activist and author, writing *Stone Butch Blues* (1993) and *Transgender Warriors* (1996).

Throughout her life, Feinberg spent her time participating in and leading many pro-labor, anti-anti-Semitic, anti-racist, and anti-war rallies. Despite the intense bigotry Feinberg faced in life, she was always a leader and a voice for those who didn't have one of their own. Her writing laid the groundwork for much of the terminology and awareness in gender studies we use today.

A NOTE FROM A *SEAT AT THE TABLE*.

We have no notion that the experience we are attempting to cultivate is an idea entirely our own. Considering the prominent themes of history, women, cooking/meals/tables, and place settings, it would be remiss of us not to express our gratitude and appreciation to one of the most prominent feminist artists of our time, Judy Chicago, whose work, *Dinner Party (1974-1979)*, paved the way for future groups of artists like ours to continue recognizing and honoring women in similar ways. We know we are not the first, and we certainly hope we are not the last.



WHO WOULD YOU INVITE FOR A SEAT AT THE TABLE?

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TELL US ABOUT THEM

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