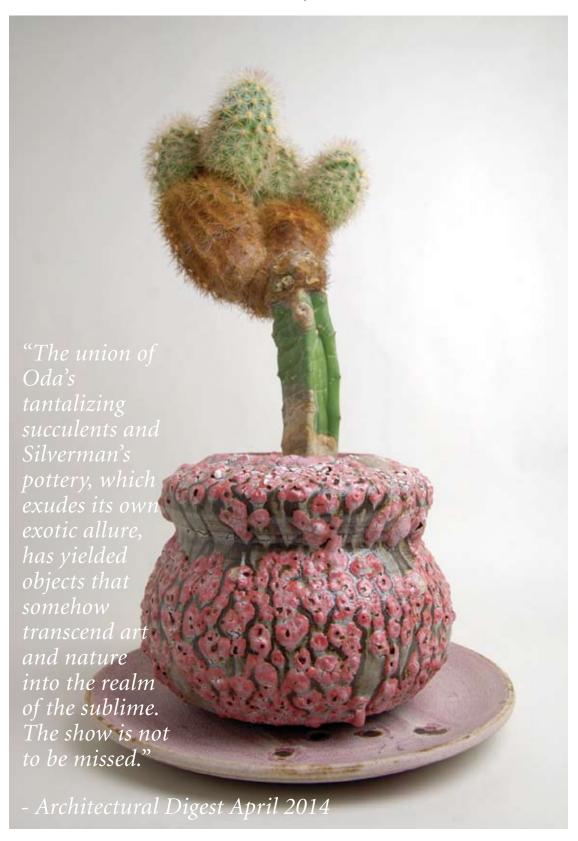
A Tale of Plant & Pot:

Kohei Oda x Adam Silverman in Kyoto

プラントとポットの物語 小田康平 アダム・シルヴァーマン



A Tale of Plant & Pot: Kohei Oda x Adam Silverman in Kyoto

On View October 18th - 31st 2014

Chariots on Fire Presents: A Tale of Plant & Pot: Kyoto, October 2014

Following its successful launch at their home base in Los Angeles, Chariots on Fire presents a new chapter in the *Tale of Plant & Pot* show. The first showing of these specially commissioned, one-of-a-kind pieces, unveiled the natural alchemy of potter and horticulturalist at work. With this second installment, the intrepid team behind Chariots on Fire lead you on an adventure through Gion and Nishijin, two of the most historic parts of Kyoto. The show marks the Kyoto debut of Adam Silverman and Kohei Oda's collaboration displayed in seven separate locations, each one providing a unique punctuation point in this ongoing tale.

The locations *Kamisoe*, *Mitate*, *Kanei*, *Fuka*, *Books & Things*, *Zen Cafe by Kagizen Yoshifusa* and *Naito*, span generations of craftsmanship and hundreds of years of Kyoto's history along with innovative, modern, makers and curators. A paper shop, a plant shop, a bookshop, a traditional slipper shop and both sweet and savory examples of exquisite Kyoto cuisine will play host to a selection of plants and pots.

The exhibition locations, often in traditional *machiya* townhouses, provide an intimate backdrop, taking cues from the environment. Each stop on the journey offers a fresh opportunity to see anew the uncommon harmonies created by Silverman and Oda. The spontaneous nature of browsing amongst the various locations provides a chance to respond to the work in each environment, not so much site-specific as site-empathetic, random pleasures, accidental viewings, new tastes, sights and smells add a sense of discovery to the pleasure of viewing the work.

A Tale of Plant & Pot is a dialogue between Adam Silverman and Kohei Oda and their work, two talented makers that share a mutual love of the beauty to be found in the perfectly imperfect. The strangely beautiful glazes and finishes of Adam Silverman's pots are both challenging and rewarding in equal measure. For A Tale of Plant & Pot he focused on that most basic element of nature: the earth, knowing that each pot would then be presented to Kohei Oda to complete the story that he had begun. Kohei Oda's philosophy has always been to work with plants that have personality, using rare and grafted cactus (connecting two pieces of living plant tissue together to grow as one composite plant) creating hybrid specimens that capture the beauty and potential in each perceived imperfection.

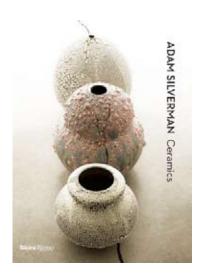
Acclaimed designer Tamotsu Yagi once again partners on the graphic design for the show. He was also responsible for the design of the recent Rizzoli monograph on the work of Adam Silverman published in 2013.

About the Contributing Artists:

ADAM SILVERMAN:

Adam Silverman was born in New York, raised in Connecticut and educated at The Rhode Island School of Design, from which he holds a Bachelor of Fine Arts and a Bachelor of Architecture. He moved to Los Angeles in 1988 and practiced architecture before moving to the fashion industry for almost nine years. He has been a full time professional potter since the Fall of 2002. His work has been shown in major museums in LA and Texas and he frequently shows his work in Japan. In 2013, Rizzoli published a 192-page monograph of his work.

http://www.adamsilverman.net



KOHEI ODA:

Born in 1976 in Hiroshima, Japan, Kohei Oda opened Qusamura, his design space and plant shop in his hometown in 2012, working only with non mass-produced plants. He eschews traditional horticulture in favor of the unique, commonly using grafting techniques to preserve the original nature of the plant but to also allow it to thrive and grow in unexpected ways. His 'happy face' plant philosophy established Qusamura's reputation for the unusual and the beautiful. He won a Wallpaper Design award in 2013 and has exhibited widely in Japan. A Tale of Plant & Pot in LA was his first US show.

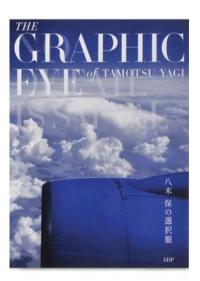
http://qusamura.com



TAMOTSU YAGI DESIGN:

Tamotsu Yagi Design is a multi-disciplinary design studio based in Venice, California. Lead by Tamotsu Yagi, an award winning designer and member of the AGI (Alliance Graphique International), TYD's design work is a singular fusion of east and west, an uncommon blend of Japanese sensibilities and California vitality that is both studied and spontaneous. In 2011, *The Graphic Eye of Tamotsu Yagi* was published, retracing Yagi's design career since 1984 when he first moved to California, and was named the art director for the clothing company Esprit.

http://www.yagidesign.com



About the Exhibition Locations:

Adam Silverman and Kohei Oda's work will be displayed in seven separate locations, each one providing a unique punctuation point in this ongoing tale.

The viewer may visit each site at their own pace. A map of the journey, showing each location alongside other points of interest in Kyoto will be will be provided.



KAMISOE (Paper Shop)

A paper shop focused on creating modern *karakami*, a type of decorative paper traditionally created for interior applications such as shoji screens and wallpaper. Classically trained in the *karakami* tradition, the owner/creator combines centuries-old woodblock printing techniques with contemporary designs. The harmony between their product and its setting provides the perfect introduction to the spirit of both traditional and contemporary Kyoto. They will play host to the largest selection of works from *A Tale of Plant & Pot*.

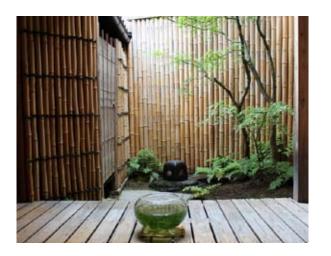
http://www.kamisoe.com



MITATE (Plant Shop)

Mitate, the name of this flower and plant shop, meaning 'to see an item as something else', defines the spirit of the business, encouraging their customers to see things through fresh eyes, an active way of seeing and experiencing all that is essential, beautiful and seasonal from nature. Their botanical arrangements can be seen in many influential local businesses, each one a celebration of moments of beauty.

http://www.hanaya-mitate.com



KANEI (Artisanal Soba Shop)

A soba restaurant where the owner still uses a stone mortar to grind domestically grown buckwheat. Housed in a renovated machiya townhouse that has been standing on the Kuramaguchi street in Nishijin for around 90 years, it is no surprise noodle lovers make pilgrimages from all over Japan to eat at this restaurant.



FUKA (Artisanal Gluten Shop)

Established in the late Edo period (about 200 years ago) and now run by the seventh generation, they specialize in Fu – traditional Japanese gluten product - which has long been an essential ingredient for traditional Kyoto cuisine and Shojin Zen vegetarian cuisine. Their most famous product is Fu-manju, a delicacy requiring a refined palette to truly appreciate its charms. The proprietor also has a Michelinrated Japanese restaurant in New York called Kajitsu.



BOOKS & THINGS (Bookshop)

Perhaps the living embodiment that small things come in good packages, this tiny bookstore, a mere 2.5 tatami (42sq ft) in size, is home to a wonderfully curated selection of books on art, architecture, design, photography and fashion. An exhibit at the front of the shop gives insight on a special topic each month. A favorite haunt of visiting designers seeking inspiration, it is a small but perfectly formed book lovers paradise.

http://andthings.exblog.jp



NAITO (Bespoke Slipper Shop)

Supporting feet for five generations, this most traditional of businesses began with sandals made with leftover textiles from the booming brocade industry of the time. They continue to make traditional *Geta* and *Zori* seeing their products as both a tool for health and a type of decoration. The late 4th Naito owner regarded "footwear as a vase to give flowers life" and said "Feet are roots to grow buds, so take good care of them." It could be said they produce poetry for the feet.

http://www.gion-naitou.com/en



ZEN CAFE by KAGIZEN YOSHIFUSA (Café)

A venue by the owner of Kagizen Yoshifusa in which to enjoy exquisite tea and Japanese confectionery. Kagizen Yoshifusa is another centuries-old business, their handmade sweets are edible jewels. Carefully selected ingredients are still used in simple recipes handed down through generations using traditional wooden molds, some over a hundred years old.

http://www.kagizen.com/cafe/

^{*} Updated information about the exhibition will be available at chariotsonfire.com

About the Organizers:

CHARIOTS ON FIRE:

Chariots on Fire tells a story of travel, design, history, and craftsmanship presented through objects. It is a shop, but it is much more than that. It is a platform for discovery, a place for makers and artists to interact with an audience who seek out the sublime and beautiful. We are passionate in our endeavors to find those unique pieces, the conversation starters, the kinds of things you want to live with for a long, long time.

Chariots on Fire is interested in the relationship between objects, people and places. Each show is an opportunity to play host to unexpected collaborations, evolving conversations and to discover surprising points of view.

http://www.chariotsonfire.com

PRESS CONTACT: shop@chariotsonfire.com Chariots on Fire is located at:

1342 ½ Abbot Kinney Blvd. Venice, California 90291

Tel: 310.450.3088 shop@chariotsonfire.com Open everyday 12-6pm

@chariotsonfire_la (Instagram)
#chariotsonfire
#ataleofplantandpot