

## Plate Up

Saturday 15 September - Sunday 4 November 2018  
Devon Guild of Craftsmen, Bovey Tracey, Devon TQ13 9AF

A new exhibition co-curated by Michelin star chef Michael Wignall (formerly Gidleigh Park) - who has his own distinct way of using contemporary craft in the serving and display of food.

*Plate Up* brings out the personality of this top chef and reveals the aesthetic and cultural influences behind his cookery.

*Michael* has selected top UK artisans who create contemporary crafts such as platters, bowls, trays and cutlery, for the presentation and consumption of food. Visitors to the gallery also have the chance to buy a beautiful range of functional, culinary craftwork.

Michael is known for his creative approach to dining- in projects that include *Café Football* with Manchester United footballers Gary Neville and Ryan Giggs; the pop-up restaurant *Dill* in Stockholm using Lidl produce for an urban dining experience, and appearances on *MasterChef*.

The exhibition, co-curated by Michael, is structured into the 5 elements (Fire, Earth, Metal, Water and Wood) and based round real pieces that would be used in a restaurant. It's a unique collision of contemporary craft and food!

**Michael comments:** *'I was initially approached to do the exhibition because of my interest in Ceramics. Devon Guild regularly showcased pieces in my former restaurant at Gidleigh Park and I loved to chat to them about new pieces that I had received and my admiration for the artists behind them.*

*For me, food and drink is a visual art and I see the restaurant as a series of impressions. This means that the experience begins from the moment a guest walks through the door. The whole experience is affected by the aesthetics of the room and the items within, from the furniture the guest sits at/on, the art work on the walls, the side plates, the centre-pieces, the cutlery, the water glasses – it's not just about the food on the plate!'*

**Exhibitors are:** [Chloé Rosetta Bell](#) (Whinblossom Ceramics), [Hilary Burns](#) (Basketry), [Brigitte Colleaux](#) (Ceramics), [Jon Curtis](#) (Ceramics), [James Devereux](#) (Glass), [Charlotte Duckworth](#) (The Silver Duck - Silversmith), [Alexander de Vol](#) (Wood), [Marie Eklund](#) (Wood), [Nancy Fuller](#) (Ceramics), [Akiko Hirai](#) (Ceramics), [Evogro](#) (growing herbs), [Sarah Jerath](#) (Ceramics), [Daniel Maltwood & Justin Sinclair](#) (Pareusi Knives), [Melissa Montague](#) (Metal), [Elvis Robertson](#) (Ceramics), [Anna Sibast](#) (Sibast Furniture), [Samantha Sweet](#) (Glass), [Dolores Swift](#) (Leather), [Ambrose Vevers](#) (Furniture), [Cristina Vezzini & Stan Chen](#) (Vezzini & Chen - Lighting), [Nic Webb](#) (Ceramics & Wood), [David White](#) (The Whittlings - Wood) and [Andrew Woodhead](#) (Crafted Knife Company).

*Exhibition is open 7 days a week 10am-5.30pm and free entry.*

### Associated events:

**E Launch Party** Friday 14 September, 6 - 8pm. All welcome. Free. *More to follow, check our website.*

## **E Meet the Makers with lunch at Gidleigh Park, Chagford**

Thursday 27 September 10.30am, lunch served at 12.30pm

Over a glass of Ruinart Champagne you'll have the opportunity to meet a selection of our makers and explore the making processes and ideas behind their beautiful crafted pieces. After which chef Chris Simpson will be pleased to host you for a three course lunch in the magnificent setting of Gidleigh Park. Book [hostmanager@gidleigh.co.uk](mailto:hostmanager@gidleigh.co.uk) £80 in advance through Gidleigh Park on 01647 432367

## **E A Way In: A Day of creativity, fun and lunch**

Sunday 30 September 10.30am-4pm

Ignite your creativity using this exhibition as a platform to develop key ideas, processes and approaches through hands-on activities such as drawing, curation tasks, printing and pulling things apart. Led by Devon Guild Member Jess Davies. £50 including lunch. Advance booking essential on 01626 832223

## **E Fearsome Feasts**

Thursday 25 and Friday 26 October 10.30am-12.30pm & 1.30-4pm

Join in our *Fantastic for Families* free making days with fun activities for all ages, based on the exhibition. Use *craft materials provided and create* fearsome fare to dish up at a virtual spooky banquet! *Free, drop-in family event*

## **NOTES: about Michael Wignall**

Classically trained, but with an inquisitive mind that is open to developments in modern cooking, his food is distinctively self-styled - highly technical and carefully crafted, with every detail refined and perfected. Recent travels to the Far East and Japan have become influential in determining the direction of his menus with clean flavours, pared back presentation and simple elegance encapsulated in this approach.

Daily experimentation and development happens behind the scenes, with inspiration drawn from all walks of life,

- Michael has featured on MasterChef: The Professionals 2013. Two of the shows semi-finalists were sent to work with Michael to experience the pressure of a two Michelin star kitchen.
- Former Manchester United teammates Gary Neville and Ryan Giggs create Café Football, a unique restaurant that feeds a love of food and football with Michael as the chef.
- The pop-up restaurant, Dill, in Stockholm, was set in the basement of an iconic historic building, as used for the filming of the "Girl with the Dragon Tattoo." The concept involved a restaurant split in two halves; savoury and sweet, for an informal urban dining experience. The twist at the end: all the produce was supplied by Lidl.

Michael recently left Gidleigh Park after being awarded many accolades including two Michelin stars just nine months after starting at the hotel and is now looking forward to his next restaurant venture.

Follow Michael on instagram [@michaelwignall](https://www.instagram.com/michaelwignall) and on his website [www.michael-wignall.co.uk](http://www.michael-wignall.co.uk)

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## **About Devon Guild of Craftsmen**

Based in Bovey Tracey the Devon Guild is the most popular contemporary crafts venue and charity in the South West (130,000 visitors annually) and is the hub of local and creative communities. With a reputation and influence that extends nationally, the exhibitions and events are fun, open to all, inclusive and inspiring. They run an acclaimed educational outreach programme to schools and communities and house two galleries and a shop with an exciting range of constantly changing displays. There's a lively, friendly café with a rooftop terrace, alongside the River Bovey. The Devon Guild is involved in two popular annual festivals that have helped put Bovey Tracey on the map: **The Contemporary Craft Festival** in June and **Nourish Festival** of food, music and craft every September. [www.crafts.org.uk](http://www.crafts.org.uk)

Connect with us and support the Devon Guild, our local community and makers by joining in activities and social events:

[DGC Facebook](#) [DGC Twitter](#) [DGC Instagram](#) [DGC YouTube](#) [DGC Pinterest](#)

Photos: Food by Michael Wignall, ceramics by Sarah Jerath, photo Jean Cazals. Michael Wignall portrait by David Griffin.

