

ser-vice (sur'vis) *n*

Abbr. **serv.**, **svc**

1. Employment in duties or work for another **2.** Work done for others as an occupation of a business **3.** A facility providing the public with the use of something **4.** An act of assistance of benefit to another or others; a favor

-service *tr. v.* **-iced, ic-ing, -ices** **1.**

To make fit for use; adjust, repair or maintain **2.** To provide services to

-service *adj.*

Offering services to the public in response to need or demand

Usage Note

In the sense “to supply goods and services to” *serve* is the most frequent or only choice.

TEMPORARY SERVICES

WORK

September 15 - October 21, 2000

Organized by Carol Jackson and Jake Jacobs

Gallery 312
312 N. May St.
Chicago, IL 60607
www.gallery312.org

About Temporary Services

Temporary Services started in a small storefront on the Northwest Side of Chicago in 1998. It was a venue for making non-commercial exhibitions. It presented projects that engaged a broader public than art usually enjoys. A year later four people joined and operations were moved to an office in the center of the city. Currently, four artists operate under the name Temporary Services. We are Brett Bloom, Marc Fischer, Kevin Kaempf and Lora Lode. We organize exhibitions, realize our own projects, and facilitate the work of other exhibition makers. We publish booklets regularly about the exhibitions we make. Some of the booklets exist as self-contained projects. We provide services to other organizations in Chicago and abroad. We work in public in many capacities. We have a portable version of Temporary Services that travels to other locations. It creates a concentrated instance of our work and ideas.

The name Temporary Services reflects a decision to present art as a service to others. Our approach is non-commercial. We use our training as artists as a point of departure for creating interesting social situations and experiences. When we present the work of others, it is important that individual objects get embedded in larger social contexts. An understanding of a basic relationship between aesthetic production and ethical responsibility informs our work. We commonly work with individuals who are creative in areas outside of art. The boundary between artistic and other practices is increasingly irrelevant to how we operate. We see the normal constraints of commercial exhibition making as too limited for our more open-ended practices and goals. We seek new places of reception for art and an effective means of communicating with a larger audience.

Donations

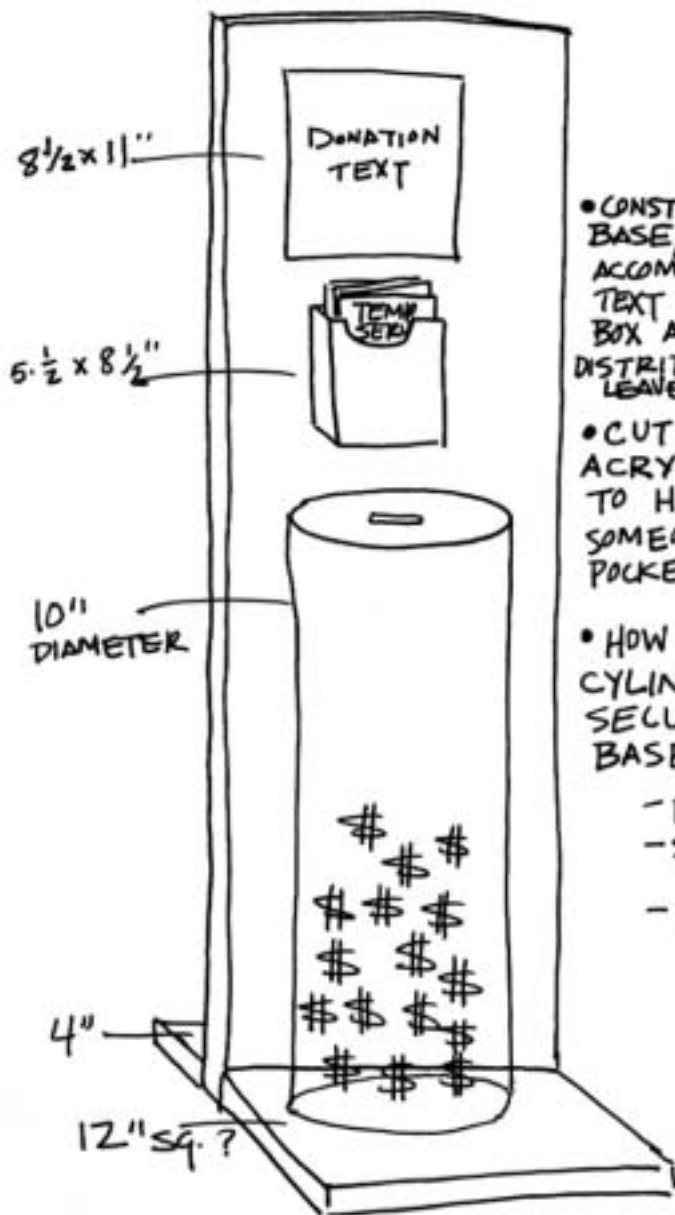
Normally during opening receptions at Gallery 312, beverages are available for a suggested donation of \$1.00 or \$2.00 each. The money collected from these donations is very important to Gallery 312. Roughly \$300.00 is anticipated from beverage donations at each opening. This figure is included when planning exhibition budgets for supplies, utilities, labor, and other necessities.

At the “WORK” reception you can eat and drink as much as you like for free. Temporary Services has been contracted to teach a future workshop for PEACH Club - a youth outreach program affiliated with Gallery 312. The money we make from working for PEACH Club will be used to retroactively pay for the food and drink that were served during the reception.

Nonetheless, Gallery 312 still needs your help to recoup the \$300.00 it has budgeted for other “WORK”-related expenses. If you support what Gallery 312 is doing in exhibits like this, please make a small contribution to help them maintain their operations.

To learn more about Temporary Services’ participation in “WORK”, please take a free booklet provided below.

DONATION BOX PLANS



- CONSTRUCT PLYWOOD BASE/BACK TO ACCOMODATE OUR TEXT ON DONATION BOX AND BOOKLET DISTRIBUTION LEAVE UNPAINTED?

- CUT CLEAR ACRYLIC CYLINDER TO HEIGHT OF SOMEONE'S PANT POCKET OR PURSE

- HOW DOES THE CYLINDER GET SECURED TO BASE?

- FITS SNUG
- SCREWS OR HARDWARE
- PRESSURE FITS W/FOAM LINING



The PEACH Club

Mission

Our mission is to improve the lives of at-risk, urban children by encouraging and gently expanding their knowledge of themselves through creativity, personal expression and by building positive relationships between self and others.

A child once described a favorite place as somewhere to close your eyes, and imagine the world and your self the way you want, without worrying about being wrong. Our goal is to create such an atmosphere at the PEACH Club. Children deserve a safe place to grow, where their ideas, imagination and impulses can burgeon without restrictions. In order for children to become who they want to be, they must first come to know themselves. Introspection via art and hands-on experience helps children examine thoughts and feelings that they may have no words for. Different ways of communicating are fostered in order to gain deeper understanding of themselves and the world around them.

- From the PEACH Club website

Dear Jena:

Temporary Services has kicked around the ideas brought up at our meeting and we have a rough idea of the workshop we would like to facilitate at the PEACH Club.

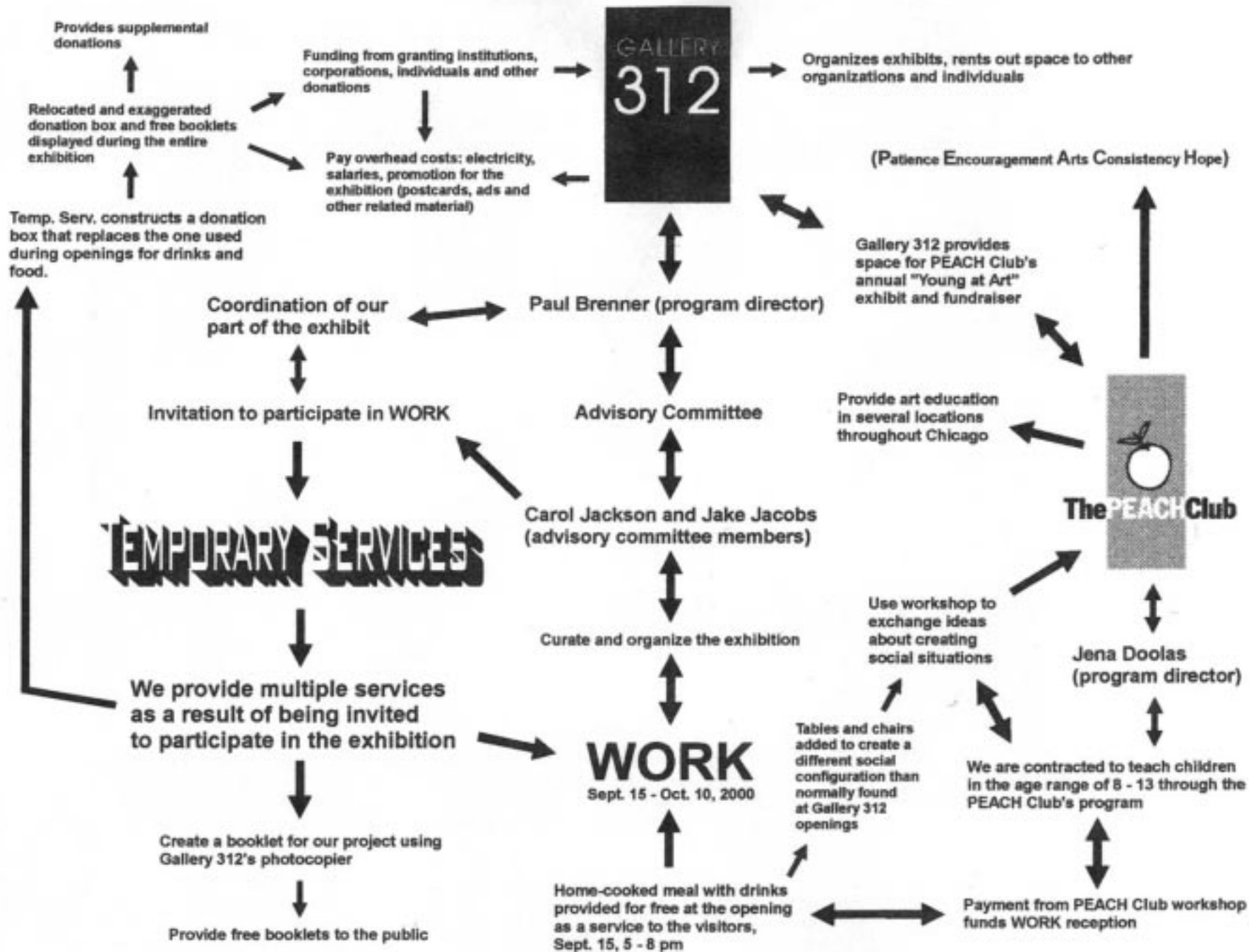
1.) We would like to introduce the project we are doing at Gallery 312. This may involve visiting and walking through the exhibition with the youth and showing slides of the activity completed during the reception.

2.) Later in the year we would like to conduct a workshop where the youth shape the direction of a family open house/ potluck. If it is possible to establish links with at least one other PEACH Club location, we feel it would be a great opportunity for PEACH Club families and youth to meet and interact. Possible activities to prepare for the open house are making invites to send out, planning activities/games for the day, and creating a cookbook/storybook of the dishes that each family will bring to the potluck. This booklet could be given to all of the open house participants as a memento of the occasion.

Please let us know what you think about the idea, what may be a suitable time of the year for this workshop, what is the materials budget, what is an appropriate time length for the workshop considering what we would like to accomplish, and the approximate payment Temporary Services may receive for instructing the workshop.

Many thanks and hope to see you at the opening of
WORK,
T.S

- From a Temporary Services email to Jena Doolas, Program Director of The PEACH Club





WORK
Reception
Menu

Orange Hummus

Yam Biscuits

Green Chile Corn Muffins

Roasted Corn and Garlic Salsa

Pasta Salad with Black Beans and Coriander Pesto

Pumpkin Soup

Peach and Five-Spice Chutney

Corn Chips

Lime Margaritas

Cold Beer

Ice Water

Lime Margaritas

(serves approximately 200)

Tequila: 300 parts

Triple Sec: 100 parts

Ice: Approximately 100 pounds

Limes: 100

Sugar: five pound bag

Blender

Coarse Salt: one pound

Fill the blender nearly to the top with ice. For each pitcher add the juice of two medium-size limes and four spoonfuls of sugar (try to dissolve the sugar in the lime juice first). Add 3 parts tequila and 1 part Triple Sec. Blend until the mixture turns to slush. If there is not enough liquid to make the ice blend properly, add more alcohol. Continue to add more tequila and triple sec in the same proportions until the mixture is properly blended.

Pour the salt into a bowl or plate. Prepare the drinking cups or glasses by moistening the rim of the glass with tequila or lime juice and dip the rim into the salt. Pour in the margarita and serve.

Repeat the above process until all 200 people have been served.





Green Chile Corn Muffins

(Serves 180-240 people)

Butter or Olive Oil: 90 tablespoons

Jalapeño Pepper or Anaheim Chile: 30, seeded and minced

Unbleached White Flour: 15 cups

Baking Powder: 60 teaspoons

Baking Soda: 30 teaspoons

Salt: 15 teaspoons

Yellow Cornmeal: 45 cups

Light-Colored Honey: 7 1/2 cups

Eggs: 30

Firm Yogurt: 30 cups

Preheat oven to 350 degrees F. Lightly grease muffin tins with oil or butter. Melt butter or heat oil in a skillet and sauté the pepper or chile over medium heat for about five minutes or until tender. Remove from heat and set aside. Sift the flour, baking soda, and salt into a mixing bowl. Stir in cornmeal and make a well in the center. In a separate bowl, beat together the honey, egg, and yogurt. Pour this mixture into the well in the center of the dry ingredients. Add the sautéed chiles and all their butter or oil. Mix with a wooden spoon, blending as well as possible with a few quick strokes. Pour into the muffin tins and back for 30-35 minutes, or until the center springs back when touched. Cool for 10 minutes before serving.

Pumpkin Soup

(Serves approximately 200)

Cooked and Pureed Pumpkin: 90 cups

Water: 120 cups

Olive Oil: 30 tablespoons

Minced Onions: 60 cups

Poblano Pepper: 30 peppers

Garlic: 60 cloves

Salt: 60 teaspoons

Chile Powder: 30 tablespoons

Fresh Lime Juice: 60-90 tablespoons

Black Pepper: to taste

Combine the pumpkin and water in a pot. Stir until uniform. Partially cover and heat gently stirring often. Heat the oil in a huge skillet. Add the onions and bell peppers and sauté over medium heat for 5 minutes. Add garlic, salt, and chile powder; stir and cover. Cook over low heat for 10 more minutes, stirring frequently until the vegetables are tender. Add the sauté and lime juice to the soup. Purée entire mixture. Season to taste with pepper and salt. Serve hot topped with toasted pumpkin seeds and fresh chopped cilantro.

Peach and Five-Spice Chutney

(serves 200 people)

Peaches: 10 pounds (about 32)

Canola or Corn Oil: 4 tablespoons

Chopped Onions: 8 cups

Minced Fresh Ginger: 1/4 cup

Five-Spice Powder: 1 tablespoon five-spice powder (1/4 cup Sichuan peppercorns, 12 whole star anise or 1/4 cup fennel seeds, 1 tablespoon coriander seeds, 2 teaspoons whole or ground cloves, 2 teaspoons ground ginger, 1 tablespoon ground cinnamon - toast spices until aroma is released then grind)

Ground Allspice: 1 tablespoon

Ground Sichuan Peppercorns: 1 tablespoon (optional)

Apple Cider Vinegar: 2 2/3 cups

Sugar: 4 cups

Lemon juice: to taste

Sauté onions, add ginger and spices then add the rest of the ingredients and simmer for 45 minutes. Mash and let cool. Serve in small bowls at room temperature. Excellent on breads and chips.

Temporary Services
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