

PIPIT IMPRINT

ARTIST SHORT BIO

Ben is a printmaking artist who explores themes about the natural landscapes and food produced in the Tweed Coast region.

Ben has over 15 years of experience as a chef working in Australia and overseas as part of award-winning restaurants. Having grown up in Byron Bay, he returned to the area in 2015 and opened Pipit Restaurant (Pottsville) in 2019.

“Gyotaku” is a Japanese method of direct-printmaking of seafood that was traditionally used by fishmongers to display the fish they sold. In this same spirit, Ben began using gyotaku to showcase the sustainable seafood, vegetables and other produce being used in Pipit Restaurant.

His print works explores the:

- features of produce (textures, how they swim etc)
- connection of recipes (ingredients that go together)
- locality of produce (where it is found by latitude and longitude)
- seasonality of produce (prints only can happen when it is available)

The ethos of the artwork (and the restaurant) is grounded in connecting local communities and produce. Art commission have included for other restaurants, fisherman and farmers local to the area such as Tweed Coast Fresh Fish, Northern Rivers Seafood and Boon Luck Farm. Each artwork is connected to a menu dish served in Pipit Restaurant and a local produce supplier.

Pipit Restaurant was awarded the Good Food Guide Regional Restaurant of the Year in 2019, and the fish prints have become a connected part of the dining experience too.



ARTIST CV

2020-2021 *Gyotaku Prints Series. Print block inks on rice paper*

Using fish, seafood, vegetables from Pipit Restaurant to explore regional ingredients and sense of local landscape.

The works have ranged in size from A2/ A1 paper sizes, and some large fish are over 1 meter long

Artist Awards/Lists

- 2020 Runner Up, Patron “Craftmanship Award” for restaurant design, including the fish prints and fish ceramics
- 2020 – Good Food Guide “50 Good Things” List (NSW) for fish prints and fish ceramics

Gyotaku Prints

Prints have included

FISH

- Mahi Mahi
- Albacore Tuna
- Yellow Fin Tuna
- Blue Eye Cod
- Baby Grouper
- Dusky Flathead
- Cobia
- Bonito
- Sardines
- John Dory

SEAFOOD

- Mud crab
- Spanner crab
- Bay Lobster
- Eastern Prawn
- Torpedo Squid

OTHER

- Duck

VEGETABLES

- Romanesco
- Turnips
- Mushrooms
- Radish
- Pumpkin tendrils

Commissions

- 3 metre wall panels (squid) for Shoshobo, Adelaide
- Chef recipe print (fish & turnips) for Bennelong, Sydney



ARTIST CV

We consider the whole life cycle of produce and the dining experience is our interconnected work with local seafood.

This includes consideration:

- 1. Before cooking.** Whole fresh fish is made into Gyotaku art works. As ambassadors to The Good Fish Project we only buy sustainable species
- 2. Cooking/ dining.** Fish is a key part of our coastal menu and we break it down into its many parts. We use the meat, the fat, the livers, the hearts, the stomachs and the bones for a wide range of preparations, dishes and fermented seasonings. We reduce food waste through maximising produce as much as we can
- 3. After cooking.** Bone “waste” not used in cooking, we fire them in a kiln to make Bone China and ash glazes. In collaboration with Grit Ceramics we then serve fish courses to our guests on these plates, telling them a wider story of the seafood they are eating too.



Before Cooking

Mahi Mahi
supplied from
Northern Rivers
Seafood



Cooking/ Dining

Grilled mahi mahi, seasoned
with yuzu and kelp ship
koji, served with preserved
vegetable paste, grilled
bamboo shoot, brown
butter, horseradish and raw
bamboo shoot seasoned
with sea lettuce (2020)



After Dining

Mahi Mahi
Gyotaku print
(2020)