FINE ARTS

New Hope Arts' 'Sculpture 2014' exhibit reflects creative energy

"Sculpture 2014 "

When: Noon-5 p.m. Fridays, Saturdays and Sundays, through May 17 Where: New Hope Arts Center, 2 Stockton Ave., New Hope, Pa. Contact: (215) 862-9606 or newhopearts.org

By Janet Purcell FOR THE TIMES

Culptors from the Bucks County, Pa., region and beyond submitted 100 works to the 13th annual sculpture exhibit at the New Hope Arts Center.

Of that 100, Philadelphia jurors Darla Jackson and Scot Kaylor selected 52 in a variety of styles that ranges from relief to free-standing sculpture, from fine casting in bronze to assemblages of found objects.

Exhibition sponsor Larry Keller, chairman of the New Hope Arts board of directors, celebrated the history of the organization and its growth with the presentation of awards for six sculptures selected by the jurors. Cash prizes were donated by sculptor Raymond Mathis and Tutto Metal Design Studios. Those awards went to Constance Bassett, David Cann, Chris Cusworth, Bill Moore, Mark Pettegrow and Barney Stone.

Centered in the exhibition is a tribute to the late Tom Galbraith. Two of his untitled abstract works, made of box elder wood, and Bondo putty and paint, are on display.

"He liked to help young sculptors and was known for his experimental works and imaginative use of forms," says Carol Cruikshanks, executive director of New Hope Arts, who adds that the directors have decided to do something each year to honor someone who has been an integral part of the arts in New Hope.

Walking through the exhibition, Cruikshanks commented on a new energy in this year's exhibit, and says 40 percent of the works on



Jonathan Hertzel's bronze and glass work, "Gathering Water," is part of the "Sculpture 2014" exhibit at the New Hope Arts Center.

display are by artists who are new to the show.

She also says that while the jurors gave awards to the more traditional sculptures, there are also a large number of works that were selected because they showed the sculptor's technical facility.

Jonathan Hertzel has two bronze and glass works on display that clearly demonstrate his ability to manipulate the form he is creating to convey his original artistic concept. His "Piper" suggests a turned and twisted figure standing on a stone platform where twists of glowing glass gathered around him. His "Gathering Water" is a writhing shape suggesting a gnarled tree with glass "water" emerging from its form and puddling around its roots.

Pettegrow also looked to nature for inspiration in his award-winning steel plaster, encaustic "Chrysalis." This tall and graceful sculpture resembles a shell when seen from a distance, but when you get near it, you see its textured "skin" and protecting, cocoon-like shape.







Michelle Post's "Outsourcing America," made of resin-coated Styrofoam and rust patina; Christiane Casella's bronze "Conversation (Edition of 9); and Robert Noonan's wooden wall relief sculpture, "Blood From a Stone," are all on display at the New Hope Arts Center.

If you look over to the far side of the gallery, your eye is sure to be caught by the red streamers and flowers in Carole Loeffler's "Daydreaming" installation, in which an old school chair is placed under the branch from which the streamers float.

Speaking of daydreaming, don't miss Etta Winigrad's "The Gathering," a collection of seven clay-smoked penguins surrounding and hovering protectively over a reclining naked figure.

If your dreams tend to lead you to Biblical byways, you'll really be taken with Eric Schultz's "St. Mike and Luc," whose bigger than life-size figures constructed from metal and found objects portray St. Michael's banishment of Lucifer. With drama, Schultz made the golden "Mike" with lighted blue eyes, wings and a sword. He has a tail and is stomping one of his cloven hoofs on "Luc," who is on the ground, his red eyes glaring. Look closely and you will find coils, rope lights, a Kirby vacuum logo, a horned animal, a charging dragon and tiny gold bells as integral parts of the design.

If your taste is more traditional, you'll enjoy Michelle Post's "Outsourcing America," a bust of a determined-looking man, and Don Campbell's "Karnoman," a bust of a hooded man whose heavy-lidded eyes look up and into the distance. Though traditional in presentation, the materials used are contemporary — Post's is resin-coated Styrofoam and rust patina, while Campbell's was created in resin. In a classical vein, you'll find Christiane Casella's "Conversation" (Edition of 9), which is a pair of bronze hands talking with each other with finger gestures. This is a beautifully simple piece and a quiet respite. Also, you will enjoy Rob-

ert Noonan's "Blood From a SEE **SCULPTURE,** PAGE G08

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Eric Schultz's "St. Mike and Luc" depicts the Biblical story of the archangel Michael casting Lucifer out of Heaven.

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Stone." Though innovative in every way, this is also a quiet and restful piece. It is a large wall relief sculpture of wood, into which Noonan carved out a centered design.

He painted the wood with oils and acrylics so that it has the look of marble and placed it above an underlying piece of wood to give it depth. The concept is unique, and the result is a satisfying and innovative work of art.

If you're looking for something with a whimsical edge, don't miss Derek Bernstein's bronze, "Augie Knocker," displayed at the entrance of the exhibit. This is an expertly crafted bronze door knocker, where the head of a cat on a black plaque is holding a dangling mouse by the tail. The mouse is the knocker.

Also going for whimsy, Simone Spicer turned to plastic milk jugs for her material when making "Milk Jug Margaret," who wears red shoes and a red flower in her hair.

Her "The Bishop," though built from cardboard, appears to be from a more sophisticated material. He stands, hands behind his back, feet spread and in formal Bishop garb.

There's something here for every taste. Visitors who are looking for traditional sculpture and classic works will not be disappointed. And those who are looking for new ideas and fresh presentations will come away saying a positive "Yes!"



Derek Bernstein's "Augie Knocker" is a bronze door knocker. The mouse dangling from the cat's mouth is the knocker.



RECENT DINING REVIEWS

TRENTON SOCIAL: 449 S. Broad St., Trenton, (609) 989-7777, trentonsocial.com. Open noon-2 a.m. daily. Starters, soups and salads \$4-\$13, sandwiches \$8-\$11, entrees \$11-\$15. This combination bar and restaurant offers upscale pub food at reasonable prices to locals as well as visitors to the nearby sports arena. Favorite dishes included the mac 'n' cheese balls, filet mignon sandwich and crispy chicken salad. There is parking at the rear of the restaurant.

LA MEZZALUNA: 25 Witherspoon St., Princeton, (609) 688-8515, lamezzaluna.com. Open 11a.m.-9 p.m. daily. Appetizers and salads \$8-\$11, dinner entrees \$18-\$31, lunch entrees \$8-\$16. Don't look for spaghetti and meatballs on this old-school menu of upscale Italian dishes. Tucked away in small space on Witherspoon, the restaurant caters to the international clientele of Princeton. A favorite dish was the slow-cooked wild boar in vegetable ragout over homemade pasta.

SCOTTO & CRIMANI PIZZA and LA FORCHETTA RISTORANTE: 15 Sunnybrae Blvd., Hamilton, (609) 585-9800, scottoandcrimani.com. Open 11 a.m.-10 p.m., Mon.-Sat., 11:30 a.m.-10 p.m. Sun. At the pizzeria: appetizers and sides \$2.85-\$9.95, entrees \$9.25-\$18.95, burgers and sandwiches \$5.95-\$9. In the fine dining restaurant: appetizers and soups \$3.50-\$14, entrees \$13.95-\$20.95. Pizza (both sides) \$7.50-\$21.50 This family-owned restaurant is actually two; pizza and pasta on one side and fine dining on the other.

ANTHONY'S CHICKEN & GRILL: 109 Franklin St., Hightstown, (609) 443-3777, AnthonysChickenandGrill.com. Open 11 a.m.-10 p.m., Mon.-Sat., 11 a.m.-9 p.m. Sun. Dinners \$7.75-\$16.50; sandwiches, wraps, hoagies and burgers \$5.25-\$22.80, salads \$3.75-\$10.95. Barbecue fare in a casual setting is what you will find here. Favorites included the buffalo wings and fried chicken.

LEONARDO'S II MEDITERRANEAN GRILL & CUCINA:

2021 Brunswick Ave. (Business Route 1), Lawrenceville, (609) 396-4466. Open 11:30 a.m.-9:30 p.m. Mon.-Thurs., 11:30 a.m.-10 p.m. Fri.-Sat., noon-9 p.m. Sun. Starters \$3-\$17, entrees \$12-\$34, sandwiches \$10. Lunch entrees \$9-\$16. This family-owned restaurant is designed to make you feel at home and there are plenty of traditional Italian dishes to choose from.

FRANCISCO'S ON THE RIVER: 1251 River Road, Washington Crossing, Pa., (215) 321-8789, franciscosontheriver.com. Open 5-9 p.m. Tues.-Thurs., 5-10 p.m. Sat.-Sun., 4-9 p.m. Sun., closed Mon. Appetizers \$2.75-\$13, entrees \$19-\$28. Upscale Italian cuisine is the house specialty for this pleasant country restaurant that has a range of traditional dishes as well as specials that often feature fresh fish.

PEONY PAVILION: 15 Farber Road, West Windsor (GPS Princeton), (609) 580-1850, peonypavilionprinceton.com. Open Sun.-Thurs. noon-10 p.m., Fri.-Sat. noon-11p.m. Dim Sum served Sat. 3 p.m., Sun. 4 p.m. BYOB. Starters \$3-\$12, hot dishes \$3-12, a la carte sushi, sashimi, rolls \$3-\$18, entrees \$13-\$32. Asian fusion in a lovely setting includes Chinese, Japanese and Thai dishes. Favorites included baby back ribs, squash soup, fried rice and crème brulee.

THE FARNSWORTH HOUSE: 135 Farnsworth Ave., Bordentown, (609) 291-9232, thefarnsworthhouse.com. Open daily 11:30 a.m.-11 p.m. Open 11:30 a.m.-11 p.m. Soups and starters \$4-\$12, entrees \$13-\$30. Lunch entrees \$7-\$13, sandwiches \$7. Bar menu \$6-\$16. A menu that is strong on French and Italian influences with occasional Turkish dishes is a favorite of a loyal following. Craft beers and a good selection of whiskies help draw customers back to this restaurant on historic Farnsworth Avenue.

CANDELA PIZZERIA & RISTORANTE: 22 Lawn Park Ave., Lawrence, (609) 882-9119, candelapizza.com. Open 11 a.m.-10:30 p.m., Mon.-Sat., noon-9:30 p.m. Sun. Starters \$1.75-\$8.75, entrees \$7.50-\$18.50, sandwiches and burgers \$6.25-\$11, pizza \$10.50-\$18.50. Lunch entrees \$6.50-\$8.50. This family-owned Italian restaurant stands out for its homestyle setting and traditional recipes.

THE BLUE BOTTLE CAFE: 101 E. Broad St., Hopewell, (609) 333-1710, thebluebottlecafe.com. Open for lunch 11:30 a.m.-2:30 p.m. Wed.-Fri., dinner 5-9 p.m. Tues.-Thurs., 5-10 p.m. Fri.-Sat. Closed Sunday, Monday, Appetizers and salads \$9.50-\$14, entrees \$24.50-\$34. Lunch salads and entrees \$9.50-\$22. Chef/owner