

A hand in the foreground points upwards, with the White House visible in the background through a green lawn and trees.

# art in ASIA

4<sup>th</sup> Whitney Biennale | 5<sup>th</sup> Berlin Biennale | Art Dubai | CIGE | Tokyo 101 Art Fair | Art Brussels  
*May · June 2008 No.*

A hand in a red sleeve points upwards, with the Eiffel Tower visible in the background through a green lawn and trees.

Artist Provocateur  
**AI WEIWEI**



## Mamiko Otsubo

Mamiko Otsubo was born in 1974 in Nishinomiya City, Japan. She lives and works in Brooklyn, USA. She achieved her BA in Economics from University of California, San Diego in 1997, BFA from Art Center College of Design in 2002, and MFA from Yale University in 2004. She had her solo exhibition at Spielhaus Morrison, Berlin in 2007 and Galerie Mark Muller, Zurich in 2006. Otsubo came to public Public Art Funds.

**T**HE WORLD BELONGS TO MEAT EATERS MISS CLARA. IF YOU HAVE TO TAKE IT RAW, TAKE IT RAW. (PAUL NEWMAN)

**Foolproof Guide to Cooking a Steak** Take the meat out of the fridge at least 20 minutes before cooking. You want it at room temperature, so that the differential between the temperature in the pan and the meat is not too high. Leave a thin layer of fat on your steak while grilling to lock in flavorful juices. Trim away fat before serving. Season the meat at the last minute, just before putting it on the pan. Salt your steak only after grilling as salt draws out moisture and will prevent steak from browning. Place the steak in a very hot pan with small amount of clarified butter or oil. Only turn the steak once during cooking. Constant flipping prevents the outside from being seared. Use a spoon or tongs to turn the meat, never a fork. Piercing the seared meat will cause the moisture to drain out. Poke the meat with your forefinger. If the meat feels soft and yielding, a bit like the flesh between your thumb and forefinger, it's rare. If it's gently yielding, like the flesh at the base of your thumb, it's medium-rare. If it's firmly yielding, like the flesh on the base of your thumb when you loosely close your fingers, it's medium. If it's firm and springy like the flesh on the base of your thumb when you make a fist, it's well done. Let the steaks rest off the pan for five minutes before serving, allowing time for juices to redistribute themselves. Cover with foil. Residual heat will continue to cook the steak during resting time, so take the meat off just a touch before it's done.

Mamiko Otsubo

Below: *Best Friends*, 2003, styrofoam, aqua resin, plexiglass, rubber plant, terra cotta pot, dimensions variable collection of artist; Right: *Untitled (tree)*, 2004-2007, steel, wood, foam, epoxy resin, paint, aluminum, 396x140cm, private collection

Opposite Clockwise from Top: left-right *Untitled (Green house)*, *Value Pak*, *Untitled (table with glass lake)*, 2007, installation view 'cuts', spielhaus morrison galerie, Berlin; *Value Pack*, 2007, stainless steel, vinyl, plaster, wood, 105x35cm; *Untitled (eames)*, 2006, chromed steel, plaster, glass, vinyl, wood, 65x105x70cm; *Carpool is for lovers*, concrete, steel, mdf, paint, plexiglass, plastic, 2004-2007, 165x121x76cm, private collection ed of 3, 1ap



