



MEDIA CONTACT
Allison Messer
Director of Marketing
allison@codayton.org
937/901.0177

The Contemporary Dayton Presents
Art Dinner:
A New Fundraiser to Benefit
The Contemporary Dayton and Miami Valley Meals

Friday, June 24, 2022, 7:30–10 p.m.

DAYTON (June 16, 2022) – The Contemporary Dayton (The Co) presents a contemporary gastronomical experience that will take place at the Dayton Arcade's newly appointed underground "Galleria." The Art Dinner is comprised of a curated 8-course, small-plate dinner with wine pairing featuring Chef Matt DeAngulo and Sommelier Brian DeMarke. The new fundraiser benefits The Contemporary Dayton's Exhibition and Education Programs and Miami Valley Meal's mission to provide fresh thoughtful cuisine to local nonprofits serving the food insecure.

"We are hoping to make new friends interested in the concept of art and food," states The Co's Executive Director, Eva Buttacavoli. "Our efforts have really taken off with the addition of unique cookbooks in The CoSHOP; The CoCHILLER annual cocktail competition, slated this year for November 19; an exciting new partnership with Sueno/Tender Mercy as our Hospitality Partner; and now we are thrilled to partner with Chef Matt and Miami Valley Meals to bring a unique Art Dinner fundraiser to fruition!"

"The Art dinner will bring the best of modern cuisine with the visual beauty of art, science, and exquisite flavor that will entice your imagination and tastebuds," affirms Chef Matt DeAngulo.

The event is limited to 80 guests with tickets available at codayton.org/artdinner.

EVENT DETAILS

Friday, June 24
7:30–10 p.m.
The Contemporary Dayton at the Dayton Arcade
25 W 4th St
Complimentary Valet Parking
codayton.org/artdinner

ABOUT THE CONTEMPORARY DAYTON

Mission: To provide art for the community and a community for artists.

The Contemporary Dayton (The Co) is the region's contemporary art center. Established in 1991 as Dayton Visual Arts Center (DVAC), a 501c3, The Co produces and presents original exhibitions and programs, art events, community partnerships, and artist opportunities. Exhibitions and education programs feature artists living and working today, both nationally and in Ohio, with an emphasis on those whose work focuses on issues of social justice. In addition to its 4 galleries—open to all and always free—its retail store, the CoSHOP, provides income for Ohio artists and extends The Co's accessibility to art, from visitor engagement to educational outreach through store products, programs, and experiences.

The Co is proud to support the creation of connections among the arts, community building, civic engagement, community planning, and use of public space, and makes an annual economic impact of 3.4 million to the region. Recently raising 1 million during the Pandemic to expand and move into its new home in downtown's historic Dayton Arcade, The Co is led by Executive Director Eva Buttacavoli, a 30-year art museum administrator, curator, and educator, whose previous roles were at The Contemporary Austin, TX and The Perez Art Museum Miami, FL; and Curator Michael Goodson, who previously served as Curator at the Wexner Center for the Arts, Beeler Gallery, Columbus College of Art and Design, OH; and as Director at James Cohan Gallery, NY.

The Contemporary Dayton receives operating support from Culture Works, Montgomery County Arts & Cultural District, Ohio Arts Council, the Virginia W. Kettering Foundation, and Members.

ABOUT MIAMI VALLEY MEALS

Miami Valley Meals (MVM), formerly Set the Banquet Table, recovers and transforms donated food into meals which are then distributed through a network of nonprofit partner organizations that feed the hungry. They provide nourishing meals made with love that honor the dignity of people in need.

ABOUT CHEF MATT DeANGULO

Chef Matt DeAngulo has been ensuring that Daytonians have full hearts and full stomachs as an Executive Chef for over 20 years and nearly 40 years in the service industry. Formerly executive chef at Citilites, Chef DeAngulo has most recently been using his talents to help provide flavorful dishes to local shelters and food pantries through Miami Valley Meals. Dedicated to feeding the community in this trying time by providing fresh and thoughtful cuisine, Chef DeAngulo honors the dignity of people in need through nourishing food.

ABOUT SOMMELIER BRIAN DeMARKE

Former Restaurant Consultant and member of The Court of Master Sommeliers, Brian DeMarke of Miamisburg is a master of wine and food, having served as general manager and sommelier of L'Auberge restaurant in Kettering from 2007 to 2010. Besides selling specialty wines to small retailers like Dorothy Lane Market and local restaurants, DeMarke takes his expertise to the classroom by offering classes on everything from vintage to types of wine and soils and grapes to companies and restaurant staff members.