

The 38th National Cultural Festival The 23rd National Art and Cultural Festival for Persons with Disabilities  
Ishikawa Hyakumangoku Cultural Festival 2023 21st Century Museum of Contemporary Art, Kanazawa Special Exhibition

## That Which Bears the Supreme Name of Chocolate



From *Dandelion Chocolate* (published by Shinsensha)  
Photo by Eric Wolfinger

**2023.10.28 (Sat) - 11.3 (Fri/hol)**

**People's Gallery A**

|                     |   |
|---------------------|---|
| Exhibition Title    | 21st Century Museum of Contemporary Art, Kanazawa Special Exhibition<br>That Which Bears the Supreme Name of Chocolate  |
| Period              | Saturday / October 28 – Friday/holiday / November 3, 2023   |
| Hours               | 10:00-18:00   |
| Venue               | People's Gallery A, 21st Century Museum of Contemporary Art, Kanazawa   |
| Admission           | Free  |
| Organized by        | Agency for Cultural Affairs; the Ministry of Health, Labor, and Welfare; Ishikawa Prefecture; the Ishikawa Prefectural Board of Education; Kanazawa City; the Kanazawa City Board of Education; the Ishikawa Hyakumangoku Cultural Festival 2023 Executive Committee; the Ishikawa Hyakumangoku Cultural Festival 2023 Kanazawa Executive Committee; and the 21st Century Museum of Contemporary Art, Kanazawa (Kanazawa Art Promotion and Development Foundation). |
| In Cooperation with | Executive Committee of Chocolate Town Kanazawa; J. MAEDA Co., Ltd.; Puratos Japan Co., Ltd.; and Dandelion Chocolate Japan, Inc.  |
| Supported by        | THE HOKKOKU SHIMBUN   |
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Media Contact

**21st Century Museum of Contemporary Art, Kanazawa**

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**Event Overview**

Although Kanazawans are often thought to have a fondness for tea ceremony and Japanese sweets, the rate of chocolate consumption in the city is among the highest in Japan. In recent years, due in part to the emergence of young chocolatiers who are producing highly distinctive chocolate, Kanazawa's food culture has assumed even greater depth. Through displays of crafts related to chocolate, a food that is beloved by people throughout the world, curator-guided gallery tours with sign-language interpretation, and other events, this exhibition, *That Which Bears the Supreme Name of Chocolate*, conveys the charms of Kanazawa, the Town of Chocolate.

**Exhibition Summary**

The scientific name for the cacao tree, *Theobroma cacao* (named by the Swedish botanist Carolus Linnaeus) is derived from a Greek word meaning "food of the gods." Cacao, which originated in the highlands of Central and South America, can be traced back to the Mayans, who flourished in Guatemala prior to the Common Era, and the Aztecs, who inhabited what is today Mexico. Cacao was so valuable that it boosted the status of money. Later, in the 17th century during the Age of Exploration, cacao was introduced to Europe by the Spanish, and gradually took hold as a luxury item and nutritional drink among court nobles and the social elite. Cacao was combined with sugar, cinnamon, vanilla, and other ingredients to make chocolate, which came to be seen as a *nec plus ultra* ("nothing further beyond"). This led to greater availability, from the upper classes to common people, and in the modern era, chocolate grew even more widespread, making it a beloved food among people all over the world.

In this exhibition, we examine the introduction of cacao as seen in rare books and documents from Japanese collections, and while tracing the history and culture of the seed's acceptance, we also showcase works of contemporary art related to chocolate and crafts that bear a resemblance to chocolate. We are also pleased to present the works of Stéphane Leroux, who uses unique techniques to incorporate chocolate into his artistic creations, for the first time in Kanazawa. Chocolate is available in a diverse array of types, enabling us to choose the variety we want based on our individual taste. It is a valued gift that brings joy both to the giver and to the receiver. Chocolate provides us with an opportunity to give something special and also to take part in a form of contemporary gift giving.

Kurosawa Hiromi  
Chief Curator

**Exhibiting artists and designers**  
in alphabetical order

OHMURA Daigo, OKA Satoshi+FUJIKI Takashi, Okashimaru, OZ-Yamaguchi Keisuke, KANO Yuma, Otto KÜNZLI, SUGIMOTO Hiroshi, SUZUKI Masaru, Milly STEVENS, SOTOME Haruka, Tokyo Kodo, NAKAMURA Takuo, HARASHIMA Ryosuke, Vik MUNIZ, YAGI Yuna, Stéphane LEROUX

**Features of the Exhibition****Exploring the History and Culture of Chocolate, a Growing Part of Kanazawa's Culinary Culture**

The exhibition presents rare books and more from the collection of Maeda Jubee, one of Japan's foremost arrays of materials related to sweets and chocolate, delving into the history of a food loved around the world: chocolate!

### Exhibition of Artworks Evoking or Associated with Chocolate

What textures and past experiences come to mind when you hear the word “chocolate”? The enchanting and at times sensual aroma, color, smoothness in the mouth, and texture as it melts on the tongue stir a range of memories. This exhibition showcases works that have “chocolate-like” elements among their materials or themes, and crafts and fine arts that are associated with chocolate.

### Richly Creative Chocolate Works by a World-Renowned Chocolatier

Chocolate displayed in the exhibition includes that of Stéphane Leroux, a French chocolatier known for his world-leading skills and exploration of artisanal beauty through chocolate. On Sunday, October 29, we plan to host an artist talk in which Mr. Leroux will discuss the research underpinning the creativity of his craft, as well as his hands-on experience.

### Gallery Tours with Sign Language Interpretation

To ensure that diverse audiences can enjoy the exhibition, we will offer gallery tours accompanied by sign language interpretation. These 15-minute tours introducing artworks and exhibition highlights require no reservations, and anyone can take part with ease.

#### Features of the Exhibition

#### SUGIMOTO Hiroshi



Hiroshi Sugimoto,  
*Wood box*, 2004  
glass, wood  
Collection of the artist  
©Hiroshi Sugimoto / Courtesy of Gallery Koyanagi

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#### Vik MUNIZ



Vik Muniz,  
*Picture of Chocolate: Diver (After Siskind)*, 1997  
chibacrome print  
H150×W119.8cm  
Collection of 21st Century Museum of  
Contemporary Art, Kanazawa  
©Vik Muniz / VAGA, New York & JASPAR, Tokyo, 2018

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**NAKAMURA Takuo**



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Takuo Nakamura, *TATARA*, 1995  
clay  
H40.5×W45.5×D39cm  
Collection of 21st Century Museum of Contemporary Art, Kanazawa  
©Takuo Nakamura  
photo:Taku Saiki

**Stéphane LEROUX**



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5. [Reference image]  
Stéphane Leroux, *Corten*  
chocolate Collection of the artist  
©Stéphane Leroux photo: Tom Swalens  
6. [Reference image]  
Stéphane Leroux, *Matrices*  
chocolate Collection of the artist  
©Stéphane Leroux photo: Tom Swalens

**Otto KÜNZLI**



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Otto Künzli, *Das Schweizer Gold*, brooch, 1983,  
cardboard, acrylic  
H24×W8.5×D4.3cm  
Collection of the National Museum of Modern Art, Kyoto  
©photo: Otto Künzli, VG Bild-Kunst

**Milly STEVENS**



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Milly Stevens, *Gardeners Chocolate Box*, 1981  
silk, hand and machine embroidery/ framed  
H35.0×W27.5cm  
Collection of the National Museum of Modern Art, Kyoto  
©Milly Stevens

**HARASHIMA Ryosuke**



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Ryosuke Harashima, *A Day in the Harvest*, 2021  
copper, Japanese folk tool, color glass(yellow)  
Collection of SOMEWHERE TOKYO  
©Ryosuke Harashima  
photo: Daisuke Yoshio

**YAGI Yuna**



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Yuna Yagi, *STILL CHOCO 01*, 2023  
print on paper  
H72×W48 cm  
Collection of the artist  
©Yuna Yagi

**SOTOME Haruka**



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Haruka Sotome, *melt*, 2021  
laquer, linen W32×D10×H34cm  
Collection of the artist  
©Haruka Sotome  
photo: Kichiro Okamura

**OHMURA Daigo**



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[Reference image]  
Daigo Ohmura, *fruits and seed*, 2018  
bronze, nuts  
Collection of the artist  
©Daigo Ohmura

**KANO Yuma**



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Yuma Kano, *Rust Harvest*, 2022  
acrylic resin, steel, copper, rust H122.5×W83.5×T4.5cm  
Collection of the artist  
"Toyama Prefectural Museum of Art and Design 5th Anniversary: Design Scope"  
©Studio Xxingham (Licenced under CC-BY-NC-ND 4.0)  
©Yuma Kano

**Okashimaru**



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Okashimaru, *Delicious Crystals*, 2023  
agar, sugar beet, cacao nibs  
Collection of the artist  
©Okashimaru

**Tokyo Kodo**



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Tokyo Kodo, *Essence de cacao*, 2023  
Fragrance  
Collection of the artist  
©Tokyo Kodo

**SUZUKI Masaru**



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Masaru Suzuki, *Overlay*, 2023  
silkscreen, cotton H100.0×W100.0×D0.1cm  
Collection of the artist  
©Masaru Suzuki  
photo: Masaaki Inoue, Bouillon



### Related Programs

#### Artist Talk with Stéphane Leroux

Stéphane Leroux has won many prestigious awards in professional contests, representing Belgium and taking home top prizes in the chocolate category at the World Pastry Championship in the US in 2002 and 2004, and receiving the honor Meilleur Ouvrier de France (Pâtissier / Confiseur) in 2004. He is currently affiliated with Puratos, a global manufacturer of confectionery and bakery ingredients that owns the professional chocolate brand Belcolade, and published *Bleu Chocolat*, a technical manual of artisanal chocolate-making, in 2019. Motivated by a desire to share the experience he gained with *Compagnons du Devoir*, a French association of craftsmen and artisans, he is particularly passionate about conveying his expertise to professionals worldwide through diverse workshops in locations around the globe, contributing to the preservation of these skills. In this talk he will focus on two of his exhibited works, discussing production processes in which he handles chocolate freely, and expounding on the allure of chocolate.

Speaker: Stéphane Leroux

Date / Time: Sun., October 29, 2023,  
13:00 - 15:00 (doors open at 12:30)

Location: Theater 21,  
21st Century Museum of Contemporary Art, Kanazawa

\*Unreserved seating only

Admission: Free

Capacity: 90 people

Application: Reservations accepted via online form  
Sequential interpretation included (French to Japanese)



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Apply here



#### Film Screening of *Chocolate People*

Social welfare, economics, purpose in life, productivity, the joy of working with diverse people, the challenges... This documentary film tells the 19-year story of Quon Chocolate, a brand in pursuit of an ideal.

Date / Time: Sat., October 28, 2023, 14:00 - 15:42 (Doors open at 13:30)

Venue: Project Room,  
21st Century Museum of Contemporary Art, Kanazawa  
Admission: Free

Appropriate audience: Anyone

\*Children of elementary school age or under must be accompanied by a guardian

Capacity: First 60 people to arrive on the day

Reservations: Not required

Barrier-free, screened with Japanese subtitles



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### Gallery Tours with Sign Language Interpretation

To ensure that diverse audiences can enjoy the exhibition, we offer tours with sign language interpretation introducing the works and covering exhibition highlights. Please feel free to join.

Sat., October 28 / Wed, November 1: Kurosawa Hiromi (Chief Curator), Mon., October 30: Miyakoshi Ayami (Coordinator), Tue., October 31: Tatematsu Yumiko (Curator), Thu., November 2: Kibi Kumiko (Educator)

Dates / Times: October 28, 30, 31, November 1, 2, 13:00 - 13:15 each day

Reception: At entrance to People's Gallery A, 21st Century Museum of Contemporary Art, Kanazawa, from 12:45 each day

Admission: Free Appropriate audience: Anyone Reservations: Not required

### Workshop: Experiencing Chocolate with All the Senses

We are pleased to offer a workshop in the form of tea-ceremony gathering, where participants will engage in conversations that explore experiences and memories of chocolate.

Instructor: Okashimaru

Date / Times: Sun., October 29, 11:30 - 12:30 / 13:30 - 14:30 / 15:30 - 16:30 / 17:30 - 18:30

Venue: Tea Room, Shoutou-an ryurei-seki, 21st Century Museum of Contemporary Art, Kanazawa

Admission: 4,300 yen (tax included), includes sweets and tea

Appropriate audience: Junior high school students and above

Capacity: 6 people per session

\*We have reached capacity, and applications are no longer being accepted.

\*Please note that refunds are not provided when ticket holders are unable to attend for personal reasons.

Apply here



### Crafts Workshop: Chocolate and Decorated Bags”

Decorate a paper bag with paint and stencils in the shapes of sweets! Also, make a “gingerbread house” by decorating a tent with the stencils!

Dates / Times: Sat., October 28, Sun. and October 29, 13:00 - 16:00

Venue: Kids' Studio, 21st Century Museum of Contemporary Art, Kanazawa

Admission: Free Reservations: Not required

Appropriate audience: Anyone \*Preschool children must be accompanied by a guardian

Capacity: Room accommodates approx. 15 people \*Admission restricted if crowded



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### Art Library Program: “Let's Read Picture Books”

After enjoying a picture book reading, participants will take a tour of the exhibition.

Date / Time: Sat., October 28, 15:00 - 15:40

Meeting point: Kids' Studio, 21st Century Museum of Contemporary Art, Kanazawa

Admission: Free

Appropriate audience: Anyone \*Preschool children must be accompanied by a guardian

Capacity: First 4 groups to arrive on the day

Reader: Komago Chisato (Librarian)

Exhibition guide: Kurosawa Hiromi (Chief Curator)



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### Display of Chocolate-Related Books

Enjoy books about chocolate while relaxing inside a tent. As souvenirs, we will distribute bookmarks featuring antique European wrapping paper patterns.

Dates / Times: Sat., October 28 – Fri., November 3 (national holiday), 10:00 - 18:00 (until 20:00 on Friday and Saturday)

\*Closed Tue., October 31

Venue: Art Library, 21st Century Museum of Contemporary Art, Kanazawa

Admission: Free



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### 16mm Film Screening: *Hansel and Gretel, Etc.*

We will screen films related to chocolate, including *Hansel and Gretel*, in which a gingerbread house makes an appearance.

Date / Time: Fri., November 3 (national holiday), 17:00 - 17:40

Venue: Art Library, 21st Century Museum of Contemporary Art, Kanazawa

Admission: Free

Appropriate audience: Anyone \*Preschool children must be accompanied by a guardian

Capacity: First approx. 10 people to arrive on the day

### About Ishikawa Hyakumangoku Cultural Festival 2023

The Ishikawa Hyakumangoku Cultural Festival 2023 is the unified name for the 38th National Cultural Festival and the 23rd National Art and Cultural Festival for People with Disabilities, and it is a nationwide event that includes presentations and performances about various cultures, including people with disabilities. This is a cultural festival where even people who don't have children can participate and expand the circle of exchange.

During the 44-day period, approximately 150 diverse cultural events will be held in all cities and towns within the prefecture, including events that utilize cultural resources unique to Ishikawa and 27 national competitions held by cultural organizations.

This is the second time that the National Cultural Festival has been held in Ishikawa Prefecture since 1992, and the first time that the National Arts and Cultural Festival for People with Disabilities has been held.

In this tournament, with the participation of all prefectural residents, the culture that has been cultivated in the region for 31 years since the last tournament will be updated to the future and disseminated to the whole country.



文化絢爛 ぶんかけんらん

第38回国民文化祭 第23回全国障害者芸術・文化祭

いしかわ百万石文化祭2023

令和5年10月14日(土)~11月26日(日)

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