

**TURCHIN CENTER
for the Visual Arts**

APPALACHIAN STATE UNIVERSITY

CUT FOOD

Beth Galton

COMMUNITY GALLERY

SEPT. 4, 2026 – MAY 8, 2027



tcva.org



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Previous and left:
Pickled Eggs, 2012
Courtesy of the artist

Buttered Popcorn, 2013
Courtesy of the artist

CURATORIAL STATEMENT

Depending on who we are and where we are from, we think about food differently. Nutritional scientists have a very specific definition of food: “Food is matter (building materials)—one of the basic necessities of life—containing nutrients (energy) living things can use to live and grow. All living things need both the matter and energy in food to grow, to heal wounds, and to keep all their parts working.” Food choices, however, are not always about satisfying the hunger pangs that enable us to survive. They can also be an unconscious and complex dance between our brain chemistry, our hormones, our emotional state on any given day, our cultural and social heritage, our mother’s Sunday Beef Wellington, our father’s Saturday night spaghetti surprise, our grandmother’s strawberry-rhubarb pie, our uncle’s expertise on the grill—all those memories and smells that trigger our salivary glands.

Artists give us a very different way of understanding food. Photographer Beth Galton works with food stylists to show us a playful new way to look at the food we eat. Her images aren’t the pictures you’ll find in your favorite cookbook, although they are just as seductive. Goopy dripping warm chocolate poured over cold ice cream, the multi-colored parfait sprinkles raining down over luscious full-fat whipped cream, with a cherry on top? Or not; think about what’s in that so-called coagulated butter dripping thickly into your popcorn. Mind your squishy pale green peas and overcooked orange carrots? What?? Are those really potatoes? Do I put that stuff in my body? Maybe I could go fishing with those noodles? What about all that Styrofoam used to package “prepared” food?

Beth Galton’s imagery fits nicely into the tradition of food photography that’s not about the food per se—Edward Weston’s peppers, Paul Caponigro’s apples, as well as Harold Edgerton’s images of apples and milk drops, Irving Penn’s frozen foods, Jo Ann Callis’ lovely still lifes with fruit, and Stephen Shore’s nostalgic dinner tables. These photographers changed and continue to change the way we think about food and what it may inspire.

– Mary Anne Redding, Senior Curator

ARTIST STATEMENT

The creative spark for the *Cut Food* series came by way of a commercial assignment. I was asked by the client to cut a burrito in half and photograph the cross-section. At first, I thought it would be unappealing, but in the process became curious about the insides of food and their hidden landscapes. Cross-sections are not new—a cake half eaten shows its interior. When applied to food items which are unexpected yet commonplace, even well recognizable within our food vocabulary, we move past the simple appetite appeal we normally try to achieve and explore the interior worlds of these products.

In collaboration with the food stylists, we chose subjects which we felt were iconic symbols within our food culture; classic items that many of us grew up eating. As we shot each subject, I felt that some images worked better in pairs, such as the soup cans and the pints of ice cream. Shown together, they create a stronger statement about their symbolic nature.

After testing various options, I found that placing these subjects against a black background with a singular hard light helps focus the viewer on the hard reality of each interior. There is a magical quality harkening back to magicians with rabbits coming out of black hats. My premise was to create imagery which looks as if it is magically happening but as real as possible. Our approach is very low-tech, using gelatin, glue, Crisco, scissors, and saws while fabricating each object. When necessary, some compositing was utilized but my background is capturing everything in-camera on a single sheet of film. I wanted these images to look this way.

It is important to mention the collaborators involved in these images. Without them, these images would not exist.

Food stylists: Charlotte Omnès and Michelle Gatton

Retouchers: Daniel Hurlburt and Ashlee Gray

Neapolitan Ice Cream, 2013
Courtesy of the artist



ARTIST BIOGRAPHY

Beth Galton is a photo-based artist with an educational background in the natural sciences and three decades of experience as a professional photographer in the editorial and commercial arena. These elements of her history are the lens through which she explores the world.

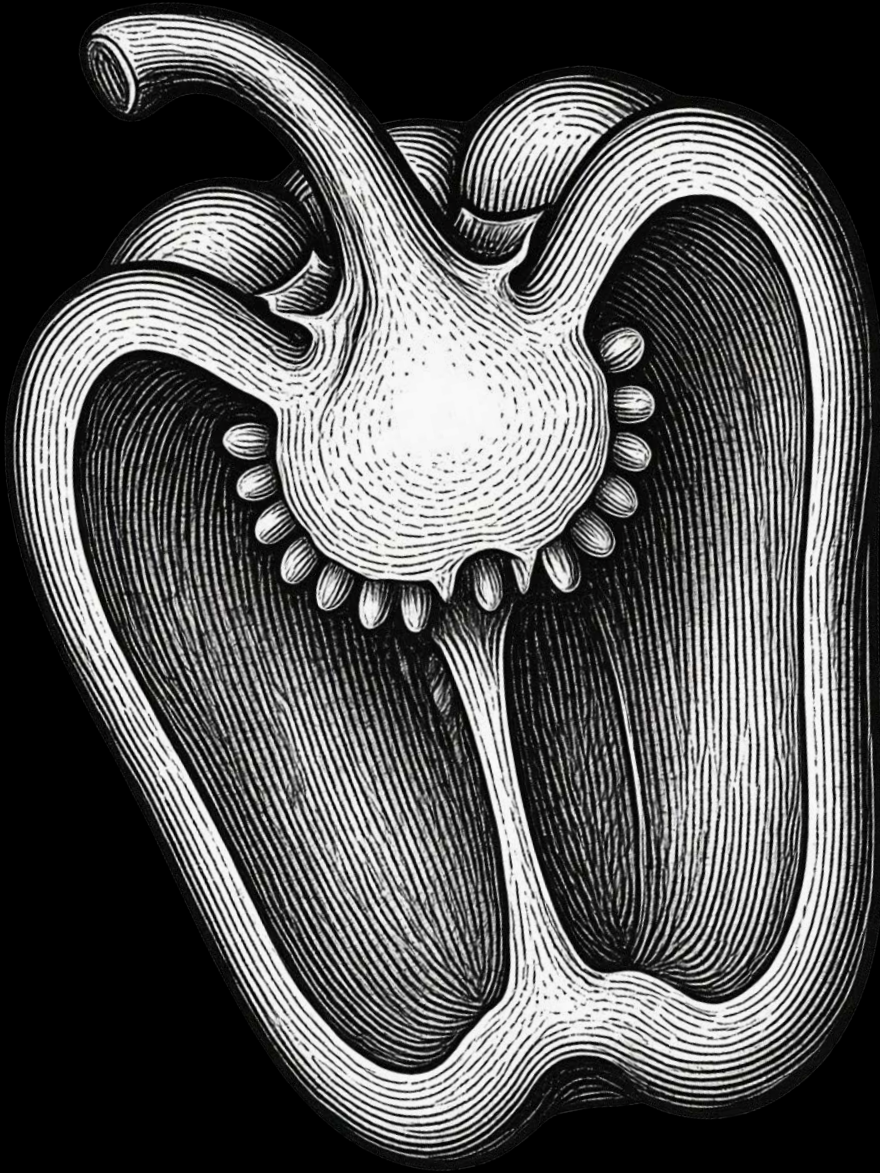
Conceptually, Galton is drawn to the details of life that are often overlooked. She frequently allows time to affect botanical matter as a method of recording our connection to the cycles of nature. Photographing food as an exploration of what we eat and how we see nourishment is a theme throughout her body of work. As a lifelong learner, Galton uses current technology to help articulate her message. She loves to harness natural light to capture the compositions by using a large format camera and digital back.

Beth Galton's fine art and professional work have won numerous accolades and been exhibited extensively throughout her career in the US and Europe. She was previously represented by Marlborough Gallery in NYC. Beth won the prestigious Sony World Photography Award 2024 in Still Life for her *London Plane Tree* series. Most recently her work has been exhibited at The Delaware Contemporary Museum, Wilmington, DE; Griffin Museum, Winchester, MA; Florida Museum of Photographic Arts, Tampa, FL; Montpellier Contemporain, Montpellier, France; Soho Photo Gallery, New York, NY; Wave Hill, Riverdale, NY; The Center for Fine Art Photography, Fort Collins, CO; the Center for Photographic Art, Carmel, CA; Atlanta Photography Group, Atlanta, GA; Beth Urdang Gallery, Boston, MA; and was part of 'The Fence,' a traveling outdoor exhibition shown in seven cities across the country.

Beth Galton lives and works in New York City, where she is moved and inspired by the city every day.



Artist Beth Galton,
Photo by Nina Subin

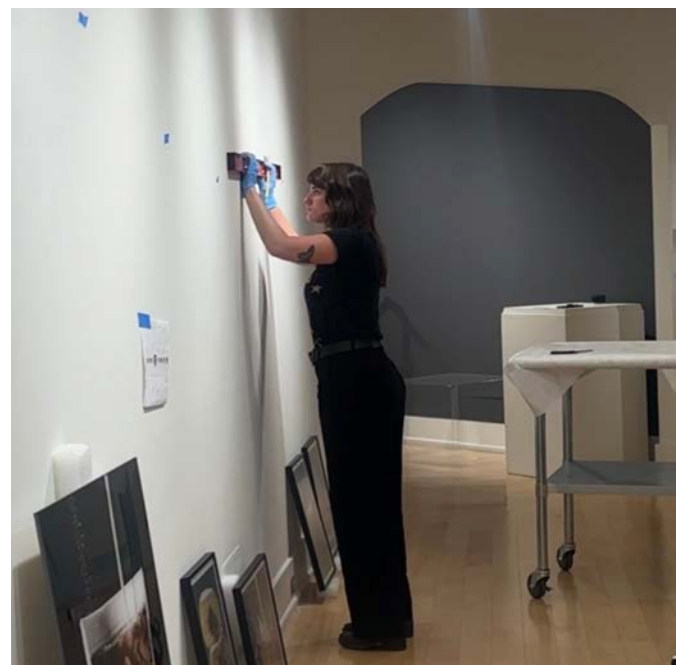


INVITATION TO CREATE

Beth Galton's *Cut Food* shows us the “interior worlds” of foods. By slicing objects in half and photographing them against stark black backgrounds, Galton transforms ordinary junk foods and meals into striking geometric landscapes.

Create a mixed-media collage or drawing that reveals the hidden inside of something you see everyday. Try to think of an object with interesting textures and colors!

BEHIND THE SCENES



SELECTED WORKS IN THE EXHIBITION



Coffee, Milk, and Sugar, 2012
Courtesy of the artist



Soup Cans, 2012
Courtesy of the artist



Ramen, 2012
Courtesy of the artist



Corn Flakes, 2012
Courtesy of the artist



Black Cherry Chip and Rocky Road, 2012
Courtesy of the artist



Soda, 2013
Courtesy of the artist

ADDITIONAL RESOURCES

WEBSITES / <https://bethgalton.com/>
<https://www.bethgaltonfineart.com/> Beth Galton Studio
<https://www.facebook.com/BethGaltonPhotography>
<https://www.linkedin.com/in/beth-galton-93316b4/>

RFOTOFOLIO / <https://rfotofolio.org/2020/06/18/beth-galton/>

PHOTOAWARDS / <https://www.photoawards.com/social/zoom.php?eid=8-214814-21>

LENSCULTURE / <https://www.lensculture.com/beth-galton-2>

LENSCRATCH / <https://lenscratch.com/2021/03/beth-galton-memory-of-absence/>

APA NATIONAL/ <https://apanational.org/inspiration/the-beautiful-botanicals-of-beth-galton>

APHOTOEDITOR / <https://www.aphotoeditor.com/2024/08/01/the-art-of-the-personal-project-beth-galton-4/>

MUSE MAGAZINE / <https://museemagazine.com/culture/2025/9/30/beth-galton-memory-of-absence-soho-photo-gallery>

A MUSING PLANET / <https://www.amusingplanet.com/2013/05/food-cut-in-half-photography-by-beth.html>

DESIGN BLOOM / <https://www.designboom.com/art/cut-food-photography-by-beth-galton/>

**NATIONAL
GEOGRAPHIC /** <https://education.nationalgeographic.org/resource/food/>

ADDITIONAL RESOURCES



"CREATIVITY AND CRAFT IN PHOTOGRAPHY" WITH BETH GALTON AND APA NEW YORK

ADORAMA EVENTS

Photography, Concept, and Process:

A Talk with
Beth Galton



APA NEW YORK
AMERICAN PHOTOGRAPHIC ARTISTS

An online webinar - recorded March 30, 2023

APA

APA NY: A Talk With Beth Galton



THANK YOU

FROM THE TURCHIN CENTER FOR THE VISUAL ARTS

The Turchin Center for the Visual Arts at Appalachian State University engages visitors from the university, community, nation and beyond in creating unique experiences through dynamic and accessible exhibition, education, outreach and collection programs. These programs inspire and support a lifelong engagement with the visual arts and create opportunities for participants to learn more about themselves and the world around them.

Appalachian
STATE UNIVERSITY