

## BC hosts alumni gallery

By Danielle Burch  
Staff Writer

Brevard College has invited all art majors who graduated from BC between 1987 and 2007 to return and display their work Oct. 8 to Nov. 5.

You have probably heard it time and again, especially if you are an art major:

“An art degree will not get you anywhere.”

BC faculty and staff work to transcend that idea by enabling students to stand out from their peers, according to the rationale prepared by the school’s marketing firm in fall 2010. For art majors, this tradition started in 1978, when BC’s first Associate in Fine Arts Degree was offered and the school for students gifted in the arts was established, according to the Brevard College archives.

A new event has just been added to the timeline. Many alumni, students, faculty and community members attended the opening of the BC Alumni Group Show which consists of a variety of pieces, from steel and ceramic sculptures to photography and painting.

“The diversity of the pieces in the show says a lot about Brevard College students then, and now, as each piece and each student is different,” said junior Chelsea Freeman.

Art major, Katherine McKittrick said, “These differences make it exciting to see what the future holds for current art students.”

The show includes pieces like 2004 graduate Jason Hutcherson’s steel sculpture, *Consensual Circles*. This piece seems to obtain its meaning from the same source as the *Flower of Life*, which is a geometric design of interlocking, evenly spaced circles.

“[This design] represents the laws and proportions for everything that is manifested,” according to Drunvalo Melchizedek, a spiritual author and teacher. The circles in Hutcherson’s sculpture are also equally spaced, suggesting a representation of faith or the human condition.

Dean Mobley graduated from Brevard College when it was a two year school in 1991. Since the school has added its four-year program, Mobley has returned as a student, still working in the arts. His piece in the show, titled *Dual Asphyxiation*, is also based on the human condition.

The piece contains two shattered ceramic pots, seemingly fused together by an iron cord. Mobley’s second piece, entitled *Deprivation*, sits next to the first, creating a visual triad of shards on sand.

Roderick Fincannon, former Interim Assistant Director of Campus Life, adjunct professor and 2004 graduate displays the beginning of a series of work begun in spring 2010. “This series explores the way in which scouting, among many other organizations, take in the Native American culture and manipulate it to serve their needs,” Fincannon said in a blog on his website.

The show also includes artwork depicting the changes in the artists’ life, such as 1987 graduate Cathy Savage’s *Following the North Star*. “This piece portrays the struggle between rules, absurdity and life, exploring concepts of accepted procedure while incorporating social, religious, scientific and mathematical influences,” Savage says in her Artist Statement.



Dean Mobley, 1991; *Dual Asphyxiation*, *Deprivation*, respectively

## BLACKENED CHICKEN OVER SPINACH PESTO PENNE PASTA

from Chef Boy-ar-Dave

**Average Cost of Meal:** \$12 - \$18

**Time of Preparation:** 20 minutes

**Cooking Time:** 15 minutes

**Serving Size:** 5 or more

### Ingredients:

4 Boneless Skinless Chicken Breasts

1 Box of Penne Pasta

1 Package of Blackening Seasoning

2 Cups of Spinach

¼ cup of Pecans

½ cup of Parmesan Cheese

2-3 Clove(s) of Garlic

1 Cup of Olive Oil

Salt and Black Pepper, to taste

### Instructions:

- In a large pot bring the penne to a boil and let boil for 7 minutes or until the pasta is cooked with a soft bite left to it.
- Heat a skillet over medium heat coated in olive oil. Sprinkle the blackening seasoning over both sides of each chicken breast. Cook the chicken thoroughly, the blackening seasoning will make the chicken appear burnt when it is most likely still undercooked.
- In a food processor pulse the pecans until they are chopped finely. Add to that the 2 cups of spinach and pulse until the spinach is also chopped. Add the garlic, parmesan, and a generous amount of salt and pepper and pulse. Finally, slowly pour in the cup of olive oil while the food processor is on to evenly mix the oil, add more salt and pepper if you like.
- Once the chicken is cooked through, take it out of the skillet and dice it up into bite sized pieces. When all the components are cooked and ready to be combined, put them all into the skillet. Toss the penne in the pesto sauce and place the chicken on top.