

地球は我らのダイニングルーム。テキサス州
ジョリー・ビュー農場に、この日だけの食卓
が現れた。さあ、巨大な宴の始まりだ。

Jim Denevan selects the sites, and defines
the tables' placement in the setting. The
only thing missing are the plates, which the
diners themselves will bring with them.





1953年型ヴィンテージカーの愛称は『アウトスタンディング』号。スタッフ移動用。テーブルやリネン、食器は別のトラックで運ぶ。

Outstanding's crew travel in a 1953 vintage bus that serves as the field office while on the road. Dinners are mostly set in the fields where much of the meal is grown.

旅する食卓。

Drawing on the Land

地平線がぐるりと囲む広大な農場に、ある日、ダイニングテーブルが現れる。何十メートルも、ときに何百メートルも続く食卓には、真っ白なクロスが敷かれ、新鮮で滋味あふれる料理が次々と並べられていく。食材はすべてその農場で丹精込めて育てられたもの。地元の気骨あるシェフが腕を振るった食事を楽しみながら、客はシェフや生産者と歓談し、大地の恵みをいわばその背景ごと、五感で味わい尽くすのだ。

ごちそうをみな笑顔で平らげ、宴もお開きとなった後には、テーブルもセッティングもまるで夢のように消えていく。そして旅する食卓は、次の土地へとまた向かうのである。

このいわば食のキャラバンは、その名を『アウトスタンディング・イン・ザ・フィールド (OITF)』という。北米大陸、ハワイ、ヨーロッパの各地で農場を巨大なダイニングルームに変えてしまう、移動レストランだ。

この地球スケールの饗宴の主宰者は、ジム・デネヴァン。棒切れ1本で、砂浜や砂漠に途方もないスケールの幾何学模様を描き出すランドアートで知られるアーティストだ。なるほどこのOITFも地球の表面に『今このときだけの一瞬』を刻む点において、アースワークに他ならない。

レストランはよくステージに譬えられるが、このOITFは大地・生産者・料理人、そして客が創り上げる参加型アートパフォーマンスでもある。客は食事をしに来るだけではない。このひと時を構成する、いわば重要なパフォーマンスでもある。参加したければ、彼らのツアー日程をチェックしてチケットを買えば良い。ジム以外のメンバー4人はいずれも最初、客としてやってきた。OITFの体験に魅了され、作る側に回ったという。彼ら

Again and again Jim Denevan, the surfer, the artist, the chef, brings us back to the body. We introduced his art in Real Scale 3 – miles-long geometric forms etched in sand, whole days in the making, then to be erased by wind and tide. Art of utmost exactitude, measured only by the artist's reach, and so precisely scaled to his frame and comportment. This is about another project, *Outstanding in the Field*, a series of concept-edged dinners dating back to 1999. Are these elaborate, handcrafted dinners, spread out in a way that addresses the geometry of farm fields and other far-flung natural backdrops, another sort of land art? We can only return to surfing as the filter through which all of what Mr. Denevan does emerges as simply sensible.

As a teen, growing up in mid-coastal California, he could count on the dinner rush at local kitchens for work that wouldn't interfere with his strict daily schedule of surfing all morning and afternoon. Years later it was the measure of his body that once again gave direction to his life. His lanky surfer's look offered an opening into modeling, which took him to Italy and France, where he witnessed a reverence for provisions and respect for cuisine that had always been in his midst, but had swept right past him. It energized his return to California. An onion cutter before, he now dreamed up food programs, and began exploring the subtleties of local varieties and small farm-raised stock. His newfound ambition and imagination lifted him through the ranks to become head chef at Trattoria Primizia, which featured the cuisine of central Italy, now familiar to him. At his



上はオレゴン州のフォード農場。作物が育ったその場所で食卓を囲む。OITFは人々の出会いの場。おいしい料理に舌鼓をうちながら、新たな対話が生まれていく。

Settings are chosen to convey the sense that this land gave birth to these flavors. Sometimes the effort involved in access to the site becomes part of the unique character of the experience, and a challenge to the chef's ingenuity.



のモットーは『畑からテーブルまで』。

「私たちの使命は農家と、食の職人たち、そして消費者をつなぐこと。食物がいったいどこから来ているのかを、広く知ってもらうことにある」とジムは言う。日本や欧州と違ってアメリカで食事といえば、いわば車に給油でもするかのように、ただカロリーを体に入れる行為に近い。しかし食べ物には体を養い、心を育むもの。そんな原点に、食の工業化も世界一進んでしまったこの国を立ち戻らせたい。そんな願いを込めて彼らは日々旅をする。いまや彼らの熱狂的なファンが世界各地に存在し、わが町にもぜひ、とラブコールを送っているほどだ。

テーブルを広げる場所は、その食物が育った農場がほとんどだが、森の中や、海辺の洞窟、または都会の公園など、あらゆる自然のしつらいをジムたちは宴の場に変えてみせる。地球が、今日のダイニングルーム。集まる人たちは料理や食材、気温や天気も、同じ組み合わせは二度と起こらない。豊かな食が結ぶ一期一会のため、どこまでも長いテーブルが、今日も大地を巡っていくのである。

instigation the names of local farms began to appear on the menu, a novelty at the time that's since become a convention. Among those farms, that of his brother Bill, a successful organic farmer in the region, and a certain inspiration (it's not like Mr. Denevan, the eighth of nine children, was ever a stranger to long dinner tables). He moved on to head Gabriella Café, where he was able to focus full time on the direct farm-to-table connection, designing menus around the seasonal best from within short range of Santa Cruz. It was out of these programs, that *Outstanding in the Field* was born, to celebrate food and gather with friends, of course; but also to remind us of the process, the work and those who do it, the collaboration with the soil and the elements. Small, local farms are recognized, interest in them revitalized, and steps taken against the waste and wreckage of big factory farming in a country where fertile land and the willingness to farm it conscientiously abound. It wasn't long before food luminaries recognized *Outstanding*, including the beacon of the locavore movement, Alice Waters.

Today the dinners are held across the country, sometimes in urban farms, sometimes in sites so remote that getting back easily comes into question. All of the food is either from the surrounding farm or close nearby. The chefs are among the country's best, and eager to join despite the difficulties the settings present. Diners bring their own plates, giving individuality to the affairs, and solving the practical concern of not imposing too heavy a structural overhead. Katy Oursler leads a small staff of collaborators, Jim Denevan's "feet on the ground", locking down the dozens of details involved in making the experience seamless.

The diners gather together at the locus of provisions and preparation, organize into a structured but pliant line, take dinner in, share themselves with others, and flow apart. The man who brought them together will rise and do it again another day, in another place; a process requiring patient timing, moving swiftly to its climax, and leaving no trace. How is any of it not like surfing and etching in sand?



とれたての魚、ゆったり育てられた牛に、自家製ハチミツ。大手流通に乗らない誠実で豊かな食のムーブメントを支え、活性化させる。バスでツアーして回るという発想が、なにより大陸的だ。

The small staff that brings the many elements of each dinner together comes from all corners of North America. It's directed in large part by Katy Oursler, who collaborated with Jim Denevan in 2003 on a plan to bring the dinners coast to coast. The event has since crossed the continent seven times, and been held in Florence, Italy.

Jim Denevan

ジム・デネヴァン 1961年、カリフォルニア出身。大地に巨大な図形を描く国際的なランドアーティスト。サステイナブルな農業への取り組みとして始めた個人プロジェクトOITFが、今や世界規模に拡大中だ。 <http://outstandinginthefield.com/>

Jim Denevan was born 1961 in Santa Cruz, California. A hardcore surfer, his work in kitchens began as a way to sustain an income, and grew into a devotion to sustainable farming. He's also an artist who creates temporary earthworks. In 2010 he drew the world's largest single artwork, a six-mile wide pattern on frozen Lake Baikal in Siberia.

