

 **TIMES SQUARE ARTS**
PRESENTS

TO BE FRANK



A HOT DOG SUMMIT

BY JEN CATRON & PAUL OUTLAW

THE
TOWN
HALL
PRESENTS

TO BE FRANK

A HOT DOG SUMMIT

PRESENTED IN CONJUNCTION WITH JEN CATRON & PAUL OUTLAW'S
HOT DOG IN THE CITY, COMMISSIONED BY TIMES SQUARE ARTS

| | |
|---|----------|
| ACT 1: HISTORY OF THE HOT DOG & OTHER MYTHS | 12:05 PM |
| ACT 2: STREET VENDING & THE AMERICAN DREAM | 12:45 PM |
| <i>THE JUNGLE (2020): SENT FROM MY IPHONE</i> | 12-5 PM |
| INTERLUDE: THE GREAT CONDIMENT DEBATE | 1:20 PM |
| ACT 3: FOOD FUTURES & EMPOWERED EATING..... | 1:45 PM |
| ACT 4: THE WIENER TAKES ALL! | 2:45 PM |
| ACT 5: THE SEXUAL POLITICS OF MEAT | 3:25 PM |
| ACT 6: HOW THE SAUSAGE GOT MADE | 4:00 PM |

SUNDAY JUNE 9, 2024 | THE TOWN HALL



PHOTO BY KAT RYALS

Enjoy a day of frank conversation, hearty debate, and an impressive lineup of panels and performance organized by dynamic artist duo Jen Catron and Paul Outlaw, presented in conjunction with their public art project *Hot Dog in the City*. Food historians, competitive eaters, street vendors, authors, activists, and artists draw unexpected parallels between the history of the hot dog and capitalism, consumption, and politics of the American Dream.

Evocative and lively interludes include *The Jungle (2020): Sent from my iPhone*, an operatic performance inspired by the underbelly of the meat packing industry, and a condiment themed debate by the high schoolers of the American Debate League.

Join us in unpacking the critical issues beneath the skin of this unassuming handheld sausage.

JEN CATRON Paul Outlaw

ACT 1: HISTORY OF THE HOT DOG & OTHER MYTHS

12:05PM

A CANDID, COMEDIC, BROAD-STROKES RETELLING OF THE CONTESTED HISTORIES OF THE HOT DOG

PRESENTING SPEAKER

Jamie Loftus Author of *Raw Dog: The Naked Truth About Hot Dogs*

ACT 2: STREET VENDING & THE AMERICAN DREAM

12:45PM

THE CONTEMPORARY POLITICS OF STREET VENDING, THE IMMIGRANT EXPERIENCE & THE PURSUIT OF THE AMERICAN DREAM

PANELISTS

Mohamed Attia Managing Director, Street Vendor Project

Krishnendu Ray, PhD Food Studies, New York University

BRIEF INTERLUDES

12-5PM

THE JUNGLE (2020): SENT FROM MY iPHONE

**A ROVING TRAGICOMIC OPERATIC CAPITALIST FANTASIA
BASED ON PEAK COVID EMAIL EXCHANGES BETWEEN
MEATPACKING CEOS**

1:20PM

THE GREAT CONDIMENT DEBATE

**A CONDIMENT-THEMED DEBATE PRESENTED BY THE HIGH
SCHOOLERS OF THE AMERICAN DEBATE LEAGUE**

ACT 3:

1:55PM

FOOD FUTURES & EMPOWERED EATING

**CULTIVATING EQUITY, ACCESS, & SOVEREIGNTY ON THE
FRONTLINES OF THE FOOD APARTHEID**

PANELISTS

Tracie McMillan Author of *The White Bonus* and *The American Way of Eating*
Ora Wise Organizational Development & Partnerships Director, FIG NYC

ACT 4:

2:50PM

THE WIENER TAKES ALL!

**CHAMPION CHEWERS & CULTURAL CRITICS DISSECT
THE UNINHIBITED ENGORGEMENT & SKILLFUL SPORT
OF COMPETITIVE EATING**

PANELISTS

Adrienne Rose Bitar Cultural Critic on Food, Health & Competitive Eating
Crazy Legs Conti Major League Eating Competitive Eater
Marnie Shure Food & Pop Culture Writer
Miki Sudo Major League Eating Competitive Eater

ACT 5:
3:35PM

THE SEXUAL POLITICS OF MEAT

A VEGAN-FEMINIST PERSPECTIVE ON CONSUMPTIVE
VIOLENCE, MEAT EATING, & CONTEMPORARY CULTURE

PRESENTING SPEAKER

Carol J. Adams Activist & Author of *The Sexual Politics of Meat:
A Feminist-Vegetarian Critical Theory*

ACT 6:
4:15PM

HOW THE SAUSAGE GOT MADE

HOT DOG IN THE CITY ARTISTS DISCUSS THEIR APPROACH
TO PRODUCING THEIR LATEST PUBLIC ART COMMISSION

PANELISTS

Jen Catron Artist, *Hot Dog in the City*

Jean Cooney Director, Times Square Arts

Jamie Loftus Author of *Raw Dog: The Naked Truth about Hot Dogs*

Paul Outlaw Artist, *Hot Dog in the City*



WHO'S WHO ON THE MENU?

Carol J. Adams is a feminist scholar and activist whose written work explores the cultural construction of overlapping and interconnected oppressions, as well as the ethics of care. Adams's first book, *The Sexual Politics of Meat: A Feminist-Vegetarian Critical Theory*, will appear in a 35th anniversary edition this fall. Her books, *Neither Man nor Beast: Feminism and the Defense of Animals* and *Living Among Meat Eaters* are published in Bloomsbury's Revelations Series. She is also the author of *Burger* in Bloomsbury's Object Lessons Series, and co-authored *Protest Kitchen: Fight Injustice, Save the Planet, and Fuel Your Resistance One Meal at a Time* with Virginia Messina. Her work is the subject of two anthologies, *Defiant Daughters: 21 Women of Art, Activism, Animals, and The Sexual Politics of Meat* and *The Art of the Animal: 14 Women Artists Explore The Sexual Politics of Meat*, in which a new generation of feminists, artists, and activists respond to Adams's iconic book. Her articles have appeared in the *New York Times*, the *Washington Post*, *Ms. Magazine*, *The Christian Century*, *Tikkun*, and *Truthdig*, among others.

Mohamed Attia is the Managing Director of the Street Vendor Project (SVP) at the Urban Justice Center, a 3,000+ member-strong organization that champions the rights of street vendors as small businesses to earn a living and contribute to the culture and life of New York City. Attia migrated to the US from Alexandria, Egypt, in 2008. He worked as a street vendor for nearly ten years selling hot dogs, halal chicken over rice, and smoothies in Times Square. He joined as a member of SVP in 2012 and was an elected member leader of the organization until 2018, when he joined SVP's staff as Managing Director. Attia championed legislation passed in 2021 by the New York City Council that expanded the number of permits available to street vendors for the first time in nearly 40 years. He has been profiled for his advocacy work on behalf of the street vendor community by the *New York Times*, *Crains New York*, and was recognized on 2021 City & State Community Engagement Power 50 List & 2023 Power of Diversity: Middle Eastern & North African 50. Through direct legal representation, small business development training, grassroots organizing, leadership development, and strategic legislative advocacy, the Street Vendor Project builds power and community among vendors. Learn more about SVP at streetvendor.org.

Adrienne Rose Bitar is a lecturer in American Studies at Cornell University, specializing in the history and culture of American food and health. She earned her BA from UC Berkeley, PhD from Stanford University, and completed a postdoctoral fellowship at Cornell University. Her first book, *Diet and the Disease of Civilization*, reveals how 20th century dieting systems have articulated a powerful response to anxieties about the psychic and physical costs of modernity. Following an imaginary chronology of human origins, the book examines Paleo diets, biblical diets, pre-colonial diets, and environmentalist detox programs. She teaches courses on food studies, popular culture, and American culinary history. When she was 20 years old and a junior in college, she won a research grant to follow competitive eaters around the country, studying the many

American myths of abundance and consumption that drive the theater of American competitive eating. This work culminated in her senior research thesis and a publication titled "The Magic Metabolisms of Competitive Eating" in *Taking Food Public: Redefining Foodways in a Changing World*.

Jen Catron & Paul Outlaw are collaborative artists who create elaborately staged large-scale sculptures, kinetic installations, participatory experiences, and immersive environments that oscillate between the tragic and absurd. The two first met and joined forces while studying at the Cranbrook Academy of Art located outside of Detroit, Michigan. After graduation, they relocated their art practice to Brooklyn, New York, where they continue to live and work. The duo often uses humor, camp, and spectacle as a subtle veil for subversion and a shaded view of the American Dream. Through object-making, performance, painting, video, and animatronics, their layered conceptual works become a genuinely playful and entertaining platform for pointed cultural and political commentary. Catron and Outlaw have shown their work in institutions and galleries such as the Brooklyn Museum, Museum of Contemporary Art Detroit, Cranbrook Art Museum, and Postmasters Gallery.

Crazy Legs Conti started as one of the sport's biggest fans. It was in 2002, when he visited New Orleans to watch Super Bowl XXXVI, that he began competing in the sport he loved. Unable to secure a ticket, he opted to watch the game in the venerable Acme Oyster House, where he downed 34 dozen oysters in just over three hours, setting a new Acme endurance record. Crazy Legs returned to New Orleans in April for the 2002 Big Easy Eat-Off, choosing a major for his first official IFOE contest. Flanked by such veterans as Moe Ribs Molesky and Crawfish Nick Stipelkovich, Crazy Legs downed 168 oysters on the half shell, hands free, for a decisive win. The rookie eater next consumed 18.5 hot dogs and buns in Coney Island on July 4th and secured the MLE pancake eating title when he downed 3.5 pounds of sourdough pancakes and six pieces of bacon as part of the Hibernation Cup. Since that auspicious debut, Crazy Legs has established himself as perhaps the most prominent entertainer/eater in Major League Eating. The A&E Network aired his namesake documentary, "Crazy Legs Conti: Zen and the Art of Competitive Eating" in 2005, and he ate dozens of oysters on Late Night with David Letterman soon thereafter. In 2007, Crazy Legs continued to shine as he earned a seat in both the Nathan's Famous Hot Dog Eating Contest and the Krystal Square Off World Hamburger Eating Championship. His unique look and knowledge of the sport also earned him a co-hosting gig on Spike TV's MLE Chowdown.

Jean Cooney is the Vice President of Arts and Culture for the Times Square Alliance and Director of Times Square Arts, the public art program presenting multi-disciplinary work by contemporary artists throughout the public plazas, billboards, and vacant spaces in Times Square. Since joining Times Square Arts in 2019, she has had the opportunity to work with hundreds of artists on major commissions, Midnight Moments, and performances. Before Times Square Arts, she worked at public arts non-profit Creative Time for seven years.

WHO'S WHO ON THE MENU?

helping to realize large-scale artist commissions. She has also produced independent arts initiatives, worked in Oakland-based gallery Johansson Projects, and served the public in farm-to-table dining establishments, one grubby sports bar, and a mediocre Italian restaurant.

Jamie Loftus is the NYT and Indie bestselling author of 2023's *Raw Dog: The Naked Truth About Hot Dogs*, and still can't believe she got away with that title. She is an Emmy-nominated comedy writer who has been a staff writer on shows like *Star Trek: Lower Decks*, *Teenage Euthanasia*, and *Robot Chicken*. She is also the creator and host of podcasts like *My Year in Mensa*, *Lolita Podcast*, and *Aack Cast*, all of which were declared best of the year by *New York Magazine*. She grew up eating boiled hot dogs, and has since pulled it together.

Tracie McMillan, a rural Midwestern transplant to New York City, is the author of *The White Bonus: Five Families and the Cash Value of Racism in America* and the *New York Times* bestseller *The American Way of Eating*, which won the Books for a Better Life Award and the Hillman Prize for Book Journalism. A one-time target of Rush Limbaugh, McMillan oversees coverage of worker organizing for *Capital & Main*. Tracie has received fellowships from the Russell Sage Foundation, MacDowell, and the Knight-Wallace Journalism Fellows at the University of Michigan. Her essays and journalism have been published in the *New York Times*, *Mother Jones*, *Harper's*, the *Washington Post*, the *Los Angeles Times*, *National Geographic*, and elsewhere. She is a two-time finalist for a Casey Medal for Meritorious Journalism, a Livingston Award Finalist, and the winner of the Harry Chapin Media Award, the James Aronson Prize for Social Justice Journalism, and a James Beard Foundation Journalism Award. She has spoken widely about her work for audiences ranging from the Logan Symposium on Investigative Reporting to the Chautauqua Institution, Seattle Town Hall to Texas A&M University. Previously, Tracie served as a Senior Fellow at the Schuster Institute for Investigative Journalism; the managing editor at *City Limits* magazine in New York City, and as a member of the James Beard Foundation Media Awards Journalism Committee, where she pushed for broader racial, economic, and geographic diversity in judging panels. Her career began with a *Village Voice* internship under investigative reporter Wayne Barrett. In 2023, she joined the award-winning news site *Capital & Main*. Tracie was a scholarship kid at New York University, where she received her B.A. in Political Science. Born and raised in the exurbs between Flint and Detroit, she currently splits her time between Brooklyn, NY and Detroit, MI.

Krishnendu Ray is a professor in the Department of Nutrition and Food Studies at New York University and was the Chair of the department from 2012-2021. He is the author of *The Migrant's Table* and *The Ethnic Restaurateur* and the co-editor of *Curried Cultures: Globalization, Food and South Asia*. He was a faculty member and the Acting Associate Dean of Liberal Arts at The Culinary Institute of America from 1996-2005. He was the President of The Association for the Study of Food and Society from 2014-2018. He is an editor of the

Food Studies Journal *Gastronomica*, a Board member at the Southern Foodways Alliance, and one of the Chairs of the James Beard Foundation Journalism Awards Committee. He worked with the artist Rirkrit Tiravanija on *Bastard Cookbook: The Odious Smell of Truth* and Paul Ramirez Jonas on *Eternal Flame: Smoke Signals* at the Socrates Sculpture Park in 2021. He recently co-edited two special issues, one on food in the Indian Ocean world in *Verge Studies in Global Asia*, and another on street vending globally in *Food, Culture & Society*.

Marnie Shure is a Chicago-based writer and editor with over a decade of comedy and food writing experience. For the past six years, she has covered restaurant reviews, recipes, breaking news, fast food taste tests, industry trends, and competitive eating. She most recently helmed *The Takeout*, a Midwest-based food website, and previously served as managing editor at *The Onion*. She also contributes to *Food & Wine Magazine*.

Miki Sudo is a culinary dynamo with more records under her belt than you can count corn kernels in a field. This International Business degree-holder didn't just dive into the competitive eating world; she cannonballed in with a flourish! Miki, armed with a spoon, a steely determination, and an affinity for adventure, devoured 16.5 pints of Vanilla Ice Cream in a mere 6 minutes at the Indiana State Fair. Not just a one-note wonder, Miki shifted gears to conquer the kimchi kingdom, downing 8.5 lbs of the fiery delight at the Chicago Korean Festival. And who could forget the legendary showdown at Fortune Bay Resort Casino? Armed with a fork and a wild hunger, Miki obliterated 14 lbs of Wild Rice Hotdish in just 8 minutes. Now, the crown jewel of her repertoire: the Nathan's Famous Hot Dogs and Buns competition. On that star-spangled July 4th in 2020, Miki etched her name into the history books by wolfing down a jaw-dropping 48.5 hot dogs and buns in a heart-pounding 10 minutes. Move over, Fourth of July fireworks; Miki's appetite set the sky ablaze! Miki Sudo isn't just a competitive eater; she's a record-crushing, appetite-defying phenomenon. Tokyo may have raised her, but the world is her feasting ground. With her eyes set on reigning supreme, she's taking her insatiable hunger to the corners of the globe. So, prepare to bow down to the Queen of Competitive Eating, or risk becoming just another snack in her extraordinary journey. From hot dogs to kimchi, fish balls to corn dogs – there's no dish too daunting, no challenge too delicious. Miki Sudo is rewriting the menu of eating history, one record at a time.

Ora Wise is a Brooklyn-based event producer, community organizer, chef, and organizational consultant whose current work invests in community controlled and regenerative food systems integrating her background in cultural organizing and education. Previously, Ora worked as the Curriculum Specialist for Detroit Future Media and supported the convening of Detroit Future Youth, a network of youth organizations advancing best practices in youth leadership through digital media arts. She served as Youth Education Director for a progressive synagogue in NYC and as the Impact Coordinator for *Slingshot Hip Hop*, a feature-length documen

WHO'S WHO ON THE MENU?

tary about the Palestinian hip hop movement that premiered at Sundance Film Festival in 2008. After co-creating the Popular Education and youth tracks at the Allied Media Conference (AMC), in 2018 Ora founded The Dream Cafe, an experimental pop-up restaurant in Detroit as part of the 2018 AMC, partnering with Black, Indigenous, Caribbean, and Latinx chefs and urban farmers to offer five days of meals and cultural events. Ora co-founded FIG NYC, which

stewards a network of food, farm, and hospitality workers engaging in political education and equitable food distribution. In October of 2023, she joined with Palestinian chefs in launching Hospitality for Humanity, a food sector organizing initiative against the war on Palestinians including a BDS pledge and a series of "eat-in, teach-ins" that use meals to create political education and cross movement building spaces.

EXPLORE MORE

Frankfurters, wieners, Coneys, & red hots!
We have it all and much, much more online. Learn how Jen Carton & Paul Outlaw take street meat to new heights with *Hot Dog in the City's* exclusive digital content, programming and documentation.



HOT DOG IN THE CITY COMPANION GUIDE

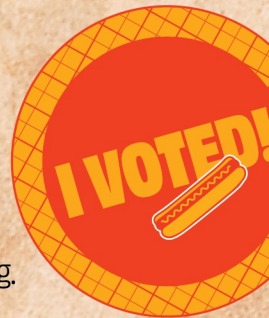
Ketchup on all public programming and digital content on the Bloomberg Connects app including a behind the scenes artist interview, a recommended reading list, and an introduction from the Director of Times Square Arts.

VENDOR VIDEO SERIES WITH THE STREET VENDOR PROJECT


To uplift the voices of hot dog vendors and the issues that shape the landscape of their work, the artists launched a video series with the Street Vendor Project, a membership based organization that champions the rights of street vendors as small businesses to earn a living and contribute to the culture and life of New York City.

GET OUT THE VOTE! ELECT THE PEOPLE'S CONDIMENT

Whether you're Team Ketchup vs Team Mustard, cast your ballot now! As the programmatic conclusion to a well-rounded buffet of hot dog worship, the election results will be released in dramatic fashion to officially close out *Hot Dog in the City*.



Visit tsq.org/HotDog to stay connected on all things hot dog.

 @tsqARTS @JenCarton @Paul_Outlaw

Graphic Design by Liam Archer

Fabrication services for *Hot Dog in the City* were handled by The Factory NYC, Stronghold Fine Arts and Themendous Scenic Studios, and a special thank you to Marc Agger at Agger Fish Co. Support for *Hot Dog in the City* is provided in part by the New York State Council on the Arts with the support of the Office of the Governor and the New York State Legislature, and public funds from the New York City Department of Cultural Affairs in partnership with the City Council.

