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Images available upon request.

Newfields announces new Culinary Arts Department
Pop Up: Tea House now open

INDIANAPOLIS, Mar. 19, 2019—Following extensive market research and the success of recent food and beverage experiments, Newfields announces the creation of a new Culinary Arts Department. The department will grow popular initiatives like the Beer Garden, as well as develop new programs like seasonal culinary pop-ups that will enhance the guest experience with art and nature, which is Newfields' mission.

"I have long wanted to bring curated experiences with food and wine into the center of what great art museums do as a means of elevating the experiences we create for our guests," said Dr. Charles L. Venable, Melvin & Bren Simon Director and CEO. "The extensive market research we did here at Newfields showed dining out and going to bars were by far the most popular use of leisure time in the central Indiana region and it gave me the courage to finally accomplish this goal. Under the leadership of Josh Ratliff and Lindsay Jo Whirley I am very confident this innovative program will succeed at Newfields."

The Culinary Arts Department is led by Josh Ratliff, recently promoted to Director of Culinary Arts. Ratliff joined Newfields in 2015, and has extensive hospitality training and is a certified sommelier. Highlights of his work to date include the development of the Beer Garden in The Garden at Newfields and the Wintermarket at *Winterlights*, a program that attracted 110,000 visitors this past holiday season. Ratliff sees a future where the culinary arts are fully integrated into Newfields' seasonal programming as an essential strategy for attracting a wider and more diverse audience. [Pop Up: Tea House](#), which is adjacent to the Indianapolis Museum of Art's galleries, is a perfect example of this strategy in action, as it will elevate the visitor experience of *Seasons of Japan*, a year-long celebration of the art and culture of the island nation. Ratliff and his team report to Kathryn Haigh, Newfields' Chief Operations Officer.

"I'm proud to say that at Newfields 'food and beverage' is not an after-thought, or a perfunctory museum amenity. Rather, it is built into the center of your garden stroll. It is an immersive access point to your art and nature experiences at Newfields. And, each taste, smell, texture and color we serve has a layer of meaning joined to the efforts of our art curators and horticulturalists," said Josh Ratliff, Director of Culinary Arts.

This multisensory and edible programming will come to fruition this spring with Pop Up: Tea House, open now through June 1. The new culinary experience is part of *Seasons of Japan*. From Japanese paintings and samurai swords to groundbreaking fashion designs, *Seasons of Japan* celebrates one of the world's greatest art-producing nations like never before at Newfields.

The Tea House will be the first in a series of seasonal food and beverage concepts that bring the culinary arts closer in subject and proximity to the IMA Galleries. Located at the top of the escalators leading to the IMA galleries, Pop Up: Tea House will feature an array of blooming, distilled, brewed and traditional teas, as well as a variety of Japanese snacks.

On June 1, Pop Up: Tea House will transition into [Pop Up: Noodle Shop](#). In the same space, this second pop-up will celebrate another key Japanese food, ramen. The Noodle Shop will offer a curated noodle and broth experience, using locally-sourced Indiana ingredients.

Working with Josh Ratliff in this new department is also Lindsay Jo Whirley, Culinary Arts Operational Manager, who joined the Newfields team in February 2018. In September 2018, she became one of two female Certified Cicerones® in the state of Indiana. A Certified Cicerone® designates hospitality professionals with proven experience in selecting, acquiring and serving today's wide range of beers. With this background Whirley oversees operations such as selecting the rotating beers in the Beer Garden.

"Our Newfields Beer Garden team is not only knowledgeable about beer, we are also knowledgeable about where our food and beer come from, how it's made and who made them. We are incredibly passionate about learning about our local beer, cider and food partners, and we can't wait to share their stories, brews and food with guests in the Beer Garden this year," said Lindsay Jo Whirley, Culinary Arts Operational Manager. "You will always be able to find fresh, local beer and cider on our menu along with a few imported and domestic little gems. Our mission is to provide guests with a truly unique experience in beer at a beautiful location with warm Newfields hospitality."

Whirley's skills will be showcased as this year's Beer Garden returns to the Madeline F. Elder Greenhouse on Mar. 23. Open Thursdays through Sundays with an expanded menu, guests can indulge in rotating taps that will feature seasonal beer and wine, including *Among the Leaves*, a custom brew from Sun King Brewing Co. in collaboration with Newfields. This seasonal beer is brewed specifically with ingredients that make it the perfect, signature paired beer for *Spring Blooms*, Newfields' exhibition of over 500,000 spring bulbs during April and May. *Support for the Beer Garden is provided in memory of Bud Brehob.*

With the founding of a Department of Culinary Arts, Newfields will use food and beverage as an extension of curated experiences with art and nature throughout its expansive 152-acre campus.

About Newfields

Newfields offers dynamic experiences with art and nature for guests of all ages. The 152-acre cultural campus features art galleries, lush gardens, a historic mansion, performance spaces, a nature preserve and sculpture park. From inspiring exhibitions in the Indianapolis Museum of Art Galleries, to concerts in The Toby, to a stroll through The Garden with a glass of cheer, guests are invited to interact with art and nature in exciting new ways. Newfields is home to the Indianapolis Museum of Art, among the ten largest and oldest general art museums in the nation; the Lilly House, a National Historic Landmark; The Garden, featuring 40 acres of contemporary and historic gardens, a working greenhouse and an orchard; and The Virginia B. Fairbanks Art & Nature Park: 100 Acres, one of the largest art and nature parks in the country. The Newfields campus extends outside of Indianapolis with Miller House and Garden in Columbus, Ind.—one of the nation's most highly regarded examples of mid-century Modernist architecture. For more information visit www.DiscoverNewfields.org.

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