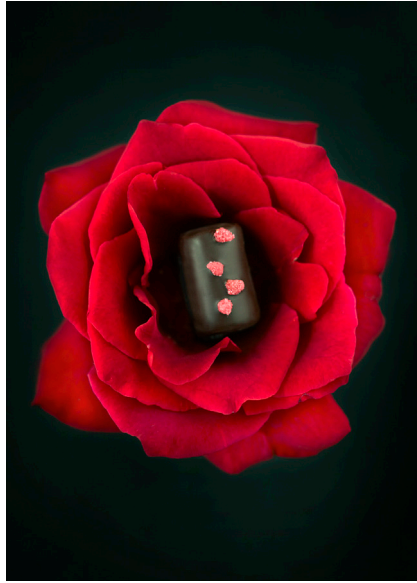


# >frenchartstudio



Jean Cazals

## EAT ME!

13 November - 7 January 2014

The >frenchartstudio is delighted to announce EAT ME!, a solo exhibition by one of Britain's most distinguished food photographers, Jean Cazals.

Jean Cazals is at the forefront of food photography in the UK, and EAT ME! is a collection of Limited Edition images celebrating the beauty of chocolate and macaroon within a series of flamboyant and witty compositions.

Macaroons rest upon antlers, or form part of an Alice in Wonderland tableau; chocolate becomes a rugged monolith or slides along a blade. Expect to be surprised, expect to be delighted, as food truly becomes art.

### Jean says:

'I'm delighted to be exhibiting at the >frenchartstudio with EAT ME! a collection of images for the senses!

The idea here was to write a visual tale for the macaroon or chocolate, to see it in a different way, create a composition that celebrates it, not only as a luxurious food item, but as an objet d'art and a starting point for a visual feast.'

### Gallery Founder and Owner, Caroline le Luel, comments:

'We are thrilled to welcome the solo exhibition 'EAT ME!' by French photographer Jean Cazals - a widely acclaimed food photographer. It is Jean's eye for colour and composition that make him a true artist and we are proud to launch his work into the London art world.'

**EAT ME! will be exhibited from  
13 November through to 7 January 2014  
Prices start from £800**

**www.frenchartstudio.com  
58 Gloucester Road  
London  
SW7 4QT**

**Opening Hours:  
Tuesday – Saturday 10.30am – 7.00pm**

**For further information or to request  
an interview, please contact Angie or Jean  
at JE Communications on 0208 875 1868  
angie@jeanegbunike.com**



## Notes to Editors

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### Background on Jean Cazals

For more than 20 years, the photography of Jean Cazals has been dazzling the culinary book, advertising and editorial world. During this time, Jean has photographed more than 80 books and his work has won numerous awards, including the distinguished 'Prix Gourmand' and 'Best Food Photographer.'

Born in Paris and raised in Geneva, for the past 30 years Jean has lived in Notting Hill where he also has a studio. Jean lives with Marie-Ange Lapierre, a food stylist, and they have a 13 year old daughter.

Current projects include book commissions in Tokyo, the Chamonix Valley and London. In July of this year, Jean's work was exhibited at the Cahors Food Festival in France.

### Honours and Awards

'Prix Gourmand' 2013 Best Dessert book UK & Best Coffee Table Book Independent Publ. Award 'Teatime' (Author & Photography)  
'Prix Gourmand' 2012 Best Chef's cook book UK 'The Square' res. London  
'Best Food photographer 2012' sponsored by Pink Lady Apple  
'Prix Gourmand' 2011 Best Chocolate book UK 'MELT'  
'Prix Gourmand' 2010 Best French cookbook UK 'Club Gascon' rest. in London  
'Guild of Food Writers' 2008 Nominee Best cookery Book 'Crust'  
'Prix Gourmand' 2008 Nominee Best Bread Book 'Crust'  
James Beard' Award 2008 Nominee Best Photography 'Crust'  
'Prix Gourmand' 2008 Nominee Best Dessert Book 'Indulge' Claire Clark from 'The French Laundry'  
'James Beard' Award 2006 Nominee Best Bread Book 'Dough'  
'Glenfiddich' Award 2006 Nominee Best Photography'  
'Prix Gourmand' 2004 Best Book 'Cuisine des Brasseries'  
'Prix Gourmand' 2001 Best World Food Book 'Food of Spain & Portugal' E.Luard

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### Background on the French Art Studio

>frenchartstudio was created in 2007 by art enthusiast Caroline le Luel, as a virtual gallery promoting its artists and participating in art fairs. In 2012, the >frenchartstudio opened in South Kensington to bring an exhilarating selection of edgy, urban paintings, sculptures, drawings and photographs by esteemed French artists to the UK marketplace.

Situated in the Gloucester Road, the gallery prides itself on its friendly and accessible atmosphere, where art aficionados and novices alike and come and share their passion for artists with strong international potential.

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