



Ages 21+

CHRYSLER MUSEUM OF ART

Date Night-In Kit

Pastorale: The Vegetable Vendor

Social distancing does not mean you have to live without fun and romance. Try something new with our guide to a unique date night for you and your significant other. Enjoy a full evening of creative fun inspired by the Chrysler Museum's collection.



LOOK

Francois Boucher (French, 1703–1770)

Pastorale: The Vegetable Vendor,

ca. 1735

Oil on canvas

Gift of Walter P. Chrysler, Jr.,

71.504



The subject here seems straightforward; a farm boy presents his produce to a kitchen maid, hoping to make a sale. Yet the scene is coded with symbols that chart a more arousing theme. Eighteenth-century viewers would have seen several emblems of lovemaking: the parsnips the boy offers to the maid, the bound animals on his donkey, and even the eggs in the basket. This blushing encounter of boy and girl brims with sexual longing, their business exchange symbolizing something far more intense: the triumph of love.



EAT

Inspired by the varied vegetables depicted and the French artist, follow the recipe below for an interpretation on the classic ratatouille. This vegetarian and vegan-friendly dish can be made with seasonal ingredients sourced from local farms.



Ratatouille

by Robin Broadfoot from *Tasty*

Ingredients for 8 servings

VEGGIES

- 2 eggplants
- 6 roma tomatoes
- 2 yellow squashes
- 2 zucchinis

SAUCE

- 2 tablespoons olive oil
- 1 onion, diced
- 4 cloves garlic, minced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- Salt, to taste
- Pepper, to taste
- 28 oz can of crushed tomatoes
- 2 tablespoons chopped fresh basil, from 8-10 leaves

HERB SEASONING

- 2 tablespoons chopped fresh basil, from 8-10 leaves
- 1 teaspoon garlic, minced
- 2 tablespoons chopped fresh parsley
- 2 teaspoons fresh thyme
- Salt, to taste
- Pepper, to taste
- 4 tablespoons olive oil





PREPARATION

- 1 Preheat the oven for 375 ° F (190 ° C).
- 2 Slice the eggplant, tomatoes, squash, and zucchini into approximately $\frac{1}{16}$ " (1-mm) rounds, then set aside.
- 3 Make the sauce: Heat the olive oil in a 12-inch (30-cm) oven-safe pan over medium-high heat. Sauté the onion, garlic, and bell peppers until soft, about 10 minutes. Season with salt and pepper, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil. Stir once more, then smooth the surface of the sauce with a spatula.
- 4 Arrange the sliced veggies in alternating patterns (for example, eggplant, tomato, squash, zucchini) on top of the sauce from the outer edge to the middle of the pan. Season with salt and pepper.
- 5 Make the herb seasoning: In a small bowl, mix together the basil, garlic, parsley, thyme, salt, pepper, and olive oil. Spoon the herb seasoning over the vegetables.
- 6 Cover the pan with foil and bake for 40 minutes. Uncover, then bake for another 20 minutes, until the vegetables are softened.
- 7 Serve while hot as a main dish or side. The ratatouille is also excellent the next day—cover with foil and reheat in a 350 ° F (180 ° C) oven for 15 minutes or simply microwave to desired temperature.
- 8 Enjoy!

Source: tasty.co/recipe/ratatouille



DRINK

This painting may seem innocent, but it has a double life as a suggestive work meant to amuse eighteenth-century nobility. Pair your ratatouille with Smartmouth Brewing Company's **Alter Ego Saison**, a Belgian-inspired Saison Farmhouse Ale.

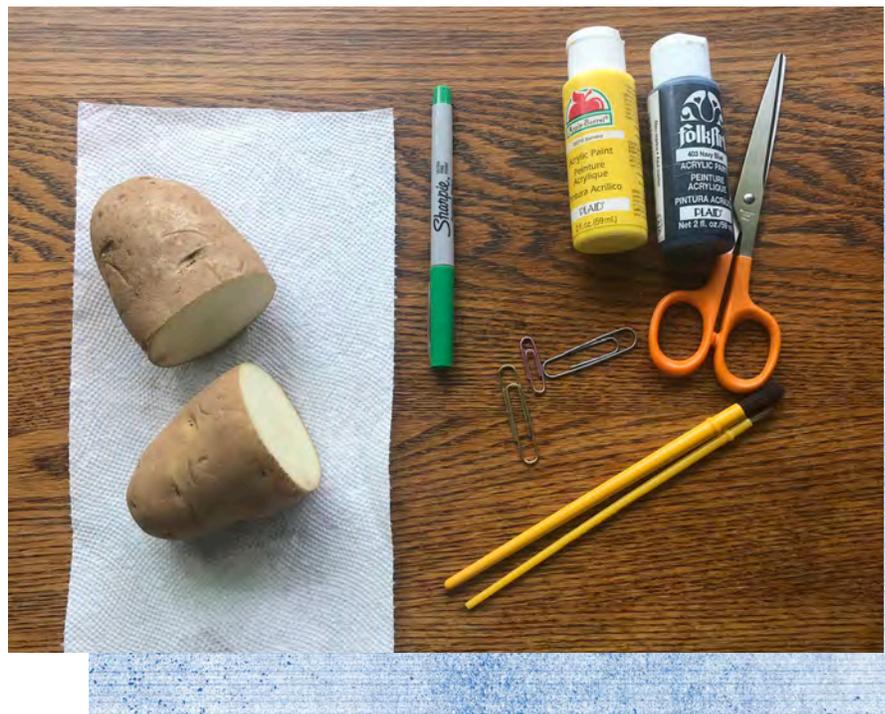
MAKE



The doctor may tell you to eat your fruits and vegetables, but you can create with them too! Use this simple printmaking activity to create cards, custom wrapping paper, tote bags, tea towels, or reusable napkins.

YOU'LL NEED:

- A decent-sized potato (or two if you want more than two stamps)
- Small knife or paperclips
- Pen/marker
- Paint (acrylic to stamp on paper or fabric paint for cloth)
- Paintbrush



THING(S) TO PRINT ON

- Paper: Make a card for a loved one or a print to hang on your wall.
- Recycled paper, grocery bag, or newspaper: Create eco-friendly wrapping paper for small gifts.
- Plain shirt or tote bag: Make it one-of-a-kind.
- Solid-colored cloth: Design a scarf or reusable napkins.





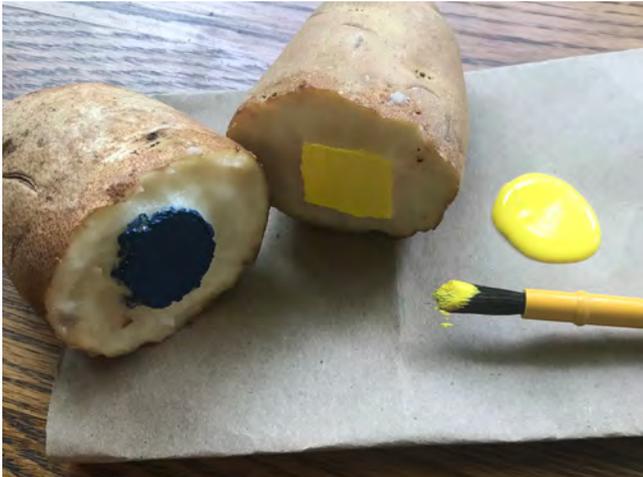
Step 1:

Clean the potato, cut it in half, and pat the surface dry.



Step 2:

Draw a design (a simple geometric shape is easiest) on the surface. Using a small knife or the curved end of a paperclip, carve away the flesh of the potato that you do not want to have in the final stamp.



Step 3:

Apply a thin layer of paint to your stamp. Test your stamp on a scrap piece of paper to remove any excess paint and check the design.



Step 4:

Use the stamp to create a pattern on your surface of choice. Layer colors and shapes to create a unique design.

Share your completed projects with us by tagging [@chryslermuseum](https://www.instagram.com/chryslermuseum) and using [#chryslerfromhome](https://www.instagram.com/chryslerfromhome).



LISTEN

While you eat and craft, enjoy our custom playlist inspired by farmer's markets and young love. [Find this playlist on Spotify.](#)



Green Onions

Booker T. & the M.G.'s

Let's Call the Whole Thing Off

Fred Astaire and
Ginger Rogers

Baby Love

The Supremes

Strawberry Fields Forever

The Beatles

I Was Made to Love Her

Stevie Wonder

Vegetables

The Beach Boys

Pumpkin Soup

Kate Nash

The Garden Rules

Snow Patrol

Pass the Peas

The J.B.'s

I Heard It Through the Grapevine

Marvin Gaye

Can't Help Falling in Love

Elvis Presley

Tomato Can

The Arcs

Potatoes and Whiskey

Blackfoot Gypsies

Us

Regina Spektor

Fruit Tree

Nick Drake

Eggplant

Michael Franks

Be My Baby

The Ronettes

Apple Blossom

The White Stripes

Hot Potatoes

The Kinks

I Say a Little Prayer

Aretha Franklin

Glass Onion

The Beatles

Sweet Potato Pie

Al Jarreau

Bonfire Heart

James Blunt

Hang on Little Tomato

Pink Martini

Rockit Lettuce

The Vegetable Plot

Home

Edward Sharpe & The
Magnetic Zeros

Potato Head Blues

Louis Armstrong

The Asparagus Song

Yo La Tengo

That Thing You Do!

The Wonders

The Onion Song

Marvin Gaye and Tammi Terrell



PLAY

See how well you know your partner with a food-inspired “This or That” game. Pick your preferences below, and then select what you think your partner likes. See who gets the most correct answers about the other’s preferences. To spice it up, the winner gets out of dishes or chooses the movie!

Meat

Eat out

Soup

Appetizer

Eating: Side-by-side

Breakfast

Po-tay-to

Spicy

Cookbook

Tried and true

Vegetables

Cook in

Salad

Dessert

Face-to-face

Dinner

Po-tah-to

Mild

Food blog

Something new

OR



WATCH

Dinner and a movie is a classic date night. The selection of movies below is inspired by Boucher's painting. All movies are available to digitally borrow from Hoopla (free through Virginia Beach, Chesapeake, and Norfolk Public Libraries) and may be available to stream or rent through other services.

If you're all in on the French vegetable vendor theme... *The Grocer's Son* (2007)

A man moves to the south of France to help his family's business of delivering groceries to remote villages. Art history bonus: Mont Sainte-Victoire features prominently in the landscape and was painted many times by the Post-Impressionist Paul Cézanne. This film is in French with English subtitles.

If you love a musical... *Into the Woods* (2014)

Drawn from fairy tales by the Brothers Grimm, this film brings together a star-studded cast and lush visuals. Little Red Riding Hood, Cinderella, and Jack (of beanstalk fame) may seem like mere characters from children's stories, but this reinterpretation brings out the darker side of the magic.

If you believe food is magical... *Like Water for Chocolate* (1992)

Tita, the youngest daughter in her family, is compelled by tradition to never marry and to care for her aging mother. Infused with magical realism, Tita's cooking is filled with her emotions and has a dramatic impact on those around her. Set in the early twentieth century, this film is in Spanish with English subtitles.

If you have a sweet tooth... *Chocolat* (2000)

A woman moves to a French village and opens a small chocolate shop. In a story of change versus tradition, a little chocolate can inspire transformations big and small.

If you are into documentaries... *In Defense of Food* (2015)

Eat food. Not too much. Mostly plants. This documentary looks at modern Western eating habits and what we can do to improve. This film is based on the book by journalist Michael Pollan.

