

Rejected Cakes project 001 Chou Paysanne  
 at Gallery Naïve, Stockholm, Sweden, on 25 May 2010

*Chou Paysanne* from  
 Rejected Cake project  
 2008 – ongoing

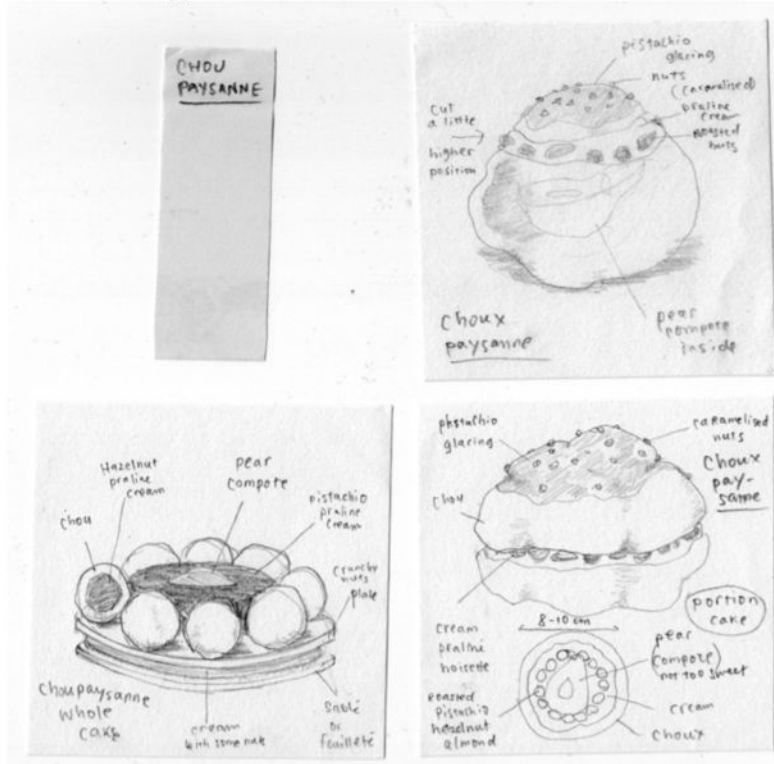
in collaboration with:  
*Petite France*

Mako Ishizuka was suddenly invited to be in Istanbul for five weeks to design luxurious cakes at premium pastry brand, Divan. The offer emerged from network of coincidences and from her private life – with her personal background, contacts, experiences, interests. After drawing hundreds of cake designs and working with the team of chefs to make prototypes, only three cakes made to the shop, all the other cakes were not applied for practical reasons.

The project is covering anything but the cakes and their design that are employed – hundreds of drawings, photos of prototypes, correspondences, stories, etc. The project also aims to give a life to these rejected cakes, by realising them when the artist has chance for public presentation. The project ultimately would result in a publication with the whole story narrated by Linus Elmes, director of UKS in Oslo, together with visual material and a presentation of the cakes that were once rejected.

At the exhibition at Gallery naïve, Mako Ishizuka chose to present *chou paysanne*, inspired by the fresh green in the city at the moment of exhibition, in collaboration with Sébastien Boudet, pâtissier of Petite France, the best patisserie in Stockholm. It is a mini-chou filled with praline cream and pear cream, topped with pistachio glazing and crashed nuts. This is the first presentation of the rejected cakes.

Some sketches for *chou paysanne*



(left) the press text for the presentation (below) the documentation photos from the presentation



Rejected Cake project 002 Happy Cloud (Eleonor)  
 at Ateliê Trêsnovesete, São Paulo, Brazil, on 18 December 2010

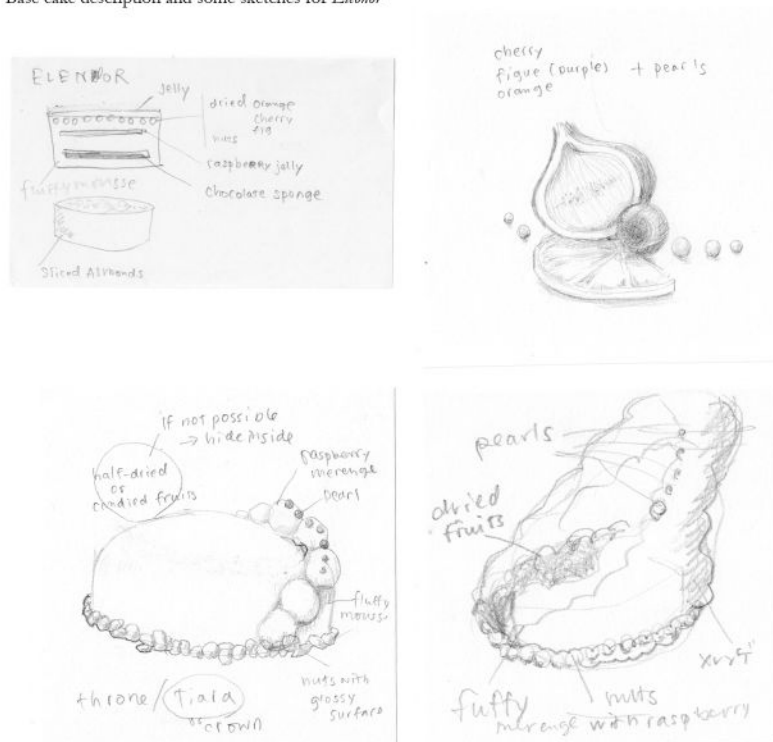
Eleonor from  
 Rejected Cake project  
 2008 - ongoing

in collaboration with:  
 Claudia Orjuela Borda

Rejected Cake project evolved from the artist's 2008 experience, designing cakes for the Turkish premium pastry brand, Divan. It is a series of presentations, turning the spotlight towards anything but the cakes and designs that are employed by Divan. It aims to give a life to the rejected cakes by realising them in collaboration with a local patisserie/pâtisier. For this edition, Colombian artist Claudia Orjuela Borda was the collaborator.

The artist decided to work on Eleonor cake, considering the colourfulness and bubblyness suiting to the event at Ateliê Trêsnovesete where the presentation took place. This was one of the cakes of which design the artist push the limit, of what would be acceptable from the corporate/business viewpoint. She took the name of the cake as an inspiration source - the name of queens/princesses in the history, and took the idea of grazing them with beautiful colours and gems. Amongst many drawings for Eleonor, she picked one particular drawing with volumy design and attempted to realise the form, which would not be feasible at the production kitchen at Divan. She also renamed the cake as Happy Cloud to corresponds to the quality it carried, both in the process and in the form.

Base cake description and some sketches for Eleonor



(upper left) a participant and Colombian artist Claudia Orjuela Borda (upper right) 'bird's eye view of Happy Cloud (bottom) Happy Cloud presented at Ateliê Trêsnovesete



Rejected Cake project 003 Black Forest, or (seemingly not) Rejected Cake at Caravansarai, Istanbul, Turkey, on 18 September 2011

Black Forest cake from Rejected Cake project 2008 - ongoing

in collaboration with:  
**divan**

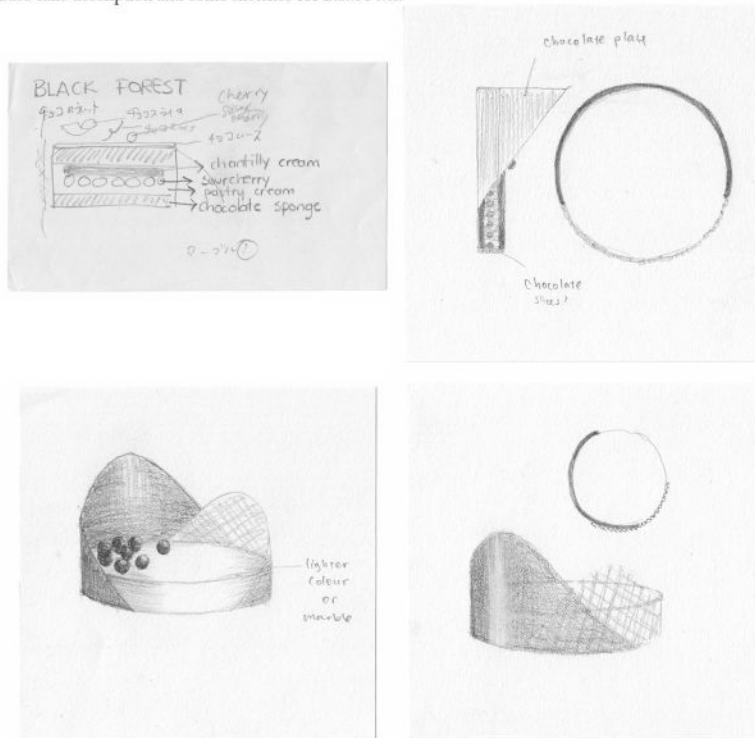
Rejected Cake project evolved from the artist's 2008 experience, designing cakes for the Turkish premium pastry brand, Divan. It is a series of presentations, turning the spotlight towards anything but the cakes and designs that are employed by Divan. It aims to give a life to the rejected cakes by realising them in collaboration with a local patisserie. For this special occasion in Istanbul, Mako Ishizuka again collaborated with Divan.

The artist decided to work on Black Forest cake, the traditional German cake with chocolate and sour cherries. The primal goal was to simplify the design of this often heavily decorated cake, and she portrayed dark dense forest where one gets fair light through between the branches of the trees with chocolate plates on the side, and the discovery of gems in the deep forest with glazed sour cheery with golden leaf.

Despite the design of the cake corresponding to its concept and history, Divan decided to employ the new design of Black Forest cake but for decorating another cake called Marigny, after the artist finished the work at Divan. Therefore this edition of project was named (seemingly not) Rejected Cake.

The team of chefs the artist worked with at Divan in 2008 produced the 'original' Black Forest, with Black Forest design on Black Forest base cake. The cake was presented and served together with thorough presentation of its process and history, starting from the observation of former design of Black Forest cake in 2008 up to the photos of Marigny cake and Black Forest cake on Divan website in 2011.

Base cake description and some sketches for *Black Forest*



(upper left) Divan boutique on Taksim square (middle left) 'Marigny' cake sold at Divan boutique (upper right) a participant at Rejected Cake project 003 presentation (bottom) Black Forest design on Black Forest cake base specially produced by Divan

