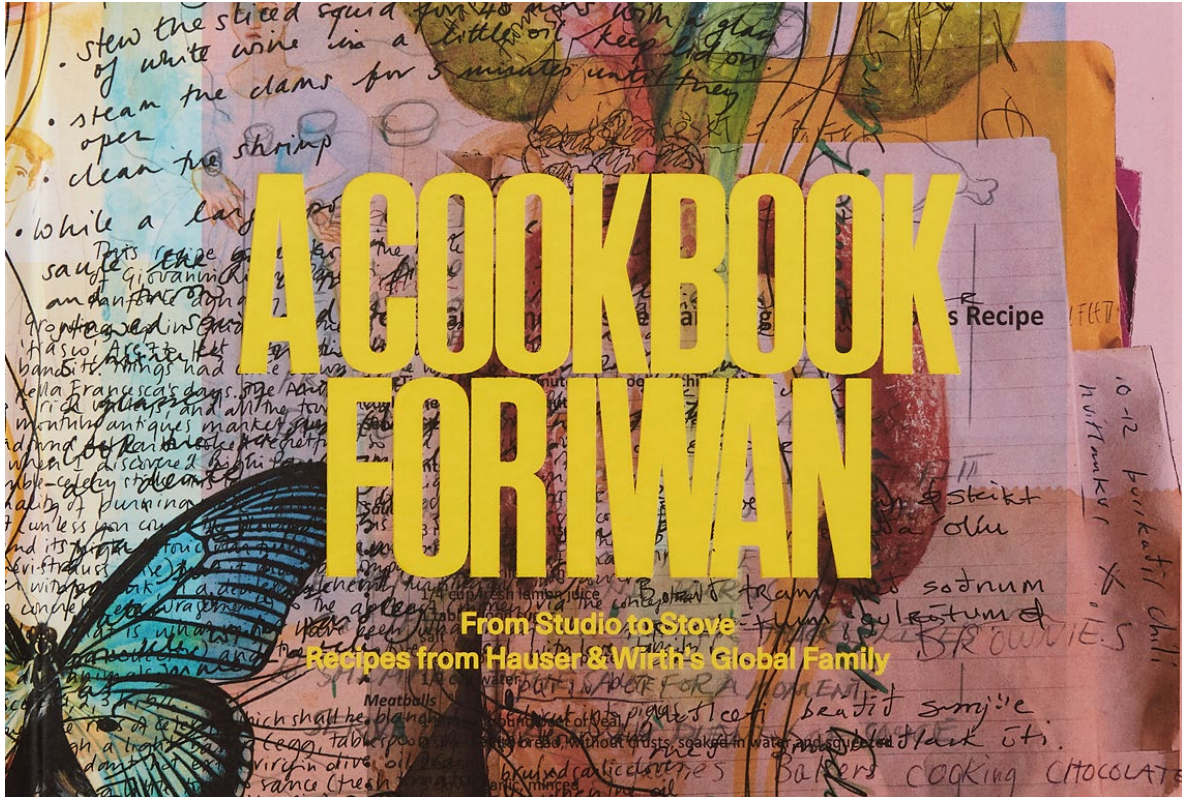




HAUSER & WIRTH PUBLISHERS

Press Release



Discover over 200 recipes gathered from the personal culinary repertoires of contemporary artists, curators, chefs, and collectors.

It's one of my favourite cookbooks. It combines food and love—every page is a recipe, but every page is also about a relationship with food and friends.
—Ruth Rogers

Originally created by Manuela Wirth as a birthday gift for her husband Iwan, 'A Cookbook for Iwan' is a recipe book like no other. The book reflects convivial encounters centred around food that the couple—founders of the art gallery Hauser & Wirth and the hospitality company Artfarm—have shared over decades. Manuela personally invited an extended international network of friends—including artists, collectors, curators, museum directors and extended family—to each contribute a favourite recipe from their own kitchen. Many recipes were gathered at secret dinners, swapping personal stories and culinary delights.

Now reimaged for a wider audience, this marvellous compendium offers an intimate look at the creative community that surround Iwan and Manuela and the food that sustains it: an eclectic collection of breakfasts, lunches, dinners, drinks and desserts.



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With a foreword by food writer and critic **Tom Parker Bowles**, the book is rich with experimental recipes, handwritten notes, whimsical illustrations, and playful photographs that capture the idiosyncrasies of its contributors, many of them artists. **William Kentridge** reveals how to make the pear and cardamom margarita often enjoyed in his studio. **Annie Leibovitz**, **Lorna Simpson**, and **Amy Sherard** pass on family recipes, while **Martin Creed**, **Pipilotti Rist** and **Jenny Holzer** take a characteristically conceptual approach, with original artworks finding their place among the book's soups, stews, pastas, and pies.

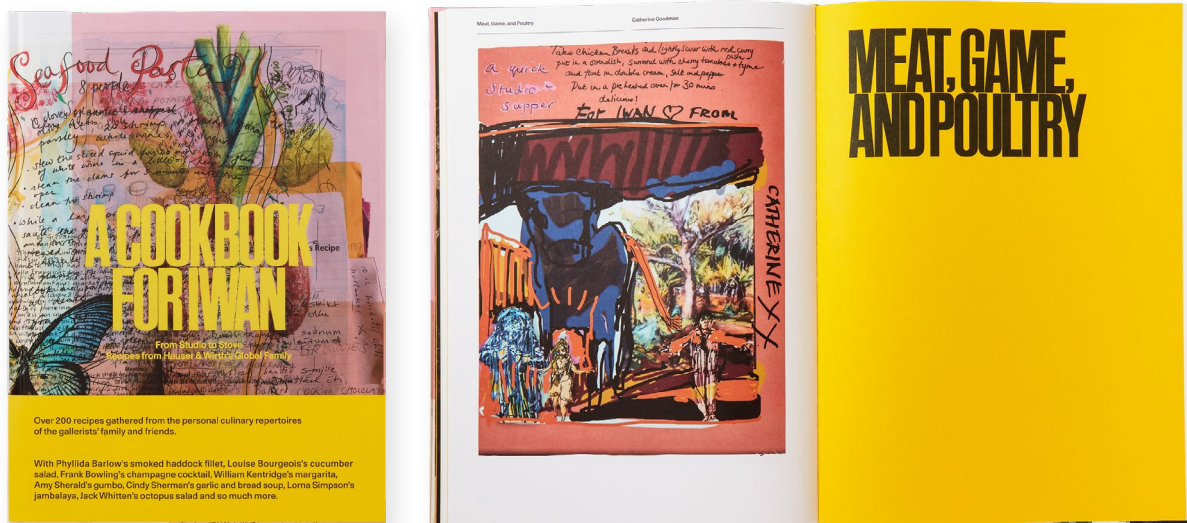
Artistic gatherings and shared meals have nourished creative communities for generations. The book features **Louise Bourgeois's** cucumber salad first published in MoMA's legendary Artists' Cookbook in 1977, alongside **Cindy Sherman's** garlic and bread soup, **Don McCullin's** mushroom risotto, and many more. Personal contributions are drawn from culinary luminaries and enthusiasts including chefs **Daniel Humm** and **Ruth Rogers**, architects **Luis Laplace** and **Annabelle Selldorf**, and curators **Frances Morris** and **Hans Ulrich Obrist**.

Press Kit and Digital PDF can be downloaded [HERE](#). Press copies are available on request.

UK release date: 1 October

Global release date: 6 October

Price: £60 / \$70



Notes for Editors

About Hauser & Wirth

International art gallery Hauser & Wirth began as a family enterprise founded in 1992 by Iwan and Manuela Wirth with Ursula Hauser, who were joined in 2000 by Partner and President Marc Payot. Today, the gallery represents over 100 artists and estates, sharing their visionary art and ideas through its global exhibitions, publishing and learning programs.



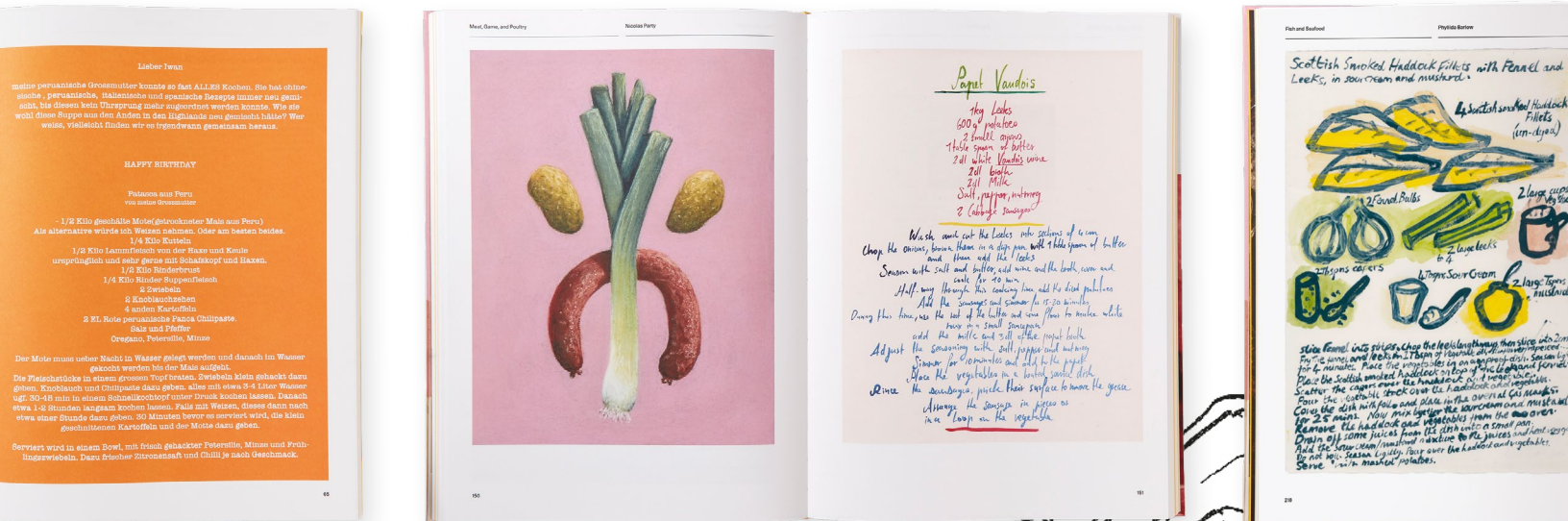
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About Hauser & Wirth Publishers

Publishing has been a cornerstone of Hauser & Wirth's activity since the gallery's founding and has grown into a dynamic imprint with an international team of editors. The back catalogue extends to more than 230 titles with global distribution and bookstores inside Hauser & Wirth's spaces in New York, London, Somerset, Zurich and Palo Alto. From publishing artists' writings and exceptional exhibition-related books to commissioning new scholarship and pursuing the highest levels of craft in design and bookmaking, Hauser & Wirth Publishers creates vital, lasting records of artists' work and ideas.

About Artfarm

Artfarm is an international independent hospitality company founded in 2014 by Iwan and Manuela Wirth. That year, Artfarm opened its first restaurant, Roth Bar & Grill, as part of Hauser & Wirth's art centre in Bruton, Somerset. In 2018, it opened The Fife Arms in Braemar, Scotland, a Victorian coaching inn that underwent extensive restoration to return the building to its former glory. Other Artfarm properties include Fish Shop in Ballater, Scotland, and Washington DC, Manuela restaurant in Los Angeles and New York, Da Costa restaurant and Farm Shop in Somerset, Mount St. Restaurant, The Audley Public House and Farm Shop in Mayfair, London and Cantina restaurant in Menorca. Artfarm also acquired The Groucho Club in 2022. Earlier this year, Artfarm opened its second hotel, Chesa Marchetta, in Sils Maria, Switzerland. Each of Artfarm's projects comes to life in response to the specific local culture and customs of its site, cultivating community, conversation and connections between people in the places where they work around the world.



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Buon Appetito!