CFAR's *Papers on Power* is a series of commissioned essays for which artists, writers, activists, and cultural producers have been asked to respond to the question "What is power?" in whatever form best relates to their work and thinking.

THE CRAZY PINEAPPLE

NICK TOBIER

Fill the bottom of a cup with cut up pineapple. Add mango chunks.

La Pina Casual (LPC)

2 scoops pineapple ice cream. More pineapple

Mango ice cream

Chamoy* Add a tamarind stick, a pineapple lollipop, and sour gummi peach rings. Top with

a sprinkle of tajin** and a squeeze of fresh lime.

had the first of many in April 2020 at La Pina Loca (The Crazy Pineapple), a small family run paletteria in a small shopping plaza at an intersection of large roads in Ann Arbor, Michigan.

LPC is delicious—an unexpected combination of flavors, textures, colors, and materials. I

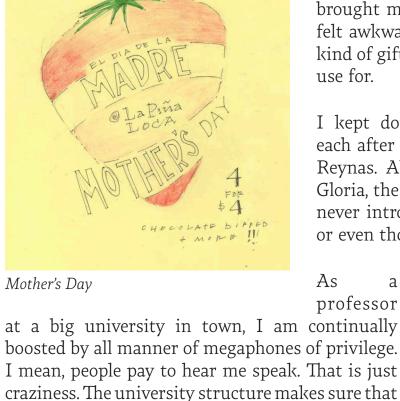
We had all been living in some form of shutdown—schools, work, indoor dining, empty streets. And here, at the end of a gray winter was this incredible joyous concoction. I tried to draw LPC from memory—as homage and as a way to keep it fresh in mind until I could get back there. I posted a photo of the drawing on social media and tagged some friends

in town who I thought would enjoy a treat as well as to support a local business. La Pina Loca "liked" the post on Facebook and shared it on their page.

use for.







fluidity of pursuing interests for creative inquiry, shifting contexts and entering communities, and I take up a lot of space with my assumptions of power and the privileges afforded to my phenotype (Caucasian) passing through the world. This cause and effect reminds me of a Tornado-both the weather form and La Pina Loca's assembly (gummi spaghetti, Japanese peanuts, and gummi bears set in a swirl of sparkling water and fresh mango). In WA Sutton's 1967 book "Travel & Understanding: Notes on the Social Structure of Touring" the dynamics of the guest-host relationship is like tourist-local characterized as "visitors who are on the move to enjoy themselves... and hosts who are relatively stationary and who have the function of catering to these visitors' needs and wishes." The encounters are essentially transitory, nonrepetitive, and asymmetrical; the participants are

oriented toward achieving immediate gratification rather than toward maintaining a continuous relationship, and so do not have to take account of the effects their present actions will have on the

relationship in the future; hence, there is neither a felt necessity nor an opportunity to create mutual trust. Guests, like Sutton's tourists, are transient, but our consideration of them is both personal and ethical as how we welcome strangers, immigrants, and refugees. La Pina welcomed me into its presence just as it does any other customer. "Negotiations are contingent upon both participants having this understanding and a mutual confidence." APG (Artist Placement Group) Manifesto, 1980 APG model—to integrate artists into businesses and corporations in Britain in the late 1960's proposed a structural challenge to the modus operando at an institutional level, where the artist was a negotiated presence rather than existing in his or her own realm (studio, museum, school). Today's social practice artists (where I locate my own practice) in most scenarios attempt some of the same rhetoric I use for myself or for exhibition and conference proposals, which is that my projects use art as a catalyst for interaction

the charge of this disparate relationship between contextual backdrop and project. I am often aware that these arrangements are frequently circumscribed and are most precarious where the power dynamic is asymmetrical. Giving up this power is what Jacques Derrida would characterize as going from ownership and

We live and work in unequal access to privilege and discourse, and that all too often the encounters with difference (responses, populations) trades on

and cooperation.

Tornados

I kept doing the drawings week after week each after tasting Fresonadas, Mangonadas, Pina Reynas. Along the way I got to meet Ben and Gloria, the owners and inventors of the desserts. I never introduced myself as a professor, an artist, or even thought, "I've got a project." As

kind of gift you receive and have neither room nor

professor Vangonada your every accomplishment is noted and promoted. Combine that sense of importance with the





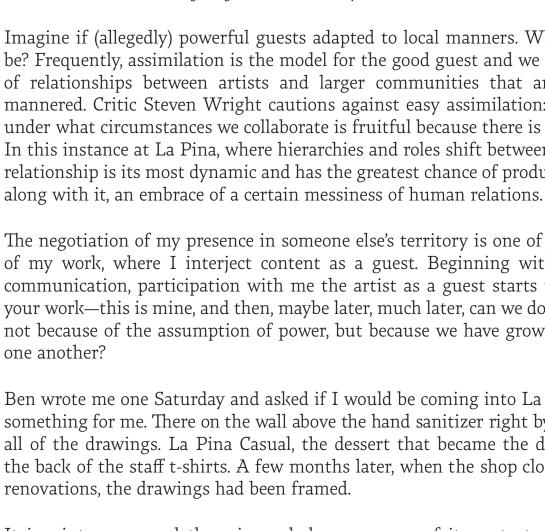
LA PINA LOCA

La Pina Reyna

a position of power to giving ownership away and becoming vulnerable. As artist-guests, what are our roles? I would like to suggest that one could be a willingness to disrupt our habits of assumption of power and to be willing to contend with the intricacies—of misunderstanding, of disinterest, loss of power and privilege, or vulnerability. famarind strok

"In order to progress, people have to work together; and in the course of their collaboration, they gradually see an identification in their relationships whose initial diversity was precisely what

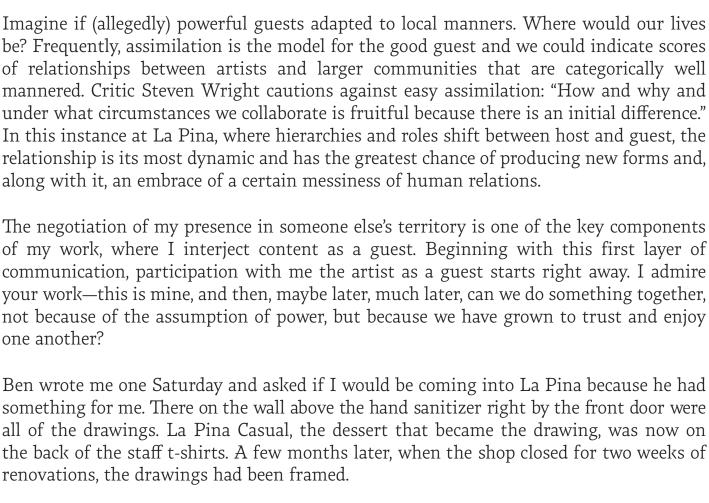
made their collaboration fruitful and necessary." Claude Lévi-Strauss



can call it The Crazy Pineapple Residency.

Ben wrote me one Saturday and asked if I would be coming into La Pina because he had something for me. There on the wall above the hand sanitizer right by the front door were all of the drawings. La Pina Casual, the dessert that became the drawing, was now on the back of the staff t-shirts. A few months later, when the shop closed for two weeks of renovations, the drawings had been framed. It is winter now and there is a whole new menu of items to try at La Pina. If you

are in Ann Arbor, let me know—I can meet you over there, my treat. If you like, we



LaPiña

LOCA

Coctel de Frutas

Exhibition View



Notes:

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* Chamoy is a condiment from Mexico that is typically served as a dip for fresh fruit. It is made with fruit, such as apricot, mango or plum, chilies and lime juice. You can buy it bottled in varying degrees of spiciness

Biography:

promoted 4th division Penguins soccer team, and a designer of projects in public places taking form in built structures and events from bus stops to kitchens and boulevards. Recent places include Medellin, Colombia; Cholula, Mexico; Ishinomaki, Japan; Detroit; The Prague Quadrennial; and La Pina Loca in Ann Arbor, MI. Nick studied sculpture and landscape architecture, worked at Storefront for Art and Architecture in NYC and as a designer with the NYC Department of Parks and Recreation/ Bronx Division and LandWorks Studio, Boston. He is also Professor at the Stamps School of Art + Design at the University of Michigan. © 2021 University of Oregon, Center for Art Research

or you can make it at home with apricot jam, lime juice and chile peppers. ** Tajin is a seasoning mix of dried and ground red chilies, sea salt, dehydrated lime juice.