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On Point



In an age of digital media, artist Olivia Knapp opts for old-world techniques.

BY JOSEPH AKEL

PORTRAIT BY CHARLIE SCHUCK

For Seattle-based artist Olivia Knapp, details are everything. Using a technique of cross-hatching favored by 16th-century engravers, her pen and ink illustrations are highly detailed, wholly realistic still-lives, spun with a surrealist twist in which budding flowers open to reveal exacting, anatomic renderings of human brains and hearts.

Knapp's interest in the labor-intensive "dot and lozenge" engraving technique began with a trip to New York's Museum of Modern Art in 2008, where she saw "The Printed Picture," a show surveying techniques of image reproduction over the last 500 years. Knapp was captivated by exhibition displays magnifying Renaissance etchings,

revealing the intricate markings that imbued the images with lifelike quality. "It was the only form of art," Knapp says, "that I questioned whether I could do myself." Determined, she set about teaching herself various etching techniques over the course of the next several years. In many ways, she says, "My process became a commitment to patience, understood as a rebellion against the speed and immediacy that surrounds us." Though she works six days a week, often pulling six or seven-hour days, it's not uncommon for one of Knapp's illustrations to take up to five weeks to be completed. "You can do the math on that one," she says with a laugh.

It made sense, then, that Jägermeister would approach Knapp to collaborate on a project celebrating the storied digestifs' commitment to craftsmanship. For Knapp, whose intricate drawings recall botanical prints from a bygone age, illustrating Jägermeister's signature blend of 56 herbs and spices came naturally. And, like the spirit, Knapp's art shows that good things come with time.

Cocktail by Tomas Delos Reyes

INSPIRED BY OLIVIA KNAPP

I immediately felt a connection to Olivia Knapp's work first as an artist, then as a mixologist. Using Jägermeister as a base, I added fresh produce and juice to reference plant life and organic surrealism, which is common in her illustrations; the garnish expresses the dynamic movement present throughout her work.

1½ oz.	Jägermeister
½ oz.	lemon juice
½ oz.	orange juice
½ oz.	ginger syrup
2 dashes	Bittermens Elemakule Tiki Bitters
2 discs	cucumber, cut ¼-inch thick



Tomas Delos Reyes is a mixologist and partner of the gastropub Jeepney in New York's East Village.