

END OF SUMMER NEWS FROM THE CHARLOTTE STUDIO:



"Summer Treasures" Oil on panel 12 x 16 inches August of 2016

~ OUR STUDIO DOORS WILL BE OPEN THIS FRIDAY EVENING ~

*Kick off your Labor Day Weekend
while enjoying all of the open artist studios at the Dilworth Artisan Station
during the September SOUTH END GALLERY CRAWL!*

*Friday, September 2, 2016
6:00 pm until 9:00 pm*

John and Karen

John Seibels Walker Studios
www.johnseibelswalker.com

[*www.dilworthartisan.com*](http://www.dilworthartisan.com)

118 East Kingston Avenue

DAS Suite 30 (Third Floor)

Charlotte NC 28203

~ RECENTLY DELIVERED ~



*Frank Dowd, IV, Chairman of the Board, Charlotte Pipe and Foundry
Oil on linen, 42 x 30 inches, ©John Seibels Walker 2016*

PROFILES IN PORTRAITURE

"Made in America"

Portrait of Frank Dowd, IV, Chairman of the Board, Charlotte Pipe and Foundry

Portrait of Roddey Dowd, Jr., CEO, Charlotte Pipe and Foundry

When I was contacted by Roddey Dowd, Jr. regarding my painting his portrait, and also that of his cousin, Frank, for Charlotte Pipe and Foundry's art collection, I was immediately excited about the artistic possibilities for capturing each of them in a portrait that could depict their day to day world. Both Roddey and Frank are very hands on fourth generation family members who have continued to extend the growth and accomplishments of this privately held American manufacturing company into the 21st century. These new portraits maintain a long tradition of honoring the hard earned leadership positions of Charlotte Pipe and Foundry, which remains a company on the forefront nationally and internationally in the manufacture of cast iron and extruded plastic pipe products and fittings.

My task was to create two distinct portraits which would scale well with those earlier paintings of the previous generation - in particular, the recent portraits painted by Mississippi artist, Marshall Bouldin. These new portraits needed to be three-quarter length paintings painted at approximately ¾ life-size in scale.

Upon first meeting with Roddey, we discussed my visit to their main foundry location in Charlotte.

I soon began envisioning a portrait that might somehow include the atmosphere of the manufacturing operation and the predominant glow of the molten iron found within. Our tour of this property and my education on the processes of manufacture in America led to an understanding that the foundry itself and its American flag should very much be depicted in one of this generation's new portraits, as yet another embodiment of the company and all that it represents.

Likewise, Frank is depicted in his attractive office at company headquarters shown handling the many aspects of successful day to day operations.

In Roddey's portrait, I have depicted the glow of the molten iron as it passes on its way to the large bull ladle along with the thick atmosphere this creates, all of which is enhanced by the light of the clerestory windows. There is a figure in the control room at work, representing the many employees of the company and their contribution. Roddey's gesture and expression is one of confidence and pride in all that the company embodies: manufacturing a quality product in America, engaging with and employing numerous people, while always meeting or exceeding very rigorous EPA standards.

I first met Frank in his office while he was working at his uniquely handcrafted standing desk. His relaxed, open and engaging manner was quickly apparent and it is that quality I most sought to capture in his portrait while depicting him casually turning away from his work and offering the viewer a greeting. This spontaneous gesture had him place four fingers down upon the stool behind him, perfectly representing the IV after his name. On the desk there is a model of one of the company's corporate jets, along with a small cast iron figure of a man ladling flowing iron into a vessel. The framed print on the wall behind him honors the generous legacy of four generations of the Dowd family in Charlotte in support of the YMCA, whose oldest and primary Charlotte location is named after the family.

It is my hope that each of these portraits will serve to record the combined contributions and achievements of both Roddey and Frank, while also serving to inspire the generations of company leadership to come.



*Roddey Dowd, Jr., CEO, Charlotte Pipe and Foundry
Oil on linen, 42 x 30 inches, ©John Seibels Walker 2016*



Roddey and son at the foundry

As we prepare for a very busy fall season here in America, we are sending all of our positive thoughts to everyone in Amatrice and the surrounding area of our beloved second home country. Although we will not be returning to the Lucca studio until late February of next year, the recipe below beautifully captures the hearty spirit of that special area of Italy.

The De Cecco pasta factory in Abruzzo is also quite nearby to this recent earthquake zone, producing some of the best bucatini and Italian pasta secco (dried pasta) available to all of us here in the U.S.!

*Buon appetito,
k & j ~
www.johnseibelswalker.com*

BUCATINI ALL'AMATRICIANA

This famous and very simple recipe from Amatrice is one of our longtime favorites!

Ingredients:

*1/2 cup of extra virgin olive oil
1 cup of diced red onions
4 oz of diced pancetta (can find this at Trader Joe's, or cut uncured 1/4 inch thick sliced bacon into small cubes)
28 oz can of San Marzano diced tomatoes, drained
Dried peperoncini (red hot pepper flakes), to taste
Sea salt, to taste
16 oz of DeCecco bucatini pasta (I find it at The Fresh Market in the States)
Freshly grated Italian Pecorino Romano
4 Tbsp of finely minced Italian parsley*

Method:

*Heat the olive oil in a large skillet and saute the onions over medium heat until almost translucent. Add in the diced pancetta and increase the heat to medium high. Stir and saute for three more minutes. Now add the drained diced tomatoes to the skillet and simmer the sauce on medium heat for about 15 minutes, or until the sauce is slightly thickened. Finally, add in some dried peperoncini flakes and any additional salt, to taste. * Be aware, the Pecorino Romano added to this recipe at the end will add quite a bit of salt also.*

Cook the pasta in plenty of boiling salted water until just al dente, stirring constantly. Al dente (just tender to the tooth) is often about 2 minutes less than the cooking time listed on the package of dried pasta here in the States). Then drain well and toss immediately with the sauce. Toss in all of the minced parsley to finish.

To serve: Top a serving platter, or each individual serving bowl of pasta, with plenty of freshly grated Pecorino Romano.