ARK MOFO
2015
12—22
JUNE
Dark deep darkness and splendor all around. It was in the roots and under and a tree came out and then a house with stars above — inside the house a man with eyes to see and long arms reaching he saw the splendor all around and reaching out into the deep darkness he saw himself.

David Lynch
**++ Australian exclusive**

I just saw a Dark Mofo Director David Walsh where it’s going. But I love it. Coming and I don’t know others. I didn’t see that of them inadvertently stuff together where each community – people doing it, but what comes out of it, but what comes out of at all the work that goes into excepted, perhaps. I marvel at all the work that goes into it. But what comes out of it is even more marvellous. Here is the definition of gentlemen to the right (the esteemed lady and gentleman in the right exceeded, perhaps). I marvel at all the work that goes into it. But what comes out of it is even more marvellous. Here is the definition of community – people doing stuff together where each of them inadvertently makes it better for the others. I didn’t see that coming and I don’t know where it’s going. But I love it.

On behalf of Dark Mofo, I would like to acknowledge the support of the Tasmanian Government and Premier Will Hodgman, without whom the festival would not be possible. I’d also like to thank Events Tasmania, particularly Adam Spruex and Charles Brasch, the City of Hobart, Lord Mayor Alderman Sue Hickey and Philip Holiday (Director of Community Development), as well as Tourism Tasmania, with John Falgiewi (CEO), and Gay Taylor (Director of Marketing).

This year, we have been overwhelmed with support from a range of other organisations, and we are incredibly proud to be working with our major partners RACT and Macquarie Point, as well as our major sponsors Qantas, Audi, West Point, Asahi and Aspex – not to mention the many tourism, cultural and arts organisations that have come onboard in numerous ways. It’s significant and generous assistance like this which ensures the ongoing viability of the festival, and for that, we’re grateful.

Last but not least, I’d like to thank the entire Dark Mofo team for the long hours, tears and jokes, but mostly, for the serious talent it takes to create a festival that manages to stay afloat in uncharted water.

As the winter solstice descends and the darkness takes hold, Hobart is transformed. Dark Mofo has changed the way we think about winter. In just three years, this unique festival has developed an extraordinary reputation. That it so thoroughly excites and mystifies us – locals and visitors alike – speaks volumes for its direction, content and production values.

The Tasmanian Government is proud to support Dark Mofo. To everyone involved, thank you for the effort that goes into delivering this spectacular celebration.

However you choose to immerse yourself in observing the longest night, facing the darkness or celebrating the return of light, Dark Mofo 2015 will challenge and captivate you with large-scale public art, food, film, music, light and noise. So get out there, and paint the town red!

The City of Hobart is once again pleased to support Dark Mofo. We have been involved in this festival since its inception, and believe that an event of its scale offers Hobart many great benefits – in particular, a significant activation of the city during winter.

For the third year, the City of Hobart is co-presenting the Winter Feast. We are excited to see an expansion of this event from three days to five, allowing greater opportunities for people to attend and greater patron comfort, too.

We are also excited to support Mona’s third major public light installation, this time from avant-garde artist Anthony McCall. Once again, this event will see the public, engage and interact with the Hobart night sky.

Furthermore, the City of Hobart is also supporting a unique aspect of the Dark Mofo program: The Nitthouse: an incubator of ideas discussing education in Tasmania.

We look forward to working closely with Mona to ensure the continued success of this fantastic festival.
Anthony McCall++

Solid Light Works
Conical shafts of light beam down from on high in a haze-filled warehouse.
Friday 12 – Sunday 21 June, 4 – 10pm
Dark Park, Macquarie Point
Free

Landscape for Fire
An iconic performance from 1972, filmed for posterity. In a field at dusk, thirty-six containers of flammable material are arranged in a grid and torched.
Friday 12 – Sunday 21 June, 4 – 10pm
Dark Park, Macquarie Point
Free

Night Ship
A dark ship sails nightly from Tinderbox to Mona via the city’s harbour. At regular intervals, a powerful pencil-slim searchlight radiates from the vessel to illuminate the adjacent shore. Anchors away: you’ll hear it coming.
Friday 12 – Sunday 21 June, after dark
Visible from Hobart Waterfront
7 – 7.30pm
Free

Presented by Dark Mofo, Wrest Point and City of Hobart.

Image: Breath III, 2005
Installation view at Hangar Bicocca, Milan 2009
Photography: Giulio Buono
Opening Night
Friday 12 June

**Fire Organ**

**Bass Bath**

Anthony McCall

**Solid Light Works**

Landscape for Fire

**Ogoh-ogoh: The Purging**

John Kelly

**Beyond Woop Woop**

Lucy Bleach: Radiant Heat

Jason James

**Angry Electrons**

Tyrone Sheather

**Giidanyba**

Patricia Piccinini + Peter Hennessey

The Shadows Calling

**Orlando**

Anthony McCall

Night Ship

The Preatures + Klo + Tiger Choir

Blacklist
Dark Park

Fire Organ

This massive structure of old steel tubing drones and hums at low frequencies beneath harmonically tuned flame-throwers blasting fire and heat into the night sky.

Anthony McCall

Landscape for Fire

An iconic performance from 1972, filmed for posterity. In a field at dusk, thirty-six containers of flammable material are arranged in a grid and torched.

Bastiaan Maris

Solid Light Works

Conical shafts of light beam down from an high in a haze-filled warehouse.

Image: Marek Schovaneck

Assisted by Origin Energy, Gasworks Cellar Door, GHD, AECOM Australia, Howrah Plumbing and Dynamic Welding and Engineering, Image: Willem Stuurman
While you’ve been at home eating Tvee Snacks, Tasmanian students and Indonesian artists have been hard at work crafting our very own ogoh-ogoh. Pay your respects at Dark Park: for the duration of the festival, we’re inviting you to scribble your deepest, darkest fears and secrets all over the beast. Bear the weight of the community’s fear on your shoulders. Starting at Dark Park, ogoh-ogoh (both big and small) will snake their way through our waterfront bacchanal, before arriving at their final resting place to go up in ceremonial smoke and flames.

Bass Bath

Prepared to receive the sacrament of sound. Enter the area of sonic drone and eight 2100 horsepower monolithic subwoofers.

Friday 12 –
Saturday 20 June,
4 – 10pm
Dark Park, Macquarie Point

Free

18+
Byron J Scullin
Supple Fox
Door sales $10

Ogoh-ogoh

In Balinese Hinduism, ogoh-ogoh (demon-like sculptures) are crafted, carried, and cremated as a form of mass purification. We’re staging a cleansing of our own, two different ways.

The Purging

While you’ve been at home eating Tvee Snacks, Tasmanian students and Indonesian artists have been hard at work crafting our very own ogoh-ogoh. Pay your respects at Dark Park for the duration of the festival, we’re inviting you to scribble your deepest, darkest fears and secrets all over the beast.

Friday 12 –
Saturday 20 June,
4 – 10pm
Dark Park, Macquarie Point

Free

The Burning

Bear the weight of the community’s fear on your shoulders. Starting at Dark Park, ogoh-ogoh (both big and small) will snake their way through our waterfront bacchanal, before arriving at their final resting place to go up in ceremonial smoke and flames.

Closing Night

Sunday 21 June, 6pm
Dark Park, Macquarie Point to Salamanca Place Free
Something strange has taken over the industrial guts of the Old Mercury Building.

Opening Friday 12 June, 6 – 10pm
Saturday 13 – Sunday 21 June, noon – 8pm
Detached, Old Mercury Building
Enter via Argyle Street Tunnel
Continues Monday – Sunday, noon – 4pm
Ends Sunday 2 August
Free

Patricia Piccinini + Peter Hennessey
The Shadows Calling

Presented by Detached in association with Dark Mofo.
Orlando

Presented by Theatre Royal and THE RABBLE in association with Dark Mofo.

A cosmic, theatrical take on Virginia Woolf’s Orlando (1928): an ageless man awakens one day as a woman, and swaps between sexes as time unravels.

Contains nudity and adult themes. Not suitable for children under the age of 16.

Friday 12 + Saturday 13 June, 6pm
Sunday 14 June, 4pm
Theatre Royal
Premium $75
A Reserve $65
B Reserve $58/$39
C Reserve $35

Envelop(e)

Julian Day, Mick Harris, Jason James, Christina Kubisch + Elizabeth Veldon
Curated by Matt Warren

This project sees four ‘envelopes’ of sound and light positioned around the gallery’s perimeter. Connected via a central, illuminated space, the installation combines a different kind of immersive ‘sound art’ with the latest in LED and electrical explorations.

Opening Wednesday 10 June, 7pm
Contemporary Art Tasmania
Continues Wednesday – Sunday, noon – 5pm
Ends Sunday 19 July
Free

Radiant Heat

Lucy Bloach

From dusk till dawn, the Centre for the Arts will blush and pulsate with psychedelic colour. Across nine windows, experimental films of live and recorded thermal video footage show the building’s insides. Theatrical and ecological, it is an electrifying interpretation of ‘Radiant Heat’.

Friday 12 – Sunday 21 June, 4pm – 7am
Centre for the Arts
Free
Presented by Dark Mofo in association with Tasmanian College of the Arts, University of Tasmania.

Angry Electrons

Jason James

One thousand dimly lit globes, programmed to react to body movement, dangle from the ceiling like a silent, disturbing disco. This project was assisted through Arts Tasmania by the Minister for the Arts.

Friday 12 June – Sunday 21 June, 4 – 10pm
Centre for the Arts
Free

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The RABBLE

Angry Electrons

Presented by Theatre Royal and THE RABBLE in association with Dark Mofo.

First performed as part of Melbourne International Arts Festival 2012.

Envelop(e)

Presented by Contemporary Art Tasmania in association with Dark Mofo.

Radiant Heat

Presented by Tasmanian College of the Arts, University of Tasmania.

Laundry of the Terminal Psyche

Douglas McManus

Enter the mind of the modern man as imagined by experimental textile artist Douglas McManus: a place of role-play, neurological disorder and brooding sexuality.

Presented by Clarence City Council in association with Dark Mofo. This exhibition is supported by the RMIT School of Fashion and Textiles.

Opening Wednesday 10 June, 6pm
Rosny Barn
Continues Wednesday – Sunday, 11am – 5pm
Ends Sunday 28 June
Free

Envelop(e)

Julian Day, Mick Harris, Jason James, Christina Kubisch + Elizabeth Veldon
Curated by Matt Warren

This project sees four ‘envelopes’ of sound and light positioned around the gallery’s perimeter. Connected via a central, illuminated space, the installation combines a different kind of immersive ‘sound art’ with the latest in LED and electrical explorations.

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Free

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The RABBLE

Angry Electrons

Presented by Theatre Royal and THE RABBLE in association with Dark Mofo.

First performed as part of Melbourne International Arts Festival 2012.
The 12
Preatures

+ Klo
+ Tiger Choir

Pop-rock, 90s-inspired synth and avant-garde bass.

Friday 12 June, 7.30pm
Odeon Theatre
$39/$29 + BF
Door sales $45/$35
Funeral
Guerrilla Museum
12—15
Why wait until you’re dead to celebrate your life?
Friday 12 – Monday 15 June, 6pm, 7pm + 8pm
Peacock Theatre
$39 per person (double passes only)
Presented by The Guerrilla Museum and Dark Mofo.

Ashes to Ashes
Curated by Scott Carlin and Lana Nelson
Photography by Angela Waterson
12—21
A wunderkammer of images and artefacts associated with Georgian and Victorian death rituals.
Opening Friday 12 June, 6 – 10pm
Tuesday – Wednesday, 10:30am – 4:30pm
Thursday – Saturday, 10:30am – 4:30pm + 6 – 10pm
Sunday, noon – 4:30pm + 6 – 10pm
Narryna Heritage Museum
Ends Sunday 21 June
Door sales $5
Presented by Narryna Heritage Museum in association with Dark Mofo.

The Witches
By Roald Dahl
Adapted for the stage by David Wood
Re-imagined by Lucas Jervies
Performed by Guy Edmonds
17—20
A one-man madcap adaptation of Roald Dahl's nasty novel about some scary enchanted broom-kissing witches who rockets.
Not suitable for children under the age of 6.
Wednesday 17 – Friday 19 June, 7pm
Saturday 20 June, 11am + 2pm
Peacock Theatre
Adults at children’s prices: $20 + BF
A Griffin Theatre Company production, presented by Dark Mofo.
MARINA ABRAMOVIĆ
Private Archaeology

EXHIBITION GRAND OPENING
Marina will join us for a night of food, drink, music, and general wild abandon. The whole Mona site will be open till late, with ferries shuttling you to and from the festivities.
Saturday 13 June, 6pm till late
Museum of Old and New Art
Free.

MARINA ABRAMOVIĆ AND DAVID WALSH IN CONVERSATION
Sunday 14 June, 1.30pm
Odeon Theatre
Free (bookings required)

For ferry tickets and further information, visit mona.net.au

Marina Abramović in Australia,
two unique projects presented by Mona and Kaldor Public Art Projects.

Image credit:
Artist Portrait with a Candle (detail) from the series Places of Power
© Marina Abramovic
Courtesy of the Marina Abramovic Archives
Sessions

For three days, three teams of thinkers will inhabit the Hothouse, a massive built structure on Salamanca Lawns. Their brief: to think through, and respond to, the issue of education in Tasmania. The twelve best ideas will be presented at a community forum.

This latest iteration of the Future Hobart project (part of last year’s Dark Mofo, in collaboration with the City of Hobart) coincides with the 125th anniversary of the University of Tasmania, and has been brought into being with the help of Clemenger Tasmania/OMD. The Hothouse was designed by Sydney’s Cave Urban and UTAS Masters of Architecture students.

Monday 1 – Wednesday 3 June, 8am – 8pm
Salamanca Lawns
Free

Forum

Twelve creative ideas will be presented to the community for consideration and discussion. The panel features thinkers who slogged it out for seventy-two hours in the Hothouse. Hardcore creativity.

Thursday 11 June, 7pm
Odeon Theatre
Free

Ideas

A presentation-cum-exhibition charting the rampant creativity of the Hothouse Sessions from earlier in the week. Peruse, ponder and discuss the twelve ideas that made the final cut and the ones that didn’t make the Hothouse itself.

Thursday 11 – Saturday 13 June, 10am – 5pm
Salamanca Lawns
Free

Got something to say about education in Tassie? Of course you do. Visit thehothouse.net.au.

Presented by Dark Mofo, University of Tasmania, Clemenger Tasmania/OMD, City of Hobart and News Corp Australia.

Image: Woven Sky - Artist Wang Wen-Chih in collaboration with Cave Urban - Photo by Steve Swayne

THE HOTHOUSE
Gareth Liddiard (founding member of The Drones) bares all in a stripped-back acoustic set supported by American rock spiritualist, King Dude, and Melbourne-based folk songwriter, Laura Jean.

Sunday 14 June, 7:30pm
Odeon Theatre
$35/$25 + BF
Door sales $45/$35

Image: Lucia Rossi
Unconscious Collective
+ Ash Keating
+ Bompas & Parr

‘Whosoever is delighted in solitude is either a wild beast or a god.’
— Aristotle

Present your keys for the ultimate Dark Mofo adventure:
A winding pilgrimage into the dark heart of Tasmania’s wilderness.
With a 4WD vehicle hire, it’s time to hit the
right road and back on the bus for a weird and wild
two-night sojourn in the Cradle Mountain-Lake St Clair
National Park, curated by the Unconscious Collective
and featuring an ongoing exhibition from Melbourne
artist Ash Keating (see over page).

Monday 15 – Wednesday 17 June
Check-in 3pm Monday,
check-out 11am Wednesday
Cradle Mountain Hotel and
Peppers Cradle Mountain Lodge
$450 – $790 per person, by ballot.
Ticket includes two nights’ accommodation
and most meals and drinks.

Wild at Heart

Assisted by Peppers Cradle Mountain Lodge, Launceston
Arq;出售, excavation and spotlight (page 10); photography
by Matt Glastonbury
Remote Nature Response

15___

Contemporary artist Ash Keating has created a number of large-scale works on canvas in response to the surrounding natural environment of Cradle Mountain. Like winter itself, the exhibition is here for a while – three months, to be precise. Rally your wild-hearted compadres and make the journey to the heart of Tasmania.

Image: Ash Keating, Gravity System Response #2 (2015), synthetic polymer on linen 202 x 291.5cm. Courtesy of the artist and Blackartprojects

Day 1
On Monday, take in some of Tasmania’s lesser-known attractions on an offbeat self-guided road trip to Cradle, before checking out the opening night of a new exhibition by contemporary artist Ash Keating. Later, enjoy a wild night in with a curated in-room experience at your hotel, complete with an outdoor spa and pop-up forest bar.

Day 2
Come Tuesday, test your fortitude in the face of the elements (and your hangover) with a tour of Dove Lake and Waldheim Chalet, chaperoned by our psychopomp guides. As night falls, we head indoors for a dark and decadent banquet from UK culinary artists, Bompas & Parr. Carnivorous and herbivorous banquet options are available.

Image: Photography by Beth Evans. Taken from Feasting with Bompas & Parr, published by Anova Books

Bompas & Parr

16___

Image: Photography by Beth Evans. Taken from Feasting with Bompas & Parr, published by Anova Books
9pm till late
Friday 12 – Saturday 13 June,
Thursday 18 – Saturday 20 June
Venue to be revealed
$30 per night + BF
Door sales $36

1. Dress appropriately for the end. The squares call the final.
2. If abducted during the course of the night, the safe word is bananas.
3. Do not suffer abuse or harm. Never leave the house without permission.
4. Acknowledge the power of magic.
5. Do not harm non-human animals. Do not harm children. Do not harm small adults.
6. Label clearly, go hard open your mouth close your eyes sacrifice for the greater mood.

Blacklist
Antony and the Johnsons++ + the TSO

There's a ghost on the horizon.

Tuesday 16 + Wednesday 17 June, 7.30pm
Odeon Theatre
A Reserve $119 + BF
B Reserve $99 + BF
C Reserve $89 + BF
Restricted view $69 + BF

The TSO is assisted by the Australian Government through the Australia Council, its arts funding and advisory body and through Arts Tasmania by the Minister for Arts, and the Tasmanian Icon Program.
Thou shalt whip thy hair back and forth.
—Satan/Willow Smith
A night of American doom, sludge metal, and Berlin electronic.

Thursday 18 June, 7.30pm
Odeon Theatre
$49/$39 + BF
Door sales $55/$45

Paybearer

++ The Body ++

++ Oake

Image: Diana Lee Zadlo
Dark Mofo Films

**The Kettering Incident**
- **MA**
- 2015
- Directed by Rowan Woods and Tony Krawitz
- **Wednesday 10 June, 8pm**
- Odeon Theatre
- **$20/$18 + BF**

World premier and double episode feature. When Dr Anna Macy returns to her hometown of Kettering, the case of a missing girl stirs up painful memories and uncovers the town's secrets. Co-created by Tasmanian writer Victoria Madden and producer Vincent Sheehan (Animal Kingdom, The Hunter), this new show for Foxtel was shot entirely in Tassie with a ripper cast including Elizabeth Debicki (The Great Gatsby) and Matthew Le Nevez (Offspring). Presented by Dark Mofo and Foxtel.

**A Spell to Ward Off the Darkness**
- 2013
- Directed by Ben Rivers and Ben Russell
- **Thursday 11 June, 9pm**
- **Sunday 21 June, 6pm**
- State Cinema
- **$18.50/$16.50 + BF**

Three chapters of an anonymous man's life: in an Estonian commune, isolated in the Finnish wilderness, and as the lead singer of a Norwegian black metal band.

**A Second Chance**
- 2014
- Directed by Susanne Bier
- **Saturday 13 June, 1pm**
- **Saturday 20 June, 3.30pm**
- Odeon Theatre
- **$18.50/$16.50 + BF**

A straight-laced Danish cop snatches a junkie-couple's baby. Starring Game of Thrones king-slayer Nikolaj Coster-Waldau.

**Partisan**
- 2015
- Directed by Ariel Kleiman
- **Friday 12 + Saturday 20 June, 9pm**
- Odeon Theatre
- **$20/$18 + BF**

Gregori is the patriarch of a closed community on the outskirts of town. Eleven-year-old Alexander has grown up seeing the world through Gregori's eyes, until unexpected events cause him to start questioning his father. Starring Vincent Cassel. Awarded Best Cinematography at the 2015 Sundance Film Festival.

**A Pigeon Sat On a Branch Reflecting On Existence**
- 2014
- Directed by Roy Andersson
- **Sunday 14 + Sunday 21 June, 3.30pm**
- Odeon Theatre
- **$20/$18 + BF**

"Why would you write about a Roy Andersson film? You might as well dance about a cake." —Robbie Collin, The Telegraph

Awarded the Gold Lion for Best Film at the Venice Film Festival 2014. The final installment of a trilogy begun with Songs from the Second Floor (2000) and You, the Living (2007). Presented by Dark Mofo and Foxtel.

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This year, our film program casts a solstice spell of Nordic myths twinned with contemporary Antipodean angst. From the world premiere of The Kettering Incident and the northern European odyssey of A Spell to Ward Off the Darkness, to Ariel Kleiman's singular fable, Partisan. Dark Mofo Films will take you into the dark, dark abyss of our souls, choc-top in hand.

James Hewison and Nick Batzias
Dark Mofo Films Curators
Dark Mofo Films

When Animals Dream
MA
2014
Directed by Jonas Alexander Arnby
Sunday 14 June + Friday 19 June, 9pm
Sixteen-year-old Marie lives in a remote Danish fishing village. After a spate of mysterious deaths, she discovers a long-kept family secret: here be werewolves.

Down Terrace
MA
2009
Directed by Ben Wheatley
Wednesday 17 June, 6pm
Black comedy meets bloodshed in this fresh take on the British gangster film. A Brighton crime family realises they have a police informant in their midst.

A Field in England
MA
2013
Directed by Ben Wheatley
Monday 15 June, 6pm
Deserters of the seventeenth-century English Civil War are captured by a necromancer – a master of the dark arts.

Valhalla Rising
MA
2009
Directed by Nicolas Winding Refn
Tuesday 16 June, 9pm
A mute Scandinavian slave escapes and joins a band of crusaders in their fight for the Holy Land. From the director of Drive (2011) and the Pusher trilogy (1996, 2004, 2005), and starring Mads Mikkelsen.

Severed Ways: The Norse Discovery of America
MA
2007
Directed by Tony Stone
Thursday 18 June, 6pm
The journey of two vikings through a lawless and alien New World, set to a heavy metal soundtrack.

RBMA presents
EYE: CIRCOM ++
+ My Disco
+ Jake Blood
+ Kusum Normoyle

Friday 19 June,
7:30pm
State Cinema
$39/$29 + BF
Door sales $45/$35

Presented by Dark Mofo and Red Bull Music Academy.

Red Bull Music Academy, the ground-breaking series of music workshops and events, makes its debut at Dark Mofo with a groundbreaking performance by Yamataka Eye (EYE), presenting 5 hours of avant-garde, experimental sound as the music community

This Japanese noise and Boredoms frontman
will conduct six laptop-wielding disciples

to create a sonic wall of sound.

Friday 19 June,
7:30pm
Gazebo Theatre
$39/$29 + BF
Door sales $45/$35

Presented by Dark Mofo in association with State Cinema.

Assisted by Screen Tasmania.
This indie art-pop collective presents NUDE: a live rendition of their electronic symphonic record of love, hailed as ‘an act of bravery in a cowardly world’. Also featuring sultry chanteuse and Dark Mofo darling, Brous.

Saturday 20 June,
7.30pm
Odeon Theatre
$49/$39 + BF
Door sales $55/$45

The Irrepressibles++

20+ Brous
**The Witching Hour Midnight Concert Series**

**Calvin Bowman**

Thunderous Buxtehude preludes for organ.

Friday 19 June, 11.59pm
St David's Cathedral
Free

**Helen Gillet**

This Belgian cellist, composer and singer will deliver two improvisational performances, both in celebration of the solstice.

Friday 19 June, 10am – 5pm
Nolan Gallery, Mona
Included in Museum Entry

Saturday 20 June, 11.59pm
St David’s Cathedral
Free

**Nick Tsiavos**

Immersion

A fourteen-hour vigil of ancient chant and modern instrumentation from Nick – a jazz bassist and Mona favourite – and his musical collaborators. Journey through the longest night, then head to Sandy Bay at dawn for mass exuberant nudity (the winter solstice swim).

Sunday 21 June, 4.46pm – Monday 22 June, 7.42am
Peacock Theatre
Free

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**Allison Bell**

Experimental compositions from three left-of-centre masters of contemporary classical, performed by avant-garde soprano Allison Bell and members of the Tasmanian Symphony Orchestra.

Conductor
Kwame Ryan (Canada/France)

The program
Claude Vivier, Greeting Music
Claude Vivier, Trois airs pour un opéra imaginaire
Salvatore Sciarrino, Introduzione all'oscur
Unsuk Chin, Akrostichon-Wortspiel

Saturday 20 June, 6pm
Farrell Theatre, The Friends’ School
$59/$39 + BF
Door sales $65/$45

Presented by Dark Mofo and the TSO.

The TSO is assisted by the Australian Government through the Australia Council, its arts funding and advisory body and through Arts Tasmania by the Minister for Arts, and the Tasmanian Icon Program.
Wednesday 17 + Thursday 18 June, 4 – 10pm, $10
Friday 19 + Saturday 20 June, 4pm – midnight, $20
Sunday 21 June, 4 – 10pm, $20

PW1
Tickets on the door
Free for children under 16

The birds are not what they seem. —Twin Peaks
Beware the birds and banquet for five nights inside a giant nest.
This young gun did his apprenticeship at Aria (Sydney), before landing a job at the Fat Duck (Bray, London) and shortly after, Ledbury (Notting Hill, London). He recently left The Commoner in Fitzroy to join the team at Estelle in Northcote. Modern British-inspired cookery.

After thirteen years as Executive Chef at Longrain Sydney and Melbourne, Martin now runs the Cooks Co-op: a farm in the Hawkesbury supplying restaurants with top-notch local produce, and running pop-up food events.

The man about Bondi (Head Chef/owner of Sean’s Panaroma) is jumping ports to scout out, and whip up, our fair isle’s tastiest seasonal produce.

From Sydney’s Rockpool to London’s Michelin-starred Pied à Terre, Mike’s done most things in the kitchen. Since 2012, he’s been heading up Kitchen By Mike: a creative workspace, café and food store that flaunts fresh produce straight out of the kitchen garden.

Berta Sydney’s former Head Chef sure knows a thing or two about cooking. In addition to Italian, she’s versed in French, Sri Lankan and Chinese.
City of Hobart
Dark Mofo
Winter Feast
Stallholders

**Asahi Super Dry**
Three years in the making, this year’s Asahi will take you to a land of golden beers.

**Bruny Island Cheese**
In the heart of Bruny Island, fresh, natural cheeses made from the best milk from local cows. Find out why we love Bruny Island Cheese so much.

**Gozlume & Kebabs**
Delicious Turkish dishes including megátasty lamb, beef, and chicken kebabs, stuffed with tomato, onions, and spices. Serve it hot or cold with a side of garlic sauce.

**Chikko Cafe**
Mount Gravatt Farm
Fresh produce from a local farm, perfect for your next picnic.

**Mount Gravatt Farm**
Fresh produce from a local farm, perfect for your next picnic.

**Coal Valley Cider**
A different style for each farm, with a focus on local cider apples and supermarket apple cider.

**Pacha Mama**
Ginopas, pachas, and chirimotis in a raft of classic and exotic cocktails. Make your own at a function or event near you.

**Villino Specialty Coffee**
A moody little place serving up coffee and a range of sweets. Find out why we love this place so much.

**Lean To Kitchen**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Tombolo Frigginet**
A mouth-watering fruit and veggie platter, perfect for your next picnic.

**MYU Easybites**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Lady Hester**
Mouth-watering fruit and veggie platter, perfect for your next picnic.

**Gonnaro’s**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Passion Pot**
Creative, handmade dishes, including meat, vegetables, and combination dishes. Find out why we love Passion Pot so much.

**Ethiopian Restaurant**
Traditional Ethiopian dishes, including meat, vegetables, and combination dishes. Find out why we love Passion Pot so much.

**Lanikii Kebabs**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**McHenry’s Distillery**
Lean To Kitchen
Fresh produce from a local farm, perfect for your next picnic.

**Gillespie’s Ginger Beer**
Nonalcoholic and alcoholic ginger beer made from local sparkling water and spices. Find out why we love Gillespie’s Ginger Beer so much.

**Ashbolt Farm**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Two Metre Tall**
Backyard farmhouse and cafe, serving fresh, local produce and local wine. Find out why we love Two Metre Tall so much.

**Cantina Latina**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Grist & Grist**
Distilling and producing craft beers and ciders.

**Leland’s**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Belgrove and Overeem**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Devils Brewery**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Rough Rice**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Elderflower Express**
An elderflower business, serving up delicious elderflower cocktails.

**Oodles of Empanadas**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Laziko Kebabs**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Cantina Latina**
Creative, handmade dishes, including meat, vegetables, and combination dishes. Find out why we love Passion Pot so much.

**Ethiopian Restaurant**
Traditional Ethiopian dishes, including meat, vegetables, and combination dishes. Find out why we love Passion Pot so much.

**Grimm & Co.**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**Truckle & Co.**
A small boutique craft establishment with a focus on local and unique cheeses. Find out why we love Lean To Kitchen so much.

**The Source Restaurant**
Local produce and seafood, perfect for your next picnic.

**Villino Specialty Coffee**
Creative, handmade dishes, including meat, vegetables, and combination dishes. Find out why we love Passion Pot so much.

**Grimm & Co.**
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**McHenry’s Distillery**
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The Red Velvet Lounge
Steve Cumper's legendary Red Velvet Lounge is a Cygnet institution. For his first outing at the Winter Feast, Steve's menu will feature chicken liver pâté and pickles, English fishcakes with saffron mayo and turnip remoulade, and warm quince shortcake and custard.

Sirocco South
Handmade Italian slow foods, crafted from the best local and seasonal produce available. Think cannoli (award-winning, mind you) and gnocchi. Bellissimo!

Cable Station
Seafood roasted in a wood-fired oven. Scallops from the north-west, crayfish from Bicheno and octopus from Stanley. Springvale wines from the east coast, too.

Mona Cocktails
Well shake it up baby, now! Old favourites or something a little more left-of-centre.

Mona
Our Executive Chef Vinnie Trim loves to play with fire, especially when it comes to meat. Mighty-fine eats from the churrasco and charcoal grill, wood-fired pizzas and what not, plus nasi goreng and something sweet to finish.

Tasmanian Chilli Beer Company
Dark and stormy ginger beer with a dash of rum, just for the Winter Feast. Soft stuff, too: sparkling raspberry and blackberry or blackcurrant.

Nicholls Rivulet
Organic Farm
A match made in artisan heaven: slow-cooked free-range beef and Moo Brow Dark Ale pie, served with a side of organic rhubarb chutney.

Moo Brow
Moo's brewery, unpasteurised and unconditioned delicious fine ales. Their brews include Dark Ale, Pale Ale, Shandy, and a variety of other lagers and ales.

Mona
Organic Cider
They don't call Tassie the apple isle for nothin'. These fourth-generation orchardists and repeat Winter Feast offenders are serving delicious apple ciders (including a special winter number crafted just for us) and perry, too (the pear equivalent).

Willie Smith's
Organic Cider
These orchardists and Repeat Winter Feast offenders are serving delicious apple ciders (including a special winter number crafted just for us) and perry, too (the pear equivalent).

Macaquen by Ruby
In the words of Manu Feildel, ‘yem yem!’ French-inspired desserts including macarons, petits fours and verrines (kind of like a trifle, served in a cup).

Mint
Fresh as Southeast Asian fusion featuring the latest Asian desserts.

Macarons by Ruby
In the words of Manu Feildel, ‘yem yem!’ French-inspired desserts including macarons, petits fours and verrines (kind of like a trifle, served in a cup).

Moo Brew Dark Ale Pie
Slow-cooked free-range beef and Moo Brow Dark Ale pie, served with a side of organic rhubarb chutney.

Moo Brew
Their beer is the perfect complement to any meal, with dark and stormy ginger beer and a variety of other lagers and ales.

Morrison Brewery
Award-winning ales and lagers crafted by hand in Launceston.

The Soup Stop
Damn delicious Indian soups and street food. Wholly vego.

Urban Bounty
Finger-licking-good handmade pies and sausage rolls filled with free-range meats or veges.

Raspberry Fool
Puddings galore: lemon delicious, plum, chocolate self-saucing and more. Served with cream and custard, of course. Decadent.

Rin
Roll up, roll up! Miso, sake, Asahi and sushi.

Mira
Organic Farm
A match made in artisan heaven: slow-cooked free-range beef and Moo Brew Dark Ale pie, served with a side of organic rhubarb chutney.

Written on Tea
Delicious Chinese cuisine. Steamed free-range pork dumplings, Peking duck wraps and grilled lamb cutlets.

Imbibe Tasmania
Grazed your palate for boutique wines? Imbibe Tasmania will have those for you. Their range includes both still and sparkling wines, as well as a selection of craft beers. Try as many of their wines and specialty ingredients as you can!
Lost Pippin
Wrap your mitts around a mug of bone-warming mulled cider, or opt for something a little chillier: pommeau (fortified cider), traditional (with wild yeast, if you’re game) and something special from the ‘Randall’ (a snazzy double-chamber pouring filter filled with fancy flavours).

Moorilla
In celebration of the darkest night, our winery is releasing its darkest vino: the Muse Cabernet Sauvignon Cabernet Franc. This bad boy won’t be available elsewhere till after the feast.

Flamecake V
Flammkuchen, a fancy type of bread-like pizza, with a rye base (made using Callington Mill flour) and crème fraîche topping. Don’t forget the extras, such as sauerkraut, Boks bacon, or Saint Agur blue cheese.

Black Mountain Ice-Cream
Real ice-cream made with only the necessities (no nasties): milk, cream, free-range eggs and a blend of sugar and raw Tasmanian honey. Try it topped with pears poached in Coal Valley Cider (the stall next door), or slurp a milkshake and watch the boys come running.

City of Hobart
Dark Mofo
Winter Feast
Stallholders

Wednesday 17 + Thursday 18 June, 4 – 10pm
Friday 19 + Saturday 20 June, 4pm – midnight
Sunday 21 June, 4 – 10pm
Closing Night
Sunday
21
Monday
22 June

21

22

Dark Park
City of Hobart
Dark Mofo
Winter Feast
Nick Tsiavos
Immersion
Ogoh-ogoh
The Burning
Winter Solstice
Nude Solstice Swim

4 – 10pm
Macquarie Point

4 – 10pm
PW1

5pm – 7.45am
Peacock Theatre

6 – 8pm
Dark Park to Salamanca Place

2.38am

7.42am
Long Beach, Sandy Bay
**Beyond Woop Woop**
John Kelly

John travelled far south and painted most of these new works at the open Antarcritic air, where the gusts of violent Southern Ocean winds and stiff freezing conditions he pushed his body and artistic endurance to the limit in the course of undertaking his latest (perhaps his most physically demanding) contribution to Australian painting. Come to TMAG to witness the outcome.

Opening Friday 12 June, 10am – 10pm
Tasmanian Museum and Art Gallery
Continues Tuesday – Sunday, 10am – 4pm
Ends Sunday 20 September
Free

Presented by the Tasmanian Museum and Art Gallery in association with Dark Mofo.

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**The Discovery 6Tet**

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**Huon Valley Mid-Winter Festival**

Friday 17 July, 4 – 10pm
Saturday 18 July, noon – 10pm
Sunday 19 July, 11am – 4pm, free

The Apple Shed, Grove

Prices start from $12. Free for children under 16.
For tickets, bus timetable and further information, visit [huonvalleymidwinterfest.com.au](http://huonvalleymidwinterfest.com.au)

Presented by Willie Smith's Cider and The Apple Shed in association with Dark Mofo.

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**Nude Solstice Swim**

**Throw caution (and your clothes) to the wind.**

Monday 22 June, 7.42am
Long Beach, Sandy Bay
Free (registrations required)

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**Dust off your top hats and tatters, because Willie Smith's fantastical mid-winter fest is back. Based on the age-old tradition of wassailing, the three-day festival means to scare the, um, sap out of the cider trees, all the while showcasing our apple isle's best artisan produce. Of course, there'll be cider (lots of it) plus fire, food, performance, music and a procession led by this year's apple king and queen. What a totally fruitful few days!**

Presented by Willie Smith's Cider and The Apple Shed in association with Dark Mofo.
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- Events Tasmania
- RACT

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- WHITE NIGHTS
- Ryan's
- STICKERS

**Concessions**

- Available to pension and healthcare cardholders, as well as students, under the age of 25, or may be requested upon entry.

**Under 18s**

- Events are all ages, unless otherwise specified. Under 18s must be accompanied by an adult. Under 16s may be accompanied by an adult anywhere and under 18,-proof of age may be requested upon entry.

- **Food and Beverage**
  - Bass Bath
  - Blacklist
  - Funerark
  - Nude Solstice Swim
  - Pallbearer + The Body + Oake
  - RBMA presents EYE:
    - CIRCOM
    - My Disco
    - Jake Blood
    - Kusum Normoyle
    - The Irrepressibles
    - Brous
  - Wild at Heart

**Dark Mofo Films**

- Dark Mofo Films notified are subject to classification. Check the website/app for details.

**Cloaking**

- Available at all Odeon Theatre shows, as well as Blacklist.

**Booking Fees**

- A $6 booking fee applies to each online ticket transaction.

**City of Hobart Dark Mofo Winter Feast**

- This year’s Winter Feast is all about making things easy. Most of the tickets will be sold at the door, so if you weren’t able to pre-order, bring cash and ID, and look after yourself we’re not your mum.

**Lost Property**

- If you lose something (other than your dignity/virginity), contact Ticket Support on (03) 6277 9971 or ticketsupport@mona.net.au.

**Lost Tickets**

- If you lose your ticket, print another. Each ticket has a unique barcode that can only be used once. If your ticket has already been used, a second entry will not be granted.

**Refunds or Exchanges**

- No refunds or exchanges, unless applicable under Australian Consumer Laws.