



Inspiring Mothers

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Behind every brilliant innovator is an equally inspirational mother. Some are the ultimate cheerleader, like one chef's mother who sneaked into restaurant's kitchen just to see her daughter make pastries. Others put their money where their mouth is, like an entrepreneur's mother who remortgaged their home to finance his first invention. Still others lead by example, such as a mother whose moments of quiet introspection inspired the creative process for her Grammy Award-winning daughter. In both small and profound ways, all mothers empower their children to change the world. Captured within this collection of images, we've uncovered the lesser-known stories of the mothers who created cultural visionaries.



SOPHIE BLACKALL

Illustrator and Author

Sophie Blackall's Chinese ink and watercolor illustrations are immediately recognizable for their unique combination of elegance and whimsy. A generation of children is now growing up being charmed by the more than 25 children's books she has illustrated, including best-selling series Ivy and Bean. And adults have been equally charmed by her blog-inspired book *Missed Connections: Love, Lost & Found*, which captures fleeting moments between strangers, and is also the theme of a beloved subway poster commissioned by the MTA Arts for Transit program.

On being a mother:

"Just as my mother taught me, I have tried to teach my children to use their hands and open their eyes. To retain their natural curiosity and look for details and appreciate the absurd. In return, they inspire me to no end with the things they notice and respond to, funny, sad, beautiful, and strange alike, and the things they make, cakes and rabbit houses and overflowing sketchbooks. My daughter, Olive, is coming with me to India this spring to see an immunization campaign with UNICEF and the Measles & Rubella Initiative. I am so looking forward to sharing this experience with her and to comparing and sorting and processing all that we see."

Image: Dante Meick



CHRISTINA TOSI

Chef, Owner, and Founder of Momofuku Milk Bar

As chef, owner, and founder of Momofuku Milk Bar, Christina Tosi is responsible for many of New York's most outrageous and addictive desserts, including the aptly named Crack Pie. Going against her traditional training at the French Culinary Institute and Bouley, her desserts break all the rules--taking innocuous ingredients like pretzels, corn flakes, potato chips, and marshmallows and turning them into delicious concoctions most pastry chefs couldn't even begin to fathom. When she's not serving up sweets at chef David Chang's six Momofuku outposts, Christina lives in Brooklyn, N.Y., with her three dogs. She credits her mother with her habit of eating an unconscionable amount of raw cookie dough every day.

Image: Daniel Krieger



Christina Tosi on her mother, Greta Tosi-Miller:

“My mother has always been my biggest cheerleader and it drove me absolutely crazy. When I told her I was moving to New York to become a pastry chef she was upset--it would be harder for her to cheer from afar. Why would I want to move away, chase down my dream, claim my own life, and fight my way to the top? Because that’s how I was raised. No more than six months in, my mother snuck up to New York and into the kitchen at Bouley, my first real kitchen job. God knows how she found the back door, but by damn, she let herself in and started taking photos of every single person in the kitchen, looking for me, asking for me, introducing herself as my mother, smiling, shaking hands. By the time she found me in the back pastry kitchen, everyone was on the ground laughing and shaking their heads in disbelief. My mother was abundantly proud of what she had achieved. I am now, in fact, just like my mom. I have my own family to take care of at Milk Bar. I hug everyone too tight. I squeeze friends’ and strangers’ arms when I’m excited about something. Pat their backs when I’m proud. And put them in their place, if need be. I live out loud. Just like my mom.”

Image: Gabriele Stablie



BEN KAUFMAN *Founder and CEO, Quirky*

Ben Kaufman is the 26-year-old founder and CEO of Quirky, a community of inventors and invention enthusiasts redefining the way the world thinks about product development. Through a collaborative system that spans ideation to manufacturing and distribution, the Quirky community works together to bring new inventions to the market that otherwise might never see the light of day--offering anyone, anywhere, a platform to become an inventor and bring their ideas to life.

Ben on his mother, Mindy Kaufman:

“From a very young age, I remember hanging out at my mom's office, which was where I wanted to be in my spare time. One day my mom was pitching new product display ideas to Revlon and I offered to run her presentation using Powerpoint--a brand new software application. She took me up on it, and I assisted in running the slideshow. She won the business. I was eight-years-old at the time. This was the first memorable moment where my mom and I collaborated on a work project. Ten years later she did it again when she and my father remortgaged their house to fund the development of my first product, the Mophie Song Sling. Another decade later, my mom makes the displays for Quirky products. She is my perpetual partner and has always believed in me.”

Image: Dante Meick



LEGACY RUSSELL

Writer, Artist, Curator, and Creative Producer

Legacy Russell is one-third of the creative and collaborative production team Limited Time Only. Her work explores mourning, remembrance, iconography, and idolatry within the public realm and has resonated with experimental and traditional institutions alike, including the Bruce High Quality Foundation, the Brooklyn Museum, the Whitney Museum of American Art, and the Metropolitan Museum of Art. In September 2011, she was appointed Art Editor of BOMB Magazine's renowned online journal BOMBlog, where she has stayed on as a Contributing Editor. Her most recent performance, "The Initiation," debuted in December 2012 as a commission for the Museum of Arts and Design in New York.

Legacy on her mother, Kamala Mottl:

"My mom, Kamala Mottl, and my grandmother, Iwalani Mottl, have been my creative inspirations. My mother no doubt inherited her pizzazz from my grandmother. When everyone else's mothers had bob cuts, wore basic black, and lived on 5th Avenue, my mom had Manic Panic-dyed streaks, rocked patterns galore, and lived on Saint Mark's Place in the East Village. As a kid, I drew, listened to music, danced, and learned how to express myself with her. We saw Sandra Bernhard, Patti Smith, and Karen Finley

when other kids were at the park. I wouldn't say 'I'm an artist today because of my mom.' I'd say, 'I was born an artist, because of my mom.' There was no other path for me--my mother's creativity is in the very fabric of my being."

Images: Left: Legacy Russell; Right: Kamala Mottl



ALEX TRYON

Founder and CEO, Artsicle

Alex Tryon makes art accessible to the masses as the co-founder and CEO of Artsicle, a site designed to help users discover their tastes in art and to rent original artwork to enjoy at home. Tryon's model allows people to experience artwork for as long as they like before either purchasing a piece or moving on to enjoying a new piece. Following stints with American Express's restaurant group and the Institute of Contemporary Art in Philadelphia, she left to pursue her idea of revolutionizing the way we consume art, and in 2010 co-founded Artsicle. Her favorite artists are currently Jock Sturges and Roxy Paine.

Image: Dante Meick



Alex Tryon on her mother, Lucia Howorth:

“My mom was a rare working mother in suburban Texas. She juggled roles as my softball coach, carpool driver, church volunteer, full-time dental hygienist, and Chief Sleepover Officer for as long as I can remember. She loved what she did, and chose to continue working many years after she ‘had to.’ I saw her as Superwoman then, just as I do now. I am reminded of her influence on me every day when I walk into Artsicle’s offices, a space she helped design, including a turquoise wall she painted herself. Her creative energy prompts me to follow her lead by being passionate about my work at Artsicle and giving my all to everything I do.”

Image: Alex Tryon



ANITA LO

Owner and Executive Chef, Annisa

Chef Anita Lo has attracted hordes of loyal fans with her ability to weave together disparate flavors from various corners of the globe. Her journeys through Europe, Southeast Asia, Mongolia, and Egypt have all left indelible marks on the menu at Annisa, her now-classic New York restaurant that has thrived in Greenwich Village since 2000.

Anita on her mother, Molly Tan Hayden:

“I would not have made it in the restaurant industry had it not been for my mother, who was a talented cook who loved to eat and travel. The multicultural home she built laid the foundation for my cuisine. As a doctor who worked long hours and still managed to put many dishes on the table for dinner, she was an important model for the work ethic required of a chef. My mother was also a feminist who suffered many inequalities as one of Michigan’s few female physicians at the time, inspiring me to persevere in my own male-dominated industry.”

Image: Dante Meick



LARA JADE

Fashion and Beauty Photographer

Whether for her personal work, commercial campaigns, or editorial projects, fashion photographer Lara Jade creates images with an underlying sense of narrative, drawing on film noir, old masters in painting, photography, romanticism, untouched beauty, and all of her life experiences. Jade discovered photography when she was 15 and has been defining and evolving her style ever since. She launched her business at 17 in her hometown in England's West Midlands county and soon found herself shooting for portrait clients, book publishers, and music labels throughout the U.K. Now based in New York, Jade applies her signature style to work for Elle, The New York Observer, Sony Music, Random House, and more.

Lara on her mother, Christine Jade:

"My mother, Christine, put aside her dream careers as a successful makeup artist for Mary Quant and as an actress and opted to focus on my sisters and me, picking us up from school each day looking glamorous after a busy day of housework. She raised us with encouragement, emotional support, and the realization that family comes first. This is evident in the fact that my mum has been the main caretaker to my grandma Megan for

the past 10 years. Her selfless attitude is rare and one I aspire to in my personal life and the way I deal with others in business.”

Images: Left: Oscar May; Right: Lara Jade

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HAROLD DIETERLE

Owner and Executive Chef of Perilla, Kin Shop, and The Marrow

Harold Dieterle's drive to become a chef began with watching and assisting his mother prepare traditional Sicilian Sunday suppers in their Long Island home, and he has since spent his career exploring how to elevate traditional dishes from across Europe and Asia. Since winning the first season of Bravo's Top Chef in 2006, Dieterle has become one of New York's great innovators--not a small feat in a city where every chef has his or her own take on "fusion." This is supremely evident at his third and most recent restaurant, The Marrow, which serves up contemporized German and Italian fare, paying homage to both sides of Dieterle's family.

Image: Melissa Hom



Harold Dieterle on his mother, Susan Chiarelli:

“From a young age, food was always an important part of my life and I truly have my mother and family to thank for that. I have vivid memories of preparing for our regular Sunday suppers, picking herbs in the garden for sauces, and crabbing on the local docks with my family. This early exposure to food and the pleasure people can get out of it has stuck with me throughout my career. Some of my favorite dishes and food memories aren’t from professional kitchens, but can be traced back to our family’s dinner table. The concept for my most recent restaurant, The Marrow, touches on my family’s heritage, bringing together Italian and German flavors, including inspiration directly from my mother’s cooking.”

Image: Kristen Alexander



LUCIANA SOUZA

Grammy Award-winning Jazz Singer and Composer

Grammy Award winner Luciana Souza is a Brazilian singer and songwriter who defies category. The daughter of poet Tereza Souza and singer-composer-guitarist Walter Santos, Souza has a style that has been called transcendental and her recordings have garnered fans all over the globe. *The Book of Chet* and *Duos III* are her two latest offerings, each nominated for a Grammy and both exemplifying her gift for thoroughly reinventing songs and making them her own.

Luciana on her mother, Tereza Souza:

“My mother, Tereza Souza, wore many hats--she was a poet, mother to five children, and ran her own recording label with my father, her musical partner. I remember her, when I was three or four years old, sitting down in an old armchair, legs crossed close to her body, book in hand, eyes on the page, her mind so far away from us that she might as well have been on the moon. You might call her name 20 times with no response; she was deep inside. While that frustrated me at times, it also taught me that you can create your own silent space inside of yourself -- a solitude that formed my creative process as a musician. Now, as my four-year-old calls for his mommy, I find myself pulled to that quiet and still place, just as my mother did, and I can't stop lines of lyrics from coalescing in my mind.”

Images: Left: Bob Wolfensen; Right: The Souza Family