

**Cheselyn Amato**  
**Through the Lens of The Cured\* Romantic's Telescope to Heaven**  
**Artist's Statement – May 5, 2017**

**Proboscis:** A **proboscis** /prɒsˈbɒsɪs/ is an elongated appendage from the head of an animal, either a vertebrate or an invertebrate. 1. the trunk of an elephant; 2. any long flexible snout, as of the tapir; 3. Also called beak, the elongate, protruding mouth parts of certain insects, adapted for sucking or piercing; 4. any of various elongate feeding, defensive, or sensory organs of the oral region, as in certain leeches and worms. In invertebrates, the term usually refers to tubular mouthparts used for feeding and sucking. In vertebrates, the term is used to describe an elongated nose or snout. First attested in English in 1609 from Latin *proboscis*, the latinization of the Greek προβοσκίς (*proboskis*) which comes from πρό (*pro*) "forth, forward, before" + βόσκω (*bosko*), "to feed, to nourish". The most common usage is to refer to the tubular feeding and sucking organ of certain invertebrates such as insects (e.g., moths and butterflies), worms (including Acanthocephala, proboscis worms) and gastropod molluscs. The Acanthocephala or thorny-headed worms, or spiny-headed worms are characterized by the presence of an eversible proboscis, armed with spines, which it uses to pierce and hold the gut wall of its host. The mouth parts of Lepidoptera mainly consist of the sucking kind; this part is known as the proboscis or 'haustellum'. The proboscis consists of two tubes held together by hooks and separable for cleaning. The proboscis contains muscles for operating. Each tube is inwardly concave, thus forming a central tube up which moisture is sucked. Suction takes place due to the contraction and expansion of a sac in the head. The study of the proboscis of butterflies revealed surprising examples of adaptations to different kinds of fluid food, including nectar, plant sap, tree sap, dung and of adaptations to the use of pollen as complementary food. An extremely long proboscis appears within some flower visiting insects, but is relatively rare.

**Ganache:** **Ganache** (/gəˈnɑːʃ/; from the French word for "jowl") is a glaze, icing, sauce, or filling for pastries made from chocolate and cream. Ganache is normally made by heating cream and then pouring it over chopped chocolate of any kind. The mixture is stirred or blended until smooth, with liqueurs or extracts added if desired. According to *Larousse Gastronomique*, it was invented in a pâtisserie in Paris in the 1850s. Depending on the kind of chocolate used, for what purpose the ganache is intended, and the temperature at which it will be served, the ratio of chocolate to cream is varied to obtain the desired consistency. Typically, two parts chocolate to one part cream are used for filling cakes or as a base for making chocolate truffles, while one to one is commonly used as a glaze. Cooled ganache can be whipped to increase volume and spread to cover a cake. However, if left to cool too much it can become too thick and unspreadable. Another common use of ganache is pouring into a mold or terrine while warm and allowed to set or cool. Once it has cooled it can be removed from the mold and sliced similarly to pâté.

**\*Cured:** 1. Preserved by salting, drying, or smoking; 2. Hardening materials after manufacture by chemical processes; and 3. Synonym: Seasoned describes a person who has been around forever, doing what she does and doing it well; having much experience and able to handle anything that comes her way.