

SPECIAL INTEREST DAY - Monday 6th November, Sedgeford Village Hall

TOO MANY COOKS! THE SECRET WORLD BELOW STAIRS

FOOD, FASHION AND FINE DINING IN ART AND ARCHITECTURE

The Story of the Evolution of the Kitchen, the Fine Art of Feasting and The Personalities and Predilections of some Historical A-listers for food, fashion and drama in their lives.

We invite you to come and spend the day with Dr. Sarah Pearson, historian, writer and University of Cambridge lecturer who will give us three talks:



The Evolution of the Kitchen

The changes in kitchen design over the centuries from the open fire of the Saxon Hall to the separate space. How design was driven not just by practicality but also by food and fashion. Large banquets required a number of fireplaces, fine puddings and sweet treats required cold rooms and a need for ice storage through the summer months. We visit some fine examples of kitchen architecture and consider historical literature regarding kitchen design.

The Fine Art of Feasting

How food and feasting are represented in art and sculpture from the Medieval period to the modern era. Artworks used to reveal not just *what* was eaten but *how* it was eaten, highlighting changes in presentation, glassware and cutlery. How humour was used to depict food, for example by Hogarth and his contemporaries. Through artworks could images demonstrate culture and refinement and showcase the most up to date fashions, such as eating oysters or drinking tea. Enter the world of feasting and see how it changes over time through art.



Personalities and Predilections

The depiction of food, fashion and drama in art and literature revealing how much they featured in the lives of the big historical personalities of their day, from the vast entertainments of Catherine de Medici to the Christmas menu of King George II.

Enjoy the amazing tales of what can go right or wrong when entertainment is pushed to the limit.



Dr Sarah Pearson is an academic with a PhD in Art History/Architectural History. She lectures widely, as well as being a University of Cambridge Institute of Continuing Education (ICE) Tutor panel member since 2014. She is a published author of articles and a book chapter on the architect Francesco di Giorgio.

Tickets cost £47.00pp and include an excellent lunch from our regular caterer with a glass of wine or soft drink.

Booking is now open go to our Special Interest page to complete your 'online' application form.

Our last Special Interest Day was oversubscribed so early booking is

TIMETABLE

10:00am	Registration
10:30 - 11:30	The Evolution of the Kitchen
11:30	Coffee
12:00 - 1:00	The Fine Art of Feasting
1:00 - 2:15	Lunch
2:15 - 3:30	Personalities and Predilections

For additional information please contact Lesley Nadel

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