InBETWEEN
Summer at the EESC
Literature Lunches

27 June – 04/11/18 July 2013
European Culinary Culture
InBEETWEEN
LITERATURE LUNCHES AT THE EESC 2013
EUROPEAN CULINARY CULTURE

The European Economic and Social Committee (EESC) continues in 2013 its successful series of readings by contemporary authors, this time focusing on the broad concept of culinary culture. The intention is to show how culinary culture is part of our everyday lives. Food culture is embedded in historical processes and mirrors our changing and diverse cultures. At the same time, we will also see how food illustrates Europe’s «unity in diversity».

«Tell me what you eat and I will tell you what you are», Brillat-Savarin wrote in 1826 in Physiologie du Goût, ou Méditations de gastronomie transcendante.

This could almost be the motto for this year’s literature lunches, which for the first time are taking a non-fiction approach. For the EESC, it is important to consider European culinary culture from the following perspectives:

– the value of food – e.g. organic food and fair trade products;
– food and health – slow versus fast food;
– the sociological and communicative role of food – the social impact of cooking and eating; and
– food as an expression of tradition – e.g. culture and heritage.
Again this year, several countries will be represented and the readings will be carried out in the original language with translations of the text provided in the major European languages. Beyond the thematic approach, the intention is to present the authors as representative of a European region. One reading will be dedicated to an overview of European food culture from the Stone Age to the present day. Then there will be a spotlight on Nordic cuisine, presented from the Danish angle, Mediterranean cuisine, represented by Italy and, of course, when talking about food we cannot overlook France.

In keeping with our food theme, the messages of the readings will be reflected in the lunches served afterwards. The EESC has worked with its partners to develop special culinary presentations giving a real taste of what we have just heard.

We are delighted to invite you to share this culinary experience with us!

Jane Morrice
EESC vice-president
The Girl Who Counted Ants – Meditations in the Kitchen
La bambina che contava le formiche – meditazioni in cucina

Recipes and Memories, 2012 / Ricette e ricordi, 2012

This memoir is a journey of perfumes, flavours, sentiments and colours. It is the story of a lonely girl who intently observes the details surrounding her, who grows into a woman who cannot seem to find herself in commonplace ideas and values. It is the fulfilment of a dream, a wondrous story of a girl whose determination and passion face difficulty, compromises, success and defeat in a male-dominated world defined by classic stereotypes and models. The intimate and hard-earned tale unfolds through the memories of childhood flavours, family recipes, enthusiasm for a new life and the search for solitude. The volume includes recipes organized according to the author’s emotions and life phases; they are born, they mature, they evolve. They are recipes whose stories come to life through the author’s voice.

Il memoir è un viaggio di odori, sapori, amori e colori. È la storia di una bambina solitaria che osserva i dettagli con attenzione e di una donna che non riesce a trovare se stessa nei valori comuni. È la realizzazione di un sogno, la storia magica di una ragazza che con determinazione e passione affronta difficoltà, compromessi, successi e sconfitte in un mondo maschile, definito da modelli e stereotipi classici. Il percorso intimo e faticoso si articola attraverso ricordi e sapori d’infanzia, ricette di famiglia, entusiasmo per una nuova vita e ricerca di solitudine. Le ricette sono organizzate secondo le emozioni e i periodi della vita. Nascono, maturano e si evolvono. Sono ricette che vivono la loro storia attraverso l’autrice.

“Gabriella Ganugi was a solitary child who spent her time counting ants in her grandmother’s sage-perfumed garden. The unmistakable aroma of sage, the family stories, and the perfume of her grandmother’s kitchen have accompanied the author throughout her life and given her a deep passion for flavours, aromas, and recipes. The colours and smells of ribollita, of chicken dressed with bell peppers and baby onions, eggplant parmigiana, and caramelized apple cake blend together with childhood memories of the 1966 flood in Florence, of the author’s marriage and separation, of rebirth. The recipes bring out the uniqueness of each moment and phase of the author’s life, lived with intensity and conviction. The journey described in this memoir wafts through both the strong and delicate perfumes of the kitchen as well as the bitter and unpleasant ones of failure and difficulty, all the way to fulfilling the dream of a lifetime thanks to the combination of both. This volume is a diary of recipes and meditations on organizing the pantry, measuring ingredients well and choosing all of those uncountable flavours that make life delicious.”

(From the website of Mursia Editore)

“Era una bambina solitaria Gabriella Ganugi, passava il tempo a contare le formiche nell’orto della nonna che odorava sempre di salvia. Quell’aroma inconfondibile, i suoi racconti di famiglia, il profumo della sua cucina così autentico e inconfondibile l’hanno sempre accompagnata in tutta la sua vita trasmettendole una forte passione per sapori, aromi e ricette. I colori e i profumi della ribollita, del pollo ai peperoni e cipolline, della parmigiana di melanzane e della torta di mele caramellate si mescolano e si confondono con i ricordi dell’infanzia, dell’alluvione di Firenze del 1966, del matrimonio, della separazione, di una nuova rinascita, rendendo speciale e unico ogni momento vissuto con intensità e convinzione. Un viaggio tra gli odori intensi e delicati della cucina, ma anche tra quelli aspri e sgradevoli di un’esistenza trascorsa tra insuccessi e difficoltà, fino a raggiungere il sogno di un salutare equilibrio combinando gli uni con gli altri. Un diario di ricette e di meditazioni per organizzare la dispensa, per dosare bene gli ingredienti, per scegliere tutti quei sapori che rendono più gustosa la vita.”

(Dal sito di Mursia Editore)
Biography

Gabriella Ganugi was born and raised in Florence, Italy. She attended the Art Institute in Florence as a high school student and received her university degree in Architecture, one of the passions of her life. She was also able to express her aesthetic sense in the kitchen, and dedicate herself to preparing dishes learned both at home from her grandmother and mother, and elsewhere. As she likes to say, «The kitchen and recipes are the bookmark of my life.» In 1997, she fulfilled her first dream by founding the Apicius International School of Hospitality. She continued her successful path by founding the FUA, Florence University of the Arts, which teaches many disciplines and aims to train international students at all levels. The FUA is affiliated with more than 100 universities around the world. In 2010, she received the AIAE «Educator of the Year» award in New York, and in the same year was recognized by the Florence Chamber of Commerce for her female entrepreneurship. In May 2012, she also received the award for «Global Leadership in International Education» at the University of South Florida.

She now lives between Florence and New York City. She is the author of sixteen books on Italian cuisine. Her memoir, La bambina che contava le formiche, published by Ugo Mursia Editore in Italy, recounts the story of a young Tuscan girl who grows up to make an impact on international education.

This event is presented to you in cooperation with the Italian cultural institute. L’evento è promosso in collaborazione con l’Istituto Italiano di Cultura.
Why do some of us eat with a knife and fork, and others using our fingers? Why do some of us think pork tastes good, but find the thought of dog meat disgusting? If we want to understand today’s food culture and our own eating habits, we need to look at the past. This is where we will find answers to many questions about our current attitudes to food. The culture of eating reveals both traditions and changes relating to nutrition and the political and social context of every era. Hirschfelder weaves the evolution of food products, aspects of food preparation and different categories of meals into a kaleidoscopic cultural history of food. His account spans the period from prehistory through the early complex cultures, classical antiquity and the Middle Ages, to present-day «designer foods».
READING IN GERMAN, TRANSLATION OF TEXT INTO ENGLISH AND FRENCH

LESUNG AUF DEUTSCH, TEXTÜBERSETZUNG AUF ENGLISCH UND FRANZÖSISCH

PRESENTATION / PRÄSENTATION
Alexander Graf von Schwerin, EESC Member, Group II (Workers)
Alexander Graf von Schwerin, EWSA Mitglied, Gruppe II (Arbeitnehmer)

Biography

Gunther Hirschfelder was born in 1961 and studied history and ethnology in Bonn. He wrote his doctorate at Trier University on European long-distance trade during the late Middle Ages. After a period of research in England, he worked for four years as assistant lecturer at the ethnology department of Bonn University. He gained his professorship at Bonn University in 2000 with a study of cultural changes in alcohol consumption during the 18th and 19th centuries. After standing in for a professor of cultural anthropology at Mainz University, he returned to Bonn. Since 2010 he has been Professor for Comparative Cultural Studies/Comparative European Ethnology at Regensburg University. He sits on the board of the International Working Group for Research into the Culture of Eating (Heidelberg).

Biographie

It is a great and fundamental joy to put delicious food on the table. Eating together binds us culturally, and cooking for others is an expression of love and care. Food provides the daily energy that sustains us physically, but it should also stimulate us and give us a sensual experience. This is the essence of chef and food writer Katrine Klinken’s work, cooking and communicating the craft of cooking in practice and in a series of books that aim to teach young and old to cook and enjoy food served in many different ways.

Nobody eats just to keep healthy or to save the world – but it is fine when these things can be combined. Katrine is passionate about her work with traditional local dishes that may be in danger of disappearing, such as real smørrebrød. Local dishes should not become museum food. Traditions must be honoured, kept alive and renewed, so they can become part of meals today. This is a view Katrine shares with the international Slow Food Movement.

Katrine Klinken – Måltider: «… Katrine Klinken is not one of those cookbook authors who are content to sell recipes in mouth-watering packaging. She also has a message: eating together is better for us, because shared meals create communities and enrich our lives …»

Katrine Klinken – I love nem vegetarisk: «… Because a rethink is needed in vegetarian cooking. The new Nordic kitchen is also meant to radically transform what it means to be vegetarian, and I love nem vegetarisk is surely a step in the right direction…»

Katrine Klinken – Måltider: ‘Måltider’: ‘… Katrine Klinken er én af den type kogebogsforfattere, der ikke vil nøjes med at pushe opskrifter i lækkert indpakning. Hun vil også sende budskabet om, at vi skal blive bedre til at spise sammen, fordi måltider skaber fællesskaber og er berigende …’

Katrine Klinken ‘I love nem vegetarisk’: ‘…Der skal nemlig tænkes nyt i det grønne køkken. Det nye nordiske køkken skal indarbejdes grundigt – også i den vegetariske verden – og her er ‘I love nem vegetarisk’ bestemt et skridt i den rigtige retning …’
Biography
Katrine became a chef in the mid-eighties. As an apprentice to some of the best restaurants in Copenhagen, she learnt the craft of cooking and acquired a fundamental knowledge of excellent restaurant food made from seasonal ingredients. This is still the foundation of her work. Since then she has also taken degrees in nutrition and communication, and this developed her cuisine in a more coarse and healthy direction into simple and wonderful food from the Nordic home kitchen. She cannot abide restaurant food that is too fatty, lacking vegetables and good, coarse elements, nor can she accept over-decorated, frivolous and far-fetched food. Katrine loves honest food, which can be exquisite when based on produce from small local producers who make their mark on the meal, just as the cook does. Home-cooked as well as professionally cooked meals must be genuine, and Katrine enjoys eating at places where you get wonderful taste experiences and sense the chef’s enthusiasm.

Biographie

This event is presented to you in cooperation with The Danish Cultural Institute/Benelux.
Denne oplæsning bliver præsenteret i samarbejde med Det Danske Kulturinstitut/Benelux.
There has been a revival of Corsican produce since the 1970’s. Young people no longer feel as much need to leave the island in order to work as they did for so many years after the First World War. Now educated young people are choosing to remain and to take part in the ever growing food industry. The olive groves are being reclaimed and new trees are being planted, new vineyards are growing and the wines are winning awards, Corsica’s wonderful wild honey has won the only AOP label for honey in Europe, as have most of the products, Brocciu cheese, chestnut flour and charcuterie. The restaurants have changed too. In 1969 it was difficult to find traditional Corsican food on restaurant menus, except up in the villages. Now it is almost everywhere along with a plethora of specialist food shops that could vie with those in the smartest Parisian boulevard. However, nothing stands still and young chefs are using traditional produce to create new, lighter dishes.

«The peasant cooking of Corsica depended on materials gathered from the sea, mountain and forest. I’m not sure about the sardines with figs, but I’m willing to give it a try.»


«The habits of the people, the transhumant shepherds, the Macchia herbs, everything was retranscribed with precision.»


«La cuisine paysanne de Corse était réalisée avec les produits de la mer, de la montagne et de la forêt. J’ai quelques doutes à propos des sardines aux figues, mais j’ai envie d’essayer.»


«Les habitudes des habitants, les bergers avec la transhumance, les herbes du maquis, tout a été retranscrit avec précision.»

Biography

Rolli Lucarotti was born in Somerset, England. Her parents were hoteliers and her Swiss mother passed on her excellent culinary knowledge to Rolli. After leaving school Rolli moved to London and worked as manageress for several restaurants. When their daughter was born in 1968, she and her husband, television writer John Lucarotti, decided to buy a catamaran and explore the Mediterranean for a few years. They chose Corsica to be their winter base where Rolli set up one of the first catering services cooking for customers in their own homes. Her first restaurant ‘Phileas Fogg’ proved to be so popular that she opened a second restaurant, with the same name, in Sevres, just outside Paris.

After leaving the restaurant business in 1994 Rolli started the research for her book ‘Recipes from Corsica’, published in 2004. The book was awarded the ‘Best Mediterranean Cookbook – UK’ from the Gourmand World Cookbook awards 2004. Now Rolli is being considered an expert in the field of Corsican cooking working with journalists from food magazines and also working as food consultant to film companies for well-known television series.

Biographie

Rolli Lucarotti est née dans le Somerset, en Angleterre. Ses parents étaient hôteliers et sa mère, d’origine suisse, lui a transmis ses talents culinaires. Après ses études, Rolli s’installe à Londres où elle dirige successivement plusieurs restaurants. À la naissance de leur fille en 1968, Rolli et son mari, John Lucarotti, scripte en télévision, décident d’acheter un catamaran et d’explorer la Méditerranée pendant quelques années. Ils choisissent de passer les hivers en Corse, où Rolli crée l’un des premiers services de cuisine à domicile. Son premier restaurant, le Phileas Fogg, fonctionne tellement bien qu’elle en ouvre un second, portant le même nom, à Sèvres, tout près de Paris.

Elle quitte le secteur de la restauration en 1994 et commence ses recherches pour son livre Recipes from Corsica, publié en 2004. L’ouvrage reçoit en 2004 le prix du meilleur livre britannique de cuisine méditerranéenne, décerné par Gourmand World Cookbook. Rolli est désormais considérée comme une experte en matière de cuisine corse; elle collabore avec des journalistes de magazines culinaires et travaille également comme consultante pour des sociétés cinématographiques produisant de célèbres séries télévisées.
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Literature Lunches at the EESC 2013

Refreshments will be served with the reading.
Don’t forget your sunglasses!
Free entrance
Reservation required - please send an email to: literature@eesc.europa.eu

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GABRIELLA GANUGI

04 July
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