

Welcome to the Warwick Dinner Party

Please take a look at how we have set our table. We have brought different ideas and experiences together to set the table for a communal party. We are thinking about how we share family, history, pleasure, problems, the earth, and creative action in the ways we eat. Add to the party with your own place setting!

What are we serving up?

Round Table: ESOL Students from Coventry Adult Education Service

- Breakfast in My Home Country

Table 1: Warwick Sustainability Champions

- RAWKUS: Rethinking Waste
- Food of the Future
- Waste not, want not
- Carbon Footprint
- Food in Crisis

Table 2:

- Ocean Blue – Christine and Dick Cluley
- Our Bean Eating Culture – Eric Holub
- Working Lunch
- Father and son eating well – Eileen John

Table 3:

- A fresh flower on a heap of cow dung – K Lau
- *La Fenêtre* - The Soul Food Bistro – Lucy Barry
- Hong Kong Mix and Match – Angel Sun
- Fair / Not Fair – T. M. Jones
- What do students eat? Thanks to students from four countries!

Table 4:

- The Grand Hotel Abyss – David Bather Woods
- “Cake is just bread that believed in itself” – Sailee Khurjekar
- The Stewing Tradition in Hebei Province – Peiyuan Cui
- Dining In on Local Food – On behalf of the Warwick Food GRP
- Where is equality? – Serenade Woo

Table 5:

- Full English Brexit – Emma Caplin (giclee print)
- Ploughman's Lunch – Emma Caplin (paper collage)
- Thanks, Grandma! – Eileen John
- Kentucky -- T. M. Jones

Stool 1:

- No need to cook!

Thoughts on Food and Meals

‘When you wake up in the morning, Pooh,’ said Piglet at last, ‘what’s the first thing you say to yourself?’

‘What’s for breakfast?’ said Pooh. ‘What do you say, Piglet?’

‘I say, I wonder what’s going to happen exciting today?’ said Piglet.

Pooh nodded thoughtfully. ‘It’s the same thing,’ he said.

A. A. Milne, *Winnie-the-Pooh*, Ch. X.

Precisely because we must both eat and keep on eating, human beings have poured enormous effort into making food more than itself, so that it bears manifold meanings beyond its primary purpose of physical nutrition. ...

A meal is an artistic social construct, ordering the foodstuffs which comprise it into a complex dramatic whole.

Margaret Visser, pp. 7, 14-5

To invite people to dine with us is to make ourselves responsible for their well-being for as long as they are under our roofs.

For one of the strongest of human laws is that which commands respect for the life of any man with whom one has shared bread and salt.

J. A. Brillat-Savarin, pp. 4, 181

Those who eat together are to some degree equals, alike, kin. [...] Mutual recognition of what counts as proper food preparation and as conditions of edibility demarcates one group from another. Those who choose to eat together tacitly recognize their fellow eaters as saliently equal.

Carolyn Korsmeyer, p. 200

‘And my realisation was this: food is the antithesis of war. Where war is about breaking apart communities and families, food is about bringing them together.’ Giles Duly, *The One Armed Chef*

Already by the second millennium BCE the sharing of food and wine as the social counterpart to a written contract – such as that occasioned by a marriage or a treaty – was established among the Babylonians. ... guests received a phial of oil perfumed with cedar, ginger and myrtle with which to anoint themselves ... Assurnasirpal II (883-859 BCE) inaugurated his new palace with a ten-day feast for no fewer than 69,754 guests.

Roy Strong, p. 8

J. A. Brillat-Savarin, *The Physiology of Taste*, trans. M. F. K. Fisher (Counterpoint, 1949 [1825]).

Giles Duly, quoted in *The Observer*, 27 February 2022, p. 10.

Carolyn Korsmeyer, *Making Sense of Taste* (Cornell University Press, 1999).

A. A. Milne, *Winnie-the-Pooh* (Methuen, 1926).

Roy Strong, *Feast* (Pimlico, 2003).

Margaret Visser, *Much Depends on Dinner* (Penguin, 1986).

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