

food junctions

menu of events



UCL invites you to participate in **Food Junctions** 'a festival within a festival' at Camley Street Natural Park. A full Menu of Events will bring food, nature and culture together. A wide group of food enthusiasts from the local university UCL, businesses, communities, creative organisations and activists will be exploring a range of topics, and exchanging ideas, knowledge, skills and love of food.

Ingredients include:

talks, films, workshops, walks, tours, games and much more

Starters (24-25 and 28 April)

- Bespoke architectural installation • Hands-on Garden Workshops
- Swap recipes, plants, seeds and ideas • Poet in the City • Urban Wines

Mains (1-2 May)

- Free healthy breakfasts • Healthy living • Politics of food
- Growing a new piece of the city • Identity, memory and heritage
- Art, literature, culture, performance, and spirituality

Desserts

- Jam, honey, bread, cakes, biscuits, fruits, nuts, cheese, chocolates

Drinks

- Coffee, tea, juice, milk • English, French and Italian wine tasting

Final Harvest Celebration (2 May)

Lots of food, lots of fun for free



t: teaching room

p: patio

u: urban lounge

c: cooking area

pd: pond-deck

g: Gazebo

Off-site activities:
Global Generation,
Alara Wholefoods,
Calthorpe Project

nature meets culture

A feast for all with eating, drinking, singing and dancing

Join us!

info@food-junctions.org.uk
www.food-junctions.org.uk
12 Camley Street, London, N1C 4PW

saturday april 24		
11:00 am • <i>Off-site</i>	12:00 pm • <i>p</i>	12pm-onward • <i>ca, pd, u</i>
Growing Food, Growing People: Garden workshop with Global Generation <i>Limited to first 30 registrants</i>	The Healthy Eating Doctors: Interactive Stand; Dr. Laura McGowan, Dr. Kate Evans; UCL Health Behaviour Research Centre and Weight Concern	Camley Street Festival Dozens of activities for the whole family
12-4 pm • <i>Calthorpe Project</i>	2:00 pm • <i>Off-site</i>	5:00 pm • <i>Off-site</i>
Build your Own Garden Box Drop-in workshop at Calthorpe Project lets you build, plant and take home your own window garden. Pesto making too!	Growing Food, Growing People: Garden workshop with Global Generation <i>Limited to first 30 registrants</i>	Twilight Garden Tour: An inspiring visit to some brilliant urban gardens, including one roof-top allotment soon to be Europe's largest building site
sunday april 25		
12:00 pm • <i>p</i>	12pm-onward • <i>ca, pd, u</i>	3:00 pm • <i>t</i>
The Healthy Lifestyle Doctors: Interactive Stand; Dr. Laura McGowan, Dr. Kate Evans; UCL Health Behaviour Research Centre and Weight Concern	Camley Street Festival Dozens of activities for the whole family	What did King Tutankhamen have for dinner? Bread, beer and all good things Presentation and discussion; Jan Picton, Petrie Museum of Egyptian Archaeology UCL
sunday april 25	wednesday april 28	
4:00 pm • <i>u</i>	06:30 pm • <i>u</i>	07:30 pm • <i>t</i>
The Gleaners and I (Les glaneurs et la glaneuse) Film screening and discussion: Hosted by Professor Mathew Gandy, UCL Dept of Geography	Poet in the City presents: Feast on Words: An evening of food-inspired poetry and performance, Hosted by Professor Mark Ford, UCL Dept of English	Urban Wines: Your own wine, from your own grapes. Includes wine tasting

Ongoing: Food Junctions Kiosk: A bespoke kiosk will be designed and fabricated by The Bartlett School of Architecture. It will serve as UCL's Food Junctions signifier at Camley Street Natural Park and act as a focus for 'vox pop' interviews, recipe swaps, seed exchange and Reveal Festival event information. **Recipe Swap:** Share your favourite recipe with the world: All entries enter in to a draw for £100 voucher at Konstam Restaurant **A Living Kitchen:** This interactive art installation will see the production of giant tablecloths collaboratively assembled by participants. Through the sharing of ideas, stories, pictures and reflections. 'A Living Kitchen' will reflect and inspire our collective visions. **Film Clip Screenings:** UCL Communication Team as well as other communities will showcase food-related video production **Poster Displays:** UCL Graduate student posters on Food-related research and 'Agropolis' (integrating food production with urbanism) - a studio workshops with UCL Bartlett Dr. Marcos Cruz and architecture students from UCLA (University of California Los Angeles) **Children's Treasure Hunt** **Ongoing:** Food Junctions Kiosk: A bespoke kiosk will be designed and fabricated by The Bartlett School of Architecture. It will serve as UCL's Food Junctions signifier at Camley Street

<i>t:</i> teaching room
<i>p:</i> patio
<i>u:</i> urban lounge
<i>c:</i> cooking area
<i>pd:</i> pond-deck
<i>g:</i> Gazebo
Off-site activities: Global Generation, Alara Wholefoods, Calthorpe Project

saturday may 1										
11:00 am • p	11:00 am • t	11:00 am • g	11:30 am • p	11:30 am • c	11:30 am • pd	12:00 pm • u	12:30 pm • t	1:00 pm • t	1:00 pm • u	1 pm • Off-site
Free Healthy Breakfasts with Alara Wholefoods	Healthy Diet Question Time: Panel Discussion. Professor Paul Higgs, Sociology of Ageing; Professor David Bender, Dept of Structural and Molecular Biology; Dr. Fiona Stevenson, Division of Population Health	Fruit and Vegetable Carving with Sumalee Murphy Ongoing demonstration and hands-on workshops	Thrifty Gardening A hands-on workshop with Tom Moggach of City Leaf. Includes free plants to take away <i>Limited to first 25 registrants</i>	Brockwell Bake with the Real Bread Campaign, expert baking demonstrations on a wood-fired oven. Andy Forbes, Brockwell Bake. <i>For a small donation, participants can build and bake their own mini-pizza</i>	Urban Bees: Bringing Bees to the City Demonstration and discussions with Brian McCallum of Urban Bees	The War of the Vegetables: A History of the English Allotment Movement Lesley Acton, Doctoral Student UCL Dept of Archaeology	Urban Agriculture: A Comparative Study of 3 Strategies Ailbhe Gerrard, MSc. UCL Development Planning Unit	How farming changed your life Ellie Kingwell-Banham, Doctoral student, UCL Institute of Archaeology	Love Food, Hate Waste Interactive workshop with Dave Wilson, Camden Council’s Senior Sustainability Officer	Working towards sustainable food production: Alara Wholefoods Guided Tours and Tasting Sessions. <i>Meet at the Food Junctions Kiosk</i>
1:30 pm • t	2:00 pm • t	2:00 pm • p	2:00 pm • u	2:00 pm • g	2:30 pm • u	2:30 pm • pd	3:00 pm • t	3:00 pm • u	3:00 pm • g	3:30 pm • t
The origins of milk drinking and dairying in Europe Professor Mark Thomas, UCL Department of Genetics, Evolution and Environment	What did the Ancient Romans Eat? More than Stuffed Dormice: Apicius and Roman Cookery Dr. Debbie Challis, UCL Petrie Museum of Egyptian Archaeology	Urban Grow Your Own! Learn the basics and take some home, with Tom Moggach from City Leaf <i>Limited to first 25 registrants</i>	Rethinking Food Security Robert Biel, Senior Lecturer, UCL Development Planning Unit	Getting the most out of your chocolate experience: Guided tasting session with Petra Barran of Choc Star	The Earth : A common treasury for all Philip Ross, Mayor of Letchworth Garden City 2007-2009	Home Composting Demonstrations David Wilson, Camden Council’s Senior Sustainability Officer	Posting Preserves: Jam as a Social Networking Tool Dr. Rebecca Litchfield, UCL Outreach Office	Sustainable farming and globalization Mariya Talib, Doctoral Student UCL Dept of Laws	Getting the most out of your chocolate experience: Guided tasting session with Petra Barran of Choc Star	Why aren’t we eating our cats? Culture and Food Taboos Mark Carnell, Grant Museum of Zoology and Comparative Anatomy UCL
3:30 pm • u	3:30pm • Off-site	4:00 pm • t	4:30 pm • u	5:00 pm • t	5:30 pm • t	6:00 pm • t	6:30 pm • t	7:00 pm • t	7:30 pm • t	
The ethical consequences of a wrong market: the first step towards a new social movement Aulo Re, MA student, UCL School of Public Policy	Working towards sustainable food production: Alara Wholefoods Guided Tours and Tasting Sessions. <i>Meet at the Food Junctions Kiosk</i>	Eating, Dieting and Body Image behind the Iron Curtain: Healthy-Eating Campaigns and Representations of Fatness in the German Democratic Republic, 1949-1989’ Neula Kerr-Boyle, Doctoral student, UCL Dept of German	We Feed the World: Film Screening and Discussion	The Feast as a Map: The Drapers Company Dinner Book as a Guide to Elizabethian London Sarah Milne, department of Architecture, Westminster University	Bear Grease, Bachelor Cooks and a Very suspicious-Looking Pie: Culinary Adventures and Misadventures in Colonial British Colombia Laura Ishiguro, Doctoral student, UCL Dept of History	Wine Tasting Event: Presentation, Discussion and Tasting <i>£5 donation, limited to first 35 registrants</i>	Bordeaux Wines Erica Farmer, Doctoral student, UCL Dept of Anthropology	Italian Wines Angela Debnath, Doctoral Student, UCL Dept of Hebrew and Jewish Studies	Is this Bottle Corked? The Secret Life of Wine Professor Kathleen Burk, UCL Dept of History	
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sunday may 2

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Free Healthy Breakfasts with Alara Wholefoods	Brockwell Bake with the Real Bread Campaign, expert baking demonstrations on a wood-fired oven. Andy Forbes, Brockwell Bake. <i>For a small donation, participants can build and bake their own mini-pizza</i>	Invisible food walk Identifying and cooking wild foods with Ceri Buck, <i>meets at the cooking circle</i>	Fruit and Vegetable Carving with Sumalee Ongoing demonstration and hands-on workshops
11:30 am • u	12:00 pm • t	12:00 pm • p	12:00 pm • u
The English Breakfast: An Anthropological Biography Dr. Kaori O'Connor, Dept of Anthropology	Collecting women's narratives on food, love and emotional nurturance Anna Abramowski, UCL Dept. Of Clinical, Health and Educational Psychology	Kitchen Studio: Participatory Arts Project with Karen Rumsey, CL Division of Infection and Immunity	Ministry of Food Propaganda in the Second World War: Film Screening and Discussion: Film clips and discussion by Richard Farmer, UCL Film Studies
12:00 pm • Off-site	12:30 pm • t	12:30 pm • u	1:00 pm • t
Working towards sustainable food production Alara Wholefoods Guided Tours and Tasting Sessions leaving from the Food Junctions kiosk	A Matter of Taste? Philosophy and Food Pleasure Sanna Hirvonen, Doctoral Student, UCL Department of Philosophy	Eating Qi: Food Identity and Inheritance Video-based presentation by Vivienne Lo, Convenor of Asian Studies, Welcome Trust Centre for the History of Medicine at UCL	The Itinerant Poetry Library Sara Wingate Gray, Doctoral student, UCL Dept of Information Studies
1:00 pm • u	1:00 pm • pd	1:30 pm • t	2:00 pm • t
Food within the bigger system, relationships with sustainability Activity-based workshop with Simon Goldsmith and Liane Fredericks of Principled Sustainability	Women's Discussion Group: food, love and emotional nurturance Anna Abramowski, UCL Dept of Clinical, Health and Educational Psychology	Hot Stuff: The Bioscience of Spicy Foods Nick Hayes and Dean Willis, UCL Division of Biosciences	The Gastronomic Brain: The neuroscience of reward and emotion. Hon Lecturer Ben Seymour and Director Ray Dolan, with Bompas and Parr-The Jellymongers
2:00 pm • p	2:00 pm • u	2:30 pm • pd-u	3:00 pm • c
Winning Recipe Drawing £100 Voucher at Konstam Restaurant	Food Cycle: Social Enterprise to Reduce Waste, Tory Coates, Food Cycle	Beeja Dance Company Presents: Mycorrhizae Performance and Discussion with UCL Dept of Anthropology Prof. David Napier and Dr. Rodney Reynolds	Final Harvest Celebration Free picnic meal featuring homemade food from local community groups and live cooking demonstrations from celebrated Chef Oliver Rowe

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