



EUROPEAN  
COLLEGE  
OF LIBERAL  
ARTS BERLIN

7-11 February 2011

What shall  
we eat?

ATE OF THE WORLD WEEK STATE O  
EK STATE OF THE WORLD WEEK STA  
E WORLD WEEK STATE OF THE WOR

## What shall we eat?

### Themes of the Days:

7 February, Monday	Food Ethics
8 February, Tuesday	Undernutrition and Global Justice
9 February, Wednesday	Food Culture
10 February, Thursday	Taste / Food Aesthetics
11 February, Friday	From Theory to Practice

### Morning and After Lunch Sessions:

Eden (Dock 11)  
Breite Straße 43  
13187 Pankow

### Public Transportation:

Nearest Tram Stop: M1, M150 Pankow Kirche  
U / S Pankow & ca. 10 minutes walk (U2, M27, S2, S8)

### Schedule Overview:

09.45 – 10.15	Second Breakfast
10.15 – 12.00	Lecture and Discussion
12.15 – 13.15	Lunch (prepared by Otto Pfeiffer)
13.15 – 14.30	Lecture and Discussion
14.45 – 15.15	Tea, Coffee, and Cake
16.30 – 21:00	Seminars at ECLA



ECLA is, first of all, a place for intellectual work. The focus on value problems, however, invites us to take an interest in thoughtful practice as well. The most obvious curricular example of this interest is the annual STATE OF THE WORLD WEEK. This event, held in the winter term, brings together students, faculty, alumni and invited guests for the exploration of some important, perhaps urgent, theme in current affairs. Lectures and seminars are given not just by academics, but by politicians, artists, social reformers, diplomats, lawyers, journalists and other people who spend their (professional) lives in close practical contact with the fundamental issues studied theoretically at ECLA. It is assumed that the voices of thoughtful experience will enrich theoretical discussions, and that theory may in turn inform practice. Recent State of the World Week topics include: *Social Entrepreneurship* (2007), *Water* (2008), *The Politics of Cultural Ownership* (2009) and *The Translator* (2010). Twice, in 2007 and 2008, the event won a UNESCO award for education in sustainable development. This year's State of the World Week, 7-11 February 2011, will focus on the topic of Food, and is entitled *What Shall We Eat?*

Many of the lectures and seminars during this week will be dedicated to discussing the various societal ramifications of food production and consumption, and analysing the cultural and economic dynamics of food within a global context. The week will provide a platform for discussions with philosophers, writers and food critics, academics, practitioners and activists. Among the topics to be addressed will be food ethics, vegetarianism, food security, taste, food quality, and the aesthetics of food.

# SCHEDULE



## Warm Up Events

JANUARY 22, Saturday

### **Grüne Woche /International Green Week**

The World's biggest Food and Agriculture Fair, Berlin

11:30: Meet Aya at entrance (queues at cash desks) to Messehallen Berlin  
(S-Messe Nord)

The International Green Week (IGW) is a one-of-a-kind international exhibition for the food, agricultural, and horticultural industries. Established in 1926 it will take place for the 76th time in 2011. Exhibitors often organize around national, regional, or product themes. Presentations feature fresh produce, fish, meats, and dairy products. Right in line with consumer trends, the IGW also includes direct agricultural sales and the BIO MARKT organic products section. The IGW also features commercial and non-commercial agricultural, forestry, and landscaping exhibits. Changing annual themes typically include such topics as renewable resources or scientific livestock breeding and production (from the Berlin.de website).

FEBRUARY 6, Sunday

### **Domäne Dahlem: Organic Farming in Berlin**

Meet Aya at 14:15 at U-Bhf. Dahlem Dorf

This open air agricultural museum – called Museum für Agrar- und Ernährungskultur – in Berlin-Dahlem is one of the most active educational institutions, which introduces visitors to old methods of farming and presents current alternatives to factory farming. The visit will include a tour of their stables, the farm, as well as the historical museum in the 18<sup>th</sup> century mansion. Bring Outdoor clothes, we are walking across the fields!

Meet Aya Soika at U-Bahn Dahlem Dorf (Square on street level when you get out) at 14:15. The tour starts at 14:30 inside the Domäne Dahlem opposite the U-Bahn Station.

19:30 Short Film Screenings

(P98a. Lecture Hall)

Selections of food related TED talks will be screened as an introduction to the week's themes, each followed by a discussion. Organised by Lucian Coschini, alumnus (TBC)



## FOOD ETHICS

February 7, Monday

### MORNING at EDEN

10. -15 – 12.00

Welcome

#### **Localising the Food Economy**

Roger Scruton

12.00 – 13.00

LUNCH

13.00 – 14.30

#### **Panel Discussion**

Roger Scruton, Ewa Atanassow, Bruno Macaes, Thomas Norgaard, chaired by Catherine Toal

14.45

Tea, Coffee, and Cake

### AFTERNOON/EVENING at ECLA

16.30

#### ***Eating Animals***

Catherine Toal (P98a.U.16)

16.30

#### **Sense and Sensuality: Food in Film**

Matthias Hurst (P98a. Lecture Hall)

19.30

#### **Philosophical Arguments on Vegetarianism**

Bruno Macaes (P24.U.00)

19:30

#### ***Eating Meat and Eating People***

David Hayes (P98a.1.00)

Monday Seminars:

**Jonathan Safran Foer's *Eating Animals***

Seminar with Catherine Toal (P98a.U.16)

16.30 – 18:00

The novelist Jonathan Safran Foer's book *Eating Animals*, a journalistic investigation into the meat-production industry, shares with other vegan and vegetarian activist works and statements the suggestion that complicity with this industry is comparable to collaboration in the worst kinds of political and social oppression. We consider the evidence for and the rhetoric of this argument, and the relationship between vegan and vegetarian commitment and wider claims of individual political and social responsibility.

**Sense and Sensuality: Food in Film**

Seminar with Matthias Hurst (P98a. Lecture Hall)

16:30 – 18:00

Films we can neither smell nor taste; only visual and auditory senses are stimulated in cinema. However, food and the acts of eating and drinking as sensual and meaningful experiences are favorite cinematic topics. As in real life, food as a cultural phenomenon does not only serve as a pure function and means of ingestion and nutrition; the preparation and consumption of food express much more than just the practice of sustaining the body. There's a whole spectrum of meaning and both social and emotional connotations that unfold in cinematic scenes of cooking, eating and drinking. Issues like cultural or individual identity and self-representation, ideas of abundance, consumerism and excess, and sensations like love, passion and sexual tension are represented by the depiction of food. Food in film becomes, as it were, a symbol for sensuality in general. But this symbolic form of sensuality gives not always pleasure ...

Let's take a look at different films, their specific representations of food and the related messages of sense and sensuality.

**Philosophical Arguments on Vegetarianism**

Seminar with Bruno Macaes (P24.U.00)

19.30 – 21:00

The classical philosophical defense of vegetarianism, including a detailed and fair account of the arguments against it advanced by the main philosophical schools of the ancient world. We will start by asking why the topic was discussed in classical philosophy with such intellectual power as contemporary reflections on vegetarianism cannot hope to rival.

**Cora Diamond's *Eating Meat and Eating People***

Seminar with David Hayes (P98a.1.00)

19.30 – 21:00

The philosopher Cora Diamond's article "Eating Meat and Eating People" (1978) is a non-consequentialist ethical defense of vegetarianism. Diamond argues that the prevailing philosophical defense of vegetarianism, which is grounded in claims about rights, is both "comically unconvincing" and ultimately self-undermining. One should look instead, she argues, to a non-biological notion of what it means to be a "fellow creature," a notion particularly available for contemplation through poetry and literature. This seminar follows up this suggestion, and partly tests it, through a consideration of Issac Bashevis Singer's Yiddish folktale "Zlateh the Goat."



## UNDERNUTRITION AND GLOBAL JUSTICE

February 8, Tuesday

### MORNING at EDEN

- 10.15                      **Gender, Food Production and Consumption**  
Marina della Giusta
- 11.15                      **The Right to Be Fat**  
Yofi Tirosh
- 12.15 – 13.15              LUNCH
- 13.15 – 14.30              **Panel Discussion**  
Marina della Giusta, Yofi Tirosh, Victoria Rietig, chaired by Michael Weinman
- 14.45                      Tea, Coffee, and Cake

### AFTERNOON / EVENING at ECLA

- 16.00 – 17.30              **The Impact of Food: Theory and Practice of Corporate Social Responsibility and Sustainability**  
Victoria Rietig (P98a. Lecture Hall)
- 16.30                      *Amartya Sen's Famines and other Crises, Population, Food and Freedom*  
Michael Weinman (P98.1.00)
- 16.30                      *Jonathan Swift's Modest Proposal*  
Bartholomew Ryan (P24.U.00)
- 17.30 – 19.00              **Chocolate and Child Labour**  
Victoria Rietig (Seminar Rooms. TBC)
- 20.00                      Introduction to Quest University [not part of SWW]  
Jim Cohn (P98a. Lecture Hall)

**Gender, Food Production and Consumption**

Marina della Giusta, Reading University, UK

10.15 – 11:00

The lecture will explore the connection between gender and food production and consumption, and move on to explain how social norms pertaining to gender affect production, exchange, distribution and consumption of food across a range of settings and addressing both undernutrition and malnutrition. The second part of the lecture will use insights from behavioural economics to explain how social norms affect our decision making in general and in relation to food in particular.

**The Right to Be Fat**

Yofi Tirosh, Tel-Aviv University Faculty of Law, Israel

11.15 – 12:00

What does it mean to be a fat citizen today? This paper explores the various ways in which current law actively and passively shapes the life of people who are considered overweight, thus infringing their rights to equal opportunity, dignity, and basic liberties. By challenging the mind/body dualism, and relying on phenomenological accounts of fat bodily experience, this paper argues that modern legal systems should recognize and protect the right to be of every body size.

**The Impact of Food/Chocolate and Child Labour**

Seminar and Role Play with Victoria Rietig, Fairfood Berlin (P98a. Lecture Hall)

16.00 – 17:30 / 19:00

Victoria Rietig's workshop "The impact of food: Theory and practice of corporate social responsibility (CSR) and sustainability" will introduce the concepts of CSR and sustainability and the work of an NGO in this area. Participants will engage in an interactive role play in which they have to negotiate the CSR duties of an enterprise producing chocolate, and into a discussion on potential job opportunities in the area of CSR and development cooperation.

***Amartya Sen's Famines and other Crises, Population, Food and Freedom***

Seminar with Michael Weinman (P98.1.12)

16.30 – 18:00

Sen's main goal in *Development as Freedom* is to argue that development (often understood as a merely economic, or socio-economic, phenomenon) is truly a political question: that no human being can be considered "developing" if they not free to participate in social and political, as well as economic, activity. The two chapters from this work that we will discuss tackle the issue of food crises from this perspective, claiming that famines are not the result of deprivations in the supply of food, so much as deprivations of purchasing power, the latter being far more under the control of human agency than often credited. Having made this case, Sen goes on to argue that famines do not and will not occur in democracies, but will be all-too-common in authoritarian systems.

**Jonathan Swift's *A Modest Proposal***

Seminar with Bartholomew Ryan (P24.U.00)

16.30 – 18:00

Jonathan Swift's short essay *A Modest Proposal for Preventing the Children of Poor People in Ireland from Being a Burden to Their Parents or Country, and for Making Them Beneficial to the Public*, 1729, is one of the great satires in the English language. Swift suggests in his essay that the impoverished Irish might ease their economic troubles by selling their children as food for rich gentlemen and ladies. By doing this he mocks the authority of the ruling officials, and it also alludes to the issue of cannibalism and how it was and is viewed today.

## FOOD CULTURE

February 9, Wednesday



### MORNING at EDEN

- 10.15                      **The University of Gastronomic Sciences**  
Andrea Pieroni
- 11.15                      **Irish Farmhouse Cheese**  
Daniel Fenelly
- 12.15 – 13.15              LUNCH/ Irish Cheese Tasting
- 13.15 – 14.30              **Panel Discussion**  
Andrea Pieroni, Dan Fennelli, chaired by Jim Cohn
- 14.45                      Tea, Coffee, and Cake

### AFTERNOON

- 16.00                      Kino Krokodil  
Film - "Babette's Feast"



**The University of Gastronomic Sciences**

**Andrea Pieroni, The University of Gastronomic Sciences, Italy**

**10.15 – 11:00**

The University of Gastronomic Sciences UNISG, is the first university worldwide entirely dedicated to the exploration of the inextricable links between food and culture(s). It was founded by the Slow Food movement, in collaboration with the Regions of Piedmont and Emilia-Romagna in 2004, and it obtains support from a number of private companies, institutions and local government agencies. At the moment UNISG hosts approx. 250 under-graduate and post-graduate international students and offers one BSc and three Master programs. In his talk, Andrea will present UNISG's teaching & learning strategy/philosophy, as well as the currently ongoing research trajectories.

**Irish Farmhouse Cheese**

**Daniel Fenelly, Ireland**

**11.15 – 12:00**

This talk will act as an introduction to Irish farmhouse cheese and look at the development of Irish farmhouse cheeses through the stories and experiences of producers. It will scrutinize the Irish Farmhouse Cheese concept and ask to what extent various contemporary production practices are appropriate to that concept. The talk will conclude by asking what the future holds for Irish farmhouse cheese-makers, particularly in light of the current economic climate in Ireland.

## TASTE AND FOOD AESTHETICS

February 10, Thursday



### MORNING at EDEN

- 10.15                      **Why Food Criticism Should Be Taken with a Grain of Salt**  
Frank Armstrong
- 11.15                      **Being a Food Critic**  
Paolo Tullio
- 12.15 – 13.15              LUNCH
- 13.15 – 14.30              **Panel Discussion**  
Frank Armstrong, Paolo Tullio, Adina Scortescu, chaired by Bartholomew Ryan
- 14.45                      Tea, Coffee, and Cake

### AFTERNOON/EVENING

- 16.30                      **The Nation-Plate: How Nationalities Are Defined by Their Cuisines**  
Frank Armstrong (P24. Conference Room)
- 16.30                      **Reflecting upon Aesthetics of Food in Contemporary Art**  
Regine Rapp, Aya Soika (P98a. Lecture Hall)
- 19.30                      **Brillat Savarin's *The Physiology of Taste***  
Jim Cohn (P98a. Lecture Hall)
- 19.30                      **Foodways as Cultural Theory and Practice**  
Ryan Plumley (P24. Conference Room)

### Why Food Criticism Should Be Taken with a Grain of Salt

Frank Armstrong, Oxford, UK

10.15 – 11:00

Often the food critic has the power to make or break a restaurant. Yet taste is famously subjective. This lecture will explore the various sub-genres of food criticism relied on in the English-speaking world and assess their reliability.

### Being a Food Critic

Paolo Tullio, Dublin

11:15 – 12:15

Being a food critic can be a tricky business. Questions for the conscience can be whether a good or bad restaurant review can make or break a restaurant. Many questions come to mind such as does the well-known face of a restaurant critic ensure better service and food; can one person's tastes and preferences be of any use to someone else; and should a restaurant review tend to informative or entertaining? More broader questions shall be asked such as whether gastronomy is for the few or the many. Does better cuisine in restaurants help people eat better at home? Why has food become the zeitgeist of the last 20 years? Where will restaurant cooking go in the next decade? And, finally, why should we care?

### The Nation-Plate: How Nationalities Are Defined by Their Cuisines

Seminar with Frank Armstrong, Oxford, UK (P24.Conference Room)

16.30 – 18:00

Why is French food esteemed around the globe and English disparaged? This seminar will explore the relationship between food culture and the 'imagined community' of nations. A national cuisine draws together disparate dishes and identifies them with that community. Once formulated this becomes a source of identity which binds people together.

### The Aesthetics of Food in Contemporary Art

Lecture by Regine Rapp, Art Laboratory Berlin / Burg Giebichenstein School of Art and Design, Halle (P98a. Lecture Hall)

16.30 – 18:00

The seminar looks at the transformation of food into an artistic medium by artists from the 1960s onwards. One of the most impressive and consistent approaches which will be discussed is that of Swiss all-rounder Dieter Roth (Cheese, Chocolate and more). Other examples will be Daniel Spoerri's Dinner Tables and works such as "What follows after a good Meal? Some aspects on the "snare pictures" and the work by Rirkrit Tiravanija "Mobile Home" which examines the notion of Art as Food Performance. The seminar will be followed by a "Food" Trip to Hamburger Bahnhof Museum of Contemporary Art later this term.



## Brillat Savarin's *The Physiology of Taste*

Seminar with Jim Cohn, Quest University, Canada (P98a. Lecture Hall)

19.30 – 21:00

In any discussion of food, it behooves us not to lose sight of one of its most basic human features: good food *tastes* good. To stimulate our own discussion of taste, we will look at excerpts from Brillat-Savarin's *The Physiology of Taste* (1825)—an effervescent classic that is partly a gastronomic cookbook, partly a scientific treatise, and partly a personal memoir. His book is still in print, and it is still a favourite for its charming style and its diverting anecdotes about the many pleasures of the table. Despite its surface claim to be merely the personal reflections of a *bon vivant*, this book raises consequential questions about our relationship to food, which of course we know primarily through our palate: Is good taste natural? Or is appreciation of the finer things learned? Does it depend on our culture of food? What is the importance of the small pleasures and the outsized passions that characterize our sense of taste?

## Foodways as Cultural Theory and Practice

Seminar with Ryan Plumley (P24. Conference Room)

19.30 – 21:00

Through the mutual interaction of theory and practice, foodways enact processes of socialization that define who is a child or an adult, a man or a woman, one of "us" or one of "them". Partly unconscious, partly learned, partly improvised, partly planned, partly theory, partly practice, foodways can tell us a lot about a culture. In this seminar, drawing on an engaging reading about French women's culinary practices by Luce Girard and Michel de Certeau, we will discuss how foodways define culture and identity.



### Roger Scruton, Uomo Universale

Roger Scruton is the author of a great number of philosophical books, more recent publications include "On Pessimism", "On Beauty", and "Understanding Music – Philosophy and Interpretation". He has been speaking at ECLA in the past on "**Hegel's conception of private property and its critics**". Roger Scruton lives on a farm in the English countryside, where he and his wife have been enhancing the ancient field patterns by replanting hedges, restoring ponds and growing trees to encourage wildlife. He writes on his website ([www.roger-scruton.com](http://www.roger-scruton.com)) : "I graduated from Cambridge University in 1965, spent two years abroad and then pursued an academic career in philosophy, first in Cambridge, and then in London, until 1990, when I took a year's leave of absence to work for an educational charity in Czechoslovakia. (This charity grew from the 'underground university' which colleagues and I had established in the last decade of communism.) I then taught part-time at Boston University Massachusetts until the end of 1994, while building up a public affairs consultancy in Eastern Europe. Since then I have been a free-lance writer and consultant, taking on short-term contracts when necessary. I currently hold three positions: visiting professor (unpaid) at Oxford University, where I am also a Fellow at Blackfriars Hall; visiting professor (part-time) in the Philosophy Department at St Andrews, where I shall be from the end of March until the beginning of May; and visiting scholar at the American Enterprise Institute in Washington DC, where I am currently pursuing a project on the cultural impact of neuroscience. Since 1996 I have been married to Sophie, and we have two children, Sam, born in 1998 and Lucy, born in 2000."

### Marina della Giusta, Reading University

Dr. Marina della Giusta is Senior Lecturer in the Department of Economics at Reading University, where she is also director of the Postgraduate School of Research in Economics and of the MSc in International Economic Development. Her area of research lies in the area of development and institutional economics, in particular behavioural foundations (roles of trust, reputation and values in processes of decision making and in market access), wellbeing, and gender (economics of prostitution, economics of caring). Marina has been involved in the evaluation of international development projects (UN-Inter American Development Bank), of government policy in the UK (Home Office Policing Priority Areas) and of regional policy (South-East England Development Agency and Social Enterprise Berkshire). She is part of the editorial team of the European Journal of Development Research, and a member of the American Economic Association and Royal Economic Society.

### Yofi Tirosh, Tel-Aviv University Faculty of Law

Dr. Yofi Tirosh earned her LL.B. from the Hebrew University Faculty of Law, and her LL.M. and doctorate from the University of Michigan Law School, where she served as a fellow at Michigan's Humanities Institute. Before joining the Israeli Bar, she clerked for Hon. Justice Mishael Cheshin at Israel's Supreme Court. After spending 2007 at NYU Law School, where she was a Hauser Global Research Fellow, she joined Tel Aviv University's Buchman Faculty of Law, where she teaches employment and labor law, jurisprudence, antidiscrimination law, food law, and feminist legal theory. She is a board member of Israeli human rights NGOs, including Itach-Maaki: Women Lawyers for Social Justice, and Tmura: The Israeli Antidiscrimination Legal Center.

### Victoria Rietig, Fairfood Berlin

Victoria Rietig is project leader at Fairfood International, an NGO (Non-Governmental Organization) working in the area of fair trade and sustainable development. She is in charge of building up the organization's Berlin office and is responsible for Fairfood's

communication on sustainability and Corporate Social Responsibility in Germany. Prior to this, Victoria worked as a consultant for the New York Office of the United Nations Institute for Training and Research (UNITAR), where she developed and implemented seminars on international law and policy. Victoria received her M.A. degree in American Studies, History and Psychology after studies at Freie Universität Berlin, Universidad Nacional de Córdoba (Argentina), and New York University.

### **Jim Cohn, Quest University, Canada**

Dr. Jim Cohn is the Chief Academic Officer at Quest University Canada, and serves as tutor for the arts and humanities. Before coming to Quest he has been teaching in the St. John's College Great Books program for fifteen years. Adept in the Socratic method of questioning students, Jim has led courses in math, lab science, music, art, languages, literature and philosophy. For his Ph.D. Jim attended the Committee on Social Thought at the University of Chicago, where he worked under the direction of Nobel laureate Saul Bellow and wrote his dissertation on Proust and Saint-Simon. Jim graduated summa cum laude in French and German from Dartmouth College. As an undergraduate, he studied abroad in Toulouse, France and in Mainz, Germany. Outside of class, he wrote a column for the college newspaper and participated in canoe club expeditions. After graduation, he held a Fulbright scholarship at the University of Cologne, and later studied Russian in Moscow. When he's not working, Jim is likely to be skiing at Whistler or hiking or mountain biking in Squamish. He enjoys writing and woodworking, and always has furniture projects pending for his wife and two daughters.

### **Andrea Pieroni, University of Gastronomic Sciences, Pollenza**

Andrea Pieroni is Professor at the University of Gastronomic Sciences in Pollenza since 2009, and held posts at the University of Bradford, in the Netherlands and in London before. His research interests concern the common boundaries of Human Ecology, Medical and Food Ethnobiology/Ethnobotany, and Anthropology of Food/Medical Anthropology, i.e. the interdisciplinary studies on the perceptions and uses of plants in local diets and in Traditional Medicines, and their impact on the environment, the human and animal health, and the society at large. In particular, he is interested in Food ethnobotany (the traditional knowledge on uses and management/ecology of food plants, esp. wild and neglected taxa); Traditional Medicines (use of medicinal plants, "food-medicines", and other biological and ritual remedies, provision of health care within the households via diets and emic healing strategies; Ethnoveterinary (the traditional knowledge on plants used as fodder, for healing animals, or for improving the quality of dairy and other animal-derived food products).

### **Dan Fennelly, Dublin/Galway**

Dan Fennelly has worked in food and wine in Ireland for over a decade. He first developed his passion for food during his studies at Trinity College Dublin where he read History. He also holds a Masters of Science in Sustainable Development from the Dublin Institute of Technology and is a graduate of the renowned Ballymaloe Cookery School.

Dan's career in artisan food began in earnest when he became manager of Sheridans' Cheesemongers in Dublin in 2003. Hitherto he had worked as a chef and run his own catering company. At Sheridans' he learnt the importance of nurturing and developing close relationships with artisan food producers, and the role of the speciality food distributor/retailer in the education of consumers. During his time in Sheridans he was involved in all aspects of the Retail and Wholesale business, in particular the sourcing of cheeses, olive oil, chocolate and wine; quality control; and flavour profiling. In 2005 he represented Ireland in the International Caseus Cheese Skills Competition in Lyons, winning the cheese-selling round, and coming fifth overall. Dan has also lectured extensively on Irish cheese in Ireland, France and Italy and has written articles for the Irish Times; Food and Wine Magazine; and Business and Finance magazine. He

has recently finished a major publication on Irish Farmhouse Cheeses for An Bord Bia, the State's food promotion board, and hopes to write a book on Irish Farmhouse Cheese in the next 12 months.

### **Frank Armstrong, Oxford**

Frank Armstrong is currently researching a book on Irish food culture, and has been writing on the subject of food for the Spectator as well as for the London Magazine. Frank likes to incorporate aspects of history, anthropology and sociology into his writing. He is an experienced teacher, and currently teaches British history and the sociology of food in St Clare's College in Oxford, as part of a special Liberal Arts programme.

### **Paolo Tullio, Dublin**

Author, critic, chef, actor and broadcaster, Paolo Tullio is the former chef/proprietor of the Michelin-starred Armstrong's Barn restaurant in Wicklow. Paolo is also the host and the author of "Foodandwine.net", a site dedicated to the joys of food and wine. He is the restaurant reviewer and wine correspondent for the Irish Independent newspaper and regularly contributes to Food & Wine magazine. He has published three books, North of Naples, South of Rome - an anecdotal tour of his part of Italy, mushroom man, a novel set on the internet and most recently Paolo Tullio Cooks Italian, a book of his favourite Italian recipes. Paolo presented the television series North of Naples, South of Rome on RTÉ and has featured in many films such as The Butcher Boy, The General, The Tailor of Panama and most recently John Boorman's The Tiger's Tale.

### **Regine Rapp, Berlin**

Regine Rapp studied Art History and Russian studies in Freiburg, St. Petersburg and Berlin, receiving her MA with a thesis on Russian Futurist Book Art. She has also lived and worked in New York and Mexico-City. She is currently in the process of completing her PhD at Humboldt-Universität on the Aesthetics of Space in 1990s Installation Art. Areas of Interest: Installation Art, Theories of text and image, Russian Avantgarde/Postmodernism, New Media. She is a member of the International Association on Word and Image Studies (IAWIS). In 2006 she set up the art centre Art Laboratory Berlin, where she curates international and interdisciplinary exhibition projects. In 2010 she took up a teaching position at the Art and Design School Burg Giebichenstein in Halle an der Saale.

### **Melanie Rehak, New York**

Melanie Rehak is the author of Eating for Beginners: An Education in the Pleasures of Food from Chefs, Farmers and One Picky Kid (2010) and Girl Sleuth: Nancy Drew and the Women Who Created Her (2005). She writes a column of food books for Bookforum, and has also written for The New York Times Magazine, The New York Times Book Review, The Nation, Vogue, the Los Angeles Times, the Boston Globe, and many other publications. Her poetry has appeared in The New Yorker and The Paris Review. She lives in Brooklyn, New York with her husband and two sons. She spent the 2008-2009 academic year in Berlin, and hopes to return for a long visit again soon.