Over the next 12 weeks there are talks, workshops, presentations, picnics, theatre performances and film screenings all focusing on food. Here is a flavour of what is coming up. If this whets your appetite then you can find out more at metalculture.com or on facebook at MetalPeterborough. Unless otherwise stated, talks, workshops and events are FREE and need to be booked in advance. Please visit our website for booking details or call us on 01733 893 077.

There’s lots to get involved with:

PRESENTATIONS, TALKS AND DEBATES

Talk by Lucy + Jorge Orta Saturday 10th September, 1 – 3pm, City Gallery

International artists Lucy + Jorge Orta talk about the exhibition and their extraordinary 20 year relationship with Food. Lucy + Jorge Orta’s collaborative practice focuses on social and ecological issues, employing a diversity of media – drawing, sculpture, installation, couture, painting, silkscreen, photography, video, light and performance – to realise major bodies of work. Their art works have been part of major solo exhibitions including Venice Biennale (2005); Yorkshire Sculpture Park (2013); Shanghai Biennale (2012); History Museum, London (2010); Venice Biennale (2005); Natural

Vegetarian Soup for the Soul
Thursday 3rd November, 7pm City Gallery

Why does food make us feel good? Looking at the many ways food plays such an important part in our quality of life. Philosophy discussion led by Michael Reid of Peterborough Philosophy in the Park. Includes soup and bread.

The Economics of Food
Thursday 10th November, 7pm City Gallery

How economics plays a central role in who eats well and who goes hungry. Philosophy discussion led by John O’Val of Peterborough Philosophy in the Park.

Land and Farming – the impact of Brexit
Thursday 17th November, 7pm City Gallery

There is no doubt that the vote to leave the EU was a historic moment, one that will impact on us all. 5 months on and what more do we know about the repercussions for how land will be managed and used, land ownership, employment and financial sustainability.

Get Set Cook Food Waste
Saturday 15th October, 1.30 – 4.30pm City Gallery

The Women’s Institute and Food Cycle chefs partner up with chefs from across Peterborough and West Raven Big Local to present a cooking competition like you’ve never seen – come and see demonstrations on what you can cook with food that might normally go to waste.

The changes for the fens, and therefore our communities, could be huge. A panel of professionals and activists present different perspectives to help inform a public discussion about what this means for us. Includes Andrew Burgess, Director of Agriculture, Produce World Ltd, Prof. Tim Lang, Kate Genever and Robin Grey.

Multidisciplinary exploration of diverse media – drawing, painting, silkscreen, photography, sculpture, installation, couture, ecological issues, employing a collaborative relationship with Food. Lucy + Jorge Orta’s collaborative practice focuses on social and ecological issues, employing a diversity of media – drawing, sculpture, installation, couture, painting, silkscreen, photography, video, light and performance – to realise major bodies of work. Their art works have been part of major solo exhibitions including Venice Biennale (2005); Yorkshire Sculpture Park (2013); Shanghai Biennale (2012); History Museum, London (2010); Venice Biennale (2005); Natural

FILMS

Film Club Frame present Food Inc
( Documentary)
Friday 30th September, 7.30pm Chauffeurs Cottage, St Peters Rd PE1 1YX

You’ll never look at dinner in the same way again! Robert Kenner’s movie explains how international agribusinesses are trying to monopolize vertically and horizontally (and profit from) food production on a world scale. Health and safety (of the food itself, of the animals, of the workers on the assembly lines, and of the consumers actually eating the food) by the companies, are often overlooked by government in an effort to provide cheap food regardless of the negative consequences.

Film Club Frame present The Slow Food Story (Documentary)
Friday 21 October, 7.30pm Chauffeurs Cottage, St Peters Rd PE1 1YX

From the tiny town of Bra, home to some 27,000 inhabitants, the anti-fast-food slow food movement has grown to become a revolution that now has roots in more than 150 countries. The changes for the fens, and therefore our communities, could be huge. A panel of professionals and activists present different perspectives to help inform a public discussion about what this means for us. Includes Andrew Burgess, Director of Agriculture, Produce World Ltd, Prof. Tim Lang, Kate Genever and Robin Grey.

A rat named Remy dreams of becoming a great French chef despite his family’s wishes and the obvious problem of being a rat in a decidedly rodent-phobic profession. When fate places Remy in the sewers of Paris, he finds himself ideally situated beneath a restaurant made famous by his culinary hero, Auguste Gusteau. Despite the apparent dangers of being an unlikely – and certainly unwanted – visitor in the kitchen of a fine French restaurant, Remy’s passion for cooking soon sets into motion a hilarious and exciting rat race that turns the culinary world of Paris upside down.

Family Film Club presents Ratatouille [cert U]
Thursday 27th October, 3pm Chauffeurs Cottage, St Peters Rd PE1 1YX

The Kadam family leaves India for France where they open a restaurant directly across the road from Madame Mallory’s Michelin-starred eatery. Unfortunately, this puts the Kadams in direct competition with the snobbish Madame Mallory’s acclaimed haute cuisine establishment. The resulting rivalry eventually escalates in personal intensity until it goes too far. Comedy, drama with Helen Mirren.

Family Film Club presents The Hundred Foot Journey [cert PG]
Friday 25 November, 7.30pm Chauffeurs Cottage, St Peters Rd PE1 1YX

Ben Rogaly at Future Network
Thursday 6th October, 6pm Chauffeurs Cottage, St Peters Rd PE1 1YX

Metal’s quarterly networking event features Ben Rogaly, an oral historian and geographer. Ben’s Peterborough-based collaboration with arts practitioners raises important questions about place, citizenship, work and belonging in the city, especially in the post-EU referendum context. Ben will draw on his earlier Places for All? project [2011–13] to introduce a discussion about his new creative collaboration with food factory, warehouse and distribution workers to be undertaken as Metal Writer-in-Residence.

Feel the Knead
Saturday 17th B Sunday 18th September, 10am – 5pm City Gallery

Lee Clarke, Annie Birchencough and artist Eloise Moody lead free bread making workshops with a twist. With bookable workshops over two days, you can also simply drop in to sample pickles and preserves with the Women’s Institute or make butter with artist Jemima Burrell. You will also be able to share and sample the winning recipes from our recent competition.

Get Set Cook Food Waste
Saturday 15th October, 1.30 – 4.30pm City Gallery

The West Raven Big Local to present a cooking competition like you’ve never seen – come and see demonstrations on what you can cook with food that might normally go to waste.

Films World Ltd, Prof. Tim Lang, Kate Genever and Robin Grey.

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Presentation, Talks and Debates

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Behind The Scenes – the politics of food
Thursday 12th October, 6pm City Gallery

Voices from across Peterborough and the wider region take part in an open forum on food – its impact on our lives and the politics involved. We’ll also have a look at what the West Raven Big Local have been up to.

 Waste Not, Want Not
Thursday 13th October, 7pm City Gallery

Dan Woolley, national coordinator of Feedback Global gleaning network, Corin Bell, Director of Manchester Real Junk Food Project and Food Cycle Peterborough tackle access to our most basic necessity, food and the issue of food waste. What role can you play? In partnership with Peterborough in Transition.

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The Slow Food Story (Documentary)
Friday 21 October, 7.30pm Chauffeurs Cottage, St Peters Rd PE1 1YX

From the tiny town of Bra, home to some 27,000 inhabitants, the anti-fast-food slow food movement has grown to become a revolution that now has roots in more than 150 countries. Cheese-makers, vintners, and artisanal food folk, toast Slow Food for bringing about a change in consciousness that shook the very foundation of gastronomy.
EVENTS

Museum Garden open day
10 September, 11am – 3pm (drop-in), Peterborough Museum
The garden tells the story of Medicine through Time, from Tudor times up to the early 20th Century. There is also a 1940s ‘Dig for Victory’ vegetable patch and a wildlife area. Meet some of the dedicated team of volunteers who look after the garden. No need to book for this – just drop in. For further information call the museum on 01733 864 663.

INTERNATIONAL PICNIC
Saturday 24th September, 12 – 4pm
The Green Backyard, Oundle Rd, PE2 8AT
Celebrate the cultural diversity of Peterborough with our international bring and share picnic. Live music and entertainment. Bring some food to share. Free – just turn up.

‘GROUND’
6th – 8th October 2.30pm and 7.30pm (pay-what-you-can)
The Undercroft, Serpentine Green, PE7 8BD
Ground by Aisha Zia – a play dealing with personal struggle and the welfare system. Come and contribute to the development of this brand new piece of theatre. This R&D presentation will be a rich multi-disciplinary experience – part gig, part art installation and a wholly theatrical event. Audiences will be invited to an open debate about the themes raised.
Performances will be an hour long to include a Post-show feedback discussion. Pay what you can. Book tickets via www.easternangles.co.uk or ring 01733 893077

British Food Fortnight at Prevost
17th September – 2nd October
Prévost, 20 Priestgate, PE1 1JA
Enjoy a new menu at Prevost with all produce coming from within the PE postcode especially for British Food Fortnight. Check out their website for bookings and costs: prevostpeterborough.co.uk

“GROUND”
Two new works by acclaimed artists Lucy + Jorge Orta.

FOOD AND THE PUBLIC SPHERE
LUCY + JORGE ORTA

Contributors: Chris Erskine, Hou Hanru, Ellen Lupton, Nigel Prince
Black Dog Publishing
Available: September 2016
Hardback, 240 pages
ISBN: 9781910433805
£29.95

Food and The Public Sphere is a survey of socially engaging public works, sculpture and objects by internationally acclaimed artists Lucy + Jorge Orta.

The partnership’s food recycling projects, mass open- air meals, gleaned gastronomic dinners, and mobile soup kitchens have pioneered a renewed interest in the politics of food. Communities all over the world—working from the scale of global food networks down to local methods for farming and cooking—are seeking ways to make the food system better serve the needs of people and the planet. After decades of successful food production in massive quantities, producing cheap produce, policymakers and citizens are recognising the environmental and social cost of this process. The over-industrialisation of food has forced small farms to surrender to agribusiness, reduced biodiversity in favour of monoculture crops, and assaulted communities with debilitating chronic diseases. Lucy + Jorge Orta’s work in this volume bring these pressing issues home.

To purchase this book visit the museum reception or order it online at blackdogonline.com/all-books/food- and-the-public-sphere.html

...and the public sphere.html

Food, communities, and the public sphere.
<table>
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<tr>
<th>Date</th>
<th>Time</th>
<th>What</th>
<th>Where</th>
</tr>
</thead>
<tbody>
<tr>
<td>09/09/2016</td>
<td>6 - 9pm</td>
<td>Exhibition Preview</td>
<td>City Gallery</td>
</tr>
<tr>
<td>10/09/2016</td>
<td>1 - 3pm</td>
<td>Lucy and Jorge: Artists talk</td>
<td>City Gallery</td>
</tr>
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<td>10/09/2016</td>
<td>11am – 3pm</td>
<td>Museum Garden – open day</td>
<td>City Gallery / Museum</td>
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<tr>
<td>17/09/2016</td>
<td>10am - 5pm</td>
<td>Feel the Knead - bread workshops</td>
<td>City Gallery</td>
</tr>
<tr>
<td>18/09/2016</td>
<td>10am - 5pm</td>
<td>Feel the Knead - bread workshops</td>
<td>City Gallery</td>
</tr>
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<td>24/09/2016</td>
<td>12 - 4pm</td>
<td>International Picnic</td>
<td>The Green Backyard, Oundle Rd, PE2 8AT</td>
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<tr>
<td>30/09/2016</td>
<td>7.30 - 10pm</td>
<td>Film Club Frame present: Film Inc (Documentary)</td>
<td>Chauffeurs Cottage</td>
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<td>13/10/2016</td>
<td>7-9pm</td>
<td>Waste Not, Want Not</td>
<td>City Gallery</td>
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<td>15/10/2016</td>
<td>1.30 - 4.30pm</td>
<td>Ready Steady Cook Food Waste</td>
<td>City Gallery</td>
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<td>Ground</td>
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<td>21/10/2016</td>
<td>7.30 - 10pm</td>
<td>Film Club Frame present: The Slow Food Story</td>
<td>Chauffeurs Cottage</td>
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<td>3 - 5pm</td>
<td>Family Film Club – Ratatouille</td>
<td>Chauffeurs Cottage</td>
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<td>03/11/2016</td>
<td>7 - 9pm</td>
<td>Vegetarian Soup for the Soul; Peterborough Philosophy group</td>
<td>City Gallery</td>
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