Love Difference Pastry Tenth SWEETLETTER December 2008

Dear everybody!

The last weeks have been busy with several things going on within the Love Difference Pastry project. Different events were organised, such as a LDP day at the University of Antwerp, "Di Gustibus" in Cittadellarte -Fondazione Pistoletto or "The Pink Tent" in Aberdeen. Find these and more presentations and activities in the new Sweetletter. Enjoy! Hugs from Italy

Filippo, Emanuela and Sonja

Antwerp (Belgium)

KunstDoel and Love Difference presented the Love Difference Cookbook at the University of Antwerp

On the 13th of November Emanuel and Eva together with other artistic and cultural representatives presented the Love Difference Pastries Project to and the multicultural "Cookbook" at the University of Antwerp. The book had specially designed for the event is inspired at the Love Difference Pastries project. For the occasion they offered the D+A Doelpraline to the students. The event was a big success and the idea of doing some other activities with the students is being considered. During Ema's visit to Belgium DoelKunst and Love Difference signed a collaboration agreement.

Doel (Belgium)

Frie Lauwers organises a concert in the church of the village

For Friday the 5th of December Frie has organized the classical concert "Die Schöpfung" (the Creation) by Joseph Haydn (1732-1809), an oratorio involving 80 musicians which will last two hours and which is generally regarded as Haydn's masterpiece. Frie and the remaining villagers hope that their concert will again fill the church to show the authorities that Doel is not dead and deserted but, to the contrary, that the village offers a myriad of opportunities for cultural and creative events. On the occasion of the concert, the two artists Denise Aerts and Patrick Smeets will exhibit their work in the community center of Doel.

http://www.kunstdoel.net/en/news

Aberdeen (Scotland)

Ingeborg organised a fashion show for breast cancer the 30th of October

It was an inter cultural event titled "The Pink tent" which involved models from Norway and Scotland who joined together to show fishing and shooting outfits as well as evening wear. All models were Breast cancer survivors. Women from two different countries across the North sea...in the same boat. Love Difference was present with "Love in a different Kefte", she made 150 treats of those, and addition Florentines and glazed almonds. They served treats together with pink champagne! It was also the premiere showing of Ingeborg's own film titled "The Pink Ribbon" which she produced for the event. The event was documented in both newspapers and radio as an effort of intercultural dialogue.

<u>Biella (Italy)</u>

Love Difference organized an LDP event called "Di Gustibus" in the Caffetteria of Cittadellarte in occasion of the 10th anniversary of Fondazione Pistoletto

The 23rd of November many people came to the Caffetteria of Cittadellarte to prepare together with Filippo, Emanuela and Sonja the "Sweet of everybody". The participants, including Davide from Asilo Bianco, were invited to sit at the long table where Ema was preparing the dough following a traditional recipe that belongs to her family. Once all the participants were sitting, some tea was offered and everybody was given an amount of dough. The participants were invited to form little rings out of the dough while talking about their baking traditions at home. The sweet is called "Purcciaddhruzzi" and is traditional from Puglia (south of Italy) but in many cities and countries throughout the Mediterranean and beyond it can be find in similar versions. The participants discussed about this particularity, which we tend to identify as our own and in reality many people share it. After forming the little rings, they were fried in a pan, covered in honey and everybody was invited to eat them. Meanwhile the Love Difference Pastry Project was presented. For the tasting also Matteo Lucchetti was present. We are going to publish the recipe and other information on www.lovedifference.org.



Gothenburg (Sweden)

The Love Difference Ice Cream was served at the Open House of Valand School of Fine Arts

Josefina Posch served the Love Difference Ice cream during the ELIA (European League of Institutes of the Arts) conference at the School of Fine Arts at the University of Gothenburg. In addition for the halva gelato with lingon berries they prepared one based on the very Swedish Christmas cookie Gingerbread made with cinnamon, ginger, cloves, cardamom and shaved almonds.

The turnout was great, 300 servings were served and they got a lot of good comments and interest.



St Gilles (Belgium)

Daniela Terrile who works for the European Commission organised today an LPD event at Cuisine transversale

After meeting Ema in Brussels Daniela in occasion of the courses of "cuisine transversale" Daniela is organising at Peter Friess' atelier a SWEET moment in order to develop the concept of LOVE PASTRIES. Together with the cook Felice Notarnicola she is going to prepare the sweet "Sbrisolona Mantovana", but the sweet is only a pretext to strike up relations, exchanges and get in contact with the others. Besides this there is going to be a creative moment with literature and poetry from Giuliana Lucchini, Damien Spleeters and Sandro Sangiorgi. More info: www.cuisinetransversale.org

Palazzolo sull'Oglio (Italy)

Filippo and Sonja met Maurizio Rossi, the owner of the Restaurant La Villetta in order to taste some sweets and discuss about the project

A dinner was the excuse to taste in a big group different sweets made especially for the occasion. Among the guests were Michelangelo Pistoletto Maria Pioppi as well as the well known Italian cook Gualtiero Marchesi. The sweets such as Crema Catalana, Panettone or a bitter chocolate cookie translated the idea of dialogue. During the tasting Love Difference, Maurizio and Franco, the creator of the sweets deliberated about the possibility of organizing something together.



<u>Bra (Italy)</u> Ema and Sonja met Nicola Perullo in Pollenzo (Bra)

On Wednesday 26th of November, Ema and Sonja met Nicola Perullo in Pollenzo, where they visited the University of Taste. Over a really nice dinner at the Slow Food Restaurant "Boccondivino" they discussed the possibility of a collaboration with the students from the courses.