

Love Difference Pastries  
Eighth SWEETLETTER October 2008

Dear everybody!

Autumn has started and within Love Difference Pastry several activities have been carried out. Ingeborg is preparing cooking encounters and Secil is presenting her sweet in Berlin and Istanbul. Read more about these news in this Sweetletter!

Enjoy!  
Hugs from Italy

Filippo, Emanuela and Sonja

Aberdeen (Scotland)

*Ingeborg participated at several events during the month of September where she presented some of the LDP sweets*

Ingeborg presented for the events her artistic exhibitions with the sweets from the Love Difference Pastry. The different events where she participated were very successful with lots of visitors and very positive feedback from everyone.

For the presentation of her work the No Barriers Project she prepared 100 pieces of "Love [in] a different Kefte" as well as waffles, a Norwegian traditional outdoor treat.



Her performance consisted of a "one day stand" culinary picnic installation in the garden gazebo, where she served tea, coffee, waffles, jam and out of the love difference sweets the kefte! Around 35 people attended during the 3 hours the event lasted. ([www.nobarriers2008.co.uk](http://www.nobarriers2008.co.uk))

The sweet ship was served instead in her Open studio which had an installation around the heritage of the North and the fishing industry. The vessel was the main focus for the exhibition.

Berlin (Germany) / Istanbul (Turkey)

*Secil is going to present her "Love to Love"*

Secil is busy preparing the presentation in Berlin and in Istanbul of the Love Difference Pastry Project and her sweet "Love to Love".

The 15th October she will present it in Berlin, at the ART TRANSPONDER- TALK and the 18th of October in Istanbul within the VISIBILITY PROJECT- TALK.

<http://www.secilyaylali.com/layersoflove.php>

Turin (Italy)

*Ema and Sonja are going to meet Nicola Perullo from the University of Taste at the Terramadre event*

The third edition of Terra Madre is going to take place in Turin from the 23<sup>rd</sup> to the 27<sup>th</sup> of October within the Salone del Gusto. The aim of the project, part of the Torino 2008 World Design Capital program, is the progressive reduction of the environmental impact of the two events. New sustainable models of consumption will be developed, and *outputs*, such as waste, will be recycled for other processes, thus giving them new economic value.

The world encounter of the Terra Madre network will gather for four days people from the gastronomic world, such as cooks, teachers and young people coming from different part of the work to discuss about the production of local and sustainable ingredients

The 2008 Salone del Gusto and Terra Madre will be the starting point for a journey of many years in which they will assert their innovative role and educational function.

Ema and Sonja are going to meet Nicola Perullo from the University of Taste to talk about a future collaboration within this context.

<http://www.terramadre2006.org>

[http://www.salonedelgusto.com/eng/pagine/01\\_nuovo\\_modello\\_fiera.lasso](http://www.salonedelgusto.com/eng/pagine/01_nuovo_modello_fiera.lasso)

