

Love Difference Pastry
First SWEETLETTER May 2008

The aim of LDP is to promote Intercultural Dialogue by using art and gastronomy. We defined three planning guidelines to achieve this:

- improve the communication but moreover the exchange between the participants
- find and develop possibilities to create real pastries
- use all the encounters and activities as useful experiments to see the direction the project is taking

But moreover, in each activity that we do, there should always be the promotion of the Intercultural Dialogue through art and gastronomy. For instance each time one of us does an event to present his / her sweet it would be great if two sweets of the LDP project would be presented, for the main thing is to contribute to the growth of intercultural dialogue. So, in this spirit enjoy the reading!

Istanbul (Turkey)

Julie presented "Two Times Tart"

On Friday 28th she presented her project in Istanbul with all the 9 fillings for the tarts, each from one of Turkey's neighbour countries. By this she connected people and cultures by the simple act of eating. Caravansarai also celebrated its first birthday.

Doel (Belgium)

Eva van Tulden officially introduced the praline

After a successful press conference where the local purpose of the D+A Project was introduced, Eva and her team introduced officially the praline in the village on April 13th. The praline will be also offered with the coffee at the "14 Tastes of the Midi" restaurant in Antwerp.

Eva also met Ernest van Buynder of Antwerp University and the Contemporary Art Museum to discuss a possible a LD pastries event at the university.

The 17th of May old "world cyclist" Fons Mees is going to cycle a symbolic "Tour of Flanders" in support of Doel where he will give the praline as a complimentary present to the local authorities of each town he passes

Aberdeen (Scotland)

Ingeborg organised event where she presented the "Sweet Ship"

She organised the 30th of April an event seven guests from different places such as Indonesia, USA, Canada, England, Norway or Scotland. She prepared the Sweet Ship with whipped cream, ginger jam and fresh raspberries. Together they had coffee and pastry while she explained the story of the sweet ship, the Love Difference project and the pastry itself.

Athens (Greece)

Lea and Maria will be selling their kefte in a sweet shop

They are working on presenting and selling their kefte for 6 weeks (starting sometime in May) in two a sweet shops in Athens called the "Cake". The opening will be the 31st of May. They have also been in touch with Maha to integrate the "fruit of love" into the Kefte.

La Spezia (Italy)

The Kefte served in Osteria Duccio

Marcello prepared Lea and Maria's kefte in his bakery and Duccio served it during one week with the coffee in his restaurant "Osteria Duccio" explaining the project to his clients. In March Duccio organised in March an ethnic dinner with around 15 people at his restaurant "Osteria Duccio" after projecting the film "Persepolis". As dessert he served "La Cuba" since it represents the symbol of the union between culture and food.

Marrakech, Morocco

Maha is organizing an Open House

This one will be dedicated to the housewives and their work and to improve their financial situation and the ones for their families. It takes place within Dar Bellarj from the 26th April until the 5th May. It will also deal about the role their work has within the country's development in the craft industry and the human exchange. For this reason the women of Dar Bellarj will present "The fruit of love" as an idea of culinary creation and message of human exchange.

Cyprus,

Marilena published her Carob Toffee Muffin

Marilena promoted actively her carob toffee muffin, by printing the recipe in the Cyprus Tourist Organisation flyer that was distributed during last ITB in Berlin in March. And also, the same recipe is featured in the last issue of TASTE magazine.

Biella/ Pistoia (Italy)

Love Difference updates its website

We have been updating the website and translating your recipes into Italian. We gave them to Mr. Monterossa, who owns the restaurant Palazzolo and who will introduce them into its menu. Emanuela met on April 24th Mr. Perullo from the University of Taste to discuss together the best way to respond to his invitation for "Terra Madre" in October.

Trento (Italy)
LDP at Manifesta

There are plans to sell some sweets at MANIFESTA, which will be held in Trento this year. Actually, Irene who has finished her internship at Love Difference is moving back home to Trento. There she will be contacting different people in order to find partners for MANIFESTA.

Milano (Italy)
Article about LDP written by Matteo Lucchetti was published in a magazine

He wrote an article about the meeting for "Il Rigo Musicale", a free press magazine distributed in the northern part of Italy. It was also published on the online magazine www.succoacido.net, on the link: <http://www.succoacido.net/showarticle.asp?id=527> you can have a look at it. Abstracts are available in English, German, Spanish and Italian.

Rom (Italy)
Babelmed published a dossier about LDP Project

You might have already read it, but for the ones who did not, you can find on link below the article Corinne wrote for Babelmed about Love Difference Pastry in:

French:
http://www.babelmed.net/Pais/Méditerranée/Dossier/dossier_.php?c=3084&m=322&l=fr

English:
http://www.babelmed.net/Countries/Mediterranean/Culture_and_society/we_love.php?c=2983&m=143&l=en

Arabic:
<http://arabic.babelmed.net/societe/36-generale-culture/119-lovedifference.html>

Sure you will all be very pleased to know that the article in Arabic was one of the most read during the week it was published.