

Love Difference Pastries
Thirteenth SWEETLETTER March 2009

Dear everybody!

During the last month Love Difference Pastries' participants have planned and organised several activities dealing about art and gastronomy and how these can enhance a dialogue between people. Ingeborg is organising an Easter exhibition where she will prepare a LDP sweet, Daniela Terrile offered a whole evening dealing about Turkey and its sweet and finally Love Difference has projected a workshop that will be about a pastry shop. Find more information about these activities below!

With best wishes for a nice Easter time,
Hugs from Italy
Filippo, Emanuela and Sonja

Monza (Italy)

Love Difference in collaboration with ReMidaBiella are carrying out a workshop about an ideal Love Difference Pastries shop

Filippo and Sonja, together with ReMidaBiella, will carry out a workshop about Identity and Dialogue the 8th of April in the art and architecture secondary school "Liceo Artistico Preziosissimo Sangue". Love Difference was invited to carry out this workshop within a program addressing the comparison between Orient and Occident. The workshop has the aim to plan together with the participants a "love difference pastries place". For this reason the participants are asked to reflect on the Mediterranean, what does it mean to them, how the shop could look like and finally, which sweets should be served there. Therefore they have been asked to bring a sweet recipe. Moreover there will be time to define the activities that would be carried out in this place and to design it with the materials provided by ReMidaBiella. ReMidaBiella is part of the ecological office of Cittadellarte-Fondazione Pistoletto and has the aim to bring together the worlds of cultures and education by creating new resources.

(<http://www.cittadellarte.it/progetti.php?prog=19>)

You will find the pictures and the outcomes of the workshop in the next sweetletter!

Aberdeen (Scotland)

Ingeborg is organising an exhibition titled PIETA II for Eastern

The exhibition for Easter that Ingeborg is planning, will consist of digital slideshows of photographs from her performances made during 2008: Pavarotti's Last Supper and Supper@Emma's. The basic notion will be about people sharing a meal together in celebration of an occasion or event, something closely related to the Love Difference Pastries Project. For the occasion Ingeborg will prepare Five Spice Shortbread, which will be served at the opening.

Brussels (Belgium)

Daniela Terrile organised a gastronomic laboratory the 18th of March

The gastronomic laboratory “Meeting with the Turkish culture” offered the art of cooking through a healthy but tasty way by a selection of recipes that connected different countries with their different traditions in the world. The menu was composed by dishes such as “izmir pilav”, “polpette (meat balls) stile Daniela” and “irmik tatlısi”. The chosen dishes represented a route between tradition and innovation. The evening finished with the preparation and the tasting of Turkish sweets to honour Love Difference Pastries. Please find below the pictures:

