

British Library's popular Food Season returns for another bite

- **British Library's Food Season 2024 runs from 9 May – 3 June**
- **A full roster of events will bring together influential names in food, drink, hospitality, literature and science, including Angela Hartnett, Dr Chris van Tulleken and Jimi Famurewa**
- **Taking inspiration from the British Library's collection the series will highlight the stories, the politics and the people behind what and why we eat.**

The British Library Food Season offers a range of online and in-person events inspired by cookbooks, recipes and culinary manuscripts in the British Library's collections, accompanied by a host of famous faces from across food. From a celebration of Le Gavroche, the iconic London restaurant that has been the training ground for a generation of chefs; to an exploration of the historical and cultural significance of rice; from exploring how food can support your wellbeing with a panel of leading experts in nutritional science; to joining Jessie and Lennie Ware for a live recording of their award-winning cult podcast *Table Manners*, there is an event to suit all tastes.

Over the final weekend of May the Library will be hosting the Food Season's BIG Weekend; a two day celebration of food through words, sounds, cultures, ideas and tastings. Highlights from across the season include:

- An event exploring the origins and legacy of **Le Gavroche**, the first restaurant in the UK to receive a Michelin star, with chefs **Michel Roux, Emily Roux, Steven Doherty** and **Angela Hartnett**.
- A special live recording of **Jessie & Lennie Ware's** much loved podcast *Table Manners*, with special guest - musician, actor, writer and mental health campaigner - **Jordan Stephens**.
- Social media farming sensation and bestselling author, **Julius Roberts**, on the joys and challenges of being a farmer in the Digital Age.
- Award-winning novelist and photographer, **Caleb Azumah Nelson** will be in conversation with food writer **Melissa Thompson** about the significance of food in his work, including the multi-award winning bestseller, *Open Water*.
- **Itamar Srulovich**, co-founder of **Honey & Co** will appear on stage with some of food's best-loved voices as they explore the food writing that whets their appetites including: **Aji Akokomi, Caroline Eden, Jeremy Lee, Madhur Jaffrey, Miquita Oliver, Rachel Roddy, Ravinder Bhogal, Rosie Sykes, and Sally Abe**.
- Join psychologist **Kimberley Wilson** and **Dr Chris van Tulleken**, leading lights in the fields of health and nutrition, as they cut through the noise, and offer guidance in the pursuit of eating well, for body and mind.
- **Katherine May** – bestselling author of *Wintering* – and writer **Angela Clutton** come together for a conversation about food, life, and the connections that come from being led creatively, mentally and culinarily by following the arc of the changing seasons.
- Join food critic **Jimi Famurewa** as he explores the complexities of how recipes evolve as they travel the globe with chefs and food writers **Jenny Lau, Maria Bradford** and **Shelina Permalloo**.
- Award-winning mixologist **Ryan Chetiyawardana** (aka Mr Lyan) along with **Claire Warner Smith, Dawn Davies** and **Tristan Stephenson** to discuss recent shifts in drinking habits.

The 2024 Food Season has been developed by British Library curator and Food Season founder Dr Polly Russell with award-winning food writers Angela Clutton and Melissa Thompson as co-directors with assistance from Joe Allen.

Tickets for the 2024 Food Season are on general sale and the full programme of events can be found at <https://thebritishlibrary.seetickets.com/tour/food-season>

French Revolution: A celebration of Le Gavroche

Thursday 9 May 19:15 – 20:30, Pigott Theatre, Knowledge Centre

Since it opened its doors in 1967 Le Gavroche and the Roux family and have been the standard bearers for classic French dining in the UK. In February 2024 after 55 years of operation, the Mayfair restaurant closed its doors to diners. The restaurant became a London institution, and was the first UK restaurant to be awarded one, two, and then three Michelin Stars in recognition of its culinary excellence and unparalleled attention to detail. Over the years, chefs such as Gordon Ramsay, Marco Pierre White, Marcus Wareing, Pierre Koffman, Monica Galetti, Jun Tanaka, Bryn Williams, Stephen Terry, Rowley Leigh, Paul Rankin and Brian Maule have all earned their stripes in the Le Gavroche kitchen before going on to make their marks on London's food scene. Join **Michel Roux, Emily Roux** and former Head Chef, **Steven Doherty** as they talk to chef **Angela Hartnett** about the history and the legacy of this legendary restaurant and the family that ran it.

Food Stories with Itamar Srulovich and Friends

Monday 13 May 19:00 – 20:45, Pigott Theatre, Knowledge Centre

Food writing has gained a wider readership in recent years through blogs, zines, newsletters and social media accounts set up to specifically explore what, how and why we eat, but what food writing do chefs, food writers and critics peruse themselves? Join Honey & Co's **Itamar Srulovich** for a raucous, thought-provoking, and revealing evening with a cast of some of the top voices in food as they discuss the pieces of food writing that make them cry, laugh, shout, and most importantly, hungry. Guests including **Aji Akokomi, Caroline Eden, Jeremy Lee, Madhur Jaffrey, Miquita Oliver, Rachel Roddy, Ravinder Bhogal, Rosie Sykes,** and **Sally Abe,** will read from their favourite pieces of food writing, covering everything from sardines to the experience of cooking communally.

The Psychological Impossibility of Eating Well

Thursday 16 May 19:00 – 20:30, Pigott Theatre, Knowledge Centre

Every day, we're inundated with differing opinions and advice about what we should eat, when we should eat and how we should eat. The modern world is rife with industrial advertising, fad-diet gurus and conflicting information, all contributing to a culture of confusion surrounding how we should nourish ourselves. Join psychologist **Kimberley Wilson** and medical doctor and broadcaster **Dr Chris van Tulleken,** leading lights in the fields of health and nutrition, as they cut through the noise, and offer guidance in the pursuit of eating well, for body and mind.

Table Manners, with special guest Jordan Stephens

Friday 17 May 19:00 - 20:30, location TBC

Table Manners is an award-winning podcast hosted by **Jessie** and **Lennie Ware** all about food, family and everything in between. Each week guests from the worlds of music, culture and politics drop by for a bite to eat and a bit of a natter. Oversharing is guaranteed. For this special live recording from the British Library they are joined by musician, actor and campaigner **Jordan Stephens.** Jordan is best known for being part of the chart-topping duo Rizzle Kicks, who sold over 600,000 copies of their debut album *Stereo Typical* in the UK. Jordan has since carved out a successful solo music career and acting career, appearing in *Rogue One: A Star Wars Story, Catastrophe* and *Feel Good* to name a few. Having been publicly open with his own struggles surrounding mental health, Jordan has been very active in creating awareness around the stigma attached to it. His mental health campaign #IAMWHOLE reached over 120 million people online.

THE BIG WEEKEND 25 & 26 May 2024

Tickets for the Big Weekend are available as a Saturday or Sunday day pass, a full weekend pass or each event is available to book as a single session.

Vittles: The Golden Age of Restaurant Writing

Saturday 25 May 11:15 - 12:30 Pigott Theatre, Knowledge Centre

The late 90s and 2000s were the heyday of *Time Out*, the global publishing institution that launched the career of many food writers and editors. During this time, the magazine's Food and Drink section and annual Guide commissioned writers from a diverse set of backgrounds to evaluate the growing London restaurant scene, not just in its centre but also in its outer areas. Two years after the print magazine was closed, its legacy continues yet its power and reach has often been overlooked. Food writer and founder of *Vittles* magazine **Jonathan Nunn**, along with *Time Out*'s former food and drink editor, **Guy Dimond**, and the magazine's former restaurant reviewer **Roopa Gulati**, explores *Time Out*'s influence, and how it has inspired a generation of future restaurant writers and publications.

Storm in a Teacup: Revolution & Tea in the USA

Saturday 25 May 11:15 - 12:15 Piazza Pavilion

Taste the past and find out how 18th century American women, armed with tea and cake, helped stoke a revolution. Nearly 300 years after the United States of America successfully freed itself from British rule, historian and food expert **Professor Nancy Seigal** moves beyond the battlefields to meet the women who harnessed the ingredients in their kitchens to champion freedom and shape American nationalism. Nancy will be in conversation with food historian **Dr Neil Buttery**. Tea and cake, made from original recipes, will be served.

Cooking, Eating and Feeling through the Seasons

Saturday 25 May 13:00 - 14:00 Pigott Theatre, Knowledge Centre

In her bestselling memoir, *Wintering*, **Katherine May** writes about her own year-long journey through winter, at a time of personal uncertainty and seclusion. When life felt at its most frozen, she managed to find strength and inspiration from the incredible wintering experiences of others as well as from the remarkable transformations that nature makes to survive the cold. She discovered that personal winters - like winters for the natural world - are times for rest and retreat, care and repair. The event will also explore how the rhythms of the seasons deeply affect how we feed ourselves, as our palettes and cooking styles shift with them. In her new book *Seasoning: How to cook and celebrate the seasons*, award-winning food writer **Angela Clutton** encourages home cooks to shop, cook and eat in ways that connect with nature and in so doing acknowledge the anticipation, surprise, nostalgia (and occasional tedium) that seasonal cooking and eating creates. Chaired by **Leyla Kazim** from BBC Radio 4's *The Food Programme*, her Substack *A Day Well Spent* explores the importance of slow, sustainable living, in harmony with the natural world.

Reimagining Mughal Culinary Scripts

Saturday 25 May 13:00 - 14:00 Piazza Pavilion

Join **Chet Sharma**, one of the UK's top chefs and owner of contemporary Indian Michelin-starred restaurant BiBi, as he explores the British Library's culinary manuscripts from the Mughal Empire with leading historian **Dr Neha Vermani**. Attendees will be treated to a rich conversation about the history, evolution, and legacy of Mughal cooking, accompanied by a menu of dishes inspired by the original manuscripts from the British Library.

Farmhouse Cheese, Microbes and the Fight for Taste

Saturday 25 May 14:45 - 15:45 Piazza Pavilion

Raw milk has long been a fundamental liquid food and for centuries humans both drank it and made cheese, cream and butter from it. But all that changed with the invention of pasteurisation in the 19th century. Yet even in an age of pasteurisation, raw milk cheeses are still made and sold; Camembert de Normandie AOC, Parmigiano Reggiano, and Pitchfork Cheddar, to name a few. A panel of dairy farmer and raw milk purveyor **Steve Hook** of Hook & Son, microbiome scientist and former Senior Scientist at health science company ZOE **Dr Emily Leeming**, and cheesemonger **Andy Swinscoe** of The Courtyard

Dairy join food writer **Jenny Linford** to discuss the role of raw milk in cheesemaking and its importance in enhancing our gut microbiomes and maintaining gut health.

Ending Food Insecurity

Saturday 25 May 14:45 - 15:45 Pigott Theatre, Knowledge Centre

In January 2024, 15% of families in the UK experienced moderate or severe food insecurity – that's about 8 million adults and 3 million children. Families are struggling to feed themselves in times of food inflation and a cost-of-living crisis. Food security – ensuring everyone has reliable access to enough affordable, safe, nutritious food - has been a priority for UK governments for decades and is a major concern for food policy researchers. So why, in one of the richest countries in the world, is this so difficult to achieve? Join **Sheila Dillon** from BBC Radio 4's Food Programme to explore this issue with **Professor Christina Vogel** from the Centre for Food Policy, educator GP **Dr Chi-Chi Ekhaton** and public health advocate **Leah Ndegwa**.

Caleb Azumah Nelson and Melissa Thompson

Saturday 25 May 16:30 - 17:30 Pigott Theatre, Knowledge Centre

Caleb Azumah Nelson's novels *Open Water* and *Small Worlds* focus on the lives of British Ghanaian young people in London. One of Britain's most exciting young authors, his work is rich and evocative, drawing in myriad experiences - of love, pain, music, home, race and belonging. One of the central themes that runs through his novels is food. Food as nourishment, as a means to celebrate and bring people together; from a food shop as a place of sanctuary and symbol of gentrification; to family gatherings rooted around a barbecue. Caleb joins food writer, author and Food Season co-director **Melissa Thompson** to speak of the significance of food in his work, and in the Black British experience, particularly how certain dishes evoke a sense of home, and how food and longing can be so intertwined.

Kitchen Refuge: the Amazing Mission of Migrateful

Saturday 25 May 16:30 - 17:30 Piazza Pavilion

Migrateful is an award-winning UK charity that since 2017 has fulfilled a mission to support migrants, refugees and asylum seekers on their journey towards employment, independence and integration through helping them to teach cookery classes to the general public. In this interactive live cooking demonstration, a Migrateful Chef will illustrate how to prepare a traditional taster menu of authentic dishes from their home cuisine. While preparing these dishes, they will share stories and insights on their culture, recipes, ingredients, techniques and more. At the end of the session, attendees will get a chance to ask questions and take away copies of the recipes to replicate what they have learned at home.

How Food Crosses Continents

Sunday 26 May 12:30 -13:45 Pigott Theatre, Knowledge Centre

Recipes and foodways are central to the cultures in which they are produced and can have incredible significance to the identities of those who recreate them. Recipes, however, are in a constant state of evolution and development in response to availability of ingredients, the tastes of those cooking and eating them, and the contexts that they are reproduced in. When people migrate, recipes and foodways migrate with them and permeate food cultures across the world, but what impact does this migration have upon the recipe? How do recipes remain authentic, and does this matter? What does the evolution of these recipes mean to the significance of their connection to ideas of identity and home? Join food critic **Jimi Famurewa** as he explores the complexities of the ever-evolving recipe with cooks and food writers **Jenny Lau**, **Maria Bradford** and **Shelina Permalloo**.

Art, History, Food and Fragrance with Tasha Marks

Sunday 26 May 12:30 - 13:45 Piazza Pavilion

Join award-winning sensory artist and food historian **Tasha Marks** as she discusses her creative practice AVM Curiosities. Bridging the worlds of art, history, food and fragrance, Tasha's work ranges from olfactory curation and scented installations to interactive lectures and limited-edition confectionery. Over the last decade, Tasha has been an advocate for the introduction of the senses into cultural and heritage spaces and her work has appeared in the V&A, Barbican, The Royal Academy

of Arts, The National Trust and Historic Royal Palaces. Tasha's talk will explore a number of these distinctive projects, with perfume pairings bringing her past creations to life for the audience.

Feeding the Soul: Food and Emotion

Sunday 26 May 14:30 - 15:45 Piazza Pavilion

How do deep emotions, especially grief and loss, shape and transform our relationships with food and eating and how we cook? Join an expert panel of chefs and food writers who have, at different times, experienced loss and found their relationship with the kitchen transformed as a result. **Marie Mitchell**, author of the forthcoming *Kin*, re-evaluated the role of food in her life following the birth of her first child and the deaths of her mother and brother; food historian **Bee Wilson** has written about the dealing with the end of her marriage and the lifeline cooking offered; and Michelin starred chef, **Daniel Galmiche**, has talked about how his relationship with food and cooking changed while his wife underwent treatment for cancer. Author **Rebecca May Johnson**, whose book *Small Fires* has been celebrated for providing an intimate and bodily account of cooking, will be steering this important conversation about how food can help us process our emotions and provide consistency during times of turbulence.

Rice Ways Around the World

Sunday 26 May 14:30 - 15:45 Pigott Theatre, Knowledge Centre

Follow the journey of rice in its spread across the world, with this exploration of its history and cultural significance, through iconic regional rice dishes from China, India, West Africa and Brazil. Join chefs from some of the major rice regions of the world as they share what rice means to their own cultural culinary heritage, and talk about their favourite, iconic rice dish. Archaeobotanist **Professor Dorian Fuller** will provide insight into the history of rice and how trade links meant that rice cultivation travelled the world. He will be joined by food writer and cook **Ixta Belfrage** who will share her reflections on the role of rice in Brazilian cooking, particularly Arroz de pato no tucupí - an Amazonian dish from Para state of Brazil; also on the panel will be chef and author **Rinku Dutt** exploring how rice is an integral part of the food scene in West Bengal; head chef of Little Baobab, **Khadim Mane** on the origins of jollof rice and Senegalese dish Thiebou Dienne; and School of Wok founder and author **Jeremy Pang** on the Cantonese claypot rice that plays a central role in the menus of Hong Kong restaurants.

Classical/Non-Classical: Rethinking Food and Music

Sunday 26 May, 16:30 - 17:30 Pigott Theatre, Knowledge Centre

The term 'classical' is commonly used when talking about music and food, to mean the highest possible standard that can be achieved within a form or style. . . Yet why is classical gastronomy taken to mean a five-star French kitchen, and not a barbacoa joint in Mexico? Why does classical music mean a symphony performed in a concert hall, and not the polyrhythms of Sub-Saharan African drumming? Can the way we listen to music or taste food move beyond Western classical precepts of what is 'good' or 'correct'? Can we embrace alternate musical tuning systems or recipe systemisation, or place as much value on rhythm or texture as we do on melody and flavour? In this event, featuring Palestinian oud player **Saied Silbak** and Australian Filipino chef **Budgie Montoya**, hosted by British Chinese writer **Jenny Lau**, you will be inspired to rethink how you listen to music and taste food from the other side of the 'classical' spectrum.

Drinking the Zeitgeist

Sunday 26 May 16:30 - 17:30 Piazza Pavilion

Famous mixologist **Ryan Chetiyawardana** (aka Mr Lyan) has won numerous awards, including several years as the holder of World's Best Bar. Here he brings his characteristic take on trends and innovation to this exploration of how cultural movements and moments in popular culture shape fashions and prejudices around the latest trends in spirits, cocktails and socialising. From classic whisky cocktails, brought back into popular demand by cult TV show *Mad Men* and the rise of Japanese whisky; to celebrity culture's fascination with mezcal; through to the rise of non-alcoholic spirits and alcopops; what has influenced what we drink, and where is it likely to go next? Taste along as Ryan is joined by leading industry experts **Claire Warner Smith**, **Dawn Davies** and **Tristan Stephenson** to discuss how our drinking habits have evolved.

Julius Roberts: 21st Century Farmer

Monday 3 June 19:00 – 20:15 Piazza Pavillion

Social media farming sensation and bestselling author, Julius Roberts, on the joys and challenges of being a farmer in the Digital Age. Julius has become the face of modern farming. From his family smallholding in Dorset he has, via TikTok and Instagram, given an insight like no other into what it takes to be a farmer in 2024. Julius will be talking with **Angela Clutton** (Food Season co-director and author of *Seasoning: How to cook and celebrate the seasons*) about the pressures, joys and challenges of modern farming and how the digital world can help celebrate the rhythms of the farming year.

Notes to editors

For further information, interviews and image requests, please contact: Fiona Smith at Smith and Baxter Tel: +44 7831 193250 or email: fiona@smithandbaxter.co.uk

Tickets are available here: <https://thebritishlibrary.seetickets.com/tour/food-season>

Tickets range from £2.50 online ticket up to £25 for weekend passes, with concessions available. There are 10% discounts for groups over 10 when booked in advance.

The British Library

We are the national library of the UK and we are here for everyone. Our shelves hold over 170 million items – a living collection that gets bigger every day. Although our roots extend back centuries, we aim to collect everything published in the UK today, tomorrow and far into the future. Our trusted experts care for this collection and open it up for everyone to spark new discoveries, ideas and to help people do incredible things.

We have millions of books, and much more besides. Our London and Yorkshire sites hold collections ranging from newspapers and maps to sound recordings, patents, academic journals, as well as a copy of every UK domain website and blog. Our public spaces are a place to research, to meet friends, to start up a new business or simply to get inspired by visiting our galleries and events. We work with partners and libraries across the UK and the world to make sure that as many people as possible have the chance to use and explore our collections, events and expertise. And we're always open [online](#), along with more and more of our digitised collection.