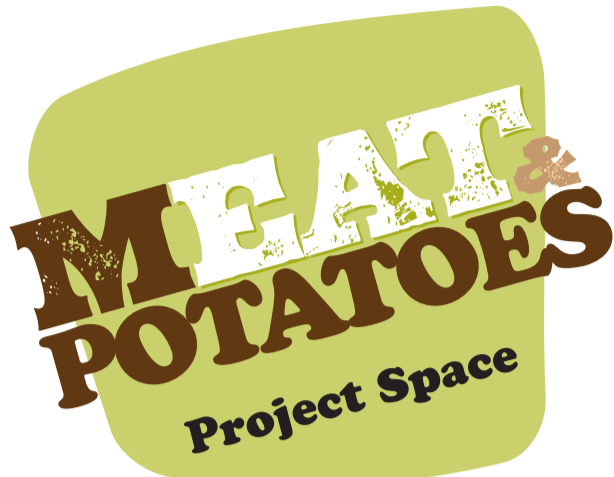


# Crawford Art Gallery



## CALENDAR OF EVENTS

For this exhibition an extensive programme of food related events has been devised by Ellie O'Byrne and Regina Sexton with Anne Boddaert, Ellen Whelan and Eimear Marley of Crawford Art Gallery.

Visitors will be offered talks, tours and some surprising activities such as potato growing, creating edible art and viewing Crawford Collection inspired biscuits to name a few.

## July

### Spuds at the Crawford Saturday 16 July – Monday 31 October

The Champion is a heritage potato variety that gained widespread popularity in post-Famine Ireland. It was highly valued for its mealy texture and flavour. The Crawford, with the assistance of **Cork Rooftop Farms** and **Cork Urban Soil Project**, will be growing a crop of Champions in the Upper Gallery for the duration of Meat and Potatoes. Gallery-goers can check on their progress and then attend a special harvest event, where they can taste the final crop, on Halloween. With special thanks to **Dermot Carey of Ballincarey Farm** in Co. Kildare and **Pat Fitzgerald of Beotanics** in Co. Kilkenny for donating the Champion seed potatoes.

### Takes The Biscuit Saturday 16 July – Monday 18 July Talk and Biscuit Unveiling: Monday 18 July 3.30pm.

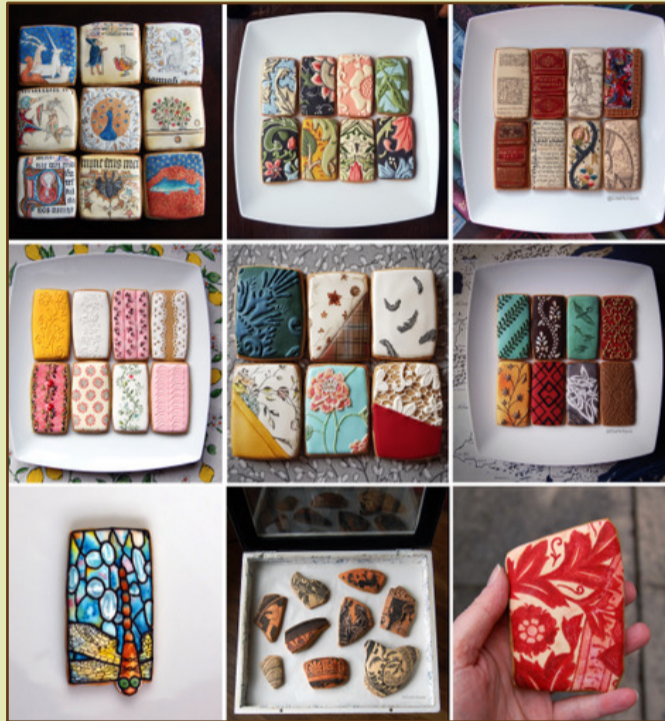


Image © Ella Hawkins

**Dr Ella Hawkins** is a Birmingham-based design historian and artist who creates **edible art**: iced biscuit sets inspired by museum collections and art history. Are they art, or food? Or are they simply too good to eat? Ella has worked with the Victoria and Albert Museum, The Royal Shakespeare Company and Jane Austen's House. Now, she'll be visiting the Crawford to respond to the Meat and Potatoes exhibition by working live for three days in the Upper Gallery to create a biscuit set inspired by the exhibition's artworks. After she's finished, her biscuit set will join the exhibition...unless they get dunked and nibbled first!

The biscuits will be unveiled with an artist's talk at 3.30pm Monday 18 July. All welcome.

### Lisa Fingleton - Drawing in Situ: The Sandwich Project Saturday 16 July

How far does your sandwich travel before it reaches you? How many ingredients make up your average sandwich? After purchasing a BLT sandwich in a petrol station, Lisa started to draw the journey of the sandwich and all the different processes involved.

### Bubble and Squeak - Animation Programme Sunday 17 July to Sunday 24 July

**Morning Animation Camp (Fully Booked)**

**Free Drop-in Animation Sessions: No Booking Required, Parental supervision essential**



Image © Julie Forrester

Make a movie using your own phone and stop motion studio pro app. Play with your food in exciting new ways, cut up and paste, doodle and draw, create characters, share and tell stories, record your own fascinating food sound effects and truly scrumptious tracks.

See here for full details and times:  
<https://crawfordartgallery.ie/bubble-and-squeak-free-drop-in-animation-sessions/>

## August

### Soil and the City Friday 5 August 5:30pm



Images © Erin O'Brien

Evening Panel Discussion/Live Podcast: How much of our food could we grow in the city? And what would we need to make that happen? Join **Cork Urban Soil Project**, **Brian McCarthy of Cork Rooftop Farms** and **Maria Young** of Cork Food Policy Council, who co-ordinates community growing projects including Togh Community Gardens, for a lively discussion. Allotment-growers and others with an interest particularly welcome!

### Seeds Are Stories Saturday 13 August 1pm for National Heritage Week, 1pm Seed Workshop, 2pm-4pm Seed Swap/Sowing

A lunchtime workshop on seed saving with **Irish Seed Savers Association's** seed curator **Deirdre Morrissey**, and then a "seed show and tell" where people can bring, swap and sow food crop seeds and explain the origins of their saved seed. Sow a seed to bring home.

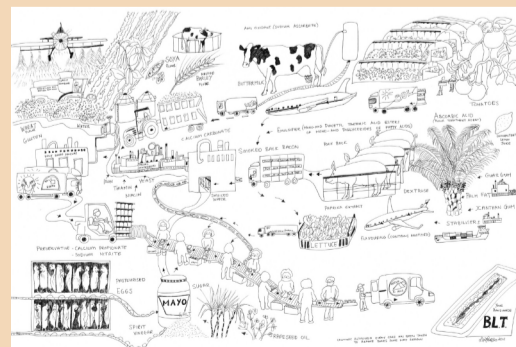
### Art Picnic at the Crawford Sunday 14 August, 11-1pm for Heritage Week



Images © Gillian Cussen and Inge Van Doorslaer

Come join us in the gallery for an artistic feast. A picnic themed drop-in workshop where you can have a try at still life painting, drawing and basic block printing. All ages welcome. No art experience necessary.

### Locavore: Brexit, Covid, Ukraine and Food Security Thursday 25 August 6pm



The Sandwich Project, © Lisa Fingleton 2018

Artist and food activist **Lisa Fingleton** is the founder of the annual **"30 day local food challenge"**, in which, each year she and others eat only foods grown in Ireland for the month of September. Lisa has been warning about imbalances in Irish food production for years, and recent crises including the invasion of Ukraine have highlighted how fragile our global food supply chains can be. Join Lisa and a panel of fellow experts to explore and debate the current state of Irish food security. Details of contributors to follow.

## September

### Cork Rooftop Farm: Morning Tour Saturday 10 September 10am Cornmarket, outside Cork Rooftop Farm

Join **Brian McCarthy** for a tour of **the Rooftop farm** that's less than 500m from the door of the Crawford Art Gallery. Brian has been the brains behind the crop of spuds growing in the Crawford and if you want to see how it's possible to grow food in the city, there's no better place to start. A free but ticketed event with limited places; pre-booking is essential.

Keep an eye on our events page for when tickets will become available.

### Irish Heritage Potatoes and the Lost Crops of the Andes Friday 16 September 1:15pm



Charles MacIver Grierson (1864 - 1939), *Potato Diggers in the West*, 1903 Collection: Crawford Art Gallery

Purple Sweet Potatoes, Yacon, Oca: come to a lunchtime talk and meet the food crops Ireland could be growing to diversify and provide sustainable food sources into the future. Join horticultural innovator **Pat Fitzgerald**, whose company, **Beotanics**, specialises in developing and breeding rare plant crops whose true potential remains untapped in Ireland.



## Walking Cork's Food Culture: Past and Present

**Saturday 17 September 10:30am-2pm**

For a period in the eighteenth and early nineteenth centuries, Cork was known as 'The Slaughter House of Ireland' due to its role in supplying salted beef to the provisioning industry. Discover how the production of salted beef and butter shaped a lot of the character of the city and join **food and culinary historian Regina Sexton** for a walking tour of this fascinating and sometimes bloody history. A free but ticketed event, with limited numbers. Suitable for adults.

Please note this is an active walking tour over several hours. Tour starts on the ground floor of the Crawford Art Gallery and ends at the Old English Market.

Keep an eye on our events page for when tickets will become available.



Image © Courtesy of The Irish Examiner.

## Ancient Grain

**Thursday 22 September 6pm**

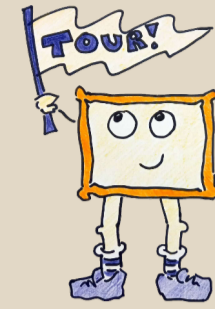
Wheat is the dominant crop on which most of the developed world's bread traditions is based. But what can we learn from our ancestors about diversifying our use of grains in response to climate challenges and food supply chain disruptions? Three grain growers – Donal Creedon of **Macroom Oatmeal**, Leonie Workman from **Dunany Farm**, and **Fanny Leenhardt** of Real Bread Ireland – join UCD ancient food and farming expert and archaeologist **Meriel McClatchie** for a lively discussion and some tastings and samples.



(Detail) Alexander Jamieson *Dieppe Market*, 1904, Collection Crawford Art Gallery.

## Culture Night

**Friday 23 September**



### Puppet Tours

Puppets will take on the role of tour guides, showing Children around the gallery. Exploring the Meat and Potatoes exhibition, the puppets will talk about some of the artworks, engage the children with stories and create an interactive fun experience for all.

Keep an eye on our events page for when tickets will become available.

Image © Josephine Dennehy

### Interactive Workshop In Meat and Potatoes Project Space

Connecting colour and food this interactive workshop will focus on the ways we can create ecologically friendly art and highlight the role of food in creating a circular economy.

Using dyes created by Ashleigh Elis from different foods, spices and herbs, participants paint, stamp and print artworks. A family friendly event, this workshop will be open to all ages.

### Milling

**Saturday 24 September – Friday 7 October**

Gallery-goers can try their hand at milling flour from organic Irish-grown spelt berries when they visit the Meat and Potatoes project space between Saturday 24 September – Friday 7 October. The flour will be stored for use in our bread-making workshop on the 8<sup>th</sup> of October.

### Straw in Irish Folk Tradition

**Thursday 29 September 5:30pm**

Ireland has an **extensive folk tradition** of rituals and crafting with hay, straw and rushes. Join **Dr Anne O'Dowd**, former curator at the National Museum of Ireland, who will discuss her research based on her work with the National Folklore Commission.

# October

## Green Towers at Crawford

**Saturday 1 October – Sunday 6 November**

**Green Towers** are an aeroponic growing system; they may look like sci-fi, but they're capable of growing a lot of veg in just one square metre, and with up to 90% less water consumption. To complement our gallery spuds and to prepare for a harvest feast of Colcannon, the Crawford will be growing a crop of curly kale in a Green Tower.

## Take the Cake

**Thursday 6 October 5:30 pm**

An ongoing project of artist **April Gertler**, TAKE THE CAKE is a hybrid lecture performance / baking show with the intention of examining the historical trajectory of common ingredients in a cake using a feminist and post-colonial perspective. As part of her research project, Terms of Consumption, curator Julia Gelezova commissioned Gertler to develop an Irish edition of TAKE THE CAKE, with the performances taking place in Cork and Dublin this October.

## Our Daily Bread: A Sourdough Bread-baking Workshop with the Experts

**Saturday 8 October 11am-3pm**



Comhghall Casey *Bread* 2015 Private Collection © Comhghall Casey

Eight lucky members of the public can sign up for a full half-day bread baking workshop in the Project Space. Join **Fanny Leenhardt** of **Well Bread** and **Ben Le Bon** of the **Natural Foods Bakery** to learn traditional sourdough baking methods with Irish-grown spelt flour.

This workshop is free but ticketed and will be dispensed on a first-come, first-served basis to adult participants (over 18s) only. Please ensure that you have the time to be present for the entire four hours before booking a ticket. Even if you can't get a ticket, the workshop is open to all for viewing; there's still a lot to learn by stopping by to watch the baking happen.

Keep an eye on our events page for when tickets will become available.

## All About Cake Decoration

**Sunday 9 October 1-4pm**



Image © Teresa Callanan, Cork Sugarcraft Association

**Cork Sugar-craft Association** is a big mix of people - young, old, hobbyists and professional cake decorators - who are passionate about cake decorating and all things sugar craft. Join members to be wowed with a display of their work and then try your hand at some of their cake decorating techniques. Suitable for adults and children.

## Breads of the World

**Thursday 13 October 5:30pm**

Bread is the cornerstone of many cultures; join home bakers for live baking demonstrations in the Meat and Potatoes Project Space.

## Artist talk with Deirdre O'Mahony

**Thursday 20 October 5:30pm**



Deidre will talk about *The Persistent Return* and *Trial* and errors, her 2 works featuring in *Meat and Potatoes*, in the wider context of her artistic practice. Deirdre O'Mahony, *The Persistent Return* Two-screen moving-image installation, 2018.

Deirdre O'Mahony, *The Persistent Return* Two-screen moving-image installation, 2018. (Detail) Photograph by Tom Flannagan

## Food Price Crisis

**Thursday 27 October 5pm**

In the midst of plenty, a large, silent minority are experiencing hunger. Food inflation has pushed the price of foods up by over 5% in the past two years. Meanwhile, one in five Irish people is living in poverty after housing costs have been accounted for, according to Social Inclusion Ireland. Join UCC public health nutritionist **Janas Harrington** and others for an evening discussion on the impacts of food poverty in Ireland.

## Samhain: The Origins of an Irish Halloween and The Festive Foods of Humans and Fairies

**Monday 31 October 3-5:30pm**



(Detail) Daniel Maclise, *Snap-Apple Night or All-Hallows' Eve*, (detail) c.1840, Collection: Crawford Art Gallery

After a whole growing season, it's time for the Crawford to dig their spuds and pick their kale! Join food and culinary historian **Regina Sexton** and UCC folklorist **Dr Jenny Butler** for a hands-on afternoon in which we will dig spuds and cook up a batch of colcannon while discovering the traditional dishes of the festival.

Jenny will explain the pre-Christian and folk dimensions of an Irish Halloween and Regina will outline the role of food in the festival. Suitable for all ages, and if you're going trick-or-treating straight afterwards, fancy dress is welcome too.

# November

## Food Futures

**Friday 4 November 6-8pm**

Say farewell to Meat and Potatoes with an exciting closing evening of bite-size, TED-style talks on the future of food, accompanied by some surprising nibbles. Introduced and moderated by sustainable food systems advocate **Ruth Hegarty**. Others speakers to be confirmed.

## About Ellie and Regina



### Ellie O'Byrne

is a freelance journalist and media educator from Cork. She writes about arts, environment, local government and community amongst other areas.

She's the co-founder and co-editor of **Tripe + Drisheen**, a reader-supported local news Substack, and the host and producer of **Green Bites**, the Irish food sustainability podcast, and **SIRIUS Podcasts**, an arts series based in Cobh's arts centre.

Her print work has been seen in the *Irish Examiner*, the *Echo*, the *Irish Times*, the *Sunday Business Post* and others. She holds an MA in Journalism and New Media from CIT and she teaches on the MA in Journalism in Griffith College Dublin.

In earlier parts of her life, she co-owned an artisan bakery (The Natural Foods Bakery), co-founded Blackrock Village farmer's market, and was involved with many community arts events and workshops. She's a keen vegetable gardener at her home on the outskirts of Cork City.



### Regina Sexton

is a culture, food and culinary historian, award-winning food writer, broadcaster and cook. She is also a graduate of Ballymaloe Cookery School holding a Certificate in Food and Cookery. She is the Programme Manager of UCC's Post-graduate Diploma in Irish Food Culture.

Regina has been researching and publishing in the field of Irish food and culinary history from 1993 and since then she has been Ireland's leading food and culinary historian promoting this field of study at both academic and popular levels. To that end, she was first to bring aspects of Ireland's food heritage to broadcast and paper media.

Regina is a member of the Irish Food Writers' Guild. She is a committee member of the Agricultural History Society of Ireland. In 2019, Regina was the recipient of the McKennas' Food Person of the Year Award for her work in promoting Irish food culture and heritage. In 2021, Regina was appointed to the Food Safety Consultative Council (FSCC) by the Minister for Health, Stephen Donnelly TD. Regina joins 22 other Council members for the period 2021-2026.