



Metal presents:

LUCY + JORGE ORTA: FOOD

10 September – 4 December 2016

YOUR FREE EXHIBITION GUIDE
PICK ME UP AND LOOK AROUND THE GALLERY



Photo: Chris Porsz

This exhibition marks the culmination of an 18 month relationship between the city of Peterborough, arts organisation Metal and international artist duo Lucy + Jorge Orta, and showcases new sculptures inspired by their time in the city alongside historic works based on the theme of Food.

In early 2015, Metal started to talk to the artists about creating a large scale outdoor meal for Peterborough, as part of their international series, on the theme of Harvest. The project, and invitation to the artists, came about in response to our growing interest in the agricultural heritage of the city as both producer and historic marketplace, and how the changing use of the land told a wider story about a city in transition. By marking and celebrating the farming calendar and traditions of the seasons, we could also celebrate the diversity of the city's communities, many of whom moved here to work in the fields, build the engines for farm machinery, or pack the produce in distribution centres.

'Harvest' in September 2015, was the resulting festival weekend held in Cathedral Square. It celebrated the season, the land and the unique role that agriculture has played in the development of the city. The event filled the city centre with the sights, sounds, tastes, smells, songs and dances of the countryside and re-imagined the historic rural traditions of the Harvest Wain Procession, the Barn Dance and the Harvest Supper. The centre-piece of the weekend was '70x7

The Meal, Act XXXIX' by Lucy + Jorge Orta. This huge outdoor participatory artwork involved 500 people sitting down together for lunch. It was a first for the UK and went on to win the Telegraph/Love British Food 'Harvest Heroes' award for the best Harvest Festival in the country.

It is Metal's on-going mission to put Peterborough on the map as a hub for creativity, supporting local talent and welcoming artists from across the world to come and engage with the city and its residents. Hosting dinners also holds a special place in the programme. We use them to facilitate dialogue between artists and the community in the belief that the most stimulating and innovative ideas come about through the breaking of bread. The act of preparing and sharing food with strangers elevates the basic daily ritual into an expression of hospitality and openness, with food as the common link that unites us all.

This exhibition is a celebration of Lucy + Jorge's 20 year exploration of food, sustainability and bio diversity. Seeing the work together demonstrates the depth of their exploration and presents us with fundamental questions about our relationship with one of our most basic necessities. Working alongside Lucy + Jorge has been a joy and a very fruitful partnership. We hope you enjoy the exhibition, and find it food for thought.

Mark Richards
Director, Metal Peterborough



70x7 The Meal Act IV - Dieuze (2000)

+ 70 x 7 The Meal Series (1997- ongoing)

'Our vocation as artists has been to imagine and realise publicly engaging art. Since the first intimate 70x7 The Meal in the small town of Innsbruck, Austria, we have staged meals called 'acts' that have united tens of thousands of people throughout the world around an ever-unfolding table to debate and discuss issues that affect our local and global communities. Through our choice of unusual settings to stage our meals and the creation of unique table runners and limited edition Royal Limoges plates to accompany each act, we look to transform the daily ritual of dining together into an experience to be remembered and re-enacted forever.'

- Lucy Orta 2013

70x7 is a meal for seven guests, who in turn invite seven friends and so on. Since 1997, Lucy + Jorge Orta have created 39 meals in different locations across the world. The series takes the everyday ritual of dining and introduces motifs, symbolism and language into the design of bespoke porcelain plates and table runners as triggers for discussion amongst the diners and catalysts for change. Each of the Orta Meals explores its own social and culinary agenda.

In 2015, 500 residents of the city Peterborough were invited to join Lucy + Jorge in one of their dining experiences. The focus was on the city's agricultural heritage and its national role as a food producer. The plates and table runners Lucy + Jorge designed brought together symbols of the land, harvest, the Mabon and Lamas festivals and the words for bread in the different languages spoken in the city.

The exhibition presents for the first time the whole collection of Orta designed porcelain plates from the 70 x 7 series, alongside the bespoke silk jacquard table runners, woven by local Suffolk weavers.

"If you really want to make a friend, go to someone's house and eat with him_ the people who give you their food give you their heart."
- Cesar Chavez

"When you have more than you need - build a bigger table, not a higher fence"
- Anonymous

Did you know:

34 per cent of us can go a whole week without eating a meal alongside someone else!

70 x 7 Plate Designs





HortiRecycling - Mexican Kitchen (1997 - 2008)

+ HortiRecycling (1997-2014)

In 1996, when farmers in France protested against EU agricultural policy by dumping their entire year's harvest of fruit and vegetables onto the motorways, the Orta's began gathering food waste and leftover produce and worked with top chefs to turn it into jams and preserves which they shared with the public at stalls outside of the famous Les Halles retail centre, once the former farmers' market of Paris.

Through the process of sharing and tasting, Lucy + Jorge were able to engage people about the subject of food waste. This led on to a body of work entitled HortiRecycling and the creation of structures that enabled a food recycling initiative to take place in local markets. These structures, often re-purposing shopping trolleys, enabled people to not only gather the produce but clean, cook and redistribute it.

Did you know:

Almost 50% of the total amount of food thrown away in the UK comes from our homes. This equates to 7 million tonnes of food and drink every year, and more than half of this is food we could have eaten. ...this amount of food would fill 23 million wheelie bins!

We throw away more food from our home than packaging in the UK every year.

If we all stop wasting food that could have been eaten, the benefit to the planet would be the equivalent of taking 1 in 4 cars off the road.

Globally 925 million people are undernourished and in the UK 5.8 million people are living in poverty. Wasting so much food is arguably immoral when poverty is rife.



Epicerie - Vitrine (2014)

+ **Epicerie (2014-2015)**

Vessels and containers have long appeared in Orta's sculptures and installations—clouds made from empty plastic drinking bottles, jars of jam produced from gleaned fruit, and glass bottles filled with international flags—have all served important symbolic roles in their work. But in the *Epicerie* series, these cast aluminium jars, jugs, bottles, bags, and cartons do not hold any material, nor are they marked with significant texts or images. Rather, they are stripped of all labels and markings, revealing an aesthetic beauty born of functional design. Yet it is this absence that asks the fundamental consumer question: what about freedom of choice, if our purchases are made under the influence of seductive advertising campaigns?

Did you know:

It takes 12 litres of water to produce just one tomato and 1,200 litres to produce a loaf of bread.

On average the amount of water needed to produce food is about 1000 times the weight of the food itself.

275,000 tonnes of plastic are used each year in the UK, that's about 15 million bottles per day.

The use of plastic in Western Europe is growing about 4% each year.

4% of the UK water footprint is used to produce food that ends up in the bin.



+ Seeds (2014-2015)

In May 2013, the United Nations stated that, although the world contains 30,000 edible plants, only 30 crops [like rice, wheat and maize] account for 95% human food energy. Even more frightening, 75% of plant diversity has been irreversibly lost over the last 100 years. The world has become dependent on broadly adapted high-yield crops to the exclusion of varieties adapted to local conditions. Vastly growing a single crop year after year of genetically uniform seeds requires expensive chemical fertilisers and toxic pesticides. As the world's population of 7 billion will expand to 9 billion by 2050, availability and access to food will become more urgent. Food production will have to increase two-fold to keep up with demand.

The artists' Seed Bank is a vast collection of watercolour drawings inspired by seeds, pollen and tubers that draw attention to the immense diversity of our natural world, currently under threat. Together this represents a metaphorical seed bank; preserving particular varieties not in commercial use or that may be threatened with extinction. These artworks advocate the preservation of biodiversity and the wisdom and imagination necessary to do it.

The drawings are accompanied by a beautiful new series of highly sculptural and exquisite Heirloom Seeds, enlarged from their drawings and produced in collaboration with the Venetian glass maestros of Murano.

Did you know:
Seeds are ingenious. Not only do they provide protection and a food source for the embryonic plant, they have evolved to be eaten or carried on the wind to a new location. This helps spread the plant's range. Also, they can stay dormant until optimum conditions for growth are reached.

Harvester ants eat more small seeds than all the mammals and birds put together. Like squirrels, they often forget where they've put their stashes, so are responsible for planting a third of all herbaceous growth.

Plant a seed from your apple and the tree that grows will produce fruit that looks and tastes completely unlike the apple you ate. Each apple seed produces offspring that are individuals, quite unlike their parent. Humans share this tendency.

The largest seed in the world is the coco de mer, the seed of a palm tree. It can reach about 12 inches [30 cm] long, and weigh up to 40 pounds [18 kg].



+ Bread (2016)

Bread has been inspired by 70 x 7 The Meal, which took place in Peterborough in September 2016, as part of the Harvest festival. During which hundreds of loaves of bread were baked by local residents and placed on a symbolic offering table installed in Peterborough's Cathedral Square. Lucy + Jorge Orta collected the bread and cast each loaf into aluminium, preserving the generosity of local people and the act of giving.

Throughout their process, the artists search for specific symbolic objects to incorporate into their work. The hand-crafted wooden wheelbarrows were brought back from their first trip to China in 2006 and restored. Like the bread, these simple transport vehicles are universal immemorial symbols; humble objects from rural origins, crossing cultures and centuries reminding us of the ancestral act of making, of hand-sculpting wood and dough to create unique manifestations of human needs.

Did you know:

Bread remains one of the UK's favourite foods, with 99% of households buying bread – or the equivalent of nearly 12 million loaves are sold each day. Sandwiches account for 50% of bread consumption; whether bought or made-at-home.

Over 200 different kinds of bread are produced in the UK – from butter rich brioche and crisp baguettes to farmhouse loaves and focaccia, soft ciabatta and crumpets to chapattis and flaky croissants. This diversity is only possible because of the vast range and quality of British flour available.

Every year farms in the Fens grow enough wheat to produce 250 million loaves of bread and approximately 37% of all vegetables produced in England are grown in this fertile, black soil.

Peterborough and its surrounding Fen area are often referred to as the 'breadbasket' of England, supplying the crops and vegetables to feed the whole nation.



About Lucy + Jorge



Lucy + Jorge Orta's collaborative practice focuses on social and ecological issues, employing a diversity of media – drawing, sculpture, installation, couture, painting, silkscreen, photography, video, light and performance – to realise major bodies of work. Amongst their most emblematic series are: Refuge Wear / Body Architecture: portable minimum habitats bridging architecture and dress; HortiRecycling / 70 x 7 The Meal: the local and global food chain

and the ritual of community dining; Nexus Architecture: alternative modes of establishing the social link; The Gift: a metaphor for the heart and the biomedical ethics of organ donation; OrtaWater / Clouds: water scarcity and the problems arising from pollution and corporate control; Antarctica: highlights the urgent need to consider the dignity of people suffering as a consequence of climate change; and Amazonia: the value of the natural environment to our daily lives and to our survival.

In recognition of their contribution to sustainability, the artists received the Green Leaf Award in 2007 for artistic excellence with an environmental message, presented by the United Nations Environment Programme in partnership with the Natural World Museum at the Nobel Peace Center in Oslo, Norway. In 2013 the artists' monumental Meteoros was selected for the inaugural Terrace Wires public art commission for St Pancras International in London.

Lucy + Jorge Orta's artwork has been the focus of major solo exhibitions, including: The Curve, Barbican Art Gallery, London [2005]; Venice Biennale [2005]; Biennial of the End of the World, Ushuaia, Antarctic Peninsula [2007]; Natural History Museum, London [2010]; Shanghai Biennale [2012]; Yorkshire Sculpture Park [2013]; Parc de la Villette, Paris [2014]; London Museum Ontario [2015]; Emscherkunst Triennial [2016].

There's lots to get involved with:

Over the next 12 weeks there are talks, workshops, presentations, picnics, theatre performances and film screenings all focusing on food. Here is a flavour of what is coming up. If this whets your appetite then you can find out more at metalculture.com or on facebook at [MetalPeterborough](https://www.facebook.com/MetalPeterborough). Unless otherwise stated, talks, workshops and events are FREE and need to be booked in advance. Please visit our website for booking details or call us on **01733 893 077**.

PRESENTATIONS, TALKS AND DEBATES



Talk by Lucy + Jorge Orta:
Saturday 10th September,
1 – 3pm, City Gallery

International artists Lucy + Jorge Orta talk about the exhibition and their extraordinary 20 year relationship with Food. Lucy + Jorge Orta's collaborative practice focuses on social and ecological issues, employing a diversity of media – drawing, sculpture, installation, couture, painting, silkscreen, photography, video, light and performance – to realise major bodies of work. Their art works have been part of major solo exhibitions including Venice Biennale [2005]; Natural History Museum, London [2010]; Shanghai Biennale [2012]; Yorkshire Sculpture Park [2013]; Parc de la Villette, Paris [2014]; London Museum Ontario [2015] and Emscherkunst Triennial [2016].



Ben Rogaly at Future Network
Thursday 6th October, 6pm
Chauffeurs Cottage,
St Peters Rd PE1 1YX

Metal's quarterly networking event features Ben Rogaly, an oral historian and geographer. Ben's Peterborough-based collaboration with arts practitioners raises important questions about place, citizenship, work and belonging in the city, especially in the post-EU referendum context. Ben will draw on his earlier Places for All? project [2011-13] to introduce a discussion about his new creative collaboration with food factory, warehouse and distribution workers to be undertaken as Metal Writer-in-Residence.

Waste Not, Want Not
Thursday 13th October, 7pm
City Gallery

Dan Woolley, national coordinator of Feedback Global gleaning network, Corin Bell, Director of Manchester Real Junk Food Project and Food Cycle Peterborough tackle access to our most basic necessity, food and the issue of food waste. What role can you play? In partnership with Peterborough in Transition.

Vegetarian Soup for the Soul
Thursday 3rd November, 7pm
City Gallery

Why does food make us feel good? Looking at the many ways food plays such an important part in our quality of life. Philosophy discussion led by Michael Reid of Peterborough Philosophy in the Park. Includes soup and bread.

The Economics of Food
Thursday 10th November, 7pm
City Gallery

How economics plays a central role in who eats well and who goes hungry. Philosophy discussion led by John De-Val of Peterborough Philosophy in the Park.



Land and Farming – the impact of Brexit
Thursday 17th November, 7pm
City Gallery

There is no doubt that the vote to leave the EU was a historic moment, one that will impact on us all. 5 months on and what more do we know about the repercussions for how land will be managed and used, land ownership, employment and financial sustainability.

The changes for the fens, and therefore our communities, could be huge. A panel of professionals and activists present different perspectives to help inform a public discussion about what this means for us. Includes Andrew Burgess, Director of Agriculture, Produce World Ltd, Tim Lang, Kate Genever and Robin Grey.

WORKSHOPS



Feel the Knead
Saturday 17th & Sunday 18th
September, 10am – 5pm
City Gallery

Lee Clarke, Annie Birchenough and artist Eloise Moody lead free bread making workshops with a twist. With bookable workshops over two days, you can also simply drop in to sample pickles and preserves with the Women's Institute or make butter with artist Jemima Burrell. You will also be able to share and sample the winning recipes from our recent competition.

'Get Set Cook' Food Waste
Saturday 15th October,
1.30 – 4.30pm
City Gallery

The Women's Institute and Food Cycle chefs partner up with chefs from across Peterborough and West Raven Big Local to present a cooking competition like you've never seen – come and see demonstrations on what you can cook with food that might normally go to waste.

FILMS

Film Club Frame present Food Inc
[Documentary]
Friday 30th September, 7.30pm
Chauffeurs Cottage, St Peters Rd
PE1 1YX

You'll never look at dinner in the same way again! Robert Kenner's movie explains how international agribusinesses are trying to monopolize vertically and horizontally (and profit from) food production on a world scale. Health and safety (of the food itself, of the animals, of the workers on the assembly lines, and of the consumers actually eating the food) by the companies, and are often overlooked by government in an effort to provide cheap food regardless of the negative consequences.

Film Club Frame present The Slow Food Story [Documentary]
Friday 21 October, 7.30pm
Chauffeurs Cottage, St Peters Rd
PE1 1YX

From the tiny town of Bra, home to some 27,000 inhabitants the anti-fast-food slow food movement has grown to become a revolution, that now has roots in more than 150 countries. Cheese-makers, vintners, and artisanal food folk, toast Slow Food for bringing about a change in consciousness that shook the very foundation of gastronomy.

Film Club Frame present The Hundred Foot Journey [cert PG]
Friday 25 November, 7.30pm
Chauffeurs Cottage,
St Peters Rd PE1 1YX

The Kadam family leaves India for France where they open a restaurant directly across the road from Madame Mallory's Michelin-

starred eatery. Unfortunately, this puts the Kadam family in direct competition with the snobbish Madame Mallory's acclaimed haute cuisine establishment. The resulting rivalry eventually escalates in personal intensity until it goes too far. Comedy, drama with Helen Mirren.



Family Film Club presents
Ratatouille [cert U]
Thursday 27th October, 3pm
Chauffeurs Cottage, St Peters Rd
PE1 1YX

A rat named Remy dreams of becoming a great French chef despite his family's wishes and the obvious problem of being a rat in a decidedly rodent-phobic profession. When fate places Remy in the sewers of Paris, he finds himself ideally situated beneath a restaurant made famous by his culinary hero, Auguste Gusteau. Despite the apparent dangers of being an unlikely – and certainly unwanted – visitor in the kitchen of a fine French restaurant, Remy's passion for cooking soon sets into motion a hilarious and exciting rat race that turns the culinary world of Paris upside down.

EVENTS

Museum Garden – open day: 10 September, 11am – 3pm (drop-in), Peterborough Museum

The garden tells the story of Medicine through Time, from Tudor times up to the early 20th Century. There is also a 1940s 'Dig for Victory' vegetable patch and a wildlife area. Meet some of the dedicated team of volunteers who look after the garden. No need to book for this – just drop in. For further information call the museum on **01733 864 663**.



**International Picnic
Saturday 24th September,
12 – 4pm
Green Backyard, Oundle Rd,
PE2 8AT**

Celebrate the cultural diversity of Peterborough with our international bring and share picnic. Live music and entertainment. Bring some food to share. Free – just turn up.



'GROUND'
**6th – 8th October 2.30pm and
7.30pm (pay-what-you-can)**
**The Undercroft, Serpentine
Green, PE7 8BD**

'Ground' a new play from Common Wealth and Eastern Angles is a call to arms, dealing with crisis, the dismantling of the welfare system and our personal struggles within it. This R&D presentation will be a rich multi-disciplinary experience, part gig, part art installation and a wholly theatrical event.

Audience will be invited at the end of the show to an open debate about the themes raised. Performances will be an hour long to include a post show feedback discussion.

To find out more and book tickets go to www.easternangles.co.uk or call **01473 211498**.

**British Food Fortnight at Prevost
17th September – 2nd October
Prevost, 20 Priestgate, PE1 1JA**

Enjoy a new menu at Prevost with all produce coming from within the PE postcode especially for British Food Fortnight. Check out their website for bookings and costs: prevostpeterborough.co.uk

OTHER



**Lucy + Jorge Orta –
Harvest in your own home
– Available 10th Sep – 4th Dec**

Why not host your own 70 x 7 The Meal? During the exhibition you can borrow a Lucy + Jorge Orta dinner set for 6 people, host a meal with friends and family and join in the conversation around food, food waste and food consumption. The box includes limited edition Harvest plates, napkins, table runner and conversation starters around food. We would love to see your meal and hear the conversations you had, contribute by writing the answers on the conversation starter cards or by tagging us in a picture of your gathering on social media using the hashtag **#MetalOrtaFood**. The Harvest Dinner set serves six. More than one box can be loaned out at one time and need to be collected and returned from Chauffeurs Cottage. Email ruth@metalculture.com to reserve your set.

Guided tours: Metal are able to offer groups a free 30-minute guided tour of the exhibition if booked in advance. Please call **01733 893077** to book or email sarah@metalculture.com

A **schools pack** providing links to the curriculum at Key Stage 1 – 5 plus links to Arts Award are both available from our website. Visit metalculture.com/projects/lucy-jorge-orta-food to download. There are also a series of worksheets for people to complete in the gallery which introduce you to Lucy + Jorge's work.

FOOD AND THE PUBLIC SPHERE LUCY + JORGE ORTA

**Contributors: Chris Erskine, Hou Hanru,
Ellen Lupton, Nigel Prince
Black Dog Publishing**

Available: September 2016
Hardback, 240 pages
ISBN: 9781910433805
£29.95

Food and The Public Sphere is a survey of socially engaging public works, sculpture and objects by internationally acclaimed artists Lucy + Jorge Orta.

The partnership's food recycling projects, mass open- air meals, gleaned gastronomic dinners, and mobile soup kitchens have pioneered a renewed interest in the politics of food. Communities all over the world—working from the scale of global food networks down to local methods for farming and cooking—are seeking ways to make the food system better serve the needs of people and the planet. After decades of successful food production in massive quantities, producing cheap produce, policymakers and citizens are recognising the



environmental and social cost of this process. The over-industrialisation of food has forced small farms to surrender to agribusiness, reduced biodiversity in favour of monoculture crops, and assaulted communities with debilitating chronic diseases. Lucy + Jorge Orta's work in this volume bring these pressing issues home.

To purchase this book visit the museum reception or order it online at blackdogonline.com/all-books/food-and-the-public-sphere.html

About Metal

Metal was founded in 2002 and has been active in Liverpool since 2004, the South Essex region since 2007 and Peterborough since 2012. Each of our spaces: Edge Hill Station in Liverpool, Chalkwell Hall in Southend and Chauffeurs Cottage in Peterborough were renovated to create centres of activity for artists, creatives and community. From these bases, Metal work with artists and local agencies to provide the catalyst that is helping to transform the potential for thriving creative and cultural industries in these three places over the last ten years.

Metal also works directly with artists from overseas and across the UK helping them to research and realise ambitious projects and ideas that take place in a wide variety of contexts.

These ideas often respond in a specific way to place and are innovative in content.

We take a developmental approach to local creativity and talent – training, mentoring and supporting the growth of knowledge and capacity in the sector, encouraging cross-sector and cross-disciplinary conversations and the sharing of knowledge.

Metal also creates its own projects – large in scale, high in impact and involving a wide number of participants and audiences from all walks of life. Each year Metal works with around 1200 artists from across the world, 18,000 active participants, over 60,000 live audiences and more than 100,000 online audiences.



Other weblinks:

If you are interested in reading more on these subjects, you might want to check out:

Love Food, Hate Waste: lovefoodhatewaste.com

Fare Share: fareshare.org.uk

Real Junk Food Project: therealjunkfoodproject.org

Feedback: feedbackglobal.org

Wrap: Wrap.org.uk

Land For What: www.landforwhat.org.uk

inhabitat.com/12-organizations-fighting-food-waste-around-the-globe

If you want to be more active and get involved locally, the following organisations offer lots of opportunities for making a difference:

Food Cycle Peterborough: foodcycle.org.uk/location/peterborough-hub

Green Backyard: www.thegreenbackyard.com

Peterborough Environment City Trust inc WestRaven Big Local: www.pect.org.uk

Women's Institute: www.thewi.org.uk

Peterborough In Transition: facebook.com/transitionpeterborough

Metal would like to thanks all that have helped and contributed to the entire Harvest project.
Lucy and Jorge Orta: Food

Special thanks to: Lucy + Jorge Orta, all the amazing volunteer Exhibition Hosts, Sheena Carman, Amber Lawrence, Kerry Green and all at Vivacity, Paper Rhino, Sally Dalley, Anna Bradley Dorman and Peterborough and Huntingdon Women's Institute, Lee Clarke and the team at Prevost, Michael Reid, John De-Val and Peterborough Philosophy Group, Agnieszka Sobieraj & Film Club Frame, Oceane Vidcoq, The Green Backyard, Aisha Zia and Eastern Angles Theatre Company, Petra Toseland, Elizabeth Falconbridge, Rosy Prue and all at PHACE, Peterborough Environment City Trust, Catherine Little at NFU Mutual, Danette O'Hara and Peterborough in Transition, Joseph Durrant, Coralie Mattys and everyone at Food Cycle Peterborough, Cross Keys Homes, Kevin Earl and all at West Raven Big Local, Ian Tennant, Chris Erskine, Tim Lang, Kate Genever, Annie Birchenough, Jemima Burrell, Eloise Moody, Dan Woolley at Feedback Global, Corin Bell at Real Junk Food Project, Andrew Burgess at Produce World, Robin Grey, Ben Rogaly, Stuart Payn, Brad Barnes at the PT, Gill Bendall at Nene Living, Sharon McAllister at ESP, Mark Wilson at Moment Magazine, Matt Railton at Four Communications and Black Dog Publishing

This event is financially supported using public funding by the National Lottery through Arts Council England and Peterborough City Council.

Have your say **#MetalOrtaFood**

www.metalculture.com

F: [MetalPeterborough](https://facebook.com/MetalPeterborough)

T: [MetalPeterb](https://twitter.com/MetalPeterb)

Metal



Vivacity
Peterborough
Arts

PETERBOROUGH
CITY COUNCIL

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of the arts
london

Events & Activities Guide - see inside for further details

Date	Time	What	Where
09/09/2016	6 - 9pm	Exhibition Preview	City Gallery
10/09/2016	1 - 3pm	Lucy and Jorge: Artists talk	City Gallery
10/09/2016	11am - 3pm	Museum Garden - open day	City Gallery / Museum
17/09/2016	10am - 5pm	Feel the Knead - bread workshops	City Gallery
18/09/2016	10am - 5pm	Feel the Knead - bread workshops	City Gallery
24/09/2016	12 - 4pm	International Picnic	Green Backyard, Oundle Rd, PE2 8AT
30/09/2016	7.30 - 10pm	Film Club Frame present: Film Inc [Documentary]	Chauffeurs Cottage
06/10/2016	2.30 / 7.30pm	Ground	Serpentine Green
06/10/2016	6 - 9pm	Future Network with Ben Rogaly	Chauffeurs Cottage
06/10/2016	2.30 / 7.30pm	Ground	Serpentine Green
07/10/2016	2.30 / 7.30pm	Ground	Serpentine Green
08/10/2016	2.30 / 7.30pm	Ground	Serpentine Green
13/10/2016	7-9pm	Waste Not, Want Not	City Gallery
15/10/2016	1.30 - 4.30pm	Ready Steady Cook Food Waste	City Gallery
17/10/2016		British Food Fortnight at Prevost [til 2nd October]	Prevost, 20 Priestgate, PE1 1JA
21/10/2016	7.30 - 10pm	Film Club Frame present: The Slow Food Story	Chauffeurs Cottage
27/10/2016	3 - 5pm	Family Film Club - Ratatouille	Chauffeurs Cottage
03/11/2016	7 - 9pm	Vegetarian Soup for the Soul; Peterborough Philosophy group	City Gallery
10/11/2016	7 - 9pm	The Economics of Food: Peterborough Philosophy group	City Gallery
17/11/2016	7 - 9pm	Land and Farming - the impact of Brexit	City Gallery
25/11/2016	7.30 - 10pm	Film Club Frame present: The Hundred Foot Journey	Chauffeurs Cottage

Chauffeurs Cottage: 1 St Peters Rd [behind the town hall], Peterborough, PE1 1YX