

A History of the World in 100 objects evening: Feasting

Thursday 27 May, 18.30–20.30

Enjoy a world evening as part of the British Museum and BBC Radio 4 series *A History of the World in 100 objects*. Explore the diverse material culture that has developed around feasting worldwide through talks, demonstrations, music, storytelling, and food tasting. All events are free, just drop in, places may be limited

PERFORMANCE, STORYTELLING & WORKSHOPS

18.30–20.30

Telemann Fantasies

Composer Peter Sheppard Skærved presents Telemann's *Fantasies* on the violin – the archetypal 18th-century domestic music designed to be played at home at the table, as the companion piece to eating and conversation. Telemann's masterpieces will be played alongside works by living composers responding to the secular environment of the home, dining and providing food.

Room 1

18.30–19.00 & 19.50–20.20

Wine, oil and water

In the third of six interlinked performances, storyteller Sally Pomme Clayton explores the merging of Roman myth with early Christianity.

Room 49

18.45–19.25 & 19.35–20.20

International dining etiquette

Join Minding Manners to test your knowledge and practise examples of international dining etiquette in a special hands-on presentation inspired by the Admonitions Scroll, an 8th-century copy of a Chinese scroll painting 'The Admonitions of the Instructress to the Court Ladies'. Limited places.

Room 36

DEMONSTRATIONS & FOOD TASTING

18.30–20.30

Roman feast

Indulge your senses in a real Roman feast interpreted by living historians from early Roman re-enactment society Vicus.

Great Court

18.30–18.50, 19.00–19.20 & 19.30–20.00

Chinese noodles

Watch a demonstration of La-Mian (拉面) handmade noodles and Daoxiao Mian (刀削面) cut noodles being made.

Great Court

18.30–20.30

Object handling

Handle objects associated with *A History of the World in 100 objects* and talk to Museum volunteers who will answer your questions.

Room 49

18.30–20.30

Chinese dumplings

Have a go at preparing your own dumplings, watch them being cooked, and taste your own creations. Limited places.

Great Court

18.30–19.30

Brown sugar cupcake sampling

Sample mini cupcakes inspired by and in the shape of the early Victorian tea set. Limited places.

Great Court

18.30–19.30

Churro tasting

Sample this treat that originated in Spain then migrated to South America and other Spanish-speaking countries. Limited places.

Colonnade

TALKS

19.20–19.50

Imperial splendour:

the early Victorian tea set in context

With Hilary Williams, British Museum.

Room 47

19.55–20.25

All guns blazing:

the story of the mechanical galleon

With David Thompson, British Museum.

Room 39

18.45–19.15

Hawaiian luau

Anthropologist Dr Kaori O'Connor explores the mysteries, cuisine and complex history of the *luau*, drawn from her study that won the Sophie Coe Prize for Food History, 2009.

Room 24

A History of the World: food trail

Many events have a handout with a recipe from the relevant time period and culture associated with it. Visit every event to complete your collection.

Programme subject to change. Filming and photography may take place during the evening.

FILM

18.45

Soylent Green

This sci-fi classic is set in 2022, when natural food is extinct and Earth is overpopulated. New York City has 40 million starving people who survive by eating a mysterious food called Soylent. A detective investigates the murder of the president of the Soylent company and uncovers a disturbing truth when he learns the secret ingredient of Soylent Green.

USA, 1973, 97 minutes

BP Lecture Theatre