



## TALK & TASTE (2016)

### Profile

Nick is an experienced food historian and historic interpreter, with a background of working with the National Trust, other national organisations, universities and schools. He has given lectures, talks, demonstrations and tastings to groups of all sizes and ages. All talks are presented in period costume, and a number of original or replica artefacts will be displayed.

All talks are supplemented with a PowerPoint presentation.

**These are the most commonly asked for presentations. Others are also available on request:**

### Talk & Taste

#### **MEDIEVAL FEASTING**

*How do you behave at a medieval feast and what would you expect to eat?*

Feasting has always been a display of position and wealth, and we will take you through the etiquette and foods of the feast, leading up to the Tudor 'banquet'. Discover how to sit at the table and what Anne Boleyn's favourite food was, and hear how cutlery developed over time.

- Tasters of some period recipes.

#### **GEORGIAN DINING**

*Are you a promiscuous diner? Do you eat your food from your knife?*

Hear about how people dined during the late 18th century. You will be taken through the process and etiquette of Georgian dining, from when to dine, where to sit, what you would eat and drink, and how.

- Tasters of some period recipes.

#### **CHOCOLATE THROUGH TIME**

*What did an early hot chocolate taste like? Why was it unsuitable for children to have chocolate?*

Hear about the origins of chocolate and its spread across Europe. Discover why the flavour changed over time. Taste some early chocolate recipes and learn about some of the tales of intrigue from the past use of chocolate.

- Tasters of some period chocolate recipes.



[www.thecopperpot.co.uk](http://www.thecopperpot.co.uk)

*Nick TruStram Eve*

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#### **Facebook**

[www.fb.com/thecopperpot](http://www.fb.com/thecopperpot)

#### **Twitter**

[@atasteofthepast](https://twitter.com/atasteofthepast)

## Small Print

**Group Size:** All 'Talk & Taste' and 'Talk' presentations are suitable for groups of up to 30 or 40. Larger groups can be accommodated depending upon tasters.

**Cost:** There is a cost of £55 for each 'Talk & Taste' or 'Talk', and a further charge of £15 for ingredients for a 'Talk & Taste' per 30 people.

**Travel:** Travel to and from a presentation is free if the event is within 10 miles of the centre of Bewdley. Extra mileage is then charged at 40p per mile, each way.

**Equipment:** We have our own computer and digital projector. All we need is a screen or a blank wall. We will also need two large tables and one small (for the projector).

**Health & Safety:** All tasters are produced in a kitchen registered with Environmental Health.

**Availability:** Some talks can be available at short notice, depending upon what is in the cupboard!

**Shop Goods:** We will bring a range of our shop products to a presentation, and make these available for the guests to buy on the day.

**Timings:** We will need at least 30 minutes to set up on arrival, and the presentations last about one hour. Questions can be taken at the end.

**Promotion:** We have a series of photographs and other material available for promoting presentations. Please ask if you would like access to this material.

**Accuracy:** All details and prices are correct at the time of publishing, but may be subject to change.

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## DINING WITH CASANOVA

*What was Giacomo Casanova's favourite dish? Which foods did he share with the ladies of Venice?*

This talk is probably best left for the grown-ups! Who was the real Casanova? He was a lover of food as well as women. Hear about his exploits and life, against the backdrop of the 18th century Venetian Carnivale.

- Tasters of some period Venetian recipes.

## CHRISTMAS PAST

*What are the origins of Christmas? What is a real 'traditional' Christmas feast? Is there a plum in plum pudding?*

We think of roast turkey with all the trimmings, followed by Christmas pudding as being 'traditional', but this talk lifts the veil on tradition. Discover how Christmas was celebrated from the time of Henry VIII through to Queen Victoria.

- Tasters of some period seasonal recipes.

## Other Talks

### THINGS THAT GO BUMP IN THE NIGHT - PROTECTING YOURSELF FROM 18TH CENTURY WITCHCRAFT

*What is the origin of a horseshoe for good luck? How do you stop witches from entering your house? Have you ever found strange markings in your home?*

The belief in witchcraft and a sense of evil was prevalent in the past, but how did people deal with this belief, and what survives as a record of the protection against evil?

## Other Topics...

Other presentations may be available to suit a particular season or theme. Please ask if you are interested in arranging a presentation that is not listed here, but fits the theme of an event, or the interests of your group.

We also provide historic cookery courses and dinner parties.

