

5th Annual Week of Italian Cuisine in the World 2020 University of Wisconsin-Madison



Dedicated to Pellegrino Artusi (1820-1911)
On the occasion of the Bicentennial Celebration of Artusi's Birth

Week of November 16, 2020
Events are free and open to all



During the annual “Week of Italian Cuisine in the World 2020,” a series of events are planned at the University of Wisconsin-Madison. This year’s edition at UW-Madison is dedicated to Italian food writer Pellegrino Artusi since 2020 marks the Bicentennial of the birth of Pellegrino Artusi, author of *Science in the Kitchen and the Art of Eating Well* (1891) and “father” of Italian cuisine. At UW-Madison, Artusi figures prominently in our courses and academic activities, and the UW Library features several important editions of his book in its Special Collections. For a special video *Casa Artusi a Forlimpopoli* about Pellegrino Artusi and Casa Artusi in Forlimpopoli (Italy) click here: [Casa Artusi Video](#).



Monday, November 16, 2020

6:00 pm – 10:00 pm US Central time – online streaming

Film Screening of *Quanto Basta (As Needed)*, 2018) directed by Francesco Falaschi

In Italian with English subtitles.

The “Week of Italian Cuisine 2020” begins with a special screening linked to a special birthday. November 16, 2020 marks the 10th anniversary of the Mediterranean Diet in the UNESCO Representative List of the Intangible Cultural Heritage of Humanity. Happy Birthday, Mediterranean Diet! You keep us healthy!

The film *Quanto Basta (As Needed)*, set in Tuscany, narrates of food, cooking, and friendship. Chef Arturo, because of a legal entanglement caused by his anger issues, is sentenced to community service in a facility for young people with autism. Here he meets Guido, a young man with Asperger syndrome who is passionate about cooking. The film is also a homage to food writer Pellegrino Artusi and his *Science in the Kitchen and the Art of Eating Well* (1891),

especially Artusi's recipe # 506 Baccalà alla Fiorentina (Salt Cod Florentine Style) that Guido makes to enter a cooking competition. The title *Quanto Basta* (As Needed) refers to the use of "q.b." ("quanto basta" / "as needed") as a term to indicate measurements that initially proves hard to grasp for Guido. While traveling and cooking together, Arturo and Guido embrace friendship while reinforcing the philosophy of cooking based on simplicity and taste. As Arturo states: "Il mondo ha più bisogno di un perfetto spaghetti al pomodoro che di un branzino al cioccolato. / The world has greater need for a perfect spaghetti with tomato sauce than a chocolate covered sea bass."



Tuesday, November 17, 2020

1:15 pm - 2:15 pm US Central time - Zoom lecture

Public lecture "The Italian Way: Mediterranean Diet vs Food Waste" by Prof. Andrea Segrè (University of Bologna)

Welcoming remarks and special toast to Pellegrino Artusi by Dr. Thomas Botzios (Consul General of Italy), Dr. Luca Di Vito (Director of the Italian Cultural Institute in Chicago), Dr. Laila Tentoni (President of Casa Artusi in Forlimpopoli, Italy), and Prof. Grazia Menechella (University of Wisconsin-Madison).

Online lecture in English.

The "Week of Italian Cuisine in the World 2020," with events organized worldwide, stresses the health benefits of the Mediterranean Diet during the pandemic. In his lecture, Prof. Segrè will stress the characteristics of the Mediterranean diet as a model for a sustainable lifestyle following his motto "think locally, act globally" -- a motto in which he stresses the link between collective and personal actions and how they impact our world.

Andrea Segrè is a professor of International and Comparative Agricultural Policy at the University of Bologna. Prof. Segrè's research is on circular and sustainable ecological economics, and he is a leading scholar of the Mediterranean diet as a model of sustainable diet, and the founder of special projects that focus on reducing and eliminating food waste. He is the president of the FICO Foundation and the AgroFood Center in Bologna. In 2014, for his engagement against food waste, he was the recipient of the prestigious Artusi Award from Casa Artusi. Among his publications are *Lezioni di ecostile* (Mondadori, 2010), *Transforming Food Waste into a Resource* (with Silvia Gaiani, Royal Society of Chemistry, 2011), *Cibo* (Il Mulino, 2015), *L'oro nel piatto. Valore e valori nel piatto* (Einaudi, 2015), *Basta il giusto (quanto e quando) Lettera a uno studente sulla società della sufficienza* (Altraeconomia, 2015), *Mangia come sai. Cibo che nutre, cibo che consuma* (EMI, 2017), *Il gusto per le cose giuste* (Mondadori, 2017), *Il metodo spreco zero* (Rizzoli, 2019), *Le parole del nostro tempo* (with Matteo Zuppi, EDB, 2020). His essay "Pyramids & Circles: The Mediterranean Diet in the Geometry of the Stilmedio" is included in the recent Italian/English volume *I segreti della dieta mediterranea / The Secrets of Mediterranean Diet* edited by Marino Niola and Elisabetta Moro (Il Mulino, 2020).



Wednesday, November 18, 2020

12:00 – 1:00 pm US Central time – Zoom Presentation

“In the Kitchen with Chef Roberto Caporuscio.” Cooking demonstration of Focaccia San Giorgio.

In English.

UW-Madison students will be in the company of Roberto Caporuscio, one of the most talented Neapolitan pizza makers today. Caporuscio, originally from Italy, is currently working in New York City, where he also teaches the methods of making traditional Neapolitan pizza. In this cooking demonstration, he will share his knowledge about making pizza and focaccia, and demonstrate how to make the simple and tasty “focaccia di San Giorgio” (from Genoa in the Liguria region) at home using local products.



Thursday, November 19, 2020

1:00-1:30 pm US Central time – Zoom Presentation

“Conversazione con Laila Tentoni.” Dr. Laila Tentoni (President of Casa Artusi) in conversation with Prof. Grazia Menechella.

In Italian.

Special guest Dr. Laila Tentoni, President of Casa Artusi, on the occasion of the Bicentennial Celebration of Pellegrino Artusi (1820-1911), author of *Science in the Kitchen and The Art of Eating Well* (1891), will engage in a conversation on Pellegrino Artusi, the “father” of Italian cuisine, explaining why Artusi’s teachings of “cucina domestica” (home cooking) are still very relevant today, and how Casa Artusi preserves Artusi’s legacy and promotes Italian cuisine in Italy and abroad. Conversation followed by Q&A. Laila Tentoni is the promoter of many events and projects at Casa Artusi and worldwide (including the *Tutto fa brodo?* project and booklet made in collaboration also with Italian at UW-Madison in 2017). She is the co-author (with Piero Camporesi and Luciana Cacciaguerra) of *Pellegrino Artusi e la sua Romagna* (Casa Artusi, 2012).

For more information about the events, contact Prof. Grazia Menechella gmeneche@wisc.edu or visit <https://europe.wisc.edu/event/andrea-segre-title-tba/>
<https://www.facebook.com/ItalianatUWMadison/>

These events are organized in collaboration with the Department of French and Italian, the Center for European Studies, and the Food Studies Network at the University of Wisconsin-Madison, together with Casa Artusi (Forlimpopoli, Italy), and the Italian Cultural Institute in Chicago.



**Food Studies Network
UW-Madison**

