

...welcome to **Eat London** – a giant, edible, 3D map of the centre of our city, cooked and built by over 200 people. **Get stuck in!**

A free outdoor event on Saturday 28 April at Trafalgar Square, from 12.30 – 4.00pm, produced by Lift.

What's happening:

- 12.30** The edible map is brought together in 14 sections under a central marquee.
- 1.15** Welcome.
- 1.30** A musical parade, as the cooks escort their pieces of the map to the serving tents.
- 2.00 – 3.45** **London is served!** Visit the tents to taste and see the maps up close, talk to the people who cooked and built them and collect recipes for London's landmarks.
- 4.00** Eat London ends.

As well as deciding which piece of London is yours to eat and chatting with the cooks, you can also visit the welcome tent to find out more about the making of Eat London. Here you can:

- listen to audio interviews with some of the participants during the making of Eat London
- read some of the recipes for London's landmarks
- touch polystyrene models of iconic buildings, cars and buses to get a sense of the scale of the map
- find out more about Lift, producers of this event, and our next events.

And once you've digested it, visit liftfest.org.uk to see images of the event and to give us your feedback.

Over the last three months people from 14 volunteer groups across London have been gathering in community centres and kitchens, with a Lift team of facilitators, to imagine and rehearse building an edible city.

Together they have visited central London to scrutinize and inspect the many iconic buildings that make up our city.

Having debated the loading capacity of pizza for the London Eye, and discussed the appropriate colour of misti, Indian sweets, for Buckingham Palace, these architects, designers, builders and cooks have, baked, concocted and constructed Eat London!

From dens to tower blocks, from the village to the metropolis, buildings are the most concrete expression of our relationship with our world, and each other. From quiche to samosas, our food reflects our diverse cultures and our delight in tradition and experimentation.

Eating, an experience of the senses, is made all the better in company. Thank you for coming.

Angharad Wynne-Jones, Director of Lift

An introduction from the artists – Ali&Cia

On Saturday 28th of April 2007 at 12.30pm at Trafalgar Square the UK premiere will take place of a ceremony of 'urbanphagy': eating the city. Together we will collectively devour the city of London, satisfying our sensory and intellectual curiosity.

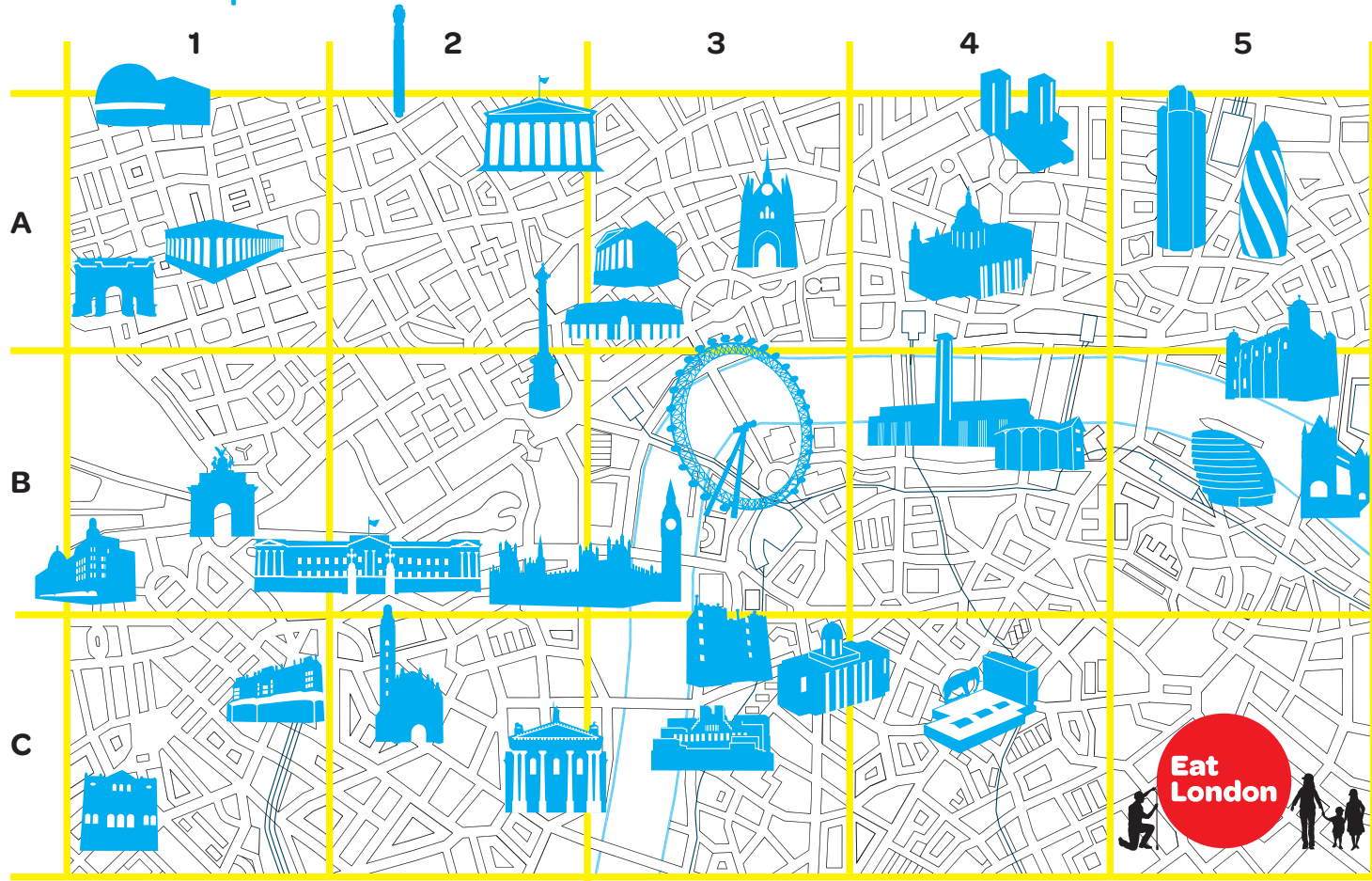
The nature of the site for the celebration allows us to understand its complexity. In Trafalgar Square – not only the symbolic heart of London but also site of the original Charring Cross from which all distances are measured and since its beginnings a favoured site for political demonstrations and cultural activism – 14 communities will gather, dance, play music and offer their foods for free, to all who come along.

After an intense year of creativity, planning and productive interaction the project comes to fruition. It has been conceived as an edible trompe l'oeil: nothing is what it seems to be. At first sight it is London in 3D, featuring its urban structure and all of the most iconic and pivotal elements of this lively and beautiful city. All of a sudden we discover that although it is a real model of the city it is also edible!

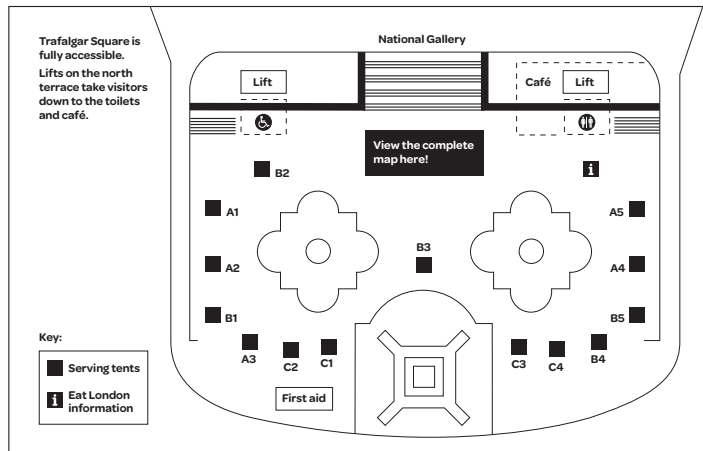
Another dimension of this event is the opportunity to realise one's dream or desire to eat a particular building: a collective catharsis of urbanphagy. Indulge yourselves in eating Big Ben and the Houses of Parliament, the Greater London Assembly, Buckingham Palace, St. Paul's Cathedral or just your fantasised piece of Trafalgar Square. And, last but not least, the menu is complex and delicious, reflecting the sensory and emotional traditions the participating communities have put into the delectable food – cooked by them for you.

– Ali&Cia's Eating the City was originally initiated and produced in 2004 in Melbourne, Australia by the City of Melbourne as part of its Community Cultural Development Program.

Eat London map:



Find your way around Eat London:



A1: SubCo

Marble Arch: columns and arches of white coconut burfi blocks and liquorice gates.

Planetarium: a solid spheric cast of the Indian desert green halva. **Selfridges:** built with savoury Indian handva surrounded by spring roll columns.

A2: The Factory

B1 Tower: a tower of bagels with cucumber tiles, topped with olive, gerkin and cherry tomato satellites.

British Museum: Irish brack cake and ginger cake covered with white rolled icing, white chocolate finger pillars encased in icing and covered with a sugar cube dome.

A3: Tower Hamlets Summer University

Royal Opera House: chocolate brownie bricks with a lemon jelly dome and brandy snap gates.

Covent Garden Market: built with Indian spicy sweet bread and thousand and one nights' sweets!

A4: Roj Women's Association

St. Paul's Cathedral: baklava foundations, with walls of vine leaves and other Turkish and Kurdish specialities, topped with a melon dome.

Barbican Centre: towers of Turkish delight and halva.

A5: Project Phakama UK

Tower 42: cucumber frame with windows of cheese and silver-skinned onions.

The Gherkin: windows of black and white grapes layered over an emmental base.

Lloyds of London: rye bagel levels with glistening smoked salmon and cream cheese separated with black olives.

B1: The Spicy South

Harrods: a rich English fruit cake.

Wellington Arch: sculpted Danish marzipan.

B2: Spitalfields City Farm – The Coriander Club

Buckingham Palace: built with blocks of Indian sweets called misti with a jellabis balcony.

Westminster Abbey: ornate chapatti and bindi (okra in batter) architecture and a circular onion ring window.

Nelson's Column: a tower of aloo chop (potato cakes), topped with jelly.

B3: Organic Café CIC

Houses of Parliament: wholemeal toasted cucumber sandwiches with pinnacles of breadsticks, grapes and pitted olives.

London Eye: constructed from pizza bases with red pepper capsules held in position with cheese.

B4: Mulberry School for Girls

Tate Modern: sticky flapjack bricks with icing on top. **Shakespeare's Globe:** coleslaw and cheese sandwiches in brown bread, cemented with cheese spread, with a crusty roof topped with dates.

B5: Eastwards Trust – Saathi Centre

Tower Bridge: built with stacked samosas and ornate cauliflower and onion pakoras.

Tower of London: built with blocks of three kinds of coloured burfi. **City Hall:** constructed from a very spicy Idli, a South Indian pancake made of rice and lentils.

C1: Nu-Life

Victoria Station: orange juice cartons and waffle brickwork, surrounded by red liquorice buses.

Royal Court Theatre: columns of toffee apples with red icing letters.

C2: Shoreditch Cravings

Take Britain: traditional Christmas fruit cake sculpted in white marzipan.

Westminster Cathedral: chocolate cake bricks, cemented with icing and layered with caramel windows and three molded white chocolate domes.

C3: Greenwich Vietnam Women's Group

Lambeth Palace: roast duck stones with prawn crackers to sculpt the white bits.

M16 Building: sesame balls and New Years' Vietnamese sweets. **Imperial War Museum:** Vietnamese spring and summer rolls with spinach and a lime dome.

C4: Bowbons from Bromley by Bow Centre

Elephant and Castle Shopping Centre: a chocolate fudge cake castle filled with buttercream with white chocolate square windows and pink icing elephants.

We cannot guarantee that Eat London will cater for people with specific food allergies.

For a complete list of ingredients please refer to the food servers or ask for a list from the Information tent.

As a guide these tables cater for the following diets:

- Vegetarian: B2, B5, B3
- Vegan: C2
- Halal meat: A3