

Exhibition

Pellegrino Artusi and the Culinary Unification of Italy

March 6, 2019-April 24, 2019

Memorial Library Lobby, 728 State St, Madison, WI 53706



Events open to the public

This exhibition explores the world-famous cookbook *Science in the Kitchen and the Art of Eating Well* (*La scienza in cucina e l'arte di mangiar bene*) published by Pellegrino Artusi in 1891. More than a cookbook, this book was a political project – the contribution Artusi wanted to give his country, laboriously unified a few years earlier. Artusi's work aimed to reflect the traditions of the whole country, not denying the extraordinary variety of local traditions, rather putting them into circulation, making them known and shared. This project – also a linguistic one: narrating the kitchen in a “national” language that everyone could understand – worked in an “inter-active”, almost a collective way, involving the many readers who sent Artusi suggestions, advice and new recipes. That's why *La scienza in cucina e l'arte di mangiar bene* became a sort of collective work, adding more and more recipes over twenty years and fifteen editions, and published up until Artusi's death in 1911. This exhibition includes 14 panels about Pellegrino Artusi and the culinary unification of Italy, as well as Italian and Italian-American cookbooks from the UW-Madison Library collections. The exhibition is sponsored by the Italian Cultural Institute in Chicago, Casa Artusi and Regione Emilia Romagna in Italy, Food Studies Network, European Studies and the Department of French and Italian at the University of Wisconsin-Madison. With special thanks to UW-Madison Librarians Jules Arensdorf, Karen Dunn, and Lisa Wettleson.

Calendar of Events

Opening Lecture for the Exhibition

Wednesday, March 13 at 4:00 PM, Memorial Library Room 126

Alberta Lai (Director of the Italian Cultural Institute in Chicago): *Welcoming Remarks*

Grazia Menechella (French and Italian, UW-Madison): “Italian Food Writing Across the Ocean: The Artusi Connection from Italy to Wisconsin”

This lecture looks at Pellegrino Artusi's *Scienza in Cucina e l'Arte di Mangiar Bene* (*Science in the Kitchen and the Art of Eating Well*, 1891) as an original and innovative collective project that influenced generations of readers as well as generations of food writers, and investigates the impact and legacy of Artusi and his unique cookbook in the US, especially in Wisconsin.

La Cena Italiana 2019 by UW-Madison Italian Club

Saturday April 13, at 6:00 PM, French House

633 N Frances Street, Madison WI 53703

Dishes from the *Emilia Romagna* region and the *Artusi* cookbook prepared by the UW-Madison Italian Club. Tickets will be available starting the first week of April. Please check uwfrenchhouse.org for pricing and information.

“Artusi Menu” at Osteria Papavero

Friday April 12 & Saturday April 13, Osteria Papavero

128 E Street, Madison WI 53703

On top of the regular lunch and dinner menu, chef Francesco Mangano will make “special” dishes using and adapting recipes from the Artusi cookbook.

Film Screening of *Quanto Basta* (As Needed, 2018)

Wednesday, April 24 at 7:00 PM, The Marquee Cinema

Union South, Room 245 1308 W Dayton Street 53715

Directed by Francesco Falaschi, this film about Italian chefs and cooking also makes reference to Pellegrino Artusi, especially to Artusi's recipe # 506 Baccalà alla Fiorentina (Salt Cod Florentine Style), and to the use of “q.b.” (“quanto basta” / “as needed”) to indicate amounts in his recipes. Screening part of the Italian Film Festival 2019 <http://italianfilmfests.org/>

For more information, contact Prof. Grazia Menechella gmeneche@wisc.edu or visit <https://frit.wisc.edu/news-events/events> or <https://europe.wisc.edu/events/>

