

Cooking for company

NOTEWORTHY

Icons of Italian Cuisine

The George R. Gardiner Museum of Ceramic Art

The importance of food in our lives can hardly be disputed. We must eat to live. But Roberto Martella is going to try, in his lecture "Icons of Italian Cuisine," Tuesday night, to snap us out of our complacency and teach us to live to eat.

Mr. Martella, who presents the second in Gardiner Museum's three-part food-tasting and lecture series, describes a phenomenon in Italian culture known as *companionato*. The word means "with" and "bread," explains Mr. Martella, and refers to a practice that occurs when company unexpectedly arrives.

"A meal with bread very, very spontaneously develops." *Companionato* and the English, "companion," Mr. Martella points out, share this etymological base with the Latin *cum* (with) and *panis* (bread).

Armed with such socio-linguistic knowledge "restaurant" comes from the French "to restore," he explains), Mr. Martella promises an exploration of the culture and social life of Italy through its foods.

"We're defined by what we eat and how we eat. Our society would probably be a lot better off if we took a little extra time and sat down to lunch." Indeed (from the Old English *dæd* — something that is done).

Tasneem Jamal
■ Feb. 9 6:30-8pm \$15; \$10 members. 111 Queen's Park. 416-586-808

Roberto Martella - Grano's owner

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