

Weaving Complex Historical Food Narratives Through Sonic and Visual Artistic Practice

Professor Shreepali Patel
University of the Arts London
s.r.patel@lcc.arts.ac.uk



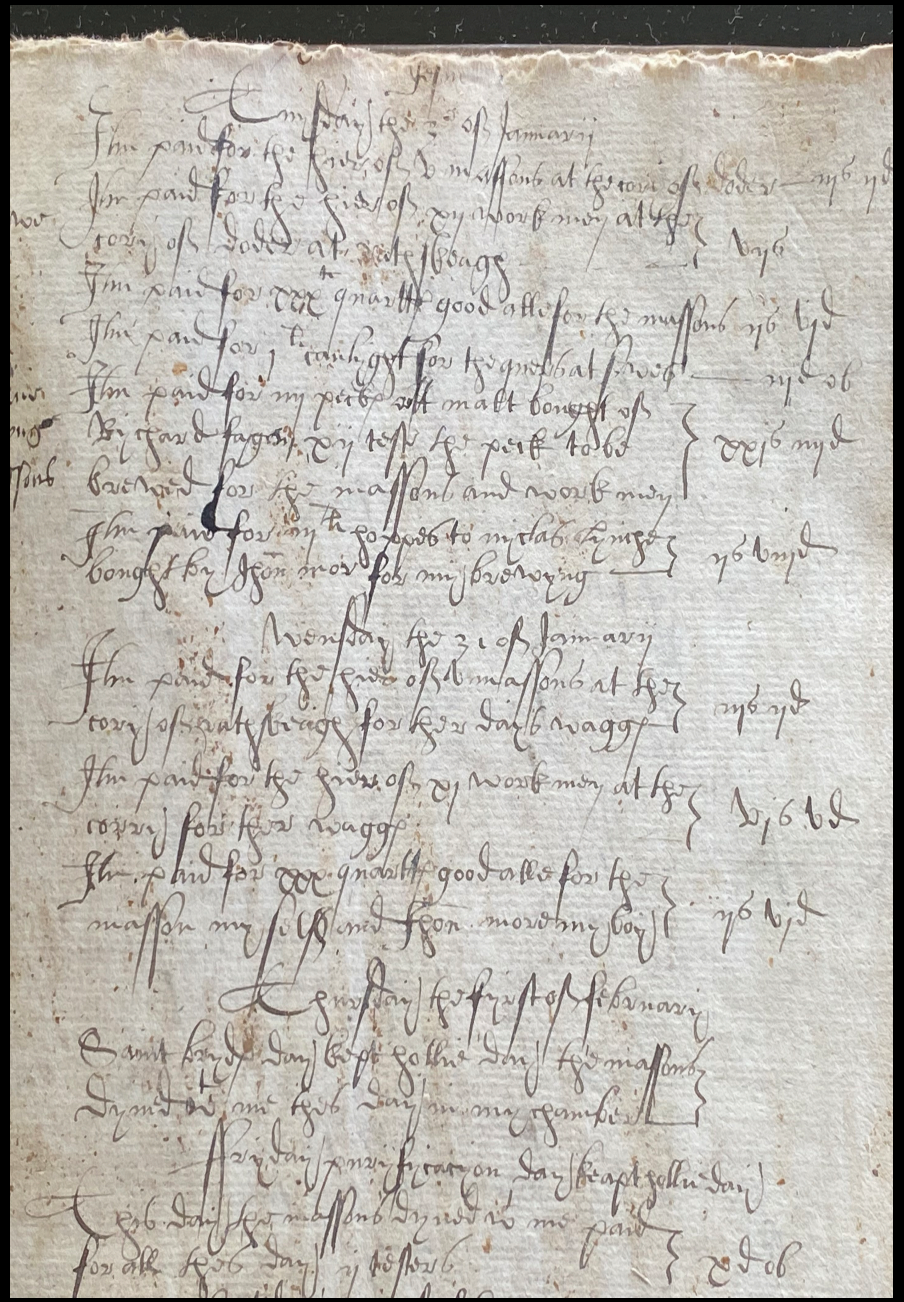
FoodCult: Food, Culture and History in Ireland 1550 – 1650

Horizon 2020

Experimental Archaeology

Drunk? Adventures in 16th Century Brewing

FITZWILLIAM ARCHIVE







Detailed Accounts
Beer Making Process
Workers Drinking 5-10 pints daily

Taste ?
Look?
Alcohol content?
Nutritional Value?

Filmquiry

How can screen production align interdisciplinary processes to explore and reveal historical insights through contemporary practice?

Filmmakers
Food Historians
Archaeologists
Scientists
Craftspeople











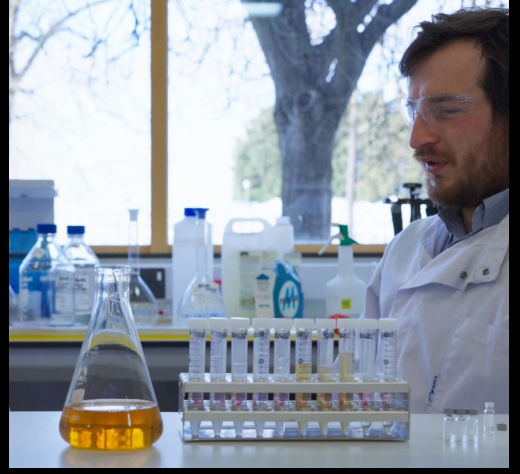






‘There’s no do over if we don’t film the barley before it falls over and the same with the hops in the week they are ready’ Flavin

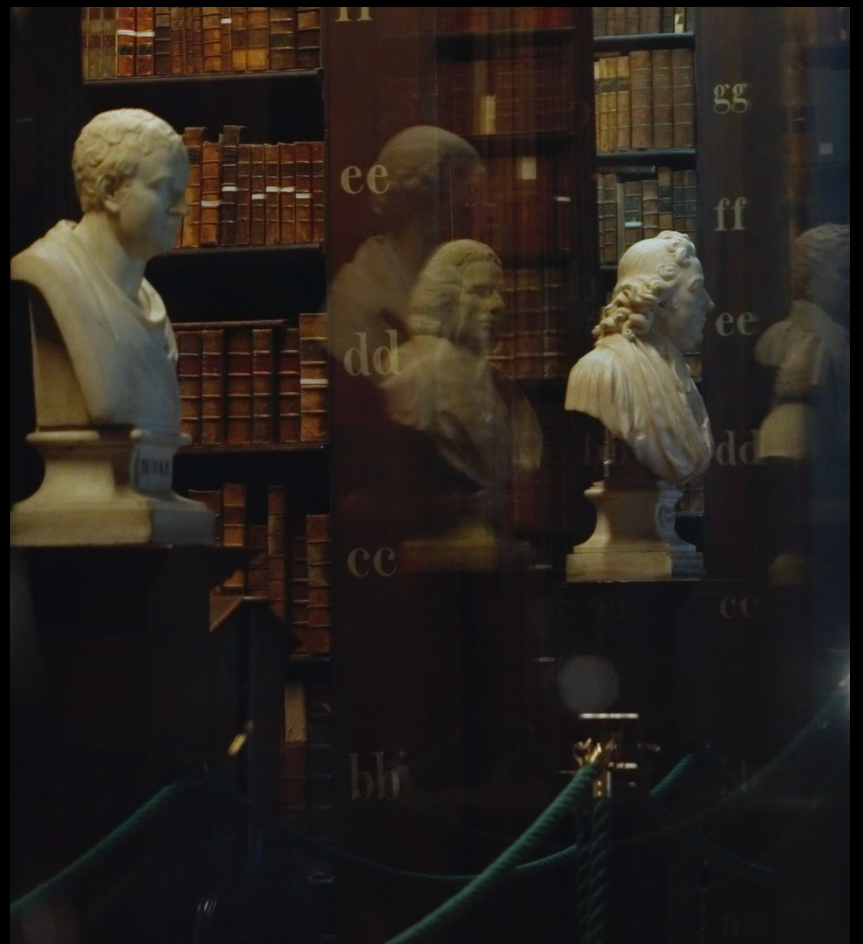












Dialogical Aesthetics (Kester, 2004)

Creative. Qualitative. Meaning not measurement

Scientists. Quantitative. Explain and evaluate

Filmmakers. Interplay. Create site for generative & unexpected results







Cinematography
Lighting
Framing
Speed
Kinetic



Sound
Ambient sound
Close mic
Space
Time









‘Time travel into people’s minds’

Exarchos













Everyone you see, it's like you could almost place them back in that moment of time, working alongside the people they were talking about

Chronotope – time thickens, takes on flesh, becomes artistically visible, space becomes charged and responsive to the movements of time, plot and history











Last chance to make a historical & sensory connection with the past



The beer was 5% ABV, 270 calories a pint. It had a slightly bitter taste, with a gentle flavour from the hops, and was hazy with a light honey colour. It is a beer with which modern drinkers would be familiar.

Foodcult.eu

Dr Susan Flavin
Email: flavin@tcd.ie

Professor Shreepali Patel
Email: s.r.patel@lcc.arts.ac.uk