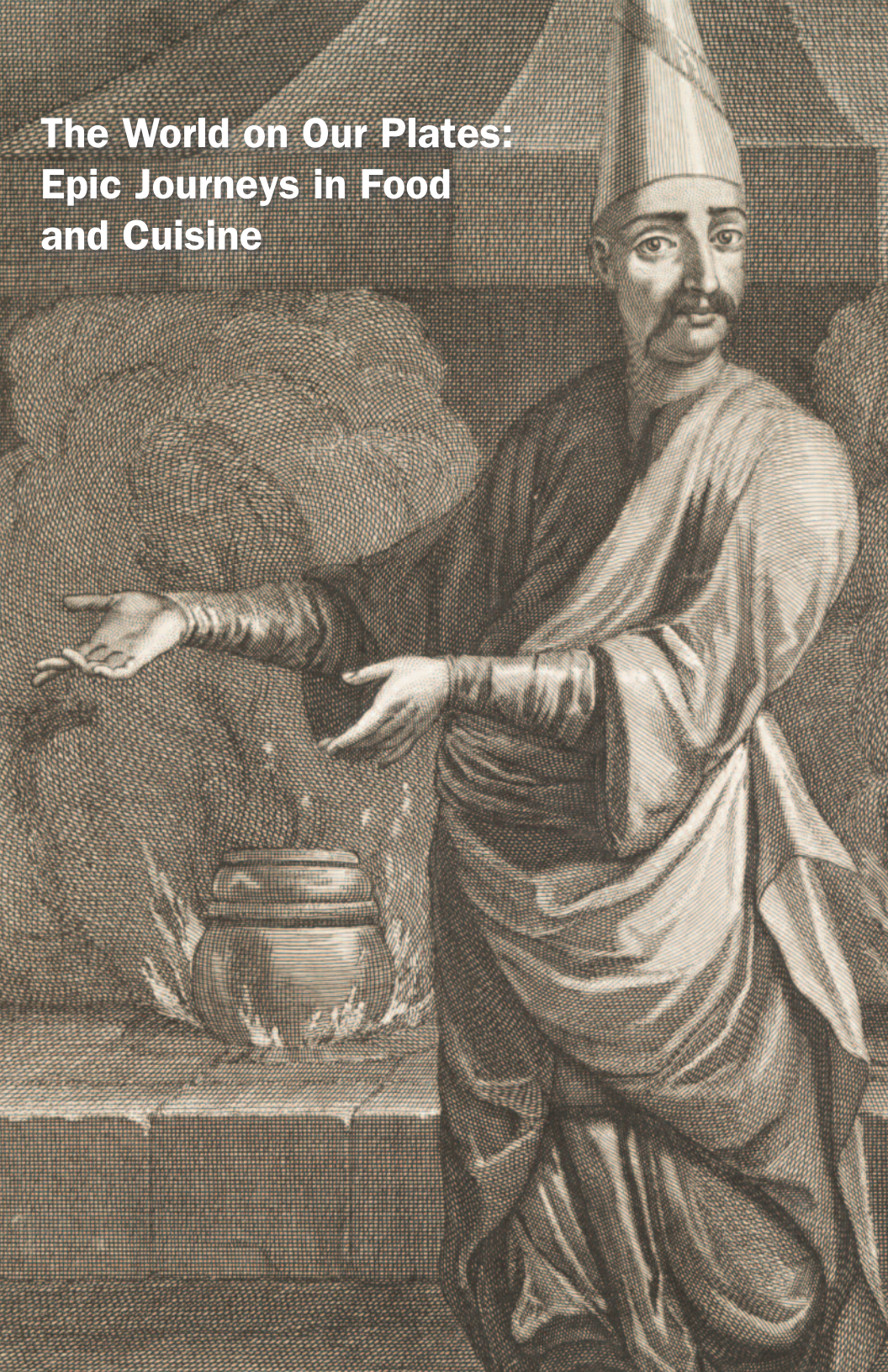


**The World on Our Plates:  
Epic Journeys in Food  
and Cuisine**





## Praying and Ruling with Food

An Illustrated Talk with Rachel Laudan

Cooking is a kind of practical religion and politics. Whether seeking enlightenment or exerting power, monks and monarchs have turned to the kitchen and the table. Two



thousand years ago, holy men in northern India transformed faith and power and in so doing created new Buddhist and Hindu cuisines. Rachel Laudan will look at the way they swept across the entire eastern half of Asia over the course of the next thousand years, changing the way Southeast Asians, Chinese, Koreans, and Japanese cooked and ate.

Rachel Laudan, raised on an English farm, received a Ph.D. in history and philosophy of science from the University of London. After a successful career in American academia, she quit university life to explore new horizons. She moved to Mexico, published the

prizewinning *Food of Paradise: Exploring Hawaii's Culinary Heritage*, served as Scholar-in-Residence for the International Association of Culinary Professionals, and gave keynote addresses at numerous conferences. The London Times Literary Supplement described her most recent book, *Cuisine and Empire: Cooking in World History* (2013) as "magnificent."

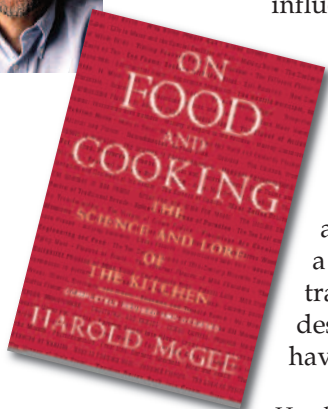
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## Playing With Food: Four Centuries of Science in the Kitchen

A Presentation by Harold McGee

Cooking is a kind of practical chemistry. Scientists have been influencing cooks since the time of Isaac Newton, but the last decade has brought an explosion of interest in the science of cooking, and on both sides. Today restaurant chefs collaborate with chemists and sensory psychologists, and Harvard University offers a regular undergraduate course on cooking and an associated MOOC, taught by a physicist, a mathematician, and chefs. Harold McGee will trace the recent rise of kitchen science and describe some of the startling new dishes that have been created with its help.



Harold McGee writes about the science of foods and cooking. He studied astronomy at Caltech and literature at Yale, where he also taught, and in 1984 published the first edition of his prize-winning reference book *On Food & Cooking: The Science & Lore of the Kitchen*. In 2008, *Time Magazine* named him to its annual list of the world's most influential people. He has contributed original research to *Nature and Physics Today*, and has written many articles for magazines and newspapers, including a long-running monthly column for the *New York Times*.

**Society for Art & Cultural Heritage of India (SACHI)  
and  
San Jose Museum of Art**

are delighted to present an evening  
with two renowned food scholars  
to celebrate the exhibition

**Around the Table: food, creativity, community**

**Please join us for a stimulating discussion on the sweeping influence of history and culture on cooking, and on the explosive interest in the science of cooking with authors Rachel Laudan, *Cuisine & Empire: Cooking in World History* (2013), and Harold McGee, *On Food and Cooking: The Science and Lore of the Kitchen* (1984 and 2004).**



Friday, April 11, 2014

6:00 - 9.30 PM

San Jose Museum of Art

110 S. Market Street

San Jose, CA 95113

[www.sjmusart.org/visit/getting-here](http://www.sjmusart.org/visit/getting-here)

6.00 PM

Light Refreshment

6.30 PM and 6.45 PM

Guided Exhibition Tour of  
*Around the Table*

7.30 - 9.30 PM

Rachel Laudan and Harold McGee  
share groundbreaking research, followed by  
conversation, audience Q & A, and a book signing

\$20 Members, \$25 Non-Members

To reserve space please RSVP, [info@sachi.org](mailto:info@sachi.org);  
650-918-6335. Early reservations recommended.

SACHI extends gracious thanks and appreciation to event sponsors:

**Aarti and Sandeep Johri**

**Poornima and Arun Kumar**

Refreshments by Amber India Restaurant



**SACHI**

Society for Art & Cultural Heritage of India

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**SAN JOSE MUSEUM OF ART**

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Cover Image: Detail, Master Cook to the Ottoman Caliph, Beulouk-Bachi, a senior court official responsible for overseeing large institutional kitchens that created meals for the caliph and his harem, elite troops, and host of servants and slaves. Dignified stance and fine robes define his executive position. Engraving by Jean-Baptiste Scotin. From Charles Ferriol, Recueil de cent estampes representant differentes nations du Levant (Paris: Le Hay, 1714-15), pl. 11. Courtesy, New York Public Library.