

THE EMPIRE CAFÉ



Call for cooks to prepare lunch menu for The Empire Café, Festival 2014

The Empire Café is a Commonwealth 2014 Cultural Fund project. The café will explore Scotland's involvement with the North Atlantic Slave trade via tea, coffee, sugar and cotton. It will be based at The Briggait (home of the Merchant's Steeple) in Glasgow's Merchant City for seven days during the Commonwealth Games (25th July - 1st August).

The Empire Café will host a series of events including: workshops, talks, poetry readings, films and exhibitions. Creating a space for conversation and sharing good food will be at the heart of the project.

The Café will be operated by local business McCune Smith (who have their own café on Duke Street), with coffee supplied by Dear Green Coffee Roasters, and freshly made cakes and breads supplied by Bakery47.

And this is where you come in....

Help create a unique lunch menu

We are looking for community cooking groups across the city who are interested in creating the lunch menu that will be served in the Café. We would like to work with a number of different groups to devise a menu that

- Explores the history of trade between Scotland and the West Indies
- Helps to tell the story of how food in Scotland has changed through contact with other places and ingredients from the Empire
- Reflects the diverse cultural heritages of people living in Glasgow today
- Features seasonal ingredients grown sustainably in Scotland as well as fairly traded products from other countries



What will the project involve?

Groups will be invited to take part in two workshops (lasting about 3 hours each) between May and July in the lead up to The Empire Cafe. Workshops will be facilitated by artist and cook Clem Sandison.

Workshop 1

We will explore the ingredients of the British Empire and how colonial trade has affected the foods we commonly eat in Scotland today. We'll cook together and talk about how we express our cultures through the dishes we share with others. Groups will then go away and think about what kind of menu they would like to create for the Café.

Workshop 2

We will work together to develop the menu. We'll discuss the sourcing of ingredients, the ethical and environmental costs of food, menu pricing, time required for preparation, and how the dishes will be served. We will test out some of the dishes and document the story behind each recipe.

There are likely to be other short meetings or conversations required outside of these workshops.

Café Opening times

The Café will be open from **11am-6pm**

Saturday 26th July – Friday 1st August 2014

We are looking for groups who would like to prepare the lunch menu for **ONE** day during this period



Where will the cooking take place?

The temporary Café we are setting up at The Briggait will not have full kitchen facilities, so our plan is for groups to prepare the food in a professional catering kitchen the day before. We will then transport the food to The Empire Café to be stored overnight and served the next day. There will be electric urns to heat up soups and stews and a small oven/microwave for reheating other items on the day, but the limited space means we need to keep the menu really simple.

Example menu

We would like to create a tasty light lunch menu that makes the most of fresh Scottish ingredients but is also open to different interpretations and can work across all food cuisines. Each dish will be served with freshly baked bread supplied by Bakery47. The menu will change daily but will have a similar format throughout the week.

- A dip (served with salad and bread)
- A tart / samosa / empanada / pastry (served with salad and bread)
- A soup / stew / curry (served with bread)
- A few different cold salads that can be made up in advance, for example: carrot and beetroot salad, potato salad etc.
- A cake

Sharing the recipes

We hope to share the recipes, stories and history behind the ingredients with visitors to the Café. This may involve working with your group to create a special printed menu, photographs and online resources or a visual display in the Café.

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What we can offer to groups:

- Training and support that will help your cookery group gain some of the necessary skills to cater professionally for events
- Food hygiene training (if required)
- Access to a catering kitchen to prepare the food the day before it is served in the Café
- Travel expenses to attend workshops and to cook for the Café (if required)
- A fair share of any profits made on the sale of food in the Café (after overheads and ingredients costs have been met)

What we can't provide:

Unfortunately we do not have sufficient funding to offer childcare for workshop participants. But do get in touch if this is a serious barrier to your group taking part and we'll try to find a solution if possible.

Interested in getting involved?

To register your interest please get in touch with Clem Sandison (Empire Café Food Coordinator) to request an application form.

Email: clem.sandison@gmail.com / **Tel:** 07971 027 963

Application forms must be returned by **Wednesday 7th May 2014**

If you would like more information or have any questions, please do not hesitate to get in touch with Clem.

Many thanks!

