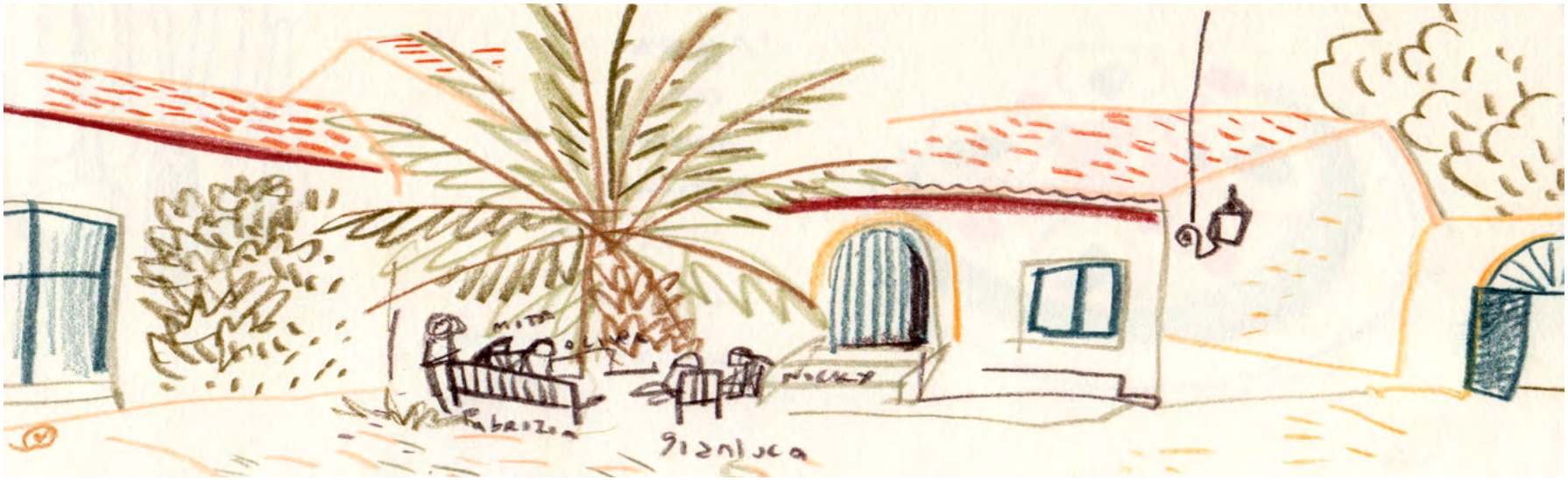
Anna Tasca Lanza

A SICILIAN COOKING EXPERIENCE



Book now

The Language of Food: Writing Workshop

with Rachel Roddy and Luisa Weiss

When: June 20-25, 2016

What: Visit the inspiring beauty of the Sicilian countryside to hone your skills as a food writer and blogger on this 5-day workshop led by acclaimed food writers Luisa Weiss and Rachel Roddy. Daily excursions and lessons with chef Fabrizia Lanza will allow you to spend time in the best classroom there is: the fields and vineyards of Sicily and the kitchen where we will be inspired anew.

Before the course, participants will receive six pieces of writing that we will be discussing, each one highlighting a various aspect of food writing. Three pieces have Sicilian roots—Gabrielle Hamilton's piece about coming to Sicily to learn about wine, an excerpt from *On Persephone's Island* by Mary Simeti, and a selection by Simonetta Agnello Hornby—while the final three writers (MK Fisher, Molly Wizenberg, and Laurie Colwin) have their roots in other places.
During the workshop, activities will be followed by

group discussions, simple writing tasks and space in which to execute them. We aim to provide an atmosphere of relaxed creativity, and there will be plenty of time for both solitary writing and communal sharing.

Who:
Rachel Roddy was an actress living and working in London until she upped sticks and moved to Italy. She had no intention of staying in Rome until she fell in love with particular corner of the city called Testaccio, a Sicilian called Vincenzo and realised nothing made her happier than cooking and writing about it. 8 years later she is still in Rome, about to publish the first of two cookbooks with stories based on her food blog.
She also writes for *The Guardian Newspaper.*

Luisa Weiss is an American-Italian food writer based in Berlin. She is the founder of *The Wednesday Chef* food blog, which the Times of London called the third best food blog in the world, and her food memoir, *My Berlin Kitchen* (Viking 2012), was an *LA Times* bestseller. She is the food columnist for *Harper's Bazaar Germany* and is currently at work on a cookbook about German baking (Ten Speed Press).
She lives in Berlin with her husband and son.

Where: The Anna Tasca Lanza Cooking Experience, with field trips to surrounding area

Cost: All-inclusive: 2,500 per person for single-occupancy, 2,300 per person for double occupancy.

Schedule:

Day 1:
- Arrive in late afternoon or early evening, for an introductory discussion over Sicilian aperitifs at 6pm followed by a welcome dinner.

Day 2:
- Breakfast at 8:00am. Visit local shepherd and cheesemaker Filippo Privitera,
- Afterward (11:30), we will spend 30 minutes writing, logging the experience, followed by lunch at 1pm
- Meet at 4:30pm for a reading and writing session at the "tasting table" in the kitchen.
- Meet at 7pm for aperitifs and reading, followed by dinner.

Day 3:
- Breakfast at 7:30am, leave at 8:30am for Agrigento's ancient "Valley of the Temples" where we will write and picnic under the blossoming citrus groves.
- Return to Case Vecchie by 4:30pm, followed by a writing lesson
- We will take a foraging walk before dinner.

Day 4:
- Breakfast at 8am, followed by an intensive writing workshop, then lunch.
- Afternoon free time for resting, writing, and exploring around the vineyards.
- Meet at 5:00pm to visit Case Grandi winery for a wine tasting and learn about the vocabulary to write about wine. Dinner at Case Grandi.

Day 5:

- Breakfast at 9am, followed by a morning workshop of writing exercises and shared readings, then lunch
- Leave at 3pm for a visit to the beautiful hillside village of Polizzi Generosa, with a chance to write in the scenic piazza, sample the local pastry specialties, and visit one of the most ancient pottery producers in the area, before returning through the twilight hills for a farewell dinner at Case Vecchie.

Day 6:

- Breakfast at 9am, followed by goodbyes.

Residential courses are rarely larger than 10-12 people.

See the Language of Food 2015 Book