

Dunedin has joined the many cities in the world in which a University of the Third Age has been founded

Beginning in France in the mid seventies the U3A movement has now spread to most countries and has many hundreds of thousands of members.

U3A is a response to the idea that human life is divided into three periods: firstly, childhood and schooling; secondly, child rearing and work; and thirdly, retirement.

The third age is seen to provide the greatest opportunities for learning and understanding because it is during this period of retirement that the idea of a university as a community of those who seek greater understanding through learning can be put into practice.

The unique characteristics of U3A

- Learning topics are selected by the members
- In depth courses are planned by members
- Opportunities for reading, research and discussion are provided
- Presenters/facilitators are usually members of the groups
- The company of others who enjoy learning is ensured
- The atmosphere for learning is informal and friendly
- There are no examinations
- There are no compulsory activities
- Courses take place during daylight hours
- Costs are minimal and within the reach of everybody

The U3A Dunedin Charitable Trust has recently entered into a partnership with the University of Otago which will enhance their shared community of interest by continuing to provide a programme of non-credit educational courses while further utilising the expertise and resources of the University.

ADMINISTRATION

FOOD, GLORIOUS FOOD

Dates: Thursdays, 18th September - 30th October

Time: 2.15- 4.15 pm

Note: Session 3 will be held on Friday 3 October from 10 am – 12 noon

Fee: \$40-00

Tea and coffee provided

Enrolments -Limited to 50

You are able to enrol in more than one programme (subject to numbers).

If you wish to enrol for more than one programme, you *must indicate your choice* on the Enrolment Form.

To be received on or **before mid-day Wednesday 20th August**. After the draw those who were unsuccessful will be notified as soon as possible.

Venue:

All sessions are held in the Frank Nichol Room, Knox College, Arden St, Opoho.

Course Organisers:

Honor Anderson (473 0200) Sessions 1-3

Elizabeth Timms (467 2141) Sessions 4-7

Course Assistant:

Merv Smith (477 7058)

THE UNIVERSITY OF THE THIRD AGE

U3A

Dunedin Charitable Trust

A NEW LEARNING OPTION FOR THE RETIRED

In association with



FOOD, GLORIOUS FOOD

18th September to 30th October 2003

Thursdays, 2.15 -4.15 pm,

except Session 3 which will be held on Friday morning, 3 October from 10.00 am – 12 noon

Rodgers and Associates
Law Practice

FOOD, GLORIOUS FOOD

1st choice __ 2nd choice __ 3rd choice __

Please tick as appropriate.

First Name for Name Tag: _____

Surname: _____

Address: _____

Telephone Number: _____

Gender: M -- / F --

Date of Birth:.....

Ethnicity:.....

Citizenship: NZ/ Australian citizen or
permanent resident
Yes... No.....

Payment

Course Fee: \$40

Cheques payable to Rodgers and Associates

Please complete and return to:

U3A
Rodgers and Associates
P O Box 6200
Dunedin North

on or before noon Wednesday 20th August 2003

FOOD, GLORIOUS FOOD

The Programme

The study of food, its origins and use involves the diverse fields of anthropology, history and exploration, sociology and cultural practices, as well as science.

Commencing with an examination of the domestication of plants, this smorgasbord-style course explores the history and significance of some of our more important foods and the way we use them.

Please retain the section of this pamphlet which lists session times and dates, and make a note of your first choice

FOOD, GLORIOUS FOOD

LECTURE PROGRAMME 2003

(Thursdays 2.15 – 4.15 pm, EXCEPT
Session 3 which will be held on Friday,
3 October from 10 am – 12 noon)
Venue: Frank Nichol Room, Knox College

Sept 18 Domestication of Plants – “the Garden of Eden before them, and behind them a desolate wilderness” (*Joel II 3 AV*)
Speaker – Lin Phelan

Sept 25 The potato: once despised, now essential
Speaker – Brian O’Rourke
Note: please bring one washed, uncooked potato of your choice to this session

Oct 3 The cookbook decoded: secrets of Grandma’s kitchen – preparing and preserving food
Speaker - Ross Grimmett

Oct 9 Spicing it up – not only for flavour
Speaker – Nancy Carr

Oct 16 Come landlord fill the flowing bowl
- Fermentation - beer
Speaker- Jean-Pierre Dufour

Oct 23 Salt horse and hard tack-
The food of sailors and 19th century emigrants
Speaker – Elizabeth Timms

Oct 30 Review and Panel Discussion
What has been achieved? Any omissions? What questions are raised? Topics for further study.
Leader- Brian O’Rourke