Workshop creating a menu-card

Taco Hoekwater & Willi Egger

The whole conference is dealing with cooking. We are also going to prepare the conference dinner together in a workshop. Of course for a decent presentation we need menu-cards. The audience is asked to cook up menu-cards with ConTEXt.

1. About writing menu-cards

For inspiration of making an individual men-card a series of examples are presented and used elements are discussed.

Of course each participant is invited to come up with his own ideas and has to find a way to implement this.
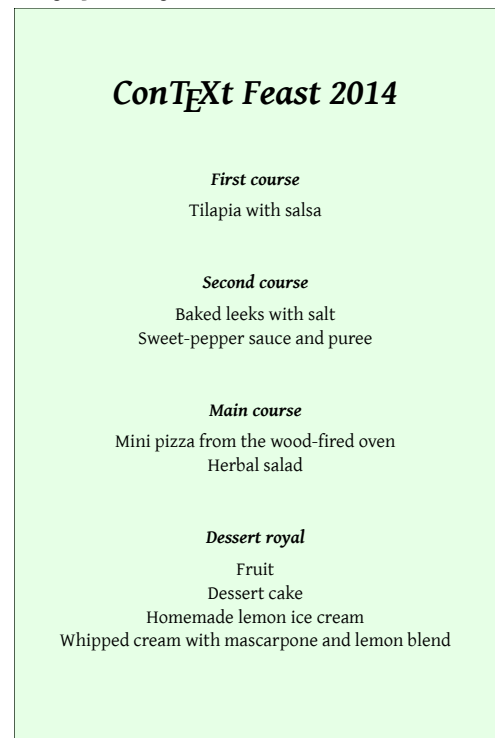
Participants should use an A4 sized paper on which the text is placed. Decoration, font choice and layout are left to the creativity of everyone.

2. The contents of the conference menu

- Tilapia with salsa
- Baked leeks with sweet pepper sauce and puree
- Mini pizza making and baking in the wood fire burning pizza oven and herbal salad
- Dessert royal. Fruit, dessert cake, lemon ice cream and whipped cream with mascarpone and lemon blend.

3. Results of the workshop

Sanjoy Mahajan created:

ConTEXt Feast 2014

First course
Tilapia with salsa

Second course
Baked leeks with salt
Sweet-pepper sauce and puree

Main course
Mini pizza from the wood-fired oven
Herbal salad

Dessert royal
Fruit
Dessert cake
Homemade lemon ice cream
Whipped cream with mascarpone and lemon blend

Mari Voipio created:

Alan Braslau created:

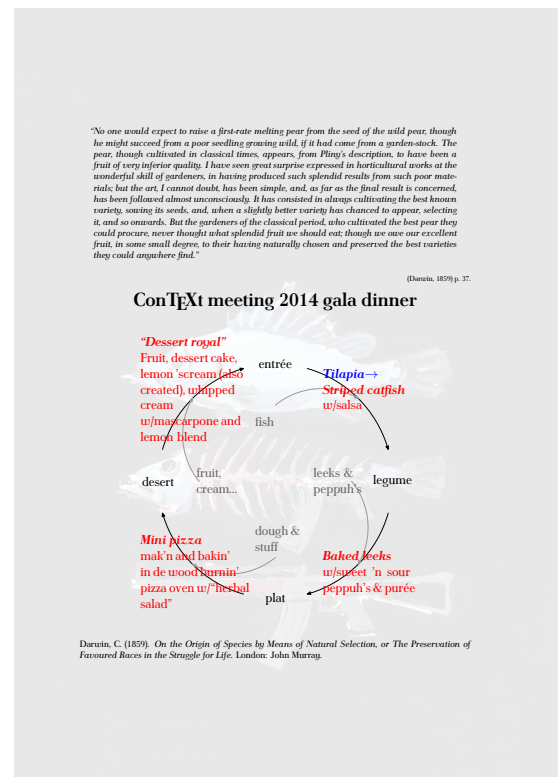*ConTeXt meeting 2014 gala dinner menu, considerations*

As Taco pointed-out, the order of the dishes depends on your point of view: where to start and where to end. I chose thus to represent it as a Krebs' cycle where one dish transforms into another. The ingredients that are required as input are indicated towards the center. This presentation also presents itself as a nice exercise in MetaPost.

One subtlety was inspired by Taco's use of Google translate to English. I chose to go one step further and feed his result through the lexicographic program `jive', now very uncorrect, to produce idiomatic English.

Another subtlety is a barely visible background image, pertaining to Tilapia, as originally specified. This image comes from the promotional poster for the film "Darwin's nightmare" describing the production of these filets, traded to Europe in exchange for the purchase of arms. The image is watermarked using transparency,

exchanging the background for the foreground in a neat trick indicated by Hans.

Finally, as we exchanged recipes for creating bibliographies in ConTeXt, I felt that it was necessary to include a citation, from Darwin of course, pertaining to the positive result of (artificial) selection in the culture of foodstuffs. This alludes as well to Taco's presentation of ancient cookbooks, starting with the Greeks. Of course, we dearly missed the participation of Thomas at this meeting who could have helped to enrich our discussion.

Jano Kula created:

LA CARTE

ENTRÉE
Tilapia with salsa

HORS-D'ŒUVRE
Baked leeks with salt and sour sweet pepper sauce and puree

PLAT PRINCIPAL
Mini pizza baked in the wood fire burning pizza oven and *herbal salad*

DÉSERT
Désert royal. Fruit, dessert cake, lemon icecream
& whipped cream with mascarpone and lemon blend

8th ConTeXt Meeting, September 8—12, Bassenge, Belgium

Willi Egger created:

Conference Dinner
"ConTEXt Cookery"
Bassenge, september 11th 2014

Tilapia with Salsa

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Baked leek
with sweet-sour pepper sauce

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Minipizza from the wood-fired pizza oven

Variety of salads

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"Dessert royal"

Fruit, dessert cake,
lemon ice-cream
with lemon blended cream and mascarpone

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Enjoy your meal,
enjoy your evening!