Christ Church · Oxford

Special Interest Weekend
Thursday 29 March – Sunday 1 April 2007

HISTORY
Empire, Seapower & Abolition

FOOD & DRINK
Sweet Secrets and Strange Delights

Full-board residence in Oxford’s largest college • All meals in Hall, including Gala Dinner
Talks by Oxford Tutors and distinguished guest speakers • Social programme and special tours
Christ Church's Special Interest Weekend Programmes

Every Spring Christ Church holds a Special Interest Weekend, open to all, with a choice of themes. As well as setting standards of sound scholarship, these programmes are designed to be readily accessible to the informed visitor wishing to discover more on a topic of current interest. The programmes are led by speakers of distinction in their fields, including Oxford tutors. Participants will also experience facets of Christ Church not normally open to the day visitor. Guests stay in college rooms, and numbers attending these Special Interest Weekends are limited to preserve the friendly and convivial atmosphere which participants enjoy. The weekend concludes with a Gala Regency Banquet in Hall.

Britain’s Regency period, at the start of the 19th century, saw the emergence of an extravagant style for the wealthy. Regency food has been described as ‘a marriage of food and glamour’ and is said to have laid the foundations of modern haute cuisine. Sara Paston Williams, together with Head Chef Roland Dépit and Hall Manager Andrew Hedges, has drawn on the recipes and styles of this era to create the weekend’s gala event.

The history option examines the origins of this triangular trade, the colonial expansion that characterised it, the wars that punctuated it and the seapower that first sustained it and then enforced abolition. The ‘crusade of England against slavery’ after 1807 will be considered, and the work of the Royal Navy’s West Africa Squadron.

The role of abolitionists - white and black, the evangelical movement and the influences of and on women, will all be examined, and there will be a look at the institution’s wider resonances.

Christ Church’s fourth Special Interest Weekend coincides with national commemorations of the abolition of slavery in the British Empire two hundred years ago.

At the start of the 19th century Britain was the world’s premier imperial and maritime power. Yet Britain was the first country to turn its back on a practice that had contributed materially to that ascendancy: slavery.

The institution of slavery had its roots and, for some, its justification in classical antiquity. This ‘disgraceful business’ developed and sustained industries, nourished maritime empires and created huge wealth. In the 17th and 18th centuries, trade in sugar, rice, gold, indigo and cotton brought great riches to Europe, and unimaginable bondage and misery to millions of transported Africans.

But it was black slavers who traded with white merchants to supply the colonial plantocracy. And it was in the British Empire that the emancipation movement first took hold, with the abolition of the slave trade in 1807.

The history option examines the origins of this triangular trade, the colonial expansion that characterised it, the wars that punctuated it and the seapower that first sustained it and then enforced abolition. The ‘crusade of England against slavery’ after 1807 will be considered, and the work of the Royal Navy’s West Africa Squadron.

The role of abolitionists - white and black, the evangelical movement and the influences of and on women, will all be examined, and there will be a look at the institution’s wider resonances.

Christ Church’s fourth Special Interest Weekend coincides with national commemorations of the abolition of slavery in the British Empire two hundred years ago.
### THURSDAY 29 MARCH
- 2.00 – 4.30pm  Registration in the Junior Common Room with Afternoon Tea
- 5.00pm  Programme Welcome by John Harris, Steward of Christ Church
- 6.00pm  Butterty Bar opens
- 7.00pm  Dinner in Hall
- 8.00pm  After-dinner: Traditional College Dessert
- 9.30 – 11.00pm  Butterty Bar open

### FRIDAY 30 MARCH
- 8.00 – 9.00am  Breakfast in Hall
- 9.15am  Slavery in Antiquity Dr Anna Clark
- 10.45am  British Maritime Power: The Ascendancy of the Royal Navy to 1805 Professor Andrew Lambert
- 12.45 – 1.15pm  Light Lunch in Hall
- 2.00pm  Religion and Abolition Dr Brian Young
- 3.30pm  Afternoon Tea in Hall
- 4.00pm  The Empire Pays Back
  - Film – introduced by Dr Robert Beckford
- 6.00pm  Butterty Bar open
- 7.30pm  Dinner in Hall
- 8.30 – 11.00pm  Butterty Bar open – an opportunity to meet programme speakers

### SATURDAY 31 MARCH
- 8.00 – 9.00am  Breakfast in Hall
- 9.15am  Women, Family and Abolition Dr Kathryn Gleadle
- 10.45am  Policing the World: The 19th Century Navy Dr Colin White
- 12.45 – 1.15pm  Light Lunch in Hall
- 2.00pm  Slavery and the English Landscape Madge Dresser
- 3.30pm  Tea and Biscuits
- 4.00pm  Remembering the Slave Trade Professor James Walvin
- 6.00pm  An opportunity to attend Evensong in Christ Church Cathedral
- 7.00pm  Pre Banquet Reception – Ante Hall
- 7.30pm  Regency Banquet in Hall with wine
- 10.00 – 11.30pm  Butterty Bar open

### SUNDAY 1 APRIL
- 8.30 – 9.30am  Breakfast in Hall
- 10.00 – 11.15am  An opportunity to attend Sung Matins in Christ Church Cathedral / Tour of Christ Church / Christ Church Kitchen / Guided Meadow Walk
- 12.00 midday  Butterty Bar opens
- 12.30 – 1.30pm  Light Lunch in Ante Hall
- 2.00pm  Christ Church Picture Gallery opens
Thursday 29 March
2.00 – 4.30pm Registration in the Junior Common Room with Afternoon Tea
5.00pm Programme Welcome by John Harris, Steward of Christ Church
6.00pm Buttery Bar opens
7.00pm Dinner in Hall
8.00pm After-dinner: Traditional College Dessert
9.30 – 11.00pm Buttery Bar open

Friday 30 March
8.00 – 9.00am Breakfast in Hall
9.15am Don’t Forget to Tell the Bees Hattie Ellis
10.45am Morning Coffee
11.15am Sugar Sculptures and The Medieval Table Peter Brears
12.45 – 1.15pm Light Lunch in Hall
2.00 – 3.30pm Food workshops and Displays Sugar Flowers, Making Chocolates, Sweetmeats and Moulds (Ivan Day), Table Display in Dodgson Room (Mervyn Taylor) Ices (Robin Weir)
3.30pm Afternoon Tea in Hall
4.00pm Bowers of Bliss Ivan Day
6.00pm Buttery Bar open
7.30pm Dinner in Hall
8.30 – 11.00pm Buttery Bar open – an opportunity to meet programme speakers and to see illuminated Table Display in the Dodgson Room

Saturday 31 March
8.00 – 9.00am Breakfast in Hall
9.15am Fruits of Empire: the British Sweet Tooth Professor James Walvin
10.45am Morning Coffee
11.15am Pyramids of Pleasure: 18th Century Desserts Peter Brown
12.45 – 1.15pm Light Lunch in Hall
2.00pm From Cane to Caster Chris King
3.30pm Tea and Biscuits
4.00pm Rum Tasting John Harris
6.00pm An opportunity to attend Evensong in Christ Church Cathedral
7.00pm Pre Banquet Reception – Ante Hall
7.30pm Regency Banquet in Hall with wine
10.00 – 11.30pm Buttery Bar open

Sunday 1 April
8.30 – 9.30am Breakfast in Hall
10.00 – 11.15am An opportunity to attend Sung Matins in Christ Church Cathedral / Tour of Christ Church / Christ Church Kitchen / Guided Meadow Walk
12.00 midday Buttery Bar opens
12.30 – 1.30pm Light Lunch in Ante Hall
2.00pm Christ Church Picture Gallery opens

Sugar cane was described by Alexander the Great as the ‘sacred reed’; this prized plant moved steadily westwards across many centuries: from Polynesia to India and the Middle East, before crossing the Atlantic with Columbus and becoming the great imperial commodity.

Speakers will take us back to the time when sugar was an expensive luxury and a well-regarded health food, while severe tooth decay was a mark of gentility and affluence. We shall examine the role of this ‘fruit of Empire’, its types, varieties and by-products, its role as a luxury food, a ‘wicked’ food, a preservative and in medicine and its evolution in the British culinary tradition from the Middle Ages. We shall look at its transition to an affordable commodity, after the abolition of sugar tax in the 19th-century, and learn of sugar production today including the milling and refining processes.

The Food and Drink Option will examine the British addiction all things sweet, with the lecture programme interspersed with tastings and samplings. It is led by food and drink experts and specialists under the direction of food historian, consultant and author Sara Paston Williams.
Christ Church, Oxford – 4th Special-Interest Spring Weekend 2007
29 March - 1 April 2007

<table>
<thead>
<tr>
<th>Name(s) as you wish to appear on name badge</th>
<th>Option (please circle choice)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TITLE 1</td>
<td>FIRST NAME</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

ADDRESS


POSTCODE/ZIPCODE

EMAIL

TELEPHONE

FAX

DIETARY OR OTHER SPECIAL NEEDS (INCLUDING ACCESS REQUIREMENTS)


CONFERENCE FEE

@ £475 X _______ PERSONS

ENSUITE SUPPLEMENT @ £75 PER ROOM

TOTAL

LESS DEPOSIT

@ £100 PER PERSON ENCLOSED

BALANCE DUE BY 31 JANUARY 2007

If paying by Credit or Debit Card - authorise balance to be taken from card on 31 January 2007

AGE GROUP (PLEASE CIRCLE) Information for accommodation purposes only

<table>
<thead>
<tr>
<th>20-29</th>
<th>30-39</th>
<th>40-49</th>
<th>50-59</th>
<th>60-69</th>
<th>70+</th>
</tr>
</thead>
</table>

WHERE DID YOU HEAR ABOUT THE SPECIAL INTEREST WEEKEND?
How to Book

Prices are per person (except where stated) and include the full lecture and activity programme, escorted tours, three nights’ accommodation in Christ Church, all meals, wines and refreshments as scheduled, the opening reception, Gala Dinner with wine, and a staff service charge. Gratuities are not expected.

Inclusive charge per person in a standard single or twin room is £475.
Ensuite supplement: £75.

Provisional reservations are welcome at any time and may be made by post, telephone, fax or email. All are subject to early completion, signature and return of the attached booking form together with a deposit of £100 per person. Payment of the balance of the fee is required by 31 January 2007. Bookings will be acknowledged, but final payment reminders will not be sent. For bookings after 31 January, full payment is required.

Acceptance by the college of a reservation constitutes a confirmed booking. In the event of cancellation, the college will act in good faith in the circumstances of each case and, at its discretion, anticipates adhering to the following timetable:

1. Cancellations received before 31 January 2007 – loss of deposit only.
2. Cancellations received on or after 1 February 2007 – the organisers reserve the right to retain 50% of the fee.
3. Cancellations received after 1 March 2007 – the organisers reserve the right to retain the full fee.

All monies are held by Christ Church.

Please direct all bookings and enquiries to:
Special Interest Weekend
The Steward’s Office
Christ Church
Oxford OX1 1DP
Tel: 01865 286848 and 286877
Fax: 01865 286328
Email: specialinterest@chch.ox.ac.uk
**Force majeure:** the college reserves the right to make alterations and substitutions to the programmes, and will not be liable for any non-performance under this contract arising out of circumstances beyond its control.

**Special needs:** the conference is centred in the Christ Church main site in the heart of Oxford. All facilities are conveniently located within a few minutes’ walk. Some ground floor bedrooms are available on request but the college cannot presently offer residential facilities for wheelchair users. We shall do our best to support other special access needs, within the constraints of a historic built environment. Early advice on special needs is requested.

**Comments from previous programme participants:**

“A superb course. The lectures were stimulating, the atmosphere relaxed and friendly.”

“I thought the event was very well organised and I enjoyed every moment!”

“A family atmosphere with professionalism.”

“The idea of two parallel courses was well conceived allowing those of different interests to share the course/travel together.”

“The weekend lived up to and indeed exceeded expectations.”

“Outstanding, stimulating, challenging, hugely entertaining.”

“I found the whole experience absolutely amazing.”

---

**The Experience**

Weekend guests are accommodated in the college’s comfortably modernised student study bedrooms. These are located in buildings of architectural and historical interest beside lawned quadrangles or overlooking gardens or the Meadow.

Rooms are located on ground, first, second and third floors. Each has self-service tea and coffee-making facilities, wash hand basin, shaver point and telephones. Bathrooms, showers and toilets are plentifully available and located nearby, though not always on the same floor. The college’s accommodation includes the popular twin ‘sets’ providing a separate private lounge in addition to individual bedrooms. Single and twin ensuite rooms (with private shower and toilet) are also available. Please indicate your choice of room on the booking form. A free laundry room is provided.

Meals are prepared under the direction of the college’s Head Chef, Mr Roland Dépit, and are served in the magnificent Tudor Hall. A vegetarian option (ovo-lacto-vegetarian) is available at meals by advance arrangement, and other diets can be catered for. Please ensure this is requested on your booking form. The Buttery Bar, adjacent to Hall, will be open before meals and after dinner. House wines, included in the price, are served at dinner. Participants will also be able to purchase wines from the college’s well-stocked cellar.

A common room is available and offers telephone, fax and internet connections.

**Christ Church**

Christ Church, one of the largest of Oxford’s colleges, was founded by Henry VIII in 1546. Today, Christ Church is home to about 550 students, reading a wide range of subjects in the arts and sciences.

Christ Church is also, uniquely, the Cathedral seat of Oxford and occupies a 150-acre site in the heart of the city. This includes the Meadow, a tranquil pasture preserved for centuries, and bounded by the Rivers Isis and Cherwell.

---

Please direct all bookings and enquiries to:
Special Interest Weekend
The Steward’s Office, Christ Church, Oxford OX1 1DP
Tel: 01865 286848 and 286877
Email: specialinterest@chch.ox.ac.uk
The Speakers

**Dr Robert Beckford** is lecturer in African Diasporan Religions and Cultures at the University of Birmingham, and author of five books in the field of black religion, popular culture and politics. He is also an accomplished and award winning documentary filmmaker.

**Peter Brears**: following twenty years directing the city museum services of York and then Leeds, Peter Brears has run a food history consultancy since 1994. He has restored and/or interpreted over fifty of Britain’s major historic kitchens, and has published extensively on this discipline.

**Peter Brown** is Director of Fairfax House, an 18th-century townhouse museum in York. He is a pioneer of contextual displays in period houses using food and tableware, and has written extensively on dining rituals, customs and presentation of the table in the English country house. He has curated a number of exhibitions including *In Praise of Hot Liquors* and *Eat, Drink and be Merry* and is currently working on *Paradise on a Plate.*

**Dr Anna Clark** studied at St Andrews and moved to Oxford for her D.Phil. She is currently Tutor in Roman History at Christ Church, and is the author of the forthcoming *Divine Qualities: Cult and Community in Republican Rome.* Her research focuses on the contexts of social interaction, in urban, religious and political space.

**Ivan Day** is a food history scholar with a special interest in recreating the food of the past in period settings. Described as ‘Britain’s foremost reconstruction cook’, his work has been exhibited in major museums in Britain and the USA. He is presenter of the television series *Hungry for the Past.*

**Madge Dresser** teaches cultural history at the University of the West of England in Bristol. She has published widely on historical themes of racial, religious and ethnic difference, both historical and contemporary. She has appeared in radio and television documentaries including Radio 4’s *The Long View.* She acts as consultant for web sites dealing with the slave trade. Her most recent book is *Slavery Obscured.*

**Hattie Ellis**, journalist and author, specialises in the connections between people, places and food. Her books include *Sweetness and Light: the Mysterious History of the Honeybee* and the award-winning *Eating England* and *Best of British Fish.* She writes the Herbivore column for Kew Gardens’ magazine.

**Dr Kathryn Gleadle** is Fellow and Tutor in History at Mansfield College, Oxford, where she teaches modern British history. She has published widely in the field of British political culture and women’s history, and is currently writing a book on gender and political subjectivity in Britain, 1780-1860.

**Chris King** was a business researcher on the *Financial Times* until joining Tate & Lyle in 1974. He managed the Industrial Sales Division and led projects to develop high-intensity sweeteners, joining sugar merchants Billingtons in 1988. He now leads the industrial sugar business at Silver Spoon.

**Professor Andrew Lambert** is Laughton Professor of Naval History at King’s College, London. Among his recent works are *Nelson: Britannia’s God of War* and the BBC2 series *War at Sea* which he wrote and presented in 2004.

**Professor James Walvin** is Professor Emeritus at York. He has taught in the West Indies, the US and Australia. Most of his books deal with slavery and abolition. His latest books are *A Short History of Slavery and The Trader, the Owner and the Slave,* both due for publication in early 2007. An earlier book won the Martin Luther King Memorial Prize.

**Robin Weir** specialises in ice cream, the ice industry and frozen foods. He lectures widely on this subject and has co-authored four books, including the best-selling *Ices.* He is contributing to a major ice cream exhibition in Brighton in the summer of 2007.

**Dr Colin White** is Director of the Royal Naval Museum in Portsmouth. He is best known as Britain’s leading authority on Admiral Lord Nelson on whom he has published widely and in 2005 was responsible for co-ordinating the Trafalgar Festival commemorating the 200th anniversary of the famous battle. He has also done much work on the Victorian Navy and has published two books on the subject.

**Sara Paston Williams** is a food writer, food historian, lecturer for Sotheby’s Institute, consultant to the National Trust restaurants and prolific author. Her books include *The Art of Dining: a History of Cooking and Eating, A Book of Historical Recipes* and the *National Trust Book of Traditional puddings.* Her most recent book *Fish* has been widely praised.

**Dr Brian Young** is Official Student and Tutor in Modern History at Christ Church, Oxford and Programme Advisor on the History option. He is the author of *Religion and Enlightenment in Eighteenth-Century England,* and co-editor of *History, Religion, Culture, and Economy, Polity, Society,* and *of Palgrave Advances in Intellectual History.* He has published many essays on the religious and intellectual history of England since the 1700s.

The Organisers

**John Harris** is Steward of Christ Church and director of the college’s conference business. He also speaks on special-interest drink topics and has conducted extensive empirical research into rum.

**Alexandra Webb** is the college’s Conference & Events Administrator. Together with her colleagues Philippa Duffin and Kerry Deeley, she administers the full range of programmes, conferences and other events at Christ Church.