

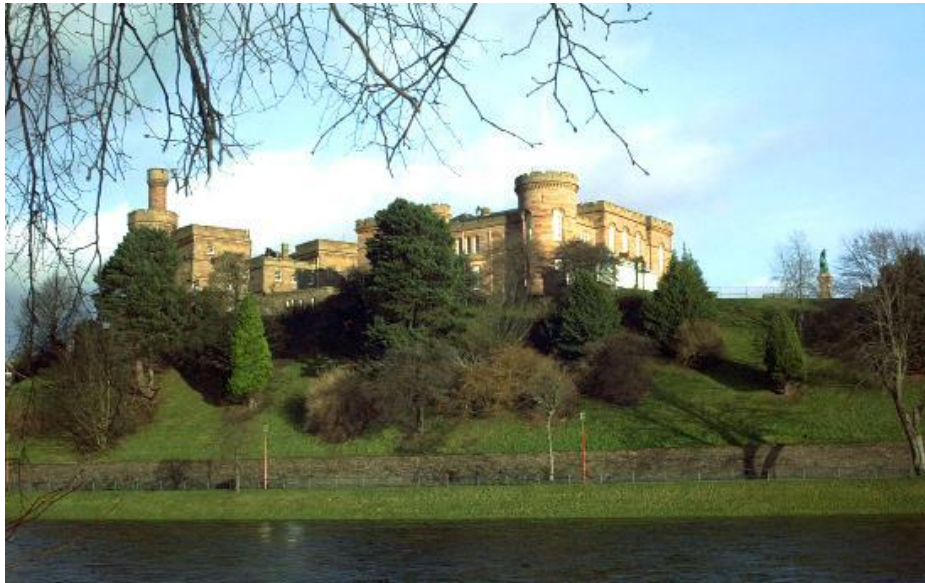
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May 2010

ITI Scottish and Food & Drink Networks present

FOOD FOR THOUGHT



*A day-long food and drink workshop
with **Karen Stokes, Lulu Norman** and
Norma Tait*

*in the Ness Suite, Waterside Hotel, 19 Ness
Bank, Inverness, IV2 4SF*

Saturday, 5 June 2010



ITI members: This event qualifies as
Continuing Professional Development.
Enter it in your CPD record!

We all know something about food and drink. But translating in this field is a different matter – they are perhaps the clearest possible indicators of cultural difference, and expressing the concepts in a foreign language thus presents special linguistic challenges.

In this workshop in Inverness, the beautiful “Capital of the Highlands”, three speakers, each with their unique experiences of food and drink translation and writing, will introduce us to the joys and challenges of this specialist field.

Friday, 4 June:

| | | |
|---------|--|---------------|
| 7.30 pm | Informal dinner, Jimmy Chung's, 27, Bank St. (map) | Pay-as-you-go |
|---------|--|---------------|

Saturday, 5 June:

| | | |
|----------|---|---|
| 9.30 am | Registration, Ness View, Waterside Hotel (map) | Tea/coffee and shortbread |
| 10.00 am | Karen Stokes: <i>Translation à la carte and in the kitchen</i> , Part 1 | Introduction Paired ice-breaker Exercise: working with menus |
| 11.15 am | Break | Tea/coffee and traybakes |
| 11.45 am | Karen Stokes: <i>Translation à la carte and in the kitchen</i> , Part 2 | Feedback from exercise Group work: working with recipes Feedback, Q&A, conclusion |
| 1.00 pm | Lunch | Sandwiches/Cumberland sausages & dips, cheese & onion quiche/crudités |
| 2.00 pm | Lulu Norman: <i>Translating Lebanese cuisine</i> | Insights into a co-translation of a Lebanese cookery book |
| 3.30 pm | Break | Tea/coffee and shortbread |
| 4.00 pm | Norma Tait <i>My experience – distilled</i> | Whisky translation and interpreting |
| 5.00 pm | Close | |
| 7.30 pm | Dinner and ceilidh, Waterside Hotel (map) | Cash bar available |
| Midnight | End | |

Sunday, 6 June:

| | | |
|---------|-------------------|---|
| 9.30 am | Walk at Abriachan | Free bus provided. Meet at Waterside Hotel (map) at 9.30 am. Return to Inverness train station (map) between 12.30 and 1 pm. |
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Presentations/workshops:

Translation à la carte and in the kitchen

with Karen Stokes

Translation à la carte and in the kitchen is a hands-on workshop designed to introduce translators to the pleasures and pains of translating food-related texts. Following a brief introduction and some practical illustrations of the pitfalls of translating in this area, participants will work together in small language groups on a variety of menus and recipes. There will be plenty of time for discussion with other language groups and participants working in more than one language pair are welcome to move between groups. The workshop will end with a brief session on useful resources, how to apply the skills learned to other areas of expertise, job opportunities, pricing and opportunities for professional development. The emphasis is on fun and identifying problems and solutions rather than producing a perfect translation, but participants are welcome to bring any resources they feel will be useful.

Karen Stokes MITI, MCIL, CL (Translator) has been a freelance translator since 2002, working primarily in the fields of business and tourism. A life-long amateur cook, her interest in the food industry was sparked in the 1980s when she worked as a buyer and new product development manager for the supermarket chain **Sainsbury's**. **She set up the ITI Food and Drink network in 2004 after attending an ITI event on cookery and translation and remained as its coordinator until 2009.** She was closely involved in setting up the Chartered Linguist scheme and sits on the Editorial Board of the CloL journal, *The Linguist*, as well as writing occasionally for both *The Linguist* and the ITI *Bulletin*.

Translating Lebanese cuisine

with Lulu Norman

Here Lulu Norman will reflect on her recent co-translation (with Sophie Lewis) of a book of Lebanese cookery from French into English. The experience stood out for a number of reasons. It brought up particular problems – for example, produce and ingredients common in Lebanon are not necessarily available at all in the UK (There are only 3 types of onion readily available in London, but about 9 in Beirut). It was also a uniquely collaborative task: Lulu and Sophie, already working with each **other, were also in regular contact with the book's various authors and a variety of food experts and cooks.**

Lulu works from French and Spanish, and has translated Ricardo Arrieta, Albert Cossery, Mahmoud Darwish, and Serge Gainsbourg. She has also written for the *Guardian*, the *Independent*, and the *London Review of Books*. Her translation of Mahi Binebine's *Welcome to Paradise* was shortlisted for the *Independent* Foreign Fiction Prize in 2004. Her most recent translations are *The Belly of the Atlantic* by Fatou Diome (Serpents Tail, 2006), *The Star of Algiers* by Aziz Chouaki (Graywolf 2004, Serpents Tail 2006), and "Paris Noir" (ed. Jakubowski) (Serpents Tail, 2007), all with Ros Schwartz, and *The Demented Dance* by Mounsi (Black Amber, 2003). *Lebanese Cuisine* (trans with Sophie Lewis) is due to be published by Saqi books later this year.



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Presentations/workshops (contd.):

My experience – distilled

with Norma Tait

Norma has worked in that most Scottish of fields – whisky! Norma will look at the production of the drink, and consider the problems of translating and interpreting technical terms unique to this incredibly localised industry (How do you translate the *mash*, for example, when it has nothing to do with mashing as we know it?).

Norma Tait started her professional life as a language teacher in Brazil. After several years, she was employed as a translator/training officer for an engineering consortium subcontracted to Petrobras. After moving to Scotland, she started a career as a freelance technical translator/interpreter using her experience gained at Petrobras. **In the late '80s** she was asked to interpret for United Distillers. This started a series of visits to distilleries, blending facilities and bottling plants, which continued for many years. She also translated directly for them and for other whisky companies. Presently she is involved with the Whisky Heritage Centre in Edinburgh, mainly in connection with the largest whisky collection in the world.

Venue

The Waterside Hotel (www.thewatersideinverness.co.uk) is on the River Ness in central Inverness.

The workshop and dinner/ceilidh take place in **the hotel's Ness Suite**. You can find a map showing how to reach the Waterside [here](#).

Inverness is about 3½ hours north of Edinburgh by car or train, and there are regular flights to Inverness airport from London (Gatwick and Luton), Belfast, Birmingham, Bristol, Manchester, the Western Isles, Orkney and Shetland.



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Social programme

The workshop is part of ScotNet's annual summer meeting, and all those attending – and their families and friends – are warmly invited to the social events on the Friday and Saturday evenings, and on the Sunday morning.

On **Friday evening** there will be an informal buffet dinner at Jimmy Chung's at 27 Bank St., just along the river from the Waterside (click [here](#) for a small map), at 7.30 pm (roughly – the buffet format means timings are flexible). The restaurant is in a beautiful riverside location, and offers an all-you-can-eat Chinese buffet for £10.99 per person. This event will be pay-as-you-go. Please tick the relevant box on your reply form if you expect to be able to come, to give us an idea of numbers.

On the **Saturday evening** at 7.30 pm we will meet back in the Ness Suite at the Waterside Hotel ([map](#)) with spouses, partners, families and friends to enjoy a 3-course dinner, followed by ScotNet's traditional ceilidh, this year led by the 2-piece Sheila Peters Ceilidh Band. Sheila will demonstrate the dances for us, so do not be put off if this is your first time! Please indicate any special dietary requirements on your booking form.

Finally, on the **Sunday morning** there will be a walk at Abriachan (www.abriachan.org.uk), a rural area with stunning views (weather-permitting!) of the surrounding scenery. If time permits, we may be able to visit a reconstruction of an illicit whisky still. A free bus will be provided to Abriachan, which will leave from the Waterside Hotel ([map](#)) in Inverness at 9.30 am, and take walkers back to the train station in Inverness for between 12.30 and 1 pm. Please tick the relevant box on your reply form if you may be interested in using the free bus.

Cost

| | |
|----------------------------------|---|
| ScotNet/F&D Network members: | £60 workshop only £80 workshop and dinner/ceilidh |
| Non-ScotNet/F&D Network members: | £70 workshop only £90 workshop and dinner/ceilidh |
| Non-ITI members | £80 workshop only £100 workshop and dinner/ceilidh |
| All | £25 dinner/ceilidh only |

Workshop prices include lunch and refreshments. Dinner will comprise a three-course meal. A cash bar will be available in the function room.

Accommodation

The Waterside Hotel, where the workshop is being held, had no more rooms available at the time of production of this call notice.

However, Inverness has a wide range of accommodation, including a large number of B&B's within easy reach of the venue. Book well in advance though! You may find the following websites helpful:

www.scotland-inverness.co.uk/inverness-accommodation.htm

www.invernessguesthouseassociation.co.uk

www.scotland-bedandbreakfasts.com



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Registration

Please print out this page and return it, together with a cheque for the relevant amount, to treasurer **Norma Tait** at **16/12 East Pilton Farm Rigg, Edinburgh, EH5 2GE** by **Friday, 21 May 2010** at the latest (note that cheques will not be cashed until after the meeting). You may also e-mail the slip to Norma or email her at treasurer@itiscotland.org.uk to reserve a place then send your cheque separately.

✂ -----

I would like to register for the *Food for Thought* workshop on Saturday 5 June 2010.

| Name (please print clearly) | Meeting only (£60/£70 /£80) | Meeting & dinner/ ceillidh (£80/£90/ £100) | Dinner/ ceillidh only (£25) | Special dietary requirements |
|--------------------------------|-----------------------------------|---|-----------------------------------|------------------------------|
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Please tick the following boxes as appropriate:

I am a member of:

- ITI Scottish Network
- ITI Food and Drink Network
- ITI
- None of the above

I enclose/am forwarding (delete as appropriate)
a cheque payable to **ITI Scottish Network** for £_____

.....
(Signature)

.....
(Date)

.....
(E-mail address)

Please tick as appropriate:

- I would like a receipt (will be issued at workshop).
- I plan to come to the Friday evening meal at Jimmy Chung's.**
- I plan to use the free bus to join the walk on the Sunday morning.
- I am able to offer a lift from(state town or area).
- If possible I would like a lift from(state town or area).**
- I am able to offer overnight accommodation the night before/after* the meeting.
- If possible I would like to **stay with a local network member on**



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