

Christmas Lecture 9th December 2025 at 10.45am

Join us for a celebration of feasting this Christmas!

Food and Art through the Ages

from Renaissance Sugar Sculpture to 3D printing



Food and Art Through the Ages is a whistle stop tour of the history of food as an artistic medium, starting with 16th century sugar sculpture and venturing all the way up to 3D dessert printing. Hosted by Food Historian Tasha Marks, this lecture is a treat for those with a sweet tooth, as Marks feels the subject of food and art through the ages is most exciting in the realm of the dessert. Topics covered include the origins of the dessert, the crossover between sugar and art, architecture and dessert (including Renaissance banqueting houses), sugar and spectacle, food as artistic medium, and the future of food.

Tasha Marks is an award-winning food historian and artist, who explores the relationship between food, art and history. Her practice, AVM Curiosities, champions the use of food as an artistic medium, with projects ranging from museum-style exhibitions and sculptural installations to interactive lectures and limited-edition confectionery. Recent academic achievements include publication in the Oxford Companion to Sugar and Sweets, where Tasha authored the entry on Mrs Beeton, one of the Victorian era's most influential cooks.

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