

# 28 MARCH 2026

**4:00 p.m.-5.00 p.m**

**Food's Role in Socio-Cultural Politics**

Food's Role in Socio-Cultural Politics examines how culinary practices intersect with power, caste, class, labor, and regional identity. The panel reflects on how food functions not only as sustenance but as a political language that shapes belonging, exclusion, resistance, and cultural negotiation within Kerala's socio-historical landscape.

**5:15 p.m. - 6:15 p.m.**

**Societies and Food Politics:  
Depictions Through Art**

Societies and Food Politics: Depictions Through Art brings together artists and cultural practitioners to examine how food becomes a visual and narrative subject within contemporary art. The discussion reflects on how artistic representation can critique systems of power, document lived realities, and reframe everyday culinary practices as sites of political and cultural inquiry.

## FOOD CONVERSATIONS AND DISCUSSIONS

**Venue: The Gathering Hall**

**6:30 p.m. - 7:30 p.m.**

**Exploring Identity Through  
Culinary Culture**

Exploring Identity Through Culinary Culture reflects on how food practices shape personal and collective identity. The panel considers migration, memory, regional belonging, and contemporary reinterpretations of tradition, examining how culinary expression becomes a medium through which identity is negotiated, preserved, and transformed.

**7:45 - 8:45 p.m.**

**Food Futures: Education and Food  
Culture Thought**

Food Futures: Education and Food Culture Thought considers how food shapes the intellectual, social, and ecological imagination of tomorrow. The panel brings together educators, artists, and cultural practitioners to reflect on how learning through food can redefine values and community relationships. It explores food not only as nourishment, but as a framework for knowledge, responsibility, and future-oriented cultural change.

*Supported by Jain University*

**4:00 p.m. - 4:45 p.m.**

**Colonial Cooking and Kochi**

Tsarina Abrao Vacha, in dialogue with Arundhati Krishna, explores Kochi's layered baking history, shaped by European traditions for Western communities. Through sourdough breads and vintage treats, Tsarina draws from her rich family heritage of Rozario Bakers to answer questions and share stories behind the original generational recipes and their colonial influence.

**5:00 p.m. - 6:30 p.m.**

**From Page to Plate**

From Page to Plate is an intimate KULAM session that brings literature and food into conversation. A curated dialogue between author G R Indugopan and Chef Karthikeyan, moderated by Shana Susan Ninan, results in the creation of a dish inspired by it, translating the story into flavour. The session explores how narratives can move from page to plate, and how cooking itself can become a form of storytelling.

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**DEMONSTRATIONS & DIALOGUES**  
**Venue: The Culinary Commons**

**7:00 p.m. - 8:30 p.m.**

**Food and Death Rituals: An Inextricable Link**

Suresh Samua presents a performative talk while cooking Shyamdantu Pullgurakku, a thick curry from colocasia stems tied to death rituals in his agrarian Sarjapura region near Bangalore. He explores unhybridized mourning foods like rice and kajjaya prepared in clay pots over wood fires, including rare dishes offered to ancestors on the first Thursday after death, challenging taboos by serving it at an art event.

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**PERFORMANCES**  
**Venue: The Culinary Commons**

**9.00 pm to 10.30 pm**

Derek & the Cats, Indie Jazz

**4:00 pm - 6:00 pm**

Community Table: Stories and Recipes from Kochi's Heritage Communities  
*With Johann Kuruvilla*

Register:

[Community Table Registration](#)

Community Table is a shared gathering shaped by food, memory, and lived experience. Women from different communities across Mattanchery and Fort Kochi come together to serve dishes they have cooked themselves, recipes formed through migration, inheritance, faith, labour, and love.

You are invited to take a seat at the table!

Come not only to taste, but to listen. Each dish placed before you carries a story of a household, a shoreline, a journey, a memory carried across generations. As these plates meet along one long table, they form a collective landscape of the coast and its many cultures.

Register to join us at the Community Table and be part of this shared evening of food, culture, and conversation.

*In collaboration with The Kochi Heritage Project.*

## SPECIAL PROJECTS

### Venue: The Collective Table

**7:00 pm - 9:00 pm**

Memory Table

*With Tanya Abraham & Riya Francis*

Register:

[Memory Table Registration](#)

The Memory Table is a communal space shaped by food and remembrance, where food becomes a vessel for storytelling. Participants are invited to bring a dish that holds a personal or inherited story, a family recipe, a fragment of childhood, a flavour that refuses to fade. Bring more than a dish, bring a story. As your dish joins others along the table, it becomes part of a growing collective archive of lived experience.

Here, you won't simply eat.

You will be remembered, connected, and heard.

*Register to contribute your dish and share your memory, and become part of this shared act of remembrance.*

# 29 MARCH 2026

**4:00 p.m. - 5:00 p.m**

**Food as Memory Keepers**

Food as Memory Keepers explores how culinary traditions preserve a community's lived histories, values, and identities. Recipes passed down through generations become vessels of memory, translating family stories, migrations, and cultural continuity into taste and ritual. This panel reflects on food as an intimate archive that connects the past, present, and future.

**5:15 p.m - 6:15 p.m**

**Secret Gravy: Personal Stories, Public Palate**

Secret Gravy: Personal Stories, Public Palate examines how intimate, home-bound recipes move from private memory into shared cultural space. The panel reflects on the transformation of personal food histories into public narratives, revealing how individual experience, emotion, and tradition shape collective taste. It considers cooking as a bridge between the deeply personal and the socially meaningful.

## FOOD CONVERSATIONS AND DISCUSSIONS

**Venue: The Gathering Hall**

**6:30 p.m. - 7:30 p.m.**

**Reinventing Artistic Thought Through Culinary Practices**

Reinventing Artistic Thought Through Culinary Practices brings together writers and artists who use food as a primary medium to rethink their creative processes. The panel examines how culinary practices allow artistic ideas to move beyond text or image, transforming memory, research, and lived experience into shared, sensory forms. It reflects on food as a site where artistic practice is reworked, expanded, and made publicly legible.

**7:45 - 8:45 pm**

**Power of Food in Community: Food Bloggers (Mix of Malayalam + English)**

Power of Food in Community brings together food bloggers and digital storytellers to examine how online platforms reshape culinary discourse and community formation. The panel reflects on digital influence, vernacular storytelling, and how food content creates new publics that bridge language, region, and cultural memory.

**6:30 p.m. - 7:00 p.m.**

**The Land as Studio - On Nature,  
Nurture and Nourishment**

Visual artist Priti Vadakkath shares insights into her artistic practice, her journey of growing her own food, and her experiences of living off the land, and experiments in the kitchen, as she sees each from the same soil, each one nourishing the other.

## **DEMONSTRATIONS & DIALOGUES**

**Venue: The Culinary Commons**

**7:30 pm to 8:30 pm**

**The Nut that Evokes Dreams: A Mys-  
tical Journey through Time**

**Indigenous Knowledge Dialogue and  
Tasting**

Dr. Indu Menon, a tribal cuisine expert from the Kanikkar community, together with Sulochana Kani, unveil the remarkable world of Entada rheedii, the African Dream Herb, known among Kerala's tribal communities as Parandakkai — a sacred seed used for centuries to induce lucid dreams and commune with ancestral spirits. The session explores the rich oneirogenic traditions of the Kani and Urali tribes through indigenous storytelling and ritual practices, offering a rare tasting of this mystical seed prepared using time-honoured tribal methods.

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## **SPECIAL PROJECTS**

### **Venue: The Collective Table**

**7:00 pm - 10:00 pm**

The Literary Supper Table

*With Chef Armaan Essa and Priya K Nair*

Register:

[Supper Club Registration](#)

This is not just a supper club. It is an exploration of where the creativity of cooking meets the intellect of literature.

Join us for a special evening with Priya K Nair, acclaimed writer and translator whose work moves through history, memory, politics, and place, carrying stories across languages and landscapes.

For this edition, our culinary host Armaan reimagines Priya's translated worlds from Francis Itty Kora as a multi-course experience. Together, we examine how narrative becomes nourishment, how interpretation becomes flavour, and how translation can travel from page to plate.

*Seats are limited.*

*Please register in advance to be part of this immersive literary-culinary gathering.*

**9.00 pm - 9.45 pm**

Kathakali

*Performance by Kalamandalam*

**PERFORMANCES**  
**Venue: The Culinary Commons**

**CAST**  
*Kunti*  
*Bheemasena*  
*Brahmana*  
*Bakasura*

**Bakavadham (The Killing of Baka)**

In this Kathakali play by Kottayathu Thampuran, a pivotal episode from the Mahabharata's Ekachakra narrative unfolds. The exiled Pandavas, disguised as Brahmins in the Ekachakra settlement, confront the rakshasa Bakasura, who terrorizes the local community by devouring both food offerings and their weekly deliverer. A Brahmin family laments their fated turn to send food to the demon. Kunti intervenes, consoles them, and dispatches Bhima to eradicate the threat. The Brahmin prepares a lavish cartload of food, which Bhima loads and hauls to Bakasura's forest lair, following directional signs. Bhima provokes the demon by feasting publicly on the offerings, endures his taunts, and engages in fierce combat. With a decisive mace strike to the chest, Bhima slays Bakasura—symbolizing dharma's triumph over adharma.

## THE COMMUNITY POT

A one-pot cooking symbolizes the collective; visitors to Kulam participate in being part of cooking a community broth, adding an ingredient representing a positive emotion. With each addition, the soup develops new layers of flavour and meaning. No single ingredient is meant to dominate, just as no single voice defines the experience. The dish is shaped collectively, through many small contributions.

Through the day, the soup is shared, tasting a meal created together, built from individual stories and shared participation.

*In association with Khojj.*

## DAILY EVENTS

**Venue: Patio of Narratives**  
**4:00 p.m. to 11:00 p.m.**

## KOCHI CULINARY NARRATIVES - MEMORIES, RECIPES & IDENTITY

Culinary Narratives invites you to share a food memory – a letter from your kitchen, your childhood, your migration, your celebration, your longing. It could be a family recipe passed down in fragments, a festive meal that gathers generations, a street-side snack that shaped your evenings, or a flavour that refuses to fade. We are building a living archive shaped by the people of Kochi – an archive of kitchens, of inheritance, of resilience, of love. Your memory becomes part of a collective story where food is not just cuisine, but identity and belonging.

Write to us.

Tell us what you cook, what you miss, what you carry.

Submit your letter [here](#) or send it to [dearestkochi@gmail.com](mailto:dearestkochi@gmail.com).

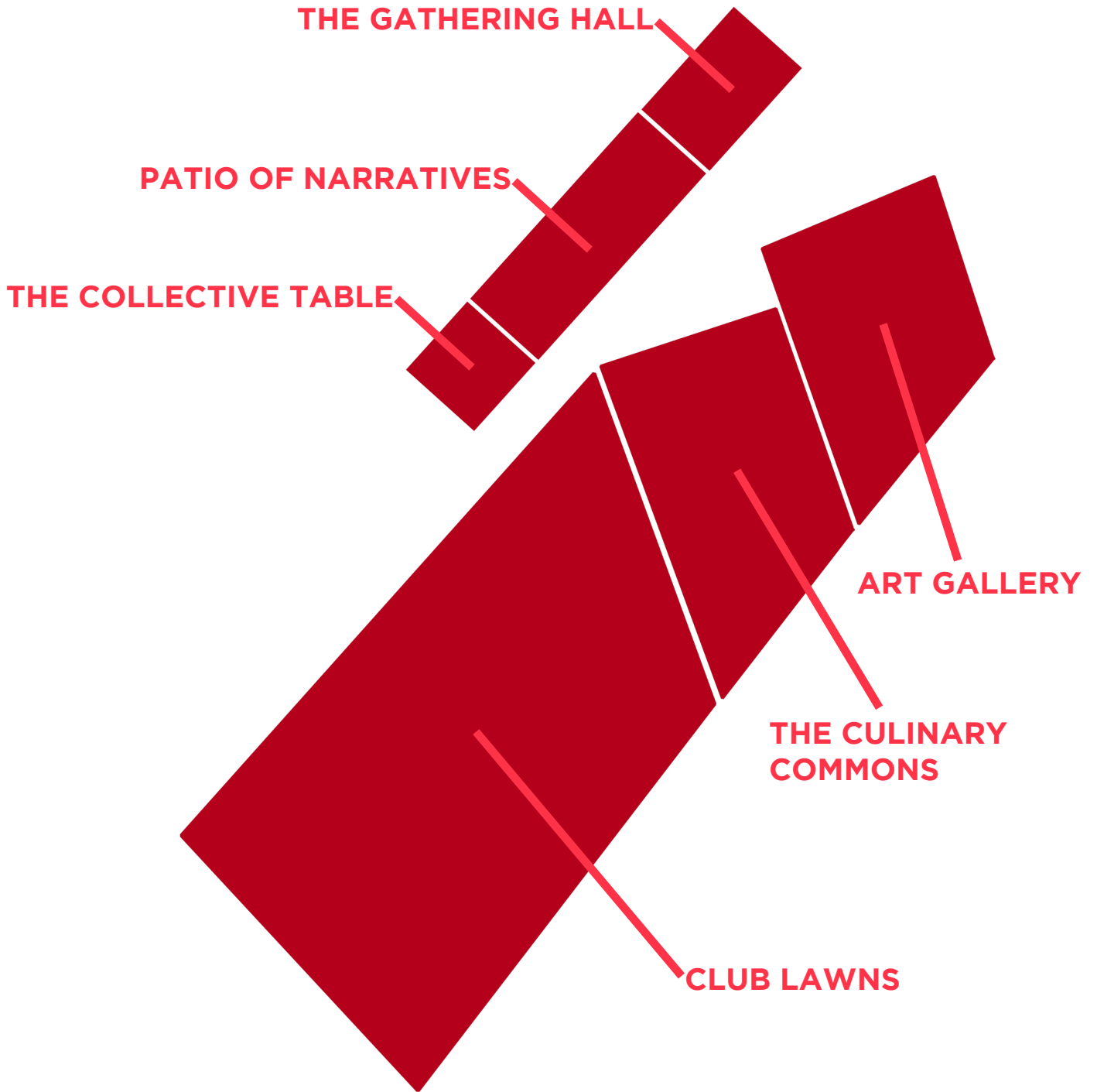
*Your words will become part of A Cloth of Letters – a shared surface of memory, suspended in space, where the city reads itself through food.*

## CURATED FOOD CENTERED BOOKS

## FOOD & DRINK (& MUSIC)

**Venue: Club Lawns**

A space for food vendors: Breads, grills and more!!



## VENUE MAP