

Dunedin has joined the many cities in the world in which a University of the Third Age has been founded

Beginning in France in the mid seventies the U3A movement has now spread to most countries and has many hundreds of thousands of members.

U3A is a response to the idea that human life is divided into three periods: firstly, childhood and schooling; secondly, child rearing and work; and thirdly retirement.

The third age is seen to provide the greatest opportunities for learning and understanding because it is during this period of retirement that the idea of a university as a community of those who seek greater understanding through learning can be put into practice.

The unique characteristics of U3A

- Learning topics are selected by the members
- Indepth courses are planned by members
- Opportunities for reading, research and discussion are provided
- Presenters/facilitators are usually members of the groups
- The company of others who enjoy learning is ensured
- The atmosphere for learning is informal and friendly
- There are no examinations
- There are no compulsory activities
- Courses take place during daylight hours
- Costs are minimal and within the reach of everybody

ADMINISTRATION

Dates: Fridays

Time: 10.00-12.00

Fee: \$40.00

Tea and coffee provided

Enrolments -Limited to 50

You are able to enrol in more than one programme (subject to numbers).

If you wish to enrol for more than one programme, you *must indicate your choice* on the Enrolment Form.

To be received on or before Monday 28th May 2001

Unless you are contacted beforehand you may assume you are in the class.

Venue:

All sessions are held in the Frank Nichol Room, Knox College, Arden St.

Session Leader

Elizabeth Timms

Brian O'Rourke

THE UNIVERSITY OF THE THIRD AGE

U3A

A NEW LEARNING OPTION FOR THE RETIRED

FOOD, GLORIOUS FOOD

8th June -20th July

Rodgers & Associates
Law Practice

FOOD, GLORIOUS FOOD

1st choice ___ 2nd choice ___ 3rd choice ___
Please tick appropriate spaces.

Surname: _____ M__ F__

Name for Name Tag: _____

Address: _____

Telephone Number: _____

Payment

Course Fee: \$40

Cheques payable to Rodgers and Associates

Please complete and return to:

U3A

Rodgers and Associates

P O Box 6200

Dunedin North

on or before Monday 28th May 2001

Enquiries to:

U3A

Katherine Dolby

467 2638

The Programme

Commencing with an examination of the traditional foods of Oceania, this smorgasbord-style course explores the history and significance of some of our more important foods and food practices.

FOOD, GLORIOUS FOOD PROGRAMME 2001

(Fridays 10.00-12.00) -Frank Nichol Room

- 8th June* **Traditional Food of Oceania**
Helen Leach, Anthropology Dept.
- 15 June* **Domestication of plants:** "The garden of Eden before them, behind them a desolate wilderness" (*Joel II:3 AV*)
Lin Phelan
- 22 June* **The potato - once humble, now triumphant**
Brian O'Rourke (Note: Please bring one washed uncooked potato of your choice to this session.)
- 29 June* **The spicy bit** -from a European perspective
Nancy Carr
- 6 July* **The cookbook decoded -secrets of Grandma's kitchen** -food preparation and preservation
Ross Grimmett.
- 13 July* **Come landlord fill the flowing bowl.** Fermentation -Beer.
Jean-Pierre Dufour, Food Science Dept.
- 20 July* **Salt horse and hard tack** -the food of sailors and 19th century emigrants
Elizabeth Timms

RETAIN THIS PORTION