

## London Gastronomy Seminars launches

18 Nov 2009 by Julia Harding MW

Calling all who love, and are fascinated by, flavour and live in or near London. The London Gastronomy Seminars, convened by a small group of passionate believers in fine flavours, led by wine and food writer **Francis Percival**, Neal's Yard cheese buyer **Bronwen Percival** and flavour scientist **Dr Rachel Edwards-Stuart**, has just set up its new [website](#) and organised its first public event on the subject of flavour extraction. See the website for more on the convenors and what they are aiming to do via a new series of public lectures.

Tickets are now available for the first public lecture, on the subject of flavour extraction. The keynote speaker will be **Hervé This**, the famous physical chemist at the Institut National de la Recherche Agronomique (INRA) in Paris who has 'achieved international renown for his part (along with the late Nicholas Kurti) in developing molecular gastronomy as an academic discipline'. The other speakers are **Tony Conigliaro**, owner of the bar at 69 Colebrooke Row and one of the UK's pioneering drinks creators; and **John Forbes**, a chemist with over 30 years experience in the analysis and isolation of natural molecules from essential oils for flavour and perfumery use.

I went to an informal preview of this event and found it absolutely fascinating, not just because of the subject matter but also because there was such a great mix of people working in diverse sectors of the food and drinks industry.

**When** Mon 30 Nov, 6.30 pm

**Where** Senate House, University of London

**Tickets** £10 via the [Gastronomy Seminars' ticket page](#)