

THE RESEARCH CENTRE FOR THE HISTORY OF FOOD AND DRINK



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Globalising Religions and Cultures in the Asia Pacific: Crossing Borders of Meaning

The Research Centre is participating in this 2008 Signature Event conference at Adelaide on 1-5 December 2008 by hosting a workshop on Belief, Diet, Foodways: Crossing Borders in Asia-Pacific Food Culture. The workshop will feature a day-long program of four panel sessions focused on discussion of papers that will be pre-selected and made available via the Centre's website at our interactive web portal. The focus of each panel session will be a keynote address by a noted authority on the food culture of the Asia Pacific region, including Tan Chee-Beng, Nir Avieli, Jean Duruz, and Nancy Pollock. The registration fee is \$50.00, and participants will be eligible to attend the conference dinner at the Adelaide Hilton (\$60 per head).

Sakai

Members of the Research Centre for the History of Food and Drink will soon gain access to an internet portal, called Sakai. Our present site will still function, but Sakai offers discussion boards, chat, email, blogger, conferencing, and other useful communication tools. We will keep you informed about it.

Beans

Congratulations to Ken Albala for winning the Jane Grigson Award for Beans: A History, published by Berg in 2007.

Alcohol, Violence, and Disorder in Traditional Europe

Lynn Martin summarised the results of his latest book in a joint Research Centre/staff-student seminar at the University of Adelaide on 17 March. The topic was timely given the recent concerns expressed about binge drinking and violent behaviour among Australian youths. Studies demonstrate that alcohol is associated with about half of all violent incidents in modern western societies. In traditional Europe, that is, between 1300 and 1700 both the levels of violence and consumption of alcohol were much higher than they are

today, leading Lynn to examine the relationship between alcohol and violence in this period. His surprising conclusions are that the association between alcohol and violence was weak, and that binge drinking was more likely to result in a decrease in violent behaviour rather than an increase. At present the book is in the hands of a publisher.

Request for Stories and Information about Australian Lollies

From Toni Risson

I am writing a PhD thesis about the role confectionery played in the lives of Australians during the twentieth century. An interdisciplinary project, it is part manufacturing history, part media study, and part oral history and will cover schoolyards, show bags, Greek cafés, corner stores, fetes, picture theatres, trenches, plane trips, and birthday parties. Do you have a great lolly story that took place during wartime, depression, school years, courtship, in an old people's home, or on an Aboriginal mission? I am looking particularly for stories that illustrate what lollies meant to us and perhaps even defined who we were/are as Australians. In addition, if anyone knows when "Fags" became "Fads" and "Nigger Boy" Licorice became "Lucky Boy" Licorice, or has details about how particular products were created or named, this would be very useful too (I have the story about Harry Melbourne and Freddo Frog, and those available on Cadbury and Nestlé websites). This will be a wonderful history and I want it to represent the experiences of a broad range of Australians. Contact Toni Risson, University of Queensland, t.risson@uq.edu.au

Conferences

As noted in previous newsletters, the number of academic conferences related to food studies continues to increase

A Research Centre of the
Faculty of Humanities
and Social Sciences



As also noted, notices of many conferences arrive so late that readers of the newsletter miss the deadlines for submissions. My advice is to ignore the deadlines and send your submissions to the organisers in the hope that they will accept late applications.

28-29 March 2008, Information and Food Practices, Tours

The weblinks for the program and the abstracts of presentations given at the Sixth Colloquium of the European Institute of Food History and Culture are at:

http://www.iehca.eu/new_docs/programme_colloque_08.pdf
http://www.iehca.eu/new_docs/ResumesSummaries2.pdf

20-27 July 2008, How Does Good and Bad Taste Taste? Brandbjert Højskole, Denmark

The purpose of Study Circle V at the Nordic Summer University is to bring together scholars interested in the roles our faculties play when we try to understand our world and ourselves. For its fourth workshop the organisers welcome contributions discussing the significance of taste in shaping our world, whether taste is understood philosophically, ethically, culturally, socially, or just plainly as a tactile sense.

The aim of the workshop is to examine the sense of taste and the meaning of gustatory experiences from an interdisciplinary perspective. For this purpose, the organisers invite papers discussing taste not only from the historical point of view but also papers approaching the subject philosophically or from the standpoint of psychology.

Those interested in presenting a paper at the workshop are invited to send an abstract of 300 words preferably no later than 1 May 2008. Contact Anne Helness at [anne.helness\(a\)ifikk.uio.no](mailto:anne.helness(a)ifikk.uio.no) or Anssi Hynynen at [anssi.hynynen\(a\)abo.fi](mailto:anssi.hynynen(a)abo.fi) For information about the summer workshops at Brandbjerg Højskole just outside Vejle in Denmark, see the website <http://www.nsuweb.net/wb/> and follow the link to Sommersession.

28-31 July 2008, Saberes y Practicas de la Alimentacion en America Latina, Universidad de Costa Rica

From the organisers of the II Congreso Latinoamericano de Antropología

Los invitamos a enviar sus propuestas para participar del Simposio "Saberes y Prácticas de la Alimentación" en el marco del II Congreso Latinoamericano de Antropología (ALA), que se llevará a cabo entre el 28 de julio y el 31 de julio del 2008, en la Universidad de Costa Rica. Las propuestas deben ser enviadas a los tres coordinadores del simposio como ponencia terminada para su posterior selección, con fecha límite de 15 de marzo de 2008. En abril de ese año se dará publicidad a la totalidad de las ponencias aceptadas. No se reciben abstracts. Para mayores precisiones sobre el formato de las ponencias ver archivo adjunto. Para consultas sobre inscripciones, programa y hotelería, ver el sitio oficial del II ALA: <http://www.congresoala2008.ucr.ac.cr>

14-16 August 2008, Second Annual Meeting of The American Association of Wine Economists, Portland, Oregon

The deadline for 500-word submissions was 20 April: Karl Storchmann at storchkh@whitman.edu For details of the con-

ference go to www.wine-economics.org

31 August-7 September 2008, Food Exchanges in History: People, Products, and Ideas, Tours

The Summer University of the European Institute of Food Cultures and History is seeking participants. The full program, the form of application, and all further information are at http://www.iehca.eu/formation_04.html

12-14 September 2008, Oxford Symposium on Food and Cookery, Oxford

The theme of this year's Symposium is vegetables as foodstuffs, symbols, and as a part or the whole of the human diet. What are the special characteristics of these members of the plant kingdom? Is the distinction between vegetables and fruits scientific or cultural? Do vegetables have a presence in myth, literature, and art as much as fruit and flowers have? Is there a language and symbolism of vegetables as there is a language of flowers? Have they been seen as low-status, poor foods for the lower classes until recently? Also of interest are the history of particular food plants and the effect of these plants upon history and the human diet; for example, the spread of vegetables in the Mediterranean with Islam, the voyages of discovery and vegetables from the New World, their uneven acceptance in the Old World, the Columbian Exchange, North versus South, East versus West, potatoes and famine, maize and monoculture, and tomatoes revolutionizing cuisines. Other topics include changing tastes, the acceptance of new vegetables and the discovery of new flavours, dietary prohibitions and injunctions such as religious, cultural, philosophical and economic vegetarianism, nutrition, health and welfare issues, the economic dimension, biodiversity, plant breeding and scientific intervention on the genetic level, human omnivory and evolution, food fashions, and changing agricultural methods and modes of distribution and marketing.

The deadline for submissions was 1 April 2008; send proposals of no more than 150 words to editor@oxfordsymposium.org.uk For further information on presenting or on attending: <http://www.oxfordsymposium.org.uk> Future dates and themes are 11-13 September 2009: Food and Language; 9-11 July 2010: Smoked, Cured & Fermented Foods.

31 October-1 November 2008, The Moral, Economic, and Social Life of Coffee, Miami University, Oxford, Ohio

The purposes of this conference are (1) to bring together people from business and academia, drawing from various sectors and levels of the coffee business and from scholars who study the industry, the drink, and its impact on societies around the world. (2) To discuss the problems facing coffee farmers, sustainable production, the environment, and the future of coffee. (3) To increase public awareness of issues of politics, ecology, and social justice connected with the industry. (4) To develop materials for a book that will draw together stories and opinions from many areas and levels of coffee production, processing, and marketing. (5) To develop a portal web site for coffee studies.

The keynote speaker will be Sidney Mintz, one of the world's foremost anthropologists and author of *Sweetness and Power: The Place of Sugar in Modern History*. Professor Mintz will speak on issues of how and why consumers "choose" various commodities among all those available to them. His talk will bring insights from anthropology and history together and will provide a framework for the conference. Other speakers will consider coffee's past and continuing impact on issues of labour supply and conditions, market fluctuations, new technology, the environment (including eco-tourism), political change, and social justice.

Contact Robert Thurston at thurstrw@muohio.edu

5-7 January 2009, Fifth International Conference on Environmental, Cultural, Economic, and Social Sustainability, University of Technology, Mauritius

This Conference aims to develop a holistic view of sustainability, in which environmental, cultural, and economic issues are inseparably interlinked. As well as international main speakers, the Conference will include paper, workshop, and colloquium presentations by practitioners, teachers, and researchers. Papers submitted for the conference proceedings will be peer-refereed and published in print and electronic formats in the *International Journal of Environmental, Cultural, Economic and Social Sustainability*. The deadline for submissions (a title and short abstract) was 14 February. <http://www.SustainabilityConference.com>

September 2009, Food and War in Europe in the Nineteenth and Twentieth Centuries, Paris

The International Commission for Research into European Food History was founded at Münster in 1989. ICREFH is a group of scholars working on the history of food and nutrition in Europe since the late eighteenth century. Every two years ICREFH holds a symposium on a single theme and publishes the proceedings. The official language is English, with French and German as working languages. Committee members are Prof. Derek Oddy, University of Westminster, derekjoddy@aol.com; Dr. Ulrike Thoms, Institut für Geschichte der Medizin, ulrike.thoms@charite.de; Dr. Martin Franc, Masaryk Institute Archives of Academy of Sciences of Czech Republic, franc@cesnet.cz; and the immediate past president and editor of the Newsletter is Prof. Peter Atkins, Department of Geography, Durham University, p.j.atkins@durham.ac.uk

ICREFH has held biennial symposia since 1989 on various aspects of European food history, each of which has resulted in the publication of a book. To date nine volumes are in print and a tenth is in preparation. These symposia are notable for the use of pre-circulated papers so that sessions consist of workshop-type discussions. In consequence ICREFH symposia have developed a reputation for friendly criticism and co-operation. ICREFH's Eleventh Symposium will be held in Paris early in September 2009. The provisional title of the Symposium is "Food and War in Europe in the Nineteenth and Twentieth Centuries," a topic which has been under consideration at the last two ICREFH meetings. The aim of this Symposium will be to shed some light on the question of how wars,

food supply, and consumption are interrelated. This topic will offer opportunities for many food historians to contribute to a discourse with wide comparative perspectives in European food studies.

Papers may be offered in one of the four following sub-themes. To stimulate discussion at the Symposium, contributors should address one or more of the following research questions in their papers. Papers should not only describe the development of particular topics but should also assess the short and long term consequences that affect nutritional habits of today:

Food allocation, food shortages and rationing in time of war. Alternative strategies for consumers.

The social and health implications of wartime food consumption.

Innovations in food supply and technology during war time. Anyone wishing to propose a paper for ICREFH XI should complete an application form available at <http://www.vub.ac.be/SGES/ICREFH.html>.

Research

The Cherwell Food History Studentship

The Oxford Symposium on Food and Cookery Trust has announced the creation of a new food history grant for young scholars (under 30), which will include an immediate US\$1000 award and a second payment, given at the Symposium, to cover the cost of fees for the weekend as well as transportation to and from Oxford. This grant, made possible through a private, anonymous donation, is administered and run by the American Friends of the Oxford Symposium on Food and Cookery. However, it is open to (and intended for) applicants of all nationalities and backgrounds as well as to independent researchers as much as full-time graduate students from any number of fields that lead them to pursue the study of food in a serious manner.

Formal proposals, including detailed plans for research, should be submitted to the American Friends by email (sokolovr@gmail.com) by Tuesday, 1 April 2008. The applicant should also submit a proposal for a paper to the Symposium editor in the traditional manner.

The Sophie Coe Prize for Food History

The prize of £1500 is awarded annually for an essay, article or paper on some aspect of food history published, or written but not yet published, in the preceding twelve months. There are normally subsidiary lesser awards at the discretion of the judges. The entry must be submitted in English but may be a translation from something published in another language. The Prize is awarded by a Trust set up in 1995 in memory of the distinguished food historian, Sophie Coe, who died in 1994. She was particularly eminent in the field of pre-Colombian studies and was a regular and much valued participant at the Oxford Symposium on Food and Cookery, which takes place in Oxford, England every year and which co-operates in administering the Prize. The deadline for entries this year is 8 July and the winner will be announced at the Oxford Symposium on 13 September. Entry procedures and requirements can be found

on the Oxford Symposium website: <http://www.oxfordsymposium.org.uk>

Amelia Scholar's Grant

Culinary Historians of New York has opened its application period for its fourth annual Amelia Scholar's Grant to promote research in the field of culinary history. Details are available at <http://www.culinaryhistoriansny.org/amelia.html>

Publication opportunities

Cultural Studies-Critical Methodologies

The editors of the journal, Ezekiel Flannery (Purdue University Calumet) and Diana Mincyte (University of Illinois), are planning a special issue on Food and Power, focusing on food and eating from a range of critical perspectives. The editors invite contributions that address issues of food and power, knowledge, culture, science and technology, and (de)colonialism. All cultures must transform nature or natural materials into subsistence, and these transformations involve many socio-cultural processes. Focusing on these processes illuminates inequalities of class, race/ethnicity, gender, sexuality, and age, among others, which are increasingly global in scope. To take into account the complexities of food and eating, this special issue will focus on food as a series of social processes that highlight the hierarchies within and between human, economic, technological, and natural systems.

Unfortunately, the deadline for 800-1000 word abstracts was 1 April, but try sending one to Ezekiel Flannery at flannerye@calumet.purdue.edu Full manuscripts will be due 1 July 2008. Final drafts will be due 1 November 2008. Cultural Studies-Critical Methodologies is a peer-reviewed interdisciplinary quarterly journal published by Sage and devoted to promoting those scholarly traditions in the social sciences and the humanities that acknowledge a critical, performance-based cultural studies agenda at the intersection of interpretive theory, critical methodology, culture, media, history, biography, and social structure. Visit the web page of the journal <http://csc.sagepub.com>

Food and Faith: Consumption in the Christian Tradition, 1500 to the Present

Ken Albala and Trudy Eden are seeking proposals for a new collection of essays on this topic. This volume will explore how traditional or innovative dietary practices or food habits have expressed the Christian faith on both sides of the Atlantic. The editors would like the chapters in this volume to cover but not necessarily be limited to the ways Christian adherents have sought to define their faith with their food prohibitions or culinary traditions, bound themselves together as adherents by using food symbolically or functionally, used food as an outward expression of their inward religiosity, and used food to facilitate the Christian faith in themselves or others on philosophical, social, bodily and/or psychological levels. The deadline for submission was 1 April, but ask the editors if they are still looking for submissions: Trudy.Eden@uni.edu and Kalbala@pacific.edu

Websites

500 Songs About Food: www.mixedup.com/foodsongs.htm

Edible Audio: One Hundred Songs About Food

www.thefoodsection.com/foodsection/2007/05/edible_audio_so

The American Association of Wine Economists

(AAWE) at www.wine-economics.org has just started a Wine Economics Blog. About twice a week various authors will post articles related to wine and economics. The blog is at <http://www.wine-economics.org/blog> and at <http://www.wine-econ.org/> The Journal of Wine Economics is at <http://www.wine-economics.org/journal>

Chinese Food, Food Memories, and Ethnic Identities

Brown University's Center for the Study of Race and Ethnicity in America and the John Nicholas Brown Center for the Study of American Civilization are joining with the Culinary Arts Museum of Johnson and Wales University to sponsor a series of discussions and exhibitions that explore the topics of Chinese food, food memories, and ethnic identities. The first set of events occurred on 4-5 April and took the Americas as a geographical focus. A second set with a global perspective is being planned for 10-11 October.

The Culinary Arts Museum has opened two related exhibitions:

"Culinary Beginnings-Asia" provides an introduction to ancient Chinese food, with menus, recipes, images, and artefacts. The show features 14 Chinese and Korean antiquities, including objects from the Han Dynasty (206 BC-221 AD). These artefacts are on loan from the Arthur M. Sackler Foundation of New York City.

"Illustrations from Every Grain of Rice" by Ellen Leong Blonder will also be on display.

A full schedule of events and additional information are on these websites:

<http://www.culinary.org/whatnew/Upcoming%20Events/Upcoming.htm>

<http://www.brown.edu/Research/JNBC/Current%20Lectures.htm>

Publications

Peter Scholliers has edited a collection of essays entitled *The Dining Nobility: From the Burgundian Dukes to the Belgian Royalty / La nobless à table: Des ducs de Bourgogne aux rois des Belges* (Brussels: VUB Press, 2008). The book deals with the way the nobility and royals ate from the Middle Ages to the late nineteenth century. Authors include Paul Janssens, Ken Albala, Liliane Plouvier, and Patrick Rambourg. An impressive collection of menu cards (1840s-1960s) concludes the volume. For details go to <http://aspeditions.be/nieuws-brief/2008-6>

Memento

Much of the most recent issue of this publication from the National Archives of Australia focused on food. In "Digging for Victory" Andrea Gaynor discusses the Grow Your Own

campaign promoted by the Australian government during World War II to get people to grow their own food. Catherine Mann and Kellie Abbott present a potpourri of material from the National Archives related to food, while another article by Abbott highlights the collection of canned fruit labels held by the Archives. In the unfortunately titled “Sweet and Sour History” Barbara Nichol examines the history of Melbourne’s early Chinese Restaurants. Finally, Melanie Oppenheimer has an article on Meals on Wheels.

Food, Culture and Society

Warren Belasco summarises the latest edition:

One of the pleasures of studying food is pondering the origins and direction of culinary trends such as the creation and spread of “ethnic foods,” the rise of “fine dining,” the stunning popularity of TV chefs, the invention of regional traditions and identities, and the simultaneous fascination with foods considered “dangerous” and “healthy.” This issue offers important new insights into these worldwide developments.

Examining how Italian immigrants to Belgium have invented their own culinary identity by incorporating and adapting local foods, Leen Beyers illuminates the complex, two-way process of ethnic appropriation and fusion. Diane Kirkby tracks an analogous evolution in showing how working class pubs served to modernize and globalise Australian dining practices, thus turning “wharfie haunts” into “foodie havens.” Like Beyers she pays close attention to the agents of this transformation—immigrants from southern Europe, as well as crucial changes in liquor licensing laws. While Beyers and Kirkby show how creolisation works upwards from the working classes, Signe Hansen argues that the elite cult of the Celebrity Chef is a top-down creation of the food media, designed to promote and direct consumption. Similarly in another case study of mass-mediated invention, Gwendolyn Blue shows how, at a time of widespread concern about BSE (bovine spongiform encephalopathy), beef raised in Alberta, Canada, came to be celebrated as a crucial marker of regional identity.

Complementing these studies of dominant processes—creolisation, globalisation, commodification, invention of tradition—is an inquiry into the deviant sub-culture of absinthe drinkers. Here Kima Cargill employs the tools of psychoanalysis to explore the enduring attractions of this powerfully infamous aperitif.

Leen Beyers, Creating Home: Food, Ethnicity and Gender among Italians in Belgium since 1946.

Diane Kirkby, ‘From Wharfie Haunt to Foodie Haven:’ Modernity and Law in the

Transformation of the Australian Working-Class Pub

Signe Hansen, Society of the Appetite: Celebrity Chefs Deliver Consumers

Gwendolyn Blue, If It Ain’t Alberta, It Ain’t Beef: Local Food, Regional Identity,

(Inter)National Politics

Kima Cargill, The Myth of the Green Fairy: Distilling the Scientific Truth about Absinth

Anthropology of Food

This is the webjournal dedicated to the social sciences of food. It is an open access, bilingual academic journal in French and English. The journal has been produced and published since 1999 by a network of European academic researchers sharing a common intellectual interest in the social science of food. The theme of the most recent edition was Food Chains and contains the following:

Elsbeth Kneuper, What happens after the cutting of the umbilical cord? Breastfeeding as a central symbol of the early mother-child relationship and its social implications in Germany
Haldis Haukanes, Sharing food, sharing taste? Consumption practices, gender relations and individuality in Czech families
Peter van Eeuwijk, The power of food: Mediating social relationships in the care of chronically ill elderly people in urban Indonesia

Gabriele Weichart, Makan dan minum bersama: Feasting commensality in Minahasa, Indonesia

Liza Debevec, The meaning of African and “White man’s” food at Muslim and civil wedding celebrations in urban Burkina Faso

Florian Muehlfried, Sharing the same blood: Culture and cuisine in the Republic of Georgia

Marc Dedeire et Selma Tozanli, Les paradoxes des distances dans la construction des identités alimentaires par acculturation

To see these articles go to <http://aof.revues.org/sommaire1732.htm>

Food and History

The most recent edition of this journal contains the revised proceedings of the 2006 Tours colloquium on Food and Drink Excesses in Europe: Admissible and Inadmissible Behaviour from Antiquity to the Twenty-First Century. Papers include work by J. Auberger, M. J. Garcia-Soler, R. Nadeau, C. Badel, S. Solier, A. Gautier, A. Camapanini, P. Palma, H. Deceulaer and F. Verleysen, A. Clement, Ph. Meyzie, A. Coccopalmeri, M. Franc, and G. Fumey. Information on the volume is available at

<http://www.brepols.net/publishers/periodicals.htm#Food%20&%20History> and

http://www.iehca.eu/publication_02.htm

Domestic Foodscapes: Toward Mindful Eating

Roger Haden reports:

This event was held at Concordia University, Montreal, on Good Friday and Easter Saturday, 2008. An invitation-only workshop, it brought together about forty researchers and scholars from diverse disciplinary backgrounds for what was a dialogue-friendly day and a half focused on approaches to domestic eating practices and cultures, past, present, and future. Papers were distributed on the web well before the event (<http://www.domesticfoodscapes.org/index.php>) and presenters, in panels of three, then had five minutes to present a summary of their papers/findings during each session, followed by questions from the floor. This system worked well and tended to result in a more relaxed exchange of ideas than the “twenty-minute cram” format. The conversations were

typically focused on elaboration of detail in the papers but frequently connected to the broader interdisciplinary theme of the workshop: the domestic foodscape.

How do we begin to describe this concept? Naturally “domestic” suggests the home, but homes are not places of fixed definition, nor do they necessarily conflate family and place. Rather, they suggest particular spaces and relationships that change according to cultural forces of all kinds. Neither should “space” only be identified with place, since the porous world of the information age is one in which borders (whether walls, picket fences, social groups, locales, or regions) are open to the borderless transfer of culture. This is where foodscape as a term proves useful. It designates just such a porous space, one created at the intersection of specific discourses, activities, and exchanges: material, imaginary, social, individual, commercial, ideological, and political. The domestic foodscape conjures Arjun Appadurai’s theories of the various “scapes” (techno-, media-, ethno-) that manifest in the global context, the notion itself being an extension of that of “habitus” (Bourdieu), but it is valuable in its own right in so far as it makes us rethink the relationships that govern domesticity, be they social, human/technical, individualized, commercial, etc. Alice Julier (University of Pittsburgh) took the micro view: the kitchenscape, the tablescape, and the platescape were included in her theorization. Indeed, the aesthetics of food as a subject in itself might have well sustained our discussion. From whatever perspective, however, the domestic foodscape, as I suggested in my paper, is a theoretical challenge, a concept that might help us better understand the often seemingly contradictory changes affecting Western food culture today.

Many of the papers approached this broader concern, including entertaining and enlightening talks from keynote speakers Harvey Levenstein (on Friday) and Warren Belasco (on Saturday). Drawing on his encyclopaedic knowledge of American foodways, Levenstein provocatively argued in his opening address that eating out was, in general, something to be encouraged, since the history of changes to the domestic kitchen and of its functional efficiency in the home has always been determined in part by domestic social relations and the role of women in particular. Gender relations, viewed historically, underline the desire of women to have at least the choice to leave the kitchen. Nonetheless, America’s lack of domestic traditions of food culture (compared, that is, with the European culinary legacy) may in part account for this mentalité; what could be called the drudgery theory of kitchen practices. For all the New World cultures a deeper, lived understanding of the meaning and place of food and eating in everyday life is historically absent, and this in part is what presages the advent of (the desire for) “kitchenless houses.” Coupled to a technological and scientific food industry premised to some extent at least on the notion that food is reducible to nutritional facts via chemical analysis, the new West’s grasp on a gastronomic life seems more theoretical rather practical.

Belasco picked up this point as he discussed kitchens of the future, illustrating his presentation with numerous images of kitchens, both real and imaginary, drawn from his research on *Meals to Come: A History of the Future of Food*. Various determinisms (not Belasco’s term) have historically been ap-

plied to the kitchen and are clearly evident in terms of design. This was certainly expressed in Belasco’s choice of titles for his slides: functional kitchen, kitchen labs, or the recombinant kitchen (a mix of modern and nostalgic, a postmodern hearth). Getting as far away as possible from the traditional home and hearth, however idealistic this concept is, seemed to be part and parcel of the headlong rush for future food.

Thinking more constructively about the role of media technologies today and the degree to which design has played a role in domestic foodscapes came through strongly in several papers, understandably too, given the design and architecture background of conference co-convenor Rhona Richman Kenneally (Concordia) and her concern for broadening debate on food culture to include disciplines historically “disinterested” in such matters. Designer Lucia Terrenghi, for example, produced a paper on her research into human-computer interaction and on how humans relations enacted through cooking and dining, for example, might be enhanced. Product designer and anthropologist Diane Bisson discussed a fascinating project involving designing eating utensils for children hospitalised with cancer. Having developed what she calls an ethno-design methodology, Bisson produced a range of user/patient-friendly tableware that significantly impacted on the welfare of the children she studied.

Jessica Mudry (Concordia) expressed a kind of anti-scientism, based on research into the historical association between nutritional science and a certain anti-gastronomic attitude that holds to the idea that food is fundamentally only about nutrition. The title of Mudry’s paper, “Mmmmm, high in omega-3s, just like mom used to make: Scientizing (sic) our foods and the changing experience of the family dinner,” indicates the tenor of the argument presented; that a discourse based on the quantification of food (as nutrient) does not adequately address the subjective experience of taste and eating, both of which also have consequences for well-being and health.

Charlene Elliott upped the “anti” with a frightening description of children’s fun foods and of how such “kidized” products encourage children to be mindful of consumption but only to the extent that the latter is considered as play.

Anthropologists David Howes and David Sutton, typically combined what was an eclectic blend of interests that made for thought-provoking discussion; Howes on sensory conflation as an aspect of wine drinking at the Greek symposia and Sutton on the domestic routines of Greek women cooks on Samos.

Cookbooks and domestic cookery in Canada (and Quebec, more particularly) also featured. Dorothy Duncan spoke on Canadian food heritage, and food historian and bibliographer Elizabeth Driver was thrilled to be able to present her just published *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825-1949* and showed illustrations not included in the book as part of her presentation.

Amy B. Trubek (University of Vermont), who also has a new book out entitled *The Taste of Place, A Cultural Journey into Terroir*, spoke on “responsive cooking,” one that requires “a

conscious engagement by a cook.” This brought us back to Levenstein’s suggestion that more out of home catering services may be just what we need, in so far as Trubeck suggested quite the opposite: more engagement with the locale, the environment and the food itself. Of those New World cultures represented it did seem that the terror of which Trubeck spoke was not necessarily something that could translate easily from old to new, as it were. While the domestic foodscape is a space of interaction there is more going on than meets the eye. At a deeper cultural level attitudes and, indeed, mindfulness may only come as the result of long-term attitudinal anchors in practices like agriculture, harvesting, and processing, as much as in cooking and eating. The domestic foodscape is a site of change and served at this event to provide a conceptual basis to explore both public and private “scapes,” but to what extent the domestic foodscape can itself be the instigator of change is a question for further debate and research. The most encouraging thing about the workshop was its interdisciplinary representation. Taking the point well made by A. A. Gill, who wrote laconically that today there is too much food in food writing, one might say it is refreshing to see a broader academic interest in food culture taking root among others besides the impassioned foodies among us.

My personal thanks to Rhona Richman Kenneally and Jordan LeBel (Cornell University) for their invitation, financial assistance, and hospitality.

New Book

Richard Schomburgk’s adventures in British Guiana and his later work with trials of plants such as sultana vines, sesame, and canola is the subject of a new book by University of Adelaide researcher, Pauline Payne, entitled, *The Diplomatic Gardener: Richard Schomburgk: Explorer and Botanic Garden Director*. Well-illustrated, it is available through Adelaide book shops and also through Digital Print Australia. <http://www.digitalprintaustralia.com/bookstore>

Author, Pauline Payne, reports:

“Just as the Thuringian cannot imagine a Christmas dinner without his currant bun (Wecke), the Englishman cannot conceive of one without his plum-pudding.” So wrote Richard Schomburgk describing the Christmas of 1841 that members of the Boundary Expedition of 1840-1844 spent at Ampa on the Essequibo River in British Guiana, Britain’s only South American colony. One of the British members of the expedition succeeded in packing the necessary ingredients for plum pudding and producing this traditional fare. Richard learned to eat foodstuffs vastly different from those of his childhood in Saxony. Roast jabiru stork was the delicacy the following year. Often they were grateful to have any food at all, let alone something regarded as a delicacy. Stores might be supplemented by fish and animals that their local Amerindian helpers caught using urari on the tips of their arrows. Specimens of urari (curare), a plant product, were taken back to Berlin where experiments revealed the muscle-relaxant properties that enabled its use as an anaesthetic compound of great importance in medical history.

Meanwhile the expedition members discovered the truth of the

old adage “hunger is the best sauce.” Richard had first rejected cooked baby monkey because it looked too much like a human baby but eventually decided that monkey meat was delicious (especially after eating little else besides yams), and at their base camp at Pirara the group tucked into a pepper pot containing several monkeys, an ant-bear, and a kaiman (alligator) tail. Some food proved too daunting. The Amerindians made a sausage using the intestines of tapir. Richard recorded that he “tasted it once—but never again.” Then there was the alcoholic drink paiwari, used on ceremonial occasions. Local women spat masticated cassava bread into a large container where, supplemented by sugar cane juice and masticated maize and sweet potatoes, it fermented. The young explorer was told that to refuse to drink this brew would cause immeasurable offence!

After returning to Berlin, Richard became one of a group of “1848ers” who chartered a ship to come to South Australia in 1849. Settling near Gawler to run a farm, orchard, and vineyard, he then became second director of Adelaide Botanic Garden. Here he carried out important research on crop plants that would be suitable for South Australian conditions.

