

THE RESEARCH CENTRE FOR THE HISTORY OF FOOD AND DRINK



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Important Announcement

from Roger Haden

You Are About to Become Users of Sakai!

The Research Centre has sealed a deal with the South Australian Project in Advanced Computing at University of Adelaide to link our website to a more interactive website portal called Sakai. Everything is now ready to launch the project. What this means is that all members will also have free access to the site, which features chat, discussion board, wiki, conferencing, email, blogger, and more! For convenience the site has been designed to conform to the look of our present site, which will still run independently of Sakai. We hope that the new site will provide a venue for better interaction and exchange between members. In December we will be hosting a workshop on Gastronomy, Religion, and Culture in the Asia-Pacific, using Sakai as a database for the papers, discussion, podcasts, and vidcasts of the event. In this sense Sakai offers us an option to enhance our skills and communication.

You don't need to do anything to join Sakai, and it's free. But in a couple of days all members will receive an email containing a login/password. Don't lose this since it you will need it to enter the Research Centre's page on the Sakai site. All you need to do once you have your login/password is click on the link to Sakai, log in, and go to the Research Centre's page. At present the site contains limited items, ... and that's where you come in! We would like your feedback and certainly your input at the site. The Research Centre's collaboration with Sakai is an exciting opportunity to create networks between scholars and researchers. We hope it works for you! Special thanks to Margaret Meyler for her help and facilitation.

In This Issue

Gastronomy, Religion, and Culture in the Asia-Pacific

This is the theme of a workshop hosted by the Research Centre in association with the Asian Studies Department at the University of Adelaide on Friday, 5 December 2008.

For details see below.

The 16th Symposium of Australian Gastronomy: Hunter Valley, NSW, 26-29 October

The organising committee has decided on a theme for this year's symposium: Cry the Beloved River—a loaf of bread, a glass of wine, a piece of coal—living well and in a sustainable manner in the twenty-first century. See below for the committee's report.

The Wine Librarians Association

Bo Simons, wine librarian at the Sonoma County Wine Library, explains the purpose of this fairly new association.

See below.

A Research Centre of the
Faculty of Humanities
and Social Sciences



Conferences, Symposia, Workshops, Meetings, and Seminars

18 June-12 July, Feeding Frenzy, Murdoch University

The Centre for Everyday Life and Felicity Newman at Western Australia's Murdoch University hosted a series of seminars related to food. The first was entitled "So You Think You Have Food Issues," featuring guest speaker Sally Paulin, Lecturer in Sustainable Development, Murdoch University. There followed "Eat My Words" and "Sacred Food," with the last seminar on "Oz Food," featuring Grant Stone of ABC TV. For information contact felicnew@bigpond.net.au

14-15 July 2008, British Sociological Association Food Study Group Conference, London

The aim of this conference was to explore the interface between food, society, and public health through a sociological lens. Practices and decisions involving food are not solely matters of individual behaviour or action and food and health therefore need to be considered within the context of families, communities, other social groups, and society at large. The keynote speakers were Claude Fischler on "Commensality and Individualisation" and Allison James on "Children's Food? Reflections on Politics, Policy and Practices."

The conference program is available from www.britisoc.co.uk/events/food

15-16 September 2008, Meeting of The Wine Librarians Association, Geneva, New York

The host for the meeting is the Frank A. Lee Library at the New York State Agricultural Experiment Station in Geneva. For more information contact Bo Simons at bo@sonoma.lib.ca.us

10-12 October 2008, Asian Food Beyond Borders, San Francisco

The Asian Culinary Forum is hosting this symposium on Asian food and culture that features a diverse group of professionals which explore how Asian communities have created dynamic cuisines around the world. Speakers include Madhur Jaffrey, cookbook author; Martin Yan, Master Chef, author, television host, and cooking instructor; James Oseland, editor in chief, *Saveur* magazine; Olivia Wu, chef; Martin Manalansan, anthropologist, University of Illinois, Urbana-Champaign; Melissa Hung, founding editor, *Hyphen* magazine; Paul Kwan, documentary filmmaker, *Anatomy of a Spring Roll*; Edwin Soon, oenologist and author, *Asian Food with Wine*; Roy Fong, founder and proprietor, Imperial Tea Court. http://www.asianculinaryforum.org/ACF/Asian_Culinary_Forum_-_Symposium.html

26-29 October 2008, The 16th Symposium of Australian Gastronomy, Hunter Valley, New South Wales

The committee has had several meetings since the last symposium in 2006 to decide on the possible theme for the 16th Symposium, a venue, and a date. We were all strongly of the opinion that the symposium should consider issues relating to the very current debate on global warming and sustainability against the backdrop of the historical use of the Hunter River and its extended valley. With this in mind we arrived at our theme, *Cry the Beloved River*—a loaf of bread, a glass of wine, a piece of coal—living well and in a sustainable manner in the twenty-first century. We wished to draw attention to the Hunter as a valley with a river running through it and examine its past, present, and future with reference to the sometimes competing industries that have developed in the region. In the beginning the river provided transport for the logging industry and river ports sprang up. In the twentieth century emphasis shifted to mining, agriculture, market gardening, viticulture, and now tourism. All of these activities have had their impact on the River and should provide points of discussion regarding sustainability and how well we eat. The ongoing problem of avoiding elitism when it comes to expounding the desirability of fresh and flavoursome food for all should also be a topic of consideration.

More details and extra links are on our website:

<http://www.arts.adelaide.edu.au/centrefooddrink/conferences/callforpapers/>

Other details and contacts are at the official Symposium website: <http://www.huntersag.com.au/>

20-22 November 2008, Luxury in the Low Countries, Brussels

FOST, the Social and Cultural Food Studies group at Vrije Universiteit Brussel will host this workshop. Go to http://www.vub.ac.be/FOST/fost_in_english/agenda_eng.htm

5 December 2008, Gastronomy, Religion, and Culture in the Asia-Pacific, Adelaide

This is the theme of a workshop hosted by the Research Centre in association with the Asian Studies Department at the University of Adelaide on Friday, 5 December 2008.

The workshop will be structured around four keynote addresses by noted authorities in food culture in the Asia Pacific region: Tan Chee-Beng (Hong Kong), Nir Avieli (Israel), Jean Duruz (South Australia), and Nancy Pollock (New Zealand).

Other papers will appear on the Research Centre's new interactive website before the event. During the workshop authors of these papers will have 5 minutes to summarise their work before a 45-minute discussion period. If you would like to participate send a 350-word

abstract addressing one of the following topics to Roger Haden by 31 August: Asia-Pacific food cultures, dietary change in religious and secular contexts, regional Pacific perspectives on food culture, Pacific food cultures in the wider region, Buddhism, vegetarianism, food and faith, hybridity, ethnicity, commerce, cuisine, foodways, gastronomy, identity, and transculturalism. Roger promises to let you know whether or not you are on the program by 7 September. The provisional program is:

Session 1: Asian Crossovers: Religion, Food, and Ethnicity

Keynote: Tan Chee-Beng, "Food and Religion and Chinese Culture Crossing Borders"

Session 2: Food as Festival and Celebration: Secular and Religious Contexts

Keynote: Nir Avieli, "In Christmas We Don't Like Pork, Just Like the Maccabees: Festive Food and Religious Identity in the Protestant Christmas Picnic in Vietnam"

Session 3: Far-Reaching Change: Regional Food Cultures of the Pacific

Keynote: Nancy J. Pollock, "Asia Influences on Pacific Gastronomy"

Session 4: Asian Foodways: Commerce, Tradition, Identity and Change

Keynote: Jean Duruz, "Growing up Transnational: Travelling through Singapore's Hawker Centres"

The workshop comes on the last day of a 5-day Signature Event Conference on Globalising Religions and Cultures in the Asia Pacific: Crossing Borders of Meaning, hosted by The University of Adelaide, Flinders University, and the University of South Australia. The conference will be the culminating event of the Australian Research Council's Asia Pacific Futures Research Network and focuses attention on key issues in the study of the Asia-Pacific. In 2008 the theme is the importance of religion and culture, recent evolution, and the consequences of globalisation including changing forms, content, and meanings. For more details go to the official website: www.adelaide.edu.au/sigevent08

30-31 January 2009, Foodies on the Web: A Symposium on Food and New Media, Boston University

The internet has created new forms of web-based community and interpersonal communications. This has extended into the world of food with the rise of popular food blogs, community-based websites, and other forms of information sharing and collaboration. The goal of this symposium is to explore how, if at all, these new technologies have changed the way people eat, cook, share recipes, decide where to have dinner, learn about nutrition, or simply think about food. Topics of interest include blogging, community building tools such as Yelp, Chowhound, and Citysearch, online shopping, wikis, web video, video, web-based, or other games, and

non-digital interactive forms such as interactive installations or museum exhibits.

Abstracts of 250-500 words with cv's are due on 28 September at gastrmla@bu.edu

27 February-1 March 2009, Tasting Histories: Food and Drink Cultures through the Ages, Robert Mondavi Institute, University of California, Davis

To celebrate the October 2008 opening of the Robert Mondavi Institute for Wine and Food Science during the 2008-09 Centennial Anniversary of the University of California, Davis, the UC Davis Humanities Institute, in collaboration with the UC Multi-Campus Research Program in World History and UC Multi-Campus Research Group in Studies of Food and Body, will convene a research symposium, graduate workshop and public conference examining the history of food and drink cultures in international comparative perspective.

The conveners are interested in receiving papers that explore critical issues in food and drink production and consumption that relate to the body and deploy a world-historical lens. Topics could range from the impact of science and technology on agricultural production to the spread, relocation, and domestication of animal and plant life central to human settlements; the proliferation and diversity of indigenous gastronomical practices and knowledge; the development of labour systems tied to specific foodstuffs; narratives of the relationship between nutrition and the environment; food and drink commodities and the development of global business practices; food production and social activism; politics and policies pertaining to agriculture, food science, nutrition, and the global economy; and local, regional, and global food systems.

Interested parties should submit a 500-word abstract of their research project by 1 October 2008. Travel, food, and accommodation costs for paper presenters will be borne by the conveners. Questions may be directed to Carolyn de la Peña (ctdelapena@ucdavis.edu) or Benjamin Lawrance (bnl@ucdavis.edu).

Websites

The San Pellegrino World's 50 Best Restaurants Awards
http://www.theworlds50best.com/2008_list.html

The Art of Food and Wine

<http://www.artwinefood.com.au>

The site offers easy access to buying or collecting from a range of wine- and food- related antiques and curiosities.

Tables Princières à Chantilly du XVII au XVIII Siècle
http://www.chateaudechantilly.com/pdf/DP2_tables_princieres.pdf

Meta list of Italian culinary manuscripts
<http://www.geocities.com/helewyse/Italianfoodmanuscripts.html#1>

The Peacock-Harper Culinary History Collection at Virginia Tech <http://spec.lib.vt.edu/Culinary>

Food Studies Program at Indiana University
http://www.indiana.edu/~anthro/food_anthro.html

Madge Griswold's Selective Guide to Culinary Collections in the United States
<http://www.cs.arizona.edu/people/madge/LibraryReport.pdf>

Institut Européen d'Histoire et des Cultures de l'Alimentation
<http://www.iehca.eu/home.html>
The institute has announced plans to create an Inventaire Patrimoine Alimentaire Européen.

Documenting Louisiana Sugar, 1845-1917 www.sussex.ac.uk/louisianasugar

This website provides historians and social scientists with an innovative tool for examining plantation economy and agrarian society in the American South. Utilizing exceptionally detailed annual crop returns and additional census records, Documenting Louisiana Sugar makes available two fully searchable databases that allow users to examine in micro and macro detail the evolution of one of America's definitive plantation crops, namely cane sugar.

Publishing Opportunities **Teaching the Body**

Unfortunately, the deadline for submissions was 1 June 2008, but members might be interested in learning about the journal, *Transformations*, a peer-reviewed journal, whose editors sought pedagogical articles (5,000 to 10,000 words) and pedagogical media reviews (books, film, video, performance, art, and music) of 3,000 to 5,000 words that explore the body in a variety of pedagogical contexts and from diverse disciplinary perspectives—literature, science, women's and gender studies, anthropology, folklore, history, psychology, sociology, art, photography, geography, religion, cultural studies, working-class studies, ethnic studies, disability studies, age studies, and narrative medicine.

For more information contact the editors, Jacqueline Ellis and Edvige Giunta, at transformations@njcu.edu or go to www.njcu.edu/assoc/transformations.

Early Modern Women and Material Culture

Early Modern Women: An Interdisciplinary Journal invites submissions to an interdisciplinary Forum on Early Modern Women and Material Culture, slated for

publication in Volume IV (2009). Contributors to the forum will explore the nature of the material culture of early modern women and girls from different socio-economic levels and from regions across the globe. Which objects, including garments manuscripts, jewellery, toys, house wares, tools, furniture, and musical instruments, did they own or use? How did such objects construct identity, strengthen social ties, teach social or economic roles, or perform other cultural functions? What objects were commonly associated with women and girls? What unusual objects did they own or use? Were specific objects associated with certain times in a woman's life, certain places, or particular rituals? What values, ideas, and assumptions were linked to the material culture of women and girls?

Submissions should be 1300 words in length plus footnotes. Building on such recent exhibitions as the Victoria and Albert Museum's *At Home in Renaissance Italy* (2006) and on such recent books as Jacqueline Musacchio's *Art and Ritual of Childbirth in Renaissance Italy* (1999) and Ann Rosalind Jones and Peter Stallybrass' *Renaissance Clothing and the Materials of Memory* (2001), contributions may focus on a single object or group of objects that still exist, or on references to objects in images, literary texts, or archival documents. Submissions that explore a range of socio-economic groups and regions across the globe are especially welcome.

The deadline for submissions is 31 October 2008: emw-journal@umd.edu

Curried Cultures: Globalization, Food, and South Asia

The editors are seeking contributions for a volume with the above tentative title. Globalization makes national boundaries porous, as people, culture, goods, and ideas, move from one part of the world to another. Contact Tulasi_Srinivas@emerson.edu
<http://www.h-net.org/announce/show.cgi?ID=162603>

Podcasts

Interview with Prof. Hasia Diner

Go to <http://www.njch.org/keyingredients/home/> and click on the podcast link "Hungering for America." Diner is author of *Hungering For America: Italian, Irish and Jewish Foodways in the Age of Migration*. In the interview he discusses food studies, history, and immigration.

Publications

The June 2008 issue of *Food, Culture and Society*: Special Issue: Food Journeys--Culinary Travels in Time and Space

Alasdair Pettinger, Caviar and Toast
Kaori O'Connor, The Hawaiian Luau: Food as Tradition,

Transgression, Transformation and Travel

Nicola Frost, 'Strange People But They Sure Can Cook!'
An Indonesian Women's Group in Sydney

Sharon Jean Hepburn, The Dangers of Foreign Bodies:
Contamination of Travelers in and out of Nepal.

Daisy Tam, Slow Journeys: What Does It Mean To Go
Slow?

Catherine Briand, The Performance of the Meal in
Seventeenth Century French Travel Accounts to New
France: from Hospitality to Hybridity

From the Introduction by Daisy Tam and Nicola Frost:
This collection of papers began life in April 2006 in Ox-
ford at the Travel, Travel Writing, and Food Colloquium,
organised by the Centre for Research on Nationalism,
Ethnicity, and Multiculturalism of Nottingham Trent
University. The idea of food and travel writing conjures
up often idyllic images of voyage and discovery of
exotic landscapes as well as dishes, à la Conde Nast or
Lonely Planet. Although not entirely ruling out the excit-
ing nature of such form of travels, we are more inter-
ested in exploring the idea of travel itself, focusing on its
capacity for crossing and transgressing boundaries. The
focus here is purposely broader: we embark on a wider
range of temporal and figurative journeys, hence the title
of this volume: Food Journeys. The journeys in this col-
lection are of several kinds. Some are journeys through
space, others through time, and still others employ travel
as a metaphor for reflection, memory, exchange, and
otherness.

The common thread in the proposed journeys is an inter-
est in accounts and presentations of diverse culinary
practices and the conventions of hospitality. Our purpose
in gathering them together is to explore the function of
food as an index of alterity and a potential basis for com-
mon understanding. The value of food as a vehicle for
comparison, empathy, and expression is commonly rec-
ognised across a variety of writing genres. A description
of the cooking and eating habits of people in far-flung
regions is an economical and frequently picturesque way
of signaling difference, at the same time establishing an
understanding between author and reader of what consti-
tutes "familiar" and "strange." However, as some of the
pieces in this collection demonstrate, the apparent binary
categorization of author/reader, self/other or home/away
are in practice more fluid, more ambivalent.

This collection represents a deliberately eclectic range of
disciplinary food journeys, drawing on history, cultural
studies, anthropology, and more popular forms of travel
writing and memoir. Our aim is to explore the variety
of ways in which food can function as a medium both
for the exposition of otherness and for negotiation and
engagement.

To subscribe: <http://www.bergpublishers.com/JournalsHomepage/FoodCultureandSociety/tabid/521/Default.aspx>

From Localized Products to Geographical Indications:
Awareness and Action

This book is now available on line at:

http://www.ethno-terroirs.cnrs.fr/textes/Localized_Products_to_GI.pdf

This is the English translation of Produits de terroir:
Comprendre et agir

also on line at:

<http://www.ethno-terroirs.cnrs.fr/textes/CNRSTerroir-ComprendreAgir.pdf>

A free paper version of this new edition is available on
request:

http://www.ethno-terroirs.cnrs.fr/textes/LocprodGI_Order.pdf

Journal of Wine Economics

The fifth issue of this journal is now available and con-
tains the following articles:

Robin Goldstein, Johan Almenberg, Anna Dreber, John
W. Emerson, Alexis Herschkowitsch, and Jacob Katz,
Do More Expensive Wines Taste Better? Evidence from
a Large Sample of Blind Tastings

Roberta Veale and Pascale Quester, Consumer Sensory
Evaluations of Wine Quality: The Respective Influence
of Price and Country of Origin

Margherita Gerolimetto, Christine Mauracher, and Isa-
bella Procidano, Analyzing Wine Demand with Artificial
Neural Networks

Lee W. Sanning, Sherrill Shaffer, and Jo Marie Sharratt,
Bordeaux Wine as a Financial Investment

Guillermo J. San Martín, Javier L. Troncoso, and Bern-
hard Brümmer, Determinants of Argentinean Wine
Prices in the U.S.

Roger G. Noll, The Wines of West Africa: History, Tech-
nology and Tasting Notes

Also, check out the free downloadable AAWWE Working
Paper Series at <http://www.wine-economics.org/workingpapers/> as well as the wine economics blog at <http://www.wine-econ.org/>

Wine Librarians Association

Prepared by Bo Simons, bo@sonoma.lib.ca.us

The Wine Librarians Association has just formed as a
legal entity, capping five years of informal but produc-
tive meetings and activities. We have had meetings since
1997 at the University of California Davis, California
State University Fresno, St. Helena Public Library, and
Healdsburg Regional Library. Our stated aims are:

- to promote greater understanding among librarians managing collections on subjects related to wine making and grape growing,
- to identify and make known the strengths of our respective collections,
- to coordinate collection building and share resources,

- to distribute duplicates of materials and materials no longer needed by one but sought by another,
- to identify vital resources in the history of wine and insure that they are preserved and made available to all who need them,
- to identify subject areas within enology and viticulture and related subject areas where collections need to be built or augmented,
- to expedite the rapid response to our users' needs by fostering direct contact among us when circumstances require it,
- to publish or reprint such works dealing with wine, its history, or bibliography that deserve publication,
- to help each other do our jobs better through cooperation, improved communication, referral, knowledge, and respect of each other's collections and institutions
- ultimately to better serve our various users, publics, clients, and institutions.

In order to pursue these goals we intend, as we have done in the past, to meet once or twice a year at one or another of our members' libraries. At these meetings we network, exchange information, and give each other duplicate copies of books, periodicals, and ephemera. We also tour each other's libraries, becoming familiar with the breadth, depth, layout, and unique components of our members' collections, setting, and clientele. We type up and mail minutes of our meetings, and we intend to publish a newsletter. We make available lists of materials we might be discarding. We have discussed starting a website and a listserv, but we have yet to make concrete plans for each of these activities. In the past several months, as we have neared incorporation, we have taken on a publication project underwritten by a donation.

Food and Culture in Italy

Geraldine Moreno, Professor of Anthropology at the University of Oregon, will be teaching this course in Siena, Italy, during the winter of 2009 to students studying abroad. The course will explore the social, environmental, and symbolic aspects of food and culture in Italy. For more information visit

<http://ahastudyabroad.org/programs/italy/siena/courses/>
The deadline for application for this program is 15 September.

Tea: How Tradition Stifled Progress

What follows is the first paragraph of an article written by Ian Bersten. To obtain the rest write to Ian at ianbersten@iinet.net.au

In 2006 I developed and patented a new way to make tea. The idea was to take Pekoe fannings or Pekoe dust, place it in a fine mesh filter, and pour a small quantity (80mls.) of boiling water over it to make a concentrate of 40mls. and then dilute it. It was a leaching process that was totally different to all previous methods which involved steeping. A contact time of thirty seconds was

necessary. The reaction from the professional tea trade was startling. It was very obvious from taste tests that the best flavour came from the tea in the first thirty seconds; boiling water poured through the same tea leaves made a brew that was much less flavourful and more bitter, and the third pour delivered a lightly coloured drink with low flavour and low bitterness redolent of tea bag tea. This was an astonishing result because it showed that the flavour and the bitterness could be delivered separately from the same tea leaves; this had never been done before. Reflection on this notion led me to consider what were the reasons that the tea industry had stood still for centuries while the coffee industry had changed beyond all imagination.

Exhibit at the Great Hall of the William L. Clements Library, University of Michigan

The Old Girl Network: Charity Cookbooks and The Empowerment of Women

June 2—October 3, 2008

Hours: Monday-Friday, 1:00-4:45 p.m., or by appointment

Curated by Jan Longone

Lecture by Curator Jan Longone: Sunday, September 21, 2008, 2:30-5:00

Building will open at 2:30 for viewing; lecture will begin at 3:00; reception to follow

Before mass media, communication, and transit, the first wave of the women's movement was already active via the most ordinary of objects: the lowly cookbook. As many people do not understand why we preserve these ephemeral materials, we invite you to our upcoming exhibit at the Clements Library to see the politics just under every woman's nose (and, often, behind many men's backs).

This exhibit features cookbooks on many themes with an emphasis on female empowerment. Many of the compilers worked hard to publish these books (with scant funding) in hopes of raising more women to the level they had already attained. The books demonstrate how women worked together to help themselves, other women, and the outside world. Causes include: Suffrage, military and patriotic support, Temperance, education, working women and Women's Exchanges.

On display will be the first American "charity," A Poetical Cookbook, written for the 1864 Sanitary Fair, to support those wounded, widowed, or orphaned by the Civil War. Also shown is a rare copy of The National Cookery Book, written for the 1876 World's Fair in Philadelphia to celebrate the nation's 100th Birthday.

In addition to cookbooks, you will encounter political cartoons, memorable quotes, interesting ads, and other ephemeral material that will enhance your understanding of how these women both saw and influenced the world of their time. You will also be able to see how few motivated women could stick to just one cause; there is much crossover between the charities and their supporters. In short, if you think cookbooks are dull with nothing but recipes (as interesting as they may be) in them, then this is the exhibit to prove you wrong! We cordially invite you to see for yourself, however.

The Clements Library is located at 909 South University Avenue, and is open Monday through Friday from 1:00 to 4:45 p.m.

For further information please call 734-764-2347 or email jblong@umich.edu

