

# THE RESEARCH CENTRE FOR THE HISTORY OF FOOD AND DRINK



## Newsletter No. 50, October 2008

Director, Roger Haden, 08 8303 5605, [roger.haden@adelaide.edu.au](mailto:roger.haden@adelaide.edu.au)

Editor, A. Lynn Martin, 08 8303 5916, [lynn.martin@adelaide.edu.au](mailto:lynn.martin@adelaide.edu.au)

Research and Administration, Margaret Meyler, [margaret.meyler@adelaide.edu.au](mailto:margaret.meyler@adelaide.edu.au)

---

### Gastronomy, Religion, and Culture in the Asia Pacific

The Research Centre is hosting a workshop on this theme on 4 December 2008. For details see the last page of this newsletter.

### Cause for Celebrations

Simon Choo and Colin Sheringham have received their Ph.D's. See below for the abstracts of their dissertations. *Gaudeamus igitur!*

### New Editor: Andrea Cast

Andrea Cast will be the new editor of the Newsletter, beginning in January 2009. After editing 50 newsletters, Lynn Martin believes it's time to pass the task to someone younger and more energetic. Andrea is a foundation member of the Research Centre and received a PhD in 2001 for her dissertation on Women Drinking in Early Modern England. Since then she has worked for Food South Australia and the CSIRO's Land and Water division. She is currently teaching courses in anthropology and gastronomy at the University. Andrea intends to continue the editorial policy of focusing on history and research, but she is open to suggestions from members. Needless to say, she also looks forward to receiving copy from members, including announcements, book reviews, and short articles. Contact her at [andrea.cast@adelaide.edu.au](mailto:andrea.cast@adelaide.edu.au)

### Other News: 2009 Symposium of Australian Gastronomy, Adelaide, South Australia.

The 25th Anniversary Symposium of Australian Gastronomy will be held in Adelaide, South Australia, 12-15 November, 2009. All those who attended the last two events in the Hunter and at Dover will be notified by

email. Please confirm email addresses and send any expressions of interest to the director of the Research Centre. More details forthcoming.

### Conferences

#### 22-24 September 2008, The Politics of Food, Raleigh, North Carolina

The Environmental Leadership Program hosted this conference on how America grows, distributes, buys, and eats its food in an attempt to answer the question, "How can we promote a food system that is environmentally sustainable, socially just, and economically viable?" More information is at the conference website: <http://www.elpnet.org/foodtour/conference.php>

#### 10-11 November 2008, Hungry for Green: Feeding the World Sustainably, Mitchell, South Dakota

The McGovern Center for Leadership at Dakota Wesleyan University is hosting this conference. For more information:

<http://www.mcgoverncenter.com/conference/schedule.htm>

For those who cannot attend the free conference the organisers have set up a blog for discussion of the conference themes: <http://mcgovernconference.blogspot.com/>

#### 18-20 November 2008, La Pomme de Terre de la Renaissance au XXIe siècle: Histoire, Société, Économie, Culture, Tours

The European Institute for the History and Culture of Food is hosting this Colloquium. For information: <http://www.iehca.eu>

---

**A Research Centre of the  
Faculty of Humanities  
and Social Sciences**



**21-22 November 2005, *Luxury in the Low Countries; Miscellaneous Reflections on Dutch and Flemish Material Culture, 1400-2000***, Brussels

FOST, the Social and Cultural Food Studies unit at Vrije Universiteit in Brussels, is hosting this workshop. For information: [http://www.vub.ac.be/FOST/fost\\_in\\_english/](http://www.vub.ac.be/FOST/fost_in_english/)

**22-27 March 2009, *Geographic Contributions to Agro-Biodiversity Conservation***, The Annual Meeting of the Association of American Geographers, Las Vegas, Nevada

Research on the spatial and temporal dynamics of agricultural biodiversity and their conservation, both historically and contemporary, have interested geographers and other related disciplines for centuries. Viewing conservation strategies through the lenses of traditional agriculturists and their practices offers a valuable framework for examination of such topics as genetic erosion, traditional germplasm management, gender and agriculture, agricultural development, domestication, centres of agrobiodiversity, human ecology of agriculture, and agricultural evolution. The conveners invite scholars engaged in research that focuses on some aspect of agro-biodiversity conservation to submit papers for a session(s) focusing on empirical and theoretical work that engages a conceptual geographic framework.

Send abstracts to Kimberlee J. Chambers ([kimberlee\\_chambers@yahoo.ca](mailto:kimberlee_chambers@yahoo.ca)) and Laura R. Lewis ([ljlewis@umbc.edu](mailto:ljlewis@umbc.edu)).

**24-25 April 2005, *In Vino Veritas: A Symposium on Wine and the Influence of Bacchus from Classical Antiquity through the Eighteenth Century***, Binghamton, New York

By the time of Pliny the Elder, *in vino veritas* (in wine, truth) had already attained the status of aphorism, having made its earliest appearance in the writings of the Greek poet Alcaeus. Beyond the reaches of the Greco-Roman world, wine has also had a long history. Its fortunes may be traced around the globe through the medieval and early modern periods when trade in wine increasingly linked diverse cultures, the social uses and symbolic associations of wine proliferated, and Bacchus made his appearance on numerous stages, in images, and in a wide range of other texts and contexts.

The Center for Medieval and Renaissance Studies at Binghamton University invites papers for a symposium to be held on the Binghamton University campus. Papers may address any area of scholarship concerning wine, its symbolic import, its appearance in or impact on cultural production (from painting to poetry), and its effects-social, political, economic, therapeutic, or remedial. Papers are also welcome on Dionysus/ Bacchus, the god of wine, from classical antiquity to the eighteenth century.

Abstracts are due by 15 December. Contact [cemers@binghamton.edu](mailto:cemers@binghamton.edu)

**28-31 May 2009, *Informing Possibilities for the Future of Food and Agriculture***, Penn State University  
This is the Joint Annual Meeting of the Agriculture, Food and Human Values Society (AFHVS) and the Association for the Study of Food and Society (ASFS). The modern food and agriculture system seems to manifest two opposing tendencies: one is toward high technology, global sourcing, and disconnecting from “nature,” with profit being a key motivation. The other is toward emphasising natural processes and local sourcing, with building “community” and serving human needs being key motivations. The social constructions of the proponents of these respective tendencies inform social action to create social and biophysical infrastructures consistent with their preferred tendencies. Each tendency involves social, ethical, ecological and other issues that need to be closely examined from many different perspectives and discussed publicly. Understanding the divergences and convergences between these tendencies can inform the individual and collective choices that will shape the future food and agriculture system.

The conveners welcome abstracts for papers, posters, and panels on all aspects of food, nutrition, and agriculture. Abstracts are due on 2 February 2009. For details contact Clare Hinrichs at [agfoodconf09@psu.edu](mailto:agfoodconf09@psu.edu)  
To encourage participation by undergraduate and graduate students and to recognise scholarly excellence, both ASFS and AFHVS invite submissions to their student paper competitions. The details for these paper competitions are available on the respective organisations’ websites: [www.afhvs.org/stud\\_prize\\_paper.html](http://www.afhvs.org/stud_prize_paper.html) and [www.food-culture.org/student.html](http://www.food-culture.org/student.html)

**2-5 June 2009, *Seventh International Conference on New Directions in the Humanities***, Beijing

The Humanities Conference and its companion Journal provide a space for dialogue and for the publication of new knowledge that builds on the past traditions of the humanities while setting a renewed agenda for their future. As well as an impressive line-up of international main speakers, the conference will also include numerous paper, workshop and colloquium presentations by practitioners, teachers, and researchers. Presenters may choose to submit written papers for publication in the fully refereed International Journal of New Directions in the Humanities. Virtual registrations are also available for those unable to attend. The deadline for the next round in the call for papers (a title and short abstract) is 13 November 2008. For more information go to <http://www.HumanitiesConference.com/>.

The conference would be an opportunity for food and drink scholars to promote their new directions.

## **Publishing Opportunities Food, Culture, and the Law**

Doris Witt, Chris Buccafusco, and Amy Dillard are soliciting both conference papers and publishable essays that integrate multidisciplinary scholarship in food studies with legal scholarship related to food in existing fields such as agricultural, constitutional, criminal, administrative, tort, intellectual property, and international trade law. Among the questions they hope to answer are: How might one account for the law's varying treatment of food over time and/or cross-culturally? What role does law play in shaping cultural ideas about food production, trade, and consumption? And, inversely, what role does food play in shaping ideas about the law?

Initially they seek papers written from a variety of perspectives appropriate for presentation at one or both of the following conferences: the Association for the Study of Law, Culture, and the Humanities (Suffolk University Law School, Boston, 3-4 April 2009) and the Association for the Study of Food and Society (details for the 2009 conference TBA on the ASFS website). The editors will consider abstracts and articles from potential contributors who are unable to attend the conferences. For more information contact Doris Witt ([doris-witt@uiowa.edu](mailto:doris-witt@uiowa.edu)), Chris Buccafusco ([cjb@law.uiuc.edu](mailto:cjb@law.uiuc.edu)), and Amy Dillard ([adillard@ubalt.edu](mailto:adillard@ubalt.edu)). Abstracts for the first conference are due by 1 October 2008; abstracts for the second or for the essay collection alone are due by 15 January 2009.

## **Encyclopedia of Food Cultures Around the World**

Ken Albala is seeking contributors to this encyclopedia, to be published by Greenwood Press, especially contributors with esoteric expertise on a food culture.  
[kalbala@pacific.edu](mailto:kalbala@pacific.edu)

## **Publications**

### **The American Association of Wine Economists**

The Association has posted new Working Papers: Vicente Pinilla and Raúl Serranoz, "The Agricultural and Food Trade in the First Globalisation: "Spanish Table Wine Exports 1871 to 1935: A Case Study."

Robert N. Gwynne, "Firm Creation, Firm Evolution and Clusters in Chile's Dynamic Wine Sector: "Evidence from the Colchagua and Casablanca Regions."

Steve Stein, "Our Saviors May Not Speak Spanish: Changing Markets and Strategies in Argentina's Wine Revolution, 1990-2008."

Denis Fougère, Erwan Gautier, and Hervé Le Bihan, "Restaurant Prices and the Minimum Wage."

Steven Cuellar and Ryan Huffman, "Estimating the Demand for Wine Using Instrumental Variable Techniques."

Steven Cuellar and Dan Karnowsky, "The Sideways Effect: a Test for Changes in the Demand for Merlot and Pinot Noir Wines."

Luciane Schneider, Márcia Azanha Ferraz Dias de Moraes, and Pedro Valentim Marques, "Locational Dynamics of Brazilian Winegrowing: New Regions in Rio Grande do Sul and in the São Francisco River Valley Area."

Roger L. Hanagriff, Michael Lau, and Sarah L. Rogers, "State Funded Marketing and Promotional Activities to Support a State's Winery Business: are there Economic Returns?"

Journal of Wine Economics at <http://www.wine-economics.org/journal/>

Wine Economics Blog at <http://www.wine-econ.org/>  
Fans of the movie Sideways will be intrigued by the article by Cullar and Karnowsky.

## **Food, Culture, and Society**

The special issue on Canadian Food Studies includes the following articles:

Elaine Power and Mustafa Koc, "A Double-Double and a Maple-Glazed Doughnut."

Joshee Johnston, "Struggles for the 'Up and Coming:' Challenges Facing New Food Scholars and Food Scholarship."

Valerie Tarasuk, "Healthy New Foods, Healthy Population? Regulation, Marketing and a Critical Gap in Food Studies."

Jennifer Clapp, "A Global Outlook on Food Studies."

Rhona Richman Kenneally, "The Cuisine of the Tundra: Towards a Canadian Food Culture at Expo 67."

Maura Hanrahan, "Tracing Social Change among the Labrador Inuit and Inuit-Metis: What Does the Nutrition Literature Tell Us?"

Diane Tye, "A Poor Man's Meal: Molasses in Atlantic Canada."

Helen Vallianatos and Kim Raine, "Consuming Food and Constructing Identities among Arabic and South Asian Immigrant Women."

Jacqui Gingras and Lara Tiro, "Mandarin Peelings and Lola's Tinola: Exploring Subjectivity and Belonging through Cultural Food Narratives."

## **Sociology, The Journal of the British Sociological Association**

The latest issue [2008, V 42 (4) 653-671] contains an article by Brenda Beagan, Gwen E. Chapman, Andrea D'Sylva, and B. Raewyn Bassett entitled "'Its Just Easier for Me to do it:' Rationalizing the Family Division of Foodwork." The abstract:

While women continue to do the lion's share of foodwork and other housework, they and their families appear to perceive this division of labour as fair. Much

of the research in this area has focused on families of European origin, and on the perceptions of women. Here we report findings of a qualitative study based on interviewing multiple family members from three ethno-cultural groups in Canada. Women, men and children employed similar rationales for why women did most of the foodwork, though explanations differed somewhat by ethno-cultural group. Explicitly naming foodwork as women's work was uncommon, except in one ethno-cultural group. Yet more individualized, apparently gender-neutral rationales such as time availability, schedules, concern for family health, foodwork standards, and the desire to reduce family conflict were grounded in unspoken assumptions about gender roles. Such implicit gender assumptions may be more difficult to challenge.

### **The Journal of Hunger and Environmental Nutrition**

A recently published special double issue is entitled "Sustainable Food Systems: Perspectives from the United States, Canada, and the European Union," featuring food system experts who analyze the global food system infrastructure and offer alternatives for creating a food system that is ecologically sound, socially just, and economically viable and ensures that all eaters have regular access to fresh and healthy food. The articles include: "Sustainable Food Systems in Europe: Policies, Realities and Futures." "Attitudes and Behaviors of Low-Income Food Heads of Households Toward Sustainable Food Systems Concepts." "The Role of Food Policy Councils in Developing Sustainable Food Systems." "Do Farm-to-School Programs Make a Difference? Findings and Future Research Needs." "The 100-Mile Diet: A Community Approach to Promote Sustainable Food Systems Impacts Dietary Quality." "Food Decision-Making Framework: Connecting Sustainable Food Systems to Health and Well-Being." <http://JHEN.HaworthPress.com>

### **Old Girl Network: Charity Cookbooks and the Empowerment of Women**

To access this lecture by Jan Longone go to <http://lecb.physics.lsa.umich.edu/CWIS/browser.php?ResourceId=1179>

### **South Asia: Journal of South Asian Studies,**

**The Volume 31, Issue 1, 2008**, edition is devoted to "Food: Memory, Pleasure and Politics." It contains the following articles:

Shraddha Chigateri, "'Glory to the Cow,' Cultural Difference and Social Justice in the Food Hierarchy in India."

James Staples, "'Go on, just try some!' Meat and Meaning-Making among South Indian Christians."

Nayanika Mookherjee, "Culinary Boundaries and the

Making of Place in Bangladesh."

Lucia Michelutti, "'We are Kshatriyas but we behave like Vaishyas:' Diet and Muscular Politics Among a Community of Yadavs in North India."

Amit Desai, "Subaltern Vegetarianism: Witchcraft, Embodiment and Sociality in Central India."

Pat Caplan, "Crossing the Veg/Non-Veg Divide: Commensality and Sociality Among the Middle Classes in Madras/Chennai."

Henrike Donner, "New Vegetarianism: Food, Gender and Neo-Liberal Regimes in Bengali Middle-Class Families."

Caroline Osella and Filippo Osella, "Food, Memory, Community: Kerala as both 'Indian Ocean' Zone and as Agricultural Homeland."

Jakob A. Klein, "Afterword: Comparing Vegetarianisms."

### **History Australia**

The most recent edition of this journal contains a fascinating article by Julie McIntyre entitled "'Bannelong Sat Down to Dinner with Governor Phillip, and Drank his Wine and Coffee as Usual:' Aborigines and Wine in Early New South Wales." The abstract:

There is something surprisingly contemporary, and at the same time disturbing, in Philip Gidley King's First Fleet journal entry that "Bannelong sat down to dinner with Governor Phillip, and drank his wine and coffee as usual." The late eighteenth-century relationship between Bannelong and British colonists which led to the Aborigine's selective acceptance of European "civilisation" is one of the earliest documented transnational exchanges in colonial Australia. Ironically, more than two centuries later, while wine is one of the nation's most significant European-derived agricultural exports, Indigenous Australians battle debilitating alcoholism in a tragic cultural limbo.

<http://publications.epress.monash.edu/doi/abs/10.2104/ha080039>

**Journal of Urban History Volume 33 (2007)** contains an article by Selma Akyazici Özkoçak on "Coffeehouses: Rethinking the Public and Private in Early Modern Istanbul." The abstract:

This article explores the development of coffeehouses as public space in early modern Istanbul, placing them within the context of wider developments, such as the level of urbanization, migration, and the consequent rise of public sociability. Their links with transformations in the pattern of traditional domestic hospitality, and the evolution of public and private space, are also considered. It is argued that Istanbul coffeehouses made a considerable contribution to accelerate this long process of changes. Addressing the relationship between the coffeehouses and Habermas's public sphere, the article

focuses on the local types of coffeehouses in an attempt to relate them to urban houses in the neighborhood scale. The coffeehouse provided a zone of interactions between different cultural communities, and performed as the only public space for bachelors and poorer inhabitants who lodged in very limited dwellings, while it served as a principal location for the social, political, and cultural discourses of the Ottoman elite.

### Exhibitions

**Recette Satire: Andy Warhol's and Suzie Frankfurt's Wild Raspberries**, Andy Warhol Museum, Pittsburgh  
The exhibition was on view through 14 September. It presented a "satirical recipe," or "recipe for satire," through food-themed paintings (even one made of chocolate), drawings, collages, a folding screen, photographs, and other objects, many on loan for the exhibition, which elucidate a brief history of fine dining. In 1959 Andy Warhol and close friend Suzie Frankfurt combined their talents to create a limited edition "cookbook" entitled *Wild Raspberries*. Together the two artfully commented on America's middle and upper class obsession with elaborate French food and elegant dinner tables. Frankfurt's vibrant text adds a voice to Warhol's humorous illustrations. This exhibition based on the research of Guest Curator Susan M. Rossi-Wilcoxin collaboration with Warhol Museum Archivist, Matt Wrbican, examined the moment when America discovered European cuisine after the deprivations of World War II. The exhibition featured copies of the hand-coloured books along with Warhol's original drawings, original typed recipes, two volumes of *La Cuisine Classique*, glassware and dishware, and many other pieces that have never been on display before.  
Additional information is available at [www.warhol.org](http://www.warhol.org).

**Matters of Taste**, Technisches Museum Vienna, 22 October 2008-21 June 2009

This new exhibition takes people on a culinary journey into the world of flavour. By following the trail of technological developments in the food industry viewers can discover what gives food the flavours we love.  
<http://www.tmw.at/default.asp?id=2308&cid=18&al=Englisch>

### Websites

Jan Whittaker announces her blog on the history of the American restaurant, "Restaurant-ing through history" at <http://victualling.wordpress.com/> Some of the recent topics include;  
The family restaurant trade  
Taste of a decade: restaurants, 1800-1810  
Early chains: Vienna Model Bakery and Café  
When ladies lunched: Schrafft's  
Taste of a decade: 1960s restaurants

Department store restaurants: Wanamaker's  
Women as culinary professionals  
Basic fare: fried chicken  
Chain restaurants: beans and bible verses  
Eating kosher  
Restaurateurs: Alice Foote MacDougall  
Drinking rum, eating Cantonese  
Early vegetarian restaurants  
Lunching in the Bird Cage  
Why the parsley garnish?

For details on the food and wine museums in Italy go to <http://www.italiantourism.com/museicibo.html>  
The website contains information on the following:  
The National Museum of Pasta, Rome  
The Olive Tree Museum, Imperia (Liguria)  
The Salt-Works History Museum, Foggia (Apulia)  
The Martini Museum of the History of Oenology, Chieri (Torino, Piedmont)  
The Grappa Museum, Bassano del Grappa (Vicenza, Veneto)  
The Grapes and Wine Museum, Carmignano (Prato, Tuscany)  
The Grapes and Wine Museum, Rufina (Firenze, Tuscany)  
The Citrus Museum, Reggio Calabria (Calabria)

### Abstracts of PhD Dissertations

Simon Choo received a PhD in Interdisciplinary Cross-Cultural Research through the Research School of Humanities, Australian National University. The title of his dissertation is *Rasa Rasa Malaysia: Taste, the Senses and the Production of Meaning through an Anthropology of "Malaysian" Food*.  
In Malaysia the word *rasa* is used to express the intersensory nature of human engagement with the materiality of the world. It denotes taste, touch, feeling and perception; to have consciousness in being, a belief or conviction in something or a sensation in relation to the world. This thesis offers a *rasa Malaysia* by providing a multi-sited ethnography of "Malaysian" food that navigates between Malaysia, Singapore and Australia.  
Taking as its initial premise the primacy of the body and of lived experience, this thesis moves from an anthropology of the senses to an exploration of the ways in which the senses inform understandings of memory, place, time and mobility. It introduces a methodology of "participant consumption" as a means of "knowing-the-world" through "being-in-the-world" and it employs textual, visual, audio and audio-visual media to invoke its "intersensoriality." By mapping the movement of people, things and tastes to and from Malaysia, this ethnography engages with

the implications of migration for food, and of food for migration. It involves a reflection on the interaction between the spatial, temporal and cultural dynamics of how we eat, what we eat and how we remember, and is informed by the relationship between memory, the senses and the body.

As an intercultural and intersensory anthropology of food, it integrates experiential and semiotic approaches by bringing together the ideas of discursivity and materiality through emphasising the complicity of the phenomenal in the production of meaning. In offering a *rasa* Malaysia, this thesis builds a bridge between “being-in-the-world,” “reading-the-world,” and “knowing-the-world” by suggesting that these ideas are, in fact, not separate at all.

#### Colin Sheringham’s dissertation is entitled **A Gastro-nomic Meditation: On McDonald’s**.

The thesis offers a gastronomic meditation on the ambiguity and complexity of meanings signified by McDonald’s as one of the most powerful food symbols of the late twentieth-century Western society. Using an advance on the structuralist perspective, the thesis argues that it is important to understand food not simply as a surface representation of the social order but as a product of a constant, constitutive dialectic between order and disorder and a dual perception of order. The search for the complex meanings of McDonald’s is pursued firstly by bringing the concept of disorder to centre stage to form a dialectic relationship between order and disorder; secondly, by setting McDonald’s at the interface of modernity and post modernity, positioned in an intersection of two competing versions of the history of food and of order as expressed through food. Here the dominant historical narrative expresses the triumph of the order of the bourgeoisie through the work of Elias and ‘the civilizing process’, with the counter-narrative of Bakhtin’s theory of the carnivalesque highlighting the continuing importance of disorder. These narratives are explored at two key moments of food history, where the order/disorder dialectic can be seen to play a different role. The first is the interface of medieval ‘disorder’ and the coming bourgeois order of modernity, where Rabelais is the key text and secondly; the early nineteenth-century, where Brillat-Savarin is used as a marker of the triumph of eighteenth-century rationalism. It is only by reference to the order/disorder dialectic and the duality of order that the ambiguity of complex food symbols such as McDonald’s can be better understood, and thus become, importantly, a meditation on the nature of society in the pursuit of an examined existence.

#### **Come Dine With Me**

William Woys Weaver

SOME people collect bobble-head dolls; others collect campaign buttons. I collect airline menus and other

culinary ephemera. And while I’ve been gathering these menus for the last 40 or so years, it’s been pretty much a solitary exercise. People weren’t much interested in my pursuit.

Now they are. In fact, the worse air travel has become—bad service, luggage sent to the wrong airport or wrong country, inedible, execrable food in coach class, nouvelle TV dinners in first, silverware in neither—the more people seem to want to remember that (brief) time when air travel was an experience to be remembered.

Dining in the sky took flight in the late 1920s with the advent of the German zeppelins and their well-appointed dining service. Fine china, silver, impressive wine lists, even an onboard chef: this deluxe mode of travel later became a model for airlines with international flights. Pan American’s Clipper Ships soon offered a similar cutting-edge experiment in well-heeled travel, offering high-class connections to South America, Asia and Europe by the 1940s. But flying in the pre-jet era was at best primitive: stiff seats and limited leg room gave lap dining new meaning, and unpressurised cabins meant flying at low altitudes, with all the bumps and dips of a storm at sea. One wonders how careening stomachs reacted to the food of well-known catering services like Maxim’s de Paris, which supplied the Clipper Ships. The start of regular trans-Atlantic jet service in 1958 opened an era when Air France, Swiss Air and other national airlines gave even tourist class travelers meals that were much more than the stale rolls distributed today. In Association with University of Adelaide’s Asian Studies Department

**The Research Centre for the History of Food and Drink**  
Presents  
a **Workshop** to be held on  
Thursday, December 4, 2008, at the University of Adelaide  
4th Floor, Ligertwood Bldg, University of Adelaide, North Tce, Adelaide, 8.30-12.30 p.m.

## **Gastronomy, Religion and Culture in the Asia-Pacific**

As part of the week-long Crossing Borders conference being held at The University of Adelaide, this workshop will appeal to all who are interested in food culture. It will be structured around four papers presented by noted authorities in Asia-Pacific food culture: Professor Tan Chee-Beng (Hong Kong), Dr Nir Avieli (Israel), Dr Jean Duruz (South Australia), and Professor Nancy Pollock (New Zealand). Post-graduates and scholars in food studies and gastronomy are invited and encouraged to take part in discussion of the papers presented. Papers will be made available in advance of the workshop online at the Research Centre Website. Participants are invited to read the papers before attending the workshop.

### **Workshop Program**

8.30 Registration

8.50. Welcome and Introductions.

9.00. Professor Tan Chee-Beng (Chinese University of Hong Kong)

9.30. Dr Nir Avieli (Department of Sociology and Anthropology, Ben Gurion University, Israel):  
"In Christmas we don't like Pork, just like the Maccabees: Festive Food and Religious Identity in the Protestant Christmas Picnic in Vietnam."

10.00 Discussion

10.30 Morning Tea

11.00. Professor Nancy J. Pollock (Victoria University of Wellington):

"Asian Influences on Pacific Gastronomy"

11.30. Dr Jean Duruz (University of South Australia)

"Growing up Transnational: travelling through Singapore's hawker centres."

12.00 Discussion

12.30 Lunch & Close.

\*Half-Day registration (incl. morning tea and lunch) \$55.00 or \$45.00 (Post Grad Student or Concession) Conference Dinner \$85.00 (with matched wines) @ The Adelaide Hilton Brasserie: "Seriously South Australian" menu.

For ONLINE Registration go to: <http://www.adelaide.edu.au/sigevent08/>