



“Food and Power”

Programme

Dublin Institute of Technology

Cathal Brugha Street

29th-30th May 2018

@dgsdit

#dgs2018

**Fáilte Uí Cheallaigh chuig an ceathrú cruinniú
do Shiompóisiam Ghastranamaíocht Bhaile Átha
Claith.**

**Tá súil again go mbainfidh sibh sult as an
comhthionóil agus go ndéanfadh sibh cáirde nua
agus go dtiocfaidh sibh ar ais arís.**

**A heartfelt welcome to the fourth biennial
Dublin Gastronomy Symposium.**

**We hope you enjoy the Symposium, make new
friendships and that you will return to Ireland
soon!**

The Dublin Gastronomy Symposium Fellowship Award 2018

The Dublin Gastronomy Symposium inaugurated its Fellowship Award in 2016 in recognition of individuals who have been trailblazers, leaders, mentors, and visionaries in the Gastronomy, Food Studies, and Culinary Education community both in Ireland and internationally. The inaugural fellows were Dr Louis Cullen of Trinity College Dublin and Dr Joseph Hegarty of the Dublin Institute of Technology.

The 2018 Dublin Gastronomy Symposium Fellows are:

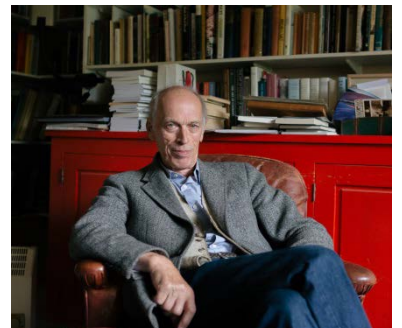
Darina Allen

Darina Allen is Ireland's best-known cook and a best-selling author of over 10 books. She has also presented nine series of her cookery programme, 'Simply Delicious', on television in Ireland, and is a passionate and committed teacher. A tireless ambassador for Irish food both at home and abroad, Darina has been instrumental in setting up the Farmers' Market Movement in Ireland. She is the councillor for Ireland for the Slow Food Movement and President of the East Cork Convivium of Slow Food. Through the East Cork Educational Fund, she runs a programme for local primary schools to help children learn about food from garden to plate. Darina established the Ballymaloe Cookery School in 1983 with her brother Rory O'Connell. Her main passion is imparting her knowledge to the students at the Ballymaloe Cookery School in her daily work.



Tom Jaine

Tom Jaine is a former restaurateur, a food writer and, until recently, the publisher of Prospect Books. He worked as an archivist from 1964 to 1973 and as a restaurateur from 1974 to 1984. From 1984 to 1988, he organised the Oxford Symposium on Food and Cookery, and from 1989 to 1994 he was editor of the annual *Good Food Guide*. From 1993 to 2016 he was the proprietor of Prospect Books, an award-winning publishing company specialising in food and food history. He is the author of four books and has written for *The Times*, *The Guardian*, *The Sunday Times*, *The Sunday Telegraph*, *The Evening Standard* and many other newspapers and magazines. He has presented and been a regular contributor to *The Food Programme* on BBC Radio 4, has done interviews for the BBC and ITV, and a series of programmes about food and cookery in the Balkans for BBC Radio 4.



Day 1 – Tuesday 29th May 2018

8.45 – 9.15

Registration

9.15 – 9.45

- Official Opening: Welcome and Symposium Ethos

- Presentation of Gallagher's Boxy House Student Gastronomy Award 2018

Winners are Sibéal Keogh and Dylan Jacob

Máirtín Mac Con Iomaire, Chair, DGS Organising Committee

9.45-10.20

Keynote Address, H.E. Carmen McEvoy Carreras, Peruvian Ambassador to Ireland

10.20-10.30

Presentation of DGS Fellowship Awards to Darina Allen and Tom Jaine

10.30-11.00

Tea and Coffee Break

11.00-12.30

Session 1

Public Dining and Spectacle (KOS Theatre)

Chair: Eamon Maher

Reilly, Gillian

Food and Power in Renaissance and Baroque Italy

Mahon, Elaine

The Emergence of Irish Diplomatic Dining in Dublin Castle, 1934

Maraschi, Andrea

When Banquets Were Dangerous for the Soul: The Church Against Wedding Feasts in Medieval Times

Ozden, Banu

Political Power behind the Feasts

OR

Food Branding & Marketing (Room 13)

Chair: Diarmuid Cawley

Bregazzi, Adrian

The Power of Myth – Marketing First and Second-Stage Baby Foods by Association with a “Mediterranean” Myth

Buccini, Anthony F.

A l’Américaine or *à l’Armoricaïne*? A New World Dish in French Regional Cookery & Haute Cuisine

Harding, Graham

Bottles of ‘Cham’ and Tureens of Turtle: Luxury, Power and Politics in the Long Nineteenth Century

Lee Brien, Donna

Bondi Beach Goes International: The Power of the ‘Aussie’ Beach as Global culinary brand

12.45- 2.15

Lunch in DIT showcasing the best of local Irish producers

Dublin
GASTRONOMY
Symposium 2018

Local Irish Producers Lunch Menu
Tuesday 29th May 2018

Cold Meats

- Fingal Ferguson Venison Salami
- McCarthy's of Kanturk Guinness
& Cider-spiced Beef

Cheeses

- St. Tola
- Cáis na Tíre
- Young Buck

Fish

- The Burren Smokehouse Smoked Salmon
- Sally Barnes Smoked Mackerel
- Silver Darlings Rollmops

Accompaniments

- Gallagher's Boxy House Boxy Fries
- Avoca Brown Bread
- Scéal Bakery Sourdough Bread
- Ditty's Oatcakes
- *Cuinneog* Butter
- Sheridan's Chutney
- Llewellyn's Orchard Apples 'Wellant'
- Achill Island Sea Salt

Drinks

- Wicklow Wolf Sorachi Red Ale
- Craigie's Craft Cider
- Apple Juice

Bain Sult as do Bhéile!



Dublin GASTRONOMY Symposium 2018

1. Cuinneog Butter (Co. Mayo)

Cuinneog country butter was established by the Butler family in 1990 on their family farm in the West of Ireland, to produce a country butter in line with Ireland's long tradition in the art of butter making.

2. Achill Island Sea Salt (Co. Mayo)

An award winning pure and natural Irish Sea Salt, hand harvested from the wild Atlantic waters of Keel Bay, Achill Island on the west coast of Ireland.

3. The Burren Smokehouse Smoked Salmon (Co. Clare)

This is a family run business set up in 1989 by the owners Birgitta and Peter Curtin. They source exclusively Irish raw materials to produce a superb smoked organic salmon and other types of fish in their award winning artisan smoke-house.

4. St. Tola (Co. Clare)

Siobhan Ni Ghairbhith runs St. Tola at Inagh Goat Farm, just south of the beautiful Burren area in Co. Clare. Meg and Derrick Gordon began making St Tola in the Burren in 1978, before passing on the business to Siobhan, who took charge of the herd and relocated production to a purpose built cheese making facility on her parent's family farm, a short distance away. St Tola log is a fresh, mild cheese made with raw organic herd of Saanen and Toggenburg goats.

5. Fingal Ferguson Venison Salami (West Cork)

The Ferguson family have worked Gubbeen Farm for many generations now. It is a 250 acre coastal farm in West Cork one mile outside the fishing village of Schull, the Atlantic Ocean bordering one boundary and Mount Gabriel to the North as a back drop behind the land, sheltering the pasture that has always supported the Gubbeen herd. They produce a variety of products including cheeses, poultry and meats. Fingal has become a well re-spected smoked meat producer; he has over 50 products and a fascination that grows each year with the arts and science of charcuterie.

6. Sally Barnes Smoked Mackerel (West Cork)

Woodcock smokery is based in West Cork, this smokery deals exclusively with wild fish, and curing in the traditional manner. All aspects of the process such as filleting, salting and pin boning are done by hand.

14. Silver Darlings Rollmops (Co. Donegal)

Kirsti O'Kelly brought her trade with her from her home in Finland where pickled herring is a staple in every fridge. The Wild Irish Herring are landed, produced and packaged at source in Killybegs, Co. Donegal.



8. Cáis na Tíre (Co. Tipperary)

Marion Roelvelde makes this unique cheese with sheep's milk from Barry & Lorraine Cahalan's small farm in County Tipperary. Cáis Na Tíre is aged on-site until it's six months, old it develops rich, toasty and caramel notes as the sweetness of the sheep's milk starts to display.

Cáis Na Tíre has a flakier texture and is similar to the hard sheep's milk Tommes of the south of France.

7. Jack McCarthy Spiced Beef (Co. Cork)

McCarthy's Butchers of Kanturk use traditional techniques and innovative new ideas and have become one of Ireland's most prominent and celebrated meat producers. Jack and his son, Tim McCarthy, the fifth generation of butcher in the family to run the shop, are well known for their value-added beef and pork products.. This combination of Cider and Guinness has resulted in what has been referred to as 'The Smoked Salmon' of Spiced Beef.

13. Robert Ditty Oatcakes (Derry)

Robert Ditty is a second generation artisan baker who is committed to using local ingredients in his products where possible. He uses local artisan producers such as traditional smoke houses, organic dairies and local farmers to offer a broad range of speciality biscuits, pastries, breads and savoury foods.

12. Young Buck (Co. Down)

Northern Ireland's first raw-milk blue cheese. Made by Mike's Fancy Cheese in New-townards, County Down. When fully mature it is rich, creamy and rounded, like the best Stilton, but with a long-lingering finish.

11. Llewellyns Orchard Apples "Wellant" (Co. Dublin)

Grown in a family-run enterprise in North county Dublin

10. Gallagher's Boxy House Boxy Fries (Dublin)

Gallagher's boxy house is the true home of traditional Irish food. Nestled in the heart of Temple Bar, Gallagher's have been serving Traditional Irish cuisine to the people of Dublin since 1988.

Scéal Bakery Sourdough Bread (Dublin)

Scéal bakery is a new bakery in Dublin, set up by DIT graduates, Charlotte Leonard-Kane and Shane Palmer. They specialize in laminated pastries and sourdough

Sheridan's Chutney (Dublin)

Sheridan's Chutney for Cheese which was launched in 2009. It is made with apples and plums and designed to be softer and more fruit-driven in flavour than your average chutney, with a lower vinegar content and just very subtle hints of spice.

9. Avoca Brown Bread (Co. Wicklow)

Brown Bread made in Co Wicklow by another DIT graduate, Marc McGillicuddy.

Wicklow Wolf Sorachi Red Ale (Co. Wicklow)

Wicklow Wolf Sorachi Red Hoppy Red Ale has malty, caramel and chocolate tones.

Craigie's Craft Cider (Co. Wicklow)

Irish craft cider made in County Wicklow, the Garden of Ireland. 7 varieties, 6 growers, 5 counties: 100% Irish.

2.15-3.45

Session 2

Cookbooks as Witnesses (KOS Theatre)

Chair: Dorothy Cashman

Cusack, Igor

The Power behind the Pudding: Hidden Hierarchies in the African Cookery book

Geddes, Kevin

It's All In The Booklet! Fanny Cradock's Power as a Pioneer TV Celebrity Chef and How She Used It to Transform Cooking Shows on the BBC

Keating, Marzena

Power of Discourse: Cookbooks in the People's Republic of Poland

Rubel, Nora L.

"You Can't Make a Yankee of Me That Way!"

The Settlement Cook Book and Culinary Pluralism in Progressive-Era America"

_____ **OR** _____

Food Politics (Room 13)

Chair: Tony Kiely

Kaufman, Cathy

The Grand Kitano: Power in a Bowl of Tea

Share, Michelle

Dining Without Dignity: Food and Eating among Families in Emergency Homeless Accommodation in Ireland

Eringa, Klaes

Uyghur Immigrant Restaurants in the Netherlands

Murphy, Diarmuid

The Power of Policy and Its Influence on the Restaurant Industry in Ireland

_____ **OR** _____

Food History Sources (Room 16)

Chair: Michael Kennedy

Bursa, Nihil

Powerful Corps and Heavy Cauldrons

Wack, Mary

The Powers of the Food Stories in G.V. Sampson's *Statistical Survey of the County of Londonderry* (1802, 1814)

Rogers, Beth

Swedening the Deal: Food, Famine, and Power in the Great Northern War

3.45-4.00

Tea & Coffee Break

4.00-5.30

Session 3

Food and the Franciscans (Room 13)

Chair: Rhona Richman Kenneally

Cashman, Dorothy

'To a Little Girl for Keeping the Poultry Last Year': Food and Fellowship in a Franciscan Community in Georgian Ireland

Hayward, Vicky

Eiximenis to Altamiras: Franciscan Food Values and Spanish Culinary Culture

McCafferty, John,

Franciscans and the Power of Fish in Seventeenth-century Ireland

OR

Colonialism and Empire (KOS Theatre)

Chair: Elaine Mahon

Beizer, Janet

Eating Others: Cannibalizing and Power in France

Miryong Natermann, Diana

The Power of Rejection: Colonial Practices of Not-Eating in Sub-Saharan Africa

Van Esterik, Penny

Culinary Colonialism and Thai Cuisine: The Taste of Crypto-Colonial Power

Hahn, Whitney and Cowan, Mairi

Foods, Foodways, and *Francisation* in Seventeenth-Century Québec

OR

Food and Media (Room 16)

Chair: Anke Klitzing

Scholliers, Peter

The Kitchen Dispute: The Reception of ‘Calorie’ in Belgium, 1890-1913

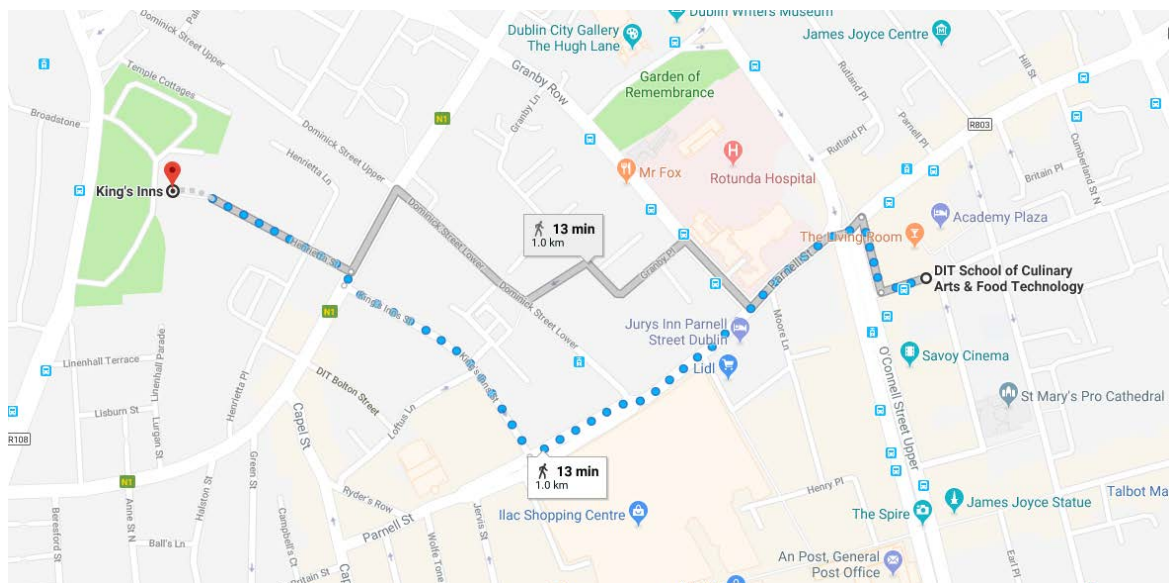
Vincent, Alison

Shaping Tastes. Authority versus Democracy; Professionals versus Amateurs

Richie, Heather

Left Out and Left Over: Redefining the Food Media Narrative of the American South

7.00 Symposium Dinner in The King’s Inns



Day 2 – Wednesday 30th 2018

9.30-11.00

Session 4

Food and Gender (Room 13)

Chair: Flicka Small

Cusack, Tricia

Classical Britannia: Food, Allegory and Social Class in Victorian Visual Art

Gardner, Sarah M.

“The Good Woman Makes the Empty Kitchen Full”: The Culinary and Cultural Power of Sephardic Women

Shkodrova, Albena

Contesting Gender Rights over a Bowl of Tripe Soup

_____OR_____

Food Systems (KOS Theatre)

Chair: Diarmuid Murphy

Cherfas, Jeremy

Food as Power: An Alternative View

Klosse, Peter

Restore the Power of the Food System: The ‘Right’ Foods Should Be C.A.T.

Albala, Ken

Power Equals Power: Class and Milling Technology throughout History

Hertzmann, Peter

Food and Government Power in the United States

_____OR_____

Tourism, Chefs and Restaurants (Room 16)

Chair: John Mulcahy

Miller, Jeff

Servant to Master: The Chef’s Rise to Power in America

Gora, Sasha

Food, Land, and Power: The Emergence of Indigenous Chefs and Restaurants in Canada

Long, Lucy

Culinary Tourism: Negotiating Exoticness, Negotiating Power

11.00-11.30

Tea & Coffee Break

11.30-1.00

Session 5

Commodities and Corruption (Room 13)

Chair: Yvonne Desmond

Cryan, Karen

Quality Regaining Power – How the Olive Oil Sector is Striving to Give Us Its Best

Öney Tan, Aylin

Empowerment through Tea & Sugar: A Story of Sovereignty by Self-Sustenance

Ramsingh, Brigit

Liquid Gold: Tapping into the Power Dynamics of Maple Syrup Supply Chains

OR

Beverages and Social Power (KOS Theatre)

Chair: Brian Murphy

Cawley, Diarmuid

The Power of Wine Language: Critics, Labels and Sexism

Carrigy, Aoife

Powerful Puzzles: Mapping the Symbiosis between Two Great Signifiers of Irishness, the Writer and the Pub

Boyle, Susan

The Power of Story: How Narrative, Storytelling and Constructed Histories Are Shaping Contemporary Irish Beverages

OR

Historical and contemporary food in the Americas (Room 16)

Chair: Anne Mc Sweeney

Seth Garfield

“Genuinely Brazilian”: Race, Gender, and the Making of Guaraná Soda

Mann, Alana

Contesting Power: Food Sovereignty as Pedagogical Practice and Resistance

Berti, Ilaria

Ridiculing Spanish Power through Its Food: North American and Their Aims in Cuba (1840-1898 ca.)

Kollnig, Sarah

Race and Gender in Bolivian Middle-Class Food Culture

1.30- 3.45

Conference Lunch in Chapter One Restaurant/Mr. Fox Parnell Square

3.45-4.00 (KOS Theatre) Presentation of FIACHT (Franco- Irish Initiative in Culinary Arts, Hospitality and Tourism) by Dr Marc Daumas, Embassy of France in Ireland

4.00- 5.30 (KOS Theatre) Chair: Máirtín Mac Con Iomaire

Plenary Session – Roundtable discussions

Tom Jaïne – Food historian and writer, former restaurateur, editor and owner of Prospect Books and recipient of the DGS Fellowship Award 2018

Mary Farrell - Executive Head Chef, Head of Culinary Research, Enterprise and Innovation, Mortons and Sons Limited, Ranelagh & Hatch Street, Dublin, and PhD Candidate

Dr. Perry Share – Sociologist and Project Manager, Connacht Ulster Alliance

Catherine Cleary – Award winning Journalist and Irish Times Restaurant Critic

5.30-5.45

Closing remarks and discussion on theme for 2018 followed by a Powers Whiskey Tasting

6.30

As part of the Dublin Gastronomy Symposium, you are cordially invited to the launch of *'The Food Issue' Special edition of the Canadian Journal of Irish Studies (2018)* which has been co-edited by **Dr Rhona Richman Kenneally** of Concordia University, Montreal and **Dr Máirtín Mac Con Iomaire**, Dublin Institute of Technology, launched by **Ross Lewis**, Chef Proprietor Chapter One Restaurant.

Followed by a Traditional Irish Music Session.



Organising Committee

[Dr Máirtín Mac Con Iomaire \(Chairperson\)](#)



Dr Máirtín Mac Con Iomaire is a senior lecturer in the School of Culinary Arts and Food Technology in the Dublin Institute of Technology (DIT), Ireland. He is an award-winning chef, food historian, broadcaster, culinary educator, and ballad singer. He is the co-founder and chair of the biennial Dublin Gastronomy Symposium and is a trustee of the Oxford Symposium on Food and Cookery. He supervises a cohort of doctoral research students investigating various aspects of Ireland's culinary heritage and current gastronomic practice. He is chair of the Masters in Gastronomy and Food Studies in DIT, the first such programme in Ireland. He is co-editor with Eamon Maher of 'Tickling the Palate': Gastronomy in Irish Literature and Culture (Peter Lang, 2014) and with Rhona Richman Kenneally of The Food Issue of *The Canadian Journal of Irish Studies* (2018).

[Dr. Dorothy Cashman](#)



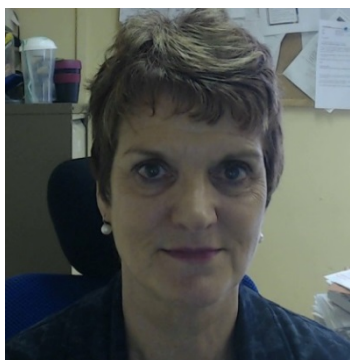
Dr Dorothy Cashman's doctoral dissertation investigated the history of Irish culinary manuscripts, with particular reference to the gentry of County Kilkenny (1714–1830). A founding member of the committee of the Dublin Gastronomy Symposium, she presents frequently at conferences on the subject of Irish food history in the eighteenth and nineteenth centuries. She has contributed to the documentary series 'History on a Plate' on Lyric FM, The History Show on RTE Radio, and has delivered talks at the National Library of Ireland, the Irish Georgian Society and at the IEHCA and SOFIR conferences in Tour and Dijon. Dorothy has contributed essays to a variety of academic publications. Her chapter on sugar bakers and confectioners in Georgian Ireland features in the forthcoming special edition 'Irish Food' of the Canadian Journal of Irish Studies (CJIS/RCÉI). Dorothy loves manuscript and printed cookbooks, diaries and commonplace books, inventories and accounts. Her current research is on the account books of the Irish Franciscan order held in UCD Archives.

Dr Eamon Maher



Dr Eamon Maher is Director of the National Centre for Franco-Irish Studies (NCFIS) in ITT Dublin, where he also lectures in Humanities. In addition to organising annual conferences in various locations in France and Ireland and publishing the proceedings, the NCFIS also recruits postgraduate research students to explore relevant areas of commonality between France and Ireland. Eamon Maher is also editor of the Reimagining Ireland series with Peter Lang Oxford, which to date has published almost 90 books. He has published widely on Franco-Irish links and on individual authors such as John McGahern, Brian Moore, Jean Sullivan, François Mauriac and Georges Bernanos. His most recent book is *The Reimagining Ireland Reader: Examining our past, shaping our future* (Peter Lang, 2018), and he also has a paper “‘Take and Eat’: Links between the Eucharist and Human Flesh in some Twentieth-Century Irish Texts’ in the Food Issue of the *Canadian Journal of Irish Studies* (2018).

Yvonne Desmond



Yvonne Desmond is the Sub-librarian for Digital Services and Research in DIT Library. A long-time advocate of open access to publications and data, she manages the institutional repository Arrow@dit. She is interested in archives and particularly archives that reflect the lives of ordinary people. In line with this interest, she has established a number of digital archival collections such as the Irish Tourism Archive, National Archive of Irish Composers and the Gastronomy Archive, which has contributed to the online exhibition Culinary Ireland.

Dr Brian Murphy



Dr Brian Murphy currently lectures at the Institute of Technology Tallaght, Dublin, in Hospitality and Tourism Management. Following his undergraduate degree in DIT, Brian spent a number of years working in management positions in the hospitality sector both in Ireland and abroad. His first lecturing post was at Brookland's College, Surrey, UK. In more recent years Brian returned to Ireland to lecture at the Institute of Technology Tallaght. He has a particular interest in wine and gastronomy research and is keen to explore the role that "place", "story" and "heritage" play in food and drink product engagement.

Biographies of Speakers

Adrian Bregazzi lives in South Cornwall, England. He is an independent scholar with interests in a range of culinary subjects including late C14th English working-class food, 'future foods', food and imagination, food mythology, and the semiotics of food. He has presented at culinary symposia in Oxford (2013, 2014, 2018), Dublin (2014, 2016, 2018), and Melbourne (2016). Travelling for work in international education for over twenty years, he has experienced food cultures in northern Europe, South Africa, North and South America, India, Asia Pacific, and Australia.

Albena Shkodrova has an MA in Slavonic philology (Bulgarian, Serbian, Croatian), and has specialized in International Relations at the Law Faculty of Sofia University 'St Kliment Ohridski' and the London School of Economics (New Europe in World Economy). She has briefly worked as a diplomat, and for many years as a journalist. Since 2008 she is the chief editor of Bulgaria's Bacchus magazine (bacchus.bg), a journal on food and wine culture, and in 2014 she published *Communist Gourmet*.

Alison Vincent has qualifications in science (BSc (Hons), Food Technology, UNSW) and history (BA, MLitt, UNE) and is currently undertaking a PhD at Central Queensland University. Alison's research explores the writing of restaurant critics in Sydney and Melbourne in the 1970s and 1980s and the role of restaurant criticism in establishing standards of good taste.

Andrea Maraschi holds a BA degree in Modern Humanities (2008) and an MA degree in Medieval History (2010) from the University of Bologna. He earned his PhD from the University of Bologna (2013), and his doctoral thesis on wedding banquets in the early Middle Ages was published in 2014 (*Un banchetto per sposarsi. Matrimonio e rituali alimentari nell'Occidente altomedievale*, Spoleto: Cisam). He won a postdoctoral fellowship at the University of Iceland from October 2014 to October 2017, and his research project focused on the connections between food and the supernatural in Old Norse literature. He taught Food History in the Middle Ages at the University of Iceland (Fall 2015), and Anthropology of Food at the University of Padova (Spring 2016), and he currently teaches Medieval History at the University of Bari.

Anthony F. Buccini was born in Jersey City, N.J. and received his BA from Columbia University and his PhD in Germanic Linguistics from Cornell University; he formerly taught in the departments of Germanic Languages and Literatures and Linguistics of the University of Chicago. His research and publications have focussed on the Germanic, Romance and Celtic languages, pidgin and creole studies, historical linguistics, dialectology and language contact. In addition, he has long been active in the field of food history with his publications

focussing primarily on problems in the development of Mediterranean and Atlantic World cuisines viewed in their broader socio-historical contexts and often employing linguistic methodology. In 2005, Buccini was awarded the Sophie Coe Prize in Food History.

Aoife Carrigy is conducting postgraduate research on ‘Cultural Representations of the Irish Pub’ at the National Centre for Franco-Irish Studies (NCFIS) in the Institute of Technology, Tallaght. Her research is examining the relationship between Irish culture and identity and the Irish pub as a key signifier of Irishness. Aoife is Chair of the Irish Food Writers’ Guild and a regular contributor to national newspapers and magazines as a freelance journalist specialising in gastronomy, travel, and the arts. She was deputy editor of FOOD&WINE Magazine, has edited and co-authored several cookbooks, and lectured on journalism (Independent College, Dublin) and literature and communications skills (Dublin Business School). She is a member of judging panels for several industry awards, has been employed as an industry expert by Fáilte Ireland, Bord Bia and commercial retailers and has organised gastronomy-related events such as the Dublin Wine Fest and Irish Cider & Food Day.

Banu Özden is a graduate of Clark University in Worcester, MA (2001). She started her career at Bertucci’s Brick Oven Ristorante in Boston, as the kitchen manager. She returned to Turkey in 2007 and started working at Istanbul Culinary Institute as Director of Educational Programs. She continued her work at The Culinary Arts Center, where she worked on several projects promoting Turkish cuisine including a website, lectures and trips. She has participated in several symposiums in New York, Oxford, Tours and Mexico City where she talked about different aspects of Turkish cuisine. Currently she is an instructor at İstanbul Medipol University and İzmir Economy University, teaching history of Turkish cuisine, as well as running her own tour company Spoon in My Pocket where she organises walking food tours around İstanbul and writes a bimonthly column for a local food magazine.

Beth Rogers has a BA in news-editorial journalism from the University of Illinois. In 2011, she received her Masters’ in Secondary Education with teaching certification in English Education. She is certified to teach in both the United States and Iceland, where she has taught everything from English Literature to Computer Coding to Team-Building. She also taught English as a Foreign Language for 1 year in Taiwan. She holds a second MA in Medieval Icelandic Studies from the University of Iceland. She recently began a PhD at the University of Iceland exploring the cultural significance of dairy products in medieval Iceland. This will draw on her passion for food history and her new love of reading about skyr. She has published articles on an array of topics, from a literary analysis of Völsunga saga to an examination of food uses and portrayals in the Russian Primary Chronicle.

Brigit Ramsingh is a Senior Lecturer in Food Safety Management at the University of Central Lancashire. She studied history at the University of Toronto where she completed her PhD on the United Nations’ Codex alimentarius (‘the Food Code’) and international food

safety standards. In a former life, she was a policy analyst for Health Canada's Food Directorate. Brigit's current research focuses on contemporary issues related to sustainable food systems and is a founding member of Sustainable Food North West. She has been actively involved in setting up a student-run social enterprise 'Students Creating Resources Around Nutrition - SCRAN' which delivers 'cook and eat' sessions and food education workshops for students both on and off campus in local schools and community groups. She has recently received the Canada-UK Foundation Award for her research on maple syrup history. Occasionally, she dabbles as a stagiaire in kitchens along the Wild Atlantic Way and Copenhagen.

Cathy Kaufman is an adjunct professor in the Food Studies Departments at New York University and the New School for Public Engagement in New York City. She is the President of the Culinary Historians of New York and is a Trustee of, and Programmer for, the Oxford Symposium on Food and Cookery. She is currently working on a long form tai chi program for a competition in Flushing, New York's Chinatown.

Diarmuid Cawley lectures in the School of Culinary Arts and Food Technology, Dublin Institute of Technology and also gives yearly lectures at the Pôle Gastronomie Institute in the University of Cergy-Pontoise, Paris. Originally a chef, his primary teaching roles at undergraduate level are in wine education, hospitality and sommelier training. At postgraduate level he is a core member of the MA in Gastronomy and Food Studies team, where he facilitates the modules *International Trends in Gastronomic Research and Publishing* and *Social Approaches to Wine and Beverage Culture*. He holds a BA in Culinary Arts from DIT and an MA in Anthropology of Food from SOAS, University of London. His current PhD research focuses on the power and influence of wine writing through language and image as well as shifting gender roles. He has presented at the Dublin Gastronomy Symposium in 2014 and 2016 on topics as diverse as *food as fuel* and *food security in conflict zones*. The themes of provenance, interpretation, liminality and power are central to his research interests.

Diarmuid Murphy is a Culinary Arts lecturer in the School of Culinary Arts and Food Technology at the Dublin Institute of Technology (DIT) since 2013, where he teaches a variety of modules within the school including practical (Cuisine) and theoretical classes (Gastronomy). He is first-year tutor on the MA Gastronomy and Food Studies and Erasmus coordinator for the School of Culinary Arts and Food Technology. Diarmuid's experience in the Restaurant & Hospitality industry spans nearly four decades, mostly in his native London but also in France and Ireland. He is currently undertaking a PhD in DIT and his research focus is the restaurant industry.

Dr Alana Mann is Chair of the Department of Media and Communications within the Faculty of Arts and Social Sciences and a key researcher in the Sydney Environment Institute at the University of Sydney, Australia. Her research focuses on the engagement of citizens and non-state actors in activism and policy debates to inform the creation of just and sustainable food systems. Her book on food sovereignty campaigns in Latin America and Europe, *Global Activism in Food Politics: Power Shift* was published in 2014 by Palgrave Macmillan.

Dr Dorothy Cashman's doctoral dissertation investigated the history of Irish culinary manuscripts, with particular reference to the gentry of County Kilkenny (1714–1830). A founding member of the committee of the Dublin Gastronomy Symposium, she presents frequently at conferences on the subject of Irish food history in the eighteenth and nineteenth centuries. She has contributed to the documentary series 'History on a Plate' on Lyric FM, The History Show on RTE Radio, and has delivered talks at the National Library of Ireland, the Irish Georgian Society and at the IEHCA and SOFIR conferences in Tour and Dijon. Dorothy has contributed essays to a variety of academic publications. Her chapter on sugar bakers and confectioners in Georgian Ireland features in the forthcoming special edition, 'Irish Food', of the *Canadian Journal of Irish Studies/ Revue canadienne d'études irlandaises (CJIS/RCÉI)*. Dorothy loves manuscript and printed cookbooks, diaries and commonplace books, inventories and accounts. Her current research is on the account books of the Irish Franciscan order held in UCD Archives.

Dr Michelle Share is a senior research fellow at the School of Education, Trinity College Dublin. Her doctoral thesis 'Risk, responsibility and choice: food and eating in Irish second level schools' examined food provision and education issues amongst students, teachers, parents and caterers in different school types in Northern Ireland/ Republic of Ireland. She has researched and published on dietary and food issues amongst women dieters, asylum seekers, older people in community settings, children and young people, and young people in alternative education and training settings (commissioned by safefood). Her most recent study (commissioned by Focus Ireland) examined food access and nutritional health among families in emergency homeless accommodation.

Elaine Mahon is a PhD candidate at the Dublin Institute of Technology under the supervision of Dr Máirtín Mac Con Iomaire (DIT) and Dr Michael Kennedy (Royal Irish Academy). Her research focuses on Irish diplomatic dining since the inception of the Irish Free State. She is a graduate of the Culinary Arts programme at DIT and a member of the institute's research group on Irish food history and culture.

She is the current recipient of the Fáilte Ireland Research Scholarship and has published papers on Irish state dining, the material culture of the Irish state table and the state banquet in honour of Queen Elizabeth II at Dublin Castle in 2011. She has presented papers at the Dublin Gastronomy Symposia, the Institut Européen d'Histoire et des Cultures de l'Alimentation Conferences "Table et Diplomatie" and "Food History and Culture" and at the

Amsterdam Symposium on the History of Food "Fire, Knives and Fridges." Her thesis is entitled "The Minister Requests the Pleasure": Irish Diplomatic Dining 1922-1963. When she's not writing, talking or thinking about her research, she can be found in an aikido dojo.

Gillian Riley is an English food writer. She was born and brought up in Yorkshire, read History at Cambridge, and, after obtaining a diploma in education, went to live in London where she worked as a designer in print and publishing, combining this with part-time teaching. Study trips to Italy in pursuit of lettering and inscriptions fuelled a passion for the history of Italian gastronomy that gradually took over her life. Her illustrated translation of Giacomo Castelvetro's *The Fruit, Herbs & Vegetables of Italy* was published in 1989. Then followed three titles in the *Painters & Food* series for Pomegranate Books: *Renaissance Recipes*, *Impressionist Picnics*, and *The Dutch Table*. *Food in Art*, Reaktion Books (2015), covers earliest times to the Renaissance. *The Oxford Companion to Italian Food*, Oxford University Press (2007) describes contemporary Italian food in its historic background. She is currently working on a biography of Ulisse Aldrovandi, the sixteenth-century naturalist.

Graham Harding returned to history after building the UK's largest independent marketing and branding agency. He is now attached to St Cross College in the University of Oxford where his recently-submitted doctorate focuses on how nineteenth-century French producers collaborated and competed with English merchants and agents and in so doing created the template for modern champagne. Publications include articles in the *Sage Encyclopedia of Alcohol* (2015) and the *Journal of Retailing and Consumption* (2016), a chapter on champagne in the nineteenth century published in *Devouring: Food, Drink and the Written Word, 1800 - 1945* (Routledge, 2017) and *The Wine Miscellany* (2005), which was published in UK, USA, France and other countries. Chapters on 'Wine Connoisseurship' (OUP) and 'Inventing tradition and terroir: the case of champagne in the late nineteenth century' (Routledge) will be published in 2019.

Igor Cusack, after a career as a geologist and manager in the oil and coal industries, completed a PhD looking at the question of national identity in Equatorial Guinea. He then taught at the University of Birmingham and at the University of Bristol on the politics, history and literature of Hispanic and Lusophone Africa, as well as the cuisine, culture and identity of the Hispanic World. He has published widely in numerous book chapters and journals including, for example, *Nations and Nationalism*, *The Journal of African Cultural Studies*, *National and Ethnic Politics*, *Portuguese Studies*, *Luso-Brazilian Review* and *Food Culture and Society*. His research has pivoted around nationalism, national identity, masculinities and the literature and cuisines of Hispanic and Lusophone Africa. His work is currently focused on aspects of power and gender associated with African colonial and postcolonial cookery books.

Ilaria Berti completed a Marie Curie postdoctoral research fellowship on Imperial Recipes at Pablo de Olavide University, Seville, Spain. She is currently preparing a monograph based on the same research. Her investigation concerns the cultural history of food in the British and Spanish colonies of the West Indies during the nineteenth century and examines how food was used to build the colonists' identities. Berti is now moving to a new research project in which she will investigate culinary nationalism in Cuba during the second half of the nineteenth century and the ways in which North Americans used discourse on food as a powerful means to devalue and substitute the declining Spanish Empire on the island.

Janet Beizer teaches French literature and culture in the Department of Romance Languages and Literatures at Harvard University, where she is the C. Douglas Dillon Professor of the Civilization of France, and Head of French Section. She specializes in nineteenth and twentieth-century French literature and culture, and is completing a book on the institution of downward recycling of leftovers in Paris, under the title *The Harlequin Eaters: The Patchwork Imaginary of Nineteenth-Century Paris*. She is currently doing the twelve-week certificate course at the Ballymaloe Cookery School in Cork.

Jeffrey P. Miller has twenty years' experience in the foodservice industry and is currently associate professor and program director for the Hospitality Management program at Colorado State University. Dr Miller received his formal culinary training at New England Culinary Institute and holds a Master's Degree from Kansas State University in Hotel, Restaurant and Institution Management and a Doctorate in Educational Leadership from Colorado State University. Prior to teaching at Colorado State University, Dr Miller was the program director for Culinary Arts and Food Service Management at Utah State University. At Colorado State University he was awarded the CSU Alumni Association Best Teacher Award in 2007. In 2017, he was named as the CAFÉ/Sysco Culinary Educator of the Year. Since becoming a teacher, he has done research in teaching methods, sustainability in the hospitality industry, alcohol beverage management, food and culture, and heritage/culinary tourism.

Jeremy Cherfas is a freelance writer and journalist who lives in Rome. His main interest is in food systems and the many factors that interact to determine what, when and how we eat. Much of this finds an outlet in his regular podcast, *Eat This Podcast*, which has twice been nominated for a James Beard Award. He first became aware of Geoffrey Pyke decades ago while Biology Editor of *New Scientist* magazine and is glad to have the opportunity to explore and share one of the lesser known facets of Pyke's work.

John McCafferty is a professor of History at UCD. His work and publications are concerned with religious change in Ireland between 1500 and 1700. He is Director of the Mícheál Ó Cléirigh Institute - a collaboration between the Irish Franciscans (OFM) and UCD. He is currently Chair of the Irish Manuscripts Commission and Praeses of the Consiglio Dei

Reggenti of the Collegio San Bonaventura Frati Editori Quaracchi based at St. Isidore's College, Rome.

Karen Cryan has been involved in extra virgin olive oil since 2013. She has completed training in the sensory analysis of olive oil in London, Italy and Spain. Karen is the first Irish associate member of the internationally recognised Extra Virgin Olive Oil Savantes and hosted the first Irish Savantes masterclass in olive oil tasting in Dublin in 2017. Also in 2017 she participated in the judging panel for the Armonia International Extra Virgin Olive Oil Competition in Parma, Italy. Presently she teaches extra virgin olive oil tasting in Ireland. Karen set up an olive oil tasting group in Dublin in 2016, where oil enthusiasts can meet informally to taste and enjoy various olive oils.

Ken Albala is Professor of History at the University of the Pacific and founder of its MA program in Food Studies. He is author of many academic monographs, single-subject food histories, and cookbooks as well as editor of encyclopaedias, handbooks, anthologies, and several food series. His latest book is *Noodle Soup: Recipes, Techniques, Obsession* and he is currently working on a new project about *Walking with Wine*.

Kevin Geddes is an independent researcher with an interest in early television cookery, cookbooks and other writing, and associated multi-platforming. He is a specialist in the life and career of Fanny Cradock as well as owner and writer of a successful blog about Fanny Cradock. He recently completed an MSc in Gastronomy at Queen Margaret University, Edinburgh, with distinction. His final dissertation project looked at the contribution Fanny Cradock made to home cooking in Britain between 1955 and 1985, through archival research and content analysis; he recently published in the *International Journal of Consumer Studies*, and presented at the Third International Conference on Food, Culture and History, Tours, 2017. A future collaborative presentation at the *Communicating Food: An Interdisciplinary Symposium* at the University of Chester, looking at 'Nurturing Distinction through Children's TV Cooking Shows: a comparison of case studies from Britain and Slovenia' will be developed into a journal article. He is currently preparing articles for *Petits Propos Culinaires*.

Klaes Eringa is research lecturer at Stenden Hotel Management School, Leeuwarden, the Netherlands. His current research interests are development inter-cultural competence, specifically related to reverse culture shock, and destination management.

L. Sasha Gora is a writer and cultural historian with a focus on food history and contemporary art (often separately but sometimes together). In 2015, she joined the Rachel Carson Center for Environment and Society as a doctoral candidate, where she is researching the new Nordic food movement, contemporary Canadian cuisine, and reimaginations of

Indigenous food cultures. Her writing has been featured in publications such as *Gather*, *Chickpea*, and *MUNCHIES: Food By Vice*. She has led workshops and lectured about food cultural history at institutions such as Haus der Kulturen der Welt, Berlin and the Centre for Contemporary Art, Glasgow, and teaches at the Amerika-Institut at the University of Munich.

Lucy M. Long obtained her PhD in Folklore at the University of Pennsylvania. She directs the non-profit Center for Food and Culture in Bowling Green, Ohio, and is an adjunct assistant professor in ethnic studies, American culture studies, and popular culture at Bowling Green State University in Ohio. She has published numerous articles, museum exhibits, and video documentaries on a variety of topics around food, including the books, *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today: A Cultural Encyclopedia* (2015), *Food and Folklore Reader* (2015), *Honey: A Global History* (2017), and *Comfort Food* (2017). She also has written about Irish soda bread in Northern Ireland, the social negotiation of identity through that bread, and the interplay of politics and everyday life.

Mairi Cowan is an Associate Professor, Teaching Stream, and the Program Director for History at the Department of Historical Studies at the University of Toronto. Her teaching and research interests focus on the social and religious history of the late medieval and early modern world, especially Scotland and New France. She is also interested in history education and in outreach by academic historians. Mairi is currently writing a book about the demonology of New France and the spiritual anxieties of early Canada.

Marita Hennessy holds a BSc in Nutrition, a Diploma in Youth and Community Work, a MA in Health Education and Health Promotion, and a Specialist Diploma in Teaching, Learning and Scholarship. She is currently a Health Research Board-funded SPHeRE PhD Scholar within the Health Behaviour Change Research Group in the School of Psychology at NUI Galway where she is investigating early life interventions delivered by health professionals to prevent childhood obesity. Marita has worked in a variety of research, policy, and practice roles spanning healthcare.

Mary F. Wack is currently Professor of English and Vice Provost for Undergraduate Education at Washington State University. Her research centres on north Derry in a transatlantic context. She is working on a book-length study of a Derry emigrant cook's boarding-house recipe collection, as well as on a longer study of G.V. Sampson.

Marzena Keating is a doctoral candidate in the field of Cultural Studies at the SWPS University of Social Sciences and Humanities, Warsaw. She is working on her dissertation, titled 'Bain Sult as do Bhéile: in Search of Irish Culinary Culture. The Meaning of Food and

Foodways in Ireland in 1922–1973.’ Her primary interests lie in the fields of Cultural Studies, Postcolonial Theory, and Food Studies.

Nihal Bursa is an Assistant Professor and Head of the Department of Industrial Design, Beykent University Istanbul, Turkey. She has taught between 1985 and 2009, at Middle East Technical University, courses of architectural design and fundamentals of design. Her major area of research focuses on the dynamics of the relationship between architecture and patronage. She is a collector of all paraphernalia about coffee and Turkish coffee. Not only as a collector but also as a designer, her interest extends to food-related objects with special focus on the history and the material culture of coffee. Moreover, she is the author of various articles on the culture and history of Turkish coffee. She is one of the founding members of The Turkish Culinary Association, a member of Turkish Coffee Culture and Research Association, a member of Chaîne des Rôtisseurs, and a member of Pierre Loti Association.

Nora Rubel is an associate professor of religion and classics, as well as the director of the Susan B. Anthony Institute for Gender, Sexuality, and Women’s Studies at the University of Rochester. Trained in American religions at the University of North Carolina-Chapel Hill, Professor Rubel teaches courses in a variety of areas including courses in American religion and Jewish studies. She writes on a wide variety of topics related to religion, gender, race and ethnicity, particularly in relation to food. She is co-editor of the recently released *Religion, Food and Eating in North America* (Columbia University Press 2014) and is currently completing a monograph entitled *Recipes for the Melting Pot: The Lives of The Settlement Cook Book*.

Penny Van Esterik is Professor Emerita of Anthropology, recently retired from York University, Toronto, where she taught nutritional anthropology, advocacy anthropology and feminist theory. Her fieldwork was primarily in Southeast Asia (Thailand and Lao PDR). She is a founding member of WABA (World Alliance for Breastfeeding Action) and has developed advocacy materials for them on breastfeeding and women’s work, environmental contaminants and infant feeding, and breastfeeding as infant food security. Her books include *From Virtue to Vice: Negotiating Anorexia*, *The Dance of Nurture: Negotiating Infant Feeding* (both with Richard O’Connor), *Beyond the Breast-Bottle Controversy. Materializing Thailand*, *Taking Refuge: Lao Buddhists in North America*, *Food Culture in Southeast Asia*, and *Food and Culture*, a reader (edited with Carole Counihan).

Peter Hertzmann is an independent scholar with an interest in food technology, science, policy, and history. He has presented papers at the Oxford Symposium on Food and Cookery and the Dublin Gastronomy Symposium. He has spoken at the Research Chefs Association, the Roger Smith Food-Tech Conference, the Culinary Institute of America, the Museum of American Heritage, the Culinary Historians of Northern California, and many other locations. Mr. Hertzmann is a French-trained cook with additional experience in Chinese and Japanese

cuisine. He is the author of *Knife Skills Illustrated: A User's Manual*, published by W.W. Norton in 2007. Mr. Hertzmann resides in San Francisco, California.

Peter Klosse has over thirty years of experience in gastronomy. He owns the five-star Hotel and Restaurant De Echoput, near Apeldoorn in The Netherlands. The kitchen is renowned for the preparation of the products from the forest: game, berries and mushrooms and has a long Michelin-star history. Since the late eighties, he has studied wine and food pairing. He developed a new flavour theory, which evolved into a PhD on flavour classification.

Peter Scholliers is professor with the Department of History of Vrije Universiteit Brussel (VUB). He teaches and conducts research on the history of food in Europe (late 18th century–21st century), has established the research unit FOST-Social & Cultural Food History, and co-edits (with Allen Grieco) the journal *Food & History*. Recent publications include Scholliers, P. (2017) 'Norms and practices of children's diets in Brussels hospitals, 1830–1914', *Journal of the History of Childhood and Youth*. 10, p. 339–361; Maes, E., Vanhouche, A-S., Scholliers, P. & Beyens, K. (2017) 'A vehicle of punishment? Prison diets in Belgium circa 1900', *Food, Culture and Society*. 20, 1, 2017, p. 77–100; Schollier, P. (2014), 'Constructing New Expertise: Private and Public Initiatives for Safe Food (Brussels in the First Half of the Nineteenth Century)', *Medical History*, 58, 4, pp.546–563.

Professor Donna Lee Brien, PhD, is a research-intensive Professor of Creative Industries at Central Queensland University, Australia. Founding co-convenor of the Australasian Food Studies Network, Donna is the new co-editor of *Australasian Journal of Popular Culture*, on the editorial advisory boards of *TEXT: Journal of Writing and Writing Courses* and *Locale: Australasian-Pacific Journal of Regional Food Studies*, and a Past President of the Australasian Association of Writing Programs. She has been writing about food writers and food writing since 2006. Her next book on the topic is *The Routledge Companion to Food and Literature* (with Lorna Piatti-Farnell).

Sara Gardner is the current Associate Director of Young Adult Programs at Hebrew College. Before working at Hebrew College, Sara conducted research on the culinary heritage and cultural identity of the Sephardic Jews as a Fulbright 2016-2017 grantee. A 2016 graduate of Tufts University with a BA in international Literary & Visual Studies and Spanish, Sara regularly publishes about her research on her blog, *Boka Dulse* (www.bokadulse.com). She has also shared her expertise on Sephardic and Jewish food culture through her writing for *The Nosh*, an online Jewish food publication; her teaching for *The Gefilteria* and the Reform Jewish Community of Madrid; and her show, 'Comiendo la Diáspora,' on *RadioSefarad*. Her scholarly work has been published in the *Proceedings of the Oxford Symposium on Food & Cookery*.

Sarah Kollnig is a PhD candidate at the Human Ecology Division at Lund University, Sweden. She has an interdisciplinary background in Environmental Studies, and her current work focuses on social inequalities in Bolivia. She has conducted several years of ethnographic fieldwork in the Bolivian city of Cochabamba.

Seth Garfield received his PhD in Latin American history from Yale University in 1996. He is Professor of History at the University of Texas at Austin, where he has also served as the director of the Institute for Historical Studies. He is the author of *Indigenous Struggle at the Heart of Brazil: State Policy, Frontier Expansion, and the Xavante Indians, 1937-1988* and *In Search of the Amazon: Brazil, the United States, and the Nature of a Region*, both published by Duke University Press. His research has been funded by the Fulbright Commission, the National Endowment for the Humanities, and the Mellon Foundation

Tricia Cusack is based in the UK and a newly independent scholar - BA Hons (Open), PhD (Edinburgh) - with some part-time teaching at the University of Birmingham (UK), after many years of full-time university teaching in subjects ranging from art history to media studies. Her research is cross-disciplinary and explores the intersections of national identity, place, and visual representation.

Vicky Hayward grew up in England and trained as a cook before studying history at the University of Cambridge. Her interest in social and cultural history shaped her work as a book editor and features writer in London, and in 1990 her writing about Spanish food and travel essays brought her to Madrid. Features for the international press since then have covered food culture and areas of the arts, in particular flamenco, while her travel writing includes essays on food and place, and three pocket guides. During the 1990s her interests in history and food came together, and in 2016 she finished her translation and modern retelling of *New Art of Cookery, Drawn From the School of Economic Experience*, a groundbreaking eighteenth-century book of popular Spanish cookery written by Juan Altamiras, a Franciscan lay friar from southern Aragon.

Whitney Hahn holds an Honours Bachelor of Arts degree from the University of Toronto and has recently finished a Master's degree in Heritage and Cultural Management from the Université de Savoie Mont Blanc in Chambéry, France, where she currently resides. She has a particular interest in social and religious history, with a special affinity for gastronomy studies.

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