



Oxford Symposium on Food & Cookery

2010: Cured, Fermented and Smoked Foods
St. Catherine's College, Oxford
9—11 July

PROGRAMME:



Pieter Claesz, *Still Life with ham, lemon, a roll a glass of wine and others on the table*, 1643, courtesy of Christie's.

Saturday, 10 July

		title	presenter	location
11:30 a.m.	Parallel Sessions	Chair: The stories of <i>bacalao</i> : myth, legend and history. Stinking Fish, Salt Fish, and Smokehouse Pork: Preserved Foods, Flavor Principles and the Birth of African American Foodways. A Preserve Gone Bad: Surströmming and Gravlax: The good and bad ways of preserving fish.	Jane Levi David Sutton Michael Twitty Renée Valeri	BS Lecture Theatre
		Chair: Fondolus or botulus: sausages in the classical world. Roman Fish Sauce: part two, an Experiment in Archaeology Roman Garum & Liquamen in Light of the Survival of Fermented Fish Seasonings in Japan & the Western Mediterranean	Cathy Kaufman Joan Alcock Sally Grainger Anthony Buccini	Room C
		Chair: From Poi to Fufu: the fermentation of taro. Kimchi: ferment at the heart of Korean cuisine: from local identity to global consumption. Dried, Frozen & Rotted: Food Preservation in Central Asia & Siberia.	Roger Owen Karin Vaneker June di Schino Charles Perry	Room D

1:00

lunch:

A Sichuan Luncheon by Fuchsia Dunlop and Barshu Restaurant.

Dining Hall

Saturday, 10 July

		title	presenter	location
2:00 p.m.	Parallel Sessions	Chair: Smoked and Mirrored in the Foods of Fantasyland. Unidentified Fermented Objects: The food department of the National Museum of Ethnology (NL) Unlovely Images: Preserved & Cured Fish in Art.	Caroline Conran Shana Worthen Linda Roodenburg Gillian Riley	BS Lecture Theatre
		Chair: Transylvania charcoal-coated bread from village staple to local hero. Cultures and Cultures: Fermented Foods as Culinary 'Shibboleths'. A Pickletime Memoir: Salt and Vinegar from the Jews of Eastern Europe to the Prairies of Canada.	Ursula Heinzelmann Rosemary Barron Jonathan Brumberg-Kraus & Betsey Dexter Dyer Alexandra Grigorieva & Gail Singer	Room C
		Chair: Drying and Fermenting in the Arctic: Dictating Women's Roles in Alaska's Inupiat Culture. <i>Keata Kule Lorien</i> : Finding the ideal balance within the smoke cured fresh and fermented milk of Northern Kenya's Samburu. Socio-Ecological Implications of Enset (<i>Ensete ventricosum</i>) Starch Fermentation in South-West Ethiopia: An Anthropological Study.	Sami Zubaida Zona Spray Starks William Rubel, Jane Levi & Elly Loldepe Takeshi Fujimoto	Room D

3:30 p.m.

tea

foyer/Room A

Programme for the 2010 Oxford Symposium on Food & Cookery

Saturday, 10 July

	title		presenter	location	
4:00 p.m.	Parallel Sessions	Chair: TEMPEH: The past, present and future of a fermented soybean. Rotten vegetable stalks, stinking beancurd and other Shaoxing delicacies. Hishio – tastes of Japan in humble microbes.	Philip Iddison Sri and Roger Owen Fuchsia Dunlop Kimiko Barber	BS Lecture Theatre	
		Chair: Bacterial Fermentation and the Missing <i>Terroir</i> Factor in Historic Cookery. Remembering Lessons from the Past: Fermentation and Restructuring our Food System. Yeast Are People, Too: sourdough fermentation from the microbe's point of view.	Len Fisher Ken Albala Mark Wiest & Bill Schindler Jessica A. Lee		Room C
		Chair: Shad Planking: The Strangely American Story of a Smoked Fish. Sausage in Oil: Preserving Italian Culture in Utica, NY. Smoke and Mirrors: Montreal Smoked Meat and the creation of tradition.	Bruce Kraig Mark McWilliams Naomi Guttman & Max Wall Alan Nash		Room D
5:30	break				
6:00	drinks reception	An Irish celebration		JCR	
7:00	dinner:	A grand, Irish banquet by Páidric Óg Gallagher of Gallagher's Boxty House, with Máirtín Mac Con Iomaire, Pauline Danaher and Grace O'Sullivan and the support of Tourism Ireland.		Dining Hall	
to follow	optional group art	Pickled Messages for Future Sympsiasts conceived and led by Alicia Rios		Bar Annex	

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Sunday, 11 July

8:00 breakfast

Dining Hall

		title	presenter	location
9:00 a.m.	Plenary Session	Chair: Cherwell Prize Winner	Cathy Kaufman To be announced	BS Lecture Theatre
9:30 a.m.	Plenary Session	Chair: Amnesia in the Smokehouse	Carolin Young Ivan Day	BS Lecture Theatre

10:30 coffee

foyer/Room A

11:00	Parallel Sessions	Chair: Corned Beef: An Enigmatic Irish Dish. 'Salty as Sailors' Boots'; Salt-Cured Meat, the Blessing and Bane of the Soldier and the Archaeologist Quinces, Oranges, Sugar and Salt of Human Skull: Marmalade's Dual Role as a Medicine and a Preserve.	Cherry Ripe Máirtín Mac Con Iomaire & Pádríc Óg Gallagher Alexy Simmons Elizabeth Field	BS Lecture Theatre
		Chair: From Soup to Dessert: Yoghurt – not only fermented but cured, preserved, dried, smoked, an ingredient of vast variety indispensable in the Turkish kitchen. Fermented Nagaland: A Culinary Adventure. Boza, Innocuous and Less So.	Helen Saberi Aylin Öney Tan Caroline Rowe Priscilla Mary Isin	Room C
		Chair: Ancient Jewish Sausages Olive Preservation in Classical Antiquity, Byzantine Times and Modern Greece: Dry, Salted Swimmers and Crushed. The unfortunate case of the province of Achaean Aigialeia Hiromeri: a specialty ham of Cyprus; historical evidence, culinary and folklore perspectives.	Chris Grocock Susan Weingarten Stephanos Tanis Nasa Patapiou & Chrystalleni Lazarou	Room D
12:30	Plenary Session	<i>Wurstenders</i> : A Playlet by Charles Perry with costumes by Alicia Rios Grand Raffle and Live Auction	Surprise cast of symposiasts Philip Iddison with Sri Owen	BS Lecture Theatre

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Sunday, 11 July

1:00 p.m. lunch: A Norwegian Buffet by Ove Fosså and Svein Fosså. with Terje Inderhaug and Pål Drønen. Dining Hall

		title	presenter	location
2:30 p.m.	Plenary Panel	Chair: Fermentation as a Co-Evolutionary Force. Artisanship and Control: Farmhouse Cheddar Comes of Age. Fermented, cured and smoked: the science and savour of dry-fermented sausages.	Harry West Sandor Ellix Katz Randolph Hodgson & Bronwen Percival Len Fisher	BS Lecture Theatre

4:00 p.m. tea foyer/Room A

4:30 p.m.	Plenary Session	Closing Session	Paul Levy, Claudia Roden & Carolin Young	BS Lecture Theatre
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5:00 p.m. ends.

Please note that check-out from the college is at 10:00 a.m. Luggage may be stowed in the Porters' Lodge.