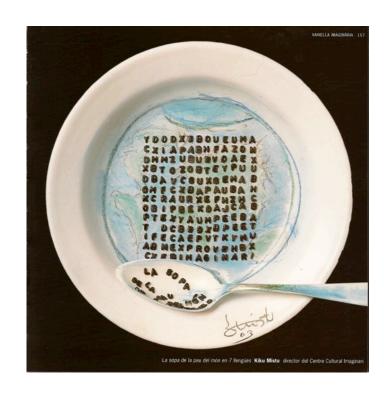


# Oxford Symposium on Food & Cookery

2009: FOOD & LANGUAGE

DRAFT PROGRAMME



#### FRIDAY, 11 September

#### **BENEFIT ACTIVITIES:**

12:45 p.m. Rendez-vous for group walk to picnic site Porter's Lodge, St. Catz

1:00 p.m. An Oxbridge Luncheon - Benefit Picnic for the Symposium Trust University Parks Cricket Pavilion

Advance Reservations must be made through Patsy Iddison: registrar@oxfordsymposium.org.uk

#### OFFICIAL SYMPOSIUM PROGRAMME:

4:00 p.m.	Registration Opens	Porter's Lodge, St. Catz.
6:00 p.m.	College Bar Opens	Buttery
6:30 p.m.	Welcome Drinks & Book-signing by Fergus Henderson of St. John Restaurant	Buttery
7:30 pm. To follow	Dinner: A Samuel Pepys Feast designed by Fergus Henderson to honour Harlan Walker St. Paul's Aflame: A Banqueting Course of jellies by Bompas & Parr with musical accompaniment by Anna Steiger, vocals and Graham Lea-Cox, spinet.	Dining Hall Garden, weather permitting, or Buttery
To follow	Food Poetry: Readings by Gae Pincus, Máirtín Mac Con Iomaire and other symposiasts.	JCR Theatre

#### **SATURDAY, 12 September:**

7:45 a.m. breakfast Dining Hall

8:30 a.m. registration opens Foyer/Room A

TITLE		TLE P	RESENTER	LOCATION
9:00 a.m.	Plenary Session	Welcome & Opening Remarks	Paul Levy, Claudia Roden	BS Lecture Theatre
			& Carolin Young	
		Presentation of the Sophie Coe Prize	Laura Mason	
9:30 a.m.	Plenary Session	Introduction:	Claudia Roden	BS Lecture Theatre
		Keynote Address: Simon Schama		

10:30 a.m. coffee Foyer Room A

11:00 a.m.	Plenary Panel	Chair: Food & Language	Paul Levy Darra Goldstein, David Sutton & Tim Wharton	BS Lecture Theatre
12:00 p.m.	Parallel Sessions	Chair: Toward a Phenomenological Semiotics of Cuisine: Die Edenische Ur-Sprach zum Kuchenmeistei, or Neanderthal Pictographs as Universal Language of Cooking How Do You Describe a Champagne Jelly?	Susan Friedland Ken Albala Len Fisher	BS Lecture Theatre
		Chair: In Praise of Shadows: Japanese Language for Japanese Food Shinagaki Tales: Reading Between the Lines of a Japanese Menu	Fuchsia Dunlop Kimiko Barber Elizabeth Andoh	Room C
		Chair: Food and Language: What's in a Name Language, Recipes, and Dishes	Barbara Kafka Joan Alcock Cathy Kaufman	Room D

#### **SATURDAY, 13 September:**

1:00 p.m A Turkish Lunch, Designed by Anissa Helou

with Dessert by Aylin Öney Tan

**Dining Hall** 

		TITLE	PRESENTER	LOCATION
2:00 p.m.	Parallel Sessions	Chair:	Madhur Jaffrey	BS Lecture Theatre
		Food as Story: Story as Food	William Rubel	
		Hidden Voices from the Culinary Past:	Máirtín Mac Con Iomaire	
		Oral History as a Tool for Food Historians		
		Blogs About Food on the Internet or How Everyone Has	Marcia Zoladz	
		Something to Say About What We Eat		
		Chair:	Andrew Dalby	Room C
		German on the Menu – Serving Nationalism	Ursula Heinzelmann	
		Sex, Food and Valentines Day: Language of Food - Language	Carole Faivre	
		of Love		
		The Use of French and the Rhetoric of American Restaurant	Paul Freedman	
		Menus		
		Chair:	Sami Zubaida	Room D
		The Anatolian Origins of the Words 'Olive' and 'Oil' and the	Anthony Buccini	
		Early History of Oleïculture		
		Korma, Kavurma, Ghormeh: a Family, or Not So Much?	Charles Perry	
		Seasoned with Humour	Mary Isin	

3:30 tea Foyer/Room A

### SATURDAY, 13 September:

TITLE			PRESENTER	LOCATION
4:00 p.m.	Parallel Sessions	Chair:	Bee Wilson	BS Lecture Theatre
		The Hermeneutics of Wine Criticism	Patrick Baude	
		Ministries and Campaigns: The Political Language and Tactics	Charlotte Frew	
		of British Food-Writing		
		The Unspoken Language of Food	Sybil Kapoor	
		Chair:	Jeremy MacClancy	Room C
		Reconstructing Food History through Linguistics: Culinary	Birgit Ricquier (co-written	
		Traditions in Early Bantu Speech Communities	with Koen Bostoen)	
		History of Language and History of Cuisine: Parallels and	Rachel Laudan	
		Differences  A Wary Cold Colletions Polar Food and Polar Words	Bernadette Hince	
		A Very Cold Collation: Polar Food and Polar Words	bernaderie nince	
		Chair:	Charles Perry	Room D
		Vocabularies of Middle Eastern Food	Sami Zubaida	
		What's in a Dish's Name	Aglaia Kremezi & Anissa	
			Helou	
		The Meaning of Pepper: Money, Medicine and Magic	Caroline Rowe	

6:00 p.m.	Bar opens	Buttery
6:30 p.m.	Apéritifs and Book-signing for Raymond Blanc	Buttery
7:30 p.m.	Saturday Banquet: The Language of French Gastronomy, From the Raw to the Cooked conceived by Raymond Blanc and prepared by Le Manoir aux Quat' Saisons and St. Catz	Dining Hall
To follow	Optional group art project led by Antoni Miralda & Alicia Rios: A Food-Word Wall/Book	Bar Annex

#### SUNDAY, 13 September:

8:00 a.m. Breakfast Dining Hall

_		TITLE	PRESENTER	LOCATION
9:00 a.m.	Plenary Session	Chair:	Raymond Sokolov	BS Lecture Theatre
		Presentation of the Cherwell Studentship Paper	To be announced	
9:30 a.m.	Penary Panel	Chair:	Raymond Sokolov	BS Lecture Theatre
		Food and the Book	Susan Friedland, Judith	
			Jones, Jill Norman,	
			Barbara Ketcham	
			Wheaton	

10:30 coffee foyer/Room A

11:00 a.m.	Parallel Sessions	Chair:	Cherry Ripe	BS Lecture Theatre
		The Visual Language of the Recipe: A Brief Historical Survey	Ruth Carroll	
		'Doing' Words: The Evolution of Culinary Vocabulary	Barbara Santich	
		Recipe Structure—An Historical Survey	Peter Hertzmann	
		Chair:	Darra Goldstein	Room C
		The Italian Language of Food: Notes from a Translator	Maureen Fant	
		The Emergence of the Cookbook and the Evolution of	Alexandra Grigorieva	
		Cooking Terminology in Russia	Didi DiVirgillio	
		Russian Food Words: At Home and Abroad		
		Chair:	Susan Friedland	Room D
		Gynaecophagia: Metaphors of Women as Food in the Talmudic Literature	Susan Weingarten	
		"Truly the Ear Tests Words as the Palate Tastes Food" (Job 12:11): Synaesthetic Food Metaphors for the Experience of the Divine in Jewish Tradition	Jonathan Brumberg-Kraus	
		The Palate and the Tongue: Sephardic Cuisine and Ladino Language; A Food & Language Journey around the Mediterranean	Aylin Öney Tan	
12:30 p.m.	Plenary Session	LIVE AUCTION and RAFFLE, to benefit the OSFC Trust	Phil & Patsy Iddison With Carolin Young	BS Lecture Theatre

1:00 Lunch		A Brazilian Caipirihna (and beer) Buffet Conceived by Marcia Zoladz		Dining Hall
2:30 p.m.	Parallel Sessions	Chair: A dictionary of Limousin-French as a source of cooking history at the beginning of the 19th C.: the case of potato in the Tulle region (Corrèze) The Language of Butchery Diagrams The Nomenclature of the Pig & its Parts	Raymond Blanc Monique Chastenet  Teagan Schweitzer Gillian Riley	BS Lecture Theatre
		Chair:  "A Vulgar Care" Talking about Food in Eighteenth-Century Anglo-American Novels Food for Thought: Ye Sette of Odd Volumes Dining Society Re-viewing a Surrealist's Distasteful Writings: Georges Bataille's Linguistic Consumption of/with the Eye	Paul Levy Mark McWilliams  Joan Navarre Janine Catalano	Room C
		Chair: Using Language to Investigate Ellen Chantrill's Recipe Book Early Modern Spanish Cookbooks: The Curious Case of Diego Granado George Washington Carver: Bulletin Author	Barbara K. Wheaton Malcolm Thick Carolyn Nadeau  Elizabeth Simms	Room D
4:00 p.m.	Plenary Session	Playlet: A Plate of Fresh Jewish Maidens with Potatoes	Alicia Rios & Raymond Sokolov	BS Lecture Theatre
4:30 p.m.	Plenary Session	Closing Discussion and Summary Symposium Topic Vote for 2012 (a concrete food group)	Theodore Zeldin Paul Levy, Claudia Roden & Carolin Young	BS Lecture Theatre

5:00 p.m. farewell tea foyer / Room A

5;30 p.m. ENDS