

**Papers for Presentation at the 2010 Oxford Symposium on Food & Cookery:**

Acton, Johny and Nick Sandler

CAN A BRITISH SALAMI EVER BE AS GOOD AS THE BEST BRITISH EXAMPLES?

Albala, Ken

BACTERIAL FERMENTATION AND THE MISSING TERROIR FACTOR IN HISTORIC COOKERY

Alcock, Joan

FUNDOLUS OR BOTULUS: SAUSAGES IN THE CLASSICAL WORLD

Andoh, Elizabeth

*KAMBUTSU*: THE DRIED DARLINGS OF THE JAPANESE KITCHEN

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Barber, Kimiko

醤 HISHIO – TASTES OF JAPAN IN THE HUMBLE MICROBE

Barron, Rosemary

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Brumberg-Kraus, Jonathan and Betsy Dexter Dyer

CULTURES AND CULTURES: FERMENTED FOODS AS CULINARY “SHIBBOLETHS”

Buccini, Anthony F.

CONTINUITY IN CULINARY AESTHETICS IN THE WESTERN MEDITERRANEAN: ROMAN GARUM AND LIQUAMAN IN LIGHT OF THE LOCAL SURVIVAL OF FERMENTED FISH SEASONINGS IN JAPAN AND THE WESTERN MEDITERRANEAN

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*KIMCHI*: FERMENT AT THE HEART OF KOREAN CUISINE: FROM LOCAL IDENTITY TO GLOBAL CONSUMPTION

Field, Elizabeth

QUINCES, ORANGES, SUGAR AND SALT OF A HUMAN SKULL: MARMALADE’S DUAL ROLE AS A PRESERVE AND MEDICINE

Fisher, Len

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Fujimoto, Takeshi

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Grainger, Sally

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Grigorieva, Alexandra and Gail Singer  
PICKLETIME: MEMORIES OF PICKLE JUICE IN RUSSIAN AND JEWISH CUISINE

Guttman, Naomi and Max Wall  
SAUSAGE IN OIL: PRESERVING ITALIAN CULTURE IN UTICA, NY

Hodgson, Randolph and Bronwen Percival  
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Isin, Priscilla Mary  
BOZA, INNOCENCE AND DEBAUCHERY

Katz, Sandor Ellix  
FERMENTATION AS A COEVOLUTIONARY FORCE

Keene, Benjamin  
ICELANDIC FERMENTED SHARK

Lazarou, Chrystalleni and Nasa Patapiou  
HIROMERI: A SPECIALTY HAM OF CYPRUS; HISTORICAL EVIDENCE, CULINARY AND FOLKLORE PERSPECTIVES

Lee, Jessica  
YEAST ARE PEOPLE TOO: SOURDOUGH FERMENTATION FROM A MICROBIOLOGICAL PERSPECTIVE

Levi, Jane and William Rubel  
THE SMOKE-CURED FRESH AND FERMENTED CALABASH MILK OF THE SAMBURU OF NORTHERN KENYA

Mac Con Iomaire, Máirtín and Pádraic Óg Gallagher  
CORNERED BEEF: AN ENIGMATIC IRISH DISH

McWilliams, Mark  
SHAD PLANKING: THE STRANGELY AMERICAN STORY OF A SMOKED FISH

Nash, Alan  
SMOKE AND MIRRORS? MONTREAL SMOKED MEAT AND THE CREATION OF TRADITION

Owen, Sri  
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Perry, Charles  
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Riley, Gillian  
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Schindler, Bill and Mark Wiest  
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Simmons, Alexy  
‘SALTY AS SAILORS BOOTS’; SALT CURED MEAT THE BLESSING AND BANE OF THE SOLDIER AND THE ARCHAEOLOGIST

Zona Spray Grant

DRYING AND FERMENTING IN THE ARCTIC: DICTATING WOMEN’S ROLES AND ALASKA’S INUPIAT CULTURE

Sutton, David  
THE STORIES OF BACALAO: MYTH, LEGEND AND HISTORY

Tan, Aylin Öney  
FROM SOUP TO DESSERT: YOGHURT; NOT ONLY FERMENTED, BUT CURED, PRESERVED, DRIED, SMOKED, AN INGREDIENT OF VAST VARIETY INDISPENSABLE IN TURKISH KITCHEN

Stephanos Tanis.  
OLIVE PRESERVATION IN CLASSICAL ANTIQUITY, BYZANTINE TIMES AND MODERN GREECE.

Twitty, Michael W.  
STINKING FISH, SALT FISH, AND SMOKEHOUSE PORK: PRESERVED FOODS, FLAVOR PRINCIPLES AND THE BIRTH OF AFRICAN AMERICAN FOODWAYS

Valeri, Renée  
A PRESERVE GONE BAD OR JUST ANOTHER BELOVED DELICACY ? SURSTROMMING AND GRAVLAX—THE GOOD AND THE BAD WAYS OF PRESERVING FISH

Vaneker, Karin  
FROM POI TO FUFU: THE FERMENTATION OF TARO.

Weingarten, Susan  
ANCIENT SAUSAGES

Shana Worthen  
SMOKED AND MIRRORED IN THE FOODS OF FANTASYLAND