



2018



SEEDS

Friday 6th July

1.00 PM-
3.45 PM

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| JCR/Bar Annexe | Wiki edit-a-thon , under the guidance of Roberta Wedge |
| Oxford Botanic Garden | Oxford Botanic Garden tour: <i>Plants that Changed the World.</i> Led by Dr Simon Hiscock , Director, Oxford Botanic Garden and escorted by Jeremy MacClancy |
| Porters' Lodge | Registration opens (till 4.45pm) |

PLENARY

BS Lecture Theatre

4.00 PM

Welcome
Claudia Roden, Elisabeth Luard, Ursula Heinzlmann

4.15 PM

Seeds of Civilization, **Dr Simon Hiscock, Director Oxford Botanic Garden**, introduced by **Elisabeth Luard**

4.30 PM

The Jane Grigson Memorial Lecture
Conservation in Action, **Dr. Elinor Breman**, Millennium Seed Bank, Royal Botanic Gardens at Kew, introduced by **Geraldene Holt**

5.00 PM

Q & A with **Drs Hiscock** and **Breman**

5.30 PM

A few words about dinner and wines

5.45 PM

Break

6.30 PM

JCR & garden

Welcome reception with nibbles from **Olia Hercules** and wines from **Christoph Graf, Schloß Vaux, Rheingau/Germany**

7.00 PM
DINNER

Dining Hall

Wild East Feast by **Olia Hercules**
Hungarian wines from **Robert Gilvesy/Badacsony, Zoltán Heimann/Szekszárd**, and **Balassa/Tokaj**



9.00 PM
AFTER
DINNER
EVENT

Bar Annexe

The Jewels of Life: A Seed Atelier with designer **Gönül Paksoy** and photographer **Lalehan Uysal**

OXFORD SYMPOSIUM ON FOOD & COOKERY

Saturday 7th July

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| 8.00 AM | Dining Hall | Breakfast |
| 8.30 AM | Room A | Registration opens (till 9:00am) |

PLENARY

BS Lecture Theatre

8.45 AM

Introduction to the day's programme **Elisabeth Luard**

9.15 AM

Opening Keynote: Svalbard Global Seed Vault: Noah's Ark for Seeds in the Arctic,
Dr. Åsmund Asdal, Nordic Genetic Resource Center, introduced by **David Sutton**

10.15 AM

Introduction and update on The Sifter **Cathy Kaufman**

10.30 AM

A few words about lunch, dinner, and wine

Foyer/Room A

11.00 AM

Coffee



11.30 PM



PARALLEL SESSIONS

BS Lecture Theatre
hosted by **David Sutton**
Revisiting Subsistence Foods

Straub, Corey *Revisiting the Acorn Eater: the case of the Arkadians in Greek Antiquity*
Maraschi, Andrea *The Seed of Hope: Acorns from Famine Food to Delicacy in European History*
Simonsen, Hanna *Choice of Seeds, Not Only a Practical Matter: The case of Bambara Groundnut in Tanzania*

Room C
hosted by **Mark McWilliams**
Alimentary Metaphors

Kierans, Eilis *Pomodori Puri: Fruits of Empowerment in Deledda's The Church of Solitude*
Bregazzi, Adrian *Seeds in the Story of the Paradise of Pleasure and the Myth of the So-Called Mediterranean Diet*
Buccini, Anthony *Neapolitan Pastiera: The Religious Significance of Wheatberries and Socio-Culinary Complexity in Southern Italy*

Room D
hosted by **Cathy Kaufman**
Identity


Cang, Voltaire *The Sesame Seed and 'Japaneseness'*
Chappell, Mary Margaret *From Peasant Food to Posh Ingredient: A History of Buckwheat in Brittany*
Das, Mukta *Seeding the Future: Curry, Sausages and Tea in Hong Kong and Macau*

1.00 PM LUNCH


Dining Hall

Caravanserai Flatbreads devised by **Naomi Duguid** in collaboration with Chef Tim Kelsey and the St Catz staff; served with a selection of **Scheurebe wines** from **Rheinhessen/Germany**; and dessert libation: **Daigo no Shizuku** from **Terada Honke/Japan**



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| 2.30 PM  PARALLEL SESSIONS | BS Lecture Theatre hosted by Elisabeth Luard Religion | Melchior, Myriam, Marcella Sulis, and Carolina Sulis <i>Sacralized Grains in the Americas . . . Maize in Religious Rituals</i> Parfentie, Raluca <i>Growing and Eating God: Tracking the Mental Image of Wheat in Traditional Romanian Communities</i> Sutton, David <i>Amaranth Food of the Gods, or Seed of the Devil?</i> |
| | Room C hosted by Ken Albala Manipulating Seeds & Environments | Wong, Katie Hoi Ki <i>The Potential of Cultivating Rice (Oryza Sativa) in Canada</i> Christen, Renata <i>Field Selection in Plant Breeding: Different Ways of Knowing Seed</i> Castro, Bel <i>How Coffee Killed A Town: Investigating the Rise And Fall Of Coffee In Lipa, Batangas</i> |
| | Room D hosted by Naomi Duguid Heirloom Crops | Van Niekerk, Jaci and Rachel Wynberg <i>The Centrality of Traditional Seed in KwaZulu-Natal, South Africa</i> Yenal, Zafer <i>Karakilçik Buğdayı and Its Promise for a Better Food World</i> Shields, David <i>Replenishing the Seeds that Made Southern Cookery</i> |

Foyer & Room A **4.00 PM** Tea 

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| 4.30 PM  PARALLEL SESSIONS | BS Lecture Theatre hosted by Richard Shepro Political Movements | Thomas, Kate <i>Seed-Time: Sex, Politics and Sustainable Dining at the Fin-de-Siècle</i> Bach, Volker <i>Eating Life Force: The Meaning of Seeds in the German Alternative Food Movement</i> Mojescik, Katharina <i>Illegal seeds: Nowadays Taste Doesn't Matter</i> |
| | Room C hosted by Doug Duda Collisions between Old & New Worlds | Soto Laveaga, Gabriela <i>Traveling Seeds: How Mexican Wheat Hybrids Became the Seeds that Feed the World</i> Mian, Sandra <i>European Immigrants' Vegetable Gardens: Food and Memory in Early 20th Century Brazilian Coffee Plantations'</i> Hoover, Elizabeth and Sean Sherman <i>'The answers to our ancestors' prayers:' Seeding a Movement for Health and Culture</i> |
| | Room D hosted by Jeremy MacClancy Technologies | Hertzmann, Peter <i>The Long and Simple History of the Dibble and Its Cousins</i> Ross, Andrew <i>Toil, Misery, Sieves, and Geometry: A Brief (Personal) History of Flour Milling Over the Last 105,000 Years</i> Rubel, Jeffrey <i>In a Sense, Imperfect: Seedlessness and the American Quest for Convenience in Fruit</i> |

6.00 PM Break

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| 6.30 PM | JCR | Drinks reception with Gefen Hashalom: Kosher Silvaner from Wirsching/Franken and Kosher Riesling from von Hövel and Nik Weis/Saar , Germany and book signing presenting Reaktion Books authors Helen Saberi, Laura Mason, & Bruce Kraig |
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| 7.00 PM DINNER | Dining Hall | Biblical Banquet: Seeds of Peace , devised by Chef Moshe Basson, The Eucalyptus Tree/Jerusalem ; wines from the Twin Wineries , Germany/Israel  |
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| 9.00 PM AFTER DINNER PARALLEL EVENTS | JCR Theatre | Film <i>Seeds: Commons or Corporate Property?</i> |
| | Bar Annexe | <i>The Jewels of Life, con'd: A Seed Atelier</i> with designer Gönül Paksoy and photographer Lalehan Uysal |
| | JCR Lounge | Informal chats with Barbara Ketcham Wheaton about <i>The Sifter</i> |

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| 8.00 AM | Dining Hall | Breakfast - reminder: St Catz check-out by 10 am (luggage storage available) Porters' Lodge |
| PLENARY | 8.45 AM | <i>Introduction to the day's programme</i> Elisabeth Luard |
| BS Lecture Theatre | | <i>Keynote: The Wild Side of Wheat</i> , Dr. Assaf Distelfeld , Tel Aviv University, introduced by Claudia Roden |
| | 9.45 AM | <i>A few words about lunch</i> |

10.00 AM

Coffee



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| 10.30 AM | BS Lecture Theatre hosted by Polly Russell Connoisseurship | Thick, Malcolm <i>The English Quest for Novelty: Kitchen Garden Seeds from Abroad from the Sixteenth to the Early Eighteenth Centuries</i> Riley, Gillian <i>Seeds in Art</i> |
| PARALLEL SESSIONS | Room C hosted by Bruce Kraig Processing and Distribution | Fisher, Len <i>Preparing Seeds for Palatability: Chicken Guts and Chefs' Tools</i> Sokolov, Ray <i>Zoochory: Animals Spread Seeds in a Dung Deal</i> |

11.30 AM



PARALLEL SESSIONS

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| BS Lecture Theatre hosted by Claudia Roden Studies in the Levant and North Africa | Weingarten, Susan <i>Mustard in the Talmudic Literature</i> Goldberg, B.Z. and Ronit Vered <i>A Land of Wheat: In Search of the Lost Grain of Israel/Palestine</i> Gaul, Anny <i>Fenugreek in Modern North Africa: Seed of a Forgotten History</i> |
| Room C hosted by Gamze İnceci The Sense of Taste | Maharaj, Joshna <i>Planting the Seeds of Good Food Citizenry</i> Andaluz, Isaura <i>Reclaiming Diversity of Taste</i> Sampeck, Kathryn <i>Chocolate and Vanilla: Seeds of Taste</i> |
| Room D hosted by Adrian Bregazzi Fermentation | Bråtå, Hans Olav <i>The Naked Barley 'Thorebygg' in Traditional Farmhouse Ale Brewing in Norway</i> Boyle, Susan <i>Curious Coriander: The Long History of Coriander Seed as an Adjunct in Beer</i> Asher, David <i>On the Culture of Cheese</i> |

1.00 PM
LUNCH

Dining Hall

Soup-er Seeded, Abi Aspen Glencross & Sadhbh Moore in collaboration with **David Matchett / Borough Market**; wine from **Weingut Bernhard Ott, Wagram, Austria**



PLENARY

BS Lecture Theatre

3.00 PM

Recognizing Scholars and Chefs; Engaging Beyond Oxford
Sophie Coe Prize in Food History, Oxford Food Symposium Rising Scholar Presentation, Oxford Food Symposium Student and New Symposiast Presentation Prizes and Young Chefs Awards, and an introduction to **Ox Tales: the podcast of the Oxford Food Symposium**

4.00 PM

Closing Keynote: Finding Paths Forward, **Dr. Stephen Jones**, Washington State University, introduced by **Naomi Duguid**

4.45 PM

Final Thoughts and 2021 Topic Selection **The organizing committee**

5.00 PM FAREWELL