<table>
<thead>
<tr>
<th>Time</th>
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<th>Event</th>
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</table>
| 4.00 PM | JCR/Bar Annexe   | **Welcome**
Claudia Roden, Elisabeth Luard, Ursula Heinzelmann                     |
| 4.15 PM |                  | **Seeds of Civilization**, Dr Simon Hiscock, Director Oxford Botanic Garden, introduced by Elisabeth Luard |
| 4.30 PM | Oxford Botanic Garden | **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 | Porters’ Lodge   | **Q & A with Drs Hiscock and Breman**                                  |
| 5.30 PM |                  | **A few words about dinner and wines**                                  |
| 6.30 PM | JCR & garden     | **Welcome reception with nibbles from Olia Hercules and wines from Christoph Graf, Schloß Vaux, Rheingau/Germany** |
| 7.00 PM | Dining Hall      | **Wild East Feast by Olia Hercules**
Hungarian wines from Robert Gilvesy/Badacsony, Zoltán Heimann/Szekszárd, and Balassa/Tokaj |
| 9.00 PM | Bar Annexe       | **The Jewels of Life: A Seed Atelier** with designer Gönül Paksoy and photographer Lalehan Uysal |
Breakfast
Registration opens (till 9:00am)

**PLENARY**

**BS Lecture Theatre**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>8.00 AM</td>
<td>Dining Hall</td>
</tr>
<tr>
<td>8.30 AM</td>
<td>Room A</td>
</tr>
<tr>
<td>8.45 AM</td>
<td><strong>Introduction to the day’s programme</strong> Elisabeth Luard</td>
</tr>
<tr>
<td>9.15 AM</td>
<td><strong>Opening Keynote:</strong> <em>Svalbard Global Seed Vault: Noah’s Ark for Seeds in the Arctic,</em> Dr. Åsmund Asdal, Nordic Genetic Resource Center, introduced by David Sutton</td>
</tr>
<tr>
<td>10.15 AM</td>
<td><strong>Introduction and update on The Sifter</strong> Cathy Kaufman</td>
</tr>
<tr>
<td>10.30 AM</td>
<td>A few words about lunch, dinner, and wine</td>
</tr>
</tbody>
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Foyer/Room A

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.00 AM</td>
<td><strong>Coffee</strong></td>
</tr>
</tbody>
</table>

**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*

**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
<table>
<thead>
<tr>
<th>Time</th>
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</thead>
</table>
| 2.30 PM    | BS Lecture Theatre| Parallel sessions
             | **Religion**                                                            |
|            |                   | Melchior, Myriam, Marcella Sulis, and Carolina Sulis *Sacralized Grains in the Americas... Maize in Religious Rituals*  |
|            |                   | Parfentie, Raluca *Growing and Eating God: Tracking the Mental Image of Wheat in Traditional Romanian Communities*  |
|            |                   | Sutton, David, Amaranth *Food of the Gods, or Seed of the Devil?*       |
|            |                   | Room C hosted by Ken Albala
             | **Manipulating Seeds & Environments**                                  |
|            |                   | Wong, Katie Hoi Ki *The Potential of Cultivating Rice (Oryza Sativa) in Canada*  |
|            |                   | Christen, Renata *Field Selection in Plant Breeding: Different Ways of Knowing Seed*  |
|            |                   | Castro, Bel *How Coffee Killed A Town: Investigating the Rise And Fall Of Coffee In Lipa, Batangas*  |
| 4.00 PM    | Foyer & Room A    | Tea                                                                     |
| 4.30 PM    | BS Lecture Theatre| Parallel sessions
             | **Political Movements**                                                |
|            |                   | Thomas, Kate *Seed-Time: Sex, Politics and Sustainable Dining at the Fin-de-Siècle*  |
|            |                   | Bach, Volker *Eating Life Force: The Meaning of Seeds in the German Alternative Food Movement*  |
|            |                   | Mojescik, Katharina *Illegal seeds: Nowadays Taste Doesn’t Matter*       |
|            | Room C hosted by Doug Duda
             | **Collisions between Old & New Worlds**                                |
|            |                   | Soto Laveaga, Gabriela *Traveling Seeds: How Mexican Wheat Hybrids Became the Seeds that Feed the World*  |
|            |                   | Mian, Sandra *European Immigrants’ Vegetable Gardens: Food and Memory in Early 20th Century Brazilian Coffee Plantations*  |
|            |                   | Hoover, Elizabeth and Sean Sherman *’The answers to our ancestors’ prayers: Seeding a Movement for Health and Culture*  |
|            | Room D hosted by Jeremy MacClancy
<pre><code>         | **Technologies**                                                       |
</code></pre>
<p>|            |                   | Hertzmann, Peter <em>The Long and Simple History of the Dibble and Its Cousins</em>  |
|            |                   | Ross, Andrew <em>Toll, Misery, Sieves, and Geometry: A Brief (Personal) History of Flour Milling Over the Last 105,000 Years</em>  |
|            |                   | Rubel, Jeffrey <em>In a Sense, Imperfect: Seedlessness and the American Quest for Convenience in Fruit</em>  |
| 6.00 PM    | Break             |                                                                         |
| 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, &amp; Bruce Kraig |
| 7.00 PM    | Dining Hall       | <strong>Dinner</strong>                                                             |
|            | Ancient          | Biblical Banquet: Seeds of Peace, devised by Chef Moshe Basson, The Eucalyptus Tree/Jerusalem; wines from the Twin Wineries, Germany/Israel |
| 9.00 PM    | JCR Theatre       | <strong>After Dinner Events</strong>                                                |
|            |                   | Film Seeds: Commons or Corporate Property?                             |
|            | Bar Annexe        | <em>The Jewels of Life, con’d: A Seed Atelier</em> with designer Gönül Paksoy and photographer Lalehan Uysal |
|            | JCR Lounge        | Informal chats with Barbara Ketcham Wheaton about The Sifter           |</p>
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<tbody>
<tr>
<td>8.00 AM</td>
<td>Dining Hall</td>
<td>Breakfast - reminder: <strong>St Catz check-out by 10 am</strong> (luggage storage available) Porters’ Lodge</td>
</tr>
<tr>
<td>8.45 AM</td>
<td>BS Lecture Theatre</td>
<td><strong>Introduction to the day’s programme</strong>  Elisabeth Luard</td>
</tr>
<tr>
<td>8.45 AM</td>
<td>BS Lecture Theatre</td>
<td><strong>Keynote: The Wild Side of Wheat,</strong> Dr. Assaf Distelfeld, Tel Aviv University, introduced by Claudia Roden</td>
</tr>
<tr>
<td>9.45 AM</td>
<td>BS Lecture Theatre</td>
<td><strong>A few words about lunch</strong></td>
</tr>
<tr>
<td>10.00 AM</td>
<td>BS Lecture Theatre</td>
<td>Coffee</td>
</tr>
</tbody>
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**Parallel Sessions**

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<tbody>
<tr>
<td>10.30 AM</td>
<td>BS Lecture Theatre</td>
<td><strong>Thick, Malcolm</strong>  <em>The English Quest for Novelty: Kitchen Garden Seeds from Abroad from the Sixteenth to the Early Eighteenth Centuries</em>  Riley, Gillian  <em>Seeds in Art</em></td>
</tr>
<tr>
<td></td>
<td>Room C</td>
<td><strong>Fisher, Len</strong>  <em>Preparing Seeds for Palatability: Chicken Guts and Chefs’ Tools</em>  Sokolov, Ray  <em>Zoochory: Animals Spread Seeds in a Dung Deal</em></td>
</tr>
<tr>
<td>11.30 AM</td>
<td>BS Lecture Theatre</td>
<td><strong>Weingarten, Susan</strong>  <em>Mustard in the Talmudic Literature</em>  Goldberg, B.Z. and Ronit Vered  <em>A Land of Wheat: In Search of the Lost Grain of Israel/Palestine</em>  Gaul, Anny  <em>Fenugreek in Modern North Africa: Seed of a Forgotten History</em></td>
</tr>
<tr>
<td></td>
<td>Room C</td>
<td><strong>Maharaj, Joshna</strong>  <em>Planting the Seeds of Good Food Citizenry</em>  Andaluz, Isaura  <em>Reclaiming Diversity of Taste</em>  Sampeck, Kathryn  <em>Chocolate and Vanilla: Seeds of Taste</em></td>
</tr>
<tr>
<td></td>
<td>Room D</td>
<td><strong>Bratå, Hans Olav</strong>  <em>The Naked Barley ‘Thorebygg’ in Traditional Farmhouse Ale Brewing in Norway</em>  Boyle, Susan  <em>Curious Coriander: The Long History of Coriander Seed as an Adjunct in Beer</em>  Asher, David  <em>On the Culture of Cheese</em></td>
</tr>
</tbody>
</table>

**Lunch**

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<th>Time</th>
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<tbody>
<tr>
<td>1.00 PM</td>
<td>Dining Hall</td>
<td><strong>Soup-er Seeded, Abi Aspen Glencross &amp; Sadhbh Moore</strong> in collaboration with  David Matchett / Borough Market; wine from Weingut Bernhard Ott, Wagram, Austria</td>
</tr>
</tbody>
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**Plenary**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>3.00 PM</td>
<td>BS Lecture Theatre</td>
<td><strong>Recognizing Scholars and Chefs; Engaging Beyond Oxford</strong>  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</td>
</tr>
<tr>
<td>4.00 PM</td>
<td>BS Lecture Theatre</td>
<td><strong>Closing Keynote: Finding Paths Forward,</strong> Dr. Stephen Jones, Washington State University, introduced by Naomi Duguid</td>
</tr>
<tr>
<td>4.45 PM</td>
<td>BS Lecture Theatre</td>
<td><strong>Final Thoughts and 2021 Topic Selection</strong>  The organizing committee</td>
</tr>
<tr>
<td>5.00 PM</td>
<td>BS Lecture Theatre</td>
<td><strong>Farewell</strong></td>
</tr>
</tbody>
</table>

Design: Jake Tilson Studio