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IEHCA Summer University on Food and Drink 2018 Report

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IEHCA Summer University on Food and Drink 2018 Report



This report details the events and proceedings of the 16th Annual Summer University dedicated to Food and Drink Studies which took place in Tours, France from the 26th August to the 2nd September 2018.

About

The Institut Européen d'Histoire et des Cultures de l'Alimentation (IEHCA, European Institute for the History and Cultures of Food) was established in 2001 by the French Ministry of National Education, Higher Education and Research in partnership with the Centre-Val de Loire region and the University of Tours. As a scientific and cultural development agency, it seeks to encourage university research and teaching in connection with “food cultures and heritages” in the humanities and social sciences.

Each year since 2003, it has run a successful Summer University at the Domaine de la Croix Montoire in Tours, an ancient city located on the banks of France's longest river *La Loire*. The university serves as a key platform for the discussion of new research in Food & Drink Studies. In 2018, 20 researchers from a wide field of disciplines, and exploring varied topics within food and drink studies, gathered to share, discuss and gain a further understanding of current research questions and issues concerned with food, drink and society.

Academic co-directors:

Isabelle Bianquis – Professor of Anthropology, Université de Tours, France

Beat Kümin – Professor of Early Modern History, University of Warwick, United Kingdom

Antonella Campanini – Antonella Campanini, Instructor in Medieval History / University of Gastronomic Sciences, Bra-Pollenzo, Italy (preparatory stages only)

Additional lecturing staff:

Pierre-Antoine Dessaux, Professor of History (Université de Tours / France)

Jarosław Dumanowski, Professor of History (Nicolaus Copernicus University, Toruń/Poland)

Marie-Luce Gélard, Professor of anthropology (Université Paris 5 / France)

Régis Hankard, Professor of Paediatrics (Université de Tours / France)

Marie-Pierre Horard, Professor of Archeozoology (Université de Tours / France)

Deborah Toner, Associate Professor of History (Leicester University / United Kingdom)

Administrator/Organisation - **Olivier Rollin & Sylvie Valette (IEHCA)**



Programme 2018

Students stayed at the Domaine de la Croix Montoire throughout the week with the majority of the presentations also taking place there. On Sunday evening participants began to arrive and checked into their rooms for the week ahead. An evening meal was served and this gave the group a chance to meet and greet, introduce themselves and their general discipline in a relaxed atmosphere.

Student Presentations and Critical Analysis

On Monday morning the ethos of the IEHCA was explained and the themes for 2018 were introduced along with some history, current thinking and possible future ideas. Beat Kümmin and Isabelle Bianquis discussed their areas of expertise and welcomed the group.

Student presentations were interspersed during the week with master classes and lectures. Each student was given 15 minutes to present their topic, with a further 15 minutes of analysis, feedback and questions.



Honing presentation and questioning skills for a broader audience, students took turns presenting their own work and serving as either primary or secondary respondents to the research of the other participants. Students were encouraged to criticize, not just comment, on the work presented in an effort to foster collaboration and intellectual growth. While the subject matter of the student presentations varied widely (from medieval cookbooks in Latin to contemporary wine labels), students were unified in the challenge to critically focus on methodology, project scope, and future aims, as emphasized in Mr. Kümin and Ms. Bianquis' opening and closing remarks.



Six master classes, led by faculty from universities across France, Poland, and the United Kingdom, modelled the diverse possibilities of intersectional research, ranging from the links between culture, diet, and health (Régis Hankard, Université de Tours) to the use of cookbooks as primary texts (Jarosław Dumanowski, Nicolaus Copernicus University, Poland). Displaying not only what ongoing research “looks like,” these master classes challenged students to think broadly about the implications of their own research as well as possibilities for future collaboration.

These questions came to a head during a student-led debate held on Friday, August 31st on the future of food studies. During this two-hour discussion, a student panel and members of the audience discussed options for disseminating their research to a broader public, forging

links between industry and academia, and recognizing the connection between historical food research and future environmental and ecological challenges.

During the week there were a number of occasions for students to visit and use the IEHCA library. The library was established in 2002 and is Europe's leading research library devoted to food history and cultures, prioritising research publications in the humanities and social sciences but also including law, literary studies, political sciences and marketing. The library houses a multilingual and multidisciplinary corpus of over 7,000 works along with special collections, periodicals, theses, inventories and sources across all historical periods, geographical areas and a wide range of subjects (regional cuisines, viticulture and wine, table etiquette and decoration).



Featured Student Research

- **Díarmuid Cawley** (Ireland / Dublin Institute of Technology) - *The Power of Wine Language – Critics, Labels and Sexism*
- **Alwin Cubasch** (Germany / Humboldt-Universität Berlin) - *Space Food: Food-Science in Technical Environments of Late High-Modernity*
- **Francesco D'Ausilio** (Italy / Vrije Universiteit Brussel) - *1980s: history of food culture major transformations through periodicals in Western Europe and United States of America*
- **Sénia Fedoul** (France / Université Lyon 2) - *The Roles and Evolution of Oenologists and Sommeliers in promoting the Taste of French Wine Internationally: 20th-21st Century*

- **Amanda Gerald**es (Brazil / Universidade Federal de Minas Gerais) - *Alimentation et culture: l'utilisation ritualisée du fanid*
- **Alexandr Gorokhovskiy** (Russia / N/A) - *The Mongol Origins of Russian Vodka: An Inquiry into the History of Distillation in Russia*
- **Sylvia Grove** (United States / University of Pittsburgh) - *Drawing the Nation, Eating the Other: Guillaume Long's Culinary Bandes dessinées*
- **Jennifer Holm** (United States / University of Virginia's College at Wise) - *Drawing Their Knives: Understanding French Gastrodiplomacy*
- **Gabriel Kurczewski** (Poland / Nicolaus Copernicus University, Torun) - *Fukiers' company 1786-1939. From wine trade to site of memory*
- **Kaian Lam** (Macau / Instituto Universitário de Lisboa) - *Food, Foodways and Foodscape of a West African Creole Society*
- **Ho Yeung Leung** (Hong Kong / University of Coimbra) - *Cacao Orientalism: the Europeanization of Chocolate and Its Implications*
- **Yuki Mitarai** (Japan / Kyoto University) - *History of Organic Agriculture in Germany and England in the Early 20th Century*
- **Helga Müllneritsch** (Austria / University of Nottingham) - *Form and Function of the Eighteenth-Century Austrian Manuscript Recipe Book in a European Context*
- **Corentin Poirier-Montagu** (France / Université de Tours) - *Writing cookery in Latin from the 12th to 15th century*
- **Samantha Presnal** (United States / New York University) - *Entremets, Entre Identités: (Re?)constructing Gender through Coed Cooking*
- **Filippo Ribani** (Italy / Università di Bologna) - *Peasant cooking on the Upper Classes Tables: The Case of Late Medieval Italy*
- **Bethany Rogers** (United States / University of Iceland) - *Áfram með smjörið: The Cultural and Anthropological Significance of Dairy Products in Medieval Iceland*
- **Fabrizio Solieri** (Italy / Università di Parma) – *A drinking revolution? The rise of beer in modern Italy*
- **Anna Węgiel** (Poland / Polish Academy of Sciences) - *Discourses and images of healthy eating as a significant social phenomenon between PPR Poland and today.*
- **Rainer Maria Wieshammer** (Germany / Universität Salzburg) - *La cuisine coloniale Française: A gastrosophical approach towards the white man's burden*

Reflections

While the focus of the University was advancing student research, the University was equally grounded in the local “terroir” of Tours, including a local food and wine tasting by Laurent Meudic (CEO la Balade Gourmande, Tours), a garden luncheon at the Château de Rivau and a visit to Tours’ Les Halles. The closing ceremony was attended by Anne Besnier, Vice President in charge of higher education and research of Centre-Val de Loire region; Mr. Jérôme Tebaldi, Deputy Mayor of Tours in charge of International Relations; Philippe Vendrix, President of the University of Tours; and Bruno Laurieux / Francis Chevrier, President / Director of IEHCA respectively. These events underscored the Summer University’s focus on outreach and community engagement in addition to quality research and transnational / transdisciplinary collaboration.

Students reported that the University was not only intellectually stimulating but personally fulfilling, resulting in friendships and partnerships. Students’ future plans include joining the [IEHCA](#) Research Network and the [Drinking Studies Network](#) (DSN) as well as keeping in touch across social media, offering support and resources, and potentially reuniting at IEHCA’s 2019 Food and Drink Studies Conference in Tours.



Recommendations

It is hoped that the Food and Drinks Studies Summer University will continue promoting research and exchange across different fields. With a new team of co-directors taking over from 2019, we look forward to further dynamic and productive engagement. In moving ahead, the Summer University will find it advantageous to democratize the debate to include

alternative, non-conventional perspectives and to broaden the regions and cultures studied. May it continue to invest in academic excellence, not neglecting its commitment with the larger society and vigilant concern for contemporary world issues.



Class of 2018

Report by Dármuid Cawley, Sylvia Grove and Cindy Lam