



'Food and Movement'

Programme

Technological University Dublin
Grangegorman, Ireland

31 May - 01 June 2022

@dgs_tudublin

#dgs2022



GASTRONOMY



Welcome!

Thar cheann an choiste eagraithe, ba mhaith liom Fáilte Uí Cheallaigh a chur róimh chuig campus nua Olscoil Theicneolaíochta Bhaile Átha Cliath, Gráinseach Uí Ghormáin, agus chuig an séú cruinniú do Shiompóisiam Ghastranamaíocht Bhaile Átha Cliath.

On behalf of the organising committee, I am delighted to welcome you all to the sixth biennial Dublin Gastronomy Symposium (DGS) in our newly purpose-built campus in TU Dublin, Grangegorman. We are particularly happy to have [Dr. Orla McDonagh](#), [Dean of the Faculty of Arts and Humanities](#) with us to officially open the event. We are also thrilled to welcome this year's recipients of the DGS Fellowship Award and their families. [Stephen Menell](#) and [Elizabeth Erraught](#) are worthy recipients. We welcome back many regular symposiasts, but the next generation are also warmly welcome, particularly the student winners of the [Gallagher's Boxy House Student Gastronomy Award](#). It is worth noting that Sophie Dalton, a previous winner of that award from 2016, has just handed in her PhD and will defend her Viva next month. This year's theme of 'Food and Movement' has yielded 46 academic papers, delivered over 12 individual panels. We are thrilled to welcome [Carolyn Steel](#) to Dublin as our 2022 keynote speaker, and our special plenary speakers tomorrow: [Claudia Kinmonth](#), [Finbarr Bradley](#), [Anna Davies](#), and [Nanphun Srakhunthod](#).

It is hard to think that it has been four years since we had an in-person Symposium, and it is wonderful to be back face to face. The DGS has always been dynamic and ahead of the curve. We began in 2012 as a collaboration between two Institutes of Technology long before any formal agreement of mergers and Technological Universities were signed. Two years ago, we were among the first to pivot due to COVID and to turn a two-day in-person Symposium into a five-day online event which attracted 756 registered attendees from 156 third level institutions in 31 countries. Since 2012, we have graduated a number of gastronomy related PhDs, started the MA Gastronomy and Food Studies in 2017, and in 2021 also launched the [European Journal of Food, Drink, and Society](#), which was first imagined at the Symposium dinner in King's Inns in 2018. This year we are experimenting with a hybrid delivery, and welcome those tuning in online to the DGS 2022 from all four continents.

This dynamism of the DGS is thanks to a special cohort of volunteers who make up the Organising Committee and the broader DGS community, and particularly the collaboration of our colleagues in the School of Culinary Arts and Food Technology here in TU Dublin. These include those facilitating this event from refreshments to the artisan lunches, as well as the many volunteers who engaged in peer review of the Symposium papers, which are now beautifully typeset with particular thanks due to Anke Klitzing and Peter Hertzmann. Conference papers are hosted on the [DGS website on TU Dublin Arrow](#) and have to date achieved 94,000 full downloads worldwide. Special thanks to Yvonne Desmond for the vision and encouragement.

I take this opportunity to thank everyone who has facilitated this event, including our sponsors, from our School office and management to the various individuals (porters, general operatives, technicians, academics, administrators) throughout TU Dublin who have ensured that guests are welcomed, fed, photographed, and that suppliers have been set up and bills paid promptly.

Remember the DGS ethos of friendship, inclusivity, generous curiosity, conviviality and fun.

Máirtín Mac Con Iomaire, Chair, DGS

on behalf of the DGS Committee



Keynote

Carolyn Steel is a London-based architect and academic and a leading thinker on food and cities. Her award-winning books *Hungry City: How Food Shapes Our Lives* (2008) and *Sitopia: How Food Can Save the World* (2020) have established her concept of 'sitopia' (food-place) internationally. A director of Kilburn Nightingale Architects in London, Carolyn has been a visiting lecturer at universities including Cambridge, London Metropolitan, Wageningen, Aeres, Slow Food and the London School of Economics. She is in worldwide demand as a speaker and her 2009 TEDGlobal talk has received more than one million views. www.carolynsteel.com

Invited Speakers (plenary session)

Claudia Kinmonth MRIA PhD MA(RCA) BTechND - Design and art historian Dr Claudia Kinmonth's first book with Yale University Press has now been extensively revised and republished with Cork University Press: *Irish Country Furniture and Furnishings 1700-2000* (both editions won awards). Her final chapter explores small furnishings linked chiefly to food. Her 2nd book: *Irish Rural Interiors in Art* spurred three exhibitions of vernacular furniture and genre paintings (in Cork, Dublin and Boston College). She is Research Curator (Domestic life) at the Ulster Folk Museum, is on the Board of the National Museum of Ireland and in 2018 was elected as a Member of the Royal Irish Academy. www.claudiakinmonth.ie

Finbarr Bradley teaches about green ventures at UCD, TCD and Aalto University (Finland). He was a professor of finance at DCU where he also set up the Irish-medium centre, Fiontar. He has been a professor at Maynooth University and a visiting professor at many universities including the University of Michigan, Vienna University of Economics & Business and Copenhagen Business School. He authored or co-authored several books including *Digging Deeper: How Purpose-Driven Enterprises Create Real Value* (2017), *The Irish Edge* (2013), and *Capitalising on Culture, Competing on Difference* (2008). He has an engineering degree from UCC and a PhD in international finance from New York University (NYU).

Anna Davies is Professor of Geography, Environment and Society at Trinity College Dublin, Ireland, where she directs the Environmental Governance Research Group. She is a member of the Royal Irish Academy and was also an inaugural board member of the International Science Council. She currently chairs the Board of The Rediscovery centre in Dublin: Ireland's national centre for the circular economy, as well as being a Board Member of the European Roundtable on Sustainable Consumption and Production and a founding member of Future Earth's Knowledge Action Network on Systems of Sustainable Consumption and Production and Future Earth Ireland.

Nanphun Srakhunthod is an Irish-born Thai living in Dublin. Her parents moved to Ireland twenty-eight years ago to start a new life here. The family has called the Emerald Isle their home ever since. Nan graduated from Technological University Dublin with a degree in Culinary Arts and has since been immersed in working in a professional kitchen. She is currently a chef in Pichet restaurant. Throughout the years, she has come to realise that her passion for food stems from her immigrant parents who worked endlessly in a foreign country in order to succeed. Nan says: "Now we have a place to call home and a business to remind us that our second home isn't so far away".



Citation Elizabeth Erraught



Liz Erraught was a key individual in the development of culinary arts and gastronomy education in Ireland. Born, raised and educated in Rathmines, Dublin, she enrolled in the full-time chef's course at what was then the College of Catering in Cathal Brugha Street in the early 1970s. She completed her City & Guilds 706/1 and 706/2 under the tutelage of chefs such as Jimmy Kilbride, Jim Bowe and John Gibbons while studying for her Leaving Certificate. At the end of the 1970s she qualified as a Home Economics Teacher from St Angela's College in Sligo. Her new qualification coincided with a call for applications for culinary curriculum development staff for the tourism and hospitality industry at the Council for Education, Recruitment and Training (CERT), the state agency for hospitality training. She spent the next year working for CERT setting up residential training colleges in Howth, Killarney and Cork, and then moved to its Head Office on Lansdowne Road, Dublin where she continued to oversee curriculum development for the culinary apprenticeship programmes. She moved to the Dublin College of Catering during the 1980s where her previous role as a chef, her teaching qualification and her experience of curriculum development were to be put to good use in what was to become a pivotal time in culinary arts education. She taught kitchen, larder and pastry, and completed her own City & Guilds 706/3 advanced master chef courses in these subjects at the same time.

In 1990, she was awarded a Masters in Education and Training Management from Dublin City University. Her dissertation focused on the provision of education for head chefs and executive chefs in Ireland and identified a gap which later became the basis for the BA (Hons) Culinary Arts. This new paradigm of culinary education marrying vocational and liberal arts pedagogies was launched by the Dublin Institute of Technology in 1999. "I was interested in broadening the scope of a chef's qualifications", she recalls, "not just in practical performance, but in all things associated with food, such as science, business, aesthetics, oenology and gastronomy, in particular". For Liz, gastronomy was the link between the social, historic, anthropological, political, and cultural aspects of people and food. It should be remembered that this was at a time when gastronomy or food history were barely starting to emerge as academic disciplines, with little or no core texts available. Early scholars came from disciplines such as anthropology, sociology, history, art history, philosophy, psychology, and English literature. Indeed, Liz remembers going into a well-established Dublin bookstore and asking for the food section as opposed to the cookbook section and the staff, she says, "looked at me as if I had two heads!"

Along with teaching and supervision duties, Liz continued to work on curriculum development while on staff and spent time as part of a government initiative in Vietnam, and later at the University of Jerusalem, assisting with setting up culinary programmes and staff training. She was key to the inclusion of gastronomy as a module on the MSc Culinary Innovation and New Product Development, first offered at the Dublin Institute of Technology (DIT) in 2007. She was amongst the early Irish attendees at the Oxford Symposium on Food and Cookery and represented DIT at the initial Gastronomy Day in IT Tallaght in 2011 which led to the establishment of the inaugural biennial Dublin Gastronomy Symposium (DGS) in May 2012.

In recent years, Liz has brought her creative and academic thinking and lived experience to Artlife, a collaborative workshop and venture which she shares with her sister Paula, brother Joe and other friends. Her work there encompasses gastronomy, ceramic sculpture, education and travel, creating spaces and telling stories through assemblages and installations.

The Dublin Gastronomy Symposium Fellowship Award is being presented to Liz Erraught in recognition of her key role in developing culinary arts and gastronomy education in Ireland. In particular, we wish to acknowledge her work on the establishment of the BA (Hons) Culinary Arts, the MSc Culinary Innovation and New Product Development, her role in the inaugural Dublin Gastronomy Symposium, her continued friendship as well as her ethos of 'education for all, regardless of gender, class or background' which has been consistently mentioned throughout the preparation of this citation. In light of all of this, the Dublin Gastronomy Symposium is delighted to present the 2022 Fellowship Award to Elizabeth Erraught.

Citation **Stephen Mennell**



Stephen Mennell is Professor Emeritus of Sociology at University College Dublin (UCD). His book *All Manners of Food: Eating and Taste in England and France from the Middle Ages to the Present* (1985) awarded the 'Grand prix international de littérature gastronomique' in 1986 (the first English-language recipient), and the Prix Marco Polo in 1988 for the French translation '*Français et Anglais à Table*'.

Professor Mennell gained his BA in Economics from the University of Cambridge (1966) followed by a MA (1970) where he was a scholar of St. Catharine's College. He was a Frank Knox Memorial Fellow (1966–67) at Harvard University where he gained a good grounding in sociology, social psychology and anthropology. After returning from America, he taught at the University of Exeter, England, from 1967 to 1990. He gained a doctorate from the University of Amsterdam in 1985. In 1990 he became Professor of Sociology in the Department of Anthropology and Sociology at Monash University in Australia, before returning to Europe as Professor at UCD in 1993.

At UCD, along with his wife Barbara, he founded UCD Press on behalf of the university, serving as Chairman of its Editorial Committee 1995–2006. He also served as first Director (1999–2002) of what is now the Geary Institute, a new social scientific research institute established with Irish government support.

Professor Mennell's major intellectual influence is Norbert Elias, and from 1997 to 2016 he was a member of the Board of the Norbert Elias Foundation, Amsterdam - in effect one of Elias's executors. He is General Editor of the *Collected Works of Norbert Elias in English*, publication of which in 18 volumes by UCD Press began in 2006 and was completed in 2014. Elias's influence is especially evident in Mennell's book '*All Manners of Food*', and in '*The American Civilizing Process*' (2007). His other books include '*Sociological Theory: Uses and Unities*' (1974; rev. edn 1980), '*Alexis de Tocqueville on Democracy*', '*Revolution and Society*' (edited with John Stone, 1980), and two selections of Elias's writings edited with Johan Goudsblom.

Professor Mennell was awarded the degree of Doctor of Letters by the University of Cambridge in 2004. He was elected a Member of the Royal Netherlands Academy of Arts and Sciences in 2004, of the Royal Irish Academy in 2009, and of the Academia Europaea in 2011. From 2010 to 2016, he served as President of Working Group 02, Historical and Comparative Sociology, of the International Sociological Association; in 2016 this was upgraded to the status of a full Research Committee, under the title RC 56, Historical Sociology. On 7–8 January 2016, a conference on the theme of '*Social Character and Historical Processes*' was held in Dublin in his honour.

The DGS Fellowship Award is being presented to Professor Mennell in recognition of his contribution to gastronomy, food studies and culinary arts, which began at a time when, as he says, little attention was given to "food and eating as topics of serious intellectual interest". His engagement with the Dublin Institute of Technology, Cathal Brugha Street during the mid-1990s was fundamental to the establishment of the BA (Hons) Culinary Arts. His book '*All Manners of Food*' has been one of the cornerstones of recommended reading for undergraduate and postgraduate programmes at School of Culinary Arts & Food Technology since that time, supplemented by further publications such as '*On the Civilizing of Appetite*' (1987), '*The Sociology of Food: Eating, Diet and Culture*' co-edited with Anne Murcott and Anneke van Otterloo (1992), '*Eating in the Public Sphere in the Nineteenth and Twentieth Centuries*' (2003), '*Taste, Culture and History*' (2005), '*Culinary transitions in Europe – an overview*' (2005) and the Introduction to the special issue '*Food and Drink in Ireland*' of the *Proceedings of the Royal Irish Academy* (2015).

In more recent times, and at the School's invitation, he participated in the Irish-French Forum on Culinary Arts and Hospitality Management Training during which he gave a presentation entitled '*All Manners of Food*' during the seminar '*Tree of Knowledge: Growth Through Cooking*'. In 2019 he made the generous donation of the gastronomy and food-related books from his private library to TU Dublin. Professor Mennell's work is well-known to researchers in the fields of gastronomy and food studies where food history has become, as he wrote 'a booming business. It attracts cooks, connoisseurs, cranks and serious chroniclers of culinary taste, casual dilettantism and deep delving into dusty archives.' The Dublin Gastronomy Symposium is delighted to present the 2022 Fellowship Award to Professor Stephen Mennell.

Day 1 - Tuesday 31 May 2022

08:45-09:15 Registration

09:15-10:30 Opening Session

Theatre CQ-009

Official Opening	Welcome	Máirtín Mac Con Iomaire
	Official Opening Presentation of TU Dublin Graduate of the Year Award	Orla McDonagh Dean, Arts and Humanities TU Dublin
	Living the Symposium Ethos	Máirtín Mac Con Iomaire
Keynote Address	'Food and Movement in the Modern City'	Carolyn Steel
Gallagher's Boxty House Student Gastronomy Awards	Awarded to Shirley Mpiwa and Mallika Bhandary	Anke Klitzing and Pádraic Óg Gallagher
DGS Fellowship Awards	Presentation of DGS Fellowship Awards to Liz Erraught and Stephen Mennell	Elaine Mahon

10:30-11:00 Tea and Coffee Break

11:00-12:30 Parallel Sessions

Theatre CQ-008 Parallel Session 1

MOVEMENTS IN CULINARY WRITINGS

Chair: Marzena Keating

Alison Vincent	<u>Publishing and the Circulation of Culinary Literature in Australia 1860-1940</u>
Eliane Morelli Abrahão	<u>Transnational Mobility and Recipes in Paulista Cuisine, Brazil (19th and 20th Centuries)</u>
Francesco D'Ausilio	<u>Are Exotic Food-Experiences a Form of Eating on the Move at Home? Evidence from Two Culinary Magazines in the Long Eighties</u>
Nihal Bursa	<u>Mobile Grounds: From Ambulant Café to Take Away Coffee</u>

**ACTIVISM AND RESISTANCE MOVEMENTS/
MIGRATION AND DIASPORA**

Chairs: Amy Bentley/ Priya Mani

Michelle Share,
Perry Share,
Caitríona Delaney'Thinking Outside the Box': Extending Our Analysis of Surplus
Food MovementUrszula
Niewiadomska-FlisFood and the Civil Rights Movement

Randall McNamara

Uyghur Cuisine and Identity: An Historical Overview of a
Discreet DiasporaAmanda
WhittakerThe Irreplaceable Frying Pan and the Green-Eyed Tiger: Emotional
Transnationalism and the Moving Foodways of Migrants in Montreal**ARTISANS, FARMERS AND CHEFS:
THE MODERN IRISH FOOD MOVEMENT**

Chair: John Mulcahy

Malia Guyer-Stevens

Preserving Irish Smoked Salmon: Food Producers, Cultural
Heritage, and Environmental Conservation

Molly Garvey

Irish Farmhouse Cheese: A New Food Tradition Born of Many
Movements

Olivia Duff

Reverse Transhumance: From the Boyne to the Burren,
the Story of Winterage in Ireland's Burren

Rebecca O'Flynn

Back to the Future: The Artisan Food Producer in Ireland's Food
Tourism Proposition

12:30-14:15

Lunch in the TU Dublin restaurants
showcasing the best of local Irish producers

14:15-15:45

Parallel Sessions

Theatre CQ-008

Parallel Session 4

IRISH FOOD HISTORY

Chair: Flicka Small

- Anthony Buccini Cé a bhog mo cháis? The Celtic Origins of Early Irish Cheese-making
- John Mulcahy Relish, Condiment, “Kitchen”: Bastions of Irish Food Practice for Fourteen Hundred Years
- Lucy M. Long The Travels of Soda Bread: From Everyday Staple to Heritage Food

Theatre CQ-009

Parallel Session 5

A NEW LOOK AT BEVERAGES

Chair: Brian Murphy

- Patricia Rogers,
Trevis Gleason,
Morgan VanderKamer,
Anke Hartmann On Food and Movement: Exploring Origin and Locale as Part of Food and Wine Education for Hospitality.
- Richie Brady Is the Language of Wine Broken?
- Claire Lyons The Impacts of the UK Wine Industry on People, Place and Climate
- Marie Hopwood The Movement of Women, Beer and Feast Foods in Establishing the Inka Empire

Theatre CQ-010

Parallel Session 6

WHEN FOODS MIGRATE

Chair: Elaine Mahon

- Shana Klein Landing Bananas: Food and Mobility in U.S. Depictions of Fruit
- Paul Brummell Mangoes On The Move: The Mango As A Diplomatic Gift
- Miguel Ángel
Pelayo Prieto Sweet Tales of Sweet Potatoes in Edo Japan
- Anne Meneley Olive Oil and Movement, Moving Olive Oil

15:45-16:00

Tea and Coffee Break



16:00-17:30 Parallel Sessions

Theatre CQ-009 Parallel Session 7

MOVING TOWARDS NEW IDENTITIES

Chair: Diarmuid Cawley

- Banu Özden The Endless Saga of Food Movement from Rural Anatolia to Istanbul
- Zoya Brumberg and Jonathan Brumberg-Kraus What Am I - Chopped Suey? Belonging and the Ambivalent Taste of American Exceptionalism
- Lung Lung Hu Transcultural Movement – Shang Palace, Chinese Haute Cuisine in Paris
- Priya Mani From Bean to Bombay Mix

Theatre CQ-010 Parallel Session 8

COLONIALISM AND DECOLONISATION

Chair: Igor Cusack

- Shrinagar I. Francis From “Slave” to “Poor People” to “Traditional” Food: The Journey of Saltfish across the Atlantic to the West Indies and its Movement through the Culinary Landscape of Trinidad and Tobago
- Rainer Wieshammer In Search of the Lost Taste: La Cuisine Pied Noir
- Lili Zàch A Transnational History of Trappist Cheese

19:00 Symposium Gala Dinner at King's Inns



Day 2 - Wednesday 01 June 2022



09:30-11:00

Parallel Sessions

Theatre CQ-009

Parallel Session 9

FOOD AND FOOD EDUCATION AS PUBLIC VALUES

Chair: Orla McConnell

Annette Sweeney

Making a Chef's Heart Sing! The Role of Positive Health and Well-Being - Moving Towards a Positive Health Framework for Culinary Arts Education

Rebecca Freeman

Cooking in the Library.

Mairi Cowan and
Whitney Hahn

Food History as an Ingredient in Teaching Early Modern Mobility.

Alana Seaman and
Michael Seaman

Team Dinners: Considering Trends, Traditions, and Impacts beyond Sport

Theatre CQ-010

Parallel Session 10

MOVING THE IMAGINATION

Chair: Anke Klitzing

Amy Bentley

Food and Modernity in Post-Vatican II Catholicism: Herman Zaccarelli and The Food Research Center for Catholic Institutions (FRCCI)

Flicka Small

Food on the Move: An Exploration of Peristalsis in James Joyce's Ulysses

Tricia Cusack

Food and Movement in Modernist Art

Marzena Keating

Taking a Culinary Journey through the Pages of Cookbooks Published during the People's Republic of Poland

11:00-11:30

Tea and Coffee Break



11:30-13:00

Parallel Sessions

Theatre CQ-009

Parallel Session 11

OUTDOORS

Chair: Tricia Cusack

Igor Cusack

“As soon as the buck is killed, the liver should be taken out and cut into thin slices”: On Safari in Africa 1860-1960

David Bell and Theresa Moran

“Tea and Hot Water Provided”: Conviviality, Commensality, and Hospitality in the Rambling Notes of W.E. Hopkin 1930-1940

Graham Harding

The Food and Drink of the Nineteenth-Century British Picnic

Peter Hertzmann

Of Pails and Buckets, Boxes and Bags

Theatre CQ-010

Parallel Session 12

MOVING IN AND OUT OF FRENCH CUISINE

Chair: Eamon Maher

Angela Hanratty

Shaping the "Small Things of Common Experience": Migration and Adaptation in Ashkenazi Food Practices from Alsace to America

Mathieu Belledent

Bouillabaisse: A Traditional Dish in Motion in Order to Survive

Siobhán Gough

An Immigrant Cook in Paris

Viviana Carolina Paredes and Klaes Eringa

Sensorial Marketing and the Ecuadorian Cuisine

13:00-14:30

Lunch in the TU Dublin restaurants showcasing the best of local Irish producers



14:30-16:00

PLENARY SESSION

Theatre CQ-009

Claudia Kinmonth

Irish Butter Makers pre-1900: 'Carrying the Can' and 'Joining in Butter'

Finbarr Bradley

Valuing Authenticity and Place in Food Ventures

Anna Davies

Following Food Flows: Food Sharing Webs and Sustainability in the City

Nanphun Srakhunthod

Thailand / Ireland - Where Is Home? The Experiences of a Second-Generation Migrant Chef

16:00-16:30

OFFICIAL CLOSING

Theatre CQ-009

Topic for 2024

chosen by the symposium participants

Elaine Mahon

Closing Remarks

and Farewell

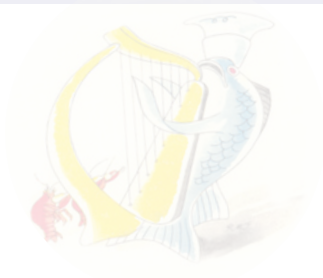
Máirtín Mac Con Iomaire



16:45-18:00

POSTAMBLE

Guided whiskey tasting with Fionnán O'Connor in the Training Bar



Lunch Menu

Tuesday 31 May 2022

Cold Meats

Fingal Ferguson
Chorizo

McCarthy's of
Kanturk
Guinness and Cider
Spiced Beef

Plant-Based

Chilled Nettle,
Watercress and
Sorrel Soup

Dressed Barley,
Fennel, Broad Bean,
Peas

Accompaniments

Boxty Beags

Quinneog Butter

Ditty's Oatcakes

Sheridan's Chutney

Sheridan's Crackers

Achill Island Sea Salt

Fish

Sally Barnes'
Wild Smoked Salmon

Goatsbridge Trout
Pâté

Salads

Potato, Spring
Onion, Parsley

Asparagus, Radish,
Mint

Baby Beets,
Llewellyn's Cider
Vinegar, Sea Salt,
Milled Pepper

Dessert

Wexford
Strawberries and
Cream

Cheese

St. Tola Ash

Mount Leinster

Boyne Valley Blue

Breads

Traditional
Brown Soda

Seeded Rolls

Sourdough

Beverages

Western Herd
Craft Beer

Con Traas
Apple Juice

Fíor Uisce

Lunch Menu

Wednesday 01 June 2022



Cold Meats

Fingal Ferguson
Venison Salami

McCarthy's of
Kanturk
Traditional Cure Ham

Plant-Based

Courgette and
Asparagus Tart

Accompaniments

Boxty Beags

Cuinneog Butter

Ditty's Oatcakes

Sheridan's Chutney

Sheridan's Crackers

Achill Island Sea Salt

Fish

Burren
Smokehouse
Smoked
Mackerel

Sally Barnes'
Smoked
Tuna Loin

Salads

Potato, Grain
Mustard, Chive

Dressed Green
Beans, Hazelnuts

Baby Beets,
Llewellyn's Cider
Vinegar, Sea Salt,
Milled Pepper

Dessert

Wexford
Strawberries and
Cream

Cheese

15 Fields

Durrus

Crozier Blue

Breads

Traditional
Brown Soda

Seeded Rolls

Sourdough

Beverages

Craigie's
Craft Cider

Con Traas
Apple Juice

Fíor Uisce



Speakers' Bios



David Bell is an Associate Professor and Chair of Linguistics at Ohio University. His research focus is on Semantics and Pragmatics, and Language, Culture and Food

Mathieu Belledent is a freelance chef tutor and a food educator. He has an MA in Gastronomy and Food Studies from Technological University Dublin and also holds an undergraduate diploma in Restaurant and Hotel Management. He has over two decades of practical experience within the food industry as a professional chef. As a French native he has a keen interest in the food history from the southern regions of France; in particular, traditional Provençal cuisine.

Amy Bentley is a professor of food studies at New York University. A historian with interests in the social, historical, and cultural contexts of food, her work focuses on the cultural and political contexts of food in the twentieth century United States. Recent works include co-editor of *Food for Thought: Nourishment, Culture, Meaning* (Springer 2021) and the award-winning *Inventing Baby Food: Taste, Health, and the Industrialization of the American Diet* (2014). She is co-editor of the Bloomsbury monograph series *Food in Modern History: Traditions and Innovations*. Current research projects include the Food and COVID-19 NYC Digital Archive.

Richie Brady graduated with a Masters in Gastronomy and Foods Studies from TU Dublin, where his thesis focused on a systematic approach to tasting cider and the history of cider in Ireland. He holds the WSET Diploma in wine and spirits and is assisting wine judging at this year's International Wine Competition in London. His considerations about cider's lexicon, structure and tasting approaches were published by the American magazine *Malus* and alongside the Irish craft cider group, *Cider Ireland*, he co-authored a promotional booklet published by the Irish Food Board, *Bord Bia*. He has also been interviewed by *Cider Chat*, the American podcast series. He works as a programme manager, with over 25 years of experience.

Zoya Brumberg's research areas include architecture, visual culture, Asian American Studies, Jewish Studies, and cultural history. Her dissertation is "From Gold Mountain to Tinseltown: Asian Eclectic Architecture and the Construction of Immigrant Identities in 20th-Century California." She has been a University Continuing Fellow (2020-21), Huntington Library Short-Term Fellow (2021), and Les Dames D'Escoffier, Dallas Chapter Endowed Presidential Fellow in American Studies (2018-19). She holds an MA in Visual and Critical Studies from the School of the Art Institute of Chicago (2015) and a BA in Russian and Studio Art from Mount Holyoke College (2012). She is an avid home chef and has a cooking blog with stories and recipes of the Jewish diaspora called *Kimchi and Kishke*.

Jonathan Brumberg-Kraus, Professor of Religion and Henrietta Jennings Faculty Chair for Outstanding Teaching at Wheaton College (MA), wrote *Gastronomic Judaism as Culinary Midrash* (2018), and numerous articles on food rituals and Jewish food in the *Proceedings of the Oxford Symposium on Food and Cookery*, *Studies in Jewish Civilization* and other journals. He's writing a book on the myths and meal rituals of American Thanksgiving. He holds a PhD in Religious Studies (New Testament) from Vanderbilt, and is a Reconstructionist Rabbi. He lives, cooks, eats, and gardens with his wife Maia in Providence, RI.

Paul Brummell is a career diplomat, and is currently the UK ambassador to Latvia. His previous postings as ambassador were to Turkmenistan, Kazakhstan (and concurrently Kyrgyzstan) and Romania. He has also served as the UK's high commissioner to Barbados and the Eastern Caribbean, and is the author or co-author of three travel guides and a history of diplomatic gifts.

Anthony F. Buccini is an independent scholar who formerly taught at the University of Chicago in the Departments of Germanic Languages and Literatures and Linguistics. He received his B.A. from Columbia University in New York and his Ph.D. in Germanic Linguistics from Cornell University in Ithaca, NY. In linguistics, his main areas of research are historical linguistics, dialectology, and language contact and the Germanic, Romance, and Celtic languages. In food studies, his research focuses on the culinary history of the Mediterranean and the Atlantic World; he is a two-time winner of the Sophie Coe Prize in Food History.

Mairi Cowan is an Associate Professor in the Department of Historical Studies and the Institute for the Study of University Pedagogy at the University of Toronto Mississauga. She is a historian of the late medieval and early modern world, with recent projects examining a saint's life from twelfth-century Glasgow; childhood at the court of James IV, King of Scots; and the demonology of seventeenth-century New France. She is also the recipient of several teaching awards, including the E.A. Robinson Teaching Excellence Award, the Ontario Confederation of University Faculty Associations Teaching Award, and the Canadian Historical Association's Excellence in Teaching with Primary Sources Award.

Igor Cusack has taught at the Universities of Bristol and Birmingham on the history and literature of Lusophone and Hispanic Africa and on cuisine, culture, and identity in the Hispanic World. His research includes articles and chapters on African national cuisines, the history of women and food in sub-Saharan Africa, African national anthems, the ideologies associated with the postage stamps of Portugal and its empire, and a number of articles on Equatoguinean, Angolan and Zimbabwean literature and cuisine.

Tricia Cusack taught art and cultural history at the University of Birmingham, Cardiff Metropolitan University and the Open University. Her present research focuses on how visual art embodies ideas about social, cultural and national identities with particular reference to the nineteenth and early twentieth centuries. Publications include: *The Reading Figure in Irish Art in the long Nineteenth Century* (2022); *Riverscapes and National Identities* (pb. 2019) and three edited books. Articles appear in: *Art History*; *Canadian Journal of Irish Studies*; *Irish Review*; *Tourism History*; *National Identities*; *Nations and Nationalism*; *New Formations*; *Nineteenth Century Studies*.

Francesco D'Ausilio is a historian. He received a BA in Historical Science, a MA cum laude in History and Society at Roma Tre University, and a Master in European Funding from Venice University and the Council of European Municipalities and Regions. He attended the 16th Food and Drink Summer University organized by IEHCA - L'Institut Européen d'Histoire et des Cultures de l'Alimentation. He is attending a Ph.D. program in History at Vrije Universiteit Brussels working on the research topic "1980s: food culture major transformations in Britain and in the US" under the supervision of Prof. Dr. Peter Scholliers and Prof. Dr. Paul Erdkamp.



Caitriona Delaney is a postdoctoral researcher who has extensive qualitative data analysis experience. She also has worked with NGOs conducting evaluation research.

Olivia Duff Maperath Farm and Headfort Arms Hotel; Irish Food Champion

Klaes Eringa worked as a research lecturer at NHL-Stenden Hotel Management School in Leeuwarden, the Netherlands. He is an active researcher in the Academy of International Hospitality Research (AIHR). Klaes has a background in applied linguistics and communication. His research interests are: inter-cultural studies; reverse culture adaptation; education; service innovation; revenue management; employee branding; and gastronomy. Klaes has published several articles on these topics.

Shrinagar Francis is an independent scholar who holds a MA in the Social Anthropology of Food and a BA in African and Asian Studies, with Gender and Development. With respect to the Food Studies, her research focuses primarily on food as language and the associated cultural practices and ideologies. Beyond the scope of food, Shrinagar has published several submissions internationally which have concentrated on Trinidad & Tobago's cultural history and artistic practices.

Rebecca Freeman is the Director of Medford Library at the University of South Carolina Lancaster. She has a Master in Library and Information Science from the University of North Carolina at Greensboro. She joined the staff at the University of South Carolina Lancaster as Assistant Librarian in 2012 and was named Director in 2020. The focus of her day-to-day work and library research is the diversity and accessibility of libraries and co-authored *Creating a New Library: Recipes in Transformation*. In addition to her work in libraries, she has presented at multiple international food conferences.

Molly Garvey Msc. is a multidisciplinary researcher focusing on sustainable food practices. Striving to combine theory and practice, she is currently Community Manager in GIY, a non-profit social enterprise dedicated to increasing food literacy through food growing in homes, community, and schools.

Trevis L. Gleason moved to Ireland from Seattle Washington USA in 2012. Mr. Gleason is a former Chef/Instructor at the Cornell University School of Hotel Administration, he has served as Operations Director at the California Culinary Academy and is a former USAID Goodwill Ambassador to Ukraine. Mr. Gleason is a patron to Blas na hÉireann. the Irish Food Awards and on the board of the Dingle Food Festival. Gleason's memoir "Chef Interrupted" won the "Prestige Award of the International Jury" at the Gourmand International Awards in 2016. His books, "Burren Dinners" and "Dingle Dinners" have both represented Ireland at the World Cookbook Awards.

Siobhán Gough is section head in the Department of Tourism and Hospitality at Munster Technological University (MTU) where she lectures on culinary and home economics modules and is co-supervising a master's student. Prior to MTU, Siobhán worked extensively abroad including over eight years in China and six years in France. Her most recent role in France as head chef for La Table de Cana, whose mission is to employ the long term unemployed and people in precarious situations. Each candidate was trained over a two year period and assisted in taking up stable jobs in the culinary industry in Paris.

Malia Guyer-Stevens received a bachelor's in anthropology from Bennington College and a master's in food studies from New York University. She is currently a master's candidate in library science and archives management at Simmons University. She is interested in food heritage, coastal studies, and food sovereignty movements. Her writing has been published in publications such as *Whetstone Magazine*, *Civil Eats*, and the *Graduate Journal of Food Studies* among others.

Whitney Hahn is a guide and lecturer, accredited by the French Ministry of Culture. She currently works for the Department of Cultural Development in the city of Annecy, promoting local history through tours, workshops and conferences for the public. She also works closely with elementary schools to develop transversal education projects. She has published articles and given conferences on the history of food in New France and in Savoie from the seventeenth to the twentieth century.

Angela Hanratty is a secondary school teacher of English and History. She holds a B.A (Hons) in English and Modern History from Queen's University Belfast, a Higher Diploma in Education from Maynooth University, and an MA in Literature from The Open University. Having developed a keen interest in food history, she completed an MA in Gastronomy and Food Studies with TU Dublin in 2021. Angela has recently begun researching the history and preservation of Jewish food traditions in Ireland towards a PhD with TU Dublin.

Graham Harding returned to history in 2014 after a professional career in publishing and consultancy to study the history of wine. The book of his 2018 Oxford doctorate, *Champagne in Britain, 1800–1914: how the British transformed a French luxury*, was published by Bloomsbury in November 2021. He also has around 20 articles, book chapters / articles either published or forthcoming. These cover such topics as changing tastes (in food and wine), C19 marketing and branding techniques, C19 retailing and distribution, the gendering of consumption, 'culture' in history. He is also one of the core editorial team for the Routledge Handbook of Wine and Culture (under the general direction of Professor Steve Charters MW) to be published in April 2022.

Anke Hartmann is originally from Dresden, Germany. Having completed her apprenticeship as a chef in a Michelin starred Restaurant in Germany, she went on to work in Switzerland, France and England before changing her Chef's jacket to a Sommeliers one in 2002. She has since worked with some of the best Sommeliers in the world including the late Gerard Basset MS MW. Having completed a WSET DIPLOMA and Certified Sommelier from the Court of Master Sommeliers, Ms. Hartmann now teaches WSET Levels 1 to 3 in Ireland and Spain and is part of the Irish Sommelier Educational Team.



Peter Hertzmann is an independent scholar who honed his cooking skills during twelve stages in restaurants in France and Switzerland, most with one or more Michelin stars. Mr. Hertzmann learned butchery by staging with a master butcher in Toronto, Canada. Mr. Hertzmann has presented nine times at the Oxford Symposium on Food and Cookery, three times at the Dublin Gastronomy Symposium, and nine times at other international meetings and organizations. He has authored three books related to cooking. He has published five times in 'Petits Propos Culinaires' and nine times in the 'Proceedings of the Oxford Symposium on Food and Cookery'.

Marie Hopwood is a Professor of Anthropology at Vancouver Island University, specializing in the archaeologies of alcohol, food and gender. She brews ancient-inspired ales as a part of her Raise Your Glass to the Past experimental archaeology of beer research project. Her goal through teaching, writing and brewing is to help people make meaningful connections to the past through experiencing the delicious libations brewed for centuries (generally by women). She founded the Ninkasi Brew Club, an all ladies home brew society, and is President of the Nanaimo Craft Beer Society.

Lung-Lung Hu is a senior lecturer in Chinese department at Dalarna University. Lung-Lung Hu graduated from Comparative Literature Institute at Fu-Jen Catholic University in Taiwan, 2009. Since 2011, he has been teaching Mandarin Chinese at all levels, Chinese Modern literature and culture, and traditional Chinese philosophy, and supervising BA thesis at Dalarna University in Sweden. Lung-Lung Hu's research is mainly on Law and Literature, Chinese Literature, Comparative Literature, and Interdisciplinary study.

Marzena Keating, PhD in the field of Humanities in the discipline of Culture and Religion Studies, MA in English Studies. The author of several texts centred on Irish history and culture. She works at the Pedagogical University of Cracow in the Institute of English Studies, where she teaches courses in British and Irish culture. Her primary interests lie in the fields of Irish History, Cultural Studies, Postcolonial Theory and Food Studies.

Shana Klein is a professor at Kent State University and holds a Ph.D. in Art History from the University of New Mexico. There, she completed the dissertation—and now book—'The Fruits of Empire: Art, Food, and the Politics of Race in the Age of American Expansion.' This book demonstrates how pictures of food were not mere decoration, but a platform for artists and viewers to discuss heated debates over race and citizenship. In 2021, it won the SECAC Award for Excellence in Scholarly Research and Publication. Klein also has been awarded several fellowships for her research at the Smithsonian American Art Museum, Georgia O'Keeffe Museum, among others. She has presented her research in a number of peer-review journals and podcasts and she teaches classes that bring together American art, material culture, and social justice.

Lucy M. Long (PhD, Folklore, Univ. of Pennsylvania) directs the independent nonprofit Center for Food and Culture (www.foodandculture.org) and teaches at Bowling Green State University, Ohio, USA. She has conducted fieldwork throughout the US, Ireland, Northern Ireland, Spain, and southeast Asia. Her current research focuses on food as a carrier of meaning and identity, and its role and impact within tourism. Her publications include: *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today* (2015), *Food and Folklore Reader* (2015), *Honey: A Global History* (2017), *Comfort Food Meanings and Memories* (2017), and *Interpretation with Food* (expected 2022).

Claire Lyons - PhD Candidate at Coventry University, examining sustainability transitions at a territorial scale, using the UK wine industry as the primary case study.

Priya Mani is a Copenhagen based designer and cultural researcher working to create gastronomical experiences. Mani grew up in India and studied at the National Institute of Design. In her career, over the past 20 years, she has pursued the craft of culture, through textiles, technology and food. She is particularly interested in the human factor and has worked for over a decade in the area of design & innovation across food, healthcare and technology. She researches how people use everyday technology, migration and food and digital democracy in emerging economies. In the context of food, she has worked with large corporates and researched extensively on development of traditional diets, choices, consumption, diabetes and obesity. She is currently writing a Visual Encyclopaedia of Indian Foods, a part of which can be seen on Instagram as [@cookalore](https://www.instagram.com/cookalore).

Born in Dublin, Ireland, **Orla Mc Connell** is a lecturer in Culinary Arts at Technological University Dublin. Her professional background spans twenty years in the food industry. Having completed an MSc in Culinary Innovation and Food Product Development, she is currently undertaking a PhD on the evolving perceptions of professionalism in culinary arts in Ireland. Her research is guided by interpretive phenomenological analysis (IPA) which seeks to explore unique lived experiences related to a significant context as her interest is in the potentially transformative effect of higher education on those who are studying part-time in academia whilst working full-time in industry.

Randall McNamara is an educator, author, and professionally trained chef. Educated as a Sovietologist and historian, he worked in Moscow for seven years with TIME Magazine. He has travelled many routes along the Silk Road over the years—cooking, living, and traveling throughout Central Asia, studying with masters of hand-pulled noodles, making pilaf for guests at Uzbek weddings, and exploring tandoor cookery from Xi'an to Istanbul. With extensive international experience in journalism and culinary arts, he is an inspirational advocate for culinary operations and technical education, having led many colleges in the US and Asia.

Anne Meneley - Professor of Anthropology, Trent University, Canada. PhD, MA, New York University, Anthropology. Her book on women's competitive hospitality in Yemen, *Tournaments of Value: Sociability and Hierarchy in a Yemeni town* (1996) was released in its 20th anniversary edition (2016). Her current work deals with olive oil in Italy and Palestine; the politics of mobility; and agro-activism. Her publications have appeared in *American Anthropologist*, *Annual Review of Anthropology*, *Cultural Anthropology*, *Environment and Planning E: Nature and Space*, *Ethnos*, *Food, Culture & Society*, *Food and Foodways*, *Gastronomica*, *History and Anthropology*, *Jerusalem Quarterly*, *PoLAR* and *Religion and Society*.

Theresa Moran launched the Food Studies Theme at Ohio University in 2013. She is an Adjunct Associate Professor of Instruction in Environmental and Plant Biology.



Eliane Morelli Abrahão is a Post-doctorate Research Associate at the Republican Museum 'Convenção de Itu' at University of São Paulo. She is a Historian at the Centre for Logic, Epistemology and History of Science at University of Campinas and researcher by the São Paulo Research Foundation (Fapesp). Her subject areas of research comprise food history and material culture. Author of the books: *História da Alimentação. Cadernos de receitas e práticas alimentares, Campinas: 1860-1940*; *Morar e viver na cidade. Campinas (1850-1900)*. *Mobiliário e utensílios domésticos* and *Delícias das Sinhás*. She is also a Research Associate in the DIAITA Project – University of Coimbra, Group of Research ALERE – University of Pará, and titular of Historical, Geographic and Genealogical Institute of Campinas.

Urszula Niewiadomska-Flis is associate professor of literature at the John Paul II Catholic University of Lublin, Poland. Her scholarly interests encompass representations of foodways in literature and film, Southern literature and Southern Black studies. Her most recent book project *Live and Let Di(n)e: Food and Race in the Texts of the American South* (2017) was awarded 'the 2018 American Studies Network Book Prize' by the American Studies Network (of EAAS). Her current research projects explore rhetoric of food in slave narratives, the issue of 'farming while black' as well as food apartheid in communities of color.

Rebecca O'Flynn is currently studying a one-year post-Graduate diploma in Design Thinking for Sustainability in University College Dublin, having recently graduated from TU Dublin with a Masters Degree in Gastronomy and Food Studies. Prior to her return to education, she worked in Customer Service Management for a number of large organisations. Her interests lie in the areas of food culture and heritage, small and artisan food producers, food tourism, sustainability, food policy and education.

Banu Özden a graduate of Business Administration from Clark University, started her career at Bertucci's Brick Oven Ristorante in Boston, as kitchen manager. She returned to Turkey in 2007 and started working at Istanbul Culinary Institute as Director of Educational Programs. She continued her work at The Culinary Arts Center, where she worked on projects promoting Turkish cuisine including lectures and gastronomy trips. She has participated in symposiums in New York, Oxford, Tours, Mexico City and Dublin where she talked about different aspects of Turkish cuisine. Currently she is an instructor at culinary arts departments of İstanbul Medipol University, teaching history of Turkish cuisine, Anatolian cuisine and gastronomy tourism. She is also the founder of Spoon in My Pocket where she designs and organizes walking food tours around İstanbul and Turkey. She is a regular columnist for a bi-monthly local food magazine.

Viviana Carolina Proaño Paredes studied hospitality management in Switzerland and Ecuador and she completed her MA degree at NHL-Stenden Hotel Management School with a study on Sensory marketing and the Ecuadorian cuisine. Carolina has worked in hotels in Ecuador, France, and Switzerland. She currently works for a travel agency in Quito, Ecuador.

Miguel Ángel Pelayo Prieto - Born and raised in Zamora (Spain). Graduated in History and earned MA in East Asian Studies in University of Salamanca. Afterwards, graduated from the MA in History in University College Dublin. Currently studying in Kyoto University as a research student, hoping to get into the PhD program. Research focus on alternative traditional Japanese food history.

Patricia Rogers was born and educated in Ireland. She worked in restaurants in the United Kingdom and United States until moving into Fine Wine distribution and sales. She advanced into wine production in 1999 at the esteemed Erath Vineyards in Oregon, where she later became a founding partner at R. Stuart & Co. winery in McMinnville, Oregon. Her work, including two books and an experiential workshop on wine and food pairing, has enjoyed testimony from both food and wine professionals and in 2018 achieved Accreditation by the American Culinary Federation.

Alana N. Seaman, Ph.D. is an Assistant Professor of Tourism, Recreation, and Sport at the University of North Carolina Wilmington. Her research centers on popular culture and humanistic geography and primarily explores the links between place and space in relationship to food and drink, sport, heritage, and cultural trends.

Michael E. Seaman, M.A.T. is a sport history enthusiast who loves to eat, drink, and travel. As a former social studies teacher and coach, his research previously explored how sport can foster the educational and personal development of youth athletes. While his profession has changed recently - called to duty as a respiratory therapist in the face of the Covid-19 pandemic - his passion for sports, history, travel, and gastronomy remains.

Perry Share is Head of Student Success at Atlantic Technological University, Sligo. He is a sociologist with a long interest in the sociology of food and eating. He has conducted evaluations of community food projects and authored journal articles on topics as diverse as Ireland's obesity policy and the 'jumbo breakfast roll'. He is co-author of A sociology of Ireland and co-editor of Applied Social Care. He also maintains research interests in technology, higher education and professionalisation. He is the co-editor of a forthcoming publication on the Irish pub.

Michelle Share is a Senior Research Fellow at the School of Education, Trinity College Dublin. Her background is in Sociology, with a particular interest in the social and cultural aspects of food and eating and its intersectionality with public health and educational policies. She has researched and published on dietary and food issues amongst women dieters, asylum seekers, older people in community settings, children and young people, and homeless families living in emergency accommodation in Dublin. She is a co-editor of the European Journal of Food, Drink and Society, External Examiner for the MSc in Food Product Development at Technological University Dublin, and a Trustee of Airfield Estate, Dundrum.

Flicka Small is a lecturer in the School of English at University College Cork. A Background in Culinary Arts, Hospitality and Food Safety and a PhD from University College Cork where her thesis focused on Food in James Joyce's Ulysses, Flicka lectures on Foodways and the Semiotics of Food in Irish Literature. Co-Curator of the Odysseys Exhibition at Crawford Gallery which celebrates the 100th anniversary of Ulysses and James Joyce's Cork Connections. Producer of the short documentary 'James Joyce: Framed in Cork'. Author of 'What Food Says about Leopold Bloom' in Tickling the Palate, edited by Máirtín Mac Con Iomaire and Eamon Maher. Consultant for FEAST on presenting a 'Tasting Joyce' event in Dublin James Joyce Centre.

Annette Sweeney is a senior lecturer in culinary arts at Technological University Dublin. As a culinary educator, she is passionate about using an applied and innovative approach to programme design and delivery, that empowers chef graduates for modern professional kitchens. To date such programmes have led the way in culinary education, with the MSc in Applied Culinary Nutrition (a global first) and the BA(Honours) in Botanical Cuisine (a European first). As creator of 'The Mindful Kitchen Project' she and her colleagues have designed globally unique award-winning modules focused on health and wellbeing for chefs, creativity, and social gastronomy. Current research activities are focused on integrating positive health into culinary education.

Morgan VanderKamer is a Canadian born Sommelier and co-owner of Union Wine Bar & Restaurant in Waterford city, Ireland. She is the current President of the Irish Guild of Sommeliers. She holds Level 3 Certification with WSET and is a Certified Sommelier with the Court of Master Sommeliers. Ms. VanderKamer has been in the hospitality industry for nearly 20 years and has worked in several international markets. She is passionate about teaching the next generation in the industry and is currently working on developing novel training methods with the Irish Sommelier Educational Team

Alison Vincent is a cultural historian with qualifications in both food technology and history. Her research interests include restaurant criticism and the role of the critic in establishing standards of good taste, the social history of dining out, the history of cookbooks and of writing about food in Australia. Some of the results of her research have been published in Australasian Journal of Popular Culture, Proceedings of the Dublin Gastronomy Symposium, TEXT (Journal of the Australian Association of Writing Programs), Lilit: A Feminist History Journal and The Journal of Australian Studies.

Amanda Whittaker is a doctoral candidate in the Department of History at the University of Toronto. She is completing her dissertation on the emotional transnationalism of migrants in Montreal, focusing on the life stories and foodways of migrants who arrived in the city between 1960-2000, as well as an exploration of intergenerational memories involving the second generation.

Rainer Wieshammer - State Exam Pharmacy Universität München 1984; Master in Gastrosophy Universität Salzburg 2020

Lili Zách is a Senior Lecturer at the Department of English Studies, Eötvös Loránd University, Budapest. She has received her MA Degrees in History and Irish Studies at the University of Szeged, in 2006. In 2016 she received her PhD at NUI Galway. Her research interests include the history of Irish national identity in a transnational framework; food history research tracing global connections; and exploring the importance and limitations of humour and laughter throughout the twentieth century. Her monograph, *Imagining Ireland Abroad, 1904-1945: Conceiving the Nation, Identity, and Borders in Central Europe*, was published by Palgrave Macmillan in 2021.

Thank you to the peer reviewers of this year's papers

Alison Vincent	James Fox	Mary Jensen
Amy Bentley	Jeremy Cherfas	Marzena Keating
Anke Klitzing	John Mulcahy	Méliné Kasparian
Anthony Buccini	Jonathan Brumberg-Kraus	Michele Fontefrancesco
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Elaine Mahon	Lucy Long	Tony Kiely
Flicka Small	Marc O'Brien	Tricia Cusack
Igor Cusack	Margaret Connolly	Ziene Mottiar





Dublin Gastronomy Symposium Organising Committee



Anke Klitzing lectures on the history, sociology and culture of food and eating as well as food writing and media at the Technological University Dublin, Ireland, where she also does PhD research in food and literature. She holds an MA in Food Culture and Communication from the University of Gastronomic Sciences in Italy and a BA in English Literature and Sociology from UCD (Ireland). Her professional experience in Ireland, Italy, and Germany includes restaurant and bar management as well as journalism, communications, and PR in the agro-culinary and NGO sectors. She has published on food, literature and society in Irish, German and Italian publications.

Brian J. Murphy lectures in the School of Culinary Arts and Food Technology at the Technological University Dublin. He has broad gastronomic research interests but is currently focused on the role that place, story and heritage play in food and drink product engagement. He is keen to encourage and develop transdisciplinary links across a range of disparate research areas. A founding committee member of the Dublin Gastronomy Symposium, Brian has published and presented widely on various research topics including the role of “place and story” in contemporary drink culture and on how food and drink locations communicate and engage with different audiences.

Dorothy Cashman is an independent researcher. After her undergraduate degree at University College Dublin she worked for Aer Lingus for thirty years. In 2009 she completed her M.Sc. at TU Dublin with a dissertation on Ireland’s printed cookbooks and in 2016 was awarded her Ph.D on Irish culinary manuscripts. Currently researching the account books of the Order of Friars Minor held at UCD Archives, she is exploring the configuration of national identity as it intersects with Irish food history through printed and manuscript sources.

Diarmuid Cawley lectures at the Technological University Dublin. He holds an MA in Anthropology of Food from SOAS in the University of London and a BA Culinary Arts from TU Dublin. A former chef and sommelier, he lectures on all things food and wine related. Other areas of interest have included the language used in the global movement of food and wine; Gender and sexism in wine; Food security in conflict zones; Food heritage and PDOs; Food in science fiction; and the influence of nutrition and time on contemporary food consumption. His ongoing PhD research focuses on the legacy of Formal Wine Writing in Ireland, 1975 – 2005.

Eamon Maher is Director of the National Centre for Franco-Irish Studies at TU Dublin (Tallaght Campus). He is a member of the organising committee of the DGS and in that capacity co-edited, with Máirtín Mac Con Iomaire, an essay collection, ‘Tickling the Palate’: Gastronomy in Irish Literature and Culture (Peter Lang, 2014), which contained a number of essays from the first DGS conference in 2012. Eamon is General Editor of two academic book series with Peter Lang Oxford, Reimagining Ireland and Studies in Franco-Irish Relations. He has published widely on representations of Catholicism in 20th-century fiction, with particular reference to France and Ireland.

Elaine Mahon lectures in culinary arts, gastronomy and food studies at TU Dublin. She is a food historian, professional chef and a keen aikidōka. She was awarded a Ph.D. in 2019 for her research on Irish state entertainment and diplomatic protocol entitled ‘Irish Diplomatic Dining, 1922-1963’. She also holds a B.A. (Hons) Culinary Arts from the Dublin Institute of Technology. A bilingual English/French speaker, her research interests focus on food history, French gastronomy, identity, culinary diplomacy, protocol and material culture. She represents TU Dublin in the European Culinary Education Network and is a trustee of the Oxford Symposium on Food and Cookery where she coordinates the Young Chefs programme.

John Mulcahy has an unusual and diverse skillset from four decades of experience in the tourism & hospitality industries, the public service, and academia. His most recent role was with Ireland's National Tourism Development Authority where he led the Food Tourism, Hospitality Education, and Tourist Accommodation Standards division. Since 2017, John has completed his PhD at TU Dublin, and received a Lifetime Achievement Award from the World Food Travel Association in 2021. Currently he is extern examiner for the Seychelles Tourism Academy, and Shannon College of Hotel Management, while also being regularly invited as guest lecturer when he advocates for a wider understanding of the role of food 'in' tourism. Meanwhile, he is compiling an inventory on Irish Food, aiming to publish it as a book next year. More at www.linkedin.com/in/gastronomy

Máirtín Mac Con Iomaire is a senior lecturer at Technological University Dublin, culinary historian, broadcaster and ballad singer. Co-founder and chair of the Dublin Gastronomy Symposium, he also chairs the Masters in Gastronomy and Food Studies in TU Dublin. He co-edited 'Tickling the Palate': Gastronomy in Irish Literature and Culture (Peter Lang: 2014), 'The Food Issue' of The Canadian Journal of Irish Studies (2018), and in 2021, guest edited a special issue of Folk Life on Irish food ways. Máirtín also co-edits the European Journal of Food Drink and Society. In 2021, he was awarded a Research Ally Prize by the Irish Research Council.

Thank you to the TU Dublin staff involved in preparing the Irish Producer lunches



Anthony Farrell
Brendan Keenan
Diarmaid Murphy
Eamon Lynch
Gary Malone
James Fox
James Sheridan

Jason Mc Donnell
Jason Mc Quillan
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The European Journal of Food, Drink and Society is a critical and interdisciplinary space to discuss and debate contemporary and historical issues of food and drink in everyday life. It aims to stimulate debate and progress research on the study of food and drink at global and local levels. It is also interested in the societal implications of, and responses to, the changing landscape of food and drink consumption and production

The Journal publishes peer-reviewed theoretical and empirical work, policy and practice contributions from the social sciences and humanities. It includes contributions from sociology, history, cultural studies, geography, anthropology, tourism studies, and culinary arts. The Journal also publishes high quality work related to innovative practice in food studies education, research notes and solicited book reviews.

The journal is free for authors and the editorial staff comply with the code of conduct of COPE: the Committee on Publication Ethics.



Save the date!

Dublin Gastronomy Symposium

28-29 May 2024

The topic will be decided at the closing session of the DGS 2022 - what would you like it to be?

Submit your idea(s) via the QR code before 3pm on Wednesday 01 June!

Simply point your phone camera at the code and follow the instructions.



**See you again in
Dublin in 2024!**

**Slán abhaile, agus bí linn arís
i mBaile Átha Cliath i 2024!**

COVID-19

With the view to keeping all our participants and their friends and families safe, throughout the Symposium and beyond, we would ask you to **be considerate** and adhere to the following guidelines:

- Please wear a mask during the plenary and parallel sessions, unless you are speaking.
- Whenever possible, spread out in the rooms.
- Be mindful of hand hygiene.