



Many places in the world have been contact zones, breeding grounds for food encounters and hybrids, seeding conversations that end up composing the narratives of identity that bring food and place together. This international conference brings together scholarship about food within the local, regional, national, global, and transnational contexts, bringing the themes of heritage, hybridity, and locality into focus.

The Food Heritage, Hybridity, and Locality Conference has received generous support from: the Brown University Department of American Studies; the Chinese University of Hong Kong Department of Anthropology; the Rhode Island Historical Society; and the UNESCO Chair Project on Safeguarding and Promoting Cultural Food Heritage, University of Tours; as well as the Center for the Study of Slavery and Justice, the Cogut Center for the Humanities, the Office of Global Engagement, the John Nicholas Brown Center for the Public Humanities, the John Carter Brown Library, the Department of History, and the Department of Anthropology, all of Brown University.

PROGRAM

Thursday, October 23

Chancellor's Dining Room, Sharpe Refectory

Enter through gates opposite St. Stephens Church, located at 114 George Street

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| 8:30 am – 9:00 am | Registration and Coffee |
| 9:00 am – 9:30 am | Welcoming Remarks: Matthew Guterl, Brown University |
| 9:30 am – 11:30 am | Panel 1: Food Emblems |

Food and Identity: The Case of Polenta

Silvana Chiesa, University of Parma & Tommaso Lucchetti, Ancona Provincial Museums

Ras El Hanout and Preserved Lemons: Memories, Markets, and the Scent of Borrowed Traditions

Jean Duruz, University of South Australia

Bagel, Bagelery, Smoked Meat and Deli as the Jewish Part of Montreal's Culinary Heritage

Olivier Bauer, University of Montreal

Moderated by John Eng-Wong, Brown University & Gavin Whitelaw, International Christian University

Thursday, October 23 (continued)

11:30 am – 1:00 pm Lunch Break

1:00 pm – 1:30 pm Lunchtime Talk

"He just smiled and gave me a Vegemite sandwich:"

Advertising Australia's National Food in the United States, 1968-1988

Emily Contois, Brown University

1:30 pm – 3:30 pm Panel 2: Managing Identity

US "Ethnic" Restaurants: Food Heritage and Managed Identity

Paul Freedman, Yale University

Hong Kong-style Café: Glocalized Foodways and Transnational Imagination

Casey Man Kong Lum, William Paterson University

Producing the Korean National Dish 2.0: The Heritage Politics of Repackaging Bibimbap as the Face of South Korea

Chi-Hoon Kim, Indiana University

Moderated by Robert Lee, Brown University

3:30 pm – 4:30 pm Break

4:30 pm – 5:30 pm Keynote: Greeting and Introduction, William Simmons, Brown University
Metcalf Friedman Auditorium, Room 101, 190-194 Thayer Street

Two Trees and a River: Heritage and History

Sidney Mintz, Johns Hopkins University

5:30 pm – 6:30 pm Reception
Metcalf Friedman Auditorium Vestibule, 190-194 Thayer Street

Friday, October 24

Chancellor's Dining Room, Sharpe Refectory

Enter through gates opposite St. Stephens Church, located at 114 George Street

9:15 am – 10:00 am Coffee

9:30 am – 10:00 am Coffee Talk

Assembling Seeds and the Idea of a Slave Garden

Geri Augusto, Brown University

Friday, October 24 (continued)

10:00 am – 12:00 pm Panel 3: Food Heritage, Localities & Tastings

Tasting the Nation: The Making of Regional Food in a 1930s U.S. Archive

Camille Begin, Concordia University

The Family, the Kitchen, and the Matzah Ball: Conceptualizing Jewish Food Identity in Contemporary Barcelona

Catherine Simone Gallin, University of Barcelona

Shark Town: Kesennuma's Taste for Shark and the Challenge of a Tsunami

Jun Akamine, Hitotsubashi University

Moderated by Emily Contois, Brown University & Gavin Whitelaw, International Christian University

12:00 pm – 1:30 pm Lunch Break

1:30 pm – 2:00 pm Lunch Time Talk

Indigenous Heritage Seed Saving

Angelo Baca, New York University and Elizabeth Hoover, Brown University

2:00 pm – 4:00 pm Panel 4: Migrations, Inventions & Re-invention

The Territorial Theory of Food: Cornish Pasties and Other Exceptions

Rachel Laudan, University of Texas-Austin

Hakka, Hybridity and Heritage: A Tale of Two Restaurants of Migrant Foodways in Hong Kong

Sidney C. H. Cheung, Chinese University of Hong Kong

Food as Heritage and Self-Perception: Gastronomic Practices and the Reshaping of Ethnic Identity in Italian-American Writing

Stefano Luconi, University of Padua

Moderated by John Eng Wong, Brown University & Emily Contois, Brown University

4:00 pm – 7:00 pm Break

7:00 pm – 9:00 pm "The Search for General Tso" documentary film screening, followed by Q&A with producer, Amanda Murray, and director, Ian Cheney.
Seating is limited and available on a first come, first served basis.
Smith Buonanno, Room 106, 95 Cushing Street

Saturday, October 25

10:00 am – 12:00 pm

Complimentary visit to Johnson & Wales University's Culinary Arts Museum and conference wrap up
315 Harborside Blvd

SPECIAL EXHIBITS

The Center for the Study of Slavery and Justice

94 Waterman Street

Conference attendees are welcome to attend the grand opening celebration for the Center for the Study of Slavery and Justice on October 23 and 24. Of particular interest to food scholars, "A Slave Garden" has been installed in the perimeter of the Center and an associated seed assemblage is on display in the Center Gallery.
<http://www.brown.edu/initiatives/slavery-and-justice/>

Food Heritage of the Americas Exhibit, John Carter Brown Library

On the Main Green

In honor of the conference and the work of Dr. Sidney Mintz, the John Carter Brown Library will display material related to food heritage in the Americas, including selections from last year's exhibition, *Sugar and the Visual Imagination of the Atlantic World ca. 1600-1850*, and the attendant conference, "Beyond Sweetness: New Histories of Sugar in the Atlantic World."
<http://www.brown.edu/academics/libraries/john-carter-brown/>

Conference website: brown.edu/go/foodhhlconference

Twitter hashtag: #foodhhl

CONFERENCE PRODUCTION TEAM

John Eng-Wong, Emily Contois, Ruth Clark, and Patricia Balsafiore, all of Brown University