THE INVENTION OF FOOD

April 27-28, 2017  | Conference Program
Institute for Historical Studies in the Department of History, University of Texas at Austin
College of Liberal Arts Building (CLA), Glickman Conference Center
Unless otherwise noted, all events take place in CLA 1.302B  rev. April 18, 2017

Thursday, April 27

3:00pm  | Welcome Remarks

Jacqueline Jones, Chair of the History Department and Walter Prescott Webb Chair in History and Ideas/Mastin Gentry White Professor of Southern History, University of Texas at Austin

Seth Garfield, Director of the Institute for Historical Studies and Professor of History, University of Texas at Austin

3:15-4:45pm  | Panel I: Food and Taste in the Early Modern Period
Chair: Susan Deans-Smith, University of Texas at Austin

Laura Giannetti, University of Miami
“The Sexual Life of Fruit and Vegetables in Sixteenth-Century Italian Poetry”

Rebecca Earle, University of Warwick
“The Nature of Nourishment”

Carolyn A. Nadeau, Illinois Wesleyan University
“‘Mas algunos señores no gustan de ello’ [but some lords don’t like it]: Attending to Taste in Francisco Martínez Montiño’s 1611 Cookbook”

Marcy Norton, George Washington University
“Reflections on Embodied and Material History: Chocolate Iconography and Sensory Experience, 1450-1750”

4:45-5:30pm  | Reception
CLA Patio, across from 1.302B  [Weather back-up: CLA 1.302D]

5:30-6:30pm  | Keynote by Darra Goldstein, Willcox B. and Harriet M. Adsit Professor of Russian, Williams College; Founding Editor, Gastronomica: The Journal of Food “Cuisine and the Construction of Russian National Identity”

7:30-9:00pm  | Conferee Dinner (Invite only; not open to the public)
Clay Pit Restaurant, 1601 Guadalupe Street
Friday, April 28

8:00-8:30am  |  Breakfast

8:30-10:00am  |  Panel II: Food Science and Technology
Chair: Bruce J. Hunt, University of Texas at Austin

Nadia Berenstein, University of Pennsylvania
“Space-Age Flavors and Population Bombs: Flavor Research, Synthetic Foods, and Technologies of Abundance in Cold War America”

Xaq Frohlich, Auburn University
“The Institutional Origins of Nutritionism in the U.S. Today: The FDA’s Turn to Nutrition Labeling in the 1970s”

Jonathan Rees, Colorado State University, Pueblo
“More Than Meat: The Ice Industry and the Transformation of the American Diet”

Helen Zoe Veit, Michigan State University
“Eating Cotton: Making Cottonseed, Crisco, and Other Industrial Food Good to Think”

10:00-10:25am  |  Break

10:30am-Noon  |  Panel III: Food and National Identity
Chair: Nancy K. Stalker, University of Texas at Austin

Ishita Banerjee-Dube, El Colegio de México (Mexico)
“Curry, Kebab, and Authenticity in Indian Cuisine”

Michelle T. King, University of North Carolina, Chapel Hill
“Nation, Culture, Cuisine: What is Chinese Food?”

Mary Neuburger, University of Texas at Austin
“Gastronomic Geographies: Travel, Tourism, and the Meandering Paths to a National Cuisine in Modern Bulgaria”

Rebekah E. Pite, Lafayette College
“Infusing Regional and National Identities: A History of Yerba Maté in Nineteenth- and Early-Twentieth-century Argentina and Uruguay”
1:00-2:30pm | Panel IV: Race, Ethnicity, Migration and the Making of American Foodways

Chair: **Madeline Y. Hsu**, University of Texas at Austin

**Yong Chen**, University of California, Irvine
“The Invention of the Chinese American Cuisine”

**Roger Horowitz**, Hagley Museum and Library
“Industrial Kosher: Embedding Jewish Law in Modern Food Production”

**Krishnendu Ray**, New York University
"Immigrant Restaurateur and the American City: Taste, Toil and Ethnicity"

**Jessica Kenyatta Walker**, University of Maryland
“The Invention of Soul Food: Politics of Cuisine in the Soul Aesthetic”

2:30-2:45pm | Break

2:45-3:30pm | Concluding Remarks: Rachel Laudan, University of Texas at Austin