

Workshop



Consuming the World: Eating and Drinking in Culture, History, and Environment

Time 11-12 March 2016

Venue The Rachel Carson Center for Environment and Society, Munich, Germany

Conveners Michelle Mart (Penn State University, Berks Campus), Christof Mauch (Rachel Carson Center), Dan Philippon (University of Minnesota), Hanna Schösler (University of Bayreuth)

Abstract The food that people produce and eat is perhaps the most basic expression of their culture and their relationship to the environment. What individuals consume is determined by the culture of which they are a part, and what groups of people consume is determined by the environment in which they live. But food is also a matter of choice: individuals and groups also consume food as expressions of cultural narratives and desires. Moreover, culture, environment, and consumption are in a dynamic relationship, shifting and evolving at different points in time and place. This workshop aims to explore the connections between culture, history, and environment from an interdisciplinary and multicultural perspective.

Rachel
Carson
Center

Friday, 11 March 2016

11.00–11.30 am **Arrival and Check-in**

11.30 am–12.30 pm **Welcome and Lunch**

12.30–2.30 pm **Session 1: Place and Food Cultures**
Moderator: Michelle Mart

Susanne Scharnowski (Freie Universität Berlin)

“A Sense of Place, a Taste of Home: Political and Cultural Identity in Discourses around Food and Farming (Britain, Germany, US)”

Dan Philippon (University of Minnesota)

“A View from the Margins: Agrarianism, Community, and Nostalgia in the Essays of Wendell Berry”

Stefano Magagnoli (University of Parma) and Daniela Adorni (University of Turin)

“Eating Tradition: Typical Products, Distinction and the Myth of Memory”

2.30–3.00 pm **Break**

3.00–4.30 pm **Keynote**

Ursula Heinzlmann (Director of the Oxford Symposium on Food and Cookery)

“Beyond Bratwurst: A History of Food in Germany”

4.30–5.00 pm **Break and Travel to Viktualienmarkt and Eataly Munich**

5.00–6.00 pm **Informal Field Session on Munich’s Food Markets**

(all shops open until 6 pm; some until 8 pm; Eataly until 11 pm)

6 pm **Dinner and Socializing (on your own)**

Saturday, 12 March 2016

8 am **Morning Gathering and Coffee**

8.30 –10.00 am **Session 2: “Natural Foods,” Organic Farming, and Nutrition**
Moderator: Dan Philippon

Sookyeong Hong (Cornell University)

“Digesting Modernity, Healing with Nature: The Birth of the Natural Food Movement in Prewar Japan”

Laura Sayre (French National Institute of Agronomic Research)
"Food, Farming and Universal Health: The Medical Testament and the Organic Movement"

Michelle Mart (Penn State University)
"Nutritional Guidelines and School Lunches: Federal Efforts to Shape the American Diet"

10.00–10.30 am **Break**

10.30 am–12.00 pm **Session 3: Changing Traditions in Global Food Cultures**
Moderator: Hanna Schösler

Graham H. Cornwell (Georgetown University)
"Tea, Sugar, and Food Sovereignty in Morocco, 1880-1940"

Ernst Langthaler (Institute of Rural History)
"Eastern Crops in Western Diets: Soy-Related Foodstuffs in Europe and North America, 1950–2010"

Bridget Love (University of Oklahoma)
"Rumor Damage: Food Safety and Farming after Fukushima"

12.00–1.30 pm **Lunch**

1.30–3.30 pm **Session 4: Changing Traditions in North American Food Cultures**
Moderator: Christof Mauch

Matthew Booker (North Carolina State University)
"Regulating Culture: Food Safety in the Twentieth-Century U.S."

Paul Josephson (Colby College, Maine, and Tomsk State University, Russia)
"The Pecking Order: The Broiler Industry and American Culture"

Cindy Ott (LMU Munich)
"Alma Snell: The Julia Child of Crow Indian Cuisine"

L. Sasha Gora (Rachel Carson Center)
"From Meat to Mascot: Beavers and Reimagining the Edible in Canadian Cuisine"

3.30–4.00 pm **Break**

4.00–5.30 pm **Concluding Comments, Summary, Feedback, and Final Discussion**

6.00 pm **Conference Dinner at Kaisergarten (Kaiserstraße 34, 80801 Munich)**