

Conception graphique : Benoît Coas, UT2J / CPRS - D.A.R. Photographie : © Le gargouillon de jeunes légumes, Michel et Sébastien BRAS.



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INTERNATIONAL
CONGRESS

UMR 5136 - FRAMESPA / ICREFH

ICREFH (INTERNATIONAL COMMISSION FOR RESEARCH INTO EUROPEAN FOOD HISTORY)

30TH ANNIVERSARY

A Feast of the Senses:

European Food and History, 18th-20th Century

INSTITUT
NATIONAL UNIVERSITAIRE
CHAMPOLLION

& ARCHIVES DÉPARTEMENTALES DU TARN

3-6
September
2019



Tuesday 3
September

INU Champollion - Salle JJ023

- 9h30 Welcome coffee
- 10h Welcome **Sylvie Vabre** Toulouse University, ICREFH President (France)
- 10h20 **Martin Bruegel** – INRA/CMH (France)
A sensible historiography of tastes, 19th-20th century.
- 11h15 Break

Food Senses and Globalization

Chair : Peter Atkins – Durham University (United Kingdom)

- 11h30 **Nicolas Cambon** – Toulouse University (France):
Feeling the Anthropophagy. The Question of Cannibal Pleasure in French Anthropology in the Second Half of the 19th Century.
- 12h Discussion
- 12h30 Lunch
- 14h **Laura Enriquez** – Concordia University, Montreal (Canada):
Drinking and Thinking Tea: The Making of Taste in Eighteenth Century.
- 14h30 Discussion
- 15h **Stefano Magagnoli** – Parma University (Italy)
The construction of planetary taste: the balsamic vinegar of Modena in the age of globalization.
- 15h30 **Jean-Pierre Poulain/Jean-Marc Olivier** – Toulouse University (France)
Feeding airline passengers: history and sociology of a complex challenge (1920s - early 21st century).
- 16h Discussion
- 16h30 Break
- 17h Library Pierre Amalric
Visit in English
À la table du patrimoine : l'alimentation dans tous les sens (Exhibition of rare culinary books)
- 18h30 Conférence – Tout public
Auditorium Michel Cohou
INU Champollion, Albi
Jean-Pierre Poulain
De l'almanach des gourmands à Master chef.
- 20h30 Dinner
L'Épicurien- 42, place Jean Jaurès, Albi

Wednesday 4
September

Archives Départementales du Tarn - Amphithéâtre

- 9h Welcome Coffee
- Words, Describing the Senses**
Chair: Stephano Magagnoli – Parma University (Italy)
- 9h30 **Yuka Saito** – Angers University (France):
Taste in the work of Grimod de la Reynière.
- 10h Discussion
- 10h30 Break
- 11h **Agata Stronciwilk** – Jan Dlugosz University Czestochowa (Poland):
"A Tactile Dinner Party". The Futurist Cookbook and the Multisensory Experience of Food
- 11h30 **Sabine Merta** – Freelance social historian and researcher (Germany):
The sense of visible presentation, smell and taste of wartime food in the mirror of German cookery books.
- 12h Discussion
- 12h30 Lunch
- 14h ICREFH meeting
- Cheese & the Senses**
Chair: Maria Kaplan – Ural Federal University (Russia)
- 15h **Peter Atkins** – Durham University (United Kingdom):
The Industrialization of the senses: British cheese 1800 to the present.
- 15h30 **Sylvie Vabre** – Toulouse University (France):
The cheese platter: A history of Cheese and Senses.
- 16h Discussion
- 16h30 Break
- 17h Visit
Les Archives se mettent à table, Menus illustrés de la collection Rieux (1875-1939) (Exhibition)
- 18h Conférence/Dégustation – Tout public
Archives Départementales du Tarn
L'Atelier des Sens : Vers l'affinée et Au-delà
Xavier Thuret, Meilleur Ouvrier de France - 2007, Fromagerie
Dégustation
- 20h Apéritif dinatoire (Archives Départementales du Tarn)

Thursday 5
September

INU Champollion - Salle JJ023

- Nationhood and the Senses (1)**
Chair: Jean-Pierre Poulain – Toulouse University (France)
- 9h30 **Iaria Berti** – Pablo de Olavide University, Seville (Spain):
The "Abominable" and "Offensive" Garlic: Disgusting Smell and Taste as an USA Instrument for Despising the Spanish Empire in Cuba (c. 1840s- 1898).
- 10h Discussion
- 10h30 Break
- 11h **Ritva Kylli** – University of Oulu (Finland):
"The Machine Known as the Human Being" – Food, the Sense of Taste and a Modernising Finland
- 11h30 **Natacha Chevalier** – University of Sussex (United Kingdom):
Food taste and tradition between pleasure and obligation: the paradox of the antipodean Christmas pudding.
- 12h Discussion
- 12h30 Lunch
- Nationhood and the Senses (2)**
Chair: Rita D'Errico – Roma 3 University (Italy)
- 14h **Maria Kaplan** – Ural Federal University (Russia):
Palette of tastes in late Soviet home cooking.
- 14h30 **Raluca Parfentie** – University of Bucharest (Romania):
Advertising and the gender split of taste in Interwar Romania.
- 15h Discussion
- 15h30 Break
- 16h **Martin Franc** – Czech Academy of Sciences (Czech Republic):
What was the taste of socialism? Remembering the tastes, smells and looks of meals in pre-1989 Czechoslovakia.
- 16h30 **Karl-Heinz Wüstner** – Historical Society for Württemberg-Franconia (Germany):
Sausages, Pork Delicacies and the Basin Meal - How German Immigrants Introduced New Tastes and New Ways of Food Supply in 19th Century Industrial Great Britain.
- 17h Discussion
- 20h30 Dinner
Le Lautrec – 13,15 rue Henri de Toulouse-Lautrec -Albi

Friday 6
September

Archives Départementales du Tarn - Amphithéâtre

- 9h Welcome Coffee
- Industrializing the Senses**
Chair: Martin Bruegel – INRA/ CMH (France)
- 9h30 **Flore Guiot** – Université Catholique de Louvain (Belgium):
What senses should be given to the reform of working class' dietary practices? (Belgium, 1886-1905)
- 10h Discussion
- 10h30 Break
- 11h **Rita D'Errico** – Roma 3 University (Italy):
In a closed can: the language of canned food labels.
- 11h30 **Catherine Salzman** – Independent researcher (The Netherlands):
Marketing Margarine: a comparative study of the Netherlands and the United States, 1945-1970.
- 12h Discussion
- 12h30 Conclusion by **Peter Atkins**
- 13h Lunch
- Free time in Albi



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