

# Food and the Book: 1300 – 1800

Friday, October 2, 2020 – Monday, October 12, 2020

Digital Conference

Organized by David B. Goldstein, Allen James Grieco, and Sarah Peters Kernan

Co-sponsored by the [Center for Renaissance Studies](#) at the Newberry Library and [Before 'Farm to Table': Early Modern Foodways and Cultures](#), a Mellon Foundation initiative in collaborative research at the [Folger Institute](#) at the Folger Shakespeare Library

## Biographies

Friday, October 2, 2020

12-1 pm CDT

[Public Program: Cooking By the Book: A Conversation with Chefs and Authors](#)

Moderator: David B. Goldstein (York University and Folger Shakespeare Library)

**Tamar E. Adler** – *Tamar Adler is the author of Something Old, Something New: Classic Recipes Revived and An Everlasting Meal: Cooking with Economy and Grace. Tamar worked as an editor at Harper's Magazine from 2001 through 2004. Having cooked at Prune restaurant one summer, after leaving Harper's, Tamar worked as a personal chef, wrote, and did research for Dan Barber of Blue Hill and Blue Hill at Stone Barns. In 2005 Tamar moved to Athens, Georgia, to help friends open Farm 255, where she was the head-chef until leaving for California in 2007. She was hired at Chez Panisse a few weeks after arriving and spent a year and a half cooking there, also co-founding and directing the second meat CSA in the country, and leading Slow Food Berkeley. In 2009, Tamar left Chez Panisse to write An Everlasting Meal. Tamar had a column in the New York Times Magazine for a year and a half. She is now a contributing editor at Vogue Magazine. Tamar's work has appeared in Harper's Magazine, The New Leader, Mother Jones, Salon.com, Fine Cooking, Gilt Taste, the New Yorker.com, the New York Times Magazine, The New York Times Book Review, Vogue, the Art of Eating, and other publications.*

**Irina Dumitrescu** – *Irina Dumitrescu is professor of medieval English literature by day and essayist by night. She has written about food and culture for the New York Times, Atlantic, Times Literary Supplement, Serious Eats, Petits Propos Culinaires, Yale Review, Southwest Review, and Politico Europe. Her work has been nominated for the James Beard Foundation's MFK Fisher Distinguished Writing Award and reprinted in Best American Essays 2016, Best Food Writing 2017, and Jay McInerney's Wine Reads: A Literary Anthology of Wine Writing. She also teaches a course on food and eating in medieval literature at the University of Bonn.*

**Paul Fehribach** – *Born and raised in the rolling, forested hills of Southern Indiana, Paul Fehribach calls the small town of Jasper home and vividly recalls ample time as a youngster spent on family farms, exploring the wonders of kitchen gardens, and wandering the woods hunting and fishing. Years later, upon opening Big Jones, these early experiences would shape Fehribach's approach to the Southern culinary cannon, taking things beyond superficial farm-to-table proclamations while seeking deeper meaning in the history and heritage behind the Southern table. Applying his passions for history and social science to cooking, Fehribach believes that only by grounding a cuisine in the richness of its history can one look forward with a trained eye into the future. Resulting is an obsession with heritage and heirloom crops and livestock breeds, traditional farming methods, and culinary history. Fehribach studied trombone and education at the Jacobs School of Music at Indiana University in Bloomington, Indiana before deciding to pursue restaurants as a career, a notion he first conjured up as a young boy. After learning to cook eggs on 1,000-cover breakfast shifts at Denny's during college, Fehribach moved into the kitchen at Chapman's Restaurant, and within two years found himself Executive Chef at age 24, a position he held for three years before helping Richard Satnick open the legendary Laughing Planet Café on Kirkwood, one of the first organic and local foods-focused fast food restaurants in the country. From there, Fehribach's career took an unconventional turn. He moved to Chicago and moved into front of house work in order to "pay the bills and save some money" as he put it, logging five years at both Hi Ricky Asia Noodle Shop and Schubas Tavern. By 2007, it was time to strike out on his own, and Big Jones opened in*

April 2008. Big Jones' presence was soon felt as it was named "Best New Restaurant" by Chicago Magazine in 2009, and received three stars from the Chicago Tribune's Phil Vettel in 2011. Big Jones continues to make headlines as one of OpenTable's best brunch restaurants in America, Bon Appetit's best fried chicken north of the Mason-Dixon, and many other honors. Most recently Fehribach has been honored as a nominee for the James Beard Foundation's Best Chef: Great Lakes in 2013, 2014, and 2015. Fehribach published the Big Jones Cookbook on University of Chicago Press in May 2015 to great celebration in Chicago. Fehribach has been featured regularly on WGN's nationally-syndicated Lunch Break, and has appeared on WBEZ, WGN Radio, ABC-7 Chicago, and WTTS Chicago Tonight. His recipes have been published in the Chicago Tribune, Chicago Sun-times, Plate, Traditional Home, Edible Chicago, the Chicago Reader, TastingTable, and Chicago Magazine. Paul Fehribach is a proud member of the Southern Foodways Alliance, James Beard Foundation, Seed Savers Exchange, serves on the boards of Chefs Collaborative and Edna Lewis Foundation, and volunteers with Cooking Up Change, the Green City Market, Share Our Strength, and Purple Asparagus. In his spare time he's a fitness enthusiast and avid vinyl record collector, specializing in Cuban, Brazilian, and African popular music of the 1940's-1970's, and the New York Spanish Harlem scene of the 1950's-1970's in addition to Southern and Chicago soul.

**Michael Twitty** – Afroculinaria is a food blog authored by Michael W. Twitty, (Twitter: @Koshersoul /Instagram:@thecookinggene/Michael W. Twitty on Facebook), a food writer, independent scholar, culinary historian, and historical interpreter personally charged with preparing, preserving and promoting African American foodways and its parent traditions in Africa and her Diaspora and its legacy in the food culture of the American South. Michael is a Judaic studies teacher from the Washington D.C. Metropolitan area and his interests include food culture, food history, Jewish cultural issues, African American history and cultural politics. Afroculinaria highlights and addresses food's critical role in the development and definition of African American civilization and the politics of consumption and cultural ownership that surround it. Michael's work is a braid of two distinct brands: the Antebellum Chef and Kosher/Soul. Antebellum Chef represents the vast number of unknown Black cooks across the Americas that were essential in the creation of the creole cuisines of Atlantic world. The reconstruction and revival of traditional African American foodways means seed keeping, growing heirlooms and heritage crops, raising heritage breeds and sustainably gathering and maintaining wild flora and fauna that our ancestors relied upon. The responsible exploration of the Southern food heritage demands that the cooks of colonial, federal era and antebellum kitchens and enslaved people's cabins be honored for their unique role in giving the Southland her mother cuisine. It is important that we not only honor the Ancestors but provide a lifeline to contemporary communities and people of color looking for a better life in the new economy, a way out of the health and chronic illness crisis, and a way to reduce the vast food deserts that plague many of our communities. To honor the food past and provide for the food future is what Michael calls, "culinary justice." Kosher/Soul is the brand that deals with what Michael has termed "identity cooking." Identity cooking isn't about fusion; rather it's how we construct complex identities and then express them through how we eat. Very few people in the modern West eat one cuisine or live within one culinary construct. Being Kosher/Soul is about melding the histories, tastes, flavors, and Diasporic wisdom of being Black and being Jewish. Both cultures express many of their cultural and spiritual values through the plate and Kosher/Soul is about that ongoing journey. The Cooking Gene is Michael's personal mission to document the connection between food history and family history from Africa to America, from slavery to freedom. Begun in 2011, the project successfully garnered funding and significant media attention in 2012 to initiate a journey known as The Southern Discomfort Tour. The project and tour continue as Michael visits sites of cultural memory, does presentations on his journey, and visits places critical to his family history while conducting genealogical and genetic research to discover his roots and food heritage. Michael believes that Terroir is in Your Genes. Food is also extremely culturally connected and inherently economic and political. It is a proving ground for racial reconciliation and healing and dialogue. The Cooking Gene seeks to connect the whole of the Southern food family—with cousins near and far—by drawing all of us into the story of how we got here and where we are going.

**1:15-1:30 pm CDT**

### **Opening Remarks**

**Sarah Peters Kernan** – Sarah Peters Kernan is a Scholar-in-Residence at the Newberry Library. She holds a PhD in medieval history from The Ohio State University. Her research focuses on cookbooks and culinary activity in medieval and early modern England. She is working on her first monograph, *Creating Cookbooks: Networks of Recipe Readers and Writers in England, 1300–1700*. Sarah is an editor of *The Recipes Project* and a Corresponding Member of the journal *Food & History*. She regularly collaborates with The Newberry Library on teaching and digital learning projects related to food and the book.

**David B. Goldstein** – *David B. Goldstein is co-director of the Folger Shakespeare Library's Mellon-funded collaborative research project, [Before 'Farm to Table': Early Modern Foodways and Cultures](#), and serves as Associate Professor of English and coordinator of the Creative Writing Program at York University in Toronto. His first monograph, *Eating and Ethics in Shakespeare's England*, shared the Shakespeare's Globe Book Award. A former restaurant critic and food magazine editor, he has also published two co-edited essay collections on Shakespeare, food, and hospitality; two books of poetry; and a range of essays on early modern literature, food studies, Emmanuel Levinas, ecology, and contemporary poetics.*

**Allen J. Grieco** – *Allen Grieco is Senior Research Associate Emeritus at Villa I Tatti (The Harvard University Centre for Italian Renaissance Studies). He has published extensively on the cultural history of food in Italy from the 14th to the 16th centuries and has recently published a book on Food, Social Politics and the Order of the World in Renaissance Italy (Harvard University Press, 2019). He is also co-editor in chief of Food & History and is in charge of a book series, Food Culture, Food History (13th-19th centuries), published by Amsterdam University Press. His more recent work has focused on the taxonomic and classificatory systems applied to New World foodstuffs.*

**1:30-2:30 pm CDT**

**Roundtable: Cookbooks and Recipe Books**

*Moderator: Sarah Peters Kernan (Newberry Library and The Recipes Project)*

**Wanessa Asfora Nadler** – *Wanessa Asfora Nadler is currently a researcher at the Centre for Classical and Humanistic Studies of the University of Coimbra. She received her MPhil and PhD in Medieval History from the University of São Paulo. From 2014 and 2018, she held positions as a researcher at the History Department at the University of Campinas, and as a research associate at The Harvard University Center for Italian Renaissance Studies. Since 2018, she is one of the coordinators of the Laboratory of Medieval Media Theory and History of the University of São Paulo. She is also a corresponding member for Food & History journal.*

**Lino Mioni** – *In recent years, Lino Mioni has been studying culinary recipe collections in the transition from manuscript to print. In his dissertation, he focused on the textual tradition of Maestro Martino's Libro de Arte Coquinaria, on its appropriations in print in the 16th century, and on the birth of the printed cookbook as an editorial genre. He is presently working on two projects: on Platina's De Honesta Voluptate et Valetudine editions in vernacular Italian and on fish-based preparations from the 14th and 15th centuries.*

**Carolyn A. Nadeau** – *Dr. Nadeau's research focuses on food representation in sixteenth-century and seventeenth-century Spanish literature. Her monograph, *Food Matters: Alonso Quijano's Diet and the Discourse of Early Modern Food in Spain* (University of Toronto, 2016), contextualizes the shifts in Spain's gastronomic history at many levels of society. Other recent publications include articles on taste on the early modern Spanish stage, sensory ailments in early modern domestic literature, peppers and basil as Old World-New World markers in the writing of Cervantes, a gastronomic map of Don Quixote, the role of wine in the formation of Morisco identity, and contributions of medieval food manuals to Spain's culinary heritage.*

**Marissa Nicosia** – *Marissa Nicosia is Assistant Professor of Renaissance Literature at The Pennsylvania State University – Abington College and she lives in Philadelphia. Her current research projects explore temporality and seasonality in poetry, plays, and culinary manuscripts. Marissa has published articles in Modern Philology, Milton Studies, Papers of the Bibliographical Society of America, Studies in Philology, and postmedieval as well as edited collections on book history and seventeenth-century literature. She runs the food history website *Cooking in the Archives* ([www.rarecooking.com](http://www.rarecooking.com)).*

**Amy L. Tigner** – *Amy L. Tigner teaches English at the University of Texas and writes about early modern food, gardens and ecological concerns. Her most recent books include *Literature and Food Studies with Allison Carruth*, (Routledge, 2018) and *Culinary Shakespeare* co-edited with David B. Goldstein (Duchesne UP, 2017). She is the author of *Literature and the Renaissance Garden from Elizabeth I to Charles II* (Ashgate, 2012). Tigner is also the founding editor of *Early Modern Studies Journal* and a founding member of *Early Modern Recipes Online Collective (EMROC)*, a digital humanities project dedicated to manuscript recipe books.*

**Saturday, October 3, 2020**

**12-1 pm CDT**

**Roundtable: Documenting Food History in Archival Sources**

*Moderator: Michael Walkden (Folger Shakespeare Library)*

**Jennifer Egloff** – Jennifer Egloff earned her PhD in Early Modern Atlantic History and the History of Science from New York University. Combining her undergraduate training in Mathematics with her graduate training in History, Egloff's research explores multivalent ways that Anglophone individuals utilized numerical methods and mathematical techniques to confront challenges brought on by the opening of the Atlantic to increased exploration and commerce, competing religious philosophies, and the increased availability of information. A strong advocate of interdisciplinarity, Egloff is a member of the History and Social Sciences faculty at the Illinois Mathematics and Science Academy and a Visiting Professor at NYU Shanghai.

**Molly Taylor-Polesky** – Molly Taylor-Polesky is the Assistant Professor of Digital History at Middle Tennessee State University. She's working on her first book with the University of Virginia Press on food and the court in Brandenburg-Prussia in the seventeenth century. Her latest endeavors are the Digital Holy Roman Empire, a mapping project, and Hidden Town in 3D, a virtual reality project. Her work has been published in the American Historical Review, the Journal of German History, and various edited volumes. She has been the recipient of MTSU's Outstanding Achievement in Instructional Technology Award and the German History Society's article prize. For more information, visit [taylor-poleskey.net](http://taylor-poleskey.net).

**Rob Wakeman** – Rob Wakeman is Assistant Professor of English at Mount Saint Mary College where he teaches Shakespeare, medieval and early modern literature, food writing, and academic writing. His articles and essays appear or are forthcoming in Arthuriana, Exemplaria, Ground-Work: Soil Science in Renaissance Literature, in Performing Animals, Routledge Handbook of Shakespeare and Animals, and In the Kitchen, 1550-1800: English Cooking at Home and Abroad.

**1-2:30 pm CDT**

**New Directions in Food Studies: A Graduate Student Lightning Round**

*Moderator: Amanda E. Herbert (Folger Shakespeare Library)*

**Danielle Alesi** – Danielle Alesi is a PhD candidate at the University of Nebraska-Lincoln in History and Medieval and Renaissance Studies. She is currently writing her dissertation, titled "Consuming Empire: Eating and Engaging with Animals in the Americas, 1492-1650". She researches sixteenth- and seventeenth-century European travel and colonization through an intersection of animal and food studies.

**Daniela Gutiérrez Flores** – Daniela Gutiérrez Flores is a doctoral candidate at the University of Chicago, where she studies the intersections between literary and culinary cultures in the early modern Spanish Atlantic. Her dissertation explores the cultural meanings of kitchen labor, and considers cooks as key figures to understand questions of cultural prestige, work relations and spirituality in the early modern era. She is interested in contemporary issues of food justice and food literacy among Latin American and Latinx communities. Her work has been supported by the Tinker Foundation and the Culinary Historians Association of New York.

**Merit Hondelink** – Merit Hondelink is a PhD candidate working at the University of Groningen (the Netherlands) and Antwerp University (Belgium). As an archaeologist, she specializes in archaeobotany, and an aspiring historian, she specializes in historical recipes. She studies the transitions of Early Modern food consumption by Dutch city inhabitants. Her research focuses on the city of Delft, between 1500-1800. She combines archaeobotanical cesspit research and culinary historical research to better understand (potential) changes in food preference, food preparation and preservation, and if and how it relates to the standard of living. She has been looking forward to this inspiring conference.

**Eileen Morgan** – Eileen is a graduate student in the Medieval Institute at the University of Notre Dame. Eileen's research considers recipes as sites of intersection between medieval natural philosophical theory and common practice. While her primary research interest lies in medieval recipe traditions, and culinary recipes in particular,

more broadly she is interested in the many ways the history of science, medicine, and technology manifests in medieval material culture.

**Anil Paralkar** – Anil Paralkar is a PhD candidate in early modern history at Heidelberg University, investigating the European encounter with South Asian foodways in the 15th to 17th centuries. He has held visiting fellowships in England, the Netherlands, the USA, and Denmark, and taught at the University of Chicago. Anil received the Prof. J. M. van Winter Stipend 2016 for research on food history, and the ISCH Essay Prize 2018 for an article on the introduction of South Asian food to England (published in 2020). His research interests include postcolonial and cultural theory, the history of South Asian-European relations, and early modern food history.

**Ali Ryland** – Ali Ryland is a PhD student whose research interests are situated within the field of animal studies, with a methodology that draws from feminism, posthumanism and ecocriticism. Ali's PhD project on the linked identities of women and cows from 1600-1830 in England is supported by their recently completed MRes dissertation surrounding concepts of human/animal lactation in the seventeenth century. Ali utilizes a multitude of literature in her work; from medical treatises and recipe books, to agricultural manuals and human-animal ballads. Ali is currently organizing a postgraduate animal studies meeting, to take place at the University of Strathclyde in 2021.

**Hannah Smith-Drelich** – Hannah Smith-Drelich is a 7th-year PhD candidate in English. Her dissertation, titled "The Appetites of an Age: Food and Metaphor in Early Modern England," considers how appetite, and the various forms it can take (hunger, desire, even the craving for knowledge), can inform imagery and genre in early modern literature. Her work can be found in the Ben Jonson Journal and The Oxford Companion to Sugar and Sweets.

## Monday, October 5, 2020

### 12-1 pm CDT

#### Short Presentations: European Views on Indigenous American Foods

Moderator: Lia Markey (Newberry Library)

**Davide Domenici** – Davide Domenici is Associate Professor of Anthropology at the Department of History and Cultures of the University of Bologna (Italy), where he teaches Native American Art and Culture, Indigenous Civilizations of the Americas, and Historical Anthropology and Early Modern Globalization. He is also Director of the Master Program in History and Culture of Food at the University of Bologna. He has been Director of the Río La Venta Archaeological Project (Chiapas, Mexico, 1998-2010), and of The Cahokia Project (Illinois, USA, 2011-2017), and he is currently studying the technology of codex painting in pre-Hispanic and Colonial Mesoamerica and the cultural biographies of Mesoamerican artifacts brought to Italy during the 16th century. His research in the field of food history is mainly focused on the ways in which Mesoamerican gastronomic knowledge was recorded in different genres of 16th-century alphabetic sources.

**Allen J. Grieco** – Villa I Tatti (see full bio above)

**Gregorio Saldarriaga** – Gregorio Saldarriaga Escobar (PhD, El Colegio de México) is professor of History at the Universidad de Antioquia (Colombia). His work has focused on the history of food during 16th and 17th centuries in Colombia and Latin America, emphasizing the relationship between production, symbols, and identities, and how they were all transformed by the colonial system. He has been visiting professor at Écoles de Hautes Études en Sciences Sociales. He has received Fellowships from the Fundación Carolina and Villa I Tatti.

### 1-2 pm CDT

#### Roundtable: Race and Food in the Early Modern Book

Moderator: Neha Vermani (Folger Shakespeare Library)

**Nicholas R. Jones** – Nicholas R. Jones's research agenda explores the agency, subjectivity, and performance of black diasporic identities in early modern Iberia and the Ibero-Atlantic world. His work enlists the strategies, methodologies, and insights of Black Studies in the service of Early Modern Studies and vice versa. His scholarly interests reimagine the lives of early modern African diasporic people via the global circulation of material goods, visual culture, and

*ideological forms represented in archival documents and literature from West-Central Africa, Iberia, and the Americas. He is the author of Staging Habla de Negros: Radical Performances of the African Diaspora in Early Modern Spain (Penn State University Press, May 2019) and a co-editor of Early Modern Black Diaspora Studies: A Critical Anthology (Palgrave, December 2018) with Cassander L. Smith and Miles P. Grier. Jones also is a co-editor of the Routledge Critical Junctures in Global Early Modernities book series with Derrick Higginbotham and has published widely in peer-reviewed venues such as Hispanic Review, Journal for Early Modern Cultural Studies, postmedieval: a journal of medieval cultural studies, and University of Toronto Quarterly.*

**Jennifer Park** – *Jennifer Park is assistant professor of English at the University of North Carolina at Greensboro. Her work focuses on the intersections of literature, science and medicine, race, gender, and performance in early modern England. She has published in Renaissance and Reformation, Studies in Philology, and Performance Matters, and is currently working on a book-length project on early modern recipes and race in early modern English drama.*

**Gitanjali Shahani** – *Gitanjali Shahani is Professor of English at San Francisco State University, where she teaches courses on Shakespeare studies, postcolonial studies, and food studies. She is the author of Tasting Difference: Food, Race, and Cultural Encounters in Early Modern Literature (Cornell University Press, 2020). She has edited two collections, Food and Literature (Cambridge University Press, 2019) and Emissaries in Early Modern Literature & Culture (Routledge 2016, Ashgate 2009, with Brinda Charry). Her articles on race and colonialism in early modern literature have been published in numerous collections and journals, including Shakespeare, Shakespeare Studies, and The Journal of Early Modern Cultural Studies.*

**4-6 pm CDT**

#### **Transcribathon**

*Leader: Heather Wolfe (Folger Shakespeare Library)*

**Heather Wolfe** – *Heather Wolfe is curator of manuscripts and associate librarian for audience development at the Folger Shakespeare Library, and a co-director of the Mellon-funded Before 'Farm to Table' project with David Goldstein and Amanda Herbert. Over the past decade she has doubled the size of the English manuscript recipe book collection and worked with professors and volunteers to transcribe the collection in its entirety using the Folger's in-house online transcription platform, Dromio. She teaches paleography for the Folger Institute and has published widely on early modern English manuscript culture and the intersections between manuscript and print in early modern England.*

**Friday, October 9, 2020**

**12-1 pm CDT**

#### **Short Presentations: Material Kitchens and the Social Life of Early Modern Food**

*Moderator: Heather Wolfe (Folger Shakespeare Library)*

**Deborah L. Krohn** – *Deborah Krohn's research and teaching areas include early modern European art and cultural history, history and theory of museums, culinary history, and history of the book. She is most interested in relationships between objects of daily life, including the arts of the kitchen and table, and the dissemination of both learned and practical knowledge through books and prints. She is currently at work on an exhibition and accompanying publication with the working title Ink, Linen, Steel: Staging the Table in Early Modern Europe, to open at the BGC in September 2021.*

**Sara Pennell** – *Sarah Pennell is an associate professor in early modern British history at the University of Greenwich, London, where she specializes in seventeenth and early eighteenth-century social and cultural histories of the household, domestic materiality and food. She is currently working on two projects: a biography of the seventeenth-century domestic manual writer, Hannah Wolley; and a book-length project on secondhand circulation in England, c. 1600-1900.*

**Victoria Yeoman** – *Victoria Yeoman is Assistant Professor of Liberal Studies at Seneca College in Toronto. She is currently at work on a monograph, Dining and Design in Early Modern Europe, as well as an edited collection, Early*

Modern English Foodways: A Critical Anthology, *both coming out with Routledge*. Her essays on early modern history, food studies, and materiality have appeared in *Renaissance Studies*; *West 86th: A Journal of Decorative Arts, Design History, and Material Culture*; *The Routledge Encyclopedia of the Renaissance World*, and numerous other collections.

**1-2 pm CDT**

**Short Presentations: Spiritual Eating: Food in Early Modern Conversion Narratives**

*Moderator: Christopher Fletcher (Newberry Library)*

**Eleanor Barnett** – *Eleanor is a cultural historian of food, who has recently completed an IHR/ Museum of Youth Culture research internship on fast food and youth in the late twentieth century. Her PhD from Christ's College, University of Cambridge (2020) is entitled 'Food and Religion in the English and Italian Reformations, c. 1560 - c. 1640', and her latest article from this research, 'Food and Religion in the Venetian Inquisition', is forthcoming in Renaissance Quarterly. She is co-founder of Cambridge Body and Food Histories research group, co-convenor of the IHR's Food History Seminar, and posts as @historyeats on Instagram.*

**Elisa Tersigni** – *Dr. Elisa Tersigni is the Digital Research Fellow for the Folger Shakespeare Library's Mellon-funded project Before 'Farm to Table': Early Modern Foodways and Cultures. She recently completed a PhD in English and Book History & Print Culture at the University of Toronto. Her research combines algorithmic and bibliographic methodologies to study women's writing during the English Reformation.*

**Danielle Sottosanti** – *Dr. Danielle Sottosanti is a postdoctoral teaching fellow at Fordham University in New York City, where she graduated with her PhD in May 2019. Her dissertation, "The Romance of Conversion: Crossover in Late-Medieval Literature," explores representations of religious conversion as a narrative conduit for issues of identity and proof in late-medieval English romances and homiletic texts. Her research focuses on the ways in which thirteenth-, fourteenth- and fifteenth-century texts portray medieval minority cultures such as Muslims and Jews, as well as cultural contact between Christians, Jews, and Muslims. Prior to Fordham, she received a master's degree in English literature at the University of Edinburgh.*

**Michael Walkden** – *Michael Walkden is a Postdoctoral Research Fellow on the Before 'Farm to Table': Early Modern Foodways and Culture project. His doctoral thesis explored the relationship between digestion and emotion in early modern English medicine. His new project explores the medical and religious underpinnings of dietary taboos in the early modern world.*

**Frances E. Dolan** – *Frances E. Dolan is Distinguished Professor of English at the University of California, Davis. She is the author of five books, most recently Digging the Past: How and Why to Imagine Seventeenth-Century Agriculture (University of Pennsylvania Press, 2020), as well as numerous editions, books for students, and essays.*

**Saturday, October 10, 2020**

**12-1 pm CDT**

**Discussion of Precirculated Papers: Literary Ecologies: Textual and Poetic Representations of Food Systems**

*Moderator: Rebecca L. Fall (Newberry Library)*

**Andy Crow** – *Andy Crow is an assistant professor in the English department at Boston College. Their work has appeared or is forthcoming in ELH, Shakespeare Quarterly, SEL Studies in English Literature, Early Modern Women, Christianity & Literature, and several edited collections. Their forthcoming book, Austerity Measures: The Poetics of Hunger in Early Modern English Literature, examines the relationship between early modern poetics and contemporary food shortages.*

**Madeline Bassnett** – *Madeline Bassnett is Associate Professor in the Department of English and Writing Studies at the University of Western Ontario, Canada. She is the author of Women, Food Exchange, and Governance in Early Modern England (Palgrave 2016) and has published widely on the topics of early modern women's writing, food, and*

recipes. She is currently co-editing with Hillary Nunn a collection of essays on early modern cookery: *In the Kitchen 1550-1800: English Cooking at Home and Abroad*, under contract with Amsterdam University Press.

**Kathleen Long** – Kathleen Long works in the Department of Romance Studies at Cornell University. She has published two monographs, *Another Reality: Metamorphosis and the Imagination in the Poetry of Ovid, Petrarch, and Ronsard and Hermaphrodites in Renaissance Europe*, and three edited volumes: *High Anxiety: Masculinity in Crisis in Early Modern France*, *Religious Differences in France*, and *Gender and Scientific Discourse in Early Modern Europe*. Her current project is a translation into English of *The Island of Hermaphrodites (L'isle des hermaphrodites)*. She is co-editor of a series on *Monsters and Marvels: Alterity in the Medieval and Early Modern Worlds* (Amsterdam University Press).

1-2 pm CDT

### Roundtable: Digitizing Food in the Book

Moderator: Elisa Tersigni (Folger Shakespeare Library)

**Bruno Laurioux** – Bruno Laurioux is Professor in Medieval and Food History at the University of Tours, Centre d'Études Supérieures de la Renaissance. Over the past forty years, he has published or edited 20 books and 110 articles on Food History, especially on culinary recipes and gastronomic choices. Among his latest books are: *Écrits et images de la gastronomie médiévale (2011: Best in the World, Gourmand World Cookbook Award)*; *Pour une histoire de la Viande*, edited in 2017; *Le Banquet: Manger, boire et parler ensemble (XII<sup>e</sup>-XVII<sup>e</sup> siècles)*, edited in 2018. He is the chairperson of the board of the European Institute of Food History and Cultures, the main international network on Food Studies, and the scientific coordinator (with Helmut Klug) of the French-Austrian Joint Research Program CoReMA (Corpus of culinary Recipes of the Middle Ages). For Bruno's full CV, visit <https://univ-tours.academia.edu/BrunoLaurioux>.

**Helmut W. Klug** – Helmut W. Klug is a trained Medievalist with strong interests in digital humanities methods. His research focus is on the German culinary history of the Middle Ages, dietetics and plant lore. He is a postdoctoral researcher at the Centre for Information Modelling at the University of Graz.

**Hillary Nunn** – Hillary Nunn is Professor of English at The University of Akron, where she studies Shakespeare, Renaissance literary culture and cookery books. She is the author of several articles addressing early modern domestic medicine, and is a co-founding member of the Early Modern Recipes Online Collective. She is currently editing a volume of essays entitled *In the Kitchen, 1550-1800: English Cooking at Home and Abroad with Madeline Bassnett*.

**Christian Reynolds** – Dr. Christian Reynolds is Senior Lecturer at the Centre for Food Policy, City University, London; and an adjunct Research Fellow at the Institute for Sustainable Food, University of Sheffield, and at the Barbara Hardy Institute for Sustainable Environments and Technologies, University of South Australia. Christian researches the economic and environmental impacts of food loss and waste, and the how to shift towards sustainable diets and cookery. Dr. Reynolds is the lead of the AHRC US-UK Food Digital Scholarship network that ran from 2019 to 2020. Over the year the network mapped existing stakeholders, data sets and digital food research priorities, ran virtual workshops to link cross-disciplinary digital UK and US food research. The network also built capacity via piloting funding to several projects.

Monday, October 12, 2020

12-1:30 pm CDT

### [Indigenous Foodways Past and Present: Public Program in celebration of Indigenous Peoples' Day](#)

Moderator: Rose Miron (Newberry Library)

**Sean Sherman** (Oglala Lakota) was born in Pine Ridge, South Dakota and has been cooking across the US and Mexico for the past 30 years. Renowned nationally and internationally in the culinary movement involving Indigenous foods, his main focus has been on the revitalization and evolution of Indigenous foods systems throughout North America. Chef Sean has studied extensively on his own to determine the foundations of these food systems in order to gain an understanding of how to bring Native American cuisine back to today's world. In 2014, he opened *The Sioux*

*Chef, a catering and food education business in the Minneapolis/Saint Paul area. He and his business partner Dana Thompson also designed and opened the Tatanka Truck, which featured 100% pre-contact foods of the Dakota and Minnesota territories. In October 2017, Sean was able to perform the first decolonized dinner at the James Beard House in Manhattan along with his team. His first book, The Sioux Chef's Indigenous Kitchen, was awarded the James Beard medal for Best American Cookbook for 2018 and was selected as one of the top ten cookbooks of 2017 by the LA Times, the San Francisco Chronicle, and the Smithsonian Magazine. Also that year, Chef Sean was selected as a Bush Fellow and received the 2019 Leadership Award by the James Beard Foundation. The Sioux Chef team is continuing its mission of helping to educate audiences and make Indigenous foods more accessible to as many communities as possible through the recently founded nonprofit North American Traditional Indigenous Food Systems (NATIFS). Learn more at [www.natifs.org](http://www.natifs.org).*

**Elizabeth Hoover** – *Elizabeth Hoover is an associate professor in the Environmental Science and Policy Management department at the University of California Berkeley whose work focuses on food and environmental justice for Native communities. Her first book, The River is In Us: Fighting Toxics in a Mohawk Community (University of Minnesota Press, 2107), is an ethnographic exploration of Akwesasne Mohawks' response to Superfund contamination and environmental health research. Her second book project-in-progress, From Garden Warriors to Good Seeds: Indigenizing the Local Food Movement, explores Native American community-based farming and gardening projects; the ways in which people are defining and enacting concepts like food sovereignty and seed sovereignty; the role of Native chefs in the food movement; and the fight against the fossil fuel industry to protect heritage foods. She also recently co-edited Indigenous Food Sovereignty in the United States with Devon Mihesuah (University of Oklahoma Press, 2019). Elizabeth has published articles about Native American food sovereignty and seed repatriation; environmental reproductive justice in Native American communities; and tribal citizen science and community based participatory research.*

**Eli Suzukovich III** *(Little Shell Band of Chippewa-Cree/Krajina Serb) is an anthropologist whose work focuses on cultural resource management, ethnography, religion, oral history, and ethno-biology. Throughout his academic and professional careers, Eli's work has included community level research within the American Indian communities of Chicago and Missoula, Montana; archival collections research and management; applied ethnography; forensic field and laboratory research; and working as a field technician for the Montana USDA. Currently, Eli is a research scientist in the Anthropology Department and Negaunee Integrative Research Center at the Field Museum, where he is a member of the curation team for the renovation of the Native North America Hall (slated to open in late fall 2021). Along with museum work, Eli is a lecturer in the Environmental Policy and Culture Program at Northwestern and a faculty affiliate in the Native American and Indigenous Research Institute. Outside of his academic and professional work, Eli serves on the National Urban and Community Forestry Advisory Council, a FACA council that works with the U.S. Forest Service and USDA in developing urban forestry programs, funding protocols, and policy recommendations.*

**Rose Miron** *is the Director of the D'Arcy McNickle Center for American Indian and Indigenous Studies at the Newberry. Her research explores Indigenous interventions in public history in the Northeast and the Great Lakes regions, as well as American Indian nationalism and activism in the twentieth century. Her current book project is tentatively entitled Indigenous Archival Activism: Narrating Nationalism in the Mohican Tribal Archive and Beyond. She is the author of a recent article about the repatriation of material culture that was published in Native American and Indigenous Studies, and her work on monuments has been published by the National Council on Public History.*

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