

17th International Ethnological Food Research Conference (In  
Association with SIEF)

Oslo, September 15-19 2008

at

Norsk Folkemuseum / Norwegian Museum of Cultural History

Cultural Crossroads  
Food and Meals at Cultural Crossroads

Programme

Monday Sept 15<sup>th</sup>

Location Norwegian Museum of Cultural History's Reception Rooms at Strømsborgveien 2, 0287. If you come by bus nr 30, get off at Kongsgården (the stop after Frognerkilen and before Folkemuseet). At the crossing, turn right and follow the sign Norsk Folkemuseums Gjestestuer, pass the white/yellow building. Your destination is the large brown building on your left hand side. From Thon Hotel/bus stop Brugata the ride takes about 25-30 minutes, but may take longer during morning traffic, from Scandic KNS/bus stop Solli Plass it will take about 15 minutes if the traffic is reasonable and from Scandic Sjolyst/bus stop Karenslyst allé it takes about 5 minutes.

10:00-11:00 **Registration.** Coffee and tea

11:00-11:30 **Opening** of the Conference

11:30-12:00 **Key note speech** Thomas Michael Walle (Norway): Goat Cheese and Mangos: Negotiating Belonging and National Pride through Food (tentative title)

12:00-13:00 **Session I: Various Tastes from the Conference Menu.** Chair: Patricia Lysaght

12:00-12:30 Konrad Köstlin (Germany): The Ascension of Regional Food

12:30-13:00 Johanna Maria van Winter (The Netherlands): Health Regimes by Season and Month

13:00-14:00 Lunch at the Reception Rooms

14:00-15:30 **Session II: Various Tastes from the Conference Menu (contd).** Chair: Inger Jensen

14:00-14:30 Eszter Kisbán (Hungary): The Middle-Class Three-Course Meal in Central Europe: The Case of Hungary from the Eighteenth to the Twentieth Centuries

14:30-15:00 Nils-Arvid Bringéus (Sweden): Lamb's Testicles: An Example of Food in a Complex of Opposites

15:00-15:30 Una Robertson (Scotland): Meg Dods [1826] and a Celebration of Scottish Food

- 15:30-16:00 Coffee/tea/fruit
- 16:00-17:00 **Session III: Various Tastes from the Conference Menu (contd).** Chair: Kari Telste
- 16:00-16:30 Ulrika Wolf-Knuts (Finland): Memory and Food
- 16:30-17:00 Yvonne Lockwood (USA): Foodways in Museums: Re-Presentation and Interpretation
- 17:15-18:15 Tour of the grounds: Presenting the museum
- 18:30 Buffet Dinner at the Reception Rooms

## Tuesday Sept 16<sup>th</sup>

- Location Norwegian Museum of Cultural History/Norsk Folkemuseum, Museumsveien 10, 0287 Oslo / The Collett Building. Take bus nr 30 and get off at Folkemuseet. A guide and/or signs will help you to find the Collett building, or you can ask for help at the Visitor Center
- 09:30-10:00 **Key note speech** Bernhard Tschofen (Germany): Things and Senses of Hospitality (tentative title)
- 10:00-11:30 **Session IV: Food at Museums.** Chair: Konrad Köstlin
- 10:00-10:30 Inger Johanne Lyngø (Norway): Food on Display: Reflections on how the Culture of Food is Transformed in a Museological Context
- 10:30-11:00 Mirjana Randic and Nives Rittig-Beljask (Croatia): Project – Food: How to Make an Exhibition
- 11:00-11:30 Jill Steward (UK): Exhibiting Food: Exhibitions as Culinary “Contact Zones” (1851-1914)
- 11:30-12:00 Coffee/tea
- 12:00-13:00 **Session V: Food at Museums (contd).** Chair: Grit Lerche
- 12:00-12:30 Frédéric Duhart (France): Basque Chocolate. A Local Food between Workshop and Museum (France and Spain)
- 12:30-13:00 Kirsten Katrine Bertheau Nøklebye (Norway): A Perspective on Collections from a Regional Open-air Museum in South-Norway
- 13:00-14:00 Lunch at Collett
- 14:00-15:30 **Session VI: Food and Foodways.** Chair: Oliver Haid
- 14:00-14:30 Deborah L. Miller (USA) and Henry Notaker (Norway): Back and Forth: Culinary Influences at the Crossroads of Norway and Norwegian America.
- 14:30-15:00 Michael DiGiovine (USA): *La Vigilia Italo-Americana*: Transmitting Authenticity Amid Social Change
- 15:00-15:30 Eldbjørg Fossgard (Norway): Choice of Foods and Food Preferences among Asian Immigrants in Norway
- 15:30-16:00 Coffee/tea/fruit

- 16:00-17:00 Tour of the grounds: Presenting the museum
- 17:00-18:00 **Session VI: Food and Foodways (contd).** Chair: Shirley Cherkasky
- 17:00-17:30 Erika Ravne Scott (Norway): Ritual Interaction and Menu Adaptation. A Case Study of the Birthday Party in Multicultural School Classes in Oslo
- 17:30-18:00 Deirdre D'Auria and Patricia Lysaght (Ireland): Is Pasta Becoming the New Potato? The Culinary and Cultural Crossroads of Italian Food in Ireland
- 18:15 Dinner at Collett

### Wednesday Sept 17<sup>th</sup>

Excursion to the Norwegian Agricultural Museum/Norsk Landbruksmuseum at Ås. The bus starts from the parking place in front of Norsk Folkemuseum. Take bus nr 30 to the stop Folkemuseet. The bus for the excursion starts at 9:00 sharp!

- 09:00-10:00 Bus ride to Ås
- 10:00-10:30 Coffee and greetings at the Norwegian Agricultural Museum/ Norsk Landbruksmuseum
- 10:30-12:00 **Session VII: Food at Museums (contd).** Chair: Bernhard Tschofen
- 10:30-11:00 Sheila Riley (USA): "Health House" at The Children's Museum of Indianapolis
- 11:00-11:30 Shirley Cherkasky (USA): Setting a Place at the Table for Food in the American Museum
- 11:30-12:00 Jay Anderson (USA): How Foodways Have Been Interpreted at Living Historical Farm Museums in North America 1970-2008
- 12:00-13:30 Lunch. Guest of Honour Astri Riddervold presents the food on the lunch table
- 13:30-14:30 Free time / Walk on the gorgeous grounds of the Norwegian University of Life Sciences/Universitetet for Miljø- og Biovitenskap/ Watch a film / Exhibitions at the Norwegian Agricultural Museum
- 14:30-16:00 **Session VIII: Regional Taste on the Plate.** Chair: Nils-Arvid Bringéus
- 14:30-15:00 Sonja Böder (Germany): Cultural Crossroads at the Dining Table: Regional Food as a Signpost?
- 15:00-15:30 Adelia Hanson (USA): *Semlor*, Swedish Lenten Buns
- 15:30-16:00 Euphrosyne Rizopoulou-Egoumenidou (Cyprus): Traditional versus Multicultural Diet. Meals in Cyprus under the Ottomans (1570-1878) in Contrast with Twenty-first Century Dietary Habits
- 16:15-18:30 Bus ride to Drøbak, a small city on the coast of the Oslo fjord. On the way we may stop at a small cheese factory 'The Blind Cow' (Den blinde ku). In Drøbak we have time to look around
- 18:30-20:00 Dinner in Drøbak
- 20:00 Bus ride back to Oslo

## Thursday Sept 18<sup>th</sup>

Location Norwegian Museum of Cultural History/Norsk Folkemuseum/The Collett Building

09:30-10:00 **Key note speech.** Einar Risvik (Norway): A Presentation of the Project “Nordic Food”

10:00-11:30 **Session IX. Transforming Food and Foodways.** Chair: Maja Godina Golija

10:00-10:30 Naoto Minami (Japan): Japanese Food at Cultural and Historical Crossroads

10:30-11:00 Kenneth Albala (USA) Almonds Along the Silk Road

11:00-11:30 Nikoloz Tskvitinidze (Georgia) and Ulrica Söderlind (Sweden): Cultural Crossroads: An Introduction to the Foodways of Georgia

11:30-12:00 Coffee/tea

12:00-13:00 **Session X. Transforming Food and Foodways (contd.)** Chair: Antonia Matalas

12:00-12:30 Aurélie Rousselot-Pailley (France): The Mountain Population of the “Pays des Ecrins”: Changes in Lifestyles and Foodways

12:30-13:00 Tatiana Voronina (Russia): Moscow as a Crossroad of Inter-Ethnic Foodways at the Beginning of the Twenty-first Century

13:00-14:00 Lunch at Collett

14:00-15:00 **Session XI. Interaction between Social Groups.** Chair: Eszter Kisbán

14:00-14:30 Maja Godina-Golija (Slovenia): Food Culture of the Social Elite and Its Expansion among Other Social Groups in Slovenia between the End of the Nineteenth Century and the Second World War

14:30-15:00 Linda Dumpe (Latvia): Changes in Foodways in Latvia during the Eighteenth and Nineteenth Centuries: Interaction between Different Ages and Cultures

15:00 Afternoon free. Dinner not provided

## Friday Sept 19<sup>th</sup>

Location Norwegian Museum of Cultural History/Norsk Folkemuseum/The Collett Building

09:30-11:00 **Session XII. Transmission of Knowledge.** Chair: Una Robertson

09:30-10:00 Richard Tellström and Håkan Jönsson (Sweden): Academic Food Culture: Taking Gastronomy from Craftmanship to Science

10:00-10:30 Judit Knézy (Hungary): Housekeeping Schools and Courses and the Changes in the Nutritional Culture in Hungary in the Twentieth Century

10:30-11:00 Antonia-Leda Matalas and Fani Pehlivani (Greece): Infant Feeding and Professional Advice in Early-Twentieth Century Greece: The Transition from Breastfeeding to Complementary Feeding

11:00-11:30 Coffee/tea

11:30-13:00 Tour of the grounds: Presenting the museum

- 13:00-14:00 Lunch at Collett
- 14:00-15:30 **Session XIII. Contemporary Projects.** Chair: Richard Tellström
- 14:00-14:30 Annechen Bahr Bugge and Randi Lavik (Norway): Eating Out: Cultural Crossroads in Norway?
- 14:30-15:00 Oliver Haid (Austria): Food in Salorno/Salurn: Cultural Consciousness on the Border Between the German and the Italian Language Areas
- 15:00-15:30 Maria Frostling-Henningsson (Sweden): Compromises Concerning Food and the Meal among Contemporary Swedish Consumers
- 15:30-16:30 Business Meeting
- 16:30-19:00 Free time
- 19:00 Banquet dinner and end of conference at the Norwegian Museum of Cultural History's Reception Rooms at Strømsborgveien 2, bus nr 30 to the stop Kongsgården