



Food Traditions and Culinary Cultures

Symposium and Conversation Dinner—12 March 2011

William
Angliss
Institute

William Angliss Institute is proud to be hosting a Symposium and Conversation Dinner—convened by the Australasian Food Studies Network* as part of the Melbourne Food and Wine Festival. This is a full day and evening event where during the day food traditions and culinary cultures will be unravelled by a panel of speakers from wide-ranging backgrounds ...

Participants will be invited to view the newly opened Culinary Archive at William Angliss and to discuss themes raised during the day over a delicious three-course heritage themed Conversation Dinner in the Angliss Dining Room.

Food traditions communicate aspects of cultural heritage and carry heritage value. The relationship between food, culture, society, and heritage has been a resource for: writers of fiction and non-fiction; historians and anthropologists; food writers and journalists; chefs and hospitality professionals; and families.

Presenters

Presenters are from wide-ranging backgrounds, but all share a common interest in the relationship between food and culture and traditions around food. They include:

Arnold Zable—Acclaimed writer who has mapped Melbourne's diverse cultures in novels such as *Café Scheherazade*, *Scraps of Heaven* and *Sea of Many Returns*.

Tammi Jonas—PhD Candidate at the University of Melbourne. Tammi's thesis investigates the role of food in the development of cosmopolitan attitudes and practices.

Adele Wessell—Senior Lecturer in history at Southern Cross University and Associate Fellow at the National Museum of Australia where she studied Flora Pell's cookbooks with curator Alison Wishart. Adele is on the editorial board for *Locale: the Australasian-Pacific Journal of Regional Food Studies*.

Alison Wishart—Curator and Historian in Canberra at the National Museum of Australia. Alison is interested in the way food shapes and reflects society.

Donna Lee Brien—Professor of Creative Industries at Central Queensland University. Donna has a special interest in food writing and biography.

Charmaine O'Brien—Author of *Flavours of Melbourne a Culinary Biography*. Charmaine is currently doing research on early Australian women food writers.

Bruce Pennay—Adjunct Associate Professor at Charles Sturt University. Bruce has been involved in several projects related to interpreting the Migrant Experience Heritage Park at Bonegilla.

Jill Adams—Manager of the Coffee Academy at William Angliss Institute. Jill has a research interest in Melbourne's tea and coffee history and is President of the Victorian Branch of the Oral History Association of Australia.

Andrew May—Associate Professor of History at Melbourne University and author of *Espresso! Melbourne Coffee Stories*.

Andrew Junor—PhD candidate in Historical Studies at Monash University. Andrew's research explores mid-twentieth century Australian food culture and its place in popular memory.

Pam Sharpe—Economic and social historian working at the school of history and classics at the University of Tasmania. Pam is interested in the history of everyday life and is working on the history of the mining communities of Gwalia and Leonora in Western Australia.

Dr Joanna Henryks—Assistant Professor in Advertising and Marketing Communication at the University of Canberra. Joanna's research focuses on the ways in which consumers are re-connecting with food: from production and provisioning through to consumption.

Dr Bethaney Turner—Assistant Professor in International Studies at the University of Canberra. From local community gardens to global debates about food security.

*The Australasian Food Studies Network is a multidisciplinary network promoting food and culture research in Australia and New Zealand.

For further information and to book, contact:

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Cost

Full Day (incl. morning and afternoon tea, lunch and dinner)
10.00am—10.00pm \$100

Symposium Only (incl. morning and afternoon tea, and lunch)
10.00am—5.00pm \$50