

# Entangled Food Histories

WINTER  
SCHOOL



UNIVERSITÀ DI PAVIA



IL COLLEGIO  
FONDAZIONE GHISLIERI

4-5  
DECEMBER  
2023

## How to Study Food in Archaeology and History

In recent years the **history of food and nutrition** have found considerable development in international academia.

If we were students approaching this subject, we might feel confused by the different possible perspectives: we might study a particular food, the ways in which it is cooked, but also the utensils or food exchanges or economic effects, and so on.

It is not always clear where to start from: which **sources** and **methods** to use? What are the most innovative **approaches** and areas of research currently expanding? In short: how can we approach this fascinating field of investigation while maintaining the scientific rigour of historical or archaeological research?

The second edition of *Entangled Food Histories: How to Study Food in Archaeology and History* will seek to answer these questions

**When:** 4-5 December 2023

**Where:** The event will be held at Collegio Ghislieri, Aula del Centro Ricerca e Didattica Universitaria (CRDU)

**Registration** is free of charge and online participation is available upon reasoned request. To register fill out the form at the following QR Code or link **by Nov. 30**.



Registration scan the QR code or use this link:

<https://forms.gle/ctXTm7NvAR2oCL1o9>

Further enquiries:  
[entangledfoodhistory@unipv.it](mailto:entangledfoodhistory@unipv.it)

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Didattica Universitaria  
(CRDU)  
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## How to Study Food in Archaeology and History

Panel 1: 4th December, 9.30

**V. Orsi** (Koç University) & **G. Casucci** (Università di Pavia), *Crafting Loaves: Exploring Bread Making in Late Bronze Age Central Anatolia*

**B. Lis** (Polish Academy of Sciences), *Differentiated cuisine during the Late Bronze Age in the Greek mainland. A view from the cooking pots*

**L. Zamboni** (Università di Milano), **A. Mistireki** (Universität Bern) & **A. Quercia** (Soprintendenza ABAP per la città metropolitana di Torino), *Greek haute cuisine: Greek and Greek Style Cooking Ware in Ancient Italy*

**C. Minniti** (Università di Roma, La Sapienza), *Change and continuity in diet and animal products consumption through time. The contribution of zooarchaeological studies*

Panel 2: 4th December, 15.30

**L. Castellano** (New York University), *Grapes and wine in ancient western Asia: A case study from Asia Minor*

**R. Matthee** (University of Delaware), *Angels Tapping at the Wine-Shop's Door: A History of Alcohol in the Islamic World*

**Ö. Samancı** (Özyeğin University), *Ottoman-Turkish Food Historiography*

**E. C. Ochoa** (California State University), *Creating Feast and Famine: Capital and Coloniality in Mexico's Food System*

Panel 3: 5th December, 9.30

**M. Brown** (University of Michigan), *Beyond Recipes. A Case for Historians to Engage Food History Through Poetry*

**A. Maraschi** (Università di Bologna), *The menu has human meat, edible words and wood splinters. Food, magic and science in the medieval North*

**A. Portincasa** (Istituto Storico Parri, Bologna), *The 1900s and the history of food. A methodological issue*

**I. Porciani** (Università di Bologna), *Food on the Nations' Table*



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