

Food! Gastronomic Discourse in Early Modern Europe, International Workshop

Friday, 20 January 2023

Palazzo Alberti, Florence

OPENING REMARKS: 9.30

Lorenzo Vigotti (The Medici Archive Project)

Food Production, Storage, and Consumption in Urban and Rural Residences in and around Florence, 1384-1432

Montserrat Piera (Temple University)

The Art of Carving at the King's Table in Enrique de Villena's Arte Cisoria (1423): There is More to a Knife than Meets the Eye –

Wanessa Asfora Nadler (Universidade de Coimbra)

Apicius, the Medici Libraries and the Gastronomic Discourse (c.1458-1571)

Isabella Gagliardi, Patrizia Bertini Malgarini, Marco Biffi (Università degli Studi di Firenze, Università di Roma LUMSA)

Between Monastic Veils and Sparkling Pots: the Nuns' Cuisine in the Recipe Book Produced by the Montalve Sister in Firenze

Discussion

COFFEE BREAK: 11.10-11.40

Edward Chappell (University of Pennsylvania)

Making Wine Tuscan: Writing about Wine in Late Sixteenth-Century Florence

Maureen Cassidy-Geiger (Independent Scholar)

On the Road and at the Table: Foodstuffs and Dining Practices in the Travel Diaries of Crown Prince Friedrich Christian of Saxony, 1738-40

Konstantinos Gravanis (University of Athens)

The Art of Dining in the Apartments of Julius II and Leo X

Eva van Kemenade (University of Warwick & University of Amsterdam)

Ritualized Food Practices in the Political Festivals of Early Modern Bologna

Discussion

LUNCH: 13.00-14.20

Michael Barg (Ludwig Maximilians University of Munich)

Eating Like the Shepherds. An Inquiry into the Role of Food in the Relationship between Reality, Imagination and Representation in Arcadian Literature, Landscape Architecture, and Villa Culture in Early Modern Italy and the Dutch Republic

Jakub Basista (Jagiellonian University of Kraków)

Diplomatic Menu at the Sultan's Palace

Bram van Leuveren (Leiden University)

Colonial Foods: Orientalist Banquets in the Early Seventeenth-Century Dutch Republic

Serin Quinn (University of Warwick)

Edible vs Ornamental? What the Reception of the Tomato in England Reveals about Exotic Foods and Beauty, c. 1500-1800

Discussion

COFFEE BREAK: 15.40-16.00

Mgr. Milan Svoboda (Charles University in Prague)

Sugar as a Construction Material. Traganth Gothic Revival Temple as the Central Surtout de Table of the Schönhof Castle Banqueting Table

Daniel Gettings (University of Warwick)

'That Water is Esteemed to Bee the Best and Wholsomest': The Production and Impact of Drinking Water Typologies in Early Modern England

Luca Cesari (Independent Scholar)

From Torta Verde to Lasagna. The Transition of the Tradition

Discussion