Friday, October 24 (cont.)

3:45 pm - 4:00 pm - Coffee Break Location: Tavole Accademiche (UNISG)

SESSION 7 - RECIPES AND THE DIGITAL TURN

4:15 pm - 5:45 pm, Aula Magna

María Yanet Acosta Meneses (Universidad Rey Juan Carlos), English Influence Through Recipes: The Case of Handwritten Recipe Booknotes from the Canary Islands

James Malin (Cooper Union), Stale Breadcrumbs: Digital Food Historiography of Web 1.0

Discussants: Daniel Newman (Durham University); Lisa Smith (University of Essex)

6:00 pm - 7:00 pm - Tour and wine tasting

Location: UNISG Banca del Vino

7:00 pm - 9:00 pm - Dinner Location: Albergo dell'Agenzia

Saturday, October 25

SESSION 8 - AUTHORSHIP AND AESTHETICS

9:00 am - 10:30 am, Aula Magna

Zihan Guo (Princeton University), "Make It Pleasant": Aesthetic Expressions in Household Recipes in Eighteenth-Century England

Ariana Gunderson (Indiana University Bloomington), Whose Recipe Is This? Authorship and Originality in the German Recipe Industry

Discussants: Amy Bentley (New York University); L. Sasha Gora (Universität Augsburg)

This methodological workshop is organized within the framework of the EU-Horizon **RELISH** project (Reframing European Gastronomy Legacy through Innovation, Sustainability and Heritage, funded by the European Union – Project: 101177427 – RELISH – HORIZON – CL2-2024–HERITAGE-01) and aims to engage historians and other scholars across disciplines in discussions on the nature of recipes – how they are created, interpreted, shared, and transformed over time and across contexts.

Participants

Matthieu Belledent (Technological University Dublin); Andrea Borghini (Università degli Studi di Milano); Anthony Buccini (Independent Scholar); Kathleen Burke (National University of Singapore); Michele Fontefrancesco (Università Cattolica del Sacro Cuore Milano); Federica Fortugno (UNISG); Roger Gonzalez March (Barcelona Supercomputing Center); Sara Madera Gomez (Università degli Studi di Milano); Urszula Niewiadomska Flis (Katolicki Uniwersytet Lubelski Jana Pawła II); Ilaria Ravazzolo (University of Warwick); Norman Rusin (Salve Regina University); Rosi Song (Durham University); Sahar Tavakoli (Università degli Studi di Milano); Gary Thompson (Technological University Dublin); Janita Van Dyk (Durham University); Heather Yeatman (Boston University); Limor Yungman (The Hebrew University of Jerusalem): Xinwei Zhang (University of Helsinki).

The first-ever and only university dedicated solely to Gastronomic Sciences.



OCTOBER 22-25, 2025

Recipes and Gastronomy as Cultural Heritage

MEANING, METHODOLOGY, AND MEDIA

The University of Gastronomic Sciences

Pollenzo, Italy



Wednesday, October 22

5:30 pm - Introduction of RELISH Network Location: Casa B, Ristorante Battaglino (Bra)

Daniel E. Bender (University of Toronto)
Simone Cinotto (UNISG)
Daniel Newman (Durham University)
Claudia Sbuttoni (UNISG)
Regina Sexton (University College Cork)
Rosi Song (Durham University)

6:00 pm - UNISG History Team Roundtable

Recipes and Cultural Heritage at UNISG with Simone Cinotto, Elisa Pastorelli, Gabriele Proglio, and Claudia Sbuttoni

7:30 pm - Dinner Location: Ristorante Battaglino dal 1919 (Bra)

Thursday, October 23

Location: Aula Magna (UNISG)

9:30 am - Coffee and Registration

10:00 am - Opening Remarks from UNISG Rector. **Nicola Perullo**

10:15 am - Opening Remarks from UNISG President, **Carlo Petrini**

SESSION 1 - INGREDIENTS 10:45 am - 12:15 pm, Aula Magna

Daniel E. Bender (University of Toronto) Jeff Newman (University of Toronto), Recipes, Substitution, and the Age of Mechanical Reproduction

L. Sasha Gora (Universität Augsburg), Tongues and Their Mothers, Ingredients and Their Understudies

Thursday, October 23 (cont.)

12:30 pm - 1:30 pm - Lunch Location: Tavole Accademiche (UNISG)

SESSION 2 - COOKING 1:45 pm - 3:30 pm, Aula Magna

Amy Bentley (New York University), *Recipes* and Methodologies: Decoding the Paratext

Michelle King (University of North Carolina at Chapel Hill), Recipes and Culinary Relationships in Historical Context: A Chinese Counterpoint to Possible European Patterns

Fabio Parasecoli (New York University), Bringing Dishes into Reality: The Design and Sensory Aspects of Recipes

3:30 pm - 4:00 pm - Coffee Break Location: Tavole Accademiche (UNISG)

SESSION 3 - PRESERVING 4:15 pm - 5:45 pm, Aula Magna

Daniel Newman (Durham University), A Balanced Temperament: Using Advanced Natural Language Processing Methods in the Analysis of Medieval Arabic Recipes

Helmut W. Klug (Universität Graz), Researching Medieval Culinary Recipes with Digital Humanities Methods: The Cooking Recipes of the Middle Ages Project

6:00 pm - Aperitivo and dinner Location: Albergo Ristorante Real Castello di Verduno

Friday, October 24

SESSION 4 - SERVING 9:30 am - 11:00 am, Aula Magna

Regina Sexton (University College Cork), Bridging Oral and Textual Narratives: Methodological Approaches To Conceptualizing the Recipe in Irish Folk Tradition

Lisa W. Smith (University of Essex), 3000 Dishes on an Excel Table, or Approaches to Organizing Information in Recipes

11:00 am - 11:15 am - Coffee Break Location: Aula Magna (UNISG)

SESSION 5 - POWER AND POLITICS 11:15 am - 12:45 pm, Aula Magna

Danielle Callegari (Dartmouth College), *The Liber de coquina of Federico II*

Diana Mincyte (City University of New York City Tech), Cocktails from Above: Drink Recipes and the Making of Socialist Heritage

Discussants: Daniel Bender (University of Toronto); Helmut W. Klug (Universität Graz)

1:00 pm - 2:00 pm - Lunch Location: Tavole Accademiche (UNISG)

SESSION 6 - RECIPES, IDENTITY, HERITAGE 2:15 pm - 3:45 pm, Aula Magna

Barbara Denicolò (Universität Salzburg), *Premodern Worlds in a Recipe*; Or What Do I Have To Know about Cooking "Good" Food?

Lucy Long (The Center for Food and Culture), *Irish Soda Bread Recipes in US as Documents of Ethnicity*

Discussants: Michelle King (University of North Carolina at Chapel Hill); Regina Sexton (University of College Cork)