

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).



Relish



**OCTOBER
22–25, 2025**

**Recipes and
Gastronomy as
Cultural Heritage**

**MEANING, METHODOLOGY,
AND MEDIA**

**The University of
Gastronomic Sciences**

Pollenzo, Italy



**Funded by
the European Union**

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 Proglgio, 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), *Pre-
modern 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)