

Cork Food Conference

“Innovation in Irish Food and Drink: Past, Present, Future”

Conference Schedule and Programme
UCC, March 10-12, 2017

Friday, March 10: Aula Maxima, UCC

5-00-6.00 pm, Tour of the Glucksman's "Gut Instinct" Exhibition

6:30-6:45 pm, Opening Remarks, Professor Patrick O'Shea, President UCC

6:45-7:15 pm, Professor Paul Ross, Head of College, College of Science, Engineering, and Food Science, UCC, "Food Research at UCC"

7:15-8:00 pm, Keynote Address: Darina Allen, Ballymaloe Cookery School
"Towards a Meaningful Irish Food Culture: Making Irish Food Stand Apart"

8-00-9:00 pm, Public Reception, Aula Maxima, UCC

9:15-11:30, Welcome Dinner for Speakers, Ivory Tower Restaurant, Cork

Saturday, March 11: Boole Lecture Theatre One, UCC

10:15-10.25am Welcome by Dr. Chad Ludington, Marie Curie Fellow, History, UCC

10:25-10.35 am, Rebecca O'Keeffe, Taste Cork (Local Enterprise Offices Cork), "Taste Cork: Developing a regional identity & network for Cork's food sector"

10:35-10:50: Professor Thia Hennessy, Head of Department, Department of Food Business and Development and Director, Centre for Co-operative Studies, UCC: "Opportunities and Challenges Facing Ireland's Food Sector"

10:50 -11.15 am, Regina Sexton, ACE and School of History, UCC, " 'Traditional Irish Food: Little More than the Art of Staying Alive' " How Education Can Play a Role in Changing Perceptions of Ireland's Food Culture"

11:15-11:30 am, Coffee and Tea

11:30 am-12:30 pm, Milk and Dairying (2 x 23 minutes presentations + question time)

Pat Fox and Therese Uniacke, Food Science, UCC, "Milk: Nature's Perfect Food"

Pat Fox and Alan Kelly, Food Science, UCC, "The Irish Dairy Industry"

12:30-2:00 pm, Lunch

2:00-2:45 pm, Keynote Address: Patricia Lysaght, UCD,

"Town of Food': Creating a Food Region in Southeast Ireland"

2:45-3:00 pm, Coffee and Tea

3:00-4:05 pm, Cooking and Eating in Ireland Today and Tomorrow: A Roundtable with Four Chefs (10 minutes each, followed by 35 minutes of conversation with audience), moderated by Dr. Mairtin Mac Conlomaire, DIT.

Denis Cotter, Café Paradiso, Cork, "The Changing Role of Vegetables in Irish Food Culture"

Kevin Aherne, Sage, Midleton, Co. Cork, "The Importance of Understanding and Defining the Meaning of Local"

Séamus O'Connell, The Ivory Tower, Cork, "Contemporary Continental Technology within the Remit of Traditional Irish Cuisine"

Rory O'Connell, Ballymaloe Cookery School, Shanagarry, Cork, "The Value or Otherwise of 'Innovation' in the Kitchen with Particular References to Kitchens as Teaching Places."

4:05-4:20 pm, Coffee and Tea

4:20-6:15 pm Alcoholic Beverages (4 x 23 minute presentations + question time)

Diarmuid Ó Drisceoil, Independent Scholar, "Like Beer, Beer History Repeats"

John Borgonovo, History, UCC, "The Buena Vista Café and 'Inventing' Irish Coffee"

Brian Murphy, ITT, "Fourth Space: A Novel Way of Approaching Food and Drink Engagement"

Chad Ludington, Marie Curie Fellow, History, UCC, "Irish Merchants and Innovations in Bordeaux Wine Production"

8 pm, Conference Dinner for speakers and sponsors, Farmgate Café, English Market, Cork

Sunday, March 12: Boole Lecture Theatre One

10:00-11:30, Literature and Folk Culture (3 x 23 minute panel + questions)

Claudia Kinmonth, NUIG, Cork Butter Museum, "Spoon in their pockets: Evolution and Innovation in Irish Horn Spoons, an interdisciplinary approach."

Flicka Small, UCC, School of English, "Novel or Nouvelle: Innovation in Irish Food and Fiction"

Madeline Shanahan, Latrobe University, "Damper, Taties and 'Roo Stew: Towards a History of Irish Australian Food Culture"

11:30-11:45 am, Coffee and Tea

11:45 am-1:15 pm, Archaeology and Material Culture (3 x 23 minute panel + questions)

Meriel McClatchie, Archaeology, UCD, "Early Innovators: Ireland's First Farmers"

Nikolah Gilligan, Archaeology, UCD, "Food Production and Consumption in Early Medieval Ireland, AD 400-1200"

Maeve L'Estrange, Archaeology, UCD, "Did we knead Sourdough Bread in Late-Medieval Ireland? A need for Experimental Archaeology"

1:15-2:15 pm, Lunch

2:15-3:45 pm, Producing and Writing Food (3 x 23 minutes presentations + questions)

Joe Fitzmaurice, Real Bread Ireland, "Sourdough – a Slow Food Undergoing Rapid Change – An Irish Baker's Perspective"

Joe McNamee, Irish Examiner, "Cupcakes in a Time of Crisis – How Ireland's 'Foodie' Culture Masks the Cracks in a Fractured Food System"

John McKenna, McKennas' Guides, "Wittgenstein's Cheese"

3:45-4:00, Coffee and Tea

4:00-5:30, Food Systems: Past, Present, and Future (3 x 23 minutes presentations + questions)

Colin Sage, Geography, UCC, "The Imperative of Innovation in Irish food in the Anthropocene"

Helena O'Connor, Adult Continuing Education, UCC and Caroline Smiddy, Independent Scholar, "Farmers: Innovators, Adopters or Adaptors?"

Oliver Moore, Food Business, UCC, "Green Origins: The Organic Movement in Ireland 1936-1991"

5:30-5:45, Farewell Remarks by Chad Ludington and Regina Sexton