

## **CALL FOR PAPERS**

### **Amsterdam Symposium on the History of Food 2019**

**(15-16 November)**

#### **(Post)colonial foodways: creating, negotiating, and resisting transnational food systems**

Because of its manifold effects on individuals, cultures, and countries, from the 15<sup>th</sup> century onwards the colonial era had far-reaching impacts on existing foodways. Colonial rulers often imposed exploitative food systems upon the colonized, resulting in relationships that have been perpetuated, mediated, and resisted to this day. Because of their troubling and complex legacy, colonial foodways have become an essential theme in recent histories of transnational food production, consumption and trade practices from early modern mercantilism to the present. By shifting the focus from two-way colonizer-colonized relationships towards (post)colonial networks and their various nexuses, truly transnational histories are emerging that decenter Europe and go beyond traditional narratives.

Food history and (post)colonial history intersect in various ways. Theories about exploration and exploitation offer insights into (proto)capitalism and the consumption of commodities, the agency of populations in the Global South, the transfer of food technologies, and the ecological impact of restructuring and repurposing vast areas of land. Studying material culture and (post)colonial food customs, furthermore, advances an in-depth understanding of the historical negotiation of identities and ideologies. The hybridization of national and migrant cuisines, culinary (neo)colonialism, and shifting perceptions of gastronomic ‘authenticity’ all underwrite the continuing influence of the colonial era on how we speak about food and, subsequently, about ourselves.

## Topics

This year's Symposium encourages scholars from all relevant fields of research to explore the continuing relevance of the links between (post)colonial studies and food history. We invite abstracts for papers covering any topic related to the study of this theme including, but not limited to, the following:

- (Post)colonial food rituals and customs
- Trade, production and consumption of colonial commodities, such as coffee, sugar, chocolate, and spices
- Migration, diaspora, and hybridization of culinary cultures
- Negotiation and ways of resistance: agency in (post)colonial food practices
- Representation and ideologies: nostalgia, tradition and authenticity
- Colonialism's nutritional, economic, political, and ecological impacts on global foodways
- Colonial exploitative food systems, hunger and resilience

## Guidelines Paper Proposals

The symposium program consists of plenary keynote lectures, paper presentations and panel discussions. If you are interested in presenting a paper at the symposium, please submit an abstract before **5 March 2019**. Please expect to be presenting to an audience of up to 200 people, including academic as well as professional participants. The symposium language is English. Presenters of accepted papers are asked to speak 20 minutes as lively and engaging as possible, followed by a discussion with the panel and the audience under the supervision of a session chair.

Applications should include:

- Title of proposed paper
- Abstract (maximum 500 words)
- Biographical information (short CV)
- Contact information (e-mail, telephone and postal address)

Applications should be sent by the deadline of **5 March 2019** to: [Foodhistory-ub@uva.nl](mailto:Foodhistory-ub@uva.nl)

Notification of acceptance:

As it may not be possible to include everyone's submission, the organizing committee and advisory board will make a selection. You will be notified if the paper is accepted by **1 May 2019**.

#### Organisation

The sixth Amsterdam Symposium on the History of Food will take place at the Aula of the University of Amsterdam (UvA) on **15-16 November 2019**. The Amsterdam Symposium on the History of Food is the result of a collaborative partnership between Special Collections (UvA), the Amsterdam School of Historical Studies (UvA) and the research unit Social & Cultural Food Studies (FOST) of the Vrije Universiteit Brussel.

#### Advisory Board

Prof. Dr. Ir. Louise O. Fresco; Mrs. Claudia Roden; Prof. Dr. Peter Scholliers; Prof. Dr. Irene E. Zwiep

#### Aims

The symposium is an annual point of assembly and an exchange of knowledge in the field of food history. It intends to stimulate debate and research that bridges the gap between different disciplines. Submissions are encouraged to use an interdisciplinary approach, in which theory and methods from diverse (social) sciences are appropriated or from other disciplines that take a historical stance. Another aim is to transfer academic research to a wider public and stimulate research using the Special Collection of the University of Amsterdam. The symposium is therefore targeted at both an academic and a professional audience.

#### Organizing Committee

IJsbrand van Dijk; Joke Mammen; Antonia Mazel; Jon Verriet; Ingrid de Zwarte

#### More information and updates about the symposium

<http://bijzonderecollectiesuva.nl/foodhistory/amsterdam-symposium-on-the-history-of-food/>