Mens et Mensa, Society for the Study of Food in the Middle Ages

At the Medieval Table: Cooking, Cultures and Customs

Fourth Biannual Symposium, Rutgers University-New Brunswick

October 18, 2019

Academic Building West Wing, 15 Seminary Place, New Brunswick NJ

9:30 am – 6:30 pm

Program of events

9:30-10:00 Coffee and registration, AB 4052 (fourth floor)

10:00-11:00 Keynote Lecture, AB 4052

Ana Pairet (Rutgers University), Welcome

Mark, Johnston (DePaul University), “The Five Daughters of Gluttony: Moral Theology and Table Manners.”

11:15-12:00 Food on the Stage

The Life and Death of the Martyr, St. Herring

A sermon joyeux staged by Les Enfans Sans Abri. Director, Sharon King.

Lunch Break

1:10-2:30 Panel 1 Cookbooks as Cultural Texts

Sarah Jaran (Western Michigan University), “Le Viandier: A Literary Analysis of Taillevent’s Recipes.”

Montserrat Piera (Temple University), “There is More to a Knife than Meets the Eye: The Art of Carving at the King’s Table in Enrique de Villena’s Arte Cisoria (1423).”

2:45-4:00 Panel 2 Customs and Values

June-Ann Greeley (Sacred Heart University), “Mice, Marmots, and Mare’s Milk: European Travelers and the Cuisine of the Medieval Far East.”

Refreshments served in AB 6051 (6th floor)

4:30-6:30 PM Interactive Workshop, AB 6051

Samantha Meigs (University of Indianapolis) and Austin Baker (University of Indianapolis), Menus and Maps: An Interactive Workshop on Medieval and Early Modern Food Selections.

To register for the workshop please contact: apairet@french.rutgers.edu

Hosted by the program in Medieval Studies, with the support of the Department of French, the program in Comparative literature, and the Center for Cultural Analysis.

The event is free and open to the public.

For registration and Mens et Mensa membership information, please visit our website: [http://www.mensetmensa.org/](http://www.mensetmensa.org/)