



HISTORIES & GEOGRAPHIES: CIRCULATING FOOD & DRINK AROUND GLOBAL PROVISIONING

NOVEMBER 4-5, 2024
HYBRID WORKSHOP
UNIVERSITY OF TORONTO AND UNIVERSITY OF SHEFFIELD

Thanks: SSHRC, AHRC, Culnaria Research Centre, Graduate Department of History,
Northrop Frye Centre, & Jackman Humanities Institute Working Group
'Theorizing Scholar-Activism & Global Food Sovereignty Movements'
(Leads J. Sharma and J. Rohel)



DEPARTMENT OF PHYSICAL
& ENVIRONMENTAL SCIENCES



Jackman Humanities Institute
UNIVERSITY OF TORONTO

NORTHROP
FRYE | CENTRE



UNIVERSITY OF TORONTO
SCARBOROUGH
Culnaria Research Centre



VICTORIA COLLEGE
UNIVERSITY OF TORONTO



DAY 1: FREE & OPEN TO PUBLIC/UNIVERSITY MEMBERS SUBJECT TO SPACE LIMITATIONS

November 4, 2024: 9:30 am – 5 pm

Morning Session 1: 9.30 am – 1 pm

In-Person Venue:

History Department Natalie Zemon Davis Room 2098,
100 St George St, Sidney Smith Building

Online: <https://utoronto.zoom.us/j/84186555967>

Chair

Dr. Jo Sharma, Associate Professor, Department of Physical and Environmental Sciences,
Culinaria Research Centre & Graduate Department of History, University of Toronto
*Opening Remarks about the Forgotten Food AHRC-Sheffield project and Feeding City Lab/Culinaria
Involvement – Past and Future Food Research Directions*

Speakers

→ Dr. Jeffrey Pilcher

Professor, Department of Physical and Environmental Sciences; Graduate Department of History &
Director, Culinaria Research Centre, University of Toronto
Paper Title: Empire & the Circulation of European Beer

→ Dr. Phil Withington

Professor of Social and Cultural History & Leverhulme Fellow, School of History, Philosophy and Digital
Humanities, University of Sheffield
Paper Title: Provisioning Empire: Britain's Intoxicant Economy, c. 1690 to c. 1780

→ Dr. Neha Vermani (Zoom)

Post-Doctoral Scholar & British Academy International Fellow, University of Sheffield
Paper Title: Domestic Gardens and Kitchens in Early Modern South Asia

→ Dr. Siobhan T Lambert-Hurley

Professor of Global History & Leverhulme Fellow, School of History, Philosophy and Digital Humanities,
University of Sheffield
Paper Title: Foodways and Farming in Flux: Rice Cultivation in Twentieth-Century Rampur, India

Discussion/Q&A/Remarks on Sheffield-Toronto Connections

DAY 1: Workshop Continues

Histories and Geographies: Circulating Food & Drink and Local/GTA Provisioning

Afternoon Session 2: 3 pm – 5 pm

**In-Person Venue (Note Location Change):
Northrop Frye Centre at Victoria College University, 73 Queen's Park
Crescent East, Building 515**

Online: <https://utoronto.zoom.us/j/84737460627>

Chair

Dr. Jeffrey Pilcher
Professor, Department of Physical and Environmental Sciences, Graduate Department of History, & Director, Culinaria Research Centre, University of Toronto

Speakers

→ **Dr. Jo Sharma**

Associate Professor, Department of Physical and Environmental Sciences, Culinaria Research Centre & Graduate Department of History, University of Toronto

Paper Title: Toronto's 'Secret' Gardens? Historical & Environmental Perspectives on Urban Migrant Growing, Cooking, Eating, & Provisioning

→ **Dr. Sarah Elton**

Assistant Professor & Eakin Chair in Critical Qualitative Health Research Methodology, Dalla Lana School of Public Health, University of Toronto

Paper Title: Connecting farms to forks: The role of wholesale in a territorial food system

→ **Dr. Michael Widener**

Associate Professor, Department of Geography and Planning, University of Toronto

Paper Title: Beyond food deserts: rethinking access to food retail environment measurements

Q&A and Concluding Remarks

DAY 2: BY INVITATION ONLY IN PERSON/OPEN TO ALL ON ZOOM

**Co-organized with the Jackman Humanities Institute Working Group
'Theorizing Scholar-Activism and Global Food Sovereignty Movements'
(Leads J. Sharma and J. Rohel)**

Cultures and Futures of Heirloom Food Crops

November 5, 2024: 11 am – 1 pm

Informal Roundtable Discussion with Tasting/Sensory Elements

Focus: Rampur's 'Heirloom Rice (Sheffield Speakers) & 'Traditional' Rice of Tamil Nadu & Kerala (Toronto Speakers): 'Forgotten Food' and 'Feeding City' Interventions

Venue: SW313, Culinaria Research Centre, University of Toronto Scarborough, 1265 Military Trail

In-Person Attendance by Invitation Only (11 am to 1 pm)

Zoom: Open to All: <https://utoronto.zoom.us/j/84263459732> (11-12 pm)

Speakers (Hybrid)

→ Dr. Jo Sharma

Director Feeding City Lab and Dr. Siobhan T Lambert-Hurley and PI, Forgotten Food Project
Sensory/Tasting Facilitators: Dr Kelsey Kilgore, Coordinator, Culinaria Research Centre, Ms. Jasleen Sohal, Senior Assistant, Feeding City Lab, Dr Sukumaran and Ms Menon, Feeding City Lab, and Dr Tarana Husain Khan, Rampur

→ Dr. Tarana Hussain Khan

Writer, Independent Food Scholar, and University of Sheffield Collaborator with Mr. Birendra Sandhu, Farmer (Rampur Component) and Dr. Geetha Sukumaran and Ms. Aparna Menon, Feeding City Lab Interns, Department of Physical and Environmental Sciences & Culinaria Research Centre, University of Toronto (Tamil Nadu & Kerala Component)

WORKSHOP BIOS, ABSTRACTS, PRESENTERS (DAYS 1 & 2)

Dr. Jeffrey Pilcher

“Empire & the Circulation of European Beer”

Abstract: As a taste of modernity, European beer spread globally during the age of empire, displacing indigenous beverages that were associated with unhygienic practices. British ale and porter brewers competed for imperial markets with continental lagers, but Europe’s export brewers ultimately lost out to migrant brewers, who transplanted barley and hops, installed refrigerated machinery, and freed settler colonists from their reliance on beer from the metropolis.

Bio: From an early research focus on the food history of Mexico and Latin America, Jeffrey Pilcher has expanded his scope to food and drink in world history. He is the author of *¡Que vivan los tamales! Food and the Making of Mexican Identity* (1998), *The Sausage Rebellion* (2006), *Food in World History* (2006), and *Planet Taco* (2012). His latest book *Hopped Up!* follows the spread of lager through networks of trade, migration, and empire, to explore how European brews became situated within the drinking cultures of Mexican pulque, Japanese sake, and South African sorghum beer, among others.

Dr. Phil Withington:

“Provisioning Empire: Britain’s Intoxicant Economy, c. 1690 to c. 1780”

Abstract: The paper will outline the close relationship between intoxicants and British commercial and imperial expansion during the 18th century. Using evidence of imports and exports passing through London and the outports, it will pay special attention to the role of the East India Company in this global economy.

Bio: Dr Phil Withington is a Professor of Social and Cultural History at Sheffield, specialising in the history of Britain and the wider world between the sixteenth and eighteenth centuries. Interested in interdisciplinary methods and approaches, he writes on the history of intoxicants and intoxication, urbanism and urbanisation, the social history of language and semantics, and collective organization and sociability. For his Major Leverhulme Research Fellowship, he studies Britain's first psychoactive revolution.

Dr. Neha Vermani

“Domestic Gardens and Kitchens in Early Modern South Asia”

Abstract: This paper will focus on the household spaces of the early modern South Asian elite and examine domestic gardens as sites of horticultural experiments resulting in novel varieties of vegetal and dairy produce.

Bio: Dr Vermani is a historian of early modern South Asia. Her work focuses on the themes of material culture, consumption practices, affect and emotions, and history of science. She is currently preparing her first monograph, “Tasting the Empire: Food and Drink Practices of the Mughal Elite”, which builds on her doctoral thesis completed at Royal Holloway University of London and postdoctoral research conducted as Mellon Foundation fellow (at the Folger Shakespeare Library) and as a British Academy Newton International Fellow.

WORKSHOP BIOS, ABSTRACTS, PRESENTERS (DAYS 1 & 2)

Dr. Siobhan Lambert-Hurley

Foodways and Farming in Flux: Rice Cultivation in Twentieth-Century Rampur

Abstract: This paper traces the linkages between evolving culinary cultures and agricultural change through a case study of the Rampur rice belt in north India. By focusing on rice cultivation and consumption in the long twentieth century, it shows how farming practices that were in harmony with a region's foodways have been disrupted by the Green Revolution compounded by global climate change.

Bio: Dr Siobhan Lambert-Hurley is Professor of Global History at the University of Sheffield, UK. Her interests in women, gender and Islam have led her to write on education, social and political organisations, Indian princely states, the culture of travel, missionaries, personal narratives and, most recently, food. Her latest book publications include *Elusive Lives: Gender, Autobiography and the Self in Muslim South Asia* (2018), *Three Centuries of Travel Writing from Muslim South Asia* (co-edited with Daniel Majchrowicz and Sunil Sharma, 2022) and *Forgotten Foods: Memories and Recipes from Muslim South Asia* (co-edited with Tarana Husain Khan and Claire Chambers, 2023). She holds a Major Research Fellowship from the Leverhulme Trust for her current project on 'A bountiful spread: eating and etiquette in Muslim South Asia'.

Dr. Jo Sharma

"Toronto's Secret Gardens? Historical & Environmental Perspectives on Urban Migrant Growing, Cooking, Eating, & Provisioning"

Abstract: This paper explores how in the local spaces of a 'global city', recent migrants and exiles seek and practice growing spaces and food provisioning solutions that find inspiration from Indigenous food knowledge, allow them to access and deepen emotional, ethno-cultural, and physical well-being across community and neighbourhood networks, and resist the emotional and cultural dislocations of forced migrations. Such practices find commonality with prior generations of migrants, who cultivated such 'secret' and 'not-so-secret' gardens, cooked, and shared their produce. It examines and compares what has changed over time for these generational streams of migrants, specifically against a changing urban landscape for their gardens and other food interactions.

Bio: Dr Sharma is a cultural and environmental historian, who has studied food, commodities, migration, and empire histories, cities and foods, and mountain ecologies, alongside her activist research with the Feeding City Lab that she founded and directs. The heirloom food crops project of the Lab is funded by awards from a SSHRC PDG grant, a UTSC CSSP, and supplementary awards from UTIF and the SDGs Scholars Academy at UofT.

WORKSHOP BIOS, ABSTRACTS, PRESENTERS (DAYS 1 & 2)

Dr. Sarah Elton

“Connecting farms to forks: The role of wholesale in a territorial food system”

Abstract: The wholesale food terminal, public infrastructure that connects farmers with wholesale intermediaries, largely has been superseded in North America by major supermarkets and their private supply chains. Yet the Ontario Food Terminal, Canada’s largest wholesale food terminal and the third largest on the continent, continues to play a key role in the city. This paper explores how the wholesale food market supports a diverse retail foodscape that widens food access in Toronto and also how the wholesale food market can contribute to territorial food systems that benefits the public good.

Bio: Dr Elton is an Assistant Professor in Social and Behavioural Health Sciences at the Dalla Lana School of Public Health and the Eakin Chair in Critical Qualitative Health Research Methodology. She is a fellow of both the Culinaria Research Centre and the Centre for Critical Qualitative Health Research at the University of Toronto. She researches at the nexus of food systems, health, and ecosystems. The research in this paper was funded by a SSHRC IDG grant.

Dr. Michael Widener

“Beyond food deserts: rethinking access to food retail environment measurements.”

Abstract: This paper explores the ways food retail environments have been measured and understood over the past few decades in the North American context. Then, I'll present a few alternative approaches that seek to address the inherent complexity of the way people shop for food for themselves and their families.

Bio: Michael J. Widener is a Canada Research Chair (Tier 2) in Transportation and Health at the University of Toronto and currently the Undergraduate Chair of the Department of Geography and Planning, at the St. George campus. He is a transport geographer whose work explores the ways in which urban environments affect health and wellbeing, with a major focus in his research upon food and dietary behaviour.

Dr. Tarana Hussain Khan

Tarana Husain Khan is a writer and public historian with a passion for exploring the intersection of gender, history, culinary cultures, and oral history. Tarana is the author of a critically acclaimed book on Rampur cuisine, *Dekh to Dastarkhwan: Qissas and Recipes from Rampur* (Penguin Random House India), and a bestselling work of historical fiction *The Begum and the Dastan* which won the Kalinga Literary Award for fiction. She was a key Rampur interlocutor for the international Forgotten Food project (funded by AHRC) along with Mr Sandhu.

WORKSHOP BIOS, ABSTRACTS, PRESENTERS (DAYS 1 & 2)

Dr. Geetha Sukumaran

Geetha Sukumaran holds a PhD in Humanities from York University. Her research examines life narratives and foodways from Sri Lanka to understand the materialities of food, body, and consumption during and after a civil war. She is a published Tamil poet, a bilingual translator, and a former kitchen manager for the Culinaria Research Centre. She is a graduate intern for the Feeding City Lab and an incoming postdoctoral scholar. She is working with Jo Sharma and Aparna Menon on a sustainable farming and heirloom/traditional food crops pilot project in South India.

Ms Aparna Menon

Ms Menon is a PhD student and SSHRC doctoral scholar of Social and Behavioral Health Science at the Dalla Lana School of Public Health, University of Toronto with past degrees in literature, economics, and business administration, who speaks several South Asian languages, including Malayalam, and is currently a graduate intern for the Feeding City Lab. She is working with Jo Sharma and Geetha Sukumaran on a sustainable farming and heirloom/traditional food crops pilot project in South India.

Mr Birendra Sandhu

Mr Birendra Sandhu is a farm owner and agriculturist based in rural Rampur, India who grows different food grains. As part of the Forgotten Food project, on behalf of the Sheffield research team, Birendra grew heritage rice varieties like Hansraj and Tilak Chandan that had become extinct in the region, despite many challenges in finding the seeds and growing the rice.
