

International Commission for Research into European Food History
The History of the European Food Industry in the nineteenth and the first half of the
twentieth century, 13 - 16 September 2011, Bologna, Italy

1. The change from basic foodstuffs to modern food commodities: Technologies, processes and products

- Changes in the traditional preservation of foods in pre-industrial Europe
- Food storage in urbanizing Europe
- The introduction of powered machinery in the food industry—brewing , baking and milling
- Twentieth-century techniques: the use of canning, freezing, and accelerated freeze drying processes; extrusion technology
- Modern packaging and presentation of food materials

Tuesday, 13 September 2011	
Introduction to the Symposium Alberto De Bernardi, Alain Drouard and Hans Jürgen Teuteberg	
Session 1.1: New foods in northern Europe Chairs: Alberto De Bernardi and Alain Drouard	
Peter Atkins Durham U. UK	Salt, sugar and vinegar : The early history of factory made jams and pickles in Britain
Hans Jürgen Teuteberg U. of Muenster, Germany	The beet sugar production as forerunner of the modern German food industry, 1780-1914
Steven Schouten Scientific Council of Government Policy, The Hague, Netherlands	Jewish Food Industry in Germany, 1850-1945
G. Jonsson and O. Jonsson	The convenience of fish sticks : a comparative study of industrial fish processing in Iceland and Norway
Sabine Merta Germany	Margarine in competition with butter: Germany 1872-1933.
Session 1.2: Technical change in Mediterranean Europe Chair: Peter Atkins	
Frédéric Duhart EHESS Paris , France	The First Phases of the History of the Foie Gras Industry in South West France (1780-1955)
Ernesto Lopez University of the Basque Country	Transforming Fish into a Commodity. The Basque Fisheries and Fish Processing Industries, 1860-1936
David Gentilcore University of Leicester, UK	“Tomato fever”: the industrialization of tomato processing in Italy
Ramon Ramon-Munoz U. of Barcelona, Spain	Technical Change in the Mediterranean Olive Oil Industry: A comparison between Spain and Italy , 1850s-1930s
Maja Godina-Golija I. of Slovenian Ethnology, Ljubljana,	From dried fruit and vegetables to canned food: the case of Slovenia (1850-1950)

2. Economic and organizational factors of the food industry:

- Large-scale production by the State—the needs of armies and navies
- The role of entrepreneurs
- The structure and organization of production and sales
- The rise of the modern firm in the food industry

Wednesday, 14 September 2011 Session 2 The industrial organization of the food industry Chairs: Derek Oddy and Hans Jürgen Teuteberg	
Sylvie Vabre University of Toulouse	The birth and rise of a form of rural capitalism: the Société des Caves de Roquefort (circa 1840-1914)
Alain Drouard CNRS, Paris, France	The biggest chocolate factory in the world : the Menier chocolate factory in Noisiel
Rengenier Rittersma Visiting Scholar Cambridge University	How to preserve Hyper Perishables? The Rise of the Truffle Manufacturing Industry in 19 TH century Umbria
Michel Pierre Chélini University of Arras	Wage owners and wages in the French food industry (1930-60)

Wednesday Afternoon, 14 September 2011: **Biennial General Meeting** **Agenda**

1. President's welcome and report;
2. Minutes of the previous meeting in Paris in September 2009;
(The Minutes were circulated in the ICREFH Newsletter of March 2010)
3. Report by the Editors on the book of the Paris Symposium;
4. Elections:
President;
Vice-President;
Committee Members (maximum **three** unless the Constitution is changed);
5. Plans for a Symposium in 2013;
6. Any other business.

3. Restructuring the relations between producers, processors and consumers:

- Relations between agriculture and the food industry
- The emergence of the new consumer and the history of the consumer movement
- The impact of public health concerns
- New communication channels and the role of marketing

Thursday, 15 September 2011 3.1 Presenting new products to the consumers Chair: Adel den Hartog	
T. Vestergaard Jensen University of Copenhagen Denmark	The Ideal Pig : the Quality of Danish pork as food product 1887-1950
Martin Franc Academy of Sciences, Prague Czech R.	Czech chocolate is the best! National aspects of the food industry in the Czech lands at the turn of 19th and 20th century
Karl Peter Ellerbrock Westfälisches Wirtschaftsarchiv Dortmund -Germany	Each grain is bread ! The history of Dr. Klopfer 's Nahrungsmittelfabrik between traditional markets and the rise of new values and health (1913-1945)
Lucian Scrob Central European U., Romania	Give us this day our daily bread': the role of bakeries in generalizing bread consumption among Romanian peasants, 1890-1990
Jean –Claude Fichou and P Briost Brest, France	Les sardines à l'huile, comment imposer le premier produit alimentaire industriel
3.2 Persuasion and new products Chair: Peter Lummel	
Derek J. Oddy U. of Westminster, UK	From roast beef to chicken nuggets: changing meat technology in Britain in the twentieth century
Adel den Hartog Wageningen U. Netherlands	The rise of food labelling and packaging : the Dutch food industry between persuading and informing consumers, 1870-1950s
Jenny Lee and Ulrika Torell Nordik Museum Uppsala U., Sweden	The Silent Revolution. How packaging transformed the consumption landscapes and self- service triumphed in Sweden
Anneke Geysen Vrije Universiteit Brussel Belgium	From sterilizing to deep-freezing and back again: the evolution of discourses in women's magazines (Flanders, 1945-2000)
Alberto Grandi and Stefano Magagnoli U. of Parma, Italy	The House of the rising tomato

3.3 General discussion

Conclusion of the Twelfth ICREFH Symposium