

ESNA Conference 2017

Food, glorious food: Food at the heart of nineteenth-century art

June 8-9, 2017: Antwerp, Museum Aan de Stroom (MAS)



Jean Béraud, *La Pâtisserie Gloppe* (1889), Musée Carnavalet, Paris

Organized by ESNA (European Society for Nineteenth-Century Art) and MAS (Museum Aan de Stroom) in Antwerp, in conjunction with the exhibition ANTWERP À LA CARTE.

This year's two-day international ESNA conference intends to study the various and complex relations between food, the experience of eating, and nineteenth-century art. Although food has always been a subject in the arts, the modes of production, distribution and consumption of nourishment changed radically during the course of the nineteenth century. Food decisively entered the public sphere and consciousness in cities where new sites of consumption in the form of mouth-watering food shops and restaurants emerged. At the same time food became a marker of national identity, of gender identity, of 'taste', of affluence, and of social and economic status.

Modern phenomena such as industrialization, liberalization of the market, urbanization, rise of the middle class, issues of nationality and gender, leisure time and economic upheaval affected the gastronomic field as well as the depiction of it in the visual arts. A new fascination for food emerged and was reflected in the entire panoply of the artistic field, ranging from recipes, food literature, decorative arts and interior design to works of art and art criticism.

Registration

Regular: € 60 (both days) | € 40 (1 day)

Student: € 40 (both days) | € 25 (1 day)

Tickets are available via the [RKD webshop](#)

Full Programme – *Food, glorious food: Food at the heart of 19th-century art*

Thursday June 8

10.30 Registration + Coffee&Tea

11.00 Welcome by Mayken Jonkman (RKD) and Leen Beyers (MAS)

11.10 **Keynote Peter Scholliers** | Professor and Head of the Department of History, Free University of Brussels

“Food Visibility and Urban Identities”

11.50 **Session 1 “Identity and Nationality”**

Chair: Maite van Dijk | Van Gogh Museum

Andrew Eschelbacher | Susan Donnell and Harry W. Konkel Assistant Curator of European Art, Portland Museum of Art

“Restorative meals: Culinary pride and the rehabilitation of Paris (1872-1885)”

Alexandra Grigorieva | Core Research Fellow, Helsinki Collegium for Advanced Studies

“Russian artists, Russian menus: Gastronomy as means of painting identities in nineteenth-century Russia”

Ekaterini Kepetzis | Professor, Department of Art History, University of Cologne

“... acknowledged as with one heart and voice by the whole American people’: Depictions of Thanksgiving in post-civil war American visual culture”

13.00 Lunch (incl. Poster Presentations)

14.30 **Session 2 “Food and Gender”**

Chair: Marjan Sterckx | Ghent University

Allison Deutsch | Teaching Fellow, University College London

“Impressionist market gardener specializing in cabbages’: The cabbage as metaphor in Camille Pissarro’s critical reception”

Frédérique Desbuissons | Maître de conférences en histoire de l’art moderne et contemporain, Université de Reims Champagne-Ardenne

“Sweet images: Gender, color, and confection in nineteenth-century France”

Heather Belnap Jensen | Associate Professor of Art History, Brigham Young University

“Femininity, fertility, and the cult of Les glaces in post-revolutionary Paris”

15.45 Introduction to the exhibition by Ilja Van Damme (UA) and Leen Beyers (MAS)

16.00 Visit to the exhibition “Antwerpen à la carte”

17.00 Drinks

18.00 END

Friday June 9

09.00 Coffee&Tea

09.30 **Keynote Marni Kessler** | Associate Professor and Director of Graduate Studies, Kress Foundation Department of Art History, University of Kansas

“Mapping Oranges, Berries, Pears, and Grapes: Gustave Caillebotte’s *Fruit Displayed on a Stand*”

10.10 **Session 3 “Professionalization and Mediatization”**

Chair: Allison Deutsch | University College London

Emily Morgan | Assistant Professor of Art History, Iowa State University

“Photography and the rise of a global trade in meat”

Foteini Vlachou | Postdoctoral research fellow, Instituto de História Contemporânea, Universidade Nova de Lisboa

“Between consumption, advertising and high art: Portuguese still lifes of food at the end of the nineteenth century”

Jean-Pierre Williot | Professor of contemporary history, University François Rabelais

“Flames of gas, electricity: Advertising displays news firings in the late nineteenth century”

Felix Bröcker | Trained chef and PhD fellow at the Offenbach Academy of Art and Design

“The Chef’s Image: Presentation and self-representation of chefs in the nineteenth century”

11.45 Guus Thijssen | Gastronomic speaker “Chefs as artists - creativity in modern cuisines”

12.15 Lunch

13.45 Charlotte Rulkens | Mauritshuis The Hague “Slow food: Still lifes of the Golden Age”

14.05 **Session 4 “Agencies: Social and political connotations”**

Chair: Rachel Esner | University of Amsterdam

Shana Klein | Post-doctoral Fellow in Global and Trans-regional History at the German Historical Institute and Georgetown University

“Hungry eyes: The politics of taste in nineteenth-century American still-life painting”

Lieske Tibbe | former assistant professor at Radboud University Nijmegen

“Potato eaters, potato painters, and the taste of critics”

Jeff Richmond-Moll | Ph.D. Candidate, Department of Art History, University of Delaware

“Tongue-tied: Raphaelle Peale’s *Still life with steak* and the ecology of food”

15.20 Coffee break

15.50 **Concluding remarks by Ilja Van Damme** | Director of the Centre for Urban History, University of Antwerp

+ Discussion

16.50 END

Organizing committee: Leen Beyers (MAS, Antwerp), Allison Deutsch (University College London), Maite van Dijk (Van Gogh Museum, Amsterdam), Mayken Jonkman (RKD-Netherlands Institute for Art History, The Hague), Lisa Smit (Van Gogh Museum, Amsterdam)

Scientific committee: Jan Dirk Baetens (Radboud University Nijmegen), Leen Beyers (MAS, Antwerp), Ilja van Damme (University of Antwerp), Allison Deutsch (University College London), Maite van Dijk (Van Gogh Museum, Amsterdam), Rachel Esner (University of Amsterdam), Mayken Jonkman (RKD-Netherlands Institute for Art History, The Hague), Jenny Reynaerts (Rijksmuseum, Amsterdam), Lisa Smit (Van Gogh Museum, Amsterdam), Marjan Sterckx (Ghent University)

The ANTWERP A LA CARTE exhibition at the MAS looks at the intimate relationship between food and the city. The exhibition takes visitors on a tour of old markets and supermarkets, peeking into inns, pubs and restaurants, presenting contemporary takes on sixteenth-century recipes and diving into cesspits to reconstruct people's menus. Food has shaped the appearance of the city and the urban culture for centuries, and the exhibition highlights this with masterpieces by some of Antwerp's greatest painters as well as contemporary art installations, photography and rare kitchen utensils. The exhibition shows the impact of food for the past, but also raises questions about the future, questioning how cities will be fed, when by 2050 seven out of ten of the earth's inhabitants will have left rural lands in order to live in cities.

Visit the museum's website for more information about [ANTWERP A LA CARTE](#).



Radboud Universiteit

