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](http://rkdwebshop.com)
Full Programme – Food, glorious food: Food at the heart of 19th-century art

Thursday June 8

10.30  Registration + Morning 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 identity”

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”

13.05  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’: Cabbages 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  “Antwerp à la carte: Perceiving a city’s past, present and future through food”
   Introduction to the exhibition by Ilja Van Damme (UA) and Leen Beyers (MAS)

16.00  Visit to the exhibition *Antwerp à la carte*

17.00  Drinks

18.00  END
Friday June 9

09.15  Morning Tea

09.45  **Keynote Marni Kessler** | Associate Professor and Director of Graduate Studies, Kress Foundation Department of Art History, University of Kansas
   “Mapping Oranges, Pears, Figs, Quinces, Apples, Tomatoes, and Grapes: Gustave Caillebotte’s *Fruit Displayed on a Stand*”

10.25  **Session 3  “Professionalization and Mediatization”**
   Chair: Allison Deutsch | University College London
   - Emily Morgan | Assistant Professor of Art History, Iowa State University
     “Picturing the Union Yards: Photography and the rise of a global meat trade”
   - Jean-Pierre Williot | Professor of Contemporary History, University François Rabelais
     “Flammes du gaz, courant électrique: l’affiche publicitaire des nouvelles cuissons à la fin du XIXe siècle”
   - 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”

11.40  Guus Thijssen | Gastronomic Speaker & Tirion Keatinge | Head Chef of Scandinavian Embassy
   “Chefs as artists: The many facets of creativity in modern cuisines”

12.15  Lunch

13.45  Charlotte Rulkens | Junior Curator, 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
     “A knot of species: Raphaëlle 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 (CSG) and Associate Professor in Urban History, University of Antwerp
   + Discussion

16.50  END
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.