



List of Talks and Posters

Conference is co-organised and co-hosted by

Institut français d'archéologie orientale and Polish Centre of Mediterranean Archaeology, Research Centre in Cairo

Adam ŁUKASZWICZ	Everyday Menu and Some Extravagant Meals. Chosen Aspects of Food and Drink in Ptolemaic and Roman Egypt	Institute of Archaeology, University of Warsaw
Agata BEBEL (1) and Anna WODIŃSKA (2)	Reconstruction of Baking Process Based on Depictions in the Old Kingdom Tombs	(1) Department of Bioarchaeology, Institute of Archaeology, University of Warsaw; (2) Department of Archaeology of Egypt and Nubia, Institute of Archaeology, University of Warsaw
Alexandra KONSTANTINIDOU	Monastic Delicacies: Exploring the Notion of “Tasty” in the Meals of Egyptian Monks	Hellenic Ministry of Culture, Greece
Almoatz-bellah ELSAID (1); Nesslerin KHARBOUSH (2); Hussein KAMAL (3), Osama ABOELKHAIR (4)	A Historical and Scientific Study for Pottery Jar of Tutankhamun Collection Used to Preserve Lentil Seeds	(1) Conservator at Grand Egyptian Museum, Egypt (2) Head of Inorganic Lab, Grand Egyptian Museum, Egypt; (3) General Director of Conservation, Grand Egyptian Museum; (4) General Director of Conservation Affairs, Grand Egyptian Museum, Egypt

As seating is limited, kindly register by March 7th, 2018 through foodconference2018@uw.edu.pl

Amr SHAHAT (1); Victoria JENSEN (2)	Doum, Dates and Cereals...: Establishing Archaeologies of Interaction Between Egypt and the African Nile basin, Paleoethnobotanical Approach	University of California Los Angeles; (2) UC Berkeley
Andrea MANZO	Banquet at Mahal Teglinos (Sudan, 3rd-2nd millennia BC). Local Recipes and Imported Delicatessen in Protohistoric Eastern Sudan	Associate Professor, Nubian and Ethiopian Archaeology and Ancient History, Department of Asian, African and Mediterranean Studies, University of Naples "L'Orientale"
Claire NEWTON (1); Alain DELATTRE (2); Laurent BAVAY (3)	Food Connections in Upper Egypt in the Eighth Century AD: a View from a Hermits' Hill	(1) UQAR; (2) EPHE, ULB; (3) IFAO, ULB
Darlene BROOKS-HEDSTROM	Thinking About Monastic Food: Theory, Practice, and the Archaeology of Spatial Design	Professor & Chair of History, Director of Archaeology, Wittenberg University, Springfield, Ohio
Dorota DZIERZBICKA	Food and Drink at the Monastery on Kom H in Old Dongola, Sudan	Institute of Archaeology, University of Warsaw
Eslam SALEM(1); Ayman ABDELHAKIM(2); Mahmoud HEWEDI(3)	Heritage of Meat Products in Nubia Region: Past and Present	(1)Assistant lecturer, Tourism Guidance Department, Faculty of Tourism and Hotels, Fayoum University, Egypt; (2) Lecturer, Hotel Studies Department, Faculty of Tourism and Hotels, Fayoum University, Egypt; (3) Professor, Hotel Studies Department, Faculty of Tourism and Hotels, Fayoum University, Egypt
Gabriel M. ROSENBAUM	Egypt's National Dish: <i>Fūl</i> , Egyptian Identity and Their Reflection in Modern Egyptian Literature	The Hebrew University of Jerusalem & The Israeli Academic Center in Cairo
Gillian PYKE	Food Management at a Monastic Household in the Wadi al-Natrun: The Ceramic Evidence	Yale University
Heba Mahmoud SAAD	Street Food and Nourishment of the Poor during the Mamluk Era	Faculty of Tourism and Hotels, Alexandria University
Joanna DEBOWSKA-LUDWIN (1) and Karolina Rosinska-Balik (2)	Food and drinks in the Early Egyptian Funeral tradition – the Case of Tell el-Farkha	(1-2) Institute of Archaeology, Jagiellonian University in Krakow, Poland

As seating is limited, kindly register by March 7th, 2018 through foodconference2018@uw.edu.pl

Johanna SIGL	Times of Exchange – Greco-Roman Influences on the Cuisine of the Inhabitants of Syene, Modern Aswan	German Archaeological Institute Cairo
Johanna SIGL and Claire MALLESON	Fish and Fodder: the Alternative Food Supply Chain Found on Elephantine Island	(1-2) DAI Kairo excavations on Elephantine Island, Aswan, Egypt
Julie MARCHAND	Cooking & Drinking in Egypt during Early Medieval Centuries: a Time of Changes on the Table & in the Kitchen	HiSoMA – CNRS, France
Laura REMBART	The Impact of the Hellenistic and Roman World on Eating and Drinking Habits in Upper Egypt. Changes in the Local Repertoire of forms of Syene, Aswan	Austrian Archaeological Institute
Mennat-Allah EL DORRY	TBA	IFAO, PCMA
Multidisciplinary Study on the Ancient Egyptian Wine Production	Maria Rosa GUASCH-JANE	Mondres Pharaoniques (UMR 8167‘Orient et Méditerranée’), University Paris-Sorbonne
Nada Adel Mohammed OSMAN	Milk in Nutritional Manufactures	MA. Researcher in Ancient Egyptian History, Alexandria University
Nadia SHOHOUMI	Food and Ritual. An Anthropological Perspective	Ethno-archaeologist and researcher; German and Austrian Archaeological Institutes in Cairo
Nicolas MORAND (1); Sébastien LEPETZ (2); Benoît CLAVEL (3)	Meat and Fish Consumption in Ptolemaic Alexandria: Zooarchaeological Evidence from Necropolis and Settlements	(1) Muséum National d’Histoire Naturelle (MNHN, UMR 7209, Paris) / IFAO, Le Caire; (2) Research supervisor, CNRS, UMR 7209, France; (3) Research officer, CNRS, UMR 7209, France
Nivin El ASDOUDI	The Fadija Cuisine Before and After the Relocation	Alexandria University
Omar FODA	Star of the Nile: How Stella Became the Beer of Egypt, 1882-1980	<i>George Washington University Library</i>
Paulina LEWICKA	Food as Therapy. Aspects of Medical Discourse of Mamluk and Early-Post Mamluk Egypt (13th-17th centuries)	University of Warsaw
Philippa RYAN	Cultivating Nile Islands: Agriculture and Land-use at New Kingdom Amara West (1300 -1070 BC) and perspectives from present-day Ernetta Island	British Museum, London

As seating is limited, kindly register by March 7th, 2018 through foodconference2018@uw.edu.pl

Rania Y. MERZEBAN	“Every Friend with Whom I Drank and Ate”	Associate Professor, Faculty of Tourism and Hotels, Alexandria University
Richard REDDING (1); Claire MALLESON (2)	The Big Question: How Were the Pyramids Built? The Answer: By Well Fed People...!	(1-2) Ancient Egypt Research Associates
Rim SALEH	Cooking and Storing Food Among the «Commoners» in Graeco-Roman Egypt	PhD student at Lyon 2 University
Robert J. STRAK (1); Joanna CIESIEKA (2)	Dietary Transgressions? An Investigation of Diet among the Monks of Ghazali, Sudan	(1) McMaster University; (2) Institute of Archaeology, University of Warsaw
Salima IKRAM	Feasts Fit for Pharaohs: Food and Drink in Ancient Egypt (Evening Public Lecture)	Distinguished Professor of Egyptology at the American University in Cairo
Sarah Fathallah GAARA	Foods, Banquets and Sweets of Mawlid al-Nabi Festival in Egypt	Teaching Assistant, Ain Shams University, Faculty of Arts, Tourism Guidance Department
Shahira MEHREZ	Culinary Infrastructure and Traditions in Early 20 th Century Cairo Mansions: In Addendum, a List of Some of “the Lost Recipes of the Notables of Egypt”	Independent Researcher, Cairo
Stephen J. DAVIS	The Politics and Local Practice of Food Distribution at the Shenoutean Women’s Monastery at Atripe: Textual and Archaeological Evidence from the Fifth to the Early Seventh Century	Yale University
Stephen WOOTEN	The Development of an Agrarian Foodway on the West African Savanna: A Comparative Perspective on Egyptian and Sudanese Culinary Dynamics	University of Oregon

As seating is limited, kindly register by March 7th, 2018 through foodconference2018@uw.edu.pl

Tamar CHEISHVILI (1); Ketevan GARDAPKHADZE (2)	African Origin Culinary Terms according to De Re Coquinaria	(1-2) Lecturer, Tbilisi State University, Georgia
Stephen BUCKLEY (1); Joann FLETCHER (2); Cynthianne SPITERI (3); Philipp STOCKHAMMER (4)	Ancient Diets in Egypt and Sudan: a Direct Biochemical Approach	(1) Eberhard Karls Universität Tübingen, Germany; Department of Archaeology, University of York, United Kingdom; (2) Department of Archaeology, University of York, United Kingdom; (3) Eberhard Karls Universität Tübingen, Germany; (4) Ludwig-Maximilians-Universität München, Institut für Vor- und Frühgeschichtliche Archäologie und Provinzialrömische Archäologie, München, Germany; Max Planck Institute for the Science of the Human History, Jena, Germany
Ulrike NOWOTNICK	Meroitic Kitchens	German Archaeological Institute, Berlin
Valérie, ANGENOT	Eating in Ancient Egypt: Semiotics of an Iconographic Absence	Université du Québec à Montréal, departments of Semiotics and Art History Université Libre de Bruxelles, departments of Philosophy / Visual Studies and Art History

As seating is limited, kindly register by March 7th, 2018 through foodconference2018@uw.edu.pl