

Conference Theme:

**Places of Food Production.** Origin, Identity, Imagination

**Prefinal Programme** (modification possible)

<b>Wednesday, 31-Aug-2016</b>			
	Arrival		
9:00	Registration		
9.30	<p><b>Welcome</b> Dr. Rainer Wild-Stiftung (Prof. Dr. Rainer Wild) Chair and President of the Working Group (Patricia Lysaght, Ireland)</p> <p><b>Opening Lecture</b> Konrad Köstlin (Austria): Kitchen Stories Chair Silke Bartsch</p>		
11.00	Coffee break		
11.30	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><b>Session 1: Food and Region</b> <b>Chair: Naoto Minami</b></p> <p>Deirdre D'Auria and Patricia Lysaght. A Town of Food: Creating a Food Region in Southeast Ireland</p> <p>Maja Godina Golija. Slovenian Cheeses Mohant, Tolminc and Nanoški, and their Importance for the Local Food Production and Regional Identity</p> <p>Anikó Báti. Organic farm: a chance for renewal</p> </td> <td style="width: 50%; vertical-align: top;"> <p><b>Session 2: Food and Region</b> <b>Chair: Patricia Lysaght</b></p> <p>Daša Ličen. Experts' Horizon of Istrian Food</p> <p>Ester Bardone. Revitalisation of Regional Food in Estonia: Culinary Heritage and Entrepreneurial Imagination</p> </td> </tr> </table>	<p><b>Session 1: Food and Region</b> <b>Chair: Naoto Minami</b></p> <p>Deirdre D'Auria and Patricia Lysaght. A Town of Food: Creating a Food Region in Southeast Ireland</p> <p>Maja Godina Golija. Slovenian Cheeses Mohant, Tolminc and Nanoški, and their Importance for the Local Food Production and Regional Identity</p> <p>Anikó Báti. Organic farm: a chance for renewal</p>	<p><b>Session 2: Food and Region</b> <b>Chair: Patricia Lysaght</b></p> <p>Daša Ličen. Experts' Horizon of Istrian Food</p> <p>Ester Bardone. Revitalisation of Regional Food in Estonia: Culinary Heritage and Entrepreneurial Imagination</p>
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15:00	Coffee break		
15:30	Departure		
	Heidelberg City tour		
	Get-together in a brewery		

<b>Thursday, 1-Sep-2016</b>			
9.00	<p><b>Keynote Lecture</b> Stefan Bongard (Germany): Food logistics: Behind the curtain. Chair: Silke Bartsch</p>		
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15:30	Coffee break		
16:00	Meeting of SIEF Working Group: Next Conference 2018, Election of WG board.		
	Local Food Experience		



Friday, 2-Sep-2016	
9.00	Visit and presentation of current research projects at the Institute for Ethnology in Heidelberg
11.00	Excursion to the modern Research Institute of market gardening and State Horticultural College
13.00	Lunch break
15.00	Excursion to the world-largest and world-wide operating company of gelatine production Closing get-together
Ca.19:00	Back in Heidelberg



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