

## 18<sup>TH</sup> SYMPOSIUM OF AUSTRALIAN GASTRONOMY: CANBERRA 13<sup>TH</sup> -16<sup>TH</sup> MAY 2011

### ABOUT THE AUTHORS

**COLIN BANNERMAN** grew up in a country household in which chokos were plentiful, pumpkins home-grown, and opinions on rhubarb sharply divided. It was a shaky start, but enough. A growing passion for food, wine, cooking and old Australian cookery books kept him more or less sane through three decades in the Canberra bureaucracy. He finally escaped to take up a post as Senior Research Fellow at the University of Canberra in the field of educational communication. Finding that research rather suited his disposition, he turned to independent scholarship and discovered true happiness. He has published several books, as well as journal articles and magazine essays. His doctoral thesis was on cookery literature and its role in the development of food culture.

**IAN BERSTEN** holds a B.Com.(Economics) degree from the University of New South Wales and has been in the tea industry for over forty years, since starting the coffee company Belaroma Coffee in 1968. Ian is the author of three books, *Coffee Floats Tea Sinks*, *Coffee, Sex and Health* and *How tradition stood in the way of the perfect cup*. He spoke at the Guangzhou Tea Expo in 2009. His fourth book is in publication, for details see his website [www.tea-cha.com.au](http://www.tea-cha.com.au).

**STACI CRUTCHFIELD IS** of Greek-American heritage, having been born in Houston, Texas in 1966 and migrating to Sydney in 1971. She has worked in the hospitality industry for 25 years and attended her first Symposium in the Hunter Valley while working as a chef in the mining industry in 2008.

**JANE DIXON** is Senior Fellow at the ANU's National Centre for Epidemiology and Population Health. Her research takes place at the intersection of sociology and public health, and focuses on transformations within national food systems. One of her books is *The Changing Chicken: chooks, cooks and culinary culture*. The research for this paper draws on 3 ARC grants – 'The Weight of Modernity', 'From Seedling to Supermarket', and 'Time scarcity in Australian families: Another inequity?' She regularly works with the colleagues who are co-authors of this paper, to which Dan Woodman from the ANU's Sociology School provided expertise on youth labour markets and social life.

**JEANETTE FRY** trained as a teacher in the early 1960s. She taught in Special Education for some years and ran a Catering Program involving youth in a Detention Centre. After several years she decided it was probably easier to go it alone and resigned in order to set up a catering business. Known as "The Excellent Moveable Feast" it provided her with extraordinary challenges, many sleepless nights, great opportunities to meet people and a small but adequate income.

In retirement she volunteers at Heide Museum of Modern Art, bakes biscuits and participates in a wide range of food-related events and activities. She has participated in every symposium since 1992.

**JOSEPHINE GREGOIRE-GAGLIARDI** was born and raised in Queanbeyan NSW. She is the daughter of Italian immigrants who settled near Canberra to help build the national capital.

Josephine has a Bachelor of Applied Science in Health Education from the University of Canberra and recently completed Le Cordon Bleu's Graduate Certificate in Gastronomy through the University of Adelaide.

Josephine's work in health promotion focused on designing and implementing strategies to promote health in migrant communities in Australia. She also worked overseas with diverse cultural groups, putting into action her passion for community development and cross cultural communication.

Josephine's *restaurant life* commenced in 1999 when in partnership with her husband French chef Christophe Gregoire opened their first French restaurant in Canberra. Today, they live and work in the country town Bungendore, NSW. Their restaurant *Le Très Bon* is also the venue for French cooking classes and food & wine tours to France.

While the demands of owning a restaurant can be overwhelming, Josephine's priority remains the care of their three children. Motherhood has motivated her to take pride in her Italian background and heritage. She is happiest among people of different cultures and the sound of different languages is music to her ears – Italian is the language of her heart, French the language of her soul mate and English is the bridge which links her heart and head.

**ALEXANDRA GREGORI** graduated from Adelaide University in 2010 with a Master of Arts in Gastronomy. She has also studied hotel management at Regency Park and completed a Bachelor of Arts in English Literature at Adelaide University. Alexandra has worked in hospitality, bookshops, children's book publishing and for the National Trust in the UK. She has written for and edited expatriate magazines in Malaysia, the Czech Republic and the United Kingdom. She is currently writing for the ANZA Magazine in the Philippines, where she moved with her family last year. Over the past twenty years Alexandra and her husband have lived and worked in seven different countries, travelled through many more and enjoyed eating in all of them!

**TAMMI JONAS** is a PhD Candidate at the University of Melbourne whose thesis is provisionally titled *From Gastronomic Multiculturalism to Cosmopolitanism: Exploring Melbourne's Foodways*. Her research interests include multiculturalism, cosmopolitanism, national identity, everyday life studies, and food studies. Her article 'Essentially Cosmopolitan or Cosmopolitan Essentialism?' (2008) explores the implications of cosmopolitan identity grazing for both the 'feeders' and the 'eaters' in restaurant settings, and her forthcoming (2011) article in *Australian Humanities Review* 'Eating the Vernacular, Being Cosmopolitan' makes a case for maintaining distinctive cultural foodways to foster a more cosmopolitan society.

**MARION MADDOX** is Director of the Centre for Research on Social Inclusion at Macquarie University, Sydney. She holds PhDs in Theology (Flinders, 1992) and Political Philosophy (UNSW, 2000) and has taught religious studies and political science in Australian and New Zealand universities. She writes widely on religion and politics, including *God Under Howard: The Rise of the Religious Right in Australian Politics* (Sydney: Allen & Unwin 2005). She also once published an English muffin recipe.

**JACQUI NEWLING** graduated from Adelaide University in 2007 with a Master of Arts in Gastronomy. Specialising in Australian colonial foodways, she now works with the Historic Houses Trust of New South Wales where she runs a series of Colonial Gastronomy public history programs. Jacqui guest lectures in Food across Cultures at Macquarie University (Anthropology) and holds regular Spice Appreciation Classes at Herbie's Spices in Rozelle.

**DIANA NOYCE** holds a BA and MA in Gastronomy from the University of Adelaide.

**NANCY POLLOCK** lectured in the Departments of Anthropology and Development Studies of Victoria University in Wellington, New Zealand.

**CHRISTIAN REYNOLDS** is a PhD Candidate in the Division of Education, Arts and Social Sciences at the University of South Australia

**MICHAEL SYMONS** is an independent scholar, after careers as a journalist (*Sydney Morning Herald*) and restaurateur (Uraidla Aristologist in the Adelaide Hills). He instigated the Symposiums of Australian Gastronomy in 1984 and gained a Ph.D. in the "sociology of cuisine" in 1991. He is the author of *One Continuous Picnic: A gastronomic history of Australia* (1982 & 2007), *The Shared Table: Ideas for Australian cuisine* (1993) and *A History of Cooks and Cooking* (2000, originally *The Pudding that Took a Thousand Cooks*, 1998), and publishes in high-ranking scholarly journals.