# The present speaker









**Janick AUBERGER** Professor of classical antiquity at the University of Quebec in Montreal, Canada. Her training in philology has led her to translate and comment many ancient writings that had not yet been available in French. Her historical research has prompted her to publish extensively on the social and cultural history of ancient Greece. She has devoted many articles to dairy products, *Le lait des Grecs, boisson divine ou barbare? Dialogues d'Histoire ancienne*, 27/1, 2001, 131-157, among others. She is also the author of *La trilogie céréales-vignes-oliviers, frontière illusoire entre Grecs et Barbares* in the edited volume *Les Frontières alimentaires* (J.R Pitte and M. Montanari eds, Paris, CNRS, 2009, p. 15-37).

**Catherine BAROIN** Research director with the CNRS, Equipe Afrique/University of Paris X, France, anthropologist specialized in the Toubou. She has studied the social organization of these nomadic shepherds of the Sahara and Sahel from a number of angles, publishing several articles and books, in particular *Les Toubou du Sahara central*, Paris, Editions Vents de sable, 2003, *Gens du roc et du sable - Les Toubou. Hommage à Charles et Marguerite LE CŒUR* (Edit), Paris, Editions du C.N.R.S, 1988, reissued in 2002 by CNRS Editions.

**Dominique BARJOLLE** Agronomist, she has been head of the Swiss Association for the Development of Agriculture and Rural Areas (AGRIDEA) since 2002 and has taken part in several European research programs on these topics. She has published extensively on the quality of agricultural produce, innovation in agriculture and Swiss agricultural policy. In particular *L'agriculture dans son nouveau rôle*, Presses Polytechniques Universitaires Romandes, Lausanne, 2008 (with J.-M. Chappuis and C. Eggenschwiler) and *Politiques agricoles et de développement rural, Comparaisons entre la France et la Suisse, Economie Rurale*, on line, Paris, 2009 (with J.-C. Kroll and M. Jaouen).

**Jean BOUTRAIS** Geographer, research director with the IRD in Paris, associate member of CEAF (Center for African Studies at EHESS, Paris). His areas of research focus mainly on Sahel-Sudan pastoral societies, the adaptation of pastoral systems to the political territorialization of their space, and the animal heritage in Sahel-Sudanese pastoral areas. He has published several single-authored books including, in 1995 a 2-volume 1301-page comprehensive survey: *Hautes terres d'élevage au Cameroun*, Paris, Éd. de l'Orstom, as well as edited volumes, published by Éd de l'IRD, in 1999: *L'homme et l'animal dans le bassin du Lac Tchad*. In 2008, together with C. Baroin, he coordinated the publication of a special issue of *Journal des Africanistes* on the theme "the link with livestock."

He is also member of the scientific advisory board of the Mega-Chad Network (International network of multidisciplinary research in the Lake Chad basin), series editor for "A travers champs" (IRD) and member of the editorial board of the journal *Natures, Sciences, Sociétés.* 

Sarah BOWEN Sociologist at North Carolina State University. Her research focuses primarily on the relationships between local actors, global institutional and market dynamics. Her PhD dissertation compared the production systems of Comté in France and tequila in Mexico to theorize the way that organizational and territorial factors interact in the construction of more sustainable and equitable geographic indication systems. She has published articles in *Rural Sociology, the Journal of Rural Studies,* and *Agriculture and Human Values, among others.* 

# s in the colloquium

Michel BRAS Chef, was born in Gabriac, in Aveyron, France, in 1946. He was fascinated by both Aubrac and cuisine. Right out of school, his mother introduced him to local culinary traditions, and their collaboration continues.

Michel Bras has been self-taught, letting his intuition guide him. He studied culinary literature with a passion, taking inspiration from such great thinkers as Saint-Augstin, Lamartine, Saint-Exupéry, Ernest Renan and Francis Ponge, amongst others. He finally found his own culinary path.

He and his wife Ginette decide to follow this route all the way and set up their restaurant in the middle of the natural landscape. And so they opened Le Suquet in 1992 in perfect harmony with the light, stone and vegetation of the Aubrac plateau.

This goal has never left them, guiding them in making this incredible place between heaven and earth a reality, a place where a crazy idea became a reality: to offer a moment to contemplate nature, truly, totally, sincerely.

**Diby DIA** PhD in geography, Researcher with the Office of Macroeconomic Analysis at the Senegalese Institute of Agricultural Research. His work focuses on questions relating to the spatial organization of breeding activities and land use planning. His research thus turned toward the dairy sector. His doctoral dissertation is entitled *Les territoires d'élevage laitier à l'épreuve des dynamiques politiques et économiques: Éléments pour une géographie du lait au Sénégal*. He is also the curator of the exhibition *Mon lait, je l'aime local [I Like My Milk Local]*.

Angelica ESPINOZA ORTEGA Anthropologist, Institute for Agricultural and Rural Sciences at the Independent University of the State of Mexico, (UAEM). She has published her research findings in several Mexican journals and has also authored book chapters and books, all dealing with the socio-economic aspects of small dairy farms and traditional cheeses.

She is also rapporteur for several scientific journals. In 2009, the book she co-authored, *Los quesos mexicanos genuinos*, won the Gourmand World Cookbook Award 2009 as best book on cheese in the world, in Paris, France.

Allen J. GRIECO Historian, Senior Research Associate, The Harvard University Center for Italian Renaissance Studies, Florence, Italy. Historian of food, he is also a specialist of the vegetal world and its transformations with respect to the culinary and medicinal dimension of plants.

He is a member of the scientific advisory board of the European Institute for the History and Culture of Food (IEHCA, Tours) and member of the scientific advisory board for the Observatoire Cniel des Habitudes Alimentaires (OCHA, Paris). Among his publications is, in 1989, *Art culinaire, art majeur*. Paris, and in conjunction with Odile Redon and Lucia Tongiorgi Tomasi in 1993 *Le monde végétal (xu<sup>e</sup>-xvu<sup>e</sup> siecles): savoirs et usages sociaux*.

**Bernard FAYE** Veterinarian, PhD from the University of Paris XII and Accreditation to Direct Research (HDR), INRA research engineer assigned to the CIRAD. For many years he headed a research network on milk in tropical environments (Laitrop) and is interested in both the production and processing conditions of milk from various species as well as the study of dairy breeding systems throughout the world. Having traveled through many countries, he has broad knowledge of world dairy systems in all types of environment. He is the author of many scientific publications on the dairy production of various species and in a wide variety of areas in the world, from Africa to the Central Asian steppes. After an illustrated book, *Bergers du Monde*, aux Editions Quae, 2008, he has just co-edited, *L'élevage, richesse des pauvres*, with Guillaume Duteurtre, Editions Quae, 2009.









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**Frédéric GAUCHERON** PhD in molecular biochemistry with the CNRS in Orléans. Scientific advisor for the national "LAIT" platform team with INRA in Rennes. His research themes pertain to the biochemistry of dairy products according to different physical-chemical conditions and in the course of various processing technologies. He coordinated the edited volume *Minéraux et produits laitiers* (2004) and organized the 1<sup>st</sup> international symposium on "Minerals & Dairy Products" (2008). He has teaches in various academic programs in France and abroad, especially in southern hemisphere countries.

**Suresh GOKHALE** Veterinarian, he is research director at the BAIF Development Research Foundation, India, of which he was vice-president from 1996 to 2005. The BAIF, a charity organization founded in 1967 by a disciple of Gandhi, aims to promote sustainable development in rural areas (in particular through dairy breeding), food safety and environmental protection through various programs set up in nearly 50,000 villages. Dr Suresh Gokhale has published several books and many scientific articles on dairy breeding, agriculture, development and social issues.

**Bertrand HERVIEU** Inspector-General for Agriculture, Ministry of Food and Agriculture, Paris, he was secretary general of the International Centre of Advanced Mediterranean Agronomic Studies (CIHEAM 2003-2009). Former research director with the CNRS, professor at the Ecole nationale du Génie rural des Eaux et Forêts, he was successively technical advisor to Henri Nallet, Agriculture Minister (1985-1986), conseiller d'Edith Cresson, Prime Minister, on rural issues (1991-1992), and then technical advisor to Louis Le Pensec (1997-1998) and Jean Glavany (1998), Agriculture Ministers. He was also president of INRA from 1999 to 2003. Bertrand Hervieu has authored a vast number of articles published in scientific and general interest journals dealing with agricultural policy, the impact of politics on farming and more generally on changes in the agricultural and rural world. He has published 11 volumes either in his own name or as co-author including, in 2008 *Les orphelins de l'exode rural: essai sur l'agriculture et les campagnes du 21<sup>ème</sup> siècle*, Éditions de l'Aube, and supervised the publication of *Mediterra 2008: les futurs agricoles et alimentaires en Méditerranée*, CIHEAM's 10<sup>th</sup> annual report.

**Evelyne HEYER** Professor at the National Museum of Natural History. She is Deputy Director of the Man, Nature, and Society department and leads a research team in human evolutionary genetics at the Museum of Man. Holder of a PhD since 1991, she began her research career in Quebec (professor at UQAM) and returned to France in 1997 where she joined the CNRS. The CNRS awarded her a Bronze Medal in 1999 and encouraged her to form her human evolutionary genetics team in 2003 at a time when she had been appointed professor at the University of Paris 7. In 2005, she was appointed professor at the National Museum of Natural History and is heavily involved in the project to renovate the Museum of Man. In 2008, she was made Editor-in-Chief of the American journal Human Biology.

# s in the colloquium

Gaukhar KONUSPAYEVA Professor of biochemistry and immunology in the Kazakh National Al-Farabi University (KazNU, Almaty, Kazakhstan), she defended her doctoral thesis in Food Sciences at the University of Montpellier II on the physical-chemical and biochemical variability of camel milk in Kazakhstan. She has an in-depth understanding of milk production conditions in the steppes and of the traditional knowledge surrounding dairy products. Her work currently focuses on the impact of heavy metal pollution on milk quality and she is particularly specialized in the biochemistry of non-conventional milks (camel, mare).

Jean-Loïc LE QUELLEC Research director with the CNRS at the Centre d'Etudes des Mondes Africains. He is an anthropologist and specialist in African prehistory and cave art, particularly in the Sahara and southern Africa.

He has published many works taking a historic, archeologcal and mythological approach to rock art, most recently and together with Pauline and Philippe de Flers, *Du Sahara au Nil. Peintures et gravures d'avant les Pharaons* (Soleb-Fayard, Collection d'Egyptologie du Collège de France, 2005).

Just published by Publications de la Sorbonne in 2010, co-authored with F.X. Fauvelle-Aymar and François Bon: Vols de vaches à Christol Cave. Histoire critique d'une image rupestre d'Afrique du Sud.

**Giuseppe LICITRA** Professor of zootechnology at the Faculty of Agriculture and teaches in the department of tropical and subtropical agriculture in Ragusa. He founded and presides a dairy research center in 1996 (CoRFiLaC), located in Ragusa. He is particularly interested in the nutritional and sanitary aspects of traditional cheeses and is the author of many scientific publications devoted to the protection and promotion of traditional Sicilian and developing country cheeses.

**Françoise SABBAN** Sinologist and director of studies at the École des Hautes Études en Sciences Sociales (EHESS) in Paris, member of the Centre d'études sur la Chine moderne et contemporaine (EHESS-CNRS). She is also member of the scientific advisory board for the IEHCA, Chief Co-Editor of *Journal of Chinese Dietary Culture*, Advisory Editor of the journal *Food & Foodways*, and member of the editorial board for the journal *Food & History*.

She has published many articles on the history and anthropology of food, in particular in China. She co-edited with Frédérique Audouin-Rouzeau *Un aliment sain dans un corps sain — Perspectives historiques*, Collection "À boire et à manger," n°1, Tours, Presses Universitaires François Rabelais, 2007.









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Ysé TARDAN-MASQUELIER PhD in the history of religions, she teaches the history of Hinduism at INALCO and the Institut Catholique in Paris. Among her published works are L'esprit du yoga, Albin Michel, 2005; *Les hindous: un milliard de croyants*, Albin Michel, 2007. She co-edited *Les religions, la médecine et l'origine de la vie* (O. Jacob, 2002), *Le Livre des Sagesses* (Bayard, 2002), *La quête de guérison* (Bayard, 2006).

**Jean-Denis VIGNE** Research director with the CNRS, he is director of the archéozoology laboratory at the Muséum National d'Histoire Naturelle and the CNRS. He also heads the French segment of LeCHE (Lactase Persistence and the Cultural History of Europe) that brings together 15 teams from 7 countries in a research project on the origins of dairy breeding in the Neolithic age and human capacity to digest milk in adulthood. He has authored many scientific articles on the domestication, in particular on the early days of milk production: *Was milk a "secondary product" in the Old World Neolithisation process? Its role in the domestication of cattle, sheep and goats* (with D. Helmer), *Anthropozoologica*, 2007, 42, 2: 9-40. Among his books are *Invasions biologiques et extinctions. 11 000 ans d'histoire des vertébrés en France* (with M. Pascal and O. Lorvelec) Paris: Belin, 2006, and in Current Anthropology, special issue "The Beginnings of Agriculture: New Data, New Ideas," forthcoming (O. Bar-Yosef & D. Price eds).

Kohmei WANI PhD in Agriculture and a graduate of the University of Maryland (USA). Specialized in food sciences and professor at Toa University (Japan). He worked in the Japanese milk sector for 30 years in the Research and Development department. Director of the study group on Japanese food culture and honorary member of the Japanese Society of Food Culture, *Culture of Weaning Food: Survey Reports from 10 Asian Countries*, a series of DVDs entitled *Why people eat the Foods* and co-author of *Ethnographical Aspects of Dairying in Non-European Societies*. In 2004, he published *Culture of Eating Milk, Foods & Food Ingredients (Japan)*, vol. 209, no. 5, pp. 423-440, an article in which he surveys the history of cheese, since domestication and offers a classification of cheeses, suggesting how to appreciate their various textures, tastes and smells.

Zelalem YILMA PhD in the science and technology of nutrition from the University of Montpellier. Teacher-researcher on the production, technology and microbiology of dairy products, Ethiopian Agricultural Research Organisation, Holetta, Ethiopia. Consultant for the FAO, member of Ethiopian Society of Animal Production executive committee, member of the organization committee for the 5<sup>th</sup> Conference of the "All African Society of Animal Production," author of many scientific articles and book chapters.