

TASTING EURASIA

Food, Drink, and Transformation across Connected Worlds

Hybrid event

7 Oct 2026 – 20 Jan 2027
Wednesdays, 17:00-18:30

Campus of the University of Vienna
Auditorium, Department of Near Eastern Studies



- 07.10.** **Johannes Preiser-Kapeller** (IMAFO, Austrian Academy of Sciences)
New Tastes for the New Rome: Expanding circulations and consumption of rice, sugar and citrus fruits in the Byzantine Middle Ages
- 14.10.** **Rudi Matthee** (University of Delaware)
Shah 'Abbas I and wine: Between indulgence, repentence and proscription
- 21.10.** **Erica Rowan** (Royal Holloway, University of London)
Ecology vs Empire: Food production in the ancient Mersin and contemporary Dandaras river valley, Türkiye
- 28.10.** **Joanita Vroom** (Leiden University)
Sherbet for the Sultan: Searching for wining and dining in Ottoman Istanbul
- 04.11.** **Avinoam Stillman** (University of Vienna)
Mystical Meals in Ottoman Safed: Isaac Luria and the Kabbalah of food
- 11.11.** **Yavuz Köse** (University of Vienna)
Recipes across scripts: Rethinking the genealogy of Ottoman cookbooks

- 18.11.** **Borayin Larios** (University of Vienna)
Eating for the nation: Gastropolitics and the making of the ideal citizen in contemporary India
- 25.11.** **Aliya Bolatkhan** (University of Zurich)
How Beshbarmak became a fact: Food, knowledge, and institutions across imperial and Soviet Eurasia
- 02.12.** **Stephan Procházka** (University of Vienna)
Food and cookbooks in the Abbasid period
- 09.12.** **Naoise Mac Sweeney** (University of Vienna)
In vino veritas? Social drinking in ancient Anatolia and beyond
- 16.12.** **Katharina Ivanyi** (University of Vienna)
How Muslim jurists saw the world: What Islamic dietary law can tell us about animal taxonomies and fiqh as a classificatory enterprise
- 13.01.** **Brett Wilson** (Central European University)
Coffee in modern Turkey: Ottoman legacies and national cuisine
- 20.01.** **Maren Möhring** (Leipzig University)
The Döner as a global product

