



# CURRICULUM VITAE

**Andrea Maraschi**

## EDUCATION

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- 2013                      Ph.D. in Medieval History  
                                Università degli Studi di Bologna  
                                Thesis: *Mangia, bevi, ama. Cibo e rituali alimentari del matrimonio nell'Occidente altomedievale*  
                                Supervisor: Prof. Massimo Montanari
- 2010                      MA in Medieval History  
                                Università degli Studi di Bologna  
                                Thesis: *I miracoli alimentari di San Colombano: l'originalità, la tradizione, la simbologia*  
                                Supervisor: Prof. Massimo Montanari
- 2008                      BA in Modern Humanities  
                                Università degli Studi di Bologna  
                                Thesis: *L'alimentazione dei Franchi al tempo di Gregorio di Tours*  
                                Supervisor: Prof. Massimo Montanari

## ACADEMIC EMPLOYMENT

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- June 2024  
June 2025                      Postdoctoral researcher, M-STO/05  
                                PRIN 2022 PNRR: *SOUTH RISK: from data collection to monitoring interventions and risk prevention. A southern history*. P.I.: Prof. Francesco Paolo de Ceglia, Centro Interuniversitario di Ricerca "Seminario di Storia della Scienza" (Università degli Studi di Bari).  
                                **Project title:** *Percezione del rischio ambientale nel sud d'Italia dal Medioevo ad oggi*
- July 2021-  
July 2023                      Postdoctoral researcher, M-STO/05.  
                                PRIN 2017: *The uncertain borders of nature. Wonders and miracles in early modern Kingdom of Naples*. P.I.: Prof. Francesco Paolo de Ceglia, Centro Interuniversitario di Ricerca "Seminario di Storia della Scienza"

(Università degli Studi di Bari). **Project title:** *Il "meraviglioso" nel Regno di Napoli in età moderna: produzione di gemme e pietre artificiali.*

October 2014-  
October 2017

Postdoctoral fellow, M-STO/01.  
University of Iceland, Árni Magnússon Institute for Icelandic Studies  
**Research project:** *Food and magic in medieval Scandinavia: graphophagy, cannibalism and sympathetic magic*

## QUALIFICATIONS

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Italian *National Scientific Habilitation* as Associate Professor (Medieval History, SC 11/A1 – M-STO/01, 2023-2034).

## MAIN RESEARCH INTERESTS

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Medieval history, Food history, Anthropology of food, Hagiography, Old Norse Mythology, Christian and Pagan rituals, Medieval Astronomy, History of magic, History of medicine, Cultural memory, Gender studies, Medievalism

## SCHOLARSHIPS

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2021: Research grant from the **Società degli Studi Valdesi** for a 7-day research stay at Torre Pellice, within the project *Una nuova storia dei Valdesi*

Scholarship for the LXIII Settimana di Studi di Spoleto (9-14 April 2015), Fondazione CISAM (Centro Italiano di Studi sull'Alto Medioevo): *L'alimentazione nell'alto medioevo. Pratiche, simboli, ideologie*

Scholarship *Marco Polo* supplied by the University of Bologna for a three-month training period (January/April 2012) at **King's College London**

Scholarship for the LVII Settimana di Studi di Spoleto (16-21 April 2009), Fondazione CISAM (Centro Italiano di Studi sull'Alto Medioevo): *L'irlanda e gli irlandesi nell'alto Medioevo*

## HONORS AND AWARDS

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2018 Oxford Symposium on Food&Cookery Outstanding New Presenter Award

## PUBLICATIONS

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### **PEER-REVIEWED MONOGRAPHS JOURNAL ARTICLES AND BOOK CHAPTERS**

A. Maraschi, "The Original Angst. Marvels and the Annihilation of Time and Hunger in Medieval Iceland," in *Time, Space, and Narrative in Medieval Icelandic Literature*, ed. Ben Allport and Alison Finlay (Turnhout: Brepols, 2023) forthcoming

A. Maraschi, "Bera's meal. Cannibalism and Magic in *Hrólfs saga kraka* and in the Medieval Icelandic 'fantastic' worldview", in *Of Man Eating Man: Medieval and Early Modern Cannibalism*, ed. Thomas Ballhausen, Chris Doyle, and Christa Tuczay, Explorations in Medieval Culture Series (Leiden: Brill, 2023), forthcoming

A. Maraschi, "Mito e medievalismi del Ragnarøkkr in tempi di cambiamenti climatici", *Bullettino dell'Istituto Storico Italiano per il medio evo* 126 (2024): 177-222

A. Maraschi, F. Tasca, *Food, Heresies, and Magical Boundaries in the Middle Ages* (Amsterdam: Amsterdam University Press, 2024).

A. Maraschi, "Raimondo di Sangro, la palingenesi e nuove prospettive di ricerca", in *Partenope degli spiriti. Fantasmî, fluidi e (finte) resurrezioni nel Regno di Napoli in età moderna*, ed. Francesco Paolo de Ceglia (Rome: Viella, 2024), 379-97.

A. Maraschi, "France: Humanlike Societies and Spaces among the *Fées*", in *The Exeter Companion to Fairies, Nereids, Trolls and other Social Supernatural Beings: European Traditions*, eds. Simon Young and Davide Ermacora (Exeter: University of Exeter Press, 2024), 138-54.

A. Maraschi, "Pratiche alimentari e identità valdese", in *Storia dei valdesi. 1: Come nuovi apostoli (secc. xii-xv)*, ed. Francesca Tasca (Turin: Claudiana, 2024), 490-99.

A. Maraschi, "L'attività medico-curativa dei barba", in *Storia dei valdesi. 1: Come nuovi apostoli (secc. xii-xv)*, ed. Francesca Tasca (Turin: Claudiana, 2024), 473-83.

F.P. de Ceglia, A. Maraschi, A. Monno, G. Tempesta, "In search of the phoenix in eighteenth-century Naples. Raimondo di Sangro, nature mimesis, and the production of counterfeit stones between palingenesis, alchemy, art, and economy", *Nuncius. Journal of the Material and Visual History of Science* 39, 2 (2024): 1-35, <https://doi.org/10.1163/18253911-bja10097>.

A. Maraschi, "Mangiare preghiere, bere incantesimi. Casi di grafofagia religiosa e magica nell'alto Medioevo", in *Medioevo misterioso. Tra storia, archeologia, simboli e tradizioni*, ed. Paola Galetti (Piacenza: Edizioni Scritture, 2024), 99-116.

A. Maraschi, "Episodes of Cannibalism between Christians and Muslims from the Eleventh to the Thirteenth Centuries. Cases of Dehumanization and Hyper-Humanization", *Food, Culture & Society* (2024): <https://doi.org/10.1080/15528014.2023.2300100>

A. Maraschi, "'You Bring Out a Second World from the First'. Raimondo di Sangro's Experiments on Palingenesis," in *Souls of Naples. Corporeal ghosts and spiritual bodies in early modern Naples*, ed. Francesco Paolo de Ceglia (Rome: Viella, 2023), 291-304.

- A. Maraschi, “*Physis e Sympatheia*. Un corteo simpatetico femminile per invocare la pioggia nella Renania dell’anno 1000”, in “*Con tuono, lampo o pioggia*”. *Magia e stregoneria tempestarie fra antichità ed età moderna*, ed. Vincenzo Tedesco (Lucca: La Vela, 2023), pp. 87-126.
- A. Maraschi, “Companions of God and Justice Bringers: Horses in Early Medieval Hagiography from Gaul and Italy”, in *Saints and Sinners on Horseback*, ed. Miriam Bibby (Budapest: Trivent Publishing, 2023), pp. 179-204
- A. Maraschi, “The *Frozen* Middle Ages. Elsa as a Contemporary Joan of Arc?,” in *21<sup>st</sup> Century Medievalisms: Between the Global and Individual*, edited by Karl C. Alvestad (Budapest: Trivent Publishing, 2023), pp. 287-310.
- A. Maraschi, “Women’s Magical Knowledge and Its Gendered Circulation in Late Medieval Exempla”, in *Becoming a witch. Women and Magic in Europe during the Middle Ages and Beyond*, ed. A. Maraschi and A.A. Montanari (Budapest: Trivent Publishing, 2023), pp. 217-243.
- A. Maraschi, “Witchery 101. An Introduction”, in *Becoming a witch. Women and Magic in Europe during the Middle Ages and Beyond*, ed. A. Maraschi and A.A. Montanari (Budapest: Trivent Publishing, 2023), pp. 9-19.
- A. Maraschi and A.A. Montanari, ed., *Becoming a witch. Women and Magic in Europe during the Middle Ages and Beyond* (Budapest: Trivent Publishing, 2023).
- A. Maraschi, “Carnival in Late Medieval Italian Sermons: A Time of Overeating in Pagan Fashion”, *Food&History* 21, 1 (2023): 35-54
- A. Maraschi, “«Come sei dolce...ti mangio tutto». Mezzogiorno e cannibalismo negli studi di Lombroso”, in *Lombroso e il sud*, ed. F.P. de Ceglia, E. De Cristofaro and S. Montaldo (Rome: Donzelli, 2023), pp. 267-294
- A. Maraschi, “Nature, Supernature and the Human Body. Medicinal Remedies and Charms in Late Medieval Scandinavia”, in *(Extra)Ordinary Bodies: Othered, Violated, and Devoured*, eds. Andrea Maraschi and Angelica A. Montanari (Rimini: Bookstones, 2023), pp. 70-80.
- A. Maraschi, “A World Imbued With Sorcery? The Fight between Christian and non-Christian Powers in 4<sup>th</sup>- and 5<sup>th</sup>-Century Christendom”, in *Nemo non metuit: Magic in the Roman World*, ed. Fabrizio Conti and Elizabeth Ann Pollard, *Advances in the History of Magic, Witchcraft and Religion* 2 (Budapest: Trivent Publishing, 2022), pp. 519-547
- A. Maraschi, “Rules for attending wedding banquets in early medieval Europe: a matter of fun, excess, and moral integrity,” *Food&History* 20, 2 (2022): 9-30
- A. Maraschi and V. Gyönki, “A New History of Medieval Scandinavia”, in *Food Culture in Medieval Scandinavia*, eds. Viktória Gyönki and Andrea Maraschi (Amsterdam: Amsterdam University Press, 2022), pp. 13-30
- A. Maraschi, “Magic, Miracles and Rituals to Fight Famine in Old Norse literature”, in *Food Culture in Medieval Scandinavia*, eds. Viktória Gyönki and Andrea Maraschi (Amsterdam: Amsterdam University Press, 2022), pp. 31-51

A. Maraschi and V. Gyönki, eds., *Food Culture in Medieval Scandinavia* (Amsterdam: Amsterdam University Press, 2022).

A. Maraschi, “Prima di Gennaio: Virgilio mago, protettore e medico di Napoli nelle pagine di Gervasio di Tilbury”, in *I demoni di Napoli. Naturale, preternaturale, sovrannaturale a Napoli nell’Europa di età moderna (sec. XVI-XIX)*, ed. Francesco Paolo de Ceglia and Pierroberto Scaramella (Roma: Edizioni di Storia e Letteratura, 2021), pp. 4-30

A. Maraschi, “The Tree of the Bourlémonts. Gendered Beliefs in Fairies and Their Transmission from Old to Young Women in Joan of Arc’s Domrémy”, in *Cultural Exchanges: Some Cases in the Domain of Folklore, Magic, and Witchcraft*, ed. Marina Montesano (London: Routledge, 2021), 21-32

A. Maraschi, “Dieta e pietre preziose contro un morbo ‘meraviglioso’: il relativismo scientifico e l’originalità di Giovanni della Penna di fronte alla Peste Nera”, *L’idomeneo* 32 (2021): 59-76

A. Maraschi, “The *fimbulvetr* myth as medicine against cultural amnesia and *hybris*”, *Scandinavian-Canadian Studies* 28 (2021): 78-105

A. Maraschi, *Similia similibus curantur. Cannibalismo, grafofagia e “magia” simpatetica nel Medioevo (500-1500)*, Spoleto, CISAM, 2020

A. Maraschi, “The Impact of Christianization on Identity-Marking Foods in the Medieval North: Between Pagan Survivals, New Dietary Restrictions, and Magic Practice”, *Food&History* 17,2 (2020): 153-181.

A. Maraschi, “Þórgunna’s Dinner and Other Medieval Liminal Meals: Food as Mediator Between This World and the Hereafter”, in *Paranormal Encounters in Iceland 1150-1400*, eds. Ármann Jakobsson and Miriam Mayburd (Berlin: de Gruyter, 2020), pp. 49-70

A. Maraschi, “Taboo or Magic Practice? Cannibalism as Identity Marker for Giants and Human Heroes in Medieval Iceland”, *Parergon* 37, 1 (2020): 1-26

A. Maraschi, “The Power of Eating Together, or the Story of Why Banquets Were the Core of Marriage in the Past”, *Food&Power: Proceedings of the Oxford Symposium on Food & Cookery 2019*, ed. M. McWilliams (London: Prospect Books, 2020): 192-200

A. Maraschi, “Sympathetic Graphophagy in Late Medieval Scandinavian Leechbooks and Collections of Charms”, in *Civilizations of the Supernatural: Witchcraft, Ritual, and Religious Experience in Late Antique, Medieval, and Renaissance Traditions*, ed. Fabrizio Conti, *Advances in the History of Magic, Witchcraft and Religion* 1 (Budapest: Trivent Publishing, 2020), pp. 247-264

A. Maraschi, “Learning from the Past to Understand the Present. 536 A.D. and Its Consequences for Mythical (and Historical) Landscapes”, *Ceræ: an Australasian Journal of Medieval and Early Modern Studies* 6 (2019): 23-44

A. Maraschi, “Wine, bread, and water, between doctrine and alternative. Norms and practical issues concerning the eucharistic liturgy and baptism in thirteenth-century Europe”, *Revista de História da Sociedade e da Cultura* 19 (2019): pp. 323-344

A. Maraschi, “There is More than Meets the Eye. Undead, Ghosts and Spirits in the *Decretum* of Burchard of Worms”, *Thanatos* 8, 1 (2019): 29-61. Repub. as: “Restless Bodies, Wandering Souls. Burchard of Worms and the Porous Boundary between Life and Death in the Early Eleventh Century”, in

(Extra)Ordinary Bodies: Othered, Violated, and Devoured, eds. Andrea Maraschi and Angelica A. Montanari (Rimini: Bookstones, 2023), pp. 10-24

A. Maraschi, "The Seed of Hope: Acorns from Famine Food to Delicacy in European History", *Seeds: Proceedings of the Oxford Symposium on Food & Cookery 2018*, ed. M. McWilliams (London: Prospect Books, 2019): 177-185

A. Maraschi, "Eaten Hearts and Supernatural Knowledge in *Eiríks saga rauða*", *Scandia: Journal of Medieval Norse Studies* 1 (2018): 25-47.

<http://www.periodicos.ufpb.br/index.php/scandia/article/view/41271/21456>

A. Maraschi, F. Tasca, "Aux limites de l'hérésie et de la magie. L'ordalie du pain et du fromage", *Food&History* 16, 1 (2018): 49-67

A. Maraschi, "Hunger Games: Magic, Miracles and Rituals to Fight Famine in Medieval Scandinavia", *Arkiv för nordisk filologi* 133 (2018): 29-51

A. Maraschi, "Red Lights in the Sky, Hunger in Sight. Aurora Borealis and Famine Between Experience and Rhetoric in the Early Middle Ages", *Revista de História da Sociedade e da Cultura* 18, 2018: 301-319

A. Maraschi, "When Banquets Were Dangerous for the Soul. Church Opposition to Wedding Feasts in Medieval Times", *Proceedings of the 2018 Dublin Gastronomy Symposium* (2018): <https://arrow.dit.ie/cgi/viewcontent.cgi?article=1114&context=dgs>

A. Maraschi, "Sympathy for the Lord. The Host and elements of sympathetic magic in late medieval exempla", *Journal of Medieval Religious Cultures* 43, 3 (2017), pp. 209-230

A. Maraschi, "Parlare attraverso il cibo. Banchetti e artifici gastronomici per le nozze Bentivoglio-D'Este (Bologna, 1487)", *Proposte e Ricerche*, 74 (2015), pp. 179-186

A. Maraschi, *Un banchetto per sposarsi. Matrimonio e rituali alimentari nell'Occidente altomedievale*, Spoleto, CISAM, 2014

A. Maraschi, "Un lessico universale. La figura biblica del banchetto di nozze e la sua ricezione nell'alto Medioevo", *Fonti per lo studio delle culture antiche e medievali*, a cura di M. Malatesta, D. Rigato, V. Cappi, Bologna, Dipartimento di Storia Culture Civiltà - DiSCi (2014): <http://amsacta.unibo.it/3449/>

A. Maraschi, "Cibo e miracoli nella letteratura agiografica altomedievale (VI-VII sec)", *Proposte e ricerche*, 71 (2/2013), pp. 145-167

A. Maraschi, "I miracoli alimentari di San Colombano: l'originalità, la tradizione e la simbologia", *Studi Medievali* LII (2011), pp. 517-576

#### **ENCYCLOPEDIA ENTRIES:**

A. Maraschi, "Anonymous, *Egils saga einhenda og Ásmundar bersekjabana*", in *The Literary Encyclopedia*, vol. 1.2.3: Icelandic Writing and Culture, ed. Ármann Jakobsson et al., <https://www.litencyc.com/php/sworks.php?rec=true&UID=40944> (2023)



A. Maraschi, "Magic in Old Icelandic Prose Texts", in *The Literary Encyclopedia*, vol. 1.2.3: Icelandic Writing and Culture, ed. Ármann Jakobsson et al., <https://www.litencyc.com/php/stopics.php?rec=true&UID=19719> (2023)

A. Maraschi, "Food in Old Icelandic Prose Texts", in *The Literary Encyclopedia*, vol. 1.2.3: Icelandic Writing and Culture, ed. Ármann Jakobsson et al., <https://www.litencyc.com/php/stopics.php?rec=true&UID=19720> (2023)

### **BOOK TRANSLATIONS:**

Lev Manovich, *Cultural Analytics. L'analisi computazionale della cultura* (Milan: Raffaello Cortina Editore, 2023).

### **PERSONAL SKILLS**

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#### **Mother tongue:**

Italian (native)

#### **Other languages:**

English (fluent). Certification: Certificate in Advanced English, University of Cambridge ESOL, 2010

French (working knowledge)

Spanish (working knowledge)

German (working knowledge)

Icelandic (working knowledge)

#### **Ancient and Medieval Languages:**

Latin (excellent working knowledge)

Old Norse (working knowledge)

### **TEACHING EXPERIENCE**

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Fall 2021-

M-DEA/01 *Anthropology of Food*, 6 cfu, Fall 2022 (Undergraduate), Department of Scienze e Tecnologie agro-alimentari, University of Bologna - **Language:** Italian

Spring 2018- Spring 2021

M-STO/01 *Medieval History*, 9 cfu, Spring 2018 (Undergraduate), Department LeLiA, University of Bari – **Language:** Italian

Spring 2019

M-STO/01 *Social and Economic History of the Middle Ages*, 6 cfu, Spring 2019 (Undergraduate), Department Disum, University of Bari – **Language:** Italian

Spring 2016

M-STO/06 *Anthropology of Food*, 6 cfu, Spring 2016 (Undergraduate and Graduate), University of Padova – **Language:** English

Fall 2015

SAG713M *Food in the Middle Ages: facts and mentalities*, 10 cfu, Fall 2015 (Undergraduate and Graduate), University of Iceland – **Language:** English

## RESEARCH PROJECTS AND COLLABORATIONS

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2022-: Member of the Research Network Crossing Frontiers: Medieval Visions of Modern Science, led by Dr. Marilina Cesario, Queen’s University Belfast.

<https://www.qub.ac.uk/schools/ael/Research/ResearchinEnglish/ResearchImpact/crossingfrontiers/>

2021-: Scientific collaboration in the 3-year PRIN (Research Project of National Relevance) led by Prof. Francesco Paolo de Ceglia (University of Bari) entitled *The uncertain borders of nature. Wonders and miracles in early modern Kingdom of Naples*

2021-: Member of **Centro Interuniversitario di Ricerca “Seminario di Storia della Scienza”**, Università degli Studi di Bari “Aldo Moro”, since 2021. <https://www.uniba.it/centri/ssscienza>

2021-: Member of **Centro Interdipartimentale di Ricerca “Cibo in salute”: Nutraceutica, Nutrigenomica, Microbiota intestinale, Agricoltura e Benessere Sociale**, Università degli Studi di Bari “Aldo Moro”, since 2021

2021-: Member of the project **EdNOA – Edition and Study of Medieval Portuguese Annals**, Faculdade de Letras da Universidade de Lisboa, since 2021. <https://ednoa.hypotheses.org/>

2021-: Member of the **International Food Studies Network (IFS)**, as Italian subnetwork coordinator: <https://www.ifsnetwork.net/team>

2018-19: Scientific collaboration with Ármann Jakobsson and Miriam Mayburd in the 2019 network on Paranormal Encounters in Iceland 1150-1400

## OTHER

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01/02/2023-02/04/2023: Internship Tutor, Università di Bologna. Host Organization: Agriturismo Campo Rosso, Cesenatico (FC). Interns: Felice Giancaspro and Monia Pancisi

**Series editor** of *Animal Studies. Genetics, Anthropology and History*, with Angelica Aurora Montanari, Marco Masseti and Cristiano Vernesi (Trivent Publishing): <https://trivent-publishing.eu/75-animal-studies>

2021-2022: Research contract for the **Società degli Studi Valdesi** funded project *Una nuova storia dei Valdesi*, vol. 1. *Diventare eretici*, ed. Francesca Tasca

Visiting researcher at **King’s College London** (UK) from January to April 2012 under the direction of Prof. Peter Heather (Department of History)



## CONFERENCE PRESENTATIONS

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### *INVITED LECTURES, TALKS, ETC.*

“La formazione medico-scientifica dei barba: tra contesto e tradizione”, LXIII Convegno della Società di Studi Valdesi, Torre Pellice, 5-7 September 2024

“A sorcery, a recipe, or a miracle? The extra-linguistic power of words in early and high medieval Europe”, Queen’s University Belfast, 09/05/2024

“Alle radici del modello di alimentazione mediterranea. Il vino e l’olio tra antichità e medioevo”, with Giuseppina Gadaleta, Adriatica EnoliExpo, Wine & Olive Technology, Bari, Fiera del Levante, 7 March 2024

“Il sapore della purezza. Il sale tra riti ordalici ed esorcismi tra alto e pieno medioevo”, National conference “Il sale e la sua regolazione giuridica nella storia”, 20 February 2024, Università di Parma, Dipartimento di Giurisprudenza, Studi politici e internazionali

“MonsterChef. La contro-cucina stellata delle scienze occulte arabo-cristiane (IX-XIII sec.)”, *Il muco, la pelle, il sangue, le feci. Usi e rappresentazioni della materia organica tra arte e antropologia, nel Medioevo e nella contemporaneità*, International conference organized by Pasquale Fameli and Fabrizio Lollini, 11-12 December 2023, University of Bologna

“The menu has human meat, edible words and wood splinters. Food, magic and science in the medieval North”, *Entangled Food Histories*, International Winter School, Università di Pavia, 4-5 December 2023

“Una guaritrice d’élite. Traiettorie sociali centrifughe e centripete nella vita di Jeanne-Marie de Maillé”, International Conference *Intorno ai margini. Identità, stereotipi e rappresentazione di un femminile “indisciplinato” fra Medioevo ed Età moderna (secoli XIV-XVIII)*, International conference, University of Bologna 23-24 November 2023

“Cibo e invocazione del sovrannaturale pagano nella tradizione canonistica altomedievale: il caso di Burcardo di Worms”, *Cibi di confine e confine alimentari tra tarda antichità e alto medioevo*, Università di Parma, Open workshop – gruppo 1: Diritto e alimentazione nella storia, Dipartimento di Giurisprudenza, studi politici e internazionali, 25 October 2023

“Ragnarøk: Myth, history, and medievalisms in times of climate change”, II Conferência Digital em Mitologia Nórdica/XI CEVE, 18-20 October 2023

Book presentation: Marco Maovaz, Sonia Merli *Truffle/Truffe. Il Tartufo: una storia di grandi passioni* (Perugia: F. Fabbri, 2022), 15 April 2023

“Magic, faith and power in Old Norse literature and poetry”, Université de Caen Normandie, 20 January 2023, Masterclass organized by organized by Alban Gautier and Marie-Agnès Lucas-Avenel, MRSH, Caen

“The clash between Christian and non-Christian supernatural powers in early medieval Europe”, Université de Caen Normandie, 19 January 2023, Masterclass organized by Alban Gautier and Marie-Agnès Lucas-Avenel, MRSH, Caen

“Cibo è cultura: la storia insegna”, III Autumn School, *C'è un medico in cucina*, 1-3 december 2022, Acquaviva delle Fonti (BA)

“Donne e sovranaturale nel medioevo. La sovversione dell'ordine costituito”, University of Bari, Ciclo di seminari “Conflictus: fra chimere, abomini, anima e disamina”, 08/11/2022

“Coscienze e ambienti”, PensieriCorrenti Festival, Edizione 2022: Cultura, Musica e Ambiente, Locorotondo (BA), 27-31 July, 2022

“Mangiare preghiere, bere incantesimi. Casi di grafofagia religiosa e magica nell'alto medioevo”, *Convegno di studi “Medioevo misterioso tra archeologia, miracoli, esoterismo, simboli e tradizioni”*, Piacenza, Palazzo vescovile, 10/06/2022

“L'uomo e il cosmo simpatetico tra antichità e medioevo. La ‘teoria del tutto’ nelle epoche premoderne”, Dottorato in Studi Umanistici, *Ripensare la “natura umana”. Paradigmi interpretativi ed emergenze storiche*, Università degli Studi di Bari “Aldo Moro”, 08/04/2022

Il paesaggio che si mangia”, Protocollo di intesa tra Centro UniBa “Cibo in Salute” e Comune di Noci, un progetto per la promozione del benessere fisico e alimentare, 28 March 2022, Chiostro di San Domenico, Noci. Event organized by *Centro Interdipartimentale di Ricerca “Cibo in salute”: Nutraceutica, Nutrigenomica, Microbiota intestinale, Agricoltura e Benessere Sociale*, Università degli Studi di Bari “Aldo Moro”

“L'olio come fondo di cottura e come fondamento di cultura”, ENOLIEXPO, Fiera del Levante, Bari, Stand Regione Puglia, 10-12 March 2022, event organized by *Centro Interdipartimentale di Ricerca “Cibo in salute”: Nutraceutica, Nutrigenomica, Microbiota intestinale, Agricoltura e Benessere Sociale*, Università degli Studi di Bari “Aldo Moro”

“Eating Spells, Drinking Prayers. Graphophagy in the Medieval North”, International Food Studies Network (IFS), 9 March 2022: <https://anchor.fm/ihshg>

“Mangiare da ‘Vikings’: medievalismi gastronomici da Vikings a Saga Bites”, *Convegno internazionale Medievalismi autunnali. Il Medioevo nella Popular Culture*, Università degli Studi di Bologna, 11-13 Novembre 2021

“Mito e medievalismi del Ragnarøkkr in tempi di cambiamenti climatici”, International conference *Il Medioevo fra noi. Settima edizione. Medioevo verde*, Urbino-Gradara, 9-11 September 2021

“The Frozen Middle Ages”, *Medioevo e Medievalismi*, organized by prof. Francesca Roversi Monaco, Università di Bologna, 26/02/2021

“Magia e religione nell'alto medioevo: amuleti, pozioni, e formule da ‘ingerire’”, organized by prof. Francesca Roversi Monaco, Università di Bologna, 30/10/2020

Book presentation: "Similia similibus curantur. Cannibalismo, grafofagia, e "magia" simpatetica nel medioevo (500-1500)", Spoleto: CISAM, 2020, Festival di Antropologia e Storia delle Religioni “Nella Terra di Diana” (Genzano di Roma-Nemi, 3-6 settembre 2020)

“Middle Ages: la battaglia per l’appropriazione del medioevo”, Ciclo di seminari “Anatomia del mondo contemporaneo”, Università degli Studi di Bari “Aldo Moro”, Dipartimento LeLiA, 11/05/2020

“Il santo, il guerriero, il contadino. Forme di eroismo nel ‘medioevo’”, Ciclo di seminari “Eroi ed eroismo”, Università degli Studi di Bari “Aldo Moro”, Dipartimento LeLiA, 19/11/2019

“Suo specialiter, sua singulariter. *L’amore proibito di Pietro Abelardo ed Eloisa*”, Ciclo di seminari “Amori proibiti”, Uniba, Dipartimento LeLiA, 12/11/2019

“Il miele nella storia gastronomica occidentale: dai calici degli dèi alle tavole rinascimentali”, 15 giugno 2019, Palazzo Cesi, Acquasparta: *Il miele. Dall’Apiarium di Federico il Lince al palato: per un percorso storico-sensoriale lungo i secoli*, organized by prof. A. Dal Bosco

*Mangiare, condividere, legittimare. Il banchetto nuziale come “rituale di passaggio” attraverso i secoli.* University of Parma, 11/10/2017

*The forbidden feast*, University of Groningen, 14-16 November 2016, with Sarah Willemsen. Paper title: *When banquets were dangerous for the soul. The Church against wedding feasts in medieval times*

*L’occhio e la sua parte: Maestro Martino e la spettacolarità dei banchetti bassomedievali*, University of Macerata, 18 November 2015

*Signs in the early medieval skies. Why, what...and who?*, 3rd annual Networks & Neighbours Symposium 3-4 July 2015, Leeds (UK)

*Alimentazione e comunicazione nel Medioevo*, 4 March 2014, University of Macerata

### **CONFERENCES, SEMINARS, WORKSHOPS**

“Fare l’amore e fare la guerra. Un caso norvegese di stregoneria (1325) in relazione a uno scenario culturale e normativo in piena evoluzione”, III Convegno della medievistica italiana, SISMED, Udine, 10-13 June 2024

“Pigmenti artificiali e pietre fluorescenti. Appunti da un’indagine multidisciplinare presso la Cappella Sansevero di Napoli”, *Le radici del futuro. Tradizioni, innovazioni e sfide in storia della scienza*, Bari, 29-31 May 2024, Università degli Studi di Bari Aldo Moro

Organizing committee member, “Le radici del futuro. Tradizioni, innovazioni e sfide in storia della Scienza”, Bari 29-31 May, 2024, Università degli Studi di Bari Aldo Moro

Organizing committee member, “Il muco, la pelle, il sangue, le feci. Usi e rappresentazioni della materia organica tra arte e antropologia, nel Medioevo e nella contemporaneità”, International conference organized by Pasquale Fameli and Fabrizio Lollini, 11-12 December 2023, University of Bologna

Cycle of seminars organizer (with prof. Francesco Casadei), “Alimentazione, cibo e comunicazione: tra storia, editoria e mondo *social*”, Dipartimento di Scienze e Tecnologie Agroalimentari, University of Bologna, 16 november 2023 - 5 April 2024

Scientific committee member: “CiBari: il cibo della salute”, event organized by *Centro Interdipartimentale di Ricerca “Cibo in salute”: Nutraceutica, Nutrigenomica, Microbiota intestinale, Agricoltura e Benessere Sociale*, Università degli Studi di Bari “Aldo Moro”, Bari 1-3 December 2023

Book Presentation: *Becoming a Witch. Women and Magic in Europe during the Middle Ages and Beyond*, ed. A. Maraschi and A.A. Montanari (Budapest: Trivent Publishing, 2023). Fondazione Ernesta Besso, Rome, 26/09/2023

“Gli esperimenti di palingenesi di Raimondo de Sangro tra simbologia, filosofia e alchimia”, in the cycle of seminars “Le cicatrici di Frankenstein. Rip-ossessione della carne tra mito e scienza”, Università di Bari, 24 January 2023

Cycle of seminars organizer (with Francesco P. de Ceglia and Stefano Daniele), “Le cicatrici di Frankenstein. Rip-ossessione della carne tra mito e scienza”, Università di Bari 24 January-22 February 2023

“Ricette d’amore e di distruzione: peli e pelli animali e umani nella magia naturale arabo-cristiana”, Convegno “Corporeità inedite. Storie magiche ed epidermiche”, Università degli Studi di Bari, 15 November 2022

“Il corpo magico. Dalle mummie alla realtà virtuale”, with prof. Paolo Francesco de Ceglia, PHEST (Festival internazionale di Fotografia e Arte), 22/10/2022, Monopoli

National Conference organizer: “Corporeità inedite. Storie magiche ed epidermiche”, Università degli Studi di Bari, 15 November 2022

“Il corteo simpatetico. Un rito di propiziazione della pioggia dal *Corrector* di Burcardo nel suo contesto storico-culturale”, Convegno SISMED 2022, Matera 13-16 June, 2022

“The magical use of skin and fur in the *Picatrix*”, “Partial Hybridisations and Pre-Metamorphosis: Uses of Skins and Furs in Medieval Imagery and Rituals”, Université Catholique de Louvain, 28-29 September, 2022

International conference organizer: “Partial Hybridisations and Pre-Metamorphosis: Uses of Skins and Furs in Medieval Imagery and Rituals”, Université Catholique de Louvain, 28-29 September, 2022, with Craig Baker (Université libre de Bruxelles), Angelica A. Montanari (University of Bologna), Antonella Sciancalepore (Université Catholique de Louvain), and Badouin Van den Abeele (Université catholique de Louvain)

A. Maraschi and A. A. Montanari, “The World Behind: Early Life in the Lazzaretto Vecchio of Venice (Breastfeeding, Weaning, Diet, and Co-Morbidities), Session n. 1333, “Food and Boundaries: Food as Religious, Gender, and Social Marker in High and Late Medieval Times”, IMC Leeds 2022, Session n. 1333, Wednesday 6 July 2022

Session organizer and moderator, “Food and Boundaries: Food as Religious, Gender, and Social Marker in High and Late Medieval Times”, IMC Leeds 2022, Session n. 1333, Wednesday 6 July 2022

“Le donne, la vita, la morte: guardiane dell’aldilà e ritornanti nell’Europa dell’anno 1000”, in the seminar cycle “Storia naturale della resurrezione. Dai vampiri all’immortalità digitale”, co-organized by Andrea Maraschi and Francesco P. de Ceglia, Centro Interuniversitario di Ricerca “Seminario di Storia della Scienza”, Università degli Studi di Bari “Aldo Moro”, 06/12/2021

Cycle of seminars organizer (with Francesco P. de Ceglia), “Storia naturale della resurrezione. Dai vampiri all’immortalità digitale”, 08/11/2021 – 07/02/2022, Centro interuniversitario di Ricerca “Seminario di storia della scienza”, Università degli Studi di Bari

“Humans eating humans are animals. Episodes of cannibalism between Christians and Muslims between the 11<sup>th</sup> and the 13<sup>th</sup> century”, The 3<sup>rd</sup> International Interdisciplinary Conference, “Food and Drink as a Curse”, 13-14 September 2021. Organized by Pedagogical University of Krakow and Technological University Dublin

“Carnival in late medieval sermons: a time of overeating in pagan fashion”, *Fat Worlds. Feasters and Loafers in the Middle Ages and Early Modern Times*, 8-11 September 2021, Goethe-University of Frankfurt

Panel Chair, “Animali. Miti, saperi, simbologie, convegno in ricordo di Enrico Comba”, 7-10 July 2021, Hotel Villa Artemis, Nemi (Rome)

“Cultural cannibalism in the Picatrix: A dangerous knowledge at the court of Alphonso X of Castile”, CEU Central European University, June 23, 2021

*Magic in fourth- and fifth-century Christendom: from Constantine to Augustine* – International seminar organized by Elizabeth A. Pollard (San Diego University) and Fabrizio Conti (John Cabot University), *Magic in the Roman World*, March 13, 2021

Chair of Session 146: Food and boundaries. Food as a religious, gender, and social marker in late medieval times, Monday 6 July 2020, IMC Leeds 2020

“*The sky was seen to be on fire*”: *Aurorae, meteors, and other signs of fire in the early medieval skies*, Session 318: Blending the boundaries: the four elements in the Middle Ages, II – Air and Fire, Monday 6 July 2020, IMC Leeds 2020

*The power of eating together, or the story of why banquets were the core of marriage in the past*, Oxford Symposium on Food and Cookery 2019, Oxford, 12-14 July 2019

*The seed of hope. Acorns from famine food to delicacy in European history*, Oxford Symposium on Food and Cookery 2018, Oxford, 6-8 July, 2018

*When banquets were dangerous for the soul. Church opposition to wedding feasts in early medieval times*, Dublin Gastronomy Symposium 2018, Dublin, 29-30 May, 2018

*Eating spells and prayers: medicinal remedies between magic, religion and science in the late-medieval North*, Religioni e Medicina. Dall’Antichità all’Età contemporanea (5-9 giugno 2018, Velletri)

*Forever young, forever full. Magic, faith and the annihilation of time in Medieval Icelandic literature*, ‘Time, Space & Narrative in Medieval Icelandic Literature’ 17th-18th March 2017, University of Iceland, Reykjavík, Iceland)

*Hunger games: magic, miracles and rituals to fight famine in medieval Scandinavia*, International Medieval Congress 2016, Leeds, 4-7 July 2016

*Solar cycle, climatic events and famine in Late Medieval Europe: is there a correlation between wheat prices and aurora borealis?*, in *Le temps et les temps: phénomènes naturel, disettes et approvisionnement alimentaire entre le moyen âge et les temps modernes*, with Alessandra Cianciosi, Elisa Erioli and

Francesca Pucci Donati, 2e Conférence Internationale d'Histoire et des Cultures de l'Alimentation, Tours (France), 26-27 May 2016

*From the Otherworld to Heaven. Alterations in the symbolic significance of food in Ireland from pagan to Christian times*, 15th International Congress of Celtic Studies 13-17 July 2015, Glasgow (UK)

*Feeding the soul. The magic and divine taste of the Host in late medieval exempla*, First International Conference on Food History and Food Studies 26-27 March 2015, Tours (France)

*Matrimoni e banchetti nell'alto Medioevo*, Sala del Consiglio Comunale, 18 December 2014, Belvedere Ostrense (AN), with Lorenzo Tanzini (University of Cagliari) and Riccardo Piccioni (University of Macerata)

*Le forme assembleari nell'alto Medioevo*, Sala del Consiglio Comunale, 3 July 2014, Belvedere Ostrense (AN)

*Food is language. Utopias and daily basic needs in the Middle Ages*, 25 November 2014, Miðaldastofa Háskóla Íslands, Reykjavík (University of Iceland)

*Il cavaliere inesistente: la figura di Alberto da Giussano tra medioevo e contemporaneità* (with E. Bacchi, M. Cavalazzi, E. Dumas), University of Bologna (2012)

## REVIEWS

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Review of *A banchetto con gli amici. Scritti per Massimo Montanari*, eds. Tiziana Lazzari and Francesca Pucci Donati (Rome: Viella, 2021), *Studi Medievali* LXIII, 2 (2022), pp. 1-8

Review of Mauro Camiz, *La saga islandese di san Benedetto* (Roma: Kappa, 2017), *Studi Medievali* LX, 2 (2019), p. 944

Review of *I sermoni quaresimali: digiuno del corpo, banchetto dell'anima*, eds. Pietro Delcorno, Eleonora Lombardo and Lorenza Tromboni (Memorie Domenicane, Anno 134°, XLVIII della Nuova Serie, N. 48, Firenze, Nerbini, 2017), *Riforma e Movimenti Religiosi* 4 (2018), pp. 228-233

Review of Antonella Campanini, *Il cibo e la storia: il Medioevo europeo* (Roma, Carocci, 2016), *Food&History* 13 (1-3) (2016): 363-365

## PROFESSIONAL AFFILIATIONS AND SERVICES

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### Ad-hoc Reviewer

Trivent Publishing (Trivent Medieval)  
Scandia: Journal of Medieval Norse Studies  
Il Capitale Culturale  
Retrospective Methods Network  
University of Exeter Press



### **Professional Organization Member**

Member of SISMED – Società italiana degli storici medievalisti, <https://www.sismed-it.com/>

Member of SOCIETAS MAGICA, <https://societasmagica.org/>

Member of SISS – Società Italiana di Storia della Scienza, <https://societastoriadellascienza.it/index.php/it/>

### **Committee Member**

2022: Member of the jury for the evaluation of the Ph.D. thesis: *Le banquet en Norvège et en Islande aux XIIe et XIIIe siècles*, Jérôme Ouellet-Ayotte (Université de Montreal, Département d’histoire, Faculté des arts et des sciences)

2021-present: Co-supervisor of Bethany L. Rogers’s PhD Thesis, entitled “On with the butter: The cultural significance of dairy products in Medieval Iceland”, Centre for Research in the Humanities, Háskóli Íslands

### **Supervision of undergraduate/graduate theses**

Supervision of undergraduate theses in Medieval History (Università degli Studi di Bari “Aldo Moro”, Department LeLia): 30+ since 2018

## **SCIENTIFIC DISSEMINATION**

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2021-: Columnist for Pasta&Pastai (Edizioni Avenue media: <http://www.pastaepastai.it/>)

2021-: Contributor for *Professional Pasta* (Edizioni Avenue media: <http://www.pastaepastai.it/>)

2019: Interview featured in **Ox Tales** podcast, the Oxford Symposium of Food & Cookery official podcast. Episode 10 “Acorns and Civilized Panic”, April 1<sup>st</sup>, 2019

2018-: Contributor for *The Medieval Magazine* ([www.medievalists.net](http://www.medievalists.net))

2018: Interview with Dan Saladino and Polly Russell for **Bbc Radio 4** *The Food Programme*, 27/08/2018. Podcast available at: <https://www.bbc.co.uk/programmes/b0bgblcg>

2016: Scientific consultant to the historical reconstruction company **Associazione Mercato delle Gaitte** (Bevagna, PG - Italy) with regard to medieval cookery and eating habits

2014: Scientific consultant to the historical reconstruction company **Ente Palio di San Floriano** (Jesi, AN - Italy) with regard to medieval cookery and eating habits