



9–9:10 a.m.

*Welcome*

**Priscilla Lawrence**, president and CEO, The Historic New Orleans Collection, and **Jessica B. Harris**, food historian and culinary symposium co-organizer

9:10–10 a.m.

*Citrus, an Introduction*

**Pierre Laszlo**, emeritus professor of chemistry, École Polytechnique and University of Liège

10–10:15 a.m.

*Break*

10:15–10:45 a.m.

*Marmalade, Citrus, and British Culinary Traditions*

**Jeremy Lee**, chef proprietor, Quo Vadis, and **Donald Sloan**, director, Oxford Cultural Collective

10:45–11:15 a.m.

*Notes from the Grove: Growing Citrus Today*

**Lester L'Hoste Jr.**, citrus grower

11:15–11:45 a.m.

*Sicily Lemons and the Making of Italian American Culture*

**Justin Nystrom**, associate professor of history and director, Center for the Study of New Orleans, Loyola University New Orleans

11:45 a.m.–1:30 p.m.

*Lunch* (on your own)

1:30–1:45 p.m.

*Citrus and Slavery: George Washington’s Greenhouse at Mount Vernon*

**Jane Levi**, visiting research fellow in history, King’s College London

1:45–2:15 p.m.

*“Avenues of magnificent orange trees can be seen . . .”: Written Accounts of Oranges in New Orleans, 1734–1859*

**Lake Douglas**, professor of landscape architecture and associate dean of research and development, College of Art and Design, Louisiana State University

2:15–3 p.m.

*Break*

3–3:30 p.m.

*Love Oranges and Live! The History of Houston’s Orange Show*

**Jonathan Beitler**, media relations and marketing, Orange Show Center for Visionary Art

3:30–4 p.m.

*Cooking with Citrus: Recipes from America’s First Cookbooks to the Present*

**Rick Ellis**, writer, food stylist, and historian

4–4:30 p.m.

*When Life Hands You Lemons, Make a Drink!*

**Elizabeth Pearce**, drinks historian, writer, and tour guide

4:30–6 p.m.

*Happy Hour Reception*

featuring a signature cocktail by Brennan’s Restaurant bar chef **Lu Brow**, 533 Royal Street

6 p.m.

*Dinner* (optional)

Napoleon House, 500 Chartres Street