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