

9:00 to 10:00 a.m. Welcome

10:00 to 10:30 a.m. Introduction: Bertrand Hervieu, Inspector-General for Agriculture

SESSION 1: MILK AND ORIGINS: MILK OF MAN, MILK OF THE GODS Presided by Jean-Denis Vigne, archeozoologist, CNRS/MNHN

10:30 to 11:15 a.m. Jean-Denis Vigne, archeozoologist, CNRS/MNHN

The Origins of Animal Domestication, Breeding of Hoofed Mammals and Milk Consumption in the Neolithic Era in the Middle East and Europe.

11:15 to 11:45 a.m. Jean-Loïc Le Quellec, prehistorian, CNRS

When Hunters and Shepherds Are Not Always Those It Appears.

11:45 to 12:15 a.m. Alessia Ranciaro, geneticist, University of Maryland, USA Evolutionary History of Lactose Tolerance in Africa.

12:15 to 12:30 a.m. Discussion

12:30 a.m. to 2:00 p.m. Open lunch

2:00 to 2:30 p.m. Janick Auberger, historian, UQAM Canada

Ewes and Nanny-Goats, the Unloved Nurturers of Ancient Greek Literature.

2:30 to 3:00 p.m. Ysé Tardan-Masquelier, religious historian, Sorbonne/Institut Catholique

Divine Milk: Cosmogony, Sacrifice and Rebirth in Hinduism.

3:00 to 3:15 p.m. Discussion



SESSION 2: MILK, MAN, CULTURE AND SOCIETY

Presided by Catherine Baroin, anthropologist, CNRS/Equipe Afrique

3:15 to 4:00 p.m. Catherine Baroin, anthropologist, CNRS

Camel's Milk, Cow's Milk: Qualities and Uses among the Toubou (Chad, Niger).

4:00 to 4:30 p.m. Jean Boutrais, geographer, IRD

Economic and Symbolic Uses of Milk among the Peul (Cameroon, Niger, Burkina Faso).

4:30 to 4:45 p.m. Discussion

4:45 to 5:00 p.m. Break

5:00 to 5:30 p.m. Michel Bras, chef, Laguiole, Aubrac: Milk from the World over in My Cuisine.

5:30 to 6:00 p.m. Gaukhar Konuspayeva, biochemist, University Al Farbi, Kazakhstan

Identity, Therapeutic Benefits and Health Claims: Fermented Dairy Products in Central Asia.

6:00 to 6:30 p.m. Allen J. Grieco, historian, The Harvard University Center for Italian Renaissance (Florence, Italy) Evolution of the Status of Dairy Products from the Middles Ages to the Renaissance.

6:30 to 7:00 p.m. Angelica Espinoza Ortega, anthropologist, UAEM, Mexico Traditional Cheeses in Mexico and their Social Role.

7:00 to 7:15 p.m. Discussion

7:30 to 10:30 p.m. Buffet Dinner and Visit to the Grand Gallery of Evolution



9.00 to 9.30 a.m. Welcome

SESSION 3: DAIRY LAND, SUSTAINABLE LAND?

Presided by Bernard Faye, veterinarian and agronomist, INRA/CIRAD

9:30 to 10:15 a.m. Bernard Faye, veterinarian and agronomist, INRA/CIRAD

What Species for What Spaces? What Systems for What Territories? The Challenges of Sustainability in Dairy Breeding

10.15 to 10:45 a.m. Frédéric Gaucheron, biophysicochemist, INRA, Rennes: Dairy Biodiversity

10:45 to 11:15 a.m. Zelalem Yilma, doctor of sciences, Ethiopian Institute of Agricultural Research, Ethiopia

The Dairy Sector in the Ethiopian Highlands: the Place of Traditional Fermented Milk Products

11:15 to 11:30 a.m. Discussion

11:30 to 11:45 a.m. Break

11.45 to 12:15 a.m. Dominique Barjolle, agronomist, Agridea, Suisse

Dairy Breeding and Landscape Maintenance

12:15 to 12:45 a.m. Sarah Bowen, sociologist, North Carolina University, USA

Heritage, Identity, and the Construction of Quality among Cheese Producers in the United States and France (the example of Comté)

12:45 a.m. to 1:00 p.m. Discussion

1:00 to 2:30 p.m. Open lunch



SESSION 4: TO EACH HIS OWN MILK

Presided by Françoise Sabban, sinologist, EHESS, Paris

2:30 to 3:15 p.m. Françoise Sabban, sinologist, EHESS, Paris

The Rise in Dairy Consumption in China Today: a Historical Perspective

3:15 to 3:45 p.m. Komei Wani, doctor of agriculture, Western Japan Food Culture Study Group, Japan Milk Culture in Japan: from Ancient Age to Today

3:45 to 4:15 p.m. Suresh Gokhale, veterinarian, BAIF Central Station, India: Milk, a Lifeline of India

4.15 to 4:30 p.m. Discussion

4:30 to 4:45 p.m. Break

4:45 to 5:15 p.m. Giuseppe Licitra, zootechnician, Italy

Traditional Women Cheesemakers in Developing Countries. The Challenge of Food Safety

5:15 to 5:45 p.m. Djiby Dia, geographer, Senegalese Institute of Agricultural Research (ISRA), Senegal Senegal, a Land of Milk: From Local Milk to Powdered Milk. The Reinvention of an Urban Dairy Culture.

5:45 to 6:00 p.m. Discussion