



Agriculture, Food & Human Values

P.O. Box 118545
Gainesville, FL 32611

Joint 2004 Annual Meetings of the

ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

and the

AGRICULTURE, FOOD, AND HUMAN VALUES SOCIETY (AFHVS)

Theme: Agriculture to Culture: The Social Transformation of Food

Thursday, June 10 - Sunday, June 13, 2004

The Culinary Institute of America, Hyde Park, NY - 12538

(90 miles north of New York City, near Poughkeepsie, in the Mid-Hudson Valley)

Program Coordinators

Krishnendu Ray (CIA) and Jennifer Berg (NYU)

PROGRAM and ABSTRACTS

From Agriculture to Culture: The Social Transformation of Food

Association for the Study of Food and Society (ASFS)

Agriculture, Food, and Human Values Society (AFHVS)

2004 Annual Joint Meetings: June 10-13, 2004

Culinary Institute of America, Hyde Park, New York 12538

Conference schedule as of 6/2/04

Thursday, June 10, 2004

9:30 - 5:30 Pre-conference tour- The Historical Hudson

Bus leaves Holiday Inn at Fishkill at 8:45am; pick-up at Homestead Inn 8:50am; CIA pick-up at 9:15am in front of Roth Hall (the main building).

*9:30 Conference registration for those attending the pre-conference trip ONLY

Friday, June 11, 2004

8:00- 3:30 Registration: Danny Kaye Foyer in the Hilton Library

8:00-10:45 Refreshment set up - Coffee, tea, muffins, rolls, juice, and fruit served - Main Building

8:30-10:00 First session

A) Room- W302 - Friday 8:30 - 10:00

Panel A: Organic

Panel Chair: Cary Trexler

I. KNOWLEDGE, IDEOLOGY AND TRANSFORMATION: MARKET DYNAMICS AND SOCIALLY CONSCIOUS CONSUMPTION IN THE ORGANIC MILK INDUSTRY- Adam Diamond, Rutgers University

II. CONSUMER PERSPECTIVES ON THE DIRECT DISTRIBUTION OF ORGANIC FOODS - Katherine O'Doherty Jensen, University of Denmark

III. VALUES OF THE ORGANIC COMMUNITY: A MISSING PLACE IN AGRICULTURAL LITERACY AND EDUCATION - Cary Trexler and Damian Parr, University of California

B) Room- W303 - Friday 8:30 - 10:00

[Description](#)

[Membership](#)

[Officer Directory](#)

[Constitution](#)

[Next Meeting](#)

[Awards](#)

[Student Prize Paper](#)

[Past Meetings](#)

[Society Journal](#)

[Society History](#)

[Association for the Study of Food and Society](#)

[Links to related organizations and conferences](#)

Agriculture, Food, and Human Values
Richard Haynes, Executive Secretary
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University of Florida
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Panel B: Food Discourses

Panel Chair: Elaine Power

I. AMERICAN FAST FOOD AND FRENCH HAUTE CUISINE: COOKING THE BOOKS OF SYMBOLIC ECONOMY – Rick Fantasia, Smith College

II. IRISH STUDENTS AND THEIR FOOD: AN ESSAY ON FOOD PROPERTIES APPROPRIATION AND EMBODIMENT – Jerome Martin, National University of Ireland

III. EFFORTS IN TRANSLATION: TERRIOR, AND FRENCH REGIONAL CUISINE – Amy Trubek, University of Vermont

C) Room- W202 – Friday 8:30 – 10:00

Panel C: Food, Dangerous, Food

Panel Chair: Daniel Cooley

I. GROWING IN THE SOUTH: FARMERS AND BIOTECHNOLOGY– Dana Fennell, University of Florida

II. CORN CULTURE AND DANGEROUS DNA – Kathleen McAfee, Yale School of Forestry and Environmental Studies

III. BUYING LOCAL AND BUYING FOOD SAFETY – Daniel Cooley, University of Massachusetts and William Colli, University of Massachusetts

D) Room –W203 – Friday 8:30 – 10:00

Panel D: Fair Trade

Panel Chair: Stefano Ponte

I. FAIR TRADE CHOCOLATE: DEVELOPMENT OF A CHOCOLATE ASSORTMENT EMPLOYING FAIR TRADE CERTIFIED

CHOCOLATE – Tom Neuhaus, Cal Poly University

II. STANDARDS, CERTIFICATIONS, AND EQUITY IN AGRO- FOOD TRADE: THE SPECIALTY COFFEE INDUSTRY – Stefano Ponte, Danish Institute of International Studies

E) Room- W204 – Friday 8:30 – 10:00

Panel E: Food Voice

Panel Chair: Annie Hauck Lawson

I. KITCHENS, CONFESSIONS & POLITICS: KITCHEN MEMOIRS AS POLITICAL TRACTS – John E. Finn, Wesleyan University

II. "EAT ME UP": SPOKEN VOICE AND FOOD VOICE IN AN URBAN FIREHOUSE – Jonathan Deutsch, Kingsborough Community College

III. FOOD VOICE IN THE CLASSROOM – Annie Hauck-Lawson, Brooklyn College and Jonathan Deutsch, Kingsborough Community College

F) Room- Media Center – S315- Friday 8:30 – 10:00 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations 10:15-11:45 Second session

A) Room- W302 – Friday 10:15 – 11:45

Panel A: Sustainability and Alternative systems

Panel Chair: Johanna Makela

I. THE SOCIAL GEOGRAPHY OF ALTERNATIVE AGRICULTURE:

A REVIEW – Amy Guptill, Hamilton College

II. CRAFTING SUSTAINABLE FOOD POLICY: CONFLICTING VISIONS OF MIDWESTERN AGRICULTURE – Juli Brussell and Martin Bruce King, Illinois Stewardship Alliance

III. IMAGINING FUTURE KITCHENS, CONTRASTING EXPECTATIONS, AND DEMANDS OF SUSTAINABILITY, TECHNOLOGY, AND DESIGN – Johanna M_kel_, P_ivi Timonen,

and Mari Niva, National Consumer Research Center B) Room- W303 – Friday 10:15 – 11:45

Panel B: Publishing in Food Journals – Roundtable

Panel Chair: Lisa Heldke

I. FOOD AND FOODWAYS- Carole Counihan

II. FOOD, CULTURE AND SOCIETY – Warren Belasco

III. GAMBERO ROSSO- Fabio Parasecoli

IV. DIGEST – Lucy Long

V. GASTRONOMICA: THE JOURNAL OF FOOD AND CULTURE – Darra Goldstein, Williams College

VI. FLAVOR AND FORTUNE – Jackie M. Newman

C) Room- W304 – Friday 10:15 – 11:45

Panel C: Food Policy and Education

Panel Chair: Joan Thomson

I. "LET THEM EAT BEEF?" THE CORPORATIZATION OF CANADIAN FOOD POLICY – Riva Soucie, York University

II. NETWORKS OF COMMUNICATION: INVOLVING THE "HARD TO REACH" IN FOOD POLICY DEVELOPMENT – L. Timotijevic and M. Raats, University of Surrey

III. PARTICIPATION AND SOCIAL ACTION RESEARCH IN SOCIAL SCIENCE STUDIES OF FARMING SYSTEMS – Sandra Grimes, University of Adelaide

IV. VIEWS OF EXTENSION EDUCATORS ON THE LOCAL

FOOD SYSTEM: IMPLICATIONS FOR PROGRAMMING AND RESEARCH – Joan Thomson, Rama Radhakrishna, Liberty Inciong, and Audrey Matetzki, Pennsylvania State UniversityD) Room-W202 – Friday 10:15 – 11:45

Panel D: Kids' lunches

Panel Chair: Alice Julier

I. THINKING IN THE LUNCH BOX: A COMPARISON OF PARENTAL ATTITUDES TOWARDS PRESCHOOL LUNCHES ON LONG ISLAND AND IN JAPAN – Dana Lostritto Leopold, New York University

II. KIDS, FOOD, AND PHOTOS: USING VISUAL RESEARCH METHODS TO GET A "KID'S EYE VIEW" OF THE INFLUENCES ON 9-10 YEAR OLDS' EATING PRACTICES – Elaine Power, University of Toronto

III. FIXING LUNCH: IMPROVING SCHOOL MEALS IN THE US – Janet Poppendieck, Hunter College

E) Room –W203 – Friday 10:15 – 11:45

Panel E: Global Consumers

Panel Chair: Rachel Laudan

I. COKE, COFFEE, AND RAHMEN NOODLES: ARE GLOBAL CONSUMERS VICTIMS OR INNOVATORS? – Rachel Laudan, University of Texas, Merry White, Boston University and Harvard, Anne McBride, New York University

F) Room- W204 – Friday 10:15 – 11:45

Panel F: Foods That Bite Back: Spicy Foods/Spicy Bodies

Panel Chair: Netta Davis

I. HELL ON THE INSIDE AS WELL AS THE OUT: CHILE EATING AS LIMIT EXPERIENCE – Wesley Dean, Texas A&M University

II. SHE MADE THE TABLE A SNARE TO THEM: SPICED BODIES AND DOMESTIC SPACE IN ANTEBELLUM AMERICA – Kyla Wazana Tompkins, Stanford University

III. HOT ENOUGH FOR YOU – Alice Arndt, Harvard University

G) – Media Center – S315- Friday 10:15 – 11:45 Book Exhibit and Book Sales, Poster display, Ongoing media presentations

11:45-1:30 American Bounty Lunch (Pre-registered only)- or- Lunch on your own (please refer to dining options sheet provided in your registration packet)

1:15-3:15 Refreshment set-up - Coffee, tea, cookies, and fruit in Corridor – Second and Third Floors of Bachelor's Wing 1:30- 3:00 Third session

A) Room- W302 – Friday 1:30- 3:00

Panel A: Local Food Systems Roundtable

Panel Chair: Ardyth Gillespie

I. RECLAIMING COMMUNITY FOR A MORE JUST AND SUSTAINABLE FOOD SYSTEM – Gil Gillespie, Cornell Cooperative Extension of Cayuga County

II. CONCEPTUALIZING LOCAL FOOD SYSTEMS: FINDING COMMON GROUND FOR COLLABORATION – Ardyth Gillespie, Leigh Gantner, Helen Howard, Cornell Cooperative Extension of Cayuga County

III. FOOD SYSTEMS, HEALTH, AND WELL-BEING - Leigh Gantner and Ardyth Gillespie, Cornell Cooperative Extension of Cayuga County

B) Room- W303 – Friday 1:30- 3:00

Panel B - Food and Individuals

Panel Chair – Kima Cargill

I. THE CULT OF THE CELEBRITY CHEF – Pauline Adema, The University of Texas at Austin

II. NOURISHING WORDS: THE LATER WORKS OF M.F.K. FISHER AND ELIZABETH DAVID – Alice McLean, University of California at Davis

III. OBESITY AND CONSUMPTION: FILLING THE EMPTY SELF – Kima Cargill, University of Washington, Tacoma

C) Room- W304 - Friday 1:30- 3:00

Panel C: Food Programs

Panel Chair: Pamela Koch

I. NEXTCOURSE – Larry Bain, Jardinier

II. IMPACTS OF A FOOD SYSTEM EDUCATION CURRICULUM ON 5TH AND 6TH GRADERS CRITICAL THINKING– Pamela A. Koch, Isobel R. Contento, Angela Calabrese Barton, and Marcia Dadds, Teachers College Columbia University

III. TWO INNOVATIVE CURRICULA FOR ELEMENTARY SCHOOL CHILDREN DIRECTED AT PROMOTING HEALTHFUL, SUSTAINABLE FOOD CHOICES- Karen Wadsworth, Pamela Koch, and Isobel Contento

D) Room- W202 – Friday 1:30- 3:00

Panel D: Pedagogy and Practice

Panel Chair: Jonathan Deutsch

I. INTERCULTURAL COMMUNICATION THROUGH FOOD, FILM, AND FASHION: PERSONAL NARRATIVE PERFORMANCE AND CRITICAL PEDAGOGY – Myron Beasley, Brown University

II. THE MAGIC PORRIDGE POT: FOOD TALES AND LESSONS – Molly Anderson, Oxfam America

III. DISORDER, UNCERTAINTY, AND NO FOOD IN LIBRARIES: A DELPHI STUDY ASSESSING FOOD STUDIES RESEARCH CHALLENGES - Mimi Martin, New York University

E) Room – W203 – Friday 1:30- 3:00

Panel E: Local Networks

Panel Chair: Lisa Markowitz

I. APPALACHIAN FOOD – Barbara G. Shortridge, University of Kansas

II. SUPERSIZED: A COMPARATIVE DISCOURSE ON THE HORMONAL ETIOLOGY OF OBESITY – Amy Cooper, Grand Valley State University

III. CREATING FRESH FOOD ECONOMIES: A SAMPLING FROM LOUISVILLE, KENTUCKY – Lisa Markowitz, University of Louisville

F) Room- W204 – Friday 1:30- 3:00

Panel F: Educating the Situated Eater

Panel Chair: Wendy Leynse

Panel Discussant: Susan Carol Rogers

I. BIKING THROUGH THE 'GARDEN OF FRANCE': FRENCH SCHOOL CHILDREN ON A FORMATIVE JOURNEY THROUGH INGESTIBLE TOPOGRAPHY – Wendy Leynse, New York University

II. SLOW FOOD LESSONS FOR A FAST FOOD NATION: PROMOTION OF 'CIVIC AGRICULTURE' IN THE AMERICAN MIDWEST – Christopher D. Merrett, Western Illinois University

III. EATING THE WHOLE ENCHILADA: A CULINARY EDUCATION AT A SOUTHWESTERN FOOD FESTIVAL– Ramona Lee Perez, New York University

G) Room- Media Center – S315 - Friday 1:30- 3:00 Book Exhibit and Book Sales Poster display, Ongoing media presentationsH) Room- 427 Video library- Friday 1:30- 3:00

Panel H: Aquaculture I Roundtable

Panel Chair: John Volpe

I. AT THE CROSSROADS OF A BLUE REVOLUTION: RECENT ISSUES, ADVANCES, CONTROVERSIES, AND TRAJECTORIES IN AQUACULTURE DEVELOPMENT– Organized by Mike Sklandany, Institute of Agriculture and Trade Policy, John Volpe, University of Alberta and Peter Vandergeest, York University

II. OPEN OCEAN AQUACULTURE: FRONTIER OF THE BLUE REVOLUTION? – Ben Belton, Institute for Agriculture and Trade Policy

III. THE HEART AND SOUL OF THE BLUE REVOLUTION: USING THE PRINCIPLES AND METHODS OF ECOLOGICAL AQUACULTURE TO DEVELOP AQUACULTURE ECOSYSTEMS ON FAMILY FARMS – Barry A. Costa Pierre, University of Rhode Island Sea Grant College Program

IV. OFF AND ON THE RADAR SCREEN: THE ORDERING OF TRANSGENIC FISH IN SOCIETY - Mike Sklandany, Institute of Agriculture and Trade Policy

3:15-4:45 Fourth session

A) Room- W302 - Friday 3:15 – 4:45

Panel A: Sustainability: Case Studies

Panel Chair: Douglas H. Constance

I. SUSTAINABLE AGRICULTURE, RURAL TRADITIONS, ENVIRONMENTAL AND FOOD QUALITY: THE ITALINA RICE WATERCOLOUR. – Stefano Bocchi, Piero Rondolino, and Rinaldo Rondolino, State University of Milan-Italy

II. "THE TEXAS MODEL": GLOBAL SOURCING MEETS DEMOCRATIC RESISTANCE IN THE HOG INDUSTRY – Douglas H. Constance and Alessandro Bonanno, Sam Houston State University

B) Room- W303 Friday 3:15 – 4:45

Panel B: Temporality and Food

Panel Chair: Raymond D. Boisvert

I. TEMPORALITY AND FOOD: THE DUPLICATION PROBLEM SOLVED - S.K. Wertz, Texas Christian University

II. QUARTZ TIME VS. STOMACH TIME - Raymond D. Boisvert, Siena College

C) Room- W304 Friday 3:15 – 4:45

Panel C: Food Activism

Panel Chair: Charles Z. Levkoe

I. PUBLIC INTEREST, POWER AND AGRICULTURAL TECHNOLOGY –Molly Anderson, US Regional Office, Oxfam America

II. THE FARMERS ARE WALKING TOWARDS DEATH – Brenda Biddle, CUNY Graduate Center

III. LEARNING DEMOCRACY THROUGH FOOD JUSTICE MOVEMENTS – Charles Z. Levkoe, York University

D) Room S425- Friday 3:15 – 4:45

Panel H: Aquaculture II Roundtable

Panel Chair: Mike Skladany

I. EGG TO PLATE: WORKERS WHO FARM AND PROCESS

SALMON FOR U.S. AND JAPANESE CONSUMERS – Kate Sullivan, University of California Santa Barbara

II. THE DILEMMA OF ATLANTIC SALMON IN BRITISH COLUMBIA – John Volpe, University of Alberta, Canada

E) Room –W203- Friday 3:15 – 4:45

Panel E: Nation and Place

Panel Chair: Ken Albala

I. CREATING FRENCH IDENTITY: ART, POLITICS AND CULINARY PRACTICE IN SEVENTEENTH-CENTURY FRANCE – Kathleen M. Anderson, Penn State University

II A SOUP-POT OF STONES: THE QUIXOTIC PARADOX OF SPANISH NATIONALISM CUISINE – Beth Marie Forrest, Boston University

III. ITALY, THE LAND THAT WOULD BE NATION – Ken Albala, University of the Pacific

F) Room- W204 - Friday 3:15 – 4:45

Panel F: Food and Media

Panel Chair: Yael Raviv

I. "WE MAKE IT IN OUR RUSSIAN WAY": JEWISH CULINARY PROGRAMMING IN NEW YORK'S RUSSIAN-LANGUAGE MEDIA – Eve Jochnowitz, New York University

II. MEDIA MISUNDERSTANDINGS: WHERE, WHAT, HOW AND WHY OF FOOD AND OTHER THINGS THEY ARE NOT---A CHINESE ILLUSTRATION: - Jacqueline M. Newman, Queens College, Editor of Flavor and Fortune

III. VIRTUALLY DELICIOUS: THE EVOLUTION OF COOKING SHOWS IN ISRAEL – Yael Raviv, New York University

G) Room- Media Center- S315- Friday 3:15 – 4:45 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations

4:45-5:45 Welcome Wine and cheese reception in the library vestibule

6:00-7:00 Presidential Addresses – Danny Kaye Theater

Kathy Zraly – Dean of liberal Arts and Management, CIA

Alice Julier- ASFS – THE SOCIAL, THE EDIBLE, AND THE ACADEMIC

Jennifer Wilkins- AFHVS - EATING RIGHT HERE: MOVING FROM CONSUMER TO FOOD CITIZEN

Dinner - On your own (please refer to dining options sheet provided in your registration packet)

Saturday, June 12, 2004

8:00 –10:15 Refreshment set-up- Coffee, tea muffins, rolls, juice, fruit served in Corridor – Second and Third Floors of Bachelor's Wing

8:30-10:00 Fifth session

A) Room- W302 – Saturday 8:30 - 10:00

Panel A: Local Food Systems

Panel Chair: Karen Karp

I. LOCAL FOOD FOR WHO?: INCORPORATING LOW-INCOME POPULATIONS INTO LOCAL FOOD SYSTEMS – Mark Swanson, University of Kentucky

II. PUTTING FOOD ON THE PUBLIC HEALTH TABLE: MAKING FOOD SECURITY RELEVANT TO REGIONAL HEALTH AUTHORITIES – Karen Rideout, University of British Columbia

III. STRATEGIES FOR FACILITATING FARMER-CHEF NETWORKS IN A LOCAL FOOD SYSTEM – Shoshanah Inwood and Jeff Sharp, The Ohio State University

IV. RE-THINKING THE FOOD SYSTEM FOR HUNGRY NEW YORKERS: THE CAUSE FOR LOCAL PARTNERS – Karen Karp, Karp Resources

B) Room- W303 - Saturday 8:30 - 10:00

Panel B: The good, the just, and the beautiful: Using food to teach philosophy

Panel Chair: Lisa Heldke

I. FOOD FETISHES AND SIN-ESTHETICS – Glenn Kuehn

II. GOOD FOOD, Lisa Heldke, Gustavus Adolphus College

III. JUST FOOD, Peg O'Connor, Gustavus Adolphus College

C) Room- W304- Saturday 8:30 - 10:00

Panel C: Agricultural Ethics

Panel Chair: Harvey James

I. MULTIFUNCTIONALISM: ARE WE ASKING TOO MUCH OF AGRICULTURE AND SHOULD ETHICS BE ASKING IT? - Stanislaus J. Dundon, California State University

II. OUR CHEAP FOOD MENTALITY – Hugh Joseph, Tufts University

III. THE ETHICS OF CONSTRAINED CHOICE: HOW THE INDUSTRIALIZATION OF AGRICULTURE AFFECTS FARMER CHOICES – Mary Hendrickson and Harvey James, University of Missouri-Columbia

IV. THE MORAL ECONOMY OF ANTIMICROBIAL RESISTANCE – Wesley R. Dean, H. Morgan Scott, Sarah Schulz, W. Alex McIntosh, and Kerry Barling, Texas A&M University

D) Room –W203- Saturday 8:30 - 10:00

Panel E: Native Americans

Panel Chair: Brooke L. Jordan

I. WHAT IS AMERICAN ABOUT AMERICAN FOOD – Alice Ross,

II. REVITALIZING THE CULTIVATION AND USE OF NATIVE CROPS THROUGH AGROTOURISM IN INDIGENOUS COMMUNITIES OF NORTHERN ECUADOR – Marleni Ramirez, David E. Williams, Hugo Carrera, and Cristina Villota, Union of Peasant Organizations of Cotacachi, Ecuador

III. KIE-TI-GAN-NING: AGRICULTURAL AND CULTURAL CHANGE AMONG THE BAD RIVER BAND OF LAKE SUPERIOR CHIPPEWA INDIANS – Brooke L. Jordan, Northland College

E) Room –W204- Saturday 8:30 - 10:00

Panel F: The Family Meal: Image and Reality

Panel Chair: Lucy Long

I. THE FAMILY MEAL: NORMAN ROCKWELL'S DISSERVICE TO AMERICAN SOCIETY – Lucy Long, Bowling Green State University

II. THE FAMILY MEAL AS CULTURALLY-RELEVANT NUTRITION TEACHING AID – Janet Chrzan, University of Pennsylvania

III. SOUTHERN REUNIONS, GRAVECLEANINGS, DINNER ON THE GROUNDS, AND PICNICS – Walter Levy, Pace University

IV. RURAL VERSUS URBAN FAMILY MEAL RITUALS IN TEXAS – Wm. Alex McIntosh, Texas A&M University

F) Room- Media Center- S315- Saturday 8:30 - 10:00 Victor Aoki- FOOD STUDIES RESOURCES WEBSITE FOR STUDENTS AND RESEARCHERS G) Room- S425- Saturday 8:30 - 10:00

Panel H: Aquaculture III – S425

Panel Chair: Craig Harris

I. RURAL AQUACULTURE DEVELOPMENT IN SOUTH AND SOUTHEAST ASIA – David C. Little, University of Stirling, Scotland

II. A COMPARATIVE FRAMING OF NATIVE AMERICAN AQUACULTURE DEVELOPMENT – Mike Skladany, Sarah Dewees, Chaz Whellock, and Jackie Tiller, Institute for Agriculture and Trade Policy, Minnesota, First Nations Development Institute, Virginia, Oneida Nation, New York 10:15-11:45 Sixth session

A) Room- W302 -Saturday 10:15-11:45

Panel A: Ecology

Panel Chair: Jennifer L. Wilkins

I. CONSUMER RESPONSES TO THE ENVIRONMENTAL HEALTH RISKS OF THE FOOD SYSTEM – Lynda Krifik, University of Wollongong, NSW, Australia

II. LET THEM EAT STEAK: AN ENERGETIC AND ENVIRONMENTAL COMPARISON OF CONVENTIONAL VS. GRASS FED BEEF – Dorothy Blair and Linda Kronheim, Penn State University

III. INCREASING ACRES TO DECREASE INCHES – THE LAND REQUIRED OF LOW-CARBOHYDRATE DIETS – Jennifer L. Wilkins and Christian Peters, Cornell University, Michael W. Hamm, Michigan State UniversityB) Room- W303-Saturday 10:15-11:45

Panel B: Engendered Representations

Panel Chair: Jennifer Salamone

I. DO WOMEN REALLY NEED CHOCOLATE? – Laura Lindenfeld, University of Maine

II. BOOTYLICIOUS: FOOD AND THE FEMALE BODY IN CONTEMPORARY BLACK POP CULTURE- Fabio Parasecoli

III. GENDERTYPING OF FOODS BY UNIVERSITY STUDENTS – Jennifer Salamone and Jeffrey Sobal, Cornell UniversityC) Room- W304 -Saturday 10:15-11:45

Panel C: Social Movements and Justice

Panel Chair: Alissa L. Meyer

I. ORGANIC FOOD AND AGRICULTURE AS A SOCIAL MOVEMENT:

COMPARISONS WITH OTHER SOCIAL MOVEMENTS - David J.

Hess, Science and Technology Studies Department, RPI

II. THE EXPRESSION OF DISCOURSES: THE CASE OF FOOD AID – Becky Lipton, Concordia University, Montreal Quebec

III. POLITICAL TASTES: AN ANALYSIS OF LOCAL AGRI-FOOD NETWORKS IN CENTRAL KENTUCKY – Alissa L. Meyer, University of Kentucky

D) Room- W202-Saturday 10:15-11:45

Panel D: GMO and Public Communications

Panel Chair: John T. Lang

I. CONSUMERS AND SCIENTISTS – TRACKING THE FLOW OF KNOWLEDGE ABOUT GENETICALLY MODIFIED FOOD – Claire McInerney, Rutgers University

II. THE LANGUAGE OF GM FOOD: SHIFTS IN DISCOURSE FROM SCIENTIST TO THE PRESS – Mary L. Nucci, Rutgers University

III. SOUTH KOREA AND THE UNITED STATES: A CROSS-CULTURAL COMPARISON OF KNOWLEDGE, AWARENESS AND ATTITUDE – William K. Hallman, W. Carl Hebden, and John T. Lang, Rutgers University, Ho-Min Jang, Korea Biosafety Clearing House, Korea Research of Bioscience and Biotechnology, and Hyun Kwan Shin, Korean Ministry of Agriculture and Forestry

IV. AGRICULTURAL BIOTECHNOLOGY'S ROLE IN WORLD HUNGER – Joan S. Thomson and Laura Dininni, Pennsylvania State University

E) Room –W203-Saturday 10:15-11:45

Panel E: Slow and Heritage Foods

Panel Chair: Krishnendu Ray

I. FROM HUNGER FOODS TO HERITAGE FOODS: CHALLENGES TO FOOD LOCALIZATION IN LAO PDR – Penny Van Esterik, York University, Canada

II. SLOW, CLOSE, AND PURE: CONSTRUCTING VIRTUOUS FOOD AS INTEGRATED SOCIAL MOVEMENTS AND MARKETPLACE COMMODITY – Michaela DeSoucey, Northwestern University

III. THE ART OF COOKING: RHETORICS OF FOOD AS SCIENCE, CRAFT AND ART– Krishnendu Ray, Culinary Institute of America

F) Room- W204 – -Saturday 10:15-11:45

Panel F: Food in Work Context

Panel Chair: Doris Friedensohn

I. VIEWS OF HOSPITALITY – Audrey A Spindler, PhD, RD, Philip Lawrence, OSB, Abbot and Clement Kennedy, OSB. Department of Exercise and Nutritional Sciences, San Diego State University NOT PRESENTING Clement Kennedy

II. COOKING FOR (A) CHANGE: TALES FROM A FOODSERVICE TRAINING ACADEMY – Doris Friedensohn, New Jersey City UniversityG) Room- S425-Saturday 10:15-11:45

Panel G: Aquaculture IV

Panel Chair: John Volpe

I. THE ROLE OF STANDARDS IN SHAPING THE AQUACULTURE INDUSTRY – Craig K. Harris, Michigan State University

II. NEW REGULATORY NETWORKS IN SHRIMP AQUACULTURE – Peter Vandergeest, York University, Canada

III. SEAFOOD FAD, FASHION OR MOVEMENT? THE EMERGING POSITION OF CONSUMER EDUCATION CAMPAIGNS IN SUSTAINABLE FISHING AND AQUACULTURE REFORM – Peter Vandergeest and Mike Sklandany, York University, Canada

12:00- 1:30 Lunch- catered lunch, prepared by CIA chefs and students-

Great Hall (Farquarson Hall) – ALL PARTICIPANTS WELCOME, REGISTRATION INCLUDES LUNCH.

*Presentation of paper awards by society presidents

1:45- 3:15 Seventh session

A) Room- W302- Saturday 1:45-3:15

Panel A: Farm Family Success in Sustainable agriculture: A Comparative Study of Wisconsin Farms

Panel Chair: Damayanti Banerjee

I. FARM FAMILY SUCCESS IN SUSTAINABLE AGRICULTURE: A COMPARATIVE STUDY OF WISCONSIN FARMS – Damayanti Banerjee, Michael M. Bell, George W. Stevenson, and Joshua L. Posner, University of Wisconsin, Madison

B) Room- W303- Saturday 1:45-3:15

Panel B: The Body and Discourse

Panel Chair: Elaine Power

I. À LA CARTE! CONTEMPORARY FOOD DISCOURSE AND PRACTICES OF THE BODY – Sarah Cappeliez, University of Ottawa, Canada

II. DUELING DISCOURSES ON WEIGHT: HOW WOMEN IN A NON-DIETING PROGRAM NEGOTIATE THE MEDICAL, BEAUTY INDUSTRY, AND FEMINIST DISCOURSES OF WEIGHT– Andrea Kirkham, University of Toronto, Canada

III. ITS FAT OR FIT: GLOBALIZATION ANXIETIES, TERRORISM, AND "FAT TALK" – Abby Wilkerson, George Washington University

C) Room- W304- Saturday 1:45-3:15

Panel C: The Ecology of Extension

Panel Chair: Keith Douglas Warner

I. THE ECOLOGY OF EXTENSION – Keith Douglas Warner, UC Santa Cruz, Cornelia Butler Flora, Iowa State University, and Scott J. Peters, Cornell University

D) Room- W202- Saturday 1:45-3:15

Panel D: Pedagogy and Theory

Panel Chair: Jonathan Deutsch

I. FOOD PANTRY SERVICE LEARNING EXPERIENCE- William Whit

II. TEACHING FOOD HISTORY: RESEARCH, READING AND DOING FOR EXTRA PUNCH – Alice Ross, Ph.D.

III. BACTERIOPHAGES, LYSIS, AND FRENCH FRIES: CHALLENGES IN THE INTERDISCIPLINARY TEACHING OF FOOD AND FOODWAYS – Jeremy L. Korr, Ph.D., California State University, FullertonE) Room –W203 - Saturday 1:45-3:15

Panel G: History and Globalization

Panel Chair: Trudy Eden

I. GLOBALIZATION FROM AN EARLY MODERN PERSPECTIVE: THE CASE OF BRITISH AMERICANS – Trudy Eden, J.D. Ph.D, University of Northern Iowa

II. EARLY HISTORY OF JAPANESE AND CHINESE IMMIGRATION AND THE SOCIAL CONSTRUCTION OF ASIAN AMERICAN CUISINE: 1850-1900 – Isao Takei, Texas A&M University

III. AN GORTA MÓR: FAMINE AT THE DAWN OF THE GLOBAL AGE – Noëlle Foster Feliciano, Rensselaer Polytechnic Institute

F) Room- W204- Saturday 1:45-3:15

Panel F: American Food Roundtable

Panel Chair: Warren Belasco

I. WHAT'S "AMERICAN" ABOUT AMERICAN FOOD? – Amy Bentley, New York University, Charlotte Biltekoff, Brown University, and Andrew F. Smith, American Forum for Global Education

G) Room- Media Center – S315 - Saturday 1:45-3:15- Book Exhibit and Book Sales, Poster display, Ongoing media Presentations 3:15-4:45 Eighth session

A) Room – W302- Saturday 3:15-4:45

Panel A: CSA

Panel Chair: Neva Hassanein

I. CSA ACROSS THE NATION: FINDINGS FROM THE 1991 AND 2001 NATIONAL SURVEYS – G.W., Center for Integrated Agricultural Systems, Daniel Lass, University of Massachusetts, John Hendrickson, UW-Madison Center for Integrated Agricultural Systems, and Kathy Ruhf, Northeast Sustainable Agriculture Working Group

II. STEWARDSHIP OF THE LAND AND THE TABLE – Dana L. Jackson, Land Stewardship Project

III. MORE THAN LEARNING TO EAT KALE? COMMUNITY SUPPORTED AGRICULTURE AND FOOD DEMOCRACY – Neva Hassanein, University of Montana

B) Room – W303- Saturday 3:15-4:45

Panel B: Food, Health and Symbolism

Panel Chair: Donald B. Thompson

I. DISCOURSES IN HEALTHY EATING AND CLAUDE LÉVI-STRAUSS' CULINARY TRIANGLE - Johanna Mäkelä, National Consumer Research Centre

II. FROM "WHITE POISON" TO "DOES A BODY GOOD": A CRITICAL EVALUATION OF THE ROLE OF MILK IN CHILD HEALTH – Andrea S. Wiley, James Madison University

III. SYMBOLIC FOOD MEANINGS ABOUT HEALTH: INTERACTION OF SYMPATHETIC MAGIC AND WORLDVIEW– Donald B. Thompson and Douglas R. Anderson, Penn State University) Room – W304- Saturday 3:15-4:45

Panel C: Food Education and Activism: University/Community Collaboration and Local/Global Actions

Panel Chair: Lori Stahlbrand

I. LINKING THEORY AND PRACTICE: FROM LEARNING ABOUT FOOD POLITICS TO FOOD ACTIVISM – Lauren Baker, York University, Canada

II. FEEDING SOCIAL TRANSFORMATION: FROM POPULAR FOOD EDUCATION TO COALITION ACTION – Deborah Barndt, York University, Canada

III. MAKING CHANGE THROUGH FOOD: POPULAR EDUCATION AND THE RHETORIC OF FOOD – Sally Miller, York University, Canada

IV. STUDENTS RESEARCH FOOD IN HIGH SCHOOLS: A UNIVERSITY/COMMUNITY COLLABORATION – Lori Stahlbrand, York University, Canada

D) Room – W202 - Saturday 3:15-4:45

Panel D: Eliminating Global Malnutrition: Issues and Strategies

Panel Chair: Harwood Schaffer

I. REDUCTION OF UNDERNUTRITION AND THE RELATIVE ROLE PLAYED BY IMPORTS AND DOMESTIC FOOD PRODUCTION – Hiroyuki Takeshima, University of Tennessee

II. CONCENTRATION IN EXPORT MARKETS: THE ARGENTINE CASE - Alejandro Dellachiesa, University of Tennessee

III. WTO AND CHANGES IN CHINA'S AG POLICIES: WILL MALNUTRITION INCREASE OR DECREASE - Yu Zhang, University of Tennessee

IV. FOOD SECURITY FOOD SOVEREIGNTY AND THE GOAL OF ELIMINATING MALNUTRITION - Harwood Schaffer, University of Tennessee

E) Room – W203- Saturday 3:15-4:45

Panel E: New York, New York

Panel Chair: Jennifer Berg

I. BONES, BLOOD AND SUGAR: BONE BLACK FACTORIES AND NEW YORK'S SUGAR REFINERIES- Joy Santlofer, New York University

II. RECREATING THE SOUTH AND SYMBOLIC COMMUNITIES: SOUTHERN FOOD RESTAURANTS IN NEW YORK CITY – Marcus Aldredge, Texas A&M University

III. EAU DE SMOKED FISH: THE PERFORMANCE OF NEW YORK JEWISHNESS- Jennifer Berg, New York university) Room- W202

Panel D: METHODOLOGIES OF FOOD-TALK: A FEMINIST RESEARCH MODEL

Panel Chair: Ramona Lee Pérez

I. 'CHARLAS CULINARIAS' (CULINARY CHATS): EMPOWERING THE MOMENT – Meredith E. Abarca, University of Texas, El Paso

II. WOMEN'S CULINARY VOICES: FOOD-CENTERED LIFE HISTORIES IN THE SUN LUIS VALLEY OF COLORADO – Carole M. Counihan, Millersville University
III. KITCHEN TABLE ETHNOGRAPHY AND FEMINIST ANTHROPOLOGY - Ramona Lee Pérez, New York University) Room- Media Center – S315 - Saturday 3:15-4:45

Panel G: FARMING THE SEAS by Habitat Media

Panel Chair: Mike Skladany 4:45- 5:45 ASFS and AFHVS Board Meetings

ASFS – Room S213 Chart Room (2nd Floor)

AFHVS – Jerome Berns Board Room (2nd Floor) "21 Club"

5:45-6:30 Joint Meeting – ASFS and AFHVS Board "21 Club"
4:45- 7:00 Explore Hyde Park and nearby attractions-this is something that people can do on their own.

River Hike – a 5-mile walk along the Hudson River

Vanderbilt Mansion

FDR homestead

Eleanor Roosevelt home 5:00- 7:00- Wine, bread and chocolate classes- Pre-registration required for these

Wine- Wine Spectator Room – Brian Smith – CIA Award winning author of Exploring Wine

Chocola 5:00- 7:00- Wine, bread and chocolate classes- Pre-registration required for these

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Chocolate- Bakeshop 3 – Peter Grewling – CIA Master Chocolatier

Bread – Bakeshop 2 – Richard Coppedge – CIA Master Baker

7:00- 11:00- banquet prepared by CIA chefs and students- Great Hall (Farquarson Hall) – Pre-registration required

Key Note Speaker - Daniel Pinkwater – SHORT, SHORT, SHORT STORIES IN WHICH FOOD IS MENTIONED AT LEAST ONCE

Carroll F. Dooley

Sunday, June 13, 2004

8:00 –10:15 Refreshments- Coffee, tea, muffins, rolls, juice, fruit served in

Corridor – Second and Third Floors of Bachelor's Wing

8:30-10:00 Ninth session

A) Room- W302 – Sunday 8:30-10:00

Panel A: Local Urban Economies, and Food Insecurity

Panel Chair: Gerda R. Wekerle

I. SUPERMARKETS, CORNER STORES, AND ACCESS TO HEALTHY FOOD CHOICES IN AN INNER-CITY CHICAGO NEIGHBORHOOD AND BEYOND – Daniel Block, Chicago State University and Joanne Kouba, Loyola University Chicago School of Nursing

II. THE SOCIAL LANDSCAPE OF FOOD INSECURITY: HOW PHYSICAL ENVIRONMENT AND POPULATION CHARACTERISTICS INFLUENCE FOOD ACCESS IN ONE URBAN COMMUNITY – Brian J. Thomas, Michigan State University

III. THE RIGHT TO GROW FOOD? (RE)NEGOTIATING RIGHTS TO FOOD AND RIGHTS TO PROPERTY IN PRIVATE AND PUBLIC SPACE IN THE GLOBAL CITY –, York University, Canada

B) Room- W303– Sunday 8:30-10:00

Panel B: Food, Poverty and Hunger I

Panel Chair: Karen Coen Flynn

I. INTAKE CHANGES RELATED TO SEASONAL HUNGER AND ECONOMIC CLASS IN THE UNITED STATES AT THE BEGINNING OF THE 20TH CENTURY – Nancy Duran and Robert Dirks, Texas A&M University

II. "WHAT USE HAVE I FOR BEANS?" COOKING AND EATING AMONG THE URBAN POOR, 1880-1935 – Katherine Leonard, University of Delaware

III. WHERE'S THE WATER? LAND TENURE, FOOD AND SURVIVAL IN ARMENIA VILLAGE, CAYO DISTRICT, BELIZE, CENTRAL AMERICA- Luciana Sivertson, University of Toronto

IV. AGRICULTURE, HUNGER, AND FOOD INSECURITY IN THE AFRO-ECUADORIAN HIGHLANDS – Geraldine Morena and Carla Guerrón-MonteroC) Room- W304 – Sunday 8:30-10:00

Panel C: Nutrition, Gender, Ethnicity and Race

Panel Chair: Larry Bain

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II. SCHOOL AND NEIGHBORHOOD FOOD ENVIRONMENTS AND THE FOOD CHOICES OF PUERTO RICAN GIRLS – Ronni Lee Bowen MS and Carol Devine Ph.D. RD, Cornell University

III. Larry Bain, Jardiniere

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Panel D: GMO and Media Perception

Panel Chair: Magda Sawicka

I. A COMPARATIVE STUDY BETWEEN GERMANY AND THE UNITED STATES FOCUSING ON PERCEPTIONS OF GENETICALLY MODIFIED FOOD – Helen L. Aquino and William K. Hallman, Rutgers University

II. THE KNOWLEDGE GAP: WHAT PEOPLE KNOW ABOUT BIOTECHNOLOGY – Andrew Knight, Arkansas State University

III. CULTURE MAKES THE DIFFERENCE: THE PERCEPTION OF MEDIA STORIES ABOUT FOOD BIOTECHNOLOGY IN GERMANY AND THE USA– Magda Sawicka, Research Center Juelich

E) Room –W203– Sunday 8:30-10:00

Panel E: History of Food Technology

Panel Chair: Carolyn Thomas de la Peña

I. CRATE LABELS – Pierre LaszLo, Ecole Polytechnique and University of Liège

II. FROZEN FRONTIERS: MASS PRODUCING FROZEN FOODS IN THE UNITED STATES 1920-1960 – Gabriella M. Petrick, University of Delaware

III. SWEET REWARDS: SACCHARIN AND THE POST-WAR ALLURE OF HI-TECH TASTE – Carolyn

Thomas de la Peña, UC Davis

F) Room- W204- Sunday 8:30-10:00

Panel F: Class, Status and Culture

Panel Chair: Charles Feldman

I. TREND VS. TRADITION: TUG-O-WAR IN POST-COLONIAL CONSUMERISM – Damian Mosley, New York University

II. WHEN HEALTH FOOD BECOMES HIGH-CLASS: NUTRITION DISCOURSES AND FOOD PRESTIGE IN RIBEIRÃO PRETO, BRAZIL – Christine Newkirk and Kathryn S. Oths, University of Alabama

III. FROM "APE MAN" TO THE ATKINS PLAN: EVOLUTIONARY DIALECTICS ON THE FORAGING TO FARMING DIETARY DIVIDE – Barrett P. Brenton, St. John's University

IV. ANCIENT TASTE OF PERFORMANCE – Charles Feldman, Montclair State, New Jersey

G) Room- Media Center – S315 – Sunday 8:30-10:00 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations

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Panel A: Agricultural Coops and Food Networks

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I. SO WHAT IF MY FOOD CAME FROM SOMEWHERE ELSE! AN ETHNOGRAPHIC AND GEOGRAPHICAL LOOK AT FOOD NETWORKS – Lucius F. Hallett, IV, University of Kansas

II. THE CAPITAL TO FARM: DESPITE ITS DOWNSIDES SOCIAL CAPITAL IS A KEY ELEMENT IN DEVELOPING NEW FARMERS – Jonathan Michael Thomas, MA, ABD, Temple University

III. COOPERATIVES, SCALE, AND HETERARCHY – Thomas Gray, Rural Business-Cooperative Service, USDA

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I. REGREENING NAIROBI CITY: AN INTEGRAL APPROACH TO URBAN PLANNING- Njeri Lynne Karanja, University of Manitoba

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Panel E: 20th Century History

Panel Chair: Dean Z. Xu

I. RURAL SCHOOL FAIRS IN ONTARIO: GONE BUT NOT FORGOTTEN – Dorothy Duncan, Canada

II. THE PREVALENCE OF WALNUTS IN GEORGIAN CUISINE - Rachel Rekhter, New York University

III. THE IMPACT OF SOCIETAL CHANGE IN THE UNITED STATES ON FOOD RECIPES – Dean Z. Xu, Texas A&M University

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Panel F: Social Eating

Panel Chair: Eve Jochowitz

I. SOLE FOOD: STUDENT PERCEPTIONS OF SOLITARY DINING – R. Bell, U.S. Army Natick Research Development and Engineering, Massachusetts, P. Pliner, University of Toronto, and D. Marshall, University of Edinburgh

II. "WHAT'S FOR DINNER AT YOUR PLACE?" ADVANCES IN STUDYING HOUSEHOLD FOOD STRATEGIES – Lisa Schubert, The University of Queensland, Brisbane, Australia

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