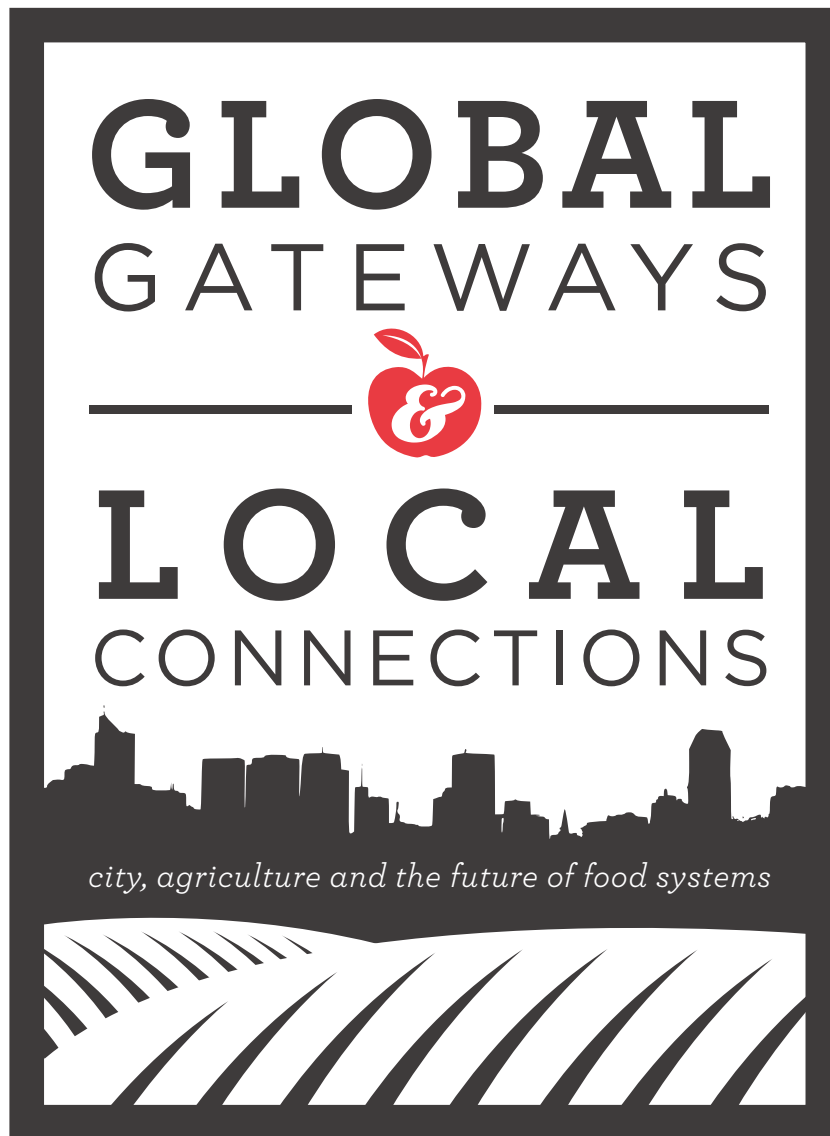


PRELIMINARY CONFERENCE SCHEDULE



city, agriculture and the future of food systems

ASFS - AFHVS - SAFN • NEW YORK 2012

2012 ASFS/AFHVS/SAFN Conference
**Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food
Systems**

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Conference Twitter Feed: #asfs2012

2012 ASFS/AFHVS/SAFN Conference
Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food Systems

WELCOME TO NEW YORK CITY!

The New School and New York University welcome you all to Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food Systems, the joint 2012 annual meeting of the Association for the Study of Food and Society (ASFS), the Agriculture, Food, and Human Values Society (AFHVS), and the Society for Anthropology of Food and Nutrition (SAFN).

We are very excited about this year's conference. We believe this is the largest annual meeting to date, with over 600 participants and 120 panels. However, it's not just about the numbers. We are delighted that Marion Nestle kindly agreed to be our keynote speaker, finding time for us in her very busy schedule. We have tried to organize activities that will allow everybody to enjoy New York at its best: tours to explore the diverse culinary aspects of NYC, a food-truck event to enjoy the street fare that makes our city unique, and a dine-around evening that will introduce many of you to some of the most intriguing restaurants New York has to offer. But above all, we are thrilled about the growing interest that urgent and crucial issues about food, agriculture, and nutrition are eliciting not only within the U.S., but also all over the world. In fact, we have never had so many international participants.

We want to acknowledge the support of The New School's President David Van Zandt, Provost Tim Marshall, and the Dean of the New School for Public Engagement David Scobey; and at New York University, we thank Deans Mary Brabeck, Beth Weitzman, Lindsay Wright and Erich Dietrich and Department Chair, Judith Gilbride

This conference would have not been possible without the tireless work and the infinite patience of Scott Barton who organized housing, tours, dinners and food truck issues, Shayne Figueroa who navigated insurance, contracts, finances, NYU's logistics, and Amy Orr who created and continually revised the conference schedule and kept up with the seeming endless conference emails and requests. All three always ably dealt with stress and emergencies with a smile. We also want to thank Allison Michaud at NYU for her collaboration on the registration, website and conference administration, Rebecca Racine with housing and Arlene Peralta for the street fair; Heath Braunstein, Samantha Mirth, Jonathan Ferrer, Pam Tillis, and Ed Verdi at The New School for their help with the logistics and the catering. A special thank you goes to our sponsors VIAS, Fizzy Lizzy, Eataly, Bloomberg/Berg, University of California Press, Columbia University Press, The New York City College of Technology, Fairway, and Edible Magazine, who have generously contributed to the success of the meeting.

We are looking forward to hearing your feedback. Have a great conference!

Jennifer Berg, New York University

Fabio Parasecoli, The New School



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A SPECIAL THANKS TO CONFERENCE SPONSORS



Restaurants

Kuma Inn, Coppelia, Northern Spy, Crispo, DBGB, Colors, GusOrganics, Café Condesa, Otto Pizzeria, Tribeca Grill, Blue Smoke, Bell, Book & Candle, Porsena, Alta, Il Buco, Tertulia, Aldea, Ma Peche, Kajitsu, Annissa, Mas:La Grillade, Perry Street and Blue Hill Restaurants

Food Trucks

Thanks to David Weber of NYC Food Truck Association and Helena Tubis with the Vendy's for linking us to the wonderful street vendors

CONFERENCE BOOKSELLERS AND EXHIBITORS

Berg/Bloomsbury Press
The Scholar's Choice
Penguin Press
Edible Magazine
Rowman/AltaMira Press

CONFERENCE PLANNING AND ORGANIZING COMMITTEE

Steering Committee

Jennifer Schiff Berg, Fabio Parasecoli, Scott A. Barton, Shayne Leslie Figueroa, Amy Orr

Conference Committee

Ari Ariel, Jim Bingen, Amy Bjork, Sierra Clark, Arielle Cooper, Nikki Hill, Hi'ilei Hobart, Matthew Hoffman, Kelila Jaffe, Anne McBride, Allison Michaud, Dana Mortell, Arlene Peralta, Kristin Reynolds, Jaclyn Rohel, Elizabeth Schaible, Christy Spackman, Pam Tillis

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ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

ASFS was founded in 1985 with the goals of promoting the interdisciplinary study of food and society. It has continued that mission by holding annual meetings; the first was in 1987 and since 1992, the meetings have been held jointly with AFHVS.

Officers of ASFS

President: Annie Hauck-Lawson

Vice-President: Psyche Williams-Forson

Secretary: Travis Nygard

Treasurer: Jennifer Berg

Executive Director: Warren Belasco

Editors of *Food Culture & Society*: Ken Albala and Lisa Heldke

AGRICULTURE, FOOD, AND HUMAN VALUES SOCIETY (AFHVS)

Founded in 1987, AFHVS promotes interdisciplinary scholarship in the broad areas of agriculture and rural studies. From a base of philosophers, sociologists, and anthropologists, AFHVS has grown to include scientists, scholars and practitioners in areas ranging from agricultural production and social science to nutrition policy and the humanities.

Officers of AFHVS

President: Jim Bingen

Vice-President: Clare Hinrichs

Executive Secretary: Richard Haynes

Editor of *Agriculture and Human Values*: Harvey James, Jr.

SOCIETY FOR THE ANTHROPOLOGY OF FOOD AND NUTRITION (SAFN)

SAFN is a section of the American Anthropological Association. Established in 1974, SAFN encourages research and exchange of ideas, theories and methods and scientific information to understand the socio-cultural, behavior and political-economic factors related to food and nutrition.

Officers of SAFN

President: Craig Hadley

Past President: Janet Chrzan

Vice-President: Rachel E. Black

Treasurer: Crystal Patil

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KEYNOTE ADDRESS



Marion Nestle

“The 2012 Farm Bill: A Case Study in the Intersection of Agriculture, Food, Culture, and Public Health”

Thursday, June 21st

5:30- 6:30

The New School, Tishman Auditorium, 66 West 12th Street

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, which she chaired from 1988 - 2003. She is also Professor of Sociology at NYU and Visiting Professor of Nutritional Sciences at Cornell. She earned a Ph.D. in molecular biology and an M.P.H. in public health nutrition from UC Berkeley. She is the author of *Food Politics: How the Food Industry Influences Nutrition and Health*; *Safe Food: The Politics of Food Safety*; *What to Eat*; and, most recently, *Why Calories Count: From Science to Politics* (with Malden Nesheim). She has also written two books about the pet food industry. She writes the Food Matters column for the San Francisco Chronicle, blogs daily (almost) at www.foodpolitics.com, and twitters @marionnestle.com

PRESIDENTIAL ADDRESSES

Friday, June 22

6:30-7:30

Kimmel Center

The Rosenthal Pavilion, 10th floor

ASFS President Annie Hauck-Lawson

“Little Farm Chores: The Chores May Not Be Small, but the Farm Sure Is”

AFHVS President Jim Bingen

“Labels of Origin For Food, the New Economy and Opportunities for Rural Development in the US”

2012 ASFS/AFHVS/SAFN Conference
**Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food
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2012 CONFERENCE SCHEDULE AT A GLANCE

WEDNESDAY, JUNE 20th

- | | |
|---------------------------|--|
| 8:30 AM – 10:00 AM | Registration & Coffee (The New School, 66 W. 12 th Street lobby) |
| 9:00 AM – 5:00 PM | Wednesday tours (All tours depart from The New School, 66 W. 12 th Street lobby unless notified otherwise by your tour guide. Departure times vary depending on tour.) |
| 4:00 PM – 7:00 PM | Registration (The New School, 66 W. 12 th Street lobby) |
| 5:00 PM – 7:00 PM | Directors Meeting (The New School, Orozco Room) |
| 5:00 PM – 7:00 PM | Graduate Student Networking Event (The New School, Wollman Hall) |

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Systems**

THURSDAY, JUNE 21st

7:30 AM – 8:30 AM	Registration & Breakfast (The New School, 66 W. 12 th St. lobby)
8:30 AM – 9:55 AM	Concurrent Sessions (A1 – A9)
10:05 AM – 11:20 AM	Concurrent Sessions (B1 – B10)
11:20 AM – 11:40 AM	Coffee Break
11:40 AM – 12:55 PM	Concurrent Sessions (C1 – C9)
1:00 PM – 2:30 PM	Lunch Provided by The New School (55 W. 13 th St)
2:30 PM – 3:50 PM	Concurrent Sessions (D1 – D10)
3:50 PM – 4:10 PM	Coffee Break
4:10 PM – 5:30 PM	Concurrent Sessions (E1 – E10)
5:30 PM – 6:30 PM	Keynote Speech, Marion Nestle (The New School, 66 W. 12 th St., Tishman Auditorium)
6:30 PM – 9:00 PM	Conference Reception

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SATURDAY, JUNE 23rd

7:30 AM – 8:30 AM	Coffee & Breakfast
8:30 AM – 9:55 AM	Concurrent Sessions (I1 – I9)
10:05 AM – 11:20 AM	Concurrent Sessions (J1 – J10)
11:20 AM – 11:40 AM	Coffee Break Sponsored by University of California Press and Columbia University Press (Vanderbilt Hall, 40 Washington Square South, Golding Lounge, 2nd Floor)
11:40 AM – 12:55 PM	Concurrent Sessions (K1 – K10)
1:00 PM – 2:30 PM	Lunch Provided by New York University (King Juan Carlos Bldg. 53 Wash. Sq. South)
2:30 PM – 3:50 PM	Concurrent Sessions (L1 – L10)
3:50 PM – 4:10 PM	Coffee Break Sponsored by New York City College of Technology (Vanderbilt Hall, 40 Washington Square South, Golding Lounge, 2nd Floor)
4:10 PM – 5:30 PM	Concurrent Sessions (M1 – M7)

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SUNDAY, JUNE 24th

8:00 AM – 9:00 AM

AFHVS Annual Meeting (411 Lafayette Street, Fifth Floor)

9:00 AM – 11:00 AM

AFHVS/ASFS Joint Meeting (411 Lafayette Street, Fifth Floor)

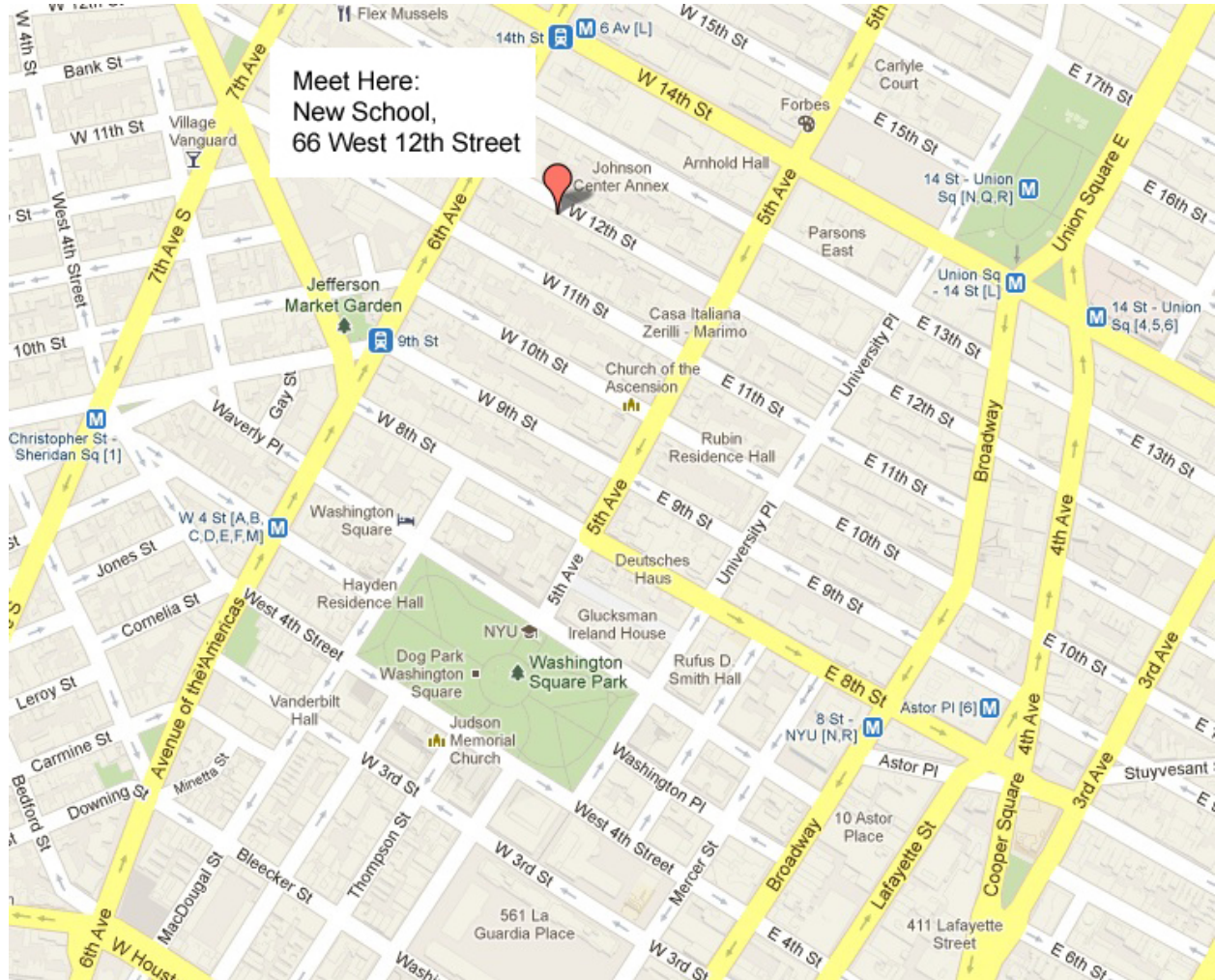
11:00 AM – 3:00 PM

ASFS Annual Meeting (411 Lafayette Street, Fifth Floor)

2012 ASFS/AFHVS/SAFN Conference
Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food
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CONFERENCE MAPS


Meeting Location on Wednesday, June 20th - The New School




2012 ASFS/AFHVS/SAFN Conference Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food Systems

The New School, NYU, and NYU Residence (Founders Hall)

 NYU Residence, Founders Hall
120 East 12th St.

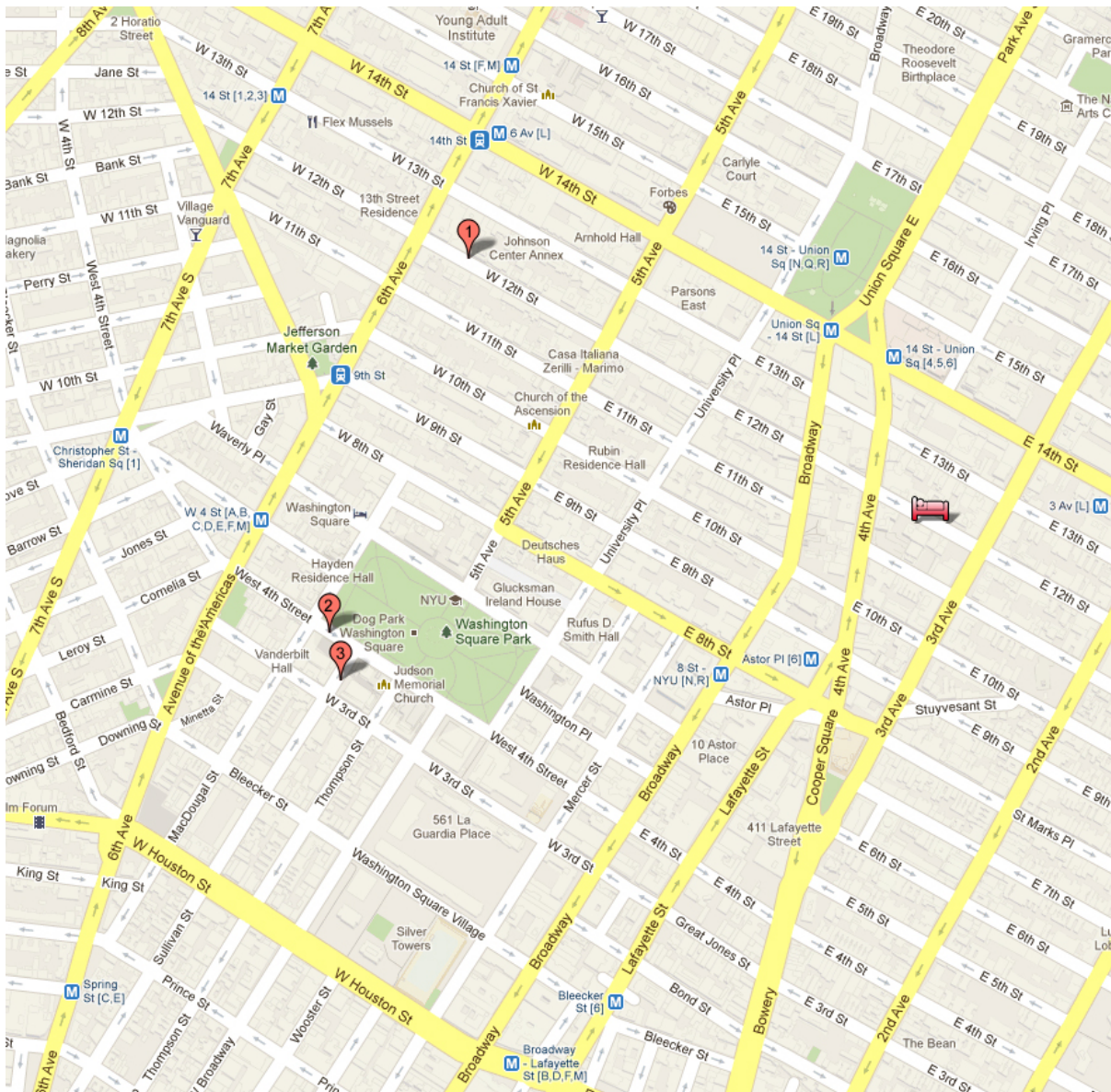
 NYU Vanderbilt Hall
40 Washington Square South

 New School
66 West 12th St.

 NYU Furman Hall
245 Sullivan St.



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CONFERENCE MATRIX

WEDNESDAY, JUNE 20TH AT THE NEW SCHOOL

Session Time	Session Title	Location (Meeting Location for Tours)	Building	Room
8:30 AM - 10:00 AM	Registration & Coffee	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
9:00 AM - 5:00 PM (Times vary depending on tour)	#7 Train	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Rediscovering Red Hook	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Harlem	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Williamsburg Hipster	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Roof Top Farms	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Central Park Foraging	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	NY Public Library and the NYU Fales Collection	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Fermenting and Distilling in Brooklyn	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Growing Food Justice in the Bronx	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Taco Crawl in Sunset Park, Brooklyn	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Culinary Improvisation with Jon Deutsch	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Hunts Point Tour	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
	Experimental Cuisine Collective	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
4:00 PM - 7:00 PM	Registration	The New School	66 W. 12th St	Courtyard & 1st Floor Foyer
5:00 PM - 7:00 PM	Food Studies Student Networking Event	The New School	65 W. 11th St (enter at 66 W. 12th St)	Wollman Hall (5th Floor)
5:00 PM - 7:00 PM	Directors Meeting	The New School	66 W. 12th St	Orozco Room, 7th Floor

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THURSDAY, JUNE 21ST AT THE NEW SCHOOL

Session Time	Session Number	Session Title	Panelists	Location	Building Address	Room
7:30 AM - 8:30 AM	Registration, Coffee & Breakfast	Registration, Coffee & Breakfast	N/A	The New School,	66 W. 12th St.	Courtyard & First Floor Foyer
	Coffee & Breakfast	Coffee & Breakfast	N/A	The New School	2 W. 13th St.	Entrance to Bark Room
				The New School	66 W. 12th St.	Room 509
8:30 AM - 9:55 AM	A1	Community and Food Security	Wesley Dean, Melissa Fuster, Barbara Seed, Ellen Maccarone	The New School	66 W. 12th St.	Tishman Auditorium (1st Floor)
	A2	Food and Institutions	Megan Jessee, Fay Rakoff, Marydale DeBor, Svend Skafte Overgaard	The New School	2 W. 13th St.	Kellen Auditorium (1st Floor)
	A3	Recipes and the Media	Erica Peters, Kim Beeman, Michele Lamorte, Laresh Jayasanker, Kristina Sweet	The New School	66 W. 12th St.	Room 404
	A4	Food Dignity: growing and learning from community-led food systems	Christine Porter, Sarita Daftary, Daryl Marshall, Megan Gregory, Nayda O. Maymi, Jemila Sequeira, Hank Herrera,	The New School	66 W. 12th St.	Room 407
	A5	Indigenous Knowledge	Theresa Bushman, Danielle Ceribo, Anthony Sutton	The New School	65 W. 11th St (enter at 66 W. 12th St)	Wollman Hall (5th Floor)
	A6	Food and the City I	Hayley Figueroa, Amit Mehrotra, Lyndsay Orton, Daphne Derven, Natalie Jayroe	The New School	66 W. 12th St.	Room 713
	A7	Restaurants	Nic Mink, Andrew Haley, Isil Celimli-Inaltong, Jan Whitaker	The New School	66 W. 12th St.	Room 715
	A8	New digital technologies into the production, process and consumption of food	Jef Pelkmans, Sonia Massari, Charlotte De Backer	The New School	2 W. 13th St.	Bark Room (1st Floor)
	A9	Food and Media I	Sydney Oland, Farha Ternikar, Jenna-Lee Shuster	The New School	66 W. 12th St.	Room 716

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	A10	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 262
	A11	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 263
10:05 AM - 11:20 AM	B1	Locating food education in innovative spaces, Part I	Sal Johnston & Natale Zappia, Karen Franck, Julia Ehrhardt, Alice Julier, Gilbert Gillespie	The New School	66 W. 12th St.	Tishman Auditorium (1st Floor)
	B2	In the field: Implementing research with underserved consumers, healthful foods, and direct marketing outlets	Stephanie Rogus, Skye Cornell, Ashley Fitch, Lydia Oberholtzer, Carolyn Dimitri, Jeanne Koenig	The New School	2 W. 13th St.	Kellen Auditorium (1st Floor)
	B3	Community Food Systems Progress: Leaping Gazelles and Lumbering Elephants	Hugh Joseph, Dorothy Blair, Gail Feenstra, Clare Hinrichs	The New School	65 W. 11th St (enter at 66 W. 12th St)	Wollman Hall (5th Floor)
	B4	Food Systems I	Eric Bendfeldt, Kim Niewolny, Valentine Cadieux, Tim Griffin, Shawn Trivette	The New School	66 W. 12th St.	Room 404
	B5	Fish Kettles, Blenders, and Greasy Spoons: Making the Modern Kitchen in America and Mexico	Megan Elias, Sandra Aguilar-Rodriguez, Cindy Lobel, Audrey Russek	The New School	2 W. 13th St.	Bark Room (1st Floor)
	B6	Food Choices in College	Cort Basham, Lisa Heldke, Steve Kjellgren, Sarah Arndt, Amelia Sancilio	The New School	66 W. 12th St	Room 407
	B7	Food Access	Hanaa Hamdi, Carolyn Zezima, Margaret Tung	The New School	66 W. 12th St	Room 713
	B8	Men, Masculinities & Foodwork	Elizabeth Fakazis, Shelley Koch, Michelle Szabo	The New School	66 W. 12th St	Room 715
	B9	Community Gardens	Evan Weissman, Dave Aftandilian, Lesley Acton	The New School	66 W. 12th St	Room 701
	B10	Urban Agriculture I	Kathleen Bubinas, Lori Vail, Timothy Carter, Martin Shanguhya, Naomi Shanguhya	The New School	66 W. 12th St	Room 716
11:20 AM - 11:40 AM	Coffee Break Provided by The New School	Coffee Break	N/A	The New School	66 W. 12th St.	Courtyard & First Floor Foyer
				The New School	66 W. 12th St.	Room 509
				The New School	2 W. 13th St.	Entrance to Bark Room

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11:40 AM - 12:55 PM	C1	The Ethics of Religious Slaughter: Historical, Scientific, and Religious Perspectives on Kosher and Halal Slaughter	Roger Horowitz, Muhammad M. Chaudry, Aaron Gross, Joe Regenstein	The New School	66 W. 12th St.	Tishman Auditorium (1st Floor)
	C2	Participatory Research Approaches for Food System Justice and Sustainability	Garrett Broad, Kristin Reynolds, Emma Donnelly, Analena Hope, Laura-Anne Minkoff-Zern, Jessi Quizar	The New School	2 W. 13th St.	Kellen Auditorium (1st Floor)
	C3	Nutrition: Issues and Interventions	Jen Wrye, Jeffery Sobal, Michael Bulger	The New School	66 W. 12th St.	Room 404
	C4	Chinese Foodways in Transition	Chee Wang Ng, Leo Pang, Willa Zhen, Casey Man Kong Lum	The New School	66 W. 12th St.	Room 407
	C5	Commodities and Food Security	Manya Gorman-Knutson, Yetkin Borlu, Kristen Lowitt	The New School	2 W. 13th St.	Bark Room (1st Floor)
	C6	Sustainable Systems	Babette Audant, Catherine Brinkley, Brian Petersen, Roni Neff	The New School	65 W. 11th St	Wollman Hall (5th Floor)
	C7	Talk, tour, and theorize: finding people and place in city foodscapes	Catherine Piccoli, Cory Van Horn, Alice Julier	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 713
	C8	Farm to School I	Matthew Benson, Mary Stein, Beth Feehan, Alyssa Moles	The New School	66 W. 12th St.	Room 715
	C9	Food Ethics within Public Service: Interdisciplinary Perspectives and Practices	Bryan Moe, Gabriel Ayass, Reshma Gokaldas, Elizabeth Sills, Leandra Trydal	The New School	66 W. 12th St.	Room 701
	C10	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 262
	C11	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 263
1:00 PM - 2:30 PM	Lunch Provided by The New School	Lunch Provided by The New School	N/A	The New School	55 W. 13th St	Café 55 (4th Floor)
				The New School	55 W. 13th St	Hirshon Suite (2nd Floor)
				The New School	55 W. 13th St	Theresa Lang Center (2nd Floor)
2:30 PM - 3:50 PM	D1	Does Scale Matter? Examining Targeted and Universal Approaches to Food Systems Change	Emma Tsui, Kimberly Libman, Christine Caruso, Dory Kornfeld, Janet Poppendieck	The New School	66 W. 12th St.	Tishman Auditorium (1st Floor)

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	D2	Food and Labor	Patrick O'Halloran, Laura-Anne Minkoff-Zern, Carrie Freshour, Patricia Allen	The New School	65 W. 11th St (enter at 66 W. 12th St)	Wollman Hall (5th Floor)
	D3	Indigestible Culture: Gastro-Politics, Food and Conflict	David Beriss, Hanna Garth, Lucy Long, Anne Meneley	The New School	66 W. 12th St.	Room 404
	D4	Sustainability and Commodity Chains	Karen Hills, Kristen LaRusse, Emily Schmidlapp, Kim Watson	The New School	66 W. 12th St.	Room 407
	D5	Food Politics	Aleenah Mehta, Jenny Lee, Jason Parker, Patrizia Longo	The New School	2 W. 13th St.	Bark Room (1st Floor)
	D6	Food Choices	Alexandra Sullivan, Gabrielle O'Kane, Lani Trenouth, Laura Thomas	The New School	66 W. 12th St.	Room 410
	D7	Food, Gender and Embodiment	David Sharp, Sarah Kark, Alexandra Rodney, Pamela Wiznitzer	The New School	66 W. 12th St.	Room 701
	D8	Subvert the Dominant Foodways Paradigm: Countercultural Producers and Consumers and the Communities that Love Them	Netta Davis, Chris Maggiolo, Erin Ross	The New School	66 W. 12th St.	Room 715
	D9	Food in Education I	Robyn Stewart, Dorothy J. Knauer, Laura Zeeman, Rosalie Koenig	The New School	66 W. 12th St.	Room 716
	D10	Urban Food Systems	Manon Boulianne, Megan Cairns, Rachel Vaughn	The New School	66 W. 12th St.	Room 702
	D11	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 263
3:50 PM - 4:10 PM	Coffee Break	Coffee Break Provided by The New School	Coffee Break Provided by The New School	The New School	66 W. 12th St.	Courtyard & First Floor Foyer
					66 W. 12th St.	5th Floor Hallway
					2 W. 13th St.	Bark Room

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4:10 PM - 5:30 PM	E1	Good, or good for you? Examining the contexts and meanings of the pleasure, health, and morality of eating.	Catherine Womack, Julia Lapp, Arthur Lizie, Alex McIntosh, Abby Wilkerson	The New School	66 W. 12th St.	Tishman Auditorium
	E2	Urban Rural Linkages and Feeding Cites: A look at the effects of and responses to urbanization on food security in three cities	Nevin Cohen, Thomas Forster, Kim Kessler, Jessica Wurwarg	The New School	65 W. 11th St (enter at 66 W. 12th St)	Wollman Hall (5th Floor)
	E3	The Uneaten, Imaginary, and Inedible Food	Chi-Hoon Kim, Klara Seddon, Emily Yates-Doerr, Willa Zhen	The New School	66 W. 12th St.	Room 404
	E4	Between Cosmopolitanism and Provincialism: Approaches to South Asian Culinary Cultures	Krishnendu Ray, Sayantan Biswas, Colleen Sen, Tulasi Srinivas	The New School	66 W. 12th St.	Room 407
	E5	Food in Education II	Lisa Hightower, Steven A. Williams, Timothy McCollum	The New School	2 W. 13th St.	Bark Room (1st Floor)
	E6	Food Security	David Andrews, Robert Nectow, Inez Adams, Monique Centrone Stefani	The New School	66 W. 12th St.	Room 702
	E7	Globalization and Identity	Shanit Cohen, Carlo Katindig, Amber O'Connor, Kanik Ilkay	The New School	66 W. 12th St.	Room 701
	E8	Farm to School II	Gina Thornburg, Tara Agrawal, Dana Kohut	The New School	66 W. 12th St.	Room 715
	E9	US Food History	Stephanie Fisher, Michelle Branch, Rachel Herrmann, Allison Wallace	The New School	66 W. 12th St.	Room 716
	E10	Rural Development	Shoshanah Inwood, Anneliese Miller, Sara Jablonski, Tyler Wilkinson-Ray	The New School	66 W. 12th St.	Room 410
	E11	Extra Room - Side Meetings	Extra Room - Side Meetings	The New School	65 W. 11th St (enter at 66 W. 12th St)	Room 263
5:30 PM - 6:30 PM	Keynote Speaker	Keynote Speaker	Marion Nestle	The New School	66 W. 12th St.	Tishman Auditorium
					66 W. 12th St.	A 404 (overflow room)

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6:30 PM - 9:00 PM	Reception	Reception	N/A	The New School	55 W. 13th St	Hirshon Suite (2nd Floor)
					55 W. 13th St	Theresa Lang Center (2nd Floor)
					55 W. 13th St	Café 55 (4th Floor)

FRIDAY, JUNE 22nd AT NEW YORK UNIVERSITY

Session Time	Session Number	Session Title	Panelists	Location	Building	Room
9:00 AM - 12:30 PM (Exact times vary depending on tour)	N/A	Chelsea Market High Line	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Greenmarket Guided Tour	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Lower East Side Ecology Center	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Lower East Side Jewish New York	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Chinatown Tour	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	NYU Campus Dining/Composting Gardens	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Essex St. Market	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	Eataly	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A
	N/A	New York's Other Little Italy - Bleecker St.	N/A	New York University	Vanderbilt Hall (40 Washington Sq. South)	N/A

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12:30 PM - 2:00 PM	Box Lunch Provided by NYU Students	AFHVS Lunch Meeting	N/A	New York University	King Juan Carlos Bldg (53 Wash. Sq So)	Room 701
		Box Lunch Pickup Location	N/A	New York University	King Juan Carlos Bldg (53 Wash. Sq So)	First Floor Atrium
2:00 PM - 3:25 PM	F1	Taste and Culture I	Sarah Cappeliez, Zilkia Janer, Richard Milne, Ashley French	New York University	Furman Hall (245 Sullivan Street)	Room 210
	F2	Gender, Nutrition, and Right to Adequate Food	Carolyn Mees, Anne Bellows, Stefanie Lemke, Ariela Zyberman	New York University	Furman Hall (245 Sullivan Street)	Room 212
	F3	Updates on Farm to School across the United States: Progress Made and Room to Grow	Courtney Pinard, Carmen Byker, Amy Yaroach, Amy Rosenthal	New York University	Furman Hall (245 Sullivan Street)	Room 214
	F4	The Role of Labor in the Field of Food Studies	Sarah Wald, Nevin Cohen, Biko Koenig, Heather Lee, April Merleaux	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 214
	F5	Fast Food and Freedom: Power, Race, and Sexuality	Elissa Underwood, Jessica Walker, Psyche Williams- Forson	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 206
	F6	Food Justice	Hank Herrera, Elaine Gerber, Elsa Dias, Alison Alkon	New York University	Furman Hall (245 Sullivan Street)	Room 334
	F7	Consumer Culture	Charlotte De Backer, Hillary Sackett, Carrie Herzog, Carol Lindquist	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 216
	F8	Locating food education in innovative spaces, Part II	Alice Julier, Sonia Massari, Stephanie Welcomer, Teresa Yoder	New York University	Furman Hall (245 Sullivan Street)	Room 310
	F9	Food and Migrations I	Sarah Portnoy, Patrick Matutina, Joyce Krystofolski	New York University	Furman Hall (245 Sullivan Street)	Room 316

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	F10	Food Policy	Whitney Lingle, Anne Palmer, Leah Ashe, Kathryn DeMaster	New York University	Furman Hall (245 Sullivan Street)	Room 120
3:35 PM - 4:50 PM	G1	Obesity: Cultural and Systemic Factors	Emily Contois, Noura Insolera, Sarah Stiles, Julie Guthman	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 206
	G2	Booze and Chews: The Cultural Politics of Civility and Intoxication	Ken Albala, Lisa Jacobson, Krishnendu Ray, Sierra Clark, Jaclyn Rohel	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 214
	G3	New York Food	Joy Fraser, Simone Cinotto, Aaron Bobrow-Strain	New York University	Furman Hall (245 Sullivan Street)	Room 214
	G4	Food and Contemporary Protest	David Sutton, Leonidas Vournelis, Nefissa Naguib, Maggie Dickinson, Aziz Fatnassi	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 216
	G5	Fluid Flavors: Spice and Specialty Items in the Food System	Rebecca Baker, Jody Barnhart, Heather Penn, Michela Badii	New York University	Furman Hall (245 Sullivan Street)	Room 210
	G6	Extra Room - Side Meetings	Extra Room - Side Meetings	New York University	TBD	TBD
	G7	Food and Arts	Nancy Stalker, Travis Nygard, Lynn Peemoeller, Alison Pearlman	New York University	Furman Hall (245 Sullivan Street)	Room 212
	G8	Food in Education III	Alison Smith, Karen Nordstrom, Alexandra Clare Earl, Abha Gupta, Laurence J. Nolan	New York University	Furman Hall (245 Sullivan Street)	Room 334
	G9	Gender and Alternative Food Networks	Matthew Hoffman, Stephanie White, Stephanie St. Pierre	New York University	Furman Hall (245 Sullivan Street)	Room 310
	G10	Urban Agriculture II	Robert Fanuzzi, Nevin Cohen, Kate Sheridan, Daniel Block, Kristin Reynolds	New York University	Furman Hall (245 Sullivan Street)	Room 316
4:50 PM - 5:10 PM	Coffee Break	"Meet the Publisher" Coffee Break Sponsored by Berg/Bloomsbury Publishing	N/A	New York University	Vanderbilt Hall (40 Washington Square South)	Golding lounge (2nd Floor)

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		Additional Coffee Break	N/A	New York University	Furman Hall (245 Sullivan Street)	3rd Floor Hallway
5:10 PM - 6:30 PM	H1	New and Experimental Data Collection Methods in Food Studies and Food Anthropology	Barrett P. Brenton, Mark Jenike, Helen Vallianatos, Penny Van Esterik, Janet Chrzan, Tabitha Steager	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 206
	H2	The Social Tastes of Vermont Artisan Cheese, from Countryside to Cityscape	Vince Razionale, Amy Trubek, Deborah Heath, Heather Paxson, Jake Lahne	New York University	Furman Hall (245 Sullivan Street)	Room 210
	H3	Fond of Food: The Essence of Culture Through Sauces and Condiments	April Najjaj, India Aurora Mandelkern, Anne McBride, Teagan Lehmann, Beth Forrest	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 214
	H4	Measuring Farm to School Values-Based Supply Chains: Procurement, Professional Development, and Policy Implications	Gail Feenstra, Courtney Marshall, Thea Rittenhouse, Julia Van Soelen Kim	New York University	Furman Hall (245 Sullivan Street)	Room 212
	H5	Food and the Internet	Balazs Kovacs, Jillian Horowitz, Sarah Murray	New York University	Furman Hall (245 Sullivan Street)	Room 334
	H6	Alternative Food Networks	Shannon Courtney, Rebecca Mino, Stephen Wade, Andrew Vaserfirer	New York University	Furman Hall (245 Sullivan Street)	Room 214
	H7	Food and Tourism	Karen Goodlad, Christina Ceisel, Deborah Che, Amit Mehrotra, Susan Phillip	New York University	Vanderbilt Hall (40 Washington Sq. South)	Room 216
	H8	Food Choices and Education	Sara Ducey, Ardyth Gillespie, Matthew Kaplan, Fran Alloway	New York University	Furman Hall (245 Sullivan Street)	Room 310
	H9	Political Reflections on Alternative Food Networks	Prita Lal, Marisa Wilson, Bernhard Freyer, Douglas Constance	New York University	Furman Hall (245 Sullivan Street)	Room 316
	H10	The role of universities in food system transformation	Sara Minard, Kelly Monaghan, Mark Bomford, Vivian Carro-Figueroa	New York University	Furman Hall (245 Sullivan Street)	Room 120

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6:30 PM - 7:30 PM	Presidential Address	AFHVS: Labels of Origin For Food, the New Economy and Opportunities for Rural Development in the U.S.	Jim Bingen	New York University	Kimmel Center	The Rosenthal Pavilion, 10th floor
		ASFS: Little Farm Chores: The Chores May Not Be Small, but the Farm Sure Is	Annie Hauck-Lawson	New York University	Kimmel Center	The Rosenthal Pavilion, 10th floor
8:00 PM...	Friday Night "Dine-A-Round"	Friday Night "Dine-A-Round"	N/A	Restaurants announced at registration	Restaurants announced at registration	Restaurants announced at registration

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SATURDAY, JUNE 23RD AT NEW YORK UNIVERSITY

Session Time	Session Number	Session Title	Panelists	Location	Building	Room
7:30 AM - 8:30 AM	Coffee & Pastries	Morning Coffee & Pastries	N/A	New York University	Location 1	TBD
			N/A	New York University	Location 2	TBD
7:30 AM - 10:00 AM	Registration	Registration	N/A	New York University	Furman Hall (245 Sullivan St)	First Floor, Lobby
8:30 AM - 9:55 AM	11	Food and Media II	Tim August, Marie-Christine Lambert-Perreault, Nieves Pascual, Kyla Wazana Tompkins (Moderator)	New York University	Furman Hall (245 Sullivan St.)	Room 210
	12	Local Food Systems & The Localization of Food Law and Policy	Kate Clancy, Emily Broad Leib, Sarah Misyak, Baylen Linnekin	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 206
	13	Distribution in Alternative Food Networks	John Eshleman, Colin Anderson, Matt Bereza, Jill Clark	New York University	Furman Hall (245 Sullivan St.)	Room 212
	14	Process and Creativity in Sustainable Consumption: Developing and Engaging Regional Food Guides	Miriam Seidel, Julia Lapp, Jennifer Wilkins, Ardyth Gillespie	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 214
	15	Seeds, Stewardship, Salmon, and Sustainability: Food-Focused Paths to Environmental Social Justice	Arielle Burlett, Johanna Klotz, Amanda West, Catherine Zagare	New York University	Furman Hall (245 Sullivan St.)	Room 310
	16	Sustainability: Urban and Rural	Carmen Byker, Giovanni Orlando, Dru Montri, Elizabeth Murray	New York University	Furman Hall (245 Sullivan St.)	Room 214
	17	Rural and Urban: Food Production, Distribution and Consumption	Rachel Engler-Stringer, Sugandhi Wickremarachchi, Kristal Jones	New York University	Furman Hall (245 Sullivan St.)	Room 316
	18	School Food	Hannah Smith-Drelich, Erin Powell, Laura Stanley, Jeanne Koenig	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 216
	19	Certification and Labels	Florence Becot, Maki Hatanaka, Daniel Tobin, Nathaniel Christ	New York University	Furman Hall (245 Sullivan St.)	Room 120

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10:05 AM - 11:20 AM	J1	Critical Studies of Nutrition: A Roundtable Discussion	Yuka Asada, Charlotte Biltekoff, Jessica Hayes-Conroy, Julie Guthman, Jessica Mudry	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 206
	J2	Cooking and Commensality	Alex McIntosh, Anne Murcott	New York University	Furman Hall (245 Sullivan St.)	Room 210
	J3	Food and Music: directions for research	Lucy Long, Ken Albala, Eve Jochnowitz, Julia Lapp	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 214
	J4	Provisioning the City	Wendy Fountain, George Solt, Nicole Tarulevicz, Mark Gorgolewski, Karen Franck	New York University	Furman Hall (245 Sullivan St.)	Room 214
	J5	Latino Immigrants: Cultural and Economic Pressures	M. Barbara Tagliaferro, Claudia Prado-Meza, Teresa Mares, Airin Martinez	New York University	Furman Hall (245 Sullivan St.)	Room 310
	J6	Technology	Amy Guptill, Diana Stuart, Cory Bernat, Odile Madden	New York University	Furman Hall (245 Sullivan St.)	Room 212
	J7	Slow, Fresh, and Local Food	Laura Hahn, Andrea Bosio, Phil Mount, Amy Halloran	New York University	Furman Hall (245 Sullivan St.)	Room 120
	J8	Food, Politics, and Personal Agency	George Bayuga, Hilda Kurtz, Elise Lake, Christophe Hille	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 216
	J9	Feasts or Famine: Literary Representations of Fasting & Fitness	Cara Erdheim, Kate Nash, Lauren Navarro	New York University	Furman Hall (245 Sullivan St.)	Room 334
	J10	Food and Migrations II	Jane Dusselier, Anita Chen, Nina Fallenbaum	New York University	Furman Hall (245 Sullivan St.)	Room 316
	J11	Extra Room - Side Meetings	Extra Room - Side Meetings	New York University	TBD	TBD
11:20 AM - 11:40 AM	Coffee Break	"Meet the Publisher" Coffee Break Sponsored by UC Press and Columbia University Press	N/A	New York University	Vanderbilt Hall (40 Washington Square South)	Golding lounge (2nd Floor)
		Additional Coffee Break	N/A	New York University	Furman Hall (245 Sullivan Street)	3rd Floor Hallway

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11:40 AM - 12:55 PM	K1	Alternative Food Systems: Methods, Meanings, and Movements	Alice Julier, Carole Counihan, Rachel Black, Psyche Williams-Forson	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 206
	K2	Health and Food Choices	Deanna Pucciarelli, Meena Mahadevan, Johanna Eldridge, Mark von Topel	New York University	Furman Hall (245 Sullivan St.)	Room 210
	K3	Craving for the Past: Food and Nostalgia in Twentieth century North America.	Meredith Abarca, Camille Begin, Ian Mosby, David Sutton	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 214
	K4	More than Meats the Eye: A Roundtable on Sustainable Meat Production and Pedagogy	Maria Joseph, Nicole Muise-Kielkuki, Catherine Piccoli, Kim Watson, Jonathan Deutsch, Sally Frey, Jeff Miller	New York University	Furman Hall (245 Sullivan St.)	Room 214
	K5	India: Food Security, Agriculture, and the State	Devparna Roy, Shetal Shah, Chelsea O'Sullivan, Patrizia Longo	New York University	Furman Hall (245 Sullivan St.)	Room 310
	K6	Food Heritage I	Lisa Markowitz, Chrissie Reilly, Scott Barton, Katie Dolph	New York University	Furman Hall (245 Sullivan St.)	Room 212
	K7	Future of Farming	Elisabeth Abergel, John Jemison, Brianna Ewert, Mark Haggerty	New York University	Furman Hall (245 Sullivan St.)	Room 316
	K8	Food Activism and Advocacy	Edmund Harris, Saskia Cornes, Valerie Imbruce, Nancy Ross	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 216
	K9	More is More: Matters of Scale in Progressive Food Movements	Carolyn Dimitri (Moderator), Devon Klatell, Stephanie Rogus	New York University	Furman Hall (245 Sullivan St.)	Room 334
	K10	African Americans and Food: Communities and Experiences	Priscilla McCutcheon, Katie White, Patrick Weems, De'vante Wiley	New York University	Furman Hall (245 Sullivan St.)	Room 120
1:00 PM - 2:30 PM	Lunch	Provided by NYU		New York University	TBD	TBD
	L1	Local Libations and Sustainable Sips	Pamela Wiznitzer, Max Messier, Jonathan Forester, Allen Katz, Danny Ronen	New York University	Furman Hall (245 Sullivan St.)	Room 210
	L2	The Politics of Pleasure and Place in the Sustainable Food Movement	Patricia Allen, David Denny, Margot Finn, Robert Valgenti	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 206
	L3	Food and The City II	Ty Matejowsky, Aruna Handa, Larissa Hernandez, Kelly Donati	New York University	Furman Hall (245 Sullivan St.)	Room 212

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2:30 PM - 3:50 PM	L4	Margins and Mainstreams in American Cooking	Patricia Clark, Megan Elias, Farha Ternikar	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 214
	L5	Meat: The Present and The Future	Hal B Klein, Lee Fearnside, Neil Stephens, Richard Twine	New York University	Furman Hall (245 Sullivan St.)	Room 310
	L6	Extra Room - Side Meetings	Extra Room - Side Meetings	New York University	Furman Hall (245 Sullivan St.)	Room 214
	L7	Growing Sustainability: Breaking down institutional barriers to gardening and composting in the City University system	Mark Hellermann, Babette Audant, Annie Hauck-Lawson, Charmaine Aleong, Joseph DiPaulo	New York University	Furman Hall (245 Sullivan St.)	Room 316
	L8	Taste and Culture II	Amy Singer, Laurie Wadsworth, John Lang, Sarah Morrow	New York University	Vanderbilt Hall (40 Wash. Sq So.)	Room 216
	L9	Ethnic flavors or everyday foods: the commodification of biscotti, ketchup, and borscht	Julie Rosenbaum, Elizabeth Taylor, Christina Ceisel	New York University	Furman Hall (245 Sullivan St.)	Room 120
	L10	Food Infrastructure: Markets and Domestic Environments Past and Present	Shayna Cohen, Kathleen Brandt, Greg Donofrio, Brian Lonsway, Meredith TenHoor	New York University	Furman Hall (245 Sullivan St.)	Room 334
3:50 PM - 4:10 PM	Coffee Break	"Meet the Publisher" Coffee Break Sponsored by New York City College of Technology CUNY	N/A	New York University	Vanderbilt Hall (40 Washington Square South)	Golding lounge (2nd Floor)
		Additional Coffee Break	N/A	New York University	Furman Hall (245 Sullivan Street)	3rd Floor Hallway
4:10 PM - 5:30 PM	M1	Food Systems II	Clare Hinrichs, Lainie Rutkow, Christopher Mayes, Dara Bloom	New York University	Furman Hall (245 Sullivan St.)	Room 334
	M2	Philosophers at Table	Lisa Heldke, Jeff Johnson, Ileana Szymanski, Raymond Boisvert	New York University	Furman Hall (245 Sullivan St.)	Room 214
	M3	Communicating Solutions about the Future of Food	Laura Hahn, Joshua Frye, Laura Lindenfeld, Jean Retzinger, John Thompson	New York University	Furman Hall (245 Sullivan St.)	Room 212
	M4	Food and the Political: Social Identity, Gender, and Justice	Whitney Sanford, Wendy Sarvasy, Allison Lakomski, Liora Gvion	New York University	Furman Hall (245 Sullivan St.)	Room 210

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	M5	Food Heritage II	Michelle Hastings, Jennifer Dutch, Anthony Buccini, Taylor Crane	New York University	Furman Hall (245 Sullivan St.)	Room 310
	M6	Farm Policy and Research	David Conner, Karin Neff, Nadine Lehrer, Jessica Goldberger, Jason Parker	New York University	Furman Hall (245 Sullivan St.)	Room 316
	M7	Food in Education IV	Wendy Leynse, Lucia Austria, Deborah Barndt	New York University	Furman Hall (245 Sullivan St.)	Room 120

SUNDAY, JUNE 24TH AT NEW YORK UNIVERSITY

Time	Event Title	Location	Building	Room
8:00 AM - 9:00 AM	AFHVS Annual Meeting	New York University	411 Lafayette Street	Fifth floor, Department of Nutrition, Food Studies and Public Health
9:00 AM - 11:00 AM	Joint Meeting ASFS/AFHVS	New York University	411 Lafayette Street	Fifth floor, Department of Nutrition, Food Studies and Public Health
11:00 AM - 3:00 PM	ASFS Annual Meeting	New York University	411 Lafayette Street	Fifth floor, Department of Nutrition, Food Studies and Public Health

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SUBMISSION ABSTRACTS

Session A1: Community and Food Security

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Tishman Auditorium

Panelist 1: Wesley Dean, Assistant Professor, Health Science Center, School of Rural Public Health, Texas A&M University

Co-author(s): Joseph R. Sharkey Ph.D., M.P.H., RD; Program for Research in Nutrition and Health Disparities; School of Rural Public Health; Texas A&M Health Science Center

Title: Food insecurity, social capital, gardening and family meals in a predominantly rural region of Texas

Abstract: We examine the relationships of familial support, social capital, and food-acquisition practices with household food security among the adult residents of the 7-county Brazos Valley region in Central Texas using data from the 2010 Brazos Valley Health Assessment (analytic n=2,123 63% response rate). A multinomial regression model found the odds of reporting food insecurity increased for residents who were women, and African American, with a low or poverty-level household income, and lower levels of education, who obtained grocery items from friends and family. The odds of being food insecure decreased for older, partnered respondents with greater levels of community social capital who obtained fruits and vegetables from their own gardens or who ate meals with family and friends (pseudo r² = 0.21, p < 0.001). Food security is more than a matter of economic security. Both general and specific measures of collective social functioning are important correlates of food insecurity.

Panelist 2: Melissa Fuster, Doctoral Candidate, Tufts University Friedman School of Nutrition Science and Policy

Title: Healthy Eating: Perspectives from poor communities in El Salvador

Abstract: The consumption of a healthy diet is affected by how we perceive and define “healthy” or “good” foods and meals. In resource-poor contexts, individuals place emphasis on satiety and prestige as qualities of good foods. As globalization changes local food production patterns and increases access to high-calorie, low-nutrient density foods, there is a need to provide a cultural insight on food preferences and lay definitions of healthy eating, as well as local coping strategies to deal with food scarcity and decreased meal quality. Addressing this need, this study presents an assessment of local definitions and perceptions concerning healthy eating and food security through an ethnographic study in four poor communities in El Salvador. The study includes focus groups and interviews in the communities and a food environment assessment, through document review and observations.

Panelist 3: Ellen Maccarone, Associate Professor of Philosophy, Gonzaga University

Title: Environmental Justice, Community Food Security and Human Flourishing

Abstract: I use the capabilities approach to justice which is typically applied to cases in the underdeveloped world to argue that community food security is correctly considered an

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environmental justice issue even in the developed world. Having adequate nutrition is a human capability promoting human flourishing and also needed for people to make use of their other capabilities. This approach also allows for critiques of definitions of key terms to the discussion of food security offered by the EPA and the USDA. This analysis provides for new and interconnected ways of thinking about community food security as a justice issue informed by contemporary discussions of social justice yet rooted in Aristotelian ethical theory. These kinds of analyses are critical as more of the poor in both rural and urban areas find themselves food insecure and will need different use of resources and programs to combat this injustice.

Panelist 4: Barbara Seed, Consultant, City University, UK

Title: Integrating Community Food Security into Public Health and Provincial Government Departments in British Columbia, Canada

Abstract: Food security policy, programs and infrastructure have been integrated into Public Health and other areas of government in British Columbia. This policy analysis of the integration merges findings from forty-eight key informant interviews conducted with Government, Civil Society, and Food Supply representatives involved in the initiatives, along with relevant documents and participant/direct observations. While Civil Society was the driver for food security in British Columbia, Public Health drove the integration of food security into the government. Interviewees described a clash of cultures between Public Health and Civil Society, partly as a result of Public Health's limited food security mandate and top down approach. Consequently, Civil Society voice at the provincial level was marginalized. A social policy movement toward a new political paradigm -"regulatory pluralism" - calls for greater engagement of Civil Society, and for all sectors to work together toward common goals.

Session A2: Food and Institutions

Thursday, 8:30 – 9:55, The New School, 2 W. 13th St, Kellen Auditorium

Panelist 1: Megan Jessee, Culinary Arts Program Manager, Passages (Billings, Montana)

Co-author(s): Roblyn Rawlins, Associate Professor of Sociology at The College of New Rochelle

Title: "Kitchens Are Full of Felons:" The Promise and Pitfalls of a Culinary Arts Program for Women Prisoners

Abstract: By 2010, there were 5.2 million U.S. ex-felons. Over 40% of ex-offenders return to prison within 3 years. Unemployment greatly increases the likelihood of recidivism. The food service industry is among the few fields employing ex-felons. The chef instructor of a culinary arts pre-release program for women inmates of a state prison and a sociologist will explore the program's promise and potential pitfalls. Paradoxically, gender may present a greater obstacle in the restaurant kitchen than these women's criminal records. Almost all have substance abuse problems likely to be challenged by the high-stress environment of a restaurant kitchen filled with fellow ex-felons, alcohol, and drugs. Nevertheless, becoming fluent in the "language of the kitchen" not only increases and

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demonstrates job skills but also fosters personal development, resulting in very promising initial placement and recidivism rates.

Panelist 2: Svend Skaftø Overgaard, Assistant Professor, Department for Nutrition and Health, Metropolitan University College

Co-author(s): Michael Heasman

Title: Developing an 'Organic Cuisine' for Public Meal Procurement in the Municipality of Copenhagen, Denmark.

Abstract: This paper describes the method developed by the Københavns Madhus (Copenhagen House of Food) - a local government body set up in 2007 - to implement a process of organic conversion for public meals in the Municipality of Copenhagen, Denmark. The Municipality is responsible for public meals in 925 public institutions, runs 1100 kitchens and employs 1700 people serving 80,000 meals daily. Currently 75% of public meals are procured from organic ingredients, up from 35% in 2005. The Københavns Madhus method, which we term 'organic cuisine', focuses on the day-to-day practice of the kitchens involved in producing or delivering public meals. In this sense, through the practice of 'organic cuisine', the gap between policy intentions and the mouths and stomachs of those consuming public meals is bridged. This paper is based on a year-long research project investigating the 'organic cuisine' method.

Panelist 3: Marydale DeBor, Board of Directors, New England Farmers Union

Title: Hospitals as Change Agents in Food System Reform

Abstract: This paper frames the challenges/opportunities of food system and health care "reform" as mutually dependent: creating a just and effective national health care infrastructure is not possible without significant disruption of the status quo in agriculture and the redirection of resources to support sustainable, healthful food production and consumption, which will in turn require the full engagement of the health care sector at the personal, professional and political levels. The paper will present models of hospital and provider practices from across the US that exemplify this approach, calling upon the socio-ecological approach to change, and the "citizen-centered" approach put forth by Dr. Stephen Woolf. Key federal policy drivers that demonstrate the interdependence of has been historically separated in policy and practice will be also be highlighted.

Panelist 4: Fay Rakoff, Director & Student, Ryerson University

Title: Farm to Hospital

Abstract: This paper examines motivations, challenges and solutions regarding various hospitals in North America and the European Union procuring more local, sustainably produced foods. A food origin audit was conducted for a 900 bed teaching hospital, in downtown Toronto, in 2011. Data was gathered by interviewing distributors, suppliers and, where possible, by drilling down to source farms. The audit indicated that only a small fraction of the ingredients was locally sourced, with most ingredients coming from other Canadian provinces, the US and South America. Interviews did reveal a tendency amongst hospital administrators and commercial food suppliers of increased awareness of the benefits of local, organics. Subsequently, a food satisfaction and consumption survey was

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designed for a 200 bed, southern Ontario, regional hospital. This survey aims to gather insights if locally grown, fresher ingredients will improve inpatient food satisfaction, thereby reducing wastage. Both audit and survey are backed by extensive literature reviews.

Session A3: Recipes and the Media

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Room 404

Panelists 1 & 2: Michele Lamorte, Senior Serials & E-Resources Assistant, New York University and Kimberly Beeman, Librarian at The International Culinary Center of New York

Title: The Digital Recipe Divide

Abstract: By examining the major recipe sources on the Internet, from aggregators, to major blogs, and websites that are tied to publications, we will establish the kinds of recipes that are on the web and the way in which they are harvested and construed by an average recipe seeker, as well as the ways in which search engines like Google can fail the recipe seeker. The cacophony inherent to the Internet means that, especially where recipes are concerned, the options are many, but the quality can be disappointingly low. We will also discuss the inherent sensual appeal of cookbooks and explore the many reasons why cooks often prefer physical recipes and cookbooks.

Panelist 3: Laresh Jayasanker (Assistant Professor, Metropolitan State College of Denver)

Title: Translating Diversity in Cookbooks and Menus

Abstract: Using cookbooks and restaurant menus, this paper examines how Americans translated diversity in an era of rapid globalization. Since the 1960s, Americans have increasingly eaten foods from faraway places, including those from Latin America and Asia. Cookbook authors explained what were previously exotic cuisines, struggling to balance their message with kernels of familiarity and a dash of the unfamiliar. Cookbook readers had to be able to understand unfamiliar recipes, so the authors regularly referenced common signposts. But if everything in the cookbook were familiar, the reader would not get anything new. Restaurant menus traversed this translation path as well, making tortillas and curries understandable for diners even as they trucked in the exotic. The paper will show how cookbook authors and restaurateurs bridged cultures on an everyday basis, translating diversity for American consumers.

Panelist 4: Erica Peters (Director, Culinary Historians of Northern California)

Title: Reading Class, Gender and Nation in Vietnamese Colonial Cookbooks

Abstract: Many people in French Indochina indulged in a new kind of culinary conspicuous consumption. One was an anonymous interpreter in Saigon, who published the first modern cookbook in Vietnamese, the *Petite cuisine bourgeoise en annamite* (1889). He claimed simply to be translating “simple, easy, and inexpensive” recipes from French cookbooks, but he also included Vietnamese recipes he did not find in any French cookbook, and tips on working as a cook in a French household. Then in 1910, a grand-

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daughter of Emperor Minh Mang wrote a book of four-line poems, each one describing how to make a different Vietnamese dish. She mixed costly dishes with common ones, using food to undercut class hierarchies. Truong Thi Bich declared that Vietnamese women should prepare Vietnamese food to nurture their families (and the country) in body and soul. Together, these cookbooks highlight a new approach to cuisine and culture under colonialism.

Panelist 5: Kristina Sweet, Farmer Market Manager, Greenmarket and Student, Columbia University

Title: Cookbooks and the Construction of American Vegetarianism

Abstract: Vegetarianism cannot be reduced to a simplistic dietary prescription, as evidenced most obviously by the fact that many vegetarians eat meat and that not all people who eschew meat call themselves vegetarian. Can we then talk about a culture or cultures of vegetarianism? I examine several facets of alternative food discourses in the US over the past half-century to propose that taking a long and inclusive view of seemingly disparate food movements reveals the ways in which the vegetarian movement of the 1960s and '70s generated the possibilities for contemporary food movements, including those that appear at the outset to be antithetical to vegetarianism. My research draws on cookbooks, interviews, and my own experience working in the natural foods industry to argue that American vegetarianism is marked by a flexible set of ideas and practices that increasingly extend to non-vegetarian alternative food movements and flow into mainstream discourses of food and health.

Session A4: Food Dignity: growing and learning from community-led food systems
Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Room 407

Panel Abstract: This panel will share the agroecology and community food system organizing work of Whole Community Project (Tompkins County, NY), East New York Farms! (Brooklyn, NY), Dig Deep Farms & Produce (Alameda County, CA), and also first-year lessons from their collaboration with University of Wyoming, Cornell University and the Center for Popular Research, Education and Policy in the national action research project, Food Dignity. Stakeholders from these organizations will share case studies, or stories, of (a) our work to build community-led food systems and (b) our efforts to engage in collaborative research that informs, enriches and expands this work. Following 5 brief presentations from Food Dignity partners, the panel will facilitate discussion that solicits the experience and expertise of session participants on challenges we face in this work and creative solutions for fostering mutually beneficial partnerships that contribute to more just and sustainable food systems.

Panelist 1 and discussant: Christine Porter, Assistant Professor of Public Health, Division of Kinesiology & Health, University of Wyoming. Laramie, WY

Co-author(s): Sarita Daftary, Laurie Drinkwater, Suzanne Gervais, Megan M. Gregory, Hank Herrera, Daryl Marshall, Scott J. Peters, E. Jemila Sequeira

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Title: Opportunities, Strategies, and Challenges in Collaborative Restorying of Food Systems

Abstract: Food Dignity is a USDA/NIFA/AFRI five-year award to support and to learn with and from 5 of the many regional and local sustainable food system programs across the country addressing food insecurity by developing small food economies in diverse ways. Our primary research goal is to collaboratively tell individual stories of the five community-based food project partners towards “re-storying” the overall practices, processes, achievements and potential of community-led food systems to sustainably provide for all in this and future generations. One aim for the “re-story” is to guide how academics, extension and funders should support this community-led work. We will briefly describe Food Dignity’s goals and design. We will then delve into what we are learning in our attempts to bridge the many divides in our large and diverse team in this collaboration and, in the discussion at the end of our panel, seek session participant stories and insights on how to do this work.

Panelist 2 (co-authors/co-presenters): Sarita Daftary & Daryl Marshall (East New York Farms! United Community Centers, Brooklyn, NY)

Title: East New York Farms! strategies and experiences in the Food Dignity partnership

Abstract: East New York Farms! is a group of diverse gardeners, vendors, farmers, and youth working together to strengthen our community through gardens, fresh food, and farmers markets. We run the East New York Farmers Market, provide technical assistance and trainings to gardeners and community members, offer a paid internship program for 33 teens each year, and support residents to develop community-led projects around food access. East New York Farms! is a collaboration of United Community Centers and local residents. We will share how we are using our partnership with the Food Dignity Project to empower our community further by providing local individuals, organizations and small businesses with the opportunity to create or expand healthy food projects with the help of mini---grants. This will include outlining how our participation in the Food Dignity Project has also helped us to engage residents in agroecology research to document the impact community and backyard gardeners have on food access.

Panelist 3 (co-authors/co-presenters): Megan Gregory, Graduate student, Department of Horticulture, Cornell University and Nayda O. Maymi, Community Educator, East New York Farms! Project (United Community Centers, Brooklyn, NY)

Co-author(s): Deborah Greig, Scott J. Peters, David Vigil

Title: Practicing agroecology in Brooklyn community gardens: Learning together through collaborative inquiry on cover cropping

Abstract: Collaborative inquiry (CI) has shown promise for supporting ecologically- based agriculture in rural contexts, and may enhance urban agricultural education. Through case studies of two CI groups studying cover cropping in Brooklyn gardens, we address the question: How can CI be organized and facilitated in an urban community gardening context to achieve educational, social, and environmental benefits? Data include field notes, critical incident questionnaires, narrative interviews, group evaluation sessions, and workshop products. Initial reflections show that CI may strengthen scientific inquiry with

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local knowledge, and provide learning opportunities that enhance ecological understanding, adaptive management skills, and stewardship practices. Gardener partners in our project valued opportunities to: participate in defining goals and research questions; engage in repeated cycles of reflection and action, informed by monitoring agroecological outcomes of new practices; and meet regularly with other gardeners to share experiences. Difficulties included fostering sustained engagement, and designing accessible record-keeping forms and processes.

Panelist 4: Jemila Sequeira, Coordinator, Whole Community Project, Cornell Cooperative Extension-Tompkins County. Ithaca, NY

Title: Whole Community Project strategies and experiences in the Food Dignity partnership

Abstract: The Whole Community Project (WCP) facilitates a collaborative effort of organizations and individuals to support the health and well-being of everyone in Tompkins County. WCP aims to be a place of *dialogue* and *action* for all the communities that make up Tompkins County. *It will take our whole, diverse community to make a difference.* In Tompkins County several new grassroots efforts have emerged, bringing innovative strategies to improve our local food system. In partnership with Food Dignity, the Whole Community Project leverages the additional resources of the Food Dignity Project, to research and support existing and new efforts to create a local food system where all people are engaged. The sustainability of a local food system is enhanced when people in the community are a part of setting priorities, planning and decision making across the food system. In this panel, the Whole Community Project will explore some of the critical and complicated issues of a collaborative and inclusive community organizing for a sustainable local food system. An overview methods and strategies that suggest promise for increased community engagement in Tompkins County's local food system work will be discussed.

Panelist 5: Hank Herrera, General Manager/President, Dig Deep Farms & Produce/Center for Popular Research, Education and Policy. Alameda County, CA

Title: Building Community from the Ground Up

Abstract: Dig Deep Farms & Produce (DDF&P) is a social enterprise building a vertically integrated local food enterprise network that reduces food insecurity in vulnerable neighborhoods in the unincorporated areas of Alameda County, California. DDF&P grows organic, healthy, affordable food on 9 acres of land in the community. We sell that food through a modified CSA to community residents. We also sell our food in West Oakland; in restaurants; and to institutions beginning in 2012. We employ and train community residents in all aspects of business operations. Our team has the opportunity to become an owner of the business through our pathways to ownership and an employee stock ownership program. We are reducing community food insecurity and at the same time building the local economy; restoring social capital and infrastructure; and rebuilding democratic participation in self-governance.

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Session A5: Indigenous Knowledge

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Wollman Hall

Panelist 1: Theresa Bushman, Graduate Assistant, Montana State University

Co-author(s): Dr. Linda Young Head, Department of Political Science, Montana State University

Title: Assessing the Role of Market Interactions in Need Fulfillment of Indigenous Agriculture Producers

Abstract: Governments in developing countries, with aid agencies and multilateral institutions, encourage small agricultural producers to export high-value products to the world market. One motivation for encouraging such programs in Latin America is to alleviate persistent poverty among indigenous producers in the Altiplano. The complexities of exporting these products pose challenges to indigenous producers. While some market intermediaries, working with producers to take products to market, provide technical assistance and market resources, others do not, and market interactions vary substantially. Self-determination theory from social psychology maintains that innate needs of competence, autonomy, and relatedness must be satisfied for people to optimally function and for integration of extrinsically-motivated behavior. Experiences that support satisfaction of basic needs encourage healthier functioning. We use self-determination theory to assess how interactions between intermediaries and producers effect the latter's ability to satisfy needs, and ultimately to meet the challenges of exporting to the world market.

Panelist 2: Danielle Ceribo, Graduate Student, Boston University

Title: Soy Sauce and Soy Sauce and Coconut Milk: The Effects of Colonialism and Globalization on Guamanian Foodways

Abstract: While the local diet of Guam has evolved to incorporate foods from cultures it has come into contact with, dishes that are associated with being Chamorro still play a prominent role in the Chamorro culture. In June 2011, I conducted interviews with 8 Guam residents, engaged in participant-observation at numerous restaurants and eateries on Guam, and took photographs at all the restaurants as well as various open-air markets on the island. In this paper, I identify and discuss what Guamanian/Chamorro food is, how Guamanians' long history as a colonized people has affected their foodways, and how their foodways serve as a model for thinking about the culinary manifestations of diaspora and globalization. I pull from existing works by Jeffrey Pilcher, Deborah Gewertz and Frederick Errington, Ty Matejowsky, and others, to form the foundation of my analysis.

Panelist 3: Anthony Sutton, Research Assistant, University of Maine Orono

Title: Understanding the discourses motivating indigenous agriculture in rural Maine: A case study of the Aroostook Band of Micmac.

Abstract: The 21st century presented the Aroostook Band of Micmac with serious problems related to food security that impact the lives of all tribal members. This tribe lives in the poorest county in Maine with high unemployment rates. Having become increasingly reliant on inexpensive, processed food, the tribe aims to solve food security problems and

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increase tribal employment through a self-managed, locally-based agricultural system. This paper analyzes documents and data from ethnographic work in the summer of 2011 with the tribe. Conspicuously absent from this discourse is any reference to indigenous knowledge of food and agriculture. Given the lack of explicit discourse on historical connections to food, what discourses moved the Micmac to develop agriculture? This paper employs a genealogical analysis to understand the existing power structures that operate in the context of building and sustaining the Micmac Farm and considers how this shapes the community's perceptions of food and identity.

Session A6: Food and the City I

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Room 713

Panelists 1 & 2 (co-authors/co-presenters): Natalie Jayroe, Second Harvest Food Bank and Daphne Derven, The Emeril Lagasse Foundation

Title: Transforming Hunger in New Orleans

Abstract:

In 2012, we will pass the seven year mark for Hurricane Katrina which put eighty percent of our city underwater and had catastrophic impacts on life and property. On August 29th, 2005, Hurricane Katrina made landfall, followed closely by Hurricane Rita on September 24th. More than a million people evacuated from their homes and the infrastructure of the region was devastated, forcing many people into emergency food assistance for the first time. Second Harvest Food Bank, supported by the United States Department of Agriculture and Feeding America became the largest food bank in history, distributing 8 million pounds of food from an abandoned Walmart warehouse in September, 2005 alone.

Our “new” New Orleans is recovering; 78% of its former population and 60% of school students have returned. We remain culturally diverse with 62% percent of our citizens African American, 30% white, a growing Latino population now close to 5%, and 3 ½ % Asian, of whom about 2% are Vietnamese American. While many of our statistics are positive and show our rebirth, others are less so. Our poverty rate is 24%, while the national average is 15.1%. In spite of the long association of New Orleans with a unique cuisine, access to food is very difficult for many of our residents. Limited food, particularly fresh food, is a situation that existed pre-Katrina, but the storm deepened this problem. The national average is one supermarket for every 8,600 residents, however, in New Orleans East, 70,000 residents have just one supermarket. There are no supermarkets in the Lower Ninth Ward. The New Orleans citywide average is 15,700 residents per supermarket. 83% of our schoolchildren are eligible for the free and reduced meal program. For many of these children, their school food is their only food. In the summer, only 13% of these students have access to a meal program.

(http://nolafoodpolicy.org/Transforming_School_Food_Web.pdf)

The challenges and opportunities that face the anti-hunger movement parallel the challenges faced by all sectors in post-Katrina New Orleans. Where do you start rebuilding

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and can we rebuild our community stronger, better and safer than it was before the storms? Innovation and collaborations have been key to the successes so far. Most feel that the substantial progress made in rebuilding New Orleans is primarily due to these innovative approaches and collaborations. Across the city, there is a new spirit of collaboration among businesses and non-profits, faith-based groups and charitable foundations, who are pooling their resources to create a greater, focused impact on the recovery. To address the stark realities of hunger throughout the year, a private and public collaboration has emerged. In March, 2011, the \$14 million dollar Fresh Food Retailer Initiative was launched by the City to expand access to fresh food throughout the city.

In an effort to combat hunger among children in the summertime, Emeril Lagasse Foundation joined with the City of New Orleans, United Way, Share Our Strength and Second Harvest Food Bank to transform this picture of summer hunger. Second Harvest Food Bank completed their new 8,500 square foot production kitchen in June, 2011 just in time to produce more than 100,000 meals and deliver them to children participating in summer programs at 35 different locations. This new kitchen has the capacity to create 2 million additional meals per year and flash freeze perishable foods to enhance the nutritional value of its prepared meals. In 2012, there will be over 200,000 meals provided to children at over 53 locations throughout the city. These and other examples will be used to illustrate the innovative and collaborative approach which is transforming the health and future of youth and hunger in New Orleans.

Panelists 3 & 4 (collaborative work/co-presenters): Amit Mehrotra, Assistant Professor, New York City College of Technology of the City University of New York and Lyndsay Orton, Student, Hospitality Management Program, New York City College of Technology of the City University of New York

Title: The Sustainable Impression on a Diverging Agronomic Society- Perceptions of independent farmers and sustainable restaurateurs around the New York City region.

Abstract: Sustainability is a particularly controversial pivot of interest that predominantly oscillates in the environs of agriculture. The summation of this research definitively conveys sustainability's sizeable capacity between the boundaries of both the human society and the biological world within which we reside. Moreover, the arrangement of this piece dutifully orchestrates a design that is deliberately envisioned with the preservation and sanctity of all living things in mind. A number of restaurants and local farmers in the New York City region are promoting the use of sustainable practices as part of their business culture. This study examines the role and perceptions of local farmers and restaurateurs in using these sustainable practices and relationships with their customers. The study will make a significant contribution to the understanding of sustainable practices and their viability as business tool in restaurants.

Panelist 5: Hayley Figueroa, Doctoral Student, City University of New York - Graduate Center

Title: Eeny Meeny Miny Moe: An Exploration of Grocery Shopping Decisions in New York City

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Abstract: The items that find their way into our shopping carts and subsequently, into our homes are selected for a variety of reasons. As the link between diet and disease is explored, the public is inundated with health information meant to aid it in making wise food choices, perhaps reducing their risk of obesity and diet-related diseases, but food is a complicated topic. How do people make decisions about what constitutes a health promoting food item when a single item can be both health promoting and disease promoting at the same time? Does health knowledge play any part at all? This qualitative study explores the role of health knowledge in the selection of grocery items, as well as other mechanisms are at play in this decision-making process.

Session A7: Restaurants

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Room 715

Panelist 1: Isil Celimli-Inaltong, Instructor, Middle East Technical University

Title: The increasing Significance of the Chef in the Culinary Field

Abstract: This paper looks at the changing status of the chef in the culinary trade. The point of departure is the increasing visibility of the chef as a significant actor in assessing the success of a restaurant. In order to understand how and why chef's status has changed, this paper looks at two trends: the concept of the celebrity chef and the increasing formalization of the occupation. The new role of the chef also entails a shift from the chef as a technician to the chef as a creative agent; a shift that puts pressure on the chef to differentiate himself from the crowd and to have his own voice and signature in a field that is driven by intense competition. The paper employs qualitative methods coupled with content analysis of first-voice accounts of famous chefs.

Panelist 2: Andrew Haley, Associate Professor, University of Southern Mississippi

Title: From Prune Whip to Mac and Cheese: Children, Diet, and the Restaurant in the Mid-twentieth Century

Abstract: When restaurants first offered children's menus in the late 1920s, they chose dishes certified by nutritionists in order to ease parental worries that dining out abrogated parents' responsibility to their children. Thirty years later, however, the ubiquitous children's menu of the 1950s featured hot dogs and mac and cheese. This paper considers this remarkable transformation of the children's menu by delving into debates that took place in child-rearing manuals, government offices, and even Hollywood fan magazines over how children should eat. The experts championed active children and healthy diets, but they failed to account for the preferences of the children themselves. In the end, this paper argues, restaurants found it profitable to pander to the child consumer and to ignore the advice of nutritional experts, and beleaguered parents came to believe as their children did that dining out should be fun.

Panelist 3: Nic Mink, Assistant Professor, Knox College

Title: The Machine in the Culinary Garden: Technological Change and the Transformation of the Quick Service Restaurant Industry

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Abstract: We often hear that the birth of the modern American quick-service restaurant industry emerged from a nexus of postwar transformations that included the rise of the automobile, the growth of the suburbs, and the creation of new patterns of family life. But these explanations fail to account for many of the critical changes that took place before these postwar events, changes that laid the groundwork for the modern fast food. Technological and mechanical advancements made in the interwar era—when deep fryers, griddles, and new forms of cold storage remade quick service food production—were among the most important. This paper examines these technological transformations in the emerging quick-service restaurant industry, teasing out how they altered quick-service foodways, provided new choices for consumers, and, ultimately, led to new restaurant forms that were important antecedents to the franchised chains of the 1950s.

Panelist 4: Jan Whitaker, Independent Scholar

Title: How 20th-Century Wars Shaped American Restaurants

Abstract: War has multiple impacts on food supply and eating customs which last far beyond the time of conflict. Restaurants offer a window into people's relation to food and thus offer an opportunity to examine how that relationship may be affected by military mobilization. It is customary to think of war as shifting food resources to troops and restricting food supplies on the homefront. This is significant, however, it is but one way that 20th-century wars have affected restaurants. For Americans, war has also had the effect of promoting restaurant going, broadening the dining public to include more women and children, expanding appreciation of “foreign” ethnic cuisines (yet also “Americanizing” cuisine), stemming immigration of cooks and waiters, encouraging the rationalization of restaurant food production methods, stimulating casual dining, and favoring the growth of self-service restaurants. Nor should the effects of Prohibition, given a boost by WWI, be ignored. This paper will offer a preliminary exploration of these trends with a focus on the two World Wars.

Session A8: New digital technologies into the production, process and consumption of food

Thursday, 8:30 – 9:55, The New School, 2 W. 13th St., Bark Room

Panel Abstract: This panel will describe the technological innovations and digital network, and their progressive integration into the production, process and consumption of food, both at a macro and micro-systematic level. How technology impacts the preparation and consumption of food in the domestic and no domestic context?

Panelist 1: Charlotte De Backer, Assistant Professor, University of Antwerp

Title: The new technology kitchen: how technology impacts the preparation and consumption of food in the domestic context

Abstract: Charlotte De Backer will discuss how cross-media platforms, and especially the convergence of TV Food shows with websites and Apps, impacts the cooking behaviour and eating practices of men, women and adolescents.

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Panelist 2: Sonia Massari, Professor, Gustolab Institute, Siena University

Title: Digital technologies in the area of human-food interaction: ICT, HCI and food experience design.

Abstract: Sonia Massari will talk about food experience design, the role of ICT and HCI on the design of interactions for new food culture. 7 critical design concepts and a set of guidelines – heuristics – to be used in designing new food experiences, will be presented to open a discussion on "new ways of eating".

Panelist 3: Jef Pelkmans, MSc. (PhD student), University of Antwerp

Title: Mediated meals: the effect of ICT on eating habits among adolescents and young adults.

Abstract: Previous studies have linked (heavy) media use to unhealthy eating habits; people eat while watching screens, eat faster, or even skip meals. Focusing on both the frequency and average duration of media (TV, digital games and internet) sessions, eating patterns, food preferences, food consumption and BMI, we further investigated this by means of a cross-sectional study. Self-administered questionnaires were distributed among both adolescents and students (N=933). Results indicate that frequent media use correlates with mediatization of mealtimes. While in terms of duration, the length of TV sessions correlate positively with eating in front of the screen and fast eating, whereas the length of internet sessions correlated positively with meal skipping. In terms of health outcome, no correlations are found for BMI, but for the liking and consumption of fruits and vegetables, significant correlations were found for most of the mediated meal consumption patterns.

Session A9: Food and Media I

Thursday, 8:30 – 9:55, The New School, 66 W. 12th St., Room 716

Panelist 1: Farha Ternikar, Associate Professor of Sociology, Le Moyne College

Co-author(s): Dr. Fran Pestello

Title: Eat, Pray, Love: Essentializing the other through food and prayer

Abstract: In this paper we will consider the 2010 film, Eat, Pray, Love, which is based on a memoir by Elizabeth Gilbert. The film set in three different cultural locations around the world distills the places to a single dimension. In this analysis, we will focus largely on the depictions of Italy and India. In the film, Italy is seen as place only to experience the pleasures of food and overindulgence (and get fat); whereas India is a place of spirituality, tranquility and prayer. Our argument is twofold: that this depiction ignores the fact that within the boundaries of Italy is the seat of one of the great world religions and many historical and significant churches, and secondly the depiction of India is another orientalist depiction that ignores India's distinctive and compelling cuisine.

Panelist 2: Sydney Oland, Chocolate Maker, Boston University, MA Gastronomy 2009

Title: "Don't Buy All the Hotdogs" An analysis of the foodways of Liz Lemon and 30 Roc

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Abstract: Through exploring the food choices of Liz Lemon, leading character of NBC's 30 Rock, as well as food and eating throughout the television series, perspective is gained regarding modern American culture as well as the relationship between food and success on both a professional and personal level. Liz neglects her diet as well as her personal life in order to gain professional success. The choices she makes regarding her diet mimics many of the choices she makes regarding her non-professional life. Today's media reflects the culture it exists in, and through examining the food choices made by Liz Lemon as well as how food and eating are presented within the scope of the show, insight is gained not only into our culture, but also the perception of food and eating within it.

Panelist 3: Jenna-Lee Shuster, MSc. Candidate, University of Guelph

Title: Consumer Responses to Food Television Programming

Abstract: Food television has undergone a transformation focusing on entertainment rather than education. Consequently, this genre of mainstream food TV targets a broader audience that goes beyond those who are actively interested in food and associated behaviours. While past research has supported effects of television on viewer responses, the effects of food reality TV are virtually unknown. This research investigates two variables typically inherent in these programs. The first, a main dimension of source credibility, is source expertise (i.e., professional vs. non-professional). The second considers social learning theory, assuming individuals adjust their own behaviours based on the observed consequences (i.e., reinforcement vs. punishment) of others' behaviours. This is often relayed through feedback toward consumed food. Thus, it is expected that viewers will be affected by the interaction of both variables, which may cause an adjustment to viewer attitude toward food and intention to engage in related behaviours. Data collection is underway.

Session B1: Locating food education in innovative spaces, Part I

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Tishman Auditorium

Panel Abstract: Continuing the discussion and presentation on innovative pedagogical practices from part one, this panel focuses on more traditional classroom spaces but integrated with innovative approaches and diverse populations. Using National Issues Forum Dialog approaches, dual-focused and team-taught classes, and experiential on-farm learning, these three papers examine more ways to integrate food systems conversations, concepts, and learning into the college curriculum.

Panelist 1: Julia Ehrhardt, Professor, University of Oklahoma

Title: Let's Make Lardo: Teaching Farm to Table in Tuscany

Abstract: My presentation will summarize my experiences teaching the social, political, and economic aspects of the farm-to-table movement to University of Oklahoma students in Arezzo, Tuscany, Italy during the fall of 2012. Upon arrival in Arezzo, the students found themselves immersed in an utterly unfamiliar food environment: one in which farm-to-table is the established and venerated core of the local food culture. After realizing that

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there were no microwaves, convenience stores, or fast-food restaurants in Italy, the students found themselves living farm-to-table whether they liked it or not! In addition to shopping at farmer's markets or travelling to stands to buy unfamiliar and different-tasting foods, the students also needed to cook them. Therefore, out of necessity, I added an optional cooking lab to the course—one that every student in the class attended each week though no course credit was given for it. By sharing stories about the challenges we faced as the semester progressed -- negotiating language barriers, ethical quandaries, and financial constraints along the way—the class gained invaluable perspectives on the farm-to-table movement that they would not have learned in the United States. My presentation will focus on these insights as instructive ingredients of farm-to-table pedagogy, no matter where.

Panelist 2: Karen Franck, Professor, New Jersey Institute of Technology

Title: "Food, Politics and Technology": Your Course, Your Life

Abstract: The topic of food is a very useful, and rewarding, means of engaging college students in a provocative exploration of topics that might otherwise remain abstract and distant from their daily lives and personal choices: namely politics and technology. At the same time, students become acquainted with problems directly related to food production, preparation and consumption and can directly observe some examples of these processes. Everyday life becomes material to be observed, analyzed and critiqued rather than simply remaining a background, routinely taken for granted as one's attentions focuses on what is deemed to be "more important." Students from widely different majors can bring their particular expertise to research projects and class discussions, making for a diverse set of perspectives. "Food, Politics and Technology," a social science seminar offered to students in engineering, science, business, architecture and design at the New Jersey Institute of Technology, serves just these purposes.

Panelist 3: Gilbert Gillespie, Cornell University

Title: Using Adaptations of the National Issues Forum Dialogue Approach in Food Systems Courses

Abstract: One consistent theme in examining and analyzing agriculture and food topics is social issues, including the best "organizational structure" of production, the appropriateness of GEOs in food webs, and appropriate government regulation of foods. Sometimes faculty can sidestep issues by confining their readings and lecturing to particular sides of such issues, but in doing so miss opportunities to help students understand food system complexities and tradeoffs. This is also more difficult where students are highly varied in their perspectives. Adapting a National Issues Forum (NIF) Dialog approach as class projects can help students to explore different understandings of food system issues. NIF dialogues generally involve examining and analyzing the implications of three different policy alternatives to a practical topic. In classes, students can identify policy alternatives, develop sociological analyses of these alternatives, and, in the process, learn skills for research and for rationally examining issues. Variations will be described."

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Panelist 4 & 5 (co-authors/co-presenters): Sal Johnston, Associate Professor, Whittier College and Natale Zappia, Associate Professor, Whittier

Title: Food, Farm, and Pedagogy

Abstract: Our proposed presentation shares our experience co-teaching a paired Food Systems course at Whittier College. This course investigates the complexity of food systems, practices, and histories, introducing students to the agronomic dynamics that underpin sustainable food systems. It also requires students to plant and manage a sustainable organic micro-farm located on campus, demonstrating the importance of multi-paradigmatic approaches to studying food systems. This investigation of food works from the ground up: from soil health to human and community health. We quite consciously seek to eradicate traditional disciplinary boundaries by continually demonstrating the importance of multi-disciplinary participatory action. This course also serves as part of Whittier College's Sustainable Urban Farm (SURF) Lab program (<http://poetsustainability.wordpress.com/surf-2/>). SURF's campus garden offers a working model for sustainable urban permaculture, providing students with a hands-on learning laboratory through in-depth training, internships, and workshops on sustainable urban farming.

Panelist 6 (Discussant): Alice Julier, Director, Food Studies, Chatham University

Session B2: In the field: Implementing research with underserved consumers, healthful foods, and direct marketing outlets

Thursday, 10:05-11:20, The New School, 2 W. 13th St., Kellen Auditorium

Panel Abstract: Farmers markets have recently attracted a great deal of attention for their potential to provide consumers in rural and urban "food deserts" with fresh fruits and vegetables. Incentive programs targeting federal nutrition benefit customers at farmers markets seek to address the problems of access and affordability for these consumers, as well as enhance the viability of participating markets and farmers. New "Fruit and Vegetable Prescription" programs are also emerging, linking health care providers and organizations working with farm-to-market retail venues to provide people at-risk for diet-related diseases with the resources to increase consumption of fresh, locally grown produce. This panel will explore recent efforts to study incentive programs at farmers markets (with a focus on two markets in New York City), to measure the outcomes of the Fruit and Vegetable Prescription programs, and to develop evaluation strategies for other innovative programming linking underserved consumers to direct markets and healthful foods.

Panelist 1 & 2 (co-authors/co-presenters) Skye Cornell, Director of Program Strategy and Design, Wholesome Wave and Lydia Oberholtzer, Senior Researcher, Penn State

Title: Evaluation and research strategies for programs linking underserved consumers with direct markets

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Abstract: This presentation will examine different evaluation and research strategies undertaken at farmers markets and CSA farms to study the impact of incentive programs for federal nutrition benefit customers on both consumers and participating farmers. It will also examine two pilot efforts -- encouraging underserved community members to shop for locally-grown fruits and vegetables at a retail market (cooperative) location in a food desert and a program linking SNAP education with incentive use at farmers markets.

Panelist 3: Ashley Fitch, Program Manager, Wholesome Wave

Co-author(s): Shikha Anand

Title: Evaluation of Fruit and Vegetable Prescriptions Programs: Linking people at-risk for diet-related diseases with fresh fruits and vegetables through farmers markets

Abstract: New “Fruit and Vegetable Prescription” programs are emerging, linking health care providers and farmers markets to provide people at-risk for diet-related diseases with the resources to increase consumption of fresh, locally grown produce. The program works with medical centers to provide the prescriptions, which are then taken to participating farmers markets to be “filled.” The Fruit and Vegetable Prescription program followed 150 participants at 6 sites over a 5-month period in 2011. This presentation explores preliminary results from the program, addressing changes in fruit and vegetable consumption, involvement in the programs, as well as changes in shopping patterns on the part of participants.

Panelist 4, 5 & 6 (co-authors/co-presenters): Stephanie Rogus, Graduate Student, Food Studies, New York University; Carolyn Dimitri, Associate Research Professor, Food Studies, New York University; Jeanne Koenig, MA Candidate, Food Studies, New York University

Co-author(s): Lydia Oberholtzer

Title: Examining changes in diet and shopping patterns from incentive programs for federal nutrition benefit consumers at farmers markets: New York City

Abstract: Farmers markets have recently attracted a great deal of attention for their potential to provide consumers in rural and urban “food deserts” with fresh fruits and vegetables. Incentive programs targeting federal nutrition benefit customers at farmers markets seek to address the problems of access and affordability for these consumers, as well as enhance the viability of participating markets and farmers. These programs are new, but expanding rapidly in the United States. However, to date, no research has measured the dietary and behavioral impacts of these programs. This presentation explores preliminary results from a study, undertaken in 2011-12, of farmers market incentive programs in New York City. The study followed 100 dyads (women and their children) over a 24-week period (and was part of a larger study in three cities). The presentation will discuss research strategies in this setting and examine preliminary evidence of change in fruit and vegetable consumption—addressing quantity, diversity, and quality—as well as changes in shopping behavior during 16 weeks of incentive use at the farmers markets, with post surveys completed 8 weeks following incentives.

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Session B3: Community Food Systems Progress: Leaping Gazelles and Lumbering Elephants

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Wollman Hall

Round Table Abstract: Community Food Systems (CFS) have expanded rapidly over the past 20 years. CFS conceptually has also evolved. Presenters first examine unexpected positive trends in this evolution – small farm entrepreneurship, CSAs, a sense of place, institutional purchasing, values-based supply chains and mid-scale producers, food policy councils, food citizenship, and locavorism. Secondly, we address less realized aspects of a comprehensive CFS framework - the culture of whole food, food identities, reskilling and home economics for individuals and institutions, regional biodiversity, and diversification beyond produce. Thirdly, we explore potentially negative factors – food pricing, “foodyism”, small-scale food processing constraints, labor issues, and failure to more systematically address food insecurity and global food system trends. Presenters will reflect on developments in Massachusetts, Pennsylvania and California but discussion and exchanges will go beyond these states. Overarching themes are how far have we come, how far we still have to go, and how we might get there.

Panelist 1 (Discussant): Hugh Joseph, Assistant Professor, Adjunct, Friedman School of Nutrition, Tufts University

Panelist 2 (Discussant): Gail Feenstra, Food Systems Coordinator, Agricultural Sustainability Institute, UC Davis

Panelist 3 (Discussant): Clare Hinrichs, Academic, Penn State University

Panelist 4 (Discussant): Dorothy Blair, Penn State University

Session B4: Food Systems I

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 404

Panelist 1: Eric Bendfeldt, Extension Specialist, Virginia Tech and Kim Niewolny, Ph.D. Assistant Professor, Department of Agricultural and Extension Education, Virginia Tech

Co-author(s): Crystal Tyler-Mackey, Matt Benson, Lisa Hightower, Susan Clark, and Elena Serrano

Title: Virginia Farm to Table: A Strategic Plan for Strengthening Virginia's Food System and Economic Future

Abstract: Statewide strategic planning for food system development is an emerging approach illustrated by several initiatives across the United States. Through an integrated research and Extension project, Virginia recently crafted the 2011 Virginia Farm to Table Plan to inform and integrate assessment, education, program, infrastructure, policy and funding recommendations that specifically address key issues facing Virginia's farmers, food entrepreneurs, and communities. The Virginia Farm to Table Plan Team drew upon

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diverse expertise and experience of more than 1,920 individuals across the Commonwealth to develop 38 distinct recommendations to strengthen Virginia's food system and economic future. This paper reports on the process and strategic outcomes of the Plan, emphasizing critical strategies for ensuring an affordable and accessible food system in Virginia. Additionally, we reveal how these strategies are undergirded by such values as compassion, justice, balanced leadership, equitable participation, resilience, self-reliance, independence, viability for Virginia farmers and farmland.

Panelist 2: Valentine Cadieux, Ph.D, Departments of Sociology and Geography, University of Minnesota

Title: The social life of food system theories of change

Abstract: This presentation explores different ways that people attempt to change or support various features of the food system. I concentrate on particular sets of efforts in food system work: (1.) efforts for which people provide explicit reasons that their efforts will effect specific outcomes; (2.) efforts about which people express explicit certainty that there will be positive outcomes, even if the mechanisms are unclear; (3.) efforts that people express explicit uncertainty about, and are concerned to try to assess their outcomes; and (4.) efforts about which there are conflicting understandings of outcomes. I am interested in the mechanisms used to assess and track the relationship between efforts performed in food system work and understandings of systemic change. Using a range of Upper Midwest case studies, I investigate how particular conditions appear to help prompt, support, or challenge formal or informal monitoring of the alignment between intentions and outcomes. "

Panelist 3: Tim Griffin, Director, Agriculture Food and Environment, Tufts University

Title: The Northeast Food System: Balance of Production and Consumption

Abstract: The Northeast U.S., stretching from Maine to West Virginia, is characterized by a densely populated coastline and forests interspersed with agriculture in the interior. The agricultural landbase has continued to shrink due to both regional factors, like urbanization and sprawl, and geographic shifts in food production centers in the U.S. and abroad. There is considerable uncertainty regarding the current balance of agricultural production and food consumption in the region, even though this baseline is the starting point for potential expansion of regional supply chains. We undertook to develop an estimate of production or output at the state-level for all 12 states in the region, using data from 2001-2010, including food and feed crops, animal products like milk and meat, and regional fisheries (seafood) landings. These estimates are compared to aggregate estimates of food consumption, for individual products and categories of food.

Panelist 5: Shawn Trivette, Graduate Student, University of Massachusetts, Amherst

Title: How Local is Local? Determining the Boundaries of Local Food in Practice

Abstract: While local food has gained considerable popularity in recent years, attempts have only recently emerged to articulate what local means, with no clear consensus as to what "counts" as local. This paper contributes to this growing discussion by examining farms and food-vendors (such as restaurants, grocery stores, and food processors) in

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southern New England that self-identify as local; in particular I focus on the range of distances they travel to sell or purchase food. Drawing primarily on a social network dataset of farm and food-vendor connections across the regions, this study ultimately asks: what are the forces and conditions that influence the range of travel for local food? I find that the greatest influences on how far local food travels are number of ties to other local food entities, what type of farm or food-vendor they are, size (for farms), and urban proximity (for food-vendors).

Session B5: Fish Kettles, Blenders, and Greasy Spoons: Making the Modern Kitchen in America and Mexico

Thursday, 10:05-11:20, The New School, 2 W. 13th St., Bark Room

Round Table Abstract: Although associated with tradition, kitchens persistently reflect perceptions of the modern. This panel brings together historians working on changing technologies of private and professional kitchens in Mexico and America. Cindy Lobel argues that in the nineteenth century, “the public sphere of commerce and consumerism was put to service in creating the idealized private sphere of domesticity and family” in the kitchen. Sandra Aguilar finds that in mid-twentieth century Mexico, “domestic technology generated new perceptions of time and space and reinforced gender, class and race.” Looking at the professional kitchen, Audrey Russek explores connections between xenophobia and restaurant sanitation, arguing that “by pointing the unsanitary finger at particular demographic groups, industry leaders maintained control over the normative dining experience and used sanitation as a foil for the growing prominence of women and minorities in authoritative restaurant positions.” Megan Elias will moderate this panel.

Panelist 1 (Discussant): Sandra Aguilar-Rodriguez, Moravian College

Panelist 2 (Discussant): Megan Elias, Associate Professor, Queensborough Community College, CUNY

Panelist 3 (Discussant): Cindy Lobel, Lehman College, City University of New York

Panelist 4 (Discussant): Audrey Russek, Assistant Professor, Gustavus Adolphus College

Session B6: Food Choices in College

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 407

Panelist 1 & 2 (co-authors/co-presenters): Lisa Heldke, Professor and Sponberg Chair in Ethics, Gustavus Adolphus College and Steve Kjellgren, Director of Dining Service, Gustavus Adolphus College

Title: Beyond the Bubbles: negotiating an educational partnership with a soft drink giant

Abstract: How does social change happen—and what (positive) role can corporate capitalism play? Are corporate attempts simply “greenwashing?” In a college this question

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is often met with deep skepticism from activists, uninterested in compromising by working with a corporation they deem evil. This talk describes one experiment in college/corporation cooperation. The Gustavus Adolphus College Dining Service invited two corporate players to imaginatively retool themselves as participants in the college's mission. When the college negotiated a new beverage contract, we requested proposals that did something more than offer more (monetary) "goodies" for the institution. We asked the two providers to propose ways to work with the institution on major initiatives, including wellness and sustainability.

Dancing with the devil? A college cafeteria is not going to stop serving soft drinks. How can it use its relationship with that soft drink provider to do something other than dispense carbonated sugar at a profit"

Panelist 2: Sarah Arndt, Student, Skidmore College

Title: College Students and Dining Services: The Unlikely Pioneers of the Real Food Revolution?

Abstract: This paper examines "real" food initiatives at college campuses in the Northeast. Colleges provide an interesting area of study due to their large student voice and spending budgets--where they allocate their food dollars has a noticeable impact on the food system. The paper starts with a broad look at the challenges of defining "real food," and then analyzes the youth-led movement for "real" food and the existing food systems at American colleges. Starting with the complexity of defining "local food," a crucial element in "real food," I analyze challenges that impede schools from shifting spending to "real food," including expense, access and bureaucracy. The data comes from secondary sources and qualitative research on three U.S. campuses, including my college, Skidmore, in 2011. The empirical data helps analyze what factors allow for successful implementation of "real food" and sheds light on similar challenges and successes felt by society as a whole.

Panelist 3: Cort Basham, Instructor, Interdisciplinary Studies (WKU), Western Kentucky University

Title: Critical Eating: Food as Content in a First Year Course

Abstract: Freshmen deal with many significant transitional issues upon entry to college, including food choices. In efforts to "save time," they often choose campus meal plans and pre-packaged, highly portable foods. This presentation will focus on how to help students apply critical thinking (CT) in their food choices. This includes reading an essay I wrote (published in our first-year course textbook) dealing with the pros and cons of Pop-tarts entitled, "Critical Eating." Students also keep a food log for the purpose of determining what values drive their choices. All of this is viewed through the lens of the Foundation for Critical Thinking's model. By using food as content, students engage in critical thinking multiple times per day and on various levels when they eat. Hopefully, this frequent exercise of critically thinking about food carries over to other aspects of their lives and shapes them into better thinkers.

Panelist 4: Amelia Sancilio, Student, Lawrence University

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Title: Food Routines and Body Composition among College Freshmen: The Effect of Dietary and Commensal Culture on Biological Outcomes

Abstract: As new college students become autonomous eaters, they may develop relatively consistent behaviors related to food and eating that fulfill multiple functions in their lives and help define their cultural identity. I report here on the results of a biocultural, mixed-methods study of 21 students' first term of college residence. Interview data and anthropometric measurements permit exploration of the interaction between a shift in cultural surroundings, physical condition, and food-related thoughts and actions. Students' descriptions demonstrated that class schedules, the availability of food, and their friends' behaviors predominantly dictated when, where, and what they ate, while level of satisfaction with their eating habits was frequently based on whether these behaviors were consistent with personal definitions of "healthy." Students who demonstrated a conscious effort to meet their standards of healthy were generally the happiest with their food-related routines, though they did not all experience similar changes in their physical conditions.

Session B7: Food Access

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 713

Panelist 1: Hanaa Hamdi, Doctoral candidate, University of Medicine and Dentistry of NJ

Co-author(s): Karen A. Franck, Professor, New Jersey Institute of Technology

Title: High Prices and Empty Shelves: The Cost of Food in Newark, New Jersey

Abstract: Research has shown that food prices are higher in supermarkets in low income than in higher income neighborhoods in the U.S. What has not yet been shown however is how much food prices change over time in poor neighborhoods. Data collected through field observations in Newark's South Ward, that city's most segregated and poorest ward, show that prices are significantly higher within the first eight days of the month than during any subsequent period. After that, prices drop remaining at consistent levels until the third week when they further decrease. But at that time far less food is available and many processed foods are past their expiration dates. The most significant changes in price are for fresh produce, meat and children's cereals. Another alarming injustice is apparent in the pricing of food that is most attractive to the ethnic groups living nearby: these foods show the largest increases in price.

Panelist 2: Carolyn Zezima, Director of Food and Nutrition Initiatives, Communities IMPACT Diabetes Center at Mount Sinai School of Medicine

Title: Using community-based social entrepreneurship to reduce health disparities and increase healthy food options and consumption in underserved neighborhoods.

Abstract: Despite increasing recognition that fresh, healthy, local foods are scarce in low-income communities, and the creation of a number of healthy food initiatives targeting these communities, historically underserved communities still lack novel, profitable, and sustainable businesses that supply healthy, affordable and taste-satisfying foods. Bringing together the business and public health sectors, Communities IMPACT Diabetes Center at

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Mount Sinai School of Medicine invited business students to submit concepts and plans for viable, market and community-driven business solutions to one of our most pressing public health needs: healthy, affordable food in underserved communities. The proposed enterprises must serve communities with limited availability to healthy foods, be tailored to the particular assets and challenges in the communities, and must be developed in consultation with target communities. Proposals are judged by a panel of experts in business, food and local government. Teams compete for start-up funds and other business support services.

Panelist 3: Margaret Tung, Director of Marketing and Strategy, FRESH ROUTES

Abstract: Specifically, I will discuss our method and process for creating our model Food for Health Business Plan Competition, background on the disparities that drove us to engage the business community in our food system and health policy, the judges evaluation process and their choice of Fresh Routes as the winning team, and our mentoring/incubation relationship with Fresh Routes. Margaret will then briefly discuss Fresh Routes' business proposal and how they view the competition as a means of entry into the market and highlight the elements of their plan for making healthy food available, affordable and desirable to low income consumers.

Session B8: Men, Masculinities & Foodwork

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 715

Panel Abstract: While the domestic kitchen has traditionally been the realm of women, and the professional kitchen, the realm of men, these roles are changing. What does this change mean for the subjectivities and experiences of those doing this foodwork? How have media discourses about foodwork enabled or hindered this change? To what extent is there evidence of significant social change which advances gender, race or class equity? Panelists variously address these questions by drawing on interviews with male home cooks and grocery shoppers and content analysis of popular media.

Panelist 1: Michelle Szabo, PhD, York University

Title: Men Nurturing Through Food: challenging dichotomies between "men's" & "women's" cooking

Abstract: Sociological and cultural studies research suggests that men and women cook differently. However, this research rarely takes into account men's and women's different levels of responsibility for the practice, and how this might affect cooking approaches. This paper investigates this culinary gender dichotomy through the experiences of men with significant domestic cooking responsibilities. Using interviews, cooking observations and meal diaries from thirty such men, I examined the extent to which they drew on traditionally "masculine" and traditionally "feminine" approaches to food. While most men did draw on traditional masculinities, many of the same men also drew on traditional femininities. Further, I observed the most "feminine" approaches among men with the

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heaviest responsibilities for feeding others, including men who, previous to taking on these roles, saw cooking in more masculine ways. The data illuminate how social roles and responsibilities, as they intersect with interactional positionings and identities, shape gendered cooking approaches.

Panelist 2: Elizabeth Fakazis, Associate Professor, University of Wisconsin-Stevens

Title: Constructing the Male Domestic Cook

Abstract: This paper examines representations of masculinity and domestic cooking in Esquire's "Man the Kitchenette," a 1940s cooking column for men. Using qualitative content analysis, I examine how these representations recoded domestic cooking and home kitchens as appropriately masculine, and gave readers the tools and knowledge they needed not only to cook specific recipes but to think of home cooking in masculine terms. The column's author, Iles Brody, provided a bridge between the very masculine and very popular 1940s identity of the "public gourmet," and the stereotypically feminine identity of the home cook, in part by offering readers recipes taken from the most glamorous and elite New York nightclubs, hotels, and restaurants of the time. Brody's column helped to discursively enlarge men's sphere, "manning" traditionally feminine spaces and practices, and paving the way for men's culinary and lifestyle media.

Panelist 3: Shelley Koch, Assistant Professor, Emory & Henry College

Title: Men in the Grocery Store: Exploring the Work of Fathers as Food Provisioners

Abstract: While sociological research has been conducted on grocery shoppers, especially mothers who provision for their households (DeVault 1991; Koch, forthcoming), little research has explored the work fathers do in provisioning for their families through grocery shopping. To fill in this gap I interviewed men with children in the household who identify as the primary shopper. In this paper I discuss preliminary findings from these interviews about fathers' experiences in the grocery store, the strategies they use for shopping and how they feel about this work. In contrast to mothers whom I interviewed in a previous study, these fathers had a more relaxed approach to nutrition in that they bought (and often cooked) what they liked to eat without specific references to nutrition, the nutrition discourse, or the family 'meal'. Fathers also reported more enjoyment in shopping and did not describe it in terms of a 'second shift'. I discuss possible explanations for these findings in the conclusion.

Session B9: Community Gardens

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 701

Panelist 1: Dave Aftandilian, Assistant Professor, Department of Sociology & Anthropology, TCU

Co-author(s): Carolyn Crouch, REAL School Gardens, Fort Worth, TX

Title: How Do Food Banks' Gardens Grow? Best Practices and Challenges for Food Bank-Sponsored Community Gardens and Urban Agriculture

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Abstract: To identify best practices for food banks to use in establishing community gardens and/or urban agriculture programs, we surveyed all the food banks in the US and Canada. This paper will report the results of that survey. We will begin by presenting summary statistics on food banks and food production, and discussing why many have chosen not to pursue such projects or have abandoned them. But the bulk of our paper will focus on food banks that do sponsor community gardens or urban farms. We will share what they told us about initiating these projects, obtaining sources of funding and other support, collaborating with their communities, finding solutions to challenges they have encountered, and measuring the success of their projects. We hope food banks and related agencies will be able to use our findings to inform their own food production projects.

Panelist 2: Lesley Acton, Researcher, University College London

Title: Urban Allotments and Future Food Security

Abstract: Allotments (community gardens) are small parcels of rented land used for growing fruits and vegetables for personal consumption. In the UK, demand for allotments and their availability has ebbed and flowed over the last hundred years. However, from a peak of 1.4 million allotments in 1942, numbers dropped to less than 300,000 by 1997. Suddenly, at the beginning of the twenty-first century, demand for allotments soared because of concern over methods of food production, health and nutrition issues, a desire not to lose more urban green spaces to further development and a recognition of the need to work towards a carbon-zero future, thus creating a more sustainable environment. By examining the reasons for the change in demand for allotments, my paper will suggest ways in which the current revival can be harnessed, thus enabling access to a localized and sustainable food system, for all.

Panelist 3: Evan Weissman, Assistant Professor of Food Studies, Syracuse University

Title: Governing Gardens: The Shifting Cultivation of Community Gardens in New York City

Abstract: In the 1990s then-mayor Giuliani infamously threatened community gardens throughout New York City by putting many of them up for auction. Some of the gardens were protected as private property and others by an eight-year agreement signed in 2002 by newly elected Mayor Bloomberg and then-NYS Attorney General Spitzer. The struggle over the city's community gardens garnered a lot of attention by scholars but little research explores the longer-term impacts of the struggle. In this paper I explore the contemporary governance of community gardens in New York City. I argue that the governance of community gardens in New York City is characterized by contradictions produced through the previous efforts to protect gardens, especially the acquiescence to the supremacy of private capital and the lack of threat to gardens protected as private property that undercut political mobilizations in the summer of 2010 to extend garden protections.

Session B10: Urban Agriculture I

Thursday, 10:05-11:20, The New School, 66 W. 12th St., Room 716

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Panelist 1 & 2 (co-authors/co-presenters) Martin Shanguhya, Assistant Professor of History, Syracuse University and Naomi Shanguhya, Doctoral Candidate, Geography Program, West Virginia University

Title: Reversed Roles: Peri-urban centers feeding rural areas: the case of Vihiga County in Western Kenya

Abstract: Vihiga County in western Kenya is experiencing rapid peri-urban expansion as families rely on local urban centers to earn a living from non-farm activities. Land inheritance practices have led to declining household farm sizes so that sustainable farming is unviable for most households. This has been compounded by inability to access agricultural innovations that would increase food production, making the area a net importer of food from neighboring counties and countries. Consequently, peri-urban centers are now the source of food for the rural families in this densely-populated part of Kenya. This stands in stark contrast to the past years when the area was a food exporter to the local, regional, and international markets. In this paper, we trace this transformation of Vihiga's food security, examine the dynamics that have contributed to it and make suggestions on how this trend can be reversed.

Panelist 3: Kathleen Bubinas, Professor, University of Wisconsin-Waukesha

Title: Re-Imagining the City through the Practice of Urban Agriculture

Abstract: In cities around the world a defiant citizenry is appropriating the decaying urban landscape and transforming it into productive agricultural fields. This emergent social movement is utilizing urban agriculture as a strategic tool to address the food security needs of local populations and encourage citizens to assert their right to an accessible and healthy food supply. In turn, the use of urban space for agriculture is transforming the environment in ways unimagined only a few years ago and becoming a key element in the architecture of the 21st century city. Drawing on ethnographic research in community gardens this paper explores how this social movement is developing new modes of food production, distribution and consumption. It is proposed that urban agriculture creates new landscapes distinguished by place-based, hybridized economies aligned with local values of resource management.

Panelist 4: Timothy Carter, Director, Center for Urban Ecology, Butler University

Title: Socio-ecological land inventory for urban agriculture

Abstract: A number of cities in the United States have experienced significant population declines over the past decade, particularly in the urban core. There is interest in exploring the potential of vacant parcels in these cities to be productive agricultural spaces that improve both human and non-human health, and lead to more sustainable urban systems. We conducted a land inventory for urban agriculture in Indianapolis, IN, a city with thousands of vacant properties within its urban boundary. Using socio-ecological geospatial data, we modeled growing potential and created future planning scenarios around urban agriculture including those focused on market growing, growing on public land, and growing for underserved communities. We found the available land suitable for urban agriculture to have significant potential for urban food production and that a land

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inventory was an effective step to incorporate urban agriculture into future land use planning scenarios.

Panelist 5: Lori Vail, Instructor, Green River Community College

Title: "Weeding and Seeding" in Southeast Seattle

Abstract: Southeast Seattle is the closest thing Seattle, WA has to a "ghetto." The area is designated by the City of Seattle as a "Weed and Seed" community - one in which the criminal elements and effects of abject poverty are removed and new communities and opportunities are planted. On the heels of intense gentrification in the area resulting in part from "Weed and Seed" policies, the urban farm movement took hold in the neighborhoods that make up the area, and the results, while varied and still unfolding, are interesting in terms of social justice and social equity. Based on my research as a gastronomy student at Boston University and my experiences as an urban farmer in Southeast Seattle, I will present a paper that examines how the urban farming movement in Seattle has the potential to contest the negative effects of gentrification of areas containing predominantly traditionally marginalized groups.

Session C1: The Ethics of Religious Slaughter: Historical, Scientific, and Religious Perspectives on Kosher and Halal Slaughter

Thursday, 11:40 - 12:55, The New School, 66 W. 12th St., Tishman Auditorium

Round Table Abstract: Slaughtering animals in conformity with traditional religious requirements remains controversial throughout the world. In this panel, four leading scholars take a multi-disciplinary approach to understanding the ethical debates that surround it. Food historian Roger Horowitz, in "Humane Slaughter and the Religious 'Exemption,' 1955-1965" looks at the efforts to ban traditional Jewish slaughter in the U.S. as a practice that violated humane slaughtering principles. Food scientist Joe Regenstein explores the scientific analysis of kosher slaughter, especially how scientists studying animal welfare are unsettled by traditional religious slaughter as the results often do not conform to their personal beliefs or social expectations of their community. Religious studies professor Aaron Gross, in his paper, "The Postville Slaughter Scandals and the Question of 'Religious Slaughter,'" will examine the controversies regarding slaughtering practices at the AgriProcessors meatpacking plant and inquire about the broader intertwining of religion with American's views on what constitutes ethical animal slaughter. Dr. Muhammad M. Chaudry of the Islamic Food and Nutrition Council of America (IFANCA, the leading Halal-food certification organization in North America) will respond to the papers and comment on the relationship between kosher and halal concerns in religious animal slaughter.

Panelist 1 (Discussant): Roger Horowitz, Historian, Associate Director, Center for the History of Business, Technology, and Society

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Panelist 2 (Discussant): Muhammad M. Chaudry, Islamic Food and Nutrition Council of America

Panelist 3 (Discussant): Aaron Gross, University of San Diego and Farm Forward

Panelist 4 (Discussant): Joe Regenstein, Cornell University

Session C2: Participatory Research Approaches for Food System Justice and Sustainability

Thurs 11:40-12:55, The New School, 2 W. 13th St., Kellen Auditorium

Round Table Abstract: Many scholars who focus on agrifood system issues are simultaneously engaged as both researchers and activists in efforts to enhance sustainability, justice, and overall health in the system. Academic activism is often kept separate from formal research activities, but in other instances activism is integrated throughout the research process. In this roundtable, scholar activists from several disciplines will discuss their experiences using participatory action research and other engaged scholarship frameworks to critically examine the agrifood system and strengthen community members' abilities to effect change. Session participants will be encouraged to join the discussion as we explore questions including: What are the benefits for activists who take an engaged scholarship approach? What obstacles are faced in this domain, both with respect to the research process and for professional development? How central are participatory research methods to scholarly activism? In what ways can agrifood system scholar activists improve their impact and effectiveness?

Panelist 1 (Discussant): Garrett Broad, Doctoral Candidate, Annenberg School for Communication and Journalism, University of Southern California

Panelist 2 (Discussant): Emma Donnelly,

Panelist 3 (Discussant): Analena Hope, Doctoral Candidate, Department of American Studies and Ethnicity, University of Southern California

Panelist 4 (Discussant): Laura-Anne Minkoff-Zern, Postdoctoral Fellow, Environmental Studies, Goucher College.

Panelist 5 (Discussant): Jessi Quizar, Doctoral Candidate, Department of American Studies and Ethnicity, University of Southern California

Panelist 6 (Discussant): Kristin Reynolds, Post-Doctoral Fellow in Sustainable Urban Food Systems, The New School for Public Engagement

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Session C3: Nutrition: Issues and Interventions

Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Room 404

Panelist 1: Jeffery Sobal, Professor - Sociology, Cornell University

Co-author(s): Karla Hanson

Title: Family Dinner Settings, Sources, and Body Weight in U.S. Adults

Abstract: Family meals are common eating events that appear to be associated with lower body weights among adolescents and children. We studied the settings and sources of food for family dinners in relationship to body weight in a cross-sectional telephone survey of 499 US adults in 2010. Over one quarter of these adults were not currently living with family members with whom they could eat family meals. Of the remaining 360 adult respondents, three-quarters ate family dinners at least 5 days per week, and most dinners were food cooked at home. About half of respondents also ate family dinners at fast food places or restaurants, or as take-out food at home, about once a week. Less common were family dinners at the homes of family or friends. Frequency of family dinners was not associated with body weight. Overall, family dinners were usually home eating events unrelated to adult body weights.

Panelist 2: Michael Bulger, Student, New York University

Title: Helping Americans Increase Fruit and Vegetable Consumption: A Look at Interventions

Abstract: Diet-related disease has been established as a national health issue of great importance. In order to stave off chronic disease, a wide range of experts and institutions recommend Americans increase the amount of fruits and vegetables in their diets. Unfortunately, Americans on average still do not meet dietary guidelines for fruits and vegetables. Healthier eating can be supported through interventions that focus on individuals, groups, or whole populations. Attempts to increase consumption have featured educational campaigns, subsidization of purchases, and increased access to fruits and vegetables. Determining what interventions are most economical, practical, and effective will enable policy makers and NGOs to work efficiently to improve mortality and morbidity rates. This paper will evaluate existing studies of interventions and suggest courses for action. Attention will also be drawn to current agricultural policies and business environments in which these interventions might operate.

Panelist 3: Jen Wrye, Part-time Professor & Contract Instructor, University of Ottawa & Carleton University

Title: Bone Appétit: The Emergence of Nutrition in Commercial Pet Food

Abstract: This paper considers how pet food came to be organized around the principles of nutritionism that form the basis of pet food. As I point out, early pet food products were largely responsive to a new and growing commercial market as well as the desire of food companies to dispose of by-product waste. Nutrition in these periods was more a marketing technique than a characteristic of the products. As pet foods became more popular through the 1960s and 1970s, their nutritional constitution came to take on greater urgency and significance. I argue that this represents the point when the industry

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shifted to incorporate nutritional considerations into the food manufacturing process. In addition to methodically adding vitamins and minerals or taking into account macronutrient, I explain how pet foods extended into the realm of nutrition by organizing production around dogs' and cats' purported nutritional needs.

Session C4: Chinese Foodways in Transition

Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Room 407

Panel Abstract: This panel explores the subject of Chinese foodways thematically as an entity in “transition”. Due to the wide-ranging nature of “Chinese foodways”, this panel addresses it from three distinct perspectives. Firstly, situating Chinese foodways in historical transition through an examination of the evolution of Yangzhou cuisine in early modern times. Secondly, examining it through the lens of migration and diasporic transitions, as the meanings and valuing of Chinese food has shifted across borders from Hong Kong to the United States. And lastly, looking at the transformations in the meanings of culinary skill, through an examination of changing culinary training in China and as cooks have struggled to redefine the meanings and boundaries of their trade. By looking at the changes in Chinese food and cuisine across borders, space, and time, we can generate discussions on the future of Chinese foodways.

Panelist 1: Willa Zhen, Lecturing Instructor, Culinary Institute of America

Title: The changing discourses of cooking and cuisine and the value of learning to cook in Southern China

Abstract: This paper explores the discourses surrounding culinary skill and knowledge, and engages with how these changes impacted and influenced local understandings of food in Guangzhou and southern China. In Guangzhou, a city known for its fine eating establishments, learning to cook and how to deal with food provisioning in a domestic context almost seems like an afterthought in today's post-socialist society. Given the wide range of eating options, it almost seems unnecessary to cook. However, this paper examines how learning to cook for a domestic context has taken on other meanings from the perspectives of class formation, leisure development, and the cultivation of self. Learning to cook for a domestic context has shifted away from being pure necessity, but a statement of one's interests, aspirations, hobbies, and lifestyle.

Panelist 2: Casey Man Kong Lum, Professor, William Paterson University

Title: The Transnationality of Hong Kong Foodways: A Study of Chachaanteng in New York City

Abstract: Embodied in chachaanteng (or “Hong Kong-style café”) is a unique gastronomic culture that has long been an integral part of Hong Kong's identity as a (post) colonial cosmopolitan city at a crossroad between the East and the West so much so that it was once championed for recognition by the UNESCO as an “intangible cultural heritage of humanity.” A style of typically small to mid-size neighborhood “tea restaurants,” chachaanteng offers an eclectic menu of Chinese and “Western” drinks, snacks, baked

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goods, and meals throughout the day. While the like of chop suey and egg fuyung are “imagined” Chinese food in the American context, the “Western” fares at chachaanteng are the locals’ creative appropriation of the foreign or the modern. Through the lens of global migration and diasporic transition, this study looks at the socio-cultural role of chachaanteng within the Hong Kong Cantonese immigrant communities in New York City.

Panelist 3: Leo Pang, Graduate Student/Teaching Assistant, The Chinese University of Hong Kong

Title: Negotiating Multiple Authenticities: A Study of Regional Chinese Restaurants in Sydney

Abstract: Chinese restaurants have been a part of the Sydney foodscape since the late 19th century. Recently, Chinese food in Sydney has changed from being Cantonese based to including a range of regional cuisines such as Shanghainese, Sichuanese and Beijing cuisines. The globalisation of Chinese cuisine is not simply the process of Chinese migrants bringing their cuisines with them to a new place. Many restaurant owners and chefs have had to adapt to local tastes and serve dishes that have been popular with local non-Chinese customers since the 1960s. However, more recently there are chefs and restaurant owners, who choose not to adapt to local tastes focusing on catering to customers from their own ethnic group. In this paper I show how regional Chinese restaurants in Sydney negotiate the different notions of authenticity held by different customers of different ethnicities, and how in doing so they have changed the Sydney foodscape.

Panelist 4: Chee Wang Ng, Artist, Independent

Title: Rice as a Cultural Discourse

Abstract: As “Bread is the Staff of Life,” Rice is the staple for the Chinese - beyond just for survive, the culture and tradition center on Rice, from the first greetings to the last rite. Chinese eating has to have a balance of nutrition as well as medicine value, the richness of the 5 tastes, texture, color, smell, and the harmonious time of the season to eat certain kind of food. Rice is the main course of a Chinese diet complementary to all the other dishes, and also serves as a palette cleaner to better taste and bring out all the distinguish quality in the other food. The Chinese usage of the word “Rice” is more than a noun, it is often use as prefixes and suffixes and use as a “measure” to all things Chinese. A vernacular Chinese saying, “Eating rice reigns supreme, after eating I will be God.”

Session C5: Commodities and Food Security

Thursday, 11:40 – 12:55, The New School, 2 W. 13th St., Bark Room

Panelist 1: Yetkin Borlu, Doctoral Candidate, Penn State University

Title: The National Regulation of Industrial Maize Production in Turkey in the 2000s

Abstract: In Turkey, the share of agriculture in employment declined sharply in the 2000s along with the role of traditional crops. By contrast, maize cultivation grew at a rate of 80 percent in yield, and seven percent in acreage at the national level between 2001 and 2009. This paper examines the national regulatory framework and its interactions with actors at various levels that prepared the foundation for aforementioned developments. Utilizing

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Regulation Theory framework, I analyze archives of national regulation related to maize production, as well as figures and news on agro-food industry in the investigation of actors influencing maize production. Analysis shows that actors influencing national regulatory framework are international organizations, agro-food industry, and maize farmers. Albeit national regulation in Turkey responds to maize producers' demands, the main trajectory remains within the limits of a post-Fordist mode of regulation, gearing the maize market to the needs of agro-food industry.

Panelist 2: Manya Gorman-Knutson, Graduate Student, MA, International Affairs, The New School

Title: Açai the superfood: Supply chain analysis of an Amazonian “fad food” and its implications for environmental sustainability and rural development

Abstract: In little over a decade, the açai berry has transitioned from an otherwise unknown Amazonian food staple to the latest international superfood. Touted as a cure-all for everything from low libido to cancer and hailed as an eco-friendly, fair trade product, it is at the center of a multi-million dollar industry. Who is reaping these economic benefits? What are the implications of this current market boom for rural development and environmental sustainability? This paper seeks to analyze the dynamics of the current açai --as-fad-food trend, examining aspects of marketing, production, the various actors and stakeholders involved in the supply chain, and where value is added therein. Finally, it concludes with an analysis and assessment of the environmental and human impact of increased açai - production for export in the Eastern Amazon region, specifically in the Brazilian state of Pará.

Panelist 3: Kristen Lowitt, PhD Candidate, Memorial University of Newfoundland

Title: The role of fisheries in the local food system in the Bonne Bay region on Newfoundland's west coast

Abstract: By contributing to local diets and livelihoods, fisheries are an important part of the food security and foodways of coastal regions. Focusing on the Bonne Bay region on Newfoundland's west coast, this paper presents findings from a survey of local households about seafood consumption. The survey gathered information about frequency and types of seafood eaten; ways of eating seafood; and sources of seafood. Results indicate that local seafood continues to play an important role in household food provisioning and the local food system. Households prefer eating seafood from Newfoundland and Labrador over imported seafood. Fish plants and networks of family/ friends are the main ways households access local seafood. However, results also show a decline in consumption of most types of seafood over the past five years. Factors contributing to this declining are discussed, along with recommendations for strengthening fisheries contribution to the local food system and community food security.

Session C6: Sustainable Systems

Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Wollman Hall

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Panelist 1 & 2: (co-discussants): Babette Audant, Assistant Professor/Director, City University of New York – Kingsborough; Catherine Brinkley, University of Pennsylvania

Title: The Rise, Decline, and Return of Food System Planning

Abstract: Regional food systems, urban agriculture, and food markets have emerged as important parts of planning in the last decade. This panel explores this history, examining planners' involvement in city food markets, urban agriculture, and regional farmland planning and food distribution. Planners' relationships with the "foodways" of various publics shifted as the social and economic geography of cities changed. Catherine Brinkley discusses efforts to exclude farm animals from cities in an effort to prevent zoonotic disease spread, as well as noise and waste management, in Baltimore, Boston, Philadelphia, and New York. Babette Audant examines how the New York City Department of Markets sought to shape consumer demand and behavior from the 1930s to 60s in relation to broader political goals

Panelist 3: Roni Neff, Research & Policy Director, Center for a Livable Future, Assistant Scientist, Dept of Environmental Health Sciences, Johns Hopkins Bloomberg School of Public Health

Co-author(s): Cindy L. Parker, Fred L. Kirschenmann, Jennifer Tinch, Robert S. Lawrence

Title: Peak oil, food systems, and cities

Abstract: Global petroleum supplies are at or near peak production, with available supply expected to decline at an unknown rate in coming decades. Given the industrial food system's petroleum dependence and the projected concurrent ecological challenges, peak oil poses a severe food security threat. Cities may be particularly affected, as most lack significant food production capacity. Proactive efforts are needed to smooth the transition, with attention to equity and unintended consequences. This presentation will provide background, followed by our analysis indicating four food system changes likely to occur as oil supply declines and prices rise: 1)Reduced petroleum in food production; 2)Increased food system energy efficiency and renewable energy; 3)Reduced food transport distances; 4)Changed consumption patterns. We identify needed social and policy changes to help smooth the transition. Done right, responding to these imperatives will reduce oil use and improve long-term food security by improving food system resilience.

Session : Sustainable Systems

Panelist 4: Brian Petersen, Post Doctoral Research Fellow, Michigan State University

Title: What is Sustainable Intensification: Views from Experts

Abstract: One of the grand challenges facing society today is how to feed a growing global population while at the same time minimizing the impact on the environment. Recent publications by the National Academy of Sciences and the United Nations suggest "sustainable intensification" as the most appropriate means to produce increasing food production in an environmentally friendly way. However, it remains unclear what sustainable intensification entails. We interviewed 30 agricultural experts to assess their perceptions of sustainable intensification. Results show that the term is not well understood and that respondents have differing views on what it entails. The majority of respondents do not see it as a significant departure from current agricultural practices.

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These findings suggest that sustainable intensification needs clarification and that its implementation may undermine alternative agricultural approaches to help meet growing global food needs.

Session C7: Talk, tour, and theorize: finding people and place in city foodscapes
Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Room 713

Panel Abstract: Urban spaces provide ample opportunities to consider the evolving history of foodscapes, through such experiences as migration, segregation, redevelopment, and economic entrepreneurship. Existing frameworks such as culinary tourism and food adventuring are useful devices for considering some urban foodscapes, but the North American example often complicates the questions of same and otherness embedded in such experiences. Reclaiming local stories (and spaces) through food can be done through oral history, collective memory, neighborhood tours, journalism, and community events. Multiple means of marketing, promoting, and supporting such endeavors include communication through social media, websites, and more traditional print venues. Considering community vitality through these mechanisms may provide a material basis for supporting unique urban landscapes and may have some uses in non-urban sites as well.

Panelist 1: Alice Julier, Director, Food Studies, Chatham University

Co-author(s): Jessica Mooney, Associate Dean, School of Sustainability and the Environment, Chatham University

Title: Collective memory, culinary knowledge, and community development **Abstract:** Currently, social science research on ethnic-racial communities and food focuses on health disparities, the rise of “food deserts,” the desire to increase fruit and vegetable consumption, and the need to curtail food chains. However, ethnic-racial groups often navigate migration and acculturation by re-imagining history, claiming spaces of home, neighborhood, and community, often through food relations. “Destination” spaces are often subject to commercialization that overrides community needs and interests. This paper focuses on the power of oral history to capture the intricate relationships between memory, economic history, and place. Delores Hayden demanded that public history nurtures ordinary citizens’ collective memory. Building on research begun in a course on “Pittsburgh’s Food Landscapes,” mapping, interviews, and textual analysis provide a multi-dimensional platform from which to speak about the nature of community and neighborhood and of the power to define and control spaces. Pittsburgh provides a particularly rich space for this endeavor. ”

Panelist 2: Catherine Piccoli, Graduate Student, Chatham University

Title: African American Foodways in Pittsburgh’s Hill District: urban renewal, food landscapes and history

Abstract: The Hill District was once the vibrant center of the African American community in Pittsburgh, named by Harlem Renaissance poet Claude McKay and known by blacks

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throughout the country as the “Crossroads of the World.” But in the late 1950s, a portion of the Hill was demolished to make way for a new arena, part of an urban renewal project to revitalize Pittsburgh’s Central Business District. Many Hill residents and businesses were displaced. Though much research has been done on the effects of urban renewal on African American communities throughout the United States, that research does not often include questions about the food landscape. This paper seeks to understand what the food landscape of the Hill was like before redevelopment, how it may have changed after the urban renewal projects of the mid-twentieth century, and whether or not those changes were part of the broader history of racial segregation and discrimination against African Americans in Pittsburgh. ”

Panelist 3: Cory Van Horn, Graduate Student, Chatham University

Title: Neighborhood Walking Tours: Where Food, Community, and Place Converge

Abstract: In many North American cities, neighborhood walking tours have emerged as a popular opportunity to promote the cultural and historic capital of a community. Food serves as a form of currency in this trade while knowledge becomes the mode of delivery – but questions of what kind of food and what sorts of situations are under-explored in this context, especially when compared to global food tourism. What are the criteria “culinary tourists” or “food adventurers” use to engage with a community or place? What is foreign or familiar in different contexts and how do guides and neighborhood tourists balance those constructs on a one-day tour? How can such tours become a model for community sustainability? What happens when the tour is over? This discussion seeks to answer those questions and more – while exploring the convergence of food, place, and community through a comparative analysis of existing neighborhood walking tours in urban centers.

Session C8: Farm to School I

Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Room 715

Panelist 1, 2 and 3 (co-discussants): Mary Stein, Associate Director, National Farm to School Network; Beth Feehan, New Jersey Farm to School Network; Alyssa Moles, The Food Trust

Title: The Farm to School Movement: A Multi-Tiered Framework for Social Action

Abstract: Farm to School programs have increased from fewer than 10 in 1998 to thousands across the country in 2012. In rural, urban and suburban communities, Farm to School is increasingly embraced as a strategy to improve access to healthy farm-fresh foods; enhance nutrition, garden-based and agriculture education; support local food producers, and contribute to the economic vitality of local communities. Through the collaborative model of national staff, regional lead agencies, state leads and community-based advocates, the National Farm to School Network (NFSN) serves as a successful model of food system improvement through social action. This panel will provide an overview and specific case study examples of social action derived change realized in a variety of communities throughout the United States; focusing on the NFSN priority areas of

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networking and partnership development, policy, media and marketing, information development and dissemination, training and technical assistance, and research.

Panelist 4 & 5 (co-authors/co-presenters) Matthew Benson, Graduate Student, Virginia Tech; Kim Niewolny, Ph.D. Assistant Professor, Department of Agricultural and Extension Education, Virginia Tech

Title: A Mixed Methods Assessment of the Virginia Farm to School Program

Abstract: According to the National Farm to School Network, Farm to School programs operate in all 50 states. During 2007 - 2009, food system stakeholders partnered to develop the Virginia Farm to School Program through the creation of policy initiatives, educational programs, and pilot projects. With support of the USDA Specialty Crop Program, Virginia is currently completing a state-based assessment of Farm to School efforts. This mixed methods assessment includes a statewide survey, focus groups, and interviews with local school nutrition directors, farmers, and food distributors. Drawing upon initial results, we reveal how Farm to School food procurement is increasing, with varied levels of interest, knowledge, and implementation across different school divisions. Preliminary results also indicate school divisions are sourcing a variety of local foods using numerous distribution models and strategies. We conclude by discussing the possibility of “scaling-up” Farm to School opportunities through local food system development in Virginia.

Session C9: Food Ethics within Public Service: Interdisciplinary Perspectives and Practices

Thursday, 11:40 – 12:55, The New School, 66 W. 12th St., Room 701

Panel Abstract: The ability to subordinate one’s narrow self-interest to the needs and goals of a larger, more inclusive interest is considered by John Dewey to be a sign of wisdom. With the growing public consciousness of food, this interdisciplinary roundtable brings together young scholars, teachers, and medical professionals to discuss their experience and procedures as to how they engage ethically into the discussion of the public and its food problems. Further more, the increase of food and Food Studies into their everyday discourse and practices raises two specific tensions this panel seeks to discuss: (1) the access and availability to food and Food Studies resources and (2) the ability to seek out new values and revise former notions for the sake of growth in their respected fields. This discussion hopes to begin a conversation of how the next generation is changing the relationship between food and the public.

Panelist 1 (Discussant): Bryan Moe, Graduate Student and Teaching Assistant, Louisiana State University

Panelist 2 (Discussant): Gabriel Ayass, University of Southern California University of Southern California

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Panelist 3 (Discussant): Reshma Gokaldas, Brookdale University Hospital

Panelist 4 (Discussant): Elizabeth Sills, Louisiana State University

Panelist 5 (Discussant): Leandra Trydal, California State University, Fullerton

Session D1: Does Scale Matter? Examining Targeted and Universal Approaches to Food Systems Change

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Tishman Auditorium

Panel Abstract: This panel aims to expand on the concepts of “targeted” and “universal” policy interventions as they apply to contemporary urban food systems. Papers individually reframe the concept of “targeting” to include distanced food systems players like food labor and single-site market interventions, and look across scales ranging from neighborhood, institution, city, and nation. In each, empirical examples illustrate the ways that definitions of target populations and places constrain and enable interventions’ capacity for effectiveness and for “jumping scale” and taking hold in ever broader contexts. Collectively, papers stimulate a reconsideration of how to strategically use scale to create more sustainable, equitable, and health promoting food systems.

Panelist 1 (Discussant): Janet Poppendieck, Hunter College

Panelist 2: Kimberly Libman, Senior Fellow, Healthy Public Policy, City University of New York - School of Public Health

Title: The Synoptic Error: Food Policy in New York City and London

Abstract: This paper describes the food policies and governance structures that shape food environments in New York City and London. Recent theoretical debates about scale and food systems re-localization frame a critical analysis of interviews with policymakers and public health professionals who work these cities to ascertain how assumptions about the ways neighborhoods figure in food behavior have informed the policies of each city. The paper begins with portrait of the contemporary global food moment and then highlights key similarities and differences in the food policy, governance, and politics of the United States and England. An overview of the food governance and policy in these cities follows. Finally, an analysis of policymaker interviews highlights the intentional and incidental deployment of synoptic vision and localization in the conceptualization, development, and implementation of food and health policy in these cities.

Panelist 3: Emma Tsui, Assistant Professor, Lehman College, City University of New York

Co-author(s): Jonathan Deustsch, Stefania Patinella, and Nicholas Freudenberg

Title: Missed Opportunities for Improving Nutrition through Institutional Food in New York City: The Case for Food Worker Training

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Abstract: Institutional food has become a major arena in which efforts to improve health, and specifically to reduce childhood obesity, are taking shape. While the nutritional profile of institutional food is the product of forces at multiple scales, so far the majority of public health activity in this area has taken the form of top-down approaches, like nutritional regulation and monitoring. In this paper, we explore the ways in which targeting policies differently—specifically, toward building the skills and nutritional knowledge of foodservice workers—may help to further improve the nutritional quality of institutional food. Drawing on the research literature and preliminary data collected in childcare settings in New York City, we offer a conceptualization of the dynamics of nutritional decision-making in these settings. We conclude by discussing possible approaches to training an institutional foodservice workforce in ways that improve both the quality of foods produced and the conditions of labor.

Panelist 4: Christine Caruso, Student, City University of New York - Graduate Center

Title: Exploring food access and practices in Queensbridge: A qualitative study of a low-income micro-neighborhood in NYC.

Abstract: Food access in low-income communities is coming under increasing attention among scholars, public health professionals and policy makers. Much of the current research is an attempt to quantify access to food retail, and is shaping food policy from local to national scales. The research project presented here is a qualitative study attempting to investigate community members' perceptions of their food environment in the neighborhood of Queensbridge; a low-income community in the Long Island City area of the borough Queens, which is home to the largest public-housing development in North America. In addition, attempts have been made by groups to increase access to food through Alternative Food Networks (AFNs), including Community Supported Agriculture and Farmers Markets. This project explores residents' perception and use of these food resources, in an attempt to understand the possibilities for AFNs to increase access among groups that have not historically been high users of these resources.

Panelist 5: Dory Kornfeld, PhD Candidate, Columbia University

Title: Bringing Good Food In: A History of NYC's Greenmarket Program

Abstract: This paper examines the history of New York City's Greenmarket program, a municipal farmer's market program designed to bring fresh local food to New Yorkers as well as to prevent the loss of regional farmland to increasing suburbanization. In the 35 years since it was established, Greenmarket has expanded from a single location with 7 vendors, to 195 vendors selling at 51 markets across all five boroughs; this paper traces tensions created by the program's growth its shifting place in the city's food retail environment, and its current renewed commitment to the original goals. Drawing on primary documents, New York Times articles, and other popular press, this paper presents a comprehensive history of NYC's Greenmarket, describes its unique position in New York City and ability to serve as a model for other cities

Session D2: Food and Labor

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Wollman Hall

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Panelist 1: Patricia Allen, Director of the Center for Agroecology and Sustainable Food Systems, University of California, Santa Cruz

Title: Doing Food Work: The Relationship between Productive and Reproductive Labor in the U.S.

Abstract: Food work in the U.S. is characterized by stark inequalities, which map along gender, racial, and citizenship lines. In this presentation, we examine the relationship between productive and reproductive labor in food work for those employed in the food system. The data are based on 65 interviews and three focus groups with restaurant and farm owners/managers and workers in Pennsylvania and California. We explore how farm and restaurant workers and managers negotiate labor in their workplaces in relation to their responsibilities for unpaid food work in their households. Our findings suggest that these negotiations are intricately connected to their gender, racial, and ethnic identities and perspectives, which determine and are determined by structural divisions in workplaces. We conclude by addressing how people both naturalize and seek to subvert persistent inequalities in food work.

Panelist 2: Carrie Freshour, MS/PhD student, Cornell University

Title: Accumulation by Displacement: Racialized Geographies of US Meatpacking Labor

Abstract: Conversations and practices around food are moving beyond what is local and organic to what is just and culturally appropriate. These emphases are embodied in global food sovereignty movements that are re-politicizing food. This paper aims to connect food and labor movements through an understanding of the racialized geographies of meat production. Although similar processes of racialization have occurred within other occupational sectors in the US, meatpacking provides a peculiar case as it is one of few US manufacturing industries to increase production since 1980, while remaining largely within the US. This racialization of labor illustrates the existence of forced underconsumption (hunger) and underreproduction (bodies and communities) amidst elite overconsumption of human and extra-human nature. By contextualizing the “logic of capital” within the US meatpacking industry and emphasizing the necessity of place-based organizing as a means for self-determination this paper aims to inform possible futures for current food-labor movements.

Panelist 3: Laura-Anne Minkoff-Zern, Postdoctoral Fellow, Environmental Studies, Goucher College.

Title: Food Justice and Farm Labor: Strengthening Coalitions for Equality in the Food Movement

Abstract: The food justice movement addresses disparities such as food access and racial injustices in the US food system. Although these topics are relevant throughout the country, and not only in city centers, most groups and actors that associate as part of the food justice movement primarily focus on urban environments. Additionally, many in the movement encourage the consumption of products from small-scale, local, and organic farms, without questioning the labor standards at these operations. What are the conceptual and social divides between the farm labor movement and the food justice

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movement? How can actors in these movements transverse such divides and create a more consolidated movement for equality in the food system? Based on fieldwork with farmworkers and labor activists in rural California and food justice activists in the San Francisco Bay Area, I analyze the ways that rural injustices can be better incorporated into a food justice analysis.

Panelist 4: Patrick O'Halloran, Assistant Professor, New York City College of Technology of the City University of New York

Title: How Collaborations Between Law and Science Can Create Jobs, Wealth and Prosperity

Abstract: As Western economies, including the U.S., have largely moved away from manufacturing based economy to more of a service and idea-based economy, it is not surprising that Congress reformed the patent system before they passed President Barack Obama's current proposal job stimulus package. Innovation, which is at the heart of every patent, creates jobs. Companies that innovate create new products. With new products come new manufacturing jobs, new sales and marketing jobs, and more jobs associated with the distribution and service of the products. Without the investment in new products, a company's sales eventually plateau and then decline. Therefore, investment in innovation truly leads to new jobs. This is why Congress supposedly passed the patent reform legislation. Therefore with this background of knowledge, I wish to share my opinions as to what the U.S. and the rest of the developed economies of the world can do to revive its economy. Through innovation, a society is freed of the constraints of their physical labor as innovation further allows a society to maximize the leverage of its resources. In my view, the path to future success draws from the leverage of one's mental capital, not simply its economic capital. Although the developed society's may wish for a return to a return to an economy based on manufacturing, the simple reality of the global economy is that most manufacturing jobs will flow to the source of the cheapest labor. Even China is beginning to see some of these effects, with the reports of certain manufacturing jobs leaving China in favor countries with an even lower cost of labor. Government should pass appropriate legislation to encourage technical innovation and technical development.

Session D3: Indigestible Culture: Gastro-Politics, Food and Conflict

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 404

Panelist 1: David Beriss, Associate Professor, University of New Orleans

Title: Gastro-City: Can UNESCO Save New Orleans Culinary Culture

Abstract: Can New Orleans food culture thrive once it has been defined and recognized as “real” by an international organization? This paper examines the effort, begun in the context of the 2010 BP oil spill in the Gulf of Mexico, by a consortium of local activists, municipal officials and business leaders to gain recognition for New Orleans as a UNESCO “City of Gastronomy.” The oil spill and the 2005 hurricanes and floods, posed an immediate threat to families and businesses involved in the production and distribution of the region's distinct food products. The disasters highlighted the long term threats to survival of regional foodways posed by cheap imported seafood, national chains and homogenizing

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American tastes. Membership in the UNESCO creative cities network is understood in New Orleans as a way to legitimize culture as a marketable asset and to empower local businesses in confrontations with government institutions and multinational corporations.

Panelist 2: Hanna Garth, *Disconnecting the Mind and Essentialized Fare: Identity, Consumption, and Mental Distress in Santiago de Cuba*, UCLA

Title: *Disconnecting the Mind and Essentialized Fare: Identity, Consumption, and Mental Distress in Santiago de Cuba*

Abstract: Through addressing connections between food and identity in late-socialist Santiago de Cuba, I uncover desires to maintain traditional Cuban cuisine, what I call “essentialized fare.” This desire is often expressed as a *lucha* (struggle) to maintain traditions. The Santiaguero struggle for essentialized fare even at very high cost is a form of resistance to the mental distress of everyday life intensified by political and economic changes. The desire to maintain essentialized fare is a symbolic tool used to repair social fractures. When the struggle to acquire these foods becomes too difficult, participants enact the practice of “disconnecting the mind,” used locally to cope with struggle. I show how “disconnecting the mind” from the struggle to acquire food is significant precisely because of the connection between food and identity. Faced with new fears, anxiety, heightened stress, participants cope with the struggles of everyday life through disconnecting the mind.

Panelist 3: Lucy Long, Director, Center for Food and Culture

Title: *Exploring conflict through Food: Soda Bread in Northern Ireland*

Abstract: As an essential physical need, food plays a role in political conflicts. Can it also be used to better understand and resolve those conflicts? Arjun Appadurai introduced the term “gastro-politics” in 1981 to refer to food being “the medium, message, of conflict.” I suggest here that it can not only shed light on the human complexities of conflicts and the ways in which political boundaries intersect with cultural, social, and personal ones, but it can also offer ways to negotiate those complexities. Using a similar semiotic and performance studies/folklore foundation, I examine the multiple meanings of Soda bread in Northern Ireland. This bread reflects the identities, beliefs, and power hierarchies of this country that has experienced over 400 years of military conflict. An examination of its place in the daily foodways and everyday practices of Northern Ireland demonstrates how seemingly insignificant traditions can suggest powerful strategies for dealing with conflict.

Panelist 4: Anne Meneley, Associate Professor and Chair, Dept of Anthropology, Trent University

Title: *Indigestible, Contestable or Peaceful? Food Debates in Palestine/Israel*

Abstract: Is the move to assert ownership of a particular food by a particular culture necessarily a good thing? Some argue that this move reifies both culture and cuisine and posits an ahistorical understanding of food that is less than optimal in any context, but particularly when one has to take into account contested histories in understanding the contemporary debates about who “owns” falafel, hummus, Jaffa oranges, sabra cactus or olive oil in Palestine/Israel. Appadurai's notion of “gastro-politics” is used here to describe the way in which food can be the source of conflict, debate or perhaps a prelude to peaceful

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association. Using the work of Bardenstein, Raviv, Donati, Roden, Ben-Zaev, Abufarha, Hirsh, Stein and my own work on olive oil, I explore how moments of claiming food stuffs and preparations can be lightning rods for controversy or sites for envisionings of a peaceful future.

Session D4: Sustainability and Commodity Chains

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Rom 407

Panelist 1: Karen Hills, Graduate Research Assistant, Washington State University

Title: Commercial Bakers and the Relocalization of Wheat in Western Washington State

Abstract: Interest is growing in the relocalization of staple crops, including wheat, in western Washington (WWA). Commercial bakers are potentially important food chain intermediaries in the case of relocalized wheat production. We conducted a mail survey of commercial bakers in WWA to assess their interest in sourcing wheat/flour from WWA, identify the characteristics of bakeries most likely to purchase wheat/flour from WWA, understand the factors important to bakers in purchasing regionally produced wheat/flour, and identify perceived barriers to making such purchases. Sixty one percent of respondents were interested in purchasing WWA wheat/flour. Bakers' current purchases of Washington wheat/flour were not related to their interest in purchasing WWA flour. The most important factors bakers would consider in purchasing regionally produced wheat/flour were consistency of flour quality, quality of flour, and reliability of supply. Cost was the most frequently mentioned barrier to the purchase of regionally produced wheat/flour.

Panelist 2: Kristen LaRusse, Chatham University

Title: Farm to Mug: Missing Links Between Craft Brewers and Local Ingredients

Abstract: What does it take to truly have a sustainable product? The popularity behind local craft beer continues to increase while the availability of locally grown and malted barley is decreasing. In response, brewers are looking for farmers to grow barley, but the number of maltsters, people who make malt, has consolidated to a few corporations worldwide. Currently, the majority of the barley grown in the U.S is under contract to corporate maltsters. Historically, changes in infrastructure, technology, and policies increased corn and soybean production, shifting farmers away from growing barley. But continued consolidation will incur costs for farmers and the environment. When did we lose the malting artistry? This paper examines the need for an increase in maltsters who could help change current trends in barley production. In order to align with microbrewers mission and values for a sustainable product, the need for both local ingredients and production is essential.

Panelist 3: Emily Schmidlapp, Graduate Student, Chatham University

Title: Place-based marketing in the Tomato Industry

Abstract: With the rise of geographic indicators, consumers looking to connect with their food now have more options. I explore how this burgeoning desire for place-based foods is being co-opted by the agrifood industry, particularly in the context of traditionally Italian products. This can be observed by comparing canned tomatoes from two regionally

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specific brands: an Ohio grown and produced tomato, under the Urban Chefs label, and the San Marzano D.O.P. tomato, from Campania in southern Italy. Both are grown and marketed based on their place of origin, yet in different ways and for different reasons. For Midwestern customers, the Ohio tomatoes represent the small-scale, “local” approach to food production. The San Marzano D.O.P. tomatoes promise unmatched regional flavor linked to the culinary and cultural history of Italy. With the increasing globalization and commodification of the food system, and the growing desire for alternative modes of production and consumption, these two brands of tomatoes offer a juicy red alternative to nameless, placeless food.

Panelist 4: Kim Watson, Graduate Student, Chatham University

Title: The California Almond: A case study of commodification

Abstract: Since the 1960s, rapid expansion of acreage and modern irrigation systems of California almond orchards in California have created an industrialized almond market that is a vast monoculture of commercial production. The state has surpassed whole countries to dominate the industry. This perceived success of the California almond industry has not come without consequences. The focus of this paper is on three controversial issues that have been borne from the industrialization of almonds that call into question some of the industry’s practices and the sustainability of the industry: a recent industry-wide pasteurization program, lack of labeling laws for natural and pasteurized products, and the dependence of the industry on conventional beekeepers for pollination of their orchards. All three of these issues link to initiatives and/or movements that have been established in response, creating a good case study of intervention into the current agro-food system.

Session D5: Food Politics

Thursday, 2:30 – 3:50, The New School, 2 W. 13th St., Bark Room

Panelist 1 (Discussant/Moderator): Patrizia Longo, Professor of Politics, Saint Mary's College of California

Panelist 2: Jenny Lee, Ph.D, Researcher, Uppsala university

Title: Local food and large-scale retailing

Abstract: Local food has increasingly attracted attention as a possible solution to the challenges of climate change and sustainable development. Local food is often equated with small-scale and more authentic ways of producing food that resonate with affluent consumers the gastronomic middle-classes. However, large-scale retailing is also trying to cut into this market segment. But how is the concept of local food articulated in the global context of transnational supermarket chains? This paper investigates the way big retailers navigate the local food market in Sweden. How is local food defined? How important is local food in the marketing and in the actual sales figures?

Panelist 3: Aleenah Mehta, Student, Saint Mary's College of California

Title: Shifting Paradigms: Assessing the Plausibility of a New World Food Order

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Abstract: I draw from Patel's understanding of globalized food production to create a three tiered flow chain: The foundation level follows the interactions of local and global agents for the farming, trading, and consumption stages; the upper level traces the arising socio-political and environmental repercussions. If the global food system singlehandedly sustains a variety of societal ills, what in turn sustains it? Thus the necessity of a third tier explaining the micro- and macroeconomic justifications: the definition of a commodity and subsequent ramifications upon supply and demand; the contentious role of speculation in agricultural futures markets; and the limitations of free trade theory. Recognizing the role of transnational corporations over that of nation-states, I concur with commodity chain analysts who emphasize the role of the former in the creation of a world order based in a new form of food imperialism led by the firms.

Panelist 4: Jason Parker, Research Scientist, Ohio State University

Title: You Cannot Be Transparent and Have Something to Hide: Corporate Collaborations with University Researchers, Disparate Research Agendas, and the Public Good

Abstract: This paper will address the derailing of a multi-stakeholder group charged with identifying and addressing risks of new GM technologies. The emergence of herbicide-resistant weeds is a major threat to GM row-crop farmers. Foremost among the solutions offered is those from Dow AgroSciences and Monsanto that aim to introduce GM seed for corn, cotton, and soybeans stacked with resistance to glyphosate and either 2,4-D or dicamba herbicides for licensing with new formulations of old herbicides 2,4-D and dicamba. Following the concerns from the introduction of Roundup Ready technologies, and expanded use of these new herbicides, a group of 60 scientists, farmers, advocacy groups, and representatives from Dow, BASF, and Monsanto participated in a symposium and workshop to identify the known and potential risks of these products. A collaborative research program was scuttled when the companies withdrew citing liability concerns from "owning" data that might conflict with their internal results.

Session D6: Food Choices

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 410

Panelist 1: Lani Trenouth, PhD candidate, Wageningen University, University of Latvia - Faculty of Social Science

Co-author(s): Talis Tisenkopfs

Title: Consumer Perspectives on Food Acquisition Strategies in Latvia

Abstract: This paper presents early work on an exploration of consumer practices and perspectives of food consumption, and specifically food acquisition, within the context of a postsocialist country. The paper is a descriptive analysis centred on the lived experiences of households in rural and urban settings in and around a small municipality in central Latvia. It is focused on exploring the range of typical food sources as well as unpacking motivations and meanings behind choices in food acquisition, be it from home gardens and pantries, open air and farmers' markets, supermarkets and shops, or informal food networks.

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Panelist 2: Gabrielle O'Kane, Nutrition and Dietetics, University of Canberra

Co-author(s): Barbara Pamphilon, Coralie McCormack, Katja Mikhailovich

Title: Understanding the complexity of people's food choices using narrative inquiry methodology

Abstract: Qualitative research is increasingly being undertaken by Dietitians and nutritionists to understand people's social world, their food choices and eating behaviours. However, much of this qualitative research uses content and thematic analytical methods, which have limitations, because they potentially de-contextualise the data from time and place. This paper presents the application of another qualitative method, narrative inquiry, in a project that explores the effect of different places of food procurement, being community gardens, community supported agriculture (CSA), farmers' markets and supermarkets, on social connections in the food system, appreciation of food and food citizenship. The paper highlights the way in which personal and group narratives best capture the context and complexity of people's individual food procurement decisions; the meaning-making of people's social connections in the food system; their understanding of appreciation of food; and the characteristics of food citizenship, situated within a broader social, cultural and political environment.

Panelist 3: Alexandra Sullivan, Doctoral Student, City University of New York - Graduate Center

Title: Go with Our Guts, Tongues, Minds or Machines? A Comparison of Consumer Behavior in a Grocery with Food Systems Research and Policy

Abstract: For the past four years, I have been working part-time at a small, independently-owned "health food" grocery and cafe. In this project, I compare consumer perceptions and knowledges displayed (revealed, performed, etc.) at my store with the analyses and recommendations of academic literature and public policy. I particularly focus on the concepts of health, nutrition, the environment, agriculture, government, society, businesses and corporations, and community. I use ethnographic methods to categorize and describe common themes that arise during my encounters with customers (e.g. agricultural production, food safety, aesthetic qualities, ethics/justice), and analyze sales receipts to infer popular products. I then compare these themes and products with those on which researchers and policymakers in relevant fields tend to focus. Ultimately, this is an exploration of disconnections and common ground between two "sides" that play a major role in the consumption aspect of our current food systems.

Panelist 4: Laura Thomas, PhD Candidate, Texas A&M University

Title: Intention to Consume Local Food is Related to Perceived Behavioural Control and Moral Obligations

Abstract: The purpose of this study is to identify the variables that influence intention to consume a local diet using the Theory of Planned Behaviour (TPB) and to introduce the concept moral obligation in regards to local food consumption. Participants (n=114) completed a short TPB questionnaire and results were used in multiple regression analysis. Path analysis of these models suggests that after current behaviour, perceived behavioural control has the strongest influence over intention to eat local food. Furthermore, moral

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obligations may have a direct effect on intention that is not mediated via current behaviour. This is the first work to use the TPB to determine intention to consume local food in a general population and is the first to describe the relationship between local food consumption and moral obligations. This work has implications for designing nutrition education materials or interventions around local food.

Session D7: Food, Gender and Embodiment

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 701

Panelist 1: Pamela Wiznitzer, M.A Candidate/Beverage Director, New York University

Title: Whiskey and Women: the Causation and Persistence of Society's Stereotypes

Abstract: Over the past decade, there has been a growing awareness and concern about the relationship between women and whiskey. Since its creation, whiskey has been predominantly associated as a male gendered spirit and in today's market, many women shy away from the product. But the question remains as to how this stereotype came into existence and why it continues to persist. By exploring the historical roots of the conflict, the psychological rationale behind female drinking patterns and the influences of advertising campaigns, we can piece together the reasons for this belief and how it came into fruition. This paper aims to address this issue using primary and secondary research and exposing the truth behind this notion.

Panelist 2: Alexandra Rodney, PhD Student, University of Toronto

Co-author(s): Josée Johnston, Professor, University of Toronto

Title: Vegetarian Repertoires: Family Response to Teen Vegetarianism

Abstract: Although the effect of parents on their children has been the focus of much research on family food practices, the influence of children on their parents is understudied. In particular, family transmission of ethical eating (the expression of moral and political values through eating) has not received scholarly attention. In this paper, we consider one aspect of how children may influence their parents to eat ethically by asking the question: how does teen conversion to vegetarianism influence family food practices? This project challenges current understandings of teen vegetarianism as inciting parental resistance. Using qualitative interview data collected from 100 Canadian families, we examine the conditions under which teen vegetarianism is supported and encouraged by families, and how conversion to vegetarianism can influence the entire family's eating style.

Panelist 3: Sarah Kark, Clinical Psychology Research Assistant (Boston University), B.S. in Behavioral Neuroscience, Boston University Gastronomy

Title: Remembrance of Tastes Past: Understanding how taste, memory, and emotion affect each other

Abstract: Taste is both an objective and subjective experience--- a hard-wired, homogenous message received identically across individuals, and a qualitative, ineffable sensation. However, our understanding of taste is impoverished if we subscribe only to the neural reductionist viewpoint, as our subjective brain interrupts and interprets our objective sensations. Every time we taste, we bring a distinctive collection of personal

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memories and emotions. Illustrating with prescient insights from prominent historical literary and culinary figures in light of contemporary neuroscientific discourse, I provide an interdisciplinary analysis of how taste, memory, and emotion modulate each other. Marcel Proust's famed "episode of the Madeleine" foreshadowed the unearthing of neural mechanisms behind vivid, multisensory taste- and odor-evoked memories. Taste preference and palate plasticity are also discussed in the contexts of psychology and public health, emphasizing the power and value of "bottom-up" (as opposed to "top-down") explanations of this rich phenomenon.

Panelist 4: David Sharp, Graduate Student, Cornell University

Title: Using plate mapping to examine sensitivity in food portion sizes and meal composition.

Abstract: To examine effects of plate size on meals, we developed a method we label plate mapping. A quasi-experimental study asked university students to accurately draw what they would like to eat for dinner on either a 9" or 11" paper plate. Coding plate drawings for total meal size revealed that students drew an average of 21% more food on larger plates. When plates were coded for meal composition we found that students drew bigger main portions on larger plates, with 73% of the overall difference in food area occurring in the largest food. Gender moderated plate sensitivity to food types: women drew 32% bigger vegetable portions than men on larger plates. These findings suggest plate mapping can be used to reflect meal conceptualizations and assess sensitivity to plate size. Smaller plates may lead to smaller meal sizes, but plate size may differentially influence composition of meals for men and women.

Session D8: Subvert the Dominant Foodways Paradigm: Countercultural Producers and Consumers and the Communities that Love Them

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 715

Panel Abstract: This panel explores alternative foodways through the lenses of craft, textural representation and activist subculture. Foodways that explicitly (and implicitly) challenge mainstream cultural production, preparation and consumption practices are often transitory, sometimes simultaneously revolutionary and reactionary, and frequently at the heart (or stomach) of a larger countercultural or activist movement. We explore these foodways in the realms of craft beer producers and consumers, punk foodways and zines, and 1960's and 70's countercuisine texts. How are texts used in these movements to represent and reveal cultural aspirations and contradictions? What is the role of craft in nonconforming food movements, where craft can be seen as both a nostalgic ideal and a conservative force for the status quo? How does the inevitable commodification of these foodways aid or hinder the activist principles and aims that gave rise to them?

Panelist 1: Netta Davis, Doctoral candidate, Adjunct Faculty, Boston University

Title: Craft, Commerce and Communion and the Cultural Work of Alternative Cookbooks

Abstract: The counterculture of the 1960's and 1970's constructed and maintained a complex set of alternative foodways, what Warren Belasco has called 'countercuisine'. This

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project looks closely at the documentation of these foodways, particularly during that banner year for countercultural cookbook publication, 1972. *Feast*, a cookbook and lifestyle manifesto written by the communal True Light

Beavers, reveals nonconforming, subversive, prescriptive cultural work but also fairly conservative and nostalgic mythmaking work, and illustrates how these texts reveal codified prescriptions for meals and foodways in general. Countercultural cookbooks were often received as manifestos, not only for food but woven together with political philosophy, nostalgic myth-making and culinary instruction. This paper looks at central themes of craft, commerce and communion to illuminate the construction, maintenance and representation of alternative foodways."

Panelist 2: Chris Maggiolo, Graduate Student, Boston University

Title: Crafting Change: Activism and the American Craft Beer Industry

Abstract: Born out of dissatisfaction with the hegemony of large-scale, industrial brewing, the American craft beer industry thrives in local and regional markets. This paper studies the American craft beer industry as an element of food activism. Via a series of participant observations in craft beer-centric establishments and interviews with craft brewers, it investigates which aspects of the industry might be considered progressive and which reactionary, and ultimately endeavors to construct a working definition of "activism", using it to evaluate craft beer production, distribution, and consumption. Drawing on the industry's propensity for local production and distribution and its core anti-big-industry sentiments, I will explore how the craft beer industry relates to locavorism, sustainability initiatives, and the democratization of food. These examples will offer insight into the history and direction of the American craft beer industry, the motivations behind brewer-activist choices, and the ways this industry influences – and is influenced by – other forms of food activism.

Panelist 3: Erin Ross, Masters Student, Boston University

Title: "Actively Hanging out Through the Paper": The Formation of Punk Food Communities Through Cookzines.

Abstract: Writing zines is intrinsically linked to punk culture as a means of sharing knowledge, and expressing values that individuals in the communities find important. In the early 1990s a specific genre of zine writing emerged devoted to vegan cooking. Typically labeled "cookzines" these short self-published books combined recipes with personal anecdotes, politicized essays, and music suggestions to listen to while you cook. Through interviews with cookzine authors, this paper argues that through cookzines authors create communities that emphasize the importance of cooking. By getting people to create and think about food both through the page and in the kitchen, cookzines serve as a medium to motivate individuals to challenge existing food norms to create meaningful relationships with food.

Session D9: Food in Education I

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 716

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Panelist 1: Rosalie Koenig, Lecturer, University of Florida

Co-author(s): Dr. Sanford

Title: Teaching about Food Systems from an Interdisciplinary Perspective

Abstract: There is considerable discussion and interest in interdisciplinary teaching yet effective models or best practices on how to do it are limited. There are many benefits of students learning about food and food systems from an interdisciplinary perspective. Often students emerging from the humanities or social sciences are familiar with the religious or ethical perspectives of food choices but are less likely to understand the scientific and technical dimensions of food production. Similarly, students familiar with the production side of agriculture might be less aware of the social consequences of food production. During fall 2011, Drs. Sanford and Koenig faculty members of the Religion and Agronomy departments respectively, developed and taught a course entitled "Foodscapes: The Science and Culture of a Meal". This course was designed to help students think about these complex issues from different perspectives and used inquiry based learning.

Panelist 2 & 3 (collaborator/co-presenters): Laura Zeeman, Professor, Red Rocks Community College and Sally Stablein

Title: Where Did Your Food Come From: Teaching Local Food Awareness

Abstract: Our poster will focus on how we teach Food Security and Ecology, as well as, Sustainable Agriculture and its relationship to Health in our anthropology, sociology and human geography classes. Students learn through exercises and projects dealing with understanding sustainable agricultural practices and how they relate to food security, health, locality, and culture. We also explore what is happening in our urban/suburban surrounding communities.

Panelist 4: Dorothy J. Knauer, Director of Internships SPAA, Rutgers University

Title: Locally grown: A Case Study of an Innovative School-Business Sustainability Partnership in Newark, N.J.

Abstract: This case study examines school-business partnerships formed with shared core mission values--- sustainability as well as to meet the understood needs of both partners. Through interviews, archives and observation, the author poses key research questions: who are the partners, how does partnership work, and how does it benefit the students, the other partners and the community? What can we learn from these partnerships? The prototype of a closed-system growing machine is operated by students while being refined and marketed for commercial production for vertical farms. The author suggests that this is a new type of innovative partnership, more integrated into the mission and practice of both partners than traditional school partnerships; connecting current and future local and global food needs and challenging students and others to think about solutions, environmental stewardship, and justice. These mutually beneficial school- business partnerships for sustainability and wellness warrant further consideration and research.

Panelist 5: Robyn Stewart, Graduate Student/Child & Youth Program Coordinator, Cornell University/Greenest City

Title: Cultivating a Farm Experience: Perspectives on Field Trips to Educational Farms

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Abstract: The growing distance of consumers from the source of their food increases the necessity of connecting with farms. Educational farms provide authentic learning experiences and facilitate connections to the land, to food sources, to one another, and to classroom learning. Field trips can introduce youth from nonagricultural backgrounds to farms and offer cognitive, social, and affective benefits. Interviews with three farm educators and classroom teachers visiting the farms with their classes explored the benefits of educational farm field trips. Urban and suburban students visiting the farms shared their experiences. Inductive analysis identified emergent themes. Farm educators, classroom teachers, and students all valued field trips to farms. Particularly valued were the farm experience and agricultural literacy, including where food comes from and the importance of farms. Farm field trips offer a range of educational opportunities and should be encouraged for their potential to provide unique experiences and develop agricultural literacy.

Session D10: Urban Food Systems

Thursday, 2:30 – 3:50, The New School, 66 W. 12th St., Room 702

Panelist 1: Manon Boulianne, Anthropologist/Profesor, Laval University

Co-author(s): Jean-Frédéric Lemay, Fabienne Boursiquot, and Vincent Galarneau.

Research undertaken in partnership with Equiterre.

Title: Local Food in the City: Quebec Farmers' Assessment of «Long» and «Short» Circuit Channels

Abstract: This paper presents the results from a research undertaken in 2011 in order to identify the benefits and disadvantages of different marketing channels for vegetable and fruit producers from the point of view of the farmers. The ultimate goal was to suggest innovative ways to scale up short supply chains in order to make fresh local food available to more city residents regardless of available income. We surveyed and interviewed 77 producers with different farm sizes and degree of specialization, involved both in short and long circuits, to find that most of them rely on mixed strategies. Nonetheless, amongst distribution channels, some seem to be convenient only for small and diversified farms or for large and specialized ventures, while other channels could be used more widely by medium size farmers (which make up a large part of fruit and vegetable producers in Quebec) to upscale local food supplies for city residents.

Panelist 2: Megan Cairns, Gleaning and Nutrition Coordinator, Bread for the City

Title: Bread for the City: Planting the Seeds for Increased Food Access

Abstract: Hunger is at crisis levels in Washington, D.C. Of D.C.'s 600,000 residents, 25-30 percent cannot afford to buy sufficient food for themselves and their families. Bread for the City (BFC) acknowledges this disparity in food access and provides healthful food to the community through two key initiatives: building on-site rooftop gardens and gleaning 50,000 pounds of surplus produce each year from local farms. Last year BFC launched two rooftop gardens to plant the seeds for increased food access. The gardens raise awareness about nutrition, foster a sense of community, and empower residents to improve their own access to nourishing food by starting home gardens. As the gleaning and garden programs

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continue to develop, BFC serves as a model for organizations committed to eradicating hunger while involving those most affected in the process.

Panelist 3: Rachel Vaughn, Visiting Fellow, Oklahoma State University

Title: “Quality of Life Campaigns”: Rogue Lemonade Stands, Food Carts Bans & Urban Foraging in Contemporary Time

Abstract: This paper extends my research with dumpster divers to suggest there are numerous examples of public health and safety centered arguments similar to those applied to dumpstered foods working upon small-scale, informal, street food economies. Examples of contentious urban land use, sanitation or beautification efforts, and safety initiatives related to street fare are globally available. As history reveals, working in accordance with sanitary controls clearly serves a precautionary, protective purpose for consumers and producers. However, such measures also serve as a means of control over economies that might otherwise be working off-radar or outside of legitimized means of production or consumption of foodstuff. Pulling from news coverage, documents, and select interviews, I venture that such health negotiations are as much to do with social perceptions of ‘dirt’ and contentious public space usage, as they are to do with threats to health or safety.

Session E1: Good, or good for you? Examining the contexts and meanings of the pleasure, health, and morality of eating

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Tishman Auditorium

Panel Abstract: In the popular press, food is both friend and enemy; it offers pleasure, satisfaction, and satiety, but these virtues are often transformed to vices in the context of nutritional and health-promotion messages; eating food that is “good for you” often requires, or seems to ask of the consumers that restriction and privation be embraced, eschewing taste, fullness, and “goodness”. In this interdisciplinary panel, we examine the dynamic relationships between what/how people eat, the continuums of pleasure and health, neoliberalism as a context influencing contemporary experiences of these values, and efforts and examples that point toward unity of these sometimes seemingly polar experiences of food (e.g., Slow Food, French Paradox). We also will explore expanded definitions of “good” and “good for” as brought to the table through food and sustainability social movements, with the goal of finding new avenues for developing healthy, happy, and hedonistic eating from the same plate.

Panelist 1 (Discussant): Catherine Womack, Professor of Philosophy, Bridgewater State University

Panelist 2 (Discussant): Julia Lapp, Ithaca College

Panelist 3 (Discussant): Arthur Lizie, Bridgewater State University

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Panelist 4 (Discussant): Alex McIntosh, Professor, Texas A&M University

Panelist 5 (Discussant): Abby Wilkerson, George Washington University

Session E2: Urban Rural Linkages and Feeding Cities: A look at the effects of and responses to urbanization on food security in three cities

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Wollman Hall

Panel Abstract: With more than half of the world's population living in cities and two-thirds of the urban population living in developing countries, much of the world's population is moving away from agriculture-based livelihoods. But people still must eat. This paper examines the responses by local governments and sometimes the international community in three cities as food production, distribution and consumption are transformed through urbanization. It examines the effects that urbanization has on food security and the structure of agriculture in and near cities in both developed and developing countries, and how local and national governments, along with international food policy and security organizations are adapting to these trends. Through case studies of three cities in North America (New York), South America (Bogota and Belo Horizonte) and Africa

(TBD), the panel will explore how urban populations are changing through rural-urban migrations, what food security issues these changes present, and how these food security needs have been addressed by the relevant municipal governments, grass roots groups and/or the international community. Findings thus far highlight the importance of understanding the effects of rising food prices, the transportation of food, the differences between rural and urban hunger, and the potential economic, social and environmental sustainability of food production to feed growing cities—including urban agriculture, and the challenges from rising chronic non-communicable diseases such as diabetes and obesity.

Panelist 1 (Discussant/Moderator): Nevin Cohen, Assistant Professor of Environmental Studies, The New School for Public Engagement

Panelist 2 (Discussant): Thomas Forster, The New School for Public Engagement

Panelist 3 (Discussant): Kim Kessler, Food Policy Coordinator, Office of the Mayor, City of New York

Panelist 4 (Discussant): Jessica Wurwarg, Adjunct Instructor, Food Studies Program, The New School for Public Engagement

Session E3: The Uneaten, Imaginary, and Inedible Food

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 404

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Panel Abstract: Most discussions surrounding issues of sustainability and equitability in food production, consumption, and distribution, start from the premise that food is meant to be eaten. Yet in the USA, more than 40% of the food produced ends up being thrown away. And when we look at food in other cultures, we find many kinds of foodstuffs that are elaborately prepared for rituals, competitions, food expos, and restaurant displays, but are never eaten. There are many examples of replicas or simulations of food intended for play, decoration, education, and advertisement. And then there are the perennial miracle foods (i.e. insects) that are nutritious and environmentally sustainable but never seem to pass the invisible line into edibility. This panel focuses on the social, cultural, economic, and political boundaries between the edible and the inedible. It also raises questions of the social function of waste and the uneaten food economy.

Panelist 1 (Discussant): Chi-Hoon Kim, Graduate Student, Indiana University

Panelist 2 (Discussant): Klara Seddon, Institute of Cultural Research

Panelist 3 (Discussant): Emily Yates-Doerr, Amsterdam Institute for Social Science Research

Panelist 4 (Discussant): Willa Zhen, Lecturing Instructor, Culinary Institute of America

Session E4: Between Cosmopolitanism and Provincialism: Approaches to South Asian Culinary Cultures

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 407

Panel Abstract: Several scholars have argued for a new cosmopolitan theory of globalization that accounts for difference. Martha Nussbaum argues effectively for a cosmopolitan morality in which we need to know the culture of the other to create a truly plural social environment (1996). In the wake of the bloodbath that accompanied the collapse of Yugoslavia and subsequent instances of terrorism and counter-terrorism, Breckenridge, Pollock, Bhaba and Chakrabarty (2002), working with South Asian material, have sought a minoritarian cosmopolitanism of refugees, migrants, and exiles, as a critique of nationally constituted nativist modern spaces. Yet Calhoun's retort that "nationalism is not a moral mistake," makes sense to us. It is one of the conditions on which "modern democracy has been based" (2007: 1). We wrestle with aspects of access to another's food and its' taken-for-grantedness (hooks 1992, Heldke 2003, Nandy 2003), while trying to delineate the possibilities of a migrant, minoritarian, food-related cosmopolitanism.

Panelist 1 (Discussant): Krishnendu Ray, Assistant Professor, New York University

Panelist 2 (Discussant): Sayantan Biswas,

Panelist 3 (Discussant): Colleen Sen, Independent Writer

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Panelist 4 (Discussant): Tulasi Srinivas, Emerson College

Session E5: Food in Education II

Thursday, 4:10 – 5:30, The New School, 2 W. 13th St., Bark Room

Panelist 1: Lisa Hightower, PhD candidate, Virginia Tech

Co-author(s): Dr. Kim Niewolny Assistant Professor, Agricultural and Extension Education Department, Virginia Tech

Title: Evaluating Community and Economic Development in Beginning Farmer Programs

Abstract: The 2008 Farm Bill appropriated \$75 million for training the next generation of farmers. This infusion of funding has led to the development of 65 beginning farmer and rancher programs across the United States. A critical challenge facing directors of these programs is how to effectively measure success. One strategy is to view these programs through the lens of social capital theory. This presentation will describe social capital theory and its application to beginning farmer programs as a strategy to evaluate success in the area of community and economic development. Social capital evaluation criteria will be applied to a Virginia beginning farmer program which linked refugee farmers to resources such as education, farmland, and farmers' markets. Recommendations and strategies will be offered for practitioners who are interested in utilizing social capital theory as a way to evaluate the economic and community benefits of their beginning farmer training programs.

Panelist 2: Timothy McCollum, Assistant Professor of Anthropology, Oklahoma Baptist University, Society for the Anthropology of Food and Nutrition (SAFN)

Title: Growing Together: University-Community Food Gardens as Co-Curricular Engagements of Civic Agriculture, Sustainability, and Social Justice

Abstract: Research shows that an abundant food supply from a globalized industrial model of agriculture has hidden costs to farming stability, community well-being, and human-ecological health. A recent turn in this research has shifted away from identifying weaknesses toward exploring viable options to redesign the food system in a manner that includes community-embedded initiatives to re-localize agriculture in communities of place, while enhancing food security, literacy, safety, and the cultivation of community relations and working partnerships. Engaging the mutually supportive educational traditions of community-based service-learning, place-based education, and critical pedagogy, this presentation details the effort to teach the concepts and practices of civic agriculture, sustainability, and social justice through the co-curricular development of an award-winning community food garden established and maintained by university students in collaboration with community partners, including neighborhood residents, master gardeners, local businesses, educational institutions, community service organizations, and the Oklahoma Sustainability Network.

Panelist 3: Steven A. Williams, MA Student, University of South Florida

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Title: Toward Sustainability in Food Service: food waste reduction and recycling for energy and fertilizer use at an environmental charter school

Abstract: The millions of tons of food waste annually sent to landfills create myriad environmental, social, and economic challenges. While school cafeterias are among the largest sources of food waste, they can also serve as innovative learning platforms for sustainable food waste management. A four-person team from USF Engineering, Anthropology, and Geography addressed the social, structural, and technical factors that underlie current food disposal practices at an environmental charter school in Lutz, FL. The team 1) investigated the social factors that influence the quantity and quality of food waste produced, 2) constructed and operated a pilot anaerobic digester to recover the nutrients and energy from food waste, 3) investigated sustainable reuse pathways for the digester's byproducts, and 4) used geographical information systems (GIS) to project scale-up implications by identifying locations where food waste reduction and recovery programs may be applicable in the City of Tampa.

Session E6: Food Security

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 702

Panelist 1: Inez Adams, PhD, Department of Society, Human Development, and Health, Harvard School of Public Health

Co-author(s): Lisa Oliver King, M.P.H.2, Our Kitchen Table Leadership Circle2

Title: A Market and a Pear Tree: Redefining the Food System

Abstract: In recent years, the number of research and intervention projects focusing on local food systems has risen. Unfortunately, non-profit food assistance programs are not always sustainable nor do they advocate for changing the structural conditions responsible for food insecurity. This paper presents ethnographic data from a social justice project that focuses on food security. Our Kitchen Table (OKT) based in Grand Rapids, Michigan aims to present a more complete food system to underserved residents. OKT is working to expand an existing group of low-income home growers living in the target communities who are willing to share food with others. OKT also facilitates community workshops that educate residents on foods naturally growing in the environment (e.g., tours of fruit and nut trees in public spaces, edible weeds workshops). The goal of the educational workshops is not only to inform residents about free food sources, but to also promote political involvement.

Panelist 2: David Andrews, Senior Representative, Food & Water Watch

Title: The World's Hunger, Citizens' Solutions

Abstract: There have been world summits hosted by the United Nations since its beginning. Now, after many parallel meetings by civil society on solutions to hunger, civil society has been admitted to official UN forums including the Committee on World Food Security. This paper will document that history and articulate the different voice that civil society brings and has brought to the debate over solutions to global hunger. It will contrast industrial approaches with agro-ecological; contrast the voices of so called experts with the voice of the hungry themselves: small producers, men and women. It will flesh out details of differing approaches to food security and food sovereignty.

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Panelist 3: Monique Centrone Stefani, Visiting Professor, Stony Brook University **Title:** The Political Economy of Food Security Measurement: Notes from the field of International Nutrition

Abstract: The problem of hunger is said to affect up to one billion people and engages governments as well as a significant number of transnational organizations and private donors (Morris, Cogill and Uauy 2008). An examination of the science of measuring the number of people that are food “insecure” reveals several divergent views regarding the most effective way of capturing the “correct” number of those affected. This research, an ethnography in the academic discipline of international nutrition, examines various approaches to food security measurement from a World Systems perspective. Through document analysis, interviews and personal experience working in the sector, the study reveals the social dynamics of international nutrition as a science and suggests a potential model for understanding why international nutrition as one actor in the field remains largely unsuccessful in creating solutions that can be translated into policy.

Panelist 4: Robert Nectow, Former VP of Sales and Merchandising, Former Director of the International Dairy Deli Bakery Association (10 Years)

Title: Budgeting for Waste

Abstract: The value of food that is wasted in the retail food industry is astonishing. Commercially, the focus has centered on profit-and-loss versus what is environmentally sustainable or proactive solutions to addressing hunger. As a food practitioner for over 30 years, most recently, managing perishable departments for a major supermarket chain, my billion dollar department had a budget of 10% waste. How many people could benefit from a portion of those products? How can we blend the focus on profits with society’s needs? While organizations are converting ‘waste’ into meals, this model remains problematic. What are the obstacles for companies to participate in these endeavors? Should there be federal or state mandates? Who is responsible for food safety? This presentation will look closely at private industry, supply chain, and ways to bring nourishment to those in need.

Session E7: Globalization and identity

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 701

Panelist 1: Shanit Cohen, School District Administrator / Ph.D. Candidate, Yonkers Public Schools / CUNY Graduate Center

Title: Israel’s National Snack: The Glorification of Modernity and the Chain of Orientalism

Abstract: This paper explores how a historical experience with an Oriental stigma led to the glorification of modernity among Jews in Israel, particularly in culture and cuisine. Upon arrival in Palestine, Jews promoted a Western identity project through the construction of an East/West dichotomy, used to classify European Jews as Western and all others as Oriental. Each Jewish ethnic group rejected many of their own cultural characteristics linked to the Oriental stigma carried in their country of departure, including their foods. Consequently, no regional food available to Jews in Palestine or transported there by Middle Eastern and European Jews, evokes collective national attachments;

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despite that many of these foods are produced and consumed in Israel today. Using Bamba as an example, this paper will demonstrate that Israeli's collective pride in ethnically devoid, innovative Israeli snack foods reflects their rejection of a fraught cultural past in favor of a modernized present.

Panelist 2: Ilkay KANIK, Ph.D., Food Writer, Lecturer

Title: Food, Identity, and Cultural Heritage: Examples from Turkey (This paper is partly supported by TCF (Turkish Cultural Foundation)).

Abstract: Globalization poses a threat to national cultures whereas it opens up new venues to showcase local cultures across the globe. According Anthony D. King, the interest to locality is a reaction to globalization. The encompassing structure of globalization determines local identities and transforms them. Such transformations are brought about by the local culture's wish to showcase its own tradition within the global arena. This is globally accepted and exploited to preserve the cultural heritage. This paradoxical current in global times is perceived as local gateways at the global Gates. This is because local awareness has become the only anchor of identity in international markets. This is more so in culinary cultures and practices since food is an (1) international activity, (2) human necessity and (3) main local heritage of the tradition that has been in a continuous flow through the centuries and regions.

This is why food as an economy has been global for centuries. This basic structural feature makes it more important for the local when it comes to survival and publicity. In my presentation I will examine some examples of these local efforts to be global in Turkey, namely: A) Istanbul as a Global Center of Turkish Cuisine: (1) -YESAM (The Culinary Arts Center) (2) -ITO (Istanbul Chamber of Commerce). B) The Locality of Anatolia as Culinary Heritage: (1)- In Praise of City of Corum (CORUM MUNICIPALITY AND GOVERNORSHIP and METRO Group, Inc.), Gastronomy&Trekking Routes (CORUM MUNICIPALITY AND GOVERNORSHIP) (2) - Foods of City of Gaziantep (SAHAN Restaurant Chain). C) From Local Identity to Global Food (1) - Raki Encyclopedia (MEY, Inc. – The producer of Raki (Turkish Brandy) Brand)

Panelist 3: Carlo Katindig, Building Manager

Title: Filipino Food in Fashion: Sauce on the Side Please!

Abstract: In Northern Virginia, Filipino food has remained in the shadows. Mom-and-pop eateries and fast foods in ethnic neighborhoods are not symbolic of our rich culture. I will show that Filipino cuisine is a food of communion and lavish feasts but to become mainstream it has to be portable. A makeover is in order. I will prepare 10 Filipino recipes and present them without traditional sauces masking the ingredients. Instead food will be bite-size in carry-out bowls of fluffy rice adorned by veggies in living color. I will conduct taste tests at schools, churches and stores as well as interview chefs and other culinary professionals. My contention is that food is a voice and Filipino food remains under wraps because it's a voice of memory, fine at home or in like company but outside, Filipinos want their food transformed and trendy, and so will the dining public.

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Panelist 4: Amber O'Connor, Assistant Instructor, PhD Candidate, The University of Texas at Austin

Title: The Habitus of the Tortilla: Identity and Globalization in Quintana Roo, Mexico

Abstract: While surveying dietary intake in Señor, Quintana Roo, participants made no mention of the tortilla. The tortilla, however, constitutes the majority of daily caloric intake for the study group. It serves as an edible utensil. It is spoon, fork, serving platter and napkin in practice but it is rarely considered as a “food”. According to the elders of the community as well as ethnographies from this region, this change occurred within the past twenty years. Previously the tortilla was breakfast, lunch and dinner. I use this change in classification of the tortilla as analogy to frame the ways in which the residents of Señor situate themselves at the crossroads of global and local food practices. This discussion will focus particularly on foodways spanning the celebratory season commencing with Dia de los Muertos 2011 through the New Year.

Session E8: Farm to School II

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 715

Panelist 1: Tara Agrawal, Former Project Manager, Institute on Urban Health Research, Northeastern University

Co-author(s): Lucy Myles, Jessica Hoffman, Christine Healey, Campbell Watts, Sonia Carter, Urmi Bhaumik

Title: Farm to School to Family: A partnership among local institutions to develop a fruit and vegetable buying program for families with preschool children

Abstract: High cost, limited time, and availability are some barriers that make it difficult for parents and their children to consume recommended levels of fruits and vegetables (F&V). In 2010, a partnership involving agricultural, early childhood education, higher education and pediatric hospital institutions, was established in Boston, Massachusetts to address some of these barriers. Staff and student volunteers from the partnering institutions conducted intercept surveys (N=139) and focus groups (N=4) with early childhood education administrators, teachers and parents to assess their interest in and preferences for a preschool-based F & V buying program. Based on input from the surveys and focus groups, the partners designed an F & V buying program that directly linked local farmers to families with preschoolers. This presentation describes the development of an F & V buying program model that provided low cost, locally grown F&V to families with preschool children.

Panelist 2: Dana Kohut, Student, Department of Health Promotion and Physical Education

Title: Farm-to-College: Barriers, Benefits, and How it is Done

Abstract: Over the past few years, interest in local food has been gaining popularity with an increased understanding of ecological, economic and social benefits. This paper focuses on one aspect of the local food movement - “farm-to-college” programs, whereby local farms and companies supply college and university dining services directly with food. The presentation will include an overview of the evolution of farm-to-college in the U.S. Discussion of program benefits and barriers will be provided through presentation of case

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study analyses of some successful U.S programs; how they were implemented and how programs continue to be maintained.

Panelist 3: Gina Thornburg, Doctoral Candidate, Kansas State University

Title: Bonanza--or Bust--on the Land? Incompatibilities in the Political Economy of Oklahoma's Farm-to-School Program

Abstract: Farm-to-school (FTS) programs involve hybrid agrifood networks that shorten the typically long and complex supply chains of the National School Lunch Program (NSLP). Scant empirical research exists, however, on farmers' experiences in FTS. This research focuses on the experiences of producers in one state-supported program, necessary to question whether FTS is equitable and sustainable for small-scale producers. Preliminary results from fieldwork conducted in fall 2011 reveal the practical farm-level risks shouldered by farmers as they expand their markets into FTS, as well as structural incompatibilities between government requirements and the capacities of small-scale producers to meet them. This investigation of Oklahoma's FTS actor networks within the overarching political economy of the NSLP uses mail surveys, semistructured and open-ended interviews, participant observation, and archival research. I chose Oklahoma, one of the first states to legislate FTS (in 2006), as a case study of a top-down approach to FTS implementation.

Session E9: U.S. Food History

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 716

Panelist 1: Michelle Branch, Ph.D. Candidate (expected graduation December 2012), UC Berkeley

Title: The Centrality of Service to the Nineteenth-Century American Eating Experience

Abstract: Lately scholars have begun to consider the role of labor in the food system. But in nineteenth-century America, the quality of service, more than the chef, the cuisine, or the setting was the chief concern. In early America, waiters embodied many of those qualities revered in Parisian chefs. They orchestrated the relationship between hungry eaters and a busy kitchen, and regulated the poor manners of patrons, too. The paradox in all of this, which even commentators of the time could not fathom, was how could men generally considered servile lackeys and representing marginalized racial, ethnic and income groups command the respect of and capture the fascination of an entire kitchen, restaurant or even city. Through poems, fiction and guidebook examples, my talk will address the role of the waiter in all levels of urban cuisine, and the making of American restaurant culture through wait-service.

Panelist 2: Stephanie Fisher, Freelance, Independent

Title: The Contemporary American Farm Woman: 1860 to present

Abstract: According to the 2007 Census of Agriculture, the number of women farmers rose 19 percent from 2002 to 2007, outpacing the seven percent increase in the total number of farmers overall. Further, there was a 29 percent rise of women as principal operators versus the four percent rise of all principal operators. What caused this sudden jump in the

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number of women farmers? Using interdisciplinary methods, I constructed a history of American women in agriculture from the homesteading days of the 1860s to the current do-it-yourself culture of the millennium. For a contemporary picture of women in agriculture, I conducted five farm visits and interviews with women farmers in New York State. Throughout history, women proved critical to the health of American rural and farm economies, however statistical, social, cultural and other physical impediments have prevented adequate recognition and documentation, following a similar feminine trajectory of history.

Panelist 3: Rachel Herrmann, Graduate Student, The University of Texas at Austin

Title: “1500, who must be fed here at least fifteen days”: Western Confederacy Indians, Food, and the New United States

Abstract: By 1792 the U.S. had won their Revolution against Britain, but was still warring with the numerous Indian tribes living between them and British North America. American-allied Indians, such as Cornplanter, a Seneca, asked for assistance in teaching Indians “to plough and to grind Corn.” They also demanded that U.S. agents would leave corn and rum for them on their travels to meet the Americans at treaties. In the 1790s, Natives and Americans used food diplomacy as they attempted to eke out peace with each other. Yet their efforts were consistently foiled by other Indians bent on victual warfare, as well as by Britons, who continued to supply Indians with food while blocking American food diplomacy. These relationships, which culminated in the Battle of Fallen Timbers, demonstrate the continuing relevance of food after the American Revolution, as well as the state of warfare that prevailed throughout the old American northwest.

Panelist 4: Allison Wallace, Associate Professor of American Studies, University of Central Arkansas

Title: When Cane was King--in Brooklyn

Abstract: Standard Oil was just one example of the nineteenth-century business trust; other trusts also emerged and dominated their respective industries for a time. Of special note was the Sugar Trust, formed by Henry O. Havemeyer, heir to one of America’s and Brooklyn’s oldest sugar refineries. Havemeyer presided over northeastern refining at an extraordinary time in cane sugar’s history, when new technologies made sugar whiter, cheaper, and more accessible than ever, sidelining honey and maple products in American cupboards. The Civil War and Emancipation wrought key changes at the agricultural source of cane sugar, while the new business arrangement of the “trust” sought to stabilize the price of refined sugar and to prevent member firms from driving each other to ruin. This paper sees sugar as a case study in the rise of modern industrial and commercial practices associated with mainstream American foodways.

Session E10: Rural Development

Thursday, 4:10 – 5:30, The New School, 66 W. 12th St., Room 410

Panelist 1: Sara Jablonski, Masters Student, Michigan State University

Co-author(s): Dr. Kimberly Chung, Associate Professor at Michigan State University

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Title: Assessing the nature of participation in a farmer research group: The case of Ecuador's bean improvement program

Abstract: The local agricultural research committee (CIAL) methodology can increase the relevance of agricultural technology for resource-poor farmers by connecting them to the formal agricultural research system. The CIAL methodology functions best when scientists work to form communities of inquiry with farmers. This research explores how participation proceeds when a CIAL program focuses on the technical outcomes of a project without developing a broad-based, participatory process. To understand participant perspectives on CIALs and participation, in-depth qualitative interviews were conducted with scientists and farmers involved in Ecuador's national bean breeding program. Focus groups were conducted with non-participants. Results show that farmer participation in CIALs was limited, resulting in a knowledge gap among non-participants about seed quality maintenance and agrochemical use, and low demand for improved varieties. The findings suggest that CIAL programs should consider whether they have the capacity to create and sustain communities of inquiry before adopting the CIAL methodology.

Panelist 2: Shoshanah Inwood, Research Associate, Ohio State University

Title: Small and Medium Scale Farm Growth, Reproduction and Persistence at the Rural-Urban Interface: Balancing Family, Goals, Opportunities and Risks

Abstract: The rural-urban interface (RUI) is a complex landscape impacted by a variety of social and economic processes. Despite non-farm development, substantial U.S. agricultural production occurs at the RUI. A critical challenge to the long-term vitality of farming at the RUI is the successful establishment of new farm enterprises, and the successful growth and reproduction of existing farms across generations. Much of the research, policy and programs aiming to support small and medium farms are often overly attentive to economic, market, and land-use issues rather than household motivations and values. This research seeks to fill this gap by identifying and assessing the relationship of household dynamics (demographics, employment strategies and, goals and values) to the growth, development and persistence of small and medium scale farm enterprises at the RUI. We present the qualitative results from phase 1 and 2 of this national research project.

Panelist 3: Anneliese Miller, Administrative Coordinator, Graduate Student, New York University

Title: From Finance to Farm: Meeting Market Demand in Early Retirement

Abstract: This paper examines the phenomenon of former finance professionals buying farmland in the northeast and "going back-to-the-land." I argue that despite choosing the seemingly simpler lifestyle of a lower social class, the ability to do so belongs to the upper echelon and is a sign of their wealth and class. Instead of a career change, these investment bankers are assuming country lives as partial retirements, and are able to do so as a result of their previous earnings. In addition to exercising environmental ideals, the trend toward organic meat farming among ex-investment bankers is fueled by the desire to meet the market demand for organic, pasture raised meats, and is a choice that separates them from the common farmer and a sign of their privilege. Making a drastic change in lifestyle, but keeping modern ideals is easier for those in our society with large coffers.

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Panelist 4: Tyler Wilkinson-Ray, University of Vermont

Title: Expanding Food Justice: Accounting for Regional Differences in Race, Class and Ethnicity

Abstract: In recent years activists and academics alike have highlighted the prevalence of social injustices in the food system despite growing national interest in food and nutrition issues. This paper expands upon the existing food justice literature through a qualitative study of two organizations in Burlington, Vermont which aim to support marginalized residents' engagement with food by working with refugee farmers and low-income community gardeners. Through analyzing the similarities and differences between: the barriers these residents face, what type of support they are given, and how they understand their engagement with food, this paper demonstrates how accounting for regional differences in race, class and ethnicity allows for a more nuanced understanding of food justice.

Session F1: Taste and Culture I

Friday, 2:00 – 3:25, New York University, Furman Hall Room 210

Panelist 1: Sarah Cappeliez, PhD Student, University of Toronto

Title: From connoisseur to tentative: Exploring everyday cosmopolitan eating practices

Abstract: Using data from the Family Food Practices Research Project (FFP), the purpose of this paper is to broaden our understanding of the facets of cosmopolitanism. We expand the notion of multiple ordinary "cosmopolitanisms" proposed by Lamont and Aksartova (2002) in their study of how various socio-economic and cultural groups engage differently with cosmopolitanism in their daily lives. Based on semi-structured interviews with 20 families from Toronto and Vancouver, we propose examining cosmopolitanism as a type of repertoire that contains different types of cosmopolitan eating practices (Swidler 2001). By comparing several themes, we establish a range of cosmopolitan practices that go from the avid and knowledgeable cosmopolitan practices, to the more tentative and non-engaged cosmopolitan practices. This research thus questions the idea that cosmopolitanism is a purely elite practice, but also shows how cultural and economic capital are concentrated in and associated with certain cosmopolitan cultural styles and practices.

Panelist 2: Ashley French, PhD Student, City University of New York - Graduate Center

Title: City Appetites: Food and Sex in the Lives of New Yorkers

Abstract: The concept of appetites is an interesting conceptual framework to be used to analyze the social use, portrayal and development of our notions of food and sex. This paper analyzes the cultural and social relationships between food and sex in the lives of New Yorkers. By reviewing a content analysis of New York Magazine's regular online columns "The Sex Diaries" and "The New York Diet," this presentation will exhibit the ways in which a specific subset of urban dwellers perform cultural and social positioning through their choices regarding food and sex behaviors and practices and the ways in which they discuss them in such a public format. Special attention will be given to the

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similarities and differences between treatments of food and sex with a discussion focusing on how the study of these two subjects together proves fruitful.

Panelist 3: Zilkia Janer, Associate Professor, Hofstra University

Title: Beyond Gourmets and Foodies: Towards Decolonial Gastronomy

Abstract: There is a need to create an understanding of the global gastronomic landscape free from the imperial civilizational hierarchies embedded in classic gourmet culture, while also avoiding the simplistic notions of cultural diversity packaged by the markets that cater to the more recent multicultural foodie culture. The bourgeois culinary culture associated with 19th century France and the culinary multiculturalism of the late 20th century are not so much successive stages as different but overlapping expressions of the process of globalization of culinary knowledge propelled by capitalism. One important element that they have in common is that they build on and perpetuate the idea of Western cultural superiority. This idea is so deeply embedded in our understanding of gastronomy that it goes mostly unnoticed. In order to free culinary knowledge from Eurocentrism we need to develop a critical view of the concept and history of gastronomy.

Panelist 4: Richard Milne, Research Associate, University of Sheffield, UK

Title: Capturing the Consumer: The New Production of Taste Knowledges

Abstract: The sensory characteristics of food remain a key means for producers, manufacturers and consumers to establish food quality. Drawing on work in Science and Technology Studies and the sociology of markets, this paper explores the changing place of 'taste' in the food industry and the practices associated with its definition. Based on ethnographic, interview and literature-based analyses conducted in the UK, the paper examines how corporate anxieties about capricious or distant consumer tastes prompt changes in the expertises, spaces and bodies associated with the definition of taste. These changes represent a significant trend in conventional food systems that parallels the more widely studied transformations associated with the emergence of alternative food systems and the 'quality turn'. The paper suggests that they have implications for understanding the politics of knowledge associated with supply chains and how the food industry relates to globally changing consumer tastes.

Session F2: Gender, Nutrition, and Right to Adequate Food

Friday, 2:00 – 3:25, New York University, Furman Hall, Room 212

Panel Abstract: The Gender, Nutrition and Right to Adequate Food (GNRtAF) Panel will introduce aspects of a research and advocacy project that has been under development since 2010 as an academic and NGO collaboration, bolstered through support of the UN Special Rapporteur on the Right to Food, and introduced as an organizing framework to diverse human rights bodies (ESCR, CEDAW, CRC). Introduced will be the GNRtAF framework, the rights-based approach as a research methodology, and urban agriculture in the context of gendered human rights.

Panelist 1: Anne Bellows, Dr., Professor, University of Hohenheim

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Title: Gender, Nutrition, and the Right to Adequate Food: results from an NGO-Academy research and advocacy cooperative project

Abstract: When so many call for inclusion of women and a gender perspective in food security, why is women's and girls' food security status not improving? How and why is the research and advocacy addressing food security so strictly divided between food production on the one hand and malnutrition on the other? This paper reflects on a cooperative endeavor between the University of Hohenheim, the FoodFirst Information Action Network (FIAN), and the Geneva Infant Feeding Association/IBFAN to address: 1) why gender is not adequately addressed in right to adequate food planning and advocacy, and 2) how pro-nutrition approaches can and should bridge food production research and policy with the goal of healthy communities. Our approach employs the legal and institutional frameworks of human rights and human dignity wherein individuals and groups have the right to self-determination and the right to feed themselves.

Panelist 2: Stefanie Lemke, Senior Researcher, Faculty of Gender and Nutrition, Institute for Social Sciences of Agriculture, Stuttgart, Germany, University of Hohenheim

Title: Gendered rights-based approaches for exploring food and nutrition security and sustainable livelihoods

Abstract: A human rights approach to food/nutrition enables us to address the structural problems that perpetuate food insecurity and hunger. It further moves beyond previous needs-based approaches by recognising beneficiaries as active subjects or 'rights-holders'. This means that the poor, and especially the women among them, are no longer patronized as victims of their circumstances and that their capacities, i.a. social networks and various coping strategies, are recognized as valuable experience and knowledge for local food governance systems wherein their contribution is paramount. This paper argues for a gendered rights-based approach that foreground local actors in their strive towards achieving food sovereignty. Combined with tools such as sustainable livelihood and agroecology approaches this can provide an innovative framework for further explorations of food and nutrition security and local food systems. It is further argued that, without political will and a strong civil society, the right to food will not be realized.

Panelist 3: Carolin Mees, Institute for Social Sciences of Agriculture, Faculty of Gender and Nutrition, University Hohenheim, Stuttgart, Germany, University of Hohenheim

Title: Public gardens for New York City: A discussion of urban community gardening in the context of gendered human rights and the right to adequate food

Abstract: Due to their local food production potential community gardens were included in last year's update to New York City's sustainable development plan, PlaNYC 2030, and integrated in the comprehensive citywide food planning proposal FoodWorks. But community gardens have other potentials than providing land for the production of nutritious, qualitatively safe and culturally adequate food: They function as public spaces and private gardens close to home and are used by women and men equally for recreation and socializing. Still with New York City recently facing an increasing crisis of poverty and hunger the implementation of the international human right to adequate food in the city has become ever more urgent. An increase in this commonly used and managed public

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open land use especially in densely populated and built-up, low-income neighborhoods could improve local food security while providing a flexible land use form for an economically, socially and politically sustainable future city.

Panelist 4: Ariela Zycherman, Doctoral Candidate, Columbia University

Title: Of Meat and Men: New Food Systems of the Tsimané of the Bolivian Amazon

Abstract: Historically, for the Tsimané Indians of the Bolivian Amazon, there is a gendered division of labor related to subsistence. Yet these roles are often intertwined and dependent on each other. New labor activities have changed how food is produced, consumed and distributed. And Tsimané men, now involved in timber activities, have reduced their amount of time hunting and fishing and altered their role in agriculture. Furthermore, they now have more access to cash and control over how it is spent, taking care of purchases in town without the women or their families. The independence of men from the traditional forms of food accumulation offers them decisive power over household foods. This paper discusses the role of men in current food systems of the Tsimané and the growing differentiations between male and female diets as the group moves steadily from subsistence activities to market activities.

Session F3: Updates on Farm to School across the United States: Progress Made and Room to Grow

Friday, 2:00 – 3:25, New York University, Furman Hall, Room 214

Panel Abstract: The members of the panel have been involved with farm to school (F2S) across the US in various ways and in communities with different assets and challenges. The F2S experiences described in this session will encompass rural and urban environments and we will discuss the advances and challenges with F2S, including emerging farm to preschool work, as well as highlighting Communities Putting Prevention to Work (CPPW) funded communities that received technical assistance in F2S. Updates will include both academic and practitioner level information for F2S research and implementation. In addition, panel members will highlight parts of a new F2S toolkit and recommend potential adaptations for other communities. Lastly, innovative/successful F2S programs across the US will be highlighted. The participants in this session will gain a better understanding of F2S across the nation and engage in a discussion about advancing efforts.

Panelist 1 (Discussant): Courtney Pinard, Research Scientist, Gretchen Swanson Center for Nutrition

Panelist 2 (Discussant): Carmen Byker, Assistant Professor, Montana State University

Panelist 3 (Discussant): Amy Rosenthal, Research and Operations Manager, School Food FOCUS

Panelist 4 (Discussant): Amy Yaroch, Gretchen Swanson Center for Nutrition

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Session F4: The Role of Labor in the Field of Food Studies

Friday, 2:00 – 3:25, New York University, Vanderbilt Hall, Room 214

Round Table Abstract: This roundtable brings together scholars from different disciplines to assess the place of labor in the field of food studies. The panelists come from the disciplines of American Studies, Environmental Studies, Ethnic Studies, History, Literature and Political Science and represent a diversity of the ways in which labor is considered within food studies today. Each panelist will give a brief position paper addressing the following questions: What is the role of labor in food studies today? What does food studies look like when foregrounding issues of production? How do the categories of race and gender intersect with the category of labor in food studies? How can engaging issues of labor shift the way we address issues of immigration, migration, and globalization within food studies? What is the role of empire, in both historical and contemporary forms, in shaping labor's role in food production and distribution?

Panelist 1 (Discussant): Sarah Wald, Assistant Professor, Drew University

Panelist 2 (Discussant): Nevin Cohen, Assistant Professor of Environmental Studies, The New School for Public Engagement

Panelist 3 (Discussant): Biko Koenig, The New School

Panelist 4 (Discussant): Heather Lee, Brown University

Panelist 5 (Discussant): April Merleaux, Assistant Professor, Florida International University.

Session F5: Fast Food and Freedom: Power, Race, and Sexuality

Friday, 2:00 – 3:25, New York University, Vanderbilt Hall, Room 206

Panelist 1 (Discussant): Psyche Williams-Forsen, Associate Professor of American Studies, University of Maryland College Park

Panelist 2: Elissa Underwood, Doctoral Student, University of Texas Austin

Title: "Reading Between the Lines: An Exploration of Food Writing in Carceral Spaces

Abstract: In this paper, I will examine cookbooks, recipes, and other food writing created by currently and/or formerly incarcerated individuals in order to illuminate the impact of cookery on those who are being or have been denied their freedom. To this end, I will analyze the fraught nature of the relationships between these individuals and other individuals and institutions both inside and outside the prison with respect to food. By looking specifically at the varied roles of currently and formerly incarcerated individuals' cooking – as forms of resistance, pleasure or escape, job training, meal preparation, etc. – I hope to foreground issues of race, class, gender, and sexuality, interrogate practices and

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processes that contribute to the perpetuation of the prison industrial complex, and emphasize the relevance of cookery in nervous carceral spaces.

Panelist 3: Jessica Walker, Doctoral Student, University of Maryland College Park **Title:** I'm A Black Bitch in A Hot Kitchen: Nervous Kitchens as a Site for Examining Entangled Discourses

Abstract: Local food systems can often elucidate how bodies are implicated in discursively formed systems of race, class, and gender. It provides a common ground upon which bodies made by difference can often engage in unlikely interactions creating sites of tension and nervousness. This paper examines a video about the famed Wieners Circle, a hot dog stand in Chicago. Over the years, the stand has become famous for its Black female servers who accost patrons in this mostly white Chicago neighborhood with expletives and rude behavior. However, on weekend nights inebriated patrons verbally abuse Black female servers with racial slurs and sexual demands. This paper will explore how the boundaries between race and class performances get transgressed in the verbal violence of Wieners Circle. It connects global conceptualizations of fast food spaces and their material implications in a local food service space that relies on unique constructions of race, class, and gender.

Session F6: Food Justice

Friday, 2:00 – 3:25, New York University, Furman Hall, Room 334

Panelist 1: Alison Alkon, Assistant Professor, University of the Pacific

Title: Cultivating Food Justice: Race, Class and Sustainability

Abstract: This talk will provide an overview of the emerging field of food justice research. As popular attention to industrial agriculture's health and environmental risks rises, it becomes necessary to understand the ways that inequalities are embedded in food systems. Building on the fields of environmental justice, critical race theory, food studies and sustainable agriculture, food justice research explores how racial and economic inequalities manifest in the production, distribution and consumption of food, and the ways that communities and social movements shape and are shaped by these inequalities. As an emerging field, it has the potential to enrich both social theory and social change. This talk provides an overview of food justice research, highlighting the connections and contributions it offers, as well as several empirical examples of the kinds of work being conducted.

Panelist 2: Elsa Dias, Professor, PPCC

Title: From Food Security to Food Justice

Abstract: Food democracy is an important issue for human security globally. This paper seeks to address the effects of historical relationships like food production, cultivation, and land ownership, to see their effect on present human relations. Natural resources are scarce and food, along with its politics, has important contributions to the discourse of security in general, and human security in particular. The paper seeks to demonstrate the consequences or outcomes of domestic and international pressure on the food supply and

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production. The behavior of nation-states in the international system is important in order for us to evaluate how secure is our food. In the end, this paper inquires about food security through historical and economic connections by investigating how just current food arrangements are and how we can move toward a dialogue of food justice.

Panelist 3: Elaine Gerber, Assistant Professor, Montclair State University

Title: Food Systems and Disablement in the United States

Abstract: Access to food is both a consequence of and a contributor to disability: food systems contribute to disease (e.g., salmonella, diabetes, obesity) and disablement (e.g., missing limbs, pesticide exposure, other occupational hazards); at the same time, disabled people are more likely to be overweight / obese and sedentary, and suffer health consequences that result, as issues secondary to their original impairment. Yet, the overlap between food studies and disability studies is scant in both academic literature and activist coalitions. As an anthropologist, I examine cultural variation in notions of disability & in what constitutes healthy eating, as well as how these are mutually reinforcing or mutually exclusive. More specifically, this paper examines food security issues for various disability communities in the U.S. Data come from existing literature and original ethnography among people with visual or motor impairments in New York City. Conclusions address policy recommendations.

Panelist 4: Hank Herrera, General Manager/President, Dig Deep Farms & Produce/Center for Popular Research, Education and Policy. Alameda County, CA

Title: Take me to your leader: Problems of realities, knowing and values resulting from the arrival of aliens in the food world

Abstract: Until recently, largely white, middle and upper class groups have dominated the discourse regarding food systems, community food security, organic agriculture, agro-ecology, public health aspects of food systems, and related topics. The burgeoning food systems and food justice literature cites scholars and writers in this same demographic pattern. But increasing numbers of new arrivals from the Global South, from within and outside of the US, increasingly demand inclusion, voice, democratic participation and even full control. Most of the aliens are practitioners; some are activists; few are academics. These new arrivals bring different realities, different ways of knowing, and different values to the food world. This paper discusses this phenomenon from the perspective of one of those aliens; describes alien food justice practices; and suggests that opening the discourse to full alien participation and leadership may offer useful models for building just food systems.

Session F7: Consumer Culture

Friday, 2:00 – 3:25, New York University, Vanderbilt Hall, Room 216

Panelist 1: Charlotte De Backer, Assistant Professor, University of Antwerp

Title: “Tell me what you ate, and I tell you who you are”: methodological issues in the investigation between food and individual identity.

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Abstract: As Fischler outlined, what we eat is incorporated in our individual identity on a biological, sociological and psychological level. To empirically investigate the psychological aspect, the Shopping List Studies have been of great relevance. In these studies respondents are presented with a shopping list, and asked to describe the personality of the buyer. Minor changes in the listed items result in major changes in personality descriptions. But can we translate this to a more naturalistic setting? How accurate are personality descriptions based on consumed foods? To explore this we asked people to rate the personality of women in a similar age range based on a one-week food diary, and compared these results with personal scores, and scores of their relatives, using the same measurements. Methodological issues and challenges will be discussed.

Panelist 2: Carrie Herzog, Ph.D. Candidate, School of Hospitality and Tourism Management, University of Guelph

Title: “A focus on food, squared”: An exploratory study of attendees’ experiences at a food conference dinner

Abstract: Morgan and Hemmington (2008) suggest that consumer food experience research needs to consider motivations and satisfaction alongside emotions and meanings constructed during the experience. The literature represents consumer research on food experiences in tourism and foodservice establishments, but little research has been conducted on food conference attendees’ food experiences. This paper explores conference attendees’ motivations, satisfaction and experience quality at a themed AFHVS/ASFS conference dinner. The dinner represented a unique opportunity for attendees to taste and learn about significant foods of the Canadian west coast in a cultural venue. Quantitative results (n=73) from an on-site questionnaire demonstrates the majority of attendees were satisfied with the food, but not with the overall dinner experience. Qualitative responses within the questionnaire were categorized using the “five dimensions of experience quality” (Chang and Horng, 2010) in order to better understand the emotional judgment of attendees’ experiences.

Panelist 3: Carol Lindquist, Visiting Scholar, Department of Sociology, Stony Brook University

Title: Blueberries R Us: The Medicalization of Food Choice and Home Cooking

Abstract: Blueberries used to be delicious seasonal fruit. Now, they are seen as an essential vernacular nostrum, filled with disease-fighting, life-extending antioxidants. The trend toward medicalized food embodies consumers’ wish to maximize health benefits and control and to minimize health costs. Promulgated by popular health experts, this perspective marks a fundamental change in approach to food consumption that also exerts a key influence on food production. The proliferation of medicalized home cooking affects the imperatives and habits of daily life, and it reveals vital connections between individual experience and larger social phenomena such as changes in public health emphases and social institutions’ health care and the global food supply and the influence of corporate and political interests. Issues considered include the social and demographic circumstances of households and localities, the availability of public information and resources, the

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existence or lack of regulatory structures, changing agricultural dynamics, demand-driven food production, and commercial objectives.

Panelist 4: Hillary Sackett, Graduate Research Assistant, Michigan State University

Title: Discrete Choice Modelling of Consumer Preferences for Sustainably Labeled Foods

Abstract: If farms are to remain viable and contribute to food and farm system sustainability, they may need to identify and exploit high-value niche markets for their products, as previously done with “organic”. “Sustainable” production has the opportunity to rise to the occasion but before investing heavily in the change, consumer perceptions about sustainably produced foods, their willingness-to-pay for such products and the degree to which perceptions and price premiums can be altered by information about sustainable production practices need to be addressed first. This study seeks to identify consumer preferences for food labeled as “sustainably produced” when faced with the same product labeled “organic” or “local”. Additionally, this work aims to evaluate the price margin associated with this value-added attribute relative to other interaction effects. This work also seeks to understand how price premiums may change by providing information about sustainable production practices.

Session F8: Locating food education in innovative spaces, Part II
Friday, 2:00 – 3:25, New York University, Furman Hall, Room 310

Panel Abstract: Interventions into the current food system have meant a whole host of new social spaces, from traveling globally to work on farms, developing incubator kitchens, to farm-to-school gardens, the landscape of food knowledge is expanding. However, we often do not know much about how such new food system education is being delivered or received by children, college students, and future professionals. Three innovative examples populate this panel: a much-needed review and narrative exploration of farm-based education in less structured environments; a food sovereignty curriculum for campus food activists; and food studies courses that centralize the theory and practices associated with technology and design. All three contribute to a broader understanding of practice-based pedagogy, experiential and change-based learning, and applied contexts for food system analysis beyond the standard classroom conditions. Each paper provides some research data based on practical applications.

Panelist 1 (Discussant/Moderator): Alice Julier, Director, Food Studies, Chatham University

Panelist 2: Sonia Massari, Professor, Gustolab Institute and University of Florence

Title: Food experience design in the curriculum

Abstract: The growing impact of digital technologies on the activities of food, and the need to develop increasingly complex network systems, both local and global, will require future food experts to have a greater capacity for analysis and in particular, for design food experience. The introduction of digital technologies in the experience of food could enhance eating behaviors already present and unleash the emergent behavior, in turn

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affecting ancient human practices, such as those related to the meaning (and values) of eating. This course emphasizes creating an interaction between people, objects, spaces, and projecting food experiences through the use of digital technologies. By designing interactions for new cultures of food, where digital technologies are part of and contribute to this evolution, the course aims to accompany Food Studies students in the study and elaboration of design and visualization projects that take into account the local and global problems with food.

Panelist 3: Stephanie Welcomer, University of Maine

Co-authors: Andrea Flannery and Dr. Mark Haggerty

Title: Farm to University: Growing Connections between Rural and Metropolitan Populations

Abstract: The University of Maine, the flagship university of Maine, currently has about 11,000 students. In a rural state such as Maine, this population center represents an opportunity to help support the local food movement, and generate much-needed economic development of regional farms and communities. Seventy percent of farms in Maine reported earning less than \$10,000 in farm income in 2007, which is \$8,530 below the poverty line for a family of three, the average family size in Maine (HHS Poverty Guidelines). One approach to supporting farmers is farm to school programs that build markets for local products, allowing farmers to generate stable revenues and schools to support local economies, provide fresher food to students and perhaps decrease food costs. As such these programs can be beneficial for many. This study aims to assess the impact of University Maine's dining services' local sourcing from Maine's farms.

Panelist 4: Teresa Yoder, Chatham University

Title: Finding the farm in farm-based education

Abstract: Providing educational programs to youth through experiences on farms is a growing trend. Some examples include: Farm to School, school garden programs, and field trips to farms. In addition to farm-based education programs at schools; non-profit, farm-based education centers offer summer camps and residential farm experiences. Some farmers are diversifying s to include farm camps. Seeing a need to support farm-based educators, a group of 18 representatives from educational farms began the Farm-Based Education Association (FBEA) in 2006. Since then, FBEA membership has grown to almost one thousand. However, research on the benefits of farm-based education programs is limited. Many groups make claims about the individual and social benefits, suggesting a need for review. Research review, comparative case studies, and a suggested business plan for a specific farm program provide an analysis of how farm-based programs are developed, their goals, funding structure, community partnerships, resource management, and marketing strategies.

Session F9: Food and Migrations I

Friday, 2:00 – 3:25, New York University, Furman Hall, Room 316

Panelist 1: Joyce Krystofolski, Chef instructor & Student, Boston University Gastronomy

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Title: Cultural Transmission of Culinary Tradition of Italian Immigrant Women Abstract: Most Italian women immigrating to the U.S. from 1880- 1920 were illiterate but carried a wealth of culinary traditions with them. The use of oral tradition was important not only in the passing down culinary techniques but a means of storytelling and social learning. Through the use of interviews with immigrants and first generation Italians from the Boston area, the paper looks to explore not only the culinary information but the social relationships built in the kitchen as well.

Panelist 2: Patrick Matutina, MA Candidate, Food Studies, New York University

Title: The Pedagogy of the Palate: Taste, Performance, and the Affect of Shame in the Filipino Taste Experience

Abstract: While recently released census data positions the Filipino-American community as the largest percentage of the total Asian population, with a median household income higher than the general population, the assumption of a homogenous, unified, and fully assimilated community is misleading. In fact, analysis reveals a community that is more fractured, and an identity that is more contested, than originally expected. This paper explores the ways in which the trauma of colonialization has become inscribed on the Filipino palate, outlining the affect of shame regarding Filipino cultural identity as a potential answer to the scarcity of Filipino restaurants. Concluding with an exploration of the tactics of community building that are leading to a renaissance of Filipino-American restaurants.

Panelist 3: Sarah Portnoy, Lecturer, University of Southern California

Title: A Quest for Authenticity: The Tradition of Mexican Food in Los Angeles

Abstract: What does the word authentic mean in regards to national and regional cuisines? Can one consider certain foods to be authentic or inauthentic and on what grounds? In Los Angeles, there has been a Mexican presence for nearly two hundred years. Along with the group's historic presence, there has also been a long history of "whitewashing" of this culture and their food. The ongoing arrival of immigrants from many of the country's regions, particularly Oaxaca, has also shaped the kind of Mexican food found in the city today. Consequently, the term "Mexican food" signifies something different, depending on what group is consuming it (Anglo American, first-generation immigrant, etc.) and in what part of the city. In this paper, I will posit that all of these different representations of "Mexican" cuisine are authentic, given that, as critic Jonathan Gold argues, Los Angeles can be considered a region of Mexico unto itself.

Session F10: Food Policy

Friday, 2:00 – 3:25, New York University, Furman Hall, Room 120

Panelist 1: Leah Ashe, Marie Curie PUREFOOD Fellow, Cardiff University

Title: School food in the cities: Planning for food and nutrition security in the New Food Equation

Abstract: In light of a New Food Equation marked by increasingly precarious food security and a rising importance of cities, new approaches to address food security at urban scales

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offer promising prospects. But as these efforts are novel - indeed, integrating a decidedly new food equation - they are also little studied and poorly understood. This research uses the school food systems of two large cities of the North and South, New York City and Bogotá, as a lens for exploring how each municipality frames its understanding of food security, how its school meals policy and practice reflect this framing, and to what extent discourse accords practice. The project is poised to contribute to practical efforts to assure food security as well as to contribute to both emerging and ongoing academic debates in the food security, development and urban food systems literatures.

Panelist 2: Whitney Lingle, Graduate Assistant, Ball State University

Title: Gardening with Food Stamps

Abstract: This paper will focus on the use of Supplemental Nutrition Assistance Program (SNAP) benefits for gardening supplies. In some instances, SNAP recipients are able to get more food for their benefit dollars by purchasing seeds and other materials to grow food at home. Though the option is not well known throughout the country, recent acceptance and use of Food Stamps at farmers markets and trends of public involvement in food education and production have sparked an increased interest in gardening as a means of food production. I will specifically research food insecure households and individuals in the Muncie, Indiana area receiving food assistance to gauge their knowledge and interest related to gardening with SNAP.

Panelist 3: Anne Palmer, Program Director, Johns Hopkins Center for a Livable Future

Title: How Local Food Policy can change local food systems

Abstract: Food policy councils (FPCs) are becoming a common vehicle for jurisdictions to convene stakeholders to work on food system changes. Most councils report working on policy issues yet little is known about that policy process and how FPCs have succeeded or struggled to address policy. In 2011, the Johns Hopkins Center for a Livable Future funded a national study that examined how food policy councils at the local, municipal, and state level had addressed policy issues. The study consisted of an on line survey with over 50 councils and in-depth interviews with a purposeful sample of 12 councils. We will discuss themes that emerged from the councils that have been successful in addressing and making policy changes.

Session G1: Obesity: Cultural and Systemic Factors

Friday, 3:35 – 4:50, New York University, Vanderbilt Hall, Room 206

Panelist 1: Emily Contois, Graduate Student, Boston University

Title: Keeping Americans Fat and Coming Back for More: A Rhetoric Analysis of Dieting Literature

Abstract: On any given day, more than 100 million Americans are dieting. In the struggle to lose weight, however, conflicting messages about food and weight bombard the consumer. By analyzing diet food advertisements and two low carbohydrate diet books, Dr. Atkins' New Diet Revolution and The South Beach Diet, this paper discusses how the rhetoric of diet literature demonizes food. The pathetic appeals in diet literature draw stark divisions

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between guilt and pleasure, as well as good and bad concerning the moral state of food and the consumer who eats it. The rhetoric of diet books imparts “healthy” eating advice in a way that persuades dieters to employ the faulty psychology of an eating disorder, which complicates consumers’ relationships with food, maintains weight dissatisfaction, and perpetuates the cycle of dieting.

Panelist 2: Julie Guthman, Associate Professor, University of California, Santa Cruz

Title: Weighing In: Challenges to the Food System Perspective on Obesity

Abstract: This paper will challenge several tenets of the food system perspective on obesity, including the idea that the ubiquity of cheap fast food is the primary cause of the growth of obesity. Most explanations of obesity rely on the energy balance model of obesogenesis, yet the energy balance model does not thoroughly account for growth trends and socioeconomic variation of obesity. Drawing on new scientific evidence in the field of epigenetics, this paper suggests non-caloric pathways to obesity including the probable role of environmental toxins. In so doing, it suggests that more attention be paid to the way food is produced than how much is consumed. More broadly, the paper questions whether the war on obesity is the most ethical basis of contesting the industrialization of food.

Panelist 3: Noura Insolera, Student, City University of New York - Graduate Center **Title:** Parental Nutritional Knowledge, Child Dietary Diversity and Weight Status

Abstract: Using data from the Panel Study of Income Dynamics (PSID) and its Child Development Supplement (CDS), connections between parental nutritional knowledge, child dietary diversity, and child weight status are examined. The results, which are based on logistic regression analysis, show that having a parent with a ‘high nutritional guideline’ score increases their child’s probability of having a ‘high diverse diet’ by 34.7%. Having a child with a ‘high diverse diet’, in turn, decreases the probability of being overweight by 43%. This analysis controls for other factors including age, race, family income, and parental educational attainment. The sample consists of 1,674 children and adolescents between 10 and 19 years of age. This research begins to quantify the diet of the child, which is significant in deciphering the correlation between parental nutritional knowledge and the overweight status of their children.

Panelist 4: Sarah Stiles, PhD Candidate, Cornell University

Title: Framing Obesity by Religious Organizations: Analyzing Discourses on Denomination Websites

Abstract: Obesity is an important social issue that social institutions like medicine, government, and media deal with in a variety of ways. Religious organizations help to shape values and have addressed issues like hunger, but it is unclear how religious organizations address obesity. This study examined how the 30 largest U.S. religious denominations portray obesity on their official websites using qualitative analysis of discourse about obesity to identify, categorize, and compare how religions frame obesity. Website passages about obesity were identified by searching for keywords. A total of 22 of the 30 websites contained content about obesity, although none included official policy statements about obesity. Behavioral, biological, and environmental frames were prevalent,

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and some specifically theological themes occurred, including: food as a false god, gluttony and sin, stewardship of the body, and in God's control. Prevalence of types of obesity frames varied by denomination, as did website size and scope.

Session G2: Booze and Chews: The Cultural Politics of Civility and Intoxication
Friday, 3:35 – 4:50, New York University, Vanderbilt Hall, Room 214

Panel Abstract: Panelists explore how changing definitions of civility and intoxication both marginalize and legitimize morally ambiguous foods and food practices. Albala explores the desire to chew from a psychological, sociological and pharmaceutical perspective and, through studying plants commonly chewed around the world, examines how modern contexts have redefined what constitutes socially acceptable chewing behavior. Rohel examines the spatial politics of paan in London to show how this mild intoxicant motivates a renegotiation of civility and public culture in transnational, postcolonial contexts. Jacobson explores how proponents of modifying Prohibition to relegalize beer and wine promoted new scientific and cultural understandings of intoxication and attempted to disassociate these beverages from the excesses of working-class saloons and Prohibition-era "cocktail culture." Clark analyzes the politics of purity in the early 1900s through contested definitions of whiskey, revealing ideological frictions between traditionalism and industrialism and anxieties about intemperance, social disequilibrium, and unabated commercialism.

Panelist 1 (Discussant): Krishnendu Ray, Assistant Professor, Nutrition, Food Studies, and Public Health, New York University

Panelist 2: Ken Albala, Professor, Department of History, University of the Pacific **Title:** Chew

Abstract: The human proclivity to chew is as instinctively hard wired as sucking and stays with us throughout our lives. We chew not only daily in the act of eating, but as an outlet for pent up anxiety, a displacement for our aggressive urges, or as a way to simply mitigate boredom. People grind their teeth in sleep or chew the insides of their cheeks, but most peoples through history have also found plant materials to satisfy the urge to chew, often with pharmaceutical or breath-freshening properties. The very word masticate derives from the mastic tree, native to Chios, whose resinous-flavored gum the ancient Greeks chewed and still do to this day. American chicle is the origin of the modern form of chewing gum, and lends its name to the Chiclets brand, though most is now made of synthetic ingredients and rubber. Native Americans in what is now Maine and Canada chewed spruce gum, a source of vitamin C, coincidentally, preventing scurvy. Throughout the world we find comparable substances chewed for their mildly stimulant effects. Coca leaves activated with lime (calcium carbonate) prevent altitude sickness and stave off hunger in the Andes. Qat in Somalia and East Africa, a green leaf chewed communally by men and the source of much controversy among these communities, reputedly has similar mind-altering properties. And no one doubts the nicotine buzz one gets from a plug of chewing tobacco or the refreshing taste of betel nuts, popular in South East Asia, not to mention cola nuts in

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Africa, slivers of which are shared with visitors. The latter carry a good dose of natural caffeine. This paper will explore the activity of chewing from a psychological, sociological and pharmaceutical perspective. Who chews, why and with whom? And what specific social connotations does it carry? When does it become declass ? And when do corporations capitalize on specific types of gums – think of sugar free gum or nicorette. The focus of this paper will be upon the handful of the plants most commonly chewed throughout the world and their historical uses. It will question why humans have always had the need to chew and why it is in many ways essential to our happiness and well-being, especially between meals. It will be suggested that the modern meal pattern essentially upsets what was in evolutionary terms useful for us though most of our existence as hunters and gatherers – constant munching on leaves, bark and anything we could get our teeth around. It is only in modern civilized contexts that we end up inventing other more or less socially acceptable forms of chewing – though spitting, the logical adjunct of chewing has often been attacked precisely because it is deemed anti-social.

Panelist 3: Jaclyn Rohel, Doctoral Candidate, Nutrition, Food Studies, and Public Health, New York University

Title: Pleasure, Prudence and Paan: Negotiating Civilities in the Global Metropolis

Abstract: Paan, folded betel leaves that contain areca nuts, spices, fruit pastes and sometimes also tobacco, is widely consumed across South Asia as a stimulant, a digestive aid and a mouth freshener. As one forum of social life that facilitates local gathering and exchange, paan is also an object of disdain in India and in the West: authorities cite the combination of betel leaf, areca, tobacco and slaked lime paste as a public health threat and its red trace as a blight on the urban landscape. This paper examines the spatial politics of paan in a global city. By attending to the everyday practices and discourses that surround paan in London, through a study of paan shops and anti-social behavior policies such as the “Don’t Spit Paan” campaign, it interrogates paan as a postcolonial forum of transnational public culture through which conflicting ideas of civilities are negotiated.

Panelist 4: Sierra Clark, Doctoral Candidate, Nutrition, Food Studies, and Public Health, New York University

Title: United States vs. Fifty Barrels of Whiskey

Abstract: The passing of the Food and Drug Act of 1906 ignited a fervent debate over how to classify American whiskey. Champions of straight whiskey argued that only grain spirits made with traditional pot stills and aged in oak barrels were “pure,” all others were “imitations,” while their opposition claimed that new technologies produced a cheaper, purer, and more healthful product, one widely accepted by the public. This paper analyzes the rhetoric used in court testimonies to examine the politics of purity. It contextualizes the whiskey debate within social anxieties about immigration, urbanization, and rampant commercialism and ideological tensions between tradition and innovation. Claims linking purity with tradition appealed to a form of nativism that equated national character with the heroic virtues of the frontier, associated masculine civility with temperate connoisseurship, and offered an alternative narrative to the prohibitionists about what it means to be a proper American.

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Panelist 5: Lisa Jacobson, Associate Professor, Department of History, University of California, Santa Barbara

Title: Battling Saloons and Speakeasies: Anti-Prohibitionists and the Changing Meanings of Intoxication

Abstract: In 1932 and 1933, the U.S. Congress held hearings to consider modifying the Volstead Act, the legislation that implemented national Prohibition, by legalizing low-alcohol beers and light wines. Supporters of modification had to strike a delicate balance in identifying an alcohol content that would not violate the Eighteenth Amendment's prohibition of intoxicating beverages but still deliver enough kick to put bootleggers out of business. This paper explores how wet activists and sympathizers invoked both scientific and cultural understandings of intoxication in their quest to change the legal status of beer and wine. When scientists testifying before Congress defined light beers and wines as nonintoxicating, they were not merely describing alcohol's supposed physiological effects. They were also advancing new middle-class norms of respectability that associated beer and wine with ostensibly more civilized European drinking cultures and the wholesome settings (the home and beer gardens) in which they were responsibly consumed. In these ways, they attempted to disassociate wine and beer from the excesses of both the working-class saloon and Prohibition-era "cocktail culture."

Session G3: New York Food

Friday, 3:35 – 4:50, New York University, Furman Hall, Room 214

Panelist 1: Aaron Bobrow-Strain, Associate Professor of Politics, Whitman College

Title: Race, Reformers, and New York's Cellar Bakeries: The Trouble with Food Safety

Abstract: The 1911 Triangle Waist Factory fire elicited an outpouring of sympathy and helped humanize eastern European immigrant industrial workers in the eyes of affluent white Americans. The fire also prompted a wave of reforms targeting New York's immigrant-run bakeries, where workers slaved in brutal and unsanitary conditions. Instead of helping workers, though, these food safety reforms ended up demonizing the people who produced the city's most important food. This paper places the New York case in the context of a larger moral panic over "unsafe" bread during the late 19th and early 20th century in order to examine the ways in which concerns about food safety become intertwined with concerns about racial purity. Racialized fears about unsafe bread ended up harming food chain workers, and were a gift to the nation's large-scale industrial bakers. Today, the story is a cautionary tale for food safety activists.

Panelist 2: Simone Cinotto, Assistant Professor, University of Gastronomic Sciences, Pollenzo, Italy

Title: The Taste of the Slum: Food, Race, and Place among Puerto Ricans and Italians in Harlem, 1920-1960

Abstract: Food entered significantly in the dialogic construction of the Italian and Puerto Rican other in East Harlem between 1920 and 1960. Since the 1920s, when 70,000 Italian

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Americans lived in the neighborhood, migrants from Puerto Rico entered the neighborhood, transforming it by 1960 in the largest Latino community in New York. Conflict over issues of whiteness and citizenship ensued, as Italians construed Puerto Ricans as invaders who threatened their ethnic working-class way of life and Puerto Ricans resented Italian local hegemony. In such a context, a political ecology of tastes and smells delineated the boundaries of the two communities. Food shops and markets were often the symbolic and material arenas where cross-ethnic encounters and conflicts unfolded. In Puerto Rican and Italian homes, food rituals defined the respective domesticities and prescribed gender roles, representing powerful narratives of racial difference, shaping the sensual experience of the other, and conveying fears of contamination.

Panelist 3: Joy Fraser, Academic / Folklorist, George Mason University

Title: "Cheers upon cheers for the haggis": Food, Ritual and Public Celebrations of Scottishness in Nineteenth-Century New York

Abstract: The nineteenth century saw the proliferation of St. Andrew's Societies, Robert Burns Clubs and other manifestations of associational culture among Scottish diaspora communities in North America and elsewhere (Buelmann, Hinson and Morton 2009). Such organisations collectively formed a self-consciously global network of diasporic Scots, while also serving as practical vehicles for establishing and maintaining local connections among groups of Scottish immigrants (Rigney 2011; Buelmann 2009). Moreover, diasporic associations played a significant role in the formularisation and "tartan-isation" of public celebrations of Scottishness during this period (McGinn 2011). The increasing prominence of food as a national signifier at such events exemplifies this trend. Drawing its inspiration from the location of this year's conference, this paper explores the development of food-centred ritual in the context of the festivities hosted by Scottish organisations in nineteenth-century New York City. I focus in particular on the emergence of the ceremony of piping in the haggis.

Session G4: Food and Contemporary Protest

Friday, 3:35 – 4:50, New York University, Vanderbilt Hall, Room 216

Panel Abstract: From the worldwide rise in food prices to the harassment of a Tunisian produce vendor whose self-immolation set off the Arab Spring, food has been a key catalyst of the world transforming protests of 2011. This panel explores the diverse ways that contemporary movements for social change, from the Arab Spring to the Mediterranean Summer to the Occupied Autumn, have drawn on food in framing their transformative practice. Going beyond a simple equation of food and identity, we examine the role food has played in metaphors, daily revolutionary practices and as a key subject of worldwide concern. Thus we focus on the politics of food in its symbolic, social and material dimensions. Papers combine ethnographic research and textual analysis in some of the diverse locations of current protests to give a sense of how food can provide a unique window into understanding the startling and ongoing political events of the past year.

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Panelist 1 (Discussant): David Sutton, Anthropologist/Professor, Southern Illinois University

Panelist 2: Leonidas Vournelis, Graduate Student, Department of Anthropology,, Southern Illinois University, Carbondale

Title: Who ate the money: food-based challenges to Neo-liberalism in Greece

Abstract: Recent popular movements in North America, Europe, the Middle East and elsewhere have highlighted the intricate relations between food, identity, and politics. Looking at popular discourses, demonstrations, and media coverage, this paper addresses the complexity of those relations by focusing on the use of food as a tool for social critique and political action in the context of the Greek economic crisis. Tracking the various transformations of food, from a metaphor of waste, to a symbol of social solidarity, and finally to an instrument of demonstration and action, I explore local understandings of the causes of the economic crisis. Ultimately, noting the role of food in the unveiling of the Greek crisis provides insights into local moral economies and allows for recognition of the reasons why for many Greeks this is not simply or even primarily a debt crisis, but rather a social one.

Panelist 3: Maggie Dickinson, PhD Candidate, City University of New York - Graduate

Title: Cooking Up a Revolution: Food as a Democratic Tactic at OWS

Abstract: In many ways, the heart of Liberty Plaza, the original home of the Occupy Wall Street Movement, was the kitchen. Serving hundreds of meals a day, it fueled the occupation in more ways than one. One of the central contradictions within the occupation was how to allocate resources. Nowhere was this more hotly contested than in the kitchen. Throughout the course of the two-month occupation, it served as one of the largest soup kitchens in New York City. The loss of this central location raised significant questions about how to care for the basic needs of occupiers. Drawing on field notes and interviews with OWS kitchen volunteers, this paper explores the ways in which food made competing visions of the movement visible and how this legibility gave rise to a productive discourse about strategies and goals for the movement as a whole.

Panelist 4: Aziz Fatnassi, PhD Student, Indiana University

Title: Tomatoes from Sidi Bouzid, Grains from Beja: Food and Consciousness During the 'Jasmine Revolution'

Abstract: During the uncertain times following the ouster of Zine Al Abidine Ben Ali from office in Tunisia's so called 'Jasmine Revolution' much of the public outcry was directed towards increasing food prices. The origin of these riots has been touted by many as Sidi Bouzid, an agricultural and industrial center located in the central region of the country. As a result of increased food insecurity, citizens were forced to adapt to the realities of an uncertain political future while still attempting to provide nourishment to their families. In this paper, I will focus on the revolutionary food habits of residents within Ain Zaghuan, a suburb of Tunis. Through their 'food memories' I will explore how their ideas of 'wholesome meals,' community and comfort food were affected by this forced rift between

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the city (consumers) and countryside (producers) and how this has shaped aspirations for social change within the new Tunisia.

Panelist 5: Nefissa Naguib, Associate Professor/Senior Researcher, Chr. Michelsen Institute, Bergen

Title: Food and Faith in the popular uprisings in Egypt

Abstract: January 2011, Egyptian activists used social media to organize protests against rising food prices and corruption. For 18 days Tahrir Square in Cairo became the epicenter for people's demands for bread, dignity and justice. Youth members of the Muslim Brotherhood surrounded the square as guardians for all, ensuring that food and water reached the protesters in the square. For decades the Brotherhood have incorporated the food justice issues into their primary areas of activism. This paper sketches their food activism and discusses their role in the uprisings. I argue that Muslim Brotherhood food justice activism has been one of politics of silence and exposure, a quest for power to govern the moral social order. My argument also concerns the emergence of what we may refer to as faith-based food justice movements.

Session G5: Fluid Flavors: Spice and Specialty Items in the Food System
Friday, 3:35 – 4:50, New York University, Furman Hall, Room 210

Panel Abstract: With commodity chain analyses, greater emphasis has been placed on monoculture agriculture, meat, and “staple” foods used by consumers. However, spices and “specialty” foods are an interesting way to address transparency, localizing efforts, and the reduction of corn and other dominant subsidized products in the food system. Vanilla, maple syrup, and buttermilk provide opportunities and specific points of entry into shifting food systems towards better options for growers, producers, and consumers. Legal efforts to provide maple syrup with a geographical indicator makes a good case study for aggressive demarcation. Encouraging transparency behind biotechnologically-created vanilla creates opportunities for educational marketing. Finally, high quality small scale buttermilk production suggests that a good product will sell to a niche market without much promotion but without broader product protections, milk companies may be forced to rely on less sustainable supplemental items for economic survival.

Panelist 1: Rebecca Baker, Graduate Student, Chatham University

Title: Re-Producing Nature?: A tale of vanilla

Abstract: Historically, vanilla comes from the vanilla bean. A treasured spice with approximately two hundred different chemicals that compose its rich flavor, as an agricultural product, it is a time and labor-intensive commodity. It must be hand-pollinated, handpicked, and cured to release its flavor, a process that takes 18 months. Global demand for vanilla has resulted in laboratory-produced vanillin, only one note of the two hundred, although the most “vanilla” in flavor. This paper examines vanilla's history of growth and production and production of biotechnologically-produced vanillin, which can be labeled as “natural flavor” under U.S. law. Vanilla cookies may actually be “bacterial-

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fermented rice husk” vanillin cookies, but still “natural.” While the health and economic consequences of chemically produced versus grown vanilla are not clear cut, consumer education about what is natural remains important. I argue not for a complete overhaul of the vanilla market but instead an introduction, through labels, of real, natural vanilla.

Panelist 2: Heather Penn, Graduate Student, Chatham University

Title: From Tree to Table - Reclaiming Vermont Maple Syrup

Abstract: In *Signs and Seasons*, John Burroughs wrote that maple syrup, “has a wild delicacy of flavor that no other sweet can match...[I]t is then, indeed, the distilled essence of the tree.” One of the truly wild products of North America, it has changed from a less costly substitute for imported sugar to an American breakfast staple to being replaced by a corn syrup-based imitator. Now, efforts by maple sugarers, intellectuals, legislators and administrators in Vermont help maple syrup seep its way back to a true North American product. The history of the Vermont Maple Laws and Regulations demonstrates how a syrup gets labeled “Vermont Maple Syrup,” as well as challenges faced in protecting the purity of product. Exploring the Vermont Organic Farmers Certification process and other efforts taken in order to deliver a superior maple syrup illustrates how establishing place-based initiatives such as maple syrup terroir offers better food system options for both consumers and producers.

Panelist 3: Jody Barnhart, Graduate Student, Chatham University

Title: Gourmet Buttermilk: A Small, Local Dairy Capitalizes on an Old-Fashioned Product

Panelist 4: Michela Badii, Postdoctoral Fellow, University of Siena - Ecole des Hautes Etudes en Sciences Sociales (EHESS) Paris

Title: The “No-global Bean”: or Tradition in Politics. Food Heritagization Processes in contemporary Tuscany

Abstract: This paper aims at exploring the making of food heritage in contemporary Tuscany. It will be analyzed the ‘social life’ developing around a product symbol of local tradition, the Zolfino bean. Especially I will focus on the agencies, such as the European Community and Slow Food movement, and the producers involved in the ‘struggle’ for the labelisation process. Such agencies produce norms of selection concerning people and goods in terms of ‘belonging’. This ethnography-case offers a reflection on how such ‘safeguard’ food policies arise from a global multilevel process of cultural ‘bounds’ redefinition in the contemporary. Consequently, food heritagization processes have borrowed the language of autochthony, thus ‘translating’ local capital into ‘naturalized’ differences through the mirror of authenticity.

Session G7: Food and Arts

Friday, 3:35 – 4:50, New York University, Furman Hall, Room 212

Panelist 1: Travis Nygard, Assistant Professor of Art History, Ripon College

Title: Can Depicting Dinner in American Regionalist Art be a Feminist Act?

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Abstract: In 1934 Time magazine published a painting by the celebrated artist Grant Wood, titled Dinner for Threshers, which was publicly condemned by Alice Steinhaus woman from the small town of Max, North Dakota. This woman seems to have been deeply offended by the image, which on the surface level is innocuous and wholesome. The painting shows four women on a farm serving a meal to seventeen male harvesters. Given this historical interaction, we might ask ourselves why a scene of women serving food could engage and enrage an American woman during the depression era. In this paper I use primary historical documents from rural women's organizations to determine how the painting by Wood was referencing ideas about gender in America, and I argue that the history of the painting's reception is intertwined with the history of American feminism.

Panelist 2: Lynn Peemoeller, Food Systems Planning Consultant

Title: Rations

Abstract: Rations is an interactive experimental game designed by Lynn Peemoeller to stimulate open conversation, debate and experimentation on the topic of survival, food scarcity and need. Utilizing a counterfactual scenario participants explore and share attitudes beliefs and stories about resources to build a sustainable food web. This presentation will use the Rations game as a case study for the growing convergence of food, design, technology and the arts as a contemporary creative trope.

Panelist 3: Nancy Stalker, Associate Professor, University of Texas at Austin

Title: Rosanjin Kitaoji and Japanese Culinary Nationalism

Abstract: Rosanjin Tribeca earned its first Michelin star this year. It specializes in kaiseki, an elaborately choreographed "event" featuring seemingly simple courses matched with ceramic and lacquered dishes. The restaurant is named for Rosanjin Kitaoji (1883-1959), the iconoclastic ceramicist and epicure invoked as the mentor of "Chairman Kaga" in the iconic Japanese cooking show, Iron Chef. Rosanjin is best known as an artist. His ceramics gained an international reputation, culminating in a 1954 solo exhibition at MOMA. At that post-war moment, the U.S. public was infatuated with Japanese culture, from Zen to ikebana. Rosanjin's nationalist views on Japanese culinary arts became canonical and helped shape and limit Western views of Japanese cuisine, focusing on rarified and Orientalist concepts. This presentation will review and analyze Rosanjin's musings on cuisine, culture and national identity, captured in the journal Doppo, which he established in 1952.

Panelist 4: Alison Pearlman, Associate Professor of Art History, California State Polytechnic University, Pomona

Title: Restaurant Open Kitchens, Lofts, and the Creative-Artisanal Ideal

Abstract: As agents of urban gentrification in the United States since the seventies, artists and chefs have much in common. The source of their influence is also shared. Both figures represent a contemporary cultural ideal creative and artisanal labor and lifestyle. Historians have established the gentrifying power of artists and, independently, chefs. Yet little has been said of parallels between the attractions to these two figures. Still less has been made of the material, aesthetic means by which these attractions are reinforced. Let

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us recognize the broad reach and physical forging of what I call the “creative-artisanal ideal.” I will contribute by examining a literal point of common ground in the public representation of artists and chefs. I will describe and interpret the common aesthetic features of spaces’ restaurant open kitchens and live-work lofts through which the labor of artists and chefs has been staged and glorified for contemporary urban consumers.

Session G8: Food in Education III

Friday, 3:35 – 4:50, New York University, Furman Hall, Room 334

Panelist 1 & 2 (co-authors/co-presenters): Alison Smith, Associate Professor of History, Wagner College; Laurence J. Nolan, Wagner College

Title: History and Psychology of Eating Behavior: challenges of interdisciplinary team-teaching in Food Studies

Abstract: In this team-taught course we explore the historical roots of some important contemporary food issues and examine how psychology may contribute to understanding them. We will discuss the challenges of linking our two disciplines, based on our assessment of student learning (we’ve offered it three times). The course has four themes: 1) the historical rise in the consumption of sugar and the industrial production of corn, linked to Cannon’s idea of body wisdom, neophobia and obesity; 2) Starvation among medieval saints and modern anorexics, compared to Keys’ WWII starvation study; 3) the history of commensality and alcohol consumption, linked to psychological studies of eating behavior; 4) a critique of contemporary nutrition science, linked to Galenic humoral theory. We ended with a powerful guest lecture on urban agriculture focusing the students’ attention on local urban food issues and helping them integrate the ideas discussed over the semester.

Panelist 3: Alexandra Clare Earl, PhD Student, University of Nottingham

Title: Foodscapes: A Framework for Understanding Children's Food Experiences at School

Abstract: In the last 10 years research on the benefits of school gardens, cooking classes and healthy, fresh lunches has expanded significantly. However, such research has become so intertwined with research on obesity (proving that gardens improve fruit and vegetable intake and willingness to try new foods, that cooking classes improve nutrition knowledge and healthy lunches allow children to eat more vegetables) that other areas (culture, gender, ethnicity, identity) have become lost in the quest for 5-a-day. This paper offers a review of the literature on children's food education through gardens, cooking and healthy lunches. It then suggests how new research might be undertaken using a foodscapes framework which allows researchers to see not only how children create meaning and experience with and from food in schools but also the different interplays that occur between food experiences.

Panelist 4: Abha Gupta, Graduate Research Assistant, Horticulture Dept, Oregon State University

Title: School Gardens Affect on Science Learning

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Abstract: The school gardening movement continues to gain momentum and gardens are seen as a helpful tool for addressing the nation's growing concern over science achievement. In spite of growing interest, there remains a dearth of research on school gardens affect on science achievement. Using case studies, this presentation aims to gauge gardens' affect on science achievement. Case studies were found primarily from using the Google Scholar search engine and from cross-referencing literature. Results show that gardens can positively affect science achievement, however, performance may be dependent on grade level, gender, and the science discipline being tested.

Panelist 5: Karen Nordstrom, Program Specialist, University of Vermont

Title: From Local to Global: Immersion Courses for food systems and sustainability at the University of Vermont

Abstract: This paper focuses on examining the development and effectiveness of the following immersion-based food systems courses at the University of Vermont: 1) Café en Tacuba: Coffee Ecologies and Livelihoods in a Shade Coffee Landscape of El Salvador, 2) Vermont's Rural Food System: From Milk to Maple and 3) Exploring New York City's Urban Food System. The paper provides an in-depth examination of the courses studied and analyzes the relationships between course curricular design and the principles and practices of education for sustainability (EfS). The value of incorporating innovative development processes into higher education curricular design is also assessed. Key preliminary findings for this study indicate that: 1) pedagogical praxis in EfS and food systems may be ideally situated within the context of these immersion formats, and 2) novel curricular development and design processes have great potential to equip students with competencies for addressing complex world issues.

Session G9: Gender and Alternative Food Networks

Friday, 3:35 – 4:50, New York University, Furman Hall, Room 310

Panelist 1: Matthew Hoffman, Visiting Assistant Professor of Food Studies, New York University

Co-author(s): M. Piper Dumont (Columbia) and Diana Caley (Food Studies NYU)

Title: Women and Sustainable Agriculture

Abstract: Small-scale agriculture with sustainable practices and an orientation toward local markets is increasingly celebrated for its role in protecting the environment, contributing to local economic development, and connecting consumers to where their food comes from. What is less well recognized is the prominent role that women play in driving this movement forward, both as farmers and as organizational leaders. Using loosely-structured in-depth interviews with women farmers in the New York City foodshed, this study investigates the connection between women and sustainable agriculture in an effort to understand the factors that have enabled or attracted women to play such prominent roles. The implications for rural development and the gender transformation of other primary sector occupations are also considered.

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Panelist 2: Stephanie St. Pierre, Writer, lecturer, consultant, student, City University of New York - Graduate Center/ School of Public Health

Title: Global Indigenous Women's Movements, Feminisms and Food in Indian Country

Abstract: Focusing on the area of food sovereignty, I explore the place of indigenous women in transnational networks addressing food issues and look for connections between these movements and the activities of Native American women involved in food sovereignty work. Does this work indicate commitment to a feminist political agenda? If so, what kinds of feminist identities do Native American women take on and how do these identities intersect with competing needs of tribal identity especially in the context of the highly contested area of tradition? Finally, how do these efforts contribute to broader communal goals of reclaiming culture and improving life in concrete ways in opposition and resistance to the ongoing threats and pressures of colonial experience?

Panelist 3: Stephanie White, PhD Candidate, CARRS Department, Michigan State University

Title: Urban Cultivation as Gendered Practice: Enacting Power, Place, and Well-being in M'Bour, Senegal

Abstract: This research examines how urban cultivation, as a social practice in which gender is done, shapes production of the city. This research focuses on how urban women in M'Bour define and enact gendered notions of well-being given differences in social and spatial location. The analysis brings together scholarship from performativity studies and place-based political ecology to fashion the analytical approach, which attends to the mutual constitution of gender and place.

Session G10: Urban Agriculture II

Friday, 3:35 – 4:50, New York University, Furman Hall, Room 316

Panelist 1 & 2 (co-authors/co-presenters): Kristin Reynolds, Post-Doctoral Fellow in Sustainable Urban Food Systems, The New School for Public Engagement; Nevin Cohen, Assistant Professor of Environmental Studies, The New School for Public Engagement

Title: Creating a Resilient Urban Food System: A case study of NYC's urban agriculture network

Abstract: As global economic recession, food insecurity, and ecological degradation have created substantial vulnerabilities for cities, urban gardeners, farmers, activists, and policymakers have re-focused their attention on the potential for urban food systems and urban-rural linkages to address these challenges. This paper reports on New York City's extensive network of urban and regional farmers and gardeners, which is linked to and supported by suppliers, consumers, government officials, NGOs, and philanthropists. Based on interviews of key participants in this network (conducted in 2011 for Five Borough Farm, a project of The Design Trust for Public Space) we describe the innovative practices, policies, and long-range plans that aim to create a healthier, more just, and resilient food system. Our paper also explores what it will take for this system to address many of NYC's ecological, social, and economic development challenges with a consciousness to not reproduce existing inequities or create additional environmental challenges.

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Panelist 3: Daniel Block, Professor, Chicago State University

Title: If We Build it Will They Come? Creating an Urban Agriculture Program and Fostering Community at an Inner-City, Predominately African-American, University

Abstract: Chicago State University is a predominantly African-American institution on Chicago's South Side. In 2010 Chicago State opened an aquaponics center. At the same time, interest on the South Side in urban agriculture is growing. During the 2011-2012 academic year, curricula in Urban Agriculture were created within the Biology and Geography programs, which balance preparing graduates for professional careers in urban agriculture and general training in the life and social sciences. Chicago State also coordinates a community urban agriculture network and linkages to Chicago community colleges and youth programs. The ultimate goals are to make Chicago State the center of a South Side network of interest in Urban Agriculture and to create an academic pipeline for students interested in urban agriculture. This presentation will discuss the evolution of the new curricula, connections between community and student learning, and the challenges and opportunities facing the new programs.

Panelist 4: Robert Fanuzzi, Associate Professor of English and American Studies, St. John's University

Title: Urban Agriculture and Social Service Networks: Staten Island's "Grow to Give" Initiative

Abstract: My current engaged learning project in Food Studies on St. John's University's Staten Island campus partners with City Harvest, Snug Harbor, and the Staten Island Hunger Task Force to create a community based food system that links community gardens to food pantries and soup kitchens. With this project, I am enlisting my class in the Task Force's Grow to Give initiative, which seeks to utilize community gardens as the production end of a new social service delivery system, freeing the underserved from non-nutritious food that merely seeks to answer the need for food security. "In defense of food," we enlist community garden production in the truly democratic process of growing for others, expanding the notion of community in a borough whose social conflicts and class segregation has been well documented through a working relationship between social service advocates and urban farmers.

Panelist 5: Kate Sheridan, Farmer & Graduate Student, Environmental Studies Department, University of Montana

Title: Backyard Birds and Bees: Microlivestock in Urban Environments

Abstract: Once an integral aspect of American cities, small farm animals provided food and fertilizer to urban residents. Distinguished from larger farm livestock by their minimal land requirements, ease of maintenance, minimal nuisance problems, and small size, microlivestock were raised at the household level to provide sustenance and soil fertility. Despite these benefits, microlivestock began disappearing from the cityscape in the late 19th century due to health concerns and the desire for modernization. This trend has been reversed in recent years, as more urban dwellers are keeping animals such as chickens, goats, and bees in their backyards. This paper seeks an in-depth understanding of why

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people are motivated to raise microlivestock in urban environments, particularly in terms of livelihood. It will also examine the negotiation of contentious issues such as public health and cultural beliefs around animals. Finally, implications for community food security and resiliency will be explored.

Session H1: New and Experimental Data Collection Methods in Food Studies and Food Anthropology

Friday, 5:10 – 6:30, New York University, Vanderbilt Hall, Room 206

Panel Abstract: Within the last ten years the range of methods for data-collection and analysis in food studies and anthropology has increased dramatically due to new technologies and a greater acceptance of mixed-methods research. This session will explore new methods from the biometric and quantitative to the qualitative, experiential and praxis-based applicable to food studies and food anthropology research. Special attention is given to technological tools that can be used and adapted for better and more efficient data collection and analysis, whether numeric, visual or textual. Each speaker will present a short overview of the method and how it can be adapted and used, after which there will be an open discussion period designed to encourage examination of these and similar methods by panelists and the audience.

Panelist 1: Janet Chrzan, Nutritional Anthropologist, University of Pennsylvania

Title: Food Episodes/Social Events: Measuring the Nutritional and Social Value of Commensality

Abstract: Human beings share meals in most cultures. While a few studies have documented that shared meals may encourage different nutrient intakes than meals eaten alone, few studies in nutrition or anthropology have attempted to document differences between meals and snacks eaten alone and with others, or to explore difference in nutrient intakes or types of food in relation to social networks. In this paper I examine a method developed to code meals and snacks by social encounter. Variables include meal event, with whom it was eaten, source of preparation or purchase, meal components and nutrient values. I will discuss the types of information this method can provide to nutritionists and anthropologists, and will describe the coding, data base system and analytical methods used to situate the nutritional within the social.

Panelist 2: Barrett P. Brenton, Academic, St. John's University

Title: Mapping Food and Nutrition Landscapes: GIS Methods for Food Studies and Nutritional Anthropology

Abstract: The use of Geographic Information Systems (GIS) has become an increasingly critical method for investigating and analyzing the spatial and temporal complexity of food systems, diet and nutrition. Best known through the mapping of food deserts in both rural and urban contexts, GIS can be used as both a powerful qualitative and quantitative research tool. This paper will review the practical use of GIS methodologies ranging from community-engagement through Participatory GIS to the statistical analysis of spatial data. GIS has great potential for contributing to the methods and theories of Food Studies

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and Nutritional Anthropology through the integration of historical, ethnographic, and dietary data on human foodways and nutrition. An additional emphasis of this presentation will be on comparing and contrasting commercial and open-source GIS software, online mapping platforms, and low-threshold technologies used in the field for mapping landscapes of food and nutrition.

Panelist 3: Mark Jenike, Academic, Lawrence University

Title: Calories out: Measuring daily energy expenditure in food and nutrition studies

Abstract: There are now a variety of validated, accessible, and non-invasive techniques for generating fine-grained assessments of daily energy expenditure over periods of one to several days of typical day-to-day living. Measurements of daily energy expenditure and temporal patterning of energy demand contribute to a comprehensive understanding of the food-related behavior of individuals. Minute-by-minute energy expenditure records permit comparisons both within and between individuals in both longitudinal and cross-sectional designs. The energy expenditure logs can also serve as a prompt during interviews about food-related behavior, and as a check on participants' self-reported behavior. Armband-based, multi-sensor instruments have proven to be practical and effective in mixed methods studies among US college students and have the potential for wide application in population-based food and nutrition studies.

Panelist 4: Tabitha Steager, PhD Candidate, University of British Columbia Okanagan

Title: Using Participatory Photography in an Ethnography of Food and Agriculture on Salt Spring Island, British Columbia

Abstract: Images of Salt Spring Island, BC often reference a tourist haven of artisanal cheeses, sheep and goats grazing in bucolic meadows, and a bustling market filled with local crafts and foods. Understanding how Salt Spring Island is portrayed, and who has a say in its definition, requires an understanding not only of local conceptions of Salt Spring but also of larger socio-political efforts to define it in a particular way. In this presentation I will discuss how I am using participatory photography, in addition to more "traditional" ethnographic participant observation, in a research project aimed at understanding the role of food and agriculture on Salt Spring. By asking participants to take photographs of images that express their experiences with food and agriculture on the island and then discussing why they took the photos they did, different kinds of information and insights than might arise in a standard interview are exposed.

Panelist 5: Helen Vallianatos, Academic, University of Alberta

Title: Sensory Ethnographies of Food Beliefs and Practices: Visual Methodological Ruminations

Abstract: Study of food beliefs often entails uncovering the embodied, subconscious knowledge that may be difficult to articulate. Visual methodologies provide an alternate means of capturing the sensory qualities and embodied knowledge reflected in food beliefs. Furthermore, visual methods have the potential to illustrate food practices and divergences between ideals and everyday practices. In this paper I present the benefits and challenges of using photography, particularly photovoice, in elucidating embodied food beliefs and

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everyday food practices, by reflecting on my experiences over the course of five research studies. I provide examples of how use of visual tools helps express sensory experiences and the aesthetic qualities of food that converge with beliefs and practices. Finally, I end with considerations of new developments in combining visual methodologies with food-centered sensory ethnographies.

Panelist 6: Penny Van Esterik, Academic, York University

Title: Food Praxis as Method

Abstract: This paper explores food activism as a means of knowing/learning about food systems. The relation between food activism and academic research is seldom examined. Rather, food activism and academic research are often kept conceptually and practically separate, although in fact, many academics in food studies consider advocacy an important part of how they teach about and research food. Topics such as disordered eating, food banks, food safety, school lunch programs, food advertising, and obesity are both subjects of research and the basis for food activism, and evoke subjective and emotional responses from both researchers and activists. The presentation will draw attention to food praxis as a method in food studies that blurs boundaries between objective ethnographic research and political advocacy.

Session H2: The Social Tastes of Vermont Artisan Cheese, from Countryside to Cityscape

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 210

Panelist 1: Amy Trubek, Associate Professor, University of Vermont

Title: Using Mixed Methods to Learn about the Terroir of Vermont Artisan Cheese, or, How do you bring the Social into Sensory Science?

Abstract: Vermont is at the forefront of a nationwide movement where small, independent producers are using milk from their own herds to create farmstead and artisan cheeses. These cheesemakers have often been trained by Europeans, who have a long tradition of focusing and celebrating the unique flavors and aromas of cheeses, understood as the terroir or taste of place. A recent transdisciplinary study at the University of Vermont sought to analytically capture the terroir of Vermont cheese. We looked at the same alpine style cheese produced on two farms in Vermont. The methods chosen were: interviews with cheesemakers; collection of pasture and cheese samples from both farms for sensory analysis using SmartNose and gas-chromatography-olfactometry analysis; and running three sensory panels to develop sensory descriptors for the Tarentaise cheese. This presentation will tell the story of our study, which ultimately taught the researchers as much about the possibilities and pitfalls of transdisciplinary research as about the sensory uniqueness of this (excellent) Vermont alpine cheese.

Panelist 2 (Discussant): Deborah Heath, Associate Professor, Lewis and Clark College

Panelist 3: Jake Lahne, PhD candidate, University of Vermont

Title: Artisan cheese preference in everyday experience: a qualitative investigation

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Abstract: Artisan cheesemaking is increasingly an important part of the American dairy sector, particularly in the state of Vermont, especially in terms of rural sustainability and community development. In both popular discourse and research, consumers cite the sensory qualities of artisan cheese as a primary factor in their preferences. However, these stated preferences are frequently not reflected in controlled studies of sensory profiles and consumer preferences of artisan and traditional food products. Rather than treat this as inconsistency or irrationality on the part of the consumer, our research takes the position that consumers reflexively work to create their own perceptions through repeated experiences in everyday life. It is posited that such "involvement" with foods leads to a dynamic, synthetic food experience in which the consumer does not differentiate between intrinsic sensory properties and extrinsic product information, making laboratory studies unreflective of consumers' everyday experience. To access this everyday experience this study involves a series of six focus groups with consumers throughout Vermont who self-report as committed to Vermont artisan cheese. Initial results indicate that consumers make liking and purchase decisions about artisan cheese using multiple, dynamically changing criteria. In particular, geographical place, desire for diffused community connectivity, and ethics of craftsmanship emerged as important themes for consumers.

Panelist 4: Heather Paxson, Associate Professor, MIT

Title: In Tasting Cheese, Isolating the Social Values of Artisan Dairy Farming

Abstract: Drawing on ethnographic study of domestic artisan cheese production and marketing, this paper discusses a style of taste education designed to encourage consumers to recognize and interpret sensory qualities of taste as being rooted in the social qualities of an artisan agricultural food's production. The goal is less connoisseurship than the cultivation of what Annemarie Mol has called a "consumer-citizen" with "good taste." By way of illustration, Vermont cheese (and, by extension, small-scale dairy farming) is commonly praised for its role in maintaining the state's "working landscape," a conceptualization that joins a hardscrabble Yankee work ethic to the postcard-ready farm vistas that are central to Vermont's tourism industry.

Panelist 5: Vince Razionale, Marketing Director, Cellars at Jasper Hill

Title: Jasper Hill Farm: Artisan Cheese for the 21st Century

Abstract: Jasper Hill Farm is owned by Mateo and Andy Kehler, who started making cheese from their 45 Ayrshire dairy cows in 2003. The Kehlers have been interested in combining rural economic development, quality cheese production and preservation of Vermont's working landscape since their first day of making cheese. Their polyglot interests have led to a number of ventures, including helping create the Cellars at Jasper Hill, the Center for an Agricultural Economy and the Food Venture Center, all three in the Northeast Kingdom, Vermont's most rural region. Their interests have also led to collaboration with researchers from University of Vermont, MIT and Harvard. In this presentation, the story of Jasper Hill will be told through an interactive cheese tasting and discussion.

Session H3: Fond of Food: The Essence of Culture Through Sauces and Condiments

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Friday, 5:10 – 6:30, New York University, Vanderbilt Hall, Room 214

Panelist 1 (Discussant/Moderator): Beth Forrest, Culinary Institute of America

Panelist 2: April Najjaj, Associate Professor, Mount Olive College

Co-author(s): Beth M. Forrest

Title: To Change this Sauce would be Little Short of Heresy”: Spain and the Culinary Legacy of Convivencia

Abstract: Spain’s culinary heritage is based on a history of conquest by outsiders and by the Spanish themselves. This paper will examine the foodways, including ingredients and the agricultural heritage, brought to the Iberian Peninsula by the Arabs/Berbers after 711 CE. Culinary texts and treatises reveal when these products start appearing in sauce recipes and cookbooks throughout the medieval and into the early modern periods of Spanish history in both Christian and Muslim contexts. In particular, consideration will be given to how these foodstuffs are used in the recipes for sauces--preparation, methods and techniques, foods with which the sauces are paired, and styles of presentation. By understanding the adaptation and cooptation of the “others” foodways in historic context, we can better see the process by which foreign foodstuffs are incorporated into Spanish cuisine, over time becoming so ingrained in the culture as not to be considered “foreign” anymore.

Panelist 3: India Aurora Mandelkern, PhD Candidate, UC Berkeley

Title: From Bacon and Greens to Sweetbread Ragout: Dissecting the Philosophical Bill of Fare: 1748-1785

Abstract: “I look upon a French ragout to be as pernicious to the stomach as a glass of spirits ... [f] or as I in everything love what is simple and natural,” Isaac Bickerstaff observed in the Tatler of 1709-1710, “so particularly in my food.” Indeed, foreign sauces and dressings attracted more than their fair share of cultural anxieties during the Augustan Age, blamed for everything from their inherent “popery” -- as they contained a haphazard jumble of strange, unrecognizable ingredients -- to inciting a nation-wide health crisis set in motion by their seductively appetizing flavors. While the noble “roast beef of old England” exemplified pastoral ideals of British greatness, “fricassees and ragouts” were vilified as quintessentially urban vices, disguising both a beloved symbol of culinary nationalism as well as the flavor of rancid meat. Yet we cannot measure the gastronomic pulse of 18th century Britons merely by the indictments touted in popular pamphlet literature alone. How then did historical actors come to accept foreign sauces and styles into their cookery? How did dishes once excoriated for their incomprehensible nature become morally acceptable things to eat? In this paper, I argue that the naturalization of French sauces and styles were linked to the changing social politics of the dinner table. I accomplish this by investigating thirty-eight consecutive years of bills of fare meticulously recorded by “The Thursday’s Club called the Royal Philosophers,” an elite dining club that met weekly in 18th century London. From 1748-1785, the span of its surviving records, taste preferences shifted significantly, drifting from foods that reflected traditional patronage networks (such as venison) and agricultural wizardry (such as pineapple and

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cantaloupe) to delicate, urbane dishes unique for their sauces: dishes, in short, that required a great deal of social and literary expertise on the part of both the cook and consumer. Why did these changes occur, and why at this particular time? Analysis of rules, attendance records, and personal accounts suggests that changing attitudes towards once suspect French sauces were informed by changing cultural perceptions regarding private social clubs gathering for meals in local taverns and inns. Once reviled as a bastion of political and religious heterodoxy, the Thursday's Club justified its meals and meetings as scientific and improving empirical exercises. Foods were recorded, organized and consumed in the name of mapping the culinary landscape of Great Britain and its elaborate trade networks, an act that testified to Britain's mercantile and imperial power. Only in the 1770s and 1780s, as individual practices of connoisseurship became increasingly socialized within elite society, were these pedagogical justifications gradually abandoned, sanctioning the consumption of dishes once deemed antithetical to British morality. This in turn sanctioned the consumption of highly seasoned specialized dishes -- such as ragouts and fricassees -- for pleasure alone. The symbolic meanings attributed to different foods, in short, were affected not only by changing tastes, but also by the changing meanings attributed to the act of dining more generally.

Panelist 4: Teagan Lehrmann, Undergraduate Student, History of Science, Harvard University

Title: Steamed, Sealed, Delivered: How Canning Revolutionized, Unified, and Globalized Italian Cuisine

Abstract: The tomato is, without a doubt, the backbone of Italian-American cuisine, and "red-sauce," its ubiquitous symbol. From pizza, to marinara sauce, to the universal spaghetti and meatballs, tomato sauce is the cohesive force that binds Italian cuisine together. The tomato, however, did not gain world-wide popularity until the Industrial era when companies began capitalizing on methods of mechanical preservation to store, ship, and keep this fruit. This paper will outline the historical progress of the preservation of tomatoes- from early contadini methods of preparing pasta al pomodoro to its modern tinned form, and will consider the implications of its preservation. Additionally, it will examine the means by which the canned tomato conquered the hearts, and soothed the souls and wallets of Italian-American Immigrants, and gave this group a tangible identity recognizable amongst themselves as well as by the rest of the world.

Panelist 5: Anne McBride, PHD Candidate, New York University

Title: Je sauce donc je suis: An Examination of the Professional and Creative Identity of Chefs Through the Sauces They Make

Abstract: From the complex mother sauces learned from Escoffier that for decades signified the apex of professional accomplishment to the light, fatless concoctions that characterized nouvelle cuisine to the ephemeral foams that came along with modernist cuisine, chefs have used sauces to take a dish from good to great and demonstrate just how skilled they are in the process. Alternatively, and for just as long, lesser-gifted cooks have cloyed plates with poorly made glop. But beyond their ability to delight or offend, just how are sauces taught in the professional literature, and how do chefs use them to express their

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identity and distinguish themselves not just from amateurs but among their peers? Using Auguste Escoffier's *Le Guide Culinaire*, the Culinary Institute of America's *The Professional Chef*, and Nathan Myhrvold's *Modernist Cuisine*, this paper examines the evolution of sauces in a professional context and how it mirrors the progression of the American chef."

Session H4: Measuring Farm to School Values-Based Supply Chains: Procurement, Professional Development, and Policy Implications

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 212

Roundtable Abstract: This roundtable will showcase evaluation techniques and results from three different types of farm to school projects: citywide project (San Diego, California), a statewide project (comparing 3 different districts of varying sizes in California) and a national project (various large districts in the United States). Graduate students from UC Davis will share the evaluation methods we have developed to capture changes in procurement, professional development and suggest policies that contribute to new values-based supply chains in farm to school contexts. Interesting comparisons will be made within and across projects. We hope to engage other participants who may be using similar or other evaluation techniques. We will discuss what methods work best and under what conditions and which issues continue to resurface across projects as challenges. We offer suggestions for further evaluation of these types of projects and questions researchers need to address in the future.

Panelist 1 (Discussant): Gail Feenstra, Food Systems Coordinator, Agricultural Sustainability Institute, UC Davis

Panelist 2 (Discussant): Courtney Marshall, UC Davis

Panelist 3 (Discussant): Thea Rittenhouse, UC Davis

Panelist 4 (Discussant): Julia Van Soelen Kim, UC Davis

Session H5: Food and the Internet

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 334

Panelist 1: Jillian Horowitz, MA Candidate, Women's, Gender, and Sexuality Studies, City University of New York - Graduate Center

Title: "This is Why You're Fat": The (Mis)uses of Food Porn in Pro-Anorexia Internet Communities

Abstract: Sensationalized representations of food, cooking, and eating, or what is commonly referred to as "food porn," have gained particular traction in American popular culture over the past few decades. Despite the seduction that is often implicit in such visual presentations of food, food porn may also invoke reactions of satiety, repulsion, or pride in one's ability to resist the food presented. In the case of "pro-anorexia" online communities - groups within which people, mostly women, with eating disorders forge connections

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predicated on their anorexic identities - members utilize food porn to invoke the latter reactions. In this paper, I will examine the role of food porn in pro-anorexic online communities, with an emphasis on synthesizing a working definition of food porn, exploring the ways in which food porn exists as both practice and performance, and the discourses of food and food porn in pro-anorexia communities.

Panelist 2: Balazs Kovacs, Assistant Professor, University of Lugano

Title: Value and categories in socially constructed authenticity: Empirical tests from on-line restaurant reviews

Abstract: This study tests a fundamental yet rarely examined assumption underlying the contemporary appeal of authenticity, namely, that consumers assign higher value to products, services and organizations perceived as authentic. It also explores whether some kinds of producer firms are more likely than others to project authenticity and whether such perceptions of authenticity generate greater perceived value. The empirical tests analyze online restaurant reviews entered voluntarily by consumers in three major US metropolitan areas from October 2004 to October 2011; the data contain information from 1,271,796 reviews written by 252,359 unique reviewers of 18,869 restaurants. The findings show that consumers assign higher ratings to a restaurant when they consider the restaurant and its offerings as authentic, even after controlling for restaurant quality. Consumers perceive single-category restaurants as more authentic, and single-category restaurants appear to benefit more (in terms of assigned value) from such consumer perceptions of authenticity.

Panelist 3: Sarah Murray, Phd Student, University of Wisconsin-Madison

Title: Missing the Mediated Link: Toward a Focus on Food Media

Abstract: Theorizing the spatial flow of media, Michael Curtin argues that beyond recognizing the transnational movement of communication we must determine the “nexus or switching point” that centers activity, concentrates resources, and serves as a site of meaning-making and power. Just as major urban spaces act as switching points for media flow, media itself serves as a nexus for cross-cultural communication about food. Despite media’s utility as a constant gateway to food and food information, there remains remarkably little attention paid to the relationship between food and media. Drawing on analysis from case studies on food activism in the blogosphere, White House food policy on YouTube, young urban farmers’ online presence, and cultural trends in food television programming, this paper argues that we are overlooking media as a powerful site of exchange with serious implications for how we (mis)understand global food systems.

Session H6: Alternative Food Networks

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 214

Panelist 1 & 2 (co-authors/co-presenters): Stephen Wade, Student, New York University and Matthew Hoffman, Visiting Assistant Professor of Food Studies, New York University

Title: The Gateway Drug: Farmers Markets and the Transmission of Civic Agriculture

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Abstract: Several thousand farmers markets operating across the United States represent a publicly visible source of local agricultural products that is easy to understand and participate in. Following on Thomas Lyson's theory that sustainable agriculture requires alternatives to rationalized market relationships, Clare Hinrichs has observed that farmers markets are an alternative form of market rather than an alternative to the market, and for this reason might fail to accomplish the essential task of transforming relationships between producers and consumers. And yet, might not these markets serve as a point of entry for individuals who will later engage in less familiar, more "embedded" modes of transaction, such as CSA, which may be harder to understand or get involved with? Through the use of an on-line questionnaire distributed to CSA members we investigate how respondents became involved with CSA and what role farmers markets play in this process.

Panelist 3: Rebecca Mino, Graduate Student/ Research Assistant, Michigan State University

Co-author(s): Dr. Kimberly Chung, Associate Professor at Michigan State University. **Title:** Insider Perspectives on the Expansion of Food Assistance Programs at Farmers Markets

Abstract: The recent push to offer food assistance programs at farmers markets has proceeded without much input from the markets themselves. The number of markets offering these programs is rising, but evidence suggests that the trend may not be sustainable. This study explores the perspective of farmers market managers on the benefits and challenges of implementing new food assistance programs on-site. Participant observation and in-depth interviews were conducted in six urban farmers markets that have recently adopted multiple food assistance programs. The results show that operating such programs is not simple or costless for participating markets. Markets with high organizational capacity develop successful systems for implementing programs, but many still struggle with the time and attention needed for documentation, outreach, and program operation. The findings suggest that organizational capacity will be a barrier to expanding the reach of these programs.

Panelist 4: Shannon Courtney, Graduate Student, Queen's University

Title: Nourishing Communities: Exploring the Relationships Between Local-Food-System Development and Community Capital

Abstract: Employing a case study approach, this paper explores ways in which a local food system's development depends upon and contributes to a community's capital stocks (human, social, economic and natural). The two communities studied were Kingston, Ontario, and Hardwick, Vermont. Face-to-face interviews, participant observations, and a review of written information served as the main sources of data. Case study findings revealed the interdependent nature of community capital stocks, highlighting the importance of maintaining or enhancing all capital stocks. Social capital proved to be particularly integral to development efforts, with social networks sourcing economic and human capital for local-food system initiatives. Notably, many of the local-food initiatives carried out served to strengthen social and human capital, highlighting the potential for a restorative system. Overall, findings suggest a more all-encompassing valuation of capital

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stocks is necessary to capture the ways in which a local-food system can contribute to community betterment and sustainability.

Panelist 5: Andrew Vaserfirer, Graduate Student, Texas A&M University

Title: Contemporary Alternative Agriculture Movements in the United States **Abstract:** Food production is experiencing new forms of politicization in the United States. Social movements have emerged around the politics of food and demanded that government agencies remove obstacles to alternative forms of food production. Food movements and alternative producers those producers who forgo mainstream production practices, such as concentrated animal feed lots and use of pesticides, genetically modified organism or antibiotics work together to change regulations so that alternative producers can more easily sell their goods legally. Using interviews with 100 farmers in central Texas and the Chicago, Illinois area, my work (in progress) will focus on how alternative producers in differing regions within the United States conceptualize legislative and regulatory rules that govern how they can produce and sell their goods. I will also ascertain the methods that alternative producers and their organizations use to sell their goods.

Session H7: Food and Tourism

Friday, 5:10 – 6:30, New York University, Vanderbilt Hall, Room 216

Panelist 1 & 2 (co-authors/co-presenters): Karen Goodlad, Assistant Professor, New York City College of Technology of the City University of New York; Susan Phillip, New York City College of Technology of the City University of New York

Title: The Economic and Socio-cultural impacts of wine tourism in South Africa **Abstract:** Wines of South Africa, the trade organization representing the South African wine industry throughout the world, states that “Variety is the soul of the South African wine industry”. In recent years, the economic impact of South Africa’s wine industry and its role in tourism has increased. However, the participation of the black majority in wine making and in tourism has not been parallel to growth in both industries. The presentation will explore the economic and socio-cultural impacts of wine tourism in South Africa. In addition to economic and socio-cultural impacts to South Africans, the presentation will examine how such participation will contribute to cultural diversity in the wine industry and in more authentic experiences for tourists to South Africa.

Panelist 3: Deborah Che, Lecturer, Southern Cross University

Co-author(s): Rose Wright, Robyn Rae

Title: Family Enterprises in Tropical North Queensland Agritourism Development

Abstract: Small, family businesses are the foundation of destination competitiveness since they provide most of the tourism and hospitality services, attractions, and outlets for visitor spending. Given the importance of farm-based family enterprises in rural tourism development in Tropical North Queensland (TNQ), this paper utilizes interviews and surveys of agritourism producers to investigate issues which affect business survival. These issues include the enterprises' governance, professionalism in labor practices and marketing, and owners' motivations. The TNQ agritourism businesses involved

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partnerships shared among spouses and family members. While the family business owners are shifting from a production, wholesale orientation to a retail and entertainment one, they tended to hold lifestyle, autonomy, and stability orientations, rather than growth ones, which impacted staffing and investment decisions. Finally, this paper discusses the implications of these orientations characteristic of family tourism businesses on agritourism development at the individual business and regional level.

Panelist 4: Christina Ceisel, PhD Candidate, College of Media, University of Illinois at Urbana-Champaign

Title: ¡Festa! Cooking Up Nostalgia at Galician Food Festivals

Abstract: Culinary tourism in general, and food and wine festivals specifically, are ways in which Galicia articulates itself through claims to the “authentic.” The festivals in Galicia, therefore, serve as a means of not only promoting a culture and geographic location, but preserving it as well. Thus, these festivals are sites of political struggle--as a site of the hegemonic cuisine and of nostalgic resistance. For the Annual Razor Clam Festival, skin diving teams share their catch with the town at a subsidized rate to maintain inclusivity. Traditional Galician music, and a celebration of maritime life complete the festival weekend, and provide a backdrop for nationalist sentiments of an “authentic” Galician past. Using ethnographic data, I examine the performance of “Galicia” embodied within the presentation of space and community. I argue that these festivals produce a globalized nostalgic identity as a response to and a reflection of global commodity culture.

Panelist 5: Amit Mehrotra, Assistant Professor, New York City College of Technology of the City University of New York

Title: An Examination of Tourism’s Impact on Native Americans: Pueblos of the Taos Region.

Abstract: Tourism has increased in the Pueblos of New Mexico. Every year thousands of tourists visit the Pueblo communities, impacting them socially and economically. These Pueblos are indigenous peoples who have lived in that region for centuries and are considered to be some of the oldest indigenous communities in the United States. The study examines the impact of tourism on the socio-economic life of Native American communities in four Pueblos in Northern New Mexico’s Taos region. The objectives of the research are, 1. Understand travel and tourism on Pueblo lands; 2. Study the socio-economic impact of tourism on Pueblo peoples; 3. Analyze the benefits tourists bring to these communities; 4. Formulate suggestions for tourism planning with respect to Native American lands. The findings will lay the groundwork for future research and will help travel and tourism planners set policies with regard to these communities and tourism planning.

Session H8: Food Choices and Education

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 310

Panelist 1 & 2 (co-authors/co-presenters): Matthew Kaplan, Intergenerational Programs and Aging Specialist, Penn State University; Frances Alloway, Penn State University

Title: Intergenerational Approaches to Nutrition Education

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Abstract: Most nutrition education programs are designed for mono-generational audiences. The emphasis tends to be on providing accurate, timely, and usable information to one generation at a time. However, the participants often face barriers when trying to apply what they learn at home; other family members might not be as informed or have the same enthusiasm for changing their behaviors as those who participated in the educational program. This session will describe an alternative, age-integrated approach for providing children, parents, and grandparents from the same families with joint opportunities to learn about, discuss, and act upon the same nutrition and health information. We will present findings from a focus group study of how families discuss and make decisions about food selection. We will also introduce FRIDGE, a curriculum developed to help make family communication about food easier, more fun, and more likely to lead to healthier eating practices.

Panelist 3: Ardyth Gillespie, Associate Professor, Nutritional Sciences, Cornell University
Co-author(s): Kathy Dishner, Cornell Cooperative Extension, Ardyth Gillespie, Cornell University, Holly Gump, Cornell Cooperative Extension.

Title: Changing Food and Eating Practices through Collaborative Engaged Research

Abstract: To improve the sustainability of food systems for health and well-being, we need to move beyond nutrition education for behavior change toward a holistic ecosystems approach that engages people in changing systems to support healthy eating and lifestyles. Our group is working to understand how families make decisions about food, and the potential of families to moderate and/or impact the influence of community food systems on their health and well-being. This paper describes our progress in developing methods and tools for working with families and communities, called Collaborative Engaged Research (CER). An initiative for improving food decision-making by engaging children and their parents in cooking workshops, Cooking Together for Family Meals, will illustrate the principles, strategies, and opportunities for engaging multiple food system constituents in the change process.

Panelist 4: Sara Ducey, Professor, Montgomery College

Title: Pigment Matters: Discussing Race and Evolution in the Nutrition Classroom

Abstract: Lectures about vitamin D and folate are typical fare in an introduction to nutrition course. But, discussions about skin pigment and racism aren't. After participating in a faculty fellowship program at my college, I found ample grounds to try it. The result of my research was to add a compelling new unit, evolutionary nutrition to our discussion of micronutrients. Elements of this unit include: a lecture describing the competing UV needs of vitamin D and folate; two selected videos (Jablonski on the evolution of skin pigment and Holick on vitamin D); online research about race and racism (www.understandingrace.org); a day trip to the Smithsonian's National Museum of Natural History; and a facilitated discussion in the class following the museum visit. Students were engaged, intrigued, and in some cases relieved to find that skin pigment is a result of adaption to the environment.

Session H9: Political Reflections on Alternative Food Networks

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Friday, 5:10 – 6:30, New York University, Furman Hall, Room 316

Panelist 1: Douglas Constance, Professor - Sociology, Sam Houston State University **Co-author(s):** Jason Konefal and Maki Hatanaka

Title: A Thompsonian Analysis of Sustainable Agriculture Standards Initiatives in the United States

Abstract: Agrifood scholars have typically divided food and agriculture into two general categories: “conventional” and “alternative.” We argue that such conceptualizations increasingly do not capture the complexity of food and agriculture. Drawing on the work of Paul Thompson, we examine how the Leonardo Academy’s “Sustainable Agriculture Standard Initiative,” the Keystone Center’s “Field to Market” initiative, and Wal-Mart’s sustainability initiative each embodies a different vision of sustainability. If each of these initiatives successfully develops a sustainability standard for agriculture, consumers, retailers, and producers will have a range of options to choose from. Thus, whereas there is convergence in food and agriculture towards increased sustainability, there is simultaneously divergence as to the meaning of sustainability. In concluding, we argue that if market-driven convergence continues to be the preferred regulatory mechanism, the simultaneous convergence and divergence of food and agriculture will become the norm.

Panelist 2: Bernhard Freyer, Dr. Agricultural Biology, University of Natural Resources and Life Sciences, Vienna Department of Sustainable Agricultural Systems **Co-author(s):** Sina Leipold, M.A., Valentina Aversano-Dearborn, M.A. (both University of Natural Resources and Life Sciences, Vienna) and Prof. Dr. Karl-Werner Brand (Technical University Munich)

Title: Monasteries as alternative models for a sustainable lifestyle

Abstract: Nowadays, monasteries are predominantly viewed as centres of spirituality and charity. However, most monasteries have also developed sustainable models for agriculture, forestry, food production (herbs, beer and wine), tourism (natural and cultural heritage) and employment. While all Benedictine monasteries follow the St. Benedictine Rules, each monastery follows own mission foundations, sets of goals, established own structures, and is different about size, their economic, social and cultural activities, their economic performance and lifestyles. The Rule represents a set of institutional rules and norms that still today may serve as guidance for a sustainable “lifestyle”. Less known is the monasteries engagement in sustainability in general and their agricultural practices specifically. Thus our leading research question is: How can we explain different agricultural practices in Benedictine monasteries? More specifically we ask about factors initiating and facilitating or preventing the implementation of organic agriculture. In order to answer these questions, we established a three-year inter- and transdisciplinary research project “Dealing with Divine Creation” where we collaborated with four Austrian and two German Benedictine monasteries. We hypothesize that a move towards organic agriculture is influenced through the Benedictine Rules, actor constellations and institutional factors.

Panelist 3: Prita Lal, Instructor/Graduate Student, Stony Brook University

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Abstract: Community Supported Agriculture programs are a global social movement that challenges not only the corporate hegemonic control of food production, but also challenge capitalist social relations on a broader level. In this sense, CSAs represent an anti-capitalist social movement that are creating an alternative way of organizing society based upon placing the needs of the environment and of community members before profit accumulation. I begin by examining the growing interest and success of local food movements in various parts of the world. In opposition to the destructive corporate industrial model of food production, movements have been forming that are re-claiming local, sustainable, and organic methods of farming and food production through farmer's markets, community supported agriculture, and the slow foods movement. This paper will scrutinize the origins of the local food movement by examining in particular Community Supported Agriculture (CSA) programs that are local, sustainable, and organic.

Panelist 4: Marisa Wilson, Lecturer in Human Geography, University of the West Indies

Title: Producer-consumer Networks, Social Justice and Scale: A Comparative View of Alternative Food Movements

Abstract: This paper considers two alternative food movements and the spatial and normative 'glue' that binds them together. With ethnographic data, I compare Cuban agroecology to Fair Trade banana initiatives in St. Vincent. Like Cuban agroecology, Fair Trade acts as a 'just' alternative to the presumed anonymity of the market, while working within its interstices. Whether such 'alternative' projects counteract 'mainstream' trends depends on how successful they are at jumping scale from local perspectives to wider producer-consumer networks. Fair Trade is tied to an anti-globalization discourse that does not always conform to everyday realities of Vincentian farmers. Unifying discourses that support Cuban agroecology also eclipse heterogeneous experiences, but there is arguably greater cohesion between producers and consumers in Cuba than between Vincentian producers and Western consumers. This spatial and normative cohesion makes the Cuban agroecology movement more formidable, if less extensive, than similar projects elsewhere.

Session H10: The role of universities in food system transformation

Friday, 5:10 – 6:30, New York University, Furman Hall, Room 120

Panel Abstract: The emergence of novel or re-visioned post-secondary programs that address integrated food system sustainability invite us to reconsider the role of universities in transforming the food system, particularly in an urban context. In discussing case studies from four different universities, we characterize a range of strategies that institutions have adopted, whether (i) focused in traditional academics, (ii) pursuing a change agent role through community engagement, action research, or service learning activities, or finally, (iii) through the reform of the internal institutional food system itself including procurement policies. We will discuss the potential breadth and depth of impact of these approaches, pursued either in combination or individually. Specific program examples from Yale University, the University of British Columbia, Wayne State University, and other

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universities will be characterized using this framework with successes and challenges identified.

Panelist 1: Mark Bomford, Director, Yale Sustainable Food Project

Panelist 2: Kelly Monaghan, Center for Sustainable and Organic Food Systems, University of Florida

Co-author(s): M.E. Swisher & J.C. Rodriguez

Title: Evaluating the Use and Effectiveness of Teaching Farms in Sustainable Agriculture Degree Programs

Abstract: Institutions are creating undergraduate sustainable agriculture majors that utilize experiential learning and teaching farms. Little research about sustainable agriculture degree programs exists or measures effectiveness in teaching students about sustainable production. We measured the effectiveness of teaching farms to identify effective pedagogical models. We explored the degree to which faculty teaching sustainable agriculture incorporate experiential learning theory and objective-based learning in their teaching programs. Interviews covered how the farm is incorporated into the course, how it contributes to reaching course goals and objectives, how it is used in experiential learning, if it helps to accommodate different learning styles and reach higher cognitive levels, and any barriers to using it more. A typology describing the role of teaching farms in sustainable agriculture education was developed. Four distinct types emerged. A multidisciplinary team is currently creating a set of curricula in sustainable agriculture production based on experiential and objective-based learning.

Panelist 3: Vivian Carro-Figueroa, Assistant Dean for Research/ Rural Sociologist, University of Puerto Rico Agricultural Experiment Station (UPRAES)

Title: Public Policy Research and Education in Natural Resources and Environment: An Exploratory Survey of Issues, Needs and Resources at US Land Grant Institutions

Abstract: Current events affecting agriculture, natural resources and rural populations demand that stakeholders have access to up-to-date information on complex issues involving the knowledge and expertise provided by different disciplines. The Public Policy Issues Research and Education project is a land-grant initiative focused in advancing scholarship in the area of public policy and issues management. Yet, to make a valuable contribution in this arena, key issues must be first identified along with the resources and disciplinary expertise available within the system. To accomplish this initial goal an online exploratory survey was developed and disseminated throughout the land grant system from April to August 2010. This poster presents results from survey questions addressing the natural resources and environmental policy area, including a discussion of results from a similar survey conducted this year in Puerto Rico by the leader of the UPRAES Natural Resources, Environment and Renewable Energy program.

Panelist 4: Sara Minard, Graduate Student, Department of Anthropology, Indiana University

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Title: A Quantitative and Qualitative Analysis of Food Waste Within Sororities and Fraternities at Indiana University

Abstract: In light of a growing global population, issues of food production, food security and consumption have come to the fore in food studies. Often overlooked in these discussions are available foods that go uneaten. Forwarding the idea that we must confront issues of food waste in discussions of food procurement in the twenty-first century, this work presents an analysis of food waste garnered from research at sororities and fraternities at Indiana University. Institutional dining spaces allow for copious data collection on the dining habits of individuals within a uniform space, and offer unique insights into patterns of food consumption and waste. We employ behavioral, temporal and environmental variables in order to assess their impact on food wastage by individuals within and across residential dining spaces. Additionally, this paper will discuss methodological considerations of in situ food consumption and food waste research.

Session I1: Food and Media II

Saturday, 8:30-9:55, New York University, Furman Hall, Room 210

Panelist 1 (Discussant/Moderator): Kyla Wazana Tompkins

Panelist 2: Tim August, PhD Candidate, University of Minnesota

Title: Animal, Vegetable, Literature? The Role of Literary Criticism for the Future of Food Studies

Abstract: While scholars in disciplines like History, American Studies, Anthropology, and Sociology have secured leading roles in Food Studies; practitioners of literary criticism seem somewhat out of step with the vanguard of the field. This is curious considering the recent burgeoning body of criticism concerning culinary literature, especially within Asian American and Diaspora Studies. Perhaps because literary criticism has had problems clearly defining its own intervention to other disciplines, despite its output, its advances in bringing underrepresented voices to the world stage is not always visible. My paper will address this disconnect by teasing out a coherent methodology for the study of culinary literature. To do this I will examine the leading critics of this work in Asian American Studies: Jennifer Ho, Anita Mannur, Sau-Ling Wong, and Wenying Xu, which will illustrate how literature is a critical global gateway when constructing the culinary unconscious of both the academy and community.

Panelist 3: Marie-Christine Lambert-Perreault, Ph.D. Candidate in Literature, Université du Québec à Montréal

Title: Food as Metaphore in Quebec's Migrant Writing

Abstract: According to Claude Fischler (1994), eating involves a primitive process in which the incorporation of an object implies a mental contamination; therefore the assimilation of the host country's culture often rests on the comforting dimension of cooking for the migrant. Recent literary works which explore the relationship between migration and food constitute a privileged ground for studying the current phenomena of internalization (successful or impeded) of otherness. Based on the productions of Quebecois migrant

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writers born in East Asia (Ying Chen, Aki Shimazaki, Ook Chung, Kim Thúy), my paper will consider the food and eating behaviors portrayed in the texts as a metaphor of the experience of crossing cultures in a cultural minority context. I will study the narration of the country, the food and the body, and will examine the motive of incorporation represented in the texts using a theoretical framework combining psychoanalysis and cultural studies.

Panelist 4: Nieves Pascual, Associate Professor, University of Jaen, Spain

Title: Gastrographies and Gastronomes: Recipe for the Real Thing

Abstract: The norms of autobiography as a literary genre are bound to truth: the reader expects sincerity in the narrator's account of his/her feelings and actions. The norms of gastrography, a term here used to designate those autobiographical discourses covering a subject's experience with food from childhood through adolescence to maturity, are bound to authenticity: the reader expects fidelity not to the facts of the narrator's life but to food facts. Using as corpus the gastrographies of chefs Marco Pierre White (*The Devil in the Kitchen*), Grant Achatz (*Life, on the Line*), and Douglas Psaltis (*The Seasoning of a Chef*), I examine three of the most used strategies for staging authenticity: (1) naturalization; (2) emphasis on originality, and (3) presence of challenging delicacies.

Session I2: Local Food Systems & The Localization of Food Law and Policy

Saturday, 8:30-9:55, New York University, Vanderbilt Hall, Room 206

Panelist 1 & 2: Emily Broad Leib, Senior Clinical Fellow, Food Law and Policy Clinic, Harvard Law School; Baylen Linnekin, Keep Food Legal

Title: The Localization of Food Law and Policy

Abstract: Since the early 1900s, Congress has concentrated increasing authority over America's food supply in the hands of the U.S. Department of Agriculture (USDA) and Food and Drug Administration (FDA). As a response, most food-law scholarship has largely focused on top-down federal regulatory efforts. Over the last decade, though, the locus of activity around food policy, regulation, and scholarship has mirrored the booming local-foods movement and turned its focus to the state and local levels. From farmers' markets to food sovereignty to farm-to-school, cities and states are moving past federal regulators and implementing food policies intended to improve public health, food safety, the environment, and the local economy. The panelists will present their ongoing research on the topic, discuss particular examples of this emerging phenomenon, and evaluate the pros and cons of food-system regulations that are increasingly local in nature.

Panelist 3: Kate Clancy, Food Systems Consultant

Title: Looking at Local Food through a Systems Lens

Abstract: The economic and human resources going into local food issues have grown prodigiously in the last 3 decades. In the policy arena alone over 30 different areas are being addressed, although most efforts occur in isolation-without much activity across states, cities, and urban/rural boundaries. Applying systems concepts such as scale, feedback loops, and resilience to local efforts can reveal a number of ways to improve the

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positive outcomes of food system actions, and their interactions with other phenomena like climate change, resource conservation, and food security.

Panelist 4: Sarah Misyak, Graduate Student, Virginia Tech

Title: Cultivating Appalachian Community Food Security Through Participatory Action Research

Abstract: The communities of cultural Appalachia have historically experienced low rates of food security and economic viability. The long-term goal of the USDA grant project, Enhancing Food Security by Cultivating Resilient Food Systems and Communities, is to strengthen, sustain, and expand the Appalachian Regional foodshed of Virginia (VA), West Virginia (WV), and North Carolina (NC). Drawing upon action research methodology, our tri-state project team comprises academic and community stakeholders with diverse perspectives to engage in collective visioning, action planning, and data collection to identify, assess, and strengthen foodsheds within the designated Appalachian region. This paper presents results from data collected at the Appalachian Foodshed Project Search Conference with regards to stakeholder analysis of current food system and community food security measures, identification of regional assets, identification of a desired vision for future regional food systems work, and action steps to increase local food access and affordability using place-based measures.

Session I3: Distribution in Alternative Food Networks

Saturday, 8:30-9:55, New York University, Furman Hall, Room 212

Panelist 1: Jill Clark, Jill K. Clark, Assistant Professor, John Glenn School of Public Affairs, Ohio State University

Co-author(s): Shoshanah Inwood, Research Associate, Ohio State University

Title: Scaling Up the Distribution of Local Fresh Fruits and Vegetables: The Retailers Perspective

Abstract: Direct marketing is only one strategy for developing local and regional food systems. To move significant amounts of produce and address food security goals it is necessary to understand how the structure and character of conventional supply chain relationships can make sustainable, meaningful change in the food system. Expanding on scholarship under the “Agriculture of the Middle” umbrella, we explore the opportunity for small and mid-size retailers and distributors to reconfigure power and cooperative strategies in the commodity chain. To understand the relationship retailers have with fresh fruit and vegetable distributors in Ohio we conducted in-depth interviews with a variety of store outlets including a small co-op, independent stores, regional chains, and large national chains. Interviews were analyzed using a value-chain analysis framework to examine the structural and relational elements that both create opportunities and present barriers to scaling up fruit and vegetable distribution from the retailers perspective.

Panelist 2: Colin Anderson, PhD Student, University of Manitoba

Title: Placing Community Food Distribution Initiatives in a Diverse Food Economy

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Abstract: Dissatisfaction with the mainstream food economy has led to the emergence of community-based regional food initiatives across North America and beyond. Farmers and eaters work cooperatively in these grassroots innovations to establish food distribution infrastructure that build and build on community networks. This report draws from site visits, video documentation, interviews and document analysis of four case studies in Canada and the USA to explore the logics and the strategies used by CRFIs to upscale both the social and economic impact of local food. As CRFIs grow, they must carefully manage these hybrid economic enterprises in the sweet spot between the community economy and the business economy in order to accomplish their multi-dimensional goals. It is in this space where progressive economic enterprise can be scaled up and scaled out without sacrificing the values that come from being authentically embedded in and driven-by community.

Panelist 3: Matt Bereza, Assistant Professor of Psychology, Tiffin University

Title: Direct to Vendor Relationships: Creating and Maintaining Healthy Relationships

Abstract: As a psychologist, this writer understands the causal relationship between sound nutrition and positive human performance, yet there continues to be a disconnect between growers and institutions that serve whole foods. How then can farmers and foodservice properties develop direct relationships to improve nutrition? This paper presentation will explore the research done by this writer and his students discovering how to build and foster Direct to Vendor (DTV) relationships in the United States. Direct to Vendor relationships are vital to the sustainability of progressive commercial food properties. This researcher conducted several interviews of commercial properties in Ohio that actively implement and maintain Direct to Vendor relationships, thereby offering sound foods. The final paper will present the findings from these interviews and aim to improve the manner in which growers and institutions develop healthy Direct to Vendor relationships.

Panelist 4: John Eshleman, Ph.D. Candidate in Rural Sociology, Penn State University

Title: A level field at the field-level? Organizational theory and the study of alternative agrifood movements

Abstract: Agriculture and food movements challenging conventional models of food production and consumption have multiplied in recent years. These movements address issues including sustainable agriculture, local food, and community food security among others, and they suggest a “family” of alternative agrifood movements (AAMs) in which distinct movements have overlapping goals. Unlike AAM scholarship that features case studies of individual movements, this paper develops a conceptual framework to analyze the interconnected population of AAM organizations. Applying concepts from social movements and organizational sociology, I argue that field-level analysis of AAMs both illuminates the mobilizing structures available to AAM organizations and clarifies the potential for funders, countermovement groups, and other institutions to influence agrifood politics. Better understanding of AAM organizational diversity, capacity, and strategy at the field-level will contribute to scholarship on social movements and can inform the practical efforts of educators, policymakers and activists to address current food and agriculture issues.

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Session I4: Process and Creativity in sustainable Consumption: Developing and Engaging Regional Food Guides

Saturday, 8:30-9:55, New York University, Vanderbilt Hall, Room 214

Round Table Abstract: The NE Regional Food Guide was the first in the US, providing a model that supports and nurtures local food systems while providing residents with guidance for improving local consumption. While food system activists and scholars recognize the intersection of nutrition and health principles with environmental, economic, and social justice ones, these topics are not dinner table conversation - nor do they greatly influence what is on the table. Training students to help implement these principles means channeling food systems thinking into practical messages for consumers and policy makers. Such work requires breaking disciplinary boundaries, and incorporating multiple lenses and practical considerations, particularly when working with community members. Using coursework on FS, FS assessment, sustainable consumption, regional food guides, and more, this roundtable includes nutrition, extension, and food studies scholars in a discussion of the opportunities and issues raised when developing consumer-friendly regional food guides.

Panelist/Discussant 1: Miriam Seidel, Community-Based Education and Internship Coordinator, Chatham University

Panelist/Discussant 3: Julia Lapp, Ithaca College

Panelist/Discussant 4: Jennifer Wilkins, Senior Extension Associate and Lecturer, Division of Nutritional Sciences, Cornell University

Panelist/Discussant 5: Ardyth Gillespie, Associate Professor, Nutritional Sciences, Cornell University

Session I5: Seeds, Stewardship, Salmon, and Sustainability: Food-Focused Paths to Environmental Social Justice

Saturday, 8:30-9:55, New York University, Furman Hall, Room 310

Panel Abstract: Initiatives for sustainable food systems often presume to encompass environmental concerns materially by improving water, land, air, and soil quality through organic and other sustainable techniques for food production. However, social justice issues also function to support the environmental components of sustainability. This panel focuses on four such projects including: access to heirloom and organic seeds, social relationships between producers and consumers, tribal stewardship of fishing environments, and the creation of resilient communities. Civic engagement is necessary for environmental objectives to succeed. Both social and environmental concerns are addressed by food sovereignty as well as democratized access to growing and eating in models that support community autonomy while promoting biodiversity.

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Panelist 1: Arielle Burlett, Graduate Student, Chatham University

Abstract: Many environmental organizations working to revitalize local neighborhoods focus on empowerment through initiatives that improve the economic, social, and environmental value of the community. Incorporating food and urban agriculture into an environmental organization's approach provides a solid model for community resiliency because they embody the intersection of many development objectives, such as neighborhood beautification, community cohesion, and food access. Focusing on the underserved neighborhood of Larimer in Pittsburgh, Pennsylvania, this paper looks at how food and urban agriculture can be used as broader civic engagement tools in local organizations' efforts to revitalize neighborhoods. In developing successful frameworks for urban renewal, integrating food and urban agriculture as central components of environmental stewardship and community resilience not only gives a neighborhood access to fresh and affordable foods, but can often be the missing link in generating community involvement.

Panelist 2: Johanna Klotz, Graduate Student, Chatham University

Title: Process as Product: Making Sustainable Farmers' Work Visible and Viable in the Local Market

Abstract: In the current discourse of local and sustainable food systems, the invisible environmental stewardship and social relationship work that sustainable farmers do is often not reflected in the price of their products nor the value embedded with meaning in their communities. Generating greater self-worth through recognition of this invisible work can empower growers to communicate through marketing and ask for a price that reflects not only the true cost of food, but the true cost of an enhanced sustainable food system. By utilizing the theoretical structure of invisible caring, feeding and relationship-building work within the home as well as data gathered through interviews with farmers, this paper's purpose is to lay the groundwork to form a more useful and meaningful language about invisible work (in the field and the market place) to be used by farmers and customers as well as scholars and advocates of sustainability and local food systems.

Panelist 3: Amanda West, Graduate Student, Chatham University

Title: Seed Libraries : Kernals of Food Justice

Abstract: Seed libraries are installations within a public space that provide access to seeds with the hope that borrowers will grow one or a portion of their plants out and return seed to the library at seasons end. The result, when successful, is a collection of locally adapted free seed that the community can use year after year. Seed security is food security and with a public seed bank comes possibilities for community members to exchange growing knowledge, provide fresh produce for themselves and their neighbors, and engage in their community in a new way. Seed libraries can be considered tools for community development and food justice. The seed library can also serve as a tool in reviving food crops that were once widely grown in gardens but whose use has declined in recent years. These libraries also present an opportunity for "user created content" in such that patrons return seeds they themselves cultivated, constantly adding to the supply and resiliency of

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the seeds housed in the library and users that have specific skill sets with certain tools or crops can lead classes or discussions about best practices.

Panelist 4: Catherine Zagare, Graduate Student, Chatham University

Title: Native Nations and Environmental Justice: Food Security and Vulnerability in the Face of Climate Change

Abstract: Because salmon and other fish are disproportionately consumed by Native Americans in the region of the Columbia River Basin, those who have reserved rights to anadromous fish are also disproportionately at risk to decreasing numbers of migrating salmon and the toxic chemicals now found in both fresh water and salt water fish. As traditionally cultivating and stewarding the land in a way that is climate friendly, tribal members stand to be one group most affected by the effects of climate change in this country despite their smaller population numbers. The health, reproduction and migration patterns of salmon are being affected by the very industries and pollutants that are contributing to climate change, creating an environmental justice issue. This paper examines how anthropogenic climate change has affected culture, foodways, and food security of Native Americans related to salmon stocks. In communicating about climate change in the Pacific Northwest I will introduce Plains Indian Sign Language as a parallel connecting an endangered language with an endangered source of food.

Session I6: Sustainability: Urban and Rural

Saturday, 8:30-9:55, New York University, Furman Hall, Room 214

Panelist 1: Carmen Byker, Assistant Professor, Montana State University

Co-author(s): Courtney Pinard, Elena Serrano, Amy Yaroch

Title: National Chain Restaurant Practices Supporting Food Sustainability

Abstract: Although consumers increasingly seek out sustainable foods, there is little published information about sustainable restaurant practices. Sustainable restaurant practices were defined by a comprehensive literature review (e.g. local, organic, fair trade). This study examines published information about popular chain restaurants (by sales) in 2008 and in 2011 to determine the capacity to meet consumers' sustainable food interests. Chain restaurant websites were inspected in 2008 and 2011/2012 for information supporting sustainable food practices. Follow-up emails and calls were made if necessary. Restaurant sustainability ratings were categorized as: no practice/recommendation; recommendation; practice. In 2008, no conclusive evidence existed about formal sustainability food practices in national restaurant chains. In 2011, there was a proliferation of information supporting sustainable practices. For example, Subway's reported sourcing 100% hormone free milk in 2008. In 2011, detailed information was posted about all farming practices. This research demonstrates the changing state of sustainable food policies in chain restaurants.

Panelist 2: Dru Montri, Director, Michigan Farmers Market Association, Michigan State University

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Co-author(s): Dr. Kimberly Chung, Associate Professor, MSU and Dr. Bridget Behe, Professor, MSU

Title: Sustaining Farmers Markets: Knowing the Farmers and Understanding their Pathways into Farming

Abstract: Competition between farmers markets for farmers is escalating and leading to challenges with recruitment and retention. To address this, a national conversation about growing new farmers has ensued. Understanding farmer characteristics, including their pathway into farming, is essential to growing new farmers and developing support systems such as university agriculture programs and farmer training programs. The purpose of this research was to explore the pathways into farming. A detailed, qualitative approach was used to understand farmer characteristics including how they initially got involved in farming, their range of experiences and market perceptions. Twenty-three in-depth interviews were conducted with farmers selling at Michigan farmers markets. Farmers identified their farming background and entry into farming, their motivations for farming, and the role the farm plays in contributing to their livelihood.

Panelist 3: Elizabeth Murray, Graduate Student, University of South Florida

Title: Why we grow: An ethnography of small-scale farmers in Tampa Bay, Florida

Abstract: This study investigates the three-legged stool concept of sustainability “concern for environment, economics, and equity” as applied to local food movements. This ideological framework entrenches local food movements in a specific political rhetoric that may or may not reflect the day-to-day reality of food producers. Exploring the local food community of the Tampa Bay area, this paper examines the motivations of local food producers by comparing promotional material from farmer’s markets and distribution centers to individual farmers’ dialogues regarding the value of local and alternative food movements. Taking a grounded theory approach and examining the application of scholarly concepts of sustainability reveals the presence (or absence) of political affirmations in public and private discourse. Gaining a richer understanding of small-scale farmers reveals what is at stake for agents of food production and how sustainability is practiced on a local level.

Panelist 4: Giovanni Orlando, Anthropologist, Independent Researcher

Title: Organics, urban sustainability, and nature contact in Palermo (Italy)

Abstract: Knowledge of industrial agriculture’s negative effects on people and nature has long been shown to motivate consumption of organic foods. This paper argues that the experience of damaged urban environments can also foster people’s interest in organics. It does so by analyzing how consumers in one of Italy’s least livable places “Palermo” appear to eat organic also to cope with the city’s environmental risks: pollution, waste, etc. Through such food, Palermo citizens seek a way of acting on problems for which they have little other ready solution. The paper builds on the growing body of literature that studies people’s reactions to barren urban settings, suggesting that the consumption of organic foods may represent an effort to recuperate contact with nature. It thus explores an unexpected way in which the organic agri-food system may support people’s concerns for the ecological state of contemporary post-industrial cities.

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Session I7: Rural and Urban: Food Production, Distribution and Consumption
Saturday, 8:30-9:55, New York University, Furman Hall, Room 316

Panelist 1 & 2 (co-authors/co-presenters): Rachel Engler-Stringer, Assistant Professor, University of Saskatchewan Department of Community Health and Epidemiology; Sugandhi Wickremarachchi, Student

Title: A Characterization of the food environment in a mid-sized Canadian city

Abstract: This on-going multi-phase study funded by the Canadian Institutes for Health Research will characterize the food environment for families with children in Saskatoon, Saskatchewan, Canada. First we used GIS to conduct a spatial analysis of all food stores and restaurants in all residential neighborhoods. Second, we undertook a characterization of the availability of healthy foods in all grocery and convenience stores and restaurants using a standardized measurement tool of 10 indicator foods. Third, we administered a dietary assessment tool and collected height and weight information from 2000 children aged 10-13 years. A subsequent phase will include in-depth qualitative interviews and photovoice with parents and children to gain an understanding of their perceptions of the food environment. We will then analyze the relationships between food environment characteristics, diet and BMI data in order to build a comprehensive understanding of the food environment in one mid-sized Canadian city for families with children.

Panelist 3: Kristal Jones, Graduate Student, Penn State University

Title: Examining farmers' and researchers' perceptions of participation and its effects in agricultural development projects

Abstract: This paper analyzes the experiences of farmers and researchers involved with participatory plant breeding projects in West Africa. While the modernization paradigm emphasizes technology and market establishment, participatory projects re-embed the development process in a social context. This paper evaluates participation according to functional or empowering goals and impacts. Functional participation effects practical, material change. Empowering participation occurs when relationships shift to achieve long-term, place-based strategic interests. Findings suggest that farmers engage in functional participation in working with researchers, gaining access to seeds and information, but do not feel empowered. Exchanges among farmers themselves result in new relationships and increased ability to use new information, empowering aspects of the participatory process. In contrast, researchers see their practical interactions with farmers as moving toward a strategic goal of community-based change. Despite farmers' and researchers' differing perceptions, this research indicates that the dual nature of participation can yield durable and appropriate change.

Session I8: School Food

Saturday, 8:30-9:55, New York University, Vanderbilt Hall, Room 216

Panelist 1: Laura Stanley, Learning Lab Manager, School Food FOCUS

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Co-author(s): Kathryn Colasanti, C.S. Mott Group for Sustainable Food Systems, Michigan State University and David Conner, University of Vermont

Title: Good bye chicken nuggets? How Chicago Public Schools is changing the face of school lunch with scratch-cooked fresh poultry

Abstract: For the 2011-12 school year, Chicago Public Schools (CPS), the third largest district in the nation, made the groundbreaking decision to replace more than 1/3 of its processed chicken--more than 2 million pounds--with fresh poultry, prepared in house for 473 schools. This ambitious plan required the breaking open of new supply chains, including a new relationship with a family-owned, Indiana processor that contracts with Amish growers who do not use antibiotics. CPS' unique relationship with tradition-minded small farmers and a local supplier was facilitated by a coalition of non-profit and business partners that included School Food FOCUS, the Pew Campaign on Human Health and Industrial Farming, and Whole Foods. In school kitchens, new recipes and food safety protocols called for careful training of the district's army of staff cooks. The lessons learned pave the way forward for wider use of sustainably grown, clean label poultry in schools everywhere.

Panelist 2: Jeanne Koenig, MA Candidate, Food Studies, New York University

Title: Wellness in the Schools at PS11 a case study

Abstract: Recently advocates of school lunch reform celebrated the passing of The Healthy, Hunger-Free Kids Act, which updates the National School Lunch Program's (NSLP) nutrition standards for the first time in fifteen years. Reforming NSLP is a polarizing issue, as demonstrated by the recent "pizza as vegetable" debate in congress while one third of children in the US are overweight or obese. In the meantime public / private programs like Wellness in the Schools have been working with the NYC Department of Education, SchoolFood and multiple public schools to exceed these guidelines by training staff and transforming lunch menus to include salad bars, whole-grains and mostly unprocessed and scratch-cooked meals. In this paper I propose to use PS11 in Chelsea as a case study for evaluating the impact of this type of initiative on the various stakeholders, and its possible replication throughout New York City.

Panelist 3: Erin Powell, MLA Gastronomy Graduate, Boston University

Title: From Mystery Meat to Cooking from Scratch: The School Lunch Revolution

Abstract: In schools throughout the U.S. a food revolution has begun. Whether influenced by Jamie Oliver or Ann Cooper, the goal is to improve nutrition and sustainability in schools through the integration of fresh, local foods. Because this movement is new, those involved are still adjusting to the changes and seeking to understand the impacts. Focus has been on teaching children the importance of healthy eating, but little has focused on educating kitchen staff, the "lunch ladies," on why this revolution needs to happen. Through participant observation and interviews conducted in a Boston area school, I study the "lunch lady," perspective, examining the ways in which this "revolution" affects those most intimately involved in the food. With their help, I seek to create a program designed to educate kitchen staff on the important role they play in providing healthy options so they may be ambassadors of the food revolution.

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Panelist 4: Hannah Smith-Drelich, Master's Student of Food Studies, New York University

Title: Talk in the Cafeteria

Abstract: With minimal resources, school cafeterias cater to their idea of children's tastes; the resulting lunches are often poor in both nutrients and appeal. Most studies of school lunch focus on production, but this study examines one aspect of consumption: the language in which students describe their attitude towards food. Bourdieu writes that children's tastes derive from their parents', yet a growing industry of subsidized school food programs has introduced new dietary influences on children of all classes. I partnered with Butter Beans, a private caterer in Bay Ridge, Park Slope, Queens, and West Village schools, to interview students, teachers, and servers from various social classes. Special attention is paid to the language children use to categorize food preferences, and how that language changes as children grow. A study of children's language reveals the gradual change in food preferences as children grow into socialized roles.

Session I9: Certification and Labels

Saturday, 8:30-9:55, New York University, Furman Hall, Room 120

Panelist 1: Florence Bécot, Graduate student, University of Vermont

Co-author(s): Ginger Nickerson, PhD, Center for Sustainable Agriculture at the University of Vermont; David Conner, PhD, Community Development and Applied Economics Department (CDAE), University of Vermont; and Jane Kolodinsky, PhD, Community Development and Applied Economics Department (CDAE), University of Vermont

Title: Costs of Food Safety Certification and Policy Implications on Fresh Produce Farms in Vermont

Abstract: The USDA Fresh Produce Audit Verification Program, commonly referred to as Good Agricultural Practices, GAPs, verifies adherence to 1998 Food and Drug Administration's Guide to minimize Microbial Food Safety Hazards for fresh produce. While the guidelines were developed over 10 years ago, there is still limited research on the economic impact of the certification. Food safety is critical for the economic success of commercial produce growers as the Food Safety Modernization Act (FSMA) will make GAPs a requirement and as major buyers are already requiring a food safety audit. Our study was conducted utilizing an on-line survey. We found that the first year certification cost on average \$3,983 per farm and labor need averaged 7 hours per week. Extrapolation of the cost of the certification showed that it would cost between \$228,216 and \$3,019,114 to certify all the commercial produce farms in Vermont. Beyond the economic results, we will discuss the practical implications of the study for policy makers as they relate to the Food Safety Modernization Act.

Panelist 2: Daniel Tobin, Ph.D. Candidate, Penn State University

Co-author(s): Joan Thomson (Professor Emerita of Agricultural Communication) and Luke LaBorde (Associate Professor of Food Science)

Title: Improving GAP Programming by Assessing Pennsylvania Growers' Knowledge, Skills, Attitudes, and Behaviors

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Abstract: The Food Safety Modernization Act of 2011 establishes minimum on-farm food safety standards based on known safety risks. These standards are known as Good Agricultural Practices (GAPs). In addition, numerous supermarkets have implemented their own policies requiring their produce suppliers to provide evidence of GAP compliance. In order to help Pennsylvania growers meet these mandates, Penn State Extension has developed GAP educational programming. Based on survey data from Pennsylvania growers who participated in GAP workshops in winter 2011, this paper documents growers' progress in meeting GAP requirements. Specifically, this paper assesses the degree to which growers' GAP knowledge, confidence in GAP skills, and attitudes towards GAPs are related to their completion of GAP tasks, including writing a food safety plan, conducting a self-audit, and applying for third-party certification. With this understanding, Penn State Extension will be able to improve its programming to provide growers relevant, needs-based education.

Panelist 3: Nathaniel Chriest, Student, University of Alaska Anchorage

Title: Do Eco-Labels Effect Consumer Choice?

Abstract: Do informational labels on products influence what people purchase? This research measures the effects of eco-labels. Methods such as prohibition and education outreach are unsuccessful in quickly informing consumers about product impact on their health and the environment. Proposed eco-labeling system utilizes the best aspects of conventional and easily recognized methods such as universal color-coding used in traffic lights. The research also proposes that institutions, like the University of Alaska Anchorage, can work with local businesses, like Aurora Vending without drastically altering the nature of their relationship, through an effective compromise by providing products that increase public health and decrease environmental impact. This study will measure the degree to which eco-labels can affect (or may change) consumer behavior toward more informed, healthier, and environmentally sustainable choices.

Panelist 4: Maki Hatanaka, Assistant Professor, Sam Houston State University

Title: McSustainability: Rationalization and Standardization of Sustainable Shrimp

Abstract: With the shift from government to governance, certification is receiving increasing attention as a governance tool to advance sustainability. Standards for sustainability, as well as auditing practices to ensure that suppliers are indeed meeting the standards, are proliferating. , Using a longitudinal study of an organic shrimp initiative in Indonesia, this paper examines the meaning and implications of relying on certification to generate sustainability. Originally the initiative relied on relations of trust between Indonesian shrimp farmers and Japanese coop consumers. However, with the introduction of organic certification, the initiative became increasingly characterized by rationalization, standardization, and efficiency. In concluding, I argue that with the increasing use of certification, contemporary efforts to advance sustainability increasingly resembles what Ritzer terms "McDonaldization" and may be referred to as "McSustainability."

Session J1: Critical Studies of Nutrition: A Roundtable Discussion

Saturday, 10:05 – 11:20, New York University, Vanderbilt Hall, Room 206

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Round Table Abstract: The topic of this roundtable is “critical nutrition studies - an emerging field that takes a critical, constructionist view of nutrition and dietary health – and its place within food studies. Biltekoff will propose that critical nutrition studies should provide building blocks for a new “critical dietary literacy” among both academics and the public. Drawing on ideas from activism centered on the decolonization of diet, Hayes-Conroy will discuss critical ways of understanding and practicing nutrition intervention. Asada will discuss critical dietetics, a transdisciplinary movement exploring nutrition, dietetic practice, education, and epistemology using feminist and critical perspectives. Mudry and Guthman will both discuss the need for Science and Technology Studies approaches to nutrition, with Mudry addressing how the examination of scientific issues can point to how we construct and naturalize a “science-ness” of nutrition and Guthman discussing new scientific developments that complicate the relationship between dietary intake and body morphologies.

Panelist/Discussant 1: Charlotte Biltekoff, Assistant Professor, UC Davis

Panelist/Discussant 2: Julie Guthman, Associate Professor, University of California, Santa Cruz

Panelist/Discussant 3: Jessica Mudry, Concordia University

Panelist/Discussant 4: Yuka Asada, MHSc RD, Maternal and Child Health Division, School of Public Health, University of Illinois at Chicago (UIC)

Panelist/Discussant 5: Jessica Hayes-Conroy, Women's Studies, Hobart & William Smith Colleges

Session J2: Cooking and Commensality

Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 210

Panelist 1: Alex McIntosh, Professor, Texas A&M University

Title: The Relationship between Parental Work and Children’s Participation in Dinner on Weekdays and Weekends

Co-author(s): Brittany Rico, Graduate Student, Department of Sociology, Texas A&M University and Laura Thomas, Intern, Center for Science in the Public Interest

Abstract: This purpose of this paper is to examine the relationship between mother’s and father’s work related variables and children’s time expenditures in eating family meals. 300 families were recruited by random digit dialing in the Houston Metropolitan Statistical Area. Data regarding employment and work were collected from parents during a 30-minute telephone interview. Children were interviewed in-person for approximately one hour on parenting issues and food habits. In addition, children completed a 24-hour activity recall and 2-day activity diaries. Results suggest that dinner time spent at home with the family is related to mother’s work flexibility and the flexibility of both parent’s

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work hours. Dinner time spent away from the home is related to father's job stress. In sum, parental work in terms of flexibility of work hours and work days, as well as job stress impacts children's time spent eating dinner with the family.

Panelist 2: Anne Murcott, Professor of Sociology, School of Oriental & African Studies, London University

Title: The Amazing Power of (the Ideology of) Family Meals

Abstract: Many, including social scientists assume the family meal has declined. Only recently have some begun to question the decline, and seek evidence for it. Although remarkably little support is found for the decline, many remain impervious to these findings. Poorly designed research from Columbia University seems to be leading the way on claims that family meals reduce teenage rates of drug use, poor school performance etc. All this prompts the suggestion that such is the power of the ideology of family meals inadequacies in the research literature continue without sufficient challenge. Concentrating on fundamental sociological principles such as adequate attention to concepts (notably in this case, commensality) and due search for historical and cross-cultural evidence is sorely needed, not least as a means of exposing the power of ideology when studying any familiar topic.

Session J3: Food and Music: directions for research

Saturday, 10:05 – 11:20, New York University, Vanderbilt Hall, Room 214

Roundtable Abstract: Food and music oftentimes accompany each other, particularly at festive or ritualistic events. Some music genres also use food as a frequent theme, either as a subject in itself, or as a metaphor usually for sex. Are there other commonalities between these two domains of experience that can contribute understanding of either one? In what ways are they similar; and in what ways different? Can musicological theories and concepts be usefully applied to food, and vice versa? This forum presents initial thoughts on the possibility of a field of gastromusicology.

Panelist/Discussant 1: Lucy Long, Dr./Director, Center for Food and Culture

Panelist/Discussant 2: Ken Albala, Professor, Department of History, University of the Pacific

Panelist/Discussant 3: Eve Jochnowitz,

Panelist/Discussant 4: Julia Lapp, Ithaca College

Session J4: Provisioning the City

Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 214

Panel Abstract: Employing historical and global examples, the panel considers the challenges and possibilities of provisioning cities. In his paper, George Solt offers a case

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study of how agricultural practice in 1920s Urban Japan (the spread of wheat-flour) and social practice work in unison to change food practices. Using the city-state of Singapore as her example, Nicole Tarulevicz's paper considers how Singapore, with its reliance on imported food and water challenges and supports current discourse around localism, food security and food sovereignty. Joe Nasr and June Komisar's paper, which draws on their North American Carrot City initiative, examines the lessons that can be learned from contemporary urban agriculture. In documenting and analysing the relationship between urban agriculture, design and planning they connect with Wendy Fountain's paper which focuses on kitchen design. Using Australian examples, her paper suggests that rethinking kitchen design in more sustainable terms has much to offer urban agriculture.

Panelist 1: Nicole Tarulevicz, Historian, University of Tasmania

Title: Hydroponic bean-sprouts and poo-water: Feeding the city-state of Singapore

Abstract: As a city-state of the twenty-first century, Singapore is unusual. There are few nations that are only urban. The challenge of feeding a nation from the pantries of other places seems like a phenomenon of our time but has been the reality of Singapore since its settlement in 1819. Singapore does not have its own agriculture, aside from some hydroponic bean sprouts, grown in high-rises, and relies on dirty water purchased from Malaysia, which it cleans and makes into "new water" (locally called poo water). The Port has protected Singapore from scarcity—a logic that relies in part on its structure as a city-state. Precisely because of these unique circumstances, Singapore moves discussion around food security from localism to food sovereignty. The paper considers how Singapore critiques and supports current discourse around localism, food security and food sovereignty.

Panelist 2: Mark Gorgolewski, Professor, Centre for Studies in Food Security, Ryerson University

Co-author(s): June Komisar and Joe Nasr

Title: Urban agriculture as ordinary urban practice: challenges and lessons

Abstract: Provisioning cities through urban agriculture has been rediscovered recently, in particular as a practice that could (and should) be integrated into the ordinary urban fabric. While initially, such suggestions had been primarily conceptual proposals that were very limited in their applications, within a few short years, there has been a proliferation of realizations where food production has started to be incorporated into neighborhoods, open spaces, housing, and a range of building components. Now that these experiences have started to accumulate, what lessons can be drawn from these practices? What challenges have the actors who sought to implement such projects faced, and what can be concluded from the responses to these challenges? Based on cases identified through our Carrot City initiative, combined with other experiences we have had documenting and analyzing the relation between urban agriculture, design and planning, we will draw some lessons from this first generation of actors who have sought to make urban agriculture a commonplace part of the urban landscape.

Panelist 3: Wendy Fountain, Graduate Student, University of Tasmania

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Title: Re-thinking kitchen design in pursuit of sustainable food cultures

Abstract: This paper proposes a re-thinking of kitchen design to support the systems inherent in emergent urban agriculture and to help people forge the daily practices of a more sustainable food culture. I argue that the domestic setting, particularly kitchens as sites of intense consumption and cultural significance, have been overlooked in recent work on designing buildings and places for urban agriculture. I present two contrasting kitchen design cases – the first designed for the contemporary mass market, the other a remnant of past home-based food production – as lenses to elucidate how the food system and food culture are embedded and reified in the design of domestic settings. I then build on this interplay of food and design to speculate on designing for integrated kitchen systems in an urban Australian context.

Panelist 4: George Solt, Assistant Professor, New York University

Title: The Adaptation of Chinese Noodle-Soup in Urban Japan during the Interwar Period

Abstract: The paper examines the significance of ramen as one of the principal foods marking the arrival of a modern urban lifestyle in 1920s Japan. In Tokyo, as well as in regional hubs such as Sapporo in the far north and Hakata in the south, the popularization of Shina soba (the precursor to ramen) as a cheap, fast, and filling meal packed with salt, animal fat, and factory-processed wheat-flour fit neatly within the structure of modern industrial life, where new forms of work, ingestion, and amusement gradually replaced or transformed the old. I examine the spread of Shina soba in the newly industrialized cities of interwar Japan to study how the dish evolved differently in each area, and how this was related to the movement of people from the country to the city, the rise of a mass consumer culture, and changing modes of work and leisure.

Panelist/Discussant 5: Karen Franck, New Jersey Institute of Technology

Session J5: Latino Immigrants: Cultural and Economic Pressures

Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 310

Panelist 1: Teresa Mares, Assistant Professor, Department of Anthropology, University of Vermont

Title: Global South Farmers in the Global North: An Argument for Food Sovereignty

Abstract: Although the concept of food sovereignty is rooted in peasant movements across the Global South, food activists have recently called for integrating this framework within low-income communities of color in the United States. Food sovereignty emphasizes the creation of local alternatives while dismantling the policies that ensure the dominance of the corporate food regime. This paper investigates the ways that food sovereignty articulates with the work of food justice and community food security activists in Seattle Washington. Drawing upon more than four years of ethnographic fieldwork, this paper describes how the agroecological knowledge and experiences of Latino/a immigrant farmers in Seattle remain marginalized in community food security and food justice projects, even as they strive to be more inclusive and responsive to community needs. Integrating a food sovereignty framework into these projects has the potential to forge

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more meaningful connections with communities with rich and diverse relationships to agri-food systems.

Panelist 2: Airin Martinez, W.K. Kellogg Postdoctoral Fellow, Johns Hopkins Bloomberg School of Public Health

Title: Comiendo Bien as Constitutive of Latinidad among Latino Immigrants in San Francisco

Abstract: Latino/a immigrants, their children, and others of Latin American descent are said to use the pan-ethnic label, Latino/a, to create cultural unity and strategize politically. Less has been written outside of economic and political matters to explain how Latino immigrants from different countries perform Latinidad through their eating practices. In this presentation, I demonstrate how Latino immigrants representing six countries and multiple class positions come to construct and enact Latinidad through the lay health practice of comiendo bien, or eating well. This is part of a larger situational analysis of comiendo bien and the transnational processes that sustain the practice among Latino immigrants in San Francisco. Beyond food, by sharing their idealized practice of comiendo bien and their perceived differences in the taste and quality of food available in San Francisco, these immigrant families construct Latinidad. The implications of this work in Latino/a Studies and Food Studies will be presented.

Panelist 3: Claudia Prado-Meza, Graduate Student, Sociology Department, Iowa State University

Title: What money can't buy: The impact of remittances upon food ways and agriculture in a sending transnational community.

Abstract: International migration has changed those food ways in unintended ways. Scholars have described remittances have been seen as new source of international development and as destroyer of local cultures through introduction of consumerism into traditional communities. A gender lens analysis of changes in food systems in Villachuato, Mexico found that despite improved socio-economic standing in sending communities due to transnational connections such as remittance and travel, there were negative impacts on the food habits of the community. Food sovereignty decreased and increased inequality directly impacted the opportunities for older non-migrant women to achieve household food security. While financial capital is crucial to changing food habits by facilitating the purchase of highly processed food, the food security and food sovereignty of the sending transnational community get eroded, forcing it to become dependent upon remittance.

Panelist 4: M. Barbara Tagliaferro, MA, MPH Candidate, City University of New York, Hunter College, School of Public Health

Co-author(s): Anahi Viladrich, Associate Professor, City University of New York, Queens College and the Graduate Center

Title: Latinas' Nostalgic Foods: Demystifying the Good and the Bad, the Raw and the Cooked

Abstract: The role that nostalgia (eating habitus and the emotional attachment to food) plays in shaping eating patterns and preferences is still unexplored in the literature. This

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presentation addresses the meaning of nostalgia in Latinas' food preferences, based on a study conducted in New York City in 2010. We found that Latinas' own food representations were split in a two-fold system of classification. Whereas participants underscored the purity of raw foods, they also pointed out the deleterious effect of deep-fried preparations and stews. Furthermore, a second spatial duality, between their countries of origins and the United States, addressed the role of memory (vis-a-vis the homeland idealization), regarding their changing body images. It is remarkable that most participants considered that traditional foods (i.e., pastelitos) made them lose weight in their home countries, and gain weight when eaten in the US. Likewise, women mentioned diverging portion sizes, stress levels, and lifestyles.

Session J6: Technology

Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 212

Panelist 1: Diana Stuart, Assistant Professor, Michigan State University

Co-author(s): Rebecca Schewe, Mississippi State University

Title: In Search of “Happy Cows”: Can New Technology Address Alienation in Dairy Production?

Abstract: Rising public awareness of industrial food production has resulted in increased concern over cruelty in animal agriculture. A growing number of consumers want to purchase products from businesses with “happy animals.” We draw from the work of Barbara Noske to examine if new technology in the dairy sector can create conditions where cows are not alienated. Noske argues that agricultural animals experience four forms of alienation that amount to Marx’s notion of alienation from species-being. We apply these ideas to examine small-scale, pasture-based dairies in northern Europe that use robotic milking technology. These systems allow cows free access to pasture and the ability to choose when and how often they are milked. Research methods involved 20 interviews with dairy farmers and on-farm observations. Findings suggest that while these systems address certain forms of alienation and greatly differ from factory farm conditions, they fail to fully address alienation from species-being.

Panelist 2 & 3 (co-authors/co-presenters): Cory Bernat, Food Historian, Smithsonian Institution and Odile Madden, PhD Research Scientist, Museum Conservation Institute, Smithsonian Institution

Title: Plastics and Food

Abstract: The Age of Plastic' research program at the Smithsonian Institution is leveraging the institution's collections' arguably the world's greatest repository of plastic material culture to investigate the significance of plastic, its influence in our lives, and how museums preserve this history. This multidisciplinary inquiry brought together a food historian and a materials scientist interested in plastic and food, especially the cultural and chemical implications of this union. Informed by questions a scientist and a cultural historian would ask, we will present our research into how plastics appear in the food system (through packaging, as “food”), the public fears over chemicals in plastic (BPA and other chemicals, testing of food containers), and reactions to disposable packaging in the

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environment (clean-up and recycling efforts, bio plastics). Smithsonian museum artifacts are primary documents of the material, the technologies by which they were produced, as well as their uses, cultural implications, and chemical stability.

Panelist 4: Amy Guptill, Associate Professor of Sociology, SUNY College at Brockport

Title: Space and process in online local food marketing

Abstract: This paper describes findings of an exploratory study about a recently emerging form of online food marketing. In these projects, consumers pre-order items (and pre-pay) from participating producers (who set their own prices) online during a specified ordering window. Then, a few days after the ordering window closes, vendors deliver their ordered items to a central point where customers' orders are assembled for pick-up or delivery. Some of these online markets are incorporated into Local Food Cooperatives (LFCs); there are now about 14 of these in the U.S. and Canada. Others are unincorporated and often use marketing software made available at LocallyGrown.Net. There are about 80 Locally Grown Markets (LGMs) in operation. This project comparatively examines the operations of these markets and nests those findings within the geospatial patterns of comparable types of alternative food marketing analyzed through GIS.

Session J7: Slow, Fresh, and Local Food

Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 120

Panelist 1 & 2 (co-authors/co-presenters): Phil Mount, PhD Student, University of Guelph and Ryan Hayhurst, PhD Student, University of Guelph

Title: Where are we going with this? Conceptual frameworks and unresolved tensions in local food hubs

Abstract: The form and function of local food networks continue to evolve as the movement grows. New approaches to community supported agriculture, farm-to-school programs and virtual marketplaces generate new growth and new forms of localization. How we conceptualize this growth, which perspective we privilege, and how we frame (or constrain) the movement will in many respects determine its success. The 'Food Hub' is the newest evolutionary form to gain widespread popularity in the movement. Almost by definition this terminology brings a multi-functional, multi-stakeholder connotation to the local food space; arguably desirable evolutionary qualities. But how we conceptualize the hub's function (scale, decentralized distribution, community engagement) will play a large role in determining expectations and success. Drawing on recent research from our Canadian 'local food hub' university research consortium, we will highlight the project's influence in resolving tensions, and the challenges that remain as the local food movement evolves on Canadian soil.

Panelist 3: Laura Hahn, Professor, Humboldt State University

Co-author(s): Michael Bruner, Professor, Humboldt State University

Title: How Locavores are Redefining Themselves and Their Food Systems

Abstract: Drawing upon data gathered through interviews with community members, we describe (a) how the conceptualizations of "organic" and "local" are understood and (b)

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how these understandings influence the production, distribution, and consumption of food in this community. Connecting the locavore movement to co-optation theory, we make the argument that the “locavore” movement may illustrate how members of the former “little organic” movement are reclaiming their symbols and practices, while moving beyond the organic label. Based in a rural, isolated, northern California county--with a long history of Native American and European traditional farming and fishing, as well as progressive food activism, organic farms, farmers markets, food cooperatives, and community gardens--this “local” research is situated in an ideal location for inquiry into food ideologies and systems. The nearest urban center is approximately 250 miles away, placing the 100,000 residents of the county in a sometimes awkward mixture of food systems.

Panelist 4: Andrea Bosio, PhD student, Griffith University

Title: The role of Slow Food in the transformation of the built environment: a comparison between Italy and Australia

Abstract: The paper analyzes the Slow Food movement and its influence on the transformation of the territory within food production and consumption logics at the local scale, through a comparison of the role of Slow Food between its place of origin, the area near Bra in Italy, and the Australian context of Brisbane and the Gold Coast. It aims to compare the implications of the practice of the principles of the Slow Food manifesto in these two different contexts, analyzing the similarities and the differences of approach, and ultimately investigating on the influence on the transformation of the local Italian and Australian territory and on the significance of their activities within global and local food issues. In this analysis the paper considers theoretical studies on the connection between the food system and the built environment (Carolyn Steel, Yona Friedman), historical studies on gastronomy (Massimo Montanari) and sociological theories (Michel de Certeau).

Panelist 5: Amy Halloran, Adjunct Professor, Russell Sage College

Title: The Evolution of Fresh Food

Abstract: What do the back-to-the-land movement of the seventies and the current urban homesteading movement have in common? Will this round of love for fresh food be more durable? Or will our DIY efforts fall victim to fashion? I’ve started to explore these questions by interviewing people involved in both of these food eras. Culinate published a brief essay on the subject, and I see this conference as an opportunity for me to continue my conversations and writing on the topic. Over the spring I will be interviewing people from Garden Way in Vermont, and urban homesteaders in and around Oakland, California. My goal is to gain perspective and gather insight on the staying power of this generation of food pursuits. Is there an urgency to our engagements that will keep people involved in home food production this time?

Session J8: Food, Politics, and Personal Agency

Saturday, 10:05 – 11:20, New York University, Vanderbilt Hall, Room 216

Panelist 1: George Bayuga, Government/Graduate Student, New York University **Title:** State Power and Personal Resistance: Sorting Out the Discourses of Chinese Food Safety

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Abstract: In the last 10 years, China's media has been peppered with stories of dangerous food safety scandals. As these problems are exposed, the Chinese State, activists, and everyday citizens must confront the political, social, and economic challenges that tainted food presents. Following the history of Chinese media reports, international news coverage, and Weibo microblog posts, this paper argues that Chinese food safety concerns transcend the discourses of health and human welfare. Rather, they linked with the struggle to maintain Chinese social stability, democracy activism, and resistance against the state.

Panelist 2: Christophe Hille

Title: Raw Milk, Libertarianism, and Food Freedom

Abstract: A newly emerging identity of the raw milk movement and of the tensions between its advocates and opponents, can best be understood in political and cultural terms. First, milk occupies an outsized position in our national conversations on diet and provokes individuals to stake out political positions in ways rarely found with other foods. Second, raw milk advocates are a dissident community that is openly distrustful of its antagonists in scientific and regulatory agencies. Third, the raw milk movement has begun to identify itself as the standard-bearer in the broader food freedom movement, which espouses beliefs about sovereignty over food choice and access that are partly derived from libertarian political theory. Consequently, raw milk advocacy has begun to evolve from a simpler fringe nutritional belief system to a political and ethical position based in moral ethics.

Panelist 3: Hilda Kurtz, Associate Professor, Department of Geography, University of Georgia

Title: To drink or not to drink: the biopolitics of raw milk in Georgia

Abstract: Controversy over access to raw (unpasteurized) milk raises important questions about the state's role in regulating exposure to risk, the extent of political rights to make certain food choices, and the conventions by which food-borne risk is evaluated. Raw milk is tightly regulated in the United States, illegal to purchase for human consumption in 20 U.S. states, including Georgia, and with sharp constraints on access in the other 30 states. Proponents of raw milk, however, view it as a living food rich with beneficial microbes. This paper, part of a larger project, explores the biopolitics of raw milk in Georgia, asking how and why do raw milk drinkers contest the dictates and parameters of the biopower which mandates compulsory milk pasteurization in Georgia? What systems of knowledge, social relations and institutions animate raw milk drinkers and advocates?

Panelist 4: Elise Lake, Associate Professor, University of Mississippi

Title: Dr. Harvey Wiley and the Great War: Contesting U. S. Food Administration Conservation Policies in "Good Housekeeping," 1917-1918

Abstract: As a federal food chemist, Dr. Harvey Wiley, "Father of the Food and Drug Act," battled adulterated food and promoted healthful nutrition, often clashing with political and food industry interests. Upon his 1912 retirement, Wiley continued his crusade as an editor at "Good Housekeeping." There he spoke directly to housewives, touting moderate

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eating, whole grains, child nutrition, and prohibition. World War I posed new challenges for Wiley, when food conservation policies prescribed by the Food Administration often reflected the very political and industry interests Wiley had fought while in government. In this paper, I show how Wiley used his editorship and authority as consumer advocate to promote food saving while disputing federal policies he deemed nutritionally and economically unsound. This challenges the assertion that the press uncritically disseminated Food Administration propaganda even as it resisted other government efforts to marshal civilian support for the war.

Session J9: Feasts or Famine: Literary Representations of Fasting & Fitness
Saturday, 10:05 – 11:20, New York University, Furman Hall, Room 334

Panel Abstract: Our proposed panel, “Feast or Famine: Literary Representations of Fasting & Fitness,” identifies a cultural preoccupation with starvation that surfaces, ironically enough, in twentieth-century narratives about food. In “Naturalism’s Dietary Discourse & Upton Sinclair’s Social Reforms,” Cara Erdheim shows that Sinclair’s writings about fasting contribute to a counter-discourse that changes our thinking about naturalist hunger. Lauren Navarro’s paper looks at how Edith Wharton’s portrayal of food deprivation counters the naturalist plot of decline, wherein men often starve to death. In “Milking Mothercraft: The Politics of Infant Feeding in Betty Miller’s Farewell Leicester Square,” Kate Nash illustrates how Betty Miller’s 1941 novel openly critiques a post-World War I effort to promote racial purity through the regulation of breastfeeding. Our three papers share an interest in the way that twentieth-century American and British authors juxtapose their fascination with feast and famine.

Panelist/Discussant 1: Cara Erdheim, Visiting Assistant Professor, Sacred Heart University

Panelist/Discussant 2: Kate Nash, Fordham University

Panelist/Discussant 3: Lauren Navarro, Fordham University

Panelist/Discussant 4: Rachel Black, Boston University

Session J10: Food and Migrations II
Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 316

Panelist 1: Anita Chen, MA Student, Food Studies, New York University

Title: Dangers in the World of Chinese Take-out Delivery: Understanding the sociological drivers for the victimization of Chinese deliverymen

Abstract: In high-crime urban neighborhoods, of New York City in particular, Chinese deliverymen have been targets of armed robberies, acts of violence, and even murders on the job. The stories of these Chinese men are only written about when the cases have become irreversible by death. Judith Butler’s theory of performative gender proves useful

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as a framework by which to understand the sociological factors underpinning the victimization of Chinese deliverymen, as almost all the perpetrators are teenaged boys, fulfilling a narrative of masculinity. The sources used for this paper, a preliminary study, rely almost exclusively on data collected from New York City-based publications and released crime reports. In order to understand the lack of data and academic study on the matter, it is important to understand the implications of the model minority myth and its impacts on the invisibility and perception of Chinese immigrants.

Panelist 2: Jane Dusselier, Assistant Professor, Iowa State University

Title: Creating a Worldview: The Life of a Lao American Woman through Food

Abstract: Drawing on several life history interviews with Kim Phothisane, this paper explores the cultural meanings of food in a Laotian American context. Born in Laos during 1952, Phothisane left her country of birth in the wake of the tumultuous post war years. She escaped Pathet Lao rule in January of 1980 crossing the Mekong River and entering the Ubon refugee camp in northeastern Thailand. She was released ten months later and landed at LAX on October 7, 1980. Ames, Iowa was her final destination where she began her new life. Through all the struggles, joys, and challenges which comprise Phothisane's life one element remains central, that of food. Throughout our conversations Phothisane employs food as a canvas for creating her worldview, thinking through her ideas and life, and nourishing bodies, minds, and souls. It is through food that her voice most clearly emerges.

Panelist 3: Nina Fallenbaum, Food & Agriculture Editor, Hyphen magazine

Title: Asian American Origins of the New American Food Movement

Abstract: Asian American contributions to American food history are often hidden, unexpected and significant, written between the lines of mainstream food scholarship. Leaders of the American food movement like Alice Waters and Ruth Reichl cite the lessons they received from California Japanese and Chinese Americans about fresh vegetables, poultry and fish, helping to shape what would eventually be called "California cuisine." While Asian-originated ingredients and preparations grew in popularity in the second half of the 20th century, so did Asian American influences on what is now considered simply "American food." Values like freshness, quality of ingredients, and environmental sustainability are considered increasingly integral to "new American cuisine." This paper describes the role key Asian Americans played in establishing these norms, and shifts the Asian American contributions to American food history from the margins to the center.

Session K1: Alternative Food Systems: Methods, Meanings, and Movements

Saturday, 11:40 – 12:55, New York University, Vanderbilt Hall, Room 206

Panel Abstract: This panel looks at contemporary alternative food systems in Italy and the United States to consider alternative definitions of the term "alternative." The papers also examine the implications of those definitions. Taking an interdisciplinary approach, this discussion explores how social scientists have identified some of the key issues and

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challenges in conceptualizing and effecting changes towards greater food democracy as well as some of the efforts underway to change how people might access food.

Panelist 1 (Moderator): Alice Julier, Director, Food Studies, Chatham College

Panelist/Discussant 2: Psyche Williams-Forsen, Associate Professor of American Studies, University of Maryland College Park

Panelist/Discussant 3: Carole Counihan, Professor of Anthropology, Boston University

Session K2: Health and Food Choices

Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 210

Panelist 1: Meena Mahadevan, Assistant Professor, Montclair State University

Co-author(s): Dr. Charles Feldman, Montclair State University, Dr. Heather Hartwell, Bournemouth University, UK

Title: Menu Engineering for the Promotion of Nutritious Meals among Older Adults: A Qualitative Approach

Abstract: Nutritional well-being plays a vital role in the overall health, independence, and quality of life of older persons. Research however shows that most, especially those living in institutionalized settings, aren't eating well. It has been suggested that by simply adjusting menus and food preparation techniques to conform more closely to the residents' food preferences, facilities might help improve their food and nutrient intakes. While previous studies have quantified the impact of menu designs among the general population, there is little research examining the perspectives of older adults. Using a qualitative approach and focus group discussions with a group of community-dwelling as well as elderly living in assisted living centers, this study explores participants' attitudes, beliefs, and opinions toward menu interventions. Our long-term goal is to generate preliminary data that will provide the foundation for better marketing strategies to promote increased food intake and improved nutritional health in this population.

Panelist 2: Johanna Eldridge, Graduate Student, Cornell University

Co-author(s): Carol M. Devine, Ph.D., R.D; Luz Aceves, B.S.; Elaine Wethington, Ph.D.; Erica G. Phillips-Caesar, M.D., M.S.; Mary E. Charlson, M.D.

Title: Context matters even for “small” eating behavior changes: Experiences in a small eating behavior change pilot weight loss intervention

Abstract: Small eating behavior changes (EBCs) are proposed as more feasible to achieve and maintain than larger changes typical of traditional behavioral weight loss interventions. This study attempted to unpack this “feasibility” by exploring, qualitatively, how differences in the individual context of change (eating identity, home environment, food responsibilities, commensality, previous weight control efforts, eating behaviors, and challenges) informed participant experiences in a small EBC 12-week pilot weight loss intervention. Enrollment, weekly, and final interviews with 46 men and women (mean age

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51, mean initial BMI 34kg/m², 56% Black, 41% Hispanic) investigated social interactions, barriers and enablers to implementation of one participant-selected small EBC strategy. Participants who felt most successful in implementing their EBC chose strategies more congruent with salient aspects of their eating contexts, particularly social facets, than did those feeling unsuccessful. Small EBC interventions should develop methods to help participants (1) identify EBC strategies complementing their eating contexts and (2) navigate social eating contexts.

Panelist 3: Deanna Pucciarelli, Assistant Professor, Ball State University

Title: Determinants that Influence Food Consumption among Older Members of a Midwest Community

Abstract: The goal of this study was to record Muncie, Indiana residents' change in eating habits over time. Identify key determinants that influenced a change in participants' eating habits; and, analyze the data for convergent themes among participants and draw patterns. Hypotheses on changes in food patterns included: Socio-economic status in the middle-class population maintained daily food production to remain inside the home; women working outside the home reduced labor hours allotted to home cooking; and social norms valued home cooking resulting in home prepared meals. The study used a cross-sectional, oral-history, interview format. The study sample: 25 seniors (65y-100y old) from a convenience sample taken from one, medium-sized, mid-western town, and used a semi-structured script. Economics greatly influenced food consumption patterns for depression-era born adults. Women who grew up on home-only cooked meals, but entered the workforce adjusted traditional meals in favor of convenience. Availability of foodstuffs impinged on consumption.

Panelist 4: Mark von Topel, Graduate Student, New York University

Title: The Myth of Choice: Behavioral Economics and the Global Obesity Epidemic

Abstract: Poor food choice is a major contributing factor to the obesity problem in the United States and around the world. Individuals make approximately 250 food choices every day, the vast majority of which are subconscious. Research in eating behaviorism and the application of behavioral economics to the food environment seeks to illuminate what influences decisions regarding food. The proposed paper is a literature review on the application of behavioral economics to food choice. It covers the foundations of behavioral economics, how this emerging field explains food choice, and proposed obesity reduction and prevention policies. This paper highlights the influence of marketing and corporate engineering of the food environment as key challenges to the development of healthy food systems. This conversation will be of interest to those seeking to address the health impacts of rapid food system change both in the U.S. and elsewhere.

Session K3: Craving for the Past: Food and Nostalgia in Twentieth century North America.

Saturday, 11:40 – 12:55, New York University, Vanderbilt Hall, Room 214

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Panel Abstract: This panel looks at the relationship between food and nostalgia from a historical perspective. How do cravings for the foods of a remembered past shape our present taste and food cultures, both as individuals and imagined communities of eaters? Addressing these issues will highlight the cultural complexity of modern food chains. Begin's paper looks at the Great Depression and at how sensory nostalgia for pre-industrial food contributed to the nation building efforts of the New Deal state. Mosby's paper explores contemporary Canadian nostalgia for austere WWII cooking as the outcome of a successful wartime effort to construct and popularize a national cuisine capable of overcoming barriers of class, region, ethnicity, and language. O'Neill's work on boxed lunches in post-WWII North America examines childhood food as both a way to establish dietary norms and sites for future nostalgic attitudes towards food. Anthropologist David Sutton will offer his comments.

Panelist 1 (Moderator): David Sutton, Southern Illinois University Carbondale

Panelist 2: Meredith Abarca, Associate Professor/English, University of Texas at El Paso

Title: Memory, Space, and Identity in the Culinary Memoir

Abstract: Six central concepts in the production of self-life narratives, as the memoirs, are memory, experience, identity, space, embodiment and agency. This essay proposes to look at three of these six sources within the context of three culinary memoirs: Eduardo Machado's *Taste Like Cuba*, Diana Abu-Jaber's *The Language of Baklava*, and Shoba Narayan's *Monsoon Diary*. The narrators of these narratives deal with nostalgia for home (a country far way), the struggle to belong to a new place, and eventually re-defined a changing sense of self through the foods they eat with new people in new places. Through ontological applications of how memory, space, and embodiment work in the very construction of memoirs, I examine how these authors redefine the search for authentic culinary flavors of their childhood as a necessary period of mourning. Furthermore, through these three same concepts the process of transformation takes place and new sensory identities are constructed.

Panelist 3: Camille Begin, PhD Candidate, University of Toronto

Title: 'The 'Home Style' After the Chicken Pie Has a World of Meaning:' Sensory Nostalgia in the Federal Writers' Project's Archive.

Abstract: Camille Begin's paper looks at the role played by the longing for traditional regional foods in the construction of national identity in the 1930s U.S. Her interpretation of sensory nostalgia in the archive of the Federal Writers' Project (FWP) analyzes how the late years of the Depression served as a cathartic sensory moment for the acceptance of industrial foodstuffs as part of American food culture. Paying little attention to the nutritional consequences of the Depression, FWP workers yearned for remembered and imagined "real" food, they longed for the sensory comfort of homemade dishes. This late New Deal sensory nostalgia was not so much a yearning for the past as a blueprint for the future expressed on a populist tone and focused on public performances of eating. Ultimately, the FWP's sensory nostalgia rested on conservative gender ideals and raced stereotypes further encouraged by the looming involvement of the country in WWII.

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Panelist 4: Ian Mosby, SSHRC Post-Doctoral Fellow, University of Guelph

Title: "Tealess Teas, Meatless Days, and Recipes for Victory: Rethinking Food Culture and Culinary Practice in Wartime Canada, 1939-1945."

Abstract: Ian Mosby's paper will explore that gap between Canadians' popular memory of culinary austerity during the Second World War, wartime discourses around patriotic sacrifice in the kitchen, and the reality that, throughout the war years, Canadians were eating more – and better quality -- food than they ever had before. Even meat rationing, a central component of Canadians' memories of wartime eating, promised an average weekly consumption far in excess of what most Canadians had consumed during the 1920s and 1930s. This paper will therefore explore contemporary nostalgia for austere wartime cooking partly as the outcome of a successful wartime effort to construct and popularize a national wartime cuisine that was able to overcome the barriers of class, region, ethnicity, and language.

Session K4: More than Meats the Eye: A Roundtable on Sustainable Meat Production and Pedagogy

Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 214

Roundtable Abstract: Hospitality and Food Studies Programs often bring students (and faculty) to knowledge through first-hand experience, usually through culinary training and site visits. Innovative programs engage students in practices that challenge assumptions about production and consumption. In a recent graduate course of Sustainable Meat Production at Chatham University, students traveled to a local grass-fed sheep farm and spent time on the kill floor, in butchering, and learning about the processing and packaging of lamb. Observations on the farm and in the USDA inspected processing plant gave more than the usual view on sustainably produced, local farming, meat production, HAACP standards, and Organic certification. As a result, all involved took away from this experience a variety of opinions and attitudes with regard to the practicability of sustainably produced meat. Much more than a butchery culinary class, it set the groundwork for an in-depth understanding of the complexities of the food system in relationship to meats. This roundtable will foster a discussion between participants and faculty practitioners whose ideas and goals may also be altered by the unexpected aspects of experiential classes.

Panelist/Discussant 1: Jeff Miller, Professor, Colorado State University

Panelist/Discussant 2: Jonathan Deutsch, Professor, Kingsborough Community College

Panelist/Discussant 3: Sally Frey, Professor, Chatham University

Panelist/Discussant 4: Maria Joseph, Graduate Student, Chatham University

Panelist/Discussant 5: Nicole Muise-Kielkucki, Graduate Student, Chatham University

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Panelist/Discussant 6: Catherine Piccoli, Graduate Student, Chatham University

Panelist/Discussant 7: Kim Watson, Graduate Student, Chatham University

Session K5: India: Food Security, Agriculture, and the State
Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 310

Panelist 1 (Moderator): Patrizia Longo, Professor of Politics, Saint Mary's College of California

Panelist 2: Chelsea O'Sullivan, Undergraduate Student, Saint Mary's College of California

Title: Food Security and the Public Distribution System in Pune, India

Abstract: This paper analyzes the interaction between Janwaadi Mahila, a local branch of the All India Democratic Women's Association, and the government food security program, The Public Distribution System. It is proposed that Janwaadi Mahila more effectively translates food availability into food accessibility. In depth interviews with 20 women associated with Janwaadi Mahila and key-informant interviews were used to collect the data. The important findings include high instances of food insecurity with hunger (90% of sample population), low awareness of government schemes (60% of sample population), and a low level of goods and services provided by the Fair Priced Shops. Correlation analysis determined that Janwaadi Mahila does not have a direct effect on increased levels of food security and that there is a high level of dependence on ration grains by the target population. The results of this study contribute to grassroots efforts toward reform of government food security programs.

Panelist 3: Devparna Roy, Visiting Fellow, Cornell University

Title: Seeds of Discontent? State, Civil Society, and Firms in GM Crop Debates in Democratic India

Abstract: While there is consensus that India's democracy has been largely successful, some scholars have dismissed India as a "failed" developmental state. What is the meaning of "democratic developmentalism"? Does introduction of genetically modified (GM) seed technology further debilitate the developmental role of the democratic state? Can nine years of experience with Bt cotton in India enlighten our understanding of the politics of Bt brinjal today? I compare roles of the central government during two GM crop episodes, using concepts of governmentality, hegemony, and food sovereignty. I argue that because of certain features of India's democratic society (e.g. new farmers' movement), the central state ceded power to farmers and seed corporations during the Bt cotton debate; however, the central state may have regained power over those actors during the Bt brinjal debate. I reflect on possible implications of "developmentalism" by democratic state for farmers and other stakeholders.

Panelist 4: Shetal Shah, Graduate/NY Representative to UN, The New School/Nord-Sud XXI

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Title: Changing Landscapes Impact Rural Livelihoods: Government Forestry Policies on Eucalyptus in India

Abstract: The narrative of government forest policies in India began in the mid-1800s with the British import of Eucalyptus from Australia. Initially assigned a medicinal role, its shift to an income-bearing high-value market commodity began the first of a succession of government forestry programs that pit the subsistence needs of forest-dependent populations against the raw material demands of industry. Competition for forest resources on the same lands favored industry and caused restricted access to forest products, loss of exchange entitlements and food insecurity for rural populations, most especially for the low castes and women. These effects point strongly to Amartya Sen's entitlement approach. History has shown clear winners and losers with the adoption of Eucalyptus forestry in India, however the current policies of Joint Forestry Management may finally serve to equitably meet both sets of stakeholder needs.

Session K6: Food Heritage I

Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 212

Panelist 1: Scott Barton, New York University

Title: Afro-Brazilian Cuisine: An Alternate Space of Resistance

Abstract: Gilberto Freyre's second opus of Brazilian familial social history, *Sobrados e Mucambos*, *Mansions and the Shanties*, is presented by the author as a means to study subordination and concurrently accommodation of one race and one class to another. He states the fusion of heterogeneous religions and cultural traditions into one national identity. He situates this work from the late 18th-19th c as the economic engine of the nation move from one wholly based in rural plantocracies of sugar, coffee, cacao and cotton to two engines; one rural and one urban. The thrust of this essay is to review Freyre's major analysis of class distinctions that existed between the Mansions and Shanties as a means of interrogating the culture of food in both locales in hopes of obtaining a reference to the cultural implications and retentions existent in diet and commensality of late colonial and early post colonial Brazil.

Panelist 2: Katie Dolph, Wine Consultant / Grad Student, Boston University

Title: Quality Wine in Contemporary Winemaking: How Oregon is Bridging the Gap Between Old World Tradition and New World Innovation

Abstract: How does a wine region develop a sense of identity? How do winemakers, growers, and consumers alike work together to create, negotiate, and protect new traditions? What happens when their newly established values are challenged within their own community? This paper explores how craft and technology in winemaking practices contribute to the quality of Willamette Valley Pinot Noir and help shape the cultural development of the wine region. This paper will explore the practices of five winemakers, address emergent themes and theorize around what makes quality wine in the Willamette Valley and how this may apply to the future of quality wine production and regulation.

Panelist 3: Lisa Markowitz, Assoc Professor, University of Louisville

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Title: New Markets, Old Foods: The Peruvian Gastronomic Boom

Abstract: In recent years Peru has enjoyed a gastronomic boom, evident in the expansion of restaurants, the emergence of culinary tourism, and increasing food exports. A key part of the boom is promotion of the country's indigenous foods and preparation styles. The newfound popularity of and demand for Andean foods, in Peru and abroad, has the potential to generate additional income for small-holding Andean ranchers and farmers. However, to date, the construction of remunerative value-chains remains an aleatory work-in-progress for the actual producers. Both the celebration and accelerating circulation of once disparaged peasant-food commodities lie at the intersection of international and domestic flows of development practice, tourist desire, and commercial regulation. Drawing on very recent fieldwork, I overview the boom, and the prospects for producers to share its benefits.

Panelist 4: Chrissie Reilly, Culinary History, University of Maryland Baltimore County (UMBC)

Title: Hungering for Authenticity: Mixed Methods Research and the Quest for Real Food

Abstract: The association between food and place is unmistakable, but how this phenomenon manifests in contemporary society is not universal. Foods are emblematic of the spaces that produce them, even when foods appear far away from their geographical origin. Consumers judge the authenticity of a food by its degree of resemblance to its historical predecessor, yet food and foodways are continuously evolving; whether through ingredients, preparation methods, or locus of production. This paper examines the dialectic between culinary nostalgia of local cuisine and its deterritorialization, when the originators of an idea no longer control its consumption. Using the French concept of terroir to encompass the place-quality correlation of foods, this pilot project combines qualitative research and GIS mapping to illustrate how foodways are linked to geographies. Perhaps if we can find out where we want to eat, we can find out who we want to be.

Session K7: Future of Farming

Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 316

Panelist 1: Mark Haggerty, Professor, Rezendes Preceptor of Civic Engagement, University of Maine

Co-author(s): Breana Bennett, John Jemison, Stephanie Welcomer

Title: The Eye of the Beholder: Examining the Farmer Perspective on Current Energy Pressures

Abstract: Rising and fluctuating energy prices are a concern to both policy makers and businesses in Maine. Energy expenditure per dollar of output is higher in Maine than in the surrounding New England states. Pressures arising from energy costs are causing farms in the state to reexamine current practices. Our study investigates the current status of energy inputs into the farming sector in Maine. To understand farmer perceptions regarding energy we interviewed approximately 200 people in fifteen focus groups sessions. These included conventional and organic farmers growing mixed vegetables, beef, dairy, potatoes, apples, blueberries and ornamental plants. We investigate within and

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across farm sectors to understand farmer strategies for handling changing energy prices. We conclude with an analysis of the consistency between farmer perceptions and forecasts in the energy sector and an examination of the viability of alternative energy solutions for the different farm sectors.

Panelist 2: Elisabeth Abergel, Associate Professor, Université du Québec à Montréal (UQAM)

Title: Putting Value on Climate Change: Climate Ready Crops and the Bioeconomy

Abstract: This paper focuses on the ways in which corporate actors and others map out and frame the challenges posed by Climate Change (CC) in technoscientific, financial and biophysical terms and potentially impact agri-food systems. Thus, the debates surrounding the future of food production and the challenges of CC are analysed through the lens of bio-capitalism (Rajan 2003; Cooper 2008, 2010) and bioeconomic discourse around environmental services (Sullivan 2011) in order to assess the limitations and potential consequences of biotechnological adaptation strategies for agricultural sustainability. The practical limitations of this adaptation strategy are explored by critiquing green economy approaches (Kosoy and Corbera 2010) and demonstrating how technoscientific interventions in the context of CC are organizing local and global forms of social and biological exclusion and inclusion which restructure the global food economy in important ways.

Panelist 3: Brianna Ewert, Graduate student, teacher, University of Montana

Title: Understanding Incubator Farms: Innovative Programs for New Farmer Development

Abstract: This paper explores one promising strategy for supporting new farmers: incubator farms. Incubator farms are land-based programs that help aspiring farmers start new agricultural businesses by offering some combination of farming education, hands-on training, low-cost access to land and infrastructure, and social support. Three case studies of existing incubator farm programs near diverse urban markets are presented: Viva Farms in Skagit Valley, WA; the Elma C. Lomax Incubator in Cabarrus County, NC; and Urban Edge Farm in Cranston, RI. Research includes 30 interviews with program organizers and new farmer participants, site visits, and a review of program materials. Common themes between the three cases are analyzed, including the structure and function of these programs, their role within the local food system, and their role in the establishment of farm operations for participants. Lessons learned are drawn from the research and recommendations are made for establishing future programs in other locations.

Panelist 4: John Jemison, Soil and Water Quality Specialist, University of Maine Cooperative Extension

Title: What Farmers Think About Climate Change

Abstract: In 2011, fifteen focus groups were held with 199 farmers and crop advisors to better understand issues of importance to the future of farming in Maine. We met with all commodity groups and had four mixed farmer sessions. We asked participants “what changes are you making on your farm with respect to fluctuating weather patterns”. We learned that farmers are concerned about erratic weather influencing crop production, but

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farmers manage with the weather they have. Many have irrigation and drainage. Dairy farmers mentioned having to produce a crop regardless of what the weather brings them. Apple growers mentioned using hail nets for protection, and blueberry growers feared heat spikes that can shrivel berries within hours. Little concern was expressed about potentially higher temperatures affecting potato production. Growers are faced with so many issues that they were less concerned about potential future threats.

Session K8: Food activism and advocacy

Saturday, 11:40 – 12:55, New York University, Vanderbilt Hall, Room 216

Panelist 1: Saskia Cornes, PhD candidate, Dept. of English and Comparative Literature, Columbia University

Title: Occupy the Commons: A Historical Perspective on Farming as an Instrument for Social Change

Abstract: This paper views the relationship between the country and the city historically, via the Diggers or True Levellers, a radical agrarian movement that, in the tumult following the English Revolution (1642-1651), sought to build a new, more just society through the occupation and farming of public lands, petitioning the urban poor to break new ground, literally and figuratively, in the rural commons. While the Diggers' story is often styled a failed utopian experiment, significant primarily for the political and spiritual writings that emerged from it, I argue that resituating the movement's social and political strategies within their agricultural form opens up a new understanding of the Diggers' cultural significance, and their self-conscious engagement with, and resistance to, emerging concepts of private property. Their agricultural activism may offer alternate perspectives and strategies for more recent developments seeking to occupy various real and psychic places in order to spur social change.

Panelist 2: Edmund Harris, Graduate Student, Clark University

Title: Collaborative Politics in the Alternative Agrifood Movement: A Social Movement Analysis

Abstract: This paper uses social movement theory to explore the politics of the alternative agrifood movement in Massachusetts. Drawing on current, qualitative research, theoretical approaches from the literature on social movements are used to examine the framing of conventional agrifood systems as the context and motivation for political action, and the visions held by movement leaders for future agrifood systems that are more sustainable and more just. The constraints and opportunities for effective political action are discussed, with a focus on processes of collaboration between alternative agrifood movement organizations with diverse values and goals. An example of such collaboration targeted at new state policy to support local and regional agrifood systems is used to highlight the challenges and possibilities of dialogue between organizations working to develop policy supports for alternative agrifood systems.

Panelist 3: Valerie Imbruce, Director of Environmental Studies, Bennington College **Title:** Conducting a Food System Inventory in Bennington, Vermont

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Abstract: The State of Vermont has set an ambitious goal to double the amount of sales of local foods by 2020. This is one of thirty-three goals set by the Farm to Plate Strategic Plan to strengthen Vermont's food system. The state is largely depending on grassroots organizations to spearhead initiatives in their regions to carry out the work. In Bennington, a town of about 9,000 people nestled between the Taconic and Green Mountains in the southwestern corner of the state, a small group of dedicated volunteers have been working to identify the needs, resources, and goals of their particular community. The authors began working with the Bennington Farm to Plate Council in a participatory research project to determine the make-up and functionality of the local food system. This paper will discuss the results of the research to date and critically reflect on the role of applied research in activist work.

Panelist 4: Nancy Ross, Ph. D, Professor, Environmental Policy, Unity College

Title: Organizing for Sustainable Agriculture and Food System Policy: An Activists Database and Outreach Program

Abstract: Although there is substantial support for progressive food and agricultural policies in Maine, recent conservative victories in the legislature and governor's office have threatened to weaken environmental laws on many fronts. In response to a call to action from the Maine Organic Farmers and Gardeners Association, almost 200 activists volunteered to advocate for MOFGA's public policy agenda. MOFGA asked an advocacy professor and students at Unity College to assemble and analyze a database of the activists, their interests, connections, spheres of influence, and expertise. Phone interviews were conducted and information recorded in a database. The information and regional outreach meetings were used to examine organizational options and networks through which to engage the activists in policy activity that meets MOFGA's policy objectives. The student and faculty researchers continue to work with MOFGA to analyze, recommend, and carry out strategies and activities for effective advocacy using activist resources and lessons learned.

Session K9: More is More: Matters of Scale in Progressive Food Movements
Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 334

Panel Abstract: In reaction to the industrialization, anonymity, and lack of visibility in our current food system, the trend amongst food movement purists is to pursue a smaller, more independent, and increasingly transparent system for food production, distribution, and consumption. America has more farmer's markets, community supported agriculture programs, and artisanal food products on its co-op shelves than ever before, but is smaller always better? Our session will look at the trade-offs and impacts of scale on consumer choice, pricing, product availability and environmental impact. Specifically, our panel will cover the imprecise dialogue around "big organics", how regional food hubs can improve the competitiveness of local farmers and producers, and a comparison of retail and farmers' market pricing and availability in "food deserts."

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Panelist 1 (Moderator): Carolyn Dimitri (Associate Research Professor, Food Studies, New York University)

Panelist 2: Devon Klatell (Master's Candidate, Food Studies, New York University)

Abstract: “Big” has become a dirty word in the world of organics, with many critics arguing that organic production should not operate on a large scale. Yet, the tradeoffs resulting from large-scale organic production and distribution are often poorly articulated and misrepresented in the ongoing discourse. This presentation explores how we can begin to conceptually map the tradeoffs surrounding large-scale organic production in order to progress our understanding of what it means to be “big”.

Panelist 3: Melanie Schmucker

Abstract: One of the first questions doubters of local food solutions pose is, “can these methods produce enough to feed everyone?” Building scale in regional and local food is the key to making it a viable and competitive channel of supply. By utilizing additional benefit appeals relating to marketing and supply chain management, regional food hubs can create scale, without sacrificing local production principles and ideas.

Panelist 4: Stephanie Rogus (Master's Candidate, Food Studies, New York University)

Abstract: As the number of farmers’ markets throughout the country continues to grow, government organizations and NGOs have started encouraging the establishment of these direct markets as a way to bring fresh produce to “food deserts.” One problem with this approach is the widespread perception that prices at farmers’ markets are higher than those at supermarkets, potentially creating a barrier for the consumers these markets are meant to serve. On this basis, do current perceptions of price and the inconsistent availability of farmers’ markets limit their effectiveness in bringing fresh produce to underserved communities?

Session K10: African Americans and Food: Communities and Experiences
Saturday, 11:40 – 12:55, New York University, Furman Hall, Room 120

Panelist 1: Priscilla McCutcheon, Assistant Professor of Geography and African American Studies, University of Connecticut

Title: Beulah Land Farms: A Contemporary Example of an African-American Land Ethic

Abstract: The purpose of this research is to develop the concept of an African American Land Ethic (AALE) to partially explain the pervasive whiteness of the alternative food movement. The lack of recognition of an AALE results, in part, from broader misinterpretations of the relationship between African American people and agriculture. This research draws on a case study of the Pan African Orthodox Christian Church (PAOCC), a black nationalists religion operating a 4,000 acre farm in Calhoun Falls, South Carolina. PAOCC members describe the farm as “heaven on earth” for black people. The PAOCC exemplifies elements of an AALE that include: African traditions, sustainable growing practices, and an emphasis on communalism and spirituality. Through archival research, participant observation and semi-structured interviews, this research ultimately

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interrogates how an AALE is tied to a larger racial project that is in part a reflection of, and response to racial supremacy.

Panelist 2: Katie White, Ph.D. Student, University of Maryland

Title: Exploring Gullah Culture and Cuisine Through the Five Senses

Abstract: This paper examines ways in which foodways are created and sustained within Gullah communities. I argue that much can be learned from the sounds, smells, touch and sights of food preparation and consumption. To explore the connections of food and culture retention, there are two approaches of discovery applied here. First, the paper conveys the power of film and popular culture. Second, ethnography in Gullah communities repeats and supports the role that the arts and culinary arts play in society. This paper also explores the role of women in the elaboration and sustenance of Gullah culture, particularly through the character of Yellow Mary in Julie Dash's film *Daughters of the Dust*. Most importantly, this paper discusses how Dash's use of sensory elements such as sounds, gestures, images, and performances, are critical to understanding the history of Gullah people and culture.

Panelist 3 & 4: Patrick Weems, Project Coordinator, University of Mississippi and De'vante Wiley

Title: Effects of Community Gardens: A Case Study in the Mississippi Delta

Abstract: How can a sixteen year-old African American from the Mississippi Delta heal his community by creating a community garden? This paper explores the case of De'vante Wiley, who is inspiring his low-income neighborhood with local food. I will investigate the painful history of the Mississippi Delta to set the stage for an empowering narrative about how this young man gave hope to his community by organizing city officials and local community members to create a garden. By revealing intersections of foodways, race relations, indigenous knowledge, social action, inequality and access this paper looks at how community gardens can help feed and heal communities.

Session L1: Local Libations and Sustainable Sips

Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 210

Panel Abstract: Farm to table, organic, and sustainable food are constantly at the forefront of discussions in the food industry. However, there is a growing movement of many liquor distilleries that choose to create organic spirits, source local products and even commit to the usage of fair trade. In this Panel discussion, we will engage in a conversation with individuals who represent each of these areas discuss how the spirits industry is shifting its priorities and beginning to create alcohol that uses a sustainable and ethical model. Speakers include local distillers (one who is a founder of SlowFoodNYC), a brand ambassador, and an owner of a local farm that also makes spirits and bitters.

Panelist/Discussant 1: Pamela Wiznitzer, M.A Candidate/Beverage Director, New York University

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Panelist/Discussant 2: Max Messier, Brooklyn Bar Chef/Beverage Consultant

Panelist/Discussant 3: Jonathan Forester, Dutch's Spirits

Panelist/Discussant 4: Allen Katz, SlowFoodNYC/NY Distilling Company

Panelist/Discussant 5: Danny Ronen, Spirits and Beverage Consultant

Panelist (co-discussants) 6 & 7: Emil Jattne and Joe Santos, Brooklyn Gin

Session L2: The Politics of Pleasure and Place in the Sustainable Food Movement
Saturday, 2:30 – 3:50, New York University, Vanderbilt Hall, Room 206

Panel Abstract: According to sustainable food advocates, farmer's markets, backyard gardens, and CSAs can save the planet, make people healthier, and produce better-tasting food. They sometimes promise less tangible benefits, too, like building communities and reuniting the senses of taste and place. Amidst the heady claims, the superiority of "local" and "sustainable" food often goes unquestioned and the terms themselves remain ill-defined. This panel brings together three papers that examine the discourse and philosophy of sustainable food more critically. Building on the idea that food is intimately tied up with desire, David Denny calls for an ethical philosophy of food, grounded in Kant and Freud, that moves beyond self-interested, pathological attachments. Robert Valenti uses Nietzsche's idea of "soil addiction" to critique the concept of terroir and re-imagine it in non-essentialist terms. Margot Finn examines the Slow Food Movement's "\$5 Challenge" and the class politics of the pleasures of sustainable food.

Panelist 1 (Chair & Commentator): Patricia Allen, Director of the Center for Agroecology and Sustainable Food Systems, University of California, Santa Cruz

Panelist 2: David Denny, Chair of Cultural Studies, Marylhurst University

Title: Food, Sex, and Sustainability

Abstract: The ethical philosophy of Kant and Freud is radical, even near impossible, due to the way that they understood how desire, and thus ethics, remains alloyed to the self interested logic of pathology. The need to revive their rather extreme and disabused ethics is precisely due to the way the ideological-ethical matrix of our time is an impotent, three-way marriage between democratic consensus, utilitarian calculation, and individual sentiment – in a word, the pathos, or the pathetic figure, of liberalism defined by such salvos as charity, sacrifice, and education. In other words, to radicalize the movement into the sphere of the political we need an ethical philosophy that posits a law beyond the pleasure principle – otherwise the movement is mired in the pseudo-activity of the circular logic of self gratifying pathological attachments.

Panelist 3: Margot Finn, Lecturer in University Courses, University of Michigan

Title: Good, Clean, Fair, and Cheap? Social Class and the Sustainable Food Movement

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Abstract: In August 2011, Slow Food USA called for volunteers to pledge to cook a locally-sourced meal for \$5 or less. According to the president, the goal was to show that sustainable food can be populist rather than elitist. However, it prompted protests from prominent supporters like Alice Waters and the founder of the New Orleans chapter, who claim that the campaign betrays the original mission of prioritizing food quality, sustainability, and fair wages for farmers over cheap prices. The controversy exemplifies persistent tensions over price, elitism, and accessibility in the food movement. I argue that both the proponents and the critics of the \$5 challenge ultimately reinforce the exclusivity of the "good, clean and fair" food. The expense and inconvenience that make sustainable food inaccessible to the lower class is central to their appeal for the middle class, who use food as a compensatory arena of class aspiration in periods of income stagnation.

Panelist 4: Robert Valgenti, Assistant Professor of Philosophy, Lebanon Valley College

Title: Terroir and the Terror of Soil Addiction

Abstract: This paper analyzes the role and significance of "terroir" as a biopolitical concept. In particular, I will explore the ways that power over the life of human bodies, natural ecosystems, traditional foodways and political states is articulated and deployed in the discourse over "terroir." My starting point is Nietzsche's idea of "soil addiction," which undertakes a geographical (rather than genealogical) revaluing of values in the attempt to undermine the persistent essentialisms that often times accompany the claims based on the authenticity of place, history, tradition, etc. My contention is that the discourse over "terroir" risks invoking the very essentialisms critiqued by Nietzsche, ones that make the concept philosophically unsustainable and in its most extreme cases, ethically and politically dangerous. I will look specifically at the ways that "terroir" is deployed in the United States, and in particular, how food media portray the importance of food and place.

Session L3: Food and the City II

Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 212

Panelist 1: Kelly Donati, Student/writer, University of Melbourne

Title: Growing for flavour: exploring taste and agro-diversity in inner-city farmers markets in Melbourne, Australia

Abstract: Scholarly interest in farmers markets has explored their role in alternative food networks and examined, amongst other issues, their possibilities and limitations in terms of enhancing food access, social and ecological sustainability and consumer awareness of food production. However, their role in supporting plant and breed diversity in peri-urban and rural communities has received very limited attention. Through semi-structured interviews and participant observation at two farmers markets, this paper investigates the perspectives of stallholders at farmers markets in Melbourne, Australia and their relationship to the foods they produce, including how notions of taste inform their crop choices and how shortened supply chains enable greater experimentation as well as more diversified production practices that would not be viable in mainstream distribution chains. As industrial agriculture increasingly relies on narrowing base of plant varieties

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and animal breeds, farmers markets may play a critical role in preserving agricultural diversity at a local level.

Panelist 2: Aruna Handa, Entrepreneur/Educator, Alimentary Initiatives; Centre for Social Innovation

Title: Toronto Office Markets: making local food convenient

Abstract: Consolidation of supermarket chains in Ontario as across North America has forced local food producers and small scale farmers to seek alternate routes to get their food onto dinner tables. Farmers markets have sprung up in urban areas to meet the demand for local food, but consumers seeking local food often have to become food sleuths and devote extra time and effort in order to find locally produced foods. This paper details the success of the Toronto Office Markets program in its effort to make purchasing local food convenient. Originally piloted at the Centre for Social Innovation Toronto's two downtown locations, Toronto Office Markets are bringing local cheeses, breads, soups, condiments as well as urban grown produce into the work place. In this paper, I detail the benefits of this program as well as a discussion of what "local" might mean.

Panelist 3: Larissa Hernandez, Student Services Coordinator at Geos Languages Plus

Title: The Barcelona Public Market System: Bridging the Gap Between the Global and the Local

Abstract: The public markets of Barcelona are poised for a thriving future based on their commitment to global influences as well as local traditions of trade and consumption. In this paper, I trace the history of public markets through the Greeks, Romans and Arabs, and consider the European situation and its fluctuations over centuries. I then uncover the globalization debate, its influence on the food system, and the technological/anthropological perspectives informing future trajectories. Thereafter, I analyze the role of globalization manifested through the goals and tactics of the IMMB, including creating supermarkets within the markets and participating in international organizations. Similarly, I examine the role of the IMMB and the community, through the role of products, vendors, consumers, and social contributions. Concentrating on markets today will help ensure the dynamism of food consumption as well as a healthy city overall economically, culturally, and socially allowing markets to continue to thrive into the future.

Panelist 4: Ty Matejowsky, Assistant Professor, Department of Anthropology, University of Central Florida

Title: Backyard and Community Gardening in the Urban Philippines: A Case Study from Urdaneta City, Pangasinan

Abstract: This paper examines recent efforts to promote fruit and vegetable consumption within a provincial Philippine city. In August 2009, the municipal government of Urdaneta launched a comprehensive backyard/community gardening program to address ongoing problems related to community health and household self-sufficiency. Paying particular attention to the sometimes complex interplay between the political objectives of municipal government officials and the subsistence and economic needs of everyday citizens, this work adds ethnographic depth to current understanding about (1) how issues of hunger,

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food insecurity, and inadequate diet are addressed in developing urban areas, and (2) how these responses variously figure into matters of household self-sufficiency and well-being. Such analysis not only provides new insights into problems now increasingly encountered in cities across the Global South, it also elucidates the efficacy of those strategies that encourage grassroots participation in getting local urbanites to produce and eat more fruits and vegetables.

Session L4: Margins and Mainstreams in American Cooking

Saturday, 2:30 – 3:50, New York University, Vanderbilt Hall, Room 214

Panel Abstract: The voice of the cookbook is seldom tentative, an assertion of the proper way to cook and eat. For those on the outside of mainstreams, then, they offer an opportunity to write in the voice of cultural power. Three papers explore how the marginal speaks as mainstream in cookbooks. Patricia Clark argues that 1960s-70s “soul food” in the U.S. is currently being “remixed” in 21st century, hip-hop-infused, neo-soul cookbooks that redefine “blackness”. Farha Ternikar, who will chair the panel, argues that through an analysis of Indian cookbooks in the U.S., we can explore the significance of how class, religion, and post-colonialism frame South Asian American cookbooks in the American Diaspora and though they are often viewed as authentic and ethnic, both of these concepts are ultimately social constructions. Megan Elias will discuss ways in which cookbooks of the 1970s counterculture served as a way for those who lived voluntarily as outsiders to communicate their vision to those on the “inside,” the world of the normal.

Panelist/Discussant 1: Patricia Clark, Associate Professor, SUNY at Oswego

Panelist/Discussant 2: Megan Elias, CUNY Graduate Center

Panelist (Discussant/Chair) 3: Farha Ternikar, Associate Professor of Sociology, Le Moyne College

Session L5: Meat: The Present and The Future

Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 310

Panelist 1: Lee Fearnside, Assistant Professor of Art, Tiffin University

Title: The Local Cheeseburger

Abstract: America's favorite fast food is the cheeseburger. This photography project, The Local Cheeseburger, suggests a new way to enjoy this American sandwich. My photos examine the products that make up the cheeseburger “the beef, the bun, the cheese, and the lettuce, tomatoes and onions” as produced by local farmers and bakers. Each artisan makes their products from homegrown local ingredients and sells their goods at area farmer’s markets. They all speak about their passion for their products, their love of the craft, and the value of connecting to a local community in an age where face-to-face exchange is often diminished by virtual experience. The Local Cheeseburger offers its audience the

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opportunity to re-examine their relationship to common food and the people who make it. The presentation will include a slideshow of the photographs as well as clips from interviews with the farmers.

Panelist 2: Hal B Klein, Graduate Student, Chatham University

Title: Applegate Farms: Insider Films

Abstract: There has been a lingering mistrust of the meat processing industry since the publication of Upton Sinclair's *The Jungle* in 1906. It can be argued that because meat production today takes place in secretive settings on industrial farms, trust in the industry has ebbed further. My paper explores how Applegate Farms, a producer of deli meats based in New Jersey, attempts to reframe mistrust of processed meats by establishing openness through its "Promise Tracker" guarantee. A curious consumer can visit the company website and be taken to a series of short films, produced by the company, detailing the "history" of their purchase. I analyze Applegate's use of counter-culture ethos, images of nature, and health scares to allay consumer fears. The paper questions the legitimacy of Applegate's open image, and calls into view that, legitimate or not, Applegate's promise tracker is available mainly to a consumer with economic and cultural capital.

Panelist 3: Neil Stephens, Sociologist, ESRC Cesagen, Cardiff University

Title: Growing meat in laboratories (not farms): The social construction of stem cell technology as a radical form of environmentally sound agriculture

Abstract: In Vitro Meat' is the application of stem cell technologies "usually associated with regenerative medicine" to the production of food. Cells taken from embryos or adult animals are cultured in laboratories to form muscle tissue that could be eaten. Over the last two years I have been interviewing scientists at the cutting edge of this technology. In this paper I report on the co-construction of the technical laboratory work and the promissory narratives used to enrol support for this unusual and radical proposed reconfiguration of future meat production systems. Suggested benefits include addressing climate change, delivering healthier meat, and producing meat without animal suffering. However many technical and social challenges remain. With the world's first In Vitro Meat hamburger due in 2012 a new possibility could be entering out thinking of how cities can produce food, and how global food supplies can be re-imagined.

Panelist 4: Richard Twine, Sociologist, Lancaster University

Title: A Practice Theory Framework for Contesting Meat and Dairy Consumption **Abstract:**

Our interest is in theories of practice, (an established set of concepts and methods in approaching sustainability), for the study of meat and dairy consumption. We suggest that eating meat and dairy foods might be better understood as a social practice, that is, a socially organized, learned and reproduced (habituated) everyday activity which people engage in. Practices emerge, persist and disappear; socially embedded practitioners are recruited, resist recruitment, or defect. Therefore, opportunities for sustainability transitions lie within practices. Here we present a conceptual framework that we intend to seed a program of research. It explores the ingredients, the materials, images and skills, of the practice and it would be interested in how they emerge from and spread across

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different communities. Additionally, it seeks to understand and value the (re)production of food practices by people who have adopted more 'sustainable' diets, including meat reducers, vegetarians and vegans.

Session L7: Growing Sustainability: Breaking down institutional barriers to gardening and composting in the City University system
Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 316

Panel Abstract: Faculty and staff at a number of CUNY campuses have initiated programs that address food production and its waste. Gardens, local purchasing and composting systems often play a small part in the overall vision for individual colleges and the University. As a result, college policy may not be flexible enough to accommodate this expanding growth within the food chain. This panel will examine how players in the CUNY sustainability game have been carving out campus garden plots, building farms, and gaining the needed support of college administration. Panelists will discuss the issues that have spawned these efforts, and the unique roadblocks that must be addressed in the context of a public institution. While dissecting these campus efforts we hope to identify the threads that run thru this expanding fabric of campus sustainability and the strategies that can inform long range planning at the administrative level.

Panelist/Discussant 1: Mark Hellermann, Assistant Professor, New York City College of Technology of the City University of New York
Mark Hellermann is an associate professor at New York City College of Technology where he teaches classes in pastry and confectionary arts. He earned a masters degree in Food Studies from NYU and enjoys the challenge of incorporating issues of food sustainability into his teaching. Last year, Hellermann started the Hospitality Garden a few blocks from the City Tech campus where students in the garden club do composting, and grow flowers and vegetables for culinary classes in the Hospitality management department.

Panelist/Discussant 2: Babette Audant, Assistant Professor/Director, City University of New York - Kingsborough
Babette Audant, MPA, MPhil, is completing her in PhD in Geography at the CUNY Graduate Center. She is an Assistant Professor of Culinary Arts at CUNY Kingsborough Community College. In addition to teaching at Kingsborough, she is the Executive Director of the KCC Center for Economic and Workforce Development, developing programs that bridge college advancement and careers in high growth sectors, with an emphasis on sustainable practices, local entrepreneurship and urban food systems, including a half-acre organic farm at KCC.

Her career in food begin in Prague, where she lived for a year after college and quickly gave up teaching English in order to cook at a classical French restaurant. After graduating from the Culinary Institute of America, she worked as a chef in New York City. Her research focuses on public markets and food policy in New York City, and outgrowth of extensive

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fieldwork in Brooklyn and Queens investigating intersections of ethnicity, identity, food and politics.

Panelist/Discussant 3: Annie Hauck-Lawson, Kingsboro Community College/Mompost
Annie Hauck-Lawson is a registered dietitian, an associate professor in foods and nutrition at Brooklyn College (ret.) and the president of the Association for the Study of Food and Society. She coined the term the Food Voice for ways that people express aspects of their identities through their foodways and edited a special volume on the food voice in the journal Food, Culture and Society. She is the author of 'My Little Town: A Brooklyn Girl's Food Voice', one of four food voice narratives in 'Gastropolis: Food and New York City' (Columbia University Press, 2009) which she co-edited with Jonathan Deutsch, Ph.D.. She is presently working on 'The New American Mosaic Cookbook', under contract with another university press, ABC-Clio.

Hauck-Lawson is an urban agriculturalist; one in a four generation family chain of food growers, gatherers, preparers, vendors and composters in Brooklyn.

Hauck-Lawson translates foundation experiences in food growing, fishing, beekeeping, and with farm animals into education; under her guidance, her students were involved in sustainable food practices over the past two decades.

Another illustration is as a Master Composter, helping people start and maintain site-designed compost systems in home, school, community and work settings. Most recently, she has developed compost education and practice videos with producer Jeff Samaha, producer of 'MSNBC News Updates'.and stage manager of 'Nightly News with Brian Williams'. These educational videos have most recently been highlighted in Biocycle magazine.

Panelist/Discussant 4: Charmaine Aleong, Bronx Community College,
Charmaine Aleong is a registered nurse and dietician with a masters degree in both disciplines. She is a master gardener with the Cornell Cooperative Extension and an associate professor at Bronx Community College where she teaches community health and nutrition. As advisor of the college's Food and Garden club, she oversees the vegetable garden and also gardens on the roof of her house, her driveway, backyard and patio.

Panelist/Discussant 5: Joseph DiPaulo

Session L8: Taste and Culture II

Saturday, 2:30 – 3:50, New York University, Vanderbilt Hall, Room 216

Panelist 1: John Lang, Assistant Professor, Sociology, Occidental College

Title: Critical Noise: How Aesthetic Judgments of Restaurants Are Shaped by Sound and Music

Abstract: Gastronomy is a fluid discursive field where the legitimacy of food production and consumption methods are negotiated, creating a culinary taste community. The literary

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and gastronomic tradition of attending to music and sound in fine dining restaurants presents an intriguing question. Are aesthetic judgments of restaurants shaped by sound and music? This project analyzes how widely read and influential food writers, particularly New York Times and San Francisco Chronicle restaurant reviews written from 1990 to 2010 help the general public define the acceptable repertoire of music and sound in restaurants. By doing so, this project builds on the burgeoning popularity of sociological scholarship about food and dining. More importantly, however, the results point to the divergent ways that critics use noise, music, and sound ratings to define successful cultural production in the realm of fine dining.

Panelist 2: Sarah Morrow, Student, Boston University

Title: Drink Up! Drinking Holidays, Social Deviance, and Taboos

Abstract: Drinking holidays - holidays in which alcohol consumption is an intrinsic element of celebration - are expressions of culture, ritualistic displays and practices that help affirm and reaffirm group identity and beliefs. And yet, through assimilation and enculturation, many drinking holidays have evolved into societally condoned days of social deviance, when acts that would normally be considered taboo or transgress societal norms undergo a perception of reduced personal accountability. By using ethnographic methods, such as interviews and participant observation, to examine St. Patrick's Day and Cinco de Mayo, this paper will explore the ways in which holidays have undergone a cultural transformation and how nationalistic celebrations are reinterpreted to encourage and justify drinking and social deviance. This paper will also explore the dichotomies of participant perceptions, those who partake in overindulgence and those who do not, and the ways in which governmental agencies respond to and engage with revelers.

Panelist 3: Amy Singer, Assistant Professor of Sociology, Knox College

Title: When Fancy Foods Are Too Good To Eat: A tension within the gourmet food market

Abstract: This paper will explore the way that the Indonesian foods I study are framed as both luxurious/precious and ordinary/everyday by their packaging materials. On the one hand, these are food products from far-away locations which do not have local, American equivalents. They are expensive because they come from far away, because they are hand-crafted, and because they are specialty foods. But on the other hand, the entrepreneurs selling these Indonesian foods in American markets worry that consumers will buy one box of sea salt (or one bag of cashews) but not consume them because they are perceived as too precious to eat. The entrepreneurs have to find a way to encourage everyday consumption while drawing attention to the ways that these foods are rare and valuable. It is this tension, between their need to promote consumption and their simultaneous need to communicate rarity, that I will explore here.

Panelist 4 (co-authors/co-presenters): Laurie A. Wadsworth, Associate Professor, St. Francis Xavier University and Michelle Pereyma, Dietitian, File Hills Qu'Appelle Tribal Council

Title: Consuming Sex and the City: Food, Confession and Metaphor

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Abstract: The symbolic and metaphoric roles of food in the *Sex and the City* television series were examined using an inductive, interpretive analysis. Using Foucauldian theory of self-governance, we found that confessional discourse was enacted in food venues that represented either the fantasy world aspired to or a comfortable home-like setting when main characters deconstructed experiences as a group. Confession became integral to self-identity. Conspicuous consumption exhibited aspects of cultural capital and commodity fetishism. While seemingly inconsequential, the consumptive behaviours often held far greater personal costs. Gendered food preparation in the series revealed female lead characters celebrating their earning power through purchase of foods prepared and served by others, while male characters often prepared and served food in the home settings. Findings provide greater understanding of how self-identification was negotiated in this television series. This could lead to improved insight into forces behind people and their relationships with food.

Session L9: Ethnic flavors or everyday foods: the commodification of biscotti, ketchup, and borscht
Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 120

Panel Abstract: As Donna Gabaccia points out, ethnic food traditions in the U.S. have a long history of migrant home consumption translated into commercial production and entrepreneurship. How such foods make that journey varies greatly based on cultural acceptance, presentation, and marketing. Today, such foods often bear a better stamp of sustainability than other products because they have transparency in their production methods, are rooted economically in specific communities or companies connected to local markets, and promote themselves through ideas about tradition and preservation. Biscotti, borscht, and ketchup provide avenues for exploring the extent and functionality of commodification of food products originally identified with ethnic or regional foodways.

Panelist 1: Christina Ceisel, PhD Candidate, College of Media, University of Illinois at Urbana-Champaign

Title: You Say Tomato: Crossing Over from Ketchup to Salsa in the 1990s

Abstract: Salsa in the United States provides an interesting case study for the cultural politics of representation in societies traditionally conceived as Anglo during times when immigration is a hotly contested issue. In 1992 salsa, among much media fanfare, became the most popular condiment in the United States, outselling ketchup. Salsa's ascendance coincided with fears of the "McDonaldization" of society during the 1990s—that globalization would result in a uniform, homogenous culture. At the same time, the popularity of fusion cuisine celebrated the availability of "global" ingredients and cultural mixing as representing social and political openness. Salsa's "sudden" popularity was symbolically mediated through these lenses. An analysis of the media discourses surrounding the "rise of salsa" using a crossover framework reveals the insecurity and curiosity generated by a "foreign" food featuring so prominently in "national" foodways.

Panelist 2: Julie Rosenbaum, Graduate Student, Chatham University

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Title: The Commodification of Borscht: Convenience versus Tradition

Abstract: The beet-based soup known as borscht has been consumed for over five hundred years. Borscht originated in the homes of eastern Europeans, as a perfect dish to utilize crops grown and stored in root cellars. Borscht transcended cultural lines, becoming popular in the U. S. via heavy influx of Ashkenazi Jewish immigrants in the 1940s, culminating in the historic Catskill region in New York, the “Borscht Belt,” where diners enjoyed traditional cuisine and entertainment. Borscht’s popularity grew with its commodification by companies like Gold’s Pure Food Products. While conveniently jarred borscht fills a key niche among those who no longer cook, the commodification limits the cultural and personal associations with the homemade variety. Gold’s meets standards for sustainability, but struggles to market to niche consumers who lack memories of cooking and eating with family. As local and ethnic foods gain popularity, borscht appears in more restaurants and seasonal cookbooks. The question remains whether the commercial variety has any resonance for the demographic newly attuned to its taste.

Panelist 3: Elizabeth Taylor, Graduate Student, Chatham University

Title: Italian Brand Identity and Biscotti: Comparing the Local Ethnic Bakery to Commercial Production and Consumption

Abstract: Biscotti is one of many foods introduced to the US from its native Italy that has become “mainstreamed” to the point that the food becomes a simple commodity, lacking history, geography, and ritual in consumption. Examining both production and consumption through two companies that produce biscotti marketed with an explicitly Italian brand identity, this paper explores the effect of commercialization on biscotti. Locally made biscotti from a longstanding bakery in Pittsburgh, nestled in a historically Italian shopping district draws upon the cultural associations of place and immigrant experience even as the people purchasing the biscotti may not share the Italian heritage of its owner. Commercially prepared biscotti by a large industrial company draws upon marketing ideas about Italian American life but is devoid of context when sold in bulk tubs at a warehouse supermarket. This paper examines the pros and cons of each approach to constructing a food product with ethnic implications.

Session L10: Food Infrastructure: Markets and Domestic Environments Past and Present

Saturday, 2:30 – 3:50, New York University, Furman Hall, Room 334

Panelist 1 (Moderator): Meredith TenHoor, Adjunct Assistant Professor/Ph.D. Candidate, Pratt Institute/Princeton University

Panelist 2 & 3 (co-authors/co-presenters): Kathleen Brandt, Assistant Professor and Program Coordinator, Syracuse University and Brian Lonsway, Associate Professor, Syracuse University

Title: Domestic Systems

Abstract: The single-family suburban house is reviled for its consumption of land, its imbrication in commuter sprawl, and its isolating privatism. Arguments for urban

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redensification all but propose the abandonment of our suburbs to reinvigorate our waning cities. But how ecologically sensitive are new net-zero apartments when they encourage families to leave their on-the-grid house behind? Ironically, the very house (and its contents) targeted as one of the major suspects of ecological damage is also the great-great-grandchild of the productive household: food-producing, self-sustaining, and (at least in principle) off the grid. The designers of the post-1950's strove to replace the ecologically productive labors of household management with consumer technologies, products and services. Decades of design decisions have systemically removed the productive accommodations of the household from the house itself. We trace this history through the lived trials and tribulations from our own designer-inhabited suburban home: choreographies of a year's supply of vegetables to find the right temperature and humidity in a forced-air-heated home, family-scaled composting systems for every kind of organic material, and alternative heating systems for comfort, security, and autonomy from the grid.

Panelist 4: Shayna Cohen, Regional Food Systems Consultant, Independent

Title: Becoming the Middle Man: Innovative Infrastructure and Feeding Cities Local Food

Abstract: How can local food be scaled from niche to mainstream in a way that serves farmers well, is sustainable (environmentally, socially, financially), and makes more local food more widely accessible? Local food discourses commonly describe corporate consolidation in the agriculture and retail sectors. But as farms and supermarkets have "gotten big or gotten out", so have the essential services at the middle of food supply chains. This has left wholesale-oriented small and medium scale farms with a dearth of brokers, distributors, processors, and truckers suited to aggregating, cutting, packing, freezing, moving and selling their foods, and even fewer opportunities to wholesale-direct-market their products themselves. In Paris, Toronto, New York and throughout the northeastern United States, public investment, social entrepreneurship, and strategic public/private partnerships are striving to build desirable wholesale marketplaces where farmers' products are differentiated by origin, where smaller scale is an asset, and where farmers receive prices that keep their farms viable. These innovative and scale-appropriate models are building, repurposing and reimagining the infrastructures needed for local food to feed cities. This presentation will explore these models and the ways in which they reinvent old food infrastructure and systems, and will imagine how different design approaches could help local food move.

Panelist 5: Greg Donofrio, Assistant Professor, University of Minnesota

Title: Making Farmers' Markets Obsolete

Abstract: A farmers market was once a measure of a municipality's importance, according to a history of markets published by the United States Department of Agriculture in 1948. The existence of a thriving economic and social culture of municipally-owned public markets is well documented throughout the United States in nineteenth-century. But, by 1970, these markets had nearly vanished from the urban landscape. Influential experts from the USDA, Urban Land Institute, and the precursor to the American Planning Association constructed a narrative in which urban farmers' markets were functionally and

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socioeconomically obsolete. Their collective recommendations, rooted in specific worldviews about agriculture, urban development, and consumer desires, shaped the development of the food system in the decades after World War Two. This paper explores how and why farmers markets, once considered such vital municipal resources like water or sewer services, all but disappeared in the timespan of a few generations.

Session M1: Food Systems II

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 334

Panelist 1: Clare Hinrichs, Academic, Penn State University

Title: Food Systems Planning: Why Historical Contexts and Ideological Frames Matter

Abstract: Despite growing interest in the viability, scope and social impacts of food systems planning, academics have not closely examined the broader historical trajectories and professional cultures shaping the role of planners in food systems planning practice. While some early studies attributed a lack of engagement with food systems planning to the failure of planners to “see” the issue, we argue that planners - as individuals or even as a group - cannot be held responsible for the shortcomings of food systems planning. Rather, a more productive way to analyze planners’ engagement with food systems situates planners and their endeavors within a historical framework that highlights the ideological frames, defined as ideational legacies and cultures of planning. Focusing on the United States, this paper explores the historical contexts and ideological frames associated with government planning in order to understand planners’ pattern of (dis)engagement with food systems.

Panelist 2: Lainie Rutkow, Assistant Professor, Johns Hopkins Bloomberg School of Public Health

Co-author(s): Jennifer L. Pomeranz, Director of Legal Initiatives, Rudd Center for Food Policy & Obesity at Yale University, and Sarah O. Rodman, Pre-Doctoral Fellow, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health.

Title: Industry, the Food System, and Emerging Legal Issues for Municipalities

Abstract: Law can be an effective tool for municipalities that seek to protect the health, safety, and welfare of their residents. Industries within the food system have increasingly employed the law to further their own interests, sometimes in direct conflict with municipalities’ goals of health promotion. For example, they have initiated lawsuits to challenge municipal menu-labeling efforts and they have worked with state-level legislators to introduce bills that would curb municipalities’ ability to regulate the food industry. Using legal research and analysis, we examined instances where industries within the food system have drawn upon legislation, regulation, or litigation to challenge municipal programs or policies. Our discussion of these strategies will enable stakeholders to understand and counter potentially harmful uses of law by industries within the food system.

Panelist 3: Christopher Mayes, Postdoctoral Fellow in Bioethics, Penn State University

Co-author(s): Emeritus Professor Donald Thompson and Professor Jonathan H. Marks

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Title: Is there an appropriate role for the food industry in formulating public health policy?

Abstract: National public health policies are formulated and implemented with increasing involvement of actors in the private sector. Our objective is to consider what the appropriate role might be, if any, of the food industry in the formulation of public health policies. We present an analysis of three cases, one each from the United Kingdom, Australia, and the United States. For each, we describe the model of industry participation and evaluate the possible adverse effects on the process of policy formulation as well as on the resulting policies. We also consider possible adverse effects on the government institutions themselves and, employing the framework of institutional corruption, question whether public trust or integrity of the institutions may be compromised. We conclude that there is an appropriate but limited role for industry in the formulation of public health policy, one that precludes direct, privileged participation in policy formulation.

Panelist 4: Dara Bloom, Graduate Student, Penn State University

Title: Organizational Responses to Supermarkets' Local Produce Sourcing: Aggregation and Distribution Models in Walmart's Localized Supply Chains

Abstract: As supermarkets capitalize on the local movement by attempting to source more local produce, aggregation and distribution models are emerging to respond to the challenges of integrating local growers into supermarket supply chains. Based on qualitative fieldwork researching Walmart's localized supply chains in Honduras and the Southeastern US, this paper analyzes the context, governance dynamics and implications of different organizational models. Findings indicate that aggregation and distribution hubs sponsored by non-governmental agencies have formed in both places. While in Honduras these hubs work closely with Walmart's subsidiary distribution company, in the US they tend to sell to smaller, regional chains. At the same time, in the US case, larger farms act as intermediaries as Walmart shifts away from third party brokers. By comparing these models, this paper explores the factors that affect the different market integration strategies employed by nonprofit and traditional supply chain actors.

Session M2: Philosophers at Table

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 214

Panelist 1 & 2 (co-discussants): Lisa Heldke, Professor and Sponberg Chair in Ethics, Gustavus Adolphus College and Raymond Boisvert, Siena College

Title: Philosophers at Table

Abstract: This panel will present "Philosophers at Table," a book in progress exploring the question "How are we to eat?" The intensity of this question declares what we know to be the case: food is a fundamental source of meaning and value in human life--a source of life itself. The question "how are we to eat?" becomes a literal request for instruction: how are we to gather food? How should we compose a meal? How should we honor our deepest commitments through dietary choices? How can we cultivate aesthetic taste by cultivating our palate? How should we care for our health through food choices? How do we exercise responsibilities to the rest of the living world through those choices? How do we

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acculturate the next generation? How do we interact with others whose practices are different from our own? How, in the end can we know our choices make sense?

Panelist 3: Jeff Johnson, Professor, St. Catherine University

Title: Should we eat them?

Abstract: Philosophical thinking about whether there are moral issues with eating animals typically resolves into thinking about the characteristics animals must possess in order to elicit our moral concern. Some philosophers think we should exhibit moral concern for beings that have rationality or language. Other philosophers think animals deserve our moral concern as long as they can suffer or have lives that matter to them. I argue that these ways of thinking of the moral status of animals come up short in exhibiting the nature of ordinary moral concern. I raise into question the assumption that ordinary moral concern can be understood as grounded in the recognition of the presence of some feature or set of features the object of concern possesses. Instead, I argue, moral concern arises out of ways of seeing, out of the attitudes we take towards others. And these attitudes can inform our thinking about eating animals.

Panelist 4: Ileana Szymanski, Assistant Professor, University of Scranton

Title: Food and Philosophy: Two Peas in a Pod

Abstract: At the end of a philosophical conversation gone bad, Socrates expresses in disappointment that he behaved “like a glutton, snatching at every dish that passes and tasting it before properly savoring its predecessor” (Republic I, 354b). Thus Socrates gives us a cue to interpret philosophical practices using eating practices as a template. In this paper I will explore the similarities between the two practices mentioned above using parts of Plato’s Republic (especially the construction of the “ideal city” where the first need is food), and Aristotle’s Nicomachean Ethics (particularly the development of true friendship where the sharing of food is a pre-condition to the friendship that will bond philosophers). I will thus show how food is not only an appropriate topic for discussion in philosophy but, also, a necessary one, and how the virtues of eating share ground with the virtues of doing philosophy.

Session M3: Communicating Solutions about the Future of Food

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 212

Panel Abstract: This interactive Roundtable combines an ASFS audience with diverse Communication scholars, from Maine to California, who share an interest in bridging food studies and communication studies. The participants have experience with urban and rural food systems, including cooking with school children, organic farming, food banks, food media, food policy, and agriculture in developing nations. While united by broad disciplinary perspectives, these scholars bring unique emphases, methodologies, and theoretical orientations to the “future of food systems.” Communication scholarship often is aimed at the exigencies between theory and practice, a site of many of the contentions over food systems. The focus of this Roundtable is squarely on solutions and the human communication issues in their development and deployment. Each participant will

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respond to the conference theme: “Explain an innovative solution or an alternative model for creatively addressing food systems issues in a culturally viable and environmentally sound manner.”

Panelist/Discussant 1: Laura Hahn, Professor, Humboldt State University

Panelist/Discussant 2: Michael Bruner, Professor, Humboldt State University

Panelist/Discussant 3: Joshua Frye, State University of New York

Panelist/Discussant 4: Laura Lindenfeld, Margaret Chase Smith Policy Center, University of Maine

Panelist/Discussant 5: Jean Retzinger, , University of California, Berkeley

Panelist/Discussant 6: John Thompson,

Session M4: Food and the Political: Social Identity, Gender, and Justice
Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 210

Panelist 1: Liora Gvion, Sociologist, The Kibbutzim College of Education

Title: Two Narratives, Two Stories: Is There Jewish Food In Israel?

Abstract: This article focuses on two simultaneous narratives that bisect the discourse on Jewish food in Israel along ethnic lines. The food of the Ashkenazim has become “Jewish food” and has never been used to form a distinctive Ashkenazi identity. Ashkenazi dishes have come to symbolize the European Diaspora and a world that has gradually disappeared. Consequently, the Ashkenazi food narrative revolves around nostalgia for an old food culture and a social life in which this food was consumed. Conversely, dishes of Mizrahi Jews became, in Israel, ethnic foods. Mizrachim continued with their food practices and, as time has passed, their dishes have won popularity among many Israelis. The Mizrahi food narrative focuses on politics of identity and underlies the means through which the Mizrachim have become active social agents who use their foods to form an emerging Israeli cuisine.

Panelist 2: Allison Lakomski, PhD Student, Department of Cultural Studies, George Mason University

Title: Looks Like Gentrification: Whole Foods Market and the Socio-Economic Reconfiguration of Urban Space

Abstract: More than a symbolic indicator of an influx of wealth into an area, physically and ideologically Whole Foods’ stores, as well as its corporate objectives and rhetoric, embody the same social, moral and economic goals as gentrification in general. Whole Foods, I will argue, is both an example of one of the changes in landscape that takes place with gentrification, and also a microcosm of the project of gentrification. In the end, I hope to suggest that specific venues, such as Whole Foods, signal the cultural change that takes

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place in gentrification by serving as a concentrated site upon which existing racial and class tensions are played out. This forced recognition can therefore become a productive catalyst for the reinvigoration of communal political agency and a reassessment of who has, borrowing David Harvey's phrase, "the right to the city."

Panelist 3: Whitney Sanford, Associate Professor, University of Florida

Title: Being the Change: What Gandhi Has Taught Contemporary Intentional Communities about Food, Non-violence, and Social Justice

Abstract: This project explores how members of four intentional communities, rural and urban, understand and enact Gandhi's social thought in response to contemporary social and agrarian failures in the US. Almost one century ago, Gandhi conceived and experimented with a set of values including voluntary simplicity, non-violence, appropriate technologies, and democracy in his efforts to free India from British colonialism. Today, intentional communities, defined broadly as residential communities organized around shared values, draw upon Gandhi's social thought develop sustainable and just food systems and, members of these communities wrestle with the practical implications of translating Gandhian values such as self-sufficiency, non-violence, and voluntary simplicity into specific practices of food production and consumption. Using food practices as a lens, this project helps us understand how Gandhi's thought is translated and practiced in the contemporary US and how this has vocabulary helps us reconsider, and perhaps resist, an increasingly individualistic and commercialized society.

Panelist 4: Wendy Sarvasy, Scholar-in-Residence, Beatrice Bain Research Group UC Berkeley

Title: Engendering Food Democracy: Jane Addams's Pragmatist-Feminist Method

Abstract: For Jane Addams bringing food to democracy entailed more than community decision-making. It feminized and extended democracy beyond the nation-state. The rural-urban and domestic-public divides would be transformed. This would occur, because nourishing human development derived from the feminine side of human nature and was tied historically to women's bread labor. To bring the rural into the urban amounted to feminizing it. To bring the domestic into democracy furthered women's political agency. For Addams, this feminization was made possible by the arrival to Chicago of immigrant peasants. By aligning with them, she aimed to transform the relational basis and special dimensions of democracy, so that it could be directed at nourishing life. In exploring her efforts, I will show how her pragmatist-feminist method advances our understanding of three themes utilized in the food democracy literature: experimentation, living democracy, and earth democracy.

Session M5: Food Heritage II

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 310

Panelist 1: Anthony Buccini, Researcher/writer, The University of Chicago

Title: The Etymology of fidê/fideus and Its Historical Context: New Evidence for the Roles of Southern Italy and Genoa in the Early History of Pasta

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Abstract: Pasta, now a near-ubiquitous food throughout the world, has achieved global status after a long, complex history, involving multiple points of origin and several periods of rapid expansion of its popularity regionally. In the West one such period occurred in the late Middle Ages in the western Mediterranean. Given the paucity of early evidence for pasta consumption, many questions arise concerning where this food first became important in local diets and exactly who diffused it. Recent scholarship has asserted that Arabs played the central role in this development, crucially invoking linguistic evidence as support. In this paper, I demonstrate that the interpretation of the evidence has been superficial and gravely flawed and propose an account of the late medieval diffusion of pasta based on a new interpretation of the textual and linguistic evidence in full harmony with the broader socio-economic history of the medieval western Mediterranean.

Panelist 2: Taylor Crane, Student, Sam Houston State University

Title: Ferme de la Treille: Connecting tradition, heritage and tribulations of a COO/PGS goat dairy

Abstract: Small-scale, “peasant farmers” in France have been framed as the fighters against globalization (and modernization) in their efforts to protect traditional heritage and culture. In this paper, I combine a case study methodology with a sociology of agrifood conceptual framework to and inform discussions regarding country of origin (COO) and protected geographical status (PGS) initiatives in alternative agrifood movements. Data was gathered through participant observations and interviews at a small goat dairy in rural France in the summer of 2011. Through this research I suggest that these initiatives are valuable alternatives to the negative social, economic and environmental externalities of the conventional agrifood system. This case also attempts to illustrate that while protecting “traditional heritage” and practicing sustainability are beneficial aspects of COO and PGS labeling, the complexity of tradition and time-honored practices can lead to problematic issues such as animal welfare, market threats, and issues of farm succession.

Panelist 3: Jennifer Dutch, PhD Candidate, Penn State University

Title: Dessert Drama: Identity, Place, and Profit in the War over the Whoopie Pie

Abstract: The whoopie pie - a layer of sugary icing sandwiched between two rounds of rich cake - seems like the least likely suspect to inspire a heated battle over the geographic origins of the recipe. However, when Maine’s legislature introduced a bill to make the dessert the “official” state treat in 2011, residents of Lancaster, Pennsylvania quickly raised an outcry against the perceived “confectionary larceny” about to be perpetuated against what they recognized as a local, Amish-derived tradition. The warlike rhetoric that emerged as each side attempted to claim the whoopie pie as a homegrown culinary creation, highlights the deep anxieties related to the potential loss of cultural heritage that permeates modern America. My paper reveals that the combination of identity, place, and a specific food tradition can have not-so-sweet implications when threatened by “outside” appropriation, especially when the potential for profit through place-based branding is thrown into the mix.

Panelist 4: Michelle Hastings, Graduate Student, Boston University

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Title: Lobster Tales: Distinguishing Historical Fact from Historical Fiction

Abstract: Lobster was not highly regarded by colonists faced with consuming it in the New World. That is what we are led to believe. Early American lobster consumption is, however, shrouded in myths. Stories exist about laws placed on how often it could be served to prisoners and its use as a fertilizer rather than a food. This paper examines the origins of these stories and why they do not fall under the blanket of oral tradition. With little existing physical documents proving that feeding prisoners lobster was considered cruel and unusual punishment, why have these stories, and their counterparts, stood the test of time? Why are these stories referenced in journals and periodicals as though they are fact? This paper will examine how highly regarded authors, educators, museums and historians have accepted unsubstantiated stories as fact, and what it can teach us about the value of primary sources when studying culinary history.

Session M6: Farm Policy and Research

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 316

Panelist 1 & 2 (co-authors/co-presenters): Nadine Lehrer, Postdoctoral fellow, Washington State University and Jessica Goldberger, Washington State University

Title: Following the Money: Impacts and implications of new federal funding for fruit and vegetable research

Abstract: In 2002, fruit and vegetable producers banded together to seek inclusion of so-called specialty crops in the U.S. Farm Bill. They were largely unsuccessful, but returned in 2008, better organized, to win not traditional commodity payments but rather research dollars. Since 2009, \$140 million has been awarded in federal Specialty Crop Research Initiative (SCRI) grants and \$160 million in state-administered Specialty Crop Block Grants. This presentation asks where these dollars have gone, in terms of areas of research, crops, and geography, and what trends tell us about the intersections of U.S. agricultural research and policy (and role of social scientists therein). Using an analysis of SCRI grants awarded between 2009 and 2011, and a case study of one awarded in 2009, this paper seeks to understand what specialty crop producers gained through their 2008 farm bill efforts and what this means for agricultural policy and sustainability.

Panelist 3: David Conner, Assistant professor, University of Vermont

Title: Farm to Fork: Sustainable Food Systems Research in Vermont

Abstract: Vermont has traditionally been a leader in the development of sustainable food systems. Recent efforts by state government and the Land Grant University have put food systems at the forefront of their community development efforts. We will synthesize results from an array of ongoing studies which explore consumer values and food citizenship, alternative supply chain development and service-learning based entrepreneurship education. We address the following questions: how do consumer values impact dietary choices and support of local food economies? How can embedded values be communicated as the food travels through extended supply chains? What skills, knowledge and networks are needed to foster the next generation of sustainable, values-based agri-food enterprises to grow and distribute food. Our discussion focuses on the integration of

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these activities to inform business strategies, educational efforts and public policies which will support food systems based community economic development.

Panelist 4: Jason Parker, Research Scientist, Ohio State University

Title: Are Small and Medium Scale Produce Farms Inherent Food Safety Risks? Knowledge Deficits and Structural Barriers among Midwestern Fresh Produce Farms

Abstract: Farm scale is an aspect of food safety that is apparent to local farmers, but overlooked by large-scale farmers and policy makers. A survey was conducted with small, medium, and large fresh produce growers in Indiana, Kentucky, Michigan and Ohio to understand their attitudes and practices regarding food safety and Good Agricultural Practices (GAPs). Findings from this survey address the scale-bias in food safety discussions “that smaller, limited resource farmers were likely to be at the highest risk for producing contaminated products” because practices among these farmers are believed to deviate significantly from GAPs. In this paper, we report that there are few significant knowledge differences based on farm scale and recommend a shift in strategy away from “knowledge deficit” models and toward the development of food safety GAPs that remove structural barriers related to scale rather.

Session M7: Food in Education IV

Saturday, 4:10 – 5:30, New York University, Furman Hall, Room 120

Panelist 1: Lucia Austria, Candidate for MLA in Gastronomy, Boston University

Title: Teaching Taste: A look into how culinary school students learn food

Abstract: The culinary school classroom is a transformative space where students obtain cooking skills and knowledge of local ingredients. As future chefs, they have the power to shape regional cuisine and influence consumer food choices, yet there is a dearth of academic work that details the social significance of how people transform into chefs, ambassadors of culinary culture. In this paper, I conduct observations and interviews within a culinary school classroom where students' past food experiences and directed instruction are purposefully cultivated. I suggest the potential for further research of the learning processes that take place within culinary school. By understanding the evolution of culinary students' perceptions of food and foodways, one can recognize the potential chefs have to influence consumption habits, further illuminating pressing food issues regarding sourcing and nutrition.

Panelist 2: Deborah Barndt, Professor, York University

Title: Catalyzing Creativity: Art and Education Feed the Food Justice Movement

Abstract: Central to an emerging food justice movement are processes of popular education as well as multiple forms of collective cultural expression through community arts; they share with food justice a commitment to a just and sustainable food system. As forms of resistance to the interrelated commodification of food, education, and art, these processes are about reclaiming our capacity not only to produce our own food but also to create knowledge and culture. This paper features three stories of cultural reclamation and creative transformation in Toronto: FoodShare Toronto's Recipe for Change campaign for

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food literacy, the West End Food Coop's participatory democracy through community food mapping, and the FoodShed Project's collaborative production of digital stories of local food initiatives. Digital stories have become important educational tools that highlight voices and images not often heard or seen in local food movements, and can catalyze public dialogue and alliance-building.

Panelist 3: Wendy Leynse, Anthropologist of Food Habits, Independent Scholar

Title: A Trip to the Farm: Child Socialization and Food Knowledge in France and the US.

Abstract: Leynse, Wendy Ph.D. "A Trip to the Farm..." Much of current food-related activism - from sustainability to wellness - hinges its eventual success on people's understandings of where their food originates and what values it represents. Discovering the means of encouraging and shaping these understandings even in very young eaters is becoming more common. In this paper, I will discuss the ways in which school children are socialized to knowledge of food production (in particular, farming) and what it means in various cultural contexts. First, I will draw upon dissertation data regarding fieldtrips to a farm and winery by French 5th graders in the Loire Valley. Next, a brief overview of relevant U.S. programs, in the context of wellness initiatives and expanding farm-to-school networks, will frame discussion of similar farm-type fieldtrips in the US and the kinds of farm-related food knowledge gained there by children.

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GETTING AROUND DOWNTOWN

Local Food Exhibits

NEW-YORK
HISTORICAL
SOCIETY
MUSEUM & LIBRARY
MAKING HISTORY MATTER

Beer Here: Brewing New York's History

May 25, 2012 - September 02, 2012 - <http://www.nyhistory.org/exhibitions/beer-here>



Japan Society-Photo © Japan Society.

LECTURE

[Annual Sake Tasting & Lecture](#)

[Rice & Water: The Building Blocks of Premium Sake](#)

Tuesday, June 19, 6:30 PM - Sake expert John Gaunter introduces the importance of rice and water in sake brewing. <http://www.japansociety.org/page/calendar>



NY Public Library ©NYPL Exhibition: **Lunch Hour NYC.**

<http://www.nypl.org/events/exhibitions/lunch-hour-nyc-0>

Friday, June 22, 2012 through Sunday, February 17, 2013

“Every thing is done differently in New York from anywhere else—but in eating the difference is more striking than in any other branch of human economy.”

—George Foster, *New York in Slices*, 1849



Brooklyn Museum

[The Dinner Party by Judy Chicago](#)

Elizabeth A. Sackler Center for Feminist Art, 4th Floor

200 Eastern Parkway Brooklyn, New York 11238-6052

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Eating and Drinking

COFFEE & TEA

Think Coffee
248 Mercer Street, NY, NY 10012
(212) 228-6226
<http://thinkcoffeenyc.com/locations>

Think Coffee
73 8th Ave, NY, NY 10014
(212) 255-6452
<http://thinkcoffeenyc.com/locations>

The Tea Spot
127 Macdougall St, NY, NY 10012
(212) 505-1248
<http://teapotnyc.com/>

Joe's Coffee
[141 Waverly Place, NY, NY 10014](http://www.joetheartofcoffee.com/)
(212) 924-6750
<http://www.joetheartofcoffee.com/>

Joe's Coffee
[9 E. 13th Street, NY, NY 10003](http://www.joetheartofcoffee.com/)
(212) 924-7400
<http://www.joetheartofcoffee.com/>

Oren's
31 Waverly Place, NY, NY 10003
(212) 420-5958
<https://www.orendailyroast.com>

La Colombe
400 Lafayette St, NY, NY 10003
(212) 677-5834
<http://www.lacolombe.com/>

O Café
482 6th Ave, NY, NY 10012
(212) 229-2233
<http://www.ocafeny.com/index2.htm>

Millefeuille
552 Laguardia Pl, NY, NY
10012
(212) 533-4698
<http://www.millefeuille-nyc.com/>

Third Rail
240 Sullivan Street, NY, NY 10012
<http://www.thirdrailcoffee.com/>

SNACKS & SANDWICHES

Le Pain Quotidien
10 5th Ave, at 8th St, NY, NY 10011
(212) 253-2324
<http://www.lepainquotidien.us/>

Le Pain Quotidien
801 Broadway, at 11th St., NY, NY 10003
(212) 677-5277
<http://www.lepainquotidien.us/>

Indian Creperie
190 Bleecker St NY, NY 10012
(212) 777-7188
<http://indiancreperie.com/>

Mile End
53 Bond St, NY, NY 10012
(212) 529-2990
<http://www.mileendbrooklyn.com/>

John's Pizza
278 Bleecker Street, NY, NY 10014
(212) 243-1680
<http://www.johnsbrickovenpizza.com/>

Fay Da Chinese Bakery
321 Sixth Avenue
New York, NY 10012
<http://www.fayda.com/>

Francois Payard Bakery
116 W. Houston Street, NY, NY 10012
(212) 995-0888
<http://www.payard.com/>

Numero 28 Pizzeria
28 Carmine St, NY, NY 10014
(212) 463-9653
<http://www.numero28.com/index.html>

Pinche Taqueria
333 Lafayette St, NY, NY 10012
(212) 343-9977
<http://www.pinchetaqueria.us>

Bare Burger
535 Laguardia Pl, NY, NY 10012
(212) 477-8125
<http://www.bareburger.com/>

Amy's Bread
250 Bleecker Street, NY, NY 10014
(212) 675-7802
<http://www.amysbread.com>

Faicco's Pork Store
260 Bleecker St., NY, NY 10014
(212) 243-1974
http://nymag.com/listings/stores/faiccos_pork_store01/

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Thelewala Indian Cart Food
112 MacDougal St., NY, NY 10012
212-614-9100
<http://www.thelewalanyc.com/>

Charlie Mom
<http://charliemom.com/> 464
Avenue of the Americas #
A (212) 807-8585

N.Y. Dosa Cart
South Side of Washington Sq. Park, on
W. 4th St. at Sullivan, NY, NY 10014
http://nymag.com/listings/restaurant/ny_dosas/

Taim Falafel
222 Waverly Place, NY, NY 10014
(212) 691-1287
<http://www.taimfalafel.com/>

Num Pang Cambodian Sandwiches
21 E. 12th St, NY, NY 10003
(212) 255-3271
<http://www.numpangnyc.com/>

Stand Burger
24 E. 12th St, NY, NY 10003
(212) 488-5900
<http://www.standburger.com/>

Grey Dog Café <http://www.thegreydog.com/> 90 University Place(212) 414-4739

BARS

V Bar & Cafe
225 Sullivan St., NY, NY 10012
(212) 253-5740
<http://vbar.net/vbarandcafe/>

The Wren
344 Bowery , NY, NY 10012
(212) 388-0148
<http://www.thewrennyc.com/>

Knickerbocker Bar & Grill
33 University Pl., NY, NY 10003
(212) 228-8490
<http://knickerbockerbarandgrill.com/>

Wine

Bar Carrera
146 W. Houston, NY, NY 10012
(212) 253-9500
<http://www.barcarrera.com/>

Vyne
82 W. 3rd St, NY, NY 10012
(212) 353-8963
<http://vynenewyork.com/>

Bar Veloce
175 2nd Ave., New York, NY 10003
(212) 260-3200
<http://www.barveloce.com/>

Beer

Swift
34 E. 4th St, NY, NY 10003
(212) 260-3600
<http://www.swiftnycbar.com>

Jimmy's No. 43
43 E. 7th St., NY, NY 10003
(212) 982-3006
<http://jimmysno43.com/>

Half Pint
76 W. 3rd St., NY, NY, 10012
(212) 260-1088
<http://www.thehalfpintnyc.com/>

McSorley's Old Ale House
15 E. 7th St., NY, NY 10003
(212) 473-9148
<http://mcsorleysnewyork.com/>

Little Town
118A E 15th
St., NY, NY 10003
(212) 677-6300
<http://unionsq.littletown.com/>

Rabbit Club
124 MacDougal St., NY, NY 10012
(212) 254-0575
<http://nymag.com/listings/bar/124-rabbit-club/>

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Spirits & Cocktails

Pegu Club

77 W. Houston St, 2nd fl, NY, NY
10012
(212) 473-7348
<http://www.pegclub.com/>

Rye House

11 W. 17th St, NY, NY 10011
(212) 255-7260
<http://ryehousenyc.com/>

Pravda

281 Lafayette St., NY, NY 10012
(212) 226-4944
<http://pravdany.com/>

Temple Bar

332 Lafayette St., NY, NY 10012
(212) 925-4242
<http://templebarnyc.com/>

Employees Only

510 Hudson St, NY, NY 10014
(212) 242-3021
<http://employeesonlynyc.com/>

ACME – Downstairs

9 Great Jones St., NY, NY 10012
(212) 203-2121
<http://nymag.com/listings/restaurant/acme-bar-and-grill/>

Music

Small's Jazz Club

183 W. 10th St., NY, NY 10014
(212) 252-5091
<http://smallsjazzclub.com/>

**55 Bar (Jazz, Funk &
Blues)**

55 Christopher
St., NY, NY 10014
(212) 929-9883
<http://55bar.com/>

Terra Blues

149 Bleecker St., 2nd fl, NY, NY 10012
(212) 777-7776
<http://www.terrablues.com/index2.html>