



MIGRATING FOOD CULTURES
Engaging Pacific Perspectives
on Food and Agriculture

AFHVS/ASFS 2017
JUNE 14-17
Occidental College
Los Angeles, California



1600 Campus Road
Los Angeles, CA 90041
323-259-2500



Academic Commons (Mary Norton Clapp Library).....	5	Center for Gender Equity (Stewart-Cleland Hall Lower Lounge).....	31	Johnson Hall/McKinnon Center/Choi Auditorium.....	2	Rush Gymnasium.....	8
Admission Office (Collins House).....	19	Central Quadrangle (Academic Quad).....	126	Johnson Student Center and Freeman College Union.....	15	Samuelson Alumni Center.....	37A
Anderson Field.....	104	Chilcote Hall.....	25	Keck Theater.....	45	Samuelson Campus Pavilion/Tiger Cooler.....	16
Armenberg President's House (185Z Campus Road).....	23	Child Development Center (1824 Campus Road).....	20	Kemp Stadium/Patterson Field/Henry Track.....	101	Soccer Fields (Lower and Upper).....	105-106
Arthur G. Coons Administrative Center (AGC)/Dumke Commons.....	1	Community Literacy Center (Academic Commons).....	5	McKinnon Center for Global Affairs at Johnson Hall.....	2	Spencer Field House.....	32
Athletics/Alumni Gym/Fitness Center.....	9	Culley Athletic Facility.....	41	McKinnon Tennis Center (Upper Level).....	107	Stearns Hall.....	40
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Berkus Hall.....	100	Fowler Hall.....	3	Mullin Family Studio and Art Gallery.....	46	Sycamore Glen.....	121
Berkus House (1601 Campus Road).....	53	Gilman Fountain.....	50	Newcomb Hall.....	18	Taylor Pool/Field Building.....	10
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Migrating Food Cultures

Engaging Pacific Perspectives on Food and Agriculture

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CONFERENCE THEME

The conference theme, “Migrating Food Cultures: Engaging Pacific Perspectives on Food and Agriculture,” invites us to reflect on and engage with the entirety of the Pacific region. The conference setting of Los Angeles, California, is a dynamic, diverse, and multiethnic global city that serves as a gateway, destination, and waypoint. Much of the food itself in California is produced in part by migrating workers and immigrants; indeed, the food scene in Los Angeles is the result of migrating food cultures. We use our conference’s location to invite participants to imagine and explore how the agricultural and food worlds throughout the Pacific mesh with environmental, social, cultural, historical, and material resources. We likewise invite participants to examine the roles of people, place, innovation, food production, and consumption, with attention to how these roles reflect and reinforce the social, economic, and cultural food landscapes of the Pacific.

AGRICULTURE, FOOD AND HUMAN VALUES SOCIETY (AFHVS)

The Agriculture, Food, and Human Values Society was formed in 1987 and promotes interdisciplinary research and scholarship on the values, visions, and structures underlying contemporary food systems, nationally and internationally. Through conferences and its journal, *Agriculture and Human Values*, it explores alternative visions of more democratic and decentralized food systems that sustain local and regional communities, cultures, and habitats. <http://afhvs.wildapricot.org/>

ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

The Association for the Study of Food and Society was founded in 1985 with the goals of promoting interdisciplinary approaches to food, society, and culture. It has continued that mission by holding annual meetings and through the publication of the journal, *Food, Culture & Society*, which has received awards for design and content. <http://www.food-culture.org/>

Welcome

Occidental College (Oxy) and the conference organizing committee welcomes you to Los Angeles. Within its 465 square miles, more than 200 languages are spoken and events and attractions of every type can be found.

Oxy sits in northeast Los Angeles, on the border between Eagle Rock and Highland Park, two neighborhoods that reflect the eclectic nature of Los Angeles. Eagle Rock—named after the huge dome of sandstone that looms over the 134 Freeway—is to the north of campus. To the south is Highland Park, which *LA Weekly* deemed the greatest neighborhood in Los Angeles. Take a stroll down the main drag, York Boulevard, and you'll know why.

Turn of the century fruit crate labels often used glorified depictions of California as a form of marketing. We've adopted that bit of nostalgia in our conference logo, depicted on the front cover of the program and on the various conference memorabilia items.

Many wonderful Occidental faculty, staff, and administrators have dedicated their time and prodigious skills to this program: Bronwyn Beck, Steven Bornn-Gilman, Sharon Cech, Anthony Chase, Daniel Chamberlain, Robin Craggs, Alexander Day, Lori Fiacco, Christopher Gilman, Amos Himmelstein, David Kasunic, Ari Laskin, Calvin Lesko, Carmel Levitan, Patricia Micciche, Marisa Grover Mofford, Amy Andrews Muñoz, Saraith Murillo, Rosa Romero, Judy Runyon, Robert Torres, Dolores Trevizo, Nicole Warner, Teresa Williams, and Sherman York to name just a few. Occidental student volunteers including Allen Chen, Annie Chien, Charlotte Cullip, Aneesah Ettress, Andrew Huerta, Mika Kato, Laura Scott, Grace Tang, and Emily Tran have stepped in to provide an extra set of helping hands just when we needed it the most. Lindsay De May has spent time reaching out to nonprofits throughout LA. Scott Alves Barton helped with some fabulous conference ideas. Alice Julier and Jeffrey Pilcher generously shared their past experiences and offered comforting words of encouragement. Leland Glenna and Krishnendu Ray provided wisdom and wise counsel. Alyssa Lang and Dana Stopler were both, simply put, invaluable.

Emily Contois has put together an amazing social media team including Scott Alves Barton, David Beriss, Nadia Berenstein, Garrett Broad, April Chan, Maddie Chera, Megan Elias, Vivian Halloran, Katherine Hysmith, Darcy McMullen, Erica Peters, Sara Snyder, Alexandra Sundarsingh, Priya Vadi, and Ashley Young. Thanks to them, you'll be able to connect with fellow presenters and conference participants, but also with interested parties unable to attend the event in person on Twitter and Instagram using the conference hashtag #OXYFOOD17.

John T. Lang
Conference Chair

2017 *Prizes & Awards*

AFHVS Awards

EXCELLENCE IN INSTRUCTION

Amy Guptill, SUNY Brockport

EXCELLENCE IN SCHOLARSHIP

Lisa Heldke, Gustavus Adolphus College

EXCELLENCE IN INNOVATION

Marcia Ostrom, Washington State University

GRADUATE STUDENT PAPER AWARD

A Differentiated Notion of Justice in a Pay-What-You-Can Café

Kelly Shreeve, Department of Sociology, Colorado State University

GRADUATE STUDENT PAPER AWARD, HONORABLE MENTION

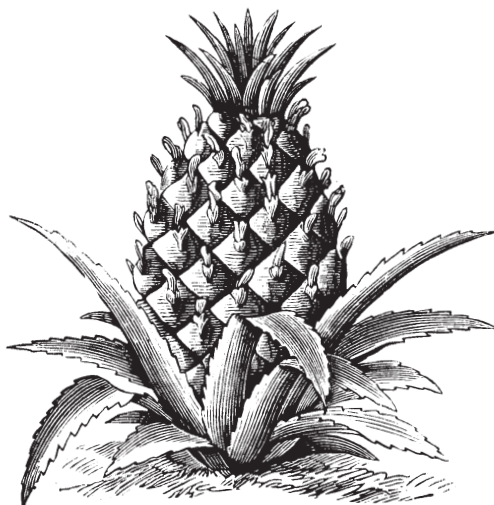
Queer Farmland: Smallholder Strategies for Finding Land, Home, and Knowledge

Isaac Sohn Leslie, Department of Community & Environmental Sociology,
University of Wisconsin-Madison

UNDERGRADUATE STUDENT PAPER AWARD

Fighting Racism at its Root: An Examination of San Diego's Community Gardens

Jane Henderson, Ethnic Studies and Spanish, University of San Diego



ASFS Awards

ASFS AWARD FOR FOOD STUDIES PEDAGOGY

Experimental Foods: Product Development

Jonathan Deutsch, Drexel University

ALEX MCINTOSH GRADUATE PRIZE

Matcha as Superfood: Cultural Colonizing through Ignoring Origins?

Nick Dreher, University of Oregon

Supervising Professor: Erin McKenna

Becoming American: Anxiety, Food, and Identity in Sendak's *In the Night Kitchen*

Brandie Roberts, University of the Pacific

Supervising Professor: Ken Albala

BILL WHIT UNDERGRADUATE PRIZE

The Valuation of the Imagined Pastoral in Chef's Table

Rosa Celeste Shipley, Kenyon College

Supervising Professors: Franca Iacovetta and Gillian Gualtieri

ASFS BOOK AWARD (EDITED COLLECTION)

Dethroning the Deceitful Pork Chop

Jennifer Jensen Wallach, University of Arkansas Press

ASFS BOOK AWARD (SINGLE AUTHORS)

Taste of the Nation

Camille Begin, University of Illinois Press

Real Pigs

Brad Weiss, Duke University Press

THE BELASCO PRIZE FOR SCHOLARLY EXCELLENCE (ARTICLE/BOOK CHAPTER)

Domestic Restaurants, Foreign Tongues

Audrey Russek

in *Dethroning the Deceitful Pork Chop: Rethinking African American Foodways from Slavery to Obama* (Jennifer Jensen Wallach, Psyche Williams-Forsen, and Rebecca Sharpless, Eds.), University of Arkansas Press, 2015.

THE BELASCO PRIZE FOR SCHOLARLY EXCELLENCE (ARTICLE/BOOK CHAPTER), HONORABLE MENTION

"The informational turn in food politics: The US FDA's nutrition label as information infrastructure"

Xaq Frohlich

in *Social Studies of Science*, Vol. 46, Issue 5 pp. 145–171.

Sponsors

Gold Sponsors **University of the Pacific,
Master of Arts in Food Studies**

**University of Vermont,
Food Systems Graduate Program**

Silver Sponsors **Boston University,
Gastronomy, Culinary Arts, and Wine
Studies at Metropolitan College**

**Chatham University,
Master of Arts in Food Studies in the
Falk School of Sustainability & Environment**

Food Chain Workers Alliance

**Society for the Anthropology
of Food and Nutrition**

Keynote Address

DR. SHARON FRIEL

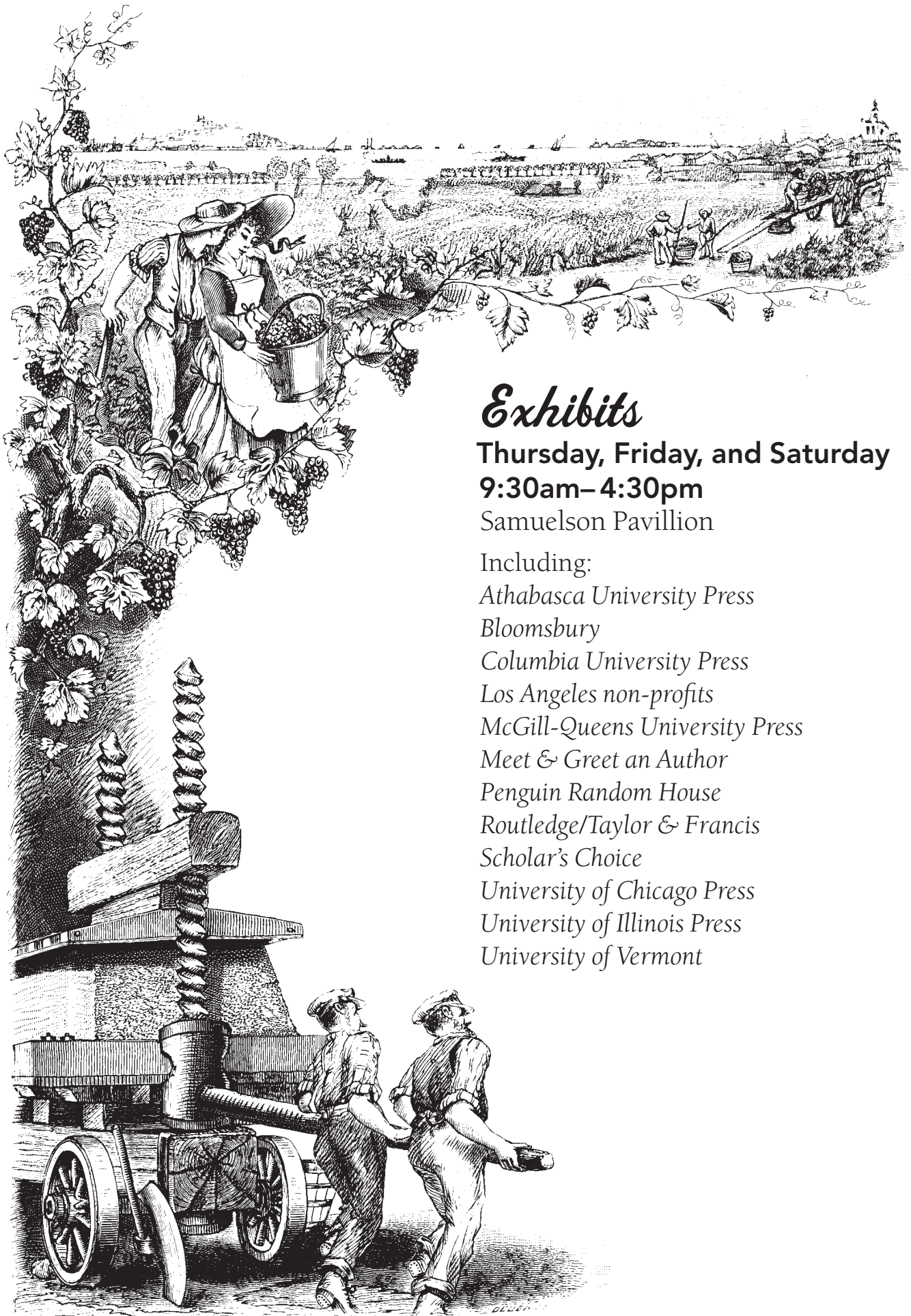


THURSDAY 5:00pm–6:30pm *The Politics, Policies, and Processes of 21st Century Trade and Investment: Challenges for Food and Nutrition across the Pacific Rim*

Johnson 200:
Choi Auditorium
+ 2 Skybox rooms:
Johnson 313 &
Johnson 314

Dr. Sharon Friel is Professor of Health Equity and Director of the School of Regulation and Global Governance (RegNet), Australian National University. She is also Director of the Menzies Centre for Health Policy ANU. She is a Fellow of the Academy of Social Sciences Australia, an ANU Public Policy Fellow and an Australian Council of Social Services (ACOSS) Policy Advisor. She is Co-Director of the NHMRC Centre for Research Excellence in the Social Determinants of Health Equity.

She held an inaugural Australian Research Council Future Fellowship to investigate the interface between health equity, food systems, and climate change, based at the National Centre for Epidemiology and Population Health, ANU. Between 2005 and 2008 she was the Head of the Scientific Secretariat (University College London) of the World Health Organisation Commission on Social Determinants of Health. Her interests are in the political economy of health; policy, governance and regulation in relation to the social determinants of health inequities, including trade and investment, food systems, and climate change.



Exhibits

Thursday, Friday, and Saturday

9:30am– 4:30pm

Samuelson Pavillion

Including:

Athabasca University Press

Bloomsbury

Columbia University Press

Los Angeles non-profits

McGill-Queens University Press

Meet & Greet an Author

Penguin Random House

Routledge/Taylor & Francis

Scholar's Choice

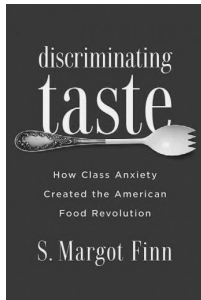
University of Chicago Press

University of Illinois Press

University of Vermont

Meet & Greet an Author

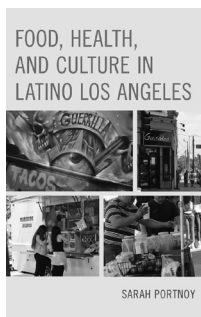
Samuelson Pavillion



MARGOT FINN • Thursday, 9:45am–11:45am

Discriminating Taste: How Class Anxiety Created the American Food Revolution

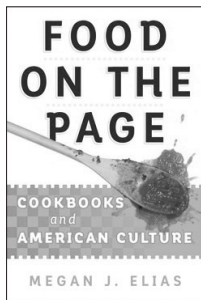
Discriminating Taste argues that the rise of gourmet, ethnic, diet, and organic foods in the last four decades must be understood in tandem with the ever-widening income inequality gap. Examining a diverse set of cultural touchstones ranging from *Ratatouille* to *The Biggest Loser*, it draws numerous parallels with the Gilded Age of the late nineteenth century, infamous for its class divisions, when gourmet dinners, international cuisines, slimming diets, and pure foods first became fads.



SARAH PORTNOY • Thursday, 12:00noon–2:00pm

Food, Health and Culture in Latino Los Angeles

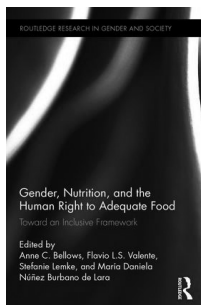
Food, Health, and Culture in Latino Los Angeles explores the history of Latino cuisine in Los Angeles and the contemporary Latino food scene, one that sharply contrasts with urban Latino neighborhoods where access to affordable, healthy food is a struggle. The study offers solutions such as expanding urban agriculture and legalizing street vendors.



MEGAN ELIAS • Friday, 9:45am–11:45am

Food on the Page: Cookbooks and American Culture

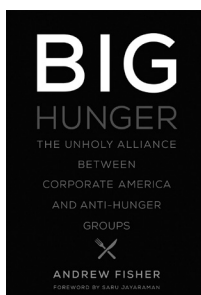
In *Food on the Page*, the first comprehensive history of American cookbooks, Megan J. Elias chronicles cookbook publishing from the early 1800s to the present day. Following food writing through trends such as the Southern nostalgia that emerged in the late nineteenth century, the Francophilia of the 1940s, countercultural cooking in the 1970s, and today's cult of locally sourced ingredients, she reveals that what we read about food influences us just as much as what we taste.



ANNE C. BELLOWS • Friday, 12:00noon–2:00pm

Gender, Nutrition and the Human Right to Adequate Food: Toward an Inclusive Framework

In *Gender, Nutrition and the Human Right to Adequate Food* our NGO-academic collaborative asked: When so many call for the inclusion of women and a gender perspective in food security, why is the status of hunger and malnutrition of women and girls still not improving? We identify three factors: structural violences; neglect of life cycle approach in profit-oriented nutrition policies; disregard for local/regional food systems in which women are key, but also discriminated against actors.



ANDY FISHER • Saturday, 9:45am–11:45am

Big Hunger: The Unholy Alliance Between Corporate America and Anti-Hunger Groups

In *Big Hunger*, Andrew Fisher takes a critical look at the business of hunger and offers a new vision for the anti-hunger movement. Fisher lays out a vision that encompasses a broader definition of hunger characterized by a focus on public health, economic justice, and economic democracy. He points to the work of numerous grassroots organizations that are leading the way in these fields as models for the rest of the anti-hunger sector. It is only through approaches like these that we can hope to end hunger, not just manage it.

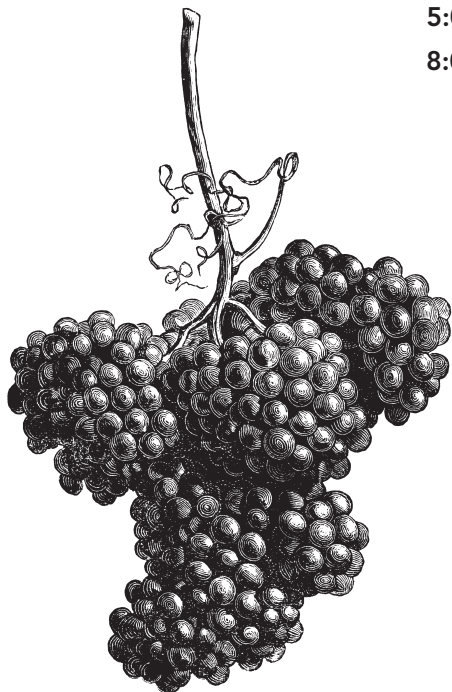
SCHEDULE *at a Glance*

Wednesday, June 14

7:30am–9:30pm	Conference Begins! Check-In and Registration Open
8:30am–9:30pm	Pre-Conference Field Trips & Workshops
4:30pm–6:30pm	Official Conference Welcome Reception

Thursday, June 15

<i>Registration Open</i>	7:30am–5:00pm
<i>Exhibit Tables Open</i>	9:30am–4:30pm
7:30am–8:30am	Breakfast
8:30am–9:45am	Concurrent Sessions
9:45am–10:15am	Morning Break
10:15am–11:30am	Concurrent Sessions
11:30am–1:30pm	Food Truck Lunch
1:30pm–2:45pm	Concurrent Sessions
2:45pm–3:15pm	Afternoon Break
3:15pm–4:30pm	Concurrent Sessions
5:00pm–6:30pm	Keynote Address featuring Dr. Sharon Friel
8:00pm	Grad Student Social Event





Friday, June 16

<i>Registration Open</i>	<i>7:30am–5:00pm</i>
<i>Exhibit Tables Open</i>	<i>9:30am–4:30pm</i>
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7:30am–8:30am	Breakfast
8:30am–9:45am	<i>Food, Culture & Society Journal</i> Board Meeting
8:30am–9:45am	Concurrent Sessions
9:45am–10:15am	Morning Break
10:15am–11:30am	<i>Agriculture and Human Values Journal</i> Board Meeting
10:15am–11:30am	Concurrent Sessions
11:30am–1:30pm	Individual Association Business Meetings: AFHVS/ASFS
11:30am–1:30pm	Food Truck Lunch
1:30pm–2:45pm	Concurrent Sessions
2:45pm–3:15pm	Afternoon Break
3:15pm–4:30pm	Concurrent Sessions
5:00pm–6:30pm	Plenary Panel hosted by Evan Kleiman
6:45pm–9:15pm	Banquet

Saturday, June 17

<i>Registration Open</i>	<i>7:30am–5:00pm</i>
<i>Exhibit Tables Open</i>	<i>9:30am–4:30pm</i>
<hr/>	
7:30am–8:30am	Breakfast
8:30am–9:45am	Joint AFHVS/ASFS Business Meeting
8:30am–9:45am	Concurrent Sessions
9:45am–10:15am	Morning Break
10:15am–11:30am	Concurrent Sessions
11:30am–1:30pm	Lunch/Presidential Addresses and Awards Presentation
1:30pm–2:45pm	Concurrent Sessions
2:45pm–3:15pm	Afternoon Break
3:15pm–4:30pm	Concurrent Sessions

Concurrent Sessions Grid at a Glance

THURSDAY	A 8:30am–9:45am	B 10:15am–11:30am	C 1:30pm–2:45pm	D 3:15pm–4:30pm
1. Johnson 104	Food Environments, Medicalization, and Nutrition	Territory, Local Food Production, and Resistance	Digital Diet and Social Media	The UCLA Healthy Campus Initiative
2. Johnson 105	Food Media and Representation	Philosophy of Food	Roundtable: Expanding Small and Mid-scale Farms' Participation in the Specialty Food Industry	Culinary Diplomacy in Northern California
3. Johnson 106	Eco/Natural Foods and Animal Welfare	Lightning Papers		Roundtable: Land Justice
4. Johnson 200	Roundtable: Navigating Academia as an Early Food Studies or Food Systems Scholar	Roundtable: What Do Book Publishers Want?	Authenticity II	Roundtable: Author Meets Critics: <i>Philosophers at Table</i>
5. Johnson 203	Nature Made: Constructing the Natural within Parasites, Flavorists, the FDA	Roundtable: The End of the Food Movement as We Know it?	Reconsidering Agriculture and the Path Forward	Food Masculinities: Practices, Discourses, and Representations
6. Johnson 301	Roundtable: Food Trips: What Happens When We Eat All the Things?	Economic Impacts of Food Systems Initiatives	Roundtable: Social Media for Scholars	Alternative Food Networks
7. Johnson 302	Challenging Tastes in College Dining Halls	Roundtable: Building Local, Food Community Networks	Market Failures and Controversies	Urban Foodways, Community, and Communication in Greater China
8. Johnson 303		Authenticity I	Roundtable: Ethnic American Food Today	Generating Wealth Through Food System Led-Development
9. Johnson 315	Feeding Tomorrow	Mexican Food Culture in Los Angeles and the Rise of Alta California Cuisine	Workshop: Eating as a Multisensory Experience	Future Foods

Concurrent Sessions Grid at a Glance

FRIDAY	E 8:30am–9:45am	F 10:15am–11:30am	G 1:30pm–2:45pm	H 3:15pm–4:30pm
1. Johnson 104	New to Farming	Italian Food Heritage and Identity	Creating Local Food Security	The Taste of Place
2. Johnson 105	Farm to Consumer	Is Food Addictive?		Food Policy
3. Johnson 106	Identity and Migration I	Chefs and Restaurants	Identity and Migration III	Migration and Dietary Change/ Health
4. Johnson 200	Roundtable: Food and the City: Future Directions in Research, Teaching and Advocacy	Gendering Production and Consumption	Diaspora, Migration, and Identity	Health, Hunger, and Low-Wages
5. Johnson 203	Global Commodities	Identity and Migration II	Gentrification and Food Justice	Human Rights Research Applications to Investigate Social Activism, Justice, and Appeals for People's Sovereignty
6. Johnson 301	Big Food Business	Beer/Alcohol	Local Food Interactions II	Roundtable: Teaching Food Activism in Los Angeles
7. Johnson 302	Cheese	Eating (or not) on Campus	Producing the World: Gender, Body, Place	(Re)Value in Critical Eating Studies: On Discard, Waste, and Metabolism
8. Johnson 303	Urban Food	Local Food Interactions I	Sustainable Fisheries and Seafood	Food at Work
9. Johnson 315	Cooking and Eating Together	Education and Nutrition	Sustainability and Waste	Roundtable: Getting to Just Food on Campus: Actions and Policies
10. Fowler 201	Food Systems Sustainability			
11. Fowler 202	<i>Food, Culture & Society</i> Journal Board Meeting	<i>Agriculture and Human Values</i> Journal Board Meeting		
12. Johnson 103				Poster: Science Communication and Public Engagement

Concurrent Sessions Grid at a Glance

SATURDAY	I 8:30am–9:45am	J 10:15am–11:30am	K 1:30pm–2:45pm	L 3:15pm–4:30pm
1. Johnson 104	Urban Agriculture: Food Security, Environment, and Community	Roundtable: Pho Noodle Soup: An Examination of Transnational Identity and Foodways	Food Safety and Security	Global Flows and Local Cuisines: Chinese, German, and Indian Restaurants in San Francisco
2. Johnson 105	Workshop: Teaching and Learning about Food Waste, Identity, and Culture	Gallery: How to Make a Food Institute	Roundtable: Healthy Living Ambassador Program: Teens as Teachers in the Garden and the Effects on Youth Self-Efficacy	Food Histories
3. Johnson 106	Gallery: Cultivating Communities: Humboldt Food Sovereignty	Space, Markets, and the Local	Roundtable: China's Changing Food System: Rural and Urban	Farming Logics
5. Johnson 203	Building 'Engaged Pedagogies': Foodways of Race, Ethnicity, and Diaspora	Roundtable: Social Sustainability and the U.S.D.A. Sustainable Agriculture Research and Education Program	Roundtable: Migration Stories: Voice, Representation, and Community Relations in Public History	Roundtable: Teaching about Organic Food, Farming and Culture
6. Johnson 301	U.S. Food Justice and Activism I	Edible Matters: The Material and Visual Culture of Food in San Francisco, 1865–1965	Rhetoric and Narrative	Collaboration, Capacity, and Complexity
7. Johnson 302	Labor and the Farming Economy	Roundtable: Sharing Food and Agriculture Syllabi and Curriculum	Roundtable: Making Sense of Food Waste	Food Systems, Health, and Well-being: Understanding Complex Relationships and Dynamics of Change
8. Johnson 303	Mobile Food	Roundtable: Food Studies/Design/ Pedagogy	Methodological Approaches in Food Systems, Health, and Well-being Research	Roundtable: Food Policy Councils as Institutions for Engaging Diverse Perspectives on Food and Agriculture
9. Johnson 315	Asian Restaurants: Sites of Discovery, Distinction, and Discrimination	Food Deserts and Food Access	New Findings from the Enhancing Food Security in the Northeast through Regional Food Systems (EFSNE) Project	Sense and Taste
10. Fowler 201			U.S. Food Justice and Activism II	
11. Fowler 202			Roundtable: Teaching Food History	
13. Lower Herrick	Joint AFHVS/ASFS Business Meeting			

Plenary Panel

HOSTED AND
MODERATED BY
EVAN KLEIMAN



FRIDAY
5:00pm–6:30pm

Johnson 200: Choi Auditorium
+ 2 Skybox rooms:
Johnson 313 &
Johnson 314

Food Chain Labor
Panelists TBA

Evan Kleiman is a true culinary multitasker. Chef, author, radio host, restaurateur and sought after speaker, she has been called “the fairy Godmother of the LA food scene” for her central role in bringing a community of food people together through her radio show, *Good Food*. As host of *Good Food* on KCRW since 1997, Evan has interviewed more than 6000 guests ranging from celebrated chefs to local farmers, enabling her to explore every aspect of food and how it intersects with human life.

As proprietor and chef of Angeli Caffè for 28 years before its close, Kleiman’s improvisational style, while rooted in the Cucina Povera of Italy, showed her reliance on simple ingredients and economical ingenuity to produce delicious and satisfying food with a fresh, honest, pared down aesthetic that people intuitively understand and appreciate. When Angeli opened in 1984 Evan was credited with reintroducing rustic Italian cooking to the US.

As a natural extension of her longtime exposure to everything to do with food, Kleiman’s interest now extends to issues of food policy and agro-ecology. The founder of LA’s, Slow Food Chapter, which she ran for eight years, Evan now serves on the Stewardship Council for Roots of Change and is a member of the Los Angeles Food Policy Council. She is an active speaker on issues of food culture and sustainability and just to maintain a balance, is also attempting to become the Queen of Pie.

Kleiman is the author of eight books on Italian food and one video app, “Easy As Pie.”

Wednesday

REGISTRATION

7:30am–9:30pm

Swan Hall Lobby (across from Gilman Fountain)

FIELD COURSE/ MOBILE WORKSHOP

Food Justice in LA

8:30am–4:30pm

Depart/Return: Main Entrance to Occidental College

MEXICAN FOOD TOUR OF BOYLE HEIGHTS

10:30am–3:30pm

Depart/Return: Main Entrance to Occidental College

WRITING WORKSHOP

Dessert is Not an Ending: Food Writing
in the Age of Instagram

JONATHAN GOLD AND LAURIE OCHOA

1:00pm–4:00pm

Johnson 104

WRITING WORKSHOP

Migrating Media: Byting Words

BETTY FUSSELL

1:00pm–4:00pm

Johnson 105

OPENING RECEPTION

4:30pm–6:30pm

Sycamore Glen

Everyone is welcome to join us for music, appetizers, and drinks

BANNED FOOD DINNER

7:30pm–9:30pm

arrange your own transportation

Thursday

REGISTRATION

7:30am–5:00pm

Swan Hall Lobby (across from Gilman Fountain)

BREAKFAST

7:30am–8:30am

Johnson Hall Lobby

EXHIBITS

9:30am–4:30pm

Samuelson Pavilion

Including:

Athabasca University Press

Bloomsbury

Columbia University Press

Los Angeles non-profits

McGill-Queens University Press

Meet & Greet an Author

Penguin Random House

Routledge/Taylor & Francis

Scholar's Choice

University of Chicago Press

University of Illinois Press

University of Vermont

A SESSIONS

8:30am–9:45am

A1 • JOHNSON 104

Food Environments, Medicalization, and Nutrition

What's Food Got to Do with It? The Medicalization
of Food in Everyday Life

Rachel Bogan, The Graduate Center, CUNY

Taste your medicine: Celestial Seasonings, the FDA,
and food as a vessel for medical pluralism

Neil Rickard, Chatham University

Explaining the nutritional double burden: The (non)role
of food environments in Bolivia

Lesli Hoey, University of Michigan

Andrew Jones, University of Michigan

Jennifer Blesh, University of Michigan

A2 • JOHNSON 105

Food Media and Representation

From Backstage to Front Page: Culinary Media and the Cultural Rise of Chefs

Justin Bergh, University of Arkansas at Monticello

The Art of Selling Dinner in Pictures: A Field Study of Restaurant Menus in Los Angeles

Alison Pearlman, California State Polytechnic University, Pomona

Food as Will and Representation

John Kainer, Texas A&M University

Food Media and the Senses: Authenticity in the Age of Digital Reproduction

Leigh Bush, Indiana University

A3 • JOHNSON 106

Eco/Natural Foods and Animal Welfare

Helping Animals Effectively: Effective Altruism, Vegan Advocacy, and a Divided Animal Protection Movement

Garrett Broad, Fordham University

West Meets East in the American Natural Foods Field

Laura J. Miller, Brandeis University

Food, Animals, and the Constitution: California Bans on Pork, Foie Gras, Shark Fins, and Eggs

Ernesto Hernández-López, Chapman University

A4 • JOHNSON 200

Roundtable: Navigating Academia as an Early Food Studies or Food Systems Scholar

ORGANIZERS:

Emily Contois, Brown University

Anastasia Day, University of Delaware

Florence Becot, University of Vermont

Bradley Jones, Washington University in St. Louis

PARTICIPANTS:

Ken Albala, University of the Pacific

Amy Bentley, New York University

Jonathan Deutsch, Drexel University

Jane Kolodinsky, University of Vermont

Claire Hinrichs, Pennsylvania State University

A5 • JOHNSON 203

Nature Made: Constructing the Natural within Parasites, Flavorists, the FDA

Parasitic Natures: Reading the Nature/Culture Division

Lisa Heldke, Gustavus Adolphus College

Regulating Natures: Reading the FDA's Docket on Natural Claims

Charlotte Bilttekoff, University of California, Davis

Artificial Natures: Producing Naturalness in the Postwar Flavor Industry

Nadia Berenstein, University of Pennsylvania

A6 • JOHNSON 301

Roundtable: Food Trips: What Happens When We Eat All the Things? Examining media portrayals of traditional foodways

Jessica Mudry, Ryerson University

Simran Sethi, Independent Scholar

Sarah Musgrave, EnRoute Magazine

A7 • JOHNSON 302

Challenging Tastes in College Dining Halls

MODERATOR:

Robert Valgenti, Lebanon Valley College

Taste Lab: Exploring the Physical and Psychological Connections between Taste and Satiety

Jasmine Olvany, Lebanon Valley College

Food and Thought: A Dialogue on Eating Adventurously at LVC

Rachel Hogan, Lebanon Valley College

Plant-forward Protein Interventions

Vidya Lala, Lebanon Valley College

Robert Valgenti, Lebanon Valley College



A9 • JOHNSON 315**Feeding Tomorrow****ORGANIZERS:**

Jacob Lahne, Drexel University

Christy Spackman, Harvey Mudd College

MODERATOR:

Jacob Lahne, Drexel University

Epistemology and the Production of Indonesian Fecal Coffee

Colin Cahill, University of California, Irvine

Listening, Buying, and Tuning Out: USDA Radio Programming and the Effort to 'Modernize' Rural Farmers in the 1920s–1940s

Katherine Magruder, New York University

Academic Food Science Labs as Hybrid Sites

Ella Butler, University of Chicago

MORNING BREAK**9:45am–10:15am**

Johnson Hall Lobby

*Coffee, Decaf, Assorted Teas, Iced Water, & Gourmet Cookies***BSESSIONS****10:15am–11:30am****B1 • JOHNSON 104****Territory, Local Food Production, and Resistance****DISCUSSANT:**

Alice Julier, Chatham University

Multifunctional strategies of agricultural households in marginalized zones: Comparative examples from rural Sardinia (Italy) and rural Appalachia (US)

Domenica Farinella, University of Cagliari

Ann Kingsolver, University of Kentucky

Quality local agro-food production: innovative mechanisms of resistance of small and medium peasant farms in Sardinia

Ester Cois, University of Cagliari

Benedetto Meloni, University of Cagliari

Territorio in Italian Food Activism: Mobilization, Belonging, and Exclusion

Carole Counihan, Millersville University

B2 • JOHNSON 105**Philosophy of Food**

Sourcing Values in a Food Philosophy: Notes toward a moral terrior

Mark Alfino, Gonzaga University

“The great is the enemy of the good”: exploring hedonic contrast in real meals

Jacob Lahne, Drexel University

Debra Zellner, Montclair State University

Rethinking Food Objects in the Age of New Realisms

Robert Valgenti, Lebanon Valley College

Contaminated Eating: Fermentation as Metaphor and Praxis for Living Impurely

Stephanie Maroney, University of California, Davis

B3 • JOHNSON 106**Lightning Papers**

Buen Provecho: Dominican Immigrants food culture in the City of Providence, RI

Vanessa Garcia Polanco, University of Rhode Island

Celebration of Cultures: Increasing awareness of urban agriculture education among non traditional audiences

Vanessa Garcia Polanco, University of Rhode Island

Waste Plate

Matt Bereza, Tiffin University

Lee Fearnside, Tiffin University

The Food Voice Primer: On The Way

Annie Hauck, Poly Prep Country Day School

The False Dichotomy of Supporting Local Farmers vs. Feeding the Poor: Efforts in Muncie, Indiana

Elaine Vidal, Ball State University

Local Beer, Local Governance: Policy Issues for San Diego Breweries

Briana Alfaro, Syracuse University

The wall is not just another brick in our food system: infrastructure and structural change.

Thelma Velez, The Ohio State University

Designing Food Studies programs abroad— suggestions, challenges and risks.

Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

Fueling the rural economy: funding food infrastructure

Adrienne Traub, Syracuse University

Developing a National Food Policy through a Human Rights Framework

Lindsay De May, Independent Scholar

B4 • JOHNSON 200

Roundtable: What Do Book Publishers Want?

ORGANIZER:

Emily Contois, Brown University

PARTICIPANTS:

Ken Albala, University of the Pacific

Marika Christofides, University of Illinois Press

Jennifer Crewe, Columbia University Press

Miriam Cantwell, Bloomsbury Academics

Jonathan Crago, McGill-Queen's University Press

Andrew Smith, The New School

Spencer Wood, West Virginia Press

B5 • JOHNSON 203

Roundtable: The End of the Food Movement as We Know it? Food Policies and the Trump Administration

ORGANIZER:

David Beriss, University of New Orleans

PARTICIPANTS:

David Beriss, University of New Orleans

John T. Lang, Occidental College

Kelly Alexander, Duke University

Lois Stanford, New Mexico State University

Pamela Koch, Columbia Teachers College

Maggie Dickinson, Guttman College/CUNY

B6 • JOHNSON 301

Economic Impacts of Food Systems Initiatives

ORGANIZER:

Becca Jablonski, Colorado State University

Estimating the Economic Impact of Local Markets:
Methods and Models

Alfonso Morales, University of Wisconsin-Madison

Phillip Warsaw, University of Wisconsin-Madison

Steven J. Archambault, California State Polytechnic
University, Pomona

Economic Impact of Vermont's Food Hubs

David Conner, University of Vermont

Florence Becot, University of Vermont

Hannah Harrington, University of Vermont

Comparative Assessment of the Economic Impact of Farm
to School Programs by Location and Market Structure

Libby Christensen, Colorado State University

Becca Jablonski, Colorado State University

B7 • JOHNSON 302

Roundtable: Building Local, Food Community Networks: Academia, NGOs and Community

MODERATOR:

Deanna Pucciarelli, Ball State University

PARTICIPANTS:

Joshua Gruver, Ball State University

Christopher Fink, Ohio Wesleyan University

Cathy Davies, FoodCorps

B8 • JOHNSON 303

Authenticity I

Some of My Friends are Kimchi

Ari Laskin, Occidental College

A Living Tradition: Continuity and Change in Regional
Foodways in Rural Japan

Christopher Laurent, Université de Montréal

Appetizing Authenticity: Tourist Cooking Schools
in Chiang Mai, Thailand

Mary Beth Mills, Colby College

B9 • JOHNSON 315

Mexican Food Culture in Los Angeles and the Rise of Alta California Cuisine

Corona or Maquiladora? Mexican Beer in the History
of North American Capitalism

Jeffrey Pilcher, University of Toronto Scarborough

Tortilla Politics

Laresh Jayasanker, Metropolitan State University
of Denver

Latino Food Culture in Los Angeles: The Rise of Alta
California Cuisine

Sarah Portnoy, University of Southern California

Mexican Culinary Cartographies and the Decolonial
Food Movement

Divana Olivas, University of Southern California

FOOD TRUCK LUNCH

11:30am–1:30pm

Academic Quad in front of Johnson Hall

Kogi (<http://kogibbq.com/>)

White Rabbit (<http://www.whiterabbittruck.com/>)

Make sure you have your wristband

Free with full/student registration

GAFS/AFHVS GRAD STUDENT GROUP MEETING

12:15pm–1:15pm

Johnson 203

Get lunch from food trucks

SESSIONS

1:30pm–2:45pm

C1 • JOHNSON 104

Digital Diet and Social Media

Taco Salad Tweets and the Populist Elite: Trump's Taste and the Politics of Culinary Capital

S. Margot Finn, University of Pennsylvania

Navigating Discipline and Indulgence: The Strategic Performance of Contradiction in Social Media Food Posts

Yingchen Kwok, Yale-NUS College

Marvin Montefrio, Yale-NUS College

Edson Tandoc, Nanyang Technological University

Digital Humanities in Food Studies Research: Methodology to use recipes to approximate food consumption

Juan C. S. Herrera, New York University

C2 • JOHNSON 105

Roundtable: Expanding Small and Mid-scale Farms' Participation in the Specialty Food Industry

Gail Feenstra, University of California, Davis

Shermain Hardesty, University of California, Davis

Chris Sayer, Petty Ranch, Ventura County Farmer

C4 • JOHNSON 200

Authenticity II

Producing Heritage: Politics and Patrimony in the Reinvention of Lowcountry Cuisine

2016 Alex McIntosh Prize Winning Paper

Bradley Jones, Washington University in St. Louis

Matcha as Superfood: Cultural Colonizing through Ignoring Origins

2017 Alex McIntosh Prize Winning Paper

Nick Dreher, University of Oregon

Restaurant Row: Neighborhood as Teaching Lab

David Beriss, University of New Orleans

C5 • JOHNSON 203

Reconsidering Agriculture and the Path Forward

Reconsidering the agrarian question in the era of the Anthropocene

Robert Chiles, Pennsylvania State University

Leland Glenna, Pennsylvania State University

Troubling Tradition, Community, and Self-Reliance: Reframing Expectations for Village Seed Banks

Emily Reisman, University of California Santa Cruz

The Crisis of Industrial Agriculture and the Two Paths Forward: Sustainable Intensification and Agroecology

Douglas Constance, Sam Houston State University

Jason Konefal, Sam Houston State University

Maki Hatanaka, Sam Houston State University

Farmer Perspectives on Organic Transition

Garry Stephenson, Oregon State University

Lauren Gwin, Oregon State University

C6 • JOHNSON 301

Roundtable: Social Media for Scholars

Katherine Hysmith, University of North Carolina

Emily Contois, Brown University

Fabio Parasecoli, The New School

C7 • JOHNSON 302

Market Failures and Controversies

ORGANIZER:

Becca Jablonski, Colorado State University

How Educating Consumers on Food Fraud in the Honey Market Affects Support for Local Honey Production: An Economic Experiment

Chian Jones Ritten, University of Wyoming

Mariah Ehmke, University of Wyoming

Linda Thunstrom, University of Wyoming

Jenny Beiermann, Colorado State University

Don McLeod, University of Wyoming

Simple GE Labels are Sufficient: Consumer Understanding and Preference of GE Products in an Increasingly Complex GE Environment

Orest Pazuniak, University of Vermont

Jane Kolodinsky, University of Vermont

Trust and Adequacy of Labeling Options for Genetically Engineered Foods: Opinions of Rural, Urban, and Suburban Consumers

Sean Morris, University of Vermont

Jane Kolodinsky, University of Vermont

C8 • JOHNSON 303

Roundtable: Ethnic American Food Today

Ethnic American Food Today: Politics of representation, aesthetics, identity

ORGANIZER:

Lucy Long, Center for Food and Culture

PARTICIPANTS:

Lucy Long, Center for Food and Culture

Vivan Halloran, Indiana University

Margaret Capili Magat, Independent Scholar

Susan Eleuterio, Goucher College

Deeksha Nagar, Independent Scholar

C9 • JOHNSON 315

Workshop: Eating as a Multisensory Experience

Eating as a multisensory experience

Carmel A. Levitan, Occidental College

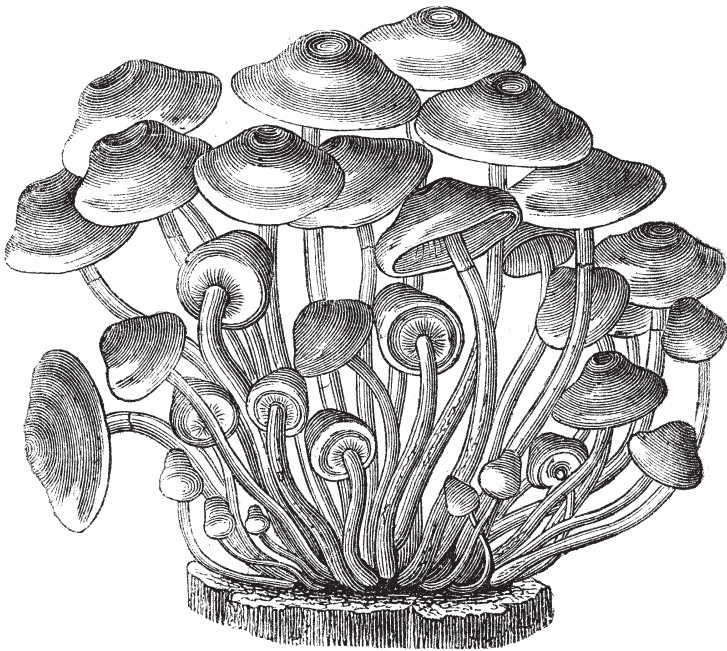
Aleksandra Sherman, Occidental College

AFTERNOON BREAK

2:45pm–3:15pm

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, Iced Tea, Lemonade, Lemon Bars, & Brownies



D SESSIONS

3:15pm–4:30pm

D1 • JOHNSON 104

The UCLA Healthy Campus Initiative

Creating a Healthier Campus through Sustainable and Nutritious Food: Findings from a Public University in California

Shelley Jung, University of California, Los Angeles

Burton Cowgill, University of California, Los Angeles

Roshan Bastani, University of California, Los Angeles

Wendy Slusser, University of California, Los Angeles

Peter Angelis, University of California, Los Angeles

Al Ferrone, University of California, Los Angeles

May Wang, University of California, Los Angeles

Promoting Food Literacy and Food Security on a College Campus through Healthy Cooking Demonstrations

Miranda Westfall, University of California, Los Angeles

Jasmine Mercado, University of California, Los Angeles

Meghan O'Connell, University of California, Los Angeles

Dena Herman, University of California, Los Angeles

Wendy Slusser, University of California, Los Angeles

Expanding University Food Recovery to Address Student Food Insecurity

Tyler Watson, University of California, Los Angeles

Savannah Gardner, UC Global Food Initiative

Wendy Slusser, University of California, Los Angeles

Creating a Culture of Eating Well: UCLA's Collaborative Approach

Hannah Malan, University of California, Los Angeles

Wendelin Slusser, University of California, Los Angeles

Amy Rowat, University of California, Los Angeles

Tyler Watson, University of California, Los Angeles

Sarah Roth, University of California, Los Angeles

May Wang, University of California, Los Angeles

D2 • JOHNSON 105

Culinary Diplomacy in Northern California

Adapting Syrian Cuisine in California—A Culinary Ethnography of Syrian Refugees

Sally Baho, University of the Pacific

The Business of Walking, Talking, Eating and Drinking

Dawnie Andrak, University of the Pacific

Culinary Diplomacy in the Classroom: Culinary Lessons for Middle Schoolers

Kelsey Maher, The Culinary Citizen

D3 • JOHNSON 106**Roundtable: Land Justice: Building on Black Agrarianism for Pacific Contestations****MODERATOR:**

Elissa Johnson, Syracuse University

PARTICIPANTS:

Gail Myers, Farms to Grow, INC

Monica White, University of Wisconsin-Madison

Justine Williams, Food First

Owusu Bandele, Southern University Agricultural Center and co-founder of the Southeastern African American Farmers Organic Network

D4 • JOHNSON 200**Roundtable: Author Meets Critics: *Philosophers at Table***

Ian Werkheiser, University of Texas Rio Grande Valley

Lisa Heldke, Gustavus Adolphus College

Raymond Boisvert, Siena College

Douglas Constance, Sam Houston State University

Anne Portman, University of Georgia

Zachary Piso, Michigan State University

D5 • JOHNSON 203**Food Masculinities: Practices, Discourses, and Representations****CHAIR/DISCUSSANT:**

Alice Julier, Chatham University

Guy Fieri: How the Chef Everyone Loves to Hate Defines Gender, Class, and the Nation

Emily Contois, Brown University

“The Fine Careless Rapture of the Male”: Selling Masculinity to Women in American Cookbooks

Megan Elias, Gilder Lehrman Institute of American History

Honey, Where’s the Stove? Performances of Masculine Domesticity in American Comedy Films

Fabio Parasecoli, The New School

D6 • JOHNSON 301**Alternative Food Networks**

From Corn to Kale: The Changing Foodscape of East Central Indiana

Joshua Gruver, Ball State University

Elaine Vidal, Ball State University

Emily Hart, Ball State University

Andrew Imboden, Ball State University

Valuing value in alternative agrifood systems: Unpacking equity

Patricia Allen, Marylhurst University

Sean Gillon, Marylhurst University

Moving beyond sovereignty. Why food sovereignty is all about food and sovereignty is a chimera

Johann Strube, Pennsylvania State University

Food and the Politics of Place: Exploring a Civic Food Network in Montana

Neva Hassanein, University of Montana

D7 • JOHNSON 302**Urban Foodways, Community, and Communication in Greater China**

Hong Kong-style Café as Third Places: A Study of Transnational Urban Foodways and Community in the Global Chinese Diaspora

Casey Man Kong Lum, William Paterson University

Eating from another’s plate—a case of Hong Kong

Daisy Tam, Hong Kong Baptist University

Navigating Taste: Chasing African Chicken in Macao

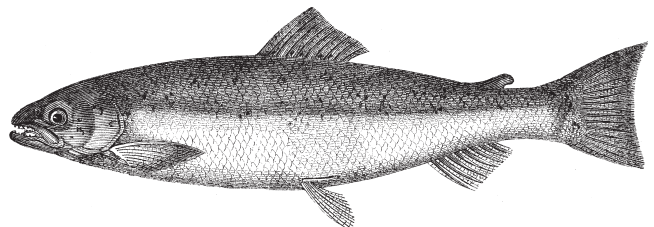
Scott Alves Barton, Queens College/Montclair State University

Performing Authenticity in Tasting Food Museums: Stories in Urban Taiwan

Yi-Chieh Jessica Lin, National Chengchi University

“We all eat the same water”: Water as social identity

Willa Zhen, Culinary Institute of America



D8 • JOHNSON 303

Generating Wealth Through Food System Led-Development

Generating wealth through food system led-development

ORGANIZER:

Becca Jablonski, Colorado State University

PARTICIPANTS:

Becca Jablonski, Colorado State University

Libby Christensen, Colorado State University

Todd Schmit, Cornell University

Jennifer Minner, Cornell University

Yanlei Feng, Cornell University

Ken Meter, Crossroads Resource Center

Potential Socioeconomic Factors Contributing to the Accessibility of Local and/or Organic Foods in North Carolina

Haimanot Bolden, North Carolina A&T State University

Kenrett Jefferson-Moore, North Carolina A&T State University

Befikadu Legesse, North Carolina A&T State University

Benjamin Gray, North Carolina A&T State University

Strength in Numbers: The Role of the “Kitchen Incubator” in the Bay Area Food System

Jennifer Dobrowolski, University of the Pacific

D9 • JOHNSON 315

Future Foods

Governance and Genetically Modified Organisms (GMOs): A content analysis of U.S. congressional hearings surrounding the regulation of biotechnology in the food system (2011–2016)

Sara Velardi, State University of New York College of Environmental Science and Forestry

Theresa Selfa, State University of New York College of Environmental Science and Forestry

Segmenting Consumers in a Mandatory Genetic Engineering Labeling Policy Environment—Providing Evidence as the U.S. Federal Rule is Implemented

Jane Kolodinsky, University of Vermont

Migrating Insects: Possible Futures for Insect Foods in the Pacific Region

Gina Hunter, Illinois State University



KEYNOTE ADDRESS

5:00pm–6:30pm

The Politics, Policies, and Processes of 21st Century Trade and Investment: Challenges for Food and Nutrition across the Pacific Rim

Sharon Friel, Australian National University

Johnson 200: Choi Auditorium
+ 2 Skybox rooms: Johnson 313 & Johnson 314

GRAD STUDENT SOCIAL

8:00pm

The Hermosillo (<http://thehermosillo.com/>)
5125 York Blvd, Los Angeles, CA 90042

10% discount on credit card tabs if you mention you're with #OxyFood17 conference

Friday

REGISTRATION

7:30am–5:00pm

Swan Hall Lobby (across from Gilman Fountain)

BREAKFAST

7:30am–8:30am

Johnson Hall Lobby

EXHIBITS

9:30am–4:30pm

Samuelson Pavillion

Including:

Athabasca University Press

Bloomsbury

Columbia University Press

Los Angeles non-profits

McGill-Queens University Press

Meet & Greet an Author

Penguin Random House

Routledge/Taylor & Francis

Scholar's Choice

University of Chicago Press

University of Illinois Press

University of Vermont

SESSIONS

8:30am–9:45am

E1 • JOHNSON 104

New to Farming

A Critical Ethnographic Case Study of On-Farm Apprentices: Social Movement Participation and Farmworker Identities

Lorien MacAuley, Virginia Tech

Kim Niewolny, Virginia Tech

Profitability vs “Making it”: Beginning Farmers’ Longevity in the Midwest

Andrea Rissing, Emory University

The complex role of volunteering in achieving farms’ goals: A multiple case study in Maryland

Philip McNab, Johns Hopkins University

New Ranchers, New Possibilities: Generational and regional variations in California’s rangelands

Kate Munden-Dixon, University of California - Davis

E2 • JOHNSON 105

Farm to Consumer

The Chattanooga Food Mapping Project: Preliminary Results from Mapping an Urban Foodshed

Shawn Trivette, University of Tennessee at Chattanooga

“Like an LV handbag”: The politics of farm-to-table in China

Caroline Merrifield, Yale University

Understanding duration of rural low income membership in subsidized Community Supported Agriculture: A mixed methods study

Weiwei Wang, University of Vermont

Jane Kolodinsky, University of Vermont

Rebecca Seguin, Cornell University

Karla Hanson, Cornell University

Marilyn Sitaker, The Evergreen State College

The Impact of “Local” in America’s Farm-to-Fork Capital

Dawnie Andrak, University of the Pacific



E3 • JOHNSON 106

Identity and Migration I

South Asian restaurant cuisine in British Columbia's Fraser Valley

Lisa Powell, University of the Fraser Valley and University of British Columbia

Lenore Newman, University of the Fraser Valley

“Around the Kitchen: Identity, Migration, and Shifting Food Practice in Esmeralda Santiago’s *When I Was Puerto Rican*”
Kane Ferguson, Indiana University

Sanctuary Supper: The Immigrant Restaurateur in the San Francisco Bay Area

Delia Sarich, University of the Pacific

E4 • JOHNSON 200

Roundtable: Food and the City: Future Directions in Research, Teaching and Advocacy

ORGANIZER:

Casey Man Kong Lum, William Paterson University

PARTICIPANTS:

Casey Man Kong Lum, William Paterson University

Ken Albala, University of the Pacific

Heather Arndt Anderson, Independent Food Writer and Plant Ecologist

Andrew Smith, The New School

Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

Daniel Block, Chicago State University

Daisy Tam, Hong Kong Baptist University

E5 • JOHNSON 203

Global Commodities

Testing the limits of Geographical Indications: The Curious Case of Baklava

Esin Gozukara, Simon Fraser University

Gold Rush: Moroccan Culinary Argan Oil

Emily Schostack, Chatham University

The Emergence of the Bountiful Teff (*Eragrostis Tef* (Zucc.)) Consumer Marketing System Across Cultural Boundaries: A Study of Local-Global Connections Brokered by Small-Scale African Food Markets

Aklilu Reda, University of Kentucky

Think Local Act Global: An Analysis of the Tahini Supply Chain

Sam Applefield, Chatham University

E6 • JOHNSON 301

Big Food Business

10,000 Independent Pizza Operators Can't Be Wrong: The Cultural Geography of the International Pizza Expo

India Mandelkern, The Los Angeles County Museum of Art

Voting for Robots with Your Fork & Wallet: The Neoliberal Language of Labor & Consumer Choice

Anna Nguyen, Concordia University

A Unicorn in Oz: Reading the Modern Food Landscape through Tales from Blue Apron

Susan Miller-Davis, University of the Pacific

Draining Us Dry: Scarcity and Contestation Over Bottled Water Extraction in the U.S. and Canada

Daniel Jaffee, Portland State University

E7 • JOHNSON 302

Cheese

Sustainability-as-Flourishing: Factors Helping and Hindering Artisan Cheesemakers to Flourish

Stephanie Welcomer, University of Maine

Brady Davis, University of Maine

Jean MacRae, University of Maine

Evaluating the Benefits and Costs of Producing Dairy Goat Cheese Operations in North Carolina

Marvin Bolden, North Carolina A&T State University

Kenrett Jefferson-Moore, North Carolina A&T State University

Donald McDowell, North Carolina A&T State University

Benjamin Gray, North Carolina A&T State University

Squaring the Slice: Wrapping the Kraft Single with American Cultural Norms

Karen Sudkamp, Chatham University

Parmigiano Reggiano: Slivers of Authenticity, with a Sprinkling of Solidarity

Jess Canose, Chatham University

E8 • JOHNSON 303

Urban Food

Radical Space and the Urban Garden Movement: Lessons from Syracuse, NY

William Cecio, Syracuse University

Connective Consumptions: Mapping contemporary food sharing activities in Melbourne, Australia

Ferne Edwards, Trinity College Dublin

Anna Davies, Trinity College Dublin

Social and Material Transformation: An Ethnography of a Postindustrial Urban Farm

Jared Strohl, University at Buffalo

E9 • JOHNSON 315**Cooking and Eating Together**

Rice On Your Left: A Phenomenology of Place Settings
Grace Choi, The New School

Kitchen Collectives: “Good Housekeeping” Magazine’s
 Flirtation with Communal Dining, 1885–1920
Elise Lake, University of Mississippi

Grandmothers Roles Cultural Food Landscapes: Change
 Agents in Sustainability
Melina McConatha, Lincoln University

Futuring Food Systems through Memory and Enactment:
 learnings from the Eco-Gastronomy Project
David Szanto, Icebox Studio

E10 • FOWLER 201**Food Systems Sustainability**

Beyond conventional vs. organic: The importance of social
 capital in sustainable agriculture research
Julia McGuire, University of Maine

Can small-holder farmers have access and control of
 sustainable intensification that increases equity as well
 as productivity
Cornelia Flora, Kansas State University

Jan Middendorf, Kansas State University

Sustainable Development Model of Organic Agriculture:
 Taking Taiwan for Example
Chen-Yu Hsieh, Tunghai University

Chia-Yi Liu, Tunghai University

The Food Sustainability Index: a qualitative and
 quantitative benchmarking model to foster the debate
 on how to move towards a more sustainable food system.
Francesca Allievi, BCFN Foundation

Chiara Cecchini, BCFN Foundation

Marta Antonelli, BCFN Foundation

Katarzyna Dembska, BCFN Foundation

Fostering Rural Self-Sufficiency
Ken Meter, Crossroads Resource Center

E11 • FOWLER 202**Food, Culture & Society Journal Board Meeting****MORNING BREAK****9:45am–10:15am**

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, & Gourmet Cookies

SESSIONS**10:15am–11:30am****F1 • JOHNSON 104****Italian Food Heritage and Identity**

“A gorgeous smell would waft from the hedgerow”: Italian
 POW food in Britain during the Second World War.

David Bell, Ohio University

Theresa Moran, Ohio University

Chestnut sagra in Poggio, Umbria, Italy. Practices and
 discourses around heritage food

Elisa Ascione, The Umbra Institute

Christopher Fink, Ohio Wesleyan University

Training Taste Buds: Producing Taste, Identity, and Ethics
 with Olive Oil

Daniel Shattuck, University of New Mexico

F2 • JOHNSON 105**Is Food Addictive?**

Food Addiction: Fact or Fiction?

Kima Cargill, University of Washington

No, you’re not addicted to carbohydrates; you simply prefer
 to eat sweets

Janet Chrzan, University of Pennsylvania

F3 • JOHNSON 106**Chefs and Restaurants**

Race and Taste: The Consequences of Racialized
 Categorization in America’s Top Restaurants

Gillian Gualtieri, UC Berkeley

Growing Up Foodies

Elizabeth Fakazis, University of Wisconsin Stevens Point

Sharing Knowledge, Sharing Stages: The Evolution
 of Culinary Events and their Role in the 21st Century
 Chef’s Career

Anne McBride, New York University

F4 • JOHNSON 200

Gendering Production and Consumption

Luna Chix and Iron Girls: Feminine Representation in Sports Nutrition Marketing

Joylin Namie, Truckee Meadows Community College

Gendering Food Names: How Some Languages Gendertype Foods

Jeffery Sobal, Cornell University

Sara Jumabhoy, Cornell University

Meal Delivery Kits: A Leveling of the Gender Playing Field

Julia Haramis, New York University

The Depiction of Female Gender in Billions: The Sweet and Sour Sides of Television's Portrayal of Women

Laura Hoffman, New York University

"Don't Tell Them I Eat Weeds," A Study of Gatherers of Wild Edibles in Vermont Through Intersectional Identities

Elissa Johnson, Syracuse University

F5 • JOHNSON 203

Identity and Migration II

Social Class in the City: Food, migration and belonging in Istanbul

Zeynep Kilic, University of Alaska Anchorage

From Chop Suey to Chow Mein Hotdish: Localization of Chinese Food and Ingredients in the Upper Midwest

Deborah Augsburg, University of Wisconsin-Superior

Othering via Food Choice: Anti-Halal Sentiment in Contemporary Australia

Rachel Ankeny, University of Adelaide

Heather Bray, University of Adelaide

F6 • JOHNSON 301

Beer/Alcohol

What's Brewing? The Role of Craft Beer in Local Communities

Antoinette Pole, Montclair State University

George Martin, Montclair State University

The Kentucky Bourbon Trail: How Bourbon Functions as a Culinary Tourism Asset

Dani Willcutt, Boston University

Mezcal: Hybrid Authentication

Nicolas Fabien-Ouellet, University of Vermont

Sipping Across the Border: The Quiet Migration of Mexican Sotol

Audrey Russek, Independent Scholar

F7 • JOHNSON 302

Eating (or not) on Campus

Food Stories: Inspiring College Students to Think About Food Choices

Jessica Kehinde Ngo, Otis College of Art and Design

Student consumption habits and perceptions of climate friendly foods

Mark Bauermeister, Foothill College

Hungering For an Education: The Unhappy Balance of Work and Higher Education, and The Sacrifice of Food

Marissa Cisneros, Texas A&M University

Working With School Wellness Policies: A Personal Perspective

Cathy Davies, FoodCorps

F8 • JOHNSON 303

Local Food Interactions I

What is Local Food Entrepreneurship? An Exploration of the Commercial and Social Variations of Entrepreneurial Strategies in the Southern Arizona Local Food System

Matthew Mars, The University of Arizona

Market sensibility and moral sentiment: farmers markets and food pantries in San Francisco, CA

Sang-Hyoun Pakh, University of Hawaii at Manoa

Buying Local: Understanding how consumer moral obligation and past experience impacts intention to buy local food

Jessica Holt, University of Georgia

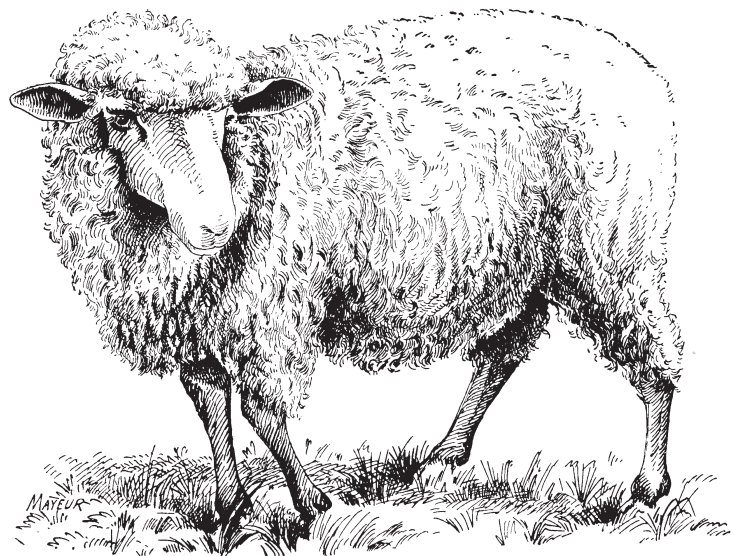
Joy Rumble, University of Florida

Ricky Telg, University of Florida

Alexa Lamm, University of Florida

Oklahoma Food Stories: Bridging difference

Carol Moder, Oklahoma State University



F9 • JOHNSON 315

Education and Nutrition

Embodying a Signature Pedagogy for Sustainable Food Systems Education: The Oregon/Ecuador Intercultural Learning Community

Joan Gross, Oregon State University

Mark Edwards, Oregon State University

Pedagogy: Design Thinking for Food Systems Studies
Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

Conflicted Consumers: Nutrition Discourse, Modernity, and Tradition in Tamil Nadu

Madeline Chera, Indiana University

Teaching Sustainable Food Systems in a “Post-Truth” Era
Mary Hendrickson, University of Missouri

Christopher Murakami, University of Missouri

“Be Riceponsible”: a Comparison Study of Brown Rice Campaign and Rice Enrichment Project in the Philippines
Shun-Nan Chiang, University of California, Santa Cruz

F11 • FOWLER 202

Agriculture and Human Values Journal Board Meeting

FOOD TRUCK LUNCH

11:30am–1:30pm

LocoL (<http://www.welocol.com/>)

Get Shaved (<http://www.getshavedice.com/>)

Academic Quad in front of Johnson Hall

Make sure you have your wristband

Free with full/student registration

ASFS BUSINESS MEETING

Commons Room Johnson Student Center

Lunch available in the room

AFHVS BUSINESS MEETING

Salsbury Young Room, Johnson Student Center

Lunch available in the room

G SESSIONS

1:30pm–2:45pm

G1 • JOHNSON 104

Creating Local Food Security

The Food Security Status of Muncie, Indiana and the Muncie Food Hub Partnership

Emily Hart, Ball State University

Joshua Gruver, Ball State University

Jessi Ghezzi, Ball State University

Amy Gregg, Ball State University

Elaine Vidal, Ball State University

Farm Fresh Food Boxes Open New Markets for Farmers and Retailers, and Benefit Rural Economies

Marilyn Sitaker, The Evergreen State College

Erin Roche, University of Vermont

Florence Becot, University of Vermont

Lisa Chase, University of Vermont

Hans Estrin, University of Vermont

Lauren Greco, University of Vermont

Diane Smith, Washington State University

Julia Van Soelen, University of California

Jane Kolodinsky, University of Vermont

Driving Away Food Insecurity: Mapping Muncie, Indiana Mobile Market Locations through GIS and Community Engagement

Andrew Imboden, Ball State University

Joshua Gruver, Ball State University

Amy Gregg, Ball State University

Adam Berland, Ball State University

Elaine Vidal, Ball State University

G3 • JOHNSON 106

Identity and Migration III

Salvadoran Cooking, Salvadoran Stories Preserved
Karla Vasquez, SalviSoul

The Taste of Place and The Nature of Trust: Heritage Foods in Post-Socialist Kazakhstan

Julia McLean, University of California, Los Angeles

“These stories are tools of resistance.” Renfrew-Collingwood/traveling histories/rooted in place

Stephanie Lim, University of British Columbia

Unpacking Lunchtime Expectations: Cross-cultural Food Influences in a Central Florida Cafeteria

Emily Herrington, University of Central Florida

G4 • JOHNSON 200

Diaspora, Migration, and Identity

Food as refuge—stories of Syrian refugees in the city of São Paulo, Brazil

Fernanda Scagliusi, University of São Paulo

Fernanda Porreca, University of São Paulo

Ramiro Unsain, Federal University of São Paulo

Priscila Sato, University of São Paulo

Mariana Ulian, University of São Paulo

Migrating Food Cultures: The Performance of Spanish Cuisine by Young Spanish Migrants in NYC.

Gloria Rodriguez, New York University

Zen and the Art of the Kolache Greasing: Performing Czechness and Finding Serenity

Jeff Miller, Colorado State University

Regional food cultures in the glocal scene: the Basque-American “picon punch” and the re-construction of identity in immigrant communities

Iker Arranz, University of California, Santa Barbara

G5 • JOHNSON 203

Gentrification and Food Justice

Sowing Seeds of Displacement: Gentrification and Food Justice in Oakland, CA

Alison Alkon, University of the Pacific

Josh Cadji, Phat Beets Produce

Local Food as Land Use Politics: Contestation and Economic Development in Denver, Colorado

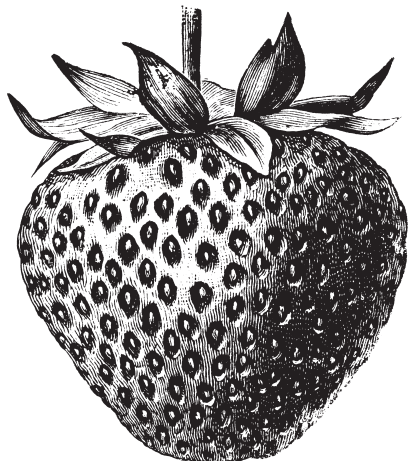
Joshua Sbicca, Colorado State University

Urban Agriculture for Food Justice or Gentrifying Foodies?

Yuki Kato, Georgetown University

Food Justice and Cited Sovereignty in South L.A.

Analena Hope, Cal Poly Pomona University



G6 • JOHNSON 301

Local Food Interactions II

The Localization of Local Food Systems: Public Narratives and Taste Regimes Across the Western United States

Matthew Mars, The University of Arizona

Hope Schau, The University of Arizona

Patricia Sias, The University of Arizona

Regional Marketing Logos and Displayed Food Mileage: Investigating Consumer Preference and Willingness to Pay

Kathryn Carroll, University of Wisconsin-Madison

Lydia Zepeda, University of Wisconsin-Madison

Expanding Small and Mid-scale Farms' Participation in the Specialty Food Industry

Larry Lev, Oregon State University

Laurie Houston, Oregon State University

Gail Feenstra, University of California, Davis

Shermain Hardesty, University of California, Davis

Robert P. King, University of Minnesota

Jan Joannides, Renewing the Countryside

Chris Sayer, Petty Ranch, Ventura County Farmer

“The people here don’t cook”: Ideas of ‘Good Food’ in the Eyes of Ecological Farmers and Consumers in Shanghai

Leo Pang, SOAS University, University of London

G7 • JOHNSON 302

Producing the World: Gender, Body, Place

ORGANIZER:

Alice Julier, Chatham University

Woman Butchers: An Exploration of Food and Gender in the Workplace

Maya Lantgios, Chatham University

Butter She Made: Handmade Butter and the Family Economy in the United States

Sophie Slesinger, Chatham University

Stories from the Mountains: Food Preservation and Women’s Work in Appalachia

Emeran Irby, Chatham University

G8 • JOHNSON 303

Sustainable Fisheries and Seafood

Falalop's Youth Action Plan: Cross-Generational Communication for Sustainable Fishing on the Ulithi Atoll
Ross Johnston, New York University

Sustainable Labelling Regimes and the Canadian Seafood Commodity Chain: The Role of the Food Retailers
Tony Winson, University of Guelph

Threatened Fisheries in the Barotse Floodplain of Western Zambia: Mosquito Net Distribution and Natural Resource Governance

David Larsen, Syracuse University

Rick Welsh, Syracuse University

Robert Reid, African Parks International

Angela Mulenga, Independent Scholar

G9 • JOHNSON 315

Sustainability and Waste

Con/disjunctures of food waste and taste in popular media
Leda Cooks, UMass Amherst

Are Farmers Interested in Biodegradable Plastic Mulch Films? Preliminary Results from a Mixed Methods Study of U.S. Specialty Crop Growers

Katherine Dentzman, Washington State University

Jessica Goldberger, Washington State University

Sweet Charity in San Francisco: Food Runners Impact on the Emergency Food Safety Net

Stephanie Galinson, University of the Pacific

Gleaning and Community

Rick Nahmias, Food Forward

AFTERNOON BREAK

2:45pm–3:15pm

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, Iced Tea, Lemonade, Lemon Bars, & Brownies



H SESSIONS

3:15pm–4:30pm

H1 • JOHNSON 104

The Taste of Place

Eating munanga trees: food and identity in remote Aboriginal Australia

Danielle Aquino, Menzies School Health Research

The Social Hierarchy of Pork: Exploring the Gourmandization of Scrapple

Madeleine Sheinfeld, Chatham University

Tastemaking and Terroir in the High-End Coffee Market

Julia Smith, Eastern Washington University

Raising a Stink: Anthropological Reflections on the Divisive Delights of Durian in Contemporary Filipino Foodways

Ty Matejowsky, University of Central Florida

H2 • JOHNSON 105

Food Policy

Participatory assessment of community factors influencing nutrition and livelihoods in Ethiopia: Implications for designing multi-sector nutrition programs

Heidi Busse, University of Wisconsin-Madison

Wellington Jogo, International Potato Center

Mariama Fofanah, International Potato Center

Haile Tesfay, International Potato Center

The State of U.S. Food Policy Councils: A Public Administration Perspective

Aiden Irish, The Ohio State University

Jill K. Clark, The Ohio State University

Karen Banks, Johns Hopkins University

Anne Palmer, Johns Hopkins University

Raychel Santo, Johns Hopkins University

Multistakeholderism and Policy Networks in Food Policy Development: The Case of the Canadian Food Strategy

Margaret Bancarz, Ryerson University

H3 • JOHNSON 106

Migration and Dietary Change/Health

The Indigenous Food Culture, the Arrival of Immigrants, and the Selection of Tucson as a UNESCO City of Gastronomy

Yuka Mizutani, Sophia University

Taste, Health and Ethnic Cuisines: Comparing nutrition and culinary experts' perceptions of Hispanic Caribbean diets

Melissa Fuster, CUNY Brooklyn College

Disaster, Migration and Dietary Transformation among Marshall Islanders

Jin Young Choi, Sam Houston State University

Anthony Winson, University of Guelph

Diabetes: The Disease of the Migrant?

Alyshia Galvez, Lehman College, CUNY

H4 • JOHNSON 200

Health, Hunger, and Low-Wages

Do Local Minimum Wage Policies Impact Local Food Prices? A Case Study of Seattle's Minimum Wage Ordinance

Jennifer Otten, University of Washington

James Buszkiewicz, University of Washington

Amanda Spoden, University of Washington

Adam Drewnowski, University of Washington

Katherine Getts, University of Washington

Increasing low-income households access to fresh produce through a cost offset CSA: How does that work for the farmers?

Florence Becot, University of Vermont

Weiwei Wang, University of Vermont

Jane Kolodinsky, University of Vermont

Marilyn Sitaker, The Evergreen State College

Alice Ammerman, University of North Carolina at Chapel Hill

Michelle White, University of North Carolina at Chapel Hill

Rebecca Seguin, Cornell University

Hunger is Good for Business

Andy Fisher, Independent Scholar

Food Production, Risk, and Immigrant Labor: The Public Health Case for Immigration Reform and a Better Food System

Claire Fitch, Johns Hopkins University

Robert Martin, Johns Hopkins University

Carolyn Hricko, Johns Hopkins University

H5 • JOHNSON 203

Human Rights Research Applications to Investigate Social Activism, Justice, and Appeals for People's Sovereignty

ORGANIZER:

Anne Bellows, Syracuse University

Civil society organizations in addressing food and nutrition security and safety from a human rights-based perspective: NGOs in Armenia and Georgia

Anna Jenderedjian, Independent Scholar

The Human Right to Garden and Participatory Design in Urban Space

Anne Bellows, Syracuse University

Carolyn Mees, The New School: Parsons

Locating the intersection of violence against women and violations of the human right to adequate food and nutrition

Mallory Ennist, Syracuse University

Food Safety Regulations on the Import of Fresh Agri-foods: a Human Right Perspective on Fair Trade and Right to Safe Food in Indonesia

Irma Nurliawati, Syracuse University

H6 • JOHNSON 301

Roundtable: Teaching Food Activism in Los Angeles

Gillian Grebler, Santa Monica College

Sarah Portnoy, University of Southern California

H7 • JOHNSON 302

(Re)Value in Critical Eating Studies: On Discard, Waste, and Metabolism

DISCUSSANT:

Kyla Wazana Tompkins, Pomona College

Delicious Destruction: Breakdown and ReValue in Big Food Science

Sarah Tracy, University of California-Los Angeles

Food, Blood, Vitamins: On Eating Placenta, DIY Post-Partum Vitamins, & Discard Commodification

Rachel Vaughn, University of California-Los Angeles

A "Queer-Looking Compound": Settler Colonialism, Abjection, and the Politics of Hawaiian Poi

Hi'ilei Julia Hobart, Northwestern University

H8 • JOHNSON 303

Food at Work

Basic Benefits: The Culture of Free Food in the Tech Industry
Jesse Dart, The University of Sydney

Shared meals at work: An ethnography of an underrated social phenomenon in German canteens
Christine Wenzl, University of Bonn

Free Lunch: An Ethnography of Free Meals in the Tech Workplace
Katlyn Marchini, University of the Pacific

H9 • JOHNSON 315

Roundtable: Getting to Just Food on Campus: Actions and Policies

ORGANIZER:

David A. Cleveland, University of California, Santa Barbara

PARTICIPANTS:

Thelma Velez, The Ohio State University

Mark Haggerty, University of Maine

William M. Cecio, Syracuse University

H12 • JOHNSON 103

Poster: Science Communication and Public Engagement

Opportunities for Research and Stakeholder Feedback at the National Institute of Food and Agriculture (NIFA)
Wesley Dean, U.S.D.A. National Institute of Food and Agriculture

Robbin Shoemaker, U.S.D.A. National Institute of Food and Agriculture

PLENARY PANEL

5:00pm–6:30pm

Food Chain Labor, Panelists TBA

hosted and moderated by Evan Kleiman

Johnson 200: Choi Auditorium
+ 2 Skybox rooms: Johnson 313 & Johnson 314

BANQUET

6:45pm–9:15pm

Branca Patio and Gresham Dining Hall,
Johnson Student Center

Featuring the bounty of California, particularly foods found along the John Muir Trail

Wine and beer included

Saturday

REGISTRATION

7:30am–5:00pm

Swan Hall Lobby (across from Gilman Fountain)

BREAKFAST

7:30am–8:30am

Johnson Hall Lobby

EXHIBITS

9:30am–4:30pm

Samuelson Pavillion

Including:

Athabasca University Press

Bloomsbury

Columbia University Press

Los Angeles non-profits

McGill-Queens University Press

Meet & Greet an Author

Penguin Random House

Routledge/Taylor & Francis

Scholar's Choice

University of Chicago Press

University of Illinois Press

University of Vermont



I SESSIONS

8:30am–9:45am

11 • JOHNSON 104

Urban Agriculture: Food Security, Environment, and Community

DISCUSSANT/ORGANIZER:

Antoinette Winklerprins, National Science Foundation

Drought and Urban Agriculture: Framing Water Access in the City

Lucy Diekmann, Santa Clara University

Leslie Gray, Santa Clara University

Gregory Baker, Santa Clara University

Assessing the Impact of Community Garden Design on Local Food Security

Courtney Gallaher, Northern Illinois University

Kristen Borre, Northern Illinois University

Urban Agriculture and Gentrification: How Gardeners are Transforming Urban Neighborhoods

Pascale Joassart-Marcelli, San Diego State University

Fernando Bosco, San Diego State University

Blaire O'Neal, San Diego State University

Urban Agriculture and Food System Change: A Comparative Perspective of Urban Agriculture in Silicon Valley

Leslie Gray, Santa Clara University

Lucy Diekmann, Santa Clara University

12 • JOHNSON 105

Workshop: Teaching and Learning about Food Waste, Identity, and Culture

Leda Cooks, UMass Amherst

13 • JOHNSON 106

Gallery: Cultivating Communities: Humboldt Food Sovereignty

Joshua Frye, Humboldt State University

Laura Johnson, Humboldt State University

Jennifer Maguire, Humboldt State University

Noah Zerbe, Humboldt State University

Suzanne Simpson, Locally Delicious

David Scheerer, Humboldt State University

15 • JOHNSON 203

Building 'Engaged Pedagogies': Foodways of Race, Ethnicity, and Diaspora

DISCUSSANT:

Kyla Wazana Tompkins, Pomona College

'Engaged Pedagogies': Afro-Latino Foodways Virtual Museum

Meredith E. Abarca, University of Texas, El Paso

Janet L. Hill, University of Texas, El Paso

Joshua I. Lopez, University of Texas, El Paso

'Telling You What You Are': Homogeneity in Heterogeneous Foodways

**Scott Alves Barton, Queens College/
Montclair State University**

Blogs, Tweets, and Alternative Facts: Meditations and Mediations on Black Culinary Histories

Patricia E. Clark, SUNY Oswego

16 • JOHNSON 301

U.S. Food Justice and Activism I

Race and Gender Disparities and Farmland in the USA

Megan Horst, Portland State University

Amy Marion, Portland State University

Tracing "Justice" in the Los Angeles Food Justice Movement

Hanna Garth, University of California, San Diego

Fighting Racism at its Root: An Examination of San Diego's Community Gardens

Jane Henderson, University of San Diego

17 • JOHNSON 302

Labor and the Farming Economy

Everyone should study psychology: Class, Kinship and Solidarity in Alternative Food Systems in Mexico

Hilary King, Emory University

Deskilling in Industrialized Broiler Farming

Elizabeth Miller, University of Oregon

Incarcerated Individuals and the Food System: The Silent Rise of a New Labor Force

Collin Townsend, Syracuse University

Precarious Healthcare Plight of Marshallese Poultry Processing Workers

Jin Young Choi, Sam Houston State University

Douglas Constance, Sam Houston State University

18 • JOHNSON 303**Mobile Food**

Cruise Ship Dining Rooms as Sovereign Spaces of Cultural Consumption

Shayan Lallani, University of Toronto

Latina/o Produce Trucks: Health, Culture & Community Well-Being

Claudia Hernandez Romero, Otis College of Art & Design

More than a meal: food trucks as building blocks of Southern California

Mark Vallianatos, LPlus

Creating Dignity, Not Dependence: Community Development & Food Security Implications of Mobile Food Vending

Mariah Noth, University of Vermont

Jane Kolodinsky, University of Vermont

Daniel Baker, University of Vermont

19 • JOHNSON 315**Asian Restaurants: Sites of Discovery, Distinction, and Discrimination****DISCUSSANT:**

Eric Han, William and Mary College

Chinese and Japanese Restaurants in Exclusionist Seattle

Samuel C. King, University of South Carolina

Reviewing the Restaurant in Meiji Japan

Eric C. Rath, University of Kansas

The Impact of Asian Cuisine on Fine Dining in the U.S., 1980–2001

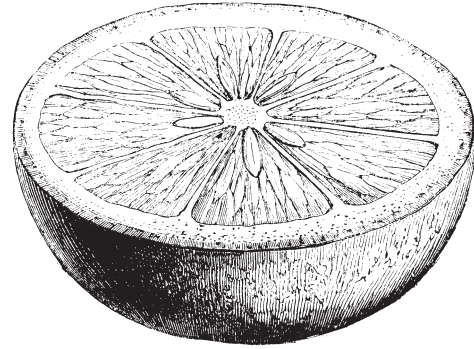
Samuel H. Yamashita, Pomona College

113 • LOWER HERRICK**Joint AFHVS/ASFS Business Meeting****MORNING BREAK**

9:45am–10:15am

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, & Gourmet Cookies

**J SESSIONS**

10:15am–11:30am

J1 • JOHNSON 104**Roundtable: Pho Noodle Soup: An Examination of Transnational Identity and Foodways**

Andrea Nguyen, Viet World Kitchen & The Pho Cookbook

Erica Peters, University of the Pacific & Culinary Historians of Northern California

Freeman LaFleur, Phocumentary

J2 • JOHNSON 105**Gallery: How to Make a Food Institute**

Part 1: Founding, funding and mission statement

Part 2: Bringing in/sharing scholarship from inside and beyond the university

Part 3: Marketing, communications and outreach

Leigh Bush, Indiana University

Madeline Chera, Indiana University

J3 • JOHNSON 106**Space, Markets, and the Local**

Performing embeddedness: time, agency and the relocalization of the food system.

Erica Giorda, Michigan State University

The Neoliberal Trap: When Direct-Market Policy Fails Small- to Midscale Growers

Gina K. Thornburg, Independent Scholar

Distance Matters: Milling Grain in Southern California

Bryan Moe, Biola University

Adam Mazurk, Independent Scholar

U.S. craft chocolate makers connect flavor and territory

Ryan Galt, University of California, Davis

Nick Robinson, University of California, Davis

Madeline Weeks, University of California, Davis

J5 • JOHNSON 203

Roundtable: Social Sustainability and the U.S.D.A. Sustainable Agriculture Research and Education Program

Wesley Dean, U.S.D.A. National Institute of Food and Agriculture

Doug Constance, Sam Houston State University

Jessica Goldberger, Washington State University

Clare Hinrichs, Pennsylvania State University

Jason Parker, University of Vermont

Spencer Wood, Kansas State University

J6 • JOHNSON 301

Edible Matters: The Material and Visual Culture of Food in San Francisco, 1865–1965

sponsored by The German Historical Institute, Washington, DC

DISCUSSANT:

Leonard Schmieding, German Historical Institute

Treading the Wine Press: Representations of Identity and Labor in 'America's Rhineland'

Shana Klein, German Historical Institute

Culinary Tourism at the Fair: The "Pure Food" Exhibits of the Panama-Pacific International Exposition, San Francisco, 1915

Bonnie M. Miller, University of Massachusetts, Boston

Photography and the Leftist Press: Rousing and Representing California's 1930s Agricultural Strikes

Ellen Macfarlane, Princeton University

J7 • JOHNSON 302

Roundtable: Sharing Food and Agriculture Syllabi and Curriculum

Valentine Cadieux, Hamline University

Kim Niewolny, Virginia Tech

Garrett Graddy-Lovelace, American University

J8 • JOHNSON 303

Roundtable: Food Studies/Design/Pedagogy

A Roundtable Exploration of the Intersections of Food Studies and Design in Teaching and Learning

Charlotte Biltekoff, University of California, Davis

Fabio Parasecoli, The New School

Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

J9 • JOHNSON 315

Food Deserts and Food Access

Examining Protein Availability and Consumption Among Low-Income Families

Abigail Borron, University of Georgia

Amanda Gee, University Tennessee, Extension

Jolena Waddell, Tarleton State University

Hiding Hunger in Middle America

Lydia Zepeda, University of Wisconsin-Madison

Feeding the City in an Uncertain World: A Case Study of Food Resilience Planning in Baltimore, Maryland

Erin Biehl, Johns Hopkins University

Roni Neff, Johns Hopkins University

Sarah Buzogany, Baltimore Food Policy Initiative

Alice Huang, Baltimore Food Policy Initiative

Holly Freishtat, Baltimore Food Policy Initiative

PRESIDENTIAL LUNCHEON AND AWARDS PRESENTATION

11:30am–1:30pm

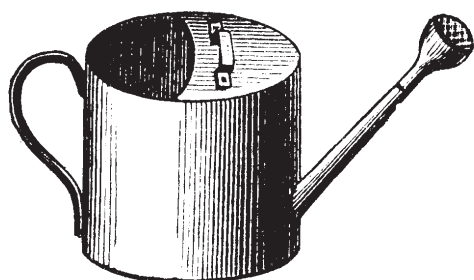
Branca Patio and Gresham Dining Hall, Johnson Student Center

Free with full/student registration

The Purpose-Driven University: The Role of University Research in the Era of Science Commercialization

Leland Glenna, Pennsylvania State University, President of AFHVS

Uncertain Truths: New Pedagogies for New Circumstances
Krishnendu Ray, New York University, President of ASFS



SOCIETY AWARDS

AFHVS Awards:

Excellence in Instruction
Excellence in Scholarship
Excellence in Innovation
Graduate Student Paper Award
Undgraduate Student Paper Award

ASFS Awards:

ASFS Award for Food Studies Pedagogy
Alex McIntosh Graduate Prize
Bill Whit Undergraduate Prize
ASFS Book Award (Edited Collection)
ASFS Book Award (Single Authors)
The Belasco Prize for Scholarly Excellence
(Article/Book Chapter)

KSESSIONS

1:30pm–2:45pm

K1 • JOHNSON 104 **Food Safety and Security**

Contradictions, Consequences, and the Human Toll
of Food Safety Culture

Patrick Baur, University of California, Berkeley

Christy Getz, University of California, Berkeley

Jennifer Sowerwine, University of California, Berkeley

We ate steamed fish and they just gave me the bone; asked
me to clean the bone like a cat”: Food security and eating

Charlene Mohammed, University of Victoria

Discourses of Contaminants: Fukushima Nuclear Disaster
and the Mess Thereafter

Maya Hey, Concordia University

K2 • JOHNSON 105 **Roundtable: Healthy Living Ambassador Program: Teens as Teachers in the Garden and the Effects on Youth Self-Efficacy**

Virginia Bolshakova, Purdue University

Wei-Ting Chen, UC Cooperative Extension

John Gieng, UC Cooperative

K3 • JOHNSON 106

Roundtable: China’s Changing Food System: Rural and Urban

Alexander Day, Occidental College

Robert Gottlieb, Occidental College

K5 • JOHNSON 203

Roundtable: Migration Stories: Voice, Representation, and Community Relations in Public History

Ashley Rose Young, Duke University

Paula Johnson, National Museum of American History

Sara Wood, Southern Foodways Alliance

Tracey Mitchell, Pacific Food & Beverage Museum

Gloria Rodriguez, Eat Spain Up!

Polly Adema, University of the Pacific

K6 • JOHNSON 301

Rhetoric and Narrative

Recipe Names as a Gateway to Interpersonal
Communication and Identity Sharing

Natsuko Tsujimura, Indiana University

Let Them Eat Diamonds: Neoliberal Pica and Rhetorical
Boundaries

Darcy Mullen, Georgia Institute of Technology

Foodways, Identity, and the Environment in T. C. Boyle’s
California Novels

Rocco Marinaccio, Manhattan College

Exploring Food and Film in Studio Ghibli

Anna Sekine, Chatham University

“Our house in India is on fire”: Cannibalizing Anglo-Indians
after the Indian Rebellion of 1857

Catherine Peters, Harvard University

K7 • JOHNSON 302

Roundtable: Making Sense of Food Waste

Andrew Smith, The New School

Jonathan Deutsch, Drexel University

Sol Katz, University of Pennsylvania

Steven Finn, University of Pennsylvania

Eric Handler, Health Officer of Orange County, CA

K8 • JOHNSON 303

Methodological Approaches in Food Systems, Health, and Well-being Research

ORGANIZER:

Gerad Middendorf, Kansas State University

Understanding the Role that Eating Plays in Everyday Life: Time diaries as a means of analyzing food practices and contexts

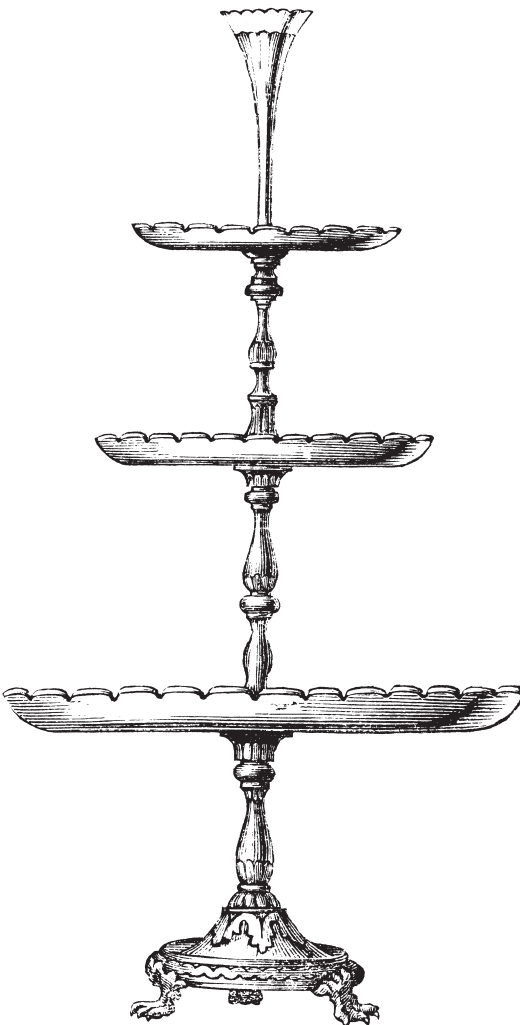
William McIntosh, Texas A&M University

PhotoVoice: A creative method to use with low-income children to get them talking about their urban food environment

Chery Smith, University of Minnesota

Empowering preschoolers to become healthy lifestyle messenger through stories, music, dance, and visual tools

Virginie Zoumenou, University of Maryland Eastern Shore



K9 • JOHNSON 315

New Findings from the Enhancing Food Security in the Northeast through Regional Food Systems (EFSNE) Project

DISCUSSANT:

Kate Clancy, Independent Scholar

Public Perceptions of Regional Food Systems

Anne Palmer, Johns Hopkins University

Linda Berlin, University of Vermont

Kate Clancy, Independent Scholar

Carol Gieseke, Delaware State University

Clare Hinrichs, Pennsylvania State University

Ryan Lee, Johns Hopkins University

Philip McNab, Johns Hopkins University

Sarah Rocker, Pennsylvania State University

Raychel Santo, Johns Hopkins University

The Role of Regional Supply Chains in Independent Supermarkets: Case Study Findings

Kristen Park, Cornell University

Describing Households' Food Purchasing Patterns across Poverty and Urban Status

Rebecca Cleary, Colorado State University

Alessandro Bonnano, Colorado State University

Clare Cho, U.S.D.A. Economic Research Service

Food Systems Education in a Large Interdisciplinary Project: Intentions, Adjustments and Evolving Insights

Clare Hinrichs, Pennsylvania State University

Emily Piltch, Tufts University

Chris Peters, Tufts University

Tim Griffin, Tufts University

Alessandro Bonnano, Colorado State University

Carol Giesecke, Delaware State University

Sarah Rocker, Pennsylvania State University

K10 • FOWLER 201**U.S. Food Justice and Activism II**

Community and Food Justice in a Pay-What-You-Can Café
Kelly Shreeve, Colorado State University

Joshua Sbicca, Colorado State University

Expressing Rage, Feeling Solidarity, and Believing in the Possibility of Change: Food Justice, Disability Activism, and Embodied Rhetorics

Abby Wilkerson, George Washington University

Targeting Food Access Programs to Maximize Farm Sales and Farmers Market Viability

Colleen Donovan, Research Partner with Washington State Farmers Market Association

K11 • FOWLER 202**Roundtable: Teaching Food History**

Erica Peters, University of the Pacific & Culinary Historians of Northern California

Beth Forrest, Culinary Institute of America

Megan Elias, Gilder Lehrman Institute of American History

Jeffrey Pilcher, University of Toronto Scarborough

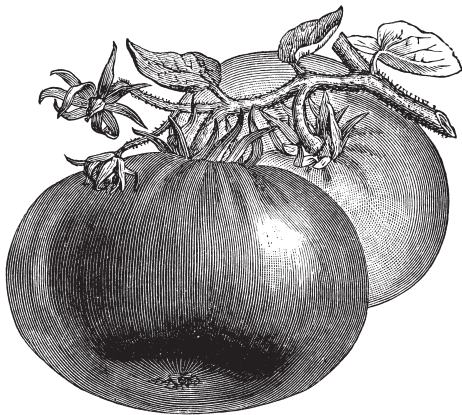
Fabio Parasecoli, The New School

AFTERNOON BREAK

2:45pm–3:15pm

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, Iced Tea, Lemonade, Lemon Bars, & Brownies

**LESSIONS**

3:15pm–4:30pm

L1 • JOHNSON 104

**Global Flows and Local Cuisines:
 Chinese, German, and Indian Restaurants
 in San Francisco**

sponsored by **The German Historical Institute,
 Washington, DC**

DISCUSSANT:

Shana Klein, German Historical Institute

Chinese and Indian Restaurants in San Francisco
**Laresh Jayasanker, Metropolitan State University
 of Denver**

Johnny Kan: Pioneer of Cantonese Haute Cuisine
 in San Francisco

April Chan, University of the Pacific

German Restaurants in San Francisco after World War One
Leonard Schmieding, German Historical Institute

L2 • JOHNSON 105**Food Histories**

Chewing Gum: The globalization of a habit

**Martina Kaller, University of Vienna and
 Stanford University**

Popcorn Victory! The story of popcorn's popularity in
 American snack culture as a result of federal wartime
 rationing in America during WWII

Miranda Rosso, University of the Pacific

Quarantines on the Pacific: Connecting 19th Century
 Xenophobia to 21st Century Plant Health Regulations
Jennifer Sedell, University of California, Davis

L3 • JOHNSON 106**Farming Logics**

What are they thinking? Measuring Mental Models to
 understand farmer decision-making

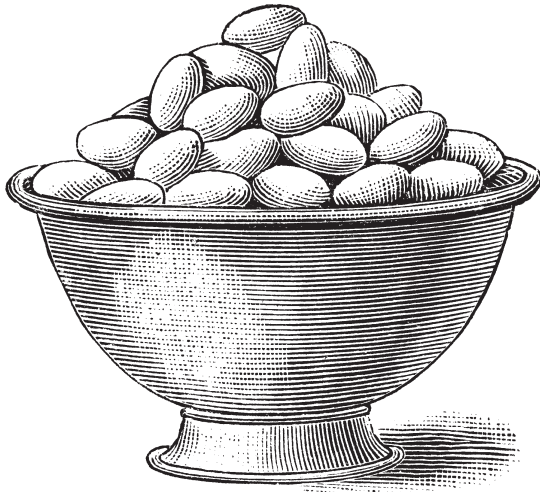
Chris Bardenhagen, Michigan State University

Phil Howard, Michigan State University

Steven Gray, Michigan State University

Land in Migration: The Financialization of Rural America
Kathryn De Master, University of California-Berkeley

The Rural Development Programs and their impact on the
 culture and food sovereignty in the South of Ecuador
Geovanny Espinoza, Intercultural Learning Community



L5 • JOHNSON 203

Roundtable: Teaching about Organic Food, Farming and Culture

ORGANIZER:

Janet Chrzan, University of Pennsylvania

PARTICIPANTS:

Janet Chrzan, University of Pennsylvania

Jacqueline Ricotta, Delaware Valley University

Jonathan Deutsch, Drexel University

John T. Lang, Occidental College

Leigh Bush, University of Indiana

Miriam Cantwell, Bloomsbury Academics

L6 • JOHNSON 301

Collaboration, Capacity, and Complexity

Capacity Building for Regional Food System Change in Rural-Urban Spaces: Considerations on Complexity, Hope, and Social Justice

Kim Niewolny, Virginia Tech

Tracy Kunkler, Social Profit Strategies

International University Strategic Partnerships: Critical for Food, Agriculture & Natural Resources

William Lacy, University of California, Davis

Xiaoguang Liu, Nanjiang Agricultural University

Funding a 'People's Food Justice Geography': Supporting Community-Academic Collaborations as Fundamental Food Movement Work

Daniel Block, Chicago State University

Kristin Reynolds, Independent Scholar

L7 • JOHNSON 302

Food Systems, Health, and Well-being: Understanding Complex Relationships and Dynamics of Change

ORGANIZER:

Gerad Middendorf, Kansas State University

Making the Connections among Food Systems, Health, and Well-being

Ardyth Gillespie, Cornell University

Emily Krengel, Cass County (Iowa) Health System

Culturing a Food Desert: locating and augmenting in situ healthy food procurement

Catherine Brinkley, University of California, Davis

Subhashni Raj, University at Buffalo

Megan Horst, Portland State University

School Gardens: the good, the bad, and the ugly

Christine E.H. Coker, Mississippi State University

Food Deserts in the Breadbasket: A Rural-Urban Comparison

Michael Miller, Kansas State University

Patrick Rissler, Kansas State University

Gerad Middendorf, Kansas State University

Spencer Wood, Kansas State University

L8 • JOHNSON 303

Roundtable: Food Policy Councils as Institutions for Engaging Diverse Perspectives on Food and Agriculture

Gail Feenstra, University of California, Davis

Kate Munden-Dixon, University of California, Davis

Anne Palmer, Johns Hopkins University

Jill Eglund, United Way of Kern County

L9 • JOHNSON 315

Sense and Taste

Traversing the Blind Kitchen

Jason Jay, University of the Pacific

Traditional Flavors for New Audiences: The Japanese Culinary Academy's Mission to Promote Authentic Japanese

Cuisine Greg de St. Maurice, Ryukoku University

The cosmopolitan palate and the ephemeral taste for 'alternative' eating in the Philippines

Marvin Joseph Montefrio, Yale-NUS College

The Effects of Class and Status on Sensorial Experiences While Consuming Sweets

Caroline Erb-Medina, The Graduate Center-CUNY

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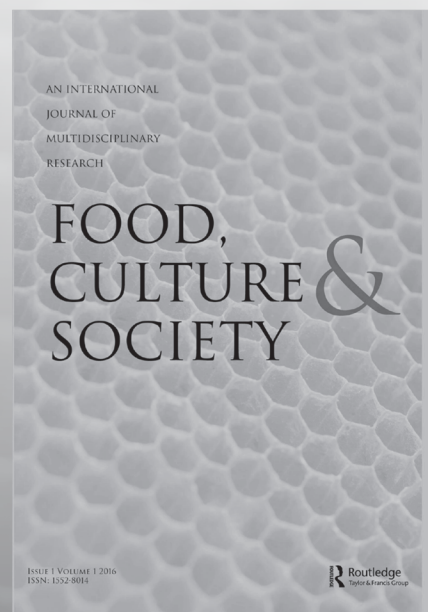
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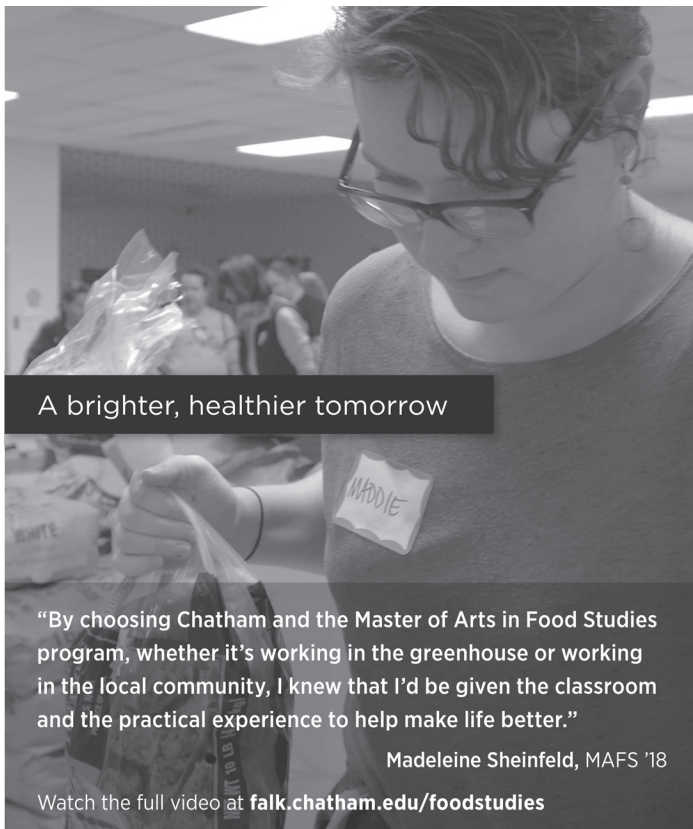
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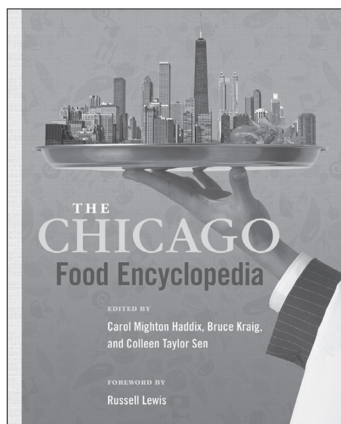
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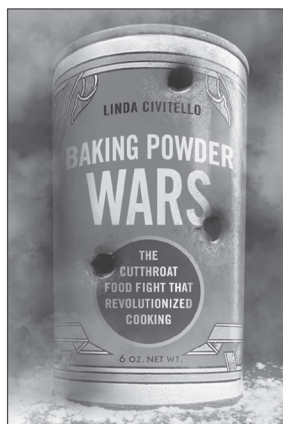
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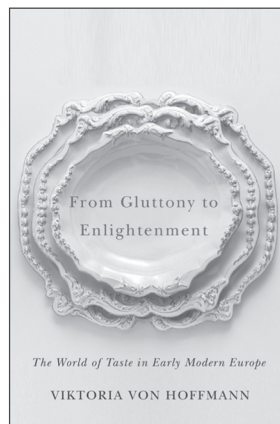
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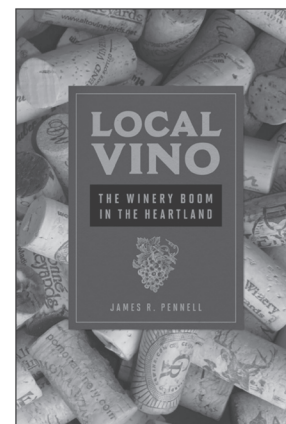
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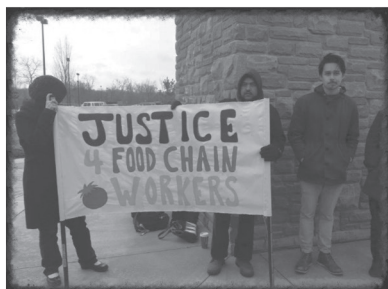
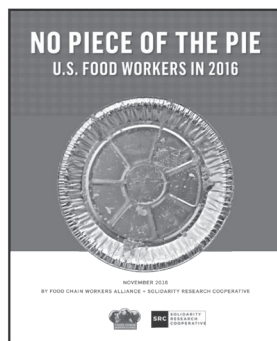


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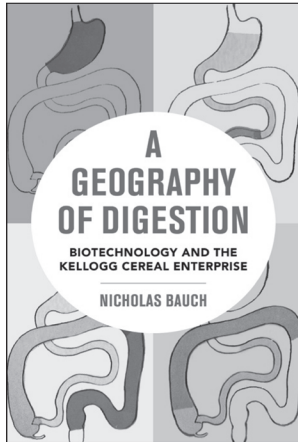


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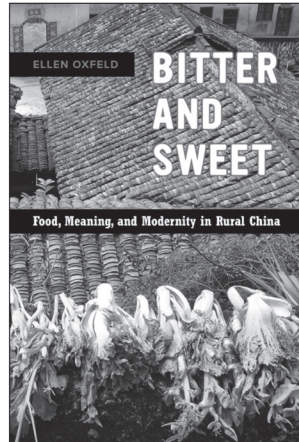
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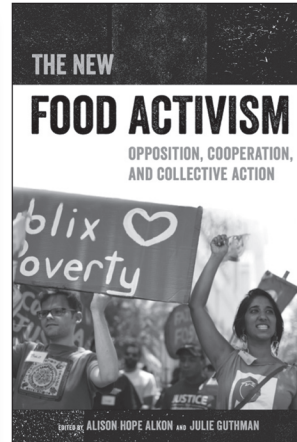
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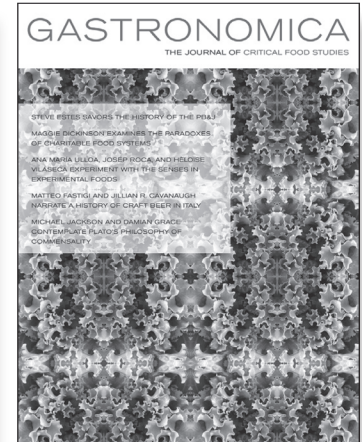
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 *Sato, Priscila: G4
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 *Schau, Hope: G6
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 *Schmit, Todd: D8
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 *Selfa, Theresa: D9
 *Sethi, Simran: A6
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 *Sias, Patricia: G6
 *Sidhu, Sheena: K2
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 *Slusser, Wendy: D1
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 *Smith, Diane: G1
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 *Spackman, Christy: A9
 *Spoden, Amanda: H4
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 *Tandoc, Edson: C1
 *Telg, Ricky: H4
 *Tefay, Haile: H2
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 *Thunstrom, Linda: C7
 Tompkins, Kyla Wazana: H7, I5
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 *Ulian, Mariana: G4
 *Unsain, Ramiro: G4
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 *Van Soelen, Julia: G1
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 *Waddell, Jolena: J9
 *Wang, May: D1
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 *Warsaw, Phillip: B6
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 *White, Michelle: H4
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 Winson, Anthony: G8, H3
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 *Zellner, Debra: B2
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 *Zerbe, Noah: I3
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 Zoumenou, Virginie: K8

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