

CULTIVATING CONNECTIONS



EXPLORING ENTRY POINTS INTO SUSTAINABLE FOOD SYSTEMS

**The Association for the
Study of Food and Society**

**The Agriculture, Food,
and Human Values Society**

May 18-21, 2022

About the Societies:



AGRICULTURE, FOOD & HUMAN VALUES SOCIETY

The Agriculture, Food, & Human Values Society (AFHVS) is a professional organization which provides an international forum to engage in the cross-disciplinary study of food, agriculture, and health, as well as an opportunity for examining the values that underlie various visions of food and agricultural systems. From a base of philosophers, sociologists, and anthropologists, AFHVS has grown to include scientists, scholars, and practitioners in areas ranging from agricultural production and social science to nutrition policy and the humanities. AFHVS encourages participation by the growing community of researchers and professionals exploring alternative visions of the food system from numerous perspectives and approaches, including local and regional food systems; alternative food movements; agricultural and food policies, agricultural sustainability, food justice, issues of local and global food security, and food sovereignty. The organization publishes the journal **Agriculture and Human Values**.



The Association for the Study of Food and Society (ASFS) was founded in 1985, with the goals of promoting the interdisciplinary study of food and society. It has continued that mission by holding annual meetings and working with Routledge Publishing, the organization produces the quarterly journal, **Food, Culture and Society**. Members explore the complex relationships among food, culture, and society from numerous disciplines in the humanities, social sciences, and sciences, as well as in the world of food beyond the academy. ASFS encourages vigorous debate on a wide range of topics, such as cross-cultural perspectives on eating behaviors, gender and the food system, recipes, cookbooks, and menu as texts, politics of the family meal, malnutrition, hunger, and food security, comparative food history, and the political economy of the global food system.

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See back cover for GA Center maps.

Welcome from the Conference Planning Committee

Welcome to Cultivating Connections, the 2022 joint conference of the Agriculture, Food, and Human Values Society and the Association for the Study of Food and Society! After three years of planning, postponing, and planning again, UGA's Sustainable Food Systems Initiative is delighted to welcome you to Athens, Georgia. Athens is located on the historic homeland of the Muscogee (Creek) people—descendants of Mississippian moundbuilders and agriculturalists in the region—forcibly removed from their homeland to create this university and later pushed further west during the Trail of Tears.

Our conference theme is “Exploring Entry Points into Sustainable Food Systems.” In hosting this conference for the first time in the Southeast, we are mindful of the rich, diverse, and often invisibilized legacies of food and agriculture that shape this region. Like so many towns in this region, Athens and its surrounding areas are shaped by histories of enslavement and exploitation—but this place is also a site of resistance and social activism, deeply influenced by a vibrant African American heritage. Food and agriculture provide many fertile entry points to continue cultivating this tradition and nurturing our connections within the food system.

This complicated history is deserving of attention and is the motivation for our conference theme, as well as the program we have developed. In addition to over 350 presentations in person and virtual, we have a great line-up of tours and guest speakers—and we are thrilled to showcase the dedication of local farmers, chefs, entrepreneurs, and community activists who have been working on the ground for years, and sometimes generations, to make food systems more equitable, accessible, and healthy for people, communities, and the environment.

Thank you for coming! We wish you a stimulating conference!

Sincerely,

The Cultivating Connections Planning Committee

Special Thanks to the Conference Planning Committee

Jennifer Jo Thompson, Director, UGA Sustainable Food Systems Initiative; Associate Research Scientist, Dept of Crop & Soil Sciences

Jerry Shannon, Associate Professor, UGA Dept of Geography

Abigail Borron, Associate Professor, UGA Dept of Agricultural Leadership, Education, and Communication

Hilda Kurtz, Professor, UGA Dept of Geography

Gigi Gonsalves, Graduate Assistant, UGA Dept of Agricultural Leadership, Education, and Communication

We are grateful for the ongoing support of **Rebecca Shelton** at AFHVS, the AFHVS/ASFS Executive Committees, **Scott Barton** (NYU) and **John Lang** (Occidental College).

Athens welcomes you...

Special thanks to the following local businesses for being part of the Welcome Reception:

Bear Hug Honey Company

<https://www.bearhughoney.com>

Figment Kombucha

<https://www.figmentkombucha.com>

Independent Baking Co.

<https://www.independentbaking.com>

Simple Man Distillery

<https://simplemandistillery.com>

Half Shephard Market and Cheese Shop

<https://halfshepherd.com>

1000 Faces Coffee

<https://www.1000facescoffee.com>

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Condor Condor Chocolates

<https://www.condorchocolates.com>

Piedmont Provisions

<https://piedmontprovisions.com>

Welcome Reception with Presidential Addresses:

Wednesday, May 18
5:00PM - 7:00PM
[Magnolia Ballroom]

For more information
about local businesses:



SCAN ME

Download the conference app!



SCAN ME

Conference hosted at the
*University of Georgia Center for
Continuing Education & Hotel*

<https://discover.georgiacenter.uga.edu>

1197 S Lumpkin St.
Athens, GA 30602

Schedule at a glance:

Wednesday, May 18:

8 am - 11 am: Registration

8 am - 5 pm: Pre-Conference Tours

3 pm - 6 pm: Registration

5 pm - 7 pm: Welcome Reception with Presidential Addresses [Magnolia Ballroom]

ASFS: "Like a moth to a candlelit dinner: food and storytelling"

Beth Forrest, with Zeynep Kiliç,
Cecelia Leong-Salobir, and Lisa Heldke

AFHVS: "Transdisciplinary Research for Wicked Problems"

David Conner

(Dinner on your own)

Thursday, May 19:

7 am - 8 am: Mentoring Breakfast with The Graduate and Early Career Professional Committee [Magnolia Ballroom]

7:30 am - 5:30 pm: Registration and Information Open

8 am - 4:30 pm: Exhibitor Room Open [Room L]

8:10 am - 9:50 pm: Concurrent Sessions 1 (p. 7-8)

9:50 am - 10:20 am: Morning Refreshment Break [Pecan Tree Galleria]

10:20 am - 12 pm: Concurrent Sessions 2 (p. 9-10)

12 am - 1:30 pm: Lunch on your own/ Rashe's Cuisine Lunch Truck [Presbyterian Student Center]

1:30 pm - 3:10 pm: Concurrent Sessions 3 (p. 11-12)

3:10 pm - 4:30 pm: Poster Session Presentations (p. 13) [Room K]

3:10 pm - 3:40 pm: Afternoon Refreshment Break [Pecan Tree Galleria]

3:40 pm - 5:20 pm: Concurrent Sessions 4 (p. 15-17)

5:45 pm - 6:45 pm: Keynote Address [Mahler Hall]

"Black Farmers, Black Scholars, Black Futures."

Dr. Monica White, Associate Professor of
Environmental Justice, University of
Wisconsin-Madison (p. 18)

6:30 pm: Dinner on your own

7 pm - 8:30 pm: Grad Student/ Early Career Professional Happy Hour [Grindhouse Killer Burgers]

Friday, May 20:

7:30 am - 5:30 pm: Registration and Information Open

8:00 am - 4:30 pm: Exhibitor Room Open [Room L]

8:10 am - 9:50 am: Concurrent Sessions 5 (p. 19-20)

9:50 am - 10:20 am: Morning Refreshment Break [Pecan Tree Galleria]

10:20 am - 12 pm: Concurrent Sessions 6 (p. 21-22)

12 pm - 1:30 pm: Lunch on your own/ Holy Crepe Lunch Truck [Presbyterian Student Center]

1:30 pm - 3:10 pm: Concurrent Sessions 7 (p. 23-24)

3:10 pm - 3:40 pm: Afternoon Refreshment Break [Pecan Tree Galleria]

3:40 pm - 5:20 pm: Concurrent Sessions 8 (p. 25-27)

6 pm - 10 pm: Ticketed Evening Program and Dinner
[Special Collections Library]

*“What’s in a name - Sustainable, Organic,
Regenerative Agriculture?”*

CheFarmer Matthew Raiford, Menu
and Featured Speaker (p. 28)

Saturday, May 21:

7:30 am - 9 am: Registration and Information Open

8 am - 12 pm: Exhibitor Room Open [Room L]

8:10 am - 9:50 am: Concurrent Sessions 9 (p. 29-31)

9:50 am - 10:20 am: Morning Refreshment Break
[Pecan Tree Galleria]

10:20 am - 12 pm: Concurrent Sessions 10 (p. 31)

12:30 pm - 2 pm: Awards Luncheon [Magnolia
Ballroom]

End conference. Save travels home!

Society Board and Business Meetings:

Thursday, May 19

12 pm - 1:30 pm: AFHVS Business Meeting
[Magnolia Ballroom - Salon 1]

12 pm - 1:30pm: ASFS Business Meeting
[Magnolia Ballroom - Salon 2]

Friday, May 20

8:10 am - 9:50 am: Food, Culture and Society Journal
Board Meeting [Craig Boardroom]

10:20 am - 12:00 am: AFHVS Board Meeting
[Craig Boardroom]

12:00 pm - 1:30 pm: Joint AFHVS/ASFS Board
Meeting Lunch [Magnolia Ballroom]

To view abstracts:



<https://bit.ly/CCabstracts>

Lunch truck tickets:

12:00PM - 1:30PM
[Presbyterian Student Center]
1250 S. Lumpkin St.
Athens 30605

THURSDAY, May 19
Order Rashe’s Cuisine
Lunch Truck ticket:



Find the menu at
rashecuisine.com

FRIDAY, May 20
Order Holy Crepe
Lunch Truck ticket:



Find the menu at
holycrepecatering.com

Society Awards:

2022 ASFS Awards

Monograph:

Joseph C. Ewoodzie, *Getting Something to Eat in Jackson: Race, Class, and Food in the American South*. Princeton University Press, 2021.

First Book:

Pascale Joassart-Marcelli, *The \$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification*. University of Washington Press, 2021.

Edited Volume:

Hanna Garth and Ashanté M. Reese, Editors, *Black Food Matters: Racial Justice in the Wake of Food Justice*. U of Minnesota Press, 2020.

Book Chapter or Article:

Nicholas Crawford, "The reasonable sustenance of human life": Food Rations and the Problem of Provision in British Caribbean Slavery," *Early American Studies: An Interdisciplinary Journal*, 19:2 (2021): 360-392.

Honorable Mention:

Junfan Lin & Paul Waley, "Taste and Place of Nanxiong Cuisine in South China: A Regional Analytical Framework," *Food, Culture & Society* (2021) June 7:121.

Food, Culture & Society Article

Zsofia Mendly-Zambo, Lisa Jordan Powell & Lenore L. Newman, "Dairy 3.0: cellular agriculture and the future of milk" *Food, Culture & Society*, 24:5 (2021): 675-693.

Graduate Student Paper:

Julia Fine, "Translating Livelihoods into Labour: The Biopolitics of Toddy on the Bay of Bengal" (University of Cambridge, Dr. Michael Edwards)

Undergraduate paper:

Vaidehi Kudhyadi, "Selling Tastes of Home: Identity-work and Self-Orientalism in Arab American Foodways and Foodscapes in 1960s & 1970s New York City and Detroit" (Denison University, Dr. Hoda Yousef)

Pedagogy, Single Instructor:

Clark Barwick, Senior Lecturer, Communication Indiana University, "Black Gold: Coffee, Culture, and Global Exchange"

Pedagogy, Team-Taught Instruction:

Nicki Tarulevicz, Associate Professor of History, Frieda Moran, Graduate student, Melinda Standish, Educational Technologist, Scott McIntyre, Educational Technologist, University of Tasmania, "Eating History"



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2022 BIPOC ASFS

Fellowships:

Winners:

Jasmine Ratliff, “Black Food Mapping Project”
National Black Food & Justice Alliance

Ayah Abo-Basha, “Making Home: Food, Debility,
and Motherhood in Jordan’s Palestinian
Camps.” Princeton University.

Tara L. (Mishkwa Unungo Kwe) Maudrie,
“Exploring American Indian and Alaska Native
Cultural Food Values for Intervention Use in
the Context of Mental Health and Nutrition.”
Center for American Indian Health, Johns
Hopkins.

Finalists:

Camille Samuels, “Towards an Abolitionist Food
Justice: An Exploration of Black-led Urban
Agriculture in Southern California.” University
of California, Irvine.

Mónica B. Ocasio Vega, “Imagining Sabor: Race,
Gender, and the ‘sensible’ in Contemporary
Caribbean Food Texts”

Natalie Santizo, “Critical Latinx Foodways: Racial
Formation, Regional Identity, and Placemaking
in the San Gabriel Valley, 1900-1968.”
University of Texas, Austin.

Divana Olivas, “Red or Green?: New Mexican Food
Politics from Statehood to Climate Crisis.”
University of Southern California.

Gerald Jae Sevillano, “National Indigestion: The
Gastropoetics of Filipino-America.” The George
Washington University.

Jennifer Asha Watkins, “Post Industrialism and
Restaurant Labor in Louisville, KY.” Indiana
University, Bloomington.

Paolina Lu, “The Taste of Crisis: Hunger, ‘the
population problem,’ and Protein for the
Future.” New York University.

2022 AFHVS Awards

Graduate Student Research Paper Award (Starred in program):**

Michaela K. Hoffelmeyer, Penn State University,
Title: Food Justice And Farmers’ Networks: An
Examination of Coalition Building
Among Women Growers Across The
Rural-Urban Divide (p. 21)

Graduate Student Honorable Mention (Starred in program):**

Rosalie Zdzienicka Fanshel, Department of
Environmental Science, Policy, and
Management; University of California,
Berkeley Title: “To rescue for human society
the native values of rural life”: Race, space, and
whiteness in the University of California,
Berkeley’s Agricultural Complex (p. 12)

THE RICHARD P. HAYNES DISTINGUISHED LIFETIME ACHIEVEMENT AWARD IN AGRICULTURE, FOOD, AND HUMAN VALUES:

Gail W. Feenstra, University of California - Davis

EXCELLENCE IN SCHOLARSHIP

Philip H. Howard, Michigan State University

EXCELLENCE IN INSTRUCTION

Robert Magneson Chiles, The Pennsylvania State
University

EXCELLENCE IN INNOVATION

Anna Erwin, University of Texas Rio Grande Valley

EXCELLENCE IN PUBLIC SERVICE

Siva Sureshwaran, USDA/NIFA

***Congratulations to
all award winners!***

Thursday

May 19, 2022

Concurrent Sessions 1

8:10AM - 9:50AM

Key:

(P) - Panel

(R/W) - Roundtable/
Working Session

101: Food Systems Programs in Higher Education

[Room Q]

Commensality as Connection for Chatham University's Food Studies Students

Alexandra (Lexy) Baird, Masters of Food Studies Student at Chatham University

Cooking online? Assessment of Student Learning Outcomes from In-person and At-home Cooking Labs

Kerri LaCharite, George Mason University;
Jaianna Johnson, George Mason University

UGArden: Cultivating self-efficacy at a campus student farm

JoHannah Biang, University of Georgia; Jennifer Jo Thompson, University of Georgia; David Berle, University of Georgia; Abigail Borron, University of Georgia; Cecilia Herles, University of Georgia; Shannon Brooks, University of Georgia

Using PhotoVoice to Capture Educator Experiences Beyond the Farm-to-School Teacher Training Intervention

Charlie Evans, University of Georgia, Warnell School of Forestry and Natural Resources, Dept. of Crop and Soil Sciences; Gary T Green, University of Georgia, Warnell School of Forestry and Natural Resources; Jennifer Jo Thompson, University of Georgia, Dept. of Crop and Soil Sciences

102: The Material Culture of International Eating in the Cold War (P)

[Room E]

Megan J. Elias, Boston University; Elizabeth Zaroni, Old Dominion University; Daniel Bender, University of Toronto

104: Agriculture of the Middle #1: Imagining Alternatives: Reflections on the Founding Inspiration for Agriculture of the Middle (P)

[Room F/G]

Marcia Ostrom, Washington State University; Gail Feenstra, University of California Davis; Kate Clancy, Food Systems Consultant; Larry Lev, Oregon State University

105: Targeting the Overlooked Connections of Processing, Nutrition, and Food Waste (P)

[Room R]

Ziyneet Boz, University of Florida; Louise Wicker, Consultant at Anora Food Group, Adjunct Professor at Louisiana State University Ag Center, Korea University; Elizabeth Gollub

106: Performing Food Politics of Migration and Immigration

[Room Y/Z]

Un encuentro en las Fronteras: migrant workers, multispecies encounters and political ecologies in coffee plantations in Southern Mexico

Estelí Jiménez-Soto, Department of Nutrition and Food Studies, Syracuse University

“We’re not immigrants, we’re not Latinos”: conjuring continental indigenous community at a food sovereignty nonprofit

Alex Korsunsky, Vanderbilt University

Meatball Politics: The Role of Food in Danish Immigration & Identity Politics

Samantha Brown, University of Oregon

Juxtaposed Bodies, Migrant experiences, and Transformative Culinary Identities of the Ethiopian Diaspora in the United States

Aklilu Reda, University of Kentucky

107: Organic, Fair Trade, and Sustainable: Language and Labels in Food Systems

[Room V/W]

Organic as Civic Engagement Revisited: Standards-Setting, Civil Discourse, and the Hydroponics Debate

Michael Haedicke, University of Maine

Exploring participation in Participatory Guarantee Systems (PGS) in selected case studies in Chile

Nikolaus Hruschka, University of Natural Resources and Life Sciences, Vienna, Austria; Sonja Kaufmann, University of Natural Resources and Life Sciences, Vienna; Christian R. Vogl, University of Natural Resources and Life Sciences, Vienna

What does ‘sustainable beef’ mean to you? An examination of U.S. beef producer perspectives

Ada P. Smith, University of Montana; Alex Metcalf, University of Montana; Libby Metcalf, University of Montana

A Sustainable Livelihoods Approach to Farm Viability in New England

Analena Bruce, University of New Hampshire; Isaac Leslie, University of New Hampshire; Alexa Wilhelm, University of New Hampshire

109: Wines and Ciders

[Room J]

The Terroir of Cider: Research and extension to put cider apples from “somewhere” into your glass

Marcia Ostrom, Washington State University; Olivia Buttermann, Washington State University; David Conner, University of Vermont; Phil Howard, Michigan State University; Michelle Miller, University of Wisconsin - Madison; Rob Serrine, Michigan State University; Katherine Smith, Washington State University

Identity and Change: The Destiny of the Romanian Wine

Georgeta Stoian Connor, Georgia Gwinnett College

Appeal of the Apple: Exploring consumer and producer perceptions of American cider in the Northeast and Mid-Atlantic United States

Martha Calvert, Virginia Tech; Jacob Lahne, Virginia Tech; Amanda Stewart, Virginia Tech; Clinton Neill, Cornell University; Beth Chang, Virginia Tech; Susan Whitehead, Virginia Tech

110: Culture and Resistance at the Table

[Room T/U]

Racialized Tabletalks: Foodways, Materiality and Inscribed Discourses

Scott Alves Barton

Food and the domestication of far-right propaganda

Shakira Hussein, University of Melbourne; Tresa LeClerc, Independent academic

“Revolutionary Longings”: Pandemic-era Travel, Food Cultures, and Race

Alice P Julier, Chatham University

Thursday, May 19, 2022

****Concurrent Sessions 2****

10:20AM - 12:00PM

201: The How and the Why: Beyond Activities and Places in Food and Agricultural Learning Experiences (R/W)

[Room Q]

Alice P Julier, Chatham University; Nadine Lehrer, Chatham University; Neil Brown, Duquesne University; Christopher Fink, Ohio Wesleyan University; Cassandra Malis, Chatham University (Center for Regional Agriculture Food and Transformation); Toni Simpson, Community Kitchen Pittsburgh

202: Food Histories

[Room J]

Packaged Authenticity: The 1930s-1940s Packaging Revolution in Mass-Produced America

Xaq Frohlich, Auburn University

From Panocha to Fudge

Patrick Charbonneau, Duke University; Jeffrey Pilcher, ASFS

Safekeeping the Fermented Fish Buru: A Cleaning and Enrichment Job

Melanie Narciso, University of Georgia

"A Great Democratizing and Socializing Influence": The Promise and Pitfalls of Community Canneries in the United States

Danille Elise Christensen, Virginia Tech

203: Challenges Facing Farmers

[Room F/G]

Pesticide Exposure and its Aftermath: A Case Study of Idaho Farmworkers

Rebecca Som Castellano, Boise State University; Lisa Meierotto, Boise State University; Cynthia Curl, Boise State University



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Children and childcare: Ubiquitous on family farms yet largely absent from farm programming

Florence Becot, National Farm Medicine Center;
Shoshanah Inwood, The Ohio State University;
Andrea Rissing, Emory University

***Protracted Dependence and Unstable Relations:
Agrarian Questions in the H-2A Visa Program***

Laura-Anne Minkoff-Zern, Syracuse University;
Mary Jo Dudley, Cornell University; Anna
Zoodsma, Syracuse University; Rick Welsh,
Syracuse University; Bhavneet Walia, Syracuse
University

***The Future of Farming Project: Exploring the Desire for
Engagement and Peer-to-Peer Learning Strategies***

Hannah Stewart, Auburn University; Michelle R.
Worosz, Auburn University; McKayla Robinette,
Auburn University; Brenda Ortiz, Auburn
University; Audrey Gamble, Auburn University;
Leah Duzy, Compliance Services International;
Rishi Prasad, Auburn University

**204: New Philosophical Work on Food
Consumption**

[Room R]

***The “worst dinner guest ever”: On the moral difficulties
of eating right with food allergies and intolerances***

Megan Dean (Organizer), Culinary Mind: Center
for Philosophy of Food

***Food Pharmacies and Food Addiction: Shifting
Food-Drug Interpretations in Allopathic Medicine,
Psychology, and Psychiatry***

Joseph Tuminello, McNeese State University

***The “Attractive Aversions” of Fermented Food: Can
Carolyn Korsmeyer’s Theory of Disgust Account for My
Feelings About My Compost Bucket?***

Lisa Heldke, Gustavus Adolphus College

Rethinking the Foodie

Aaron Meskin, University of Georgia

**205: A Farm to Food Bank Initiative:
Supporting Local Farms and Improving
Fresh Food Access within the Charitable
Food System (R/W)**

[Room V/W]

Melissa DeNomie, Medical College of Wisconsin

**206: The state of the Black Farmer in
America - Extinction Level event (R/W)**

[Room Y/Z]

Michael Carter Jr., Africulture & Carter Farms
LLC; Renard Turner, Vanguard Ranch; Duron
Chavis, Happily Natural Day

207: Culture and Tastes

[Room T/U]

***Don’t Yuck My Yum: Personalized Diets and the Crisis of
Tolerance***

Margot Finn, University of Michigan

***Choosing hemp food: The influence of perceptions on
U.S. consumer propensity to use hemp food***

Hannah Lacasse, University of Vermont; Jane
Kolodinsky, University of Vermont; Tyler
Mark, University of Kentucky; Rebecca Hill,
Colorado State University

***Disrupting Colonial Narratives in Guatemala’s Culture
Through Sesame***

Genesis Caplan, Chatham University

***Mapping Apps and Cuisine: Delivering Equitable
Foodways***

Christopher Hsu, Independent

Thursday

May 19, 2022

****Concurrent Sessions 3****

1:30PM - 3:10PM

301: The Gendered History of Chicken and its Substitutes in Israeli Food Culture

[Room T/U]

From "Poultry" to "Meat": How Chicken Conquered the Israeli Menu

Dafna Hirsch (Organizer), Open University of Israel

Protein Powder and Power Relations

Erela Teharlev Ben Shachar, Open University of Israel

302: Considering Soils

[Room V/W]

Urban Farmer Risk Perception of Heavy Metal Soil Contamination

Nathan Shoaf, Purdue University; Dr. Zhao Ma, Purdue University, College of Agriculture

Changes in soil carbon and nitrogen across different tillage regimes in the Lower Rio Grande Valley

Luzyannet Ballesteros, University of Texas Rio Grande Valley; Stephanie Kasper, Department of Biology, University of Texas Rio Grande Valley; Alexis Racelis, School of Earth, Environmental, and Marine Sciences, University of Texas Rio Grande Valley

Dynamic Soil Properties in the Lower Rio Grande Valley: understanding responses of Infiltration Rate, Bulk density, Aggregate stability to different tillage practices

Temiloluwa Awotoye, University of Texas Rio Grande Valley; Stephanie Kasper, University of Texas Rio Grande Valley; Carlos Garcia Patlan, University of Texas Rio Grande Valley; Alexis Racelis, University of Texas Rio Grande Valley

303: Agriculture of the Middle #2: Lessons from Two Decades of Interdisciplinary Collaboration to Build a Food and Agriculture of the Middle (P)

[Room F/G]

Michelle Miller, University of Wisconsin - Madison, Center for Integrated Agricultural Systems; Hikaru Peterson, University of Minnesota - Department of Applied Economics; Lauren Gwin, University of Oregon - Center for Small Farms & Community Food Systems; Sarah Lloyd, University of Minnesota & the Wisconsin Food Hub Cooperative; Keiko Tanaka, University of Kentucky

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Come see us in Room L!

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304: Corporations and Consumers

[Room R]

Shades of Greenwashing? Evaluating the Role of Marketing by Corporate Actors in the Food System

Hilary Brooks King, Emory University

Globalizing Food Ads: Do They Work, Should They Work?

William Alex McIntosh, Texas A&M University

Public Support/Opposition for Genetically Modified Food Traits over Time: Implications of GM and non-GM Labels

Jane Kolodinsky, University of Vermont

305: Land Grabs and Ownership

[Room Q]

***The University of California as Land Grab University: Reckonings and Reparations to Decolonize Food Systems Higher Education*

**Rosalie Z. Fanshel, University of California, Berkeley

Who Benefits from Land Conservation? Diversity, Equity, and Inclusion among New England Land Trusts

Julie C. Keller, University of Rhode Island

'Land Grabbing' & Governance: A Political Sociological Perspective

William Biebuyck, Georgia Southern University

306: Doing Authenticity: Food and Gender (R/W)

[Room J]

Janna Tamargo, University of Florida

307: History, Heritage & Identity

[Room Y/Z]

Food Justice

Bradley Wilson, West Virginia University

The Truffle Chain: A Fight for Legitimacy in the Black Market

Sydney Lawson, Chatham University

Carolina Creole Garden Project: Reconciliation, Restoration, & Resilience in a Regional Food System

Tony VanWinkle, Guilford College

***2022 AFHVS Graduate Student Honorable Mention Award*

Thursday

May 19, 2022

****Poster Presentations****

3:10PM - 4:30PM

[Room K]

Land Use Conflicts between the Farmers and Herdsmen and Suggestion of the uses of the Drones in Addressing the Food Security Challenges in the Northern Nigeria

Michael Adedotun Oke, Michael Adedotun Oke Foundation

Barriers to Access: Boundary Maintenance in San Francisco COVID Outdoor Dining

Ariana Gunderson, Indiana University
Bloomington, Department of Anthropology

Breaking Bread: Building Community and Resiliency through Sourdough Bread

Esther Woo, University of Michigan

Pandemics and food security: An exploration of food security coping strategies of low-income households in the UK using photo-voice methods

Faith Ikioda, University of Bedfordshire,
United Kingdom; Nenadi Adamu, University
of Bedfordshire, Luton UK

Growing Successful School Gardens: Creating an effective and sustainable classroom in the natural world

Amy J Sidran, The Hotchkiss School and
Washington State University; Lynne
Carpenter Boggs, Washington State
University

Targeted Digital Marketing: The Study of Small Agricultural Farms in Georgia

Vanessa P. Shonkwiler, UGA; Isaac Arriaga

Power, privilege, and identity: A call for an intersectional approach to farmer wellbeing

Fiona Doherty, The Ohio State University
College of Social Work; Michelle Kaiser, The
Ohio State University College of Social Work

Impact of COVID-19 on women farmers of Nepal

Isha Poudel, University of California Davis;
Amanda Crump, University of California
Davis; Johnathon London, University of
California Davis

A Comparative Study of Public and Private Agricultural Extension Efforts to Support Cacao Farmer Autonomy in Central America

Marina Vergara, University of California -
Davis; Amanda Crump, University of
California - Davis

Facts and fiction on the concept of participation: assessing stakeholder participation in Participatory Guarantee Systems (PGS)

Christian R. Vogl, University of Natural
Resources and Life Sciences, Vienna; Sonja
Kaufmann, University of Natural Resources
and Life Sciences, Vienna; Nikolaus
Hruschka, University of Natural Resources
and Life Sciences, Vienna

Effectiveness of Tarping and Tillage as Weed Management Strategies in South Texas

Christopher De La Rosa, University of Texas-
Rio Grande Valley; Alexis Racelis, University
of Texas-Rio Grande Valley

Food Systems Practitioner and Educational Resource Database

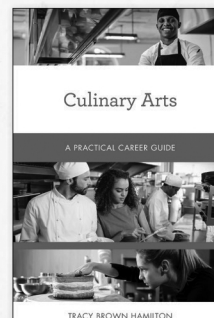
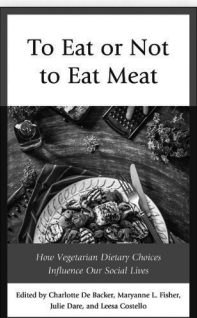
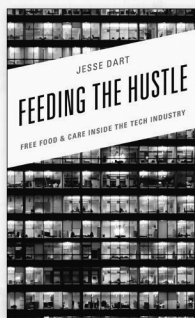
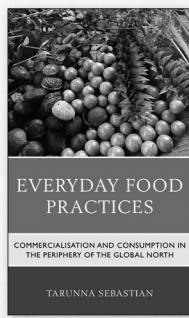
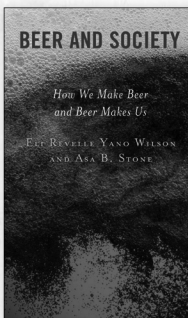
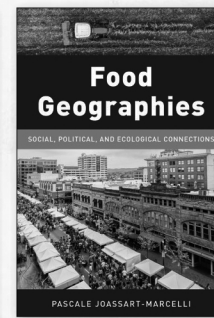
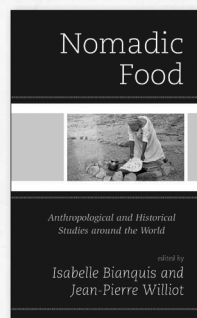
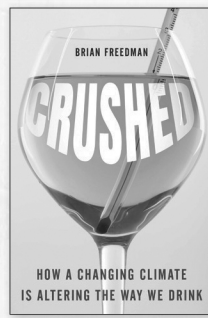
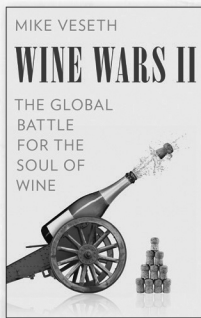
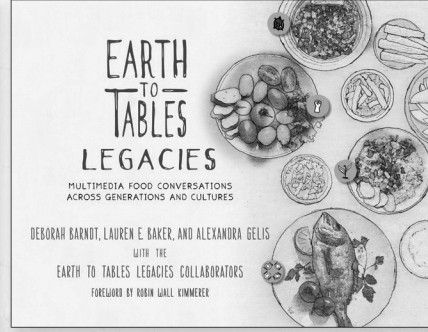
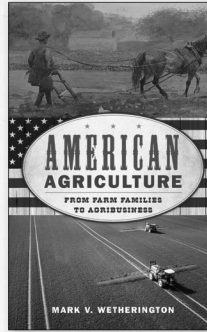
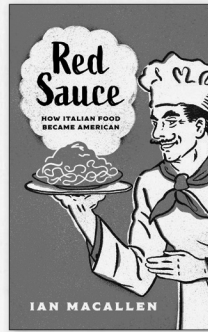
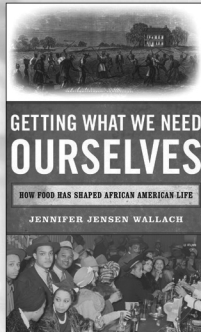
Kaley Hohenshell, Iowa State University;
Courtney Long, Iowa State University

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Thursday

May 19, 2022

****Concurrent Sessions 4****

3:40PM - 5:20PM

401: Lightning Talks: Higher Education and Community Programs

[Room Q]

Paideia Campus: mediterranean diet, regeneration and new mindsets

Sonia Massari, Future Food Institute

FM360: Evolution in Method and Scope of Farmers Market Metrics in Minnesota

Joseph Nowak, University of Minnesota;
Hikaru Peterson, University of Minnesota

Applications of the Community Diagnostics & Social Impact Toolkit™: Engaging Under-Resourced Communities with Cooperative Extension and Strengthening Georgia's Food System

Joseph Barbaree, University of Georgia - Department of Agricultural Leadership, Education, and Communication (ALEC);
Abigail Borron, University of Georgia - (ALEC)

Intermediating (Agri)Cultural Evolution and Reasserting the Civic Mission of Land-Grant Extension

Tara Maireid Conway, University of Minnesota

Mushroom Production: Building Mycelial Connections Between Classrooms and Kitchens

Taylor Reid, The Culinary Institute of America

Encouraging a More Equitable Beverage Education
Marie-Louise Friedland, Boston University

The Dirt Road, More or Less Traveled

Kim Hines, North American Food Systems Network

The impact of technological interventions and new business models on mitigation of food loss and waste and more sustainable nutrient delivery

Ziyne Boz, University of Florida

402: Developing a Global Foodways program in Higher Education (R/W)

[Room Y/Z]

Stephanie Opperman, Georgia College; Craig Pascoe, Georgia College; James "Trae" Welborn, Georgia College; Ashleigh Ikemoto, Georgia College

403: The Agroecological Transition

[Room V/W]

From Extermination to Care: Cricket "Euthanasia" and the Frontiers of Ethical Eating

Paolina Lu, New York University

Epistemic Tensions and Agroecological Possibilities: Implications for Land-Grant International Development Praxis

Lia Kelinsky-Jones, Virginia Tech & Johns Hopkins; Kim Niewolny, Virginia Tech

Doing Co-Development

Michelle R. Worosz, Auburn University; Hannah Stewart, Auburn University; McKayla Robinette, Auburn University; Brenda Ortiz, Auburn University; Audrey Gamble, Auburn University; Leah Duzy, Compliance Services International; Rishi Prasad, Auburn University

Strawberry landscapes at a crossroads: land, pathogens, and politics in agroecological transitions

Estelí Jiménez-Soto, Department of Nutrition and Food Studies, Syracuse University; Madeleine Fairbairn, Department of Environmental Studies, University of California Santa Cruz

Between progressive alternative and völkisch ideology - gender as a marker for emancipatory transformations in the food system

Carla Wember, University of Applied Sciences, Fulda and University of Kassel (Germany)

404: Supporting Small and Beginning Farmers

[Room F/G]

Needs Assessment Determined that New Farmers Need to Connect with Each Other

Liz Felter, University of Florida; Hannah Wooten, University of Florida

Climate Adaptation Resources for Northern New England Farmers

Carolyn Hricko, University of Vermont; Meredith Niles, University of Vermont; Adam Daigneault, University of Maine; Erin Lane, USDA Northeast Climate Hub; Rachel Schattman, University of Maine; Sonja Birthisel, University of Maine; Eric Gallandt, University of Maine; Ruth Clements, University of Maine; Joshua Faulkner, University of Vermont; Stephanie Hurley, University of Vermont; Beth Holtzman, University of Vermont Extension; Tim Harrold, University of Vermont

Indiana Urban Farmers' Attitude and Perception Towards a Certificate Program

Nathan Shoaf, Purdue University Cooperative Extension Services; Tamara Benjamin, Purdue University Cooperative Extension Services; Kathryn Orvis, Purdue University; Theoneste Nzaranyimana, Purdue University

The resilience and viability of farmers markets as an alternative food network: case studies from Michigan

Chelsea Wentworth, Michigan State University; Phillip Warsaw, Michigan State University; Krista Isaacs, Michigan State University; Angel Hammon, Michigan State University; Abou Traore, Michigan State University

Revisiting the "White Farm Imaginary" at Farmers Markets: Instagrammable Booths, Marketing Pressures, and the Need for Sustainable Entry Points for Immigrant Agriculturalists

Emily Ramsey, University of Georgia

405: Conceptualizing Food Systems

[Room J]

Mapping North American Agroecosystems: a Social-Ecological Systems Approach

Zachary Hurst, ARS; Sheri Spiegall, ARS; David Archer, ARS; Alisa Coffin, ARS; Claire Friedrichsen, University of Idaho; Tiff Van Huysen, ARS; Katie Pisarello, ARS; J.D. Wulfhorst, University of Idaho

Toward an Eco-biopsychosocial Model for Understanding Food, Nutrition and Health: The Crucial Role of Food Systems

Brandy-Joe Milliron, Drexel University; Marc Zegans, 2 Founding Principle, Creative Development, Santa Cruz, CA; Jonathan Deutsch, Department of Food and Hospitality Management, Drexel University, Philadelphia, PA

Narratives of Food System Transformation: What Are They & Why Do They Matter?

Molly Anderson, Middlebury College

[CONCURRENT SESSIONS 4 CONT'D NEXT PAGE]

****Concurrent Sessions 4****

CONT'D

406: Race, Resilience, and Self-governance

[Room J]

Cultivating Resilience in the Face of Hardship: Survival Strategies for Black Farmers

Andrew Smolski, North Carolina State University;
Michael D. Schulman, North Carolina State University

Examining the Role of Collective Agency in Multi-Sector Advocacy for Racial Justice in the Food System

Nicole I. Nunoo, Virginia Tech

Engaging Farmers with Whole Farm Technical Assistance and Hands-on Training

Joshua Dawson, Fort Valley State; Billy Mitchell, FSMA Training Coordinator, National Farmers Union; Kristin Woods, Regional Extension Agent, Auburn University

408: New Philosophical Work on Food Justice

[Room R]

Megan Dean (Organizer), Culinary Mind: Center for Philosophy of Food

Food Ethics 4 Ways (or Maybe 8)

Paul B. Thompson, Michigan State University

Food Justice as Epistemic Justice

Alexandra Plakias, Hamilton College

Peacebuilding through the ethic of sharing: Recalibrating regenerative relationships with food animals to advance food security

Raymond Anthony, University of Alaska Anchorage

Food Sovereignty as Restorative Justice in the City

Samantha Noll, Washington State University

409: The Stories We Tell: Food System Narratives around Taste, Identity, and Resistance

[Room T/U]

A Recipe for Flavor Knowledge: Shared Experiences, Stories, and Co-Constructive Conversations in Sensory-Science Research

Leah Hamilton, Virginia Tech; Jacob Lahne, Virginia Tech

Evolving Image of Masculinity in Japanese Men's Cooking

Natsuko Tsujimura, Indiana University

Storytelling Dinners: Performing Community and Food

Lindsay Herring, Chatham University

410: Religion and Identity in Food and Farming

[Room E]

Local Engagement of Diverse Farms in Agriculture Planning

Jeremy E. Hershberger, The Ohio State University; Shoshannah Inwood, The Ohio State University

Plain producer pluralistic approaches to health care: antibiotics and natural remedies used in the barn and home

Caroline Brock, University of Missouri; Rebecca Schewe, Syracuse University

"Give Us This Day Our Daily Bread": Catholicism and Dietary Changes in Pre-Colonial Tonkin

Khanh-Linh Trinh, University of Michigan-Ann Arbor

Keynote Speaker:

Dr. Monica White

Associate Professor of Environmental Justice
(University of Wisconsin-Madison)

Black Farmers, Black Scholars, Black Futures.

Thursday, May 19

5:45PM - 6:45PM

Mahler Hall

Dr. Monica M. White is an award-winning scholar and currently serves as an associate professor of Environmental Justice at the University of Wisconsin-Madison. She holds a joint appointment in the Department of Community and Environmental Sociology and the Nelson Institute of Environmental Studies. She is the first Black woman to earn tenure in both the College of Agricultural Life Sciences (1889) and the Nelson Institute (1970) at UW-Madison. Her research investigates Black, Latinx, and Indigenous grassroots organizations that are engaged in the development of sustainable, community-based food systems as a strategy to respond to issues of hunger and food inaccessibility. As the founding director of the Office of Environmental Justice and Engagement (OEJE) at UW-Madison, she works to bridge the gap between the community and the university and its resources by connecting community-based organizations that are working on areas of environmental/food/land justice to faculty and students. Her first book, ***Freedom Farmers: Agricultural Resistance and the Black Freedom Movement***, published with University of North Carolina Press, was released January 2019. It received the 2019 Eduardo Bonilla Silva Outstanding Book Award from the Division of Race and Ethnic Minorities Section of the Society for the Study of Social Problems.

Freedom Farmers revises the historical narrative of African American resistance and breaks new ground by including the work, roles, and contributions of southern Black farmers and the organizations they formed. The book traces the origins of Black farmers' organizations to the late 1800s, emphasizing their activities during the late 1960s and early 1970s. Whereas much of the existing scholarship views agriculture as a site of oppression and exploitation of Black people, *Freedom Farmers* reveals agriculture as a site of resistance by concentrating on the work of Black farm operators and laborers who fought for the right to participate in the food

system as producers and to earn a living wage in the face of racially, socially, and politically repressive conditions. Moreover, it provides a historical foundation that will add meaning and context for current conversations regarding the resurgence of agriculture in the context of food justice/sovereignty movements in urban spaces like Detroit, Chicago, Milwaukee, New York City, and New Orleans.

In addition to her academic work, Dr. White has been active in the food justice movement for over a decade. She served as president of the Board of Directors of the Detroit Black Community Food Security Network, and has served on the advisory board of the Southeast African American Farmers Organic Network. Her work in the classroom and community embodies the theoretical framework of Collective Agency and Community Resilience and the use of community-based food systems and agriculture as a strategy of community development.



Dr. White has also received several teaching and service awards, including the 2013 Olsen Award for distinguished service to the practice of Sociology from the Michigan Sociological Association and the Michigan Campus Compact Faculty/Staff Community Service-Learning Award. The Institute for Agricultural Trade Policy appointed her to the Food Justice Task Force and she is columnist-emeritus for the *Journal of Agriculture, Food Systems and Community Development*. She has presented her work at many national and international community organizations, colleges, and universities. She has received several grants, including a multi-year, multi-million dollar USDA research grant to study food insecurity in Michigan.

To learn more about Dr. Monica White, her work, and her publications, visit <http://monicamariwhite.com/>.

Friday

May 20, 2022

****Concurrent Sessions 5****

8:10AM - 9:50AM

501: USDA/SARE Grants Workshop (P)

[Room Q]

Douglas Constance, Sam Houston University

503: Farmer Mental Health and Well-Being

[Room V/W]

The Effects of Collective Trauma on Iowa Farmers

Chris Morris, Iowa State University; Dr. J. Arbuckle, Iowa State University

Farm Stress and the Production of Rural Sacrifice Zones

Bradi Heaberlin, Indiana University

Investigating conservation-related characteristics as predictors of farmers' job satisfaction in industrial capitalist agriculture

Lijing Gao, Iowa State University; J. Arbuckle, Iowa State University

Farming as Healthcare? A New American Case Study

Anna Zoodsma, Syracuse University

504: Agriculture of the Middle #3: Charting the future(s) for Agriculture and Food of the Middle (P)

[Room F/G]

Patrick Baur, University of Rhode Island; Clare Hinrichs, Penn State University; Catherine Brinkley, University of California, Davis; Becca Jablonski, Colorado State University; Lilian Brislen, Colorado State University

505: Rethinking Regional Food Systems

[Room T/U]

Regional Food Systems Planning and Collective Action: An Agroecological Knowledge Perspective

Kim Niewolny, Virginia Tech; Eric Bendfeldt, Virginia Tech; Katie Trozzo, Virginia Tech; Garland Mason, Virginia Tech; Kasey Owen, Virginia Tech; Justice Madden, Virginia Tech

The Case for Regional Food Systems

Kate Clancy, Food Systems Consultant

Indirect public food procurement: the case of Rio Grande do Norte State, Brazil

Gabriel Soyer, School of Public and International Affairs, University of Calgary, Department of International Affairs, University of Georgia; Estevan Coca, Assistant Professor, Natural Sciences Institute, Federal University of Alfenas, Brazil

Rethinking "local" and "sustainable" in Territorial Agri-food Chains: A Case of Place-based Public Food Procurement in South Korea

Seulgi Son, University of Michigan

Bread and food sovereignty through 'semences paysannes': action research on agroecology, heritage grains, and regional markets in Eastern France

Kristin Reynolds, The New School, European School of Political and Social Sciences; Bénédicte Callec, European School of Political and Social Sciences

507: Farmers and the Sustainability Transition

[Room Y/Z]

Diverse entry points for diverse geographies: Toward a political ecology of crop diversification

Andrea Rissing, Emory University

Using mixed-methods social science to tailor sustainable agriculture outreach to commodity croppers

Maria Teresa Tancredi, University of Georgia;
Melissa Ann Ray, University of Georgia; Jennifer Jo Thompson, University of Georgia

How Cotton and Peanut Producers Perceive Best Management Practices: A Q-Methodology Study

William Taylor, University of Georgia; Abigail Borron, University of Georgia; Jessica Holt, University of Georgia; Walter Scott Monfort, University of Georgia

Social norms and sustainability transition among Iowa farmers

Lijing Gao, Iowa State University; Matthew Nowatzke, Iowa State University

508: Colonialism and Power

[Room R]

Quinoa and the Colonialities of Climate-Smart Agriculture

Marygold Walsh-Dilley, University of New Mexico

Decolonizing Choice in Settler Colonial Americas: A Critique of Globalized Food Relations

Jesús Nazario, University of California, Berkeley

Gastroimaginaries of Sustainability in Peru and the US South

Catarina Passidomo, University of Mississippi

The tandoor: how and why it became central to India's national cuisine

Chandan Sharma, Cornell Hotel School & CSPD LLC

509: Restaurants and Culinary Subjectivities

[Room E]

Opportunities for a More Equitable Restaurant Industry through Crowdfunding

Calla-Marie Norman, Chatham University

Bridging taste and health through design thinking: A collaboration with Latin American restaurants

Melissa Fuster, Tulane University School of Public Health and Tropical Medicine

“Whole” v. “Processed” Produce: An Analysis of Ableism within Online Home Cooking Media

Dana Ferrante, Boston University, Gastronomy

510: Considering Indigenous Foods and Foodways

[Room J]

The Relationship of Food and Indigenous Language: A Case Study of K'iche' Maya Food of Guatemala

Miguel Cuj, Vanderbilt University

Wild or White, Indigenous or Filipino: Comparing Rice Cultures

Raya Jamine C. Anonuevo, Chatham University

Pulque and Maguey: More than Cultural Heritage

Sheila Scoville, Florida State University

At the Confluence of Exchange: The Geography of Cooperation in Winnipeg's Indigenous Foodsystems

Becca Dower, University of Wisconsin-Madison

Friday

May 20, 2022

****Concurrent Sessions 6****

10:20AM - 12:00PM

601: Meet the Funder: Strategies for successfully navigating USDA's grant opportunities (R/W)

[Room Q]

Shoshanah Inwood, Ohio State University; Anna Erwin, Purdue University; Katie Dentzman, Iowa State University; Siva Sureshwaran, USDA NIFA

602: Understanding Urban Agriculture

[Room T/U]

Cultivating Green City Spaces: An Anthropological Study of Land Use Changes and Residential Experiences in Metro-Orlando Community Gardens

Chelsea Nicole Daws, University of Central Florida

Sustainability and Renewability in Iceland's Horticultural Industry

Nicholas Ian Robinson, University of California, Davis

Sustainable Farmer Perception of Organic: A Comparison of White and Latino Vegetable Growers in Santa Barbara

Rachel Soper, California State University, Channel Islands

603: Women and Farming Around the Globe

[Room V/W]

Crop Diversity, Dietary Diversity and Food Security among Youth- and Female-headed Smallholder Farm Households in Uganda

Travis W. Reynolds, University of Vermont;
Audree'Auna Morris-Garrett

Crossroads of Community and Resistance: Women Farmers and Food Sovereignty in Southern Italy

Patrizia La Trecchia, University of South Florida

*****Food Justice And Farmers' Networks: An Examination of Coalition Building Among Women Growers Across The Rural-Urban Divide***

**Michaela K. Hoffelmeyer, Penn State University

604: Food: commodities and policies

[Room F/G]

Incomplete Commodities and Seed Systems: Interrogating the Spectrum of Commodification through Seed Saving and Exchange in the Northeastern United States

Carina Isbell, The University of Vermont; Daniel Tobin, The University of Vermont

Urban sustainable food policies in the making - in 11 European cities

Niels Heine Kristensen, Roskilde University; Stine Rosenlund Hansen, Roskilde University - Department of People & Technology; Josefine Deleuran, Roskilde University

Democratic Governance of Agricultural Multi-Stakeholder Cooperatives

Mathew Forth, Chatham University

****2022 AFHVS Graduate Student Research Paper Award**

605: Lightning Talks: Diversity, Inequality, Health and Sustainability

[Room R]

Finding Roots: Asian American Farmers in Contemporary America

Katie Reuther, Chatham University

Political Identity and Local Food Movement in Hong Kong

Leo Kin Chong Chao, University of Wisconsin-Madison

Diversity, resilience, and power from a systems perspective

Amy Guptill, SUNY Brockport

Redemption Farming

Ax DeLessio-Parson, Independent Scholar

Climate Change and Contested Agrifood Transitions in the Anthropocene

Douglas Constance, Sam Houston State University

Nausea Relief Popsicles: Functional Popsicles for Hospital Patients

Heather Krick, Drexel University; Rachel Sherman, Drexel University; Brandy-Joe Milliron, Drexel University; Jonathan Deutsch, Drexel University

Disability in the Kitchen: Accessibility, Adaptability, and Ableism

Dana Ferrante, Boston University, Gastronomy

Sustainability and Processed Foods

Louise Wicker, Anora Food Group, LLC; Ziyet Boz, University of Florida; Elizabeth Gollub, LSU, AgCenter

606: Discourse, Marginalization and Power

[Room Y/Z]

Dynamic Model of Food Heritage Preservation: Analysis of cultural foodways

Barbara Worley, University of Georgia; Abigail Borron, University of Georgia

Gastronativism: Food, Identity, Politics

Fabio Parasecoli, New York University

The digital life of caste: Affect, vegetarianism and the social body online

Sucharita Kanjilal, University of California-Los Angeles

607: The Doctor said to Eat Better: With What? (R/W)

[Room J]

Wendy Welch, Graduate Medical Education Consortium; Tori Makal, University of Virginia's College at Wise

608: Biocultural Food Literacies

[Room E]

Veganism as a form of Knowledge

Liora Gvion, the Kibbutzim College of Education

Wild-Sourced Foods and Traditional Knowledge in Rural Kyrgyzstan

Christian Kelly Scott, Mississippi State University

Culinary Literacy and Community Education Partnerships: Fayetteville Public Library Opportunities Assessment

Melissa Terry, University of Arkansas

Friday
May 20, 2022

****Concurrent Sessions 7****

1:30PM - 3:10PM

**702: Historicizing Sustainability:
Research and Teaching Strategies for
Exploring Present-Day Food Systems in
the American Past (R/W)**

[Room Q]

Jessica Carbone, Harvard University; Katherine Hysmith, University of North Carolina, Chapel Hill; Carlynn Crosby, University of Iowa

**703: Growing Rural Wealth Through
Food and Agriculture Development:
Opportunities and Next Steps (R/W)**

[Room F/G]

Aiden Irish, Ohio State University; Jill K. Clark, Ohio State University; Shoshanah Inwood, Ohio State University; Becca Jablonski, Colorado State University; Julia Freedgood, American Farmland Trust

**704: Novel Methods in Food Systems
Research**

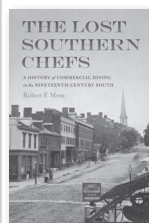
[Room J]

***Approaching a Preliminary Theory of Identity-Oriented
Evaluation: A Constructivist Grounded Theory
Approach***

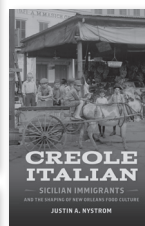
Katie Sanders, University of Georgia; Alexa J. Lamm, University of Georgia; Abigail Borron, University of Georgia

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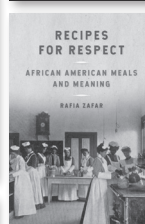
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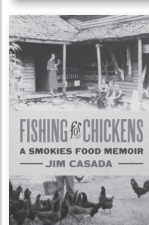
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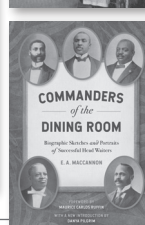
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Bridging Centrality in the Future of Farming

McKayla Robinette, Auburn University; Michelle R. Worosz, Auburn University; Ryan Thomson, Auburn University; Hannah Stewart, Auburn University; Brenda Ortiz, Auburn University, Alabama Agricultural Experiment Station, Alabama Cooperative Extension Service; Audrey Gamble, Auburn University, Alabama Agricultural Experiment Station, Alabama Cooperative Extension Service; Leah Duzy, Compliance Services International; Rishi Prasad, Auburn University, Alabama Agricultural Experiment Station, Alabama Cooperative Extension Service

Stitching Resources: Untangling food access research methods from GIS

Susannah Barr, Department of Global and Sociocultural Studies, Florida International University

A Case Study of the Ecotonal Nature of Community Food Work as Trauma-Informed Care and Agential Change Space

Eric Scott Bendfeldt, Virginia Tech, Virginia Cooperative Extension; Kim Niewolny, Virginia Tech, Department of Agricultural Leadership, and Community Education; Max O. Stephenson, Virginia Tech, School of Public and International Affairs; Tom G. Archibald, Virginia Tech, Agricultural, Leadership, and Community Education; Anne Stewart, James Madison University, Department of Graduate Psychology

Exploring consumer awareness, participation and trust in Participatory Guarantee Systems (PGS) in Mexico, Chile and Bolivia

Sonja Kaufmann, University of Natural Resources and Life Sciences, Vienna; Nikolaus Hruschka, University of Natural Resources and Life Sciences, Vienna; Christian R. Vogl, University of Natural Resources and Life Sciences, Vienna

A Collection that Grows: Food Justice and Sovereignty in Public and Academic Libraries

Belinda C. Ramírez, Stanford University; Destiny C. Rivera, Menlo College

705: Building Community through Community Gardens

[Room T/U]

Purity vs. care at the intersection of food safety and urban agriculture

Patrick Baur, University of Rhode Island

Good Land and Communities of Care: Refugee Urban Farmers in Rhode Island

Julie C. Keller, University of Rhode Island

Out of the Bank and into the Fridge: How Free Food Fridge Movement Combats and Reframes Food Insecurity in United States

Diana Willis, University at Albany

706: Organizing for Food Justice and Food Access

[Room Y/Z]

Ours to Eat and Own: Results from a Pilot Study of the SouthEats Local Cooperative Meal-Kit Business Aimed at Mitigating Dietary Disparities

Joelle Robinson-Oghogho, Johns Hopkins Bloomberg School of Public Health

707: Taste, Health, and Technology

[Room E]

What We Ate: Exploring Palate Development and Dietary Diversity Through America's Latchkey Generation

Gabrielle Reagan, Syracuse University, Food Studies

"It's like somebody opened the tap and let [diabetes] flow out": The politics of food systems change in Tema, Ghana

Halie Kampman, University of California, Santa Cruz

Mandatory Bioengineering (BE) and Non-GMO Labels: Consumer Confusion or Market Clarity?

Jane Kolodinsky, University of Vermont; Nick Rose, Food Systems, University of Vermont

Friday

May 20, 2022

Concurrent Sessions 8

3:40PM - 5:20PM

801: Food Instagram: Researching and Teaching the Visual Social Platform *Par Excellenc* (P)

[Room Q]

Emily Contois, The University of Tulsa; KC Hysmith, UNC Chapel Hill; Mimi Okabe, University of Alberta; Tara J. Schuwerk, Stetson University; Sarah Cramer, Stetson University

802: Teaching, Learning, and Healing through Food Systems Pedagogies

[Room C]

Trans-Atlantic perspectives on social change through food justice pedagogy

Morten Kromann Nielsen, UCL University College, Denmark

A Narrative Inquiry into the History and Current Scope of Farm-to-School in Georgia

Jade Frederickson, University of Georgia;
Jason Peake, University of Georgia

Revitalization, Realignment, and Reemergence: A project proposal for the New Mexico Behavioral Health Institute Farm Program

Julie Jesmer, Washington State University,
Western Center for Metropolitan Extension and Research

803: COVID-19 as an Agent of Change

[Room Y/Z]

How did farmworker-serving organizations respond to the COVID-19 pandemic?

Anna Erwin, University of Texas Rio Grande Valley; Zhao Ma, Purdue University, Department of Forestry and Natural Resources; Ariana Torres, Purdue University, Departments of Horticulture and Landscape Architecture and Agricultural Economics

Regeneration Midwest/Midwest Healthy Ag Community Reciprocity in response to the Covid-19 Pandemic: A case study of Albuquerque, NM local food movement

Cassidy Tawse-Garcia, University of New Mexico

Social Network Analysis of Food Policy Councils and COVID-19 Responses

Yeeli Mui, Johns Hopkins Bloomberg School of Public Health (JHB, SPH); Atif Adam, (JHB, SPH); Raychel Santo, Center for a Livable Future, (JHB, SPH); Anne Palmer, Center for a Livable Future, (JHB, SPH); Karen Bassarab, Center for a Livable Future, (JHB, SPH)

Cultivating Connections: Community Gardening and Food Justice in a Post-Covid-19 World

Will Schanbacher, University of South Florida;
James Cave, University of South Florida

804: Focus on Smallholder Farmers and Agrarianism

[Room F/G]

The Agrarian Question and Socio-ecological Transformation in India: A Tale of Two Villages

Yadu C. R., Centre for Development Studies, Kerala, India

Listening to the seeds and the soil: Mexican campesinos negotiate multiple pressures to conserve native landraces by embracing a differentiated relationship to the natural resources that sustain them

Marisela Chávez, University of Montana

How can agricultural landscapes and food systems be designed to build resilience and reduce poverty in Syria

Ahmed Ekzayez, Syria Development Center

805: Organizing Food Systems

[Room T/U]

Advancing food democracy: The potential and limits of food policy positions in local government

Erika Berglund, JG Research and Evaluation;
Neva Hassanein, University of Montana; Paul Lachapelle, Montana State University; Caroline Stephens, University of Montana

Measuring and Mapping Agricultural Production in NYC (M.A.P. NYC)

Alice Reznickova, New York University; Wythe Marschall, New York University

Oregon Food Hubs: Walking the Talk of Equity and Sustainability

Lauren Gwin, Oregon State University Center for Small Farms & Community Food Systems; Sydney DeLuna, Oregon Food Hub Network

806: Exploring Community Capitals

[Room E]

The role of collective action and social capital to form agroecological supply chains: Andean blueberry case in Colombia

Andres Mesa, University of Missouri at Columbia

Communities as omnivores?: Exploring “cultural omnivore” in community development

Shoshanah Inwood, Ohio State University;
Michael Carolan, Colorado State University

Enhancing Community Capital through Application of Adaption-Innovation Theory for Building Sustainable Food Systems

Curtis Friedel, Virginia Tech; Kathleen Carper, Virginia Tech; J. Danielle Barber, Virginia Tech

807: Studying Food Systems in New York City for Sustainability and Equity: Connecting Curricula, Research, and Community Work (P)

[Room R]

Kristin Reynolds, Chair of Food Studies, The New School; Jennifer Berg, Food Studies, New York University; Flor Henderson, Food Studies, Hostos Community College (CUNY); Pamela Koch, Program in Nutrition, Teachers College, Columbia University; Nevin Cohen, CUNY Urban Food Policy Institute (CUNY); Craig Willingham, CUNY Urban Food Policy Institute (CUNY)

[CONCURRENT SESSIONS 8 CONT'D NEXT PAGE]

****Concurrent Sessions 8****

CONT'D

808: Theorizing Food Justice

[Room V/W]

Resisting Rights: A Cautionary Account of Enlightenment Ideals in Alternative Food Movements

Isabelle Bishop, The University of North Texas

Limits to food justice praxis: An environmental approach to 'alternative' farming

Gretchen Sneegas, Texas A&M University; Hilda Kurtz, University of Georgia

Food waste, hunger, and the shifting politics of food banking networks in the United States

Joshua Lohnes, West Virginia University, Center for Resilient Communities

An Emotional Political Ecology of Food Justice in Rural Ghana: (Re)Considerations of Food and Farming on the Frontlines of Climate Change

Jessica Ham, Emory University

Food as a Process

Daniel Yuhasz, University of Missouri

809: Perspectives on Fish and Seafood

[Room D]

Fishy Business: Fish and Populism in the British Press (1960-2020)

Ana Tominc, Queen Margaret University, Edinburgh, United Kingdom

Using British Columbia Shellfish Aquaculture to Evaluate Claims of Sustainability

Carter Spires, Chatham University

Trash fish tastes good: a mixed methods analysis of lead consumers' preferences for Pacific herring in California

Stephanie Webb, University of California, Santa Cruz

Eating through the "Dark Ages": Oysters in the Early 20th Century

Isabella Missell, Chatham University

810: Developing Interpretive and Sustainable Culinary Tourism in Appalachia: Apple stack cake, pepperoni rolls, grits, moonshine and ramps (R/W)
[Room J]

Lucy Long, Center for Food and Culture



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Evening Program and Dinner Speaker:

CheFarmer Matthew Raiford

*What's in a name - Sustainable,
Organic, Regenerative Agriculture?*

Friday, May 20

6:00PM - 9:00PM

[Special Collections Library]

300 S. Hull St. Athens 30602

Ticketed Event

Matthew Raiford grew up breaking the dirt and trading crookneck squash for sweet potatoes, raising hogs and chickens, and only going to the grocery store for sundries. After a military career then graduation from the Culinary Institute of America in Hyde Park, New York, Raiford returned to the farm in 2011 to continue the traditions of his Gullah-Geechee heritage and to create an authentic farm-to-fork experience for locals. He received certification as an ecological horticulturalist from the University of California's Santa Cruz Center for Agroecology and Sustainable Food Systems.

He served until recently as the program coordinator and associate professor of culinary arts at the College of Coastal Georgia. In 2015, Raiford, the former executive chef at Little St. Simon's Resort, opened The Farmer and the Larder on Newcastle Street, helping jumpstart the revival of Brunswick's historic downtown. Raiford has appeared in *Southern Living*, *Golden Isles*, *Paprika Southern*, *Garden & Gun*, and *Savannah* magazines, and is a frequent presenter at food and wine festivals throughout the country. He hosts the Heritage Radio Network podcast **Jupiter's Almanac**, a show about growing and producing the food we eat.

In 2021, Raiford authored ***Bress 'n' Nyam: Gullah Geechee Recipes from a Sixth-Generation Farmer***. From Hot Buttermilk Biscuits and Sweet Potato Pie to Salmon Cakes on Pepper Rice and Gullah Fish Stew, Gullah Geechee food is an essential cuisine of American history. It is the culinary representation of the ocean, rivers, and rich fertile loam in and around the coastal South. From the Carolinas to Georgia and Florida, this is where descendants of enslaved Africans came together



to make extraordinary food, speaking the African Creole language called Gullah Geechee. In this groundbreaking and beautiful cookbook, Matthew Raiford pays homage to this cuisine that nurtured his family for seven generations. In 2010, Raiford's Nana handed over the deed to the family farm to him and his sister, and Raiford rose to the occasion, nurturing the farm that his great-great-great grandfather, a freed slave, purchased in 1874. In this collection of heritage and updated recipes, he traces a history of community and family brought together by food.

To learn more about CheFarmer Matthew Raiford, his projects, and his book, visit <https://www.chefarmermatthew.com/>.

Saturday

May 21, 2022

****Concurrent Sessions 9****

8:10AM - 9:50AM

901: The Making of Modernity: Advertising Beverages in 20th Century Latin America (P)

[Room D]

Julia Sarreal, Arizona State University; Seth Garfield, University of Texas at Austin; Gretchen Pierce, Shippensburg University; Nancy Turteltaub Donald, University of California, San Diego; Jeffrey Pilcher, University of Toronto; James Woodard, Monclair State University

902: Dynamic Model of Food Heritage Preservation: Roundtable discussion of a conceptual framework (R)

[Room E]

Barbara Worley, University of Georgia

903: Food & Farming during COVID-19

[Room Y/Z]

Local Food System Response to Food Supply Shocks during COVID-19

Erna Melanie DuPuis, Pace University; Michelle Worosz, Auburn University; Elizabeth Ransom, Pennsylvania State University

Farming in the City During a Pandemic: Divergent Adaptation Strategies to COVID-19 among Urban Farmers

Caroline Boules, University of Maryland; Yuki Kato, Georgetown University

American Midwest Farmers in the COVID-19 Pandemic: Possibilities and Problems of a Transition to Regenerative Agriculture

Serena Stein, Wageningen University, The Netherlands, Regeneration Midwest, USA; Carolyn Betz, Independent Researcher; Rob Wallace, Regeneration Midwest/Midwest Healthy Ag

904: Perspectives of Farmers and Farm Advisors

[Room F/G]

Balancing Self and Public Interest: Crop Advisors' Marketing of Integrated Pest Management

Katherine Dentzman, Iowa State University

Chemical, Ecological... other? Exploring stakeholder perceptions of weed management in the Georgia coastal plain

David Weisberger, University of Georgia; Melissa Ray, University of Georgia, Department of Crop and Soil Sciences; Nicholas Basinger, University of Georgia, Department of Crop and Soil Sciences, University of Georgia, Department of Career and Information Studies; Jennifer Thompson, University of Georgia, Department of Crop and Soil Sciences

Growing table food in the US Corn Belt: Urban and peri-urban producer perspectives on factors influencing potential expansion

Tiffanie Stone, Iowa State University; Janette R. Thompson, Iowa State University

905: Food System Labor and Vulnerability

[Room R]

How does COVID-19 interact with ongoing vulnerabilities in migrant agricultural communities?

Anna Erwin, University of Texas Rio Grande Valley, School of Earth, Environmental, and Marine Sciences; Zhao Ma, Purdue University, Department of Forestry and Natural Resources; Chelsa Silva, Purdue University, Department of Forestry and Natural Resources; Ariana Torres, Purdue University, Department of Horticulture and Landscape Architecture

Exploring working conditions across the food system during the first year of the COVID-19 pandemic

Caitlin Ceryes, Johns Hopkins Bloomberg School of Public Health; Roni Neff, Johns Hopkins Bloomberg School of Public Health

Diversity in a supply chain rain shadow: Regional resilience and alternative food networks in the U.S. Midwest

Mrill Ingram, Center for Integrated Agricultural Systems, UW Madison; Michelle M. Miller, Center for Integrated Agricultural Systems, UW Madison

906: Regional Resiliencies

[Room T/U]

Strategies, values, and perspectives for scaling up values-based food supply chains: A New England ethnography

Alexa Wilhelm, University of New Hampshire; Analena Bruce, University of New Hampshire; Isaac Leslie, University of New Hampshire; Tom Safford, University of New Hampshire; Clare Hinrichs, Penn

State Social Infrastructure – the key to disaster response, recovery and food system resilience

Shoshanah Inwood, Ohio State University; Mary Hendrickson, University of Missouri; Jill Clark, Ohio State University; Zoe Plakias, Ohio State University; Bill McKelvey, University of Missouri

Stay Ready: Extant Resiliencies and Vulnerabilities in Local and Regional Food Systems

Lilian Brislen, Colorado State University; Annelise Straw, University of Kentucky

907: Food Access in College: Supporting Basic Needs Security of our Students (P)

[Room Q]

Marygold Walsh-Dilley, University of New Mexico; Cassidy Tawse-Garcia, University of New Mexico; Ramona Malczynski, University of New Mexico

908: Critical Considerations of Food Insecurity

[Room V/W]

From Food Deserts to Food Apartheid: The Political Shortsightedness of the “Healthy Food” Frame

Kenneth Kolb, Furman University

Entanglements of Teenage Food Security Within High School Pantries in Pinellas County, Florida

Karen Diaz Serrano, University of South Florida

The relationship between gentrification and food insecurity in Albuquerque, NM

Ramona Malczynski, University of New Mexico

From an Organizational Perspective: Combating Food Insecurity in Savannah, Georgia

Kelsey Flannery, Georgia Southern University

[CONCURRENT SESSIONS 9 CONT'D NEXT PAGE]

****Concurrent Sessions 9****

CONT'D

909: One Bread, One Body: Food, Faith, and Fermentation

[Room C]

Word and Bread: how cultural foodways shape Eucharistic theology

Kendall Vanderslice (Organizer), Edible Theology (independent scholar)

Living Bread, Living Land

Emma Lietz Bilecky, Princeton Theological Seminary

A Spiritual Ecology of Pre-Pasteurian Leaven

Aminah Al-Attas Bradford, NCSU

910: Adventures in Culinary & Agrotourism

[Room J]

Hosting farm stays and on-farm experiences: A resource to help agritourism operators connect with their target markets

Angela Tweedy, University of Vermont; Lisa Chase, University of Vermont Extension

Cookbooks as Cultural Texts: Authorship vs Authority in Representing Africa

Ani Steele, Chatham University

Tahini in the 21st century: how an age-old staple became a global commodity

Katie Reuther, Chatham University

How the reputation of black truffles continues to be upheld by modern media

Haley R. Moore, Chatham University

****Concurrent Sessions 10****

10:20AM - 12:00PM

1002: Urban Food Forests: Governance, Ecology, Design (P)

[Room F/G]

Anne C. Bellows (Organizer), Syracuse University

Designing urban living with food and shelter: Participatory and adaptive approaches to shared land tenure in New York City

Carolin Mees, Parsons School of Design, New School

Designing Edible Ecologies as Public Space

Matthew Potteiger, State University of New York-Environmental Science & Forestry

Landscape of US. foraging restrictions: historic tensions between land managers and food foragers in city parks

Marie Claire Bryant, Syracuse University

Birds and bees in food forests: evaluating wildlife use of Syracuse berry trees

Stewart Diemont, State University of New York-Environmental Science & Forestry

1004: New Approaches to Understanding Rural Food Access

[Room V/W]

Checking out of the grocery store: food access in rural Appalachia

Jared Gingrich, Emory University; Emily Burchfield, Emory University

Setting the Table for a New Rural Food Access Approach: An Assessment of Models to Increase Fresh Produce Availability in the Rural Southeast

Abigail Darwin, University of Georgia; Jennifer Thompson, University of Georgia

Poetic Transcription for Identity Exploration: Engaging Arts-Based Analyses for Community-Based Program Evaluation

Katie Sanders, University of Georgia; Alexa J. Lamm, University of Georgia

1006: Diest for a Small Planet, Innovative Foods, and New Nutritional Paradigms (R/W)

[Room Y/Z]

Ellen Messer, Tufts U., Boston U.

Join us for the Awards Luncheon:

Saturday, May 21
12:30 pm - 2 pm
[Magnolia Ballroom]

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Key:
(RT) - Roundtable
(LS) - Lightning Session
(C) - Creative
(W) - Workshop

Wednesday, May 18
1:00PM - 2:15PM | V1

V1A: Food Marketing and Business (LS)

Cloudy Waters: Distrust, Resistance, and the Fate of Bottled Water
Daniel Jaffee, Portland State University

The Cottage Food Industry: From Cupcakes to Cash
Cindy Brison, MS, RDN, Nebraska Extension

Give a Little Bit: Consumers Ask More of Women Entrepreneurs
Erin Percival Carter, University of Maine; Jenni Dinger, Indiana University

The experience of Vermont local food operations selling to consumers in the first year of the COVID-19 pandemic: A combined survey of foodservice and farms
Claire Whitehouse, University of Vermont; David Conner, University of Vermont; Lisa Chase, University of Vermont; Travis Reynolds, University of Vermont

A Commodification-Based Framework to Evaluate Price Sustainability: The Case of the Fairtrade Minimum Price for Cocoa
Eefje de Gelder, Radboud University Nijmegen; Albert de Vaal, Radboud Universiteit; Paul H. Driessen, RU Nijmegen

Why is Chocolate Mexican? A business and culture case study
Jose Jaime Lopez Ganem, Boston Univeristy

V1B: Food Design Projects (C)

Sonia Massari, The Fork Organization

V1C: Career Panel for International / "Majority World" Students: Navigating the Post-Graduate School Job Search (RT)

Kaitlin Fischer, The Pennsylvania State University; Jessica Marter-Kenyon, USAID Feed the Future Innovation Lab for Peanuts, University of Georgia

V1D: Feeding City Lab's Collaborations with Community Actors: Toward Equitable and Sustainable Food Futures (RT)

Noah Allison, University of Toronto; Jayeeta Sharma, University of Toronto; Sarah Elton, X University; Jaclyn Rohel, University of Toronto

Wednesday, May 18
2:30PM - 3:45PM | V2

V2A: Communication Strategies in the Food System (LS)

Who pays for the party? Conference sponsor networks in the Food-Energy-Water-Ecosystems Nexus

Yu Lu, University of Wisconsin-Madison; Adena R. Rissman, University of Wisconsin-Madison

Food as a vehicle for successful cross-cultural communication among college students: Collaborative Online International Learning (COIL) in food and nutrition courses

Keiko Goto, California State University, Chico; Sebastian Alonso Navas Borja, Universidad San Francisco de Quito, Ecuador

The Big Finance of Big Ag: A Relational Approach to Power in Agriculture

Loka Ashwood, University of Kentucky; Andrew Pilny, University of Kentucky; John C. Canfield, University of Wisconsin-Madison; Mariyam Jamila

Dishing up Words: Student-driven magazine publications as food studies pedagogical practice

Sally Frey, Chatham University; Emily Schostack, Food Education Fund

No longer turning away: inclusivity and accountability in contemporary food television

Alkim Kutlu, Heinrich Heine University Dusseldorf

Micro-Community Food Systems and Ethnographic Analysis

Alyssa Shewmaker, Texas A&M University; Marissa Cisneros, Texas A&M University; Diana Spence, Texas A&M University; Sarah Gatson, Texas A&M University

V2B: Farming, Ecology, and Justice (LS)

Intersectional Agroecology: a pathway for forging ecological sustainability, social equity, and transformative action

Michelle Nikfarjam, University of Vermont; Teresa Mares, University of Vermont

Fairer farms in the United States: exploring the implications of the first domestic fairtrade certification for the development of more sustainable agricultural value chains

Alissa Bilfield, University of Washington

The communication ecology of an immigrant-led worker-owned cooperative farm

Leda Cooks, Umass Amherst

Social risk perceptions of climate change: a case study of farmers and institutional actors in northern California

Margiana Petersen-Rockney, University of California, Berkeley

Culinary Man: From Brigade to Archipelago

Jordan Fallon, Virginia Tech, ASPECT

Meatless meat

Adrienne Bitar, Cornell University

V2C: Impact of COVID-19 on Small and Mid-Sized Farmers: Looking Back and Looking Forward (RT)

Miriam (Mim) Seidel, Chatham University; Christopher Murakami, Chatham University; Two - four BIPOC farmers will be invited to present their experiences

V2D: Factors Determining Neo-Peasant Location Choice: Gender, Capital, and Agro-Ecology

Candan Turkan, Ozyegin University

Wednesday, May 18

4:00PM - 5:15PM | V3

V3A: Culture, Identity, and Society (LS)

Jewish Agrarianism in North America: Cultivating Culture, Community, and Sustainable Food Futures

Rebecca Croog, Wake Forest University; Zachary Goldberg, Penn State; Hannah Kass, University of Wisconsin-Madison; Anika Rice, University of Wisconsin-Madison; Michael Bell, University of Wisconsin-Madison

Sustainable Food Systems as Social Reproduction: Gender, Labor, and the Politics of the Globalized Agro-Food Economy

Diana Mincyte, City University of New York; Renata Blumberg, Montclair State University

The Poetics of Solidarity in Farmworker Activism

Eric Himmelfarb, NYU Doctoral Candidate in Food Studies

Incorporated but not absorbed: A study of agricultural cultivation decision factors of family farmers in Cotopaxi and their impact on agrobiodiversity

David Singaña, Instituto de Estudios Ecuatorianos

Agroecology and indigenous women's rights realization along the food system

Georgina Catacora-Vargas, Bolivian Catholic University - Academic Peasant Unit "Tiahuanacu"

Humanizing Critical Food Systems Studies: Oral History Collection Connecting Students & Communities

Lisa Trocchia, Prescott College

V3B: Food at a Crossroads: Negotiating Heritage, Connections, and Sustainability in the US-Mexico Borderlands (RT)

Lois Stanford, New Mexico State University; Guillermina Gina Nunez-Mchiri, Department of Anthropology, U of Texas, El Paso; Eva Mora, Department of Social Work, U of Texas, El Paso; Meredith Abarca, Department of English, U of Texas, El Paso; Amanda Palacios, New Mexico State U; Anna Brown, New Mexico State U; Marquette Gass, New Mexico State U

Wednesday, May 18

V3 Sessions Cont'd

V3C: Philosophical Perspectives on Eaters and Eating (W)

Megan Dean, Culinary Mind; Abby Wilkerson, George Washington University; Cain Todd, Lancaster University; Maya Hey, Future Organisms

V3D: Visualising a Community of Practice and Field of Action – The Who, What, Where of Transformative Action in US Higher Education Foodscapes (W)

Sophie Lamond, University of Melbourne

Thursday, May 19

1:00PM - 2:15PM | V4

V4A: Farming and Culture (LS)

Agriculture in the Arctic: When frontier imaginaries diverge from grounded realities

Mindy Price, University of California, Berkeley

Identity Anchors in Family Farm Businesses: A Resilience Communication Theory Perspective on Vermont Maple Producers

Sarah N. Heiss, College of Agriculture and Life Sciences, University of Vermont; Kerry Daigle, Center for Rural Studies, University of Vermont; Sarah Barrett, College of Agriculture and Life Sciences, University of Vermont; Travis Reynolds, College of Agriculture and Life Sciences, University of Vermont

Resilience Communication among Woman Farmers in Alaska

Sarah Heiss, University of Vermont; Ann Chiarenzelli, College of Agriculture and Life Sciences, University of Vermont; Kerry Daigle, Center for Rural Studies, University of Vermont

Stressed but blessed: the divided landscape of women farmer stress in the Iowa heartland

Carly E. Nichols, University of Iowa

Knowing to Grow: Revaluing food growing skills and work

Hannah Pitt, Cardiff University, Wales UK

Farmer Collectives in the Era of Pandemic: Evidence from Two Horticultural Hubs of Gujarat, India

N. Lalitha, Gujarat Institute of Development Research; Soumya Vinayan, Council for Social Development

V4B: Virtual Potlucks: Diasporic Discussions and Frameworks for Food Futures (C)

Marissa Cisneros, Texas A&M University; Sara Aly El Sayed, Arizona State University; Koby Song-Nochols, University of Toronto; Jillian Mosley, Mills College

V4C: Teaching Online Community-based Courses During the COVID Era: An Entry Point for Exploring Sustainable Food Systems (W)

Sandra Godwin, Georgia College & State University

Thursday, May 19

2:30PM - 3:45PM | V5

V5B: Cheffes de Cuisine: A Roundtable Discussion on Women in the Culinary Arts (RT)

Rachel Black, Connecticut College; Deborah Harris, Texas State University

V5C: Meet the Editors (RT)

Zahra Meghani, University of Rhode Island; Megan Elias, Boston University; Matthew Sanderson, Kansas State University

V5D: Interweaving Food Cultures into Agroecology and Nutrition Science for Deep Food System Transomformation (W)

Gabriel Smith, Syracuse University; Rebecca Garofano, Syracuse University; Lamis Jamil, CAWR, Coventry University; Lupita Vasquez

Thursday, May 19

4:00PM - 5:15PM | V6

V6A: Partnerships for Sustainability (LS)

Sweat shop workers and their kitchens: Building food literacy under adverse conditions

Hart N. Feuer, Kyoto University; Sary Seng, Chulalongkorn University, Thailand

Centering farmers in assessing food farm resilience in metropolitan regions

Jude Wait, WCMER; Marcia Ostrom, WSU

Past & Present Food Mechanisms of Resilience Used by Marginalized Groups

Diana Spence, Texas A&M University; Michael Landavazo, Texas A&M University; Ana Anguiano, Texas A&M University; Mia Putnam, Texas A&M University; Tam Tran, Texas A&M University; Marissa Cisneros, Texas A&M University; Sarah N. Gatson, Texas A&M University

Group work on food-related Wicked Problems: An entry point for students

Elizabeth Weiss Ozorak, Allegheny College

Building Equitable and Resilient Food Systems: Resources for Local Governments and their Partners

Elsie Moore, Johns Hopkins Bloomberg School of Public Health; Erin Biehl, Johns Hopkins Center for a Livable Future; Meg Burke, John Hopkins Center for Applied Public Research; Roni Neff, Johns Hopkins Bloomberg School of Public Health & Johns Hopkins Center for a Livable Future

COVID-19 impacts on produce recovery and redistribution stakeholders in the New York Capital Region: Implications for healthy food access for low-income populations and sustainability

Christine T. Bozlak, University at Albany; Mariana Torres, University at Albany; Beth Feingold, University at Albany; Xiaobo Romeiko, University at Albany; Joseph Benjamin Atwood, The Radix Ecological Sustainability Center; Peter Crasto-Donnelly, The Food Pantries for the Capital District; Naw EhKu, University at Albany; Gary Feinland, New York State Department of Environmental Conservation; Akiko Hosler, University at Albany; Amy Klein, Capital Roots; Susan Lintner, Regional Food Bank of Northeastern New York; Roni Neff, Johns Hopkins Bloomberg School of Public Health; Natasha Pernicka, The Food Pantries for the Capital District; Stacy Pettigrew, The Radix Ecological Sustainability Center

Institutional persistence despite cultural change - A new approach to the explanation of institutional stability on the basis of a case study about food policies

Marcel Sebastian, University of Hamburg, Group for Society and Animals Studies; Birgit Pfau-Effinger, University of Hamburg

V6B: Diversity and Sustainability (LS)

Immigrant histories and Southern futurity on Atlanta's Buford Highway

Lily Kelting, Flame University

Making the case for food in social reproduction approaches

Fiorella Nastaran Picchioni, NRI, University of Greenwich

The state of US farm operator livelihoods

Emily Burchfield, Emory University; Britta Schumacher, Emory University; Kaitlyn Spangler, Utah State University; Andrea Rissing, Emory University

Illicit crops: The role of environmental discourses in producing marginality

Margiana Petersen-Rockney, University of California, Berkeley; Juliet Nadeau Lu, Cornell University; Laura Dev, University of California, Merced

The performance of food justice on an immigrant-led worker-owned cooperative farm

Leda Cooks, UMass Amherst

Campus food system alternatives: Pedagogical entry points on the path to sustainable food

Micheal Classins, University of Toronto - Assistant Professor School of the Environment

V6C: The State of State and Local Food Systems during COVID-19: Lessons Learned and Opportunities for Growth in Stakeholders, Governance, and Community Engagement (RT)

Jennifer Otten, University of Washington; Gigi Owen, University of Arizona; Jennie Durant, UC Davis; Carly Nichols, University of Iowa; Sarah Collier, University of Washington; Marie Spiker, University of Washington; Yona Sipos, University of Washington; Ryan Galt, UC Davis; Lauren Asprooth, UC Davis; Gwyneth Manser, UC Davis; Natalia Pinzon, UC Davis; Laurel Bellante, University of Arizona

V6D: Workshop: Histories of Imperial Foodways and Colonial Labour (W)

Donica Belisle, University of Regina; Jayeeta (Jo) Sharma, University of Toronto; Arunima Datta, Idaho State U.

Friday, May 20

1:00PM - 2:15PM | V7

V7A: Foodways and Food Security (LS)

Factors associated with food security and satisfaction with food-related life among Cuban adults

Lauren Nakabayashi, California State University Chico;
Viviana Mendoza, California State University Chico; Keiko Goto, California State University Chico

Food Storytelling in New Mexico and the “Nutritional Values” Narrative-shift Campaign

Divana Olivas, University of Southern California, Three Sisters Kitchen (Albuquerque-based non-profit)

Navigating Alternatives: Finding the Best Approach for Achieving Food Justice and Sustainability

Dylan Turner, University of North Carolina at Charlotte

The co-evolution of crop, dietary and flavor diversity in the US: 2001-2018

Tung-Lin Liu, University of Vermont; John Richardson, University of Vermont

Exploring the role of wild plant foods in the food security and diet diversity of forest-edge farming and fishing households in Southeastern Madagascar

Maya Moore, University of Vermont; Mattie Alpaugh, University of Vermont; Kimmerling Razafindrana, Kimmerling Consulting; Meredith T. Niles, University of Vermont

Wine Complexities: Winemaking vs Wine Tasting in Turkey

Atak Ayaz, IHEID, Graduate Institute of International and Development Studies, Geneva

V7B: A Grain of Salt – A Lesson in Sustainable Salt Production from the Agehama Salt Farms of Noto, Japan (C)

Aiko Tanaka, Aiko Tanaka Food Studies College

V7C: Meat, Waste, and Warming: A Workshop on How to Address the Role of Food and Farming in the Climate Crisis (W)

Jennifer Brown, American University; Annelise Straw, University of Kentucky

V7D: What Does Participatory Community Nutrition Look Like? Lessons from Immokalee, Florida (W)

Rebecca Garofano, Syracuse University

Friday, May 20

2:30PM - 3:45PM | V8

V8A: Food Distribution Strategies (LS)

Openness to ethnic foods: How do Japanese customers interpret Vietnamese cuisine in Japan?

Vien, Thi-Thuc Dinh, Kyoto University

Defining School Farms and Their Capacity for Food Literacy Education

Sammy Blair, University of British Columbia Vancouver, Canada; Kerry Renwick, University of British Columbia; Eduardo Jovel, University of British Columbia; Lisa Powell, Sweet Briar College, Virginia, USA; Annalijn I. Conklin, University of British Columbia, Providence Healthcare Research Institute, St. Paul’s Hospital

A Scoping Review on School Farms Literature

Sammy Blair, University of British Columbia Vancouver, Canada; Kerry Renwick, University of British Columbia; Eduardo Jovel, University of British Columbia; Lisa Powell, Sweet Briar College, Virginia, USA; Annalijn I. Conklin, University of British Columbia, Providence Healthcare Research Institute, St. Paul’s Hospital

How are farmers navigating online sales, marketing, and outreach in the digital era?

Sasha Pesci, UC Davis

Lessons Learned from a Community-Based Learning Course on School Food Systems for Undergraduate Students

Devika Suri, University of Wisconsin-Madison; Susan Nelson, University of Wisconsin-Madison

Private or Public? The Fractal Recursivity of Restaurant Space

Ariana Gunderson, Indiana University Bloomington, Department of Anthropology

V8B: Gastronomica Roundtable: Translating the Foods of the World (RT)

Daniel Bender, Gastronomica

V8C: Global Perspectives on the Politics of School Food as Essential Care Infrastructure (RT)

Jennifer Gaddis, University of Wisconsin-Madison; Sarah Robert, University of Buffalo

V8D: Data for (Good) Food Systems and Sustainability? The 100 Questions Initiative (W)

Stefaan Verhulst, The GovLab

V8E: Gene Editing of Livestock (LS)

Regulation of gene edited livestock

Zahra Meghani, University of Rhode Island

Genome editing animals for sustainable livestock agriculture?

Rosine Kelz, Bremen University

Axes of contestation over gene-edited livestock

Erik Millstone, Science Policy Research Unit, University of Sussex

Interests, Norms, Meanings, Values: Seeds as Biosocial Commons and Gene Editing of Livestock

Sambit Mallick, Indian Institute of Technology Guwahati

From GM plants to gene editing of farm animals: Looking at the past to see what may come to be (RT)

Zahra Meghani, University of Rhode Island; Rosine Kelz, Universitaet Bremen; Sambit Mallik, Indian Institute of Technology Guwahati; Erik Millstone, Sussex University

Friday, May 20

4:00PM - 5:15PM | V9

V9A: Emerging Issues in Sustainable Agriculture (LS)

Manufactured Vulnerabilities - Unsustainable wheat and instant noodles consumption in Indonesia

Elna Tulus, University of Technology Sydney

California Silvopasture Producers

Liz Carlisle, UC Santa Barbara; Niki Mazaroli, UC Santa Barbara, Strategy Research Science; Marcia DeLonge, Union of Concerned Scientists

The politics of goals, outcomes, and policy supports for food, ecosystems, and quality of life

Adena Rissman, University of Wisconsin-Madison; Yu Lu, UW-Madison; Ana Fochesatto, UW-Madison

Pathways to Agroecology in The Southern Peri-Urban Zone of Buenos Aires, Argentina

Lena Pransky, University of California, Davis; Amanda Crump, University of California Davis; Percy Nugent, Arturo Jauretche National University; Gustavo Tito, National Agricultural Technology Institute, Argentina; Vikram Koundinya, University of California, Davis

Rancher experiences and perceptions of climate change in the western U.S.

Aaron Saliman, University of California, Berkeley; Margiana Petersen-Rockney, University of California, Berkeley

V9B: Community and Economy (LS)

"Save food with a tap": The rhetoric and performance of food waste reduction apps

Leda Cooks, UMass Amherst

Commodity Fetishism: The Curious Case of the Industrial Schnitzel in Israeli Food Culture

Yahil Zaban, Tel-Aviv University, Oranim College

"I realized how rich we 'wood rats' are": Evaluating the Comprehensive Rural Wealth Impacts of Wild Harvesting in the Ozark Highlands

Sarah Hultine Massengale, University of Missouri Extension; Mary Hendrickson, University of Missouri Interdisciplinary Center for Food Security

Investigating the connection between leadership, self-governance, and success in Kentucky community gardens

Amanda Beavin, Syracuse University

Community Kitchens and Cooking Communities: How Women Engage in 'Collectivized' Forms of Reproductive and Care Work

Khari Chanel Johnson, University of North Carolina

Manager and Vendor Perceptions of Farmers Markets Impacts on Communities: Evidence from Michigan

Phillip Warsaw, Michigan State University; Chelsea Wentworth-Fourniet, Michigan State University; Arena Lewis, Michigan State University; Krista Isaacs, Michigan State University; Abou Traore, Michigan State University

V9C: Food Literacy Approaches for the Global South (W)

Hart N. Feuer, Kyoto University; Eric Olmedo, National University of Malaysia; Sary Seng, Chulalongkorn University, Thailand; Rachel Tharmabalan, Sunway University, Malaysia

[V9 SESSION CONT'D NEXT PAGE]

Friday, May 20

V9 Session Cont'd

V9D: Rethinking Food Concepts with Conceptual Engineering (W)

Megan Dean, Culinary Mind: Center for Philosophy of Food; Andrea Borghini, Culinary Mind; Beatrice Serini, Culinary Mind; Nicola Piras, Culinary Mind; Gyorgy Scrinis, University of Melbourn

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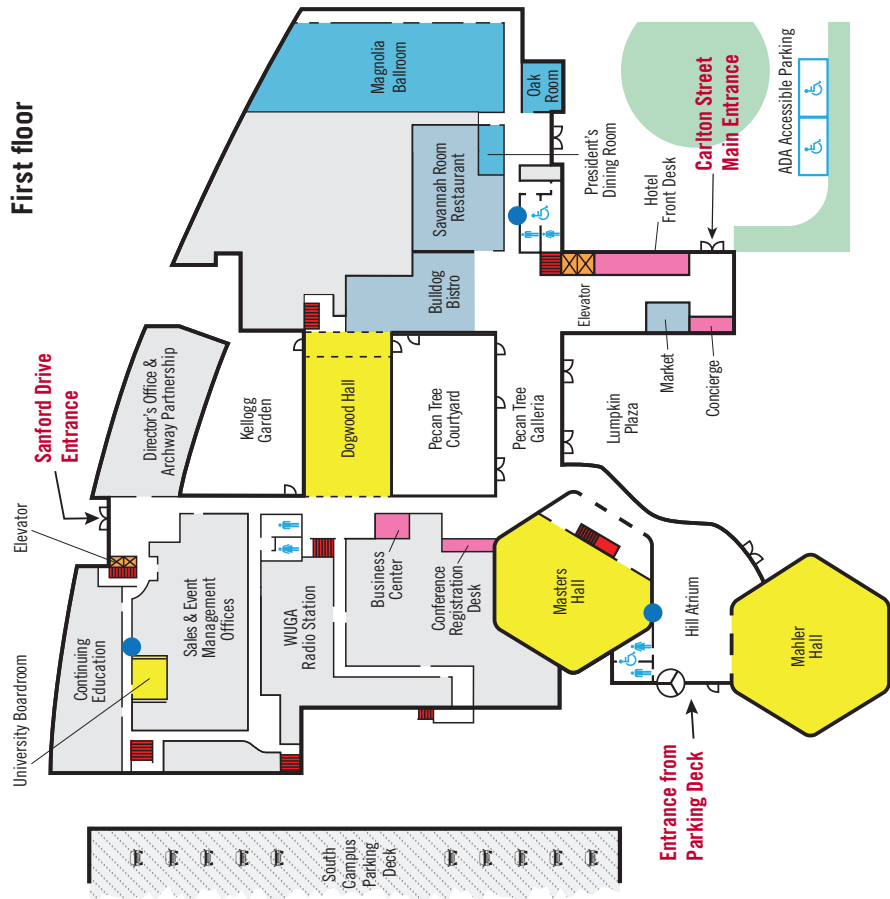


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