

2023 ASFS/AFHVS Conference: Knowing Food: Insights from Around the Table

Event Schedule

Wed, May 31, 2023

9:00 AM

V1A. Culinary Hybridity, Food Habits & Values

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

Papers

Virtual

🗨️ Speakers



Christina Wenzl

PHD Candidate
Future Crops Centre



Miguel Angel Pelayo

Kyoto University



Marielle Risse

Associate Professor
Dhofar University



Geetha Sukumaran

York University



Anastasia Snelling

5 Subsessions

● The Value of Novel Plant Foods

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● Marginalized Foods in Culinary Representations: Ethnobiological Forays into Wild Food Recipes in Japan

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● Changes to Kitchen Design and Use in Dhofar, Oman, Over the Past 40 Years

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● The Survival of Conflict and Crisis: Tamil Food in Sri Lanka

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● Food Matters: Nourishing the Body and Soul

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

V1B. Roundtable: Gastrofeminism: Special Focus on the Global South

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

Virtual

Roundtable

Gender

Global South

Discussant: Dr. Debarati Sen, University of Houston Panelists: Dr. Meredith Abarca, University of Texas, EL-Paso Dr. Sohni Chakrabarti, University of St Andrews Dr. Ishita Dey, South Asian University, Delhi Food is indisputably gendered. In roundtable, we foreground everyday acts of negotiating feminist boundaries and subverting dominant perceptions of food through a special focus on the Global South. This roundtable will create an interdisciplinary engagement by bringing together scholars from Food Studies, Literature, Anthropology, and Sociology to inaugurate discussions on the gendered relations through food practices in sites of conflict as well as everyday resistance to gendered norms of domesticity through technological innovations around cooking, eating and representation of food. In this roundtable, we will suggest how our grounded experiences as feminists encourage us to rethink the rich legacies of resistance central to food production, consumption, and culinary practices. We envisage this roundtable to be gendering food praxis and push the boundaries of “food studies” in relation to gender in/ of food studies. This roundtable will show that gendering of food cannot be detangled from a critical engagement with race, class, caste, religion, ethnicity, dis/ability as well as (de)colonization. Using a variety of robust scholarship across the arts and social sciences, this roundtable will be a reckoning of possible gastrofeminist futures that can emerge from an interrogation of food and feminism. We hope this roundtable will encourage debates by bringing decolonizing food studies and gender studies in a dialogue with each other.

🗨️ Speakers



Debarati Sen

Director of Graduate Studies & Associate Professor of Anthropology
University Of Houston



Ishita Dey

South Asian University



Meredith Abarca

University of Texas, EL- Paso



Sohni Chakrabarti

University of St Andrews

V1C. Food as Symbol

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

Virtual

Papers

🗨️ Speakers



Sonali Singh

Central University of South Bihar



Lucy Long

Research Associate/Adjunct Assistant Professor
Bowling Green State University



Sonakshi Srivastava

Ashoka University



Piya Hore

Graduate Student

4 Subsessions

● **Food after Death: Examining the Role of Food in Death Rituals, a Case Study of Pitri Paksha**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **The Multiple Heritages of Irish Soda Bread**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **A Pinch of Salt: Interrogating the Politics of Salt, and Fidelity in Modern India**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **Revisiting the Culinary Historiography of Nineteenth-Century Bengal: Female Agency and the Kitchen in Post-Millennial Bengali Films**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

V1D. Lightning Round: Fresh Ideas: Food History, Food Insecurity, Agriculture & Gender

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

Lightning Round

Virtual

🗣️ Speakers



Dikshya Dahal

Graduate Research Assistant
Loyola University Chicago



Emily Warren

USC



Jay DiBiasio

Boston University



Thomas Conroy



Alessandra Zinicola Lopez

PhD Candidate / Adjunct Instructor
University of Central Florida



Aklilu Reda

University of Kentucky

6 Subsessions

● **Social Networks among Non-profit Organizations Responding to COVID-19 Food System Disruptions**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **Splendor and Status in the Medieval Japanese Banquet**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **Dad Snacks**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **Food Work as Punk Rock: Authentic Descriptor or Marketing Label?**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **The Reference to and Use of Florida-Grown Produce in American Recipes Published between the Nineteenth and Early Twentieth Century**

🕒 9:00 AM - 10:15 AM, May 31

📍 Virtual

● **Afro-Diasporic Culinary Identities, Cultural Belonging, and Generational Agency in the US South**

🕒 9:00 AM - 10:15 AM, May 31

10:30 AM

V2A. Possibilities & Challenges in Agriculture

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

Agriculture

Papers

Virtual

👤 Speakers



Sonja Kaufmann

University of Natural Resources and Life Sciences, Vienna



Rachel Soper

California State University Channel Islands



Mona Seymour

Associate Professor
Loyola Marymount University



Nikolaus Hruschka

University of Natural Resources and Life Sciences, Vienna

4 Subsessions

● **Participatory Guarantee Systems (PGS) As More Inclusive Organic Certification Alternative: Exploring Certification Costs and Farm Inspections in a Costa Rican PGS Initiative**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **Growing Practices of White and Latino Vegetable Farmers: How Organic Varies by Race**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **Animal-Free Approaches to Sustainable Agriculture**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **The Right to Certify: Institutionalizing of Participatory Guarantee Systems (PGS) in Latin America**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

V2B. Gender & Discourse

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

Virtual

Papers

Gender

🗣️ Speakers



Adrienne Bitar

Cornell American Studies Program



June Ann Jones

Phd Candidate and Instructor of Political Theory / Graduate Teaching Assistant
Virginia Tech



Katharina Graf

Goethe University Frankfurt



Michelle-Marie Gilkeson

Founder
We Get To Be Well

4 Subsessions

● **Stress Sells: How Convenience Foods Sold Us Time Poverty to Feminize Stress in Post-War America**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **Good Farmer, Bad Farmer, "Other:" A Critical Discourse Analysis of USDA Farmers' Bulletins (1889-2007)**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **Digitalising Domestic Food Work: Ethnographic Insights from Germany**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **"Why Don't You Just Breastfeed?": Gender, Class, Science, and Magic in the Public Discourse on Feeding Infants During the 2022 U.S. Formula Shortage**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

V2C. Food Justice, Equity & Food Literacy

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

Virtual

Papers

Agriculture

👤 Speakers



Susan Kovacs

Professor of Information-Communication Sciences
Enssib



Kelsey Ryan-Simkins

Ohio State University



Eric Bendfeldt

Extension Specialist, Community Viability
Virginia Tech



Whitney Stone

Oregon State University

4 Subsessions

● **Food Literacy, Cultural Mediation and the Public Library**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **The Tension between Motivations and Outcomes: Realizing Racial Justice and Health Equity through Urban Agriculture**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **The Ecotonal Nature of Community Food Work: A Case Study of Trauma-Informed Care and Mutual Aid for Social and Health Equity**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

● **A Change in Climates: A Portraiture of Florida's Agricultural Migrant Workers**

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

V2D. Roundtable: Chefs as Drivers of Sustainability

🕒 10:30 AM - 11:45 AM, May 31

📍 Virtual

Roundtable

Sustainability

Virtual

This virtual roundtable will focus on the chef as a driver of sustainability in different restaurant settings. Roundtable participants are contributors to the forthcoming edited collection *Chefs, Restaurants and Culinary Sustainability* (Counihan and Højlund 2024). The panel will present and discuss how chefs on a daily basis work to promote sustainable cooking. The authors shed light on different roles chefs can take to work for this aim – and what motivates them. Which choices do they make, what are the challenges they meet, and how do they interpret their roles in relation to the demand for sustainable solutions? We get examples of how different levels of sustainability are interpreted and how complex the mission is: Some chefs focus on the taste and the craftsmanship, others on the kitchen practices, or the connection work to the surrounding community, while others take a wider activist approach to combatting waste in society. The panel will discuss what sustainable cooking in restaurants means and what we can learn about chefs as agents of sustainability across the different fieldwork. Presenters: Joan Gross, Oregon State University: Interrupting Food Waste through Sustainable Cuisine in Ecuador Liora Gvion, The Kibbutzim College of Education, Tel Aviv, Israel: “Vegan cookery for me is...”: Negotiating veganism and sustainability amongst Israeli vegan chefs Dauro Mattia Zocchi, University of Gastronomic Sciences, Italy A Cooks’ Alliance: building food awareness and cultural sustainability in Kenya Michele Filippo Fontefrancesco, University of Gastronomic Sciences - Durham University: Out of extraordinariness? Exploring the foundational dilemma of the restaurant sector in Nairobi, Kenya. Jonatan Leer, Assistant Professor, Institute for Culture and Learning, Aalborg University, Denmark: Vegan chefs’ strategies in plant-based food experience design for omnivores Sasha Gora: University of Augsburg. From New York’s Silverbird to Santa Fe’s Corn Dance Cafe: Sustaining Indigenous Restaurants

 **Moderator**



Susanne Højlund
Associate professor in Anthropology
Aarhus University

 **Speakers**



Joan Gross
Professor Emerita
Oregon State University



Liora Gvion
prof. of sociology
Kibbutzim College of Education, Technology and the Arts



Dauro Mattia Zocchi



Michele Filippo Fontefrancesco
Coordinatore di programma formativo
Università di Scienze Gastronomiche




Jonatan Leer
Assistant Professor
Aalborg University



L. Sasha Gora
Principal Investigator & Project Director of “Off the Menu”
University of Augsburg

12:00 PM

Registration - Stone Lobby, GSU, 775 Commonwealth Ave


 12:00 PM - 6:00 PM, May 31

 Stone Lobby, GSU, 775 Commonwealth Ave

You will be able to register for the conference at this location on starting on Wednesday, May 31st at 12pm.

12:45 PM

V3B. Panel: Digital Agricultures and the Environment: Imaginaries, Materialities and Governance

 12:45 PM - 2:00 PM, May 31

 Virtual

A dominant discourse posits that the environmental capabilities of digital technologies in agriculture are essential to face climate change and environmental degradation. This narrative, originally stemming from the agro-industrial sector, holds the promise that the conversion of agricultural machinery and tools to digital technologies for collecting, aggregating information and analyzing datasets will enable more precise, productive, and sustainable farming practices, by reducing scarce or harmful inputs. Such expectations foster the adoption of material devices (satellites, precision equipment, sensors, drones) and softwares. These technologies and future imaginaries generate new markets and sociotechnical infrastructures while renewing (contested) patterns of environmental governance in agriculture. This panel will host interdisciplinary presentations (in history, anthropology, political science, sociology, science and technology studies) based on various case studies and geographical contexts to advance a critical perspective on the dominant discourses on sustainable farming practices through digital tools, the “naturalness” of digital data production, and the political and material consequences of the data/environment-driven rhetoric. We will explore the following questions: What kind of environmental governance in agriculture is shaped through digital technologies? What are the different future environmental imaginaries shaped by digital agriculture? How do the diverse engagements of digital agriculture with the environment contribute to contemporary evolutions in food systems? Discussant: Christopher Miles Co-organizers: Romain Blancaneaux; Jeanne Oui and Quentin Chance Papers: "Precisely Inaccurate' Farm Data: (Im)precision and Sustainability in Digital Agriculture" given by Oane Visser, Associate Professor, International Institute of Social Studies (ISS) of Erasmus University Rotterdam. "The Digitalization of Plant Vitality: Sociotechnical Imaginaries and the (De-)Construction of Plant Materiality" given by Katharine Legun, Assistant Professor, Strategic Communication Group, Wageningen University. "Technology In-Difference: Biodiverse Small Scale Farmer's Indifference Towards Digital Technologies" given by Mascha Gugganig, Lecturer, Chair of Life Sciences in Society, University of Munich (LMU), and Sarah Marquis, Institute of the Environment, University of Ottawa. "Seeing" Farms through Algorithms: The Affordances of Digital Agriculture" given by Emily Duncan, Ph.D. candidate in Geography, Environment and Geomatics University of Guelph

👉 Chair



Christopher Miles

👉 Organizer



Romain Blancaneaux

JSPS Postdoc
Kyoto University



Jeanne Oui



Quentin CHANCE

👉 Speakers



Katharine Legun

Assistant Professor
Wageningen university



Oane Visser

associate professor
International Institute of Social Studies (ISS)



Mascha Gugganig

Lecturer/Researcher (Akademische Rätin)
Ludwig-Maximilians-Universität München



Sarah Marquis

PHD Candidate
University of Ottawa



Emily Duncan

University of Guelph

V3C. Tracing Perceptions & Power

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

Paper

Virtual

🗨️ Speakers



Julia Smith

Professor
Eastern Washington University



Isabelle Bishop

Teaching Fellow
University of North Texas



Kevin Siefert

University of North Texas, PhD



Erin Percival Carter

Assistant Professor Of Marketing
University of Maine



Mallika Khanna

Indiana university Bloomington

4 Subsessions

● **Trust and Traceability in the Ethical Food Market**

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● **The Disruptive Sense of Food**

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● **Price Gouging at the Pumpkin Patch? Expense Neglect in Agritourism Leads to Perceptions of Price Unfairness**

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● **Reclaiming Critical Nostalgia in Contemporary Diasporic Food Media**

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

V3D. Pedagogy & Food Literacy

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

Virtual

Paper

Pedagogy

Food Literacy

Speakers



John Kainer

Department Chair
University of the Incarnate Word



Hart Feuer

Associate Professor
Kyoto University



Elisabeth "Charlie" Evans

Graduate Research Assistant
University of Georgia



Yona Sipos

University of Washington



Alan Ismach

4 Subsessions

● Hungry for More: Towards a Post-Pandemic Pedagogy of Food

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● Sensorial Dimensions of Food Literacy in Childhood: Cultivating Lifelong Food Skills in Japan and Cambodia

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● From Program to Classroom: A Photovoice Study of Educator Experience Following Farm-To-School Professional Development

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

● Critical Community-Engaged Scholarship in an Undergraduate Food Systems Capstone: A Case Study from Public Health

🕒 12:45 PM - 2:00 PM, May 31

📍 Virtual

2:15 PM

V4A. Panel: Food Voice: The Polish Context

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

Cookbooks

Food History

Identity

Panel

Virtual

Exploration of Poland and Polonias through foodways provides a rich trove for scholarship. This panel will present various sounds of the food voice through facets of Polish-influenced foods and foodways showing creativity, identity, resourcefulness, determination and surprise. Anna Jaroszynska-Kirchmann, Ph.D., department of history, Eastern Connecticut State University, emerita, and editor-in-chief of Polish American Studies, will present "Wearing Pierogi: Representation of Polish American Ethnic Identity through the Symbolism of Food." Her paper examines how Polish Americans employ pierogi as a symbol of ethnicity through images, linguistic metaphors, products, and social activities. Eve Jochnowitz, Ph.D., Yiddish scholar, culinary ethnographer, chef, baker and editor/translator of *The Vilna Vegetarian Cookbook* (2015), will address "Radical Thinking, Radical Eating," exploring how early 20th-century Jews in Poland sought to create a more humane world through practices such as vegetarianism, a radical dietary change that was perceived in otherwise progressive media as a threat to continuity in Jewish life. In "Cookies as a Conveyor of Polishness," Gretchen Kurtz, former writer for *The New York Times* and master's in gastronomy candidate at Boston University, draws on cookbook analysis and autoethnography to examine how the changing food voice of one Wigilia recipe challenges and creates multigenerational ethnic identity. Panel chair Annie Hauck, Ph.D., R.D.; past president of ASFS, co-editor, *Gastropolis: Food and New York City*, and originator of the food voice concept will provide commentary.

 Moderator



Annie Hauck

past president of ASFS, co-editor, *Gastropolis: Food and New York City*

 Speakers



Anna Jaroszynska-Kirchmann

Eastern Connecticut State University



Eve Jochnowitz


Yiddish scholar, culinary ethnographer, chef, baker and editor/translator of *The Vilna Vegetarian Cookbook* (2015)



Gretchen Kurtz

Boston University

V4B. Pesticides, Policy & Politics

 2:15 PM - 3:30 PM, May 31

 Virtual

Virtual

Paper

 Speakers



Daniel Jaffee

Portland State University



Sophie Lamond

The University of Melbourne



Alex Gilkeson

MindBody Parents




Tim Dorlach

Junior Professor of Global Nutrition and Health Policy

University of Bayreuth


4 Subsessions

● **Bottled Water, Tap Water Crises, and Inequality**

 2:15 PM - 3:30 PM, May 31


 Virtual

● **Methods and Tools for Researching Corporate Political Activity in Institutional Foodscapes**

 2:15 PM - 3:30 PM, May 31


 Virtual

● **Unjust Environmental Toxin Exposure in Agricultural Workers and Their Families: A Statistical Analysis of Economic Status and Organophosphate Residue in Blood**

 2:15 PM - 3:30 PM, May 31

 Virtual

● **Pesticide Politics in the Global South: Sri Lanka's Short-Lived Glyphosate Ban**

 2:15 PM - 3:30 PM, May 31

 Virtual

V4C. Roundtable: The National Right to Food Community of Practice: Organizing toward a Discursive and Legal Framework to Reconcile Food Sovereignty and Anti-Hunger Movements across the United States

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

Roundtable

Virtual

Moderator: Joshua Lohnes, West Virginia University Center for Resilient Communities Panelists: Alison Cohen, National coordinator, Right to Food Community of Practice, FIAN USA Seed Group; Denisse Cordova Montes, University of Miami, Human Rights Clinic; Ricardo Salvador, Union of Concerned Scientists, Food and Environment Program A landscape analysis of the food security, food justice and food sovereignty work underway in the U.S. can be generally characterized by the following: it is abundant and ever-evolving, not sufficiently coordinated or multi-sectoral, and only marginally connected to learning from global processes and international movements. In light of the many transformations underway following the food system contradictions exposed by the COVID-19 pandemic, it is critical to organize around a legal framework that can unite disparate movements for food sovereignty, economic and racial justice. In November 2021, Maine became the first state in the U.S. to enshrine the Right to Food in its constitution. A National Right to Food Community of Practice formed to support advocates in other states working to enact and progressively realize the Right to Food in their respective jurisdictions. Hosted by panelists at the forefront of the Right to Food movement in the United States, this roundtable will reflect on the latent opportunities of the Right to Food as a legal framework, and some of the tensions they have encountered accompanying grassroots organizers and policymakers navigating various strategies to apply this universal concept into their specific legal geographical contexts. Participants will engage with the Right to Food as both call to action and a legal framework for coordinated reform in food, nutrition, agriculture, land, labor, and urban planning policies.

👤 Moderator



Joshua Lohnes

Research Assistant Professor
West Virginia University

👤 Speakers



Alison Cohen

National coordinator, Right to Food Community of Practice, FIAN USA Seed Group



Denisse Cordova Montes

University of Miami, Human Rights Clinic



Ricardo Salvador

Union of Concerned Scientists, Food and Environment Program

V4D. (re)Designing Food Systems

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

Virtual

Paper

Speakers



Sonia Massari
Pisa University / PAGE



Esteve Giraud
Director of Research
Arizona State University Swette Center for Sustainable Food Systems



Fabio Parasecoli
Professor of Food Studies
New York University



Phillip Warsaw
Michigan State University

4 Subsessions

● **Designers, Planners, Visionaries, Facilitators: The Multiple Roles of the Designer in Co-Funded Projects for the Transformation of Food Systems**

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

● **Integrating Care into Food Systems: An Everyday Experts Perspective**

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

● **Spanish Culinary Heritage and Design: Exploring Tools for the Identification, Support, and Promotion of Food Traditions**

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

● **The Value of Alternative Food Networks: Consumer Perspectives on the Role of Farmers Markets in their Community**

🕒 2:15 PM - 3:30 PM, May 31

📍 Virtual

3:45 PM

V5A. Roundtable: Nurturing Cross-Institutional Relationships to Diversify Sustainable Food Systems Education

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

Roundtable **Virtual**

Moderator: Jennifer Thompson; Co-organizer: Whitney Barr; Panelists: Cecilia Herles; Kimberly Jackson; April McCoy; Caree Cotwright; Abigail Borron; Folasade Olaoye Although US food system inequities are disproportionately borne by Black, Indigenous, and People of Color (BIPOC), these students make up only about 3% of those receiving degrees in the agricultural sciences. Few efforts to remedy this underrepresentation have been explicitly co-designed as a collaboration between historically-white land grant institutions and historically Black colleges and universities. The panelists in this roundtable discussion are midway through a three-year USDA-funded project that aims to create a more racially inclusive learning environment within the University of Georgia's Sustainable Food Systems Initiative, and to enhance the Food Studies program at Spelman College. While acknowledging existing macro-barriers that stagnate racial equity within agricultural sciences and the larger academy, our team is prioritizing individual, reflective work through inclusive mentoring training, active listening, and participation as a deliberate approach to collaboration. This approach entails deconstructing extractive, numbers-focused recruitment strategies and building long-term relationships between our programs. Panelists will share insights about authentic trust-building and the value of cultivating a hands-on understanding of the academic environments from which Black and Brown undergraduate students are coming (in this case, Spelman) as a prerequisite for cultivating more racially inclusive spaces for pursuing agri-food related graduate degrees. We encourage attendees interested in, or working on, similar initiatives to participate in this conversation about the motivations, joys, surprises, and frustrations of nurturing equitable and resilient cross-institutional partnerships aimed at expanding the diversity and inclusivity of sustainable food and agriculture going forward.

🚩 Moderator



Jennifer Jo Thompson

Associate Research Scientist
The University of Georgia, Department of Crop & Soil Sciences

🚩 Co-organizer



Whitney Barr

Food Systems Innovation Fellow
City of Atlanta, Office of Sustainability and Resilience, Urban Ag and Food Systems Team

🚩 Speakers



Cecilia Herles

Assistant Director, Institute for Women's Studies
University of Georgia



Kimberly Jackson

Professor, Biochemistry
Spelman College



April McCoy

Assistant Farm Manager
UGArden



Abigail Borron

Associate Professor
University of Georgia



Folasade Olaoye

Graduate Research Assistant
The University of Georgia

V5B. Economics & Development

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

Paper

Virtual

🚩 Speakers



Farhan Rahman

PHD Candidate
University of Waterloo



James Hale

Research Scientist II
Colorado State University



Christopher Bacon

Associate Professor of Environmental Studies
Santa Clara University

4 Subsessions

● **Change, Challenge, and Opportunity within an Indian Urban Food System: Lessons and Directions for Future Global South Urban Food Research**

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

● **Crowding-in and Spiraling-up: Can incentives Build Community through Farm to School**

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

● **Smallholder Diversification, Food Security, and Agroecology in the Context of Climatic and Market Hazards in Central America**

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

● **Superfoods: How Do We Know Good Food?**

🕒 3:45 PM - 5:00 PM, May 31

📍 Virtual

5:30 PM

Welcome Reception and Presidential Addresses

🕒 5:30 PM - 9:00 PM, May 31

📍 GSU Ziskind Lounge

Join us for a welcome reception to start off the conference. Mingle with old friends and new, enjoy food, drink and spectacular views of Boston.

Convocation: Metropolitan College Dean Tanya Zlateva

Association Presidential Speeches:

Ana Tominc, ASFS

Jill Clark, AFHS

🗣️ Speakers



Ana Tominc

President

Association for the Study of Food and Society



Jill Clark

President, Agriculture, Food and Human Values Society

The Ohio State University

Thu, Jun 01, 2023

7:00 AM

Registration

🕒 7:00 AM - 4:00 PM, Jun 1

📍 Stone Lobby, George Sherman Union, 775 Commonwealth Avenue

8:00 AM

Fam Bill Season Is Upon Us – How to Have Your Voice Heard in Farm Bill 2023 Negotiations

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU East Balcony

Roundtab...

The Farm Bill is a complex package of legislation that governs food systems in the United States and is reauthorized every five years by Congress. The last Farm Bill was approved in 2018, and the next reauthorization is in 2023. The Farm Bill covers areas across the many dimensions of food systems from food growing to consumption. While the majority of the Farm Bill focuses on nutrition programs (\$1,090 bn), crop insurance and commodities (\$139 bn), other provisions include conservation, equity in farming, regional food systems, urban agriculture, research, and many more. As we all eat (and study!) food, we are stakeholders in the Farm Bill negotiation process. We can all participate in its negotiation as it makes its way through both chambers of Congress and—importantly—to President Biden’s desk for signature. A truly transformative Farm Bill will help advance this administration’s priorities in climate and equity.

The Farm Bill represents an important opportunity to advocate for more resilient, sustainable, and equitable food systems. In this interactive roundtable, the Food & Environment program at the Union of Concerned Scientists will bring experts across different areas of food policy to discuss big questions and opportunities for engagement in the Farm Bill 2023 season. Our goal is that everyone leaves the room understanding the intersections of science and policy – and how they can engage and participate in advocating for a better, healthier, and equitable food system for all.

🗣️ Speakers



Jessy Gill
Assistant Director
World Farmers



Omanjana Goswami



Liz O’Gilvie
Director
Springfield Food Policy Council



Alice Reznickova
Union of Concerned Scientists



Teresa Mares
Associate Professor of Anthropology, Associate Director of Food Systems Graduate Program
University of Vermont



Vanessa Garcia Polanco
Federal Policy Director
National Young Farmers Coalition

Consider the Plate: Methology, Theory, and the New Thinking Frameworks for Food

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 321

Papers

4 Subsessions

● **Deciphering contemporary food and culture: Are the foundational theoretical models still applicable?**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 321

● **Perplexing the Pork: The Knowing and Navigating of Religious Identity in Maimonides' Guide and Pedro's Mostrador**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 321

● **Discuss Amongst Yourselves - Critical Discourse Analysis and a Dynamic Conceptual Framework for Understanding Food and Culture through a new Methodology**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 321

● **Exploratory Use of Land Evaluation and Site Assessment**

🕒 8:00 AM - 8:00 AM, Jun 1

📍 GSU 321

FoodScapes, Class and Identity (1): Conceptual Food Spaces, Practice and Representation

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

Session

FoodScapes, Class and Identity

5 Subsessions

● **Future Imaginaries of Agriculture and the City**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **FoodScapes, Class and Identity (1): Conceptual Food Spaces, Practice and Representation**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Food, Memory, and Cultural Identity: Rebuilding Historical Kitchens in New York's Hudson River Valley**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Dining Together, Cooking Apart: the Missing Culinary History of New York's Apartment Hotels**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Vintage Cast-Iron and Hand-Crafted Goods: Negotiations of Class and Identity in Catskills Towns of New York State**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

R(y)elationships

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 122 Wine Studies Classroom

Creative Workshops - k...

During this workshop we will engage participants in the exercises and observational strategies that we use in our On-line Yale Summer Session course on “Rye: Embodied Practice and Cultural History.” To fully “know rye” (and be known by rye), students need to engage in a variety of embodied ways with rye in various forms, all the while attending to their five senses. We will start by discussing how bakers, millers, brewers and breeders describe rye and attend to it and what their relationship with rye is. We will then get hands-on with rye heads, rye grains and rye flour doing a variety of explorations and transformations. At the end, we will generate a list of sensory experiences co-produced with rye over the time of this workshop, and reflect on this type of knowing. How has our knowledge about rye come about and how has it informed our relationship with rye? How important is that knowledge for producers, feeders and eaters? What is the current place of rye in the US (both as a plant and foodstuff) telling us about the attitudes regarding rye? What kind of knowledge has led to it? How was that knowledge amassed?

🔙 Speakers



Jeremy Oldfield

Farm Manager
Yale Sustainable Food Program



Maria Trumpler



Laura Valli

PhD student
WSU Breadlab

Southeast Asian Salad and Culture

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 128 Teaching Kitchen

[Kitchen Sess...](#)

Hands-On Cooking Session: Southeast Asian Salad and Culture

Southeast Asian culture has a strong sense of community through food as food is the ultimate expression of unity and bringing together culture, people, and history. Join Ploy Khunisorn, the owner of Ploy’s Kitchen and a graduate student in the Gastronomy program at Boston University. In this hands-on cooking session, you’ll learn how to make five-tasted Thai salad made with fresh herbs. We’ll also make butterfly pea limeade for refreshment. We’ll talk about different version of Southeast Asian salad found in many Southeast Asian countries. We’ll talk about the names of these dishes in those countries and the variances that made each dish different. Let’s explore Southeast Asian culture through food.

Bio:

Ploy Khunisorn is a native of Thailand. She went to Suan Dusit International Culinary School while she was working as a financial analyst in Bangkok. She came to the USA to earn a Master of Liberal Arts in Sustainability at Harvard University and a Master of Education at Cambridge College. She started teaching cooking classes since 2014. Having traveled to over 30 countries, she has enjoyed and learned to cook varieties of cuisine around the world. In her 8+ years of teaching experience, Ploy has taught over 5,000 students to cook and bake Asian cuisines, vegan food, gluten free diets, pastries, and more.

She is currently working for CommonWealth Kitchen in Boston as the Director of Educational Programs. She also teaches in-person and online cooking classes. She is also a graduate student in the Master of Gastronomy program at Boston University.

Check out her food journey on Instagram: [@ployskitchen](#)

🔙 Speaker



Ploy Khunisorn

White on Rice: Contextualizing dishes from my background and finding ways to share it

🕒 8:00 AM - 9:30 AM, Jun 1

📍 Fuller 124 Groce Pépin Culinary Lab

Kitchen Sess...

The focus of this kitchen session will be a tasting/demonstration of three rice dishes that are integral to my cultural background and how my perspective on these dishes have changed as I have explored their impact on my journey from chef to high school educator, and understanding myself.

The dishes will be as follows:

Congee - An asian rice porridge

Cheung Fun - Rice noodle roll

Bai Tang Gao - Steamed Rice Cake

After explaining and demonstrating the finishing touches for each dish, I hope to share my experience as a second generation immigrant and what it means to now be in a position to offer my students the opportunity to reflect on their own food identity and shape how they see food in the future.

I hope that by sharing these dishes and their influence on who I am today, participants will be able to better reflect on their own experiences and deepen their contextual relationship with foods that are close to them.

🗣️ **Speaker**



Mathew Tom-Kee

Bellerose Composite High School

Funding Participatory Action Research Research and Learning in Agri-Food Systems work - Part 1: Sharing Stories, collective description of the scenario and key stakeholders to engage

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU Metcalf Small Ballroom

Roundtab...

This roundtable is part of a two-part session exploring resourcing challenges that come with our various organizations' efforts to engage participatory agri-food learning, particularly in the domain of providing, seeking, or mediating operating funding. Setting the stage for the following solutions-centered session to follow, this conversation will summarize some prior literature and case studies in the context of learning institutions to frame a participatory roundtable on addressing systemic funding gaps for sustaining participatory action research and learning in community food systems. How can we more effectively establish the value of what we see as some of the most powerful learning-in-action contexts of contemporary higher education: engaging with the food chains that nourish students and campus communities, especially when this learning happens in solidarity with practitioners of food sovereignty? Although most schools support food infrastructure, the neoliberal defunding of educational basic needs provision (possibly more acute post-COVID) has often removed supports for food infrastructure to be a space for learning (for example, how to context the racialized hierarchies of food chain labor and community governance, or how to participate in mutual aid). Sharing the insights of colleagues and participants who have worked inside -- or sought or received resourcing from -- public and private funders, we will identify layers of this challenge as well as stakeholder perspectives to highlight as we move into part two, where we strategize toward resourcing respectful, participatory community food systems and funding sources. We will share resources, summary, and participants' contacts (with consent) at foodfieldguides.com.

Roundtable hosts include Valentine Cadieux (Hamline), Chris Murakami (Chatham), Jennifer Nicklay (UMN), Danny Block (CSU), and Natalie Morris (ASU)

Speakers



Daniel Block
Professor of Geography
Chicago State University



Valentine Cadieux
Minnesota Institute for Sustainable Agriculture Chair in Agricultural Systems (2023-2024)
Twin Cities Community Agricultural Land Trust & Hamline University Center for Justice and Law (director)



Natalie Morris
Instructor
Arizona State University - Edson College of Nursing and Health Innovation



Christopher Murakami
Assistant Professor
Chatham University



Jennifer Nicklay
University of Minnesota - Twin Cities

The Human Right to Food: Prospects for Future Research, Teaching, and Advocacy

8:00 AM - 9:30 AM, Jun 1

GSU Terrace Lounge

Roundtab...

The Human Right to Food: Prospects for Future Research, Teaching, and Advocacy

The Human Right to Food asserts that everyone, without discrimination, should have access to nutritionally adequate food with dignity. The United Nations, since 1948, has established an evolving legal framework indicating political obligations for state and non-state actors, to assure that all people can experience freedom from hunger, with special attention to the food and nutritional needs, and cultural constraints that threaten the nutrition, rights, and lives of women, children, and cultural groups whose rights to survival are often undermined by additional human rights violations. "Right to food" also provides a growing rallying cry for food and nutrition activists across humanitarian, international development, and national food policy mobilizations.

This roundtable will present and review current progress and backsliding on issues of food and human rights, in the United States and globally, with emphasis on opportunities for cross-national collaboration on activist, academic, and policy agendas. It offers a forum for participants to share what they know or want to know about the human right to food and to take additional steps toward networking. Three organizers will open the roundtable with short reflections on their life-long efforts in right to food research, advocacy, and practice and what opportunities they perceive for immediate or longer term actions. The round table will then open for interactive discussion among participants, who will contribute ideas and experiences surrounding structured issues as well as their ad hoc questions and observations.

Speakers



Molly Anderson
William R. Kenan Jr. Professor of Food Studies
Middlebury College



Anni Bellows
Professor
Syracuse University



Ellen Messer
Tufts U., Boston U.

Demystifying graduate and post-graduate fellowship opportunities

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU Conference Auditorium

Roundtab...

Title: Demystifying graduate and post-graduate fellowship opportunities

Fellowships are a strategic mechanism for professional development and research or teaching funding. Finding, selecting, and applying to fellowship opportunities can feel daunting. This roundtable aims to demystify some common fellowship opportunities available to graduate students and early-career professionals. Panelists are former and current recipients of the U.S. Department of Agriculture National Institute of Food and Agriculture's (USDA NIFA's) post-doctoral fellowship, the Department of State's (DOS') Fulbright U.S. Student Research Award, the Society of Woman Geographers' Pruitt Dissertation Fellowship, and other fellowships open to those in food and agriculture-related fields. Panelists will share insights on identifying the right opportunity, navigating the application process, and reflect on their fellowship experience, including administrative and reporting requirements. This roundtable is hosted by the Agriculture, Food, and Human Values Society's (AFHVS') Graduate Student and Early-Career Professional Committee.

🗣️ Speakers



Arogeanae Brown

Student/ International Fellow
IAEFP



Anna Erwin

University of Texas Rio Grande Valley



Kaitlin Fischer

Ph.D. candidate, Rural Sociology and International Agriculture & Development
The Pennsylvania State University



Lia Kelinsky-Jones

Civic Science Fellow
The Johns Hopkins University



Ashley McCarthy

Postdoctoral Associate
University of Vermont



Abigail Roche

PhD Student, Epidemiology and Biostatistics
Case Western Reserve University

What Hungers Calls Us Home? : Transnational Feminist Reflections on Food, Memory, and Power

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU Back Court

Roundtab...

What Hungers Calls Us Home? : Transnational Feminist Reflections on Food, Memory, and Power

For decades, feminists have engaged food as an arena for both reproduction of and resistance to patriarchal norms. Feminists of color and those from the Global South/diaspora have drawn particularly keen links between patriarchy, colonialism, ecological crisis, migration, war, exile, displacement and food, and the ways in which food structures relations of belonging and exclusion, as well as histories and practices of love, care, and ethical relationality. From kitchen gardens to specialty markets to cultural and religious cuisine to deep pangs of hunger and longing, food—and its gendered producers, workers, and consumers—is generative for exploring the links between the socio-political and the intimate, the global and translocal, the past and present. This roundtable will grapple with the ways in which hungers for home, memory, community, self, pleasure, and belonging operate within the intricate web of food gathering, preparation, production, and

preservation, as well as through circuits of labor and logistics that enhance or constrain access to food. We will pay particular attention to how food serves as a site for the gendered reproduction and/or reconfiguration of self, community, family, and nation, often within complex histories of migration, exile, violence, crises, and displacement.

🚩 Speakers



Azza Basarudin



Tina Beyene

Assistant Professor
California State University Northridge



Elora Chowdhury

Professor
University of Massachusetts Boston



Sharmila Lodhia

Associate Professor
Santa Clara University



Catherine Sameh



Khanum Shaikh

California State University

Alt Meat and Plant-Based Diets

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 310

Papers

3 Subsessions

● **Is Plant-Based Meat Vegan?**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 310

● **Young flexitarians as innovators and early adopters of cultured meat and their role in popularizing alternative proteins in changing food systems (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 310

● **"Cultured meat will save the world": Green Governmentality and the "New Meat Industry"**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 310

Up-n'-eating: entrepreneurship in food and agriculture

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 312

Papers

4 Subsessions

● **The role of upcycled foods in a sustainable food system**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 312

● **UGarden: A Retrospective Study of the Lasting Impacts of Campus Farm Internships**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 312

● **Strengthening International Collaboration on Agritourism Research**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 312

● **Eating in Indian Country: Supporting Indigenous Economies through Food Tourism**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 312

Disrupting Power Relations in the Food System

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 315

Papers

3 Subsessions

● **A Fair Comparison: Women vs. Men Farmers' Successes at Seven Farm Scales in the U.S.**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 315

● **Food Anarchy and the State Monopoly on Hunger**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 315

● **“We try to be very culturally sensitive with them”: cultural competency in nutrition, and its limits**

🕒 8:00 AM - 9:30 AM, Jun 1

📍 GSU 315

9:30 AM

Poster Session A

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

Poster

3 Subsessions

● **Promoting Local Food Production and Local Economies While Increasing Access to Fresh Produce: A Case Study in the Greater Boston**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

● **An Invisible World: How Oregon Farmers are Making Sense of Insect Pest Pressure in a Changing Climate**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

● **Exploring Nutrition Security among Low-Income Communities through Applications of Complex System Mapping: A Scoping Review**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

Exploration Galleries Group A

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

3 Subsessions

● **The Food that Sustains Us: Indigenous Campesino Testimonios About Agrobiodiversity**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

● **Commensality as Artistic Practice**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

● **The great digital fridge-raid: Using social media images of community fridges to examine the state of mutual aid in 2023 and our evolving societal views of those experiencing food insecurity**

🕒 9:30 AM - 4:00 PM, Jun 1

📍 GSU Ziskind Lounge

Morning Snack Break

🕒 9:30 AM - 10:00 AM, Jun 1

📍 GSU Ziskind Lounge

10:00 AM

Reflections on Critical Agroecological Education for Sustainable Food Systems Transformation

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU East Balcony

Roundtab...

Agroecology is simultaneously a science, practice, and social movement. However, not all agroecological education, both non-formal and formal, attends to these three definitions simultaneously. A more technical approach attends only to the science and practices, failing to address the social, cultural, and political consequences of the current food system. In turn, the technical approach often maintains the current food system. A more critical approach recognizes and supports food system transformation toward food sovereignty by attending to a robust understanding of agroecology and by valuing multiple knowledge systems and epistemologies; participatory approaches to knowledge production; critical engagement with the role of culture and power in the food system, and a continuous cycle of bridging theory, practice, and reflection toward action as praxis. This more critical approach is largely uncommon in systems of higher education where neoliberal, technical-rationale, and “banking” education principles and methods prevail. In this roundtable, we seek to bring together panelists and attendees to discuss experiences, strategies, and visions for how universities may advance critical agroecological education in both non-formal and formal environments, and in partnerships with civil society and grassroots partners as a core tenant of agroecology. Together, we aim to share and generate new ideas, relationships, and possibilities that may support the agroecological praxis required for food system transformation.

Panelists: Lia Kelinsky-Jones, Kim Niewolny, Nicholas Copeland, Anna Erwin, and Alexis Racelis

🚩 Speakers



Nicholas Copeland

Associate Professor
Virginia Tech



Anna Erwin

University of Texas Rio Grande Valley



Lia Kelinsky-Jones

Civic Science Fellow
The Johns Hopkins University



Kim Niewolny (she/her/s)

Professor
Virginia Tech



Alexis Racelis

UTRGV

Value and Sustenance in Latin American Contexts

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 321

Papers

3 Subsessions

● Food foraging and local agroecological knowledge among migrant plantation laborers in a coffee agroforest in Mexico

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 321

● Harvesting Through Climate Change in the Indigenous Andes

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 321

● No estamos enseñando, estamos compartiendo: A phenomenological study exploring the experiences of model farmers in Los Asientos, Panama

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 321

FoodScapes, Class and Identity (2): Professional Kitchens, Identity and Practice

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

Papers

6 Subsessions

● **FoodScapes, Class and Identity (2): Professional Kitchens, Identity and Practice**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Inhabiting Class between Classes - A Historical Overview of School Kitchens and Cafeterias**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Creating “Expert” Taste through Culinary Tourism at the CIA Deirdre Murphy & Beth M. Forrest, The Culinary Institute of America The Culinary Institute of America, which promotes itself as “The World’s Premier Culinary College” hosts more than just stud**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Food, Race, and Identity: How Urban Community Centers “Nourish” Their Youth**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Tea tasting and social class in Dalian China**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

● **Creating “Expert” Taste through Culinary Tourism at the CIA**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 131 Cookbook Library

Biomigrations: A Reflexive Method to Interrogate Foodways

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 122 Wine Studies Classroom

Creative Works...

The Biomigrations exercise is a method to (re)center life-movements through the lens of violence, refusal, and Indigenous rooting. At the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society 2023 conference, participants in this creative workshop will use Biomigrations as a reflexive framework to articulate how foodways is tied to life-movements in contemporary settler-colonial societies, with the end-goal of demonstrating remembrance, respect, and resurgence of food relatives.

Biomigrations is highly interpersonal, being able to be applied to our Self, our communities, and other identifiable relations. Life-movements are multi-scalar, and can include anything from moving to a new location to the consumption of a living entity. Violence is not a monolith and can cross various axes of oppression and empowerment. Refusal will vary and is not unilaterally situated in binaries. Finally, Indigenous rooting is defined by the actions taken to ensure the dissemination of Indigenous knowledge, responsibilities, and revitalization.

This creative workshop is best experienced in a small group setting (up to 14 people), and will be administered as a one-hour session.

The exercise is as personal and as robust as participants decide it to be. The facilitator asks that all participants support each other through intentional gratitude, resource-sharing, and care throughout the workshop.

The Biomigrations exercise is a method that broadly aims to (re)center life-movements through the lens of violence, refusal, and Indigenous rooting. At the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society 2023 conference, we will use Biomigrations as a reflexive framework to articulate how pluriactive migration and Indigenous life play out in contemporary settler-colonial societies, with the end-goal of demonstrating remembrance, respect, and recognition of food relatives.

Biomigrations is highly interpersonal, being able to be applied to our Self, our communities, and other identifiable relations. Life-movements are multiscalar, and can include anything from moving to a new location to the consumption of a living entity. Violence is not a monolith and can cross various axes of oppression and empowerment. Refusal will vary and is not unilaterally situated in binaries. Finally, Indigenous rooting is defined by the actions taken to ensure the dissemination of Indigenous knowledge, responsibilities, and revitalization.

This creative workshop is best experienced in a small group setting (up to 14 people), and can be administered as a 30 minute or one-hour session.

The exercise is as personal and as robust as participants decide it to be. The facilitator asks that all participants support each other through intentional gratitude, resource-sharing, and care throughout the workshop.

🗣️ Speaker



Jesús Nazario
Graduate Student Fellow
Berkeley Food Institute

The revitalization of Indigenous food across Indian Country

🕒 10:00 AM - 11:30 AM, Jun 1

📍 Fuller 128 Teaching Kitchen

Creative Workshops - k...

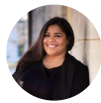
The revitalization of Indigenous food across Indian Country is a story of reconnection to the original Mother (Earth) and all of her children- our relatives.

In this workshop, participants will engage in a cooking challenge that will be revealed in the session, designed to connect them to Indigenous food histories and cultures. This includes thinking about technologies and grassroots politics as well as foodstuffs. This hands-on event involves using memory, all five senses, and collaboration skills. Participants will be encouraged to rely on how they know food individually and collectively, which includes the land it comes from, and its uses within and outside of consumption.

After the cooking portion of the workshop, we will debrief on the decision-making processes developed to assign value to food and tools and to reflect on the roles and responsibilities that were either appointed or assumed. Through this discussion, we will explore how these concepts emerge in contrast against, or in harmony with the modern American food landscape.

This workshop could take place in either the test kitchen or the demonstration kitchen.

🗣️ Speaker



Ryann Monteiro
Racial Equity Project Manager
Organic Farmers Association

Community-centered civic engagement for food systems change

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Metcalf Small Ballroom

Roundtab...

Community-centered civic engagement for food systems change

Food policy councils (FPCs), groups that bring together community, government, nonprofit, and private sectors, work to create systemic and meaningful changes toward equitable, healthy, and sustainable food systems. When starting, FPCs deliberate about which governance structures will be most effective to achieve their vision. Surveys of FPCs by the Johns Hopkins Center for a Livable Future (CLF) have shown that FPC structures change over time, with over a third of the 300 U.S.-based FPCs transitioning to a different structure during their tenure.

While there are multiple reasons FPCs change, some hope to create more meaningful opportunities for community and civic engagement. FPCs are experimenting with various strategies to elevate the community's influence on the food system, including changing their governance structures, transitioning leadership to reflect the community, creating advisory groups to represent community voice, and compensating the time that community members provide.

In this roundtable discussion, the CLF will share research findings on the role of government and tensions in community engagement. FPCs will discuss their experiences transitioning their councils to be more community-centered and reflective of community priorities. Council leaders will discuss the benefits of their new structures, challenges they have encountered in these transitions, how new structures have influenced their council priorities, tensions in balancing community and government engagement, and the value of becoming more community driven.

Speakers



Marissa Baron



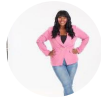
Karen Bassarab

Senior Program Officer
Johns Hopkins Center for a Livable Future



Avalon Gupta VerWiebe

Equity, Inclusion, and Engagement Coordinator
Syracuse-Onondaga Food Systems Alliance



Cheryl Jean

Co-Chair Steering Committee
The Boston Food Access Council

The Substance of Health

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Terrace Lounge

Papers

4 Subsessions

● Intermittent Fasting as a Technology of Self-Optimization

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Terrace Lounge

● Addressing children's sugary beverage intake through policy: The case of the new city-level healthy default beverage ordinance in New Orleans, LA

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Terrace Lounge

● Eating the Microbial-Self: Personalized Nutrition Between 'Homo-Microbis' and 'Homo-Algorithmicus'

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Terrace Lounge

● Epistemic Pluralism and the Meatification of Colonial Nigeria

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Terrace Lounge

Can we know food without knowing food workers?

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Conference Auditorium

Roundtab...

Teresa Mares, Laura-Anne Minkoff-Zern, Jennifer Gaddis, Matthew Garcia, Sarah Bowen, Amy B. Trubek, Lori A. Flores

Consumers are increasingly concerned with what products go into their food and are demanding more knowledge of the processes that bring food from the farm to the table. However, an explicit attention to labor is rarely part of these discussions and transparency around working conditions in the food system remains elusive for the most part. This roundtable "Can we know food without knowing food workers?" will provide a space for sharing participants' current and forthcoming work that examines the intersection of food systems and labor -- both inside and outside the home. In light of the COVID-19 pandemic and rapidly evolving discourses around the essential worker this roundtable will foreground how food labor is inextricable from persistent patterns of income inequality, racial discrimination, sexual harassment, and ecological destruction. At the same time, millions of workers continue to be drawn into the food system. Together, roundtable participants will both provide a broad overview on the topic of labor across the food system, and dive deeper into the historical and present-day conditions, contexts, and forms of resistance that workers experience and contribute to in food sector jobs.

🗣️ Speakers



Sarah Bowen
Professor
North Carolina State University



Lori Flores
Associate Professor of History
Stony Brook University (SUNY)



Jennifer Gaddis
Associate Professor
University of Wisconsin-Madison



Matt Garcia
Taste for Good Farm



Teresa Mares
Associate Professor of Anthropology, Associate Director of Food Systems Graduate Program
University of Vermont



Laura-Anne Minkoff-Zern
Associate Professor
Syracuse University



Amy Trubek
Gastronomica

Value-Based Food Systems #1

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

Papers

6 Subsessions

● **Future Directions for Farm to Institution and Values Based Procurement in New England**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

● **Do meso-institutions translate farmers' values? Embedding relational and instrumental values in the implementation of rules and rights**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

● **Farming with a Mission: The Role of Nonprofit Farms**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

● **Wheat and Bread Making: Alternative Food Networks and Commoning Practices in Southern Italy**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

● **Conscious Palates: Colonial Structures in Van Diemen's Land and the Enduring Conditions of Edibility**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

● **From margins to commons: community design strategies for foraging**

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 310

Activating Community Engagement to Advocate for Food Justice and Progressive Change

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU Back Court

Roundtab...

Designing alternative methods and strategies aligned to the arts, design and improvisation as an applied practice for program development and implementation can complement or jumpstart theoretical practice in generating ideas and leverage community outreach. Through ideation and implementation of these projects new strategies, and alternate protocols may be generated, and applied to address the targeted concerns. Dissemination and circulation of the transformative actions and programs offers greater potential for their success.

The papers will:

-Study the history and connections between food activism and improvisation—as a practice that thrives under conditions of radical contingency and precarity—and can inform and promote food activism on college campuses

-Present the tangible (co-creation) and intangible (co-learning) results of two events designed by FORK, (Food Design for Opportunities Research and Knowledge) using applied design methods and creativity to create opportunity in agri-food systems in generating new food solutions in a trans-disciplinary way.

-Explore disability justice activist Alice Wong's 2022 memoir as a vital resource for “cripping” food justice, as a radical manifesto of disabled people’s entitlement to pleasure through food and the care work and other resources that support it, with implications for theorizing and enacting food justice.

-Demonstrate how to harness music to understand and communicate about social justice in the food system. Music offers alternate references to specific and diverse audiences and opens possibilities for deeper understandings of inequity

-Document and critique two distinct initiatives grounded in the intersection of art, food/cooking, discourse and dynamic community development.

Panelists: Robert Valgenti, Kristin Reynolds, Abby Wilkerson, Scott Alves Barton & Sonia Massari

🗣️ Speakers



Scott Barton

Cultural Anthropologist of African Diaspora Foodways
Africana Studies



Robert Valgenti

Desk Editor
Gastronomica: The Journal for Food Studies



Sonia Massari

Pisa University / PAGE



Christopher Murakami

Assistant Professor
Chatham University



Willa Zhen

Professor, Liberal Arts and Food Studies
Culinary Institute of America



Mohamed Esa

Professor
McDaniel College

Food Sovereignty

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 315

Papers

4 Subsessions

● Analyzing and Addressing Food Sovereignty In Durham NH

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 315

● Wielding Wild Eating: Foraging Traditions and Scientific Foodways at the Turn of the Twentieth Century

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 315

● Title: (Mis)Matched: Exploring Food Banks' Responses to Hunger through Programs and Metrics

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 315

● Food Sovereignty in Southern US Cities: A Case Study from Charlotte, NC

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 315

Perishable Package: Food Kits as a New Foodware

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 320

Papers

4 Subsessions

● From Cookery to Culture: Historical and Theoretical Frameworks for Home Cooking in the Public Sphere

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 320

● A Box for What Ails You: Meal Kits and Their Promises

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 320

● Food Shopping and Consumer Behavior Before and During the Pandemic

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 320

● Food Shopping and Consumer Behavior Before and During the Pandemic (co-author)

🕒 10:00 AM - 11:30 AM, Jun 1

📍 GSU 320

11:30 AM

ASFS Board Meeting

🕒 11:30 AM - 1:00 PM, Jun 1

📍 Fuller 131 Cookbook Library

This is the board meeting of the ASFS. Lunch will be provided.

AFHVS Business Meeting

🕒 11:30 AM - 1:00 PM, Jun 1

📍 Fuller 124 Groce Pépin Culinary Lab

1:00 PM

Can an equity lens tool advance justice, equity, diversity, and inclusion in AFHVS?

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU East Balcony

Roundtab...

In 2020 the Agriculture, Food, and Human Values Society articulated a commitment to pursue racial justice in our work and our operations. As part of that commitment, the Justice, Equity, Diversity, and Inclusion (JEDI) committee of the society drafted an equity lens, a process-focused document with guided questions written to prompt considerations of equity and justice at points of decision making. AFHVS has also created a small fund for JEDI-related AFHVS activities. The purpose of this session is two-fold. First, a roundtable discussion will reflect, with candor and authenticity, on the power, potential, and limits of the equity lens to help AFHVS dismantle racism and other oppressions, drawing on the insights from both those who have been involved in developing or using the draft equity lens and those willing to offer their feedback based on their lived experience and ideas. Second, drawing on those insights, we will think together about how the JEDI funds might be used for greatest impact.

Moderator: Amy Guptill

Panelists: Anna Erwin, Kim Niewolny, Sonya Sharfifard, and Rebecca Shenton

🗣️ Speakers



Anna Erwin

University of Texas Rio Grande Valley



Amy Guptill

Professor of Sociology
SUNY College at Brockport



Kim Niewolny (she/her/s)

Professor
Virginia Tech



Sonya Sharfifard



Rebecca Shenton

The Agriculture, Food, & Human Values Society

Vulnerability, Resilience and Adaptation: Surviving Climate Change

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 321

Papers

4 Subsessions

● **Navigating Climate Change Impact on Indigenous Campesino Foodways in Yucatán and Oaxaca, Mexico**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 321

● **Climate Change Attitudes of Massachusetts Cranberry Growers: The Interplay of Experience, Information and Adaptation Strategies**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 321

● **Social connectedness reduces climate change threat perceptions among smallholder farmers but reveals gendered vulnerabilities**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 321

● **Institutional Perspectives on Black Farmers Climate Adaptation**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 321

FoodScapes, Class and Identity (3): Domestic Kitchens, Class and Consumption

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 131 Cookbook Library

Papers

3 Subsessions

● Staging the Posh Kitchen: Flowers, Fruit and the Aspirational Foodscape

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 131 Cookbook Library

● From Sheep Camps to My Mother's Kitchen

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 131 Cookbook Library

● Cue the Laugh Track: An analysis of television sitcom kitchens

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 131 Cookbook Library

Teaching with boardgames: playing to enhance learning and cooperation in food studies and agroecology

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 122 Wine Studies Classroom

Creative Works...

Board games themed around environmental issues are a promising yet underutilized tool for communicating about complex sustainability problems, such as those characterizing modern food systems. The tactile and interactive nature of board games make complicated topics more easily accessible and understandable by providing concrete visualizations of abstract concepts and encouraging practical application of learned principles. In this creative workshop, participants will play a cooperative board game, developed by the presenters, about the benefits of companion planting and increasing diversity in a home garden. In the game, players work together to arrange plants in a garden plot with the goal of maximizing beneficial ecological interactions between their chosen crops, such as pest deterrence, attracting beneficial insects, shade regulation, and improving soil quality. Players will also have to respond to economic & ecological shocks over the course of the game, such as a sudden increase in the price of seeds or a new pest threatening the survival of one of their garden staples. Points will be scored based on a variety of criteria, encouraging players to think critically about trade-offs and synergies when it comes to producing food. By the end of the workshop, participants will have both furthered their understanding of key agroecological principles and learned how to use this game as an educational activity in their own classrooms.

🗣️ Speaker



Ashmita Das

SUNY ESF

Dawadawa Jollof and the place-making of disappearing culinary ingredients – Lessons from the Ghana Food Movement

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 128 Teaching Kitchen

Kitchen Sess...

During this in-person kitchen session, we will cook West Africa's Jollof rice as a way to discuss the diversity of food sovereignty efforts, including a focus on promoting disappearing culinary ingredients and practices in my participatory agri-food systems research from northern Ghana. As part of the SSHRC Connection Grant 'Connecting and building the capacity of rural to urban food sovereignty organizations in Ghana,' we will virtually engage with Ghana Food Movement (GFM)'s Chef Abiro who will take us through our preparation of Jollof, while discussing GFM's interests underlying promoting underutilized and disappearing culinary ingredients in Ghana and abroad. We will specifically prepare Dawadawa Jollof, featuring shea butter and a fermented African locust bean for a tasting of northern Ghanaian cuisine. Recordings of Chef Amina in her northern Ghanaian Duduhgu Experience restaurant will also feature in this session to further highlight efforts to revitalize disappearing northern Ghanaian cuisine. Using Jollof, the GFM and the Duduhgu Experience as illustrations, we will discuss how global north scholars can support diverse food sovereignty efforts across the global south in rapidly changing contexts. We will also discuss how practice can inform interdisciplinary research that operates across the totality of food systems, both on the farm in rural areas, and in urban markets, gardens and kitchens. By focusing on the links between scholarship and food sovereignty-oriented efforts this session will offer a space for brainstorming how to destabilize epistemic power differentials between academic 'experts' and practitioners to help avoid neocolonial academic placemaking.

Speaker



Siera Vercillo

Postdoctoral Fellow
University of Toronto Scarborough

Stewardship and Values

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 315

Papers

3 Subsessions

● Cricket Farm Labor

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

● Black Farmer Organizing for Food and Land Sovereignty in the Rural South

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

● Knowing farmers: The role of agricultural advisors in shaping climate change discourse and response among California farmers

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

Sensory Education for Communicating Craft Products

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Terrace Lounge

Papers

How do we know food or beverages with the taste of place? These products are notably difficult to communicate to the average person, who is often unfamiliar with the places that produce them as well as their sensory profiles (let alone the relationship between the two). The way these products look, feel, smell and taste speak of their quality, but this often goes unrecognized in a market space dominated by brand marketing and standardized taste. Yet it is vitally important for such products to find a voice and connect with consumers. The papers in this panel examine sensory education as a means of communicating an eclectic array of "local" foods (artisanal cheese, hard cider and breast milk) through sensory and social exchange.

Speaker



Rachel Black

Associate Professor
Connecticut College

3 Subsessions

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

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Terrace Lounge

● **Tasting Place as Tactical Practice: On the Road with Comté Cheese**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Terrace Lounge

● **What Passes Through: Human milk and Taste Transfer**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Terrace Lounge

Lighting Talks Part 1

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

[Lightning T...](#)

5 Subsessions

● **Praline des voyageurs: An Intercultural Confection**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

● **Can An Alternative Grocery Store Combat Food Access Inequality?: A Case Study from Syracuse, NY**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

● **Performing food justice on an immigrant-led worker-owned cooperative farm**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

● **Who's Ready to ADOPT? Identification of Factors Influencing Farmer Uptake of Regenerative Grazing**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

● **The Ag in the Basin Photovoice Project: Stories of Strength and Struggle in One of America's Most Contentious Watersheds**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Conference Auditorium

Funding Participatory Action Research and Learning in Agri-Food Systems Work - Part 2: Action-Planning Workshop

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

[Creative Works...](#)

This session will build upon the shared stories and experiences of panelists and session attendees in part 1. The aim of this workshop is to recap the themes generated from the first session and engage in a facilitated action-planning session to describe pathways forward and opportunities for transformation. This process will start by describing the nature of the challenges in funding and sustaining participatory action research and learning activities related to agri-food systems in community-centered, food sovereignty work in a variety of geographical contexts. These problems will be considered from a variety of relevant stakeholder perspectives (farmers, non-governmental organizations, University partners, etc.) and then the group will work to develop a model that describes the current limitations and pathways forward. The session will include an opportunity to collectively describe possible actions and models of transformation that could help improve conditions for funding for action-research in food systems and enhance goals towards food sovereignty. Workshop attendees will benefit from engaging in this process of co-generating pathways forward and have the opportunity of building relationships with a group of practitioners working in a shared domain. Any generated ideas will be distributed to workshop attendees. The session will conclude with personal intention setting and reflections on how participants could take local and or collective action that would enhance future opportunities for resourcing participatory action research in food systems engagements.

Co-Facilitators:

Daniel Block, Chicago State University

Valentine Cadieux, Hamline University

Jennifer Nicklay, University of Minnesota

Natalie Morris, Arizona State University

Chris Murakami, Chatham University

📣 Speakers



Daniel Block

Professor of Geography
Chicago State University



Valentine Cadieux

Minnesota Institute for Sustainable Agriculture Chair in Agricultural Systems (2023-2024)
Twin Cities Community Agricultural Land Trust & Hamline University Center for Justice and Law (director)



Natalie Morris

Instructor
Arizona State University - Edson College of Nursing and Health Innovation



Christopher Murakami

Assistant Professor
Chatham University



Jennifer Nicklay

University of Minnesota - Twin Cities

Gender on the Global Stage

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 310

Papers

2 Subsessions

● **Labor and Gender Relations in Northern Ghanaian Households: Men and Women Farmers' Motivations for Monogamy and Polygamy**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 310

● **Gendered Knowledge of Wild Food Plants in Northwestern Cambodia**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 310

Knowing the History of Food: An Interactive Panel on Immersive Learning

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 312

Roundtab...

Chair: Psyche A Williams-Forson, University of Maryland College Park

Angela Jill Cooley, Minnesota State University, Mankato presents *Hunger and History in the Classroom*, which considers how to provide historical context for contemporary food insecurity in the college classroom. Using historical methods, as well as experiential opportunities, like exploring food banks, Cooley connects students to the uneven history of feeding the U.S. population with the nation's current challenges. Cooley also considers the history of U.S. solutions to hunger and food insecurity with government food programs, food justice activism, and the nonprofit industrial complex.

Megan L. Bever, Missouri Southern State University presents *An Interdisciplinary History of Nutrition Security*, which focuses on a course in which students use methods of both history and kinesiology to explore how historical issues, such as racism, class, and the development of local, state, and federal policies that shape our communities. Students also use the campus food pantry to gain experience managing a non-profit organization.

Mark A. Johnson, University of Tennessee – Chattanooga presents *Experiencing the Chattanooga Foodscape*, which focuses on a class, *From Farm to #FoodPorn*, with four experiential learning opportunities: working in a community garden; visiting Sequatchie Cove Farm and butchering an animal; cooking with the students in a culinary arts program; roasting a whole hog on campus. Students learn the ways that Chattanoogaans have procured food, interacted with the environment, and envision a new role for the city in global food systems.

🗣️ Speakers



Megan Bever

Associate Professor of History
Missouri Southern State University



Angela Cooley

Assistant Professor
Minnesota State University, Mankato



Mark Johnson

University of Tennessee at Chattanooga



Psyche Williams-Forson

Professor and Chair
University of Maryland College Park

Choosing the Right Bite: Food and Choice

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU Back Court

Papers

4 Subsessions

● **Knowing Food Beyond the Normative Body: An Exploratory, Ethnographic Study of Disabled Foodways**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 315

● **Bringing the Needs of Workers into School Food Justice Organizing: A Case Study of the Healthy School Meals for All Wisconsin Coalition**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 315

● **Food Justice within US-based Social Work Literature: A Scoping Review**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 315

● **Sociologies of Food Choice Values**

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 315

It takes a Village: Food Security and Community

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

Papers

5 Subsessions

● Agricultural self-reliance in Puerto Rico

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

● Understanding Limited Food Access in Mohave County, Arizona: influencing factors, current realities, and potential solutions

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

● Convening Community

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

● The role of home food production in communities with low food access

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

● Ideal pigs for ideal pork: Food practices in a company town

🕒 1:00 PM - 2:30 PM, Jun 1

📍 GSU 320

Gut Feeling/Knowing

🕒 1:00 PM - 2:30 PM, Jun 1

📍 Fuller 124 Groce Pépin Culinary Lab

Kitchen Sess...

Fermentation is old. The archeological record suggests that traces of its creations can be found in multiple geographical/cultural places from the seventh millennium B.C. onwards. But this is only using a relatively normative understanding of fermentation as it relates to domesticated preservation and foodstuff. More microbially, microorganisms involved in fermentation—those that exist in the air we breathe and that live in the deep recesses of our intestines—are also our coevolutionary ancestors involved in the transformative process from unstructured to structured cells capable of evolving into complex organisms. This means that fermentation is not just something that humans learned to harness from the wild, but something that stretches way back in the evolutionary line. As Katz (2012) suggests, "...all beings coevolved from it...including ourselves" (2). Fermentation is a genesis story (In the beginning there were microorganisms who had symbiotic relations...), a natureculture bildungsroman, and a final act ("Just place me in a hole in the ground, no casket please, and let me compost fast" (Katz 2016, 273)). It's not whether to ferment or not to ferment, but a question of how to live among, within, and because of fermentation.

In this hands- and microbiome-on session, we will consider how fermented foods offer epistemological insights about notions like time, hospitality, and transformation by making our own sauerkraut and beet kvass. In conversation with contemporary literature about nostalgia culture and political affects, we will consider the how and what of fermented foods as pedagogical tools and speculative promises. BYO glass or ceramic jar!

🗣️ Speaker



Mark Stern

Associate Professor of Educational Studies
Colgate University

3:00 PM

Meet the Editors session

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU East Balcony

Roundtab...

The editors of Food and Foodways, Food, Culture & Society, Global Food History, and the Journal of Agricultural & Environmental Ethics are the panelists.

Carole Counihan, the editor of Food and Foodways, will describe the journal's mission, scope, and review process. The talk will discuss the kinds of articles the journal publishes—original research essays, book reviews and “reflections”—and those it does not publish—literature reviews. The talk will offer insights into the common pitfalls authors run into, and advice about avoiding them. It will conclude by discussing some of the cutting-edge areas of food studies that the journal would love to have submissions in. Questions will be welcome.

Megan Elias, editor of Food, Culture & Society, will discuss the journal's intended audience and criteria for publishing as well as the review process. She will also explore current efforts to make the journal more inclusive in authorship, topics and readership. And Jessica Carbone and Lisa Haushofer and Amy Trubek from Gastronomica will join

Audrey Russek, Jeffrey Pilcher and Jo Sharma, from the editorial collective of Global Food History, will discuss the journal's global scope and its engagement with authors who write about food and drink with history as their primary disciplinary perspective, and authors who use interdisciplinary methods to bring food history into dialogue with other aspects of food studies. They will discuss the journal's different types of articles - research, pedagogical, review, and archival – as well as the Prize for an Emerging Food Historian and special issues.

Zahra Meghani, editor of the Journal of Agricultural & Environmental Ethics, will speak about its aims, mission, and policy focus.

🗨️ Speakers



Jessica Carbone

Doctoral Candidate
Harvard University



Carole Counihan

Professor Emerita of Anthropology
Millersville University



Megan Elias

Director of the Gastronomy Program, Associate Professor of the Practice
Boston University



Lisa Haushofer

Gastronomica



Zahra Meghani

Professor
University of Rhode Island



Jeffrey Pilcher

University of Toronto



Jo Sharma

University of Toronto

Books or Bites? Food Insecurity in Higher Ed

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 321

Papers

3 Subsessions

● **Understanding College Food Insecurity through Student-Centered Research and Action**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 321

● **“Money for Food”: A Deeper Look at Food Insecurity and Class Privilege in Higher Education**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 321

● **COVID-19 Impacts on College Students’ Basic Needs Insecurity**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 321

The John Mariani Menu Collection

🕒 3:00 PM - 4:30 PM, Jun 1

📍 Fuller 131 Cookbook Library

[Exploration ga...](#)

The John Mariani Menu Collection held by Boston University’s Gastronomy program primarily consists of menus collected by restaurant critic John Mariani between 1977 and February 2020. The presentation starts a conversation around the following questions in light of menu studies, including Dan Jurafsky’s computational linguistic menu work, and Alison Pearlman’s art history-focused menu research

1. How does a group of menus collected by a single individual and presented as a unit differ from menu collections created by institutions from a variety of sources?
2. How can researchers place this menu collection in conversation with John Mariani’s reviews and advice book about restaurant culture?
3. How do these menus communicate that the restaurants sell “high foods” or “low foods?”

What does the materiality (binding, paper weight, font choices) tell contemporary customers and later researchers about the establishment?

4. How can researchers use these menus to follow changes in the dissemination of information from restaurants to potential customers between 1977 and early 2020? For example, many potential customers now utilize online and social media sources such as Instagram to determine a restaurant’s offerings before looking at the menu online. The physical menu (if it has not been replaced by a QR code or an electronic kiosk) is now often a much later step in the process of ordering items in-person at a restaurant. What might be the future of physical menus?

Ideally, this panel will take place in Boston University’s Culinary Library, allowing participants to interact with materials from the collection.

🗣️ **Speaker**



Laura Kitchings

Independent Scholar

Independent Scholar

Considerations for Building a Progressive Wine Education Program

🕒 3:00 PM - 4:30 PM, Jun 1

📍 Fuller 122 Wine Studies Classroom

[Creative Workshops - k...](#)

Where can we find common ground in the world of wine so everyone can feel comfortable pursuing a wine education? In this creative workshop, my goal is to use wine tasting as a foundation for understanding the options available for relearning how we engage with wine education. By using our sensorial engagement with the three wine samples, as a group we will discuss the pathways for demystifying the common tasting element of wine education. Starting with our senses allows us to dig deeper into the confidence of listening to our learned and inherited cultural foodways as a tool that can be applied to interacting with wine.

This one-hour workshop will walk through the foundational wine education tools utilized by popular wine certification programs and discuss how by using contemporary food studies discourse, we can dismantle the prevalent outdated wine education. For example, when tasting the wines, I will lead the participants through the commonly used tasting grid for the blind tasting portion of most certification exams to discuss the pitfalls of using a Euro-centric collection of tastes and smells to assess a wine. In the end, participants in this workshop should leave with a better understanding of how the material we learn in the food studies realm can be and should be applied to wine studies/wine education.

🔊 Speaker



Marie-Louise Friedland

Graduate Student and Sommelier
Boston University

From Salubrious to Celebratory: A Taste of Vegetarian History

🕒 3:00 PM - 4:30 PM, Jun 1

📍 Fuller 128 Teaching Kitchen

[Kitchen Sess...](#)

This Kitchen Session combines a demonstration of the preparation of some seminal vegetarian dishes with a conversation about their social significance as a means of illustrating changes in American vegetarian practice and ideology over time. The recipes come from cookbooks that have been central to vegetarianism, beginning with the first American vegetarian cookbook published in 1835 and continuing into the twenty-first century. During the session, we will prepare at least four dishes; the exact number depends on the session length. Attendees will have the option of assisting with simple tasks, and everyone will be able to taste the finished dishes. While the preparations occur, we will discuss key themes in the evolution of vegetarian cooking. These topics include the religious and political rationales for adopting a vegetarian diet, the cultural context of how vegetarian foods have been served and eaten, the origin of and meanings attached to various ingredients, the selective incorporation of new and old technologies, changing understandings of the local and the global in food choices, and changes in the framing of such food practices from hygienic to vegetarian to vegan to plant-based eating. For example, we expect to prepare protose, a nineteenth-century meat substitute originally developed for religious purposes and which became a commercially successful canned product. This session draws on our extensive research on vegetarian cookbooks and vegetarian movements; presenters also have experience in doing public cooking demonstrations.

Emilie Hardman, University of Arizona

Danielle Jacques, Brandeis University

Laura J. Miller, Brandeis University

🔊 Speakers



Emilie Hardman

Head of Archives and Digital Strategy
Center for Creative Photography



Danielle Jacques

Doctoral Student
Brandeis University



Laura J. Miller

Professor of Sociology
Brandeis University

Traditional Winemaking and Agroecology: Learning from the French Paysans

🕒 3:00 PM - 4:30 PM, Jun 1

📍 Fuller 128 Groce Pépin Culinary Lab

Kitchen Sess...

Following the French Revolution of 1871 and the declaration of the Third Republic, the French working class, known as paysans, began applying their knowledge of farming to the act of winemaking. For this peasant population, wine served as a means of financial security while strengthening cultural heritage and regional identity during this time. This conference session will focus on paysan winemakers in the 19th century and their influence on the contemporary natural wine movement. Considered as an initiative among sustainably-minded winemakers, the production of natural wine employs traditional methods categorized as organic, low intervention, and free of additives. This practice of winemaking was the industry standard until World War II, after which much of Europe ushered in a new modernized era of farming that overruled traditional ecological knowledge. Paysan winemakers, repositories for a wealth of unique regional knowledge, provide a historical context for viticulture that connects artisans to ecologists. In this session, the history of peasants, their cultural importance to winemaking, and the resurrection of their agroecological methods will be discussed. In addition, participants will engage in a tasting of natural wines from multigenerational winemakers to highlight the market of traditionally and sustainably-produced wines. Altogether, this presentation will incorporate important topics such as traditional knowledge, heritage narratives, and regenerative agriculture, situating these talking points in the broader conversation of wine studies and climate change.

Speaker



Amy Johnson
Boston University

Social Movements: Hubs, Transformations and Networks

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

Papers

3 Subsessions

● **A Just Transition in Animal Agriculture: Visions from the Midwest**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

● **Oregon Food Hubs: Turning Equity and Sustainability Values into Action**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

● **Everyone's a Winner! Program Rationales at the Intersection of Alternative Food Networks and Approaches to Food Security**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Metcalf Small Ballroom

Perspectives on Food Insecurity

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

Papers

5 Subsessions

● **Food System Models for Promoting Food Security, Diet Quality, and Health among Low-Income Populations: A Systematic Review**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

● **Strategies to Improve Adolescent Food Security from the Perspectives of Policy Advocates, Parents, and Adolescents**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

● **Associations between Social Network Characteristics and Household Food Security in East Buffalo, New York**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

● **Echando una mano: Community Nutritionists' Perceptions of, and Cultural Barriers in Providing Optimal Services to, Low-income and non-English speaking Latinx adults in the U.S.**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

● **How to address the spatial dimension of food injustice? Learning from two rural food pantries in France**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Terrace Lounge

Lightning Talks Part 2

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Conference Auditorium

Lightning T...

4 Subsessions

● **When Moral Food Fails Us: Food Providers and the Promises They Can't Keep**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Conference Auditorium

● **"Sir, This is a Wendy's TikTok": A Case Study of Black Youth Targeted Food Marketing on Social Media**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Conference Auditorium

● **Farm It Alone? The Sole Proprietorship Farm Model as Detractor to Farm Startup**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Conference Auditorium

● **FM360: Scaling up a farmers market metrics service to reach an entire state**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Conference Auditorium

Content Analysis as Audit Tool for Evaluating Racial Equity in the Food System

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU Back Court

Creative Works...

Sociology provides important empirical tools for evaluating organizational progress toward racial equity within the food system. These tools support organizational capacity in moving beyond intent to reveal the outcomes and consequences of actions meant to build a more equitable food system. That requires measures capable of assessing capacity for organizational programming to bring about racially equitable outcomes. And, these measures should avoid the pitfalls of tokenizing diversity counts and checking boxes. Rather, they should be able to account for the qualitative complexity of social change that shifts power and resources toward Communities of Color.

In this workshop, we present one such tool developed for internal audits to motivate critical organizational reflection and a change in action on the part of food system practitioners. This tool utilizes content analysis with a pre-established codebook to assess the framing of proposals and programming. Content analysis is a systematic process to analyze text data utilizing qualitative indicators producing a distribution of codes and understanding what is signified. The purpose of content analysis is to provide a description of patterns and themes within the textual data.

Utilizing an example dataset of food system proposals, workshop attendees will employ the audit tool as an experiential activity. The goal will be to develop an understanding of how content analysis can be employed as an evaluation instrument, as well as provide a set of qualitative measures based on a charity-transitional-justice typology for assessing organizational progress toward racial equity.

🔊 Speakers



Angel Cruz

Cefs



Abbey Piner

Community Food Strategies Program Lead
Center for Environmental Farming Systems



Rebecca Shisler

NCSU Department of Sociology & Anthropology, CEFS



Andrew Smolski

NCSU Department of Agricultural & Human Sciences;

Tasty Inclusion: Queer Food Narratives

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 310

Papers

3 Subsessions

● **Struggles with Consuming: Pushing the Limits of Eating, Drinking, and Storytelling in the Queer Personal Narratives of Roxane Gay and Iliana Regan**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 310

● **We Provide the Plates: Queerness at the Potluck**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 310

● **"How taste remembers life": Bad feeling and queer temporalities as refusal in Fred Wah's "Diamond Grill"**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 310

Value-Based Food Systems #2

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

Papers

6 Subsessions

● **Organic corn adoption decisions: experiences and perceptions of organic, conventional and transitional farmers**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

● **New England consumers' perspectives on Alternative Food Networks designed to support small and mid-sized farms**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

● **Culturally meaningful seed: navigating the complexities around their accessibility, sustainability, and marketability in seed value chains in the Northeastern United States**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

● **Fair is fair, or is it?: The meaning of fair-trade certification for cocoa farmers in Ghana**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

● **Spatial and cultural potential of metropolitan cities for urban agriculture**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

● **Elusive Excellence: Ideological Conflict in Martinique's Nascent Coffee Industry**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 312

Dining Room as Stage: Eating in Public on Public Spaces

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 315

Papers

4 Subsessions

● **Inclusive restaurants: food and gastronomy between integration and inequalities**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 315

● **Calcutta Pice Hotels: Site of 'Homely' Food, Public Culture and Urban Memory**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 315

● **Consuming America's Pastime: How Major League Ballparks Have Embedded Regional Food in a Global Game**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 315

● **Navigating the in-between: Asian Grocery Stores and Chinese Restaurants as Contested Sites of Belonging for Chinese Adoptees**

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 315

Representation in writing: Identity in Literary Food Scapes

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 320

Papers

3 Subsessions

● "'Authenticity,' 'Sustainability,' and the White Liberal: Interrogating T. C. Boyle's 'The Five-Pound Burrito'"

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 320

● Food & Culture in Multicultural Graphic Novels

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 320

● Knowing Food, Knowing Yourself: Food and Identity in Modern Memoir

🕒 3:00 PM - 4:30 PM, Jun 1

📍 GSU 320

5:00 PM

Keynote Address

🕒 5:00 PM - 6:00 PM, Jun 1

📍 GSU Metcalf Large Ballroom

[Keynote Add...](#)

👤 Speaker



Jacques Pepin

6:15 PM

AFHVS Board Meeting

🕒 6:15 PM - 7:30 PM, Jun 1

📍 GSU 310

This is the board meeting of the AFHVS. Lunch will be provided.

Fri, Jun 02, 2023

7:00 AM

Registration

🕒 7:00 AM - 4:00 PM, Jun 2

📍 Stone Lobby, George Sherman Union, 775 Commonwealth Avenue

8:00 AM

International and "Majority World" Student Career Panel

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU East Balcony

[Roundtab...](#)

International and "Majority World" Student Career Panel

Obtaining a job after graduate school is for many students a daunting task. International students—students studying in a country other than their home country—and “Majority World” students—students studying in or from non-Western nations—can face additional challenges in their career search. However, they also have unique assets. This roundtable is intended to provide support to international and/or Majority World students and early-career professionals in navigating the complexities of pursuing a career after graduate school in their home country or abroad. A panel of former international and Majority World graduate students in a variety of agriculture, food, and human values-related disciplines will share their experiences in finding and securing academic and non-academic positions. Panelists will provide insight on different types of jobs available in their field, the process through which they secured their current position, how they obtained employment in their given location, and advice for international and Majority World students and early-career professionals. The panel is focused on assisting students studying abroad in both the Majority and Minority Worlds as well as students studying in their home country in the Majority World; however, we envision the roundtable will also be useful for other graduate students and early-career professionals. Faculty members will find the session helpful for understanding challenges faced by their advisees. This roundtable is hosted by the Agriculture, Food, and Human Values Society Graduate Student and Early-Career Professional Committee.

🗣️ Speaker



Kaitlin Fischer

Ph.D. candidate, Rural Sociology and International Agriculture & Development
The Pennsylvania State University

Agricultural Problems, Policy Solutions

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 321

Papers

4 Subsessions

● **Data Standards as tools for Enabling Smallholders and Progress on the SDGs: The ISO Strategic Advisory Group on Smart Farming**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 321

● **The Impact of PFAS Contamination on Small-Scale Farms in Maine: Risks, Gaps, and Uncertainties**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 321

● **Investing in Farmworkers' Health – How Research Can Help People Who Grow Our Food**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 321

● **“I didn't know none about it.” An analysis of farmers' access to incentive programs supporting cover crops adoption.**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 321

Mapping Cultural Flavor Experiences

🕒 8:00 AM - 9:30 AM, Jun 2

📍 Fuller 124 Groce Pépin Culinary Lab

Kitchen Sess...

Cultural flavor experiences are multimodal in perception and often oversimplified losing the cultural nuances that they embody. Leveraging concept mapping and ontological models' researchers, teachers and students can synthesize flavorful foods and beverages and communicate more completely.

These maps can not only capture and illustrate the five senses we utilize to perceive flavor and how these senses interact with each other to create a truly unique cultural relevant flavor. The context of the environment, ingredients, cooking techniques, and presentation are part of the model creating a visual representation unable to be conveyed in words alone. The resulting multi-media enabled maps can unleash pedagogies that only now, can be implemented due to technology that has become part of our everyday lives.

This interactive tasting session will begin by demonstrating the process to map an ingredient, component of a recipe or a complete dish. Participants will then select samples of food to enjoy, discuss and develop concept maps in teams for an open discussion of the resulting maps.

🗣️ Speaker



Robert Danhi

Curator of Cultures
Chef Danhi & Co

Connecting and elevating research towards transformational food system change: A conversation with Food Tank

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

Roundtab...

Food Tank is an organization that is known for spotlighting and elevating dialogue around food systems transformation, centered on sustainability. This past year, Food Tank launched a peer network of faculty and department directors from across many disciplines and a wide range of institutions recognizing that partnerships with academic institutions are essential in the effort toward food system change, especially in connecting with youth. Several members of Agriculture, Food, and Human Values Society (AFHVS) are members of this network. The missions of AFHVS and ASFS provide an interesting springboard to: 1) explore connecting society researchers to Food Tank's other communities, such as their Chief Sustainability Officer coalition, and to Food Tank's national and international forums; 2) discuss how to amplify the collective research of AFHVS members in policymaking discussions, such as with the upcoming farm bill; 3) forecast the next generation of food and agricultural systems research needs. The roundtable participants include Dani Nierenberg (President, Food Tank) and several past, current, and future AFHVS board members and presidents.

Speakers



Jill Clark

President, Agriculture, Food and Human Values Society
The Ohio State University



Molly Anderson

William R. Kenan Jr. Professor of Food Studies
Middlebury College



Shoshanah Inwood

Assistant Professor
The Ohio State University



Valentine Cadieux

Minnesota Institute for Sustainable Agriculture Chair in Agricultural Systems (2023-2024)
Twin Cities Community Agricultural Land Trust & Hamline University Center for Justice and Law (director)



Jennifer Otten

Univ Of WA

How We Got in this Mess: Ruminations on Agrifood Ontologies by Heldke and Thompson

8:00 AM - 9:30 AM, Jun 2

GSU Terrace Lounge

Roundtab...

In the 1980s the philosophers in the Agriculture, Food, and Human Values Society were the vanguard in advancing the ethical discourse on the unsustainability of industrial agriculture. Today it is accepted knowledge that the conventional agrifood system is a major contributor to climate change in the Anthropocene Era. The historical tension between agrarian and industrial views of agriculture manifests today in the global debate around food security versus food sovereignty as the sustainable path forward. Please join this panel as agrifood philosophers Lisa Heldke and Paul Thompson deconstruct the philosophical path grounded in Eurocentric thought – biased toward utilitarian/consequentialist ontologies - that brings us to this mess in the agrifood system.

Speakers



Constance Douglas

Professor of Sociology
Sam Houston State University



Lisa Heldke

Professor, Philosophy; Director, Nobel Conference
Gustavus Adolphus College



Paul Thompson

Kellogg Professor
Michigan State University

Flavor is My Superpower: The Senses as a Determinant Factor

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Conference Auditorium

Papers

4 Subsessions

● Scentscapes which illustrate and illuminate aspects of the places and/or processes essential to the production of Irish spirits

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Conference Auditorium

● Red Tastes, Blue Tastes: Disgust and the Political Rhetoric of Moral Pollution

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Conference Auditorium

● Descriptive Analysis - A timestamp

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Conference Auditorium

● Reclaiming Rice Pudding: Artificial Pleasures and the Construction of Sensory Knowledge in the Mid-Century Meal

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Conference Auditorium

Constructing Tastes

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

Papers

5 Subsessions

● Cultural Significance of JiaoBai and Implications for Invasive Species Management

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

● The (In)Compatibility of Gene Editing & Alternative Food Movements

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

● The Kyrgyz Potato Model

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

● The Digital (De)Construction of Food

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

● Youtube's Impact on the Perception of Authenticity in Food

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU Back Court

Thinking food justice: intersections and interconnections

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

Papers

In 2010, Cultivating Food Justice helped to ground the budding food justice movement in the academic literature, and became a tool for teaching about the ways that race and class shape the food systems we have, and the ones we are working to dream into being. More than 10 years later, the movement continues to blossom, nurturing and being nurtured by intersectional visions of social, racial and environmental justice. Its sequel volume, Nurturing food justice, will take stock of these developments, looking back at our history and highlighting the ways that the companion plants of research and activism feed one another. In these sessions, chapter authors will present work broadly categorized into theory (panel 1), dreaming (panel 2) and movement building (panel 3), dialoging with one another and the broader AGHUV/ASFS community.

🚩 Speaker



Julian Agyeman

Professor

Department of Urban and Environmental Policy and Planning, Tufts University

10 Subsessions

● **Thinking food justice: intersections and interconnections**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **From Carceral Food Systems to Abolitionist Food Justice (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **Radical Black Ecology in Urban Agriculture: Uplifting the Black Labourer to Man and Black (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **From Carceral Food Systems to Abolitionist Food Justice (co-author 2)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **Intersectional Exclusion: Tracing a Food Apartheid through Time and Space (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **From Carceral Food Systems to Abolitionist Food Justice (co-author 3)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **From Carceral Food Systems to Abolitionist Food Justice (co-author 4)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **Intersectional Exclusion: Tracing a Food Apartheid through Time and Space (co-author 2)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **Radical Black Ecology in Urban Agriculture: Uplifting the Black Labourer to Man and Black (co-author 2)**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 310

● **Toward a Decolonial Cuisine: The Entangled Politics of Food Revitalization in Native-led Culinary Organizations (Co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 2

Using Data to Design Sustainable Food Systems

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

Papers

5 Subsessions

● **Critical Mapping Strategies for Urban Food Geographies**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

● **The Communication ecology of local farms: Mapping farm and local food system network communication**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

● **Succession and Transfer for Agriculture-of-the-Middle Farms: Common Challenges or Unique Opportunities?**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

● **Metrics for Sustainable Food Systems**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

● **A Critical Environmental Justice Analysis of Soil Carbon Storage in Minneapolis/St. Paul, MN Urban Farms and Gardens**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 312

Food & Agricultural Policy

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

Papers

5 Subsessions

● **Charting the future of agricultural policy in the UK: The British public prefers agrarian landscapes that include grazing animals**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

● **Geographies of Current and Historic Street Food Sites and Licensing Patterns in Montpellier, France**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

● **Agricultural Planning, Conflict, and the Politics of Change in Richmond, British Columbia, Canada**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

● **School Response to Local Food Reimbursement Policies**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

● **Unpacking Public Engagement in Emerging Biotechnology Use in Agriculture: Investigating the role of publics in decision-making and governance.**

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 315

Building resilience through social sustainability on Northeast US farms

🕒 8:00 AM - 9:30 AM, Jun 2

📍 GSU 320

Roundtab...

The paper presentations in this session reflect on the Be Well Farming project. Between 2019 and 2022, the project conducted focus groups with farmers to uncover their varied definitions of social sustainability and then offered a series of workshops and multi-day retreats in which farmers could reflect, individually and together, on the internal capacities and social connections they need to thrive amid the demands of farming. The core goal of the project was to help farmers identify and take steps to improve their social sustainability, particularly in relation to health and well being, equity, and community connections.

Presenters: Amy Gupitill, Leslie Forstadt, Jennifer Hashley, and Anu Rangarajan

🚩 Speakers



Leslie Forstadt

Human Development Specialist
Maine Agricultural Mediation Program



Amy Guptill

Professor of Sociology
SUNY College at Brockport



Jennifer Hashley

Director
New Entry Sustainable Farming Project

9:30 AM

Poster Session B

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

Poster

3 Subsessions

● Resource and Restraint of food production in Jakarta: A Water Story

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

● How are US Foodshed maps used and what similarities and differences exist regionally?

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

● Municipal Level Food Systems Planning for the Impacts of Climate Change

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

Exploration Galleries Group B

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

Exploration ga...

3 Subsessions

● Holy Foods: Soft Sculptures

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

● Knowing New England Regional Cuisine

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

● “Nevertheless, We Persist”: Exhibit by The Ag in the Basin Photovoice Project

🕒 9:30 AM - 4:00 PM, Jun 2

📍 GSU Ziskind Lounge

Morning Snack Break

🕒 9:30 AM - 10:00 AM, Jun 2

📍 GSU Ziskind Lounge

10:00 AM

Complicated Contexts: Agriculture in the Crossroads

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU East Balcony

Papers

4 Subsessions

● **Farmer Motivations in Values-Based Supply Chains**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU East Balcony

● **Decoupling farmers' climate change beliefs and actions**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU East Balcony

● **From the field to the factory: the dynamics of sustainable urban food systems**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU East Balcony

● **Primal Instinct – Food Aversion and the Energy Pyramid**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU East Balcony

Food University: Higher Education and Food Programs

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

Papers

5 Subsessions

● **Growing From the Ground Up: Insights from a New Agrifood (Co)Curricular Program at a Small Liberal Arts College**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

● **Race, Space, and Whiteness in the University of California, Berkeley's Agricultural Complex**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

● **Acknowledging Other Perspectives: A Constructive-Developmental Study of the Food Systems Curriculum**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

● **Land Grant Universities – position descriptions as gatekeepers of knowledge**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

● **Understanding faculty and administrators perceptions of campus community gardens in a suburban university town in New Jersey: A phenomenological study**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 321

Food Consumption' as a Framework to Promote Household- and Community-level Sustainability

🕒 10:00 AM - 11:30 AM, Jun 2

📍 Fuller 122 Wine Studies Classroom

Creative Works...

'Sustainable diets' constitutes a strategy to promote optimal nutrition and sustainability, typically in the context of dietary guidance. A more robust, practice-based framework, designated as 'food consumption', is advocated as a means to incorporate broader end-user components of food supply chains. This allows consideration of food-related environments, practices, and infrastructures as suitable dimensions for applying sustainability from more systems-based perspectives.

Six alliterative food consumption categories are outlined: (i) principles; (ii) products / eating patterns, (iii) players; (iv) places, (v) practices, and (vi) policies. Within these, expanded approaches to sustainability may incorporate (a) food attributes besides nutrition; (b) practices (routines, customs, and overall behaviors) related to food access, preparation and eating; (c) capability models emphasizing competencies, empowerment, and equity; (d) food literacy that addresses knowledge, skills and attitudes necessary to acquire and prepare food competently and for understanding overall food system sustainability; and (e) food citizenship to promote active involvement in policy-making and programmatic measures to further a more sustainable food system.

Following a concise overview of this model, attendees will spend most of the session in small discussion groups. Assisted by a prepared list of factors reflecting this framework, they will consider which facets of sustainable food consumption at the household and community levels should be priorities. They will then report back as a whole. In addition, lists of their individual priorities will be compiled and shared via emails.

Speaker



Hugh Joseph

Director, ISED Solutions
ISED Solutions / Third Sector New England

Designing Alternate Food Systems

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

Papers

6 Subsessions

● **Infrastructure on the family farm: Building for viability, transition, and justice**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

● **Diversity Relationships Between Local Crop Production and Diets: A DAG-informed Study of Three Eastern Africa Countries Between 2016-2017**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

● **Organic vegetable production in Iceland**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

● **Reclaiming the Food System: Learning from Community Responses to the Impacts of COVID-19 (co-author 2)**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

● **Crafting a Sustainable Regional Food System Inventory - A methodology for collecting, managing, and maintaining food systems inventory data that people can actually use**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

● **Control and Yield: Supply Chain Constraints on Artisanal Producers**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Metcalf Small Ballroom

Affect in Action in Community Gardens

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

Papers

5 Subsessions

● **Urban Growing Adaptations of Immigrant Agriculturalists in Greater Providence, Rhode Island**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

● **Group Solidity/Cohesion in Three Cases: La Via Campesino (via Desmarais,) African-American Cooperatives (via Gordon-Nembhard) and The National Farmers Organization (via Muhm)**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

● **From Canning Chow Chow in Mississippi to Growing Food on an Uzbekistani Dacha: Performative Nostalgia and the Reproduction of Food Heritage**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

● **Tempering Hopes: Governance and Community Organization in the Cacao-Chocolate supply chain in Mexico**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

● **Beekeeping Cooperatives in Guatemala: La Lucha for Sustainable Livelihoods**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Terrace Lounge

Author-meets-critics roundtable for Paul B. Thompson's From Silo to Spoon

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Conference Auditorium

Roundtab...

This roundtable offers a critical discussion of Paul B. Thompson's newest book, *From Silo to Spoon: Local and Global Food Ethics* (forthcoming Oxford University Press, 2023). Thompson recently retired as W.K. Kellogg Chair in Agricultural, Food and Community Ethics at Michigan State University, and now serves as emeritus faculty in the departments of Philosophy, Community Sustainability, and Agricultural, Food, and Resource Economics. *From Silo to Spoon* is a collection of philosophical essays that build on Thompson's award-winning book *From Field to Fork: Food Ethics for Everyone* (OUP 2015). It provides in-depth studies of eight selected topics in food ethics, ranging from the production and consumption of food, to food and health, social justice, and the environment. While this book digs deeper into philosophical argumentation than the more introductory-level *From Field to Fork*, it remains accessible to readers from diverse disciplines as well as non-academics interested in learning more about food ethics. The roundtable will begin with an overview of *From Silo to Spoon* from Paul B. Thompson, followed by critical responses from philosophers of food Lisa Heldke (Gustavus Adolphus College) and Alex Plakias (Hamilton College). Thompson will then respond to his critics and the audience will be invited to join in the discussion. The roundtable will be moderated by Megan A. Dean (Michigan State University) and is organized by Culinary Mind: Center for Philosophy of Food.

👤 Speakers



Megan Dean

Assistant Professor of Philosophy
Michigan State University



Lisa Heldke

Professor, Philosophy; Director, Nobel Conference
Gustavus Adolphus College



Alex Plakias

Hamilton College



Paul Thompson

Kellogg Professor
Michigan State University

Chefs working across the food system to promote culinary sustainability and equity

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU Back Court

Roundtab...

This in-person roundtable will focus on the contributions of chefs and restaurants to advancing sustainability and equity in food systems. Roundtable participants are contributors to the forthcoming edited collection *Chefs, Restaurants and Culinary Sustainability* (Counihan and Højlund 2024). Their work covers research chefs (“culinologists”), student-chefs in Denmark, Native American restaurant chefs in the USA, a chef-activist and alternative restaurant founder in Colombia, a fine-dining chef cooking for Connecticut public schools, and farm-to-table chefs in Vermont during the covid-19 pandemic. Topics will include: what do chefs know and say about sustainability; how important are the social, economic and ecological dimensions of sustainability; how do chefs put sustainability into practice and what challenges do they face; in what ways do they link justice and equity to sustainability. Participants include Carole Counihan, Susanne Højlund, Rachel Black, Jonathan Deutsch, Elizabeth Hoover, Sarra Talib, Amy Trubek, and Ana Ulloa.

👤 **Speakers**



Rachel Black

Associate Professor
Connecticut College



Carole Counihan

Professor Emerita of Anthropology
Millersville University



Jonathan Deutsch

Drexel University, USA



Elizabeth Hoover

Assoc Prof
UC Berkeley



Sarra Talib

University of Vermont



Amy Trubek

Gastronomica



Ana María Ulloa

Universidad de los Andes

Resilient Ground, Resilient community: Ecology & Community

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

Papers

5 Subsessions

● **Nutritional Capacity in Forageable Urban Food Forests**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

● **Food security and food sovereignty in opposition: A case study of Asian megacities Bangalore, Chengdu, and Jakarta**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

● **The Future(work) of Foraging**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

● **Healthy Here, Healthy There? Socioecological drivers of Black Walnut Tree health Distribution in an urban landscape**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

● **"Our wealth is maize and cattle": A critical reconstruction of socio-ecological resilience theory**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 310

Gender Through the Cultural Gaze

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 312

Papers

4 Subsessions

● **Teaching Food Matters in “Gender and Climate Change”**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 312

● **Know Bones About It: How U.S. Diners Reinforce Maturity and Masculinity in Boneless Chicken Wing Consumption**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 312

● **Knowing Julia Child: food writing, life writing and gendered genres**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 312

● **"I'm not a chef, I'm a cuoca": Perspectives on gender and traditional food from Central Italy**

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 312

Cultural Identity and Place

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 315

Papers

4 Subsessions

● 'Sabor a México': The Ties Between Mexican National Cuisine and 'Indigenismo.'

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 315

● Afro-Diasporic Culinary Identities, Cultural Belonging, and Generational Agency in the US South

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 315

● FOOD PRACTICES OF THE GUJARATI DIASPORA IN NEW JERSEY: ACCEPTANCES, LINKAGES, AND ABANDONMENT

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 315

● Wild Food Foraging in Appalachian North Carolina

🕒 10:00 AM - 11:30 AM, Jun 2

📍 GSU 315

“Connecting Food Waste and Food Insecurity: Tools for Teaching, Learning, and Community Building”

🕒 10:00 AM - 11:30 PM, Jun 2

📍 Fuller 124 Groce Pépin Culinary Lab

[Creative Workshops - k...](#)

Connecting Food Waste and Food Insecurity: Tools for Teaching, Learning, and Community Building Taylor Reid, Robert Perillo, and Daniel Kedan – The Culinary Institute of America In this session we will present our experience diverting food waste to provide support for food insecurity organizations, develop new project-based teaching tools, and help our higher education institution become a better community citizen. The session will be framed by a cooking demonstration comparing two low-cost meals: one made with processed foods sourced from a traditional food pantry, the other made with local vegetables that food insecurity organizations have diverted from the food waste stream. During meal preparation we will discuss project-based teaching activities that we have developed to help culinary students gain a deeper understanding of the complexities of food insecurity; the challenges and successes of the food waste diversion program that The Culinary Institute of America (CIA) has developed with The Food Bank of the Hudson Valley; and our experiences building connections between the CIA and local organizations through a series of personal and student led projects and events. This interactive session will invite participants to share our meals as well as their own experiences building bridges between learning institutions, citizens, students, faculty, and community organizations.

👤 Speakers



Taylor Reid

Associate Professor
The Culinary Institute of America



Thomas Rutherford

Assistant Professor/Culinary Instructor
The Culinary Institute of America



Bobby Perillo

Culinary Institute Of America

11:30 AM

Lunch Break

🕒 11:30 AM - 1:00 PM, Jun 2

ASFS/AFHVS Boards Joint Meeting

🕒 11:30 AM - 1:00 PM, Jun 2

📍 Fuller 124 Groce Pépin Culinary Lab

This is a joint meeting of the ASFS and AFHVS Boards. Lunch will be provided.

BIPOC Meeting

🕒 11:30 AM - 1:00 PM, Jun 2

📍 Fuller 122 Wine Studies Classroom

Meeting of BIPOC conference attendees

🗣️ Speaker



Paolina Lu

New York University

1:00 PM

Delinking fossil fuels and food systems

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU East Balcony

Roundtab...

Fossil fuels are used throughout the food system now in every stage of input and food production, processing, distribution and consumption in both wealthy and poor countries. Yet the use of fossil fuels must be radically reduced to avoid catastrophic climate change, associated loss of biodiversity and human quality of life, and conservation of resources needed to sustain future populations. Even though the cost of renewables is declining rapidly, very little research has been done on how to make a transition to renewable energy in food systems. What are the primary barriers to that reduction within food systems; what are the prospects of weaning various sectors off fossil fuels; what can we anticipate as yield reductions and export reductions if we kick the fossil-fuel habit; and what are the implications on labor demand, which is already problematic? What is the current availability of renewable alternatives, from electric tractors to biofertilizers? How can a just transition be made, so that poor farmers and workers don't lose out to technology companies that promote their own solutions (including "farming without farmers")? What kinds of public policy are needed to create incentives for this transition? This roundtable will bring together researchers and practitioners who are exploring the potential of a fossil-fuel-free food system to discuss a research and policy agenda for this needed transition.

🗣️ Speakers



Molly Anderson

William R. Kenan Jr. Professor of Food Studies
Middlebury College



Laura Lengnick

Director of Agriculture
The Glynwood Center for Regional Food and Farming



Taylor Reid

Associate Professor
The Culinary Institute of America

Organizing for food justice: scaling up and reaching out

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

Papers

🗣️ Speakers



Julian Agyeman

Professor
Department of Urban and Environmental Policy and Planning, Tufts University



Alison Alkon

Associate Professor of Sociology and Food Studies
University of the Pacific

6 Subsessions

● Street food justice (co-author 1)

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

● The Green New Deal and the Future of Food Justice

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

● Street food justice (co-author 2)

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

● Food Assistance Justice: The Discourse and Practice of Food Justice in U.S. Food Banks

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

● Will Work for Food: Labor across the food system (co-author 1)

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

● Will Work for Food: Labor across the food system (co-author 2)

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 321

Trust Your Taste: Creativity Workshop

🕒 1:00 PM - 2:30 PM, Jun 2

📍 Fuller 122 Wine Studies Classroom

[Creative Workshops - k...](#)

Trust Your Taste: Creativity Workshop

This workshop is a deep dive into the joys and benefits of sensory memory where we taste, write, and reflect all while slowing down and indulging in some delicious artisanal treats.

Around 80% of taste is smell, and our sense of smell can be our quickest link to memory. Memory is the result of using our imagination to think about, feel, and ultimately preserve the past in our mind. Therefore, spending time with food memory in itself is a creative act.

Memory mining through writing exercises and guided discussion can spark ideas for new projects, connect the dots in current research, lead to group bonding, and even begin a process of healing.

It is also possible that by learning how to trust our own sense of taste, we can more confidently trust ourselves in other areas of life, and we're going to find out how together.

This is not your father's guided wine and cheese tasting where you leave feeling like an idiot because you didn't taste the "under-ripe strawberry and seaside grass" in the rosé like the Sommelier did. This is the guided tasting where you tell me "this cheese smells like my teenage nephew's gym bag... but it tastes good" and we all laugh together and validate you.

By the end of this gathering, you will have a little more knowledge about wine and cheese, and lot more assurance that your experience is valid and true.

🗣️ Speaker



Anne-Marie Pietersma

Writer/Actor/Cheese Educator
Freelance

Love Unvulgarized: An Exploration of Latin American Foodways as a Medium For Love, Intimacy, and Transcommunality

🕒 1:00 PM - 2:30 PM, Jun 2

📍 Fuller 124 Groce Pépin Culinary Lab

[Kitchen Sess...](#)

The specific objective of this research was to develop a tasting menu that celebrated Latin American foodways and the sociocultural factors that shape the authors' relationship to food in the diaspora. The project explored different flavor profiles to conceptualize an intimate tasting menu that was reflective of the authors' philosophies of love and pleasure, core sentiments that are involved in the act of cooking. Through this exploration, the authors learned more about flavors that represent their national cuisines (Brazil, and Mexico) while also delving into their food journeys and relationships to food while living in the United States. The project consisted of both culinary, and gastronomic elements that allowed for a transdisciplinary exploration into cultural associations of food and home, food and tenderness, and food and pleasure. The culinary component of the research involved the creation of a six course tasting menu which paired each course with tea and poetry. The menu, titled Love Unvulgarized, created an open window into different areas of the authors' subjectivities, highlighting the multidimensional scope of food scholarship. The gastronomical component of the research was executed through written reflections of how the authors created a nomos around the menu and dining experience. In these reflections, the authors problematized how their different academic backgrounds (chef, and sociocultural anthropologist) influenced the structure of the research and the outcome of the dining experience. The resolution of the research was the achievement of what Bell Hooks denotes as transcommunitality, constructed and co-created through the preparation, and consumption of food.

🗣️ Speakers



Isabella Missell
Chatham University



Valeria Santos

Engage, Act, Advocate! Community engaged activities and research bridging the classroom and the community.

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Metcalf Small Ballroom

[Creative Works...](#)

Food security and health outcomes, ecological sustainability and economic viability, food worker conditions and protections are needed everywhere. Food studies provide endless opportunities to apply course content outside the classroom, making positive difference for our students and local communities. Within this session, we will explore and share examples of service learning and civic engagement used in our food system courses. Participants are encouraged to bring their applied pedagogy (i.e. assignments, projects, portfolio, and research) to share. Participants will design a form of active engagement for own course and share to cultivate additional ideas with feedback.

🗣️ Speaker



Jamie Picardy
Associate Professor
University of Southern Maine

Teach blue food systems

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Terrace Lounge

[Creative Works...](#)

Aquatic or blue foods include more than 2,500 species of finfish, invertebrates, plants, algae, and animals consumed worldwide by humans. Historically blue foods have been overlooked relative to terrestrial foods in food research, policy, and education despite playing essential roles in supporting human health, nutrition, livelihoods, and culture. However, scientists and policymakers increasingly recognize blue foods' role in transforming food systems for more sustainable and just futures. In this creative workshop, we invite all participants interested in 'knowing blue foods' to come and learn how to teach blue food systems.

Workshop facilitators will outline why we should teach blue foods and demonstrate how, drawing on teaching tools developed in two courses taught at the College of the Atlantic, Blue Food Systems and Transforming Food Systems. Workshop participants will engage in interactive activities, break out groups, and discuss the role of blue foods in food system education. Lastly, facilitators will provide teaching materials to participants and welcome feedback.

(This workshop will be co-facilitated by Dr. Kourtney Collum, kcollum@coa.edu)

🗨️ Speakers



Kourtney Collum

Partridge Chair in Food and Sustainable Agriculture Systems
College of the Atlantic



Hillary Smith

Lightning Talks Part 3

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

Lightning T...

5 Subsessions

● **On eating for liberation in the Milwaukee foodscape**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

● **Beyond Frozen Pizza: Decoding the Hidden Meanings of School Lunches and What it Reveals About a Century of Immigration and Race Relations in the United States**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

● **A systematic review of cultural capital in U.S. community development research**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

● **Factors associated with agritourism operations revenue in Vermont**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

● **'Queering' Fine Dining: Alternative Hospitality Futures at New York's HAGS**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Conference Auditorium

Community Food to Create Social Change

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

Papers

5 Subsessions

● **The Rise and Fall of the Concept of "Complete Food" in Advertising**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

● **"Wherever there are empty bellies to be filled and too-comfortable minds... chefs and writers will be there": The Politics of Representation of Food Writing after 2020**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

● **The image of cafes and restaurants in commercial advertisements of Iranian newspapers between the years 1926-1976 (in half a century)**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

● **The making and unmaking of the Yugoslav and Slovene culinary identities during the 1970s-1990s: Parallels, tension, synergies**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

● **"Got Rice?": A History of Asian Diasporic Digital Food Cultures in the Early Internet Era**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU Back Court

Are You What You Eat? Discussing Food and Identity

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 310

Papers

4 Subsessions

● **From Noriega's to Red Window: Basque restaurants in the Western US Reloaded**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 310

● **Food as a battlefield of cultural meanings. The case of pastrami**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 310

● **What We Believe About Ourselves: How Chocolate Bar Packaging Taps into Consumers' Identities, Values, and Desires**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 310

● **Kwentong Kusinero: Filipino American Recipes and Diasporic Good Life**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 310

El Paso Food Voices (EPFV): A City's Story Lived through Food.

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 312

Creative Works...

El Paso Food Voices (EPFV): A City's Story Lived through Food.

EPFV is an open-source archival project I began in 2019. It is about gathering, preserving and sharing El Paso, Texas' residents' food stories (practices and memories) to explore how this culinary knowledge helps define El Paso's history, culture and politics. With the advance of 21st-century technology--digital recordings and Internet--EPFV is an on-going archival project that uses modern technology to record, preserve, and share a community's culinary knowledge. As a public facing, community engaged, and digital humanities project, EPFV focus on expanding the digital record with food stories and food knowledge not often feature in print-based scholarship or mainstream media productions--such as those found in food cooking TV shows. The goal of these workshop is threefold. First, it aims to share the benefits and challenges this mode of intellectual/academic production brings forward in the expansion of bridging different communities of culinary knowledge; second it addresses how this expansion shapes research questions and offers pedagogical applications for a range of foods studies with a focus on both the humanities and social sciences. Finally, and specifically to the workshop format, the goal is to engage with participants in the exploration of others centered in public, digital, and community engaged scholarship to learn "best" practices to pave the way for an expansion of scholarship, beyond the printed, peer-review article or monograph, and pedagogical tools that are more democratic on how it gathers, preserves and shares culinary knowledge to impact critical analysis.

🗣️ **Speaker**



Meredith Abarca
University of Texas, EL- Paso

Intersectional and Transnational Feminist/Womanist Foodways

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

Papers

6 Subsessions

● **Foodways, Feminisms, and AfroFuturity**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

● **Reading at the Table: Womanist Recipes from the South**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

● **Transnational struggles and the olfactory politics of food**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

● **B. Smith and her Black Feminist Cultural Work**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

● **More than chicken and rice: Biryani as intersectional resistance**

🕒 1:00 PM - 2:30 PM, Jun 2

📍 GSU 315

● **Food foraging and local agroecological knowledge among migrant women plantation laborers in a coffee agroforest in Mexico**

🕒 1:00 PM - 1:00 PM, Jun 2

2:30 PM

Afternoon Snack Break

🕒 2:30 PM - 3:00 PM, Jun 2

3:00 PM

USDA NIFA Town Hall—Make Your Voice Heard

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU East Balcony

Roundtab...

This roundtable event is an opportunity to bring your questions, concerns, and ideas to social science leadership within NIFA. Social Science Program Specialist Amber Campbell and Social Science National Program Leaders Adam Wilke and Charlotte Tuttle will lead a town hall focused on hearing from you, their stakeholders, about your experiences working with NIFA and the future direction of the Institute. Program Leaders will demystify the role of Panel Managers and explain how you can become one. If you've ever wished you could talk directly to NIFA leaders to get some clarity or share your ideas, this is your chance! We're especially looking forward to hearing from early, mid-career, and senior scholars and those from smaller programs and Minority-Serving Institutions. This session is a collaboration of the AFHVS Membership Committee and USDA NIFA.

📣 Speakers



Campbell Amber
USDA-NIFA



Katherine Dentzman
Assistant Professor of Rural Sociology and Rural Public Policy
Iowa State University



Adam Wilke
USDA NIFA

Ripely Aged Food Histories

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 321

Papers

4 Subsessions

● **Deadly Delicacy: Relishing Puffer Fish in Premodern China**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 321

● **Cross-Cultural Food Biographies: The Burger in Britain**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 321

● **Gastrodiplomacy in Contemporary International Relations of Asia Everyday Nationalism: Gastronomic Campaigns of Taiwan, South Korea, North Korea, Japan**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 321

● **Food that unites us all: recipes on the Royal Road**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 321

Drawing Food Workshop - three techniques to represent food and movement

🕒 3:00 PM - 4:30 PM, Jun 2

📍 Fuller 122 Wine Studies Classroom

Creative Works...

Drawing Food Workshop - three techniques to represent food and movement

Participants will learn three methods of representing food and movement in this workshop. As a design educator who has taught beginning design students, my expertise is teaching students how to take the world around them and simplify through abstraction. This workshop will feature three methods: layering, color abstraction, and line movement diagrams.

Layering Exercise - Through layering information, using charcoal or felt pen, students will create a series of drawings. For this exercise, participants will draw a piece of food, such as a bell pepper, cut in half. They will draw one layer of the pepper at a time using trace paper until a full image of the pepper emerges. By drawing the pepper, participants will learn how to create depth through layering and flatness.

Color Abstraction - Using color hues and shades, the participants will abstract a plate of food using color to define light and shadow. The purpose of learning how to abstract through color is to demonstrate how color plays a vital role in our meals and dishes. The color of a meal can have meaning, and by isolating it, you can focus and study it more closely.

Line Movement Diagram - The third exercise will emphasize movement; participants in groups will watch people move around and document it in a drawing. The activity will teach participants how to use lineweights, dashed lines, and arrows to create clear and concise movement diagrams that abstract and accurately represent the observation.

🔊 Speaker



Stephanie Sang Delgado

Assistant Professor

School of Public Architecture - Michael Graves College - Kean University

Feminism and Flaming Hot Cheetos: The story of Doña Tules as taught through Ice Cream

🕒 3:00 PM - 4:30 PM, Jun 2

📍 Fuller 128 Groce Pépin Culinary Lab

[Creative Workshops - k...](#)

My ice cream concept, A Sweet History, uses ice cream as an artistic medium to teach about history and art that is often overlooked in traditional academic settings. Using a universally beloved food opens up discussion and tasting allows for a different learning experience that lasts beyond the ephemeral performance of eating. Through this creative ice cream tasting workshop, I will share the story of Doña Tules.

When I temporarily moved back home to New Mexico this past spring, I realized there was much I had never learned about its past. Through the process of creating ice cream flavors, I explored several of these stories and shared them on social media. One flavor in particular became a hit: the story of Doña Tules, a mid-19th century gambling house owner who became the wealthiest woman in the Southwest. The video I made about her went viral. Because of the “wild” ingredients I choose to represent her story, 72,000 people learned about this virtually unknown feminist icon.

This creative workshop will explore taste and the power of flavor, teaching through unconventional means, and open up discussions about knowledge, performance art, food as art, popular history, and public history.

🔊 Speaker



Hannah Spiegelman

Creator

A Sweet History

Knowing Our Food System: Resources, Lessons Learned, & Equity Considerations for Building Food System Resilience

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Metcalf Small Ballroom

[Roundtab...](#)

Natural and human-made disasters are impacting food systems. Therefore, knowing our food systems requires deepening our understanding of the hazards and vulnerabilities that put them at risk and the attributes that help them be resilient. This roundtable discussion will focus on how we can prepare for, recover from, and foster equitable food systems despite seemingly ever-constant disasters. The panel will consist of food system experts who, through their research and practice, are helping to advance the field of food system resilience. Moderated by Dr. Roni Neff, Associate Professor in the Department of Environmental Health and Engineering at the Johns Hopkins Bloomberg School of Public Health, the facilitated discussion will cover (1) food system resilience assessment tools and approaches (2) centering equity and justice in this work (3) overcoming challenges and barriers to implementing this work (4) future directions and research needs. The tools, strategies, and topics discussed in this roundtable will provide participants with new insights into food system resilience planning and actionable resources that can be incorporated into their work. Since food system resilience work helps develop a deeper understanding of food systems, many efforts are “win-win.” Therefore, even if a crisis never occurs, implementing resilience solutions can help build more sustainable, healthy, and equitable food systems.

🗣️ Speakers



Lindsay Adams

Food Resilience Planner
City of Baltimore, Department of Planning



Elsie Moore

PHD Candidate and Research Assistant
Johns Hopkins Bloomberg School of Public Health



Roni Neff

Associate Professor
Johns Hopkins Center for a Livable Future



Lihlani Nelson

Associate Director
Center for Agriculture and Food Systems



Mariana Torres

Ph.D. Candidate, Research Assistant
State University of New York at Albany

New Trends in the Philosophy of Food: Food Ontologies and the Material Realities of Eating

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Terrace Lounge

Papers

4 Subsessions

● **Food Ethics and the Family**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Terrace Lounge

● **Constructing a Fruitful Metaphysics of Food**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Terrace Lounge

● **Big Chef is watching you: How robotic technology is preparing our food, serving our meals, and encouraging us to spend money**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Terrace Lounge

● **A Philosophy for Food Waste**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Terrace Lounge

Developing a National Network and Resource Repository for Agritourism

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Conference Auditorium

Roundtab...

Rural communities nationwide are losing agricultural jobs, productive farmland, and access to local food as farms struggle to stay in business with decreasing commodity prices and global competition. As consumer demand for local food and farm experiences has increased in recent years, farms and ranches throughout the U.S. are integrating agritourism and value-added enterprises into their operations. Agritourism is often combined with value-added agricultural enterprises as a component connecting travelers with local foodways.

Agritourism and value-added products provide critical income for farms and ranches, rich educational opportunities for consumers, and public support for agriculture. However, they come with risks to farms and visitors and require different skills and facilities than conventional agricultural operations. As for any business venture, farmers and ranchers need to carefully evaluate the costs and benefits before developing a new agritourism or value-added enterprise. Farms and ranches that are open to visitors have more interactions with the public, leading to interruptions in daily operations and public scrutiny of farming and ranching practices. Different skills may be required, such as direct marketing and hospitality. While some resources exist, they are hard to access and hard to find.

In this roundtable we will discuss, present, and offer feedback on the current agritourism resources available to producers and support professionals. This roundtable is part of a multi-year project creating a National Agritourism Resource Repository sponsored by the Agricultural Marketing Resource Center and the University of Vermont.

Speaker



Chadley Hollas

Researcher and Consultant
Cultivating Tourism

Studying Food Studies

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

Papers

5 Subsessions

● **African-American Community-based Programs Leaders' Motivations and Educational Space Serving African American Youth**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

● **The kitchen in context: Merging culinary arts with multimedia project-based learning in food studies pedagogy**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

● **Potentials and Perils in Sustainable Food Systems Education (co-author 1)**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

● **Farm to school in the EU – conceptualizing new theories of change?**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

● **Potentials and Perils in Sustainable Food Systems Education (co-author 2)**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU Back Court

Growing Gender & Gendered Growing: Gender in Food Production

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 310

Papers

Speaker



Dani Willcutt

Editor, H-Food-Studies
H-Net

4 Subsessions

● **Veganism in the lands of so many cows**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 310

● **The conundrum of childcare and safety on the farm**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 310

● **Not all chickens are the same: Exploring the cultural and gendered importance of village chicken production**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 310

● **Serving it Up in Auto Town U.S.A.**

🕒 3:00 PM - 3:00 PM, Jun 2

Policy and Promise in Farm Labor

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 312

Papers

4 Subsessions

● **Demonstrating forced labor risk in the US land-based food supply**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 312

● **Farmworkers, Epistemic Duties of Environmental Regulatory Agencies, and Pesticides**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 312

● **Agrarian Hierarchies in the H-2A Guestworker Program: Temporal and Spatial Limitations to Worker and Farmer Coping Strategies**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 312

● **Desire and labor in the geographies of sustainable palm oil**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 312

Food and Friendship: Politics, Approaches, and New Horizons

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 315

Papers

The relationships between friendship and food have received little attention in food studies. Friendship is often nested under other terms like conviviality, community, and extended kin. How might we better study the notion of friendship and its relationship to food? In what ways do friendships intersect with and co-constitute what counts as kin, colleague, comrade, and community member in connection to food spaces? This two-part panel opens a window onto the stakes of friendship in producing, provisioning, representing, politicizing, sharing, and consuming foods.

Our panel is inspired by Alice Julier's work on friendship and food, the emerging recognition of multispecies companionship in domains of food production, and the networks of friendship and power that thread through emergent political and economic food spaces. Papers in this panel will variously engage the histories and contemporary politics of boundary making, knowledge creation, community building, networking and leveraging food access, and constructing alternative economies of food produced and sustained through a diversity of the forms and meanings of "friendship" across cultural contexts. The panel works to address how and to what extent friendship facilitates and prohibits relations of valuation, knowledge, and meaning-making through and by food. What are friendship's vernaculars, stakes, and possibilities? How is making, sharing, serving, or eating food constitutive of friendships within and beyond domestic spaces? And how can friendship yield new opportunities to study relations of food and people through and beyond kinship and community?

Speaker



Janita Van Dyk

PhD Candidate
University of Toronto

Discussant



Alice P Julier

Professor and Director, Food Studies
Chatham University

3 Subsessions

● **Friendship and Food (Mis)Information: The Boston Women's Health Collective's Approach to Nutrition Education**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 315

● **Anti-Tarbiyya: More-than-human Engagements in Rural Egypt**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 315

● **Babushka's Kitchen**

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 315

Translating Theory to Practice: Sustainable Consumption Students Support the Local Food System

🕒 3:00 PM - 4:30 PM, Jun 2

📍 GSU 320

Roundtab...

Sustainable Consumption, a graduate level Food Studies course offered at Chatham University (Pittsburgh), and winner of the 2019 ASFS Pedagogy Award, uses locally based client projects as the culminating class assignment. During Fall 2022, three sites provided students with opportunities to apply academic knowledge to sustainable consumption practice. At the request of an online grocery delivery company that works within the values-based supply chain, Project 1 students critically explored sustainability metrics to assess energy use, packaging, material and food waste, last mile transportation, and procurement of regional products to help this grocery service compare itself to a brick-and-mortar store serving similar clientele. In Project 2, students worked with a restaurant already exhibiting key sustainable food system practices to better communicate its zero-waste catering efforts and overall progressive philosophy to their customers. Students used their understanding of consumer-focused marketing research as well as simple assessment methods to inform their recommendations. The Project 3 student worked with an organization providing adult vocational training, including greenhouse (CEA) horticulture and culinary arts. The organization, located in a neighborhood affected by food apartheid, will be opening a new Urban Farm Shop. Considering challenges faced in communities with limited healthy food access, the student assessed the food tastes and preferences of the community considering product available from regional farms as well as the organization's greenhouse and culinary arts students. Panel speakers will provide details on these projects and lessons learned.

Speakers



Daniela Alcantara



Taylor Ginter
Chatham University



Isabella Hinojosa
Features Writer
Traverse City Record-Eagle



Nina Katz
Graduate Research Assistant
Chatham University



Sarah Schanwald



Miriam (Mim) Seidel
Assistant Professor

5:30 PM

Dine-Around Evening Program

🕒 5:30 PM - 9:00 PM, Jun 2

📍 WBUR City Space., 890 Commonwealth Ave, Boston, MA

Boston University Food Studies Programs are hosting a dine-around event featuring delicious presentations by chefs and wine studies faculty from Boston University's Food & Wine Programs. Participating chefs and wineries include Chris Douglass (Boston University Food & Wine Programs, Tavolo); Jody Adams (Trade, Porto, Saloniki); Janine Sciarappa (Boston University Food & Wine Programs, Sweet Lessons), Michael Leviton (Codman Community Farms); Max Harvey (Wulf's Fish); David Vargas (Vida Cantina); Lauren Moran (Honeycomb); Chris Bee (Chef/Culinary Director of Boston University); Mark Holmes (Field and Vine); Sam Kauff (Mae's Sandwich Shop); Storica Wines; Artis Winery; Twelfth Night Wines; Rupee Beer.

\$150 - General Admission

\$80 - Student Discount *

Buy a ticket for the [Dine Around](#)

* Student discount is available via a raffle. To participate in the raffle, please fill out the following form: <https://forms.gle/fNgaQRrSatwFxM4P8>

Sat, Jun 03, 2023

8:00 AM

Recipes for the Future: Reimagining Family Cookbooks for Resilience in a Changing Climate

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 321

Creative Works...

The impacts of the climate crisis are already present in agricultural systems and stand to impact our foodways in both predictable and unpredictable ways. While much attention has been paid to adapting agricultural practice to maintain production, less has been paid to the cultural importance of agricultural products complicated by future climate shifts. In order to contend with extreme, imminent climate changes, and to sustain cultural cohesion in the inhospitable environments that may result, we need to learn from each other how to embrace new, climatically appropriate foods. Recipes for the Future forecasts future climates in terms of geographically-based climate analogues, allowing people to search for substitute ingredients that will be locally sustainable in the future. Participants explore how to use these adapted recipes in ways that retain heritage flavors and commensality practices key to the cultural significance of the original dish.

In this workshop, participants explore the impact of climate change on culturally important recipes and venture to designate climate-adapted alternatives to compromised ingredients. Using a custom built app, the group will compile ingredients essential to their own heritage recipes. Then, consulting in-app climate projection models, they will identify their analogue locations. Participants are then encouraged to craft creative collections containing recipes adapted to future climate conditions through artful use of ingredients likely to be locally available in fifty years. Intended to serve as futureproof heirlooms while simultaneously inspiring collective introspection in the present, these short cookbooks will be handwritten and embellished with an assortment of craft supplies available.

🗣️ Speaker



Elissa Johnson
Pratt Munson

Fixing the Future: Agriculture on the Edge

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

Papers

4 Subsessions

● **Conjuring Up Momentum: How Claims to Automated ‘Fixes’ in the Future Stifle Diverse Opportunities for Sustainable Agriculture in the Here and Now**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

● **Enhancing Food Sustainability through Reducing the Risk of Transboundary Animal Diseases: Nudging US swine producers to adopt biosecurity by reconsidering indemnification policies.**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

● **Contemporary Mythologies of Corn Belt Agriculture**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

● **The Politics of Agricultural Data, Knowledge, and Whether Crops Exist**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

Building an Anti-colonial Educational Praxis for Dismantling and Rebuilding Sustainable Food Systems Education

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Terrace Lounge

Creative Works...

Many educators are moving to confront the colonial foundations and Western-centric curricula that underpins knowing, researching, teaching, and doing 'food'. However, there is a risk of carelessly integrating alternative ways of being and knowing onto a falsely universalized Western paradigm. Transformations solely at the level of research and teaching epistemologies may leave colonial foundations undisturbed. Rather, attention to these colonial foundations are an integral part of knowing food, and transforming our relationship to food and the planet.

This creative workshop session provides a space for practitioners, educators, students, activists, to develop and explore critical pedagogical practices to denaturalize the dominance of a Western paradigm of food systems and knowing food. Through facilitated pedagogical activities (e.g., land-based, social-emotional, scenario development) the session invites participants to co-create teaching approaches that can gesture towards anti-colonial food futures that open space for alternative ways of knowing and being. Recalibrating our relationship to food, along with collectively/individually addressing our fears and insecurities, requires transforming education. Considering the magnitude of dismantling the colonial entrenchment within food systems education, we must simultaneously build and hold space for alternatives to flourish. The work of deconstructing Western ways of knowing is imperative to counter the current food systems paradigm.

🗨️ Speakers



Colin Dring

Postdoctoral Researcher
Royal Roads University



Morten Kromann Nielsen

UCL University College, Denmark



Stephanie Lim

Indigenous Relations Advisor
Transport Canada - Transports Canada



Tabitha Martens



Wilson Mendes

Indigenous Land-Based Health, Wellness, and Education Research Cluster Coordinator
UBC Faculty of Land and Food Systems

Dreaming food justice: narratives, practices and meanings

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Back Court

Papers

🗨️ Speakers



Julian Agyeman

Professor
Department of Urban and Environmental Policy and Planning, Tufts University



Alison Alkon

Associate Professor of Sociology and Food Studies
University of the Pacific

5 Subsessions

● **Disrupting the Narrative: Youth Storytelling as Food Justice Activism (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Back Court

● **Disrupting the Narrative: Youth Storytelling as Food Justice Activism ((co-author 2)**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Back Court

● **Queering Food Justice**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Back Court

● **No Justice without Land: The Struggle for Autonomy in the Urban Agriculture Movement of San Diego and Tijuana**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU Back Court

● **“Queering’ Fine Dining: Alternative Hospitality Futures at New York’s HAGS”**

🕒 8:00 AM - 8:00 AM, Jun 3

Food Studies & Sports Studies: Exploring Interdisciplinary Research Possibilities

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 310

Papers

4 Subsessions

● **The Sun Rises on Coney Island: Japanese Competitive Eaters, Sportification, and the Nathan’s Hot Dog Eating Contest as Global Spectacle**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 310

● **Eat Your Wheaties: When Sports, Nutrition, and Consumerism Collide in a Cereal Box**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 310

● **I'm Married to a Fat Man: Sex, Food and Physical Culture in 1930s America**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 310

● **Milk for Every Body?: Gender, Race, and Sport Representation in mid-20th Century U.S. Dairy Promotions**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 310

Animals in Agriculture

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 312

Papers

3 Subsessions

● **Eating our co-workers: A theoretical framework to reconceptualize the ethics and economics of alternative farmed animal agriculture transitions in the U.S.**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 312

● **Adaptations to the Pandemic: Community Capitals and the Livelihood Strategies of Niche Meat Farmers in North Carolina**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 312

● **Why Feed Seaweed? Tacit and Codified Knowledge Networks in the Dairy Industry**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 312

As Seen On... Food and Media

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 315

Papers

3 Subsessions

● **Migrant Menus: A History of Dubai (co-author 1)**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 315

● **Analyzing food worker representation in print media during the early COVID-19 pandemic**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 315

● **Migrant Menus: A History of Dubai (co-author 2)**

🕒 8:00 AM - 9:30 AM, Jun 3

📍 GSU 315

10:00 AM

Food and Place: In defiance of "terroir" - innovating with foods with a sense of place

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 321

Papers

3 Subsessions

● **Gastronationalism and the Georgian Supra**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 321

● **A Harvest Festival of the Future. Food and Politics in the works by Dagna Jakubowska**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 321

● **By Bread Alone: on bread and religious holidays in post-colonial countries**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 321

Critical Feminist Food Studies (Reflections on Feminist Food Studies, "Messiness" and Interventions)

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU Metcalf Small Ballroom

Roundtab...

Like the food and agricultural worlds it explores, Food Studies has consistently struggled to center intersectional analyses. It is no surprise that its supporting professional organizations must also account for and attend to inclusivity, anti-racist, accessible, and equitable frameworks. This roundtable will focus on the need for this work and on one effort to facilitate it.

As part of an ongoing conversation, we bring together the co-organizers and several participants of the 2019 feminist food studies symposium at the University of Minnesota. Organizers and participants reflect on areas of feminist anti-racist and intersectional food studies research that demand more engagement and attention. The possibilities that this work offers to food studies, specifically, and scholars of race and gender, more generally, suggests how professional organizations can and should showcase this work. Critical Feminist Food Studies is an ever-evolving field that calls on organizations like ASFS to lead these discussions illuminating and demonstrating how other disciplines might best engage these approaches. While this task may be daunting, it nonetheless will challenge scholars, disciplines, and professional associations to appreciate and understand how this work will be generative in future discussions of food studies.

🗨️ Speakers



Meredith Abarca
University of Texas, EL- Paso



Tracey Deutsch
University of Minnesota- Twin Cities



Farha Ternikar
2021-2024 Board
ASFS



Psyche Williams-Forson
Professor and Chair
University of Maryland College Park



Kimberly Nettles-Barcelon



Desiree Lewis

Social Science Funding Opportunities at USDA NIFA

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU Terrace Lounge

Roundtab...

Join us for a roundtable with USDA NIFA Social Science Program Specialist Amber Campbell and Social Science National Program Leaders Adam Wilke and Charlotte Tuttle on funding opportunities for social science research related to food and agriculture at NIFA. Topics covered will include the divisional structure of NIFA and where social science programs are housed; an overview of specific programs and funding opportunities with a social science or interdisciplinary focus; how and why to be a grant proposal reviewer; special opportunities for students and early career professionals; and tips for successful grant writing. There will be a mixture of presentations, guidance on accessing helpful resources, and Q&A. This session is a collaboration of the AFHVS Membership Committee and USDA NIFA.

Speakers



Campbell Amber

USDA-NIFA



Katherine Dentzman

Assistant Professor of Rural Sociology and Rural Public Policy
Iowa State University



Adam Wilke

USDA NIFA



Charlotte Tuttle

At the Edges of Food Studies

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU Conference Auditorium

Roundtab...

Food studies scholarship often examines what is cooked or raw, eaten or imbibed, and the layers of nutrition, culture, history, and identity embedded in these processes. Heeding the CFP's call to question processes of food-based knowledge, this panel will examine ways of knowing at the peripheries of food and eating. Focusing on examples from the United States, panelists use food studies approaches to question what counts as "food," and we examine non-"foods" to evaluate the boundaries of the field. This panel explores topics that are, much like food, ephemeral, sensorial, and consumable, varyingly agricultural and manufactured. Ken Albala (University of the Pacific) considers the gastronomic properties of clay and wood, from the perspective of a food scholar and cookbook author, potter and carver. Claire Bunschoten (UNC) engages gourmand perfumes, exploring the sensory evocations of vanilla flavored perfume. Rachel Kirby (Harvard University) uses concepts of taste and place to consider advertisements for Bull Durham Smoking Tobacco, an agricultural product that is inhaled rather than eaten. Phillippa Pitts (Boston University) leverages insights from disability studies and material culture to examine the delicate social construction of food-based pharmaceuticals in the antebellum United States. Elizabeth Schiffler (UCLA) looks to condiment packets in entertainment venues to think about scale, microplastic performance, and new embodied approaches to the 'plastic aesthetics' of the 1990s. Highlighting the intersections of food studies, art history, history, and popular culture, this panel will call for broadening the frameworks for theorizing food and defining food studies.

Speakers



Ken Albala

Professor of History
University of the Pacific



Claire Bunschoten

Mellon Research Fellow
New York Botanical Garden



Rachel Kirby

Lecturer in History and Literature
Harvard University



Phillippa Pitts

Horowitz Foundation Fellow for American Art
Boston University



Elizabeth Schiffler

UCLA

Disrupting the Narrative: Storytelling as Food Justice Activism

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU Back Court

Roundtab...

This roundtable will explore the power of storytelling as a counter-hegemonic practice that can disrupt dominant narratives related to food justice and food systems change. Participants will share observations from a pilot youth storytelling project carried out from 2022-23 in Tucson, Arizona. Additional stakeholders and experts will be invited to join the conversation about the ethics, strategies, and role of storytelling as a method for building food justice. We will discuss dominant narratives related to gastrodevelopment – aka food-based development – projects and their tendency to neglect underlying structural, social, and environmental issues. Next, we will reflect upon storytelling as a form of “archival activism” that can enrich decolonial approaches to knowledge production and pathways to food justice. Lastly, we present examples from the youth storytelling project to demonstrate how storytelling can be mobilized to challenge the hegemonic whiteness of “alternative” food development, counteract the archival erasures of historically marginalized populations, and assert communication sovereignty among queer, trans, Black, Indigenous, and youth of color populations as they exercise their right to have voice and agency in articulating a more equitable, socially and racially just vision for the future of food. This roundtable will center the perspectives of youth from marginalized backgrounds and their experiences in engaging with different forms of knowledge production, food justice as practice and theory, and storytelling as a platform for social change.

🗨️ Speakers



Laurel Bellante

cellist
Aztral Folk



Kaleigh Brown

Intern
Center for Regional Food Studies



Megan Carney

Associate Professor, School of Anthropology
University of Arizona



Deyanira Ibarra

University of Arizona



Rezwana Islam

Instructor
Teaching Teams Program University of Arizona



Mary Beth Jäger

University of Arizona



Tommey Jodie

University of Arizona



Amrita Khalsa

Storytelling Intern
Center for Regional Food Studies



Valeria Ochoa

Research Assistant
University of Arizona Cancer Center



Jesse Pablo



Claudio Rodriguez

Policy and Community Organizing Director
community food bank of southern arizona



Nelda Ruis



Halie Tewa

Food and the Creation of Ignorance

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 310

Papers

3 Subsessions

● **The Making and Unmaking of Makan (Eating): The Boundaries of Foods in Colonial Encounters in the Indian Ocean**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 310

● **Food eugenics and indigenous knowledge appropriation in Kellogg's health foods**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 310

● **Who Gets to Eat Real Chinese Food? Toronto Chinese Restaurateurs and the Fight to Save Chinatown 1947-1980**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 310

Hot Red Dust Defines Me: Flamin' Hot Cheetos, Culture, Labor, and Belonging

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 312

Papers

Snack foods are global, ubiquitous, problematized as unhealthy, lucrative for food companies, and ripe for shaping cultural identity. At the top of the contemporary heap rests Flamin' Hot Cheetos (FHC), occupying space on TikTok, Instagram, Super Bowl advertising, and fashion shows. They have a disputed origin story that suggests racist appropriation of spicy snack innovation, a youth-driven appeal as culinary capital that asserts resistance to nutrition narratives (LeBesco and Naccarato), and an ability to evoke memories of place and community, processes that are not generally associated with commercial snack foods. FHC are adapted into new products with equal frequency by corporate and consumer innovators, from soda to fine dining menus. The sticky red dust that accompany consumption have an "official" name: Cheetle. All of the cultural positioning is undergirded by agricultural and production processes that rely on undervalued labor.

The papers on this panel try to bring the full picture of Flamin' Hot Cheetos into focus, first by exploring the commodity chain of labor from farms to factories to corner stores and Costco. A second uses the necessary spice-and crunch combination to ask more deeply about how people connect to global products. The third looks at how something so commercial could also be the source of so much cultural innovation and engagement. The panel's purpose is to unpack the global, commercial, personal, and cultural significance of a product that, to some critics, barely qualifies as a food.

3 Subsessions

● **Flamin' Hot Commodity: Spicy Snacks and Their Cult Following**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 312

● **Please Bring the Snacks: Podcasting About Flamin' Hot Cheetos.**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 312

● **Flamin' Hot Farms and Factories**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 312

'Going Native?' Settler Colonialism and Food

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 315

Papers

4 Subsessions

● **Exploring Settler Colonialism in Cookbooks Created in the Hawaiian Islands**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 315

● **What Belongs in the “Federal Diet”? Depictions of a National Cuisine in the Early American Republic**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 315

● **Spanish Settlers and Andean Food Systems**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 315

● **Decolonising Israeli Food? Between Culinary Appropriation and Recognition in Israel/Palestine**

🕒 10:00 AM - 11:30 AM, Jun 3

📍 GSU 315

12:00 PM

Awards Luncheon

🕒 12:00 PM - 2:00 PM, Jun 3

📍 GSU Metcalf Large Ballroom

Join us for lunch to celebrate the winners of this year's ASFS and AFHVS Awards for writing and teaching.