Joint 2006 Annual Meetings of the Association for the Study of Food and Society (ASFS) and the Agriculture, Food, and Human Values Society (AFHVS)

Place, Taste, and Sustenance: 
The Social Spaces of Food and Agriculture

Wednesday, June 7 – Sunday, June 11, 2006

Hosted by: Boston University’s Program in Gastronomy

CONFERENCE SCHEDULE

WEDNESDAY

Early Registration: room 109, 808 Commonwealth Avenue
Tours all day (by registration)
Tours leave from 808 Commonwealth Ave.

7:00 – 8:30 p.m.
Registration and informal welcome at 808 Commonwealth Avenue

8:00 Screenining of trio of Joe York Documentaries (*The Whole Hog, Marsaw & The Welcome Table*) GSU Conference Auditorium, 775 Commonwealth Avenue

THURSDAY

8:15 – 9:00 a.m.
Registration GSU, 775 Commonwealth Avenue

9:00 – 10:30

1:1

19TH Century Food: Horsemeat, Dead Meat & No Meat
- The Death of Smithfield Market: Urbanization and the Meat Markets of 19th Century London (Robyn Metcalfe)
- The First Green Revolution: How a Desert in Chile Fed the World (Edward D. Melillo)

1:2

ROUNDTABLE
Engaging CUNY Students in the Study of New York City’s Foodways & Foodscapes
- Annie Hauck-Lawson, Jonathan Deutsch, Jason Patch, Babette Audant
1:3
Conceptual Issues in Sustainable Agriculture
• Rethinking Civic, Replacing Local, Returning Culture: A Critique of Civic Agriculture (Laura DeLind & Jim Bingen)
• Missing Protocols and Legitimacy Systems in Sustainable Agri-food Chains (Pierre Stassart)
• Is There no Alternative Agriculture? Conflicting Visions of Agricultural Sustainability (Daniel Niles)

1:4
Dorms, Dudes & Dining: On-Campus Food Culture
• The Culture of Food at Mills College (Bertram Gordon)
• Local Food on Campus: A Farm to College Case Study (Beth Neely)
• Dude, Where’s the Kohlrabi?: The Cultural Context of Food and Consumption in Undergraduate Dining (Laurie Thorp & Lauren Olsen)
• The Effects of Wireless Technology on American Dining Rituals (Alexandra Epstein)

1:5
Eating on the Dark Side: Food, Pain & Conflict, Part I
• Consuming Class: Conflicts in Meanings and Practices Surrounding Food in a Vacation Household (Ellen Rovner & Hillary Waterman)
• Eating Disorders in the Modern Ecology of Eating: The Origins of Today’s Discipline-or-Indulgence Suffering (Richard O’Connor)
• Family Food Fights (Richard Wilk)

1:6
Food and Imperialism: Edible Empires
• African Cuisines as Historical Conjecture: Tastes and Textures (James McCann)
• Discovering and Diagnosing Beri-Beri: The Idea of Cultural and Nutritional-Deficit (Jean Kim)
• From Abjection to Ecstasy: The Emotional Ends of Eating in Monique Truong’s Book of Salt (Alice McLean)

1:7
Sustaining Producers: Farmers & Farmer Education
• The Ethical Proclivities of Farmers: A Preliminary Report from a Survey of Missouri Producers (Harvey James, Jr. & Mary Hendrickson)
• The Intersection of Agricultural Sustainability and New Farmer Education: A Sociohistorical Analysis (Kim Niewolny)
• Getting into Farming: Some Considerations on Staying in Business (Gilbert Gillespie)
1:8
Philosophy, Place, and Gender in Food Discourse

- The Popular Philosophy of Health and Well-Being and its Relationship to Food Attitudes in the United States (Ardyth Gillespie & Trudy Eden)
- Diagnosing a Culture: Women’s Words on the Meaning of Food (Rachel Beckhardt)
- A Look at Kitchens: Revealing the Heart of the Household (Carol Lindquist)
- Beyond the Constraints of a Male Dominated Sector: Women and Farm Entry in British Columbia, Canada (Becky Lipton)

THURSDAY 10:30 – 11:00

Break – GSU

THURSDAY 11:00 – 12:30

2:1
Othering Consumption: Restaurants, Race and Cuisine

- Ethnic Succession and the New American Restaurant Cuisine (Krishnendu Ray)
- Evaluating Heritage Tourism: Toward an Understanding of Soul Food in Harlem (Damian Mosley)
- On the Absence of Māori Restaurants: the Politics of Food and Indigeneity in Aotearoa/New Zealand (Carolyn Morris)

2:2
ROUNDTABLE
Little Farmer Meet Corporate Kitchen

- Louella Hill, Noah Fulmer, Howard Snitzer, Peter Rossi, Sarah Kelly, Eddie Siravo, Bridget Visconti

2:3
ROUNDTABLE
Building Community with Bitterness: a Discussion with South End Culinary Collaborators on Bitter Melon Week, 2005

- Gordon Hammersley, Sara Plabutong, Gus, Evan, Ricardo Villon

2:4
Food Ontology and the Senses: Food Studies Takes on Descartes

- Learning “Tastes:” Children’s Sensory Experiences with Food (Melissa Salazar)
- From Tamales to the Panza and the Kitchen: Cooking a Chicana Feminist Theatrical Performative Space (Norma Cárdenas)
- Food, Emotions and the Body: Sites of Dis-ease, Sites of Contested Knowledge and Experience (Lynn Houston)

2:5
Dark Eating II
- Hospitality and its Discontents: Beyond Bowling Alone (Alice Julier)
- Revisiting Lao Food: Pain and Commensality (Penny Van Esterik)
- Eating One’s Losses (Gavin Whitelaw)

2:6
Culture, Identity and Memory
- Surviving the Camps: Food Memories & Innovation Amongst American POWs During WWII (Jan Thompson)
- Lebanese Food and Cultural Identity (Sylvia Shorto, Daniel Drennan, Robin Heath, Ali Husein)
- Local Foods and Post-Communism in a Northern Albanian Village (Andrea Pieroni)

2:7
Communities and Development: Lessons in Sustainable Agriculture
- Agricultural Stewardship and Community: How Social Relationships Support Sustainable Practice (Matthew Hoffman)
- Harvesting Social Change: What Can a Small Non-profit Funder Do to Support Just and Sustainable Food and Agriculture? (Nancy Ross)
- Rural Development and Agriculture: Relevance for Poverty Alleviation in Nigeria (Akinbile Stephen Olumuyiwa)
- Collaborative Community Supported Agriculture (Cornelia Flora & Corry Bregendahl)

2:8
ROUNDTABLE
Boston Farmers and Food Organizations
Organizer: Irene Costello

2:9
Who’s Thirsty? Beer and Wine in Unexpected Places
- A Fox in the Vineyard: History, Culture, Meaning and Taste (Scott Rosenbaum)
- Brewing Cultures: Craft Beer and Cultural Identity in North America (Alexandre Enkerli)
- Hops, History and Interpretive Design (Martin Barry III)

Thursday 12:30 – 2:00
Cheese Tasting Lunch or Lunch on Your Own

THURSDAY 2:00 – 3:30
3:1
ROUNDTABLE
Graduate Studies Panel Discussion: The Ups and Downs of Food Studies
- Sabrina Small, Moderator, Richard Wilk, Deanna Pucciarelli, Jennifer Schiff Berg, Ken Albala, Jonathan Deutsch, Krishendu Ray

3:2
ROUNDTABLE
Action-Oriented Research: What’s Needed? How Can it Be Provided?
- Ken Dahlberg, Jim Bingen, Mary Hendrickson, Molly Anderson, Anim Steel

3:3
Organic Issues I: Public Interest, Consumers, Organic Dairies, and LGUs
- What We Don’t Understand About Public Interest in Organics (Benjamin Onyango, Anne C. Bellows, Adam Diamond, William Hallman)
- Consumer Conceptions of Purchasing Foods Produced on Organic, Small-scale, and Local Farms (Linda Berlin, William Lockeretz, Rick Bell)
- Organic Feed and Organic Dairies in Upstate New York (Amy Guptill)
- Land Grant Universities as Engines of Sustainable Agriculture: New England and Midwest Examples (John Carroll)

3:4
Food Folklore
- Food Pilgrimages: Seeking the Sacred and the Authentic in Food (Lucy Long)
- “Fulfillment of a Collective Dream”: Culinary Pilgrimage to Russian-Jewish New York (Eve Jochnowitz)
- From Clam Middens to Clam Shacks: The Salty Story of New England’s Favorite Shellfish (Joseph Carlin)

3:5
Dark Eating III
- Chapulines, Lead Contamination and Food Choices in Rural Oaxaca, Mexico (Jeffrey Cohen, Jason de Leon)
- Food and Pain in the Professional World of Dance (Anna Aalten)
- From Chili Queens to Chili Heads: Cuisine, Masochism and American Masculinity (Jeffery Pilcher)

3:6
Global Food, Local Communities and Cultural Identity
- Sub-Saharan African Cuisine and Western Perceptions (Fran Osseo-Asare)
- “As Mother Made It”: Global Food, the Indian Family and the Construction of Cultural Utopias (Tulasi Srinivas)
- Jiternice and Kolache: Food and Identity in Wilson, Kansas (Jeffrey P. Miller)

3:7
Markets, Cultures and Nations in Agricultural Production
• Origin of Food Products in a National Culture Perspective (Hielke S. van der Meulen)
• Growing Demand for Quality: Competing Quality Discourses in Russia’s Emerging Agrifood Market (Danielle Berman)
• Seeding Progress: Visions of Agriculture and Development in Brazil (Emelie Kaye Peine, Hannah Wittman)

3:8
Farmer’s Markets as Social Spaces
• What is a Farmer’s Market?: How Vendor’s Interactions and Motivations Define Farmer’s Markets as a Space (Sheila Navalia Onzere)
• Common Ground at the Farmer’s Market (?): Sorting Expectations and the Rules of Engagement in Producer-Consumer Interactions (John Smithers)
• Reading the Landscape: A Textual Analysis of Two Farmer’s Markets (Kimberly Eckmann)

3:9
Aesthetic Spaces
• Soy Chicken Nuggets: Choosing the Aesthetic over the Ascetic Vegetarian Diet (Kimberly Kuborn)
• Food as Portraiture: Arguments for a New Aesthetic (Ame Gilbert)
• Places of Food: Dishes, Tables, Bodies and Atmospheres (Marisela Hernández)

Thursday 3:30 – 4:00
Break

THURSDAY 4:00 – 5:30

4:1
• Voices of American Farm Women (Cynthia Vagnetti)

4:2
Culinary Tourism, Food Research and Dietary Change
Moderator: Janet Chrzan
• Why Tuscany is the new Provence: Rituals of Sacred Self-Transformation through Food Tourism, Imagined Traditions, and performance of Class Identity (Janet Chrzan)
• Oaxaca’s Food of the Gods (Brenda Maiale)
• Food and Agriculture in Pennsylvania Dutch Tourism: The Concepts of Amishness and Moral Landscape (William Woys Weaver)

4:3
Organic Issues II: Implications of Organic Certification
• Demobilizing the Organic Movement in the US: The Case of the Organic Growers of Michigan (Taylor Reid and Jim Bingen)
• Organic Transformations: International Certification and the Legitimacy of the Local (Raquel Moreno-Peñaranda)
• Comparing the Organic Bifurcation: Evidence from the UK and the US (Theresa Selfa & Matt Reed)
• Organic Bifurcation?: A Look at Certified and Non-Certified Organic Farmers in Texas (Douglas Constance and Holly Lyle-Ho-Gland)

4:4
Performing Food: Interdisciplinary Intersections and Future Directions
• Chocolate is as Chocolate Does: On Film, Food and Performance (Laura Lindenfeld Sher)
• Eating Death: Ritual Feasts, Gender and Performance (Myron Beasley)
• “Invisible Trumpet in the Unseen Marketplace.” Food in Three Medium: Print, Radio and TV (Krishnendu Ray)

4:5
Spinach, Sex and Asceticism: Nutritional Discourses in America in the 19th and early 20th Centuries
• American Asceticism and World War I Food Conservation (Helen Zoe Veit)
• The Popeye Principle: Selling Child Health in the First Nutrition Crisis (Laura Lovett)

4:6
Place and Space
• “The Fish Caught the Man”: Celebrating Food and Place (Yvonne Lockwood)
• Place, Pleasures, and the Coffee Shop Experience (Jordan L. LeBel and Stephani K. Robson)
• Mollie Tucker’s Kitchen (Abigail Carroll)

4:7
Theorizing Food Systems
• Investigating the “Local” in Food Consumption Habits (Monica Truninger and Graham Day)
• Theorizing Knowledge and Essential Skills in the Transformation of Food Systems (JoAnn Jaffe)
• What’s a Food System?: A Model for Food System Pedagogy and Analysis (Steven Garrett)
• Organic Farming Systems Research on the Urban Edge (Marcia Ostrom)

4:8
Roundtable
Strategies for Agri-Food Enterprises-of-the-Middle: Values-Based Supply Chains in the Northeast
• Steve Stevenson, Michael Rozyne
4:9

**Italian Cuisine at Home and Abroad**
- Cucina Casareccia: Gender, Food and the Creation of Home Among Italians in Belgium Since the 1940s (Leen Beyers)
- Italian Food in America, or, How Prohibition Gave us the Olive Garden (Ilona Baughman)
- The Pastries of *La Festa di San Giuseppe*: Roots to Italian Sweet Foodways (Kara Nielson)

6:00 – 7:00 Alex Prud’homme – Book reading from *My Life in France* (co-authored with Julia Child) GSU Conference Auditorium, 775 Commonwealth Avenue
7:00 – 8:00 Reception at 808 Commonwealth Ave., prepared by MLA in Gastronomy at Boston University “Culture and Cuisine: An Experiential Global Perspective”
8:00 Film Screening: *The Real Dirt on Farmer John*, GSU Conference Auditorium

**FRIDAY 8:15 – 9:00 a.m.**
Registration, GSU

**FRIDAY 9:00 – 10:30**

5:1

**Cooking the World: Culinary Texts in Context**
- The Medicinal & Dietary Use of Chocolate in Early America as Told through 19th Century Cookbooks (Deanna Pucciarelli)
- Cooking Up a Home Library (Jenna Hartel)
- On the Legal Consequences of Sauces: Cookbooks, Copyrights, and Culture (Christopher Buccafusco)

5:2

**Roundtable**

**American Food Icons**
- Walter Levy

5:3

**Nostalgia**
- Tradition Cures: Mainstreaming “Macrobiotic” in Japan in the Digital Age (Naoko Nakagawa)
- Country Food: Comfort in Search of an Identity (Ana Marta de Brito Borges, Marcelo Traldi Fonseca, Paulo Ferretti, Liliam Ma)
- Childhood Flavor: Comfort Food and its Tasty Taste (Marcelo Traldi Fonseca, Ana Marta de Brito Borges, Paulo Ferretti, Liliam Ma)

5:4

**Feeding the Aspiring Masses: Recipes for Social Climbing and Racial Uplift in the US Media from 1880 – Present**
Moderator: Doris Witt
• “Down with the Kitchen!” The Household Journal and Calls for Reform in the Late 19th Century US Kitchen (Kim Cohen)
• Who’s in the Kitchen with Martha? The New Martha, Middle-Class Viewers, and Celebrity Culture (Jessica Lyn Van Slooten)

5:5
**Bugs, Biofortification and Bioengineering: Science and Food Production**
• Nutritionalization of the Third World Food Problem: The Rise of (Bio)fortification and its Consequences (Aya Hirata Kimura)
• Making Biocontrol Work: How Insectaries Rear the Good Bugs to Eat the Bad Bugs (Keith Douglas Warner)
• What do you Mean you’ve Put Jellyfish in My Potatoes? Feminist Metaphysics, Aztec Philosophy and Genetically Engineered Foods (Lisa Bergin)

5:6
**Challenges and Solutions to Accessing Healthy Food: Food Deserts, Disabilities & Food Pantries**
• What fills in the Gasps in Food Deserts? Mapping Independent Groceries, Food Stamp Card Utilization, and Chain Fast-Food Restaurants in the Chicago Area (Daniel Block)
• Emergency Food Systems: Food Access Outside the Commodity Chain (Anne C. Bellows)
• Healthy Food Access and Physical Disabilities Among Limited Resource Households (Caroline Webber)
• City Seed: Sprouting from the Bottom-up and Top-down (Jennifer McTiernan)

5:7
**Activists, Consumers and Producers in Alternative Food Systems**
• Food System Activism as Aesthetic and as Critique: Materiality and Abstraction in Productive Environmental Decision Making (Kirsten Valentine Cadieux)
• Exploring the Interface between “Traditional” and “Alternative” Food Systems (Laura Gareau)
• Stewards of the Land? Examining Producer and Consumer Attitudes and Behaviors toward Environmentally Sustainable Farming and Food Systems in Washington State (Therese Sefla, Raymond Jussaume, Jr. and Michael Winter)
• Landscape and Liminality: Recognizing Local Places and Hybrid Spaces in Food (Susan Cleary and Ruth Beilin)

5:8
**Policy, Profit & Performance: Global Agricultural Practices**
• Glocalisation of Organic Agriculture: Options for Countries in the Global South? (Henrik Egelyng)
• The World Trade Organization and New Opportunities for U.S. Agricultural Policy (Leland Glenna & Robert Gronski)
• The Contradictions of Agro-Food Governance in the Global Era (Alessandro Bonanno)
• The Fair Trade Movement’s Impacts on Chocolate Sales and Consumption in the United States (Tom Neuhaus)

5:9
Growing Food and Knowledge in the Urban Garden
• Local Production and Global Consumption in Port Moresby, Papua New Guinea: Cultivating Urban Gardens in a Postcolonial Landscape (Kelly Donati)
• Market Gardening in Florence: The Struggle for Local Food (Rachel Eden Black)

FRIDAY 10:30 – 11:00
Break

FRIDAY 11:00 – 12:30
6:1
Media Discourses on Food Safety
• Beef We Trust: Japan-US Trade Dispute over the Safety of US Beef (Keiko Tanaka)
• Food in the Morning: Talking About Food Safety on the Morning News Shows (Justin Daloia, Mary L. Nucci, William K. Hallman)
• Prime Time Food, or, What Can You Learn About Food Safety on the Evening News? (Justin Daloia, Mary L. Nucci, William K. Hallman)

6:2
ROUNDTABLE
Cooking Up Feminist Food Studies: Studying Women and Food
• Arlene Avakian, Barbara Haber, Amy Bentley, Carole Counihan, Alice Julier, Laura Lindenfeld, Leslie Land, Sharmila Sen, Laura Shapiro, Jan Whitaker

6:3
Who’s Hungry?: Farm Workers
• Hungarian Agriculture During World War I, 1914-1918 (Moni L. Riez)
• Out of Sight, Out of Mind: The Plight of Post-WWII Agricultural Workers (Louis Ferleger)
• Reading the Racial Landscape: New Deal Resettlement in the Mississippi Delta (Jane Adams)
• The Real Dirt on Farm Work: worker resistance within the Seasonal Agricultural Workers Program (Martha Stiegman, Charlotte Boltodano, Jill Hanley, Steve Jordan, Eric Shragge, Jaggi Singh)

6:4
Culinary Tourism, Food Research and Dietary Change, Part II
Moderator: Barrett Brenton

- Stalking the Gastronomic Primitive: Ecotourism, Postmodern Foragers and the Quest for Nostalgic Nutrition (Barrett Brenton)
- Regional Food and the Tourist Imagination in Brazil (Jane Fajans)
- Food Tourism as Cultural Heritage Preservation (Nikki Rose)

6:5
Food Security: Rights and Sovereignty

- “Fixing” Hunger in the 21st Century: How Food Sovereignty Might Turn Agriculture “Right-side Up” (Trevalyn Garner Gruber)
- How Can We Attain Food Security in the US? Food Rights, Food Sovereignty, or King Consumer (Molly D. Anderson)

6:6
Nutrition Discourses I

- A Matter of Place: Exploring the Association between Food Environments and Weight Status in Rural Areas (P.B. Ford)
- What are they Eating? Teaching Nutrition Students to Determine the Nutritional Quality of Real Foods (Charles Feldman, Martin Ruskin, Taranee Hazhin, Shannon Kane, Shahla Wunderlich, Goutam Chakraborty and Jeffrey Toney)
- The Missing Nutrient: Omega-3s and the Western Diet (Susan Allport)

6:7
Seeds, Vegetables and Wild Plants: Sustainability and Culture Explored

- Increasing Privatization of Wild Plant Foods in Agricultural Environments: Implications for Cultural Heritage and Equity (Lisa Leimar Price)
- The History and Survival of Traditional Heirloom Vegetable Varieties in the Southern Appalachian Mountains of Western North Carolina (James R. Veteto)
- Organic Seeds, Growers, and Food Sovereignty: Declining Possibilities for Sustainability? (Elizabeth Abergel and Catherine Phillips)

6:8
Food, Culture and Identity: Private and Public Eating

- “Unnatural, Unclean, and Filthy”: Chinese-American Cooking Literature Confronting Racism in the 1950s (Sherrie Inness)
- The Power of Rice: Culture, Heritage, and Identity in Korea (Michael Reinschmidt)
- Food and Memory: The Immigrant Experience (Patricia Marton)
- West Indian Food Culture: Browning the Sugar (Tamara Mose Brown)

6:9
AFHVS Meeting
11:00 – 1:00 p.m.
FRIDAY 12:30 – 2:00
Terrior in New England Lunch or Lunch on One’s Own
Games Cooks Play (details to follow)

FRIDAY 2:00 – 3:30

7:1
Eating the Exotic Udder: Cows, Milk and Cheese in Regional Space
- The Political Life of Dairy Cows: The History of French Agricultural Policy and Its Legacy for AOC Cheeses in Normandy (Juliette Rogers)
- Cultivating Territor in American Artisinal Cheese Production (Heather Paxson)
- “Got Raw Milk?” (Katie Johnston)
- Cotija: An Artisan Cheese from the Hidden Country of Mexico (Patricia Chombo)

7:2
ROUNDTABLE
The Future of Food
- Warren Belasco, Barbara Haber, Bruce Kraig, Andrew F. Smith

7:3
Anthropological Analysis of Foodways
- Bone Remains of Horses in the Culinary Residues Found in the Excavations of Medieval Towns of Belarus (Natalia Aleksandrovich)
- Foodways of Rancherias in Remote Area of the Cuenca Media del Tepalcatpec Region of Mexico (Josefina Linero)
- Nutrition and Diet among Pastoral Nomads in the Middle East (Aref Abu-Rabia)

7:4
Forks, Cheese and Clothes: Status and Consumption
- Technologies of Eating: The Development of Eating Utensils and Cuisine in Western Europe and the Americas, 1500-1900 (Joe Evans)
- Food and Clothing Consumption Habits at the Intersection of Gender and Class (Lauren Sardi Ross)
- “Peasant” Food in Disguise: Cheese as Class Indicator (Rita Colavincenzo)

7:5
Fat and Lonely? Move to France: Children and Food Environments
- The Physical, Mental and Social Implications of Children Eating Alone (Amanda Mayo)
- It’s a Family Affair: Children and Parents in a Fatphobic Culture (Abby Wilkerson)
- Eating in the Family: The History of Advice on Educating Children’s Tastes (Naomi Guttman)
• Learning to Taste: Child Socialization and Food Habits in France (Wendy Leynse)

7:6
How Does your Garden Grow? Immigrants and Children and the Role of Gardens
• Stakeholder Roles and Perceptions in the Creation and Success of Farm to School Programs (John K. Trainor)
• What Do We Know About the Impact of School Gardening? A Critical Review of the Literature (Dorothy Blair and Laura Dininni)
• The Garden is a Tool: A Study of Children and the Vegetables They Grow (Kimberly Libman)

7:7
Consumers in the Sustainable Landscape
• The Country of Origin of Food: Consumer Perceptions of Safety & the Issue of Trust (Alexandra E. Lobb)
• Community Supported Agriculture in a Low-Income, Urban Community: Consumer Agency for Whom? (Kimberly Chung & Brian Thomas)
• Exploring the Social Space of Farmer’s Markets: The Realm of the Ethical Consumer (Morven McEachern, Isabelle Szmigin, Marylyn Carrigan)

7:8
GE Foods and the Role of Consumers
• Ignorant or Knowledgeable: Farmers Speak out on Consumers and Biotechnology (Dana Fennell)
• Politics, Power and Consumer Mobilization: The Limits of Eating GE-Free (Robin Jane Roff)

7:9
ROUNDTABLE
Food Access in Boston
Organizer: Irene Costello

FRIDAY 3:30 – 4:00
Break

FRIDAY 4:00 – 5:30
8:1
Kimchi, Lard and SPAM: Pickled, Potted, and Pig
• Kimchi at Large: Culinary Dimensions of Global Fermentation (Robert Ji-Song Ku)
• SPAM and Fast Food “Glocalization” in the Philippines (Ty Matejowsky)
• Move over Lard-Ass: The Bullying of an American Staple (Arion Thiboumery)
8:2
ROUNDTABLE
Reinventing Dietary Guidelines: A Holistic Approach
  • Hugh Joseph

8:3
Cartoons, Toys and Photos: Children, Culture and Food
  • African American Girls Explore Food, Fact, and Fable Through Photovoice (Ronni Lee Bowen, Elvira Mebane and Eugenia Eng)
  • Food Toys: Playing with Food or Tools for Assimilation into Consumer-based Food Strategies (Alexa Johnson)
  • Healthy Cartoons? The Nutritional Implications of Digital Video Recorders on Children’s Television (Jeremy L. Korr)

8:4
New Sociologies of Food and Agriculture: Analytical Approaches to Contract Hog Production, Organic Regulation and Food Retailing
  • Home on the Range? Making the Case for Displacement of Hog Farmers in Iowa (Mindi Schneider)
  • The Organic-Industrial Divide: Tensions between Meaning and Profit in the Modern Agro-Food System (Robin Kreider)
  • The Rise of the Supermarket Superpowers (Rachel Schwartz)

8:5
These Are the People in Your Neighborhood: Obesity in Context
  • Perceived Parenting Behaviors May Predict Young Adolescents’ Body Fatness (Mi Jeong Kim, Alex McIntosh, Karen Kubena, Jenna Anding, Debra Reed)
  • Marital Status, Overweight and Ethnicity in the US (Jeffery Sobal, Karla Hanson, Edward A. Frongillo)
  • Preventing Childhood Obesity: Maternal Perceptions of Barriers as Well as Solutions (EM Barden and J Kallio)
  • Developing an Urban Neighborhood Obesity Model (Jennifer Black, James Macinko)

8:6
Learning to Eat: Didactic Food Writing and Star Chefs
  • Food Writing in Developing Sustainable Gastronomy (J. Sushil Saini and John P. Volpe)
  • Palatable Nationalism: A Study of American Cuisine through Gourmet Food Writing (Josee Johnston, Shyon Baumann)
  • The “Star Chef” in the Making and Placing of the Knowledge-Intensive City (Betsy Donald)
  • The Dione Lucas Cooking Show: French Food as Agency and Expression in Post-World War II Domesticity (Madonna Berry)

8:7
Shaping Sustainability: Discourses of Environmental Activism
- Swimming Against the Sustainability Current: The Growing Problem with Seafood (John P. Volpe)
- Looking for Leopold: Wildlife Habitat, Values and Stewardship in California Agriculture (Diana Stuart)
- Where We Live, Work, Eat and Play: Approaching Food as an Environmental Justice Issue (Alison Hope Alkon)

8:8
Fighting About Food
- From Raw Beef to Freedom Fries: *Haute Cuisine*, the White House, and Presidential Politics (Mark McWilliams)
- Radical Politics and Natural Foods in Modern Germany (Corinna Treitel)
- How we Fight and What We Eat: Food and Ritual Combat (Neil L. Coletta)
- “Food Not Bombs”: Feeding as a Revolutionary Act (Marta Healey)

8:9
Languages of Food and Place
- Making Place with the Food Voice in the San Luis Valley of Colorado (Carole Counihan)
- All in the Family: New York Food Voice Narratives (Annie Hauck-Lawson)
- Food-Centered Discourses: Intellectual Communities Across Fields of Knowledge (Meredith E. Abarca)

5:30 – 7:00
Sherman Gallery Exhibition Reception, Sherman Gallery, 2nd Floor, GSU (775 Commonwealth Avenue)

6:00 – 7:00 Wine Tasting with Sandy Block, MW
Room 117, 808 Commonwealth Ave

7:00 Banquet
Showroom, 808 Commonwealth Avenue

SATURDAY 9:00 – 10:30
9:1
Pop, Place and Poliphili: Food and Aesthetics
- Picturesque *Hors D’oeuvres*: The Architectural Follies of the *Desert de Retz* and Antonin Careme’s Culinary Construction’s (Annette Condello)
- What’s Eating Andy Warhol? Food and Identity in Pop Art (Sabrina Small)
- Placing Food/Designing Places (Matthew Potteiger)
- Poliphili: A Renaissance Dream Banquet (Ken Albala)
9:2
ROUNDTABLE
Geographical Perspectives on Alternative Food Networks in Oklahoma
  • Helen Robertson

9:3
SESSION
Food and Communication in the Contexts of Politics, Policy and Place
  • Safe Beef? Meat in a Time of Scientific (Un)certainty (Gwendolyn Blue)
  • Dissecting Dinner: The USDA Food Guide Pyramid and the Decline of Taste at the Table (Jessica Mudry)
  • The Canadian Slow Food Movement and Talking Terroir: The Taste of Place (Sarah Musgrave)

9:4
The Art and Philosophy of Food: Individuals, Communities and Cosmopolitanism
  • Individualization of Eating (Jeffery Sobal)
  • Food and Community: A Philosophical Analysis (Paul B. Thompson)
  • Beyond Cosmopolitanism and Localism (Lisa Heldke)
  • Finding a Place at the Table: The Sociology of Food (Elise S. Lake)

9:5
Food Security for Farm Workers, Families and Children
  • Food Security and Children’s Well-Being: Are There Any Racial/Ethnic Differences? (Godwin S. Ashiabi)
  • Coping Strategies of Food Insecure Families: A Cross-cultural Study (Ardyth Harris Gillespie, Kathleen Dischner, LaVon Eblen, Milagros Querubin)
  • Understanding Farmworker Food Security: An Assessment in California’s Central Valley (Christy Getz)

9:6
Be Afraid: Food and Terrorism in the 21st Century
  • Bringing the War Home: How Corporations Sell Organics as Twenty-first Century Domestic Security (Greta Marchesi)
  • Cultivating Fear: Terrorism Becomes Agro-Terrorism (Nora J. Bird)

9:7
Farmers, Activists and the Media: Claims-making in Global Agriculture
  • Global Discourse vs. Local Realities: An Actor-oriented Perspective on Agri-environmentalism in Ireland (Martin Lenihan)
  • Factory Farms, Corporate Farms, and the Discursive Politics of Industrial Agriculture (Jonathan L. Clark)
  • Colleagues or Competitors? Negotiating Cross-cultural Farmer-to-Farmer Interactions in a World of Global Trade Competition (Nadine Lehrer)
To Market! To Market!
- Economic Impact from Northwest Agriculture Market Connections Program: An Oral History (Lucy Norris)
- Economic Impacts of Farmer’s Markets: From Best Guess to Best Results (David J. Connell)
- Between Two Worlds: Biodynamic Produce at London’s Borough Market (Bronwen E. Bromberger)

Roundtable
North Fork Food

SATURDAY 10:30 – 11:00
Break

SATURDAY 11:00 – 12:30
10:1
Food, Culture and Health: Bridging Diverse World Views about Food and Healthful Ways of Eating
- Ways of Knowing about Healthy Eating in Three Ethnocultural Groups in Canada (Svetlana Ristovski-Slijepcevic, Gwen Chapman, Brenda Beagan, Raewyn Bassett)
- Food-Related Health Concerns of Punjabi British Columbians: Postcolonial Perspectives on Nutrition and Health Education (Gwen Chapman, Svetlana Ristovski-Slijepcevic, Brenda Beagan, Raewyn Bassett)
- Receiving Traditional Foods: American Indians Return to their Roots to Counter Health Crisis and Raise Ethnic Pride (Linda Murray Berzok)
- The Topography of Social Choices for Food Taste and Sustenability: The Derivatives from Lifestyle Analysis in India (S.K. Acharya and A.B. Sharanji)

10:2
ROUNDTABLE
The Politics of Terroir: Can We Afford to Produce and Eat Locally?
- Riki Saltzman, Rich Pirog, Sue Futrell, Christine Pardee, Jim Ennis

10:3
Power and Political Discourse of Food and Place
- “Social Spaces” of Food and Our Heath: What’s the Connection? (Barbara Seed, Aleck Ostry)
• Breeding Resistance: Re-interpreting the Commercialization of the University in a Neo-liberal Era (Katrina Becker)
• Who Rules the Land-Grant University?: Implications for Agriculture and Rural Communities (Andrea Woodward and Thomas Lyson)

10:4
Postmodernism, Pragmatism, and Epicurian Visions
• Taste and Food in Rousseau’s Julie (S.K. Wertz)
• Bouillabaisse Philosophy (Raymond D. Boisvert)
• The Postmodern Peasant: Empirical Postmodernism and Implications for Social Change (Matthew Clement)

10:5
Beyond Lunchables: School Food Environments
• Isolation in Children’s Accounts of Food (Kate Stewart, PW Gill, ET Treasure, BL Chadwick)
• The School Food Environment: How Do Food Sales and Nutrition Policies Affect Students’ Diets? (Karen Rideout, Ryna Levy-Milne, Carla Martin & Aleck Ostry)
• A More Coordinated Effort is Need by School Food Service to Provide High Quality School Meals (Rainbow Vogt)

10:6
Bodies Out of Bounds: Food, Meanings & Morality
• Daoist Immortality: Avoiding Food to Perfect the Body (Shawn Arthur)
• Jam, Juice and Forbidden Fruits: Edible Black Masculinities in Contemporary Pop Culture (Fabio Parasecoli)

10:7
“But is it Safe?” Consumers and Food Risks
• In Whom do you Trust?: Consumers’ Perceptions of Trust in the Food Safety System (Andrew Knight, Craig Harris, Michelle Worosz, Ewen Todd)
• What is Food Safety? (Byron C Botorowicz, Craig Harris, Michelle Worosz, Andrew Knight, Ewen Todd)
• Food Safety in the Context of Everyday Life: Finnish Consumers’ Food-Related Practices (Sanna Piirainen, Katja Järvelä, Johanna Mäkelä)

10:8
City Spaces and Food Scapes: Urban Food Projects
• Building Community Food Access through Community Gardening: An Asset-based Community Development Discussion and Exercise (Betsy Johnson)
• Community Foods Projects Competitive Grant Program: Improving Food Systems and Addressing Food Insecurity (Elizabeth Tuckerman, Katrena Hanks)
• Re-localising Food Systems in Kingston, Ontario (Alison Blay-Palmer)

10:9
Ethical Choices: Fast, Furry, or Fruit-Only
• Why Are We Still a “Fast Food Nation”? The Social Construction of Health Food in the United States (Alli Condra)
• Competing Conceptions of Animal Welfare and the Myth of Happy Meat (Richard Haynes)
• Vegatopia: the Future of Compassion and Convenience in a Post-speciesist World (Matthew D D Cole)
• Is It Wrong to Eat Animals? (Loren Lomasky)

Saturday 12:45 – 2:45
Awards Lunch and Presidential Speeches (GSU)
Lorna Butler, President of the AFHVS
Alice Julier, President of the ASFS

Saturday 3:00 – 4:30
11:1
Terroir: Past, Present and Future
• Terroir in the Education of Rousseau’s Émile (Kristina Nies)
• Denominations of Origin as a Means of Preserving Quality: The Case of the Tequila Industry (Sarah Bowen)
• Rice Politics (Eleanor Shoreman)

11:2
Farms and Development: The Good, the Bad & the Ugly
• Farmers Knowledge of the Local is Also Global: Implications for Agricultural Development (David A. Cleveland)
• Protecting Farmland Through Economic Development Strategies: Lessons from Western Montana (Paul Hubbard)
• Power, Politics and Poultry: Contracts, control, and Farmer Resistance in Siler Forks, Missouri (Robyn Whitney d’Avignon)

11:3
ROUNDTABLE
Collisions and Collaborations: Food Studies at the Intersection of Science and the Humanities/Social Sciences
• Charlotte Biltekoff, Carolyn De La Pena, Jeremy Korr, Amy Trubek

11:4
Shop ‘til You Drop: Consumption Work and the Social Sphere of Food Markets
• The Geography of Urban Food: Market Halls, Place and Regulation (Jenny Lee)
• Shopping is Work: An Institutional Ethnography of Food Shopping (Shelly Koch)
• Access to Retail Food Outlets in Rural New York Villages: Social, Economic and Demographic Implications (Thomas Lyson)
• Food as Culture Code: Decoding Visual Culture in Supermarkets (Dai-Rong Wu)

11:5
Nutritional Discourses II
• Raw Culture, Natural Nourishment and the Living Foods Diet (Johanna Mäkelä)
• Notions of Place in Low-Carbohydrate Diet Discourse: Dieters’ Accounts (Christine Knight)
• Appropriating Functional Foods in Everyday Life (Mari Niva)

11:6
Organic and Local: New Theoretical Frameworks
• Developmental Trajectories in Organic Farming in Ontario: Differentiating Community Linkages (Shauna MacKinnon)
• State Level Support of Organic Agriculture: Developing an Assessment Framework (Shauna Bloom & Leslie Duram)

11:7
Research Strategies for Farm & Market
• Tracking Participation in a Needs Assessment of On-Farm Research Ideas (Nancy Grudents-Schuck, Elena Polush)
• Civic and Capitalist Food System Paradigms: A Framework for Understanding Community Supported Agriculture Impediments and Strategies for Success (Heidi Mouillesseaux-Kunzman)

Saturday 4:30 – 6:00
Joint Board Meeting
Book Signing – GSU, Terrace Lounge
4:45 – 5:45 Chocolate Tasting, room 117, 808 Commonwealth Ave (by registration)

Saturday 6:00 – 7:00
Keynote Address, The Kitchen Sisters
GSU Conference Auditorium

Sunday
Additional Tours