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

MIGRATING FOOD CULTURES
Engaging Pacific Perspectives on Food and Agriculture
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Engaging Pacific Perspectives on Food and Agriculture

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CONFERENCE THEME

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

AGRICULTURE, FOOD AND HUMAN VALUES SOCIETY (AFHVS)

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

ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

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

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

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

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

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

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

John T. Lang
Conference Chair
AFHVS Awards

EXCELLENCE IN INSTRUCTION
Amy Guptill, SUNY Brockport

EXCELLENCE IN SCHOLARSHIP
Lisa Heldke, Gustavus Adolphus College

EXCELLENCE IN INNOVATION
Marcia Ostrom, Washington State University

GRADUATE STUDENT PAPER AWARD
A Differentiated Notion of Justice in a Pay-What-You-Can Café
Kelly Shreeve, Department of Sociology, Colorado State University

GRADUATE STUDENT PAPER AWARD, HONORABLE MENTION
Queer Farmland: Smallholder Strategies for Finding Land, Home, and Knowledge
Isaac Sohn Leslie, Department of Community & Environmental Sociology, University of Wisconsin-Madison

UNDERGRADUATE STUDENT PAPER AWARD
Fighting Racism at its Root: An Examination of San Diego’s Community Gardens
Jane Henderson, Ethnic Studies and Spanish, University of San Diego
ASFS Awards

ASFS AWARD FOR FOOD STUDIES PEDAGOGY
Experimental Foods: Product Development
Jonathan Deutsch, Drexel University

ALEX MCINTOSH GRADUATE PRIZE
Matcha as Superfood: Cultural Colonizing through Ignoring Origins?
Nick Dreher, University of Oregon
Supervising Professor: Erin McKenna

Becoming American: Anxiety, Food, and Identity in Sendak’s In the Night Kitchen
Brandie Roberts, University of the Pacific
Supervising Professor: Ken Albala

BILL WHIT UNDERGRADUATE PRIZE
The Valuation of the Imagined Pastoral in Chef’s Table
Rosa Celeste Shipley, Kenyon College
Supervising Professors: Franca Iacovetta and Gillian Gualtieri

ASFS BOOK AWARD (EDITED COLLECTION)
Dethroning the Deceitful Pork Chop
Jennifer Jensen Wallach, University of Arkansas Press

ASFS BOOK AWARD (SINGLE AUTHORS)
Taste of the Nation
Camille Begin, University of Illinois Press

Real Pigs
Brad Weiss, Duke University Press

THE BELASCO PRIZE FOR SCHOLARLY EXCELLENCE
(ARTICLE/BOOK CHAPTER)
Domestic Restaurants, Foreign Tongues
Audrey Russek

THE BELASCO PRIZE FOR SCHOLARLY EXCELLENCE
(ARTICLE/BOOK CHAPTER), HONORABLE MENTION
“The informational turn in food politics: The US FDA’s nutrition label as information infrastructure”
Xaq Frohlich
Sponsors

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

University of Vermont,
Food Systems Graduate Program

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

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

Food Chain Workers Alliance

Society for the Anthropology
of Food and Nutrition
Keynote Address

Dr. Sharon Friel

Thursday 5:00pm–6:30pm
Johnson 200: Choi Auditorium
+ 2 Skybox rooms: Johnson 313 & Johnson 314

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

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

She held an inaugural Australian Research Council Future Fellowship to investigate the interface between health equity, food systems, and climate change, based at the National Centre for Epidemiology and Population Health, ANU. Between 2005 and 2008 she was the Head of the Scientific Secretariat (University College London) of the World Health Organisation Commission on Social Determinants of Health. Her interests are in the political economy of health; policy, governance and regulation in relation to the social determinants of health inequities, including trade and investment, food systems, and climate change.
Exhibits
Thursday, Friday, and Saturday
9:30am–4:30pm
Samuelson Pavillion
Including:
Athabasca University Press
Bloomsbury
Columbia University Press
Los Angeles non-profits
McGill-Queens University Press
Meet & Greet an Author
Penguin Random House
Routledge/Taylor & Francis
Scholar’s Choice
University of Chicago Press
University of Illinois Press
University of Vermont
Meet & Greet an Author
Samuelson Pavillion

MARGOT FINN • Thursday, 9:45am–11:45am
Discriminating Taste: How Class Anxiety Created the American Food Revolution

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

SARAH PORTNOY • Thursday, 12:00noon–2:00pm
Food, Health and Culture in Latino Los Angeles

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

MEGAN ELIAS • Friday, 9:45am–11:45am
Food on the Page: Cookbooks and American Culture

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

ANDY FISHER • Saturday, 9:45am–11:45am
Big Hunger: The Unholy Alliance Between Corporate America and Anti-Hunger Groups

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

Wednesday, June 14

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

Thursday, June 15

Registration Open  7:30am–5:00pm
Exhibit Tables Open  9:30am–4:30pm

7:30am–8:30am  Breakfast
8:30am–9:45am  Concurrent Sessions
9:45am–10:15am  Morning Break
10:15am–11:30am  Concurrent Sessions
11:30am–1:30pm  Food Truck Lunch
1:30pm–2:45pm  Concurrent Sessions
2:45pm–3:15pm  Afternoon Break
3:15pm–4:30pm  Concurrent Sessions
5:00pm–6:30pm  Keynote Address featuring Dr. Sharon Friel
8:00pm  Grad Student Social Event
Friday, June 16

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

Saturday, June 17

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

<table>
<thead>
<tr>
<th>THURSDAY</th>
<th>A 8:30am–9:45am</th>
<th>B 10:15am–11:30am</th>
<th>C 1:30pm–2:45pm</th>
<th>D 3:15pm–4:30pm</th>
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</thead>
<tbody>
<tr>
<td>1. Johnson 104</td>
<td>Food Environments, Medicalization, and Nutrition</td>
<td>Territory, Local Food Production, and Resistance</td>
<td>Digital Diet and Social Media</td>
<td>The UCLA Healthy Campus Initiative</td>
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<td>2. Johnson 105</td>
<td>Food Media and Representation</td>
<td>Philosophy of Food</td>
<td>Roundtable: Expanding Small and Mid-scale Farms’ Participation in the Specialty Food Industry</td>
<td>Culinary Diplomacy in Northern California</td>
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<tr>
<td>5. Johnson 203</td>
<td>Nature Made: Constructing the Natural within Parasites, Flavorists, the FDA</td>
<td>Roundtable: The End of the Food Movement as We Know it?</td>
<td>Reconsidering Agriculture and the Path Forward</td>
<td>Food Masculinities: Practices, Discourses, and Representations</td>
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<tr>
<td>6. Johnson 301</td>
<td>Roundtable: Food Trips: What Happens When We Eat All the Things?</td>
<td>Economic Impacts of Food Systems Initiatives</td>
<td>Roundtable: Social Media for Scholars</td>
<td>Alternative Food Networks</td>
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<tr>
<td>7. Johnson 302</td>
<td>Challenging Tastes in College Dining Halls</td>
<td>Roundtable: Building Local, Food Community Networks</td>
<td>Market Failures and Controversies</td>
<td>Urban Foodways, Community, and Communication in Greater China</td>
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## Concurrent Sessions Grid at a Glance

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<tr>
<td>1. Johnson 104</td>
<td>New to Farming</td>
<td>Italian Food Heritage and Identity</td>
<td>Creating Local Food Security</td>
<td>The Taste of Place</td>
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<td>2. Johnson 105</td>
<td>Farm to Consumer</td>
<td>Is Food Addictive?</td>
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<td>Food Policy</td>
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<td>3. Johnson 106</td>
<td>Identity and Migration I</td>
<td>Chefs and Restaurants</td>
<td>Identity and Migration III</td>
<td>Migration and Dietary Change/Health</td>
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<td>4. Johnson 200</td>
<td>Roundtable: Food and the City: Future Directions in Research, Teaching and Advocacy</td>
<td>Gendering Production and Consumption</td>
<td>Diaspora, Migration, and Identity</td>
<td>Health, Hunger, and Low-Wages</td>
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<td>5. Johnson 203</td>
<td>Global Commodities</td>
<td>Identity and Migration II</td>
<td>Gentrification and Food Justice</td>
<td>Human Rights Research Applications to Investigate Social Activism, Justice, and Appeals for People’s Sovereignty</td>
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<td>6. Johnson 301</td>
<td>Big Food Business</td>
<td>Beer/Alcohol</td>
<td>Local Food Interactions II</td>
<td>Roundtable: Teaching Food Activism in Los Angeles</td>
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<td>7. Johnson 302</td>
<td>Cheese</td>
<td>Eating (or not) on Campus</td>
<td>Producing the World: Gender, Body, Place</td>
<td>(Re)Value in Critical Eating Studies: On Discard, Waste, and Metabolism</td>
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<td>8. Johnson 303</td>
<td>Urban Food</td>
<td>Local Food Interactions I</td>
<td>Sustainable Fisheries and Seafood</td>
<td>Food at Work</td>
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<td>10. Fowler 201</td>
<td>Food Systems Sustainability</td>
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<td>Food, Culture &amp; Society Journal Board Meeting</td>
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<td>12. Johnson 103</td>
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<td>Poster: Science Communication and Public Engagement</td>
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<td>Urban Agriculture: Food Security, Environment, and Community</td>
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<td>Roundtable: Pho Noodle Soup: An Examination of Transnational Identity and Foodways</td>
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<td>Food Safety and Security</td>
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<td>Global Flows and Local Cuisines: Chinese, German, and Indian Restaurants in San Francisco</td>
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<td>U.S. Food Justice and Activism I</td>
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<td>Edible Matters: The Material and Visual Culture of Food in San Francisco, 1865–1965</td>
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<td>Rhetoric and Narrative</td>
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<td>Collaboration, Capacity, and Complexity</td>
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<td>Labor and the Farming Economy</td>
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<td>Roundtable: Sharing Food and Agriculture Syllabi and Curriculum</td>
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<td>Roundtable: Making Sense of Food Waste</td>
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<td>Food Systems, Health, and Well-being: Understanding Complex Relationships and Dynamics of Change</td>
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<td>Mobile Food</td>
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<td>Methodological Approaches in Food Systems, Health, and Well-being Research</td>
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<td>Roundtable: Food Policy Councils as Institutions for Engaging Diverse Perspectives on Food and Agriculture</td>
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<td>Asian Restaurants: Sites of Discovery, Distinction, and Discrimination</td>
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<td>Food Deserts and Food Access</td>
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<td>New Findings from the Enhancing Food Security in the Northeast through Regional Food Systems (EFSNE) Project</td>
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<td>Sense and Taste</td>
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<td>U.S. Food Justice and Activism II</td>
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<td>Roundtable: Teaching Food History</td>
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<td>Joint AFHVS/ASFS Business Meeting</td>
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Plenary Panel

HOSTED AND MODERATED BY
EVAN KLEIMAN

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

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

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

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

**REGISTRATION**
7:30am–9:30pm
Swan Hall Lobby (across from Gilman Fountain)

**FIELD COURSE/ MOBILE WORKSHOP**
Food Justice in LA
8:30am–4:30pm
Depart/Return: Main Entrance to Occidental College

**MEXICAN FOOD TOUR OF BOYLE HEIGHTS**
10:30am–3:30pm
Depart/Return: Main Entrance to Occidental College

**WRITING WORKSHOP**
Dessert is Not an Ending: Food Writing in the Age of Instagram
JONATHAN GOLD AND LAURIE OCHOA
1:00pm–4:00pm
Johnson 104

**WRITING WORKSHOP**
Migrating Media: Byting Words
BETTY FUSSELL
1:00pm–4:00pm
Johnson 105

**OPENING RECEPTION**
4:30pm–6:30pm
Sycamore Glen
Everyone is welcome to join us for music, appetizers, and drinks

**BANNED FOOD DINNER**
7:30pm–9:30pm
arrange your own transportation

**Thursday**

**REGISTRATION**
7:30am–5:00pm
Swan Hall Lobby (across from Gilman Fountain)

**BREAKFAST**
7:30am–8:30am
Johnson Hall Lobby

**EXHIBITS**
9:30am–4:30pm
Samuelson Pavilion
Including:
- Athabasca University Press
- Bloomsbury
- Columbia University Press
- Los Angeles non-profits
- McGill-Queens University Press
- Meet & Greet an Author
- Penguin Random House
- Routledge/Taylor & Francis
- Scholar’s Choice
- University of Chicago Press
- University of Illinois Press
- University of Vermont

**SESSIONS**
8:30am–9:45am
A1 • JOHNSON 104
Food Environments, Medicalization, and Nutrition
What’s Food Got to Do with It? The Medicalization of Food in Everyday Life
Rachel Bogan, The Graduate Center, CUNY
Taste your medicine: Celestial Seasonings, the FDA, and food as a vessel for medical pluralism
Neil Rickard, Chatham University
Explaining the nutritional double burden: The (non)role of food environments in Bolivia
Lesli Hoey, University of Michigan
Andrew Jones, University of Michigan
Jennifer Blesh, University of Michigan
A2 • JOHNSON 105
Food Media and Representation

From Backstage to Front Page: Culinary Media and the Cultural Rise of Chefs
Justin Bergh, University of Arkansas at Monticello

The Art of Selling Dinner in Pictures: A Field Study of Restaurant Menus in Los Angeles
Alison Pearlman, California State Polytechnic University, Pomona

Food as Will and Representation
John Kainer, Texas A&M University

Food Media and the Senses: Authenticity in the Age of Digital Reproduction
Leigh Bush, Indiana University

A3 • JOHNSON 106
Eco/Natural Foods and Animal Welfare

Helping Animals Effectively: Effective Altruism, Vegan Advocacy, and a Divided Animal Protection Movement
Garrett Broad, Fordham University

West Meets East in the American Natural Foods Field
Laura J. Miller, Brandeis University

Food, Animals, and the Constitution: California Bans on Pork, Foie Gras, Shark Fins, and Eggs
Ernesto Hernández-López, Chapman University

A4 • JOHNSON 200
Roundtable: Navigating Academia as an Early Food Studies or Food Systems Scholar

ORGANIZERS:
Emily Contois, Brown University
Anastasia Day, University of Delaware
Florence Becot, University of Vermont
Bradley Jones, Washington University in St. Louis

PARTICIPANTS:
Ken Albala, University of the Pacific
Amy Bentley, New York University
Jonathan Deutsch, Drexel University
Jane Kolodinsky, University of Vermont
Claire Hinrichs, Pennsylvania State University

A5 • JOHNSON 203
Nature Made: Constructing the Natural within Parasites, Flavorists, the FDA

Parasitic Natures: Reading the Nature/Culture Division
Lisa Heldke, Gustavus Adolphus College

Regulating Natures: Reading the FDA’s Docket on Natural Claims
Charlotte Biltekoff, University of California, Davis

Artificial Natures: Producing Naturalness in the Postwar Flavor Industry
Nadia Berenstein, University of Pennsylvania

A6 • JOHNSON 301
Roundtable: Food Trips: What Happens When We Eat All the Things? Examining media portrayals of traditional foodways
Jessica Mudry, Ryerson University
Simran Sethi, Independent Scholar
Sarah Musgrave, EnRoute Magazine

A7 • JOHNSON 302
Challenging Tastes in College Dining Halls

MODERATOR:
Robert Valgenti, Lebanon Valley College

Taste Lab: Exploring the Physical and Psychological Connections between Taste and Satiety
Jasmine Olvany, Lebanon Valley College

Food and Thought: A Dialogue on Eating Adventurously at LVC
Rachel Hogan, Lebanon Valley College

Plant-forward Protein Interventions
Vidya Lala, Lebanon Valley College
Robert Valgenti, Lebanon Valley College
**A9 • JOHNSON 315**

**Feeding Tomorrow**

**ORGANIZERS:**
Jacob Lahne, Drexel University  
Christy Spackman, Harvey Mudd College

**MODERATOR:**
Jacob Lahne, Drexel University

Epistemology and the Production of Indonesian Fecal Coffee  
Colin Cahill, University of California, Irvine

Listening, Buying, and Tuning Out: USDA Radio Programming and the Effort to ‘Modernize’ Rural Farmers in the 1920s–1940s  
Katherine Magruder, New York University

Academic Food Science Labs as Hybrid Sites  
Ella Butler, University of Chicago

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**B2 • JOHNSON 105**

**Philosophy of Food**

Sourcing Values in a Food Philosophy: Notes toward a moral territor  
Mark Alfino, Gonzaga University

“The great is the enemy of the good”: exploring hedonic contrast in real meals  
Jacob Lahne, Drexel University

Debra Zellner, Montclair State University

Rethinking Food Objects in the Age of New Realisms  
Robert Valgenti, Lebanon Valley College

Contaminated Eating: Fermentation as Metaphor and Praxis for Living Impurely  
Stephanie Maroney, University of California, Davis

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**B3 • JOHNSON 106**

**Lightning Papers**

Buen Provecho: Dominican Immigrants food culture in the City of Providence, RI  
Vanessa Garcia Polanco, University of Rhode Island

Celebration of Cultures: Increasing awareness of urban agriculture education among non traditional audiences  
Vanessa Garcia Polanco, University of Rhode Island

Waste Plate  
Matt Bereza, Tiffin University

Lee Fearnside, Tiffin University

The Food Voice Primer: On The Way  
Annie Hauck, Poly Prep Country Day School

The False Dichotomy of Supporting Local Farmers vs. Feeding the Poor: Efforts in Muncie, Indiana  
Elaine Vidal, Ball State University

Local Beer, Local Governance: Policy Issues for San Diego Breweries  
Briana Alfaro, Syracuse University

The wall is not just another brick in our food system: infrastructure and structural change.  
Thelma Velez, The Ohio State University

Designing Food Studies programs abroad— suggestions, challenges and risks.  
Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

Fueling the rural economy: funding food infrastructure  
Adrienne Traub, Syracuse University

Developing a National Food Policy through a Human Rights Framework  
Lindsay De May, Independent Scholar
B4 • JOHNSON 200
Roundtable: What Do Book Publishers Want?

ORGANIZER:
Emily Contois, Brown University

PARTICIPANTS:
Ken Albala, University of the Pacific
Marika Christofides, University of Illinois Press
Jennifer Crewe, Columbia University Press
Miriam Cantwell, Bloomsbury Academics
Jonathan Crago, McGill-Queen’s University Press
Andrew Smith, The New School
Spencer Wood, West Virginia Press

B5 • JOHNSON 203
Roundtable: The End of the Food Movement as We Know it? Food Policies and the Trump Administration

ORGANIZER:
David Beriss, University of New Orleans

PARTICIPANTS:
David Beriss, University of New Orleans
John T. Lang, Occidental College
Kelly Alexander, Duke University
Lois Stanford, New Mexico State University
Pamela Koch, Columbia Teachers College
Maggie Dickinson, Guttman College/CUNY

B6 • JOHNSON 301
Economic Impacts of Food Systems Initiatives

ORGANIZER:
Becca Jablonski, Colorado State University

Estimating the Economic Impact of Local Markets: Methods and Models
Alfonso Morales, University of Wisconsin-Madison
Phillip Warsaw, University of Wisconsin-Madison
Steven J. Archambault, California State Polytechnic University, Pomona

Economic Impact of Vermont’s Food Hubs
David Conner, University of Vermont
Florence Becot, University of Vermont
Hannah Harrington, University of Vermont

Comparative Assessment of the Economic Impact of Farm to School Programs by Location and Market Structure
Libby Christensen, Colorado State University
Becca Jablonski, Colorado State University

B7 • JOHNSON 302
Roundtable: Building Local, Food Community Networks: Academia, NGOs and Community

MODERATOR:
Deanna Pucciarelli, Ball State University

PARTICIPANTS:
Joshua Gruver, Ball State University
Christopher Fink, Ohio Wesleyan University
Cathy Davies, FoodCorps

B8 • JOHNSON 303
Authenticity I

Some of My Friends are Kimchi
Ari Laskin, Occidental College

A Living Tradition: Continuity and Change in Regional Foodways in Rural Japan
Christopher Laurent, Université de Montréal

Appetizing Authenticity: Tourist Cooking Schools in Chiang Mai, Thailand
Mary Beth Mills, Colby College

B9 • JOHNSON 315
Mexican Food Culture in Los Angeles and the Rise of Alta California Cuisine

Corona or Maquiladora? Mexican Beer in the History of North American Capitalism
Jeffrey Pilcher, University of Toronto Scarborough

Tortilla Politics
Laresh Jayasanker, Metropolitan State University of Denver

Latino Food Culture in Los Angeles: The Rise of Alta California Cuisine
Sarah Portnoy, University of Southern California

Mexican Culinary Cartographies and the Decolonial Food Movement
Divana Olivas, University of Southern California

FOOD TRUCK LUNCH
11:30am–1:30pm
Academic Quad in front of Johnson Hall
Kogi (http://kogibbq.com/)
White Rabbit (http://www.whiterabbittruck.com/)

Make sure you have your wristband
Free with full/student registration
GAFS/AFHVS GRAD STUDENT GROUP MEETING
12:15pm–1:15pm
Johnson 203
Get lunch from food trucks

C5 • JOHNSON 203
Reconsidering Agriculture and the Path Forward
Reconsidering the agrarian question in the era of the Anthropocene
Robert Chiles, Pennsylvania State University
Leland Glenna, Pennsylvania State University
Troubling Tradition, Community, and Self-Reliance: Reframing Expectations for Village Seed Banks
Emily Reisman, University of California Santa Cruz
The Crisis of Industrial Agriculture and the Two Paths Forward: Sustainable Intensification and Agroecology
Douglas Constance, Sam Houston State University
Jason Konefal, Sam Houston State University
Maki Hatanaka, Sam Houston State University
Farmer Perspectives on Organic Transition
Garry Stephenson, Oregon State University
Lauren Gwin, Oregon State University

C7 • JOHNSON 302
Market Failures and Controversies
ORGANIZER:
Becca Jablonski, Colorado State University
How Educating Consumers on Food Fraud in the Honey Market Affects Support for Local Honey Production: An Economic Experiment
Chian Jones Ritten, University of Wyoming
Mariah Ehmke, University of Wyoming
Linda Thunstrom, University of Wyoming
Jenny Beiermann, Colorado State University
Don McLeod, University of Wyoming
Simple GE Labels are Sufficient: Consumer Understanding and Preference of GE Products in an Increasingly Complex GE Environment
Orest Pazuniak, University of Vermont
Jane Kolodinsky, University of Vermont
Trust and Adequacy of Labeling Options for Genetically Engineered Foods: Opinions of Rural, Urban, and Suburban Consumers
Sean Morris, University of Vermont
Jane Kolodinsky, University of Vermont

C6 • JOHNSON 301
Roundtable: Social Media for Scholars
Katherine Hysmith, University of North Carolina
Emily Contois, Brown University
Fabio Parasecoli, The New School

C2 • JOHNSON 105
Roundtable: Expanding Small and Mid-scale Farms’ Participation in the Specialty Food Industry
Gail Feenstra, University of California, Davis
Shermain Hardesty, University of California, Davis
Chris Sayer, Petty Ranch, Ventura County Farmer

C4 • JOHNSON 200
Authenticity II
Producing Heritage: Politics and Patrimony in the Reinvention of Lowcountry Cuisine
2016 Alex McIntosh Prize Winning Paper
Bradley Jones, Washington University in St. Louis
Matcha as Superfood: Cultural Colonizing through Ignoring Origins
2017 Alex McIntosh Prize Winning Paper
Nick Dreher, University of Oregon
Restaurant Row: Neighborhood as Teaching Lab
David Beriss, University of New Orleans

C1 • JOHNSON 104
Digital Diet and Social Media
Taco Salad Tweets and the Populist Elite: Trump’s Taste and the Politics of Culinary Capital
S. Margot Finn, University of Pennsylvania
Navigating Discipline and Indulgence: The Strategic Performance of Contradiction in Social Media Food Posts
Yingchen Kwok, Yale-NUS College
Marvin Montefrio, Yale-NUS College
Edson Tandoc, Nanyang Technological University
Digital Humanities in Food Studies Research: Methodology to use recipes to approximate food consumption
Juan C. S. Herrera, New York University

C3 • JOHNSON 203
Reconsidering Agriculture and the Path Forward
Reconsidering the agrarian question in the era of the Anthropocene
Robert Chiles, Pennsylvania State University
Leland Glenna, Pennsylvania State University
Troubling Tradition, Community, and Self-Reliance: Reframing Expectations for Village Seed Banks
Emily Reisman, University of California Santa Cruz
The Crisis of Industrial Agriculture and the Two Paths Forward: Sustainable Intensification and Agroecology
Douglas Constance, Sam Houston State University
Jason Konefal, Sam Houston State University
Maki Hatanaka, Sam Houston State University
Farmer Perspectives on Organic Transition
Garry Stephenson, Oregon State University
Lauren Gwin, Oregon State University
C8 • JOHNSON 303
Roundtable: Ethnic American Food Today

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

**ORGANIZER:**
Lucy Long, Center for Food and Culture

**PARTICIPANTS:**
Lucy Long, Center for Food and Culture
Vivan Halloran, Indiana University
Margaret Capili Magat, Independent Scholar
Susan Eleuterio, Goucher College
Deeksha Nagar, Independent Scholar

C9 • JOHNSON 315
Workshop: Eating as a Multisensory Experience

Eating as a multisensory experience
Carmel A. Levitan, Occidental College
Aleksandra Sherman, Occidental College

**AFTERNOON BREAK**
2:45pm–3:15pm

Johnson Hall Lobby

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

D • SESSIONS
3:15pm–4:30pm

D1 • JOHNSON 104
The UCLA Healthy Campus Initiative

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

Shelley Jung, University of California, Los Angeles
Burton Cowgill, University of California, Los Angeles
Roshan Bastani, University of California, Los Angeles
Wendy Slusser, University of California, Los Angeles
Peter Angelis, University of California, Los Angeles
Al Ferrone, University of California, Los Angeles
May Wang, University of California, Los Angeles

Promoting Food Literacy and Food Security on a College Campus through Healthy Cooking Demonstrations
Miranda Westfall, University of California, Los Angeles
Jasmine Mercado, University of California, Los Angeles
Meghan O’Connell, University of California, Los Angeles
Dena Herman, University of California, Los Angeles
Wendy Slusser, University of California, Los Angeles

Expanding University Food Recovery to Address Student Food Insecurity

Tyler Watson, University of California, Los Angeles
Savannah Gardner, UC Global Food Initiative
Wendy Slusser, University of California, Los Angeles

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

Hannah Malan, University of California, Los Angeles
Wendelin Slusser, University of California, Los Angeles
Amy Rowat, University of California, Los Angeles
Tyler Watson, University of California, Los Angeles
Sarah Roth, University of California, Los Angeles
May Wang, University of California, Los Angeles

D2 • JOHNSON 105
Culinary Diplomacy in Northern California

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

Sally Baho, University of the Pacific

The Business of Walking, Talking, Eating and Drinking

Dawnie Andrak, University of the Pacific

Culinary Diplomacy in the Classroom: Culinary Lessons for Middle Schoolers

Kelsey Maher, The Culinary Citizen
D3 • JOHNSON 106
Roundtable: Land Justice: Building on Black Agrarianism for Pacific Contestations

MODERATOR:
Elissa Johnson, Syracuse University

PARTICIPANTS:
Gail Myers, Farms to Grow, INC
Monica White, University of Wisconsin-Madison
Justine Williams, Food First
Owusu Bandele, Southern University Agricultural Center and co-founder of the Southeastern African American Farmers Organic Network

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

Ian Werkheiser, University of Texas Rio Grande Valley
Lisa Heldke, Gustavus Adolphus College
Raymond Boisvert, Siena College
Douglas Constance, Sam Houston State University
Anne Portman, University of Georgia
Zachary Piso, Michigan State University

D5 • JOHNSON 203
Food Masculinities: Practices, Discourses, and Representations

CHAIR/DISCUSSANT:
Alice Julier, Chatham University

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

“The Fine Careless Rapture of the Male”: Selling Masculinity to Women in American Cookbooks
Megan Elias, Gilder Lehrman Institute of American History

Honey, Where’s the Stove? Performances of Masculine Domesticity in American Comedy Films
Fabio Parasecoli, The New School

D6 • JOHNSON 301
Alternative Food Networks

From Corn to Kale: The Changing Foodscape of East Central Indiana
Joshua Gruver, Ball State University
Elaine Vidal, Ball State University
Emily Hart, Ball State University
Andrew Imboden, Ball State University

Valuing value in alternative agrifood systems: Unpacking equity
Patricia Allen, Marylhurst University
Sean Gillon, Marylhurst University

Moving beyond sovereignty. Why food sovereignty is all about food and sovereignty is a chimera
Johann Strube, Pennsylvania State University

Food and the Politics of Place: Exploring a Civic Food Network in Montana
Neva Hassanein, University of Montana

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

Hong Kong-style Café as Third Places: A Study of Transnational Urban Foodways and Community in the Global Chinese Diaspora
Casey Man Kong Lum, William Paterson University

Eating from another’s plate—a case of Hong Kong
Daisy Tam, Hong Kong Baptist University

Navigating Taste: Chasing African Chicken in Macao
Scott Alves Barton, Queens College/Montclair State University

Performing Authenticity in Tasting Food Museums Stories in Urban Taiwan
Yi-Chieh Jessica Lin, National Chengchi University

“We all eat the same water”: Water as social identity
Willa Zhen, Culinary Institute of America
Generating Wealth Through Food System Led-Development

Generating wealth through food system led-development

**ORGANIZER:**
Becca Jablonski, Colorado State University

**PARTICIPANTS:**
Becca Jablonski, Colorado State University
Libby Christensen, Colorado State University
Todd Schmit, Cornell University
Jennifer Minner, Cornell University
Yanlei Feng, Cornell University
Ken Meter, Crossroads Resource Center

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

Haimanot Bolden, North Carolina A&T State University
Kenrett Jefferson-Moore, North Carolina A&T State University
Befikadu Legesse, North Carolina A&T State University
Benjamin Gray, North Carolina A&T State University

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

Jennifer Dobrowolski, University of the Pacific

Future Foods

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

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

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

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

Jane Kolodinsky, University of Vermont

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

Gina Hunter, Illinois State University

**KEYNOTE ADDRESS**

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

Sharon Friel, Australian National University

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

**GRAD STUDENT SOCIAL**

8:00pm
The Hermosillo (http://thehermosillo.com/)
5125 York Blvd, Los Angeles, CA 90042

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

REGISTRATION
7:30am–5:00pm
Swan Hall Lobby (across from Gilman Fountain)

BREAKFAST
7:30am–8:30am
Johnson Hall Lobby

EXHIBITS
9:30am–4:30pm
Samuelson Pavillion
Including:
- Athabasca University Press
- Bloomsbury
- Columbia University Press
- Los Angeles non-profits
- McGill-Queens University Press
- Meet & Greet an Author
- Penguin Random House
- Routledge/Taylor & Francis
- Scholar’s Choice
- University of Chicago Press
- University of Illinois Press
- University of Vermont

E SESSIONS
8:30am–9:45am

E1 • JOHNSON 104
New to Farming
A Critical Ethnographic Case Study of On-Farm Apprentices: Social Movement Participation and Farmworker Identities
Lorien MacAuley, Virginia Tech
Kim Niewolny, Virginia Tech
Profitability vs “Making it”: Beginning Farmers’ Longevity in the Midwest
Andrea Rissing, Emory University
The complex role of volunteering in achieving farms’ goals: A multiple case study in Maryland
Philip McNab, Johns Hopkins University
New Ranchers, New Possibilities: Generational and regional variations in California’s rangelands
Kate Munden-Dixon, University of California - Davis

E2 • JOHNSON 105
Farm to Consumer
The Chattanooga Food Mapping Project: Preliminary Results from Mapping an Urban Foodshed
Shawn Trivette, University of Tennessee at Chattanooga
"Like an LV handbag": The politics of farm-to-table in China
Caroline Merrifield, Yale University
Understanding duration of rural low income membership in subsidized Community Supported Agriculture: A mixed methods study
Weiwei Wang, University of Vermont
Jane Kolodinsky, University of Vermont
Rebecca Seguin, Cornell University
Karla Hanson, Cornell University
Marilyn Sitaker, The Evergreen State College
The Impact of “Local” in America’s Farm-to-Fork Capital
Dawnie Andrak, University of the Pacific
E3 • JOHNSON 106
Identity and Migration I
South Asian restaurant cuisine in British Columbia's Fraser Valley
Lisa Powell, University of the Fraser Valley and University of British Columbia
Lenore Newman, University of the Fraser Valley

“Around the Kitchen: Identity, Migration, and Shifting Food Practice in Esmeralda Santiago's When I Was Puerto Rican”
Kane Ferguson, Indiana University
Sanctuary Supper: The Immigrant Restauranteur in the San Francisco Bay Area
Delia Sarich, University of the Pacific

E4 • JOHNSON 200
Roundtable: Food and the City: Future Directions in Research, Teaching and Advocacy
ORGANIZER:
Casey Man Kong Lum, William Paterson University
PARTICIPANTS:
Casey Man Kong Lum, William Paterson University
Ken Albala, University of the Pacific
Heather Arndt Anderson, Independent Food Writer and Plant Ecologist
Andrew Smith, The New School
Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center
Daniel Block, Chicago State University
Daisy Tam, Hong Kong Baptist University

E5 • JOHNSON 203
Global Commodities
Testing the limits of Geographical Indications: The Curious Case of Baklava
Esin Gozukara, Simon Fraser University
Gold Rush: Moroccan Culinary Argan Oil
Emily Schostack, Chatham University

The Emergence of the Bountiful Teff (Eragrostis Tef (Zucc.)) Consumer Marketing System Across Cultural Boundaries: A Study of Local-Global Connections Brokered by Small-Scale African Food Markets
Aklilu Reda, University of Kentucky
Think Local Act Global: An Analysis of the Tahini Supply Chain
Sam Applefield, Chatham University

E6 • JOHNSON 301
Big Food Business
10,000 Independent Pizza Operators Can't Be Wrong: The Cultural Geography of the International Pizza Expo
India Mandelkern, The Los Angeles County Museum of Art

Voting for Robots with Your Fork & Wallet: The Neoliberal Language of Labor & Consumer Choice
Anna Nguyen, Concordia University

A Unicorn in Oz: Reading the Modern Food Landscape through Tales from Blue Apron
Susan Miller-Davis, University of the Pacific

Draining Us Dry: Scarcity and Contestation Over Bottled Water Extraction in the U.S. and Canada
Daniel Jaffee, Portland State University

E7 • JOHNSON 302
Cheese
Sustainability-as-Flourishing: Factors Helping and Hindering Artisan Cheesemakers to Flourish
Stephanie Welcomer, University of Maine

Brady Davis, University of Maine
Jean MacRae, University of Maine

Evaluating the Benefits and Costs of Producing Dairy Goat Cheese Operations in North Carolina
Marvin Bolden, North Carolina A&T State University
Kenrett Jefferson-Moore, North Carolina A&T State University

Donald McDowell, North Carolina A&T State University
Benjamin Gray, North Carolina A&T State University

Squaring the Slice: Wrapping the Kraft Single with American Cultural Norms
Karen Sudkamp, Chatham University

Parmigiano Reggiano: Slivers of Authenticity, with a Sprinkling of Solidarity
Jess Canose, Chatham University

E8 • JOHNSON 303
Urban Food
Radical Space and the Urban Garden Movement: Lessons from Syracuse, NY
William Cecio, Syracuse University

Connective Consumptions: Mapping contemporary food sharing activities in Melbourne, Australia
Ferne Edwards, Trinity College Dublin
Anna Davies, Trinity College Dublin

Social and Material Transformation: An Ethnography of a Postindustrial Urban Farm
Jared Strohl, University at Buffalo
Cooking and Eating Together

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

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

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

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

Food Systems Sustainability

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

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

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

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

Fostering Rural Self-Sufficiency
Ken Meter, Crossroads Resource Center

Italian Food Heritage and Identity

“A gorgeous smell would waft from the hedgerow”: Italian POW food in Britain during the Second World War.
David Bell, Ohio University
Theresa Moran, Ohio University

Chestnut sagra in Preggio, Umbria, Italy. Practices and discourses around heritage food
Elisa Ascione, The Umbra Institute
Christopher Fink, Ohio Wesleyan University

Training Taste Buds: Producing Taste, Identity, and Ethics with Olive Oil
Daniel Shattuck, University of New Mexico

Is Food Addictive?

Food Addiction: Fact or Fiction?
Kima Cargill, University of Washington

No, you’re not addicted to carbohydrates; you simply prefer to eat sweets
Janet Chrzan, University of Pennsylvania

Chefs and Restaurants

Race and Taste: The Consequences of Racialized Categorization in America’s Top Restaurants
Gillian Gualtieri, UC Berkeley

Growing Up Foodies
Elizabeth Fakazis, University of Wisconsin Stevens Point

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

MORNING BREAK
9:45am–10:15am
Johnson Hall Lobby
Coffee, Decaf, Assorted Teas, Iced Water, & Gourmet Cookies
Gendering Production and Consumption

Luna Chix and Iron Girls: Feminine Representation in Sports Nutrition Marketing
Joylin Namie, Truckee Meadows Community College

Gendering Food Names: How Some Languages Gendertype Foods
Jeffery Sobal, Cornell University
Sara Jumabhoy, Cornell University

Meal Delivery Kits: A Leveling of the Gender Playing Field
Julia Haramis, New York University

The Depiction of Female Gender in Billions: The Sweet and Sour Sides of Television's Portrayal of Women
Laura Hoffman, New York University

Elissa Johnson, Syracuse University

Identity and Migration II

Social Class in the City: Food, migration and belonging in Istanbul
Zeynep Kilic, University of Alaska Anchorage

From Chop Suey to Chow Mein Hotdish: Localization of Chinese Food and Ingredients in the Upper Midwest
Deborah Augsburger, University of Wisconsin-Superior

Othering via Food Choice: Anti-Halal Sentiment in Contemporary Australia
Rachel Ankeny, University of Adelaide
Heather Bray, University of Adelaide

Beer/Alcohol

What’s Brewing? The Role of Craft Beer in Local Communities
Antoinette Pole, Montclair State University
George Martin, Montclair State University

The Kentucky Bourbon Trail: How Bourbon Functions as a Culinary Tourism Asset
Dani Willcutt, Boston University

Mezcal: Hybrid Authentication
Nicolas Fabien-Ouellet, University of Vermont

Sipping Across the Border: The Quiet Migration of Mexican Sotol
Audrey Russek, Independent Scholar

Eating (or not) on Campus

Food Stories: Inspiring College Students to Think About Food Choices
Jessica Kehinde Ngo, Otis College of Art and Design

Student consumption habits and perceptions of climate friendly foods
Mark Bauermeister, Foothill College

Hungering For an Education: The Unhappy Balance of Work and Higher Education, and The Sacrifice of Food
Marissa Cisneros, Texas A&M University

Working With School Wellness Policies: A Personal Perspective
Cathy Davies, FoodCorps

Local Food Interactions I

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

Market sensibility and moral sentiment: farmers markets and food pantries in San Francisco, CA
Sang-Hyun Pahk, University of Hawaii at Manoa

Buying Local: Understanding how consumer moral obligation and past experience impacts intention to buy local food
Jessica Holt, University of Georgia
Joy Rumble, University of Florida
Ricky Telg, University of Florida
Alexa Lamm, University of Florida

Oklahoma Food Stories: Bridging difference
Carol Moder, Oklahoma State University
F9 • JOHNSON 315
Education and Nutrition

Embodying a Signature Pedagogy for Sustainable Food Systems Education: The Oregon/Ecuador Intercultural Learning Community
Joan Gross, Oregon State University
Mark Edwards, Oregon State University

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

Conflicted Consumers: Nutrition Discourse, Modernity, and Tradition in Tamil Nadu
Madeline Chera, Indiana University

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

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

F11 • FOWLER 202
Agriculture and Human Values Journal Board Meeting

G SECTIONS
1:30pm–2:45pm

G1 • JOHNSON 104
Creating Local Food Security

The Food Security Status of Muncie, Indiana and the Muncie Food Hub Partnership
Emily Hart, Ball State University
Joshua Gruver, Ball State University
Jessi Ghezzi, Ball State University
Amy Gregg, Ball State University
Elaine Vidal, Ball State University

Farm Fresh Food Boxes Open New Markets for Farmers and Retailers, and Benefit Rural Economies
Marilyn Sitaker, The Evergreen State College
Erin Roche, University of Vermont
Florence Becot, University of Vermont
Lisa Chase, University of Vermont
Hans Estrin, University of Vermont

Lauren Greco, University of Vermont
Diane Smith, Washington State University
Julia Van Soelen, University of California
Jane Kolodinsky, University of Vermont

Driving Away Food Insecurity: Mapping Muncie, Indiana Mobile Market Locations through GIS and Community Engagement
Andrew Imboden, Ball State University
Joshua Gruver, Ball State University
Amy Gregg, Ball State University
Adam Berland, Ball State University
Elaine Vidal, Ball State University

G3 • JOHNSON 106
Identity and Migration III

Salvadoran Cooking, Salvadoran Stories Preserved
Karla Vasquez, SalviSoul

The Taste of Place and The Nature of Trust: Heritage Foods in Post-Socialist Kazakhstan
Julia McLean, University of California, Los Angeles

“These stories are tools of resistance:” Renfrew-Collingwood/traveling histories/rooted in place
Stephanie Lim, University of British Columbia

Unpacking Lunchtime Expectations: Cross-cultural Food Influences in a Central Florida Cafeteria
Emily Herrington, University of Central Florida

FOOD TRUCK LUNCH
11:30am–1:30pm
LocoL (http://www.welocol.com/)
Get Shaved (http://www.getshavedice.com/)

Make sure you have your wristband
Free with full/student registration

ASFS BUSINESS MEETING
Commons Room Johnson Student Center
Lunch available in the room

AFHVS BUSINESS MEETING
Salsbury Young Room, Johnson Student Center
Lunch available in the room
G4 • JOHNSON 200
Diaspora, Migration, and Identity
Food as refuge—stories of Syrian refugees in the city of São Paulo, Brazil
Fernanda Scaglusi, University of São Paulo
Fernanda Porreca, University of São Paulo
Ramiro Unsain, Federal University of São Paulo
Priscila Sato, University of São Paulo
Mariana Ulian, University of São Paulo
Migrating Food Cultures: The Performance of Spanish Cuisine by Young Spanish Migrants in NYC.
Gloria Rodriguez, New York University
Zen and the Art of the Kolache Greasing: Performing Czechness and Finding Serenity
Jeff Miller, Colorado State University
Regional food cultures in the glocal scene: the Basque-American “picon punch” and the re-construction of identity in immigrant communities
Iker Arranz, University of California, Santa Barbara

G5 • JOHNSON 203
Gentrification and Food Justice
Sowing Seeds of Displacement: Gentrification and Food Justice in Oakland, CA
Alison Alkon, University of the Pacific
Josh Cadji, Phat Beets Produce
Local Food as Land Use Politics: Contestation and Economic Development in Denver, Colorado
Joshua Sbicca, Colorado State University
Urban Agriculture for Food Justice or Gentrifying Foodies?
Yuki Kato, Georgetown University
Food Justice and Citified Sovereignty in South L.A.
Analena Hope, Cal Poly Pomona University

G6 • JOHNSON 301
Local Food Interactions II
The Localization of Local Food Systems: Public Narratives and Taste Regimes Across the Western United States
Matthew Mars, The University of Arizona
Hope Schau, The University of Arizona
Patricia Sias, The University of Arizona
Regional Marketing Logos and Displayed Food Mileage: Investigating Consumer Preference and Willingness to Pay
Kathryn Carroll, University of Wisconsin-Madison
Lydia Zepeda, University of Wisconsin-Madison
Expanding Small and Mid-scale Farms’ Participation in the Specialty Food Industry
Larry Lev, Oregon State University
Laurie Houston, Oregon State University
Gail Feenstra, University of California, Davis
Shermain Hardesty, University of California, Davis
Robert P. King, University of Minnesota
Jan Joannides, Renewing the Countryside
Chris Sayer, Petty Ranch, Ventura County Farmer
“The people here don’t cook”: Ideas of ‘Good Food’ in the Eyes of Ecological Farmers and Consumers in Shanghai
Leo Pang, SOAS University, University of London

G7 • JOHNSON 302
Producing the World: Gender, Body, Place
ORGANIZER:
Alice Julier, Chatham University
Woman Butchers: An Exploration of Food and Gender in the Workplace
Maya Lantgios, Chatham University
Butter She Made: Handmade Butter and the Family Economy in the United States
Sophie Slesinger, Chatham University
Stories from the Mountains: Food Preservation and Women’s Work in Appalachia
Emeran Irby, Chatham University
G8 • JOHNSON 303
Sustainable Fisheries and Seafood
Falalop’s Youth Action Plan: Cross-Generational Communication for Sustainable Fishing on the Ulithi Atoll
Ross Johnston, New York University

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

Threatened Fisheries in the Barotse Floodplain of Western Zambia: Mosquito Net Distribution and Natural Resource Governance
David Larsen, Syracuse University
Rick Welsh, Syracuse University
Robert Reid, African Parks International
Angela Mulenga, Independent Scholar

G9 • JOHNSON 315
Sustainability and Waste
Con/disjunctures of food waste and taste in popular media
Leda Cooks, UMass Amherst

Are Farmers Interested in Biodegradable Plastic Mulch Films? Preliminary Results from a Mixed Methods Study of U.S. Specialty Crop Growers
Katherine Dentzman, Washington State University
Jessica Goldberger, Washington State University

Sweet Charity in San Francisco: Food Runners Impact on the Emergency Food Safety Net
Stephanie Galinson, University of the Pacific

Gleaning and Community
Rick Nahmias, Food Forward

H SESSIONS
3:15pm–4:30pm

H1 • JOHNSON 104
The Taste of Place
Eating munanga trees: food and identity in remote Aboriginal Australia
Danielle Aquino, Menzies School Health Research

The Social Hierarchy of Pork: Exploring the Gourmandization of Scrapple
Madeleine Sheinfeld, Chatham University

Tastemaking and Terroir in the High-End Coffee Market
Julia Smith, Eastern Washington University

Raising a Stink: Anthropological Reflections on the Divisive Delights of Durian in Contemporary Filipino Foodways
Ty Matejowsky, University of Central Florida

H2 • JOHNSON 105
Food Policy
Participatory assessment of community factors influencing nutrition and livelihoods in Ethiopia: Implications for designing multi-sector nutrition programs
Heidi Busse, University of Wisconsin-Madison
Wellington Jogo, International Potato Center
Mariama Fofanah, International Potato Center

The State of U.S. Food Policy Councils: A Public Administration Perspective
Aiden Irish, The Ohio State University
Jill K. Clark, The Ohio State University
Karen Banks, Johns Hopkins University
Anne Palmer, Johns Hopkins University
Raychel Santo, Johns Hopkins University

Multistakeholderism and Policy Networks in Food Policy Development: The Case of the Canadian Food Strategy
Margaret Bancerz, Ryerson University

AFTERNOON BREAK
2:45pm–3:15pm
Johnson Hall Lobby
Coffee, Decaf, Assorted Teas, Iced Water, Iced Tea, Lemonade, Lemon Bars, & Brownies
Migration and Dietary Change/Health

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

Taste, Health and Ethnic Cuisines: Comparing nutrition and culinary experts’ perceptions of Hispanic Caribbean diets
Melissa Fuster, CUNY Brooklyn College

Disaster, Migration and Dietary Transformation among Marshall Islanders
Jin Young Choi, Sam Houston State University

Anthony Winson, University of Guelph

Diabetes: The Disease of the Migrant?
Alyshia Galvez, Lehman College, CUNY

Health, Hunger, and Low-Wages

Do Local Minimum Wage Policies Impact Local Food Prices? A Case Study of Seattle’s Minimum Wage Ordinance
Jennifer Otten, University of Washington

James Buszkiewicz, University of Washington

Amanda Spoden, University of Washington

Adam Drewnowski, University of Washington

Katherine Getts, University of Washington

Increasing low-income households access to fresh produce through a cost offset CSA: How does that work for the farmers?
Florence Becot, University of Vermont

Weiwei Wang, University of Vermont

Jane Kolodinsky, University of Vermont

Marilyn Sitaker, The Evergreen State College

Alice Ammerman, University of North Carolina at Chapel Hill

Michelle White, University of North Carolina at Chapel Hill

Rebecca Seguin, Cornell University

Hunger is Good for Business
Andy Fisher, Independent Scholar

Food Production, Risk, and Immigrant Labor: The Public Health Case for Immigration Reform and a Better Food System
Claire Fitch, Johns Hopkins University

Robert Martin, Johns Hopkins University

Carolyn Hricko, Johns Hopkins University

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

ORGANIZER:
Anne Bellows, Syracuse University

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

The Human Right to Garden and Participatory Design in Urban Space
Anne Bellows, Syracuse University

Carolin Mees, The New School: Parsons

Locating the intersection of violence against women and violations of the human right to adequate food and nutrition
Mallory Ennist, Syracuse University

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

Roundtable: Teaching Food Activism in Los Angeles

Gillian Grebler, Santa Monica College

Sarah Portnoy, University of Southern California

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

DISCUSSANT:
Kyla Wazana Tompkins, Pomona College

Delicious Destruction: Breakdown and ReValue in Big Food Science
Sarah Tracy, University of California-Los Angeles

Food, Blood, Vitamins: On Eating Placenta, DIY Post-Partum Vitamins, & Discard Commodification
Rachel Vaughn, University of California-Los Angeles

A “Queer-Looking Compound”: Settler Colonialism, Abjection, and the Politics of Hawaiian Poi
Hi’ilei Julia Hobart, Northwestern University
H8 • JOHNSON 303
Food at Work
Basic Benefits: The Culture of Free Food in the Tech Industry
Jesse Dart, The University of Sydney

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

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

H9 • JOHNSON 315
Roundtable: Getting to Just Food on Campus: Actions and Policies

ORGANIZER:
David A. Cleveland, University of California, Santa Barbara

PARTICIPANTS:
Thelma Velez, The Ohio State University
Mark Haggerty, University of Maine
William M. Cecio, Syracuse University

H12 • JOHNSON 103
Poster: Science Communication and Public Engagement
Opportunities for Research and Stakeholder Feedback at the National Institute of Food and Agriculture (NIFA)
Wesley Dean, U.S.D.A. National Institute of Food and Agriculture
Robbin Shoemaker, U.S.D.A. National Institute of Food and Agriculture

Saturday
REGISTRATION
7:30am–5:00pm
Swan Hall Lobby (across from Gilman Fountain)

BREAKFAST
7:30am–8:30am
Johnson Hall Lobby

EXHIBITS
9:30am–4:30pm
Samuelson Pavillion
Including:
Athabasca University Press
Bloomsbury
Columbia University Press
Los Angeles non-profits
McGill-Queens University Press
Meet & Greet an Author
Penguin Random House
Routledge/Taylor & Francis
Scholar’s Choice
University of Chicago Press
University of Illinois Press
University of Vermont

PLENARY PANEL
5:00pm–6:30pm
Food Chain Labor, Panelists TBA
hosted and moderated by Evan Kleiman

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

BANQUET
6:45pm–9:15pm
Branca Patio and Gresham Dining Hall, Johnson Student Center

Featuring the bounty of California, particularly foods found along the John Muir Trail
Wine and beer included
I1 • JOHNSON 104
Urban Agriculture: Food Security, Environment, and Community

DISCUSSANT/ORGANIZER:
Antoinette Winklerprins, National Science Foundation

Drought and Urban Agriculture: Framing Water Access in the City
Lucy Diekmann, Santa Clara University
Leslie Gray, Santa Clara University
Gregory Baker, Santa Clara University

Assessing the Impact of Community Garden Design on Local Food Security
Courtney Gallaher, Northern Illinois University
Kristen Borre, Northern Illinois University

Urban Agriculture and Gentrification: How Gardeners are Transforming Urban Neighborhoods
Pascale Joassart-Marcelli, San Diego State University
Fernando Bosco, San Diego State University
Blaire O'Neal, San Diego State University

Urban Agriculture and Food System Change: A Comparative Perspective of Urban Agriculture in Silicon Valley
Leslie Gray, Santa Clara University
Lucy Diekmann, Santa Clara University

I2 • JOHNSON 105
Workshop: Teaching and Learning about Food Waste, Identity, and Culture
Leda Cooks, UMass Amherst

I3 • JOHNSON 106
Gallery: Cultivating Communities: Humboldt Food Sovereignty
Joshua Frye, Humboldt State University
Laura Johnson, Humboldt State University
Jennifer Maguire, Humboldt State University
Noah Zerbe, Humboldt State University
Suzanne Simpson, Locally Delicious
David Scheerer, Humboldt State University

I5 • JOHNSON 203
Building ‘Engaged Pedagogies’: Foodways of Race, Ethnicity, and Diaspora

DISCUSSANT:
Kyla Wazana Tompkins, Pomona College

‘Engaged Pedagogies’: Afro-Latino Foodways Virtual Museum
Meredith E. Abarca, University of Texas, El Paso
Janet L. Hill, University of Texas, El Paso
Joshua I. Lopez, University of Texas, El Paso

‘Telling You What You Are’: Homogeneity in Heterogeneous Foodways
Scott Alves Barton, Queens College/ Montclair State University

I6 • JOHNSON 301
U.S. Food Justice and Activism I

Race and Gender Disparities and Farmland in the USA
Megan Horst, Portland State University
Amy Marion, Portland State University

Tracing “Justice” in the Los Angeles Food Justice Movement
Hanna Garth, University of California, San Diego

Fighting Racism at its Root: An Examination of San Diego’s Community Gardens
Jane Henderson, University of San Diego

I7 • JOHNSON 302
Labor and the Farming Economy

Everyone should study psychology: Class, Kinship and Solidarity in Alternative Food Systems in Mexico
Hilary King, Emory University

Deskilling in Industrialized Broiler Farming
Elizabeth Miller, University of Oregon

Incarcerated Individuals and the Food System: The Silent Rise of a New Labor Force
Collin Townsend, Syracuse University

Precarious Healthcare Plight of Marshallese Poultry Processing Workers
Jin Young Choi, Sam Houston State University
Douglas Constance, Sam Houston State University
Mobile Food
Cruise Ship Dining Rooms as Sovereign Spaces of Cultural Consumption
Shayan Lallani, University of Toronto

Latina/o Produce Trucks: Health, Culture & Community Well-Being
Claudia Hernandez Romero, Otis College of Art & Design

More than a meal: food trucks as building blocks of Southern California
Mark Vallianatos, LAplus

Creating Dignity, Not Dependence: Community Development & Food Security Implications of Mobile Food Vending
Mariah Noth, University of Vermont
Jane Kolodinsky, University of Vermont
Daniel Baker, University of Vermont

Asian Restaurants: Sites of Discovery, Distinction, and Discrimination
DISCUSSANT:
Eric Han, William and Mary College

Chinese and Japanese Restaurants in Exclusionist Seattle
Samuel C. King, University of South Carolina

Reviewing the Restaurant in Meiji Japan
Eric C. Rath, University of Kansas

The Impact of Asian Cuisine on Fine Dining in the U.S., 1980–2001
Samuel H. Yamashita, Pomona College

Joint AFHVS/ASFS Business Meeting

MORNING BREAK
9:45am–10:15am
Johnson Hall Lobby
Coffee, Decaf, Assorted Teas, Iced Water, & Gourmet Cookies
J5 • JOHNSON 203
Roundtable: Social Sustainability and the U.S.D.A. Sustainable Agriculture Research and Education Program
Wesley Dean, U.S.D.A. National Institute of Food and Agriculture
Doug Constance, Sam Houston State University
Jessica Goldberger, Washington State University
Clare Hinrichs, Pennsylvania State University
Jason Parker, University of Vermont
Spencer Wood, Kansas State University

J6 • JOHNSON 301
Edible Matters: The Material and Visual Culture of Food in San Francisco, 1865–1965
sponsored by The German Historical Institute, Washington, DC

DISCUSSANT:
Leonard Schmieding, German Historical Institute

Treading the Wine Press: Representations of Identity and Labor in ‘America’s Rhineland’
Shana Klein, German Historical Institute

Culinary Tourism at the Fair: The “Pure Food” Exhibits of the Panama-Pacific International Exposition, San Francisco, 1915
Bonnie M. Miller, University of Massachusetts, Boston

Photography and the Leftist Press: Rousing and Representing California’s 1930s Agricultural Strikes
Ellen Macfarlane, Princeton University

J7 • JOHNSON 302
Roundtable: Sharing Food and Agriculture Syllabi and Curriculum
Valentine Cadieux, Hamline University
Kim Niewolny, Virginia Tech
Garrett Graddy-Lovelace, American University

J8 • JOHNSON 303
Roundtable: Food Studies/Design/Pedagogy
A Roundtable Exploration of the Intersections of Food Studies and Design in Teaching and Learning
Charlotte Biltekoff, University of California, Davis
Fabio Parasecoli, The New School
Sonia Massari, Gustolab International Institute for Food Studies, University of Illinois Urbana Champaign-Rome Center

J9 • JOHNSON 315
Food Deserts and Food Access
Examining Protein Availability and Consumption Among Low-Income Families
Abigail Borron, University of Georgia
Amanda Gee, University Tennessee, Extension
Jolena Waddell, Tarleton State University

Hiding Hunger in Middle America
Lydia Zepeida, University of Wisconsin-Madison

Feeding the City in an Uncertain World: A Case Study of Food Resilience Planning in Baltimore, Maryland
Erin Biehl, Johns Hopkins University
Roni Neff, Johns Hopkins University
Sarah Buzogany, Baltimore Food Policy Initiative
Alice Huang, Baltimore Food Policy Initiative
Holly Freishtat, Baltimore Food Policy Initiative

PRESIDENTIAL LUNCHEON AND AWARDS PRESENTATION
11:30am–1:30pm
Branca Patio and Gresham Dining Hall, Johnson Student Center
Free with full/student registration

The Purpose-Driven University: The Role of University Research in the Era of Science Commercialization
Leland Glenna, Pennsylvania State University, President of AFHVS

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

AFHVS Awards:
Excellence in Instruction
Excellence in Scholarship
Excellence in Innovation
Graduate Student Paper Award
Undergraduate Student Paper Award

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

SESSIONS
1:30pm–2:45pm

K1 • JOHNSON 104
Food Safety and Security
Contradictions, Consequences, and the Human Toll of Food Safety Culture
Patrick Baur, University of California, Berkeley
Christy Getz, University of California, Berkeley
Jennifer Sowerwine, University of California, Berkeley
We ate steamed fish and they just gave me the bone; asked me to clean the bone like a cat”: Food security and eating
Charlene Mohammed, University of Victoria
Discourses of Contaminants: Fukushima Nuclear Disaster and the Mess Thereafter
Maya Hey, Concordia University

K2 • JOHNSON 105
Roundtable: Healthy Living Ambassador Program: Teens as Teachers in the Garden and the Effects on Youth Self-Efficacy
Virginia Bolshakova, Purdue University
Wei-Ting Chen, UC Cooperative Extension
John Gieng, UC Cooperative

K3 • JOHNSON 106
Roundtable: China’s Changing Food System: Rural and Urban
Alexander Day, Occidental College
Robert Gottlieb, Occidental College

K5 • JOHNSON 203
Roundtable: Migration Stories: Voice, Representation, and Community Relations in Public History
Ashley Rose Young, Duke University
Paula Johnson, National Museum of American History
Sara Wood, Southern Foodways Alliance
Tracey Mitchell, Pacific Food & Beverage Museum
Gloria Rodriguez, Eat Spain Up!
Polly Adema, University of the Pacific

K6 • JOHNSON 301
Rhetoric and Narrative
Recipe Names as a Gateway to Interpersonal Communication and Identity Sharing
Natsuko Tsujimura, Indiana University
Let Them Eat Diamonds: Neoliberal Pica and Rhetorical Boundaries
Darcy Mullen, Georgia Institute of Technology
Foodways, Identity, and the Environment in T. C. Boyle’s California Novels
Rocco Marinaccio, Manhattan College
Exploring Food and Film in Studio Ghibli
Anna Sekine, Chatham University
“Our house in India is on fire”: Cannibalizing Anglo-Indians after the Indian Rebellion of 1857
Catherine Peters, Harvard University

K7 • JOHNSON 302
Roundtable: Making Sense of Food Waste
Andrew Smith, The New School
Jonathan Deutsch, Drexel University
Sol Katz, University of Pennsylvania
Steven Finn, University of Pennsylvania
Eric Handler, Health Officer of Orange County, CA
K8 • JOHNSON 303
Methodological Approaches in Food Systems, Health, and Well-being Research

ORGANIZER:
Gerad Middendorf, Kansas State University

Understanding the Role that Eating Plays in Everyday Life: Time diaries as a means of analyzing food practices and contexts
William McIntosh, Texas A&M University

PhotoVoice: A creative method to use with low-income children to get them talking about their urban food environment
Chery Smith, University of Minnesota

Empowering preschoolers to become healthy lifestyle messenger through stories, music, dance, and visual tools
Virginie Zoumenou, University of Maryland Eastern Shore

K9 • JOHNSON 315
New Findings from the Enhancing Food Security in the Northeast through Regional Food Systems (EFSNE) Project

DISCUSSANT:
Kate Clancy, Independent Scholar

Public Perceptions of Regional Food Systems
Anne Palmer, Johns Hopkins University
Linda Berlin, University of Vermont
Kate Clancy, Independent Scholar
Carol Gieseke, Delaware State University
Clare Hinrichs, Pennsylvania State University
Ryan Lee, Johns Hopkins University
Philip McNab, Johns Hopkins University
Sarah Rocker, Pennsylvania State University
Raychel Santo, Johns Hopkins University

The Role of Regional Supply Chains in Independent Supermarkets: Case Study Findings
Kristen Park, Cornell University

Describing Households' Food Purchasing Patterns across Poverty and Urban Status
Rebecca Cleary, Colorado State University
Alessandro Bonnano, Colorado State University
Clare Cho, U.S.D.A. Economic Research Service

Food Systems Education in a Large Interdisciplinary Project: Intentions, Adjustments and Evolving Insights
Clare Hinrichs, Pennsylvania State University

Emily Piltch, Tufts University
Chris Peters, Tufts University
Tim Griffin, Tufts University
Alessandro Bonnano, Colorado State University
Carol Giesecke, Delaware State University
Sarah Rocker, Pennsylvania State University
K10 • FOWLER 201
U.S. Food Justice and Activism II

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

Expressing Rage, Feeling Solidarity, and Believing in the Possibility of Change: Food Justice, Disability Activism, and Embodied Rhetorics
Abby Wilkerson, George Washington University

Targeting Food Access Programs to Maximize Farm Sales and Farmers Market Viability
Colleen Donovan, Research Partner with Washington State Farmers Market Association

K11 • FOWLER 202
Roundtable: Teaching Food History

Erica Peters, University of the Pacific & Culinary Historians of Northern California
Beth Forrest, Culinary Institute of America
Megan Elias, Gilder Lehrman Institute of American History
Jeffrey Pilcher, University of Toronto Scarborough
Fabio Parasecoli, The New School

SESSIONS
3:15pm–4:30pm

L1 • JOHNSON 104
Global Flows and Local Cuisines: Chinese, German, and Indian Restaurants in San Francisco

DISCUSSANT:
Shana Klein, German Historical Institute

Chinese and Indian Restaurants in San Francisco
Laresh Jayasanker, Metropolitan State University of Denver
Johnny Kan: Pioneer of Cantonese Haute Cuisine in San Francisco
April Chan, University of the Pacific

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

L2 • JOHNSON 105
Food Histories

Chewing Gum: The globalization of a habit
Martina Kaller, University of Vienna and Stanford University

Popcorn Victory! The story of popcorn’s popularity in American snack culture as a result of federal wartime rationing in America during WWII
Miranda Rosso, University of the Pacific

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

L3 • JOHNSON 106
Farming Logics

What are they thinking? Measuring Mental Models to understand farmer decision-making
Chris Bardenhagen, Michigan State University
Phil Howard, Michigan State University
Steven Gray, Michigan State University

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

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

AFTERNOON BREAK
2:45pm–3:15pm

Johnson Hall Lobby

Coffee, Decaf, Assorted Teas, Iced Water, Iced Tea, Lemonade, Lemon Bars, & Brownies
L5 • JOHNSON 203
Roundtable: Teaching about Organic Food, Farming and Culture

ORGANIZER:
Janet Chrzan, University of Pennsylvania

PARTICIPANTS:
Janet Chrzan, University of Pennsylvania
Jacqueline Ricotta, Delaware Valley University
Jonathan Deutsch, Drexel University
John T. Lang, Occidental College
Leigh Bush, University of Indiana
Miriam Cantwell, Bloomsbury Academics

L6 • JOHNSON 301
Collaboration, Capacity, and Complexity

Capacity Building for Regional Food System Change in Rural-Urban Spaces: Considerations on Complexity, Hope, and Social Justice
Kim Niewolny, Virginia Tech
Tracy Kunkler, Social Profit Strategies

International University Strategic Partnerships: Critical for Food, Agriculture & Natural Resources
William Lacy, University of California, Davis
Xiaoguang Liu, Nanjiang Agricultural University

Funding a ‘People’s Food Justice Geography’: Supporting Community-Academic Collaborations as Fundamental Food Movement Work
Daniel Block, Chicago State University
Kristin Reynolds, Independent Scholar

L7 • JOHNSON 302
Food Systems, Health, and Well-being: Understanding Complex Relationships and Dynamics of Change

ORGANIZER:
Gerad Middendorf, Kansas State University

Making the Connections among Food Systems, Health, and Well-being
Ardyth Gillespie, Cornell University
Emily Krentzel, Cass County (Iowa) Health System
Cultivating a Food Desert: locating and augmenting in situ healthy food procurement
Catherine Brinkley, University of California, Davis
Subhashni Raj, University at Buffalo
Megan Horst, Portland State University

School Gardens: the good, the bad, and the ugly
Christine E.H. Coker, Mississippi State University

Food Deserts in the Breadbasket: A Rural-Urban Comparison
Michael Miller, Kansas State University
Patrick Rissler, Kansas State University
Gerad Middendorf, Kansas State University
Spencer Wood, Kansas State University

L8 • JOHNSON 303
Roundtable: Food Policy Councils as Institutions for Engaging Diverse Perspectives on Food and Agriculture

Gail Feenstra, University of California, Davis
Kate Munden-Dixon, University of California, Davis
Anne Palmer, Johns Hopkins University
Jill Egland, United Way of Kern County

L9 • JOHNSON 315
Sense and Taste

Traversing the Blind Kitchen
Jason Jay, University of the Pacific

Traditional Flavors for New Audiences: The Japanese Culinary Academy’s Mission to Promote Authentic Japanese Cuisine
Greg de St. Maurice, Ryukoku University

The cosmopolitan palate and the ephemeral taste for ‘alternative’ eating in the Philippines
Marvin Joseph Montefrio, Yale-NUS College

The Effects of Class and Status on Sensorial Experiences While Consuming Sweets
Caroline Erb-Medina, The Graduate Center-CUNY
FOOD, CULTURE & SOCIETY

Aims & scope

Food, Culture and Society: An International Journal of Multidisciplinary Research is an international peer-reviewed publication dedicated to exploring the complex relationships among food, culture, and society from numerous disciplines in the humanities, social sciences, and sciences, as well as in the world of food beyond the academy. It brings to bear the highest standards of research and scholarship on all aspects of food studies and encourages vigorous debate on a wide range of topics, such as:

- cross-cultural perspectives on eating behaviours
- gender and the food system
- recipes, cookbooks, and menu as texts
- philosophical and religious perspectives on food and the body
- social construction of culinary practices, beliefs, and traditions
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Nicholas Bauch

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Ellen Oxfeld

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Megan A. Carney

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E. Melanie DuPuis

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Emily Yates-Doerr

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Sarah Bowen

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