CULTIVATING CONNECTIONS

EXPLORING ENTRY POINTS INTO SUSTAINABLE FOOD SYSTEMS

The Association for the Study of Food and Society  The Agriculture, Food, and Human Values Society

May 18-21, 2022
About the Societies:

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

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

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

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

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

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

Sincerely,

The Cultivating Connections Planning Committee

Special Thanks to the Conference Planning Committee

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

Jerry Shannon, Associate Professor, UGA Dept of Geography

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

Hilda Kurtz, Professor, UGA Dept of Geography

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

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

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

- Bear Hug Honey Company
  https://www.bearhughoney.com
- Figment Kombucha
  https://www.figmentkombucha.com
- Independent Baking Co.
  https://www.independentbaking.com
- Simple Man Distillery
  https://simplemandistillery.com
- Half Shephard Market and Cheese Shop
  https://halfshepherd.com
- 1000 Faces Coffee
  https://www.1000facescoffee.com
- Gently Soap
  https://gentlysoap.com
- MEplusTea
  https://www.meplustea.com
- Condor Condor Chocolates
  https://www.condorchocolates.com
- Piedmont Provisions
  https://piedmontprovisions.com

Welcome Reception with Presidential Addresses:
Wednesday, May 18
5:00PM - 7:00PM
[Magnolia Ballroom]

For more information about local businesses:

Download the conference app!

Conference hosted at the
University of Georgia Center for
Continuing Education & Hotel
https://discover.georgiacenter.uga.edu

1197 S Lumpkin St.
Athens, GA 30602
Schedule at a glance:

**Wednesday, May 18:**
- 8 am - 11 am: Registration
- 8 am - 5 pm: Pre-Conference Tours
- 3 pm - 6 pm: Registration
- 5 pm – 7 pm: Welcome Reception with Presidential Addresses [Magnolia Ballroom]

**ASFS:** “Like a moth to a candlelit dinner: food and storytelling”
Beth Forrest, with Zeynep Kiliç, Cecelia Leong-Salobir, and Lisa Heldke

**AFHVS:** “Transdisciplinary Research for Wicked Problems”
David Conner

(Dinner on your own)

**Thursday, May 19:**
- 7 am – 8 am: Mentoring Breakfast with The Graduate and Early Career Professional Committee [Magnolia Ballroom]
- 7:30 am - 5:30 pm: Registration and Information Open
- 8 am - 4:30 pm: Exhibitor Room Open [Room L]
- 8:10 am - 9:50 am: Concurrent Sessions 1 (p. 7-8)
- 9:50 am - 10:20 am: Morning Refreshment Break [Pecan Tree Galleria]
- 10:20am - 12 pm: Concurrent Sessions 2 (p. 9-10)
- 12 am – 1:30 pm: Lunch on your own/ Rashe’s Cuisine Lunch Truck [Presbyterian Student Center]

**Friday, May 20:**
- 7:30 am - 5:30 pm: Registration and Information Open
- 8:00 am - 4:30 pm: Exhibitor Room Open [Room L]
- 8:10 am - 9:50 am: Concurrent Sessions 5 (p. 19-20)
- 9:50 am - 10:20 am: Morning Refreshment Break [Pecan Tree Galleria]
- 10:20 am - 12 pm: Concurrent Sessions 6 (p. 21-22)
- 12 pm - 1:30 pm: Lunch on your own/ Holy Crepe Lunch Truck [Presbyterian Student Center]
- 1:30 pm - 3:10 pm: Concurrent Sessions 7 (p. 23-24)
- 3:10 pm - 3:40 pm: Afternoon Refreshment Break [Pecan Tree Galleria]

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**“Black Farmers, Black Scholars, Black Futures.”**
Dr. Monica White, Associate Professor of Environmental Justice, University of Wisconsin-Madison (p. 18)

6:30 pm: Dinner on your own

7 pm - 8:30 pm: Grad Student/ Early Career Professional Happy Hour [Grindhouse Killer Burgers]
3:40 pm - 5:20 pm: Concurrent Sessions 8 (p. 25-27)

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

“What’s in a name - Sustainable, Organic, Regenerative Agriculture?”
CheFarmer Matthew Raiford, Menu and Featured Speaker (p. 28)

Saturday, May 21:
7:30 am - 9 am: Registration and Information Open
8 am - 12 pm: Exhibitor Room Open [Room L]
8:10 am - 9:50 am: Concurrent Sessions 9 (p. 29-31)
9:50 am - 10:20 am: Morning Refreshment Break [Pecan Tree Galleria]
10:20 am - 12 pm: Concurrent Sessions 10 (p. 31)
12:30 pm - 2 pm: Awards Luncheon [Magnolia Ballroom]

End conference. Save travels home!

Society Board and Business Meetings:

Thursday, May 19
12 pm - 1:30 pm: AFHVS Business Meeting [Magnolia Ballroom - Salon 1]
12 pm - 1:30 pm: ASFS Business Meeting [Magnolia Ballroom - Salon 2]

Friday, May 20
8:10 am - 9:50 am: Food, Culture and Society Journal Board Meeting [Craige Boardroom]
10:20 am - 12:00 am: AFHVS Board Meeting [Craige Boardroom]
12:00 pm - 1:30 pm: Joint AFHVS/ASFS Board Meeting Lunch [Magnolia Ballroom]

To view abstracts:

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

THURSDAY, May 19
Order Rashe’s Cuisine Lunch Truck ticket:
Find the menu at rashecuisine.com

FRIDAY, May 20
Order Holy Crepe Lunch Truck ticket:
Find the menu at holycrepecatering.com
Society Awards:

2022 ASFS Awards

Monograph:


First Book:


Edited Volume:


Book Chapter or Article:


Honorable Mention:


Food, Culture & Society Article


Graduate Student Paper:

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

Undergraduate Paper:

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

Pedagogy, Single Instructor:

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

Pedagogy, Team-Taught Instruction:

Nicki Tarulevicz, Associate Professor of History, Frieda Moran, Graduate student, Melinda Standish, Educational Technologist, Scott McIntyre, Educational Technologist, University of Tasmania, “Eating History”
2022 BIPOC ASFS Fellowships:

Winners:

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


Finalists:


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


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


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


2022 AFHVS Awards

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

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

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

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

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

Gail W. Feenstra, University of California - Davis

EXCELLENCE IN SCHOLARSHIP

Philip H. Howard, Michigan State University

EXCELLENCE IN INSTRUCTION

Robert Magneson Chiles, The Pennsylvania State University

EXCELLENCE IN INNOVATION

Anna Erwin, University of Texas Rio Grande Valley

EXCELLENCE IN PUBLIC SERVICE

Siva Sureshwaran, USDA/NIFA

Congratulations to all award winners!
Thursday
May 19, 2022

**Concurrent Sessions 1**
8:10AM - 9:50AM

101: Food Systems Programs in Higher Education
[Room Q]

Commensality as Connection for Chatham University’s Food Studies Students
Alexandra (Lexy) Baird, Masters of Food Studies Student at Chatham University

Cooking online? Assessment of Student Learning Outcomes from In-person and At-home Cooking Labs
Kerri LaCharite, George Mason University; Jaianna Johnson, George Mason University

UGarden: Cultivating self-efficacy at a campus student farm
JoHannah Biang, University of Georgia; Jennifer Jo Thompson, University of Georgia; David Berle, University of Georgia; Abigail Borron, University of Georgia; Cecilia Herles, University of Georgia; Shannon Brooks, University of Georgia

Using PhotoVoice to Capture Educator Experiences Beyond the Farm-to-School Teacher Training Intervention
Charlie Evans, University of Georgia, Warnell School of Forestry and Natural Resources, Dept. of Crop and Soil Sciences; Gary T Green, University of Georgia, Warnell School of Forestry and Natural Resources; Jennifer Jo Thompson, University of Georgia, Dept. of Crop and Soil Sciences

102: The Material Culture of International Eating in the Cold War (P)
[Room E]

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

104: Agriculture of the Middle #1: Imagining Alternatives: Reflections on the Founding Inspiration for Agriculture of the Middle (P)
[Room F/G]

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

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

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

106: Performing Food Politics of Migration and Immigration
[Room Y/Z]

Un encuentro en las Fronteras: migrant workers, multispecies encounters and political ecologies in coffee plantations in Southern Mexico
Estelí Jiménez-Soto, Department of Nutrition and Food Studies, Syracuse University
**“We’re not immigrants, we’re not Latinos”: conjuring continental indigenous community at a food sovereignty nonprofit**

Alex Korsunsky, Vanderbilt University

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

Samantha Brown, University of Oregon

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

Aklilu Reda, University of Kentucky

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

[Room V/W]

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

Michael Haedicke, University of Maine

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

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

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

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

**A Sustainable Livelihoods Approach to Farm Viability in New England**

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

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**109: Wines and Ciders**

[Room J]

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

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

**Identity and Change: The Destiny of the Romanian Wine**

Georgeta Stoian Connor, Georgia Gwinnett College

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

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

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**110: Culture and Resistance at the Table**

[Room T/U]

**Racialized Tabletalks: Foodways, Materiality and Inscribed Discourses**

Scott Alves Barton

**Food and the domestication of far-right propaganda**

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

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

Alice P Julier, Chatham University
**Concurrent Sessions 2**
10:20AM - 12:00PM

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

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

202: Food Histories
[Room J]

Packaged Authenticity: The 1930s-1940s Packaging Revolution in Mass-Produced America
Xaq Frohlich, Auburn University

From Panocha to Fudge
Patrick Charbonneau, Duke University; Jeffrey Pilcher, ASFS

Safekeeping the Fermented Fish Buru: A Cleaning and Enrichment Job
Melanie Narciso, University of Georgia

“A Great Democratizing and Socializing Influence”: The Promise and Pitfalls of Community Canneries in the United States
Danille Elise Christensen, Virginia Tech

203: Challenges Facing Farmers
[Room F/G]

Pesticide Exposure and its Aftermath: A Case Study of Idaho Farmworkers
Rebecca Som Castellano, Boise State University; Lisa Meierotto, Boise State University; Cynthia Curl, Boise State University

Undergraduate Program
In our undergraduate horticulture degree, students learn the science of plant growth and development as well as the management of economic crops and enterprises. Students select from a wide range of courses in horticulture and related disciplines to provide a balance of scientific understanding and technical skills.

Graduate Program
Both MS and PhD graduate degrees are available with research opportunities spanning Georgia’s commodities and the various disciplines of horticulture. The emphasis in graduate work is placed on research, supplemented by courses and seminars to develop a high order of independent thought, broad knowledge, and technical skills.

Visit our website for more information on our major, minor, internships, and clubs!
Children and childcare: Ubiquitous on family farms yet largely absent from farm programming
   Florence Becot, National Farm Medicine Center; Shoshanah Inwood, The Ohio State University; Andrea Rissing, Emory University

Protracted Dependence and Unstable Relations: Agrarian Questions in the H-2A Visa Program
   Laura-Anne Minkoff-Zern, Syracuse University; Mary Jo Dudley, Cornell University; Anna Zoodsma, Syracuse University; Rick Welsh, Syracuse University; Bhavneet Walia, Syracuse University

The Future of Farming Project: Exploring the Desire for Engagement and Peer-to-Peer Learning Strategies
   Hannah Stewart, Auburn University; Michelle R. Worosz, Auburn University; McKayla Robinette, Auburn University; Brenda Ortiz, Auburn University; Audrey Gamble, Auburn University; Leah Duzy, Compliance Services International; Rishi Prasad, Auburn University

204: New Philosophical Work on Food Consumption
   Megan Dean (Organizer), Culinary Mind: Center for Philosophy of Food

   Food Pharmacies and Food Addiction: Shifting Food-Drug Interpretations in Allopathic Medicine, Psychology, and Psychiatry
   Joseph Tuminello, McNeese State University

   The “Attractive Aversions” of Fermented Food: Can Carolyn Korsmeyer’s Theory of Disgust Account for My Feelings About My Compost Bucket?
   Lisa Heldke, Gustavus Adolphus College

   Rethinking the Foodie
   Aaron Meskin, University of Georgia

205: A Farm to Food Bank Initiative: Supporting Local Farms and Improving Fresh Food Access within the Charitable Food System (R/W)
   [Room V/W]
   Melissa DeNomie, Medical College of Wisconsin

206: The state of the Black Farmer in America - Extinction Level event (R/W)
   [Room Y/Z]
   Michael Carter Jr., Africulture & Carter Farms LLC; Renard Turner, Vanguard Ranch; Duron Chavis, Happily Natural Day

207: Culture and Tastes
   [Room T/U]

   Don’t Yuck My Yum: Personalized Diets and the Crisis of Tolerance
   Margot Finn, University of Michigan

   Choosing hemp food: The influence of perceptions on U.S. consumer propensity to use hemp food
   Hannah Lacasse, University of Vermont; Jane Kolodinsky, University of Vermont; Tyler Mark, University of Kentucky; Rebecca Hill, Colorado State University

   Disrupting Colonial Narratives in Guatemala’s Culture Through Sesame
   Genesis Caplan, Chatham University

   Mapping Apps and Cuisine: Delivering Equitable Foodways
   Christopher Hsu, Independent
Thursday
May 19, 2022

**Concurrent Sessions 3**
1:30PM - 3:10PM

301: The Gendered History of Chicken and its Substitutes in Israeli Food Culture
[Room T/U]

*From “Poultry” to “Meat”: How Chicken Conquered the Israeli Menu*
Dafna Hirsch (Organizer), Open University of Israel

*Protein Powder and Power Relations*
Erela Teharlev Ben Shachar, Open University of Israel

302: Considering Soils
[Room V/W]

*Urban Farmer Risk Perception of Heavy Metal Soil Contamination*
Nathan Shoaf, Purdue University; Dr. Zhao Ma, Purdue University, College of Agriculture

*Changes in soil carbon and nitrogen across different tillage regimes in the Lower Rio Grande Valley*
Luzyannet Ballesteros, University of Texas Rio Grande Valley; Stephanie Kasper, Department of Biology, University of Texas Rio Grande Valley; Alexis Racelis, School of Earth, Environmental, and Marine Sciences, University of Texas Rio Grande Valley

*Dynamic Soil Properties in the Lower Rio Grande Valley: understanding responses of Infiltration Rate, Bulk density, Aggregate stability to different tillage practices*
Temiloluwa Awoteyo, University of Texas Rio Grande Valley; Stephanie Kasper, University of Texas Rio Grande Valley; Carlos Garcia Patlan, University of Texas Rio Grande Valley; Alexis Racelis, University of Texas Rio Grande Valley

303: Agriculture of the Middle #2: Lessons from Two Decades of Interdisciplinary Collaboration to Build a Food and Agriculture of the Middle (P)
[Room F/G]

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

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305: Land Grabs and Ownership
[Room Q]

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

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


Julie C. Keller, University of Rhode Island

‘Land Grabbing’ & Governance: A Political Sociological Perspective

William Biebuyck, Georgia Southern University

306: Doing Authenticity: Food and Gender (R/W)
[Room J]

Janna Tamargo, University of Florida

307: History, Heritage & Identity
[Room Y/Z]

**Food Justice**

Bradley Wilson, West Virginia University

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

Sydney Lawson, Chatham University

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

Tony VanWinkle, Guilford College

**2022 AFHVS Graduate Student Honorable Mention Award**
**Poster Presentations**

3:10PM - 4:30PM

[Room K]

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

Michael Adedotun Oke, Michael Adedotun Oke Foundation

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

Ariana Gunderson, Indiana University Bloomington, Department of Anthropology

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**Breaking Bread: Building Community and Resiliency through Sourdough Bread**

Esther Woo, University of Michigan

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

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

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

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

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

Vanessa P. Shonkwiler, UGA; Isaac Arriaga

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

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

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**Impact of COVID-19 on women farmers of Nepal**

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

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

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

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

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

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

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

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**Food Systems Practitioner and Educational Resource Database**

Kaley Hohenshell, Iowa State University; Courtney Long, Iowa State University
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**Concurrent Sessions 4**

3:40PM - 5:20PM

**401: Lightning Talks: Higher Education and Community Programs**

[Room Q]

*Paideia Campus: mediterranean diet, regeneration and new mindsets*

Sonia Massari, Future Food Institute

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

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

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

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

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

Tara Maireid Conway, University of Minnesota

*Mushroom Production: Building Mycelial Connections Between Classrooms and Kitchens*

Taylor Reid, The Culinary Institute of America

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**Encouraging a More Equitable Beverage Education**

Marie-Louise Friedland, Boston University

**The Dirt Road, More or Less Traveled**

Kim Hines, North American Food Systems Network

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

Ziynet Boz, University of Florida

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

[Room Y/Z]

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

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**403: The Agroecological Transition**

[Room V/W]

*From Extermination to Care: Cricket “Euthanasia” and the Frontiers of Ethical Eating*

Paolina Lu, New York University

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

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

*Doing Co-Development*

Michelle R. Worosz, Auburn University; Hannah Stewart, Auburn University; McKayla Robinette, Auburn University; Brenda Ortiz, Auburn University; Audrey Gamble, Auburn University; Leah Duzy, Compliance Services International; Rishi Prasad, Auburn University
Strawberry landscapes at a crossroads: land, pathogens, and politics in agroecological transitions

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

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

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

404: Supporting Small and Beginning Farmers
[Room F/G]

Needs Assessment Determined that New Farmers Need to Connect with Each Other
Liz Felter, University of Florida; Hannah Wooten, University of Florida

Climate Adaptation Resources for Northern New England Farmers
Carolyn Hricko, University of Vermont; Meredith Niles, University of Vermont; Adam Daigleault, University of Maine; Erin Lane, USDA Northeast Climate Hub; Rachel Schattman, University of Maine; Sonja Birthisel, University of Maine; Eric Gallandt, University of Maine; Ruth Clements, University of Maine; Joshua Faulkner, University of Vermont; Stephanie Hurley, University of Vermont; Beth Holtzman, University of Vermont Extension; Tim Harrold, University of Vermont

Indiana Urban Farmers’ Attitude and Perception Towards a Certificate Program
Nathan Shoaf, Purdue University Cooperative Extension Services; Tamara Benjamin, Purdue University Cooperative Extension Services; Kathryn Orvis, Purdue University; Theoneste Nzaranyimana, Purdue University

The resilience and viability of farmers markets as an alternative food network: case studies from Michigan
Chelsea Wentworth, Michigan State University; Phillip Warsaw, Michigan State University; Krista Isaacs, Michigan State University; Angel Hammon, Michigan State University; Abou Traore, Michigan State University

Revisiting the “White Farm Imaginary” at Farmers Markets: Instagrammable Booths, Marketing Pressures, and the Need for Sustainable Entry Points for Immigrant Agriculturalists
Emily Ramsey, University of Georgia

405: Conceptualizing Food Systems
[Room J]

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

Towards an Eco-biopsychosocial Model for Understanding Food, Nutrition and Health: The Crucial Role of Food Systems
Brandy-Joe Milliron, Drexel University; Marc Zegans, 2 Founding Principle, Creative Development, Santa Cruz, CA; Jonathan Deutsch, Department of Food and Hospitality Management, Drexel University, Philadelphia, PA

Narratives of Food System Transformation: What Are They & Why Do They Matter?
Molly Anderson, Middlebury College

[CONCURRENT SESSIONS 4 CONT’D NEXT PAGE]
### Concurrent Sessions 4

#### 406: Race, Resilience, and Self-governance

[Room J]

*Cultivating Resilience in the Face of Hardship: Survival Strategies for Black Farmers*
Andrew Smolski, North Carolina State University; Michael D. Schulman, North Carolina State University

*Examining the Role of Collective Agency in Multi-Sector Advocacy for Racial Justice in the Food System*
Nicole I. Nunoo, Virginia Tech

*Engaging Farmers with Whole Farm Technical Assistance and Hands-on Training*
Joshua Dawson, Fort Valley State; Billy Mitchell, FSMA Training Coordinator, National Farmers Union; Kristin Woods, Regional Extension Agent, Auburn University

#### 408: New Philosophical Work on Food Justice

[Room R]

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

*Food Ethics 4 Ways (or Maybe 8)*
Paul B. Thompson, Michigan State University

*Food Justice as Epistemic Justice*
Alexandra Plakias, Hamilton College

*Peacebuilding through the ethic of sharing: Recalibrating regenerative relationships with food animals to advance food security*
Raymond Anthony, University of Alaska Anchorage

*Food Sovereignty as Restorative Justice in the City*
Samantha Noll, Washington State University

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

[Room T/U]

*A Recipe for Flavor Knowledge: Shared Experiences, Stories, and Co-Constructive Conversations in Sensory-Science Research*
Leah Hamilton, Virginia Tech; Jacob Lahne, Virginia Tech

*Evolving Image of Masculinity in Japanese Men’s Cooking*
Natsuko Tsujimura, Indiana University

*Storytelling Dinners: Performing Community and Food*
Lindsay Herring, Chatham University

#### 410: Religion and Identity in Food and Farming

[Room E]

*Local Engagement of Diverse Farms in Agriculture Planning*
Jeremy E. Hershberger, The Ohio State University; Shoshanah Inwood, The Ohio State University

*Plain producer pluralistic approaches to health care: antibiotics and natural remedies used in the barn and home*
Caroline Brock, University of Missouri; Rebecca Schewe, Syracuse University

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

*Freedom Farmers* revises the historical narrative of African American resistance and breaks new ground by including the work, roles, and contributions of southern Black farmers and the organizations they formed. The book traces the origins of Black farmers’ organizations to the late 1800s, emphasizing their activities during the late 1960s and early 1970s. Whereas much of the existing scholarship views agriculture as a site of oppression and exploitation of Black people, *Freedom Farmers* reveals agriculture as a site of resistance by concentrating on the work of Black farm operators and laborers who fought for the right to participate in the food system as producers and to earn a living wage in the face of racially, socially, and politically repressive conditions. Moreover, it provides a historical foundation that will add meaning and context for current conversations regarding the resurgence of agriculture in the context of food justice/sovereignty movements in urban spaces like Detroit, Chicago, Milwaukee, New York City, and New Orleans.

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

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

To learn more about Dr. Monica White, her work, and her publications, visit [http://monicamariewhite.com/](http://monicamariewhite.com/).
501: USDA/SARE Grants Workshop (P)
[Room Q]
Douglas Constance, Sam Houston University

503: Farmer Mental Health and Well-Being
[Room V/W]

The Effects of Collective Trauma on Iowa Farmers
Chris Morris, Iowa State University; Dr. J. Arbuckle, Iowa State University

Farm Stress and the Production of Rural Sacrifice Zones
Bradi Heaberlin, Indiana University

Investigating conservation-related characteristics as predictors of farmers’ job satisfaction in industrial capitalist agriculture
Lijing Gao, Iowa State University; J. Arbuckle, Iowa State University

Farming as Healthcare? A New American Case Study
Anna Zoodsma, Syracuse University

504: Agriculture of the Middle #3:
Charting the future(s) for Agriculture and Food of the Middle (P)
[Room F/G]
Patrick Baur, University of Rhode Island; Clare Hinrichs, Penn State University; Catherine Brinkley, University of California, Davis; Becca Jablonski, Colorado State University; Lilian Brislen, Colorado State University

505: Rethinking Regional Food Systems
[Room T/U]

Regional Food Systems Planning and Collective Action: An Agroecological Knowledge Perspective
Kim Niewolny, Virginia Tech; Eric Bendfeldt, Virginia Tech; Katie Trozzo, Virginia Tech; Garland Mason, Virginia Tech; Kasey Owen, Virginia Tech; Justice Madden, Virginia Tech

The Case for Regional Food Systems
Kate Clancy, Food Systems Consultant

Indirect public food procurement: the case of Rio Grande do Norte State, Brazil
Gabriel Soyer, School of Public and International Affairs, University of Calgary, Department of International Affairs, University of Georgia; Estevan Coca, Assistant Professor, Natural Sciences Institute, Federal University of Alfenas, Brazil

Rethinking “local” and “sustainable” in Territorial Agri-food Chains: A Case of Place-based Public Food Procurement in South Korea
Seulgi Son, University of Michigan

Bread and food sovereignty through ‘semences paysannes’: action research on agroecology, heritage grains, and regional markets in Eastern France
Kristin Reynolds, The New School, European School of Political and Social Sciences; Bénédicte Callec, European School of Political and Social Sciences
507: Farmers and the Sustainability Transition
[Room Y/Z]

Diverse entry points for diverse geographies: Toward a political ecology of crop diversification
Andrea Rissing, Emory University

Using mixed-methods social science to tailor sustainable agriculture outreach to commodity croppers
Maria Teresa Tancredi, University of Georgia; Melissa Ann Ray, University of Georgia; Jennifer Jo Thompson, University of Georgia

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

Social norms and sustainability transition among Iowa farmers
Lijing Gao, Iowa State University; Matthew Nowatzke, Iowa State University

508: Colonialism and Power
[Room R]

Quinoa and the Colonialities of Climate-Smart Agriculture
Marygold Walsh-Dilley, University of New Mexico

Decolonizing Choice in Settler Colonial Americas: A Critique of Globalized Food Relations
Jesús Nazario, University of California, Berkeley

Gastroimaginaries of Sustainability in Peru and the US South
Catarina Passidomo, University of Mississippi

The tandoor: how and why it became central to India’s national cuisine
Chandan Sharma, Cornell Hotel School & CSPD LLC

509: Restaurants and Culinary Subjectivities
[Room E]

Opportunities for a More Equitable Restaurant Industry through Crowdfunding
Calla-Marie Norman, Chatham University

Bridging taste and health through design thinking: A collaboration with Latin American restaurants
Melissa Fuster, Tulane University School of Public Health and Tropical Medicine

“Whole” v. “Processed” Produce: An Analysis of Ableism within Online Home Cooking Media
Dana Ferrante, Boston University, Gastronomy

510: Considering Indigenous Foods and Foodways
[Room J]

The Relationship of Food and Indigenous Language: A Case Study of ‘K’iche’ Maya Food of Guatemala
Miguel Cuj, Vanderbilt University

Wild or White, Indigenous or Filipino: Comparing Rice Cultures
Raya Jamine C. Anonuevo, Chatham University

Pulque and Maguey: More than Cultural Heritage
Sheila Scoville, Florida State University

At the Confluence of Exchange: The Geography of Cooperation in Winnipeg’s Indigenous Foodsystems
Becca Dower, University of Wisconsin-Madison
Friday
May 20, 2022

**Concurrent Sessions 6**
10:20AM - 12:00PM

**601: Meet the Funder: Strategies for successfully navigating USDA’s grant opportunities (R/W)**
[Room Q]
Shoshanah Inwood, Ohio State University; Anna Erwin, Purdue University; Katie Dentzman, Iowa State University; Siva Sureshwaran, USDA NIFA

**602: Understanding Urban Agriculture**
[Room T/U]
Cultivating Green City Spaces: An Anthropological Study of Land Use Changes and Residential Experiences in Metro-Orlando Community Gardens
Chelsea Nicole Daws, University of Central Florida

Sustainability and Renewability in Iceland’s Horticultural Industry
Nicholas Ian Robinson, University of California, Davis

Sustainable Farmer Perception of Organic: A Comparison of White and Latino Vegetable Growers in Santa Barbara
Rachel Soper, California State University, Channel Islands

**603: Women and Farming Around the Globe**
[Room V/W]
Crop Diversity, Dietary Diversity and Food Security among Youth- and Female-headed Smallholder Farm Households in Uganda
Travis W. Reynolds, University of Vermont; Audree’Auna Morris-Garrett

Crossroads of Community and Resistance: Women Farmers and Food Sovereignty in Southern Italy
Patrizia La Trecchia, University of South Florida

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

**604: Food: commodities and policies**
[Room F/G]
Incomplete Commodities and Seed Systems: Interrogating the Spectrum of Commodification through Seed Saving and Exchange in the Northeastern United States
Carina Isbell, The University of Vermont; Daniel Tobin, The University of Vermont

Urban sustainable food policies in the making - in 11 European cities
Niels Heine Kristensen, Roskilde University; Stine Rosenlund Hansen, Roskilde University - Department of People & Technology; Josefine Deleuran, Roskilde University

Democratic Governance of Agricultural Multi-Stakeholder Cooperatives
Mathew Forth, Chatham University

**2022 AFHVS Graduate Student Research Paper Award**
605: Lightning Talks: Diversity, Inequality, Health and Sustainability  
[Room R]

Finding Roots: Asian American Farmers in Contemporary America  
Katie Reuther, Chatham University

Political Identity and Local Food Movement in Hong Kong  
Leo Kin Chong Chao, University of Wisconsin-Madison

Diversity, resilience, and power from a systems perspective  
Amy Guptill, SUNY Brockport

Redemption Farming  
Ax DeLessio-Parson, Independent Scholar

Climate Change and Contested Agrifood Transitions in the Anthropocene  
Douglas Constance, Sam Houston State University

Nausea Relief Popsicles: Functional Popsicles for Hospital Patients  
Heather Krick, Drexel University; Rachel Sherman, Drexel University; Brandy-Joe Milliron, Drexel University; Jonathan Deutsch, Drexel University

Disability in the Kitchen: Accessibility, Adaptability, and Ableism  
Dana Ferrante, Boston University, Gastronomy

Sustainability and Processed Foods  
Louise Wicker, Anora Food Group, LLC; Ziynet Boz, University of Florida; Elizabeth Gollub, LSU, AgCenter

606: Discourse, Marginalization and Power  
[Room Y/Z]

Dynamic Model of Food Heritage Preservation: Analysis of cultural foodways  
Barbara Worley, University of Georgia; Abigail Borron, University of Georgia

Gastronativism: Food, Identity, Politics  
Fabio Parasecoli, New York University

The digital life of caste: Affect, vegetarianism and the social body online  
Sucharita Kanjilal, University of California-Los Angeles

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

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

608: Biocultural Food Literacies  
[Room E]

Veganism as a form of Knowledge  
Liora Gvion, the Kibbutzim College of Education

Wild-Sourced Foods and Traditional Knowledge in Rural Kyrgyzstan  
Christian Kelly Scott, Mississippi State University

Culinary Literacy and Community Education Partnerships: Fayetteville Public Library Opportunities Assessment  
Melissa Terry, University of Arkansas
702: Historicizing Sustainability: Research and Teaching Strategies for Exploring Present-Day Food Systems in the American Past (R/W)
[Room Q]

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

703: Growing Rural Wealth Through Food and Agriculture Development: Opportunities and Next Steps (R/W)
[Room F/G]

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

704: Novel Methods in Food Systems Research
[Room J]

Approaching a Preliminary Theory of Identity-Oriented Evaluation: A Constructivist Grounded Theory Approach
Katie Sanders, University of Georgia; Alexa J. Lamm, University of Georgia; Abigail Borron, University of Georgia

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

Stitching Resources: Untangling food access research methods from GIS
Susannah Barr, Department of Global and Sociocultural Studies, Florida International University
A Case Study of the Ecotonal Nature of Community Food Work as Trauma-Informed Care and Agential Change Space

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

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

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

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

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

705: Building Community through Community Gardens

[Room T/U]

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

Patrick Baur, University of Rhode Island

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

Julie C. Keller, University of Rhode Island

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

Diana Willis, University at Albany

707: Taste, Health, and Technology

[Room E]

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

Gabrielle Reagan, Syracuse University, Food Studies

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

Halie Kampman, University of California, Santa Cruz

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

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

706: Organizing for Food Justice and Food Access

[Room Y/Z]

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

Joelle Robinson-Oghogho, Johns Hopkins Bloomberg School of Public Health
**Concurrent Sessions 8**
3:40PM - 5:20PM

801: Food Instagram: Researching and Teaching the Visual Social Platform *Par Excellence* (P)
[Room Q]
Emily Contois, The University of Tulsa; KC Hysmith, UNC Chapel Hill; Mimi Okabe, University of Alberta; Tara J. Schuwerk, Stetson University; Sarah Cramer, Stetson University

802: Teaching, Learning, and Healing through Food Systems Pedagogies
[Room C]
*Trans-Atlantic perspectives on social change through food justice pedagogy*
Morten Kromann Nielsen, UCL University College, Denmark

*A Narrative Inquiry into the History and Current Scope of Farm-to-School in Georgia*
Jade Frederickson, University of Georgia; Jason Peake, University of Georgia

*Revitalization, Realignment, and Reemergence: A project proposal for the New Mexico Behavioral Health Institute Farm Program*
Julie Jesmer, Washington State University, Western Center for Metropolitan Extension and Research

803: COVID-19 as an Agent of Change
[Room Y/Z]
*How did farmworker-serving organizations respond to the COVID-19 pandemic?*
Anna Erwin, University of Texas Rio Grande Valley; Zhao Ma, Purdue University, Department of Forestry and Natural Resources; Ariana Torres, Purdue University, Departments of Horticulture and Landscape Architecture and Agricultural Economics

*Regeneration Midwest/Midwest Healthy Ag Community Reciprocity in response to the Covid-19 Pandemic: A case study of Albuquerque, NM local food movement*
Cassidy Tawse-Garcia, University of New Mexico

*Social Network Analysis of Food Policy Councils and COVID-19 Responses*
Yeeli Mui, Johns Hopkins Bloomberg School of Public Health (JHB, SPH); Atif Adam, (JHB, SPH); Raychel Santo, Center for a Livable Future, (JHB, SPH); Anne Palmer, Center for a Livable Future, (JHB, SPH); Karen Bassarab, Center for a Livable Future, (JHB, SPH)

*Cultivating Connections: Community Gardening and Food Justice in a Post-Covid-19 World*
Will Schanbacher, University of South Florida; James Cave, University of South Florida

804: Focus on Smallholder Farmers and Agrarianism
[Room F/G]
*The Agrarian Question and Socio-ecological Transformation in India: A Tale of Two Villages*
Yadu C. R., Centre for Development Studies, Kerala, India
Listening to the seeds and the soil: Mexican campesinos negotiate multiple pressures to conserve native landraces by embracing a differentiated relationship to the natural resources that sustain them

Marisela Chávez, University of Montana

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

Ahmed Ekzayez, Syria Development Center

805: Organizing Food Systems
[Room T/U]

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

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

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

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

Oregon Food Hubs: Walking the Talk of Equity and Sustainability

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

806: Exploring Community Capitals
[Room E]

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

Andres Mesa, University of Missouri at Columbia

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

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

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

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

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

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

[CONCURRENT SESSIONS 8 CONT’D NEXT PAGE]
**Concurrent Sessions 8**

**CONT’D**

808: Theorizing Food Justice
[Room V/W]

*Resisting Rights: A Cautionary Account of Enlightenment Ideals in Alternative Food Movements*
Isabelle Bishop, The University of North Texas

*Limits to food justice praxis: An environmentality approach to ‘alternative’ farming*
Gretchen Sneegas, Texas A&M University; Hilda Kurtz, University of Georgia

*Food waste, hunger, and the shifting politics of food banking networks in the United States*
Joshua Lohnes, West Virginia University, Center for Resilient Communities

*An Emotional Political Ecology of Food Justice in Rural Ghana: (Re)Considerations of Food and Farming on the Frontlines of Climate Change*
Jessica Ham, Emory University

*Food as a Process*
Daniel Yuhasz, University of Missouri

809: Perspectives on Fish and Seafood
[Room D]

*Fishy Business: Fish and Populism in the British Press (1960-2020)*
Ana Tominc, Queen Margaret University, Edinburgh, United Kingdom

*Using British Columbia Shellfish Aquaculture to Evaluate Claims of Sustainability*
Carter Spires, Chatham University

Trash fish tastes good: a mixed methods analysis of lead consumers’ preferences for Pacific herring in California
Stephanie Webb, University of California, Santa Cruz

Eating through the “Dark Ages”: Oysters in the Early 20th Century
Isabella Missell, Chatham University

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

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

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

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

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

To learn more about CheFarmer Matthew Raiford, his projects, and his book, visit https://www.cheffarmermatthew.com/.
Saturday
May 21, 2022

**Concurrent Sessions 9**
8:10AM - 9:50AM

901: The Making of Modernity: Advertising Beverages in 20th Century Latin America (P)
[Room D]
Julia Sarreal, Arizona State University; Seth Garfield, University of Texas at Austin; Gretchen Pierce, Shippensburg University; Nancy Turteltaub Donald, University of California, San Diego; Jeffrey Pilcher, University of Toronto; James Woodard, Monclair State University

902: Dynamic Model of Food Heritage Preservation: Roundtable discussion of a conceptual framework (R)
[Room E]
Barbara Worley, University of Georgia

903: Food & Farming during COVID-19
[Room Y/Z]
Local Food System Response to Food Supply Shocks during COVID-19
Erna Melanie DuPuis, Pace University; Michelle Worosz, Auburn University; Elizabeth Ransom, Pennsylvania State University

904: Perspectives of Farmers and Farm Advisors
[Room F/G]
Balancing Self and Public Interest: Crop Advisors’ Marketing of Integrated Pest Management
Katherine Dentzman, Iowa State University

Chemical, Ecological... other? Exploring stakeholder perceptions of weed management in the Georgia coastal plain
David Weisberger, University of Georgia; Melissa Ray, University of Georgia, Department of Crop and Soil Sciences; Nicholas Basinger, University of Georgia, Department of Crop and Soil Sciences, University of Georgia, Department of Career and Information Studies; Jennifer Thompson, University of Georgia, Department of Crop and Soil Sciences

Farming in the City During a Pandemic: Divergent Adaptation Strategies to COVID-19 among Urban Farmers
Caroline Boules, University of Maryland; Yuki Kato, Georgetown University

American Midwest Farmers in the COVID-19 Pandemic: Possibilities and Problems of a Transition to Regenerative Agriculture
Serena Stein, Wageningen University, The Netherlands, Regeneration Midwest, USA; Carolyn Betz, Independent Researcher; Rob Wallace, Regeneration Midwest/Midwest Healthy Ag

Growing table food in the US Corn Belt: Urban and peri-urban producer perspectives on factors influencing potential expansion
Tiffanie Stone, Iowa State University; Janette R. Thompson, Iowa State University
905: Food System Labor and Vulnerability
[Room R]

How does COVID-19 interact with ongoing vulnerabilities in migrant agricultural communities?
Anna Erwin, University of Texas Rio Grande Valley, School of Earth, Environmental, and Marine Sciences; Zhao Ma, Purdue University, Department of Forestry and Natural Resources; Chelsa Silva, Purdue University, Department of Forestry and Natural Resources; Ariana Torres, Purdue University, Department of Horticulture and Landscape Architecture

Exploring working conditions across the food system during the first year of the COVID-19 pandemic
Caitlin Ceryes, Johns Hopkins Bloomberg School of Public health; Roni Neff, Johns Hopkins Bloomberg School of Public Health

Diversity in a supply chain rain shadow: Regional resilience and alternative food networks in the U.S. Midwest
Mrill Ingram, Center for Integrated Agricultural Systems, UW Madison; Michelle M. Miller, Center for Integrated Agricultural Systems, UW Madison

906: Regional Resiliencies
[Room T/U]

Strategies, values, and perspectives for scaling up values-based food supply chains: A New England ethnography
Alexa Wilhelm, University of New Hampshire; Analena Bruce, University of New Hampshire; Isaac Leslie, University of New Hampshire; Tom Safford, University of New Hampshire; Clare Hinrichs, Penn

State Social Infrastructure – the key to disaster response, recovery and food system resilience
Shoshanah Inwood, Ohio State University; Mary Hendrickson, University of Missouri; Jill Clark, Ohio State University; Zoe Plakias, Ohio State University; Bill McKelvey, University of Missouri

Stay Ready: Extant Resiliencies and Vulnerabilities in Local and Regional Food Systems
Lilian Brislen, Colorado State University; Annelise Straw, University of Kentucky

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

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

908: Critical Considerations of Food Insecurity
[Room V/W]

From Food Deserts to Food Apartheid: The Political Shortsightedness of the “Healthy Food” Frame
Kenneth Kolb, Furman University

Entanglements of Teenage Food Security Within High School Pantries in Pinellas County, Florida
Karen Diaz Serrano, University of South Florida

The relationship between gentrification and food insecurity in Albuquerque, NM
Ramona Malczynski, University of New Mexico

From an Organizational Perspective: Combating Food Insecurity in Savannah, Georgia
Kelsey Flannery, Georgia Southern University

[CONCURRENT SESSIONS 9 CONT’D NEXT PAGE]
**Concurrent Sessions 9**

909: One Bread, One Body: Food, Faith, and Fermentation
[Room C]

*Word and Bread: how cultural foodways shape Eucharistic theology*
Kendall Vanderslice (Organizer), Edible Theology (independent scholar)

*Living Bread, Living Land*
Emma Lietz Bilecky, Princeton Theological Seminary

*A Spiritual Ecology of Pre-Pasteurian Leaven*
Aminah Al-Attas Bradford, NCSU

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910: Adventures in Culinary & Agrotourism
[Room J]

*Hosting farm stays and on-farm experiences: A resource to help agritourism operators connect with their target markets*
Angela Tweedy, University of Vermont; Lisa Chase, University of Vermont Extension

*Cookbooks as Cultural Texts: Authorship vs Authority in Representing Africa*
Ani Steele, Chatham University

*Tahini in the 21st century: how an age-old staple became a global commodity*
Katie Reuther, Chatham University

*How the reputation of black truffles continues to be upheld by modern media*
Haley R. Moore, Chatham University

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**Concurrent Sessions 10**

1002: Urban Food Forests: Governance, Ecology, Design (P)
[Room F/G]

Anne C. Bellows (Organizer), Syracuse University

*Designing urban living with food and shelter: Participatory and adaptive approaches to shared land tenure in New York City*
Carolin Mees, Parsons School of Design, New School

*Designing Edible Ecologies as Public Space*
Matthew Potteiger, State University of New York-Environmental Science & Forestry

*Landscape of US. foraging restrictions: historic tensions between land managers and food foragers in city parks*
Marie Claire Bryant, Syracuse University

*Birds and bees in food forests: evaluating wildlife use of Syracuse berry trees*
Stewart Diemont, State University of New York-Environmental Science & Forestry

1004: New Approaches to Understanding Rural Food Access
[Room V/W]

*Checking out of the grocery store: food access in rural Appalachia*
Jared Gingrich, Emory University; Emily Burchfield, Emory University

*Setting the Table for a New Rural Food Access Approach: An Assessment of Models to Increase Fresh Produce Availability in the Rural Southeast*
Abigail Darwin, University of Georgia; Jennifer Thompson, University of Georgia
Poetic Transcription for Identity Exploration: Engaging Arts-Based Analyses for Community-Based Program Evaluation

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

1006: Diest for a Small Planet, Innovative Foods, and New Nutritional Paradigms (R/W)
[Room Y/Z]

Ellen Messer, Tufts U., Boston U.

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

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

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

V1A: Food Marketing and Business (LS)

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

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

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

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

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

V2A: Communication Strategies in the Food System (LS)

Who pays for the party? Conference sponsor networks in the Food-Energy-Water-Ecosystems Nexus
Yu Lu, University of Wisconsin-Madison; Adena R. Rissman, University of Wisconsin-Madison

Food as a vehicle for successful cross-cultural communication among college students: Collaborative Online International Learning (COIL) in food and nutrition courses
Keiko Goto, California State University, Chico; Sebastian Alonso Navas Borja, Universidad San Francisco de Quito, Ecuador

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

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

V1B: Food Design Projects (C)

Sonia Massari, The Fork Organization

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

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

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

Noah Allison, University of Toronto; Jayeeta Sharma, University of Toronto; Sarah Elton, X University; Jaclyn Rohel, University of Toronto
The Big Finance of Big Ag: A Relational Approach to Power in Agriculture
Loka Ashwood, University of Kentucky; Andrew Pilny, University of Kentucky; John C. Canfield, University of Wisconsin-Madison; Mariyam Jamila Dishing up Words: Student-driven magazine publications as food studies pedagogical practice
Sally Frey, Chatham University; Emily Schostack, Food Education Fund
No longer turning away: inclusivity and accountability in contemporary food television
Alkim Kutlu, Heinrich Heine University Dusseldorf

Micro-Community Food Systems and Ethnographic Analysis
Alyssa Shewmaker, Texas A&M University; Marissa Cisneros, Texas A&M University; Diana Spence, Texas A&M University; Sarah Gatson, Texas A&M University

V2B: Farming, Ecology, and Justice (LS)
Intersectional Agroecology: a pathway for forging ecological sustainability, social equity, and transformative action
Michelle Nikfarjam, University of Vermont; Teresa Mares, University of Vermont
Fairer farms in the United States: exploring the implications of the first domestic fairtrade certification for the development of more sustainable agricultural value chains
Alissa Bilfield, University of Washington
The communication ecology of an immigrant-led worker-owned cooperative farm
Leda Cooks, Umass Amherst
Social risk perceptions of climate change: a case study of farmers and institutional actors in northern California
Margiana Petersen-Rockney, University of California, Berkeley
Culinary Man: From Brigade to Archipelago
Jordan Fallon, Virginia Tech, ASPECT
Meatless meat
Adrienne Bitar, Cornell University

V2C: Impact of COVID-19 on Small and Mid-Sized Farmers: Looking Back and Looking Forward (RT)
Miriam (Mim) Seidel, Chatham University; Christopher Murakami, Chatham University; Two - four BIPOC farmers will be invited to present their experiences

V2D: Factors Determining Neo-Peasant Location Choice: Gender, Capital, and Agro-Ecology
Candan Turkkan, Ozyegin University

Wednesday, May 18
4:00PM - 5:15PM | V3

V3A: Culture, Identity, and Society (LS)
Jewish Agrarianism in North America: Cultivating Culture, Community, and Sustainable Food Futures
Rebecca Croog, Wake Forest University; Zachary Goldberg, Penn State; Hannah Kass, University of Wisconsin-Madison; Anika Rice, University of Wisconsin-Madison; Michael Bell, University of Wisconsin-Madison
Sustainable Food Systems as Social Reproduction: Gender, Labor, and the Politics of the Globalized Agro-Food Economy
Diana Mincyte, City University of New York; Renata Blumberg, Montclair State University
The Poetics of Solidarity in Farmworker Activism
Eric Himmelfarb, NYU Doctoral Candidate in Food Studies
Incorporated but not absorbed: A study of agricultural cultivation decision factors of family farmers in Cotopaxi and their impact on agrobiodiversity
David Singaña, Instituto de Estudios Ecuatorianos
Agroecology and indigenous women’s rights realization along the food system
Georgina Catacora-Vargas, Bolivian Catholic University - Academic Peasant Unit “Tiahuanacu”

Humanizing Critical Food Systems Studies: Oral History Collection Connecting Students & Communities
Lisa Trocchia, Prescott College

V3B: Food at a Crossroads: Negotiating Heritage, Connections, and Sustainability in the US-Mexico Borderlands (RT)
Lois Stanford, New Mexico State University; Guillermina Gina Nunez-Mchiri, Department of Anthropology, U of Texas, El Paso; Eva Mora, Department of Social Work, U of Texas, El Paso; Meredith Abarca, Department of English, U of Texas, El Paso; Amanda Palacios, New Mexico State U; Anna Brown, New Mexico State U; Marquette Gass, New Mexico State U
V3C: Philosophical Perspectives on Eaters and Eating (W)
Megan Dean, Culinary Mind; Abby Wilkerson, George Washington University; Cain Todd, Lancaster University; Maya Hey, Future Organisms

Sophie Lamond, University of Melbourne

Thursday, May 19
1:00PM - 2:15PM | V4

V4A: Farming and Culture (LS)
Agriculture in the Arctic: When frontier imaginaries diverge from grounded realities
Mindy Price, University of California, Berkeley

Identity Anchors in Family Farm Businesses: A Resilience Communication Theory Perspective on Vermont Maple Producers
Sarah N. Heiss, College of Agriculture and Life Sciences, University of Vermont; Kerry Daigle, Center for Rural Studies, University of Vermont; Sarah Barrett, College of Agriculture and Life Sciences, University of Vermont; Travis Reynolds, College of Agriculture and Life Sciences, University of Vermont

Resilience Communication among Woman Farmers in Alaska
Sarah Heiss, University of Vermont; Ann Chiarenzelli, College of Agriculture and Life Sciences, University of Vermont; Kerry Daigle, Center for Rural Studies, University of Vermont

Stressed but blessed: the divided landscape of women farmer stress in the Iowa heartland
Carly E. Nichols, University of Iowa

Knowing to Grow: Revaluing food growing skills and work
Hannah Pitt, Cardiff University, Wales UK

V4B: Virtual Potlucks: Diasporic Discussions and Frameworks for Food Futures (C)
Marissa Cisneros, Texas A&M University; Sara Aly El Sayed, Arizona State University; Koby Song-Nochols, University of Toronto; Jillian Mosley, Mills College

V4C: Teaching Online Community-based Courses During the COVID Era: An Entry Point for Exploring Sustainable Food Systems (W)
Sandra Godwin, Georgia College & State University

Thursday, May 19
2:30PM - 3:45PM | V5

V5B: Cheffes de Cuisine: A Roundtable Discussion on Women in the Culinary Arts (RT)
Rachel Black, Connecticut College; Deborah Harris, Texas State University

V5C: Meet the Editors (RT)
Zahra Meghani, University of Rhode Island; Megan Elias, Boston University; Matthew Sanderson, Kansas State University

V5D: Interweaving Food Cultures into Agroecology and Nutrition Science for Deep Food System Transomformation (W)
Gabriel Smith, Syracuse University; Rebecca Garofano, Syracuse University; Lamis Jamil, CAWR, Coventry University; Lupita Vasquez
### V6A: Partnerships for Sustainability (LS)

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

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

**Centering farmers in assessing food farm resilience in metropolitan regions**

Jude Wait, WCMER; Marcia Ostrom, WSU

### V6B: Diversity and Sustainability (LS)

**Immigrant histories and Southern futurity on Atlanta’s Buford Highway**

Lily Kelting, Flame University

**Making the case for food in social reproduction approaches**

Fiorella Nastaran Picchioni, NRI, University of Greenwich

**The state of US farm operator livelihoods**

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

**Illicit crops: The role of environmental discourses in producing marginality**

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

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

Leda Cooks, UMass Amherst

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

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

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

Donica Belisle, University of Regina; Jayeeta (Jo) Sharma, University of Toronto; Arunima Datta, Idaho State U.
Friday, May 20
1:00PM - 2:15PM | V7

V7A: Foodways and Food Security (LS)
Factors associated with food security and satisfaction with food-related life among Cuban adults
Lauren Nakabayashi, California State University Chico; Viviana Mendoza, California State University Chico; Keiko Goto, California State University Chico

Food Storytelling in New Mexico and the “Nutritional Values” Narrative-shift Campaign
Divana Olivas, University of Southern California, Three Sisters Kitchen (Albuquerque-based non-profit)

Navigating Alternatives: Finding the Best Approach for Achieving Food Justice and Sustainability
Dylan Turner, University of North Carolina at Charlotte

The co-evolution of crop, dietary and flavor diversity in the US: 2001-2018
Tung-Lin Liu, University of Vermont; John Richardson, University of Vermont

Exploring the role of wild plant foods in the food security and diet diversity of forest-edge farming and fishing households in Southeastern Madagascar
Maya Moore, University of Vermont; Mattie Alpaugh, University of Vermont; Kimmerling Razafindrina, Kimmerling Consulting; Meredith T. Niles, University of Vermont

Wine Complexities: Winemaking vs Wine Tasting in Turkey
Atak Ayaz, IHEID, Graduate Institute of International and Development Studies, Geneva

Friday, May 20
2:30PM - 3:45PM | V8

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

V8A: Food Distribution Strategies (LS)
Openness to ethnic foods: How do Japanese customers interpret Vietnamese cuisine in Japan?
Vien, Thi-Thuc Dinh, Kyoto University

Defining School Farms and Their Capacity for Food Literacy Education
Sammy Blair, University of British Columbia Vancouver, Canada; Kerry Renwick, University of British Columbia; Eduardo Jovel, University of British Columbia; Lisa Powell, Sweet Briar College, Virginia, USA; Annalijn I. Conklin, University of British Columbia, Providence Healthcare Research Institute, St. Paul’s Hospital

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

How are farmers navigating online sales, marketing, and outreach in the digital era?
Sasha Pesci, UC Davis

Lessons Learned from a Community-Based Learning Course on School Food Systems for Undergraduate Students
Devika Suri, University of Wisconsin-Madison; Susan Nelson, University of Wisconsin-Madison

Private or Public? The Fractal Recursivity of Restaurant Space
Ariana Gunderson, Indiana University Bloomington, Department of Anthropology

V8B: Gastronomica Roundtable: Translating the Foods of the World (RT)
Daniel Bender, Gastronomica
V8C: Global Perspectives on the Politics of School Food as Essential Care Infrastructure (RT)
Jennifer Gaddis, University of Wisconsin-Madison; Sarah Robert, University of Buffalo

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

V8E: Gene Editing of Livestock (LS)

Regulation of gene edited livestock
Zahra Meghani, University of Rhode Island

Genome editing animals for sustainable livestock agriculture?
Rosine Kelz, Bremen University

Axes of contestation over gene-edited livestock
Erik Millstone, Science Policy Research Unit, University of Sussex

Interests, Norms, Meanings, Values: Seeds as Biosocial Commons and Gene Editing of Livestock
Sambit Mallick, Indian Institute of Technology Guwahati

From GM plants to gene editing of farm animals: Looking at the past to see what may come to be (RT)
Zahra Meghani, University of Rhode Island; Rosine Kelz, Universität Bremen; Sambit Mallick, Indian Institute of Technology Guwahati; Erik Millstone, Sussex University

Friday, May 20
4:00PM - 5:15PM | V9

V9A: Emerging Issues in Sustainable Agriculture (LS)

Manufactured Vulnerabilities - Unsustainable wheat and instant noodles consumption in Indonesia
Elna Tulus, University of Technology Sydney

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

The politics of goals, outcomes, and policy supports for food, ecosystems, and quality of life
Adena Rissman, University of Wisconsin-Madison; Yu Lu, UW-Madison; Ana Fochesatto, UW-Madison

Pathways to Agroecology in The Southern Peri-Urban Zone of Buenos Aires, Argentina
Lena Pransky, University of California, Davis; Amanda Crump, University of California Davis; Percy Nugent, Arturo Jauretche National University; Gustavo Tito, National Agricultural Technology Institute, Argentina; Vikram Koundinya, University of California, Davis

Rancher experiences and perceptions of climate change in the western U.S.
Aaron Saliman, University of California, Berkeley; Margiana Petersen-Rockney, University of California, Berkeley

V9B: Community and Economy (LS)

“Save food with a tap”: The rhetoric and performance of food waste reduction apps
Leda Cooks, UMass Amherst

Commodity Fetishism: The Curious Case of the Industrial Schnitzel in Israeli Food Culture
Yahil Zaban, Tel-Aviv University, Oranim College

“I realized how rich we ‘wood rats’ are”: Evaluating the Comprehensive Rural Wealth Impacts of Wild Harvesting in the Ozark Highlands
Sarah Hultine Massengale, University of Missouri Extension; Mary Hendrickson, University of Missouri Interdisciplinary Center for Food Security

Investigating the connection between leadership, self-governance, and success in Kentucky community gardens
Amanda Beavin, Syracuse University

Community Kitchens and Cooking Communities: How Women Engage in ‘Collectivized’ Forms of Reproductive and Care Work
Khari Chanel Johnson, University of North Carolina

Manager and Vendor Perceptions of Farmers Markets Impacts on Communities: Evidence from Michigan
Phillip Warsaw, Michigan State University; Chelsea Wentworth-Fournet, Michigan State University; Arena Lewis, Michigan State University; Krista Isaacs, Michigan State University; Abou Traore, Michigan State University

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

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

[V9 SESSION CONT’D NEXT PAGE]
Friday, May 20
V9 Session Cont’d

V9D: Rethinking Food Concepts with Conceptual Engineering (W)

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

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