ASFS/AFHVS Conference 2015

THURSDAY, JUNE 25TH, 2015

SESSION ONE (A) -- 8:30 AM – 9:45 AM

JMK Library 103
A1. PANEL: Place, Taste, Voice
Joan Price, Marietta College:
   *Food maps: Exploring foodscape geographies*
Annie Hauck-Lawson, Poly Prep Country Day School
   *The Food Voice: An Overview in a Nutshell*
Melissa McGovern, Le Moyne College:
   *Exploring Taste Preferences in Middle Class College Students*

DILWORTH LAB
A2.

Mellon Living Room
A3. PANEL: Food, Public Land, and Forests
Catherine Bukowski, John Munsell, Virginia Tech:
   *Community Food Forests in the United States: A Study of Design and Management Processes & Principles*
Sarah Hultine Massengale, University of Missouri Extension:
   *Non-timber Forest Products in the United States: A Review of the Literature*
Hannah Roberson, SOAS, University of London:
   *Imagining the future through forest gardening in urban food activism*

Mellon Conover
A4. PANEL: Out Standing in a Field: Farmers, Feminists, and Field Hands
Venice Williams, Institute for Urban Agriculture and Nutrition:
   *Field hands and Foodways: Cultural Farming and Education*
Leah Kirts, New York University:
   *The Ecofeminist Farmer: Environmentalism, Agriculture, and Gender Equity in the 21st Century*
Rebecca Paxton; Friedrich Leisch, Bernhard Freyer, University of Natural Resources and Life Sciences, Jim Bingen, Michigan State University:
   *Farmers as health promoters: How Austrian organic farmers perceive their role in the promotion of health across multiple domains*

Mellon Devore
A5. ROUNDTABLE: Publishing Scholarly Work for Stakeholder Audiences
Organizer: Jenifer Buckley, Organic Processing Institute
Participants:
  Jenifer Buckley, Organic Processing Institute
  Valentine Cadieux, University of Minnesota
  Duncan Hilchey Editor in Chief, Journal of Agriculture, Food Systems, and Community Development
  Harvey James, Editor in Chief, Agriculture and Human Values
  Phil Mount, Associate Editor, Canadian Food Studies/La Revue canadienne des études sur l'alimentation

Coolidge Sanger
A6. PANEL: PANEL: Cooking the Books: Gender and Text
Elise Lake, University of Mississippi:
Elizabeth Schaible, New York City College of Technology, CUNY:
  Tea Works: The Historical and Social Implications of Women Training in Tea Room Management in Early 20th Century New York City
Rachel Snell, University of Maine:
  Canadian Crusoes: Cultural Food Landscapes in English Canadian Recipe Collections, 1830-1867

Buhl Beckwith
A7. The Moral Logic of Dietetics, 1
Paul Thompson, Michigan State University:
  Demoralizing Dietetics
Emily Contois, Brown University,
  Guilt-Free and Sinfully Delicious: A Contemporary Theology of Weight Loss Dieting
Rachel Schwartz, St. Joseph’s College
  Shopping for Change in the Supermarket?: The contradictions of ethical consumption

Dilworth 100
A8. PANEL: PANEL: Theorizing Change Across the Food Universe
Sean Gillon, Marylhurst University:
  The politics of value: articulating oppositional modes of food system value, ownership, and control distribution
Thomas Gray, USDA Cooperative Programs and University of Saskatchewan:
  Toward a Meso-Sociological Theory of Cooperative Membership Structural Design: An approach to off-set institutionalization
Julia McGuire, University of Maine:
  The Anthropocene: the hierarchy of human energy appropriation

Dilworth 006
A9. PANEL: 100 years of Liberty Hyde Bailey’s The Holy Earth
Organizers: Amy Guptill, SUNY Brockport
Clark Wolf, Iowa State University:  
*Ground-Levels in Democratic Agrarianism: Liberty Hyde Bailey’s Communitarian Environmental Ethic*

John Linstrom, NYU:  
*The Holy Earth and Ecocriticism’s “Third Wave”: Bridging the Dualism of Relinquishment and Superfluity*

Paul A Morgan West Chester University:  
*The Holy Earth in the Century of Climate Change*

Scott Peters,  
*Liberty Hyde Bailey and the Challenges of Sustainability in the 21st Century*

**JMK Library LCC2**

**A10. PANEL: Gastronomy, Authenticity, and Biopolitics**
Leigh Bush, Indiana University:  
*Controlling Discourse in Public Formation: Taste-making in the Era of New Media*

John Kainer, Texas A&M University:  
*Authentically Alone: Authenticity and the Screen Image*

Robert Valgenti, Lebanon Valley College:  
*The Hungriest Concept: Metabolizing Biopolitics through Gastronomy*

**THURSDAY SESSION TWO (B) 10:15 – 11:30**

**JMK Library 103**

**B1. WORKSHOP: Designing Tools and Systems for New Food Cultures**
Organizer: Sonia Massari, ISIA Design School

Participants:
Stefani Bardin, New School
Charlotte Biltekoff, UC Davis
Sonia Massari, ISIA Design School

**DILWORTH LAB**

**B2.**

**Mellon Living Room**

**B3. PANEL: Religion, Community, Food**
Ellen Rovner, Boston University, Brandeis University:  
*Food, Class, and Conflict, Kosher-style*

Sylvia Grove, University of Pittsburgh  
*Community, cuisine, and critique in 14th century France: Food as insult in Honoret Bovet’s L’Apparicion maistre Jean de Meun*

**Mellon Conover Room**

**B4. PANEL Biodiversity in Agricultural Systems**
Laura Rabinow, RPI
Hybridity, Intersectionality and Discursive Choices: Agricultural Biotechnologists in Kenya’s Public Policy Process and Media
Alcade C. Segnon, Adam Ahanchédé, Enoch G. Achigan-Dako, University of Abomey-Calavi; Orou G. Gaoue, University of Hawaii at Manoa:
Spatio-temporal dynamics in farmers’ knowledge of agro-biodiversity management and willingness to apply diversified farming systems in arid and semi-arid areas in Benin
Arthur Trese, Ohio University:
The business of seed saving

Mellon Devore Room
B5. ROUNDTABLE: Teaching Sustainable Consumption through Project-Based Learning
Organizer and presider: Mim Seidel, Chatham University
Participants:
Emily Kramer, Chatham University
Elise Miranda, Chatham University
Alicia Franken, Chatham University

Coolidge Sanger
B6. PANEL: Engendered cooking and consumption
Natalia Paulovich, The Graduate School for Social Research at the Institute of Philosophy and Sociology of the Polish Academy of Sciences:
Woman in contemporary Georgia - family's breadwinner or housewife?
Roblyn Rawlins, The College of New Rochelle:
“What’s For Dinner, Mommy?” The Discourse of Good Motherhood and the Practice of Home-Cooking
Farha Ternikar, Le Moyne College:
Democracy and Distinction amongst the "Chai Divas"

Buhl Beckwith
B7. PANEL: The Moral Logic of Dietetics, 2
Donald Thompson, Penn State University:
A Critique of Disease Prevention by an Individual Food Choice Strategy
Alexandrea Ravenelle, City University of New York:
Gluten-stein: The Evolution of the Gluten-Free Monster
Marisa Wilson, University of Edinburgh:
Using Photo Elicitation to Understand Nutrition Transition in Trinidad and Tobago

Dilworth 100
B8. PANEL: Genealogies of Edibility in Global Culture
Organizer: Jaclyn Rohel, New York University
Daniel Bender, University of Toronto:
The Delectable and Dangerous: Durian and the Odors of Empire
Hi’ilei Hobart, New York University:
The Things to Eat: Applications of Pure Food and Drug Laws in Territorial Hawai‘i
Jaclyn Rohel, New York University:
*Drunken Date Trees and Bastard Peppers: The Classificatory Politics of a Colonial Comestible*

**Dilworth 006**

**B9: PANEL Gastrodplomacy: Food in Politics**

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

**Polly Adema, Arts Mid-Hudson Folk Arts Program:**
*From Neighborhood to Nationhood: Gastrodplomacy in Theory and Practice*

**Michelle Branch, NYU**
*Free Produce Societies as Agents of Diplomacy*

**Lucy Long, Center for Food and Culture:**
*Gastrodplomacy: Definitions, Examples, and Strategies From a Food Studies Perspective (Soda Bread in Northern Ireland)*

**JMK Library LLC2**

**B10. PANEL: Preserving Crops, Creating Markets**

**Nurcan Atalan-Helicke, Skidmore College:**
*Globalization of Taste, Markets and Livelihoods: Conservation of Siyez Wheat Bulgur (cultivated einkorn)*

**Florence Becot, Terrence Bradshaw, David Conner, University of Vermont:**
*Apple Market Optimization and Expansion through Value-Added Hard Cider Production in Vermont*

**Mirjam Schoonhoven-Speijer, Sietze Vellema, Wageningen University**
*Trading oilseeds in northern Uganda: how ordered and skillful practices of traders link farmers to markets*

(Lunch Break 11:30 – 1:00)

**THURSDAY SESSION THREE (C) 1:00 – 2:45**

**JMK Library 103**

**C1. PANEL: Selling Sustenance: Direct Market Community Agriculture in the 21st Century**

**Ryan Galt, Libby Christensen, Katherine Bradley, Kate Munden-Dixon, Natasha Simpson, UC Davis:**
*Who supports Community Supported Agriculture? Exploring typologies of members and former members in California*

**Amy Guptill, Brockport, SUNY; David A. Larsen, Erin Kelly, Rick Welsh, Syracuse University:**
*Direct food marketing in the northeast U.S.: boutique, bread-and-butter, or both?*

**Neil Ravenscroft, Paul Gilchrist, University of Brighton; Lui Pingyang, Fudan University:**
The spaces and times of community farming: fostering sustainable foodscapes

DILWORTH LAB
C2

Mellon Living Room
C3. PANEL: Food Fixes The City: Urban Agricultural Solutions
Justin Sean Myers, Marist College; Christine C. Caruso, Hostos Community College/CUNY:
  Towards a Public Food Infrastructure: Alternative Strategies for Closing the Grocery Store Gap
Kristin Reynolds, The New School/Hostos Community College
  Urban Agriculture and Social Justice Scholarship: Reconciling Anti-Oppression Theories with Scholarly Practice
Jan Richtr, Czech Technical University; Matthew R. Potteiger, SUNY
  From Private Spaces in Communism to Communal Spaces in Capitalism: History and Current role of Urban Agriculture in Prague, Czech Republic

Mellon Conover
C4 PANEL: The Facticity of Food
Jonathan Biderman, SOAS Anthropology of Food
  Food Tech Needs Food Studies
Charlotte Biltekoff, UC Davis:
  Watching Mold Grow: Facts, Politics, and “Processed Food” Lesson Plans
Barbara Evers, Murdoch University:
  Discourses on Food Security for Australian consumer-citizens

Mellon Devore
C5 PANEL: ROUNDTABLE: Breaking Barriers, Building Bridges: Discussing Alternatives to the Academy for Scholars and Career Seekers in Food and Nutrition
Organizers: Emily Stengel, University of Vermont; Elyzabeth Engle, Penn State University; Leigh Bush, Indiana University
Moderator: Elyzabeth Engle
Participants:
  Maria R. Carabello, University of Vermont;
  Leslie Pillen, Penn State University;
  Marisol Pierce-Quinonez, World Bank;
  Emily Stengel, University of Vermont;
  Lucy Norris, Puget Sound Food Hub/Northwest Agriculture Business Center;
  Erin Caricofe, Seed Capital KY;
  Jennifer Buckley, Organic Processing Institute
  Dawn Plummer, Pittsburgh Food Policy Council
  Madeleine Chera, Indiana University

Coolidge Sanger
C6 PANEL: Crafting food, crafting change: gender in global contexts
Ian Werkheiser, Michigan State University:
Women, Justice, and Food Sovereignty in India: A Story of Transdisciplinary, Socially Relevant Research
Megan Larmer, SOAS University of London:
Who's local now? How markets and mobility shape first-generation women farmer's construction of identity and community in the American Midwest

Buhl Beckwith

C7. PANEL: Contextualizing Farming and Food Security
Leland Glenna, Yetkin Borlu,; Tom Gill, Janelle Larson, Penn State; Vincent Ricciardi, International Development Enterprises; Rahma Adam, The World Bank:
Food Security, Sweet Potato Production, and Distance to Trade Centers in Northern Ghana
Hayden Kantor, Cornell University:
Growing Ambivalence: Shifting Cropping Strategies for Staple Crops in Bihar, India
Analena Bruce, Rutgers University
Inequality and small-scale sustainable farming

Dilworth 100

C8. PANEL: Imagining Alternative Food Communities: Bread, Banquets, and Sovereignty
Carlnita Greene, University of Oregon, School of Journalism & Communication:
The Paradoxes of "Compassionate" Eating: Hunger Banquets as Simulational Solidarity at the Table
Shauna Kearns, Chatham University:
Community Bread: Food Access, Apprenticeship and Civic Engagement
Marisa Wilson, University of Edinburgh:
Alternative Food Networks in the Postcolonial World: Indigeneity and Struggles for Food Sovereignty

Dilworth 006

C9. PANEL: Ranks, Roles, Responsibilities: What It Means to be a Chef in the 21st Century
Organizer: Anne McBride, NYU
Marissa Cisneros, Texas A&M University:
The Chefs’ Dilemma: Behavioral and Environmental Effects of The Culinary Professional Project
David Livert, Penn State University; Kathleen Merget, Jerry Fischetti, Culinary Institute of America; Richard Roberts, Professional Examination Service:
The Emotional Kitchen: Development of a Novel Approach to Measuring Emotional Abilities of Kitchen Leaders
Anne McBride, New York University:
Who’s The Best? Ranking Restaurants, Defining Chefs
Willa Zhen, Culinary Institute of America:
**Putting the “Celebrity” in Chefs: Considering Class and Status Among Cooks in Contemporary China**

**JMK Library LCC2**

**C10. PANEL: Quinoa: Surviving Super-food Status in the Andes**
Ashlee Adams, Penn State University:
*Intermediaries of Sustainability: how market women influence the decisions of farmers in Bolivian quinoa production and their impact on livelihoods*
Alder Keleman Saxena, Yale University:
*Saving Sovereignty: “Rescuing” quinoa (and other native crops) in contemporary Bolivia*
Marygold Walsh-Dilley, University of New Mexico
*(Re)Producing Ethnic Difference: Solidarity, Indigeneity, and Colonialism in the Global Quinoa Boom*

**THURSDAY SESSION FOUR (D) – 2:45 – 4:00**

**JMK Library 103**

**D1. PANEL: Food As Patrimony: Ethnographic Perspectives on the Heritagization of Food**
 Organizer:
Chi-Hoon Kim, Indiana University:
*Inventing the Korean National Dish 2.0: The Heritage Politics of Bibimbap*
Jakob Klein, SOAS, University of London:
*Reimagining local foods in China: from tutechan to terroir?*
Megan Larmer, SOAS University of London:
*Antep Baklava: a preliminary case study of food heritagization’s relationship to agriculture*
Harry G. West, SOAS, University of London:
*Artisan Cheese and the Cultural Economy: (Re)connecting— but to what?*

**DILWORTH LAB**

**D2.**

**Mellon Living Room**

**D3. PANEL: Diversifying the Neighborhood: urban food contexts**
Eric Reiff, University of Colorado:
*Backyard food production as urban agrarianism in Denver, CO*
John Taylor, Chatham University and Sarah Lovell, University Illinois Champagne Urbana:
*Urban agrobiodiversity in context: A comparison of the plant diversity of African American, Chinese-origin, and Mexican-origin home food gardens in Chicago, IL*
Yuson Jung, Andrew Newman, Erika Carrillo, Jaroslava Pallas, Wayne State University:
Good Food, Better City? Politics, Pedagogy, and the Reimagining of Detroit’s Food Landscape

Mellon Conover

D4. PANEL: Give Us Bread and Pickles: Equity and Food

Anna Erwin, Virginia Tech:
Farmworker Food Insecurity and Sustainable Agriculture: Connections in the Nuevo South

Hana Uman, Chatham University:
Worker-owned Food Cooperatives: Countercultural Approaches to Workplace Democracy in the U.S. Food Service Industry

Vanessa Crossgrove Fry
Power in Pickles: How Cottage Food Laws Empower Small Scale Producers and Entrepreneurs

Mellon Devore

D5. ROUNDTABLE: Edible Ethnicities in Transition

Organizer: Farha Ternikar, LeMoyne College

Participants:
- Sinikka Elliott, NCSU (moderator)
- Megan Elias, CETLS Director, BMCC
- Farha Ternikar, Le Moyne College
- Elizabeth Zanoni, Old Dominion University
- Sara Franklin, NYU

Coolidge Sanger

D6. PANEL: Design Thinking Applied to Food Studies

Organizer: Sonia Massari, GustoLab International Institute for Food Studies

Sonia Massari, Gustolab Institute:
People centered design approach: the “metabolic food design”

Nancy Snow, Ocad University:
An Introduction to Design Processes through Food Studies

Francesca Zampollo, Auckland University of Technology:
In Search of Meaningful Food

David Szanto, Scienze Gastronomiche:
Design in pedagogy, design in cross-community collaboration

Buhl Beckwith

D7. PANEL: Regional Investment

Vanessa Fry, Presidio Graduate School:
Investing for Local, Sustainable Economies

Lesli Hoey, Allison Sponseller, University of Michigan:
Are planners enemies, obstacles or partners? A view from Michigan’s alternative food movement leaders
Christopher Wharton, Meghana Yanamandra, Heidi Lynch, Arizona State University; Michael Patrick, Mark Uchanski, Drey Clark, New Mexico State University; Micaela Fischer, Thornburg Foundation
Food system sustainability in the southwest: Developing a regional action plan to enhance resilience, livelihoods, and food security across New Mexico and Arizona

Dilworth 100
D8. PANEL: Changing Healing Institutions through Food and Agriculture
Jennifer Obadia, Health Care Without Harm:
Utilization of Community Benefits to Improve Healthy Food Access in Massachusetts
Arielle Seligson, Chatham University; Dan Dalton, The Fertrell Company:
Cultivating Recovery: Producing Food in the Community Mental Health Recovery Context
Spela Sinigoj, University of Ljubljana, Faculty of Arts:
Healthy bread in a healthy body: selected sociological aspects and dilemmas of eating in hospitals in Slovenia

Dilworth 006
D9. PANEL: Religion and Food
Emily Bailey, University of Pittsburgh:
Adventism and Dietary Reform: the Moral Food Prophecies of Ellen G. White
Scott Alves Barton, NYU; Charles A. Baker-Clark, Grand Valley State University;
Nathan C. Crook, Ohio State University:
Foodways, Faith and Festivals
Rebecca Shenton, Fuller Theological Seminary:
The Best of Old and New: Agricultural Continuity and Innovation among Eighteenth-Century Anabaptists in Europe and Pennsylvania

JMK Library LCC2
D10. PANEL: Bridging Culture and Change
Madeline Chera, Indiana University
Between Meals and Meanings: Notes on Snack Culture in South India
Christine Knight, University of Edinburgh:
Changing cultural representations of the Scottish diet, c.1950-2014
Habiba Boumlik, LaGuardia Community College:
Traditional Cuisine-Modern Revisited Cuisine via Food Networks and social media. The case of Chumicha in Morocco

FRIDAY June 25th, 2015
FRIDAY SESSION ONE (E)– 8:30 – 9:45
**JMK Library 103**

**E1. PANEL: “Get Your Drink On”**

David Bell, Ohio University; Theresa Moran, Ohio University:
*To De- or Re-mystify Wine? : The Tasting Notes of Terry Theise and Jancis Robinson*

Douglas Constance, Andrew Prelog, Sam Houston State University:
*Contested Governance of Tennessee Whiskey*

Jennifer Packard, Boston University
*The Rise and Fall of Happy Hour*

Nick Bender, Chatham University:
*Old Jewels and Old Rules/ New Blacks with New Stacks: The Jay Z Champagne Saga*

**DILWORTH LAB**

**E2. PANEL Teaching Food Systems**

Randall Coleman, The Food Trade Game, Inc.:
*Crossing the Global Food Divide: The Food Trade Game*

Rick Welsh, Evan Weissman, Rachel Verdoliva, Syracuse University:
*Measuring Changes in Attitudes and Behavior Among Food Studies Students*

Elyse Zucker, Hostos Community College/CUNY:
*Organic Soup, Social Justice and Expository Writing: Utilizing Service Learning to Teach the Writing Process and Agricultural Processes in an Inner City College*

**Mellon Living Room**

**E3. PANEL Growing in the Streets: Urban Ag in the USA**

Katharine Bradley, University of California, Davis; Marty Neideffer, Alameda County Sheriff’s Office; Hilary Bass, Alameda County Deputy Sheriff’s Office:
*Innovative Partnerships for Food Justice: An analysis of local government collaboration to support an urban farm project*

Diana Mincyte, CUNY-NYC College of Technology; Karin Dobernig, Institute for Ecological Economics:
*Urban Farming in the North American Metropolis: Rethinking Work and Distance in Alternative Agro-Food Networks*

Sam Sittenfield, Gabe LaBelle, Yvette Vargas, Repair The World:
*Expanding Urban Agriculture with Volunteers: a case study*

**Mellon Conover**

**E4. PANEL: Prehistoric Food and Culture in the Ohio Valley**

Organizer: Paul Patton, Ohio University

Amanda Cumpston, Ohio University:
*Agriculture, Foraging and Climate Change in the Late Prehistoric Period: Evidence from Patton’s Cave and Facing Monday Creek Rockshelter, Hocking Valley, Ohio*

Cameron Fortin, Ohio University:
*Food for the Dead: Evidence of Mortuary Feasting at The Plains Mound Center, Hocking Valley, Ohio*
Paul E. Patton, Andrew W. Weiland, Ohio State University:  
_Earliest Evidence for Plant Domestication in Eastern North America?_

**Mellon Devore**  
E5.

**Coolidge Sanger**  
E6. PANEL: Food, Culture, Gender  
Rachel Forlifer, Chatham University:  
_“That’s why we don’t hire any women”: Japanese Gender Roles, Cooking, and Ryōri Manga_  
Rosalinda Salazar, University of California, Davis:  
_A Literary Study of Food, Gender, and Social Injustice in Literature of the U.S.-Mexico Border Region (1980-2002)_  
James Taggart, Franklin and Marshall College:  
_Food, Love and Collective Memory of the Nahuat of Mexico_

**Buhl Beckwith**  
E7. PANEL: Finding the Fix: Situated Food System Solutions  
Nevin Cohen, City University of New York; Rositsa Ilieva, The New School:  
_Fooding the City: Everyday food practices and the transition to sustainability_  
Richard Richards, David S. Conner, Amy Trubek, Jason S. Parker, University of Vermont:  
_An Exploration of Marketing Decisions by Short Food Supply Chain Producers_  
Hannah Reff, Boston University:  
_Kitchen Incubators: Not Just For Eggs? Or For the Birds?_

**Dilworth 100**  
E8. PANEL: The Body Politic: Citizenship and Diet  
Molly Hilton, Wayne State University:  
_Can Weight Watchers Redeem American Exceptionalism?_  
Beth Powell, University of Science & Arts of Oklahoma:  
_Intolerable & Unfit: How U.S. Food & Agriculture Policies have Affected Decisions to Avoid Committing Ground Troops_  
Abby Wilkerson, George Washington University:  
_“The Melting Glacier of Food”: Climate Change, Food Justice, and Anti-Obesity Discourse_

**Dilworth 006**  
E9. PANEL Neither solid nor liquid: commodities of unusual quality  
Alicia Franken, Chatham University:  
_The Marketing of Chia Seeds: From "Pet" to "Superfood"_  
Malik Hamilton, Chatham University:  
_Jell-O: Cultural Branding of America's Favorite Dessert_  
Midori Hiraga, Kyoto University:
Political Economy of Transforming Vegetable Oil into Everyday Foodstuff in Japan

JMK Library LCC2

E10. PANEL: Complications and Opportunities in Rural Agricultural Contexts
Sarah Franzen, Emory University:
    Wealth, Not Capital: Rural Development Strategies Among African American Farmers in the Southeastern USA
Mary Hendrickson, Thomas Johnson, University of Missouri; Randy Cantrell, University of Nebraska; Jessica Scott, Private Consultant:
    The Goodness of Local Food: Consumer Attitudes and the Potential for Rural Development
Steven Dukeshire, Dalhousie University; Yongshan Chen:
    Framing Intensive Fish Farming in Nova Scotia

FRIDAY SESSION TWO (F) 10:15 – 11:30

JMK Library 103

F1. PANEL: What’s Alternative got to do with it?
Margot Finn, University of Michigan:
    How does culinary capital work? Unpacking taste, morality, and status anxiety in the sustainable food movement
Shelley Koch, Emory & Henry College:
    Joel Salatin v. soccer moms: Confronting gender in the alternative food movement
Rose Hermalin, Chatham University
    Teaching Nutrition and Normativity: universalizing discourse in alternative food educational material

DILWORTH LAB

F2. PANEL: Harvesting Higher Education
Michelle Kaiser, Ohio State University; Nicholas A. Stanich, Franklinton Gardens:
    Follow the Tomato: Using Service-Learning to Explore Community Food Security Strategies
Kerri LaCharite, Prescott College; Mary Whitney, Chatham University:
    Educating Environmental Beliefs on Campus Agriculture Projects in Higher Education
Leslie Pillen, Penn State:
    Cultivating change: Developing a student farm, food systems

Mellon Living Room

F3. PANEL: Managing Meat
Cassandra Malis, Chatham University:
    The Uncertain Future of American Bison
Kristie O’Neill, University of Toronto:
    Meat, Morals, and Market Regulation: Seal and Veal
Melissa Townsend, Beth Jorgenson, Saginaw Valley State University:
Effects of the Beef Trading between the United States and European Union

Mellon Conover
F4. PANEL: Collaborative Visual Methods for Food Studies
Organizer: Valentine Cadieux
Valentine Cadieux, University of Minnesota:
Collaborative visual methods for food studies
Valentine Cadieux, University of Minnesota; David Szanto, Concordia University and the University of Gastronomic Sciences:
Making Food Visible
Valentin Fiala, Milena Klimek, Rebecca Paxton, University of Natural Resources and Life Science Vienna; Valentine Cadieux, University of Minnesota:
Hicks, Hi-techs and Hippies: Understanding and mirroring perceptions of farmers through participatory photography

Mellon Devore
F5. ROUNDTABLE: Ethnic Groceries: Commerce, Community, and Culinary Tourism
Organizer: Lucy Long, Center for Food and Culture
Participants:
Farha Ternikar, Le Moyne College
Lucy Long, Center for Food and Culture
Rachelle H. Saltzman, Oregon Folklife Network
Charles Baker-Clark, Grand Valley State University
Amy Reddinger, University of Wisconsin Colleges

Coolidge Sanger
F6. PANEL: Feminist Food Activism and Justice
Organizer: Carolyn Sachs, PSU
Arlene Avakian, University of Massachusetts Amherst:
The Maternal Kitchen? Representations of Mothers in Four Feminist Food Memoirs
Alice Julier, Chatham University:
Food, Agriculture, Activism, and the Politics of Representation
Anouk Patel-Campillo, Penn State University:
Moving Beyond Masculinist Models of Food Security to Intersectional Imaginations of Cornucopia
Carolyn Sachs, Penn State University:
Creating Feminist Food Justice

Buhl Beckwith
F7. PANEL: To Markets, 1 – Theories and Comparisons
Michael Fairley, Austin College:
The Language of Farmers Markets
Tiana Hayden, New York University:
Dangerous Fruits: Social Relations & Infrastructural Decay in Mexico City’s Wholesale Food Market
Milena Klimek, Jim Bingen, Michigan State; Bernhard Freyer University of Natural Resources and Life Sciences, Vienna

Operationalizing Ethics: Modern Values in Farmers’ Markets from Minneapolis to Vienna

Dilworth 100
F8. PANEL: Sensing Food: Taste, Place, Memory, Power
Carole Counihan, Millersville University:
Gustatory Activism in Sardinia: Taste and the Political Power of Food
Beth Forrest, Culinary Institute of America:
I Sensed this Tasted like Hell: The Role of Food, the Senses, and Identity in the Nineteenth Century
Lisa Heldke, Gustavus Adolphus College:
My Dead Father’s Raspberry Patch, My Dead Mother’s Piecrust: Understanding Memory as Sense
Deirdre Murphy, Culinary Institute of America:
Sugar Bush: Maple syrup and the Solitude of labor in the Industrial Age

Dilworth 006
F9. PANEL: Counterculture Consumption
Deborah Harris, Texas State University; Mariah Carney, Texas State University:
“Because You Can’t Be Mad at Anyone When You Are Sharing Pie”: Using Food to Promote Peace
Lisa Trocchia-Balkits, Ohio University:
Just Set the Revolution Over on the Table: Potlucks Performing Resistance
Shannon Tyman, University of Washington:
Just Pleasures: Reconciling Joy and Justice in the Alternative Food Movement

JMK Library LCC2
F10. PANEL: Safety, Strategies, and Stakeholders
Nadine Lehrer, Chatham University; Colleen Donovan, Washington State University:
Which ideas stick? Assessing a stakeholder working group process on orchard pesticide safety in Washington State orchards
Michaela Oldfield, Michigan State University:
Civil Society and Changing Food Safety Governance in the FSMA
Taylor Reid, Tompkins Cortland Community College:
Putting the Barriers to Beginning Farmer Entry and Development in Context

FRIDAY SESSION THREE (G) – 1:00 – 2:15

JMK Library 103
G1. PANEL Intoxicants: Pleasure, Nutrition, Aesthetics
Organizer: Kima Cargill, University of Washington
Kima Cargill, University of Washington
Sugar is Toxic, But is It Intoxicating?
Janet Chrzan, University of Pennsylvania

Alcohol: Drug or Food?
Sierra Clark, New York University:
The Problem of Pleasure: Intoxication and the Evaluation of Alcohol

DILWORTH LAB
G2. PANEL: Continuing Food Education
Matthew Potteiger, SUNY:
The Food Studio: Teaching Food and Landscape Systems
Wendy Weiden, Ryan Cabinte, Presidio Graduate School:
Success and scale: A new pedagogical approach for teaching food systems
business and policy innovators
Chloe Qian, Michigan State University:
Farm to School: Where Are Parents?

Mellon Living Room
G3. PANEL: Here’s the Beef
Riva Denny, Michigan State University; Michelle R. Worosz, Norbert L. W. Wilson, Auburn University:
The Importance of Governance Levels in Alternative Food Networks: The Case of Red Meat Inspection Rules
Amy L. Telligman, Michelle R. Worosz, Auburn University:
Salient beliefs about local beef, results from a qualitative study in rural grocery stores
Katie Walker, Chatham University:
Meat Production and Processing in Southwestern Pennsylvania: Challenges and Opportunities in the Regional Meat Supply Chain

Mellon Conover
G4. PANEL: Visualizing and Materializing Food 1: New Methods, New Ideas
Gilbert Gillespie, Harrisdale Homestead:
Big Iron: Conventional Ag Porn
Erica Giorda, Michigan State University:
Artisan Food Producers at the Detroit Eastern Market: Promoting and Performing Local Food in the Post-modern City
Evan Weissman, Syracuse University:
More than Just Food: Photo-voice and Youth Perspectives on Food Justice

Mellon Devore
G5. ROUNDTABLE: City Food: Deep Data and Thick Mapping of Diasporic Foodways
Organizer: Camille Begin, Concordia University
Participants:
Camille Begin, Concordia University
Irina Mihalache, University of Toronto
Coolidge Sanger

G6. PANEL: What makes “food work” sustainable – values, representations, and images in contemporary foodscapes
Organizer: Carole Biewener, Simmons College

Carole Biewener, Simmons College:
“Good Food” and “Good Jobs”? Does Boston’s local food movement address “sustainability” and “justice” for food system workers?

Tara Agrawal Pedulla, Carrie Freshour, Cornell University:
Serving Up the Public Plate: Food work and workers in the public sector

Kimberly E. Johnson, Syracuse University
Contemplating myths, invisibility, and the value of food work on multiple levels

Penny Van Esterik, York University:
Breastfeeding as Foodwork

Buhl Beckwith

G7. PANEL: To Markets, 2 – Measurements and Assessments

Matt Bereza, Lee Fearnside, Tiffin University:
A Summer at Market Confirms Data on Local Food Models

Kathleen Bubinas, University of Wisconsin, Waukesha:
Developing a Sustainability Index for Farmers Markets: Wisconsin as a Case Study

Abigail Randall, University of Tennessee, Knoxville:
Farmer’s Markets as Food Justice?: Addressing Shortcomings in Public Policy

Dilworth 100

G8. PANEL: Mediating Time and Space

Diana Garvin, Cornell University
Black Markets: Defining Race through Commercial Space in Italian East Africa

Michael Pennell, University of Kentucky:
More than Food Porn: Teaching Food and Social Media

Justin Bergh, University of Minnesota:
Cultural Pillaging: Anthony Bourdain and the Appropriation of Exotica

Dilworth 006

G9. PANEL: Hot, Fried, and Regionalized: The Complicated Terrain of American Food

Gianna Fazioli, Chatham University:
Sriracha: The Organic Development of the American Dream

Melissa Fuster, New York University:
“We like fried things”: Health, tradition and taste negotiations in Spanish Caribbean communities in NYC
Alicia Nelson, Boston University:
Reclaiming the Land (and Sea): Marketing the Terroir of New England

**JMK Library LCC2**

**G10. PANEL: Not just an addictive white powder: Sugar**

Caroline Erb-Medina, City University of New York:
Sweets in Social Life: A Study of Sugar’s Symbolic Value through Cognition, Emotion, and Semiotic Materiality

Helena Nichols, Chatham University:
Sweet and Sour: A Look at Modern Organic and Conventional Sugar Production

Bryan Powell, Saginaw Valley State University; Beth Jorgensen, Saginaw Valley State University:
How Sweet It Is: The Covert Infiltration of Sugar into “Healthy” and “Green” Dietary Purchases

**FRIDAY SESSION FOUR (H) 2:45 – 4:00**

**JMK Library 103**

**H1. PANEL: Implementing a Systems Framework for Challenging and Changing the Food System**

**Organizer:** Jennifer Otten, University of Washington

Kate Clancy, Johns Hopkins; etc:
A Framework for Assessing Effects of the Food System

Kate Clancy, Johns Hopkins University, etc:
The U.S. Food and Agriculture System: A Complex Adaptive System

Jennifer Otten, University of Washington:
Applying a Systems Framework to Local, Regional, and State Activities

Marilyn Sitaker, Battelle Memorial Institute;:
Bringing Food System Elements Together: Economic and Health Impacts of Community Supported Agriculture

**DILWORTH LAB H2**

**Mellon Living Room**

**H3. PANEL: Assessing food systems, organizing for resilience**

**Organizer:** Nikki D’Adamo-Damery, Virginia Tech

Susan Clark, Garland Mason, Kim Niewony, Phil D’Adamo-Damery, Nikki D’Adamo-Damery, Pete Ziegler, Virginia Tech; Kelli Scott, Virginia Cooperation Extension; Christy Gabbard, Local Concepts; Mike Burton; Sustain Floyd; Debbie Lineweaver, Southwest Virginia Fresh; Jerry Moles, Grayson LandCare, Inc.; Kathryn Terry, Appalachian Sustainable Development; Tracy Kunkler; Social Profit Strategies

Southwest Virginia’s Community Food Security Assessment: A Collaborative Effort with Community Stakeholders to Develop a Regional Food System Roadmap

Angel Cruz, North Carolina State University; Darcel Eddins, Bountiful Cities;
A participatory evaluation of community food security in Western North Carolina

Nikki D’Adamo-Damery, Appalachian Foodshed Project
Re-imagining the Commons: Creating the conditions for regional network
Bradley Wilson, West Virginia University;
Co-producing community food security: Rethinking alternative and emergency
food networks in West Virginia

Mellon Conover
H4. PANEL: Visualizing and Materializing Food 2: Applications
Michael Bruner, Brittany N. Stuckey, Humboldt State University:
Methods for Accounting for the Reception of Food-Related Images
Jonathan Deutsch, Brandy-Joe Milliron, Drexel University:
The Drexel Food Lab: Culinary Education for Real World Problem Solving
Francesca Zampollo, Auckland University of Technology:
In Search of Meaningful Food: an overview of meaningful food and its stories

Mellon Devore
H5. PANEL: Cultivating the Future at the Rural-Urban Interface
Organizer:
Jill K. Clark, The Ohio State University
Do “local” food producers produce better places? Examining the relationship
between producers’ market channels and civic and political engagement
Vicki Garrett, The Ohio State University
If I wanted to make money, I wouldn’t be doing this: How do farmers define
success?
Shoshanah Inwood, University of Vermont
Health Care Reform: Farmer Issues and Attitudes
Emily Stengel, University of Vermont
Balancing Farm and Family: Exploring Child Care in Farm Families at the RUI

Coolidge Sanger
H6. PANEL: Local Food: Trapped or Transformed?
Helen Scharber, Hampshire College; Anita Dancs, Western New England University:
Do Locavores Have a Dilemma?: Economic Discourse and the Local Food
Critique
Stephen Vogel:
Determinants of Small Farm Profitability: How Important Are Local Foods?
Shawn Trivette, Louisiana Tech University:
Challenges and Opportunities for Local Food in the Northeast and Deep South

Buhl Beckwith
H7. PANEL: Another Acronym?: Analyzing Alternative Food Movements
John Eshleman, Pennsylvania State University:
No Transformation without Organization? Characterizing the Organizations,
Resources, Strategies, and Values of Alternative Agrifood Movements and Their
Opponents at the National-Level
Sini Forssell, University of Helsinki:
Scaling up ‘alternative’ food retail –tensions and potential to contribute to a more sustainable food system
Jessica Jane, Marylhurst University:
A Relational, Reflexive Approach to Food Systems Change

Dilworth 100
H8. PANEL: Methods for Capturing Cooking Skill and Knowledge
Organizer: Amy Trubek, University of Vermont
Maria Carabello, University of Vermont:
Defining “Food Agency”: An Ethnographic Exploration of Everyday Home Cooking Practices
Susan Gross, Johns Hopkins University:
Cooking attitudes of parents of young children participating in a school-based nutrition education program teaching cooking basics.
Jacob Lahne, Drexel University:
Measuring “Food Agency”: The Development, Validation, and Future of the Food Agency Scale (FAS)
Julia Wolfson, Johns Hopkins University:
What does cooking mean to you?: Perceptions of cooking and factors related to cooking behavior

Dilworth 006
H9. PANEL: Culinary Authorship: Cooking in the Public Eye
Julieta Flores-Jurado, Universidad Nacional Autonoma de Mexico:
The Art of Simple Food: Culinary Authorship and Sustainability
Karen S. Kingsbury, Chatham University:
Korean Wave Unwrapped: Dumplings in and out of Dae Jang Geum
John Lang, Occidental College:
Behind Every Great Chef: The Infrastructure of Consumption

JMK Library LCC2
H10. PANEL: Situating Ourselves: Narratives, Foodscapes, Sustenance
Junko Baba, University of South Carolina:
Politics and Discourse of Food during World War II in Japan
Kelly Donati, William Angliss Institute:
Small-scale farming as a multi-species endeavour: reframing gastronomic conviviality beyond the human
Michael Stamps, Delaware Valley University:
American Agriculture and The Grapes of Wrath: History, Prophecy, Apocalypse
SATURDAY JUNE 27th, 2015

SATURDAY SESSION ONE (J)  8:30 – 9:45

JM K Library 103
J1. PANEL: Stalking the Wily Organic: Politics and Preferences
Kristy Athens, Marylhurst University:
   Voting Rights: How the Fetishization of Organic Compromises Food Justice
Niels Heine Kristensen, Mette Weinreich Hansen, AAU Copenhagen:
   Local public-private food partnerships: Lejre ‘Organic’ Municipality
Trisha Tiamzon, University of Connecticut:
   The mainstreaming of organic and the efficacy of ambiguity: Influences on consumer preferences, markets, and production

DILWORTH LAB
J2. PANEL: More to Learn
Kate Cairns, Rutgers University
   Cultivating Childhood: The Discursive Construction of the School Garden
Ashley McCarthy, Tufts University; Abigail Steiner, Tufts University:
   Do State Farm to School Related Laws Increase Participation in Farm to School Programs?

Mellon Living Room
J3. PANEL: Re-peasantization in the North: Practice, Politics, and Discourses
Organizer: Ian Bailey, Cornell University
Renata Blumberg, Montclair State University
   Spatializing Re-peasantization: Practices, Politics, and Discourses in the Baltic States
Laura-Anne Minkoff-Zern, Syracuse University
   Race, Culture and the Agrarian Question: Latino Immigrant Farmers in the United States
Ian Bailey, Cornell University
   New Agrarians in Northern California

Mellon Conover Room
J4. ROUNDTABLE: Fermentation in Pedagogy
Organizers: Jeff Miller and Netta Davis
Participants:
   Netta Davis, Boston University
   Jeffrey Miller, Colorado State University
   Lori Diefenbacher, Chatham University
   Meredith Grelli, Wigle Whiskey
Mellon Devore Room
J5. ROUNDTABLE: Food Systems Education: Rewards and Challenges
Organizer: Tanya Casas, Delaware Valley University
Participants:
Tanya Casas, Delaware Valley University
Cathy Davies, Delaware Valley University
Michael Stamps, Delaware Valley University

Coolidge Sanger
J6. PANEL: Classroom, Campus, and Community Collaborations to Promote Local Food Security
Organizer: Andrea Woodward
Nancy Gift, Berea College:
Agriculture pedagogy: Twelve years of lessons beyond the land grant
Mary Parr, Berea College:
The Berea College Farm Store: Connecting the College Farm to the Local Community
Andrea Woodward, Berea College; Hilary Dolstad, Centers for Disease Control;
Stephanie McSpirit, Eastern Kentucky University:
Assessing the Needs of Food Insecure Households in Local Food Economies

Buhl Beckwith
J7. PANEL: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research
Organizer: Anne Bellows, Syracuse University
Anne Bellows, Syracuse University; Stefanie Lemke, University of Hohenheim:
CSO/NGO-Academia collaboration in teaching and research on the human right to adequate food and nutrition
Stefanie Lemke, University of Hohenheim; Anne Bellows, Syracuse University:
Introducing the human right to adequate food and nutrition into food, nutrition and agriculture studies curricula
Stacia Martelli Turner, SUNY:
North American local food policy councils as human rights recourse mechanisms
Atenchong Talleh Nkobou, Stefanie Lemke, Maria Daniela Núñez Burbano de Lara, University of Hohenheim:
The impact of large scale land acquisition on the right to adequate food of small-scale farmers in Lipokela, Tanzania

Dilworth 100
J8. PANEL: Beyond Culinary Tourism: Gastronomic Spaces and Communities
Charles Baker-Clark, Grand Valley State University:
Konoba: Preserving Family and Local Food Heritage in Montenegro
Phil Howard, Michigan State University and Zach Herrnstadt, Wisconsin Farmers Union:
Falconry as an Agritourism Attraction?
Rory McCarthy, University of Pittsburgh:
You Aren’t What You Eat: Curry, Cultural Identity and the Construction of the Multicultural Other

Dilworth 006
J9. PANEL: Meaning of Meatlessness
Organizer: Adam Shprintzen, Marywood University
Kathryn Falvo, Pennsylvania State University:
Controlling Diet, Controlling Chaos: Vegetarianism as Prescriptive Social Order in Nineteenth Century America
Beth Jorgensen, Saginaw Valley State University:
To Meat Or Not to Meat?: An Analysis of On-line Vegetarian Persuasive Rhetoric
Adam Shprintzen, Marywood University:
Are Vegetarians Good Fighters? Meatless Tuesdays and the Rise of Patriotic Vegetarianism
Suzannah Schneider, New York University:
Devouring Beauty: An Examination of the Vegan Aesthetic

JMK Library LLC2
J10. PANEL: Farm Bill, Subsidies and New Issues
Adam Diamond, American University:
A Power Analysis of Food and Farm Policymaking: the Alliances and Betrayals Behind the Making of the 2014 Farm Bill
Daniel Pilchman, Chapman University:
Money For Nothing: The Argument for Decoupled Agricultural Subsidies
Daniel Simon, New York University:
Farm Subsidies Do Not Equal Farm Profits: The Consequences of Confused Rhetoric

SATURDAY SESSION TWO (K) 10:15 – 11:30

JMK Library 103
K1. PANEL: Beyond Animal House: Changing College Dining Hall Culture
Bill Allman, Lebanon Valley College:
Changing a Culture of Food Waste in College Dining
Georg Holz, Lebanon Valley College, Dining Services Manager; Andrew Deihl, Victoria Gluszko, Raeann La Flame, Terese Sweitzer, Sarah DiMaggio, LVC:
Changing Dining Culture through Student, Faculty and Dining Service Collaboration

DILWORTH LAB
K2

Mellon Living Room
K3. PANEL: Relationality and Legitimacy in Alternative Food Systems
Organizer: Peggy Barlett, Emory University
Hilary King, Emory University
"I choose to trust, but not in a label:" Legitimacy, Relationality, and the Codification of Standards in Mexican Alternative Food Projects
Ioulia Fenton, Emory University:
Of Trust and Legitimacy: Struggles and Strategies among Guatemalan Alternative Agriculture Actors
Andrea Rissing, Emory University:
Intergenerational Relationships and Agricultural Legitimacy among Beginning Alternative Farmers in Iowa
Peggy Barlett, Emory University:
Trust or Verify? Alternative Strategies in Campus Sustainable Food Projects

Mellon Conover Room
K4

Mellon Devore Room
K5. ROUNDTABLE: Teaching About Food Systems: Successes and Challenges
Organizer: Caroline Brock, University of Missouri
Participants:
Caroline Brock, University of Missouri
Mark Hellerman, NY City College of Technology
Shoshanah Inwood, The University of Vermont
Olga Kalentzidou, Indiana University
Deanna L. Pucciarelli, Ball State University
Kristin Reynolds, The New School /Hostos Community College
Evan Weissman, Syracuse University

Coolidge Sanger
K6. PANEL: Creating and contesting eco-organic-sustainable agriculture
Julie Guthman, University of California, Santa Cruz:
From forests to Styrofoam: the changing socio-nature of strawberry production
Carolyn Johns, Emily Grilli; Margaret Hoerchner; Emily Merrifield; Carly Pearson;
Megan Powers, St. Lawrence University:
Motivations, Challenges, and Benefits for Small Organic Dairy Farms in New York State
Pingyang Liu, Fudan University; Neil Ravenscroft, Marie Harder (?)
More Than Economic Returns Are Required: The Potential of Eco Farming Development in China

Buhl Beckwith
K7. PANEL: Food Insecurity, 1: Policy, Programs, Practices
Jennifer Helms, Elena Serrano, Virginia Tech:
Engaging a new paradigm in community-based nutrition education: Best practices for program design, implementation, and evaluation in the field.
Sarah Misyak, Virginia Tech; Meredith Ledlie Johnson, Austin Brooks, Virginia Cooperative Extension’s Family Nutrition Program; Maureen McGonagle, Virginia Department of Health; Elena Serrano, Virginia Tech:

Farmers Market SNAP Challenge: Community Engagement in SNAP Incentive Programs to Increase Food Access

Jennifer Whittaker, Samina Raja, University at Buffalo:

Food Insecurity in Farm Country: Use of Public Policy to Overcome the Rural Paradox

Dilworth 100

K8. PANEL: The Cultural Economy of Food in Place
David Beriss, University of New Orleans:

Tacos, Kale, and Vietnamese Po’Boys: The Re-Creolization of Food in Postdiluvian New Orleans

Gianna Fazioli, Chatham University:

The Ecological and Culture Effect of Development on Isaan Thai Food

Liora Gvion, Hebrew University

“I would expect from a Palestinian cook to…..”: Master Chef Israel, National Narratives and the Politics Embedded in Cooking

Dilworth 006

K9. PANEL: Crafting Food and Self
Amy Lasater-Wille, New York University:

From Vivo to Creativo: The Politics of Person Formation in Peru’s “Gastronomy Boom”

Kate Laubacher, Chatham University:

Menu Explorations: Dissolving the Barrier between the Restaurant Kitchen and Dining Room

Helena Nichols, Chatham University:

Soybeans and Safety Pins: Vegetarianism in Punk Rock Culture

JMK Library LLC2

K10. PANEL: Cultivating Change
Phil Mount, Wilfrid Laurier University:

Naming the ‘Public’ in Sustainable Food Systems

Alicia Hullinger, University of Kentucky:

Digging into the Transitional Roots of an Oppositional Organization: The Case of the Land Institute

Stephen Vogel, USDA/Economic Research Service; Gary Matteson, Farm Credit Council:

Dynamic Factors Shaping Local and Regional Food Systems

SATURDAY SESSION THREE (L) 1:00 – 2:15

JMK Library 103
L1. PANEL: Feeding the Future: Children, Food Knowledge, Access
Alyson Holland, McMaster University:
    Are you always what you eat?: Exploring the acquisition of food-related knowledge in young adults
Alex McIntosh, Brittany Rico, Christine McCown, Lisako McKyer, Texas A&M University; Judy Warren, Texas A&M Agrilife Extension Service; Alexandra Evans, Univ of Texas Health Science Center:
    The Relationship between Home Gardening and the Availability of Fruits and Vegetables at Home
Devon McKain, Lebanon Valley College; Kayla McKain, Lebanon Valley College
    The Whole Grain and Nothing but the Grain

DILWORTH LAB
L2. AFHVS Visioning Session: Re-articulating our identity, explicating our values, and creating our collective vision (SLATED FOR TWO CONSECUTIVE SESSION BLOCKS)
Organizer: Ardyth Gillespie
Participants:

Mellon Living Room
L3. WORKSHOP: USDA AMS TOOLKIT
Organizer:
Participants:
    David Conner, University of Vermont
    Becca Jablonski, Colorado State University
    Samantha Schaffstall, Grant Management Specialist, U.S. Department of Agriculture
    Todd Schmit, Cornell University
    Dawn Thilmany, Colorado State University
    Alfonso Morales, University of Wisconsin-Madison
    Debra Tropp, Branch Chief, U.S. Department of Agriculture

Mellon Conover Room
L4. ROUNDTABLE: Food Studies Programs: Design, Development, Evolution
Organizer: Anne Bellows, Syracuse University
Participants:
    Ken Albala, University of the Pacific
    Anne Bellows, Syracuse University
    John Lang, Occidental College
    Sharon Moran, State University of New York
    Krishnendu Ray, New York University

Mellon Devore Room
L5. ROUNDTABLE: Closing the Gap: Experiences with Transdisciplinarity in Food and Farming
Organizer: Milena Klimek
Participants:
Valentin Fiala, University of Natural Resources and Life Sciences, Vienna
Bernhard Freyer, University of Natural Resources and Life Sciences, Vienna
Milena Klimek, University of Natural Resources and Life Sciences, Vienna
Rebecca Paxton, University of Natural Resources and Life Sciences, Vienna

Coolidge Sanger
L6. PANEL: (Re)Creating Stories of Community Food Work: Narratives as Spaces of Generative Possibilities for Political Praxis
Organizer: Kim Niewolny, Virginia Tech
Phil D’Adamo-Damery, Kim Niewolny, Virginia Tech:  
*Mapping rhizomes: Stories as generative concepts for post-neoliberal community food work*
Rebecca Landis, Kim Niewolny, Virginia Tech:  
*Narratives and critical praxis: Stories of faith-based practitioners and urban food security*
Kim Niewolny, Phil D’Adamo-Damery, Rebecca Landis; Virginia Tech:  
*Narratives of community food work in Central Appalachia: A generative process of networking and storytelling*

Buhl Beckwith
L7. PANEL: Food Insecurity 2: Work, Policy, and Practice
Luke Craven, University of Sydney:  
*Simplifying Complexity: Responsibility, Attribution, and the Political Construction of Food Insecurity*
Wesley Dean, Danielle Berman, Eric Sean Williams, USDA, Food and Nutrition Service:  
*The Relative Contributions of the Supplemental Nutrition Assistance Program and Non-Governmental Food Assistance to Food Security in U.S. Households*
Janet Poppendieck, Hunter College  
*The Welfarcization of SNAP*

Dilworth 100
L8. PANEL: Cultural Economy of Food and Place, 2
Daniel Block, Chicago State University:  
*Steak, Gyros, Hot Dogs, Rib Tips, and Jibaritos: Eating, Creating, and Mixing Culture in Chicago Restaurants and Street Food: 1832-2015*
Kimi Ceridon, Boston University:  
*Eating Aloha: What is Hidden in Hawaiian Plate Lunch*
Sheere Ng, Boston University  
*Outsourcing Gastro-Nationalism: The Insiders and Outsiders of the Singapore Community*

Dilworth 006
L9. PANEL: Countering Globalization: The Protection and Representation of an Indigenous Food Fare in East Asia
Organizer: Stephanie Assmann, Hokkaido University;  
Moderator: Jakob Klein, University of London  
Stephanie Assmann, Hokkaido University  
    The Return to a Culinary Heritage: The Food Education Campaign in Japan  
Greg de St. Maurice, University of Pittsburgh:  
    Kyoto Cuisine Gone Global  
Lanlan Kuang, University of Central Florida:  
    “People's Food”: The Aesthetic of Chinese Food in Chinese Media in the case of  
    A Bite of China and The Taste of China  

JMK Library LLC2  
L10. ROUNDTABLE: Guidance for Sustainable Diets  
Organizer: Hugh Joseph  
Participants:  
    Jennifer Wilkins, Syracuse University  (moderator)  
    Hugh Joseph, Tufts University  
    Kate Clancy, Tufts University  
    Chelsea Clarke, Tufts University

SATURDAY SESSION FOUR  (M) 2:45 – 4:00

JMK Library 103  
M1. PANEL: Policy, Management, People  
Erica Morrell, University of Michigan:  
    Transforming Knowledge, Power and Inclusion: Civic Epistemology and the  
    (Re)Localization of Food Policy  
Jason Parker, Beth Holzman, Monica Petrella, Kathleen Liang, University of Vermont;  
Mary Peabody, UVM Extension;  
    Contested Approaches to Improving the Quality of Labor Management Decisions  
    for Small and Medium-Sized Farm Operators: Expert and Farmer Perceptions of  
    Labor  
Thomas Henshaw,  
    Agricultural Social Infrastructure: People, Policy, and Community Agricultural  
    Sustainability

DILWORTH LAB  
M2. AFHVS Visioning Session: Re-articulating our identity, explicating our values,  
and creating our collective vision  
Organizer: Ardyth Gillespie  
Participants:  TBD

Mellon Living Room  
M3. ROUNDTABLE: Collaborations for Equity in the Food System: Progress,  
Challenges, Priorities (104)  
Organizer: Joanna Friesner, UC Davis  
Participants:
Mellon Conover Room
M4. PANEL: Measuring Consumption: How we eat, what we waste
Lilly Fink Shapiro, Lesli Hoey, Jennifer Blesh, Ashley Green, Laura Miller, University of Michigan:
   A Systematic Review of the Conceptualization and Measurement of Sustainable Diets
Patrizia La Trecchia, University of South Florida
   Sustainable Food Systems: Cultural Drivers and Indicators of Food Consumption Patterns
Victoria Ligon, Anita Bhappu, University of Arizona:
   Shop More, Buy Less: A Qualitative Investigation into Consumer Decisions that Lead to Food Waste in U.S. Households

Mellon Devore Room
M5. ROUNDTABLE: “The 7 by 5 Research and Policy Agenda”
Organizer:
Participants:
   Anne Barnhill, University of Pennsylvania
   Sylvie Brouder, Purdue University
   Jessica Fanzo, Columbia University
   Yashar Saghai, Johns Hopkins University

Coolidge Sanger
M6.

Buhl Beckwith
M7. PANEL: Scale and Success in Regional Food System Initiatives
Russell Hedberg, The Pennsylvania State University:
   Uncovering the More-Than-Food-Shed: Scale Questions and Sustainability in Local and Regional Food Systems
Becca Jablonski, Colorado State University; Todd M. Schmit; David Kay; Jennifer Minner, Cornell University; Jennifer Wilkins, Syracuse University:
   The Rural Wealth Creation Impacts of Local Food System Initiatives
Katherine O'Hara, Lebanon Valley College:
   Economies of Scale

Dilworth 100
Moderator: Sherrie Flick, Chatham University
Participants:
Brigette Bernagozzi, Chatham University
Amy Lee Heinlen, Chatham University
Anna Sangrey, Chatham University
Jessica Server, Chatham University

Dilworth 006
M9. PANEL: Feeding the Civic Body
Jennifer Gaddis, U Wisconsin Madison
Terri Lynn Paulson University of Saskatchewan
   Experience of Food (In)security of Collective Kitchen Participants in a Changing Food Environment
Sarah Bowen and Sinikka Elliott, NCSU:
   Feeding Communities: Collective Forms of Feeding and Eating Among Poor Families

JMK Library LLC2
M10. PANEL: Contested Consumption
Piper Dumont, Columbia University's Teachers College:
   Counter-nutritions: Contesting Notions of the “Right Way to Eat” and the “Right Way to Be”
Jessica Mudry, Ryerson University:
   Not Fit for Public Consumption: The Dangerous Policy of Calorie Labeling