AFHVS/ASFS Annual Conference
June 24-28, 2015

Bridging the Past, Cultivating the Future

Hosted by Chatham University
Falk School of Sustainability, Food Studies Program
Pittsburgh, PA
Bridging the Past, Cultivating the Future: Exploring Sustainable Foodscapes
AFHVS/ASFS ANNUAL CONFERENCE
June 24-28, 2015
Hosted by Chatham University Falk School of Sustainability Food Studies Program
Pittsburgh, Pennsylvania

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

Association for the Study of Food and Society (ASFS)
This year marks the 30th anniversary of the Association for the Study of Food and Society, an organization dedicated to promoting interdisciplinary approaches to food, society, and culture. Its journal, Food Culture and Society, has received awards for design and content.
www.food-culture.org

Society for the Anthropology of Food and Nutrition (SAFN)
AFHVS and ASFS are pleased to welcome the Society for the Anthropology of Food and Nutrition (SAFN). SAFN was organized in 1974 in response to the increased interest in the interface between social sciences and human nutrition among members of the American Anthropology Association. For this conference, we thank SAFN for sponsoring two sessions on Thursday (C10 and D1) and the 2:45-3:15 coffee break.
foodanthro.com/about-safn/

Conference Planning Committee
Jessica Mooney, Conference Coordinator
Alice Julier, Conference and Program Chair
Hallie Jensen, Local Arrangement and Troubleshooting
Dani Lyons, Rachel Forlifer, Clara Gamalski, Kate Laubacher, Ada Cuadrado-Medina, Program, Tours, Events, Logistics, and more
Angie Jasper and Jessica Server, Banquet Organizers
Johanna Klotz, Greg de Saint Maurice, Farha Ternikar, Nadine Lehrer, Mimi Seidel, Additional Program and Local Arrangement Support
Krista Terpack, Art and Design
The conference organizing committee welcomes you to Pittsburgh. Writers such as August Wilson, Michael Chabon, Rachel Carson, Annie Dillard, and Nellie Bly have all had a hand in defining the Steel City, its three rivers, many bridges, and ethnic neighborhoods. Think about Carnegies, Heinzes, Mellons, shaping the industry, the museums, libraries, universities, and communities within this triangular, hilly space. Our sports are legendary like our heroes, Roberto Clemente and Franco Harris. Our art spans taste from Andy Warhol to Henry Clay Frick. We embrace a real and invented heritage of producing pickles, ketchup, pierogi, and much more.

Taking our cue from Pittsburgh’s history and character, symbolized by its many bridges, the conference theme encourages a focus on the processes that help us explore across divisions, whether they are shaped by disciplines, theories, methods, or activist priorities, material needs, cultural and agricultural histories, historical or modernist narratives. This year’s theme emphasizes the need to plan forward by looking backwards, by imagining and creating spaces where agricultural and culinary practices mesh with opportunities for environmental, social, cultural, and material sustenance.

The events, food purveyors, people, and organizations you’ll encounter this week are all engaged in revitalizing, remembering, and sustaining food systems in the region. In its six years of existence, the Food Studies program at Chatham has benefited from partnerships, projects, relationships, and support from a wide range of groups nationally and locally who have now come together to help make this conference a success. Our food service company, Parkhurst uses produce from our Eden Hall Campus farm and supports projects on sustainable sourcing, chef-student competitions, and campus Food Day events. Please be sure to read the display information that explain how many of our local chefs, food producers, graduate students, and farmers have contributed their labor and foods to the conference.

The fantastic staff in the Falk School have dedicated their time and prodigious skills to this program – we could not get through a day without Jessica Mooney and Hallie Jensen. Thanks also to the other amazing Chatham people who support outreach and activities: Angie Jasper, Krista Terpack, Alicia Danenberg for understanding that camp and conference can co-exist, Dawn Roerink, Chief Don, Stacey Enck. Our administrative leaders who agreed to let us take over this small verdant campus include President Esther Barazzone, Vice Presidents Walter Fowler, Jennifer Lundy, and Jenna Templeton, and Falk School Dean, Peter Walker. From Parkhurst, we thank Chef Dan, Scott, and Rob. From the Chatham grad student and alumni roster, we have had an enormous amount of help from Jessica Server, Dani Lyons Rachel Forlifer Clara Gamalski, Kate Laubacher, and especially Elise Mirande who made so many fantastic cookies; Thanks to the crew at Eden Hall farm, who grew mushrooms, radishes, kale and so much more: Steph Box, Gianna Fazioli, Cassandra Malis, Amber Webb, Katie Walker, Matt Kelterborn, Tony Miga, and Allen Matthews. Thanks to Maureen Gullen and Ada Cuadrado-Medina for the beautiful signs. And gratitude to Johanna Klotz for knowing how to organize sessions and having a spouse in a band.

Alice Julier
2015 PRIZES AND AWARDS

AFHVS Prizes

The Richard P. Haynes Distinguished Lifetime Achievement in Agriculture, Food and Human Values
Carolyn Sachs, Professor of Rural Studies, Head of Women's Studies Department, Penn State University

Excellence in Research Award
Julie Guthman, Professor of Social Sciences, Program in Community Studies University of California, Santa Cruz

Special Commendation for Service to AFHVS
Michaela Oldfield, PhD Candidate, Department of Community Sustainability, Michigan State University

Graduate Student Paper Award
Melissa Poulsen, PhD Candidate, Department of International Health, Johns Hopkins Bloomberg School of Public Health
“Cultivating citizenship, equity, and social inclusion? Putting civic agriculture into practice through urban farming”

ASFS Prizes

Alex McIntosh Graduate Student Paper Award
Adrienne Rose Johnson, Stanford University
“Diet Advice and the “Paradise Paradox’: Nutrition Narratives of the Pacific Islands”

William Whit Undergraduate Paper Award:
Sydney Kajioka, University of the Pacific
“Culinary Internment of the Japanese-Americans”

Belasco Prize for Scholarly Excellence
Paul Freedman, Yale University

ASFS 2015 Book Prize
Amy Bentley

ASFS 2015 Pedagogy Prize
Jennifer Burns Bright, the Honors College at the University of Oregon
“Bread 101”
SPONSORS

A Special Thank You to All of Our Conference Sponsors

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Chatham University Falk School of Sustainability
Chatham University Food Studies Program
Chatham University Office of Admissions
Society for Anthropology of Food and Nutrition

Silver
Bloomsbury Publishing
Organic Valley Dairy
The Pennsylvania Department of Agriculture
Small Planet Foundation
University of Vermont

Bronze
American Health Care Group
Syracuse University Food Systems Program
La Prima Coffee Roasters
Wilkinsburg Community Development Corporation

Friends of the Conference
Tait Farms
Paragon Foods
Penn's Corner Farm Alliance
Pennsylvania Farmer's Union
Soergel's Orchard Market
East End Food Co-op
Slow Food Pittsburgh
TABLE Magazine
Enrico’s Biscotti
Hop Farm Brewery
Wigle Whiskey
Braddock Community Bread Oven
Keith Fuller, Root 174 Restaurant
Kevin Hermann, Porch Restaurant
Tamiiselva Thangadurai; Taj Mahal
Pierogi Night/APTEKA
Whole Foods Pittsburgh & Wexford
Pittsburgh Transportation Group
Apoidea Apiary
Barre bars
Pittsburgh Food Policy Council
Shagbark Mills
Weatherbury Farms

Exhibitors
Mellon Board Room, Mellon Center
Thursday, Friday, & Saturday, 9:30 a.m.-3:00 p.m.
American Health Care Group
Bloomsbury Publishing
Chatham University
Chelsea Green Publishing
John Hopkins Center for a Liveable Future
Journal of Agriculture, Food Systems, and Community Development
Local Food Systems Information
Pennsylvania Farmers Union
Pennsylvania Association for Sustainable Agriculture
Penguin Publishing Group
Taylor + Francis, Routledge
The Scholar’s Choice
University of Georgia Press
University of Illinois Press
University of Vermont
Events

Wednesday, June 24

Welcome Reception: Strip District Block Party
5:00-8:30 p.m.
The Strip District links downtown Pittsburgh to other historic neighborhoods – it is a narrow strip of land in a flood plain with the Allegheny River and the Hill District shaping its boundaries. It is originally the site of industry, rail and river transport, and wholesale markets. Today the Strip is a hub of retail ethnic and regional food specialties, local produce and production, and street vendors. The Block Party is hosted by our partners, Wigle Whiskey, a successful craft distillery in the historic birthplace of American whiskey, and Community Kitchen Pittsburgh, a mission-based food service company.

Join us for cocktails, local food, and fun. Transportation from and back to Chatham is provided: Shuttles leave from Mellon Center front entrance at 4:30 and return at 7:30 and 8:30. (FREE -- SIGN UP WITH REGISTRATION).

The Strip District is close to Downtown and Lawrenceville with many terrific restaurants. Please check out our dining guide for suggestions.

Thursday, June 25

Food Truck Lunch
11:30 a.m.-1:30 p.m., parking lot behind Eddy Theater
A passel of Pittsburgh’s local food trucks as well as Parkhurst, our food service, will be offering lunch items for sale on campus. Trucks will be located in the parking lot behind the Eddy Theater. Trucks include: PGH Taco Truck; Mac and Gold; Steer and Wheel; Randita’s; Pop Stop; The Waffler Truck.

Happy Hour
4:30-6:00 p.m., under Mellon Center Tent
In celebration of the 30th Anniversary of ASFS, we invite you to enjoy cocktails and appetizers prior to the Keynote Address. (FREE)

Friday, June 26

Eden Hall Banquet
6:00-8:00 p.m.
Bridging the Past: the banquet will be held at the historic Eden Hall campus and farm. Originally a retreat space for women who were Heinz Ketchup factory workers, the working farm is the home of Chatham’s Sustainability and Food Studies programs. Featuring chefs from Root 174, Pierogis Plus, Parkhurst, Google, and The Porch restaurant, the dinner stations will include artisanal, local, and ethnic foods procured and prepared by other local chefs, farmers, and purveyors, including Chatham Food Studies students, faculty, and staff. Tour the aquaculture labs, the dairy barn cafe, greenhouses, and gardens while enjoying the best of the local food system. Transportation from and back to Chatham is provided. Buses leave from the Mellon Center front entrance starting at 4:30 leaving every 15 minutes until 5:15. Buses will return on the half hour from 7:30-9:30 p.m. (PREREGISTRATION REQUIRED)

Directions to Eden Hall Campus can be found at chatham.edu/about/directions.cfm

Saturday, June 27

Community Partner Lunch and Presidential Addresses
11:30 a.m.-1:30 p.m., under Mellon Tent
Lunch is provided by the following groups: Conflict Kitchen (a restaurant that serves cuisine from countries with which the United States is in conflict), MIX Salad Concept (locally sourced company owned by Chatham graduates); and Community Kitchen Pittsburgh (mission-based food service focused on workforce training and food rescue).

Welcome from Hannah Smith-Brubaker, Deputy Secretary, Pennsylvania Department of Agriculture; Chatham alumna

AFHVS President Amy Guptill and Past President, Patricia Allen
“Curious Silences in Agrifood Studies: a Dialogue”

ASFS President Krishnendu Ray
“Jainsa khave anna, vainsa hove manna: As the Grains You Eat, So Will be the Mind”
Bluegrass Concert

7:30 p.m., Eden Hall Campus Hilda M. Willis Amphitheater

After the main conference program ends on Saturday, please feel free to join us for a Bluegrass Concert by the Allegheny Drifters and the Shelf Life String Band at Chatham’s Eden Hall Campus (Transportation is not provided; directions at www.chatham.edu/edenhall/directions)

Sunday, June 28

ASFS and AFHVS Board Meetings

9:00 a.m.-12:30 p.m, Eden Hall Campus

Transportation to Eden Hall leaves from Mellon Center front entrance at 8:00 a.m.. Transport back to Pittsburgh or Pittsburgh International Airport 1:00-3:00 p.m.

About the Session Breaks

Food for the morning session breaks is provided by Parkhurst Dining. It features Venturi Yogurt, a local company founded by CMU graduates. All of the coffee served is Eden Hall Blend coffee from La Prima Coffee Roasters, created in partnership with graduate students in the Food Studies Program at Chatham. Proceeds go towards student travel scholarships.

Food for other session breaks has been donated, created, and provided by partners and friends of the Food Studies Program. Penn's Corner Farm Alliance, Enrico's Biscotti, Beaver Meadow Creamery, Soergel's Orchard and Market, Paragon Foods, the East End Co-op, Breadworks Bread Company, the students in Fermentation Class, Chatham farm graduate assistants (mushroom pate, radishes, and kale), Apoidea Apiary, La Dorita Dulce de Leche,
**Wednesday Field Trips**

**7:00 a.m.-5:00 p.m. Pennsylvania Pork: Present and Future of Regional Hog Production**

This all-day tour will focus on meat production, visiting two hog facilities near Breezewood, Pennsylvania. First we will visit gestation and feeder pig rooms at a large hog operation for one of the state’s largest slaughter facilities. This facility has recently phased out some of its confinement crates in favor of small indoor pens. Second we will visit and speak with the owner of a smaller hog farm which raises Kunekune pigs on pasture and sells pork, lard soaps, organic feed grains, and breeding stock via direct sales. Discussion and presentation on animal production, processing, and supply chain decision making by Susan Beal, holistic veterinarian.

**8:00 a.m.-1:00 p.m. Urban Agriculture in Pittsburgh**

From backyard gardens of Italian immigrants to full scale farms, urban agriculture has a foothold in the urban areas of Allegheny County. We will visit three different kinds of urban farms and gardens and ends with lunch at The Porch, a local restaurant with a rooftop garden and engage in discussion with local urban agriculture experts.

**8:00 a.m.-3:30 p.m. From Pasture to Palate: A Morning With John and Sukey Jamison**

John and Sukey Jamison run one of the most famous pasture raised lamb operations in the country. Located in Latrobe, PA, with an on-site USDA-certified slaughter facility, the Jamisons work the supply chain, from supermarkets to high-end restaurants in New York City and beyond, and have been featured in books including Dan Barber’s *The Third Plate*. Hear first-hand John’s stories, share in Sukey’s culinary skills, ranging from haute cuisine to prepared soups for the wholesale market. Learn from Sally Frey about Chatham’s curricular collaborations with the Jamisons. The day ends with a collectively prepared lunch and stories at the Jamisons farmhouse.

**8:45 a.m.-4:00 p.m. Community Food Security in Pittsburgh: Exploring Innovative Solutions**

This all-day tour begins with Greater Pittsburgh Community Food Bank, includes a visit to a community farm and community oven in a nearby low income community, and ends with a visit to a greenhouse that provides seedling for a farm stand and local restaurants. Through their 94,000 square foot LEED certified warehouse, the food bank distributes nearly 2 million pounds of food through almost 400 member agencies in an 11 county area. The Braddock Community Farm, located in the shadow of one of the few remaining Pittsburgh steel mills, is a project of GROW Pittsburgh. The tour continues to Braddock Community Oven, coordinated by a Chatham University student, Shauna Kearns. The new community oven will be a site for local food production, community engagement and a job-training program. The last stop will be the Frick Greenhouse, also a program of GROW Pittsburgh.

**12:00-4:00 p.m. Steel City Sampler: A Rust Belt Culinary Tour**

In the early 1900s, The Steel Valley of Homestead, Munhall, and Braddock was home to immigrants from around the globe. These thriving towns, once dotted with retail shops, bakeries, backdoor gardens and many a beer hall, fell silent in the ’80s when the mills closed, but now are a part of the Pittsburgh-area renaissance. On this tour run by Pittsburgh Tours & More, participants will visit a renovated church hall, a modernized mill bar, and other revamped treasures of the still gritty mill towns to savor culinary delights that reflect the region’s rich heritage as well as its now trendy rustbelt cuisine!
1:00-4:00 p.m. **Lawrenceville: A Neighborhood Walking Tour**  
Rooted in its industrial past, Lawrenceville is home to artists, small businesses and many well-known restaurants. On this afternoon walking tour, we will see that past and present blend together, by visiting up-and-coming craft brewers, butchers, bakers and more. We’ll also hear from residents and community members that have watched the neighborhood transform into one of the “hippest” communities in the country.

1:00-4:00 p.m. **Pittsburgh Dairy: Crafting Milk Into the Delicious Dairy Products We Know and Love**  
Dairy is one of the top agricultural products produced in Pennsylvania and this tour will allow you to see and experience some of the small businesses that are creating and selling delicious dairy products throughout Pittsburgh. Hear from ice cream, dulce de leche, and cheese businesses at La Dorita dulce de leche factory space and at the Pittsburgh Public Market. And no dairy tour is complete without samples of all these tasty treats, which is sometimes the best way to demonstrate Pittsburgh’s immense love for dairy!

1:00-6:00 p.m. **From Field to Bottle: Western Pennsylvania’s Regional Grains Production**  
Throughout the 1700s and 1800s, Pittsburgh was the epicenter for American Whiskey. Farmers and distillers in the area have worked to revive this food culture. On this tour you will explore the grain to bottle production process and experience how organic grains growing and production has increased in Western Pennsylvania. The tour covers the local partnerships involved in this process, including a grains farm and a distillery following from field to bottle. The first stop will be Weatherbury Farm, a local grains grower. Next, we will stop at Wigle Whiskey, a Pittsburgh organic craft spirits distillery who buys from Weatherbury Farm, for a tour and whiskey tastings.

1:30-4:30 p.m. **The Strip District: A Taste of the Past**  
This afternoon walking tour will encompass a five block area alive with specialty grocers from around the world, street vendors and musicians, restaurants, urban wineries and distilleries. Stops will include an Italian bakery, a Polish deli, a Mexican grocery store, and more with tastings along the way. We will conclude with the Pittsburgh Public Market and The Market Kitchen, the city’s newest incubator kitchen.
**SCHEDULE AT-A-GLANCE**

### Wednesday 6/24
- 7:15 a.m.-6:00 p.m.  | Registration Open (Mellon Center)
- 8:00-5:00 p.m.      | Field Trips (Buses leave Mellon Center front entrance)
- 5:00-8:30 p.m.      | Strip District Block Party: Official Conference Welcome (Wigle Whiskey)

### Thursday 6/25
- 7:15 a.m.-6:00 p.m.  | Registration Open (Mellon Center)
- 7:45-8:30 a.m.      | Coffee and Morning Snacks (Mellon Tent)
- 8:30-9:45 a.m.      | Morning Session 1
- 9:45-10:15 a.m.     | Coffee Break (Mellon Tent and Library Patio)
- 10:15-11:30 a.m.    | Morning Session 2
- 11:30 a.m.-1:30 p.m.| Lunch: Food Trucks (Library parking lot)
- 1:30-2:45 p.m.      | Afternoon Session 1
- 2:45-3:15 p.m.      | Coffee Break (Mellon Tent, sponsored by SAFN)
- 3:15-4:30 p.m.      | Afternoon Session 2
- 4:30-6:00 p.m.      | On-Campus Happy Hour/Break (Mellon Tent)
- 6:00-7:30 p.m.      | Keynote Speaker (Campbell Memorial Chapel)
- 7:30-9:00 p.m.      | Dinner On Own

### Friday 6/26
- 7:15 a.m.-4:00 p.m.  | Registration Open (Mellon Center)
- 7:45-8:30 a.m.      | Coffee and Morning Snacks (Mellon Tent)
- 8:30-9:45 a.m.      | Morning Session 1
- 9:45-10:15 a.m.     | Coffee Break (Mellon Tent and Library Patio)
- 10:15-11:30 a.m.    | Morning Session 2
- 11:30 a.m.-1:30 p.m.| Lunch On Own
- 1:30-2:45 p.m.      | Afternoon Session 1
- 2:45-3:15 p.m.      | Coffee Break (Mellon Tent and Library Patio)
- 3:15-4:30 p.m.      | Afternoon Session 2
- 4:30-5:15 p.m.      | Transport to Eden Hall for Sustainable Campus/Farm Tours and Banquet (buses leave every 10-15 minutes from Mellon Center front entrance)
- 5:30-6:30 p.m.      | Eden Hall Sustainable Campus/Farm Tours
- 6:30-8:00 p.m.      | Conference Banquet (Eden Hall Campus)
- 7:30 p.m.           | Transport back to Pittsburgh starting at 7:30 on the half-hour until 9:30
Saturday 6/27

7:15 a.m.-1:00 p.m. Registration Open (Mellon Center)
7:45-8:30 a.m. Coffee and Morning Snacks (Mellon Tent)
8:30-9:45 a.m. Morning Session 1
9:45-10:15 a.m. Coffee Break (Mellon Tent and Library Patio)
10:15-11:30 a.m. Morning Session 2
11:30 a.m.-1:30 p.m. Lunch: Presidential Addresses and Awards Presentation (Mellon Tent)
1:30-2:45 p.m. Afternoon Session 1
2:45-3:15 p.m. Coffee Break (Mellon Tent and Library Patio)
3:15-4:30 p.m. Afternoon Session 2
After 4:30 p.m. Free Time/Dinner On Own
7:30 p.m. Bluegrass Concert at Eden Hall (public event)

Sunday 6/28

8:00 a.m. Transport to Eden Hall leaves from Mellon Center front entrance
Coffee and morning snacks at destination
9:00-11:00 a.m. Individual Association Business Meetings: AFHVS/ASFS
11:00 a.m.-12:30 p.m. Joint Business Meeting with Lunch
1:00-4:30 p.m. Transport back to Pittsburgh or Pittsburgh International Airport

Exhibitor Hours

Mellon Board Room, Mellon Center

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
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<tbody>
<tr>
<td>Thursday</td>
<td>9:30 a.m.-3:00 p.m.</td>
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<tr>
<td>Friday</td>
<td>9:30 a.m.-3:00 p.m.</td>
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<tr>
<td>Saturday</td>
<td>9:30 a.m.-3:00 p.m.</td>
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KEYNOTE SPEAKER

Michael W. Twitty
Scholar, Culinary Historian and Historical Interpreter

Culinary Justice:
Defining a Theory of Gastronomic Sovereignty

Thursday, June 25, 5:30 p.m.
Campbell Memorial Chapel

Personally charged with preparing, preserving and promoting African American Foodways and its parent traditions in Africa and her Diaspora and its legacy in the food culture of the American South. Michael is a Judaic studies teacher from the Washington D.C. Metropolitan area and his interests include food culture, food history, Jewish cultural issues, African American history and cultural politics. His blog, Afroculinaria highlights and addresses food’s critical role in the development and definition of African American civilization and the politics of consumption and cultural ownership that surround it. His forthcoming book, The Cooking Gene documents the connection between food history and family history from Africa to America, from slavery to freedom. Begun in 2011, the project successfully garnered funding and significant media attention in 2012 to initiate a journey known as The Southern Discomfort Tour.
# SESSIONS OVERVIEW

## Thursday

<table>
<thead>
<tr>
<th></th>
<th>A (8:30-9:45 a.m.)</th>
<th>B (10:15-11:30 a.m.)</th>
<th>C (1:30-2:45 p.m.)</th>
<th>D (3:15-4:30 p.m.)</th>
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<tbody>
<tr>
<td>Dilworth Lab Classroom</td>
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<tr>
<td>Mellon, Conover Room</td>
<td>A4: Out Standing in a Field: Farmers, Feminists, and Field Hands</td>
<td>B4: Biodiversity in Agricultural Systems</td>
<td>C4: The Facticity of Food</td>
<td>D4: Give Us Bread and Roses: Labor, Equity, and Food</td>
</tr>
<tr>
<td>Science Com, Lecture Hall</td>
<td>DIETETICS: A7: Moral Logic of Dietetics 1</td>
<td>DIETETICS: B7: Eoral Logic of Dietetics 2</td>
<td>FOOD SECURITY: C7: Contextualizing Farming and Food Security</td>
<td>D7: Regional Investment</td>
</tr>
<tr>
<td>Dilworth 100</td>
<td>A8: Theorizing Change Across the Food Universe</td>
<td>B8: Genealogies of Edibility in Global Culture</td>
<td>C8: Imagining Alternative Communities: Bread, Banquets, and Sovereignty</td>
<td>D8: Changing Healing Institutions Through Food and Agriculture</td>
</tr>
</tbody>
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## SESSIONS OVERVIEW

### Friday

<table>
<thead>
<tr>
<th>Time</th>
<th>Location/Room</th>
<th>Session Title</th>
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<tbody>
<tr>
<td>8:30-9:45 a.m.</td>
<td>JKM Library 103</td>
<td>DRINKS: E1: “Get Your Drink On”</td>
</tr>
<tr>
<td>10:15-11:30 a.m.</td>
<td>Dilworth Lab Classroom</td>
<td>SCHOOLS &amp; EDUCATION: E2: Teaching Food Systems</td>
</tr>
<tr>
<td>1:30-2:45 p.m.</td>
<td>Mellon Living Room</td>
<td>MEAT: F3: Handling Meat</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>Mellon, Devore Room</td>
<td>VISUAL METHODS: E4: Prehistoric Food and Culture in the Ohio Valley</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>Coolidge, Sanger Lecture Hall</td>
<td>GENDER: E6: Food, Culture, Gender</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>Science Comm., Lecture Hall</td>
<td>E8: The Body Politic: Citizenship and Diet</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>Dilworth 100</td>
<td>E9: Neither Solid Nor Liquid: Commodities of Unusual Quality</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>Dilworth 006</td>
<td>E10: Complications and Opportunities in Rural Contexts</td>
</tr>
<tr>
<td>3:15-4:30 p.m.</td>
<td>JKM Library LCC2</td>
<td>F10: Safety, Strategy, and Stakeholders</td>
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### Session Details:

- **DRINKS:**
  - E1: “Get Your Drink On” by [Speaker Name]

- **SCHOOLS & EDUCATION:**
  - E2: Teaching Food Systems by [Speaker Name]

- **MEAT:**
  - F3: Handling Meat by [Speaker Name]

- **VISUAL METHODS:**
  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

- **GENDER:**
  - E6: Food, Culture, Gender by [Speaker Name]

- **DIETETICS:**
  - E8: The Body Politic: Citizenship and Diet by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **SCHOOLS & EDUCATION:**
  - E2: Teaching Food Systems by [Speaker Name]

- **SCHOOLS & EDUCATION:**
  - F2: Harvesting Higher Education by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **VISUAL METHODS:**
  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

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  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **VISUAL METHODS:**
  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **VISUAL METHODS:**
  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **VISUAL METHODS:**
  - E4: Prehistoric Food and Culture in the Ohio Valley by [Speaker Name]

- **URBAN AG & FOOD:**
  - E3: Growing in the Streets: Urban Agriculture in the US by [Speaker Name]

- **VISUAL METHODS:**
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<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Session Title</th>
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</thead>
<tbody>
<tr>
<td>8:30-9:45 a.m.</td>
<td>JKM Library 103</td>
<td>J1: Stalking the Wily Organic: Politics and Preferences</td>
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<td><strong>SCHOOLS &amp; EDUCATION:</strong> J1: Beyond Animal House: Changing College Dining Hall Culture</td>
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<td>Dilworth Lab Classroom</td>
<td>K1: Relationality and Legitimacy in Alternative Food Systems</td>
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<td>L1: Feeding the Children: Food, Knowledge, Access</td>
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<td>M1: Policy, Management, People</td>
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<tr>
<td>10:15-11:30 a.m.</td>
<td>Dilworth Living Room</td>
<td>J2: More to Learn</td>
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<td><strong>SCHOOLS &amp; EDUCATION:</strong> J2: More to Learn</td>
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<td>K2: AFHVS Visioning (2 sessions)</td>
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<td>M2: AFHVS Visioning (2 sessions)</td>
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<tr>
<td>1:30-2:45 p.m.</td>
<td>Mellon Living Room</td>
<td>J3: Re-peasantization in the North: Practice, Politics, Discourse</td>
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<td>K3: Relationality and Legitimacy in Alternative Food Systems</td>
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<td>L3: USDA AMS Toolkit Workshop</td>
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<td>M3: Collaborations For Equity in the Food System: Progress, Challenges, Priorities (INFAS group)</td>
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<tr>
<td>3:15-4:30 p.m.</td>
<td>Mellon, Devore Room</td>
<td>J4: Fermentation in Pedagogy (RT)</td>
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<td>L4: Food Studies Programs: Design, Development, Evolution (RT)</td>
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<td>M4: Measuring Consumption: How We Eat, What We Waste</td>
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<tr>
<td>8:30-9:45 a.m.</td>
<td>Mellon, Conover Room</td>
<td>J5: Food Systems Education: Rewards and Challenges (RT?)</td>
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<td>K5: Teaching About Food Systems: Successes and Challenges (RT)</td>
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<td>L5: Closing the Gap: Experiences with Transdisciplinarity in Food and Farming (RT)</td>
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<td>M5: The 7X5 Research and Policy Agenda (RT)</td>
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<tr>
<td>10:15-11:30 a.m.</td>
<td>Mellon, Conover Room</td>
<td>J6: Classroom, Campus, and Community Collaborations to Promote Local Food Security</td>
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<td><strong>SCHOOLS &amp; EDUCATION:</strong> J6: Classroom, Campus, and Community Collaborations to Promote Local Food Security</td>
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<td>K6: Creating and Contesting Eco-Organic-Sustainable Agriculture</td>
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<td>L6: (Re)creating Stories of Community Food Work: Narratives as Spaces of Generative Possibilities for Political Praxis</td>
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<tr>
<td>1:30-2:45 p.m.</td>
<td>Mellon, Conover Room</td>
<td>J7: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research</td>
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<td><strong>FOOD SECURITY:</strong> J7: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research</td>
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<td>K7: Food Insecurity 1: Policy, Programs, Practices</td>
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<td>L7: Food Insecurity 2: Work, Policy, and Practice</td>
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<td>M7: Scale and Success in Regional Food System Initiatives</td>
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<tr>
<td>3:15-4:30 p.m.</td>
<td>Mellon, Conover Room</td>
<td>J8: Beyond Culinary Tourism: Gastronomic Spaces and Communities</td>
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<td>K8: The Cultural Economy of Food and Place 1</td>
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<td>L8: Cultural Economy of Food and Place, 2</td>
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<td>M8: Teaching, Writing, and Publishing the Food Essay (RT)</td>
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<tr>
<td>8:30-9:45 a.m.</td>
<td>Science Comm, Lecture Hall</td>
<td>J9: Meaning of Meatlessness</td>
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<td>K9: Crafting Food and Self</td>
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<td>L9: Countering Globalization: The Protection and Representation of an Indigenous Food Fare in East Asia</td>
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<td>M9: Feeding the Civic Body</td>
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<td>10:15-11:30 a.m.</td>
<td>Science Comm, Lecture Hall</td>
<td>J10: Farm Bill: Subsidies and New Issues</td>
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<td><strong>DIETETICS:</strong> J10: Farm Bill: Subsidies and New Issues</td>
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<td>K10: Cultivating Change</td>
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<td>L10: Guidance for Sustainable Diets (RT)</td>
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<td>1:30-2:45 p.m.</td>
<td>Science Comm, Lecture Hall</td>
<td>J11: Food Security</td>
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<td><strong>DIETETICS:</strong> J11: Food Security</td>
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<td>K11: Contested Consumption</td>
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<td>3:15-4:30 p.m.</td>
<td>JKM Library LCC2</td>
<td>J12: Food Security</td>
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<td><strong>DIETETICS:</strong> J12: Food Security</td>
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<td><strong>DIETETICS:</strong> J13: Food Security</td>
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<td>JKM Library LCC2</td>
<td>J14: Food Security</td>
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<td><strong>DIETETICS:</strong> J16: Food Security</td>
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WEDNESDAY, JUNE 24, 2015

7:15 a.m. Conference begins!
Mellon Center
Check in and registration open

8:00 a.m.-5:00 p.m. Field Trips
Leave from front entrance of Mellon Center (see map)

5:00-8:30 p.m. Strip District Block Party
Wigle Whiskey, 2401 Smallman Street, Pittsburgh, PA
www.wiglewhiskey.com
Transportation to Wigle from Chatham will leave from front entrance of the Mellon Center between 4:30-5:30 p.m. and return to Chatham from 7:30-8:30 p.m.
Appetizers and drinks will be provided.

8:30 p.m. Dinner on own
Please see enclosed list of dining options

THURSDAY, JUNE 25, 2015

7:15 Conference registration open
Mellon Center
Coffee and morning snacks available under Mellon tent, starting at 7:45 a.m.

9:30 a.m.-3:00 p.m. Conference Exhibit begins
Mellon Board Room

8:30-9:45 a.m. SESSION ONE (A)
A1. PANEL: Place, Taste, Voice
JMK Library 103
• Nevin Cohen, City University of New York; Rositsa Ilieva, The New School
  Feeding the City: Everyday food practices and the transition to sustainability
• Melissa McGovern, Le Moyne College
  Exploring Taste Preferences in Middle Class College Students
• Annie Hauck-Lawson, Poly Prep Country Day School
  The Food Voice: An Overview in a Nutshell

A2. Dilworth Lab
A3. PANEL: Food, Public Land, and Forests
Mellon Living Room
- Catherine Bukowski, John Munsell, Virginia Tech
- 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

A4. PANEL: Out Standing in a Field: Farmers and Field Hands
Mellon, Conover Room
- Venice Williams, Institute for Urban Agriculture and Nutrition
  Field hands and Foodways: Cultural Farming and Education
- Rebecca Paxton; Friedrich Leisch,; Jim Bingen, Michigan State University
  Farmers as health promoters: How Austrian organic farmers perceive their role in the promotion of health across multiple domains

A5. ROUNDTABLE: Publishing Scholarly Work for Stakeholder Audiences
Mellon, Devore Room
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

A6. PANEL: Cooking the Books: Gender and Text
Coolidge, Sanger Lecture Hall
- 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

A7. The Moral Logic of Dietetics, 1
Science Complex, Beckwith Lecture Hall
- 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

A8. PANEL: Theorizing Change Across the Food Universe
Dilworth 100
- 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

A9. PANEL: 100 years of Liberty Hyde Bailey's The Holy Earth
Dilworth 006
Organizers
- Amy Guptill, SUNY Brockport
Participants
- 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, Cornell University
  Liberty Hyde Bailey and the Challenges of Sustainability in the 21st Century
A10. PANEL: Gastronomy, Authenticity, and Biopolitics

JMK Library LCC2
• 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

9:45-10:15 Coffee Break
Mellon Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (B)

B1. WORKSHOP: Designing Tools and Systems for New Food Cultures

JMK Library 103
Organizer
• Sonia Massari, ISIA Design School
Participants
• Stefani Bardin, New School
• Charlotte Biltekoff, UC Davis
• Sonia Massari, ISIA Design School

B2. Dilworth Lab

B3. Mellon Living Room

B4. PANEL Biodiversity in Agricultural Systems

Mellon Conover Room
• Katherine O’Hara, Lebanon Valley College
  Economies of Scale
• 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

B5. ROUNDTABLE: Teaching Sustainable Consumption through Project-Based Learning

Mellon, Devore Room
Organizer and presider
• Mim Seidel, Chatham University
Participants
• Emily Kramer, Chatham University
• Elise Miranda, Chatham University
• Alicia Franken, Chatham University

B6. PANEL: Engendered cooking and consumption

Coolidge, Sanger Lecture Hall
• Natallia Paulovich, The Graduate School for Social Research at 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”

B7. PANEL: The Moral Logic of Dietetics, 2

Science Complex, Beckwith Lecture Hall
• 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

B8. PANEL: Genealogies of Edibility in Global Culture

Dilworth 100
Organizer
• Jaclyn Rohel, New York University
Participants
• 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 Hawaii
• Jaclyn Rohel, New York University
  Drunken Date Trees and Bastard Peppers: The Classificatory Politics of a Colonial Comestible
B9: PANEL Gastrodiplomacy: Food in Politics

Dilworth 006

Organizer
• Lucy Long, Center for Food and Culture

Participants
• Lucy Long, Center for Food and Culture:
  Gastrodiplomacy: Definitions, Examples, and Strategies From a Food Studies Perspective (Soda Bread in Northern Ireland)
• Michelle Branch, NYU:
  Free Produce Societies as Agents of Diplomacy
• Polly Adema, Arts Mid-Hudson Folk Arts Program:
  From Neighborhood to Nationhood: Gastrodiplomacy in Theory and Practice

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

JMK Library 103
• 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

C2. Dilworth Lab

C3. PANEL: Food Fixes The City: Urban Agricultural Solutions

Mellon Living Room
• 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
• Jan Richt, 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

C4 PANEL: The Facticity of Food

Mellon Conover
• 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

C5 ROUNDTABLE: Breaking Barriers, Building Bridges: Discussing Alternatives to the Academy for Scholars and Career Seekers in Food and Nutrition

Mellon Devore

Organizers
• Emily Stengel, University of Vermont
• Elyzabeth Engle, Penn State University
• Leigh Bush, Indiana University

Moderator
• Elyzabeth Engle, Penn State University

11:30 a.m.-1:30 p.m. Lunch
A variety of Pittsburgh's food trucks will be parked on campus in the library parking lot near Eddy Theater. Purchase lunch here, from our food service vendor, Parkhurst, or on your own.

1:30-2:45 p.m. SESSION THREE (C)

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

JMK Library 103
• 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

C2. Dilworth Lab

C3. PANEL: Food Fixes The City: Urban Agricultural Solutions

Mellon Living Room
• 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
• Jan Richt, 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

C4 PANEL: The Facticity of Food

Mellon Conover
• 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

C5 ROUNDTABLE: Breaking Barriers, Building Bridges: Discussing Alternatives to the Academy for Scholars and Career Seekers in Food and Nutrition

Mellon Devore

Organizers
• Emily Stengel, University of Vermont
• Elyzabeth Engle, Penn State University
• Leigh Bush, Indiana University

Moderator
• Elyzabeth Engle, Penn State University

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Moderator
• Elyzabeth Engle, Penn State University
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- 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
- Jenifer Buckley, Organic Processing Institute
- Dawn Plummer, Pittsburgh Food Policy Council
- Madeleine Chera, Indiana University

C6 PANEL: Crafting food, crafting change: gender in global contexts
Coolidge Sanger
- 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

C7. PANEL Contextualizing Farming and Food Security
Science Complex, Beckwith Lecture Hall
- 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

C8. PANEL: Imagining Alternative Food Communities: Bread, Banquets, and Sovereignty
Dilworth 100
- 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

C9. PANEL: Ranks, Roles, Responsibilities: What It Means to be a Chef in the 21st Century
Dilworth 006
Organizer
- Anne McBride, NYU
Panelists
- 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

C10. PANEL: Quinoa: Surviving Super-food Status in the Andes
SAFN SPONSORED PANEL
JMK Library LCC2
- 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

2:45-3:15 p.m. SAFN Sponsored Coffee Break
Mellon Tent
3:15-4:00 p.m. SESSION FOUR (D)

D1. PANEL: Food As Patrimony: Ethnographic Perspectives on the Heritagization of Food
SAFN SPONSORED PANEL
JMK Library 103

Organizer:
• Chi-Hoon Kim, Indiana University
  Inventing the Korean National Dish 2.0: The Heritage Politics of Bibimbap

Panelists
• 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?

D2. Dilworth Lab

D3. PANEL: Diversifying the Neighborhood: urban food contexts
Mellon Living Room

• 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
• Kristin Reynolds, The New School /Hostos Community College
  Urban Agriculture and Social Justice Scholarship: Reconciling Anti-Oppression Theories with Scholarly Practice

D4. PANEL: Give Us Bread and Pickles: Equity and Food
Mellon, Conover Room

• 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, Presidio Graduate School
  Power in Pickles: How Cottage Food Laws Empower Small Scale Producers and Entrepreneurs

D5. ROUNDTABLE: Edible Ethnicities in Transition
Mellon, Devore Room

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

D6. PANEL: Design Thinking Applied to Food Studies
Coolidge, Sanger Lecture Hall

Organizer
• Sonia Massari, GustoLab

Panelists
• Sonia Massari, Gustolab Institute:
  People centered 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
D7. PANEL: Changing the Food System

**Science Complex, Beckwith Lecture Hall**

- 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

- Jessica Jane Spayde, Marylhurst University
  
  A Relational, Reflexive Approach To Food Systems Change

D8. PANEL: Changing Healing Institutions through Food and Agriculture

**Dilworth 100**

- 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

D9. PANEL: Religion and Food

**Dilworth 006**

- 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

- 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

D10. PANEL: Bridging Culture and Change

**JMK Library LCC2**

- 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

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4:30-6:00 On Campus Happy Hour

**Mellon Tent**

Celebrating 30 Years of the Association for the Study of Food and Society. Drinks and light appetizers served.

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6:00-7:30 p.m. Association Awards and Keynote Speaker

**Campbell Memorial Chapel**

- Michael Twitty
  
  Culinary Justice: Defining a Theory of Gastronomic Sovereignty"
FRIDAY, JUNE 26, 2015

7:15 a.m. Registration
7:45 a.m. Coffee, and morning snacks
*Mellon Center and Mellon Tent*

8:30–9:45 a.m. SESSION ONE (E)

E1. PANEL: “Get Your Drink On”
*JMK Library 103*
- 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*

E2. PANEL Teaching Food Systems
*Dilworth Lab*
- 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*

E3. PANEL Growing in the Streets: Urban Ag in the USA
*Mellon Living Room*
- 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*

E4. PANEL: Prehistoric Food and Culture in the Ohio Valley
*Mellon Conover*
Organizer
- Paul Patton, Ohio University
Panelists
- 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?*

E5. ROUNDTABLE: Guidance for Sustainable Diets
*Mellon Devore Room*
Organizer
- Hugh Joseph
Participants
- Jennifer Wilkins, Syracuse University (moderator)
- Hugh Joseph, Tufts University
- Kate Clancy, Tufts University
- Chelsea Clarke, Tufts University

E6. PANEL: Food, Culture, Gender
*Coolidge, Sanger Lecture Hall*
- Rachel Forlifer, Chatham University
  *“That’s why we don’t hire any women”: Japanese Gender Roles, Cooking, and Ryôri 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*
E7. PANEL: Finding the Fix: Situated Food System Solutions
Science Complex, Beckwith Lecture Hall
- 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?
- Vanessa Fry, Presidio Graduate School;
  Investing for Local, Sustainable Economies

E8. PANEL: The Body Politic: Citizenship and Diet
Dilworth 100
- 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

E9. PANEL Neither solid nor liquid: commodities of unusual quality
Dilworth 006
- 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 Foodstuffs in Japan

E10. PANEL: Complications and Opportunities in Rural Agricultural Contexts
JMK Library LCC2
- 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

9:45-10:15 a.m. Coffee Break
Mello Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (F)

F1. PANEL: What’s Alternative got to do with it?
JMK Library 103
- 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 Hermalim, Chatham University
  Teaching Nutrition and Normativity: universalizing discourse in alternative food educational material

F2. PANEL: Harvesting Higher Education
Dilworth Lab
- 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

F3. PANEL: Managing Meat
Mellon Living Room
- 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
F4. PANEL: Collaborative Visual Methods for Food Studies  
*Mellon, Conover Room*

**Organizer**
- Valentine Cadieux

**Participants**
- 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*

F5. ROUNDTABLE: Ethnic Groceries: Commerce, Community, and Culinary Tourism  
*Mellon, Devore Room*

**Organizer**
- Amy Reddinger, University of Wisconsin Colleges

**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

F6. PANEL: Feminist Food Activism and Justice  
*Coolidge, Sanger Lecture Hall*

**Organizer**
- Carolyn Sachs, PSU

**Participants**
- 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*
- Carolyn Sachs, Penn State University
  *Creating Feminist Food Justice*

F7. PANEL: To Markets, 1 Theories and Comparisons  
*Science Complex, Beckwith Lecture Hall*

**Organizer**
- Michael Fairley, Austin College
- The Language of Farmers Markets
  *Dangerous Fruits: Social Relations & Infrastructural Decay in Mexico City's Wholesale Food Market*
- Tiana Hayden, New York University
  *University of Natural Resources and Life Sciences, Vienna
  Operationalizing Ethics: Modern Values in Farmers' Markets from Minneapolis to Vienna*

F8. PANEL: Sensing Food: Taste, Place, Memory, Power  
*Dilworth 100*

**Organizer**
- 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*

F9. PANEL: Counterculture Consumption  
*Dilworth 006*

**Organizer**
- 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*

F10. PANEL: Safety, Strategies, and Stakeholders  
*JMK Library LCC2*

**Organizer**
- 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*
11:30 a.m.-1:30 p.m Lunch on your own
On-campus options and local neighborhoods including East Liberty, Highland Park, Regent Square, Shadyside, and Squirrel Hill are all within a short distance.

1:30-2:45 p.m. SESSION THREE (G)

G1. PANEL Intoxicants: Pleasure, Nutrition, Aesthetics
JMK Library 103
Organizer
• Kima Cargill, University of Washington
Participants
• 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

G2. PANEL: Continuing Food Education
Dilworth Lab
• Matthew Potteiger, SUNY
  The Food Studio: Teaching Food and Landscape Systems
• Chloe Qian, Michigan State University:
  Farm to School: Where Are Parents?
• Daniel Tobin, Penn State University
  Current capacity and future needs related to agriculture and climate change in the Northeast: An assessment of land-grant universities' applied research and extension programming

G3. PANEL: Here's the Beef
Mellon Living Room
• 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

G4. PANEL: Visualizing and Materializing Food 1: New Methods, New Ideas
Mellon, Conover Room
• 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

G5. ROUNDTABLE: City Food: Deep Data and Thick Mapping of Diasporic Foodways
Mellon, Devore Room
Organizer
• Camille Begin, Concordia University
Participants
• Camille Begin, Concordia University
• Irina Mihalache, University of Toronto
• Jeffrey Pilcher, University of Toronto
• Krishnendu Ray, New York University
• Amy Trubek, University of Vermont
G6. PANEL: What makes “food work” sustainable – values, representations, and images in contemporary foodscapes  
*Coolidge, Sanger Lecture Hall*

**Organizer**
- Carole Biewener, Simmons College

**Participants**
- 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

G7. PANEL: To Markets, 2 – Measurements and Assessments  
*Science Complex, Beckwith Lecture Hall*

- 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

G8. PANEL: Mediating Time and Space  
*Dilworth 100*

- 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

G9. PANEL: Hot, Fried, and Regionalized: The Complicated Terrain of American Food  
*Dilworth 006*

- 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

G10. PANEL: Not just an addictive white powder: Sugar  
*JMK Library LCC2*

- 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

2:45-3:15 p.m. Coffee Break  
*Mellon Tent and Library Patio*

3:15-4:30 SESSION FOUR (H)

H1. PANEL: Implementing a Systems Framework for Challenging and Changing the Food System  
*JMK Library 103*

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

**Participants**
- Kate Clancy, Johns Hopkins University
  A Framework for Assessing Effects of the Food System
- Kate Clancy, Johns Hopkins University
  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

H2. Dilworth Lab
H3. PANEL: Assessing food systems, organizing for resilience  
_Mellon Living Room_  
**Organizer**  
- Nikki D-Adamo-Damery, Virginia Tech  

**Participants**  
- 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.; Kathlyn 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**

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H4. PANEL: Visualizing and Materializing Food 2: Applications  
_Mellon, Conover Room_  

- 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_

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H5. PANEL: Cultivating the Future at the Rural-Urban Interface  
_Mellon, Devore Room_  

**Organizer**  
- Vicki Garrett, The Ohio State University  

**Participants**  
- 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_  
- 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_  

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H6. PANEL: Local Food: Trapped or Transformed?  
_Coolidge, Sanger Lecture Hall_  

- 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_  

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H7. Science Complex, Beckwith Lecture Hall  

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H8. PANEL: Methods for Capturing Cooking Skill and Knowledge  
_Dilworth 100_  

**Organizer**  
- Amy Trubek, University of Vermont  

**Participants**  
- 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

H9. PANEL: Culinary Authorship: Cooking in the Public Eye
Dilworth 006
• 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

H10. PANEL: Situating Ourselves: Narratives, Foodscapes, Sustenance
JMK Library LCC2
• 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

Eden Hall Campus Sustainable Campus/Farm Tours and Banquet
4:30-5:15 p.m.  Transport to Eden Hall (buses leave every 10-15 minutes)
5:30-6:30 p.m.  Sustainable Campus/Farm Tours
6:30-8:00 p.m.  Conference Banquet
7:30-9:30 p.m.  Transport back to Pittsburgh on the half-hour
**SATURDAY, JUNE 27, 2015**

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**7:15 a.m. Registration**

**7:45 a.m. Coffee & morning snacks**

*Mellon Center and Mellon Tent*

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**8:30-9:45 SESSION ONE (J)**

**J1. PANEL: Stalking the Wily Organic: Politics and Preferences**

*JMK Library 103*

- 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*

**J2. Dilworth Lab**

**J3. PANEL: Re-peasantization in the North: Practice, Politics, and Discourses**

*Mellon Living Room*

Organizer
- Ian Bailey, Cornell University

Discussant
- Ryan Galt, UC Davis

Participants
- 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*

**J4. ROUNDTABLE: Fermentation in Pedagogy**

*Mellon Conover Room*

Organizers
- Jeff Miller
- Netta Davis

Participants
- Netta Davis, Boston University
- Jeffrey Miller, Colorado State University
- Lori Diefenbacher, Chatham University
- Meredith Grelli, Wigle Whiskey
- Sally Frey, Chatham University, Art Institute Culinary

**J5. ROUNDTABLE: Food Systems Education: Rewards and Challenges**

*Mellon Devore Room*

Organizer
- Tanya Casas, Delaware Valley University

Participants
- Tanya Casas, Delaware Valley University
- Cathy Davies, Delaware Valley University
- Michael Stamps, Delaware Valley University

**J6. PANEL: Classroom, Campus, and Community Collaborations to Promote Local Food Security**

*Coolidge, Sanger Lecture Hall*

Organizer
- Andrea Woodward, Berea College

Participants
- 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*
J7. PANEL: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research

Science Complex, Beckwith Lecture Hall

Organizer
- Anne Bellows, Syracuse University

Participants
- 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

J8. PANEL: Beyond Culinary Tourism: Gastronomic Spaces and Communities

Dilworth 100

- 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: Carry, Cultural Identity and the Construction of the Multicultural Other

J9. PANEL: Meaning of Meatlessness

Dilworth 006

Organizer
- Adam Shprintzen, Marywood University

Participants
- 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

J10. PANEL: Farm Bill, Subsidies and New Issues

JMK Library LLC2

- 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, Cha p.m.an 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

9:45-10:15 a.m. Coffee Break
Mellon Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (K)

K1. PANEL: Feeding the Mind

JMK Library 103

- 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 Gluzsko, Raeann La Flame, Terese Sweitzer, Sarah DiMaggio, LVC
  Changing Dining Culture through Student, Faculty and Dining Service Collaboration
- Ashley McCarthy, Tufts University; Abigail Steiner, Tufts University
  Do State Farm to School Related Laws Increase Participation in Farm to School Programs?

K2. Dilworth Lab
K3. PANEL: Relationality and Legitimacy in Alternative Food Systems
*Mellon Living Room*

**Organizer**
- Peggy Barlett, Emory University

**Participants**
- 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

K4. *Mellon, Conover Room*

K5. ROUNDTABLE: Teaching About Food Systems: Successes and Challenges
*Mellon, Devore Room*

**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

K6. PANEL: Creating and contesting eco-organic-sustainable agriculture
*Coolidge, Sanger Lecture Hall*

- 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

K7. PANEL: Food Insecurity, 1: Policy, Programs, Practices
*Science Complex, Beckwith Lecture Hall*

**Participants**
- 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 Misayak, 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

K8. PANEL: The Cultural Economy of Food in Place
*Dilworth 100*

**Participants**
- 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

K9. PANEL: Crafting Food and Self
*Dilworth 006*

**Participants**
- 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
- Habiba Boumlik, LaGuardia Community College
  Traditional Cuisine-Modern Revisited Cuisine via Food Networks and social media. The case of Chumicha in Morocco
- Piper Dumont, Columbia University’s Teachers College: Counter-nutrition: Contesting Notions of the “Right Way to Eat” and the “Right Way to Be”
K10. PANEL: Cultivating Change

JMK Library LLC2

- 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*

11:30 a.m.-1:15 p.m Community Partner Lunch and Association Presidential Address

Mellon Tent

1:30-2:45 p.m. SESSION THREE (L)

L1. PANEL: Feeding the Future: Children, Food Knowledge, Access

JMK Library 103

- 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*

L2. AFHVS Visioning Session: Re-articulating our identity, explicating our values, and creating our collective vision

Dilworth Lab

(Slated for two consecutive session blocks)

Organizer

- Ardyth Gillespie

L3. WORKSHOP: USDA AMS TOOLKIT

Mellon Living Room

Participants

- David Conner, University of Vermont
- Becca Jablonski, Colorado State University
- Samantha Schaffstall, Grant Management Specialist, USDA
- Todd Schmit, Cornell University
- Dawn Thilmany, Colorado State University
- Alfonso Morales, University of Wisconsin-Madison
- Debra Tropp, Branch Chief, U.S. Department of Agriculture

L4. ROUNDTABLE: Food Studies Programs: Design, Development, Evolution

Mellon, Conover Room

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

L5. Mellon, Devore Room

L6. PANEL: (Re)Creating Stories of Community Food Work: Narratives as Spaces of Generative Possibilities for Political Praxis

Coolidge, Sanger Lecture Hall

Organizer

- Kim Niewolny, Virginia Tech

Participants

- 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*
L7. PANEL: Food Insecurity 2: Work, Policy, and Practice  
Science Complex, Beckwith Lecture Hall  
- 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 Welfareization of SNAP

L8. PANEL: Cultural Economy of Food and Place, 2  
Dilworth 100  
- 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  
- Kate Cairns, Rutgers University  
  Cultivating Childhood: The Discursive Construction of the School Garden

L9. PANEL: Countering Globalization: The Protection and Representation of an Indigenous Food Fare in East Asia  
Dilworth 006  
Organizer  
- Stephanie Assmann, Hokkaido University  
Moderator  
- Jakob Klein, University of London  
Participants  
- 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

L10. JMK Library LLC2  
2:45-3:15 p.m. Coffee Break  
Mellon Tent and Library Patio

3:15-4:30 p.m. SESSION FOUR (M)

M1. PANEL: Policy, Management, People  
JMK Library 103  
- 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

M2. AFHVS Visioning Session: Re-articulating our identity, explicating our values, and creating our collective vision  
Dilworth Lab  
Organizer  
- Ardyth Gillespie

M3. ROUNDTABLE: Collaborations for Equity in the Food System: Progress, Challenges, Priorities (104)  
Mellon Living Room  
Organizer  
- Joanna Friesner, UC Davis  
Participants  
- Patricia Allen, Marylhurst University  
- Joanna Friesner, UC Davis  
- Ryan Galt, UC Davis  
- Casey Hoy, Ohio State University  
- Tom Kelly, University of New Hampshire  
- Diana Robinson, Food Chain Workers Alliance
M4. PANEL: Measuring Consumption: How we eat, what we waste

Mellon, Conover Room

- Andrew D. Jones, Lesli Hoey, Jennifer Blesh, Ashley Green, Laura Miller, Lilly Fink Shapiro, 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

M5. ROUNDTABLE: “The 7 by 5 Research and Policy Agenda”

Mellon, Devore Room

- Anne Barnhill, University of Pennsylvania
- Sylvie Brouder, Purdue University
- Jessican Fanzo, Columbia University
- Yashar Saghai, Johns Hopkins University

M6. Coolidge, Sanger Lecture Hall

M7. PANEL: Scale and Success in Regional Food System Initiatives

Science Complex, Beckwith Lecture Hall

- 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


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

M9. PANEL: Feeding the Civic Body

Dilworth 006

- 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

M10. JMK Library LLC2
SUNDAY, JUNE 28

8:00 a.m. Transport to Eden Hall
From Mellon Center front entrance
(Coffee and morning snacks at destination)

9:00-11:00 a.m.
Individual Association Business Meetings: AFHVS/ASFS

11:00 a.m.-12:30 p.m.
Joint Business Meeting with Lunch

1:00-4:30 p.m.
Transport back to Pittsburgh or Pittsburgh International Airport
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“Bread from the Braddock brick oven brings people together – to learn, to share, to develop a skill, and give something back to the community. My Falk Summer Sustainability Fellowship in the Master of Arts in Food Studies program helps ensure that sales from the Braddock oven go back into the project. Imagine, 100% of our bread sales goes right back into it and supports the community.”

Shauna Kearns
Master of Arts in Food Studies '15