



ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

ASFS Newsletter | Issue 4 | September 2016

LEADERSHIP MESSAGE FROM TREASURER, JENNIFER BERG

Dear Members,

Identifying more as a Gastronomic Jew than a practicing one, I still hold customs, traditions and significant symbols in the highest regard. In Judaism the number 18, יח (Chai) means "life or to live." For me, Chai symbolizes embracing joy, re-evaluating priorities, and feeding the soul. That's how I feel this summer- relishing in the aftermath of my eighteenth ASFS membership year. Truth be told though, I have missed a few meetings over the past 18 years but even when I can't attend, just knowing that several hundred like-minded, food-loving scholars come together to think, talk, argue, create and yes, eat food is life affirming- intellectual and academic fuel.

My first ASFS conference was in 2000 at NYU. My colleagues, Amy Bentley and Marion Nestle, co-chaired "Millennial Stews" and recruited the entire NYU Food Studies community to support them. That was just four years after we launched the Food Studies BS, MA and PhD degree programs at NYU, so we considered that conference a bit like our "coming out party." Presenting my first completed dissertation chapter that year (and securing Warren Belasco to my committee), ASFS immediately hooked me.

I joined the Board in 2002 when Netta Davis and Alice Julier invited me to lunch, with the caveat that I would first go to the Board meeting. In 2003, when Marion Newman resigned her position as ASFS Treasurer, I ran for that role which I still hold today. As a spreadsheet-geek, I love this service; watching first hand how ASFS grows in membership, financial stability and global recognition. But as a former caterer, I am also drawn to the thrill of running the conference. In 2004, I co-chaired the meeting with Krishnendu Ray at the CIA and then in

CONTENTS

- Leadership Message
- 2016 Conference Debrief
- ASFS Symposia Update
- 2016 ASFS Presidential Address
- 2017 Conference Update & Call for Abstracts
- 2016 ASFS Award Winners
- Announcing Two New Doctorates
- Member Publications and News
- Announcements

2012 (a glutton for punishment), I co-chaired the conference again at NYU and The New School with Fabio Parasecoli.

ASFS, unlike other scholarly organizations suspends academic hierarchy. Our journal, *Food, Culture and Society* and the annual conference are safe places for Masters students, doctoral candidates and even ambitious undergraduates to present their research, meet potential mentors and establish their own unique community within ASFS.

Having served on the Executive Board for the past 13 years, I rejuvenated my commitment to our organization working alongside Krishnendu Ray, Beth Forrest, and Lucy Long, and there are exciting changes in store. The ASFS Executive Board, in conjunction with the already established Graduate Association for Food Studies (GAFS) is developing a graduate student caucus recognizing graduate students' unique needs. Other Board goals and projects include establishing smaller local symposia across the globe. You will hear more about this application and selection process from the Symposia Committee's co-chairs Megan Elias and Christine Knight. Partially funding these events would never be possible without reinstating our 501 (C) 3 status with the assistance of ASFS member Skip Burzumato and his wife, tax accountant, Stacey Burzumato. And as ASFS expands its membership across continents, the

logo committee, under Ken Albala's leadership is working with LA-based graphic designer, Alyssa Lang, to reimagine a coherent image that successfully encompasses the ASFS mission, which we look forward to showcasing in next year's conference materials and future publications. We're also changing our Board meeting format: because so many issues arise at the annual Board meeting, the Exec Board decided to introduce quarterly general Board meetings beginning this October. This new format will allow us to make decisions faster and with greater input and discussion.

Lastly, please join me in offering belated, HUGE thanks to Jeffrey Pilcher, Donna Gabbacia, Jo Sharma, and Dan Bender and their crew at University of Toronto for a fabulous conference. Looking forward to seeing everyone at Occidental in June 2017.

Jennifer Berg is a Clinical Associate Professor of Food Studies and the Director of the MA Program at New York University, where she earned her PhD in Food Studies. She is currently working on an oral history of undocumented Mexican cooks in New York City.



Photo credit: Katherine Hysmith

2016 CONFERENCE DEBRIEF

Remembering Scarborough Fare

We at the Culinaria Research Centre thank all of our guests for making ASFS 2016 such a fantastic conference. Everybody commented on the quality of the papers, and while we'd like to take credit, it's really a reflection of just how mature the scholarly field has become. More than 563 people attended, not counting some hard-working student volunteers who also presented papers, from at least fourteen countries outside of North America (Australia, Belgium, Brazil, Denmark, Finland, France, Germany, India, Israel, Italy, Japan, Netherlands, Taiwan, and UK), eight provinces, and thirty

states. (Sorry if I missed anyone—like all of our budgeting, this count was done on a cocktail napkin.) We are particularly grateful to those of you who led or attended workshops to inaugurate our new Kitchen Laboratory.

A few members of the organizing committee deserve special recognition. Sanchia deSouza, the conference manager, answered the email with aplomb, while Joel Dickau maintained the website and organized the student volunteers. You will hear more from these smart young scholars in the years ahead. In addition, Donna Gabaccia chaired the program

committee; Daniel Bender and Ken MacDonald organized the field trips; Irina Mihalache oversaw the dine around; and Jayeeta Sharma planned the banquet. Those who attended the events will know just what a superlative job they did.

To give you a sense of what the conference meant to all of us here in Scarborough, let me quote an undergraduate volunteer, who said to me sadly on the last day: "I just found out we're not going to do this [hold an international food studies conference] every year!" No, we aren't, but we miss you and hope you'll return.

ASFS SYMPOSIA UPDATE

Following the 2016 annual board meeting, ASFS board members Christine Knight (University of Edinburgh) and Megan Elias (Gilder Lehrman Institute of American History) are co-chairing a sub-committee on ASFS symposia and events. We will shortly be issuing a call for funding applications for smaller-scale, thematically focused, ASFS-

affiliated workshops. These can take place anywhere in the world, between ASFS conferences, so long as they are organized by a current ASFS member. Events will support the development and engagement of ASFS membership internationally. Watch for additional updates!

2016 ASFS PRESIDENTIAL ADDRESS

At Scarborough Fare before a packed hall, Krishnendu Ray delivered the ASFS Presidential Address, "The Good Taste of Poor (and not-so-poor) People." Even as attendees enjoyed a West Indian themed lunch, they took to Twitter, capturing some of the talk's salient points:



Erhan Akarçay
@eakarçay

Krishnendu Ray is giving a talk at presidential luncheon as the president of #asfs at #foodstudies2016 #utsc
1:14 PM - 25 Jun 2016 · UTSC - Meeting Place, Canada
↳ 2 ♥ 5

Megan J. Elias
@MeganJElias

@Raykris1 urges us to attend to the tastes of all economic classes #foodstudies2016
1:10 PM - 25 Jun 2016
↳ 2 ♥ 1

Emily Contois
@EmilyContois

The field is affected by seeing taste as marginal to the lives of marginal people. @Raykris1 #foodstudies2016
1:15 PM - 25 Jun 2016
↳ 5 ♥ 1

Janis Thiessen
@JanisThiessen

.@Raykris1 wants new questions on taste, beyond Bourdieu. Don't reduce taste to politics, but don't ignore politics either. #foodstudies2016
1:16 PM - 25 Jun 2016
↳ 5 ♥ 1

Emily Contois
@EmilyContois

We need new questions in the domain of taste. Sociological queries of taste + social hierarchy. @Raykris1 #foodstudies2016
1:16 PM - 25 Jun 2016
↳ 1 ♥

Christian Reynolds
@santorialfoodie

New Q's for taste and #foodstudies2016. Taken from literature criticism.
1:17 PM - 25 Jun 2016
↳ 1 ♥ 3

Juneja V
@JunejaV

Digging deeper into how social 'class' shapes the taste of food for future generations #foodstudies2016 Preserving diversity of #goodtastes!
1:18 PM - 25 Jun 2016
↳ 4 ♥

Emily Contois
@EmilyContois

@Raykris1 cites Scarborough as an example of a city where food, culture, commerce, and various immigrant groups meet. #foodstudies2016
1:23 PM - 25 Jun 2016
↳ 1 ♥ 1

Sara Snyder
@SSnyd

"We're all merely provincials somewhere," @Raykris1 on local food nuances. I'm def one of many spots #foodstudies2016
1:21 PM - 25 Jun 2016
↳ 6 ♥ 3

Janis Thiessen
@JanisThiessen

'Ethnic' #entrepreneurs paralleled with African Americans' subordinate bodies by @Raykris1 #foodstudies2016 #bizhis #foodhistory
1:24 PM - 25 Jun 2016
↳ 2 ♥ 1



Jenn Marshman
@TheMasonJar_

Full house at the Presidential Luncheon! #FoodStudies2016 #CAFS2016
1:10 PM - 25 Jun 2016
↳ 5 ♥ 3

Ray's address interrogated the notion that only the rich and powerful eat well, while the rest mimic and follow, transforming good taste into bad, over time. In this conception, poor, hard-working people can teach us about poverty and suffering, hierarchy and symbolic violence, but never about taste. He argued that our research agendas could be strengthened to pay as much attention to the good taste of poor people, as we have done to the tastes of the rich and powerful.

Ray asserts that literal taste was subordinated to aesthetic taste, but the former has always carried the trace of the subordinate, which is precisely why it has been subordinated in the temples of high culture—museums, libraries, academies. That consensus is falling apart today and the air is rife with possibilities. Disputing taste has become a legitimate and popular activity, some of which is the doing of the immigrant restaurateur, playing with the presumed triviality of literal taste among various publics. It is in everyday life, not in museums, where the mundane becomes marvelous. It is where we will find that stews, soups, rice and beans, dals and chapattis, and low-protein stir-fries are hearty, healthy and exquisitely tasty, but also good for the environment, and perhaps the only sustainable future.

2017 CONFERENCE UPDATE & CALL FOR ABSTRACTS

Occidental College is pleased to host the Joint 2017 Annual Meetings and Conference of the Agriculture, Food, and Human Values Society (AFHVS) and the Association for the Study of Food and Society (ASFS), June 14-17, 2017 in Los Angeles, California.

The conference theme, "Migrating Food Cultures: Engaging Pacific Perspectives on Food and Agriculture," invites us to reflect on and engage with the entirety of the Pacific region. The conference setting of Los Angeles, California, is a dynamic, diverse, and multiethnic global city that serves as a gateway, destination, and waypoint. Much of the food itself in

California is produced in part by migrating workers and immigrants; indeed, the food scene in Los Angeles is the result of migrating food cultures. We use our conference's location to invite participants to imagine and explore how the agricultural and food worlds throughout the Pacific mesh with environmental, social, cultural, historical, and material resources. We likewise invite participants to examine the roles of people, place, innovation, food production, and consumption, with attention to how these roles reflect and reinforce the social, economic, and cultural food landscapes of the Pacific.

Submissions

AFHVS and ASFS support scholarship and public presentation on a wide variety of topics at their conferences. For this year's conference, in keeping with the theme, we encourage but do not require that papers, panel sessions, roundtables, and workshops speak to the theme. These sessions can be from practitioners, activists, and others working in food systems and culture. Submission areas include but are not limited to:

- Food systems: local and global, past and present
- Culture and cultural studies
- Discipline-specific and interdisciplinary research
- Art, design, and technology
- Ethics and philosophy
- Food access, security, and sovereignty
- Migration, immigration, diaspora and transnational community studies
- Community studies
- Cultural, agricultural, and culinary preservation and innovation
- Governance, policy, and rights
- Pedagogy, food education, and/or experiential education
- Labor in the food system, production, consumption
- Energy and agriculture
- Health: problems, paradigms, and professions



Photo by Marc Campos, Occidental College Photographer, Oct. 6, 2014

2017 CONFERENCE continued

Submission Procedure

The submission system opens December 15, 2016. Abstracts are due January 31, 2017. All proposals must include:

- type of submission
- title of paper, panel, or event
- submitter's name, organizational affiliation, and status
- submitter's email address
- names, email addresses, and organizational affiliations of co-authors or co-organizers
- abstract of 250 or fewer words that describes the proposed paper, panel, or event
- indication of any special AV/technology needs
- a list of up to six descriptive keywords/phrases
- any attachments must include the last name of the submitter

Please see the conference website for submission requirements for: individual papers, panels, roundtables, lightening talks, workshops, and exploration gallery display and poster proposals.

Notifications of acceptance will be provided by Wednesday, March 15, 2017. Attendees are expected to register by Sunday, April 30, 2017. For inclusion on the final program, at least one author from each submission must be registered as an attendee. Attendees must be members of AFHVS or ASFS at the time of the conference. The conference organizers regret that we are unable to provide travel support for meeting participation. Multiple submissions from an author are allowed, though we reserve the right to limit acceptance of multiple submissions by any one author. Space for workshops is limited and will be determined based on available resources.

Visit the conference website: <http://oxyfoodconference.org/> and please direct questions to foodstudies@oxy.edu.

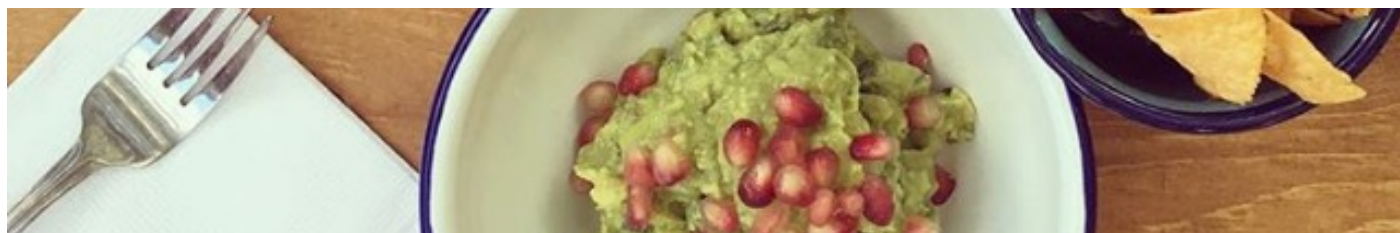


Photo credit: Emily Contois

2016 ASFS AWARD WINNERS

We are pleased to present the 2016 ASFS Award winners. The deadline for the 2017 ASFS Awards is February 1, February 15 for pedagogy. Please see food-culture.org/awards for more information.

ASFS Book Award | Angela Jill Cooley, *To Live and Dine in Dixie: The Evolution of Urban Food Culture in the Jim Crow South*. University of Georgia Press, 2015.

Belasco Prize for Scholarly Excellence | Shana Klein, American University, "Cultivating Fruit and Equality: The Still-Life Paintings of Robert Duncanson." *American Art* Vol. 29, No. 2 (2015).

ASFS Award for Food Studies Pedagogy | Nadine Lehrer & Sally Frey, Chatham University, "Culture and Politics of Meat."

Alex MacIntosh Graduate Prize | Bradley M. Jones, Washington University in St. Louis, "Consuming Heritage: Politics and Patrimony in the Reinvention of Lowcountry Cuisine."

Bill Whit Undergraduate Prize | Renata Kristen, University of Amsterdam, "Doctor to Patient as Farmer to Vegetable: Exploring Connections between Healing and Agriculture."

ANNOUNCING TWO NEW DOCTORATES

RACHEL A. SNELL defended her dissertation, "The Place of Happiness: Recipes, Cookbooks, and the Negotiation of Domesticity in Anglo-America, 1830-1880" in history at the University of Maine.

Abstract: Between 1830 and 1880 technology, market capitalism, and the formation of the middle-class transformed the household from a bustling site of production for both men and women into the idyllic refuge of "home" overseen by women apart from the chaotic public world. As influential author Sarah Josepha Hale explained, women were now tasked with creating the "home [as] the place of happiness." Ideal womanhood, as expressed in varied discourses about domesticity, posited that the home was women's natural sphere and care of home and family her natural role. This dissertation scrutinizes printed sources related to the household as well as manuscript recipe collections to better understand the lived experience of domesticity and to challenge the dominance of published, prescriptive ideology for the study of nineteenth-century women. The expanding content and commentary in published and manuscript material attests that by the mid-nineteenth century middle-class women's domestic responsibilities extended far beyond merely overseeing home life and feeding the nuclear family.

Women's interaction with the expectations of domesticity, preserved through the compilation of manuscript recipe collections and the annotations in printed texts, reveals the ordinary practice of domesticity and provides the researcher with invaluable clues about how women navigated sweeping changes in domestic ideology. The domestic spaces deeply shaped middle-class women's existence and identity in the nineteenth century, as a result placing food, recipes, and cooking at the center of analysis supports a more fully-engaged history of middle-class women. The assessment of these domestic texts and personal writings yields a new understanding of middle-class domestic experiences that highlights the importance of relationships and sociability. This emphasis challenges women's perceived isolation in the home by revealing how female relationships and socializing patterns created the home as a "social sphere," rather than as a private one. Furthermore, recipe collecting shows how women re-crafted the dictates of prescriptive domesticity to better suit their desires and circumstances. The resulting hybrid sociability allowed them to combine domestic responsibilities with their need for meaningful social engagement. In this analysis, recipes and cookbooks demonstrate how women conformed to, negotiated with, and resisted the expectations placed upon them by domestic ideology.

While looking for a permanent position, Rachel is teaching at the University of Maine and revising her dissertation into a monograph.

JESSICA LOYER received her doctorate for her dissertation, "The Social Lives of Superfoods" in Humanities at the University of Adelaide.

Abstract: Superfoods have emerged as an increasingly significant category of health food products and related popular discourse about food, health, and values. They are celebrated for their purported extraordinary nutritional and/or medicinal values, 'natural' qualities, associations with 'exotic' or 'pristine' places of origin, and histories of traditional or indigenous use. However, the term 'superfood' defies precise definition, and both products and discourse are poorly understood by the public and regulatory bodies.

Existing scholarship has examined social, cultural, political, and economic aspects of related concepts and products, such as functional foods and low-carbohydrate diets, demonstrating ways in which new forms and ideas emerge through the convergence of nutritional science discourse, globalised food provisioning, and the commodification of food and health. These studies have largely focused on the nutritional anxieties felt by Western consumers. Other literature has paid greater attention to the impacts of the globalisation and industrialisation of food and agriculture on producers, often located in the developing world. Research bridging worlds of food production and consumption is called for, but only recently beginning to emerge in the scholarly literature. There is currently no existing scholarship examining superfoods in particular. Because superfoods can be understood both as a discourse about food and health and a group of agro-food products, they offer a distinctive lens through which to conceptually bring together geographically (and, often, socioculturally) distant worlds of production and consumption. In drawing together these diverse worlds, I have employed a 'biography-of-things' approach inspired by the work of Appadurai and Kopytoff. Drawing upon assemblage theory, actor network theory, and circuits of culture theory, and employing a case study design encompassing diverse social science methodologies, this study examines the emergence of superfoods as a sociocultural form.

The research demonstrates how a range of seemingly disparate existing elements, including developments in nutritional science, neoliberal trade agendas, traditional indigenous knowledge, food processing and transportation technologies, changing ideas about food, health, and ethics, and the proliferation of digital media, are drawn together in the creation of a new form with broad social and environmental impacts. It has implications for future research into the cultural power of in-between (food) objects and the ways in which they enable us to examine the tensions that pull at contemporary food culture.

Jessica is currently revising her thesis for publication and working with the Food Values Research Group at the University of Adelaide.

NEW ASFS MEMBER PUBLICATIONS

We are pleased to present this round up of publication submissions from ASFS members. Look no further for your guide to some of the newest food studies research.

BOOKS

Michaela DeSoucey. *Contested Tastes: Foie Gras and the Politics of Food.* Princeton, NJ: Princeton University Press, 2016.

John T. Lang. *What's So Controversial about Genetically Modified Food?* Reaktion Books, July 2016.

Lucy M. Long. *Ethnic American Cooking: Recipes for Living in a New World.* Rowman & Littlefield. July 2016.

Simon Williams and Marion Nestle, eds. *"Big Food:" Critical Perspectives on the Global Growth of the Food and Beverage Industry.* Taylor & Francis, 2016.

ARTICLES & CHAPTERS

Kate Cairns. "Connecting to Food: Cultivating Children in the School Garden. *Children's Geographies.* Published online: 17 August 2016.
DOI: 10.1080/14733285.2016.1221058.

Emily Contois. "'He just smiled and gave me a Vegemite sandwich:' Advertising Australia's National Food in the United States, 1968-1988. *Journal of Historical Research in Marketing.* Special issue: Australian Marketing History 8, no. 3 (August 2016).

Nathalie Cooke. "Lessons from Generations Past: Timely and Timeless Communication Strategies of Some Canadian Cooks of Note," *In Food and Communication, Proceedings of the Oxford Symposium on Food and Cookery 2015*, edited by Mark McWilliams, 131-142. London: Prospect Books, July 2016.

Nathalie Cooke. "Canadian Food Radio: Conjuring Nourishment for Canadians Out of Thin Air." *How Canadians Communicate*, edited by Charlene Elliott, 107-128. University of Athabasca Press, February 2016.

Jean Duruz. "Ras el Hanout and Preserved Lemons: Memories, Markets and the Scent of Borrowed Traditions." *In Cooking Cultures: Convergent Histories of Food and Feeling*, edited by Ishita Banerjee-Dube, 201-223. Delhi: Cambridge University Press, 2016.

Rafi Groszlik. "Citizen-Consumer Revisited: The Cultural Meanings of Organic Food Consumption in Israel." *Journal of Consumer Culture*, January 15, 2016
DOI: 10.1177/1469540515623609.

Syliva Grove. "Defining 'Men with Good Taste': Constructions of Masculinity, Consumption, and the Culinary in France's New Food-Lifestyle Magazine for Men." *Food Studies: An Interdisciplinary Journal* 6, no. 3 (June 23, 2016): 27-39.

Craig Harris. "Seafood Ethics: The Normative Trials of Neptune's Treasure." *In The Routledge Handbook of Food Ethics*, edited by Mary Rawlinson and Caleb Ward. Routledge, 2017.

Jonas House. "Consumer Acceptance of Insect-Based Foods in the Netherlands: Academic and Commercial Implications." *Appetite* 107 (2016): 47-58.

Casey M. K. Lum and Marc de Ferriere le Vayer, editors. *Urban Foodways and Communication: Ethnographic Studies in Intangible Culture Food Heritages Around the World.* Lanham, MD: Rowman and Littlefield, 2016.

Sonia Massari, Elena T. Carbone, and Salem Paulos. "Botteghe Storiche: A Study of the Disappearance of Historic Food Shops and Its Role in the Transformation of Rome's Urban Social Life." *In Urban Foodways and Communication: Ethnographic Studies in Intangible Culture Food Heritages Around the World*, edited by Casey M. K. Lum and Marc de Ferriere le Vayer. Lanham, MD: Rowman and Littlefield, 2016.

Diana Mincyte and Karin Dobernig. "Urban Farming in the North American Metropolis: Rethinking Work and Distance in Alternative Agro-Food Networks," *Environment and Planning A*. 48, no. 9 (2016): 1767-1786.

Hannah Reff. "Brunch: a Delicious Mystery. *Petits Propos Culinaires* 105 (April 2016): 76-92.

Terre Ryan. "'Changing the Conversation:' Contexts for Reading Michelle Obama's *American Grown: The Story of the White House Kitchen Garden and Gardens Across America.*" *Frontiers: A Journal of Women's Studies* 37, no. 2 (2016): 75-108.

MEMBER NEWS

Nathalie Cooke will become Associate Dean of the McGill Library, as of September 1, overseeing four of the rare jewels in the McGill Library system: the Rare & Special Collections department; the Osler Library of the History of Medicine; the McGill University Archives; and the Visual Arts Collection.

Joel Denker lectured on his book, *The Carrot Purple and Other Curious Stories of the Food We Eat*, at a program sponsored by the Smithsonian and will be speaking about it in 2017 at meetings of the Culinary Historians of Washington (January 8) and the Culinary Historians of Boston (April 18).

Darra Goldstein is now editor-in-chief of *Cured*—the first magazine to focus exclusively on the ways

that food and drink have been prepared through fermentation, preserving, and, of course, curing. (Visit curedmagazine.com for more info). The first issue is coming this fall, and the magazine was recently reviewed in the *New York Times*:

http://www.nytimes.com/2016/08/10/t-magazine/food/cured-magazine-preservation-darra-goldstein.html?_r=1

Casey Man Kong Lum, William Paterson University, was an Invited Professor in Spring 2016 in L'Équipe Alimentation at the University François-Rabelais of Tours, France.

Sonia Massari was one of the 17 international experts invited to present at the Escuela Internacional de Verano – Conectando a los Mejores para la

Educación, International Summer School: "Building Education with an Interdisciplinary Focus," in Bogotá D.C., July 11- 20, 2016. Her speech title was "Food Studies and Intercultural Education: Design Thinking, Video Storytelling and Projects-based Learning Approaches".

Marion Nestle gave a long TV interview for ABC Australia, One Plus One, which you can view here: <http://www.abc.net.au/news/2016-08-04/one-plus-one:-marion-nestle/7691372>

Roblyn Rawlins was promoted to full professor in the Department of Sociology at the College of New Rochelle.



Photo credit: Emily Contois

ANNOUNCEMENTS

CALL FOR PAPERS

Drexel University and the Chemical Heritage Foundation seek submissions for a one-day symposium on the study of the senses from an interdisciplinary perspective—titled, *Stop Making Sense: A Conversation Between Sensory and Social Science about Food and Drink*—hosted at The Chemical Heritage Foundation in Philadelphia, on March 10, 2017. Although sensory experience has long been a focus of multiple disciplines, this symposium addresses the more recent study of the sensory experience of *food*—how it tastes and why that matters. Confirmed keynote speakers include Hildegard Heymann, UC Davis and Steven Shapin, Harvard University.

Abstracts for papers, presentations, and other works that consider topics including but not limited to the methodologies, practices, definitions, communications, and design of sensory experiences are welcome and due by October 31, 2016. Please submit all abstracts to foodsensory@drexel.edu. For more information, please email the Symposium contact: Jake Lahne, jl3542@drexel.edu.

Gustolab International Institute for Food Studies is pleased to announce the Call for Papers for the Seventh International Conference on Food Studies, held October 26-27, 2017 in Rome, Italy. The conference will be hosted by Gustolab International Institute for Food Studies and Roma Tre University. For more information, please visit: <http://www.gustolab.com/research-initiatives-2/>.

The Graduate Journal of Food Studies is now accepting submissions on a rolling basis for articles, book reviews, and original art authored by graduate students. The Journal is also actively seeking submissions for a new Food-Stuff section, which may take the form of field notes, archival reports, commentaries, interviews, and photo essays. Proposals for additional creative formats are welcome. Please see gradfoodstudies.org for more information.



Photo credit: Brad Jones

ANNOUNCEMENTS continued

PROGRAM NEWS

The Department of Culinary Arts and Food Science at Drexel University is pleased to announce the launch of a new Master of Science degree in Culinary Arts and Science (MS CAS). It is one part culinary arts, one part food science, and one part gastronomy/food systems. Taken together, the program not only engages students with the challenges and opportunities in our food system, but provides the hands-on skills in the kitchen and the lab to arm students to address them as practitioner-scholars. The MS CAS joins and benefits from existing undergraduate and graduate programs in the department and center. Students can also benefit from extensive departmental partnerships including the Monell Chemical Senses Center, USDA's Eastern Regional Research Center, Research Chefs Association, Drexel's Center for Hunger Free Communities, Dornsife Center for Neighborhood Partnerships, Department of Nutrition Sciences, Center for Science & Technology Studies, our own Drexel Food Lab, and an extensive industry network.

The program is currently recruiting students for Fall 2017, with prerequisite culinary and food science courses available as early as Fall 2016. Official information including application instructions can be found at drexel.edu/hsm/academics/Culinary-Arts-Food-Science, or email hsm@drexel.edu for more information.

The University of the Pacific's Master of Arts in Food Studies warmly invites all of you visiting or living in the San Francisco Bay Area to attend their Saturday Seminars featuring food experts, food entrepreneurs, industry professionals, and food scholars presenting engaging, interactive talks. Topics this fall range from cookbook writing a critical examination of food movements to the plight of small farmers, with talks from Dianne Jacob, Morgan Schmidt-Feng and Nancy Prebilich, Eric Holt-Geimenez, Beth Hoffman, and Antonia (Toni) Allegra. Saturday Seminars are free and open to the public. For more information, email Polly Adema (padema@pacific.edu) or visit here: <http://www.pacific.edu/Academics/Schools-and-Colleges/College-of-the-Pacific/Academics/Departments-and-Programs/Food-Studies/Saturday-Seminars.html>.

Furthermore, if you will be in the SF area and want to present at one of the Saturday Seminars, please be in touch. The program would love to have you talk about your research, a recent or forthcoming publication, or any other a timely food-related topic. For more information, contact Polly Adema (padema@pacific.edu).

The University of the Pacific's Master of Arts in Food Studies shares an ongoing call to ASFS members that if you know you will be in the SF area for an extended period, even temporarily, and are interested in possibly teaching a graduate-level course for the Master of Arts in Food Studies program, contact Polly Adema (padema@pacific.edu).

The faculty of Ohio Wesleyan University (OWU) have approved a Food Studies Mentored Minor for inclusion in the University curriculum beginning with the Fall 2016 semester. This program is aimed at highly mentored, cross-disciplinary, experiential learning, and is co-administered by the OWU Department of Health & Human Kinetics and the OWU Environmental Studies Program. More information, visit: <https://www.owu.edu/academics/departments-programs/departments-of-health-and-human-kinetics/food-studies-mentored-minor/>

Gustolab International Institute for Food Studies is excited to announce the launch of the 2017 spring, summer and fall programs and internships, open to students, scholars, and professionals with scholarships available. Program include: Spring Food Culture + Architecture + Design in Italy Program; Critical Studies on Food in Italy Summer Program; Food in Italy: Sustainable Markets, Products, and Processes- Fall 2017 program; and Spring, Summer and Fall Internships. If you are interested in learning more, please visit gustolab.com or write to info@gustolab.com.

ASFS OFFICERS

President, Krishnendu Ray, krishnendu.ray@nyu.edu
Vice-President, Lucy Long, lucyl@foodandculture.org
Secretary, Beth Forrest, b_forres@culinary.edu
Treasurer, Jennifer Berg, jennifer.berg@nyu.edu

SHARE YOUR MEMBER NEWS

The ASFS Newsletter is published throughout the year. Please submit your member news, updates, and photography to Emily Contois, ASFS Newsletter Editor, at ASFSnewsletter@gmail.com.