



# ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

ASFS Newsletter | April 2015

## PRESIDENT'S MESSAGE FROM KRISHNENDU RAY

Dear Members:

It is exciting to launch this newsletter as part of our new initiatives, particularly in 2015, which marks the 30<sup>th</sup> anniversary of the ASFS. The ASFS was established in 1985 in order to promote the interdisciplinary study of food and society.

I am grateful and excited to be elected President of ASFS and given the responsibility of running (along with many others) an organization that was essential to my intellectual survival as a graduate student in sociology, at a time when food was not taken seriously. Food as a mundane necessity was not considered a particularly high-minded object of analysis, especially among liberal arts academics. I joined ASFS while finishing my dissertation and teaching at the Culinary Institute of America (CIA). I was then one of two PhDs at the CIA (yes, my Marxist friends had a lot of fun with that acronym!). I was warned by friends that teaching at a cooking school would be the kiss of death for my scholarly aspiration. At the same time, my colleagues at the CIA found my language and concerns incomprehensible.

The ASFS was the only place where I could exercise my interest and ambition in understanding cooking as a scholarly enterprise in any legible way. The organization provided me with scarce role models in established and generous scholars such as Warren Belasco, Janet Poppendieck, Marion Nestle, Alex McIntosh, Bill Whit, Jackie Newman, and Jeff Sobal. Colleagues, many of whom are still active in the organization, made it a real collective enterprise filled with pleasure and stimulation.

I was thankful but I did not realize then how much, and what kind of work it took from others to build and run

## CONTENTS

- President's Message and 2015 Updates
- ASFS Conference Updates
- Celebrating the ASFS 30<sup>th</sup> Anniversary
- Member Publications and News
- Announcements

such an organization. It gave me a respite and a refuge from the scholarly disdain and special pleading that food necessitated. One of the lessons of growing up is the recognition that it takes work by someone to make anything happen, and that work and the person who does it, is usually unsung. It is a lot like gendered care-work.

The guest editorials by Yvonne Vissing and Alex McIntosh are perfect examples of the unheralded work that went into the making of ASFS. Even I, with almost two decades in the organization, was unaware of just how much dedication it took to establish the ASFS until I read these pieces about the early collective labor, along with Bill Whit and David Kallen. These pieces are illuminating iterations of the genealogy of ASFS both as a critique of the American agro-industrial complex, and the unrecognized labor of the birth of something. That wonderful junction between the biological and the social continues to be the essential site of interrogation for members of ASFS.

With that said, I invite you to this first issue of the revived ASFS Newsletter that should give you a hint of your colleagues' work and the refuge we are trying to rebuild to take on the giddy expansion of food studies with its unlimited current possibilities. I hope the next 30 years are as rewarding to all involved in the ASFS as it has been for the last 30 years.

I also want to quickly list a few things we have accomplished since January 2015 (this newsletter is one of those, which is the result of the wonderful work and imagination of Emily Contois) and others we are working on:

### AMENDMENTS

The long-festering amendments to the ASFS Constitution and By-Laws were successfully executed. They are now available in the "Members Only" section of the website.

### ASFS FELLOWS

According to our updated Constitution and By-Laws we have a provision to invite leaders of the organization who have played a crucial role in its survival, expansion, and everyday running. We invited and voted (by Board members) to accept five Fellows of the ASFS Board for the 2015-2018 term:

**Ken Albala** is a Professor of History at the University of the Pacific. He was elected to the board c. 2003. He was Book Reviews Editor for *Food, Culture, and Society* from 2004-2008, and was a Co-Editor from 2009 – 2013. He is a prolific author and editor, with a range of books which include *Eating Right in the Renaissance*, *The Banquet*, *Human Cuisine*, *Beans*, and *The Lost Art of Real Cooking*.  
[kalbala@pacific.edu](mailto:kalbala@pacific.edu)

**Warren Belasco** is a Professor Emeritus of American Studies at the University of Maryland, Baltimore County, and his discipline is history. He was elected to the board c. 1998 and became Vice President c. 2000. He served as the Editor of *Food Culture and Society* from 2003 to 2009, and he has served as Advisory Editor since 2009. He has served as the Executive Director for the organization since 2011.  
[belasco@umbc.edu](mailto:belasco@umbc.edu)

**Jonathan Deutsch** is a Professor and Program Director of Hospitality Management, Culinary Arts and Food Science at Drexel University. He was elected to the board in 2002. He served as Secretary from 2002 to 2006. He is the current Education Editor of *Food, Culture, and Society*. He is also co-editor of *Gastropolis: Food and New York City* and *Food Studies: An Introduction to Research Methods*.  
[jdeutsch@drexel.edu](mailto:jdeutsch@drexel.edu)

**Lisa Heldke** is a Professor of Philosophy at Gustavus Adolphus College. She was elected to the board in 2008. She was the Co-Editor of *Food, Culture, and Society* from 2009 – 2013. Heldke is co-editor of *Cooking, Eating, Thinking: Transformative Philosophies of Food* and *The Atkins Diet and Philosophy* and is author of *Exotic Appetites: Ruminations of a Food Adventurer*.  
[heldke@gustavus.edu](mailto:heldke@gustavus.edu)

**Alice Julier** is an Associate Professor and Director of Food Studies at Chatham University, Pittsburgh, PA. She is a sociologist. She was elected to the board in 1999, serving one term as Vice President and two terms as President. She is on the editorial board for *Food, Culture, and Society*, and author of *Eating Together: Food, Friendship and Inequality*.  
[AJulier@chatham.edu](mailto:AJulier@chatham.edu)

Please join me in congratulating and thanking our Fellows for their continued support and participation in the leadership structure of the organization.

### ASFS 501(c)(3) STATUS

New ASFS member, sociologist Skip Burzumato, who has extensive non-profit experience, is working with ASFS Treasurer, Jennifer Berg, to reinstate ASFS's lapsed 501(c)(3) status. Having this federal status will allow us the opportunity to apply for grants and other external funding.

### FOOD, CULTURE AND SOCIETY CHANGES PUBLISHERS

ASFS's journal, *Food, Culture and Society: An International Journal of Multidisciplinary Research*, has moved to Taylor and Francis/Routledge after Bloomsbury, our publisher for the last several years, made the decision to concentrate on books and online platforms. The first few months of 2015 will be a transition period. On March 27, FCS managing editor Katherine Magruder, ASFS officers Krishnendu Ray and Jennifer Berg, and FCS editor Amy Bentley held a Skype conference with T&F senior editor Katherine Burton to work on the transition, including developing a contract. We expect to maintain our quarterly production schedule and will be closely monitoring the journal's quality as we transition to T&F. We are encouraged by Taylor and Francis's shorter turnaround time for issues, as well as its rapid online publication of articles online once they are camera ready.

We will keep ASFS members apprised of the transition throughout the year. Please let Amy Bentley know if you have any questions and concerns.

Amy Bentley  
Editor, *Food, Culture and Society*  
[amy.bentley@nyu.edu](mailto:amy.bentley@nyu.edu)

## 2015 AFHVS/ASFS CONFERENCE UPDATE



Join us June 24-28, 2015 for the Joint 2015 Annual Meetings and Conference of the Agriculture, Food, and Human Values Society (AFHVS) and the Association for the Study of Food and Society (ASFS), hosted by Chatham University in Pittsburgh, PA.

- Registration is now open: <https://falk.chatham.edu/foodconference/register/>
- Visit the conference website for more information: <https://falk.chatham.edu/falk/foodconference/>

## 2016 ASFS/AFHVS CONFERENCE



We are pleased to announce that Jeffrey Pilcher and his colleagues at the University of Toronto, Scarborough campus will host the 2016 Annual Joint Meeting of the ASFS and AFHVS. Next year's meeting will also include the Canadian Food Studies Association. The 2016 conference team will distribute flyers at the Chatham meeting in June with more information.

## CELEBRATING THE ASFS 30<sup>TH</sup> ANNIVERSARY

As part of the ASFS thirtieth anniversary, we look forward to celebrating our organization's origins, early days, and transformations. In this issue of the ASFS Newsletter, we are pleased to share perspectives from two founding members: Yvonne Vissing and Alex McIntosh. Members are welcome to submit their own stories, recollections, and experiences to [ASFSnewsletter@gmail.com](mailto:ASFSnewsletter@gmail.com) for potential inclusion in our next issue. Full essays, as well as shorter pieces of only a few sentences, are equally encouraged.



### IT WAS COOKED UP IN MY KITCHEN: A SHORT HISTORY OF THE ASFS AT ITS 30<sup>TH</sup> ANNIVERSARY

Yvonne Vissing, PhD

*Vissing is Professor of Sociology at Salem State University in Salem, Massachusetts where she is the Founding Director of the Center for Childhood & Youth Studies. A former National Institute of Mental Health Post-Doctoral Research Fellow, Whiting Foundation Fellow, Sociologist of the Year for the New England Sociological Association and board member of the National Coalition for the Homeless, Vissing is author of seven books, including her new Going Gluten Free: A Cooking, Eating and Dining Guide. Yvonne is Chair of the United Nations Convention on the Rights of the Child Policy Center. She works with communities, organizations and families to prevent child abuse and improve children's well-being through promoting child rights in all their capacities.*

Thirty years ago the Association for the Study of Food and Society was born. At this anniversary of the ASFS, I thought I would tell you the story of how this organization came to be. Like everything we cook up, a variety of ingredients need to meld together in a process that takes a bit of time and plenty of effort before people can appreciate the outcome. Organizations, like dinner, are no different in this respect.

The year was 1984, and I was living in a small white clapboard house in Big Rapids, Michigan. This was around the time that I just bought my first computer, a Zenith with a 20 MB hard-drive, and a dot-matrix printer that used paper with holes on the side that one had to tear off to make the document look professional. The computer and monitor were big, heavy, and could do miraculous things. Unlike my dissertation Smith Corona typewriter and carbon paper copies, we could now save documents on black floppy disks and have them to use later! Because it was before email and the Internet, our social networking consisted of conference contacts and those made by phone. What information we had and what we could do was contingent upon who we knew.

As a recently minted PhD with my first faculty position (a tenure-track

Sociologist at Ferris State University), graduation found me a divorced, single mom who was trying to figure out how to build a professional career in the middle of the Michigan woods. I was desperate to "become." So, like anyone trying to cook something up, I looked at what resources I had and figured out how to put them together to make something good.

What ingredients did I have? Ferris was an institution in transition from being a technical school to a liberal arts college. While it needed to see practicality in faculty "service," administrators were open to just about anything that faculty wanted to do which would enhance the school's reputation. Getting tenure was important and their promotion system was flexible, which gave me options. But they didn't pay well. In order to make ends meet financially, I took on other jobs. One was as a visiting professor for two years at Michigan State University where I taught medical and Sociology students. This is where I started working with medical sociologist David Kallen. I also took an adjunct position teaching Sociology at Aquinas College in Grand Rapids where I met Bill Whit. The Michigan Sociological Association was floundering, and I saw potential to revive it and was quickly elected to

be president. These ingredients ultimately combined to create ASFS.

How did all these ingredients get mixed in together? David was one of the early scholars in the area of childhood obesity and had studied the relationship between malnutrition and child development for the National Institutes of Health. We did some research together and became good friends. Bill and I also became friends through Aquinas, and we would frequently meet for dinner before or after my class, often at Bill's house since he liked to cook. The three of us would meet frequently, over meals, discussing Michigan Sociological Association (MSA) activities.

At one of these dinner parties, we started discussing the importance and social relevance of food. Around that time, Michigan was still reeling from one of the most catastrophic agricultural disasters in US history, when the chemical polybrominated biphenyl (PBB) was accidentally introduced into the food system via cattle feed. It was thought that nine of every ten Michiganders were exposed to this toxic chemical. Dow Chemical Company in Midland had been accused of massive dioxin contamination. People in our state were being exposed to a variety of carcinogens through what we ate

and what we drank and that bothered us terribly. Food was a big deal in my family; my mother and her mother before her were farm girls who grew, harvested, preserved, and cooked “green” long before it was socially fashionable. It was my hope that through becoming a vegetarian and eating organic and health foods that I could keep myself and my children healthy. Bill was also a health food freak. David worked in the medical school, and we all saw the importance of the issue. In one of those light bulb “we have to do something about this!” moments, our collective conversation moved toward social activism.

But what could we do? We looked at our resources and started combining them as we sat around the dining room table that night. David knew people in Washington as well as in the field of the sociology of food. Bill was a fine cheerleader and as chair of the Sociology department at his college, he saw how the field could benefit from a Sociology of Food focus. Bill and I had both presented work in India at the International Sociological Association meetings and we knew that interest in the sociological aspects of food was not just a national, but an international issue. I had access to the facilities at Ferris where we could hold a conference at low cost, and I had the organizational skills to pull it off in style, having run several successful conferences for the Michigan Sociological Association.

That night, we cooked up a plan. We would have a conference at Ferris on the topic of the Sociology of Food, we would reach out to our contacts and ask them to come, and we would see if we could identify others that might be interested. Instead of having a narrow focus, we decided we would cast the net wide and invite anyone who was doing anything in the area

of food. We identified the obesity and (mal)nutrition crowd, and potentially interested psychologists, physicians, food producers, anthropologists, and of course, sociologists.

We were an unlikely trio in many ways, Dave, Bill and I. David had the national contacts, Bill had the giggle, “What the hell, let’s give it a try” attitude, and I was the workhorse. I wrote the letters that were sent out, made phone calls, found the conference space, organized the details, the transportation, created the agenda, and made all the promotional materials. We didn’t know how many people would come, or who. In many ways it didn’t matter – at least the conference would enable us to learn if there was enough interest to build the field.

Between 1985 and 1987, we ran the first conference, and then another because those in attendance were so enthusiastic about working together on this topic. The second year conference was even bigger than the first. Many of the same people, like Alex McIntosh, Jan Poppendick, and Jeff Sobel, returned. We were actually building a Sociology of Food network! When the two conferences were over, it was clear that we needed to put forth a document that laid the foundation for future publications in the field, and for future research. I spent hours creating a several-hundred-page conference proceeding. This laid the foundation for the ASFS journal, *Food, Culture and Society*. The third year the conference was held in Washington DC at the 4-H headquarters. This made it convenient for people from the Washington agencies to attend. In many ways, that weekend was the transformational moment that turned ASFS into a viable national organization and social network. More people attended, people arrived with powerful credentials,

and new interest areas were born. The hearty band of us who had attended all of the conferences started to bond as a group, but it was clear that we no longer owned the organization.

Since those early days, it is clear that the hopes we shared that night around my claw-foot dining room table have exceeded our dreams. The field may have started with us, but it is now moving forward without us. Reality has a way of forcing change. I took a National Institute of Mental Health Post-Doctoral Research Fellowship, moved to New England, and my work shifted to focus on pediatric and community sociology. But I still continue to weave Sociology of Food work into my courses, even though I never get to teach a course by that title. I continue to do work on the impact of poverty on hunger and health, utilization of food pantries, and the like. My new book on *Going Gluten Free* is coming out this year. David’s career emphasis changed, and then he came down with cancer and sadly passed. Bill moved to Canada, but still keeps contact with some of the old network.

Others have picked up the gauntlet and moved the ASFS forward. It gives me real satisfaction to know that three decades ago, when the three of us sat around my dining room table wondering if the Association for the Study of Food and Society could make a major contribution – it did. Nothing ever happens by chance. The creation of ASFS is a reminder that single actions can grow and blossom and change the world. As you reflect upon the vibrant organization the Association for the Study of Food and Society has become, take a moment to pause and reflect upon all the players and contributions, visible or hidden, who have brought you to this place and space. Then continue to dream—and see what you too can cook up. ////

## MY PERHAPS FAULTY MEMORY REGARDING THE ASFS LAUNCH AND ITS FIRST THREE MEETINGS

Alex McIntosh

*McIntosh is a Professor of Sociology at Texas A&M University. He is a founding member of the organization, and he has served as Secretary, Treasurer, Vice President, and President. He was the second editor of the organization's journal, then called the Journal for the Association for the Study of Food and Society and later shortened to the Journal for the Study of Food and Society.*

My first memory of getting involved with a proposed Association for the Study of Food and Society was a phone call from Yvonne Vising and Bill Whit. They told me they were establishing this organization and would serve as Vice President and President, respectively until the organization developed momentum. Creating an organization that would highlight theorizing about food from social science perspectives was an exciting prospect. They needed a treasurer and asked me if I would be willing to take this task on. Agreeing to this, I set up an account with a local bank. My recollection was the first ASFS meeting was held at Aquinas College in Grand Rapids Michigan in 1987. I came up a day early to help register participants; I think we had 78 or so.

Jeff Sobal has written that the conference had 42 papers, 3 panel discussions, 2 invited speakers, and luncheon roundtables. Topics at the first meeting included food habits (cross cultural); food economics – purchases; occupations; families – gatekeepers, time, socio-economic-status; food policy issues – dietary

trends, assessing world assistance needs; US programs in food and nutrition; large scale data collection – HANES data; teaching food and society; development and food availability; world hunger; obesity and socio-economic status, embodiment of control, and cultural determinants; food and perceptions of wellness. At the banquet, Cheryl Rittenbaugh spoke and as the keynote speaker, Joseph Collins talked about the “myths of world hunger.” At the end of the conference, an organizational meeting was held in order to continue momentum created by the conference.

The second ASFS meeting was held in Washington, DC at the 4-H Center. It consisted of 56 papers, 15 invited speakers, three workshops on research methods, and luncheon roundtables. Jeff got 80% of the 74 registered participants to fill out a questionnaire about the meeting. (There were apparently 87 attendees at the conference, according to the second edition of the ASFS newsletter). Disciplines represented included 29 social scientists (16 sociologists and 12

anthropologists), 20 nutritionists (12 dietitians, 4 home economists, and 4 public health). 14% of these were federal employees. The most frequently selected topic was theory and food habits (56%), followed by nutrition and poverty (42%), normal nutrition (39%), food and nutrition policy (37%), hunger issues (34%), consumer issues (34%), special or modified diets (24%).

I volunteered to host the next meeting at Texas A&M University and managed to get Sidney Mintz as the keynote speaker and Norman Borlaug, of Green Revolution fame, to give a talk. Much to my embarrassment, Mintz's talk was interrupted several times by hall noise. An additional upside of the meeting for me was finding fellow chocolate addicts. This meeting attracted slightly less than 100 attendees.

Much of the above information comes from a presentation I made at an ASFS panel discussion titled “Looking Back at Ourselves” at the 2007 ASFS annual meeting held in Victoria, Canada. ////



## 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

**Denise Amon.** *Social Psychology of Food*. Petrópolis: Vozes, 2014.

**Kate Cairns** and Josée Johnston. *Food and Femininity*. London: Bloomsbury Publishing, 2015.

**Carole Counihan** and Valeria Siniscalchi (editors). *Food Activism: Agency, Democracy, and Economy*. London: Bloomsbury Publishing, 2014.

**Jean Duruz** and Gaik Cheng Khoo. *Eating Together: Food, Space and Identity in Malaysia and Singapore*. Lanham MI: Rowman and Littlefield, 2015.

**Darra Goldstein** (editor). *High Society Dinners: Dining in Tsarist Russia*. Prospect Books, 2014.

**Darra Goldstein** (editor). *The Oxford Companion to Sugar and Sweets*. New York: Oxford University Press, 2015.

**Carol Helstosky** (editor). *The Routledge History of Food*. London and New York: Routledge, 2015.

**Thomas Hertweck** (editor). *Food on Film: Bringing Something New to the Table*. Lanham MI: Rowman and Littlefield, 2014.

**Jennifer A. Jordan.** *Edible Memory: The Lure of Heirloom Tomatoes and Other Forgotten Foods*. Chicago: University of Chicago Press, 2015.

**Lucy Long** (editor). *Ethnic American Food Today: A Cultural Encyclopedia*. Lanham MI: Rowman and Littlefield, 2015.

**Renee Marton.** *Rice: a Global History*. London: Reaktion Books, 2014.

**Zachary Nowak.** *Truffle: A Global History*. London: Reaktion Books, 2015.

**Ronald Sandler.** *Food Ethics: The Basics*. London and New York: Routledge, 2015.

**Andy Smith.** *Sugar: A Global History*. London: Reaktion Books, 2015



### ARTICLES & CHAPTERS

**Arlene Avakian.** "Cooking Up Lives: Feminist Food Memoirs." *Feminist Studies* 40, 2 (2014): 277-303.

**Jeff Birkenstein.** "How Significant Food Can Make a Short Story into a Meal: The Hyphenated Immigrant Experience in Contemporary American Short Fiction." In Jochen Achilles and Ina Bergmann (editors). *Liminality and the Short Story: Boundary Crossings in American, Canadian, and British Writing*. New York: Routledge, 2015.

**Michael S. Bruner and Laura Hahn.** "Irony and Food Politics." *Communication and Critical/Cultural Studies* (2015). DOI:10.1080/14791420.2015.1014185.

**Kate Cairns** and Josée Johnston. "Choosing Health: Embodied Neoliberalism, Postfeminism, and the "Do-Diet." *Theory and Society*. Published online: 28 January 2015. DOI 10.1007/s11186-015-9242-y

**ARTICLES & CHAPTERS** continued

**Kate Cairns**, Deborah McPhail, Claudyne Chevrier, and Jill Bucklaschuk. "The Family Behind the Farm: Race and the Affective Geographies of Manitoba Pork Production." *Antipode*. Published online: 13 March 2015. DOI 10.1111/anti.12147. View video abstract.

**Emily Contois**. "Guilt-Free and Sinfully Delicious: A Contemporary Theology of Weight Loss Dieting." *Fat Studies: An Interdisciplinary Journal of Body Weight and Society*. Special Issue: Religion and Fat 4, no. 2 (2015): 112-126.

**Angela Jill Cooley**. "'The Customer is Always White': Food, Race, and Contested Eating Space in the South," in *The Larder: Food Studies Methods from the American South*, edited by Elizabeth S. D. Engelhardt, John T. Edge, and Ted Ownby, University of Georgia Press, 2013.

**Angela Jill Cooley**. "'Eating with Negroes': Food and Race Taboo in the Twentieth-Century South," *Southern Quarterly* 52, 2 (Winter 2015): 69-89.

**Diana Garvin**. "Taylorist Breastfeeding in Rationalist Clinics: Constructing Industrial Motherhood in Fascist Italy." *Critical Inquiry* 41, 3 (Spring 2015): 655-674.

**Colleen Hammelman** and **Allison Hayes-Conroy**. "Understanding Cultural Acceptability for Urban Food Policy." *Journal of Planning Literature*. 30, 1 (2013): 37-48.

**Lauren Janes**. "Curiosité Gastronomique et Cuisine Exotique" [Gastronomic Curiosity and Exotic Cuisine]. *Vingtième siècle: Revue d'histoire*, 123 (2014): 69-84.

**Casey M.K. Lum**. "Family Commensality: Reflections on Intangible Cultural Heritage and Inter-generational Communication. In Sidney Cheung (Ed.), *Rethinking Asian Food Heritage* (pp. 25-50). Taipei, Taiwan: Foundation of Chinese Dietary Culture, 2014.

**Diana Mincyte**. "Raw Milk, Raw Power: The States of (Mis)trust." *Gastronomica*, 14, 3 (2014): 44-51.

Hébert, K. and **Diana Mincyte**. "Self-reliance Beyond Neoliberalism: Rethinking Autonomy at the Edges of

Empire." *Environment and Planning D: Society and Space* 32, 2 (2014): 206-222.

**Diana Mincyte**. "Raw Milk, Risk Politics, and Moral Economies in the New Europe." In M. L. Caldwell, Y. Jung, and J. Klein (Eds.), *Ethical Eating in the Postsocialist and Socialist World* (pp. 25-43). Berkeley, CA: University of California Press, 2014.

**Diana Mincyte**. "Raw Milk Underground: Social Status, Autonomy, and Plenitude in Alternative Agro-food Networks in Brooklyn, New York and Lithuania." In Juliet B. Schor and Craig J. Thompson (Eds.), *Practicing Plenitude: Social Innovation for Sustainable Lifestyles* (pp. 128-175). New Haven, CT: Yale University Press, 2014.

**Fabio Parasecoli**. "God's Diets: The Fat Body and the Bible as an Eating Guide in Evangelical Christianity." *Fat Studies: An Interdisciplinary Journal of Body Weight and Society*. Special Issue: Religion and Fat 4, no. 2 (2015): 141-158.

**Erica J. Peters**. "Cosmopolitan Cuisine: Comparing Chinese and French Restaurants in Saigon and San Francisco, 1850-1910." *Ethnologie française* 44, 1 (2014).

**Erica J. Peters**. "Manger: Pratiques Vietnamiennes et Identités Européennes." In *La colonisation des corps: De l'Indochine au Viet Nam*, Agathe Larcher-Goscha and François Guillemot. Éditions Vendémaire, 2014.

**Erica J. Peters** and Bertram M. Gordon (Editors). *French Historical Studies*, Special Issue on "Food and France" 38, 2 (Spring 2015).

**Erica J. Peters**. "A Path to Acceptance: Promoting Chinese Restaurants in San Francisco, 1849-1919." *Southern California Quarterly* 97:1 (Spring 2015).

**Marisa Wilson**. "Agroecology and the Cuban Nation." In M. L. Caldwell, Y. Jung, and J. Klein (Eds.), *Ethical Eating in the Socialist and Postsocialist World* (pp. 167-187). Berkeley: University of California Press, 2014.

**Marisa Wilson** and Vishala Parmasad. "Political Economies of Sugar: Views from a Former Sugar Cane Industry." In Michael I. Goran, Luc Tappy, Kim-Anne Lê (editors), *Dietary Sugars and Health: From Biology to Policy* (pp. 13-26). Abingdon: Taylor & Francis, 2014.





## MEMBER NEWS

**Denise Amon** taught the seminar "Narrative Food" at StudioClio Arte e Humanismo, September 11 and 18, 2014. She also gave the talk "Three Foods and the Love" at TEDx Laçador Salon, Feeding the Future, on September 25, 2014.

**Charles A. Baker-Clark**, Grand Valley State University, was named a Fulbright Scholar in Montenegro, where he will research and teach on food and culture. Charles's work in Montenegro will be applied to the development of an undergraduate course on the country's cuisine and culture. His Fulbright is scheduled to run from September 2014 through May 2015.

**Jeff Birkenstein**, Professor of English at Saint Martin's University presented "Weaponizing Food and Hunger in *The Hunger Games*" at the Louisville Conference on Language & Culture Since 1900 in Louisville, KY, February 2015 and "Hunger as Palimpsest in American Immigrant Short Stories" at The International Conference on the Short Story in English in Vienna, Austria, July 2014.

**Amy Bentley's** book, *Inventing Baby Food: Taste, Health and the Industrialization of the American Diet* (University of California Press, 2014) has been nominated for a James Beard Award in the Reference and Scholarship category.

**Darra Goldstein** has been named to the jury for the first Julia Child Award.

**Sharon Hudgins** was a lecturer on a 33-day expedition cruise in the summer of 2014 to the Aleutian Islands in Alaska and to the Kamchatka Peninsula and Sea of Okhotsk in the Russian Far East. As a member of the expedition team, she gave illustrated lectures on several historical and ethnographical topics, including the history and evolution of Native Alaskan and Native Siberian cuisines. Fifteen of her food articles about Germany, Switzerland, the Czech Republic, the Basque Country, Mongolia, and Japan were published in magazines and on websites in 2014. She also wrote seven entries for the new *Oxford Companion to Sugar and Sweets*.

**JJ Jacobson**, Curator, American Culinary History Collection, Special Collections Library, University of Michigan Libraries and Dr. Nicole Tarulevicz, Senior Lecturer in Asian Studies, School of Humanities, University of Tasmania curated the online exhibit, "Jell-O: America's Most Famous Dessert At Home Everywhere" (<http://bit.ly/jelloexhibit>). Using materials drawn from the culinary ephemera holdings of the Janice Bluestein Longone Culinary Archive at the University of Michigan Library's Special Collections Library (several of which appear below), the exhibit explores how the Jell-O company's early 20th century advertising used depictions of the exotic to sell its product to Americans. The ads brought into play characterizations of age, gender, race, class, ethnicity, nationality, and regionality in the service of placing the American consumer at the center of a reimagined world.

**Lauren Janes** began a new position as Assistant Professor of History at Hope College in Holland, MI.

**Christine Knight** (University of Edinburgh) was recently awarded a \$10,000 (AUD) Visiting International Research Fellowship to spend a month working in the School of Health Sciences (Flinders University, South Australia), led by eminent food scholar Professor John Coveney. Christine's visit took place in January/February 2015 and included a public seminar and radio interview about her research on stereotypes of the Scottish diet. Christine also worked closely with sociologist Dr. Jessie Gunson on joint research about food in UK-Australia migration.

**Sonia Massari** is a recipient of the 2014 NAFSA Teaching, Learning, and Scholarship Knowledge Community's Innovative Research in International Education Award for her work on Food & Design Thinking. She was also nominated as a member of ADI Italia Special Commission on Food Design. In addition, the summer program on Food and Media Studies in Italy (in collaboration with UMASS Amherst) has been awarded the patronage of the MILAN EXPO 2015.



University of Michigan Library (Special Collections Library)

*Desserts of the World* (1909), Genesee Pure Food Company

p. 9, 11, 14, 22

## ANNOUNCEMENTS

**Two new food studies programs** are being launched. The University of the Pacific now offers an MA in Food Studies, directed by Ken Albala, and the Culinary Institute of America now has a concentration in Food Studies, which was started, in part, by ASFS members Willa Zhen and Beth Forrest.

**The Graduate Association for Food Studies** is pleased to announce that the first Graduate Food Studies Conference, "The Future of Food Studies," will be held 23-25 October 2015, at Harvard University in Cambridge, Massachusetts. The keynote speaker will be Professor Fabio Parasecoli, food studies scholar and coordinator of the Food Studies program at the New School. The deadline for proposals is 31 May 2015. For the Call for Papers and more information, visit the conference website (<http://bit.ly/gafconf>).

**The Graduate School of the American University of Rome and the American Academy in Rome** are organizing a Conference on Global Sustainability and Local Foods to be held in Rome on 2 October 2015. Deadline for the submission of posters and videos: 30 May 2015. For more information, visit the conference website (<http://bit.ly/1FCQzxi>).

**The Food Researchers in Edinburgh (FRIED) Network** was up and running over the past year and was co-organized by ASFS member Marisa Wilson. FRIED There are events listed on FRIED's website (<http://bit.ly/friednetwork>) that may be of interest to ASFS members.

**The Summer Food & Sustainability Program in Italy** will mark its inaugural edition in May at the Umbra Institute, building on the semester edition of the FSSP. Professors interested in taking part in 2016 can contact Zachary Nowak at [znowak@umbra.org](mailto:znowak@umbra.org) and view the program website (<http://bit.ly/umbrafssp>).

**The Center for Food and Culture** produces materials for community and K-12 education and makes them available for free to the public through its website (<http://foodandculture.org>). These include short documentary videos, discussion guides, and curriculum materials on a variety of topics giving cultural perspectives on food. The topics available currently are on Composting Connections and NW Ohio Foodways Traditions (which are relevant to other regions). We also are posting educational guides on ethnic grocery stores. The Center is an independent non-profit based in Bowling Green, Ohio whose mission is to promote a deeper understanding of how food connects us all. For more information, contact Dr. Lucy Long, Director at [LucyL@foodandculture.org](mailto:LucyL@foodandculture.org).

**Funded PhD study in Food and Performance.** The University of Roehampton is pleased to invite applications for a PhD on any aspect at the intersection of Food Studies and Performance Studies. This will be based in the Department of Drama, Theatre and Performance in conjunction with Blanch and Shock. We welcome proposals from applicants with research interests in any area linking performance and food studies, including but not limited to exploring the idea of food as an art practice, food's function in the expression of ideas, questions around food and the performance of identity, food made in collaboration with other media, and notions of culinary authenticity. The successful candidate will be supervised by Dr. Joshua Abrams, a Departmental co-supervisor, and Mike Knowlden (Co-Founder, Blanch and Shock). Funding is available. Please contact individual supervisors, listed above, to discuss application processes, and visit the website (<http://bit.ly/fpphd>) for more information. Application Deadline: Midnight 5 May 2015.

## ASFS OFFICERS

**President**, Krishnendu Ray, [krishnendu.ray@nyu.edu](mailto:krishnendu.ray@nyu.edu)  
**Vice-President**, Lucy Long, [lucyl@foodandculture.org](mailto:lucyl@foodandculture.org)  
**Secretary**, Beth Forrest, [b\\_forres@culinary.edu](mailto:b_forres@culinary.edu)  
**Treasurer**, Jennifer Berg, [jennifer.berg@nyu.edu](mailto:jennifer.berg@nyu.edu)

## SHARE YOUR MEMBER NEWS

The ASFS Newsletter is published three times per year. Please submit your member news, updates, and photography to Emily Contois, ASFS Newsletter Editor, at [ASFSnewsletter@gmail.com](mailto:ASFSnewsletter@gmail.com).

