Collaboration & Innovation

Across the Food System

JOINT ANNUAL MEETINGS
Association for the Study of Food and Society (ASFS)
Agriculture, Food and Human Values Society (AFHVS)

June 18–22, 2014
Hosted by the University of Vermont, Burlington, VT
Organized by the Graduate Program in Food Systems
On behalf of the entire University of Vermont community, I want to welcome you to the 2014 ASFS/AFHVS Conference.

Sincerely,
Tom Sullivan, President

Special Thanks to our Conference Sponsors

UVM Office of the Provost
UVM President Tom Sullivan
UVM Graduate College
UVM Department of Nutrition and Food Sciences
UVM Department of Community Development and Applied Economics
UVM Department of Plant and Soil Sciences
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Lake Champlain Chocolates
Middlebury College

UVM Food Systems
Sustainable Food Systems & The University of Vermont

Chatham University
Falk School of Sustainability

Shelburne Farms
Rubenstein School of Environment and Natural Resources
Dr. Richard Pierce Haynes, Professor Emeritus of Philosophy at the University of Florida, passed away peacefully at his home on April 22, 2014. Richard was a seminal figure in the intellectual movement which led to the establishment in 1986 of the Agriculture, Food and Human Values Society (AFHVS). He received a Lifetime Achievement Award from AFHVS.

Richard was born in Wilmington, Delaware. He received a B.A. in Philosophy from Penn State University, and went on to earn his Ph.D. in Philosophy from University of Illinois. He taught at the Universities of Nevada and Hawaii before moving to the University of Florida, where he taught for 40 years, retiring in 2007. Dr. Haynes’s specialty was Ancient Greek philosophy, but he taught a range of courses including contemporary moral issues in agriculture, and ethics and animals. His philosophical interests in agriculture led to his receipt of a “Humanities and Agriculture” grant from the W.K. Kellogg Foundation, which provided the funding for the first major U.S. conference on agriculture and human values (1982), and the establishment of a newsletter which later became Agriculture and Human Values. In 1986, Richard and a small group of academics from a variety of disciplines from across the US convened in Gainesville to establish the Agriculture and Human Values Society (soon renamed Agriculture, Food and Human Values Society).

Dr. Haynes was the author of Animal Welfare: Competing Conceptions and Their Ethical Implications, and My Journey to Agali Land: An Autobiography with My Poems and Short Stories. He was Editor-in-Chief of the Journal of Agricultural and Environmental Ethics, founding editor of Agriculture and Human Values, and was the Executive Secretary of the Agriculture, Food and Human Values Society from its inception until ill-health forced him to step down.

Besides his contributions to teaching, research, and the academic life generally, Richard will be remembered for his wisdom, wit, and gentle nature. His friends and colleagues from across the globe will miss him.
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*An electronic copy of this program includes full abstracts and is available on the conference website

To access conference schedules and details on your mobile device, download our app!

Scan the QR code or visit http://go.uvm.edu/food
We welcome you to Vermont, a small state with a large stake in creating innovation and collaboration across the food system. We have so much to share with you during this 4-day conference, both inside conference rooms and outside on our beautiful campus. We also hope you will enjoy all that Burlington and Vermont has to offer during your stay.

Vermont ranks high in local food purchases, artisan cheesemakers, craft brewers, new farmers, food hubs, farm to table restaurants and many other indicators of food system innovations. The state is a living laboratory for any number of initiatives – small and large - organic agriculture, alternative technologies, farm to plate, food security, food sovereignty, food and health policy and more.

The University of Vermont is a fantastic site to host the 2014 joint annual conference of the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society. A small land-grant university in a state that has been at the forefront of the sustainable food movement, UVM has adopted Food Systems as one of three areas of excellence in a university wide transdisciplinary research initiative. Since the announcement of the Food Systems TRI, the University has launched an MS program in Food Systems, invested in research grants for collaborative teams of scholars from across the university focusing on food systems issues, and developed numerous courses, outside speakers and outreach events involving scholarly engagements with food. There are over 30 faculty from across our campus affiliated with Food Systems; many will be at the conference.

This year’s conference includes so much: a banquet at Shelburne Farms (a gorgeous property right on Lake Champlain); a UVM Libraries exhibit, “Working the Landscape: Vermont’s Fields, Trails and Forests”; numerous tours by bus, foot and bicycle. Last but not least, we have a record number of sessions involving presentations in numerous formats—from five minute lightning talks to panels to workshops. Enjoy your visit!

Sincerely,
Amy Trubek
Serena Parnau
David Conner and Shoshanah Inwood
Renee Bourassa and the UVM Conference and Event Services team
Special Events

Banquet at Shelburne Farms, Shelburne, VT
Friday, June 20, 6:00-9:30 p.m.
Enjoy an evening of fresh, delicious food in a beautiful setting. Shelburne Farms includes a 1,400-acre working farm and campus on the shores of Lake Champlain in Shelburne, Vermont, and it serves more than 150,000 program participants and visitors annually on-site alone. The nonprofit is supported by the charitable contributions of supporters from 44 states and several countries, as well as its program-support enterprises, including a grass-based dairy and award-winning farmstead cheese operation, organic market garden, pastured meats, sustainable forestry, and internationally recognized seasonal inn and farm-to-table restaurant. Transportation included to and from Shelburne Farms.

Stories and Snapshots from a Cacao Hunter: A Discussion and Tasting with Blue Bandana Chocolate Maker, Eric Lampman
Thursday, June 19, 5:00-6:00 pm – Lake Champlain Chocolate’s South End Kitchen, 716 Pine Street, Burlington
Eric Lampman of Lake Champlain Chocolates will host a discussion and tasting of Blue Bandana Chocolate at South End Kitchen’s Education Kitchen (716 Pine Street) on Thursday, June 19th from 5 pm to 6 pm. He will share his journey toward direct trade and bring the audience along on a tasting of his bean-to-bar chocolates. Participants are welcome to stay and enjoy supper here at the South End Kitchen when the discussion wraps up. Please RSVP for this event: http://southendkitchenvt.com/bluebandanachocolate-june19

Working the Landscape: Vermont’s Fields, Trails & Forests – On-Going Exhibit
Now on view on the lobby of Bailey/Howe Library
Visit the digital exhibit at: go.uvm.edu/workingthelandscape
While often imagined as an unchanging and iconic place, Vermont’s landscape is the result of diverse and ongoing activities. This exhibit highlights the people, tools, and practices that have shaped Vermont’s fields, forests and recreational spaces. The exhibit also draws attention to the policies that have influenced how people work the land. Woven through the exhibit are the voices of Vermonters who reflect on what they value most about the state’s working landscape.

Graduate Student Social
Thursday, June 19th, 6:30 p.m.
ArtsRiot, 400 Pine Street, Burlington, VT
Following the annual joint ASFS/AFHVS student business meeting, head downtown to connect with fellow students and unwind after a day of conferencing over food and drink (pay your own way) at Burlington’s ArtsRiot Kitchen Collective. This unique Burlington locale serves as a culinary incubator, hosting a rotation of some of Vermont’s best chefs in an open gallery space. ArtsRiot is located a walkable 1.5 miles from UVM’s campus.

Operationalizing Local Food – Lunch Roundtable
Thursday, June 19, 11:30am-1:00 p.m., Waterman 427A
Lead Organizers: Clare Gupta and David Cleveland
Join us for a discussion of how the concept of local food can be operationalized to advance alternative food systems.

How to Teach Food-Based Entrepreneurship in a Service-Learning Format - Symposium
Saturday, June 21, 2:00-4:00 p.m., Aiken 112
Lead Organizer: David Conner
At this symposium, participants will discuss current ideas for teaching food and agriculture-based entrepreneurship though a service learning (S-L) format.
Agriculture, Food and Human Values Society (AFHVS)

Founded in 1987, the mission of the AFHVS Society is to advance human and ecological well-being through scholarship and critical analysis of the agrifood system at multiple scales; promoting interdisciplinary research and scholarship on agrifood production, distribution, and consumption; and sponsoring conferences and publications to examine and disseminate knowledge of agrifood problems and solutions.

Officers of AFHVS 2013–2014

President: Patricia Allen
Vice-President: Amy Guptill
Past President: Clare Hinrichs
Co-Executive Secretaries: Jim Bingen, Laura Delind

Editor of Agriculture and Human Values
Springer Publishing: Harvey S. James, Jr.

Council Members
David Conner (Conference Program Liaison Committee), Craig Harris (Organizational Development and Management Committee), Maki Hatanaka (Nominations Committee), Laura Delind, Evan Weissman (Student Awards Committee), Alice Julier (Advancement and Fundraising Committee), Arduth Gillespie, Nadine Lehrer (Professional Awards Committee), Geraldine Moreno-Black (Nominations Committee)

Association for the Study of Food and Society (ASFS)

The Association for the Study of Food and Society (ASFS) was founded in 1985 with the goals of promoting the interdisciplinary study of food and society. It has continued that mission by holding annual meetings, the first of which was in 1987.

Officers of ASFS 2013–2014

President: Jeffrey Miller
Vice-President: Psyche Williams-Forson
Secretary: Beth Forrest
Treasurer: Jennifer Berg

Editor of Food, Culture & Society
Bloomsbury Academic: Amy Bentley

Since 1992, the ASFS and AFHVS have held their meetings jointly, to provide colleagues with a site for constructive, in-depth discussion of current agricultural and food systems issues in their broadest social, cultural, economic, ethical and aesthetic context.
Conference Planning Committee

Amy Trubek
Conference and Program Chair

Serena Parnau
Conference Coordinator

Amy Trubek, Jennifer Berg, Fabio Parasecoli, Shoshanah Inwood, David Conner
Program Committee

Lauren Bass, Julie Champagne, Emily Lounsberry
Conference Interns

Renee Bourassa
UVM Conference and Events Services

Jeffrey Warden and Sheila Emilo
Website and Registration Designers

Jean Harvey, Jane Kolodinsky, David Conner, Teresa Mares, Linda Berlin, Rachel Johnson, Ellen Oxfeld, Chris Howell, Jessica Hyman, Shoshanah Inwood
Local Arrangements Committee

Special thanks to: Kristina Sweet, Tamara Smith and the 2014 CDAE Capstone Team for the design of the program.

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Presidential Addresses and Annual Awards Luncheon
Saturday, June 21
11:30 – 1:00 PM
Grand Maple Ballroom, Davis Center

Patricia Allen, AFHVS President
Values Chains: Common Sense, Sense of the Commons

Jeffrey Miller, ASFS President
Cannabis Comestibles in Colorado: Considerations and Contestations

AFHVS Awards

2014 AFHVS Graduate Paper Award
Joel Scherer, MA student in History, Colorado State University
The Great American Garden: Farming Myth and Sustainability on the Western Prairie

2014 AFHVS Undergraduate Paper Award
Kristin Gjelsteen, BA student in International Political Economy and Spanish Language, University of Puget Sound
The Politics of Transgenic Food: An Ethnographically-Informed Analysis of the Ban on Genetically Modified Crops in Bolivia

2014 Richard P. Haynes Distinguished Lifetime Achievement in Agriculture, Food and Human Values Award
Laura B. DeLind, Michigan State University

2014 AFHVS Excellence in Instruction Award
Gilbert W. Gillespie, Jr., Cornell University

2014 AFHVS Excellence in Public Service Award
Ardyth H. Gillespie, Cornell University

ASFS Awards

2014 Book Award
Margaret Gray
Labor and the Locavore: The Making of a Comprehensive Food Ethic

2014 Alex McIntosh Graduate Paper Award
Gretchen Sneegas, Chatham University
Attack of the Frankenfish: An Analysis of Political Cartoon Representations of the GMO Debate

2014 William Whit Undergraduate Paper Award
Helen Anderson, Stanford University
Will it Absolve You or Seduce You?: Kale, Guilt, and A New Way of Looking at Morality
Diane Imrie  
Director of Nutrition Services,  
Fletcher Allen Healthcare

Keynote Address  
*Reconnecting Medicine to Environmental and Public Health*  
Friday, June 20th 4:00-5:00 PM  
Grand Maple Ballroom, Davis Center

Diane is a graduate of McGill University (Bachelor of Science in Nutrition), a Registered Dietitian, and holds a Masters of Business Administration from the University of Vermont. She has over 25 years of experience working in a variety of healthcare food service operations. For the past 18 years she has worked as Director of Nutrition Services at Fletcher Allen Health Care, responsible for clinical, retail, and patient Nutrition Services. Recent work at that organization includes the implementation of new retail services, room service for patients, and a food sustainability program that is nationally recognized.

Diane received the first Fletcher Allen CEO leadership award, titled “Living the Leadership Philosophy” and the Pyramid Award from the Vermont Dietetic Association for improving the health of Vermon ters. On behalf of Fletcher Allen she received three first place national awards from Health Care Without Harm; two for Sustainable Food Procurement and Public Policy and Advocacy. She is passionate about local food, both personally and professionally, and is the co-author of a cookbook highlighting seasonal cooking titled “Cooking Close to Home.”
Schedule At A Glance

**Wednesday, June 18**

8:00 a.m. – 5:00 p.m.  Registration (Scarlet Oak Lounge, 3rd Floor Landing, Davis Center)

7:30 a.m. – 8:30 a.m.  Continental Breakfast (Atrium, Davis Center)

8:30 a.m. – 4:30 p.m.  Field Trips: Buses leave promptly at 9:00 a.m Main Entrance, Davis Center

5:00 p.m. – 6:00 p.m.  Opening Reception: Taste of Vermont 4th Floor Davis Center

6:00 p.m. – 8:00 p.m.  Dinner on your own

**Thursday, June 19**

7:00 a.m. – 5:00 p.m.  Registration (Scarlet Oak Lounge, 3rd Floor Landing, Davis Center)

7:30 a.m. – 8:30 a.m.  Continental Breakfast (Atrium, Davis Center)

8:30 a.m. – 9:45 a.m.  Concurrent Session 1

9:45 a.m. – 10:15 a.m.  Coffee Break

10:15 a.m. – 11:30 a.m.  Concurrent Session 2

11:30 a.m. – 1:00 p.m.  Lunch On Your Own Roundtable Lunch: Operationalizing Local Food (Waterman 427A)

1:00 p.m. – 2:15 p.m.  Concurrent Session 3

2:15 p.m. – 2:30 p.m.  Coffee Break

2:30 p.m. – 3:45 p.m.  Concurrent Session 4

6:00 p.m. – 8:00 p.m.  Dinner on your own

5:00 p.m. – 6:00 p.m.  Stories and Snapshots from a Cacao Hunter South End Kitchen, 716 Pine Street, Burlington

5:00 p.m. - 7:00 p.m.  ASFS/AFHVS Graduate Student Social ArtsRiot Kitchen, 400 Pine Street, Burlington
Schedule At A Glance

Friday, June 20

7:00 a.m. – 12:00 p.m. Registration (Scarlet Oak Lounge, 3rd Floor Landing, Davis Center)

7:00 a.m. – 8:30 a.m. Continental Breakfast (Atrium, Davis Center)

8:00 a.m. - 9:00 a.m. Poster Session and Exhibits (Mt. Mansfield Room)

8:30 a.m. – 9:45 a.m. Concurrent Session 5

9:45 a.m. – 10:15 a.m. Coffee Break & Exhibits (Mt. Mansfield Room)

10:15 a.m. – 11:30 a.m. Concurrent Session 6

11:30 a.m. – 1:00 p.m. Lunch on your own

11:30 a.m. – 1:00 p.m. ASFS Business Meeting (Jeffords 110)  
AFHVS Business Meeting (Jeffords 112)

1:00 p.m. – 2:15 p.m. Concurrent Session 7

2:15 p.m. – 2:30 p.m. Coffee Break & Exhibits (Mt. Mansfield Room)

2:30 p.m. – 3:45 p.m. Concurrent Session 8

4:00 p.m. – 5:00 p.m. Welcome Remarks: Dean Tom Vogelmann and Dean Douglas Lantagne

Keynote Address: Diane Imrie, Director of Nutrition Services, Fletcher Allen Health Care (Grand Maple Ballroom, Davis Center)

5:15 p.m. – 5:30 p.m. Banquet participants meet at shuttle Main Entrance, Davis Center

5:30 p.m. – 6:00 p.m. Buses depart from UVM for Shelburne Farms

6:00 p.m. – 9:30 p.m. Banquet at Shelburne Farms

8:30 p.m. – 9:30 p.m. Buses depart Shelburne Farms for UVM Returns to Main Entrance, Davis Center
Schedule At A Glance

**Saturday, June 21**

7:00 a.m. – 12:00 p.m.  
Registration (Scarlet Oak Lounge, 3rd Floor Landing, Davis Center)

7:00 a.m. – 8:30 a.m.  
Continental Breakfast (Atrium, Davis Center)

8:30 a.m. – 9:45 a.m.  
 Concurrent Session 9

9:45 a.m. – 10:15 a.m.  
Coffee Break & Exhibits (Mt. Mansfield Room)

10:15 a.m. – 11:30 a.m.  
 Concurrent Session 10

11:30 a.m. – 1:00 p.m.  
 Presidential Luncheon and Awards Ceremony  
Grand Maple Ballroom, Davis Center

1:15 p.m. – 2:15 p.m.  
ASFS/FCS Journal Board Meeting  
(Handy Family Room, Davis Center)

1:15 p.m. – 4:30 p.m.  
Field Trips and Concurrent Sessions

1:15 p.m. – 1:30 p.m.  
Field Trips - Buses leave promptly at 1:30 p.m.  
Main Entrance, Davis Center

1:15 p.m. – 2:30 p.m.  
 Concurrent Session 11

2:00 p.m. – 4:00 p.m.  
How to Teach Food-Based Entrepreneurship in a Service-Learning Format (Aiken 112)

4:30 p.m. – 6:00 p.m.  
Joint ASFS/AFHVS Business Meeting  
(University Heights North – Multi-Purpose Room)

**Sunday, June 22**

7:00 a.m. – 12:00 p.m.  
Registration (Scarlet Oak Lounge, 3rd Floor Landing, Davis Center)

8:30 a.m. – 4:00 p.m.  
Field Trips: Buses leave promptly at 9:00 a.m.  
Main Entrance, Davis Center
SOCIAL SUSTAINABILITY ON THE FARM TOUR (NE SARE)
JUNE 18 | 9AM-12PM | FEE: $60.00 | CAPACITY: 15-30 | SNACK INCLUDED

While sustainable agriculture has generally focused on profitability and environmental concerns, it is important to address personal, family, community and farm goals to maintain truly sustainable farm businesses. On this tour, sponsored by the Vermont SARE program, we will visit three farms to explore how entrepreneurship, farm succession, quality of life, social integration, and equity issues play major roles in the ongoing viability of these and other family farms. Our farmer hosts will introduce their farm businesses and discuss how these aspects have impacted their operations. Vermont SARE coordinator Deb Heleba will facilitate the morning’s activities.

UVM HORTICULTURE FARM TOUR
JUNE 18 | 9AM-12PM | FEE: $25.00 | CAPACITY: 10-30 | SNACK INCLUDED

The University of Vermont Horticulture Research Center, also known as the “Hort Farm,” is home for many trees, shrubs, perennials, apples and small fruit. More than 700 kinds of ornamental trees and shrubs, many of them uncommon or unique, are planted at the Hort. Farm. One of the largest known mature ornamental crabapple collections in the Northeast is located here. Purchased in the early 1950s, the 97-acre Hort. Farm is used for agricultural research and instruction of UVM classes, and by professional plant organizations and gardening groups. For over 50 years, University horticulturists have been testing new and unusual plants for their adaptation to the Vermont environment, especially to our cold winters. Visit the website for more information: http://www.uvm.edu/~hortfarm/

VERMONT ARTISAN CHEESE TOUR
Presented by Vermont Farm Tours
JUNE 18 | 9am-4:30pm | Includes Lunch | $95

Minimum: 8, maximum: 52
Visit three artisan cheesemakers producing some stellar cheeses. Family farms, happy cows and goats, and talented cheesemakers make this as enjoyable for your eyes as it is for your taste buds. Includes transportation, a local picnic lunch, discussion with the cheesemakers, farm tours, tastings, and tour notes describing the farms we visit. 
Transportation provided from the UVM campus.

HOW BURLINGTON ROLLS: Community and School Garden Bike Tour
Presented by Vermont Farm Tours
JUNE 18 | 9am-2pm | Includes Lunch | $65
Minimum: 8, maximum: 24
Pedal your way to eight unique community, school and neighborhood gardens around Burlington with the Vermont Community Garden Network and Parks & Recreation Department’s Burlington Area Community Gardens. This tour includes several different community garden models, teaching gardens, schools with edible landscaping, and a half-acre youth farm. Enjoy a delicious lunch from Burlington School Food Project.
Bike tour departs from the UVM campus.
SATURDAY, JUNE 21

WALKING TOUR OF BURLINGTON’S OLD NORTH END GARDENS
Presented by Vermont Farm Tours
JUNE 21 | 1-3:30PM | $25
Minimum 6, maximum 30

Burlington's Old North End is home to three community gardens and two vibrant school gardens. This walking tour gives an inside look at this vibrant neighborhood and how the gardens connect kids and adults to fresh, healthy food.

Walking tour departs from the UVM campus.

ON-FARM MOZZARELLA CHEESEMAKING WORKSHOP
Presented by Vermont Farm Tours
JUNE 21 | 2PM-4PM | $55
Minimum 6, maximum 10

Learn how to make whole milk mozzarella with the freshest milk imaginable. Workshop includes a tour of the farm (and cows!), your own handmade mozzarella cheese, and a recipe that you can repeat in your home kitchen.

Meet at Family Cow Farmstand | 2386 Shelburne Falls Rd, Hinesburg, VT (20min from Burlington)

SUNDAY, JUNE 22

ISLANDS BIKE TOUR
Presented by Vermont Farm Tours
JUNE 22 | 10:30AM – 3:30PM | INCLUDES LUNCH | $55
Minimum 8, maximum 100

Departs from Snow Farm Vineyard, South Hero, VT
Experience some of the best cycling in Vermont on the Islands Bike Tour: a guided 25-mile loop visiting a vineyard, farm, art gallery, and cafe. Tastings and lunch are included. Moderate hills, paved and dirt roads. We recommend renting a hybrid or road bike (depending on your comfort riding on dirt roads) from North Star Sports or Ski Rack in Burlington—they will help you fit the bicycle in your vehicle or can provide bike racks.

Meet at Snow Farm Vineyard at 10:15 | 190 W Shore Rd, South Hero, VT (35-40min from Burlington)

VERMONT FARM TOUR
Presented by Vermont Farm Tours
JUNE 22 | 8:30PM-12:30PM | $65
Minimum: 8, maximum: 52

Visit a diversified small farm, commercial maple sugaring operation, and vineyard. Learn how Bread and Butter farm has created a niche in the local food system. Then explore (and taste) Dakin Farm, famous for maple syrup, preserves, and their smokehouse. The tour will finish at beautiful Shelburne Vineyard for wine tasting and a behind-the-scenes tour of the winery. Includes transportation, tastings, and tour notes describing the farms we visit.

Transportation provided from the UVM campus.

John Dewey Kitchen Institute – Post Conference Workshop
June 22-23 | $125 | Capacity: 2-16
Integrating the experiential with the intellectual in food studies
We think there’s a problem with food studies, when no food is present in it. Thus, over the course of this two-day workshop we will be exploring the following question: how can we put food back into food studies?

For more information, visit the conference website: http://www.uvm.edu/conferences/foods systems/?Page=tours.html
Public Transportation

Route 11 - College Street

The free College Street shuttle (Route 11) can take you from the Waterman building down to Church St or the waterfront and back up. This shuttle runs every 15 minutes during the day and every 30 minutes after 6:00pm.

Route 2 - Winooski

The Route 2 bus will take you from Fletcher Allen Hospital right next to UVM’s campus to Winooski where a variety of shopping and restaurants are available. This bus runs every 15 minutes during commuter hours and every 30 minutes during off-peak hours. It costs $1.25 to ride one way.

Route 1 &1E - Williston

This is a great bus route for traveling from the top of UVM’s campus to Church St in downtown Burlington. The bus can be picked up at the brick bus stop on Main St near the Jeffords Building and Davis Center parking lot. This bus runs every 30 minutes and costs $1.25 to ride one way. This bus will also take you into South Burlington where shopping and restaurants are available.

For more detailed information about bus routes and schedules please visit cctaride.org

Dunwright Taxi
Open 24 hours a day
Phone: (802) - 760 - 7666
Website: dunwrighttaxi.net

GreenCab VT
Open 24 hours a day
Phone: (802) - 864 - 2424
Website: greencabvt.com
Vermont Fresh Network Partner Restaurants

The Farmhouse Tap & Grill
160 Bank Street, Burlington, VT
802.859.0888
www.farmhousetg.com
Mon – Thurs: 11:30 am–11:00 pm;
Fri 11:30–12:00 am;
Sat 11:00– 12:00 am;
Sun 11:00 am–11:00 pm
A farm to table gastropub serving local burgers,
charcuterie, cheeses and innovative specials. The
tap room offers highly prized beers from Vermont’s
backyard and beyond. Seasonal outdoor beer garden
and downstairs speakeasy for your enjoyment.

Trattoria Delia
152 St. Paul Street, Burlington, VT
802.864.5253
www.trattoriadelia.com
Open Daily 5 – 10 PM
A family owned trattoria serving rustic Italian cucina
made from local wild and cultivated edibles.

Hen of the Wood–Burlington
55 Cherry Street, Burlington, VT
802.540.0534
www.henofthewood.com
Mon – Sun: 4:00 pm – 1:00 am
Serving seasonal American food celebrating the
farms of Vermont and the northeast. We support
local growers that practice environmentally sound
agriculture and believe in showcasing the most
vibrant foods of the season as well as wild edibles
such as Hen of the Woods mushrooms.

Juniper Bar and Restaurant at Hotel Vermont
41 Cherry Street, Burlington, VT 05401
802.651.5019
www.hotelvt.com
Dinner available 5pm till 10pm,
Late night menu available from 10pm to 12am. Jazz
on Wednesdays
& Music on Fri. and Sat. nights.

Our evening menu is a celebration of individual and
community efforts, of small local producers growing and
raising food, brewing beer, distilling spirits, and making
wine. Farms, breweries, bakeries, distilleries, and
gardens are not only scattered across our rural state,
they’re also right here within Burlington’s city limits.
Juniper Bar, our ingredient driven cocktail bar, specializing in mixology and Vermont distilled spirits and brews. The bar opens at 4 pm and features both indoor and outdoor seating overlooking lush gardens and Lake Champlain’s Burlington Harbor.

L’Amante
126 College St., Burlington, VT
802.863.5200
www.lamante.com
Hours: Tues – Sat open at 5pm
Specializing in simple, exciting, delicious food that combines the best Vermont–grown ingredients with fine imported Italian items to create a fantastic dining experience. With the exception of a few indispensable imported Italian ingredients, everything is handmade in our kitchen including the fresh pastas, gnocchi, sauces, bread and desserts. Enjoy our extensive Italian wine list and a casually–elegant dining room and bar.

Leunig’s Bistro
115 Church Street, Burlington, VT
802.863.3759
www.leunigsbistro.com
Sun 9:00am – 10:00pm; Mon–Thu 11:00am – 10:00pm; Fri 11:00am – 11:00pm; Sat 9:00am – 11:00pm
The popular, award winning restaurant bringing the panache of Paris and the value of Vermont into the heart of Downtown Burlington, Vermont.

Magnolia Breakfast & Lunch Bistro
One Lawson Ln, Ste 10, Burlington, VT
802.846.7446
www.magnoliabistro.com
Mon – Fri: 7:00 am–3:00 pm, Sat – Sun: 8:00 am – 3:00 pm
Breakfast and lunch with a twist! Magnolia Bistro offers non–traditional takes on traditional dishes while using the finest local and organic ingredients whenever possible.

Mirabelles
198 Main St., Burlington, VT
802.658.3074
www.mirabellescafe.com
7am–5pm M–F
8am–5pm Sat
8am–2:30pm Sun
Voted Best Bakery in Chittenden County. Breakfast served every day until 2:30 p.m.: omelets, croissants, pancakes and organic coffee. Innovative lunch specials and great sandwiches, all made to order.

New Moon Cafe
150 Cherry Street, Burlington, VT
802.383.1505
www.newmoonvt.com
Sunday: 9am–5pm
Monday–Friday: 7:30am–6:30pm
Saturday: Closed
Offering authentic coffee, creative breakfast and lunch items, delicious cupcakes, & much more. Free Wi–Fi enhances the international flavor.

Penny Cluse Cafe
169 Cherry St., Burlington, VT
802.651.8834
www.pennycluse.com
Monday through Friday 6:45 AM – 3:00 PM. Weekends and Holidays 8:00 AM – 3:00 PM.
A breakfast and lunch favorite – the crowd of locals lets you know we are worth it!

The Skinny Pancake
60 Lake Street, Ste. 1A, Burlington, VT
802.540.0188
www.skinnypancake.com
Sunday–Wednesday 8am–10pm; Thursday, Friday & Saturday 8am–Midnight
We source as much of our food from the local economy as possible. Aside from sugar, salt, and vanilla extract, our basic crepe is a 100% local product. In addition to being Burlington’s only creperie, The Skinny Pancake has recently become Burlington’s only Fondue Parlor.

Sweetwaters
120 Church St., Burlington, VT
802.864.9800
www.sweetwatersvt.com
Sunday – Thursday: 11:30am – 11:00pm
Friday – Saturday: 11:30am – 12:00am
Serving up bistro fare made with fresh, local ingredients. Enjoy our popular European–style outdoor cafe.
Restaurants on Campus

- **UVM Market Place, Davis Center**
  - The Marketplace boasts the best dining on campus in one common space with ample seating areas as well as access to an outdoor terrace and green roof.
  - Hours: Mon–Fri 9:30am–2:30pm  
    Sat–Sun  Closed
  - Location: Davis Center
- **Harvest Café, Fletcher Allen Health Care**
  - Serves a variety of foods
  - Hours: Mon–Sun 5:00am–3:00am
  - Location: McClure Lobby

Restaurants off Campus

- **Myer's Bagel Bakery**
  - A wood–fired oven bakes Montréal–style bagels at this small café. Try them stacked with house–smoked brisket or turkey. The large kitchen serves as a shared space for bakers and other food entrepreneurs.
  - Hours: Mon–Sun 4:00 am – 4:00 pm
  - Location: 377 Pine St, Burlington, VT 05401
- **Red Onion**
  - Home of the Red Onion Sandwich, a combo of turkey, bacon, Granny Smith apples, red onion, sundried–tomato mayo and maple–smoked Cheddar. Try it on homemade honey–oat bread.
  - Hours: Mon–Fri 8:00am–8:00pm  
    Sat–Sun 11:00am–8:00pm
  - Location: 140 Church St Burlington, VT 05401
- **Stone Soup (vegan, vegetarian)**
  - This café–eatery has soup, sandwiches and daily hot dishes featuring healthy local produce and meats. Monday through Saturday you can get dinner — with beer and wine.
  - Hours: Mon–Fri 7:00am–9:00pm  
    Sat 9:00am–9:00pm  
    Sun Closed
  - Location: 211 College St, Burlington, VT 05401
- **Vermont Pub and Brewery**
  - At this downtown staple, wash down the country meat loaf or juicy Black Angus burger with one of 10 ales or lagers brewed on–site.
  - Hours: Mon–Wed 11:30am–1:00pm  
    Thurs–Fri 11:30am–2:00pm  
    Sun 11:30am–1:00pm
  - Location: 144 College St, Burlington, VT 05401
- **American Flatbread**
  - American Flatbread is a return to bread's roots, an endeavor to explore the possibility of how good bread can be.
  - Hours: Mon–Wed 11:30am–12:00am  
    Thurs–Fri 11:00am–1:00am  
    Sat–Sun 11:30am–12:00am
  - Location: 115 St Paul St, Burlington, VT 05401
• Revolution Kitchen
  o The goal at this international vegetarian spot is to make you not miss the meat. Dishes include flavorful pastas, tacos and curries.
  o Hours: Mon–Sat 5:00pm–10:00pm
     Sun Closed
  o Location: 9 Center St, Burlington, VT 05401

Local watering holes/Bars
• The Farm House Tap and Grill
  o The tap room delivers highly prized and rare beers from Vermont’s backyard and beyond. Enjoy the tap room experience in the donstairs Parlor and the seasonal outdoor Beer Garden.
  o Hours: Mon–Thurs 11:30am–10:00pm
        Fri 11:30am–11:00pm
        Sat 11:00am–11:00pm
        Sun 11:00am–10:00pm
  o Location: 160 Bank Street, Burlington, VT 05401
• The Mule Bar
  o Craft beer meets craft food in Winooski, Vermont. Since May of 2013, we have quickly become a craft beer and comfort food destination. Whether you drop by for a pint of the freshest IPA Vermont can offer or any one of our rotating seasonal snacks or entrees, we look forward to seeing you soon!
  o Hours: Mon–Sun 3:30pm–1:00am
  o Location: 38 Main St Winooski, VT 05404
• The Three Needs
  o Great beers, great laid back atmosphere that is perfect if all you want is a beer and a good conversation.
  o Hours: Mon–Sun 4:00pm–2:30am
  o Location; 185 Pearl St Burlington, VT 05401
• Radio Bean
  o Radio Bean hosts excellent live indie music, ranging from bands to solo instrumentalist. The venue consists of two large rooms; a bar room with a stage at the front and tables for those who want to toss back a cocktail and listen to great music and a larger dining room where you can order great food.
  o Hours: Mon–Sat 8:00am–2:00am
     Sun 10:00am–2:00am
  o Location: 8 N Winooski Ave, Burlington, VT 05401
• Drink
  o Here you will find an extensive list of wines, beers, and original cocktails plus a skilled, but easy going staff to enjoy them with! Our menu features a revolving list of hand selected boutique wines, local and not–so local microbrews on tap or by the bottle and unique cocktails, including our house made infused liquors.
  o Hours: Mon–Sat 4:30pm–2:00am
     Sun 6:00pm–2:00am
  o Location: 135 St. Paul St, Burlington, VT 05401
• Ri Ra’s
  o An Irish pub that serves great drinks and great food. They love their Irish heritage and represent it well with their long beer list and awesome specials. Voted best pint of Guinness in Vermont.
  o Hours: Mon–Fri 11:30am–1:00am
    Sat 10:00am–2:00am
    Sun 9:00am–12:00pm
  o Location: 123 Church St. Burlington, VT 05401

• Finnigan’s
  o Finnigan’s Pub has been open and serving both locals and visitors of downtown Burlington, Vermont since the late 70’s. The assortment of locals, professionals, visitors and students from area–colleges creates a relaxed atmosphere with regulars from 21 to 71 and everything in–between.
  o Hours: Mon–Sun 4:00pm–2:00am
  o Location: 205 College St. Burlington, VT 05401

Services
• City Market
  o City Market is Burlington’s only downtown grocery store, offers a wide variety of local, organic, and conventional products.
  o 82 South Winooski Avenue, Burlington, VT 05401
  o Hours: 7 Days a Week, 7am – 11pm

• Healthy Living
  o Healthy Living Market and Café, a community market featuring an abundance of everything that’s wonderful about food. We are Vermont’s largest market that specializes in natural, organic and local foods.
  o 222 Dorset Street, South Burlington, VT 05403
  o Hours: Mon–Sun 8:00am–9:00pm

• University Mall
  o The University Mall is an enclosed shopping mall with an array of stores and areas to eat.
  o 155 Dorset Street, South Burlington, VT 05403
  o Hours: Mon–Sat 9:00am–9:30pm
    Sun 10:00am–6:00pm

• Rite Aid
  o Rite Aid offers everyday products and services to help you. They have medical supplies and a pharmacy, along with other things to aid in everyday life.
  o 158 Cherry St, Burlington, VT 05401
  o Hours: Mon–Sat 8:00am–10:00pm
    Sun 8:00am–9:00pm

• Printing Services on Campus
  o Staples
    ▪ 861 Williston Road, South Burlington, VT 05403
    ▪ Hours: Mon–Fri 7:00am–9:00pm
      Sat 9:00am–9:00pm
      Sun 10:00am–6:00pm
FedEx Kinkos
- 199 Main St, Burlington VT 05401
  - Hours: Mon–Fri 6:00am–12:00am
    Sat 8:00am–9:00pm
    Sun 9:00am–9:00pm
- Underground copy
  - 118 Waterman, 85 South Prospect Street Burlington VT 05401
  - Hours: Mon–Fri 8am–4:30pm
    Sat–Sun Closed

Bike Rental
- Local Motion
  - Located at 1 Steele St. #103 Burlington VT 05401
  - Prices vary from $18 – $32
- North Star Sports
  - Located at 100 Main St. Burlington, VT 05401
  - Prices vary from $18 – $35
- Ski Rack
  - Located at 81 Main St. Burlington, VT 05401
  - Prices vary from $20 – $40

Baby Sitting services
- Care.com
  - A great website to find trust worthy people to watch your kids while you enjoy a
    night out on Church Street. It is an easy way to get exactly what you are looking
    for with a few simple clicks.
- Sittercity.com
  - Another good website to find a last minute baby sitter to watch over your kids.
    They have dependable sitters who will be thrilled to entertain your kids while you
    enjoy your night.

Apps to download
- Burl app
  - This app is a great tool to find places to eat and places to go. Many locals use
    this app to find new and fun places to go.
  - To find this app go to the search bar in the app store and search Burlington.
- iUVM app
  - This app shows you where all the buildings are located and helps you navigate
    around the UVM campus.
  - You can find this app by typing in UVM in the search bar.
- We have made a special app just for you, to help you navigate throughout the confer-
  ence. You can find instructions to obtain it in the beginning of the conference program.

Burlington Area Activities
- ECHO Center
  - Kid and family focused museum, with many interactive exhibits about lake ecology and
    animals of Vermont.
  - 1 College St. Burlington, VT 05401
  - Hours: Mon–Sun 10:00am–5:00pm
  - Admission: Adults $13.50; Children $10.50; children 2 and under are free
• Shelburne Museum
  o Shelburne Museum is one of the finest, most diverse, and unconventional museums of art and Americana. Over 150,000 works are exhibited in a remarkable setting of 38 exhibition buildings, 25 which are historic and were relocated to the Museum.
  o 6000 Shelburne Rd. Shelburne, VT 05482
  o Hours: Mon–Sun 10:00am–5:00pm
  o Admission: Adults $22; Children $11; Teens $14; Children under 5 are free

• Shelburne Farms
  o Shelburne Farms is a nonprofit education organization whose mission is to cultivate a conservation ethic for a sustainable future. It is a working farm and National Historic Landmark on the shores of Lake Champlain.
  o 1611 Harbor Rd. Shelburne, VT 05482
  o Hours: Mon–Sun 10:00am–5:00pm
  o Admission: Adults $8; Seniors $6; Children $5; Children under 3 are free

• Fleming Museum
  o The Fleming Museum has brought world–class art and diverse visual culture to the people of northern New England. It gives you the unique opportunity to study visual cultures from early Mesopotamia through contemporary America.
  o 61 Colchester Ave. Burlington, VT 05405
  o Hours: Mon–Sun 9:00am–4:00pm
  o Admission: Adults $5; Family $10; Students and Seniors $3; Children under 6 are free

• The Intervale Center
  o Since 1988 the Intervale farms have been dedicated to improving farm viability, promoting sustainable land use, and engaging their community in the food system. They offer food straight from their farms and will give great public tours. A fantastic place to experience beautiful Vermont, by biking or walking around their trails.
  o 180 Intervale Rd. Burlington, VT 05401

• North Beach
  o A great beach off of Lake Champlain with grassy areas for picnics. Great for all ages to cool off in our amazing lake and play on the jungle gym. The view is spectacular.
  o 60 Institute Rd. Burlington, VT 05408
  o Hours: Mon–Sun 9:00am–9:00pm
    Life guarding 11:00am–6:00pm
  o Admission: Nonresidents $8; residents $6

• Oakledge Park
  o Right off of the waterfront this park features two picnic shelters, four tennis courts, three ball fields, and the bike path.
  o Located at the end of Flynn Ave. Burlington, VT 05401

• Bike trail
  o Burlington’s waterfront bike path is a 7.5 mile recreational route that runs from the southern end of Burlington at Oakledge park to the northern end at the Winooski River, where it connects via the bike path bridge to the Colchester bike path. The path follows Lake Champlain shoreline, offering wonderful views of the Adirondack Mountains.
  o Located at the end of Flynn Ave. Burlington VT 05401
Corporate Social Responsibility in the Food Industry: New Ways for Foodways?
Jeffrey P Miller, Colorado State University

Relationships with Bread: Lifestyle, Sense of Time, and Community in Vermont Bakeries
Abby Golub, Cornell University

Production, Marketing and Operator Diversity at the Rural-Urban Interface
Jill K. Clark, John Glenn School of Public Affairs, Ohio State University

Food System Policy Exceptionalism in the United States: Parallels in Policies Governing Treatment of Human and Non-Human Animals
Sarah Rodman, Johns Hopkins Center for a Livable Future

Enhancing the nutritional attributes of bovine milk to achieve a more desirable product tailored to meet the consumer’s needs
Melissa Bainbridge, Department of Animal Science, University of Vermont

Community Food Assessment: A Call to Action
Norbert Wilson

Why Grow Food on Campus? An Individual Study About the Social, Economic and Academic Implications of a Campus Garden
Phil Haynes, Connecticut College

Increasing Awareness and Support of Farm-Level Social Sustainability through Vermont Field-Based Trainings
Debra Heleba, University of Vermont Extension

Field School Teaching: New Immigrant Re-Creation of Food Systems
Janet C. Gilmore, University of Wisconsin-Madison

How Satisfied are Preserved Farmland Owners?
Lucas Marxen, Rutgers University

Habermas and The Food Justice Movement: Explorations in the southern United States
Anna Erwin, Virginia Tech

Know Your Organic Dairy Farmer: a Survey Profile of New England Organic Dairy Farmers, Farm Families, and Production characteristics
Deborah Krug, University of Vermont

The Potential for Culturally Appropriate and Nutritionally Fulfilling Food: Examining the obstacles and opportunities for women and children fleeing domestic violence in southeast Massachusetts
Rachel Aronson, University of Vermont
Poster Presentations, continued

*Students Respond to School Food Reform: Plate Waste and Survey Data from a Central Kentucky Elementary School*
Andrea Woodward, Berea College

*The New “Visit NJ Farms!” Website*
Lucas Marxen, Rutgers University

*Food: Experience More, Waste Less*
Ashley Smith, Lebanon Valley College

*The E.A.T. Project and its Impact on Students*
Anthony Feudale, Lebanon Valley College

“It’s just so much waste.” A qualitative exploration of food waste in a universal-free breakfast-in-the-classroom program.
Stacy Blondin, Tufts Friedman School of Nutrition Science and Policy

Madalyn Northuis, Hope College

*Childcare Policies at the Rural-Urban Interface*
Emily Stengel, CDAE MS Candidate at UVM

*Food Deserts: Identifying and Overcoming Issues in the Supply Chain*
Gina Lacagnina, Arizona State University

*The brain on food: Neuroimaging, food addition, and public health*
Daniel Ruane, Christopher Newport University

*Exploring Connections between Local Perceptions of Good Farming and Farm Management Practices*
Kristin Babbie, Penn State

*Holistic Nourishment: Buddhism’s Doctrine of Four Foods*
Robban Toleno, University of British Columbia
Concurrent Session Schedule

Session 1 • Thursday, June 19
8:30 – 9:45 am

Session 1.1 Waterman 458
Title: Collaborating and Innovating for Collective Impact: The Northeast Food Knowledge Ecosystem
Format: Pre-Organized Panel
Lead Organizer: Jeff Piestrak, Cornell University
Presenters: Kathy Ruhf, Northeast Sustainable Agriculture Working Group ("I'm an advocate, not an activist": Distinguishing between movements and communities of practices in a case study of alternative food networks), Peter Allison, Farm to Institution New England, Jeff Piestrak, Cornell University (Collaborating and Innovating for Collective Impact: The Northeast Food Knowledge Ecosystem)

Session 1.2 Waterman 402
Title: Mediating Food and Public Space: Five-year perspective of the Food Truck Movement
Format: Roundtable
Lead Organizer: Bryan Moe, Louisiana State University
Presenters: Zachary Hawk, University of Central Florida, Nicole Costantini Louisiana State University, Bryan Moe, Louisiana State University

Session 1.3 Waterman 413
Title: Farmworker Wellbeing in New England’s Dairies
Format: Pre-Organized Panel
Lead Organizer: Teresa Mares, University of Vermont

Session 1.4 Waterman 403
Title: Enriching More than Dough: Bringing Food Studies to Culinary School
Format: Roundtable
Lead Organizer: Erin Ross, Newbury College
Presenters: Beth Forrest, Culinary Institute of America, Paige Haringa, Erin Ross, Newbury College, Jeffrey Miller, Colorado State University, Babette Audant, CUNY, Jeff Miller, Colorado State University, Gabriel Mitchell, Boston University, Willa Zhen, Culinary Institute of America

Session 1.5 Waterman 419
Title: ‘...Boil, for nine hours over a slow fire’: Recipes for Teaching and Doing Food Studies
Format: Pre-organized Panel
Lead Organizer: Netta Davis, Boston University
Presenters: Netta Davis ("First, Kill the Chicken...": Cookbooks, Recipes and Experiential Pedagogy), Barbara Rotger (How to Read a Recipe Box: A Scholar’s Guide to Working with Personal Recipe Collections), Jaclyn Fishman, Boston University (What Does the Seder Taste Like? Negotiating Jewish-American Identity at the Passover Table)

Session 1.6 Waterman 423
Title: Collaboration and Innovation: The University of Maine’s Sustainable Food Systems Research Collaborative
Format: Roundtable
Lead Organizer: Mark Haggerty
Presenters: Erin Sweeney, Food & Medicine, Mark Haggerty, John Jemison, Melissa Ladenheim, Linda Silka, Stephanie Welcomer, Shannon Brenner, University of Maine

Session 1.7 Waterman 455
Title: Breastfeeding, complementary foods, and food systems: local-ness, sustainability, nutrition
Format: Pre-Organized Panel
Lead Organizer: Anne C. Bellows, Syracuse University
Presenters: Anne C. Bellows, Alexandria Ross, Karen Cordano, Syracuse University (The International Code of Marketing of Breastmilk Substitutes (the Code): Education and Regulation in America), Penny Van Esterik, York University (Breastfeeding Advocacy as Food Activism)
Session 1.8  Waterman 456
Title: Pitching Pork: Cultural Value, Taste, and Production
Format: Pre-Organized Panel
Lead Organizer: Alice Julier, Chatham University
Presenters: Melissa Nobbe, (Lard: A Redemption Story), Tiara Andress, Chatham University (The McDonaldization of Barbecue)

Session 1.9  Waterman 457
Title: How Do We Define “Local Food”? Case Studies from Across the US
Presenters: Anna Reznickova (What is ‘local’? On the multidimensional nature of local food), Catherine Peters (The Two Locals: Food, Agri(culture), and Identity in Central Wisconsin), Leah Greden Mathews (Do Consumers Know What Their Local Logo Means? Implications for Regional Marketing Programs)

Session 1.10  Waterman 400
Title: What Does Urban Agriculture and Foraging do for people and communities?
Presenters: Sarah Beach (The Civicness of Urban Agriculture in Kansas City), Oona Morrow (Growing Urban Commons through Cooperative Food Enterprises), Kristin Reynolds (Beyond the Kale: Urban Agriculture and Social Justice Activism in New York City), Matthew Potteiger (Feasts of the Urban Wilds: Foraging Practices and Design)

Session 2  • Thursday, June 19
10:15 – 11:30 am
Session 2.1 (Lightning Talks)  Waterman 413
Title: Real Food in the Real World: Students Learning the Ups and Downs of Creating a Sustainable Food Campus
Presenter: David Burley

Title: What's Wrong with the Food Desert?
Presenter: Madeleine Daeppe

Title: Using the Community Readiness Model as a framework to understand a community’s preparedness to increase food access
Presenter: Kristyn Achilich, University of Vermont
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<tr>
<th>Session</th>
<th>Waterman Room</th>
<th>Title</th>
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<th>Lead Organizer</th>
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<tr>
<td>2.4</td>
<td>455</td>
<td>Diffusion of Innovation: A University Food Systems</td>
<td>Workshop</td>
<td>Ashley Colpaart, Colorado State University</td>
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<td>2.5</td>
<td>423</td>
<td>The Regionalization of Alcohol</td>
<td>Pre-Organized Panel</td>
<td>Alice Julier</td>
<td>Brittany Thorp, Lori Diefenbacher, Samantha Mass, Chatham University</td>
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<td>Presenters: Brittany Thorp (Distilling new processes: experiential education, local distilling, and community engagement), Lori Diefenbacher (The Regionalization of the Supply Chain for the Craft Beer/Spirits Industry), Samantha Mass, Chatham University (On the Mead Market: The History and Commodification of Honeywine)</td>
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<td>2.6</td>
<td>419</td>
<td>Negotiating for a more equitable food system from Foodshed to Watershed: Collective Processes and Action in Appalachia Virginia, Shenandoah Valley, and the Chesapeake Bay</td>
<td>Pre-Organized Panel</td>
<td>Kim Niewolny</td>
<td>Eric Bendfeldt, Kim L. Niewolny, Nikki D'Adamo-Damery, Phil D'Adamo-Damery, Appalachian Foodshed Project, Virginia Tech</td>
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<td>2.7</td>
<td>403</td>
<td>Race and Gender in South African Agriculture-Overcoming the Legacy of Apartheid through Innovative Collaborations and Peer Support for Smallholder Farmer Development</td>
<td>Pre-Organized Panel</td>
<td>Anusuya Rangarajan, Director, Cornell Small Farm Program</td>
<td>J. Thamaga-Chitja, University of KwaZulu Natal (Collaboration &amp; Innovation Across the Food System-Engaging community and stakeholders for improved land-based livelihoods: Lessons from smallholder in Limpopo), K. Denver Naidoo, VG Murugani, (Hands On Methodologies in Food Studies), A. Rangarajan, Cornell Department of Horticulture (Participatory Market Mapping to Foster Innovation Among Small-Scale Farmers in Swayimane, South Africa)</td>
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<td>2.8</td>
<td>402</td>
<td>Collaboration for Food Access: Solidarity and SNAP Programs at Farmer’s Markets</td>
<td>Roundtable</td>
<td>Shannon Brenner, University of Maine</td>
<td>Erin Sweeney, Food &amp; Medicine, Mark Haggerty, John Jemison, Shannon Brenner, University of Maine</td>
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<td>2.9</td>
<td>400</td>
<td>Food, Markets, and Regulations: Case Studies from Europe and the United States</td>
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<td>Elizabeth Barham, University of Arkansas (Delimiting Geographical Indications: What Can the U.S. Learn from France?), Harvey James, University of Missouri (Power, Fairness and Constrained Choice in Agricultural Markets: A Synthesizing Framework), Herman Lelieveldt, University College Roosevelt-Utrecht University (Lobbying governments or corporations? A comparative case study of old and new tactics to improve factory farming), Maggie Dickinson, CUNY Graduate Center (Working for Food: Market Citizenship and Welfare Restructuring in the Age of Precarity),</td>
<td>Presenters:Elizabeth Barham, University of Arkansas (Delimiting Geographical Indications: What Can the U.S. Learn from France?), Harvey James, University of Missouri (Power, Fairness and Constrained Choice in Agricultural Markets: A Synthesizing Framework), Herman Lelieveldt, University College Roosevelt-Utrecht University (Lobbying governments or corporations? A comparative case study of old and new tactics to improve factory farming), Maggie Dickinson, CUNY Graduate Center (Working for Food: Market Citizenship and Welfare Restructuring in the Age of Precarity),</td>
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<td>2.10</td>
<td>458</td>
<td>The Many Ways Poor Americans Have to Work Harder for Food</td>
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<td>Daniel Block, Pascale Joassart-Marcelli and Fernando J. Bosco, Ashanté M. Reese, Elyse Zucker and Sandy Figueroa, Hostos Community College:CUNY (An Educational Oasis in an Urban Food Desert)</td>
<td>Daniel Block, Pascale Joassart-Marcelli and Fernando J. Bosco, San Diego State University (Territorial Stigmatization and The Emotional Geographies of Food Deserts), Ashanté M. Reese, American University (“We Will Not Perish…We Will Keep Flourishing”: An Ethnographic Exploration of a Community Garden in Northeast Washington, D.C.), Elyse Zucker and Sandy Figueroa, Hostos Community College:CUNY (An Educational Oasis in an Urban Food Desert)</td>
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### Session 2.11  
**Title:** Evaluating Definitions of Local  
**Format:** Pre-Organized panel  
**Lead Organizer:** Clare Gupta, Yale School of Forestry and Environmental Studies  
**Presenters:** Sarah Low, USDA ERS, Clare Gupta, Yale University (Retailers’ local purchasing strategies and contributions to community wealth creation: the case of Hawai‘i), Alan R. Hunt, Local Food Strategies LLC (Power in Hybridizing Movement & Government Discourses: Defining “Locally and Regionally Produced Agricultural Products”), Becca B.R. Jablonski, Cornell University

### Session 3  
**Session 3 • Thursday, June 19**  
**1:00 – 2:15 pm**

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<th>Session 3.1 (Lightning Talks)</th>
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| **Title:** Regional Food Hubs as Rural Development: Findings from the field  
**Presenter:** Nicole Motzer, University of Maryland |
| **Title:** Food Hubs: Produce distributors rebranded  
**Presenter:** Libby O’Sullivan, UC Davis |
| **Title:** Action Research and A Local Food Model: The Brick Oven  
**Presenter:** Matt Bereza, Tiffin University |
| **Title:** Community Perceptions of Urban Farming in Baltimore City: Divergent Views of Farmers, Farms, and Food  
**Presenter:** Melissa Poulsen, Johns Hopkins Bloomberg School of Public Health |
| **Title:** Intercropping an Effective Control Option for Swede Midge, Contarinia nasturtii?  
**Contact:** Gemelle Brion, University of Vermont |
| **Title:** Keep Those Fields Alive*: Visioning the Agricultural Landscape of Vermont's Mad River Valley  
**Presenter:** Kristina Sweet, University of Vermont |
| **Title:** Expanding Citizenship: Workplace Democracy and Civic Engagement in Food Cooperatives  
**Presenter:** Cecile Reuge, University of Vermont |

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<th>Session 3.2</th>
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<th>Session 3.3</th>
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</table>
| **Title:** Hands On Methodologies in Food Studies  
**Format:** Pre-Organized Panel  
**Lead Organizer:** Melissa Hudson Bell  
**Presenters:** Melissa Hudson Bell, Jonathan Deutsch and others |
| **Title:** Local Food and the Good: Navigating the complexities of food ethics  
**Presenter:** Ryann Collins, Green Mountain College |
| **Title:** The Impact of Consumer Motivations and Sources of Information on Unpasteurized Milk Consumption in Vermont, 2013  
**Presenter:** Ryan Leamy, University of Vermont |

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<tr>
<th>Session 3.4</th>
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| **Title:** Teaching Food Systems across the Disciplines  
**Format:** Roundtable  
**Lead Organizer:** Shoshanah Inwood & Sarah Heiss, University of Vermont  
**Presenters:** Samina Raja, University at Buffalo, Jill Clark, Ohio State University, Sarah Heiss, Shoshannah Inwood, University of Vermont |

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* *Title:* Cheesemongers: Communicating Quality and Connecting Consumers of Vermont Artisan Cheese to Place  
**Presenter:** Rachel DiStefano, University of Vermont  
**Title:** Consuming Brooklyn: Monopoly Rent and the Cultivation of the City  
**Presenter:** Evan Weissman, Syracuse University  
**Title:** Seasonal Hunger in Coffee Communities: Collaborative Research on Agroecology, Food Sovereignty and Livelihoods in Mexico and Nicaragua  
**Presenter:** Margarita Fernandez, University of Vermont  
**Title:** Local Food and the Good: Navigating the complexities of food ethics  
**Presenter:** Ryann Collins, Green Mountain College  
**Title:** The Impact of Consumer Motivations and Sources of Information on Unpasteurized Milk Consumption in Vermont, 2013  
**Presenter:** Ryan Leamy, University of Vermont
Session 3.5
OPEN

Session 3.6  Waterman 423
Title: Ethnography Across the Food System: Children, Artisans and Chefs
Presenters: Gabriel Mitchell, Boston University (Cooking in Chaos: The Performatve Experience of Cooking in the Moment), Jenifer Buckley, Organic Processing Institute (Ethnography in agrifood studies: Methodological challenges in fieldwork on the food safety regulation of artisan food processing), Wendy Leynse, NYU (Food Fight! Child socialization in the lunchroom)

Session 3.7  Waterman 458
Title: Institutionalizing Eating Together: Methods for translating between knowledge cultures to better understand how we feed each other
Format: Pre-Organized Panel
Lead Organizer: Valentine Cadieux, University of Minnesota
Presenters: Jim Bingen, Bernhard Freyer, Milena Klimek, Rebecca Paxton (Institutionalizing Eating Together: Methods for translating between knowledge cultures to better understand how we feed each other), Valentine Cadieux, University of Minnesota (Localized Agro-Food Systems – A Niche or a Serious Model for the Future?)

Session 3.8  Waterman 455
Title: What Media Does For the Food System and Media Representations of Cooks

Session 3.9  Waterman 457
Title: Case Studies of Farm to Institution Initiatives: Outcomes of All Sorts
Presenters: Bobby J. Smith, Cornell University - Dyson School (Identifying Factors Influencing a Hospital’s Decision to adopt a Farm-to-Hospital Program), Kerri LaCharite, Prescott College (Seeding Sustainability: Effects of Campus Farms and Gardens on Undergraduate Student Perceptions and Connection to Nature), Norbert L. W. Wilson, Auburn University (Interest in and Feasibility of Farm to School in Alabama and Louisiana)

Session 3.10  Waterman 456
Title: Cookbooks, Cooks and Identity

Session 4  Thursday, June 19
2:30 – 3:45 pm
Session 4.1
OPEN

Session 4.2  Waterman 402
Title: Consuming Identity: Food, Class, and Identity in the United States
Format: Roundtable
Lead Organizer: Piper Dumont
Presenters: Suzanne Cope, Manhattan College, Bryan Moe, Louisiana State University, Megan Elias, Queensborough Community College, CUNY, Piper Dumont, Columbia University's Teachers College
Session 4.3 (This session extends to 5:00 pm) Aiken 102
Title: US American Origin Producers Tell Their Story
Format: Interactive Webinar Panel
Lead Organizer: Elizabeth Barham
Presenters: AOP Producers

Session 4.4 Waterman 403
Title: Making Liberal Artisans: Eating Across the ‘Curriculum’ at a Liberal Arts College
Format: Outreach Session
Lead Organizer: Lisa Heldke, Gustavus Adolphus College
Presenters: Lisa Heldke, Steve Kjellgren, Samantha Mannick, Jens Thomsen, Gustavus Adolphus College

Session 4.5 (Lightning Talks) Waterman 413
Title: Hungering for knowledge: Investigations into alternative languages of food expertise
Presenter: Elyse Amend, McGill University
Title: Native American Cuisine of Northern New Mexico - Making a Case for Culinary Tourism
Presenter: Amit Mehrotra, New York City College of Technology
Title: Growing Out of Adonis’s Clothes: Gay Men, Bodies, and Gender in the Gaining Community
Presenter: Alex Cheser
Title: Trends in Female Land Ownership and Experiences on the Farm, In North-Central Maryland
Presenter: Madeline Franklin, The Pennsylvania State University
Title: The Exclusion Act that Contributed to the Chinese American Men Cooking in the Domestic Sphere
Presenter: Hwee San Ng (Sheere)

Title: The Wild Journey of a Cultured Palate: Messages about Gender and Space in American Dog Food
Presenter: Clara Hanson, Boston University

Title: Digitized Diets and Skyped Suppers: social media, sensory experiences and eating behavior in the virtual space
Presenter: Yao Lu, Boston University

Title: How Much Meat and Protein Do Americans Eat? A Critical Look at the Available Data Sources for Estimating Meat Consumption
Presenter: Keri Szejda Fehrenbach, Arizona State University

Title: ‘Comida del Indio’: Indigeneity and the Global Quinoa Boom
Presenter: Marygold Walsh-Dilley, Cornell University

Session 4.6 Waterman 457
Title: Feed Me a Story: Evolution of a Multimedia Project with Community Involvement
Format: Workshop
Lead Organizer: Theresa Loong, CUNY Graduate Center
Presenters: Theresa Loong, CUNY Graduate, Laura Nova, Bloomfield College Center

Session 4.7 Waterman 400
Title: Commercial collaboration/critical engagement
Format: Pre-Organized Panel
Lead Organizer: Peter Jackson, University of Sheffield
Presenters: Peter Jackson, University of Sheffield, UK, Monica Truninger, University of Lisbon, Portugal, David Evans, University of Manchester, UK, Polly Russell, The British Library, London, UK, Melissa Caldwell, UC Santa Cruz (discussant)
Session 4.8  
**Waterman 423**

Title: Translating Food Systems Action into Policy: Methods and Strategies

Presenters: Vanessa Fry, Boise State University (Frankenfood: Agricultural Biotechnology Policy, Adoption and Rejection), Molly De Marco, University of North Carolina at Chapel Hill (The Local Loyalty Project: Can positioning a regional grocery chain as a purveyor of local foods increase customer loyalty and local foods sales?), Anne Palmer, Johns Hopkins Center for a Livable Future (The organizational evolution of food policy groups: a study of 12 food policy councils, Alan Hunt (Power in Hybridizing Movement & Government Discourses: Defining “Locally and Regionally Produced Agricultural Products”)

Session 4.9  
**Waterman 455**

Title: Forms of Governance: What are the Consequences for Food Systems?

Presenters: Michaela Oldfield (Corporate power, tripartite standards regimes, and the making of the Food Safety Modernization Act), Thomas W. Gray, University of Saskatchewan (Institutionalization Tensions in Agricultural Cooperatives, Democratization and Multi-stakeholder Cooperatives), Jessica Jane Spayde, Cardiff University (Collaboration across the Alternative/Conventional Divide: Sustainable Food for the London 2012 Olympics), Rebecca Dunning, North Carolina State University (Localizing the Food System: Theory and Application for Grocery and Food Service Distribution)

Session 4.10  
**Waterman 456**

Title: Examining Food Choice and Individual Health by Using Different Data and Methods

Presenters: Douglas Murray, Montclair State University (Nursing home foodservice and resident malnutrition: Let’s talk to the aides), Brittany Rico, Texas A&M University (Predicting Teachers’ Continued Use of a Gardening, Nutrition and Physical Activity Program to Reduce Childhood Obesity), Kima Cargill, University of Washington (Is the new Binge Eating Disorder a Culture Bound Syndrome?), Kaelyn Wiles, Centre College (Genes, Food, and Health: Implications for food systems and public health)

Session 4.11  
**Waterman 458**

Title: Possible Career Paths for Graduate Students in Food and Agriculture Studies

Format: Roundtable

Lead Organizer: Shawn Trivette, Louisiana Tech University

Presenters: Shawn Trivette, Louisiana Tech University, Farryl Bertman, Gretchen Swanson Center for Nutrition, Phil Mount, Wilfrid Laurier University, Chelsea Lewis, Vermont Agency of Agriculture, Florence Becot, University of Vermont

**Session 5 • Friday, June 20**

**8:30 – 9:45 am**

Session 5.1  
**Sugar Maple Room, Davis Center**

Title: Scaling up and down the food system

Format: Roundtable

Lead Organizer: Hugh Joseph, Tufts University

Presenters: Kate Clancy, Hugh Joseph, Phil Mount

Session 5.2  
**Aiken 110**

Title: Eating the Equator: Sustainability and Tropical Origin Foods

Format: Pre-Organized panel

Lead Organizer: Alice Julier, Chatham University

Presenters: Addie Hurst (Golden Paradises: A pineapple’s journey from tropical growing regions to Western supermarket shelves), Amber Webb (Chocolate: scale and sustainability, taste and trends), Nuttawdee Changboonchu

Session 5.3  
**Aiken 112**

Title: Building Rural Communities through Collaboration and an Expanding Agritourism-Based Model – Linking Agriculture, Economics and Education

Format: Workshop

Lead Organizer: Doolarie Singh-Knights, West Virginia University & Cynthia Martel, West Virginia Department of Agriculture

Presenters: Not listed
Session 5.4 *Frank Livak Ballroom, Davis Center*
Title: American Origin Products Research Foundation
Lead Organizer: Elizabeth Barham
This workshop will offer a brief orientation to activities in the American Origin Products arena. Creation of the AOP producer association and the newer research network will be described, along with their current initiatives.

Session 5.5 *Williams Family Room, Davis Center*
Title: Foods that Challenged and Changed the System
Format: Pre-Organized Panel
Lead Organizer: Shayne Figueroa, New York University
Presenters: Shayne Figueroa, Alexandra Lampert, Nancy Gagliardi, New York University, Greg de St. Maurice, University of Pittsburgh

Session 5.6 *Chittenden Bank Room, Davis Center*
Title: Sharing a Place at the Table: How a Church Kitchen Can Partner with a Non-Profit
Format: Workshop
Lead Organizer: Julie L. Locher
Presenters: Julie L. Locher, David R. Buys, Meredith L. Kilgore, Rev. Sally Allocca, University of Alabama at Birmingham East Lake United Methodist Church (ELUMC) and Promoting Empowerment and Enrichment Resources (PEER, Inc.)

Session 5.7 *Jost Room, Davis Center*
Title: Innovations to improve food access for rural and low-income residents
Format: Pre-Organized Panel
Lead Organizer: Marilyn Sitaker
Presenters: Marilyn Sitaker, Battelle Memorial Research (Do entrepreneurial food system innovations impact rural economies and health?), Jane Kolodinsky, University of Vermont (Expanding the Distribution Channels for Local Food), Jared McGuirt, University of North Carolina at Chapel Hill (Evaluating the Impact of the North Carolina Community Transformation Grant-Project Farmers’ Market Initiative), Emilee Quinn, University of Washington (Seattle’s Farmers Market Incentive Program: Measuring Benefits for Low-Income Consumers, Markets, Farmers, and the Community)

Session 5.8 *Jeffords 110*
Title: Food, Ethnicity and Meaning in Life and Literature
Presenters: Meredith E. Abarca, University of Texas at El Paso (The Historical and Cultural Flavors of an Afro-Mestizo Subjectivity: From Ajiaco to Pozole), Amanda Mayo, Boston University (A Suitcase Full of Kimchi: KoreanAmerican Identity Formation through Food Gifts), Marie-Christine Lambert-Perreault (Kim Thúy’s Narratives: Embracing Loss, Love and Food), Université du Québec à Montréal

Session 5.9 *Jeffords 112*
Title: Discourses in Milk, Meat and Human Health
Presenters: Heather Keith and Shannon Saulsbury, Green Mountain College (The case of Bill and Lou: Conflicting Creatively About Our Animal Community), Aye Myae (Public Preferences for Traceability and Animal-Testing in Response to TSEs), Farryl M.W. Bertmann, Gretchen Swanson Center for Nutrition (The Role of Breast Milk and Breastfeeding in a Sustainable Food System)

Session 5.10 *Mildred Livak, Davis Center*
Title: Food Sovereignty Across the Globe
Presenters: Marylynn Steckley, Western University (Eating Up the Social Ladder: Dietary aspirations and prospects for food sovereignty in Haiti), Janet Poppendieck, Hunter College (The Future of Hunger; the anti-hunger network at the crossroads), Hilda Kurtz, University of Georgia (Framing food sovereignty: Democracy, rights and political autonomy), Jason Konefal & Maki Hatanaka, Sam Houston State University (Legitimation Politics and Sustainable Agriculture: Market Power versus Democracy), Michael Fakhri, University of Oregon (Food Sovereignty as a Transnational Legal Concept)
Session 6 • Friday, June 20
10:15 – 11:30 am

Session 6.1 (Lightning Talks)
Benedict Auditorium, Marsh Life Science, Room 235

Title: Small-scale food processing: How to ‘process’ a health-based food policy in Canada?
Presenter: Katie MacDonald, University of Guelph

Title: Cannibalism and the Fear of the Colonial Other in Interwar France
Presenter: Lauren Janes, Hope College

Title: Multi-actors coalitions for changes towards sustainable agriculture?
Presenter: Aurélie Cardona

Title: Weston A. Price Foundation: A Place-based Response to the Global Food Economy
Presenter: Andria Timmer, Christopher Newport University

Title: Does increasing agricultural crop diversity contribute to food security? Exploring the relation between agricultural crop diversity and food security in Nepal
Presenter: Krishna Bahadur KC, University of Guelph

Title: Little Donkey Farm: A photo journal of my visit to Beijing’s first organic CSA
Presenter: Hillary Sackett, Westfield State University

Title: Branding Vietnam: Domestic Coffee Consumption in the Highlands
Presenter: Sarah G Grant, University of California, Riverside

Title: Who deserves food assistance? Food Insecurity, multi-stakeholder approaches to food system development and perceptions of deservedness in Vermont
Presenter: Rachel Schattman, University of Vermont

Session 6.2 Frank Livak Room, Davis Center

Title: Pedagogy Food Education/ Collaborative Teaching Models
Presenters: Lorien MacAuley, Virginia Tech (How do Beginning Farmers Learn through On-Farm Apprenticeships?), Gary Paul Nabhan, University of Arizona (UA Food Systems Network: A University Response to the State of the Southern Arizona Food Systems), Niels Heine Kristensen, AAU Copenhagen (Co-innovation as an integrated part of a Food Studies Master Program), Deion Jones, Florida Gulf Coast University (The Chicken or The Egg? Student Perspectives of Sustainable Food Education and Options on campus)

Session 6.3 Williams Family Room, Davis Center

Title: Sustaining Farm to School Programs: Roles of Strategic Partnerships, Diversified Funding and Ongoing Evaluation
Format: Workshop
Lead Organizer: Mary Stein, National Farm to School Network

Presenters: Mary Stein, National Farm to School Network, Dana Hudson, Shelburne Farms/VT FEED, Jaime Lockwood, National Farm to School Network, Erin Roche, University of Vermont Center for Rural Studies
Session 6.4  
**Jeffords 110**

**Title:** Organic Across the Globe  
**Presenters:** Bernhard Freyer, University of Natural Resources and Life Sciences (How Austrian Organic Farmers Reflect about their Values), Kazumi Kondoh, Michigan State University (Japanese organic farmers’ challenges after the Fukushima disaster), Robert Parsons, University of Vermont (How Economically Sustainable are Vermont Organic Dairy Farms?), Alexander H Kaufman, (An Innovative Approach to Organic Agriculture: Thailand’s Moral Rice Network)

Session 6.5  
**Jost Foundation Room, Davis Center**

**Title:** “Taste in History/Historical Tastes”  
**Format:** Pre-Organized Panel  
**Lead Organizer:** Amy Bentley  
**Presenters:** Irina D. Mihalache (The Taste of the Historic Cake: Museums and Food Interpretation), Nicole Tarulevicz (The Taste of Safety in Singapore), Cecilia Leong-Salobir (Beefsteaks, Mutton Chops, Curry and Rice: The Empire Builders Palate from the Perspective of Colonizer and Colonized in Asia circa 1850-1950), Amy Bentley (The Taste of Baby Food at Mid Century in America)

Session 6.6  
**OPEN**

Session 6.7  
**Chittenden Bank Room, Davis Center**

**Title:** Gender and the Food System  
**Presenters:** Rachel Rybaczuk, University of Massachusetts-Amherst (Selling The Pastoral Ideal: The Commodification of Heteronormativity in Contemporary Agriculture), Emily Contois, Brown University (“It’s Like a Video Game:” The Construction of Gender and the Limits of Self-Making in Weight Watchers Online), Chris Maggiolo, Boston University (They Go By The Moon: An Anthropological Perspective on Home Winemaking and Masculinity Among Italian Americans in Boston), Alicia Nelson, Boston University (“Did you think this was just about cookies?”: Representations of Food and Feminism in the Girl Scouts)

Session 6.8  
**Jeffords 112**

**Title:** The Changing Faces of Nutrition  
**Presenters:** Nurcan Atalan Helicke (The Halal Paradox: Negotiating identity, religious values and genetically-engineered food in Turkey), Joylin Namie, Utah Valley University (‘Just’ desserts: An interpretive analysis of sports nutrition marketing), Kimberly E. Johnson, Syracuse University (Artificial Trans Fat and the Case for a Disciplined Study of Industrial Diseases), Stephanie Maroney, UC Davis (Eating with Microbes In Mind)

Session 6.9  
**Mildred Livak Ballroom, Davis Center**

**Title:** Food Trade and Governance  
**Presenters:** Wanki Moon, Southern Illinois University (International Political Economy of Agricultural Trade: Implications for Governing Agricultural Trade in the Post-Doha Round Era), Douglas H. Constance, Sam Houston State University (Poultry Grabs in China and Australia: A Financialization Regime Analysis), Adam Diamond, American University (Food Value Chains: Can the Market Be Used to Fight the Market)

Session 6.10  
**Sugar Maple Room, Davis Center**

**Title:** Hands to Head Megaroundtable: Doing Food Work to Teach Food Studies  
**Format:** Roundtable  
**Lead Organizer:** Jonathan Deutsch, Drexel University  
**Presenters:** Lisa Heldke, Gustavus Adolphus College, Cynthia Belliveau, University of Vermont, Ken Albala, University of the Pacific, Rachel Black, Boston University, Farha Ternikar, Le Moyne College, Willa Zhen, Culinary Institute of America, Evan Weissman, Syracuse University, Jeffrey Miller, Colorado State University, Babette Audant, Kingsborough Community College, Netta Davis, Boston University, Vivian Liberman, Drexel University, Melissa Hudson Bell, University of California Riverside, Annie Hauck Lawson, Poly Prep Country Day School, Liz Schaible, New York City College of Technology, Christine Caruso, Touro College, Janet Gilmore, University of Wisconsin-Madison, Amber O’Connor, University of Texas at Austin, Alice Julier, Chatham University
Session 7 • Friday, June 20
1:00 – 2:15 pm

Session 7.1  Aiken 110
Title: Emerging Foods: Science and Nutrition/ Media, Communication and the Food System
Presenters: Alicia Fisher, University of Kentucky (Breeding for a Revolution in Agriculture: The Case of Perennial Sorghum), Magaret J. Koyenikan, University of Benin, Nigeria (ADOPTION OF NUTRITION AND ENVIRONMENT-RELATED TECHNOLOGIES AMONG WOMEN UNDER PHASES OF IFAD’S INTERVENTIONS ON CASSAVA IN SOUTH EASTERN NIGERIA), Bradley C. Hiebert, Queen’s University (Heroes for the Helpless: How Canadian print newspapers construct food insecurity in Nunavut, Canada)

Session 7.2  Aiken 112
Title: Feeding the Feminist Gaze: Critical Perspectives on Memoir, Identity, and Food
Format: Pre-Organized panel
Lead Organizer: Alice Julier
Presenters: Farha Ternikar, Le Moyne College (Intersectionality, South Asian women and the Food Memoir), Arlene Avakian, University of Massachusetts (Cooking up a Life: Annia Ciezadlo’s Day of Honey)

Session 7.3  Jeffords 112
Title: Food, History and Culture
Presenters: Christine Knight, University of Edinburgh (The deep-fried Mars bar in the UK press: Depicting a Scottish diet icon), John Kainer, Texas A&M University (Croissant or Crumpet: A Comparative Analysis of Western Cuisines)

Session 7.4  Jeffords 110
Title: Cooking and Nutrition
Presenters: William Alex McIntosh, Texas A&M University (Cooking Skills, Cooking Difficulties, and Involvement of Children in Food Preparation), Jane Kolodinsky, University of Vermont (No time left for food?), Julia A Wolfson, Johns Hopkins Bloomberg School of Public Health (Is cooking at home associated with better diet quality or weight loss intention?), Charles Feldman, Montclair State University (The Accuracies of Nutrient Labels in University Foodservices: A Quantitative Study)

Session 7.5  Chittenden Bank Room, Davis Center
Title: Small Farms and Production Issues
Presenters: Ian Bailey, Cornell University (Locating the politics of first generation farmers), Nadine Lehrer, Chatham University (Is it safe or isn’t it? Results from a Q study on pesticides and worker safety), Anelyse Weiler, Simon Fraser University (The moral economy of precarious labour: Farm work and food movements in British Columbia), Michele Hockett, Michigan State University (“They say that wealth is in the soil”: Local Knowledge and Agricultural Experimentation in Malawi)

Session 7.6  Jost Foundation Room, Davis Center
Title: Food Systems Development and the Global South

Session 7.7  Mildred Livak Ballroom, Davis Center
Title: Food, Values and Place
Presenters: Cheryl Morse, University of Vermont (Crafting Vermont’s Working Landscape: Policy, Values and Place Production), Aeleka Schortman, University of Kentucky (Peri-Urbanization, Foodways, and Globalization: An Ethnographic Case Study from Northern Honduras), Tomoko J. Iwaki (Overwhelmed by Choice: Why Families Choose to Participate in Community Supported Agriculture Programs)
Session 7.8  
**Williams Family Room, Davis Center**  
Title: Development and Evolution of Food Systems  
Actors, Movements, Participants  
Presenters:  
Cayla Albrecht, University of Guelph (What is reconnection in local food systems?: Linking farmers with customers and customers with food),  
John Eshleman, Pennsylvania State University (What’s in a food movement?: Convergence and divergence among national-level agrifood movement organizations),  
Mim Seidel, Chatham University (SUMMER: Support, Move More, Eat Right – a diabetes prevention and community garden feasibility study)

Session 7.9  
**Frank Livak Room, Davis Center**  
Title: Dignity, Food Security, Shopping and Politics  
Presenters:  
Daniel Bowman Simon, NYU (Of Defense and Food Stamps), Clare Hinrichs, Pennsylvania State University (Food Shopping as Social Practice: Navigating Access in Lower-Income Communities),

Session 7.10  
**Sugar Maple Room, Davis Center**  
Title: Food and Climate Change  
Presenters:  
Caroline Boules, George Mason University (Climate Change Adaptation in Agriculture in Northeastern Tunisia), James Tiburcio, University of Brasilia (Climate-smart agriculture and food security policies: tales from Brazil and India), Eric Garza, University of Vermont (The energy cost of local food), David A. Cleveland, University of California (From planet, to plate, to planet….diet change to mitigate global warming)

Session 8 • Friday, June 20  
2:30 – 3:45 pm

Session 8.1  
OPEN

Session 8.2  
**Chittenden Bank Room, Davis Center**  
Title: Regional Perspectives of Social Justice, Community Based Research and Health in the Food System  
Format: Workshop  
Lead Organizer: Irena Knezevic, Wilfrid Laurier University  
Presenters: Peter Andree, Patricia Ballamingie, Carleton University, Alison Blay-Palmer, Charles Levkoe, Irena Knezevic, Lori Stahlbrand, Wilfrid Laurier University, Rita Hansen-Sterne, Karen Landman, University of Guelph

Session 8.3  
**Mildred Livak Room, Davis Center**  
Title: The Wicked Dimensions of Access: Food Hubs and Gentrification in Grand Rapids, Michigan (a Case Analysis)  
Format: Pre-Organized panel  
Lead Organizer: Lisa Sisson, Grand Valley State University  
Presenters: Lisa Sisson, Lara Jaskiewicz, Danielle Lake, Grand Valley State University

Session 8.4  
**Jeffords 110**  
Title: E.A.T. (Engage, Analyze, Transform): Collaboration and Innovation between Academic Programs and Professional Dining Services  
Format: Roundtable  
Lead Organizer: Robert Valgenti, Lebanon Valley College  
Presenters: Robert Valgenti, Ashley Smith, Anthony Feudale, Ashley Ferrari, Lebanon Valley College, William Allman, Metz Culinary Management
Session 8.5  
*Williams Family Room, Davis Center*  
Title: Reconsidering “middle class” status through ethnic and transnational food encounters  
Format: Pre-Organized panel  
Lead Organizer: Willa Zhen, Culinary Institute of America  
Presenters: Krishnendu Ray, NYU (Middle-Class Asian American Chefs and the New American Haute Cuisine), Liora Gvion, The Kibbutzim College of Education, Willa Zhen, Culinary Institute of America (Food, African Refugees and the Decaying Israeli Middle Class: The Case of “Marak Lewinsky”)

Session 8.6  
*Aiken 110*  
Title: Food Utopias and Intentional Communities: Fostering Engaged Dialogue on Sustainable Agriculture  
Format: Outreach Session  
Lead Organizer: Paul Stock, University of Kansas  
Presenters: Joshua Lockyer, Arkansas Tech University, Paul Stock, University of Kansas

Session 8.7  
*Jost Foundation Room, Davis Center*  
Title: Laboring Bodies: Food, Immigration, Biopolitics and Justice  
Format: Pre-Organized panel  
Lead Organizer: Sandra Brown & Julie Guthman  
Presenters: Seth Holmes, University of California-Berkeley (Race, Class, and Berries: The naturalization of social suffering among indigenous Mexican farm laborers), Margaret Gray (Labor and the Locavore: Paternalism as a Form of Labor Control), Jill Harrison (Firm Size and Job Rewards in Agriculture: A Mixed-Methods Study of Farm Work in California and Wisconsin), Julie Guthman and Sandra Brown (Whose life counts: the biopolitics of fumigant mitigation measures in California’s strawberry industry)

Session 8.8  
*Sugar Maple Room, Davis Center*  
Title: Systemic investments in local food systems at the state level  
Format: Panel & Workshop  
Lead Organizer: Megan Phillips Goldenberg  

Session 8.9  
*Frank Livak Ballroom, Davis Center*  
Title: Coffee in Crisis?  
Format: Pre-Organized panel  
Lead Organizer: Robert Thurston & Jonathan Morris  
Presenters: Robert Thurston, Miami University (GMO and Coffee: Science and Need Meet Culture and Ideology), Jonathan Morris, University of Hertfordshire, UK (Consumption, heritage, and sustainability within the world coffee industry)

Session 8.10  
*Jeffords 112*  
Title: Sustainability and the Global South  
Presenters: Amber O’Connor, University of Texas at Austin (Pak’ach: Structuring the Feminine in Quintana Roo), Erin Nelson, University of Guelph (Innovations in Organic Certification: The Case of Participatory Guarantee Systems in Mexico), Stephanie Rogus, New York University (Food and Security in the U.S.: Exploring the Theoretical Impact of Food Policy on Food Purchases), Theresa Selfa, SUNY ESF (Flex Crops for Food and Fuel: Social Implications and Prospects for Governance in Brazil and Colombia)

**Session 9 • Saturday, June 21**  
**8:30 – 9:45 am**

Session 9.1  
*Sugar Maple Room, Davis Center*  
Title: Measuring Collective Impact within a Food System  
Format: Workshop  
Lead Organizer: Erica Campbell, Vermont Sustainable Jobs Fund  
Presenters: Erica Campbell, Farm to Plate Network, Scott Sawyer, Vermont Sustainable Jobs Fund, Stacy Burnstein, Vermont Food Funders Network
Session 9.2  **Mildred Livak Room, Davis Center**  
Title: Input from the Field: Continuing the Dialogue about Community Food Systems Research  
Format: Roundtable  
Lead Organizer: Gail Feenstra, University of California, Davis  
Presenters: David Campbell, Gail Feenstra, Ildi Carlisle-Cummins

Session 9.3  **Jeffords 110**  
Title: Critical Reflections on Food Deserts and Food Access  
Format: Pre-Organized panel  
Lead Organizer: Christine C. Caruso, Touro College of Pharmacy  
Presenters: Christine C. Caruso, Touro College of Pharmacy and Yuki Kato, Tulane University (Non-spatial Conceptualization of Food Desert), Kathleen Tobin (Healthy food acquisition in a food-insecure city: An examination of socioeconomic and food-security predictors), Justin Myers, Marist College, (Beyond Food Deserts: Towards the Actually Existing Food Environments of East New York, Brooklyn), Janet Poppendieck, Hunter College (Critical Reflections on Food Deserts and Food Access)

Session 9.4  **OPEN**

Session 9.5  **Aiken 110**  
Title: New Directions in Gender, Class and Food Work  
Format: Roundtable  
Lead Organizer: Felicia Kornbluh  
Presenters: Felicia Kornbluh, Amy Trubek, Teresa Mares, Rachel Schattman, Shoshanah Inwood, University of Vermont, Valerie Imbruce, Bennington College

Session 9.6  **OPEN**

Session 9.7  **Frank Livak Ballroom, Davis Center**  
Title: Visioning the Future of AFHVS: Where would you like us to go?  
Lead Organizer: Ardyth Gillespie  
Format: Strategic Planning for AFHVS

Session 9.8  **Williams Family Room, Davis Center**  
Title: Digging into “Good Food:” Theory and Methods for Understanding Food Choice  
Format: Pre-Organized panel  
Lead Organizer: Charlotte Biltekoff, UC Davis  
Presenters: Sara SchaefeCharlotte Biltekoff, UC Davis (Naughty, Sloshy Beverages, Vague Health and Keys to the System: A Cross-Disciplinary Qualitative Look at Food Choice), Lisa Heldke, Gustavus Adolphus College, Kimberly Libman, Queens College (Eaters in the City: Food Gestalts and Food Journeys) Abby Wilkerson, George Washington University (Moderator), Emma Tsui, City University of New York School of Public Health (“You Make It Your Mission”: The Working Lives of Cooks Serving “Good” Food in Publicly Funded Food Service Settings)

Session 9.9  **Chittenden Bank Room, Davis Center**  
Title: Innovations in Food Service  
Presenters: Marissa Cisneros (Culinary Schools: Silently Sustaining The Blockades To Gender Equality in The Culinary Field), Elyzabeth Engle (The Local Experience: A Study of Farm-to-Restaurant Networks in Central Pennsylvania), Penn State University, Catherine Piccoli (Lonestar Taco NYC – Building a Sustainable Restaurant Enterprise), Terre Ryan (The White House Kitchen Garden and the Aesthetics of Social Order), Loyola University, Sonia Massari, Gustolab Institute (THE UNIVERSAL 2015 EXPO AND THE MILAN PROTOCOL: responsibilities and opportunities for Food Studies experts)
Session 9.10  
*Jost Foundation Room, Davis Center*

**Title:** Innovations in Food Systems Learning  

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**Session 10 • Saturday, June 21**  
**10:15 – 11:30 am**

**Session 10.1**  
*Jeffords 110*  
**Title:** A Discussion on Planning Household and Community Outreach to Support Socially Sustainable Agriculture  
**Format:** Roundtable  
**Lead Organizer:** Jason Parker, University of Vermont  
**Presenters:** Jason Parker, University of Vermont, Deb Heleba, University of Vermont Extension, audience participation is also welcome

**Session 10.2**  
OPEN

**Session 10.3**  
*Jeffords 112*  
**Title:** Urban Agriculture: Evidence, Uses, and Practices  
**Format:** Pre-Organized panel  
**Lead Organizer:** Carolyn Dimitri, New York University  
**Presenters:** Rick Welsh (Moderator), Monique Centrone Stefani, Università di Trento (Urban agriculture and food security: the case of New Haven Farms, CT), Alison Nihart, University of Vermont (Communities, local policy councils and urban agriculture: the case of Burlington, VT), Carolyn Dimitri, NYU (Urban Agriculture: Evidence, Uses, and Practices)

**Session 10.4**  
*Sugar Maple Room, Davis Center*  
**Title:** Engaging Students in Food Studies  
**Format:** Roundtable  
**Lead Organizer:** Jeffrey Cole, Connecticut College  
**Presenters:** Jeffrey Cole, Connecticut College, Janet Chrzan, University of Pennsylvania, Delores Phillips, Old Dominion University, Sally Booth, Keystone Academy (Beijing)

**Session 10.5**  
*Aiken 110*  
**Title:** Food, Ritual, and Negotiated Meaning in Three Contexts  
**Format:** Pre-Organized panel  
**Lead Organizer:** Alice Julier, Chatham University  
**Presenters:** Katie Walker (Umeboshi: Preserving the Past in a Global Marketplace), Drew Cranisky, Chatham University (Marketing a Mood: The Role of the American Menu), Gretchen Sneegas, Chatham University (A Heated Debate: A Q-Methodological Analysis of Perspectives Surrounding Raw Milk, Risk and Regulation)

**Session 10.6**  
OPEN

**Session 10.7**  
*Williams Family Room, Davis Center*  
**Title:** Food systems, ethical systems and post-socialism  
**Format:** Pre-Organized panel  
**Lead Organizer:** Ellen Oxfeld, Middlebury College  
**Presenters:** Ellen Oxfeld, Middlebury College (Food, Meaning and Morality in Reform Era Rural China), Melissa Caldwell, University of California, Santa Cruz (Eating for the State: The Ethics of Civic Nutrition in Russia), Marisa Wilson, University of Edinburgh (The scalar politics of sustainability: transforming the small farming sector in Cuba), Jennifer Dickinson, University of Vermont (Buy Ukrainian!: Geopolitics and Ethical Consumption after Russia’s Annexation of Crimea)
Session 10.8
Chittenden Bank Room, Davis Center
Title: Farmers and Identity
Presenters: John E. Carroll, University of New Hampshire (LIVE FREE AND FARM: FOOD AND INDEPENDENCE IN THE GRANITE STATE), Theresa Groth, Charles Sturt University, (Using a collective identity construct to explore the role of occupational identity in rural landholders: A comparative study analyzing ‘farming’ identities), John Jemison, University of Maine (Why Farmers Choose to Farm), Marcia Ostrom, Washington State University (She’s my Farmer: Exploring the Role of Gender in the Farmers Market Movement)

Session 10.9
Mildred Livak Ballroom, Davis Center
Title: Food Waste: Consumers Attitudes and Policy Directions
Presenters: Ona Balkus, Harvard Food Law and Policy Clinic (Policy Innovation to Reduce Food Waste), Roni Neff, Johns Hopkins Bloomberg School of Public Health (Wasted food: Consumer awareness, knowledge, attitudes, behavior),

Session 10.10
Frank Livak Ballroom, Davis Center
Title: Sovereignty and Tradition in a Globalized World
Presenters: Karen Rignall, University of Kentucky (Situating agrodiversity in the new rurality of a Moroccan oasis), Vivian Liberman (The Preservation of the Gastronomic Culture of Palenque de San Basilio, UNESCO Oral Heritage Site), Scott Barton, NYU (O que ‘são’ suas quizilas, resguardso o remosos?—Food Taboos in Afro-Brazilian Sacred and Profane Foodways)

Session 11.1
Jeffords 110
Title: Farmers and Sustainability
Presenters: Sarah Rocker, The Pennsylvania State University (Building Together: The Importance of Farmer-Buyer Collaboration in Local Food Systems Planning), Christy Shields, American University of Paris (Tasting Place in Comté Cheese: Practicing Taste as a Member of the Jury de Terroir), Snehalatha Gantla, Oregon State University (Ownership and outcomes - A study of the role of ownership in farmers markets’ conduct and performance)

Session 11.3
Frank Livak Ballroom, Davis Center
Title: “Who Benefits? Community-University Collaborations in Sustainable and Just Food Production”
Format: Roundtable
Lead Organizer: Deborah Barndt, York University
Presenters: Deborah Barndt, Genevieve Fullan, Cassie Wever, York University

Session 11.4
Jost Foundation Room, Davis Center
Title: Food Trends in American History
Presenters: Amanda Milian, Texas Christian University (As Many as His Table Would Hold: The Making of a Republican Court), Jan Whitaker (Revisiting Fred Harvey), Katherine Hysmith, Boston University (“Civilized Tinklings”: Gentility, Ritual, and Social Distinctions in the Southern Tea Ritual), Lisa Jacobson, UC Santa Barbara (Wining and Dining in Post-Prohibition America: Consumer Resistance and the Failure of Food Reform)
Session 11.5  
**Jeffords 112**
Title: Alternative Models and New Visions in the Food System
Presenters: Joshua Lockyer, Arkansas Tech University (Food, Utopia, Sustainability: Collaborative Research in an Ecovillage), Tal Yifat, University of Chicago (Sustainability and Farmer Control in an Agrifood Value Chain: The Case of Organic Valley), Michael Bell and Valerie Stull, University of Wisconsin-Madison (In Your Face: Why Food Is Politics and Why We’re Finally Starting to Admit It)

Session 11.6  
**Aiken 110**
Title: Reinventing Everyday Eating: Commercial Products and Sentiment
Format: Pre-Organized Panel
Lead Organizer: Alice Julier
Presenters: Maureen Gullen (Crust-Free Peanut Butter and Jelly: From the Freezer Aisle to Artisanal DIY), Emily Gallivan (Nutella: The malleable nature of mass popularity), Hanna Mosca, Chatham University (No ordinary glassware: Pyrex and gender representations of skill and sentiment)

Session 11.7  
**Aiken 102**
Title: Communal Values: Food production in collective contexts
Format: Pre-Organized Panel
Lead Organizer: Alice Julier
Presenters: Hana Uman (An Extra Firm Block of Cooperative Capitalism: A Commodity Chain Analysis of Tofu), Rose Hermelin (Community empowerment, food assistance, and varying models of Community Diners), Shauna Kearns, Chatham University (Communal Bread Ovens: Democratic Sustenance)

Session 11.8  
**Williams Family Room, Davis Center**
Title: BEYOND BHUTAN: Recently-Arrived Refugees and Food Meanings
Format: Workshop
Lead Organizer: Dorothy Abram
Presenters: N/A

Session 11.9  
**Sugar Maple Room, Davis Center**
Title: Fair Trade Networks and Sustainability
Presenters: Maki Hatanaka, Sam Houston State University (Rethinking the Potential and Limitations of Certification: Lesson Learned from a Sustainable Shrimp Project in Indonesia), Daniel Jaffee, Portland State University (Who’s the Fairest of Them All? Assessing the Fractured Landscape of Fair Trade Certification in the U.S.)

Session 11.10  
**Mildred Livak Room, Davis Center**
Title: History, Foods role in the Social Constructions of race, gender, and identity
Presenters: Jerome Dotson, University of Wisconsin-Madison (“A Republic of Porkdom”: Race, Swine and Hierarchy in the Antebellum South), Abigail Carroll (Everything Is Trending Toward Sweetness), Elise S. Lake, University of Mississippi (Creating the Quantifying Self: The Calorie and “Good Housekeeping,” 1885-1920)
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