

Collaboration & Innovation



Across the Food System

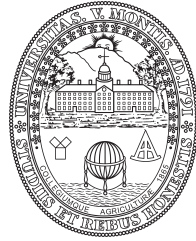
ASFS/AFHVS CONFERENCE 2014

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

UVM Department of Geography

UVM Center for Rural Studies

Sugarsnap



The University of Vermont

Bloomsbury Publishing

The Culture & Agriculture Section of the
American Anthropological Association

UVM Department of Anthropology

King Arthur Flour

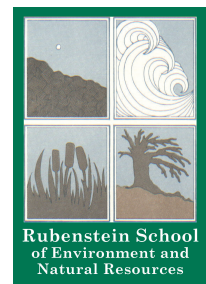
Cabot Creamery



Vermont Smoke and Cure

Lake Champlain Chocolates

Middlebury College

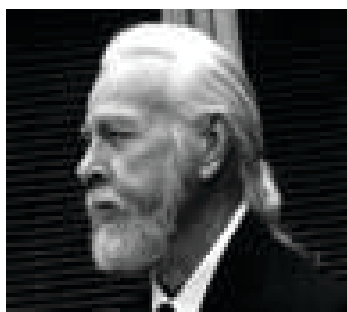


SHELburne FARMS

In Memoriam

RICHARD PIERCE HAYNES

1931-2014



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.

Table of Contents

Sponsors

Welcome Message

Special Events

ASFS/AFHVS Committees

Conference Planning Committee

Presidential Luncheon and Awards Ceremony

Keynote Speaker

Schedule at a Glance

Tours

Restaurants

Burlington Activities

Services

Poster Sessions

Concurrent Session Schedule

**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>

Welcome

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 through 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

Past President:
Clare Hinrichs

Vice-President:
Amy Guptill

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-Forsen

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 Lounsbury
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.

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

Society Awards

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

Gretchen Sneegas, Chatham University

Attack of the Frankenfish: An Analysis of Political Cartoon Representations of the GMO Debate

2014 William Whit Undergraduate Paper

Helen Anderson, Stanford University

Will it Absolve You or Seduce You?: Kale, Guilt, and A New Way of Looking at Morality

Keynote Speaker

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 Vermonters. 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

WEDNESDAY, JUNE 18

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.

Tours

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/foodsystems/?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 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.



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.



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



Church & Main
156 B Church Street, Burlington, VT
802.540.3040
www.churchandmainvt.com

Tuesday-Saturday 11:30am-10pm;
Sun/Mon Closed

The ideals of sustainable agriculture and aquaculture, community support, Vermont, and the belief that providing the best product at the best price create the core values of Church & Main.

The Daily Planet
15 Center St., Burlington, VT
802.862.9647
www.dailyplanet15.com

Bar opens daily at 4 p.m.
Dinner begins daily at 5 p.m.
Late-Night menu available.

A hush eatery, funky bar and chic solarium. We give you the choice: let orb lamps and celestial surroundings illuminate your fresh-tap brew, go for stargazing au natural at outdoor sidewalk tables or from the indoor solarium, retreat into the dining room for a more private evening.

City Market / Onion River Coop
82 South Winooski Avenue, Burlington, VT
802.861.9754
www.citymarket.coop
7 Days a Week, 7AM – 11PM

A 16,000 sq. ft. community-owned food cooperative. We work with over 1,000 Vermont vendors to feature the widest selection of local products in the state.

El Cortijo Taqueria Y Cantina
189 Bank St, Burlington, VT
802.497.1668
www.cortijovt.com

Daily 11:30-close

Rippin' good farm-to-table taqueria and cantina serving lunch, dinner, late night and take out.

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
Thur–Sat 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
 - The goal at this international vegetarian spot is to make you not miss the meat. Dishes include flavorful pastas, tacos and curries.
 - Hours: Mon–Sat 5:00pm–10:00pm
Sun Closed
 - Location: 9 Center St, Burlington, VT 05401

Local watering holes/Bars

- The Farm House Tap and Grill
 - The tap room delivers highly prized and rare beers from Vermont’s backyard and beyond. Enjoy the tap room experience in the downstairs Parlor and the seasonal outdoor Beer Garden.
 - Hours: Mon–Thurs 11:30am–10:00pm
Fri 11:30am–11:00pm
Sat 11:00am–11:00pm
Sun 11:00am–10:00pm
 - Location: 160 Bank Street, Burlington, VT 05401
- The Mule Bar
 - 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!
 - Hours: Mon–Sun 3:30pm–1:00am
 - Location: 38 Main St Winooski, VT 05404
- The Three Needs
 - Great beers, great laid back atmosphere that is perfect if all you want is a beer and a good conversation.
 - Hours: Mon–Sun 4:00pm–2:30am
 - Location: 185 Pearl St Burlington, VT 05401
- Radio Bean
 - 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.
 - Hours: Mon–Sat 8:00am–2:00am
Sun 10:00am–2:00am
 - Location: 8 N Winooski Ave, Burlington, VT 05401
- Drink
 - 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.
 - Hours: Mon–Sat 4:30pm–2:00am
Sun 6:00pm–2:00am
 - Location: 135 St. Paul St, Burlington, VT 05401

- Ri Ra's
 - 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.
 - Hours: Mon–Fri 11:30am–1:00am
Sat 10:00am–2:00am
Sun 9:00am–12:00pm
 - Location: 123 Church St. Burlington, VT 05401
- Finnigan's
 - 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.
 - Hours: Mon–Sun 4:00pm–2:00am
 - Location: 205 College St. Burlington, VT 05401

Services

- City Market
 - City Market is Burlington's only downtown grocery store, offers a wide variety of local, organic, and conventional products.
 - 82 South Winooski Avenue, Burlington, VT 05401
 - Hours: 7 Days a Week, 7am – 11pm
- Healthy Living
 - 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.
 - 222 Dorset Street, South Burlington, VT 05403
 - Hours: Mon–Sun 8:00am–9:00pm
- University Mall
 - The University Mall is an enclosed shopping mall with an array of stores and areas to eat.
 - 155 Dorset Street, South Burlington, VT 05403
 - Hours: Mon–Sat 9:00am–9:30pm
Sun 10:00am–6:00pm
- Rite Aid
 - 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.
 - 158 Cherry St, Burlington, VT 05401
 - Hours: Mon–Sat 8:00am–10:00pm
Sun 8:00am–9:00pm
- Printing Services on Campus
 - 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 conference. 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
 - 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.
 - 6000 Shelburne Rd. Shelburne, VT 05482
 - Hours: Mon–Sun 10:00am–5:00pm
 - Admission: Adults \$22; Children \$11; Teens \$14; Children under 5 are free
- Shelburne Farms
 - 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.
 - 1611 Harbor Rd. Shelburne, VT 05482
 - Hours: Mon–Sun 10:00am–5:00pm
 - Admission: Adults \$8; Seniors \$6; Children \$5; Children under 3 are free
- Fleming Museum
 - 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.
 - 61 Colchester Ave. Burlington, VT 05405
 - Hours: Mon–Sun 9:00am–4:00pm
 - Admission: Adults \$5; Family \$10; Students and Seniors \$3; Children under 6 are free
- The Intervale Center
 - 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.
 - 180 Intervale Rd. Burlington, VT 05401
- North Beach
 - 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.
 - 60 Institute Rd. Burlington, VT 05408
 - Hours: Mon–Sun 9:00am–9:00pm
Life guarding 11:00am–6:00pm
 - Admission: Nonresidents \$8; residents \$6
- Oakledge Park
 - Right off of the waterfront this park features two picnic shelters, four tennis courts, three ball fields, and the bike path.
 - Located at the end of Flynn Ave. Burlington, VT 05401
- Bike trail
 - 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.
 - Located at the end of Flynn Ave. Burlington VT 05401

Poster Presentations

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

Progressive Eating: The New England Kitchen and the Development of Scientific Cookery, 1890-1896

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 addiction, 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

Presenters: Daniel Baker, University of Vermont (Self-assessed health care issues of Latino dairy farmworkers in Vermont), Teresa Mares, University of Vermont (“Investigating and Enhancing Food Security with Vermont’s Latino Dairy Workers: An Applied Approach”), Kathleen Sexsmith, Cornell University (The politics of reforming occupational safety and health regulations in the New York dairy-farming sector), Naomi Wolcott-MacCausland, University of Vermont/UVM Extension (Latino Dairy Workers and Health Access in a Border State)

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)

Title: Measuring the Economic Impact of Institutional Local Food Procurement

Presenter: Florence Becot, University of Vermont

Title: Rethinking food security: perception and preference

Presenter: Katlyn S. Morris, University of Vermont

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)

Title: Rhetoric Over Food Assistance in the United States

Presenter: Thomas Conroy, Lehman College

Title: Comparison of Standard Soil Amendments, Calcined Clay, and Biochar on Crop Yields in an Urban Garden at University of North Carolina Asheville, Asheville, North Carolina

Presenter: Page Johnston, University of North Carolina, Asheville

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)

Title: Empowering Families to Cook Healthy, Affordable Meals Together: An Ethnographic Study of “Cooking Matters for Families”

Presenter: Megan Grocki, Boston University

Session 2.2 *Waterman 457*

Title: Cooking the Research, Filming the Food: A Multidisciplinary Experiment in Teaching Food History

Format: Roundtable

Lead Organizer: Megan Elias, Queensborough Community College

Presenters: Babette Audant, Kingsborough Community College, Secil Cornick, Brooklyn College, Megan Elias, Queensborough Community College

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

Session 2.3 *Waterman 456*

Title: Dinnertime Conversation: Practicing Food Systems

Format: Roundtable

Lead Organizer: Phil Mount, Wilfrid Laurier University

Presenters: Valentine Cadieux, University of Minnesota, Phil Mount, Wilfrid Laurier University, Matthew Potteiger, SUNY, Syracuse

Title: What’s Wrong with the Food Desert?

Presenter: Madeleine Daepf

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

Session 2.4 *Waterman 455*

Title: Diffusion of Innovation: A University Food Systems

Format: Workshop

Lead Organizer: Ashley Colpaart, Colorado State University

Session 2.5 *Waterman 423*

Title: The Regionalization of Alcohol

Format: Pre-Organized Panel

Lead Organizer: Alice Julier

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)

Session 2.6 *Waterman 419*

Title: Negotiating for a more equitable food system from Foodshed to Watershed: Collective Processes and Action in Appalachia Virginia, Shenandoah Valley, and the Chesapeake Bay

Format: Pre-Organized Panel

Lead Organizer: Kim Niewolny

Presenters: Eric Bendfeldt, Virginia Cooperative Extension, Kim L. Niewolny, Virginia Tech, Nikki D'Adamo-Damery, Appalachian Foodshed Project, Phil D'Adamo-Damery, Virginia Tech

Session 2.7 *Waterman 403*

Title: Race and Gender in South African Agriculture-Overcoming the Legacy of Apartheid through Innovative Collaborations and Peer Support for Smallholder Farmer Development

Format: Pre-Organized Panel

Lead Organizer: Anusuya Rangarajan, Director, Cornell Small Farm Program

Presenters: J. Thamaga-Chitja, University of KwaZulu Natal (Collaboration & 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)

Session 2.8 *Waterman 402*

Title: Collaboration for Food Access: Solidarity and SNAP Programs at Farmer's Markets

Format: Roundtable

Lead Organizer: Shannon Brenner, University of Maine

Presenters: Erin Sweeney, Food & Medicine, Mark Haggerty, John Jemison, Shannon Brenner, University of Maine

Session 2.9 *Waterman 400*

Title: Food, Markets, and Regulations: Case Studies from Europe and the United States

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),

Session 2.10 *Waterman 458*

Title: The Many Ways Poor Americans Have to Work Harder for Food

Presenters: Daniel Block, Chicago State University (A Short History of Food Access Patterns, Research, and Activism in Chicago, 1832-2014), 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)

Session 2.11

Aiken 112

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 • Thursday, June 19

1:00 – 2:15 pm

Session 3.1 (Lightning Talks) Waterman 413

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

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 3.2

OPEN

Session 3.3

Waterman 419

Title: Hands On Methodologies in Food Studies

Format: Pre-Organized Panel

Lead Organizer: Melissa Hudson Bell

Presenters: Melissa Hudson Bell, Jonathan Deutsch and others

Session 3.4

Waterman 400

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

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 Performative 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

Presenters: Ilkay Kanik Ph.D., The New School (Building Masculinity Versus Motherness In Modernity: Mothers and Their Chef Sons), Fabio Parasecoli, The New School (Starred Cosmopolitanism Celebrity Chefs, Documentaries, and the Circulation of Global Desire), Jennifer Dutch, York College of Nebraska (“Say it ain’t queso!”: The Intersection of Social Media, Mass Media and Mass Marketing in the 2014 Velveeta “Cheesepocalypse”)

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

Presenters: M. Ruth Dike, Boston University (“Ya’ll Come Back Now”: Construction of White Southern Identity through Cookbooks), Melissa Fuster, New York University (Changing Societies and Culinary Icons: A comparative analysis in the Spanish Caribbean (1950s-2000s), Amy Reddinger, U of Wisconsin Colleges (Consuming Aloha & Ordering Takeout: Representing Social Change in Post-war US Cookbooks), Roblyn Rawlins & David Livert (The Dilemma of Dinner: How Home Cooks Decide What to Cook and How to Cook It)

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: Korean American 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

Title: Hospitality Economy: how reciprocity theory informs hospitality in restaurants

Presenter: Dana Weisbrodt, Boston University

Title: From Wasted Food to Renewable Resource: Narratives of Local Composting Communities

Presenter: Lindsay Howard, Boston University

Title: Working, Teaching, Learning with Food at an Urban Country Day School

Presenter: Annie Hauck-Lawson, Poly Prep Country Day School

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), Margaret 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

Presenters: Jessica Goldberger, Washington State University (Exploring the Market Potential of U.S.-Grown Organic Quinoa: Results from a Nationwide Survey of Food Co-operatives), Lisa M. L. Price, Oregon State University (Small farm – based food security resilience through movement and regulation of wild food plant biodiversity), Daniel Tobin, Pennsylvania State University (Asset Or Assumption? Assessing the Strength of Social Relationships Among Small Potato Peruvian Highlands), Marion Dixon, Cornell University (Taming the untamed: the Avian flu and other monsters of industrial agriculture in Egypt)

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), Aelesa 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

Presenters: Ken Meter, Crossroads Resource Center, Megan Phillips Goldenberg, New Growth Associates, Ellen Kahler, Vermont Sustainable Jobs Fund, Jessica Burt-Fogarty, Regional Food Systems Working Group, Iowa

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 Schaefer, Charlotte Biltekoff, University of California, 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

Presenters: Ty Matejowsky, University of Central Florida (I Never Promised You a Learning Garden: Anthropological Reflections on the Ill-Timed Launch and Uncertain Future of a Fast Food Outreach Project in Orlando, Florida), Stephanie St. Pierre, CUNY School of Public Health (Exploring North American Traditional Food Projects), Carole Biewener, Simmons College (Boston's Food System: A Conceptual Mapping), Nikki D'Adamo-Damery, Virginia Tech (Visual Values and the Impact on Conservation Practices; The Power of Producers' Photovoice)

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, resguardo so o remosos?—Food Taboos in Afro-Brazilian Sacred and Profane Foodways)

Session 11 • Saturday, June 21

1:15 – 2:30 pm

Session 11.1

Jeffords 110

Title: Farmers and Sustainability

Presenters: Sarah Rucker, 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 11.2

OPEN

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 Hermlin (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.)

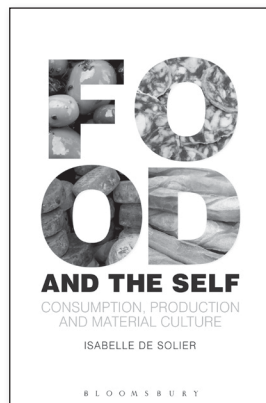
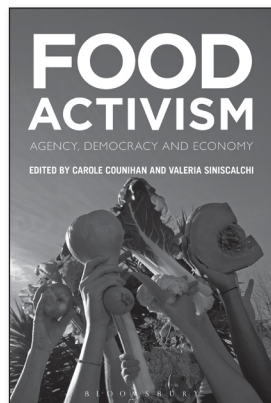
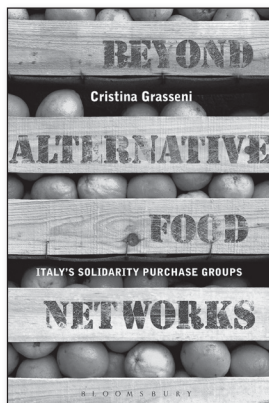
Session 11.10

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)

B L O O M S B U R Y



35% conference discount!

Visit our booth for discount code and more info

Global Food Futures

Feeding the World in 2050

By Brian Gardner

HB 9780857851543 • \$109.95

PB 9780857851550 • \$34.95

Beyond Alternative

Food Networks

Italy's Solidarity Purchase Groups

By Cristina Grasseni

HB 9780857852274 • \$140.00

PB 9780857852281 • \$34.95

Food and the Self

Consumption, Production and Material Culture

By Isabelle de Solier

HB 9780857854216 • \$100.00

PB 9780857854223 • \$29.95

Food Activism

Agency, Democracy and Economy

Edited by Carole Counihan

and Valeria Siniscalchi

HB 9780857858320 • \$120.00

PB 9780857858337 • \$29.95

Food Between the Country and the City

Ethnographies of a Changing Global Foodscape

Edited by Nuno Domingos,

José Manuel Sobral and Harry G. West

HB 9780857856494 • \$128.00

PB 9780857855381 • \$42.95

The Handbook of

Food Research

Edited by Anne Murcott,

Warren Belasco and Peter Jackson

HB 9781847889164 • \$129.95

Fat

Culture and Materiality

Edited by Christopher E. Forth

and Alison Leitch

HB 9780857856166 • \$130.00

PB 9780857855091 • \$39.95

Food

The Key Concepts

By Warren Belasco

HB 9781845206727 • \$99.95

PB 9781845206734 • \$24.95

Food Studies

An Introduction to Research Methods

By Jeff Miller and Jonathan Deutsch

HB 9781845206802 • \$99.95

PB 9781845206819 • \$29.95

Food Media

Celebrity Chefs and the Politics of Everyday Interference

By Signe Rousseau

HB 9780857850522 • \$99.95

PB 9780857850539 • \$34.95

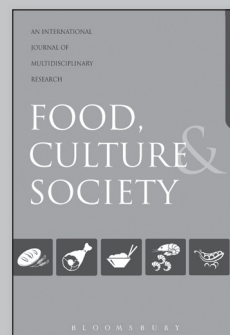
The Food History Reader

Primary Sources

Edited by Ken Albala

HB 9780857854124 • \$140.00

PB 9780857854131 • \$42.95



Food, Culture

and Society is

an international

peer-reviewed

publication

dedicated to

exploring the

complex re-

lationships

among food,

culture,

and society

from numerous

disciplines in the humanities, social

sciences, and sciences, as well as in

the world of food beyond the acad-

emy. It brings to bear the highest

standards of research and scholar-

ship on all aspects of food studies

and encourages vigorous debate on

a wide range of topics

Food, Culture and Society is published

on behalf of the Association for the

Study of Food and Society (ASFS)

www.bloomsbury.com/journal/

food-culture-and-society



@BloomsburyFood

888.330.8477 • bloomsbury.com



Bloomsbury Food Studies

