THE AGROECOLOGICAL PROSPECT
The Politics of Integrating Values, Food and Farming

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CONFERENCE THEME

The Conference theme, “The Agroecological Prospect: The Politics of Integrating Values, Food and Farming”, is an invitation to engage with the political and governance issues that arise in agricultural and food systems. Giving voice to these connections and making them explicit is fundamental to changing them. Agroecology links scientific inquiry, practical arts, and transformative social action to develop food systems that are fair and resilient. Participants are invited to engage in conversations about necessary changes to the design and management of our food and agricultural systems so we may adjust our institutions to better function within the limits of natural systems, ensuring economic viability, food security, and the sovereignty of all people.

NEW FEATURE!
DOWNLOAD THE AFHVS/ASFS CONFERENCE APP FOR THE MOBILE EXPERIENCE!

Watch for announcements and updates, network with your colleagues, and keep track of your schedule.

Search for eVentsLite on the App Store or the Google Play

Event Code: afhv2018

ABOUT UNIVERSITY OF WISCONSIN-MADISON

For 170 years, the UW campus has been a catalyst for social change. It is the state’s public land grant university, charged with solving real-world problems. The Wisconsin Idea – that citizens, state government, and the University work together to address the issues of our day – is deeply embedded in campus culture, and throughout the state by University of Wisconsin Extension and college campuses in the UW System. The 936-acre Madison campus is a city-within-a-city of more than 43,000 students and 10,000 employees. This is Hoocąk territory, and one can find evidence of pre-European ceremonial mounds, agriculture, and village sites throughout the isthmus, as well as a contemporary Hoocąk presence.
AGRICULTURE, FOOD & HUMAN VALUES SOCIETY (AFHVS)

AFHVS is a professional organization that engages in the cross-disciplinary study of food, agriculture, and health, and examines the values that underlie various visions of food and agriculture systems. From a base of philosophers, sociologists, and anthropologists, AFHVS has grown to include scientists, scholars, and practitioners in areas ranging from agricultural production and social science to nutrition policy and the humanities. AFHVS encourages the exploration of alternative visions of the food system from numerous perspectives and approaches, including local and regional food systems, alternative food movements, agricultural and food policies, agricultural sustainability, food justice, issues of local and global food security, and food sovereignty. The organization publishes the journal *Agriculture and Human Values* with Springer Publishing.

ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

ASFS was founded in 1985, to promote the interdisciplinary study of food and society. It has continued that mission by holding annual meetings and working with Routledge Publishing, to produce the quarterly journal, *Food, Culture and Society*. Members explore the complex relationships 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 academy. ASFS encourages vigorous debate on a wide range of topics, such as cross-cultural perspectives on eating behaviors; gender and the food system; recipes, cookbooks, and menu as texts; politics of the family meal; malnutrition, hunger, and food security; comparative food history; and the political economy of the global food system.
Welcome to Madison — or, as locals often call it, Madtown! Things are indeed a little crazy here, at least in comparison to the rest of the country. We care about food. We care about agriculture. We care about ecology. We care about justice. In a word, we actually care about agroecology.

These are good kinds of crazy.

Consider a few Mad-facts. Although a city of just 252,000, we have 13 farmers markets, including the largest in the country, the Dane County Farmers Market (est 1971) around the State Capitol every Saturday morning in summer. Make sure you check it out while you are here. The World Naked Bike Ride is scheduled 6/16 at 11 on the Square, too. We even have four winter farmers markets. We are graced as well with 49 Community Supported Agriculture farms – about 1 for every 500 people. With one local health plan, you can get a $100 personal rebate on your health insurance for joining a CSA, and with the other plans you can earn substantial numbers of points towards a wellness rebate. Plus Madison currently has 50 community gardens. One of these, the Eagle Heights Community garden, has over 500 plots available.

Other fun Mad-facts: We have fabulous food coops, with four stores around town. We have 25 restaurants that feature farm-to-table fare. We have an urban agriculture middle school, the Badger Rock School, which you can visit on one of the conference field sessions. We have a community farm and a student farm. We have time banking. We have co-housing. We have a free zoo. We have 39 bike share stations and 350 bikes to ride on bike paths everywhere. We have 244 public parks scattered across 123 neighborhoods with neighborhood associations, spirited by 109 live music venues, all nestled among our 4 (some say 5) lakes, where you can sailboard or canoe.

Yes, good kinds of crazy. We hope you fall Mad(ison)ly in love with our city.

Mike Bell and Michelle Miller, Program Co-Chairs
Please acknowledge with us that this University is situated upon traditional territories.

The Hooçak Nation calls this region home and this place where we are meeting is known as Dejope. Villagers and their agricultural fields thrived along the banks of these lakes, along the Wisconsin, Rock, Illinois, Fox, Baraboo, Trempealeau, LaCrosse, and Black Rivers and all their tributaries. After the War of 1812, the United States, acting through a citizen paramilitary, removed Hooçak people and resettled the area without the Hooçak Nation’s consent. This resulted in the 1825 Treaty of Peace, where the US government recognized the Hooçak Nation and its sovereignty over 10.5 million acres of land in what is now southern Wisconsin and northern Illinois. The treaty also promised that these lands would not be entered without the Nation’s permission. The Black Hawk War of 1832 led to the 1832 and 1837 treaties signed for the land upon which this University is built, first ceding title to 6.8 million acres, and then all of their territory to the US government. We recognize the enduring presence and territorial claim of Aboriginal peoples on this land.
THANK YOU

“A hearty and heartfelt thank you to all the members of the various committees who brought this conference together!” —Mike Bell & Michelle Miller

PROGRAM COMMITTEE

Michael Bell, University of Wisconsin, Program Committee Co-chair
Michelle Miller, University of Wisconsin, Program Committee Co-chair
Amanda McMillan Lequieu, University of Wisconsin, Program Manager
Marcia Caton Campbell, Center for Resilient Cities
Rebecca Shenton, Administrator, AFHVS
Caroline Brock, University of Missouri
Lilly Fink Shapiro, University of Michigan
Jennifer Berg, New York University
Beth Forrest, Culinary Institute of America
Andrew Ruis, University of Wisconsin
Marcy Ostrom, Washington State University, Incoming President, AFHVS
Jessica Goldberger, Washington State University, President, AFHVS
Krishnendu Ray, New York University, President, ASFS

HOST COMMITTEE

Michael Bell, University of Wisconsin, Host Committee Co-chair
Michelle Miller, Center for Integrated Agricultural Systems, Host Committee Co-chair
Janet Gilmore, Department of Planning and Landscape Architecture, Center for the Study of Upper Midwest Cultures
Alfonso Morales, Department of Planning and Landscape Architecture
Sarah Lloyd, Wisconsin Farmers Union

Steve Ventura, Department of Soil Science and the Nelson Institute for Environmental Studies
Barbara Decré, Nelson Institute for Environmental Studies
Monica White, Department of Community and Environmental Sociology
Jennifer Gaddis, Department of Civil Society and Community Studies
Heidi Busse, Global Health Initiative
Vincent Gryn, School of Medicine and Public Health
Diane Mayerfeld, University of WI – Extension SARE
Erin Peot, University of WI – Extension
Alan Turnquist, Agroecology Program
Dan Cornelius, Intertribal Agriculture Council
Samson Srok, FH King Students for Sustainable Agriculture
Bill Gartner, Department of Geography
David Beriss, University of New Orleans, President, Society for the Anthropology of Food and Nutrition (SAFN)

LOCAL CONFERENCE PLANNING SERVICES

Provided by the University of Wisconsin - Extension Conference Planning Services

Ann Feist, Conference Planner
Patti Thompson, Conference Planner
Angela Chopp, Registration Supervisor
Kristina Crapp, Registration Associate
Tammi Blankenheim, Conference Planning Services Associate
Elizabeth Helin, Conference Planning Services Associate
Susan Hughes, Pyle & Lowell Center Marketing Assistant
Amy Cannelstra, Graphic Designer, Conceptual Artist and Designer
2018
AWARDS & PRIZES

AFHVS • RICHARD HAYNES LIFETIME ACHIEVEMENT AWARD IN SUSTAINABLE AGRICULTURE
Gilbert Wayne “Gil” Gillespie, Jr. Cornell University, Harrisdale Homestead

EXCELLENCE IN SCHOLARSHIP AWARD
Daniel Jaffee, Portland State University

EXCELLENCE IN INSTRUCTION AWARD
Robert T. Valgenti, Lebanon Valley College

GRADUATE STUDENT PAPER AWARD
Making Agricultural Entrepreneurs out of Campesinos: How water policy reform is re-shaping agricultural systems under climate change in Piura, Peru
Megan Mills-Novoa, School of Geography and Development, University of Arizona
ASFS BOOK AWARD – SINGLE MANUSCRIPT

Nir Avieli, Ben Gurion University, Israel

Erika Rappaport, University of California, Santa Barbara

ASFS BOOK AWARD – EDITED VOLUME


ASFS BOOK AWARD – FIRST BOOK

Discriminating Taste: How Class Anxiety Created the American Food Revolution (Rutgers UP, 2017)
S. Margot Finn, University of Michigan

BELASCO PRIZE FOR CHAPTER OR ARTICLE

Rachel B. Herrmann, Cardiff University

"FOOD, CULTURE & SOCIETY" ARTICLE OF THE YEAR

"The Stinky King: Western Attitudes toward the Durian in Colonial Southeast Asia,
Andrea Montanari, Sun Yat-sen University in Guangzhou

ASFS PEDAGOGY AWARD

Food, Culture and Communication
Christy Shields, The American University of Paris

ALEX MCINTOSH/GRAduate STUDENT PAPER WINNER

"Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs’ Narratives of Lost/Discovered Foods"
Emma McDonell, Indiana University
Supervising Professor: Richard Wilk

WILLIAM WHIT/UNdERGRADUATE STUDENT PAPER WINNER

"Complicating Food Rescue: The Dangers of the ‘Feed the Needy’ Rhetoric"
Michelle Pruneah Kim, University of Toronto
Supervising Professor: Jennifer Sumner
SPONSORS

Diamond
University of Wisconsin – Madison Center for Integrated Agricultural Systems

Platinum
Wisconsin Historical Society in association with Navistar International

Gold
Boston University Metropolitan College Gastronomy Program

University of Wisconsin – Madison Department of Community and Environmental Sociology

Silver
Society for the Anthropology of Food and Nutrition
Food Studies Network
Organic Valley

Bag Sponsor
Bloomsbury Academic
EXHIBITORS

Pyle Center, AT&T Lounge
June 14 & June 15, 8:00 a.m. – 4:30 p.m.
June 16, 8:00 a.m. – 12:00 p.m.

Visit Anchorage

University of California Press

Bloomsbury Academic

The Scholar’s Choice

Taylor & Francis

Boston University Metropolitan College

McGill – Queen’s University Press

University of Illinois Press

University of Wisconsin Center for Integrated Agricultural Systems

University of Wisconsin College of Agriculture and Life Sciences
Chef Claudia Serrato

Evening Program and Dinner (ticket required)
Friday, June 15th, 2018, 5:30 p.m. (dinner served promptly at 6:00 p.m.)
Dejope Residence Hall

For nearly two decades, Claudia Serrato, has dedicated herself to the study of food, the body, healing, and decolonization. In 1998, questioning ethnic, cultural, and racialized determinants of health that placed her at risk for food related diseases, Claudia took preventative health measures by returning to her ancestral foodways, a Native and plant-based diet, an “Indigenous Veganism.” Eating earth-based fed her creative passion to produce critical Xicanx short reflective writings on decolonizing the diet and the coloniality of food first featured in 2008 on the blog, Decolonial Food for Thought. In 2011, while expecting, Claudia indigenized her prenatal nutrition and seasoned her amniotic fluid with ancestral flavors towards decolonizing her baby’s taste buds. This womb ecology informs Serrato’s truth-telling and critical decolonial Xicana feminist sazón that has been tasted, heard, smelled, touched and/or seen in and out of institutions, community, home, and kitchen spaces. In la cocina, since the age of five, chef Claudia cooks up plant (raw/vegan) and Indigenous based foods at Native food summits and gatherings throughout Turtle Island, alongside Indigenous grassroots to high profile chefs. She also caters community events and hosts pop up dinners for Cocina Manakurhini, a business she co-founded. In the community, Serrato teaches cooking classes, facilitates food demonstrations and workshops, and provides professional consultation services to individuals and organizations. Serrato is also the cofounder of Across Our Kitchen Tables, a women of color culinary resource and network hub. As a multi-issue social justice public activist scholar, Claudia speaks at university campuses, classrooms, cultural gatherings, and radio programming on decolonization, Indigenous veganism, womb ecology, and Native women in the kitchen. She can be heard on Feminist Magazine, Animal Voices, Toasted Sister, and Native American Calling. In the academy, Claudia Serrato is a PhD candidate of Anthropology from the University of Washington and holds two lecturer positions at Cal Poly Pomona for the department of Ethnic and Women’s Studies and Regenerative Studies. She holds two MA’s in Anthropology and Mexican American Studies and a BA in Gender, Ethnicity and Multicultural Studies. In her time in “betwixt and between,” Claudia enjoys (w)riting and cooking flavors of decolonial love, all while learning about local regional wild plant foods, seed saving, growing food, and nurturing her children by continuing to decolonize their palates.
Donna Neuwirth, Wormfarm Institute
Ferment! Reception
Wednesday, June 13th, 2018, 5:00 p.m.
Tripp Commons, Memorial Union

Donna Neuwirth is co-founder and Executive Director of Wormfarm Institute whose mission is to integrate culture and agriculture to build thriving communities across the rural/urban continuum. After many years in art and theater in Chicago, Neuwirth and co-founder Jay Salinas moved to a small farm in Wisconsin. Seduced by the life in the soil and struck by the parallels in process between farming and art making, they formed the Wormfarm in 2000 and began an Artist Residency program.

A self-described impresario with a BFA in theater from The School of Art Institute of Chicago, Donna has led numerous projects inspired by, and centered at the fertile intersection of culture and agriculture including Wormfarm’s annual Fermentation Fest – A Live Culture Convergence which received both NEA Our Town and ArtPlace grants in their initial year of funding. The signature Farm/Art DTour, a 50 mile self-guided drive through scenic working lands punctuated by temporary art installations, pasture performances and more, is on a biennial schedule and will return to the Fest in Autumn 2018. Former NEA Chair Rocco Landesman has called Wormfarm “the poster child for creative placemaking”.

Ricardo Salvador, Union of Concerned Scientists
Public Lecture: Science Is Not “Neutral”: Why Science Is Inherently Political - The Case of Agroecology
Thursday, June 14th, 2018, 5:30 p.m.-6:45 p.m.
Wisconsin State Historical Society Auditorium (Library Mall, UW – Madison)

As the senior scientist and director of the Food and Environment Program at the Union of Concerned Scientists, Ricardo Salvador works with citizens, scientists, economists, and politicians to transition our current food system into one that grows healthy foods while employing sustainable and socially equitable practices. Before coming to UCS, he served as a program officer for food, health and well-being with the W.K. Kellogg Foundation, associate professors of agronomy at Iowa State University, and as an Extension educator with Texas A&M University.

Rowen White, Sierra Seeds
Evening Program Address (Ticket to the evening program is required)
Friday, June 15th, 2018; Doors Open at 5:30 p.m.; Plated Dinner at 6:00 p.m.;
Rowen White, Sierra Seeds speaks at 6:30 p.m.
DeJope Residence Hall

Rowen White is a Seed Keeper from the Mohawk community of Akwesasne and a passionate activist for seed sovereignty. She is the director and founder of Sierra Seeds, an innovative organic seed cooperative focusing on local seed production and education, based in Nevada City, California. She teaches creative seed training immersions around the country within tribal and small farming communities. She weaves stories of seeds, food, culture and sacred Earth stewardship on her blog, Seed Songs. Rowen also serves on the Seed Savers Exchange Board of Directors as Chair.
EVENING PROGRAM

M E N U

Chef Claudia Serrato
Evening Program and Dinner (ticket required)
Friday, June 15th, 2018, 5:30 p.m. (dinner served promptly at 6:00 p.m.)
Dejope Residence Hall

A Taste of Home: Tlazocamati Tonanztin

Elotitos—corn cobs, hickory nut parmesan, cashew maple vinegar mayo, ground cayenne pepper

Tostadas de Horno—Kernal of Truth blue corn tortillas, black beans, Oneida bison machaca, avocado, cashew cream (vegan option-walnut meat)

Sopa de Fideo—summer squash, Bear Island flint corn, tepary beans, Lake Superior whitefish, micro greens (vegan option-no fish)

Chile Rellenos—chile poblanos, cashew wild rice cheese, tomato serrano salsa, amaranth micros

Paletas—wild rice, pecans, maple syrup, vanilla ice pops

Horchata—quinoa, vanilla, Mexican bush sage, agave
SPECIAL EVENTS

WEDNESDAY, JUNE 13TH

WELCOME RECEPTION - Ferment!
Date: Wednesday, June 13th, 2018
Time: 5:00 p.m. – 7:00 p.m. with welcome from the conference co-chairs at 5:45 p.m.
Location: Tripp Commons, Memorial Union
Fee: Included in your registration (preregistration required)

Located on the beautiful shores of Lake Mendota, in the heart of campus, join us for an evening of networking and local fare as we kick off the 2018 annual meeting. All attendees will need a conference badge to attend. Registration is open at the Pyle Center on 6/13 from 7:30 a.m. - 4:00 p.m. Registration will be available at Tripp Commons from 4:30 p.m. - 7:00 p.m. The Conference Co-Chairs will be giving a welcome at 5:45 p.m., followed by opening remarks from Associate Dean for Extension and Outreach, Doug Reinemann. The featured speaker for this event is Donna Neuwirth, Wormfarm Institute.

THURSDAY, JUNE 14TH

GALLERY INSTALLATION: “Leftovers and Open Questions: What is a Sustainable Meal?”
Date: Thursday, June 14th, 2018
Time: 7:30 a.m. – 4:30 p.m. on 6/14 & 6/15 (closed Sat & Sun)
Location: Mosse Humanities Building, 7th Floor Department if Art Gallery (across Library Mall, enter “Art” door on ground floor), 455 University Ave.
Fee: Free

Visit the 7th floor art gallery in Humanities to see an installation of the “leftovers and open questions” from a day-long “hackathon” in which conference participants and community stakeholders explored the conference theme through the question “What is a sustainable meal”? www.sustainablemeal.net

GRADUATE STUDENT AND YOUNG PROFESSIONALS SOCIAL NETWORKING EVENT
Date: Thursday, June 14th
Time: 7:00 p.m. - 9:00 p.m.
Location: Pyle Center, Rooftop Terrace
Fee: Included in your registration

Registered students are invited to a networking social specifically for the young professional on the Pyle Center Rooftop following the keynote address. Beverages and snacks will be available along with a gorgeous view of Lake Mendota. Join in the conversation!

LGBTQ SOCIAL OUTING
Date: Thursday, June 14th
Time: 9:00 p.m. - ?
Location: Shamrock Bar and Grille

This is an “on-your-own event”. After the Graduate Student and Young Professionals Social Networking Event, gather on the Pyle Center front steps for a walk/ride to the Shamrock Bar and Grille.
FRIDAY JUNE 15TH

GALLERY INSTALLATION: “Leftovers and Open Questions: What is a Sustainable Meal?”
Date: Thursday, June 15th, 2018
Time: 7:30 a.m. – 4:30 p.m.
Location: Mosse Humanities Building, 7th Floor Department if Art Gallery (across Library Mall, enter “Art” door on ground floor), 455 University Ave.
Fee: Free

Visit the 7th floor art gallery in Humanities to see an installation of the “leftovers and open questions” from a day-long “hackathon” in which conference participants and community stakeholders explored the conference theme through the question “What is a sustainable meal”? www.sustainablemeal.net

POSTER SESSION
Date: Friday, June 15th, 2018
Time: 12:10 p.m. - 1:30 p.m. with Presenters; 1:30-3:00 p.m. will be open viewing.
Location: Pyle Center, Alumni Lounge

The poster session will be held on June 15, during the lunch break. This is an “on your own” lunch hour but we hope you will come by the Alumni Lounge and see the great research your colleagues have prepared to present to you.

WORKING CLASS CATERING BAG LUNCH
Date: Friday, June 15th, 2018
Time: 12:10 p.m. - 1:30 p.m.
Location: Pyle Center, Lee Lounge for pick up (Ticket required)
Fee: $14, upgrade to locally made Nesella Kombucha, +$2.50

The poster session will be held on June 15, during the lunch break. This is an “on your own” meal, but this bag lunch option is a great way to enjoy some local fare and attend the poster session. Enjoy a picnic lunch prepared with some of Wisconsin’s finest ingredients by teens employed by Working Class Catering, a program area of the Goodman Community Center, a nonprofit organization on Madison’s near-east side. Working Class Catering is part of the Center’s larger Teenworks program that teaches food safety, science, English, math, culinary arts, urban agriculture and a Seed to Table curriculum to high school students, aged 15-21, who may be struggling at their current schools. Each bagged lunch will include a sandwich (vegetarian, vegan, and gluten-free options), a side or two, and a drink that showcases Working Class Catering’s creativity and dedication to sourcing from farmers and food businesses that are working to build fair and resilient food systems here in Wisconsin.
EVENING PROGRAM & DINNER
Date: Friday, June 15, 2018
Event Time: 5:30 p.m. - 10:00 p.m. Plated Meal and Chef introduction promptly at 6:00 p.m. and the banquet address at 6:30 p.m.
Location: Dejope Residence Hall, Lake Mendota Room
Fee: $65.00 (preregistration required)

Take the lakeshore path located behind Memorial Union, for a leisurely stroll to Dejope Dining Hall. The evening will feature a locally curated and sourced menu, created in collaboration with UW Dining Services. The plated meals will be served promptly at 6:00 p.m. with words from Chef Claudia Serrato. Rowen White, Sierra Seeds, will give the banquet address at 6:30 p.m. A dance will follow dinner, on the lawn outside Dejope and the adjacent fire circle. Graminy will be performing live “class-grass”, perfect for dancing! For guests not wanting to walk, the Dejope Dining Hall is located along the #80 free campus bus route. For those interested in driving, Lot 62 located along Observatory Dr., is free after 4:30 p.m.

DANCE WITH LIVE MUSIC FEATURING GRAMINY AND THE HANDPHIBIANS
Date: Friday, June 15th, 2018
Time: 7:00 p.m. - 10:00 p.m.
Location: Dejope Residence Hall, north lawn tent
Fee: Included in your registration fee (pre-registration required)

Join us as we dance under the stars to the sounds of Graminy from 7:00 p.m. - 9:00 p.m. Beverages will be available for purchase. Graminy is an award-winning ensemble that creates a unique and engaging soundscape they call “class-grass”. They fuse components of grassroots and classical traditions, creating performances that are energetic and inquisitive, with quick changes and generous improvisation. The group’s instrumentation blends a classical string trio (violins, viola and cello) with elements of a bluegrass rhythm section (mandolin, guitar and banjo) to create something, “...both complex and immediate, elusive and apparent.”

A Madison party favorite, the Handphibians Brazilian Drum Group will be joining the fun towards the end of the evening from 9:00-9:30 p.m.! The Handphibians are a Madison Wisconsin based community percussion ensemble, dedicated to promoting the music and cultural traditions of Brazil. Join the fun with a Brazilian drum beat as we close out the night.

Take the lakeshore path located behind Memorial Union, for a leisurely 15 minute stroll to Dejope Residence Hall. For guests not wanting to walk, the Dejope Residence Hall is located along the #80 free campus bus route. For those interested in driving, Lot 62 located along Observatory Dr., is free after 4:30 p.m.
SATURDAY, JUNE 16TH

DANE COUNTY FARMER’S MARKET
6:00 a.m. – 2:00 p.m.

To walk with a group, meet at 6:30 a.m. at the Wisconsin Historical Society Museum on the Capitol Square and State Street corner. Wear your name badge so we can find each other.

PRESIDENTIAL LUNCHEON AND AWARDS PRESENTATION
Date: Saturday, June 16th, 2018
Time: 12:30 p.m. - 2:00 p.m.
Location: Pyle Center, Alumni Lounge
Fee: $10.00 (ticket required)

The Alumni Lounge features floor to ceiling windows with stunning views of Lake Mendota and access to an outside veranda.
POKE AND PROVOKE
SPECIAL PUBLIC SESSION

Wisconsin Historical Society Auditorium
Saturday, June 16. 10:30 a.m. -12:10 p.m.

Featuring:
Hugh Campbell, Centre for Sustainability, University of Otago, New Zealand
Franklin Sage, Director, Diné Policy Institute, Diné College, Tsaile, AZ
Mary Hendrickson, Department of Rural Sociology, University of Missouri
Clare Hinrichs, Department of Agricultural Economics, Sociology and Education, Penn State
Claudia Serrato, graduate student at University of Washington, lecturer at Cal Poly Pomona, co-founder of Across our Kitchen Tables, and our guest chef
Jim Goodman, Wisconsin beef farmer, long-time food sovereignty activist and board member for Family Farm Defenders, and President of the National Family Farm Coalition

To encourage creative, improvisational, and connected thinking, conference organizers offer this Poke and Provoke session to help us synthesize what we are learning. Six leaders in agroecological thinking and political action will come together to give a short, provocative statement based on their understanding, experience, observation, and research, or share something that happened at the conference. Panelists will discuss these issues together. The audience will then be invited to participate in the discussion about ways forward to create a just food system.
THURSDAY

Jacques Rousseau - University of Cape Town, School of Management Studies; 11:00 a.m. - 12:00 p.m.
Critical Thinking, Science and Pseudoscience: Why We Can’t Trust Our Brains

Keefe Keeley – Savanna Institute, Madison, WI; 12:00 p.m. – 1:00 p.m.
The Driftless Reader

Eloisa Gomez – University of Wisconsin – Extension, Milwaukee County; 1:00 p.m. – 2:00 p.m.
Somos Latinas: Voices of Wisconsin Latina Activists

FRIDAY

Jonathan Kauffman - San Francisco Chronicle; 11:00 a.m. - 12:00 p.m.
Hippie Food: How Back-to-the - Landers and Revolutionaries Changed the Way We Eat

Elizabeth Hoover - Brown University, Department of American Studies; 12:00 p.m. - 1:00 p.m.
The River Is In Us: Fighting Toxics in a Mohawk Community

LOCAL AUTHORS 1:00 p.m. - 2:00 p.m.

• Michael Bell - UW-Community and Environmental Sociology

• Patty Locw - Northwestern University
  Native Nations of Wisconsin, Seventh Generations Earth Ethics, Native People of Wisconsin

• Andrew Ruis - University of Wisconsin, Center for Education Research
  Eating to Learn, Learning to Eat: The Origins of School Lunch in the US

• Alfonso Morales - UW-Urban and Regional Planning and Landscape Architecture
  Cities of Farmers

• Steve Ventura & Lindsey Day Farnsworth - UW-Nelson Institute for Environmental Studies
  Good Food, Strong Communities: Promoting Social Justice Through Local and Regional Food Systems

SATURDAY

Elizabeth Zanoni - Old Dominion University, Department of History; 10:15 a.m. - 11:15 a.m.
*Myle Center ATT Lounge*
Migrant Marketplaces: Food and Italians in North and South America

MEET & GREET AN AUTHOR

Room of One’s Own, Madison’s Independent Bookseller, will be on site to provide books written by authors presenting at the conference. Books may be purchased at Room’s table at the Pyle Center on the 2nd floor. On-site hours are 9:00 a.m. – 4:00 p.m. and Saturday, 9:00 a.m. – 2:00 p.m.
LATIN CARIBBEAN

Café Costa Rica
The chef of Café Costa Rica was born on the east coast of Costa Rica where the influence of the Caribbean is a big deal. When he moved to Madison 15-16 years ago, he decided to share his culture by culinary experience.

URL: Mangomancooks.com
Facebook: mangomancooks

AMERICAN ITALIAN

Toast
Toast has been serving delicious hot and fresh paninis on Library Mall since 2014. The menu includes both meat and vegetarian options, and they have something for everyone. There are many homemade sauces. Don’t forget to grab their homemade sriracha mayo and dill dipping sauces!

Facebook: Toast Madison @toastmadison

VENEZUELAN

Caracas Arepas and Caracas Empanadas
Caracas has been serving delicious Venezuelan staples on Library Mall for five years. They offer vegetarian and meat options with a Venezuelan touch of avocado or sweet plantain.

EAST AFRICAN

Buraka
Buraka serves both chicken and vegetarian stews as well as curries with a blend of spices. They are served with either injera, a flatbread or with rice. Try the delicious lentil salad with sour cream on top.

URL: www.buraka-madison.com
Facebook: Buraka Madison

MEDITERRANEAN

Banzo
Voted Madison’s Favorite Food Cart, Banzo serves homemade hummus, falafel, beef kebabs, grilled chicken, and more. Choose a fresh pita sandwich or a platter of rice. They have many gluten free and vegan options as well. A food cart staple in Madison since 2011, just look for the bright green cart!

URL: www.banzomadison.com
Facebook: Buraka Madison
Instagram: @banzomadison

ASIAN

Umami Buns
Umami Buns has been serving their popular buns on Library Mall since 2012. Choose from pork belly, Korean BBQ beef, pulled pork, tofu or spicy tofu buns. Add a side of wonton chips or edamame. They also have a restaurant on Williamson St that was voted Madison’s Favorite Chinese Restaurant!

URL: www.umamimadison.com
Facebook: umamimadison
Instagram: @umamimadison

Little Tibet
With a goal to introduce both traditional and innovative Tibetan food to Madison, siblings Tharten and Namgyal designed and opened Little Tibet food cart in 2016. They are serving delicious Tibetan Momo, steamed or pan-fried, with homemade dipping sauce. Try their very own Indian inspired chicken curry. With a bit of a “kick” it’s a must try menu item. Their food is made fresh from scratch, and a portion is grown and comes directly from their kitchen garden in the Farley Center in Verona, WI. Don’t forget to try their special chai tea.

Thai-Riffic
Thai-Riffic has been serving Thai food on Library Mall since 2011. They offer a variety of flavors including salty, sweet, sour, and spicy! Their daily menu is filled with authentic Thai cuisine: Pad Thai, Thai Basil Chicken, and chicken or vegetable curry. Meals are served with either rice or bread.

LO CARB

Good Food
Made to order fresh wraps and salads with local produce and no added sugar. Low carb, paleo, meat, and vegetarian friendly! Lots of gluten free options as well. Stop by to check out their daily specials!

URL: www.goodfoodmadison.com
Facebook: good.food.madison

OTHER CARTS

• Bulgogi Korean Taco - BBQ-Style Korean Meats
• Fresh Cool Drinks
• Hibachi Hut - Hibachi steak and egg rolls
• Luangprabang - Thai/Laoian/Vietnamese
• Natural Juice
• Surco - Peruvian
## Schedule at a Glance

### Wednesday, June 13

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30 AM – 4:00 PM</td>
<td>Registration Open – Pyle Center Lobby</td>
</tr>
<tr>
<td>4:30 PM – 7:00 PM</td>
<td>Registration Open – Memorial Union Tripp Commons</td>
</tr>
<tr>
<td>8:00 AM – 4:00 PM</td>
<td>Speaker Ready Room Open – Pyle Center Van Hise Lounge (L06)</td>
</tr>
<tr>
<td>8:00 AM – 5:30 PM</td>
<td>Pre-Conference Field Sessions/Workshop – Departing from Pyle Center</td>
</tr>
<tr>
<td>4:00 PM – 4:30 PM</td>
<td>Session Chair Training on AV equipment and Session Overview – Pyle Center, Room 327</td>
</tr>
<tr>
<td>5:00 PM – 7:00 PM</td>
<td>Welcome Reception – Opening words at 5:45 PM – Memorial Union, Tripp Commons</td>
</tr>
<tr>
<td>8:00 PM – 11:00 PM</td>
<td>Social On Your Own – Open Mic. Night – Memorial Union Terrace along the lake</td>
</tr>
</tbody>
</table>

### Thursday, June 14

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30 AM – 5:30 PM</td>
<td>Registration and Information Open – Pyle Center, Lobby</td>
</tr>
<tr>
<td>7:30 AM – 4:30 PM</td>
<td>Gallery Installation: “Leftovers and Open Questions: What is a Sustainable Meal?”, Mosse Humanities Building</td>
</tr>
<tr>
<td>8:00 AM – 4:30 PM</td>
<td>Exhibits Open and Refreshments – Pyle Center, AT&amp;T Lounge</td>
</tr>
<tr>
<td>8:00 AM – 5:30 PM</td>
<td>Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)</td>
</tr>
<tr>
<td>8:30 AM – 10:10 AM</td>
<td>Concurrent Session A</td>
</tr>
<tr>
<td>10:10 AM – 10:30 AM</td>
<td>Morning Break – Pyle Center, AT&amp;T Lounge</td>
</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>AFHVS Association Business Meeting, Pyle Center Auditorium, Room 121</td>
</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>ASFS Association Business Meeting, Memorial Library, Room 126</td>
</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>Concurrent Session B</td>
</tr>
<tr>
<td>12:10 PM – 1:30 PM</td>
<td>Lunch On Your Own - Library Mall Food Carts (see page 21)</td>
</tr>
<tr>
<td>12:10 PM – 1:30 PM</td>
<td>Joint AFHVS/ASFS Association Board Meeting Lunch - Pyle Center, Alumni Lounge</td>
</tr>
<tr>
<td>1:30 PM – 3:10 PM</td>
<td>Concurrent Session C</td>
</tr>
<tr>
<td>3:10 PM – 3:30 PM</td>
<td>Afternoon Break - Pyle Center, AT&amp;T Lounge</td>
</tr>
<tr>
<td>3:10 PM – 5:30 PM</td>
<td>Editorial Board Meeting, Pyle Center, Room 310</td>
</tr>
<tr>
<td>3:30 PM – 5:10 PM</td>
<td>Concurrent Session D</td>
</tr>
<tr>
<td>5:30 PM – 6:45 PM</td>
<td>Keynote Address – Wisconsin Historical Society Auditorium</td>
</tr>
<tr>
<td>7:00 PM – 9:00 PM</td>
<td>Graduate Student and Young Professionals Social – Pyle Center, Rooftop</td>
</tr>
<tr>
<td>9:00 PM – 11:00 PM</td>
<td>Social On Your Own – Memorial Union Terrace – Free Live Outdoor Music</td>
</tr>
</tbody>
</table>
### FRIDAY, JUNE 15

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30 AM – 5:30 PM</td>
<td>Registration and Information Open – Pyle Center, Lobby</td>
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</tr>
<tr>
<td>7:30 AM – 4:30 PM</td>
<td>Gallery Installation: “Leftovers and Open Questions: What is a Sustainable Meal?”, Mosse Humanities Building</td>
<td></td>
</tr>
<tr>
<td>8:00 AM – 4:30 PM</td>
<td>Exhibits Open and Refreshments – Pyle Center, AT&amp;T Lounge</td>
<td></td>
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<tr>
<td>8:00 AM – 11:30 AM</td>
<td>Posters Hung – Pyle Center, Alumni Lounge</td>
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<tr>
<td>8:00 AM – 5:30 PM</td>
<td>Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)</td>
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<tr>
<td>8:30 AM – 10:10 AM</td>
<td>Concurrent Session E</td>
<td></td>
</tr>
<tr>
<td>8:30 AM – 10:10 AM</td>
<td>Food, Culture, and Society Journal Board Meeting, Memorial Library, Room 126</td>
<td></td>
</tr>
<tr>
<td>9:00 AM – 4:00 PM</td>
<td>Book Sales and Author Meet and Greet – Pyle Center, Second Floor South</td>
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<tr>
<td>10:10 AM – 10:30 AM</td>
<td>Morning Break – Pyle Center, AT&amp;T Lounge</td>
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</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>Concurrent Session F</td>
<td></td>
</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>Agriculture and Human Values Journal Board Meeting – Memorial Union, Library 126</td>
<td></td>
</tr>
<tr>
<td>12:10 PM – 1:30 PM</td>
<td>Poster Session with Presenters – Pyle Center, Alumni Lounge</td>
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</tr>
<tr>
<td>12:10 PM – 1:30 PM</td>
<td>On Your Own Lunch. Pick up for the pre-purchased Working Class bagged lunch is in the Pyle Center Lee Lounge. Ticket required for bagged lunch.</td>
<td></td>
</tr>
<tr>
<td>1:30 PM – 3:00 PM</td>
<td>Poster Viewing – Pyle Center, Alumni Lounge</td>
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<tr>
<td>1:30 PM – 3:10 PM</td>
<td>Concurrent Session G</td>
<td></td>
</tr>
<tr>
<td>3:10 PM – 3:30 PM</td>
<td>Afternoon Break - Pyle Center, AT&amp;T Lounge</td>
<td></td>
</tr>
<tr>
<td>3:30 PM – 5:10 PM</td>
<td>Concurrent Session H</td>
<td></td>
</tr>
<tr>
<td>5:30 PM – 7:00 PM</td>
<td>Evening Program &amp; 6:00 PM Plated Dinner Served - Ticket Required – Dejope Residence Hall</td>
<td></td>
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<tr>
<td>7:00 PM – 10:00 PM</td>
<td>Dance with Live Music, Cash Bar, and Socializing – Dejope Residence Hall Lawn – Name Badge required</td>
<td></td>
</tr>
<tr>
<td>9:00 PM – 11:00 PM</td>
<td>Social On Your Own – Memorial Union Terrace – Free Live Outdoor Music</td>
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</tbody>
</table>

### SATURDAY, JUNE 16

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:00 AM – 2:00 PM</td>
<td>Dane County Farmer’s Market – To walk with a group, meet at 6:30 a.m. at the Wisconsin Historical Society Museum on the Capitol Square. Wear your name badge so we can identify each other.</td>
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</tr>
<tr>
<td>7:30 AM – 2:00 PM</td>
<td>Registration &amp; Information Open – Pyle Center, Lobby</td>
<td></td>
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<tr>
<td>8:00 AM – 12:00 PM</td>
<td>Exhibits Open and Refreshments – Pyle Center, AT&amp;T Lounge</td>
<td></td>
</tr>
<tr>
<td>8:00 AM – 10:00 AM</td>
<td>Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)</td>
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<tr>
<td>8:30 AM – 10:10 AM</td>
<td>Concurrent Session I</td>
<td></td>
</tr>
<tr>
<td>9:00 AM – 2:00 PM</td>
<td>Book Sales – Pyle Center, Second Floor South</td>
<td></td>
</tr>
<tr>
<td>10:10 AM – 10:30 AM</td>
<td>Morning Break – Pyle Center, AT&amp;T Lounge</td>
<td></td>
</tr>
<tr>
<td>10:15 AM – 11:15 AM</td>
<td>Author Meet and Greet – Elizabeth Zanoni – Pyle Center, AT&amp;T Lounge</td>
<td></td>
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<tr>
<td>10:30 AM – 12:10 PM</td>
<td>Concurrent Session J</td>
<td></td>
</tr>
<tr>
<td>10:30 AM – 12:10 PM</td>
<td>Special Session Poke and Provoke Panel – Wisconsin Historical Society, Auditorium</td>
<td></td>
</tr>
<tr>
<td>12:30 PM – 2:00 PM</td>
<td>Presidential Luncheon and Awards Presentation – Ticket Required – Pyle Center, Alumni Lounge</td>
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</tbody>
</table>
## CONCURRENT GRID AT A GLANCE

**THURSDAY, JUNE 14th**

<table>
<thead>
<tr>
<th>Room</th>
<th>Track #</th>
<th>Theme</th>
<th>A 8:30am – 10:10am</th>
<th>B 10:30am – 12:10pm</th>
<th>C 12:10-1:30pm</th>
<th>D 1:30pm – 3:10pm</th>
<th>E 3:30pm – 5:10pm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pyle Center, 121</td>
<td>1</td>
<td>The Politics of Integrating Values, Food, and Farming</td>
<td>The Politics of Farm Labor and Food System Justice</td>
<td>AFHVS Business Meeting</td>
<td>Lunch</td>
<td>Immigrant Dairy Labor: Power, Citizenship and the Workplace</td>
<td>Domestic Fair Trade and Policy Efforts</td>
</tr>
<tr>
<td>Pyle Center, 232</td>
<td>3</td>
<td>Alternative Agriculture</td>
<td>Critical Perspectives on Local Foods Strategies</td>
<td>Climate Change: Producers Perspectives</td>
<td>Alternative Agriculture, Connecting Theory and Practice</td>
<td>Farm to Table: Promises and Limitations</td>
<td></td>
</tr>
<tr>
<td>Pyle Center, 235</td>
<td>4</td>
<td>Food Governance and Justice</td>
<td>Governing Local Consumption, Past and Present</td>
<td>Building Resilience, Fairness, and Change Through Fair Trade</td>
<td>Food Sovereignty: Domestic and International Perspectives</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pyle Center, 327</td>
<td>5</td>
<td>Challenging Boundaries Through Food</td>
<td>Carework and the Gendered Work of Feeding</td>
<td>Gender in the Foodway</td>
<td>Eating as Connection, Community, and Place</td>
<td>Creating Citizenship and Identity Through Food</td>
<td></td>
</tr>
<tr>
<td>Pyle Center, 332</td>
<td>6</td>
<td>Foods in Place and Time</td>
<td>Brewing Histories: Landscapes of Beer from the Local to the Global</td>
<td>Inside (Upper) Midwestern Family Food Systems</td>
<td>Historicizing the Virtues of a Vegetarian Cuisine</td>
<td>Finding Food: Sovereignty and Self-provisioning</td>
<td></td>
</tr>
<tr>
<td>Pyle Center, 335</td>
<td>7</td>
<td>Identities of Food and Farming</td>
<td>Indigeneity, Cultural Practice, Story</td>
<td>Telling Stories About the Past and Future</td>
<td>Farmer Values and Identities in Transition</td>
<td>Standing on Our Forbears Shoulders We Come Together to Discuss Race and Food</td>
<td></td>
</tr>
<tr>
<td>Memorial Union, Beefeaters</td>
<td>8</td>
<td>Food Systems Research</td>
<td>Claims of Nutrition: Feeding Plants, Animals, and Humans</td>
<td>People and Their Crops, Crops and Their People</td>
<td>Re-envisioning the Current Emergency Food Infrastructure Model</td>
<td>Rural Food Systems</td>
<td></td>
</tr>
<tr>
<td>Memorial Union, Langdon</td>
<td>9</td>
<td>Conflict and Change: Knowledge and Decision</td>
<td>Politics of Science, Knowledge, and Technological Change</td>
<td>Performative Roles of Science in Food, Agriculture, and Farmland</td>
<td>Activism and Mobilization</td>
<td>Minimum Wage, Migration, #MeToo, and Media (SAFN sponsored)</td>
<td></td>
</tr>
<tr>
<td>Memorial Union, Council</td>
<td>10</td>
<td>Food and the University</td>
<td>Food on Campus</td>
<td>Food Policy Councils and Academic Reciprocal Relationships in Action</td>
<td>Agroecological Prospects in Higher Ed (SAFN sponsored)</td>
<td>Food and Civic Engagement in the Classroom</td>
<td></td>
</tr>
<tr>
<td>Lowell, Isthmus Room</td>
<td>12</td>
<td>Roundtables</td>
<td>Oral History, Regional Food Systems, and Place-based Marketing</td>
<td>Agroecology in Action: Uses of Wild Plants and Weeds in Fruit and Vegetable Production</td>
<td>Working With the Senses</td>
<td>#FoodStudies Workshop</td>
<td></td>
</tr>
<tr>
<td>Memorial Library, 126</td>
<td>13</td>
<td>Interactive Sessions</td>
<td>Design and Food Studies: Teaching, Thinking, Doing</td>
<td>ASFS Business Meeting</td>
<td>Meet the Grantmakers (SAFN sponsored)</td>
<td>Enhancing Biodiversity on Farms and in Food Systems: A Roundtable</td>
<td></td>
</tr>
<tr>
<td>Wisconsin Historical Society, Auditorium</td>
<td>14</td>
<td>Legacies</td>
<td>Eating, Preserving, and Narrating Foods in the 19th and Early 20th Century</td>
<td>Redefining “Good Food” in the 20th and 21st Centuries</td>
<td>Communicating Navajo Nation Food Sovereignty</td>
<td></td>
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<tr>
<td>Room</td>
<td>Track #</td>
<td>Theme</td>
<td>8:30am – 10:10am</td>
<td>10:30am – 12:10pm</td>
<td>12:10-1:30pm</td>
<td>1:30pm – 3:10pm</td>
<td>3:30pm – 5:10pm</td>
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<tr>
<td>Pyle Center, 121</td>
<td>1</td>
<td>The Politics of Integrating Values, Food, and Farming</td>
<td>Working for Seed Sovereignty: Indigenous and Global Perspectives</td>
<td>Cultivating Communities for Seed and Plant Sovereignty</td>
<td>Poster Session - 12:10-1:30</td>
<td>Freeing the Seed: The Open Source Seed Initiative</td>
<td>Democratizing Agriculture: Radical Visions for the Future of Food</td>
</tr>
<tr>
<td>Pyle Center, 111</td>
<td>2</td>
<td>Agroecology: Challenges in Contemporary Agriculture</td>
<td>Entrepreneurship: Transforming Local Food Networks</td>
<td>Young and Beginning: Farming Challenges and Promises</td>
<td></td>
<td>Water: Negotiating Pollution, Scarcity, and Quality</td>
<td>Soil Health: Values and Politics</td>
</tr>
<tr>
<td>Pyle Center, 232</td>
<td>3</td>
<td>Alternative Agriculture</td>
<td>Urban Gardens for Food Production and Security</td>
<td>Social Transformation Through Urban Gardening</td>
<td></td>
<td>The Potentials of Urban Agriculture and Food Forests</td>
<td>Farmers’ Markets</td>
</tr>
<tr>
<td>Pyle Center, 235</td>
<td>4</td>
<td>Food Governance and Justice</td>
<td>Conceptualizing Food Access: Key Theoretical Perspectives</td>
<td>Novel Frameworks of Food System Governance</td>
<td></td>
<td>Conceptualizing and Measuring: Multifunctional Local Foods Activities</td>
<td>Methodologies for Assessing Food Access and Justice</td>
</tr>
<tr>
<td>Pyle Center, 332</td>
<td>6</td>
<td>Foods in Place and Time</td>
<td>Migrants, Authenticity and Infrastructure</td>
<td>Culinary Tourism and the Disrupting of Power</td>
<td></td>
<td>Place and Time in Food Memory: Migration and Nostalgia</td>
<td>Ethics and Aesthetics of Food Waste</td>
</tr>
<tr>
<td>Pyle Center, 335</td>
<td>7</td>
<td>Identities of Food and Farming</td>
<td>Critical Approaches to Superfoods</td>
<td>Finding a Common Table</td>
<td></td>
<td>Legacies Project: Workshop on Transmedia Educational Package on Food Sovereignty</td>
<td>Rooted: Farmers, Gardens, Land as Sites of Memory and Cultural Identity</td>
</tr>
<tr>
<td>Pyle Center, 209</td>
<td>8</td>
<td>Food Systems Research</td>
<td>From Smart Farming to the Food Stores</td>
<td>Food Systems in the Northeast: Perceptions, Projections and Purchasing</td>
<td></td>
<td>Food Access in the USA</td>
<td>Panel Discussion: Equity at the Core of Food System Competencies</td>
</tr>
<tr>
<td>Memorial Union, 121</td>
<td>9</td>
<td>Conflict and Change: Rural and Urban Land</td>
<td>Farmland of the middle: Questions of ownership and access</td>
<td>Land Access and Beyond</td>
<td></td>
<td>Panel Discussion: Toward a Multifunctional Model of Food Distribution</td>
<td>Rural Development: Linking the Economic and the Social</td>
</tr>
<tr>
<td>Memorial Union, 111</td>
<td>10</td>
<td>Food and the University</td>
<td>University-Business Research Collaborations</td>
<td>Educating the Next Generation: Higher Education</td>
<td></td>
<td>Getting Real: How Food Studies Programs Can Work with Local Communities</td>
<td>Educating the Next Generation: College-Community Connections</td>
</tr>
<tr>
<td>Lowell, Dining Room</td>
<td>11</td>
<td>Roundtables</td>
<td>Sustainable Real Hackathon Workshop Highlights</td>
<td></td>
<td></td>
<td>Facilitating Change in Food and Farming Through Higher Education</td>
<td>Careers for Food Systems and Food Studies Scholars Beyond the Research/Teaching Job</td>
</tr>
<tr>
<td>Lowell, Isthmus Room</td>
<td>12</td>
<td>Roundtables</td>
<td>A Roundtable on Fermentation Practice, Preservation and Pedagogy</td>
<td>Responses to 2018 US Farm Bill proposals: An Open Discussion</td>
<td></td>
<td>Transitioning to Sustainable Agriculture</td>
<td>Time Travel 101: From the Food (In) Secure Present to the Food Sovereign Future</td>
</tr>
<tr>
<td>Wisconsin Historical Society, Auditorium</td>
<td>13</td>
<td>Organic Farming: Past and Present</td>
<td>Food for People, Not for Profit</td>
<td>History of Organic: Narratives of Colonialism, Food Activism and Biotechnology</td>
<td></td>
<td>Institutionalizing Organics Towards Sustainable Development</td>
<td>Organic Farming of the Middle</td>
</tr>
<tr>
<td>Memorial Library, 126</td>
<td>14</td>
<td>Interactive Sessions</td>
<td>Food, Culture &amp; Society Journal Board Meeting</td>
<td>Agriculture and Human Values Journal Board Meeting</td>
<td></td>
<td></td>
<td>Nostalgia Picnic</td>
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<tr>
<td>Room</td>
<td>Track #</td>
<td>Theme</td>
<td>Session</td>
<td>Location</td>
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<tr>
<td>Pyle Center, 121</td>
<td>1</td>
<td>The Politics of Integrating Values, Food, and Farming</td>
<td>8:30am – 10:10am Bootstrapping about Community Engagement and Impact</td>
<td>Pyle Center, 121</td>
<td></td>
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</tr>
<tr>
<td>Pyle Center, 111</td>
<td>2</td>
<td>Agroecology: Challenges in Contemporary Agriculture</td>
<td>10:30am – 12:10pm How are Food Hubs and Values-based Supply Chains Working for Farmers?</td>
<td>Pyle Center, 111</td>
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</tr>
<tr>
<td>Pyle Center, 232</td>
<td>3</td>
<td>Alternative Agriculture</td>
<td>12:30 - 2:00pm Community Gardens: Building community</td>
<td>Pyle Center, 232</td>
<td></td>
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<tr>
<td>Pyle Center, 235</td>
<td>4</td>
<td>Food Governance and Access: Methodologies</td>
<td>12:30 – 2:00pm Community Gardens: Extending Food Security</td>
<td>Pyle Center, 235</td>
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</tr>
<tr>
<td>Pyle Center, 327</td>
<td>5</td>
<td>Challenging Boundaries Through Eating</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Pyle Center, 327</td>
<td></td>
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</tr>
<tr>
<td>Pyle Center, 332</td>
<td>6</td>
<td>Food in Education</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Pyle Center, 332</td>
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</tr>
<tr>
<td>Pyle Center, 335</td>
<td>7</td>
<td>Identities of Food and Farming</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Pyle Center, 335</td>
<td></td>
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<td>Pylr Center, 313</td>
<td>8</td>
<td>Food Systems</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Wisconsin Historical Society, Auditorium</td>
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<td>Pyle Center, 309</td>
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<td>Conflict and Change: Reimagining policy</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Wisconsin Historical Society, Auditorium</td>
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<td>Pyle Center, 209</td>
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<td>School Food Programs</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Wisconsin Historical Society, Auditorium</td>
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<td>Wisconsin Historical Society, Auditorium</td>
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<td>The Politics of Integrating Values, Food, and Farming</td>
<td>12:30 – 2:00pm Community Gardens: Building community</td>
<td>Wisconsin Historical Society, Auditorium</td>
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**CONCURRENT GRID AT A GLANCE**

**SATURDAY, JUNE 14th**

- **8:30am – 10:10am**: The Politics of Integrating Values, Food, and Farming
- **10:30am – 12:10pm**: Agroecology: Challenges in Contemporary Agriculture
- **12:30 - 2:00pm**: Alternative Agriculture

**Location**: Pyle Center, 121

- **10:30am – 12:10pm**: How are Food Hubs and Values-based Supply Chains Working for Farmers?
- **12:30 - 2:00pm**: Challenging Boundaries Through Eating

**Location**: Pyle Center, 111

- **12:30 - 2:00pm**: Alternative Agriculture

**Location**: Pyle Center, 232

- **12:30 - 2:00pm**: Food Governance and Access: Methodologies

**Location**: Pyle Center, 235

- **12:30 - 2:00pm**: Spices Up Your Life

**Location**: Pyle Center, 327

- **12:30 - 2:00pm**: Food in Education

**Location**: Pyle Center, 332

- **12:30 - 2:00pm**: Identities of Food and Farming

**Location**: Pyle Center, 335

- **12:30 - 2:00pm**: Food Systems

**Location**: Pylr Center, 313

- **12:30 - 2:00pm**: Conflict and Change: Reimagining policy

**Location**: Pyle Center, 309

- **12:30 - 2:00pm**: School Food Programs

**Location**: Pyle Center, 209

- **12:30 - 2:00pm**: The Politics of Integrating Values, Food, and Farming

**Location**: Wisconsin Historical Society, Auditorium

**Session**

- **12:30 p.m. - 2:00 p.m.**: Presidential Luncheon and Awards Presentation

**Notes**

- **Pyle Center, 121**
- **Pyle Center, 111**
- **Pyle Center, 232**
- **Pyle Center, 235**
- **Pyle Center, 327**
- **Pyle Center, 332**
- **Pyle Center, 335**
- **Pylr Center, 313**
- **Pyle Center, 309**
- **Pyle Center, 209**
- **Wisconsin Historical Society, Auditorium**
A few things to know for tweeting at the AFVHS/ASFS Conference:

• **Use the conference hash tag #foodstudies18.** Please use it to tag all of your tweets related to the event.

• **Follow@asfs_org.** This is the ASFS Twitter handle. We’ll tweet announcements and updates during the conference, as well as do our best to follow and retweet conference attendees throughout the event. It’s also how you can stay in touch with us after the conferences for calls for papers, publications announcements, and the like.

• **Include your Twitter handle on presentation slides.** If you’re presenting, include your Twitter handle in your presentation. At a minimum, include it on your title slide so live-tweeters can mention you in their tweets. A best practice is to include your contact information, including Twitter handle, at the bottom of every slide. If you do not want participants to tweet about your presentation, make that clear on your title slide and/or in a running footer.

• **Follow presenters and attendees.** As you engage in live-tweeting, follow and start conversations with the food scholars you meet.
WEDNESDAY, JUNE 13th

REGISTRATION
7:30 a.m. – 4:00 p.m.
Pyle Center, Main Lobby

SPEAKER READY ROOM
8:00 a.m. – 4:00 p.m.
Pyle Center, Van Hise Room, L06

FIELD SESSIONS
8:00 a.m. - 5:30 p.m.
EPIC Systems HQ
Organic Collections – Wisconsin Historical Society
Milwaukee North
Milwaukee South
Badger Rock/ Farley Center
Ethnobotany
Comparative Dairy Systems & Cheesemaking
Sustainable Meal Hackathon

SESSION CHAIRS AUDIO VISUAL TRAINING
4:00 p.m. – 4:30 p.m.
Pyle Center, Room 327

REGISTRATION
4:30 p.m. – 7:00 p.m.
Tripp Common, Memorial Union

WELCOME RECEPTION – FERMENT!
5:00 p.m. – 7:00 p.m.
Tripp Commons, Memorial Union

Speaker: Donna Neuworth, Wormfarm Institute
Located on the beautiful shores of Lake Mendota, in the heart of campus, join us for an evening of networking and local fare as we kick off the 2018 annual meeting. All attendees will need a conference badge to attend. Registration is open at the Pyle Center on 6/13 from 7:00am – 4:00pm. Registration will be available at Tripp Commons from 4:30pm – 7:00pm. The Conference Co-Chairs will be giving a welcome at 5:45 p.m., followed by opening remarks from Associate Dean for Extension and Outreach, Doug Reinemann. The featured speaker for this event is Donna Neuworth, Wormfarm Institute.

THURSDAY, JUNE 14th

REGISTRATION
7:30 a.m. - 5:30 p.m.
Pyle Center, Main Lobby

GALLERY INSTALLATION:
“Leftovers and Open Questions: What Is a Sustainable Meal?”
7:30 a.m. – 4:30 p.m.
Mosse Humanities Building, 7th floor
(across Library Mall, enter “Art” door on ground level)

SPEAKER READY ROOM
8:00 a.m. - 5:30 p.m.
Pyle Center, Van Hise Room – L06

EXHIBITS & COFFEE
8:00 a.m. – 4:30 p.m.
Pyle Center, AT&T Lounge

Book Sales and Author Meet and Greet
9:00 a.m. – 4:00 p.m.
Pyle Center, Second Floor South

SESSIONS
3A: The Politics of Farm Labor and Food System Justice
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Chloe Green, University of Wisconsin-Madison

Alternative Agrifood, Organizations, and the Problem of Identity within On-Farm Apprenticeship
Lorien MacAuley, Virginia Tech

The Valley View Farmworker Ministry: An Ethnographic Case on Farm Labor and Participatory Leadership
Anna Erwin, Miami University of Ohio

Exploring the Ontological Politics of Farm(er) Labor and Learning
Kim Niewolny, Virginia Tech
2A: Practical Agroecology: Cultivating Livelihoods
Pyle Center, Room 111
Theme: Agroecology—On the Ground Practices
Chair: Sarah Rocker, The Pennsylvania State University

Promoting Women’s Livelihood Strategies Through Improved Poultry Production in Rural Guatemala
Maria Van Der Maaten, Iowa State University

Fostering Wholesale Farmers in Vermont: Management, Finance and Training
Kali McPeters, University of Vermont

Goat Browsing as an Economically Viable Food-Production Approach to Invasive Brush Management
Cherrie Nolden, University of Wisconsin-Madison
John Harrington, University of Wisconsin-Madison
Katherine Baumann, Nature’s Capital, LLC., Boise, ID
Julia Ela, National Fish and Wildlife Foundation, Washington D.C.

3A: Critical Perspectives on Local Foods Strategies
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Kevin Walters, University of Wisconsin-Madison

Situating Local Food within the Social Economy: A Relational Approach to Localization
Caroline Kamm, University of Toronto

The (Un)making of CSA People: The Paradox of Member Retention in Community Supported Agriculture (CSA) in California
Ryan Galt, University of California, Davis
Katharine Bradley, Independent Scholar
Libby Christensen, Colorado State University, Fort Collins
Kate Munden-Dixon, University of California, Davis

Local, Local on the Wall... Are CSAs the “Greenest” of Them All?
Ethan Schoolman, Rutgers University

Embracing the Neoliberal in the Local? A Practice-Based Theory for Building Equitable Agrifood Systems
Jessica Jane Spayde, Driftless Area Cooperative and the University of Wisconsin-Platteville

4A: Governing Local Consumption, Past and Present
Pyle Center, Room 235
Theme: Food Governance and Justice
Chair: Eefje de Gelder, Radboud University

The Ketchup Trail in Northwest New York in the Early 20th Century
Amy Capacill, State University of New York, Brockport

The Agricultural, Food, and Human Values Implications of Cannabis at the End of Prohibition
John Jemison, University of Maine Cooperative Extension
Mark Haggerty, University of Maine
Stephanie Welcome, University of Maine

Cottage Foods: A Challenge for the Governance of ‘Local’ Foods
Briana Rockler, Oregon State University

Caught Between Public Health and Proliferating Science: Food Consumption Policy
Saul Halfon, Virginia Tech

5A: Carework and the Gendered Work of Feeding
Pyle Center, Room 327
Theme: Challenging Boundaries Through Food
Chair: Nancy Gagliardi, Lecturer, Culinary Institute of America

Domestic Feeding Work by Immigrant Women in U.S. Households
Cheyenne Schoen, Syracuse University

Serving Up Care: Household Contributions of Caregiving and Food Practices
Maggie Ormstein, Sarah Lawrence College

Foodwork as Environmental Justice
Shelley Koch, Emory & Henry College
6A: Brewing Histories: Landscapes of Beer from the Local to the Global
Pyle Center, Room 332
Theme: Foods in Place and Time
Chair: Kerri Lesh, University of Nevada, Reno

On Wisconsin: Civil War Sisters, Altered Ecologies, and the Rise and Fall of the 19th Century Hop Industry
Jennifer Jordan, University of Wisconsin-Milwaukee

The Global Invention of Modern Beer
Jeffrey M. Pilcher, University of Toronto

Beer Terroir: Crafting American Beer with a Sense of Place
Theresa Mcculla, National Museum of American History, Smithsonian Institution

7A: Indigeneity, Cultural Practice, Story
Pyle Center, Room 335
Theme: Identities of Food and Farming

Seed Sovereignty in Aotearoa New Zealand and Peru: ‘He kai kei aku ringa’ – ‘the food is in my hand’
Mariaelena Huambachano, Brown University

Food As Our Signature: Participatory Plant Breeding, Values, and Cuisine with Story
Solveig Hanson, University of Wisconsin-Madison

Seeds of Memory: Growing Vegetables without Chemicals in Guatemala’s Aid Market
Ioulia Fenton, Emory University

Katherine McNamara, Artist’s Proof Editions / Archipelago Publishers, Inc.

8A: Chains of Nutrition: Feeding Plants, Animals, and Humans
Memorial Union, Beefeaters
Theme: Food Systems Research

The Pill, The TV Dinner, and the Promise of Liberation: Changing Technologies and Women’s Roles in the Post-War Era
Jessica Carbone, Harvard University

Marietta’s Lamb: The Agricultural Origins of Food Education
Amrys Williams, Hagley Museum and Library

“To Spread the Gospel of the Extension Service”: The Role of Feed Businesses in Feeding Food Animals, 1910 – 1930
Nicole Welk-Joerger, University of Pennsylvania

“We Tried to Do Everything Scientifically”: Victory Gardens and School Lunch Programs
Anastasia Day, University of Delaware

9A: Politics of Science, Knowledge, and Technological Change
Memorial Union, Langdon
Theme: Conflict and Change: Knowledge and Activism
Chair: Xiaoping Sun, Saint Mary’s University

Wilderness Transformed: From Wasteland to Cornucopia to Eco-Desire
Xiaoping Sun, Saint Mary’s University

Fusarium is a Grace from God: Scientific, Divine, and Microbial Approaches to the “Bananapocalypse”
Alyssa Paredes, Yale University

Public Distrust of Science: Facts May Be Facts, but for Many, Perception is Reality.
Jacques Rousseau, University of Cape Town

“What The Robots Are Coming, The Robots Are Coming! Can We Depend on an Automated Agriculture to Yield All That We Need?
Scott Brainard, University of Wisconsin-Madison
Keefe Keeley, Savanna Institute / University of Wisconsin-Madison
10A: Food on Campus: From Agroecology, Food and Food Systems Education to the Campus Dining Service—Brainstorming Strategies to Go from Success to Greater Success
Memorial Union, Council
Theme: Food and the University--Roundtable
Rita Hindin, Rita Hindin Consulting
Ellen Ritter, UW Health
Laurie Beth Clark, Foodways Madison/Spatula & Barcode
Michael Peterson, Foodways Madison/Spatula & Barcode

12A: Oral History, Regional Food Systems, and Place-Based Marketing
Lowell, Isthmus Room
Theme: Roundtable
Alice Julier, Chatham University
Cassandra Malis, Chatham University Center for Regional Agriculture Food and Transformation
Cynthia Caul, Chatham University Center for Regional Agriculture Food and Transformation

13A: Design and Food Studies: Teaching, Thinking, and Doing
Memorial Library, 126
Theme: Interactive Sessions
Sonia Massari, Gustolab International Food Systems and Sustainability
Fabio Parasecoli, New York University
Charlotte Biltekoff, University of California, Davis

14A: Eating, Preserving, and Narrating Foods in the 19th and Early 20th Century
Wisconsin Historical Society Auditorium
Theme: Legacies
Chair: Megan Elias, Boston University
As American as Apple Pie: An Apple Pie Without Apples and Familiarity in Nineteenth Century America
Claire Bunschoten, The University of North Carolina at Chapel Hill
On Morality and Digestion: Progressive Era American Obsession with Dyspepsia as Moral Syndrome in “Good Housekeeping,” 1885-1920
Elise Lake, University of Mississippi
Favorite Recipes: Lessons in Sustainable Eating in the Pages of an Early-Twentieth Century Community Cookbook
Rachel Snell, University of Maine
Female Fermenters of New York
Adrienne Traub, Syracuse University

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MORNING REFRESHMENTS
10:10 a.m. - 10:30 a.m.
Pyle Center, ATT Lounge
ASSOCIATION BOARD MEETINGS

AFHVS BUSINESS MEETING
Pyle Center, Room 121

ASFS BUSINESS MEETING
Memorial Library, Room 126

2B: Practical Agroecology: Intersections of Knowledge and Identity Discourses
Pyle Center, Room 111
Theme: Agroecology: On the Ground Practices

Using Participatory Photography to Investigate Indigenous Technical Knowledge of Wild Biodiversity and Pest Management Among Smallholder Farmers in Northern Malawi
Stephanie Enloe, Cornell University
Rachel Bezner Kerr, Cornell University
David Banda, Soils, Food, and Healthy Communities
Hanson Nyantakyi-Frimpong, University of Denver
Lizzie Shumba, Soils, Food, and Healthy Communities

Actions Towards the Preservation and Restoration of Biodiversity in Conventional Agriculture: Agrícola Santa Amalia, Guanajuato, México
Roberto Aviña Carlín, Agrícola Santa Amalia
Alvaro Nieto Sanchez, Agrícola Santa Amalia
Jorge Lopez Gallardo, Agrícola Santa Amalia
Alberto Vargas Prieto, University of Wisconsin-Madison

Impact of Commercial Agriculture Development Project Technology Use on the Socio-economic Life of Cocoa Farmers in Cross River State, Nigeria
Elizabeth Onwuhaya, University of Nigeria, Nsukka
Ifeoma Anugwa, University of Nigeria, Nsukka
Ogochukwu Edeh, University of Nigeria, Nsukka

3B: Climate Change: Producers Perspectives
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Diane Mayerfeld, University of Wisconsin-Extension

Digging In: Entrenched Responses to the Role of Livestock in Climate Change
Diane Mayerfeld, University of Wisconsin-Extension

Climate Change Risk Assessment, Adaptation, and Mitigation Influences for Wisconsin Dairy Producers
Evan Murdock, University of Wisconsin-Madison
Ken Genskow, University of Wisconsin-Madison
Carolyn Betz, University of Wisconsin-Madison

Political Economy, Hegemonic Masculinity, and Climate Skepticism Among Organic Dairy Farmers
Kathryn Anderson, University of Wisconsin-Madison

4B: Building Resilience, Fairness, and Change Through Fair Trade
Pyle Center, Room 235
Theme: Food Governance and Justice
Chair: Anna Snider, University of Wisconsin-Madison

Percolating Gender Transformative Change Through Fair Trade Coffee Cooperatives in the Western Highlands of Guatemala
Alissa Bilfield, Tulane University

Domestic Fair Trade: A Unique Framework for Increasing Fairness, Sustainability, and Collaboration in Agricultural Supply Chains
Erika Inwald, Domestic Fair Trade Association

Who Connects the Links? Roles and Impacts of Value Chain Coordination in Place Based Development
Sarah Roller, The Pennsylvania State University

Building Resilience in the Coffee Supply Chain: Going Beyond Certification Systems to Improve Environmental and Social Outcomes
Chandler Meyer, University of Wisconsin-Madison
Bradford Barham, University of Wisconsin-Madison
Matt Earley, Just Coffee Cooperative
Anna Snider, University of Wisconsin-Madison
5B: Gender in the Foodway
Pyle Center, Room 327
Theme: Challenging Boundaries Through Food
Chair: Catherine Peters, Harvard University

Gender and Genderization in Japanese Foodways
Natsuko Tsujimura, Indiana University Bloomington

Bringing the Back of the House Forward: Gendered Labor Dynamics in the Professional Kitchen
Christian Scott, The Pennsylvania State University

Mind Over Mother: Gendered Logics of Cultural Production in American Fine Dining
Gillian Gualtieri, University of California, Berkeley

Reorganizing the Labor of Home Cooking Through a Community of Practice Approach
Claire Barrett, University of Wisconsin-Madison
Jennifer Gaddis, University of Wisconsin-Madison
Marah Zinnen, University of Wisconsin-Madison
Sophia Lawrence, University of Wisconsin-Madison

6B: Inside (Upper) Midwestern Family Food Systems
Pyle Center, Room 332
Theme: Foods in Place and Time

Family Foodways as an Analytical Lens: Using the Personal to Reinforce the Social
Christine J. Widmayer, University of Wisconsin-Madison

“How Hometown Cooking”: Layering Values, Mass-Produced and Garden Raised Foods in Tater Tot Hot Dish in Southwest, Minnesota
Jared Schmidt, University of Wisconsin-Madison

Recollections, Reminders, and Grandma’s Early 20th Century Wisconsin Cookbooks
Janet C. Gilmore, University of Wisconsin-Madison

7B: Telling Stories About the Past and Future
Pyle Center, Room 335
Theme: Identities of Food and Farming
Chair: Thomas Conroy, Lehman College - City University of New York

“Sometimes Everyone Got Destroyed in the End”: Fat Temporalities and the Problem of the Future in Jami Attenberg’s The Middlesteins
Daniel Mintz, Loyola University New Orleans

Community, Continuity, Survival: How Food Voice and Memoir Can Make Post-9/11 Memoir More Accessible
Karen Sudkamp, Chatham University

Food, System and Lifeworld in the Big Apple: The Dynamics of Food Activism in Giuliani’s, Bloomberg’s and Di Blasio’s New York City
Thomas Conroy, Lehman College - City University of New York

8B: People and Their Crops, Crops and Their People
Memorial Union, Beefeaters
Theme: Food Systems Research
Chair: Matthew Mars, University of Arizona

Three Men and a Potato
Virginia Nazarea, University of Georgia

Heirloom Seeds, Hybrid Spaces: Social Media as a New Pathway for Exchange
Anya M. Bonanno, University of Georgia

Tomatoes and Their Humans: Foregrounding Human-Crop Relations in Local Food Systems
Emily Ramsey, University of Georgia

From Farm to Table: A Tale of Two Rices and the ANTs in the Food
Justin Simpson, University of Georgia

Forgetting in Disentangled Ricescapes
Melanie Narciso, University of Georgia, Athens
9B: Performative Roles of Science in Food, Agriculture, and Farmland
Memorial Union, Langdon
Theme: Conflict and Change: Knowledge and Activism
The Unraveling of GM for Food Security: The Case of Bt Brinjal in India
Ilona Moore, Bucknell University

“Depoliticizing” Debates Over Biotech? The Rise of the Global Science Communication Institute
Aaron Eddens, University of Minnesota
Heidi Zimmerman, University of Minnesota

Financializing Urban Foodland
Valentine Cadieux, Hamline University
Stephen Carpenter, Farmers Legal Action Group

10B: Food Policy Councils and Academia: Reciprocal Relationships in Action
Memorial Union, Council
Theme: Food and the University--Roundtable
Chair: Mim Seidel, Chatham University

Mim Seidel, Chatham University
Jill Clark, John Glenn College of Public Affairs, The Ohio State University
Anne Palmer, Johns Hopkins Center for a Livable Future
Sam Applefield, Chatham University

12B: Agroecology in Action: Uses of Wild Plants and Weeds in Fruit and Vegetable Production in Michocán, Mexico
Lowell, Isthmus Room
Theme: Alternative Agriculture, Workshop
Fulvio Gioanettot, Red Coyote de Agroecología, Ethnobotanist
Maria Blas Cacari, Herbalist

14B: Redefining “Good Food” in the 20th and 21st Centuries
Wisconsin Historical Society Auditorium
Theme: Legacies
Chair: Neva Hassanein, University of Montana
What We Talk About When We Talk About Meat
Rachel Mason, University of Vermont

Fruit on The Bottom: An Interdisciplinary Analysis of LGBT People and The U.S. Food System
Alex Cheser, Boston University Gastronomy

More Than the Sum of Its Parts: Macronutrient Focused Diets and Consumer Preferences
Nina Roberts, Oregon State University

LUNCH BREAK ON YOUR OWN
12:10 p.m. - 1:30 p.m.
Library Mall food carts.
Please enjoy your lunch outside the Pyle Center (no “carry-ins” allowed).

JOINT AFHVS/ASFS BOARD MEETING
12:10 p.m. - 1:30 p.m.
Pyle Center, Alumni Lounge
1C: Immigrant Dairy Labor: Power, Citizenship and the Workplace
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Julie C. Keller, University of Rhode Island

Counting on Latino Labor in a Small Dairy-Dependent State: Vermont Dairy Farmers Perspective on Working with a More Diverse Labor Force
Daniel Baker, University of Vermont

Dairy Farm Sustainability: The Role of Farm Labour Relations in Shaping Antibiotic Use
Rebecca Schewe, Syracuse University
Rhyannon Moore-Foster, Michigan State University

Health and Migration Decisions: Immigrant Dairy Workers in the Upper Midwest, U.S.
Julie C. Keller, University of Rhode Island

2C: Practical Agroecology: Sustainable Livestock
Pyle Center, Room 111
Theme: Agroecology: On the Ground Practices
Chair: Rachel Mason, University of Vermont

- Conceiving Exchanges between Crop Farmers and Livestock Keepers as an Option for Agroecology
  Julie Ryschawy, UMR AGIR, French National Institute for Agricultural Research®INRA, INP, ENSAT

- The Sustainability of Goat Farming: Interrogating the Gaps between Vision and Practice
  Sarah Franzen, Spelman College

- Integrating Crop and Livestock Systems: Key to Improving Long-term Production
  John Jemison, University of Maine Cooperative Extension

- Expanding Adoption of Adaptive Grazing Through a Public-Private Partnership in Wisconsin
  John Fisk, Wallace Center at Winrock International
  Peter Huff, Wallace Center at Winrock International

3C: Alternative Agriculture, Connecting Theory and Practice
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Laurie Beth Clark, Foodways Madison/Spatula & Barcode

- Toward an Agroecology of Safety: Limitations of and Possibilities for ‘Deepening’ the Co-Management of Environmental and Human Health in Produce Agriculture
  Patrick Baur, University of California, Berkeley

- The Alternative Food Movement: Nonprofit Perspectives on Privilege and Progress
  Mackenzie Aime, Emory University

- Food Webs: Positions and Perspectives
  Jeffery Sobal, Cornell University

- Farmers and Foodies
  Kathryn De Master, University of California, Berkeley
  Patrick Baur, University of California, Berkeley
  Karna Baraboo, University of California, Berkeley
4C: Labeling, Recognition, and Creation of the Food Citizen
Pyle Center, Room 235

Theme: Food Governance and Justice
Chair: Leah Mathews, The University of North Carolina at Asheville

Do Experiences with the Local Food System Change Purchasing and Eating Behavior? Evidence from Western North Carolina
Amy Lanou, University of North Carolina Asheville
Leah Mathews, The University of North Carolina at Asheville
Jessica Speer, RTI
Lance Mills, The University of North Carolina at Asheville
Nicholas Gold-Leighton, The University of North Carolina at Asheville

The Politics of Food Labelling
Gyorgy Scrinis, The University of Melbourne

Farmer Perceptions of Local Food Branding and Its Value to Their Enterprise: The Case of the Appalachian Grown TM Marketing Program
Leah Mathews, The University of North Carolina at Asheville
Carlos Carpio, Texas Tech University
Tullaya Boonsaeng, Texas Tech University
Allison Perrett, Appalachian Sustainable Agriculture Project
Charlie Jackson, Appalachian Sustainable Agriculture Project

5C: Eating as Connection, Community, and Place
Pyle Center, Room 327

Theme: Challenging Boundaries Through Food
Chair: Lisa M. Heldke, Gustavus Adolphus College

Community Building in the Cafeteria: Institutional Dining in the Tech Industry
Jesse Dart, The University of Sydney

Say Cheese! Unfolding the Slow Food’s Discourse on Biodiversity. The Case of Two Dairy Presidia.
Mariagiulia Mariani, CIRAD

Dining Through Difference: Overcoming Political Polarization Through Food
Sam Applefield, Chatham University

“We are Stars, We are billion year old carbon”: Maple Syrup and a Cosmology of Pleasure in the Back-To-The-Land Movement
Deirdre Murphy, Culinary Institute of America

6C: Historicizing the Virtues of a Vegetarian Cuisine
Pyle Center, Room 332

Theme: Foods in Place and Time

Reimagining Restaurants for Women, without Meat or Drink
Erica Peters, Culinary Historians of Northern California

Writing, Reading and Publishing Cookbooks: A Social History of the American Vegetarian Movement
Emilie Hardman, Harvard University
Laura J. Miller, Brandeis University

Fake Meat, Real Change: Ella Eaton Kellogg and the Invention of Modern American Vegetarian Cuisine
Adam Shprintzen, Marywood University

Finding Rhetorical Common Ground: Hunting and Fishing’s Rhetorical Blending of Feminist, Vegan, and Vegetarian Messaging within Popular Culture
Bryan Moe, Biola University

7C: Farmer Values and Identities in Transition
Pyle Center, Room 335

Theme: Identities of Food and Farming
Chair: Andrea Rissing, Emory University

Integrating Food, Farming and Values: Farmer Perceptions on Their Role in Sustaining Agriculture in Bucks County, Pennsylvania
Marian Rubin, Delaware Valley University
Jacqueline Ricotta, Delaware Valley University
Tanya Casas, Delaware Valley University

Farmers’ Compromises to Develop Autonomy Through Agroecological Practices: Revealing the Lock-ins of the Agrifood Systems
Véronique Lucas, French National Institute for Agricultural Research INRA
Jan Donue Van Der Ploeg, Wageningen University
Pierre Gasselin, French National Institute for Agricultural Research INRA

“We Feed the World”: Industrial Discourses and Iowa’s Agroecological Farms
Andrea Rissing, Emory University

Awareness and Identity Construction of Conventional Farmers: Applying Luhmann’s Systems Theory
Bernhard Freyer, BOKU University, University of Natural Resources and Life Sciences, Vienna
Deike Beecken, BOKU, University of Natural Resources and Life Sciences, Vienna
8C: Re-envisioning the Current Emergency Food Infrastructure Model
Memorial Union, Beefeaters
Theme: Food Systems Research
Chair: Amy Rosenthal, Rutgers University

Creating the “Perfect Pantry”: The Use of Creative Workshops and Toolkits as Platforms of Empowerment for Individuals Experiencing Food Oppression in Food Assistance Programs
Abigail Borron, University of Georgia
Hillary Jourdan, University of Georgia
Hilda Kurtz, University of Georgia
Lynn Sanders-Bustle, University of Georgia
Jessica Holt, University of Georgia

The Stabilizing Lives Project: Refiguring the Pantry Client
Hilda Kurtz, University of Georgia
Abigail Borron, University of Georgia
Jerry Shannon, University of Georgia
Alexis Weaver, Atlanta Community Food Bank

Arts-Based Research in Food Security: A Dialogical Tool for Creating Open Communication in Social Change
Hillary Jourdan, University of Georgia
Abigail Borron, University of Georgia
Hilda Kurtz, University of Georgia
Lynn Sanders-Bustle, University of Georgia
Jessica Holt, University of Georgia

9C: Activism and Mobilization
Memorial Union, Langdon
Theme: Conflict and Change: Knowledge and Activism
Chair: Katie Rainwater, Cornell University

Growing Food Sovereignty: Grassroots Mobilizing for Puerto Rico’s #JustRecovery post Hurricane Maria
Thelma Velez, The Ohio State University

From Fancy Ladies with Herb Gardens to Protest Dinners on the Street: Food Activism in Istanbul
Zeynep Kilic, University of Alaska, Anchorage

#FreeFireCider: Folk Herbalists, Feminist Hashtags, and the Instagram Modernity
Katherine Hysmith, The University of North Carolina at Chapel Hill

10C: Agroecological Prospects in Higher Ed (SAFN sponsored)
Memorial Union, Council
Theme: Food and the University
Chair: Sonia Massari, Gustolab International Food Systems and Sustainability

Agroecology and Interculturality
Joan Gross, Oregon State University

Campus Farm, Inc.: Financing Agricultural Experiences in Higher Education
Amanda Green, Davidson College
Charley Orner, Davidson College
Gregory Hunt, Davidson College

Invisible Hungry Students: Culturally Sensitive Approaches to Encourage Participation in Identifying Food Insecure College Students
Kristen Borre, Northern Illinois University
Courtney Gallaher, Northern Illinois University

Communiversity Gardens Offer Fresh Perspective
Melissa Burlingame, Northern Illinois University
Michaela Holtz, Northern Illinois University

11C: Building Resiliency in Agroecology
Theme: Roundtables
Lowell, Dining Room

Cathleen McCluskey, University of Wisconsin-Madison

12C: Working with the Senses
Lowell, Isthmus Room
Theme: Roundtables
Chair: Jacob Lahne, Virginia Tech

Christy Spackman, Harvey Mudd College
Emily Yates-Doerr, Oregon State University/ University of Amsterdam
Sarah Tracy, University of California, Los Angeles
Jacob Lahne, Virginia Tech
Charlotte Biltkoff, University of California, Davis
13C: Meet the Grantmakers: Opportunities for Funding in Food and Agriculture for the Arts, Humanities and Social Sciences: A Panel Discussion (SAFN Sponsored)
Memorial Library, Room 126
Theme: Interactive Session
Ariela Zycherman, USDA-National Institute of Food and Agriculture
Douglas Constance, Southern SARE, Sam Houston State University
Wesley Dean, USDA-National Institute of Food and Agriculture
Clare Hinrichs, Northeast SARE, Pennsylvania State University
Sunil Iyengar, National Endowment for the Arts

AFTERNOON REFRESHMENTS
3:10 p.m. - 3:30 p.m.
Pyle Center, ATT Lounge

D SESSIONS
3:30 p.m. - 5:10 p.m.

1D: Domestic Fair Trade and Policy Efforts to Enhance Earnings of Agricultural Laborers: Lessons from a Center for Integrated Agricultural Systems Multi-Disciplinary Research Initiative
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Kelly Maynard, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Michael Bell, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Sarah Lloyd, Wisconsin Farmers Union / Wisconsin Food Hub Co-op
Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Alexia Kulwiec, University of Wisconsin Extension School for Workers
Bradford Barham, University of Wisconsin-Madison

2D: Diversification: Theory and Practice
Pyle Center, Room 111
Theme: Agroecology: On the Ground Practices
Chair: Anastasia Hervas, University of Toronto
Cultivating Vulnerability: Oil Palm Expansion and the Socio-Ecological Food System in the Lachua Ecoregion, Guatemala
Anastasia Hervas, University of Toronto
Just Pathways to Diversified Perennial Farming
Leah Potter-Weight, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Multifunctional Mavericks in the Monocultural Margins
Kathryn De Master, University of California, Berkeley

Financial Independence from Non-Agroecological Agrifood Systems for More Social Equity?
Antoinette M. Dumont, University of California, Berkeley

3D: Farm to Table: Promises and Limitations
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Sasha Pesci, University of California, Davis

How Do Value Systems Around Food Ultimately Shape Landscapes?: 50 Years of the Chez Panisse Network
Sasha Pesci, University of California, Davis
Catherine Brinkley, University of California, Davis

“How Poverty Wages are Not Fresh, Local, or Sustainable”: Exposing the Contradictions of Sustainability-Branded Capitalism and Building Worker Power in the Farm-to-Table Foodservice and Retail Industries
Amy Coplen, Portland State University

Field Notes from the Dining Beat: How Restaurants and Food Critics Sold American Diners on Farm-to-Table Orthodoxy
Hanna Raskin, The Post and Courier
John Kessler, Independent Scholar
Laura Reiley, The Tampa Bay Times

Pressing from the Top Down or Emerging from the Grassroots: Who and What is the Farm to Institution System Transforming?
Michaela Murray, University of Maine
Mark Haggerty, University of Maine
Stephanie Welcomer, University of Maine
Melissa Ladenheim, University of Maine
Julia McGuire, University of Maine
Linda Silka, Mitchell Center for Sustainability Solutions
Riley Neugebauer, Maine Farm to Institution

4D: Food Sovereignty: Domestic and International Perspectives
Pyle Center, Room 235
Theme: Food Governance and Justice
Chair: Joann Hennessey, Antioch University New England

Universal Free School Meals Programs in Vermont Show Multi-domain Benefits
Josiah Taylor, University of Vermont
Bernice Garnett, University of Vermont
Anore Horton, Hunger Free Vermont
Ginger Farineau, Hunger Free Vermont

A Participant Action Research Project Toward Rural Food Justice in the Adirondack North Country, NY
Tatiana Abatemarco, University of Vermont

Diverging Food Sovereignty Frames in Maine: Understandings for Collective Mobilization Across Global Contexts
Shannon Brenner, Washington State University
Marcia Ostrom, Center for Sustaining Agriculture and Natural Resources, Washington State University

Critical Disability Studies Lessons for Food Policy Councils: A Prince Georges County, MD “Food Equity” Case Study
Abby Wilkerson, George Washington University

5D: Creating Citizenship and Identity Through Food
Pyle Center, Room 327
Theme: Challenging Boundaries Through Food
Chair: Michael Peterson, Foodways Madison/Spatula & Barcode

Cereal Citizens: Making Bread and Shaping the Moroccan Food System
Katharina Graf, SOAS University of London

Farm to Chopsticks: Culinary Infrastructure of Duck in the Toronto Chinese Community
Katerina Konstantopoulos, University of Toronto
Koby Song-Nichols, University of Toronto
Tiffany V. Lieu, University of Toronto

Mukta Das, SOAS University of London

Tasting Balut: Culinary Nationalism and the Consumption of Fertilized Duck Eggs in the United States
Margaret Magat, Independent Scholar
6D: Finding Food: Sovereignty and Self-Provisioning
Pyle Center, Room 332
Theme: Foods in Place and Time
Chair: Rosie Welch, Monash University

Indigenising Health Education Curriculum Through ‘Bush-foods’: Necessity, Challenges and Possibilities
Rosie Welch, Monash University

Chinese Market Gardeners in Australia – Making a Living by Feeding the Living
Yee Chong Wong, The University of Melbourne

Breadfruit and Rice: Sovereignty and Subsistence in Pohnpei, Micronesia
Josh Levy, University of Illinois, Urbana-Champaign

To Sow and To Sew: Siddi Women Farmers (and Quilters) in Utara Kannada, Karnataka, India
Sarah Khan, Independent Artist and Scholar, New York University

7D: Standing on our Forbearers’ Shoulders We Come Together to Discuss Race and Food: A Roundtable
Pyle Center, Room 335
Theme: Identities of Food and Farming, Roundtables

Scott Alves Barton, Queens College/ New York University
Meredith E. Abarca, University of Texas-El Paso
Patricia Clark, State University of New York, Oswego
Ashanté M. Reese, Spelman College
Jessica Kenyatta Walker, University of Michigan

8D: Rural Food Systems: Research Trajectories That Evaluate Social, Ecological and Economic Impacts
Memorial Union, Beefeaters
Theme: Food Systems Research, Roundtables
Chair: Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Localism and Rural Food Systems – Exploring How Food Moves in Rural Communities
Mary Hendrickson, University of Missouri

Lessons Learned from the Northeast
David Conner, University of Vermont

Collaborative Governance and Policy Development in Rural Food Systems
Aiden Irish, John Glenn College of Public Affairs, The Ohio State University

9D: Minimum Wage, Migration, #MeToo, and Media: Restaurants at the Center of Social Change (SAFN sponsored)
Memorial Union, Langdon
Theme: Conflict and Change: Knowledge and Activism

Tipping Ideology: Comparative Rhetorical Critique of the National Restaurant Association and Restaurant Opportunities Center United
Kendall Shurance, University of the Pacific

When Southern Means African and Her Tips Mean $15/Hour: The Wages of Restaurant Equity
Sarah Williams, The Evergreen State College
Chloe Landrieu-Murphy, The Evergreen State College

Ethics, Justice, Taste: Restaurant Critics and Social Movements
David Beriss, University of New Orleans

Deregulating Yet Policing: Latinx Labor and Resistance in New Orleans Restaurant Jobs
Sarah Fouts, Lehigh University

#BalanceTonPorc: Gender Inequality in the French Kitchen
Rachel Black, Connecticut College
10D: Food and Civic Engagement in the Classroom: Community–Student Relationships in Pursuit of Food Systems Activism
Memorial Union, Council
Theme: Food and the University
Chair: Mark Hellermann, City University of New York

“What Do We Want?!”: Incentives that Promote Food Justice and Community Engagement Among Students
Delores B. Phillips, Old Dominion University

Mapping Food Waste in Local Food Systems: From Production to Consumption to Activism
Leda Cooks, University of Massachusetts, Amherst

Service Learning as a Foundation for Civic Engagement
Jennifer Martin, University of South Carolina

Transformative Food Systems Education Through Community/University Partnerships
Elissa Johnson, Syracuse University/ North American Food Systems Network

Identifying Power, Examining Strategies for Activism on Food Issues
Mark Hellermann, City University of New York

11D: Sustainable Development Goals – Is There an Organic Farming Position?
Lowell, Dining Room
Theme: Roundtables

Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna
Rebecca Paxton, BOKU, University of Natural Resources and Life Sciences, Vienna
Milena Klimek, BOKU, University of Natural Resources and Life Sciences, Vienna
Valentin Fiala, BOKU, University of Natural Resources and Life Sciences, Vienna
Phillipp Dietrich, BOKU, University of Natural Resources and Life Sciences, Vienna
Jim Bingen, Michigan State University

12D: #FoodStudies Workshop: Social Media for Scholarship, Networking, and the Community
Lowell, Isthmus
Theme: Roundtables

Katherine Hysmith, The University of North Carolina at Chapel Hill
Emily Contois, Brown University
Andrew Ruis, University of Wisconsin-Madison
Claire Bunschoten, The University of North Carolina at Chapel Hill

13D: Enhancing Biodiversity on Farms and in Food Systems: A Roundtable
Memorial Library, Room 126
Theme: Interactive Sessions

Neva Hassanein, Professor of Environmental Studies, University of Montana
Jo Ann Baumgartner, Director, Wild Farm Alliance
Shelly Connor, Assistant Director, Wild Farm Alliance
Dana Jackson, Author, Sustainability Advocate, and Retired Senior Program Associate, Land Stewardship Project

14D: Communicating Navajo Nation Food Sovereignty
Wisconsin Historical Society Auditorium
Theme: Legacies

Patty Loew, Medill School of Journalism, Northwestern University
Franklin Sage, Director of the Diné College Policy Institute
Kristine Sherred, Medill School of Journalism, Northwestern University
Cailin Crowe, Medill School of Journalism, Northwestern University
KEYNOTE ADDRESS
5:30 p.m. - 6:45 p.m.
Ricardo Salvador, Union of Concerned Scientists
Science Is Not “Neutral”: Why Science Is Inherently Political – The Case of Agroecology
Wisconsin Historical Society Auditorium

GRADUATE STUDENT AND YOUNG PROFESSIONALS SOCIAL NETWORKING EVENT
7:00 p.m. - 9:00 p.m.
Pyle Center, Rooftop

Students are invited to a networking social specifically for the young professional on the Pyle Center Rooftop following the keynote address. Beverages and snacks will be available along with a gorgeous view of Lake Mendota. Join in the conversation!

FRIDAY, JUNE 15TH

REGISTRATION
7:30 a.m. - 5:30 p.m.
Pyle Center, Main Lobby

GALLERY INSTALLATION:
“Leftovers and Open Questions: What is a Sustainable Meal?”
7:30 a.m. – 4:30 p.m.
Mosse Humanities Building, 7th floor (across Library Mall, enter “Art” door on ground level)

SPEAKER READY ROOM
8:00 a.m. – 5:30 p.m.
Pyle Center, Van Hise Room, L06

EXHIBITS & COFFEE
8:00 a.m. – 4:30 p.m.
Pyle Center, AT&T Lounge

FOOD, CULTURE & SOCIETY JOURNAL BOARD MEETING
8:30 a.m. - 10:10 a.m.
Memorial Library, Room 126

POSTERS HUNG FOR POSTER SESSION
8:00 a.m. - 11:30 a.m.
Alumni Lounge, Pyle Center

BOOK SALES AND AUTHOR MEET AND GREET
9:00 a.m. - 4:00 p.m.
Pyle Center, Second Floor South
E SESSIONS
8:30 a.m. - 10:10 a.m.

1E: Working for Seed Sovereignty: Indigenous and Global Perspectives
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Daniel Jaffee, Portland State University

Planting Sacred Seeds in a Modern World; Reclaiming Indigenous Seed Sovereignty
Rowen White, Sierra Seed Cooperative

Building Indigenous Seed Sovereignty: The Guardians of Mother Earth and Seeds Project in Chiapas, Mexico
Carol Hernandez-Rodriguez, Portland State University

OSSI Internationale: Growing Global Access to a Liberated Pool of Open Source Seed
Jack Kloppenburg, Open Source Seed Initiative

2E: Entrepreneurship Transforming Local Food Networks
Pyle Center, Room 111
Theme: Agroecology: Challenges in Contemporary Agriculture

Consumer Response to Farm Fresh Food Boxes, an Entrepreneurial Partnership Between Farmers and Retailers
Marilyn Sitaker, The Evergreen State College
Jane Kolodinsky, University of Vermont, Center for Rural Studies
Lisa Chase, University of Vermont Extension
Julia Van Soelen, University of California Division of Agriculture and Natural Resources
Hans Estrin, University of Vermont Extension
Diane Smith, Washington State University
Weiwei Wang, University of Vermont, Center for Rural Studies
Lauren Greco, University of Vermont

Agricultural Entrepreneurship Strategies, Networks of Support, and Sustainable Rural Development: The Case of Latino Farmers in Missouri
Maria Rodriguez-Alcala, University of Missouri
Stephen Jeanetta, University of Missouri
Corinne Valdivia, University of Missouri

Tradition Goes High Tech: South and Southeast Asia’s Emerging Urban Farm Entrepreneurs
Jessica Ann Diehl, National University of Singapore
Ching Sian Sia, National University of Singapore

Organization Level Ingenuity and the Entrepreneurial Formation and Evolution of Local Food Systems
Matthew Mars, University of Arizona
Hope J. Schau, University of Arizona

3E: Urban Gardens for Food Production and Security
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Anusuya Rangarajan, Cornell University

The Promise of Urban Agriculture
Anusuya Rangarajan, Cornell University
Samantha Schaffstall, USDA AMS Local Food Research and Development Division
Molly Riordan, City of Philadelphia

Treehugger Organic Farm: Sustainability Challenges Growing Food in the City
Thelma Velez, The Ohio State University

Urban Food Supply Chain Resilience for Crises Threatening Food Security
Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future
Erin Biehl, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future
Daniel Barnett, Johns Hopkins Bloomberg School of Public Health
Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future
**4E: Conceptualizing Food Access: Key Theoretical Perspectives**

Pyle Center, Room 235  
Theme: Food Governance and Justice  
Chair: Erica Zurawski, University of California, Santa Cruz

- Food Access, Geographic Information Systems, and the Power of Maps  
  *Daniel Block, Chicago State University*

- Making Meaning at the Table: Religious Motivations in the Food Justice Movement  
  *Kelsey Simkins, Methodist Theological School in Ohio*

- “Occupying the Field”: Food Sovereignty and the Regulative State of Exception  
  *John Welton, University of Maine*

- Race, Food Justice, and Self-Determination: A Narrative Inquiry of African American Food System Leaders in North Carolina Through Critical Race Theory  
  *Robert Bass, Virginia Tech*

  *Kim Niewolny, Virginia Tech*

**5E: Mobilized Food**

Pyle Center, Room 327  
Theme: Challenging Boundaries Through Eating  
Chair: Shayan Lallani, University of Ottawa

- Marketing Immersive Dining: Cruise Passengers Respond to the ‘Authenticity Project’  
  *Shayan Lallani, University of Ottawa*

- Freegans, Food Recovery and the Economics of Food/Waste Mobility  
  *Leda Cooks, University of Massachusetts, Amherst*

- Native and Indigenous Cuisines of South America (Colombia, Ecuador and Peru): Making a Case for Culinary Travel  
  *Amit Mehrotra, City University of New York, New York City College of Technology*

- When Food Travels  
  *Kerri Lesh, University of Nevada, Reno*

**6E: Migrants, Authenticity and Infrastructure: Toronto’s Changing Foodshed, 1803 to 2018**

Pyle Center, Room 332  
Theme: Foods in Place and Time  
Chair: Jeffrey M. Pilcher, University of Toronto

- Famous Chefs from the Homeland: Innovation and Authenticity in Toronto’s Chinese Restaurants, 1960s-1980s  
  *Yuebin Jackson Guo, University of Toronto*

- From Cancun to Caracas: Ingesting Authenticity in Toronto’s Restaurants  
  *Valeria Mantilla Morales, University of Toronto*

  *Ariadna Pauliuc, University of Toronto*

- From Farm to Fork: Measuring the Chain at Toronto’s Food Terminal  
  *Amanda Whittaker, University of Toronto*

- “If You Wanted Garlic, You Had to Go to Kensington”: The Long Decline of the St. Lawrence Market  
  *Joel Dickau, University of Toronto*

  *Samantha Young, University of Toronto*

**7E: Critical Approaches to Superfoods**

Pyle Center, Room 335  
Theme: Identities of Food and Farming  
Chair: Melanie Dupuis, Pace University

- “Well if Gwynnie Does it...” : The Enduring Appeal of the Magic Pill  
  *Signe Rousseau, University of Cape Town*

- Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs’ Narratives of Lost/Discovered Foods (ASFS Alex McIntosh Prize)  
  *Emma McDonell, Indiana University Bloomington*

- ReValue Through Reconstitution: Marketing Hawaiian Taroena as a Superfood in the Early 20th Century  
  *Hilet Hobart, Northwestern University*
8E: From Smart Farming to the Food Stores: Understanding Complex Relationships and Dynamics of Change
Pyle Center, Room 209
Theme: Food Systems Research
Chair: Virginie Zoumenou, University of Maryland Eastern Shore

Grocery Stores and Marketing: Improving Access to Local Foods in Rural Communities
Alison Gustafson, University of Kentucky
Stephanie Pitts, East Carolina University

Food Insecurity and Assistance on Campus: A Survey of the Student Body
Michael Miller, Kansas State University
Gerad Middendorf, Kansas State University
Spencer Wood, Kansas State University

Cybersecurity: Assessing Smart Farming Vulnerability and its Effect on Food Safety and Food Security. What Do Nutrition Educators Know?
Muhammad Khan, University of Maryland Eastern Shore
Virginie Zoumenou, University of Maryland Eastern Shore

“If You Build it with Them, They Will Come”: Is Community Governance a Factor in Supermarket Intervention Success for Food Deserts?
Catherine Brinkley, University of California, Davis
Charlotte Glennie, University of California, Davis
Jose Flores, University of California, Davis
Benjamin Chrisinger, Stanford University

9E: Farmland of the Middle: Questions of Ownership and Access
Memorial Union, Beef eaters
Theme: Conflict and Change: Rural and Urban land

Exploring Shifts in Farmland Access in Three Northern California Counties Following Recreational Cannabis Legalization
James Lachance, University of California, Berkeley
Van Butsic, University of California, Berkeley
Kathryn De Master, University of California, Berkeley
Madeleine Fairbairn, University of California, Santa Cruz
Loka Ashwood, Auburn University

Landowners as an Influence on Sustainable Agriculture
Ron Doetch, Solutions in the Land
Hope Hellmann, Solutions in the Land

Farmland Ownership in Oregon
Megan Horst, Portland State University

New Inquiries into the Agriculture of the Middle: Contemporary Land Questions
Kathryn De Master, University of California, Berkeley
Loka Ashwood, Auburn University
Madeleine Fairbairn, University of California, Santa Cruz

10E: Panel Discussion: University-Business Research Collaborations, Lessons Learned
Memorial Union, Council
Theme: Food and the University
Chair: Deanna Pucciarelli, Ball State University

Deanna Pucciarelli, Ball State University
Jonathan Deutsch, Drexel University
Chrisy Shields, American University of Paris
Jacob Lahne, Virginia Tech

12E: A Roundtable on Fermentation: Practice, Preservation and Pedagogy
Lowell, Isthmus Room
Theme: Roundtable

Sally Frey, Chatham University
Trevor Ring, Chatham University
Maura Rapkin, Chatham University
Riley Sunday, Chatham University

13E: Food for People, Not for Profit: The Regional Food Movement in the Upper Midwest
Wisconsin Historical Society Auditorium
Theme: Organic Farming: Past and Present
Chair: Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Anne Reynolds, University of Wisconsin Center for Coops
Odessa Piper, Taliesin Farm Project
Carla Wright, MOSES
Jonathan Kauffmann, San Francisco Chronicle
Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
MORNING REFRESHMENTS
10:10 a.m. - 10:30 a.m.
Pyle Center, ATT Lounge

AGRICULTURE AND HUMAN VALUES JOURNAL BOARD MEETING
10:30 a.m. - 12:10 p.m.
Memorial Library, Room 126

F Sessions
10:30 a.m. - 12:10 p.m.

1F: Cultivating Communities for Seed and Plant Sovereignty
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming

“Our Living Relatives:” Seed Sovereignty in a Native American Context
Elizabeth Hoover, Brown University

Reinvigorating a Seed Commons in the Public Sphere? Cultivating Seed Sovereignty at the UBC Farm
Alexandra Lyon, The University of British Columbia
Melanie Sylvestre, The University of British Columbia
Hannah Wittman, The University of British Columbia

Open Source Public Plant Breeding in a Privatizing World
Irwin Goldman, University of Wisconsin-Madison
2F: Young and Beginning Farmers: Challenges and Promises
Pyle Center, Room 111
Theme: Agroecology: Challenges in Contemporary Agriculture
Chair: Florence Becot, The Ohio State University

‘Regenerating’ Agriculture: Becoming a Young Farmer in Manitoba, Canada
Hannah Bihun, University of Manitoba
Annette Aurélie Desmarais, University of Manitoba

Nipped in the Bud: How the Curriculum Creation Process Reproduces Inequalities in Sustainable Agricultural Education
Laura Jessee, University of Wisconsin-Madison
Julie Dawson, University of Wisconsin-Madison, Seed to Kitchen Collaborative
Claire Strader, Dane County Extension, FairShare CSA Coalition

Cost of Health Insurance: An Understudied Yet Big Hurdle for Young Farmers
Florence Becot, The Ohio State University
Shoshanah Inwood, The Ohio State University
Alana Knudson, NORC at the University of Chicago

3F: Social Transformation Through Urban Gardening
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Joann Hennessey, Antioch University New England

Fostering Inclusion in the Local & Sustainable Food Movement: Insights from a Postindustrial Urban Farm
Jared Strohl, State University of New York, Buffalo

Attitudes and Agriculture: Barriers to Blending Values and Practices in the Design of Novel Urban Foodscapes
Alex Glaros, University of Waterloo
Steffanie Scott, University of Waterloo

Hippies and Fuddy-Duddies: The Role of Gardening in Environmental Gentrification
Megan Maurer, Independent Scholar

4F: Novel Frameworks of Food System Governance
Pyle Center, Room 235
Theme: Food Governance and Justice

The Great Mississippi River Foodshed Initiative: A Proposal
Curt Meine, Aldo Leopold Foundation/Center for Humans and Nature
Kevin Ogorzalek, Bonsucro

Governmentality in Big Agriculture: How Capillary Systems of Power Diminish Possibilities of Sustainable and Equitable Futures
Rian Wanstreet, University of Washington

The Relational Landscape of Food System Policy Development
Aiden Irish, John Glenn College of Public Affairs, The Ohio State University
Jill Clark, John Glenn College of Public Affairs, The Ohio State University
Kimberley Hodgson, Cultivating Healthy Places
Julia Freedgood, American Farmland Trust
Samina Raja, The State University of New York at Buffalo

5F: Gastronationalism in Global Context
Pyle Center, Room 327
Theme: Challenging Boundaries Through Eating
Chair: Minh Trang Nguyen, Chatham University

Mediating Cultural Encounters at Sea: Dining in the American Cruise Industry
Shayan Lallani, University of Ottawa

Wild Rice: Tradition and Commodity
Sarah Olsen, Chatham University

Authenticity in Online Ethnic Restaurant Reviews: Revealing Nationalism in Multicultural Consumption
Sara Kay, New York University

Creating a Menu for Success: Interaction Between Cooks, Owners and Community Members in Family-run Filipino Restaurants
Minh-Trang Nguyen, Chatham University
6F: Culinary Tourism and the Disrupting of Power
Pyle Center, Room 332
Theme: Identities of Food and Farming
Chair: Fabio Parasecoli, New York University

Did Eating Kebabs Make Me Less Islamophobic?
Krishnendu Ray, New York University

Culinary Relativism, Exoticness, and the Mundane in a Culinary Tourism Trail
Lucy M. Long, Center for Food and Culture, Bowling Green State University

Bringing Local Voices into Culinary Tourism
Riki Saltzman, Oregon Folklife Network

9F: Land Access and Beyond
Memorial Union, Beefeaters
Theme: Conflict and Change: Rural and Urban Land

Privileged “Foodie” Community or Resilient Solution to Food, Housing and Community?
Dennis Meyer, Neighboring Fields

Worker-Owned Neighbourhood Food Processing Hub to Serve Returning Citizens: A Case Study in Community-University Partnership for Social Justice, Local Food and Community Economic Development
Kareem Usher, The Ohio State University

Housing as if People Mattered: Deliberately Integrating Greenspace and Housing Ownership Options
Justice Castaneda, Executive Director of Commonwealth Development

Contemporary Processes of Accessing Agricultural Land
Lauren Suerth, University of Wisconsin-Madison

Food Mapping with Latino Immigrants in South Eastern Minnesota
Fernando Burga, Humphrey School of Public Affairs, University of Minnesota

10F: Educating the Next Generation in Food and Agriculture: Higher Education
Memorial Union, Council
Theme: Food and the University
Chair: Michael Bell, University of Wisconsin-Madison

Cooking to Learn: The John Dewey Kitchen Institute
Lisa Heldke, Gustavus Adolphus College

Experiential Agricultural Education: Sustainable Agriculture in California
Henry Art, Williams College
Learning-by-Doing: Experiential Learning and Food Studies
Nadine Lehrer, Chatham University
Christopher Murakami, Chatham University

Implementation of a Food Studies Program in the South Bronx, New York
Flor Henderson, Hostos Community College - CUNY
Felix Cardona, Hostos Community College - CUNY

11F: Sustainable Meal Hackathon
Workshop Highlights
Lowell, Dining Room, Meet at Lowell, and walk to Mosse Humanities, 7th floor Art Gallery
Theme: Roundtable

Laurie Beth Clark, Foodways Madison/Spatula & Barcode
Michael Peterson, Foodways Madison/Spatula & Barcode
Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

12F: Responses to 2018 US Farm Bill Proposals: An Open Discussion of University Research, Teaching, and Outreach Perspectives
Lowell, Isthmus Room
Theme: Roundtable

Ellen Messer, Tufts University
Kristen Borre, Northern Illinois University

13F: History of Organic: Narratives of Colonialism, Food Activism and Biotechnology
Wisconsin Historical Society Auditorium
Theme: Organic Farming: Past and Present
Chair: Roger Blobaum, Organic Farming Activist

Organic Community Discourse around Biotechnology
Virginia Moore, University of Wisconsin-Madison

Organic Agriculture History Project
Christian Overland, the Ruth and Hartley Barker Director of the Wisconsin Historical Society

Safety for Our Souls: Food Activism and the Environmental and Women’s Movements
Annessa Babic, Freelance Writer

“Fair Indian Baskets Filled with Corn”: Settler Colonialism, Sustainable Agriculture, and the Twentieth-Century Turn to Asia
Catherine Peters, Harvard University

LUNCH BREAK
12:10 p.m. - 1:30 p.m.
Working Class Catering Bag Lunch, pre-purchase required.
Bring ticket to Lee Lounge, Pyle Center, for pick up.

POSTER SESSIONS
12:10 p.m. - 1:30 p.m.
Pyle Center, Alumni Lounge

1. Pedagogies for Peace: Using Food to Address Socio-Cultural Issues
   Lucy M. Long, Center for Food and Culture, Bowling Green State University

2. Integrating Values and Economic Evaluation: A Case Study of Community Gardens
   Christina Peterson, University of Tennessee
3. Challenges and Options for Ensuring the Performance of Private Land Conservation  
   Alex Kazer, University of Wisconsin-Madison  
   Adena Rissman, University of Wisconsin-Madison

4. Ohio State University Food Purchasing as an Economic Lever to Improve the Lives of Vulnerable Children  
   Casey Hoy, The Ohio State University  
   Kareem Usher, The Ohio State University

5. Changes in a Degraded Oak Savanna in Southern Wisconsin from 3 Years of Rotational Goat Browsing  
   Cherrie Nolden, University of Wisconsin-Madison  
   John Harrington, University of Wisconsin-Madison  
   Katherine Baumann, Nature's Capital, LLC., Boise, ID  
   Julia Ela, National Fish and Wildlife Foundation, Washington D.C.

6. Exploring Low-Income Residents’ Participation at Double Dollars Farmers’ Markets: A Case Study of Atlanta’s Three Neighborhoods  
   Alice Reznickova, Emory University  
   Sierra Stubbs, Emory University  
   Christine Smith, Emory University

7. Supplemental Nutrition Assistance Education Program (SNAP-Ed) Interventions in North Carolina’s SNAP Eligible Individuals and Families  
   Samira Dahdah, The University of North Carolina at Greensboro - Recipe for Success  
   Art Murphy, The University of North Carolina at Greensboro - Recipe for Success  
   Jennifer Hill, The University of North Carolina at Greensboro - Recipe for Success

8. Understanding Specialty Crop Growers’ Climate Change Risk Perceptions  
   Guang Han, Iowa State University  
   J. Arbuckle, Iowa State University  
   Ethan Schoolman, Rutgers University  
   Lois Morton, Iowa State University

9. Coal Camp War Gardening in West Virginia During WW1  
   Billy Plyler, West Virginia University

10. Public Action for Public Science: Re-Imagining the Leopold Center for Sustainable Agriculture  
    Angie Carter, Michigan Technological University  
    Carrie Chennault, Iowa State University  
    Ahna Kruzic, Food First, Institute for Food and Development Policy

11. Industry-Wide Interest in Increasing Conservation Practices as a Marketing Tool: Falcons and Fruit in the United States  
    Christopher Bardenhagen, Michigan State University  
    Phil Howard, Michigan State University  
    Steven Gray, Michigan State University

12. How are Consumers’ Normative Perceptions About Local Food Shaped by Different Communication Channels?  
    Laura Witzling, University of Wisconsin-Madison  
    Bret Shaw, University of Wisconsin-Madison, University of Wisconsin-Madison-Extension

13. Visual Representation of Local Food in Conventional and Unconventional Marketplaces  
    Tyler Thorp, University of Arizona  
    Matthew Mars, University of Arizona

14. Finding Flavor and Diversity with Culinary Corn  
    Jamie Bugel, University of Wisconsin-Madison

15. Tackling Food Insecurity via a Campus Garden and Food Pantry  
    Shawn Trivette, University of Tennessee at Chattanooga

16. FarmLink: A Regional Food Hub Aimed at Improving Access to Fresh Local Food for Individuals Facing Hunger  
    Melissa DeNome, Medical College of Wisconsin  
    David Nelson, Medical College of Wisconsin  
    Jeff Joslyn, Feeding America Eastern Wisconsin  
    Leslie Ruffalo, Medical College of Wisconsin  
    Carletta Rhodes, Medical College of Wisconsin  
    Alex Tyink, Feeding America Eastern Wisconsin

17. Food Purchasing Behaviour and Food Security Status of Agricultural Students. What Are the Implications for the Food Policy in Selected Tertiary Institutions in Enugu State, Nigeria?  
    Ifeoma Anagwa, University of Nigeria, Nsukka  
    Elizabeth Onwubuya, University of Nigeria, Nsukka  
    Christaina Ali, University of Nigeria, Nsukka
18. What Factors Drive the Adoption and Constrain the Non-Adoption of Biofortified Orange Fleshed Sweet Potatoes? Insights from Sweet Potato Farmers in Abia State, Nigeria
   Jane Chah, University of Nigeria, Nsukka
   Ifeeoma Anugwa, University of Nigeria, Nsukka
   Ijeanyi Nwafor, University of Nigeria, Nsukka

19. Follow That Pig: Charting Enhanced Learning in a Culinary School Butchery Class
   Mark D’Alessandro, Kingsborough Community College, The Graduate Center, City University of New York

20. Radical Field Guides: An Interactive Poster on Urban Food Systems Signs, Instructions, Evaluation Research, and Garden Tour Guidance
   Valentine Cadieux, Hamline University
   Elise Hanson, Art of Food in Frogtown and Rondo Food and Society Workshop Students, Hamline University

   Monica White, University of Wisconsin-Madison

The Open Source Seed Initiative: Liberating Seeds from (All-but One!) Use-Restrictions
   Jack Kloppenburg, Open Source Seed Initiative

Agroecosystem Impact of the Open Source Seed Initiative
   Thomas Michaels, Open Source Seed Initiative

2G: Water: Negotiating Pollution, Scarcity, and Quality

1:30 p.m. - 3:10 p.m.
Pyle Center, Room 111
Theme: Agroecology: Challenges in Contemporary Agriculture
Chair: Rick Welsh, Syracuse University

Growth in Animal Feeding Operations and Water Scarcity in Northwest Iowa: Is Collaborative Governance for Drought Resilience Possible?
   Maggie Norton, Iowa State University
   J. Arbuckle, Iowa State University

Scarcity Discourses in Contention Over Bottled Water Extraction
   Daniel Jaffee, Portland State University
   Robert Case, Renison University College

Factors Associated with Iowa Farmers’ Attitudes Toward the Iowa Nutrient Reduction Strategy
   Lijing Gao, Iowa State University
   J. Arbuckle, Iowa State University

River Stories: Participatory Approaches to Agricultural Water Pollution
   Angie Carter, Michigan Technological University
   Betty Wells, Iowa State University

The Land-Water Connection: Perceptions of Water Quality by Montana Farmers
   Anne Harney, University of Montana
   Neva Hassanein, University of Montana

POSTER VIEWING
1:30 p.m. – 3:00 p.m.
Pyle Center, Alumni Lounge

G SESSIONS
1:30 p.m. - 3:10 p.m.

1G: Freeing the Seed: The Open Source Seed Initiative

Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Jack Kloppenburg, Open Source Seed Initiative

New Initiatives to Support Organic and Open Source Plant Breeding for a More Agro-Ecological Approach to Agriculture
   Claire Luby, Open Source Seed Initiative/ University of Wisconsin-Madison
3G: The Potentials of Urban Agriculture and Food Forests
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Antoinette Winklerprins, National Science Foundation

Theorizing Urban Agriculture in the Global North and Global South
Antoinette Winklerprins, National Science Foundation
Leslie Gray, Santa Clara University
Laureen Elgert, Worcester Polytechnic University

Urban Food Forests in Philadelphia: Inequality in the Edible City
Lindsay Naylor, University of Delaware

Community Orchards and Food Security: Which Neighborhoods Are Planting Orchards, Why, and How?
Jennifer Blecha, San Francisco State University

Evaluating the Contributions of Community Gardens to Local Food Security
Courtney Gallaher, Northern Illinois University
Kristen Borre, Northern Illinois University

4G: Conceptualizing and Measuring Multifunctional Local Foods Activities
Pyle Center, Room 235
Theme: Food Governance and Access, Methodologies
Chair: Shawn Trivette, University of Tennessee at Chattanooga

Behavioral Nudges and Demand for Healthy Food within UW-Health Storefronts
Phillip Warsaw, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Metrics + Indicators for Impact: Data Applications in Farmers Markets
Alfonso Morales, University of Wisconsin-Madison

Dynamic Modeling of Farmer Market Sales Data: Williamsburg, VA Case Study
Steven Archambault, California Polytechnic University-Pomona
Phillip Warsaw, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Alfonso Morales, University of Wisconsin-Madison

Farmers Markets as Citizen Scientists: A Theory for Doing Citizen Science Research
Lauren Suerth, University of Wisconsin-Madison

5G: Innovative Strategies for Addressing Food Access Disparities
Pyle Center, Room 327
Theme: Challenging Boundaries Through Eating
Chair: Katie Mott, Syracuse University

Exploring Capabilities of Food Access Through Donation Gardening
Kathleen Hunt, Iowa State University
Carl McAndrews, Iowa State University

The Promise and Pitfalls of Mobile Markets: An Exploratory Survey of Mobile Food Retailers in the United States
Evan Weissman, Syracuse University
C. Aine Keefer, Eastern Michigan University

“Lotta Food, No Money”: Precarity Beyond Food Access
Katie Mott, Syracuse University

The Good Food Purchasing Policy in Chicago and Cook County, Illinois
Rodger Cooley, Chicago Food Policy Action Council
Daniel Block, Chicago State University

6G: Place and Time in Food Memory: Migration and Nostalgia
Pyle Center, Room 332
Theme: Foods in Place and Time
Chair: Ariana Gunderson, Boston University

Dinner Parties: A Research Site for Food Memory
Ariana Gunderson, Boston University

The Simple Life: Food, Nostalgia, and Living History Museums
Esther Martin-Ullrich, Boston University

Foodways and the Geographical Imagination of “Home”: African Restaurants and Cookbooks in Contemporary Portugal
Mark Kehren, Loras College

The Effects of Interpersonal Relationships on Men’s Sensorial Experiences While Consuming Sweets
Caroline Erb-Medina, City University of New York
7G: Legacies Project: Workshop on Transmedia Educational Package on Food Sovereignty
Pyle Center, Room 335
Theme: Identities of Food and Farming
Deborah Barndt, University of York
Fulvio Gioanetto, Red Coyote de Agroecología, Ethnobotanist
John Murtaugh, Earth to Tables Productions

8G: Food Access in the USA
Pyle Center, Room 209
Theme: Food Systems Research
Chair: Monica White, University of Wisconsin - Madison
Valuing Agroecology in the Calculation of Basic Food Needs
Angela Babb, Indiana University Bloomington
Exploring Food Access in Southern Indiana: Preliminary Findings from a Computational Approach
Hannah Wilson, Indiana University Bloomington
Erica Nantz, Indiana University Bloomington
Angela Babb, Indiana University Bloomington
Daniel Knudsen, Indiana University Bloomington
Alignment of Pay-Want-You-Want Messaging and Pay-What-You-Want Consumer Motivations
Stephanie Murphy, Culinary Institute of America
Reassessing Seattle’s Supermarket Food Prices: Do Two Years of Higher Wages and an Increase to $15/hour Have an Impact on City-Level Food Prices? A Case Study of Seattle’s Minimum Wage Ordinance
Jennifer Otten, University of Washington
James Buszkiewicz, University of Washington
Mark Long, University of Washington
Adam Drewnowski, University of Washington

9G: Toward a Multifunctional Model of Food Distribution
Memorial Union, Beefeaters
Theme: Conflict and Change: Rural and Urban Land
Distinctions & Convergences between Terminal Food Markets and Food Hubs
Lindsey Day Farnsworth, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Thresholds in Food Flow
Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Historical Reflections on the Evolution of Terminal Food Markets and their Emerging Role in the Local/Regional Food System: A USDA Perspective
Debra Tropp, United States Department of Agriculture - Agricultural Marketing Service
The Wisconsin Food Hub Cooperative: A Case Study in Regional Food Distribution
Sarah Lloyd, Wisconsin Farmers Union / Wisconsin Food Hub Co-op

10G: Getting Real: How Food Studies Programs Can Work with Local Communities for Mutual Benefit
(SAFN sponsored)
Memorial Union, Council
Theme: Food and the University
Megan Elias, Boston University
Jonathan Deutsch, Drexel University
Alice Julier, Chatham University
David Flynn, Culinary Institute of America
11G: Facilitating Change in Food and Farming Through Higher Education: A Space to Share
Lowell, Dining Room
Theme: Education, Roundtables
Milena Klimek, BOKU, University of Natural Resources and Life Sciences, Vienna
Valentin Fiara, BOKU, University of Natural Resources and Life Sciences, Vienna
Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna
Jim Bingen, Michigan State University
Phillipp Dietrich, BOKU, University of Natural Resources and Life Sciences, Vienna

12G: Transitioning to Sustainable Agriculture
Lowell, Isthmus Room
Theme: Alternative Agriculture, Roundtable
Greg Richardson, University of Wisconsin-Madison
Leah Potter-Weight, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

13G: Institutionalizing Organics Towards Sustainable Development
Wisconsin Historical Society Auditorium
Theme: Organic Farming: Past and Present
Chair: Jennifer Taylor, Florida A&M University State Wide Small Farm Program
Adoption of Industrial Hemp by Organic Farmers in Seven Midwest States
Leah Sandler, Purdue University
Kevin Gibson, Purdue University
Organic Farming, Capacity Building for a Sustainable Development
Jennifer Taylor, Florida A&M University State Wide Small Farm Program
Institutional Shifts Towards Climate Resilience Through Organic Transition in the Philippines
Amber Heckelman, The University of British Columbia
Hannah Wittman, The University of British Columbia

AFTERNOON REFRESHMENTS
3:10 p.m. - 3:30 p.m.
Pyle Center, ATT Lounge

H SESSIONS
3:30 p.m. - 5:10 p.m.

1H: Democratizing Agriculture: Radical Visions for the Future of Food
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Thomas Conroy, Lehman College, City University of New York
Non-Anthropocentric Food Justice
Sarah Bruckler, Eastern Michigan University
Greenhorn Visions and Agrarian Alternatives: Towards Agroecological Prospects and Post-Capitalist Possibilities
Bradley Jones, Washington University in St. Louis
Justice and the Rural Question
Michael Bell, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Loka Ashwood, Auburn University
Valerie Stull, University of Wisconsin-Madison
2H: Soil Health: Values and Politics
Pyle Center, Room 111
Theme: Agroecology: Challenges in Contemporary Agriculture
Chair: Caroline Brock, The Ohio State University/University of Missouri

Claiming the Ground: How Soil Health Makes Conservation Personal
Anna Cates, University of Wisconsin-Madison

Bridging the Gaps and Forging Future Collaboration on Soil Health: Farmer Experience and Scientific Ways of Knowing
Caroline Brock, The Ohio State University/University of Missouri
Douglas Jackson-Smith, The Ohio State University

Agroecology and Community Collaboration: An Example of Teaching Soil Health and Urban Agriculture Through Authentic Decision Making Cases
Riley Sunday, Chatham University
Christopher Murakami, Chatham University

4H: Methodologies for Assessing Food Access and Justice
Pyle Center, Room 235
Theme: Food Governance and Justice
Chair: Lacey Gaechter, Johns Hopkins Center for a Livable Future

Aquarian Transition in Bangladesh: Rainfed Rice Production, Shrimp, and Narratives of Time in Food Sovereignty and Food Security Analytics
Katie Rainwater, Cornell University
Ben Belton, Michigan State University

A Preview of “Ultimately About Dignity:” Social Movement Frames Used by Collaborators in the Food Dignity Action-Research Project
Lacey Gaechter, Johns Hopkins Center for a Livable Future
Christine M. Porter, University of Wyoming

Household Food Security in Mountainous Agropastoral Kyrgyzstan
Christian Scott, The Pennsylvania State University
Guangqing Chi, The Pennsylvania State University

3H: Farmers’ Markets
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Kathryn A. Carroll, University of Wisconsin-Madison

Factors Influencing Consumers’ Purchases at a Mature Farmers’ Market
Lydia Zepeda, University of Wisconsin-Madison
Kathryn A. Carroll, University of Wisconsin-Madison

Milwaukee Farmers Market Connection: A Coalition’s Efforts to Improve Inclusivity at Milwaukee Area Farmers Markets
Melissa Denomie, Medical College of Wisconsin
Leslie Ruffalo, Medical College of Wisconsin
Meg Kilkenny, Fondy Food Center
Jennifer Casey, Fondy Food Center

What Makes a Farmers Market: Customer Evaluations and Perceptions of the Fresh MARTA Market in Atlanta, GA
Alice Reznickova, Emory University
Hilary King, Emory University

Staying in Your Lane: The Construction of Collaboration in the Fresh MARTA Market
Hilary King, Emory University
Alice Reznickova, Emory University

5H: Evolving Tastes, Distinguishing Identities: Wine in the 21st Century
Pyle Center, Room 327
Theme: Challenging Boundaries Through Eating
Chair: Willa Zhen, Culinary Institute of America

It’s 5 O’Clock Somewhere: Redefining Female Drinking Behaviors in the 21st Century
Nancy Gagliardi, Lecturer, Culinary Institute of America

Txakolina: A Taste of Basque Identity from Past to Present
Kerri Lesh, University of Nevada, Reno

Can It: A Commodity Chain Analysis of Underwood Wine
Christina Solazzo, Chatham University

It’s Not Crist-Owl, It’s Crist-all: Wine in Rap Music
Willa Zhen, Culinary Institute of America

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6H: Ethics and Aesthetics of Food Waste
Pyle Center, Room 332
Theme: Foods in Place and Time
Chair: Leda Cooks, University of Massachusetts, Amherst

Where Do We Draw the (Bottom) Line? Discourses of Difference Between Food and Waste
Leda Cooks, University of Massachusetts, Amherst

Exploring Representations of Beauty, Ugliness and “Ugly” Produce in Food Photography
Jessica Canose, Chatham University

7H: Rooted: Farmers, Gardens, Land as Sites of Memory and Cultural Identity
Pyle Center, Room 335
Theme: Identities of Food and Farming

Immigration, Identity, and Agricultural Practice: Recreating Home Through the Family Farm
Laura-Anne Minkoff-Zern, Syracuse University

New American Identities and the Power of Place in the Practice of Collecting Wild Edibles
Elissa Johnson, Syracuse University/ North American Food Systems Network

Blood, Soil, and Roots: German Nostalgia for the Lost Foods of Lost Lands
Alice Weinreb, Loyola University Chicago

Lizzie’s Emancipation Garden: The Storied Land, Memory, and Belonging, Lynden Sculpture Gardens, Milwaukee, Wisconsin
Scott Alves Barton, Queens College/ New York University
Portia Cobb, University of Wisconsin-Milwaukee

8H: Panel Discussion: Equity at the Core of Food System Competencies
Pyle Center, Room 209
Theme: Food Systems Research

Molly Anderson, Middlebury College
Joanne Burke, University of New Hampshire
Sharon Akabas, Columbia University
Nicole Tichenor, University of New Hampshire
Karen Spiller, Spiller & Associates
Pam Koch, Teachers’ College, Columbia University
Eleanor Sterling, American Museum of Natural History
Will Valley, The University of British Columbia

9H: Rural Development: Linking the Economic and the Social
Memorial Union, Beefeaters
Theme: Conflict and Change: Rural and Urban Land

Digesting Agricultural Development: Investigating ‘Nutrition Sensitive’ Agriculture in Central India
Carly Nichols, University of Arizona

“Unequal Indigeneity” at the Ethiopian Frontier: Land Deals, Commercial Agriculture, and Violence in the Gambella Region
Sarah Stefanos, University of Wisconsin-Madison

Re-thinking Rural Development: Exploring the Experiences of Wild Harvesters to Strengthen Rural Food Systems as an Economic Development Strategy in the Missouri Ozarks
Sarah Hultine Massengale, University of Missouri Extension

Rural Development Grounded in Cultural Capital: Building Social Capital for Participation in Alternative Food Networks in Sicily, Italy
Anna Snider, University of Wisconsin-Madison
Iuri Peri, University of Catania
Clara Monaco, University of Catania
Giuseppina Carrà, University of Catania
10H: Educating the Next Generation in Food and Agriculture: College-Community Connections
Memorial Union, Council
Theme: Food and the University
Chair: Andrew Ruis, University of Wisconsin-Madison
Growing North: Fostering Food and Social Equity Through Youth Leadership and Community Collaborations
Illana Livstrom, University of Minnesota
Patsy Parker, University of Minnesota
Michael Chaney, Project Sweet Pie
Planting Community & Institutional Seeds: Best Practices for Starting New Food Security Academic Programs
Diane Soles, Madison College
Collaborating: Don’t Forget 2 Year Colleges on Your Food Hub Team.
Valerie Dantoin, Northeast Wisconsin Technical College
Unpacking Food Sovereignty Abroad as Critical Food Systems Education: The Intersection of Food Politics and Intercultural Development in Cuba
Lia Kelinsky, Virginia Tech
Kim Niewolny, Virginia Tech

11H: Careers for Food Systems and Food Studies Scholars Beyond the Research/Teaching Job
Lowell, Dining Room
Theme: Education, Roundtable
Florence Becot, The Ohio State University
Wesley Dean, USDA, National Institute of Food and Agriculture
Kate Clancy, Food Systems Consultant
Jill Clark, John Glenn College of Public Affairs, The Ohio State University
Miriam Cantwell, Bloomsbury Publishing
Ariela Zycherman, USDA, National Institute of Food and Agriculture

12H: Time Travel 101: From the Food (In) Secure Present to the Food Sovereign Future
Lowell, Isthmus Room
Theme: Roundtable
Leah Potter-Weight, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Alden Dirks, University of Wisconsin-Madison
Kase Wheatley, Anti-Colonial Agroecological Futures

13H: Organic Farming of the Middle
Wisconsin Historical Society Auditorium
Theme: Organic Farming: Past and Present
Spatial Pattern Analysis of Iowa Organic Grain Farms
Guang Han, Iowa State University
Robert Martin, Iowa State University
A Hopeful Failure: Farmers’ Efforts to Resist Market Concentration in Organic Dairy
Kathryn Anderson, University of Wisconsin-Madison
Shepherding the Land: A Phenomenological Inquiry into Producers’ Experiences with Growing Organic Produce in North Georgia
Amanda Marubesi, University of Georgia
Kathleen Kelsey, University of Georgia
Get Big or Get Out? - How Organic Farmers Find Their Ways – Case Studies from Austria and Germany
Carolin Hertler, BOKU, University of Natural Resources and Life Sciences, Vienna
Valentin Fiala, BOKU, University of Natural Resources and Life Sciences, Vienna
Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna

14H: Nostalgia Picnic: Eating Food and Talking Memory, Talking Food and Eating Memory
Memorial Library, Room 126
Theme: Interactive Session
Ariana Gunderson, Boston University
EVENING PROGRAM
ADDRESS & DINNER
( plated meal served promptly at 6:00 p.m.)
5:30 p.m. - 7:00 p.m.
Ticket Required
(Tickets available for sale at the Registration desk)
Banquet Address: Rowen White, Sierra Seeds
Dejope Residence Hall

DANCE
7:00 p.m. - 10:00 p.m.
Open to all registered conference attendees.
Name badge required.
Dejope Residence Hall lawn

SATURDAY, JUNE 16TH

DANE COUNTY FARMER’S MARKET
6:00 a.m. – 2:00 p.m.
To walk with a group, meet at 6:30 a.m. at the Wisconsin Historical Society Museum on the capital square/State Street corner. Wear your name badge so we can find each other.

REGISTRATION/INFORMATION
7:30 a.m. – 2:00 p.m.
Pyle Center, Main Lobby

SPEAKER READY ROOM
8:00 a.m. – 10:00 a.m.
Pyle Center, Van Hise Room, L06

EXHIBITS & COFFEE
8:00 a.m. – 12:00 p.m.
Pyle Center, AT&T Lounge

BOOK SALES– PYLE CENTER
9:00 a.m. – 2:00 p.m.
Second Floor South

I SESSIONS
8:30 a.m. – 10:10 a.m.

11: Boots on the Ground: A Roundtable About Community Engagement and Impact
Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Polly Adema, University of the Pacific San Francisco, Foodways California
Dawnie Andrak, Community Alliance with Family Farmers
Michael Bell, Center for Integrated Agricultural Systems, University of Wisconsin-Madison
Laurie Beth Clark, Foodways Madison/Spatula & Barcode
Michael Peterson, Foodways Madison/Spatula & Barcode
Julie Dawson, University of Wisconsin-Madison, Seed to Kitchen Collaborative
Margaret Krome, Michael Fields Agricultural Institute
Ava Lowrey, Southern Foodways Alliance
2I: How Are Food Hubs and Values-based Supply Chains Working for Farmers?
Pyle Center, Room 111
Theme: Agroecology: Challenges in Contemporary Agriculture, Roundtable

Gail Feenstra, University of California Sustainable Agriculture Research & Education Program, University of California, Davis
Marcia Ostrom, Center for Sustaining Agriculture and Natural Resources, Washington State University
Justin Trussoni, Fifth Season Food Coop

3I: Community Gardens: Extending Food Security
Pyle Center, Room 232
Theme: Alternative Agriculture
Chair: Amanda McMillan Lequieu, University of Wisconsin-Madison

Farmers’ Perception on Level of Participation in Agricultural Projects: The Case of a Community Garden Project in Impendle Municipality of Kwazulu-Natal, South Africa
Jorine Ndoro, University of Mpumalanga
Marietjie Van der Merwe, Global Natives

Rural Community Gardens as Catalysts of Community Invigoration, New Socio-economic Pathways, and Reclamation of Tradition and Food Sovereignty
Brett Sheppard, The University of North Carolina at Chapel Hill
Dwayne Campbell, The University of North Carolina at Chapel Hill
Christina Chauvenet, The University of North Carolina at Chapel Hill
Molly De Marco, The University of North Carolina at Chapel Hill

The Chicago Harvest Study: Exploring the Citywide Impact of Community Gardens on Fresh Food Access
Howard Rosing, DePaul University
Ben Helphand, NeighborSpace
Amy Delorenzo, DePaul University

Changing Food Systems: The Impact of Community Gardens on Senior Food Security
Mark Haggerty, University of Maine
John Jemison, University of Maine Cooperative Extension
Melissa Ladneheim, University of Maine
Elizabeth Damon, University of Maine
Sarah Mullis, University of Maine

4I: Methodologies of Food Systems Research
Pyle Center, Room 235
Theme: Food Governance and Access: Methodologies

Commodifying Fairtrade: An Evaluative Framework
Eefje de Gelder, Radboud University

Urban Gardens, Agroecology, and Socioecological Resilience in Querétaro City, Mexico
Gabriela Valeria Valdez, UAQ Universidad Autónoma de Querétaro

Metrics for Agroecosystem and Food System Transformation in Ohio
Casey Hoy, The Ohio State University

Agrihoods and Metrics of Success: Using Resilience as Guiding Determinant
Dennis Meyer, Neighboring Fields

5I: Spice Up Your Life: Biodiversity and Taste in the Production of Spices and Hot Sauce
Pyle Center, Room 327
Theme: Challenging Boundaries Through Eating

Is the Sustainable Vanilla Initiative a Sustainable Solution?
Ashley Jones, Chatham University

The Hot Sauce Resistance: How Capsicum Ensures Culture and Crop Diversity
Lorendra Pinder, Chatham University

Terroir of Turmeric
Jayashree Iyengar, Chatham University
**6I: Wasted Food: Research in and for Education**
Pyle Center, Room 332  
*Theme: Food in Education*  
*Chair: Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future*

An Evaluation of Current Lunchroom Food Waste and Food Rescue Programs in a Washington State School District  
*Courtney Schupp, University of Washington  
Katherine Getts, Center for Public Health Nutrition, University of Washington  
Jennifer Otten, University of Washington*

**New State Nutrition Policy for Early Care and Education: Effect on Food Waste**  
*Daniel Zaltz, Johns Hopkins Bloomberg School of Public Health  
Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Sara Benjamin Neelon, Johns Hopkins Bloomberg School of Public Health*

**A GWP20/100 Analysis of Greenhouse Gas Emissions from Global Wasted Food: Educating About Methane**  
*Roni Neff, Johns Hopkins Bloomberg School of Public Health  
Brent Kim, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Raychel Santo, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Jillian Fry, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future  
Keeve Nachman, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future*

**8I: Food on the Move**
Pyle Center, 313  
*Theme: Food Systems*

**The Arrival or Refugee Cuisine or Culinary Tourism?**  
*Farha Ternikar, Le Moyne College*

**Public Provisions: Race and the Public Culture of Street Food Culture in Antebellum New Orleans**  
*Ashley Rose Young, Smithsonian’s National Museum of American History*

**Recipes on the Move: Competing for Canadian Culinary Identity**  
*Irina D. Mihalache, University of Toronto*

**Flight Fuel: Pan Am and the Creation of In-Flight Cuisines**  
*Elizabeth Zanoni, Old Dominion University*

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**7I: Reaping What You Sow: Aligning Food and Values in Literary Food Depictions**
Pyle Center, Room 335  
*Theme: Identities of Food and Farming*

**You Are What You Cook: Nation Building and Identity Formation in Carlos Balmaceda’s Novel del Canibal del Canibal**  
*Guillermo Lopez-Prieto, Indiana University Bloomington*

**Re-Collecting Memories, Re-Collecting Recipes: Recovering Cuban Culinary Culture in Exile and Scarcity**  
*Kane Ferguson, Indiana University Bloomington*
9I: Food Policy: Health and Access in the US
Pyle Center, 309
Theme: Conflict and Change: Reimagining Policy
Chair: Saul Halfon, Virginia Tech
The Possibilities of Engagement: Seeing Hope in the Private Food Assistance System
Amy Rosenthal, Rutgers University
Kathe Newman, Rutgers University
FDR’s Vision Realized: U.S. Food Policy Comes Full Circle
Providing Incentives to Purchase Fresh, Healthy Foods Directly from Local Farmers
Joann Hennessey, Antioch University New England
Innovation in US Food Policy Implementation: A New Model for a New Agenda
Jill Clark, John Glenn College of Public Affairs, The Ohio State University
Becca Jablonski, Colorado State University
The (Agri)Business of the Farm Regulatory Certainty Act: A Case Study of Campaign Contribution Influence on Agricultural and Health Policy
Carolyn Hricko, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health
Bob Martin, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health
Laurie Boettcher, Independent Scholar/ Chippewa Valley Technical College

13I: The State of the Field
Wisconsin Historical Society Auditorium
Theme: The Politics of Integrating Values, Food, and Farming
Chair: William McIntosh, Texas A&M University
Understanding Farm Politics Through Political Ontology
Hugh Campbell, University of Otago
Why Social Practice Theory isn’t Social and How it Can Be Fixed: Making This Theory More Useful for the Study of Food
William McIntosh, Texas A&M University
Time Will Sell. But Whose Time Are We Selling? Exploring the Connection Between Time and Food within Convention Theory..
Erica Giorda, Independent Scholar
Politics of Consumption vs. Politics of Production: A Dialectic Analysis of Food Access Organizing
Erica Zurawski, University of California, Santa Cruz

10I: Is There Such a Thing as a Free Lunch?
School Meals in the Long 20th Century
Pyle Center, Room 209
Theme: School Food Programs
Chair: Amy Bentley, New York University
Ketchup as a Vegetable: Condiments, Culture, and the Politics of School Lunch in Reagan’s America
Amy Bentley, New York University
The Logistics, Labor, and Lore of School Lunch in Postwar New York City
Shayne Figueroa, New York University
Predicting the Extinction of the Lunchbox, or, When School Lunch Was Modern
Andrew Ruis, University of Wisconsin-Madison
A Collective Investment? Toward a New Economics of Care in the US National School Lunch Program
Jennifer Gaddis, University of Wisconsin-Madison

MORNING REFRESHMENTS
10:10 a.m. - 10:30 a.m.
Pyle Center, AT&T Lounge
3J: Community Gardens: Building Community
Pyle Center, Room 232
Theme: Alternative Agriculture

“Together We Can Grow Community”: Community Gardening in North Central Regina
Maegan Krajewski, Syracuse University

Nicole Breazeale, Western Kentucky University

Sowing the Seeds: Intersections of Faith, Celebrity Philanthropy, and Neoliberalism in an Orlando Community Garden
Ty Matejowsky, University of Central Florida
Emily Herrington, University of Central Florida

Ending Hunger and Food Insecurity Through Community-Based Learning
Kaelyn Wiles, Centre College

5J: Forging the Future, Marketing the Past: Fermented Foods in a New Food Economy
Pyle Center, Room 327
Theme: Challenging Boundaries Through Eating
Chair: Sally Frey, Chatham University

The Skyr’s the Limit: Commodity Chain Analysis of Icelandic Skyr
Caitlin Wiederecht, Chatham University

Sake: How a New Global Commodity Can Preserve an Ancient Japanese Product
Trevor Ring, Chatham University

From Fermented Fruit Juice to Magical Cure-All: Bragg’s in the Apple Cider Vinegar Market
Maura Rapkin, Chatham University

6J: Studying, Teaching and Doing Research on Food Studies Abroad: A Roundtable
Pyle Center, Room 332
Theme: Food in Education, Roundtable

Sonia Massari, Gustolab International Food Systems and Sustainability

7J: Design, from Technological Innovation to Consumption
Pyle Center, Room 335
Theme: Identities of Food and Farming

Exploring the Global Brooklyn: Design, Senses, and the Experience Economy in the Cosmopolitan Foodscape
Fabio Parasecoli, New York University
Mateusz Halawa, Institute of Philosophy and Sociology of the Polish Academy of Sciences

Emerging Farmscapes: Designing Agroecologies
Matthew Potteiger, State University of New York, Syracuse

Technology Transfer as Agricultural Transfer: Wisconsin Farmers and the History of Academic Patenting
Kevin Walters, University of Wisconsin-Madison
**9J: Food Policy: Regulating Sustainable**
Pyle Center, 309  
*Theme: Conflict and Change: Reimagining Policy*  
*Chair: Johann Strube, The Pennsylvania State University*

The Progressive Agriculture Index: Assessing and Advancing Agri-food Systems  
Rick Welsh, Syracuse University  
Maizy Ludden, Syracuse University  
Duncan Hilchey, Lyson Center for Civic Agriculture and Food Systems, Center for Transformative Action  
Evan Weissman, Syracuse University  
Gil Gillespie, Harrisdale Homestead  
Amy Guptill, State University of New York, Brockport

Understanding Public Perceptions of Food System Issues: Polling on the Farm Bill and Sustainable Agriculture  
Carolyn Hricko, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health  
Bob Martin, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health

Understanding the Increasing Private Ordering of Sustainability in US Agriculture Through a Study of Multi-Stakeholder Initiatives  
Johann Strube, The Pennsylvania State University  
Maki Hatanaka, Sam Houston State University  
Jason Konefal, Sam Houston State University  
Leland Glenna, The Pennsylvania State University

Contested Agrifood Futures: Agroecology and Sustainable Intensification within the CGIAR  
Douglas Constance, Southern SARE, Sam Houston State University  
Nicoline de Haan, CGIAR

**10J: Seeing Invisible Labor: Centering Work and Workers in K-12 School Food Programs, Policies, and Advocacy Efforts**
Pyle Center, Room 209  
*Theme: School Food Programs*  
*Chair: Jennifer Thompson, University of Georgia*

No Rest for the Weary: Integrating Healthy and Local Foods into K-12 Food Service  
Amy Rosenthal, Rutgers University  
Christine Caruso, FoodCorps

The View from Behind the Lunch Line: K-12 Kitchen and Cafeteria Workers’ Experiences of and Engagement with the Real Food Movement  
Jennifer Gaddis, University of Wisconsin-Madison  
Alan Talaga, University of Wisconsin-Madison

**13J: POKE AND PROVOKE: SPECIAL INVITED SESSION**
10:30 a.m. – 12:10 p.m.  
Wisconsin Historical Society Auditorium  
*Theme: The Politics of Integrating Values, Food, and Farming*  
*Co-chairs: Michael Bell and Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison*

Hugh Campbell, Centre for Sustainability, University of Otago, New Zealand  
Franklin Sage, Director, Dine’ Policy Institute, Dine’ College, Tsaiie, AZ  
Mary Hendrickson, Department of Rural Sociology, University of Missouri  
Clare Hinrichs, Department of Agricultural Economics, Sociology and Education, Penn State  
Claudia Serrato, graduate student at University of Washington, lecturer at Cal Poly Pomona, co-founder of Across our Kitchen Tables, and our guest chef.

Jim Goodman, Wisconsin beef farmer, long-time food sovereignty activist and board member for Family Farm Defenders, and President of the National Family Farm Coalition
PRESIDENTIAL LUNCHEON &
AWARDS PRESENTATION
12:30 p.m. - 2:00 p.m.
Alumni Lounge, Pyle Center
(Pre-purchased Ticket Required)

Presidential Address
Agriculture, Food, and Human Values Society
Agriculture in the Plastic Age
Jessica Goldberger, Washington State University

Presidential Address
Association for the Study of Food and Society
Suffering and Social Theory: Towards an
Epistemology of Pleasure and Joy

Krishnenda Ray, New York University

CONFERENCE ADJORNS
Have a safe trip home and thanks for visiting Madison!
NAME BADGE POLICY

Conference name badges are required for entrance to all conference events. Additionally, your name badge provides access to many campus resources like the Memorial Union and recreation facilities. See the “Things to Do” section at the bottom of this email.

REGISTRATION AND INFORMATION DESK

Conference Registration will be available in the main lobby of the Pyle Center on Wednesday and Thursday and also at the Memorial Union prior to the Welcome Reception on 6/13. An Information Desk is available to offer assistance during the conference to make your visit to Madison more comfortable. The location of the Information Desk in the Pyle Center on the first floor.

Hours of Operation:

- Wednesday, June 13: 7:00 a.m. – 4:00 p.m. – Pyle Center Main Lobby – First Level
- Wednesday, June 13: 4:30 p.m. – 7:00 p.m. – Tripp Commons, Memorial Union
- Thursday, June 14: 7:30 a.m. – 5:30 p.m. – Pyle Center Main Lobby – First Level
- Friday, June 15: 7:30 a.m. – 5:00 p.m. – Pyle Center Main Lobby – First Level
- Saturday, June 16: 7:30 a.m. – 2:00 p.m. – Pyle Center Main Lobby – First Level

FREE CAMPUS BUS SERVICE

A number of local buses link the various parts of the city. The free “#80” Madison Metro bus stops on the corner of Lake Street and Langdon Street kitty-corner from the Pyle Center and travels around the campus perimeter stopping at various points. The “#80” bus will take you to Dejope Residence Hall. Hop on and take a ride around campus to see the sites! Information about bus services, as well as about the University of Wisconsin campus and its various attractions, is available through Visitor & Information Programs (VIP), located in the Red Gym, right between the Student Union and the Pyle Center.

AIRPORT SHUTTLE SERVICE AND LOCAL TAXI INFO

The Best Western InnTowner and the DoubleTree provide complimentary airport shuttle service. Please make arrangements directly with the hotel for an airport pickup/drop off. Taxi service is also available. Call a taxi service directly to make an appointment. Madison does not have a “hail a cab” town so it is best to call two hours in advance.

- Badger Cab: +1-608-256-5566
- Union Cab: +1-608-242-2000
- Madison Taxi: +1-608-255-8294
- Green Cab: +1-608-255-1234
PRIVACY
Photos may be taken of conference events and attendees. If you wish to not be in a photo, please move out of the picture or talk to the planner to delete the photo.

For your protection, conference attendee rosters with contact information will not be made public. You are welcome to upload your profile and picture in the conference app to network with other attendees at the event.

CONFERENCE FOOD SERVICE
• Refreshments are available during designated morning and afternoon break times.
• The Welcome Reception on 6/13 is open to all full conference registrants who reserved a ticket during the registration process. A ticket will be provided with your registration materials.
• There will be a limited number of tickets available for purchase onsite for the Working Class Catering bag lunch on 6/15, the Evening Program and dinner in 6/15 and the Awards Luncheon on 6/16. Check with the Registration/Information desk in the main lobby of Pyle Center for availability.
• We encourage you to bring your own refillable water bottle and take advantage of the water bottle filling stations at both Pyle Center and Lowell Center.
• Pyle Center is a full service conference center and does not allow the carry in of any food items.

ABOUT PYLE CENTER AND LOWELL CENTER
Our rich history begins on April 11, 1958, when the Wisconsin Center for Adult Education was dedicated as a “roof over the Wisconsin Idea”. Operated by UW – Extension Conference Centers, our conference and lodging spaces fulfill UW-Extension’s mission to provide an international community of lifelong learners with access to University of Wisconsin resources.

Pyle Center is committed to integrating environmentally friendly policies whenever possible. We have introduced a range of green cleaning products for daily cleaning. We use a “dry” carpet cleaning system with antimicrobial, hypoallergenic and plant-based products. Both Pyle Center and Lowell Center have water bottle filling stations with compostable cups available. Our hand soap for restrooms is dye and fragrance free, green certified and contains a built –in moisturizer.

Pyle Center and Lowell Center welcome tens of thousands of guests each year, for events ranging from hour-long meetings to weeklong multisite conferences. We offer a robust catering program to accommodate the needs of our guests. Leftover meals never go to waste. Pyle Center and Lowell Center are dedicated supporters of local shelters and leftover food is picked up several times a week to support their mission.

POSTER SESSION AND POSTERS
The poster session will occur in the Alumni Lounge on Friday, June 15 from 12:10 p.m. – 1:30 p.m. Posters will remain hanging until 3:00 p.m. for browsing. All posters need to be removed at 3:00 p.m. Any posters not removed by the owner will be removed by the building staff and stored at the front desk for retrieval. Any posters left at the front desk at 2:00 p.m. on June 16 will be recycled.

SPEAKER READY ROOM
A speaker ready room is available as a courtesy for you to check your presentation on the building’s equipment prior to giving your session. A sign-up sheet for a time slot is available outside the Van Hise Lounge on the lower level of the Pyle Center. Feel free to stop by and sign up for a 30 minute slot. Technical support is available upon request by using the house phone.
LUGGAGE STORAGE ON YOUR DEPARTURE DAY
Attendees who check out of their hotel rooms in the morning can bring their luggage to store at the Conference Registration and Information Desk until Saturday at 2:00 p.m.

PYLE CENTER MOTHER’S ROOM
Guests needing to use the Mother’s Room at Pyle Center can obtain a key from Guest Services in the Pyle Center lobby.

PYLE AND LOWELL DISABILITY ACCESS
The Pyle Center and Lowell Center are fully accessible. If you require a specific accommodation, please visit the Registration and Information Desk.

CONFERENCE ATTIRE
Business casual attire is suggested for the Conference. For your comfort, we recommend bringing a sweater or jacket for air-conditioned conference rooms and potentially chilly evenings in Madison. In addition, Madison is a walking city, so we highly recommend bringing comfortable walking shoes, and an umbrella.

PYLE CENTER AND LOWELL CENTER WIRELESS ACCESS
Wireless Internet Options at UW-Extension Conference Centers
1. Select UWNet WiFi. This will redirect you to a login page within your internet browser.
2. Click the GUEST ACCESS link and fill out the required fields. Once you have finished, click REGISTER.
3. Confirm your details and click LOG IN at the bottom of the page.

SMOKING POLICY
Smoking is not allowed inside the Pyle Center or public buildings in the City of Madison. Smoking may occur 20 feet away from building entrances. Smoking is not allowed on the Memorial Union Terrace except in designated areas.

LOST AND FOUND
Items found during the Conference may be turned in at Guest Services in the lobby of the Pyle Center.

MEMORIAL UNION ACCESS
Your name badge serves as your guest membership to the Memorial Union during the duration of the conference. To access adult beverages or to utilize services such as renting canoes or kayaks from the Hoofers, please show your name badge and refer to the conference.

EMERGENCIES
For local Fire, Police and Rescue/Ambulance call 9-1-1
PHARMACIES AND MEDICATION NEEDS

Community Pharmacy
341 State St. (entrance on Gorham Street just around the corner from State St.)
Prescription line 608-251-4454
Non-prescription line 608-251-3242
*Community Pharmacy sells conventional and alternative health products and provides full prescription services. Locally owned and operated. http://communitypharmacy.coop/

Walgreens
311 E. Campus Mall (across from Sellery Hall)
608-251-0042

LOCAL HOSPITALS

Immediate Care
Group Health Capitol Clinic Urgent Care
675 West Washington Ave. (at Regent)
608-257-9700

Dean Urgent Care
725 North High Point Rd.
608-824-4000
1821 South Stoughton Rd.
608-260-6000

UW Health Immediate Care
7102 Mineral Point Rd.
608-828-7603
2402 Winnebago St.
608-242-6850

Local hospitals
Meriter Hospital
202 South Park St.
General line; 608-417-6000
24 hour Emergency; 608-417-6206

SSM Health St. Mary’s Hospital
700 South Park St.
General line; 608-251-6100
24 hour Emergency; 608-251-6100

UW Hospital and Clinics – On Campus
600 Highland Ave.
General line; 608-263-6400
24 hour Emergency; 608-262-2398

AUTOMATED TELLER MACHINES (ATMs)

Memorial Student Union; Summit Credit Union on State Street; Inside Walgreens on the corner of State Street and Lake Street; and at US Bank on East Campus Mall.

CURRENCY EXCHANGE

U.S. Bank
1 South Pinckney St. (Capitol Square)
608-259-8462

Chase Bank
22 East Mifflin St. (Capitol Square)
608-282-6020

UNITED STATES POST OFFICE
441 Lake St. (1 block from the Pyle Center)
608-250-1932
M-F; 8:00 a.m. – 5:00 p.m., Sa; 8:30 a.m. – 4:00 p.m.
THINGS TO DO ON CAMPUS AND IN MADISON

Rent a bike from Madison B-Cycle (http://madison.bcycle.com) to explore campus and the beautiful Isthmus of Madison. A bike trail rides along Lake Mendota starting at the Pyle Center and riding to Picnic Point. This 1.5 mile ride will bring you to the beautiful Picnic Point Peninsula and nature preserve.

Book a boat ride with Betty Lou Cruises. (http://www.bettyloucruises.com/weeklypubliccruises.php
Advanced reservation required. Call 608-246-3138

Visit the Chazen Museum, located 2 blocks from the Pyle Center.

Wisconsin Union Outdoor Rentals: float, paddle and surf on your own with rentals from Outdoor UW, located at the Memorial Union (2 minute walk from the Pyle Center) https://union.wisc.edu/events-and-activities/outdoor-uw/outdoor-rentals/ 608-262-1630.

For daily special events, music, art shows and other attractions, visit the Local Events Listings pages at: www.visitmadison.com and www.thedailypage.com/theguide/

Show your name badge at Memorial Union for guest privileges to purchase alcohol.

Recreation Sports; conference attendees can use Rec Sports facilities during their visit. Guest passes for the Shell or Natatorium are available for $7 per visit. The pass is good for a single entry and only one pass can be sold at a time. You will need your conference badge, brochure or registration receipt and a photo ID. More information can be found here: https://recsports.wisc.edu/facilities/buildings/ or here: https://recsports.wisc.edu/member-services/policies/

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