

# Finding Home in the “Wilderness”

*Explorations in Belonging in Circumpolar Food Systems*



ASFS / AFHVS • 2019 | June 26 - 29, 2019  
The University of Alaska Anchorage, Alaska

# Table of Contents

3	Conference Theme
4	Welcome Letter
5	UAA/APU, ASFS & AFHVS
6	Land Acknowledgement
7	Conference Artist   Evon Zerbetz
8	Committees
9	ASFS Awards 2019
9	AFHVS Awards 2019
10	Featured Speakers
15	Special Events
19	Save the Date
20	Sponsors
21	Exhibitors/Advertisers
23	Program Schedule

## Program Schedule

24	Thursday, June 27
40	Friday, June 28
54	Saturday, June 29
57	Schedule at a Glance
58	Concurrent Sessions Grid

## Additional Information

61	Campus & Local Information
63	Wi-Fi
64	Social Media Guide
75	Emergency Resources

# Conference Theme

The University of Alaska Anchorage, in collaboration with Alaska Pacific University, is pleased to host the 2019 Joint Annual Meetings and Conference of the Association for the Study of Food and Society (ASFS) and the Agriculture, Food, and Human Values Society (AFHVS).

Alaska is a changing landscape of modern diversity, evident in indigenous cultures that have called this circumpolar region home for thousands of years, frequent urban turnover, and rapidly growing immigrant populations that contributed to the most diverse census tract in the nation (Farrell 2015). Alaska Native cultures' presence and contribution in the state is a highly valued and particularly important component of the food system. The special relationship between the land and people is evident across rural, urban, and peri-urban settings. As in many other settings with high levels of diversity, Anchorage tackles its food and climatic constraints and opportunities in a complex web of relationships that spans from land management, health and environmental impacts of food production, to diverse cultural practices within the rationalizing context of globalization.

The conference theme, Finding Home in the "Wilderness," invites attendees to critically engage with and problematize the idea of wilderness. We acknowledge the concept of wilderness as a contentious one, influenced by Western notions of separation, dominance, and later, preservation. The conference taking place in the Circumpolar North, and specifically in the diverse, multiethnic urban setting of Anchorage, reminds visitors that wilderness is not something to be sought after on a hiking excursion. Rather, it is a factor that may influence our food practices, such as the harvest of wild foods; economic and climatic

constraints on production; and issues around access, storage, utilization, and distribution. Additionally, philosophical conceptualizations of nature exist in a specific power hierarchy, where rational and neoliberal systemic approaches push against traditional and ecological ways of knowing that problematize the distinction between "wilderness" and "civilization."

We invite attendees to consider our conference's unique location through metaphors such as frozen foods and wilderness in the context of worldwide food systems issues: the relationship between tradition, innovation and technology, gridlocked food policy discussions, ecological concerns, and reflections on our identities and belonging--especially as complicated by migration. The challenge of getting food on the table is a universal one that requires innovative solutions at the local, national, regional and global levels. Finding nourishment in this wilderness is no easy task, but we search nevertheless.



# Welcome Letter

## *Welcome to Alaska. We're so glad you're here!*

What we should probably say, though, is “Welcome to one version of Alaska,” because there are so many incredible, interconnected Alaskas to know and love. Afterall:

- Alaska is over twice the size of Texas, and wider than the entire Lower 48 (that’s what Alaskans call the contiguous US).
- Alaska has 32 breathtakingly diverse polar and temperate ecoregions that include tundra, sea ice, boreal forests, coastal rainforests, wetlands, and literally millions of rivers and lakes.
- Alaska has five distinct geographic regions -- the Far North (much of which is above the Arctic Circle), Interior, Southwest, Southcentral, and Southeast. And depending upon where you go, you may find carpets of wildflowers, caribou herds, polar bears, brown bears, black bears, moose, sheep, wild berries, salmon, bald eagles, and along the coast, whales, orcas, walrus, and sea lions. Just to name a few.
- Alaska is a place of great cultural diversity. For example, we are home to approximately 20 Native languages, which fall into four distinct language families, and over 100 languages from around the world are spoken within the Anchorage School District alone.

And, if you ask most Alaskans, Anchorage is just a 15 minute drive from the “real” Alaska. We say this because Anchorage is the “big city” here, and despite the 120+ miles of trails, and the views of Cook Inlet, Mount Susitna (aka Sleeping Lady), the Chugach Mountains, and the Alaska Range, it can be easy to forget we live in the middle of a land of so much beauty, history, and wilderness that deserves our respect and protection.

The delicious diversity of Alaska’s foodscapes, however, is what we really want you to experience and learn from while you visit us -- through presentations, tours, thoughtfully crafted menus, conversations with your Alaskan hosts, and curated recommendations. We have innovators across the state taking us “north to the future” (our state motto) of food (think shipping containers converted to controlled-environment hydroponic systems), while thousands of years of Indigenous food traditions continue to be honored, preserved or adapted, and passed from one generation to the next (think of a harvested whale being processed by, and distributed throughout, an entire community).

It’s no small feat that Alaska can boast about adding the greatest percent of new farms and new producers in the US, doubling the value of local foods sold directly to consumers, and increasing the number of producers who are young, veterans, identify as Alaska Native, and/or female (as per the most recent US Census of Agriculture). It’s a source of pride that seafood is our top food export, and that Alaska is the leading sustainable wild salmon producer in the world -- but we also have visionary entrepreneurs marketing kelp products, farming geoducks (large clams; pronounced “gooey-ducks), and mapping out an ambitious plan to grow a \$100 million mariculture industry in 20



years. And it's the result of tireless advocacy and love of place that there is a growing suite of programs designed to help pass on Traditional Knowledge from Elders to youth in a changing natural and technological environment; more Indigenous traditional foods supporting health in hospitals and schools than ever before; and the persistence of a culture in Alaskans from diverse backgrounds that values and protects the time and resources necessary to partake in sustainable wild harvests to feed our families. And while the path to food sovereignty and a sustainable food system hasn't always been smooth, or even discernable at times, we're proud of where we've come from, and proud of where we're going.

As a good friend once said, there are three kinds of Alaskans: those that are born here, those that move here, and those that haven't gotten here yet. Whichever one you are, we welcome you to the conference, and hope you have a deliciously productive, informative, and enjoyable time!

*Your Conference Co-Chairs,  
Zeynep Kilic, Elizabeth Hodges Snyder,  
& Rachael Miller*

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# UAA/APU, ASFS & AFHVS

**University of Alaska Anchorage and Alaska Pacific University** • A Native-serving institution, UAA has over 17,000 students and offers over 100 programs. With its focus on diversity, international and intercultural initiatives, UAA is a central institution in Alaska. UAA is connected to 250 miles of trails with woods, mountain vistas, and ocean views, yet is also located in an urban center, Anchorage, a.k.a. Alaska's largest village. This conference is hosted in partnership with Alaska Pacific University, an Anchorage-based liberal arts institution with a mission to provide a world-class, hands-on, culturally responsive educational experience in collaboration with their students, communities, and Tribal partners. Campuses are located on the traditional homelands of the Dena'ina and Ahtna Athabascan, Alutiiq/Sugpiaq, and Eyak peoples.

**The Association for the Study of Food and Society (ASFS)** was founded in 1985, with the goals of promoting the interdisciplinary study of food and society. It has continued that mission by holding annual meetings; the first was in 1987 and since 1992, the meetings have been held jointly with AFHVS. ASFS works with Routledge Publishing, to produce the quarterly journal, *Food, Culture and Society*. ASFS 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.

**The Agriculture, Food, & Human Values Society (AFHVS)** is a professional organization which provides an international forum to engage in the cross-disciplinary study of food, agriculture, and health, as well as an opportunity for examining the values that underlie various visions of food and agricultural 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 participation by the growing community of researchers and professionals exploring 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.

# Land Acknowledgement



The University of Alaska Anchorage and Alaska Pacific University acknowledge the location of our campuses on the lands of the Dena'ina people; we acknowledge their traditional custodianship in the past, the present, and into the future.

The Universities continue to develop respectful and reciprocal relationships with all Indigenous peoples of Alaska, and with other Indigenous peoples throughout the world.

# Conference Artist | Evon Zerbetz

Evon Zerbetz carves with gouges and knives to create her bold imagery in slabs of linoleum. Working from her treetop studio above an ocean passage, the lifelong Alaskan is passionate about the characteristic lines, chop, and hatch marks that can only be created with a knife. She carves her imagery in reverse and prints the carved plates by hand.

Her linocuts have illustrated eight books for children and adults, including the upcoming animal-packed picture book *Dreams of Flight on Arctic Nights*. Evon's linocuts, also packed with animals, are seen in fine art galleries, and her greeting card line.

Evon's recent focus has been to create ways to turn her linocut work into large scale installations. She has built public art works in diverse media—glass, steel, wood, mobiles, and mixed media, all installed around Alaska. Her 65 foot glass wall *We are Written in the Layers of the Earth*, is installed in the Alaska State Library in Juneau, Alaska.



*Commissioned by State of Alaska - WIC Program 2012*

# Committees

## Local Steering Committee

**Zeynep Kilic**, *Prof. of Sociology (UAA), Co-Chair*

**Elizabeth Hodges Snyder**, *Associate Prof. of Public Health (UAA), Co-chair*

**Rachael Miller**, *Assistant Prof. of Business (Alaska Pacific University), Co-chair*

**Chris Pavadore**, *APU, Executive Director of Auxiliary Services*

**Silvia A Leon-Guerrero**, *Alaska Pacific University*

**Pamela Kauaiyakul**, *Pipeline Director, Launch Alaska*

**Andrea Schmidt**, *Convention Sales Manager (Visit Anchorage)*

**Dr. Gary Ferguson**, *Consultant (Healthy Communities)*

## Programming Committee

**Molly Anderson**, *Prof. of Food Studies (Middlebury College)*

**Raymond Anthony**, *Prof. of Philosophy (UAA)- local committee*

**Jennifer Berg**, *Director of Graduate Food Studies Program (New York University)*

**Rachel Black**, *Visiting Assistant Prof. of Anthropology (Connecticut College)*

**Daniel Block**, *Prof. of Geography (Chicago State University)*

**Caroline Brock**, *Associate Prof. of Rural Sociology, University of Missouri*

**Paul Burger**, *Regional Hydrologist, National Parks Service Alaska*

**Tracey Burke**, *Prof. of Social Work (UAA) - local committee*

**Sally Carraher**, *Assistant Prof of Anthropology (UAA) - local committee*

**Dayna DeFeo**, *Director of CAEPR, Research Assistant Professor of Education Policy*

**Katie Dentzman**, *Postdoctoral Research Associate, Crop & Soil Sciences (Washington State University)*

**Beth Forest**, *Professor, The Culinary Institute of America*

**Iklim Goksel**, *Ethnographer and Independent Scholar of Rhetoric, Gender, & Turkish Studies*

**Zeynep Kiliç**, *Associate Prof. of Sociology (UAA) - local committee*

**Rachael Miller**, *Assistant Prof. of Business (Alaska Pacific University) - local committee*

**Marcy Ostrom**, *Center for Sustaining Agriculture and Natural Resources (Washington State University)*

**Elizabeth Hodges Snyder**, *Associate Prof. of Public Health (UAA) - local committee*

## Local Logistics

**UAA Conference Services** (Megan Bladow, Tina Veldkamp, Elizabeth Leary, Cindy Marshall)

**UAA Catering/Seawolf Dining**

**Chris Pavadore**, *APU, Executive Director of Auxiliary Services*

**Kathleen Behnke**, *CAS Communications Specialist (UAA)*

**Robbi Mixon**, *Local Foods Director, Alaska Food Hub/Alaska Farmers Market Association, Cook Inletkeeper*

**Brandon Hill**, *Chief Creative Officer, Cook Inletkeeper*

# ASFS Awards 2019

## Books & Articles

### First Book

Better Safe than Sorry: How consumers Navigate Exposure to Everyday Toxics  
Norah Mackendrick, Rutgers University

### Edited Volume

Forging Communities: Food and Representation in Medieval and Early Modern Southwestern Europe  
Edited by Montserrat Piera, Temple University

### Monograph

Halal Food: A History  
Febe Armanios, Middlebury College & Boğaç Ergene,  
University of Vermont

### Belasco Prize for Book Chapter or Article

“Insects Are Not “The New Sushi”: Theories of Practice and the Acceptance of Novel Foods.”  
Social and Cultural Geography 2018 DOI:  
10.1080/14649365.2018.1440320.  
Jonas House, Wageningen University (Netherlands)

## ASFS Awards for Pedagogy

### Individual

Sustainable Consumption  
Miriam (Mim) Seidel, Chatham University

### Team-Taught

Culture of Food (First Year Writing Seminar)  
Carmel Levitan, John Lang, and David Kasunic,  
Occidental College

## Student Papers

### Alex McIntosh/Graduate winner:

Matt Comi, University of Kansas  
“‘Pure Yeast Culture’: Exploring Standard Lager and Industrial Beer production from 1850-1910”  
Supervising Professor: Brian Donovan

### William Whit/Undergraduate winner

Jaia Clingham-David, Cornell University  
Manipulating Naturalness: The Language of Lab-Grown Meat  
Supervising Professor: Adrienne Rose Bitar

### Best article in Food, Culture & Society

Courtney Lewis, “Frybread Wars: Biopolitics and the consequences of selective United States healthcare practices for American Indians” . FCS Vol 21 Issue 4 (August 2018): 427-448.

# AFHVS Awards 2019

## Graduate Student Paper Award

### Winning Paper:

“Landed Value Grabbing in the Terroir of Post-socialist Specialty Wine,” A. June Brawner, Department of Anthropology, The University of Georgia

### Honorable Mention:

“Acts of Translation: The Connective Tissue of an Alternative Agri-food Assemblage in Guatemala,”  
Ioulia Fenton, Department of Anthropology, Emory University

## Professional Awards

The Richard P. Haynes Distinguished Lifetime Achievement Award in Agriculture, Food, and Human Values: Cornelia Flora, Iowa State University

Excellence in Scholarship: Matthew Sanderson, Kansas State University

Excellence in Instruction: Valentine Cadieux, Hamline University

Excellence in Public Service: Neva Hassanein, University of Montana

# Featured Speakers

## Pre-Conference

### Jeff Jessee

Dean, College of Health  
University of Alaska

Jeff Jessee joined the College of Health on May 2, 2017. He has over 35 years of experience in the Alaska health care sector. Formerly the CEO of the Alaska Mental Health Trust Authority, he brought strong administrative skills and a comprehensive understanding of state and federal regulations and laws. He interfaced with state and federal legislators and worked to leverage collaborative funding opportunities with both private and government sources. Mr. Jessee currently serves on several boards, task forces, and committees, including the Medicaid Redesign Steering Committee, Criminal Justice Commission, State of Alaska Opioid Task Force, Recover Alaska Steering Committee, Criminal Justice Working Group, and the Foraker Group. He is the recipient of the 2016 Cultural Humanitarian Award from the Alaska Psychological Association, the 2015 20 Year Vision and Unity Award from Cook Inlet Tribal Council Inc., and the 2012 “Going to Bat” Advocacy Award from the National Association for Rural Mental Health.



### James Temte

Project Manager  
Alaska Pacific University

James Temte recently joined Alaska Pacific University (APU) as Project Manager, after transitioning from his position as Director of the National Tribal Water Center at the Alaska Native Tribal Health Consortium (ANTHC). One of his current foci is the establishment of an APU research center. James holds a Bachelors of Science in Biology with a Minor in Chemistry, and a Masters of Science in Applied Environmental Science and Technology. James is also an accomplished artist, who has worked with the Anchorage Museum and was selected as a 2017 Artist-in-Residence at the Denali National Park and Preserve. He is interested in the creative process and the balance between chaos and order. He is a member of the Northern Cheyenne Tribe and explores concepts relating to culture, humanity, identity and his love for nature.

# Laura Cole

Chef

Born and raised in the suburbs of Detroit, Laura Cole found her passion for cooking when she moved to Alaska after graduating college. Working in the kitchen of a lodge at Denali National Park, she immediately fell in love with the creative energy, humor and satisfying hard work found in kitchens. Laura then pursued advanced placement culinary programs at the New England Culinary Institute in Montpelier, Vermont, and the Escoffier Institute in Paris, before traveling the world working in kitchens all over the globe including Antarctica. When she was the Head Chef at the Amundsen-Scott South Pole station, she had to pull a sled to get ingredients with outside temperatures often reaching 50 below zero and colder. Laura ultimately decided to settle down in Alaska and fulfill her dream of owning a restaurant.

In 2005, she opened 229 Parks Restaurant and Tavern, at the entrance to Denali National Park. Over the years as owner and executive chef, she has had the fortune and pleasure of developing fantastic relationships with small-scale farmers, ranchers, fishermen and women, beekeepers, and an assortment of artisans of Alaska's natural bounty. Between fishing, ranching, farming and foraging, she continues to push the boundaries to help identify a true Alaskan Cuisine. She has been nominated for a James Beard Foundation award four times, and was a finalist in Bravo's Top Chef. In May 2019, Laura took over the restaurant Muse, attached to the Anchorage Museum, and is already shaking up the city's culinary scene. We are proud to feature her work at the Opening Reception of the 2019 ASFS/AFHVS conference!



# Francesca DuBrock



Chief Curator  
Anchorage Museum

Francesca DuBrock, chief curator at the Anchorage Museum, is focused on developing socially-engaged projects and exhibitions that reflect the diversity of people living in the North. Prior to joining the Anchorage Museum, Francesca worked at Kurimanzutto, a contemporary art gallery in Mexico City, and as an artist and educator in San Francisco, Boston, and Alaska. She holds a B.A. in Art History from Bowdoin College, a M.F.A. from the San Francisco Arts Institute, and a M.Ed. from Harvard's Graduate School of Education.

# Featured Speakers

June 27 • Thursday • DAY 1

## Chef Amy Foote

### Alaska Native Heritage Center Dinner Speaker

Alaska Native Tribal Health Consortium  
NANA Management Services

Over the past 25 years, Amy has been honing her culinary skills, and has found her most rewarding mission: serving the First Peoples of Alaska, the Alaska Native Peoples, at the Alaska Native Medical Center. She embraces and supports sustaining traditional hunting, fishing and gathering for daily diet, foods from the land and sea of Alaska. These traditions and foods are what really heal Alaska Native patients. To procure many of these items, Chef Amy has worked to build relationships throughout the state; relationships to purchase items such as farmed reindeer and wild Alaskan salmon, but also moose and seal, whose sourcing is dependent on donations from licensed hunters, and through the Alaska Native Tribal Health Consortium (ANTHC) traditional foods donation program which she operates. "I firmly believe that if you run the program, you should walk the talk and donate too. I personally harvest (and donate) dandelions, berries, tundra tea, rosehips and spruce tips. My husband has donated some of our moose and bones." While regularly attending cultural gatherings and spending time with Alaska Native Elders, her passion for culture and traditional methods is key to the success of the program.

### #TRADITIONALFOODSHEALOURPATIENTS

Many traditional recipes have no written record. On Tuesdays, in collaboration with the ANTHC Culture Committee, Chef Amy and her team serve a traditional seal soup to patients and families. They call it "Traditional Tuesday." While achieving the longtime goal of doubling the traditional meals offerings for patients, she is also innovative in her use of Alaskan ingredients, creating such items as Fiddlehead Fern Pizza, "Chaga" misu or Wild Blueberry and Beach Asparagus Salad. This is where modern guidelines meet traditional ways. On a personal note, Chef Amy has a passion for her environment; foraging and respectfully harvesting, and utilizing traditional methods, preparation and preservation. "Nature and its beauty inspire me. A culture of living off the land inspires me. That was how I was raised. These methods and traditions must be honored and taught from generation to generation." Chef Amy teaches these traditions to her children. "We make our own everything, from moose roast to jerkies, jams, jellies, pickles, teas, lotions and salves. All from what surrounds us. Not only are we nourished by the ingredients, we are fulfilled by the time in nature harvesting them."



# Meda DeWitt

Meda's Lingit names are T'sá T'sée Náakw, Khaat k'laat, and her adopted Cree name is Boss Eagle Spirit Woman "Boss." Her clan is Naanyaa.aayí, she is a child of the Kaach.aadi, and her family comes from Shtuxéen kwaan, Oregon, Washington, and the Yukon Territories. Meda currently lives in Southcentral Alaska with her fiancé Chris Paoli and their combined 8 children. Meda is a Certified Massage Therapist, Doula in training, Ethno-herbalist, and a Traditional Healer, who has Associate's Degrees in Science and in Human Services, a Bachelor's Degree in Liberal Studies: Women's Rites of Passage, and a Masters of Arts in Alaska Native Traditional Healing from Alaska Pacific University. Meda considers being a mother as her greatest calling, which drives her work towards creating a thriving peaceful culture and a world that sustains life.



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- Teaching resources.
- Panels, roundtables, and more at key conferences.
- Research awards for graduate students.

Learn more by visiting our website, <https://foodanthro.com/>, or send an email to [foodanthro@gmail.com](mailto:foodanthro@gmail.com).

# Featured Speakers

June 28 • Friday • DAY 2

## Jessica Stugelmayer

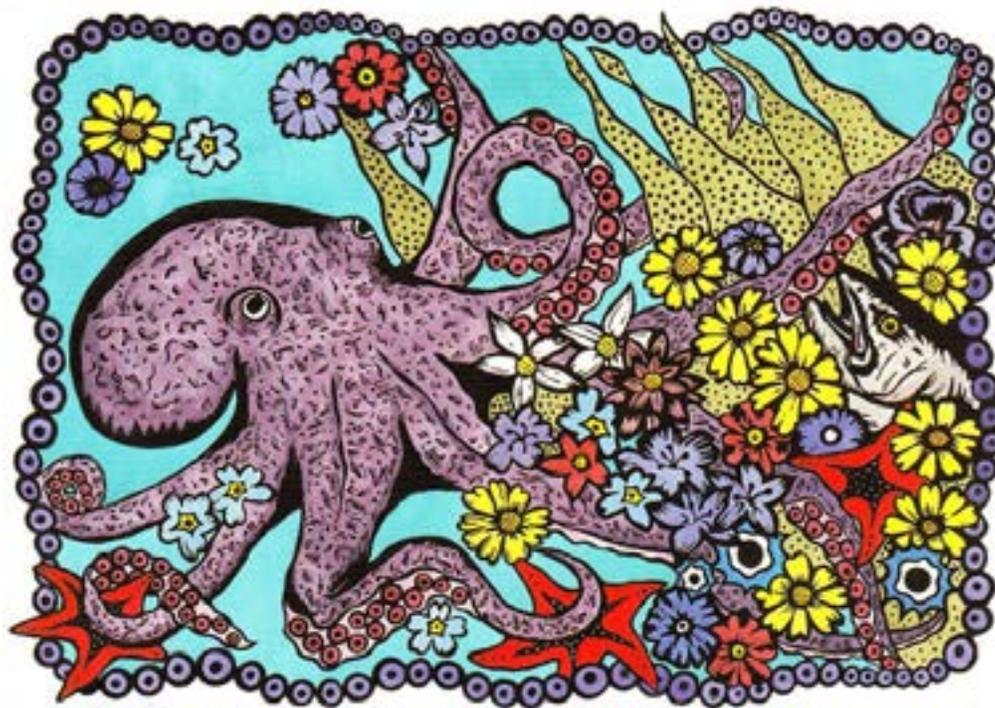
Jessica Stugelmayer is a multimedia journalist based in Anchorage, Alaska. She is currently the director of digital content manager for KTVA CBS 11 News and formerly worked as the senior digital content editor for Edible Alaska magazine. She co-created the “Harvesting Alaska” series that won a James Beard Foundation award in 2017 for Best TV Segment. Her non-food video work has been featured in national PBS programming and honored with a regional Edward R. Murrow award for Best News Documentary in a Small Television Market. Jessica is a member of the executive board for the Association of Food Journalists, a professional organization dedicated to preserving and perpetuating responsible food journalism across media platforms.



## Dr. Gary Ferguson

Dr. Gary Ferguson is a licensed Naturopathic Doctor living in Anchorage, Alaska. For the past 16 years, Dr. Ferguson has worked across Alaska to address the social, economic, cultural and environmental factors that contribute to the health, well-being of Alaskans. He is Aleut/Unangan, originally from the Shumagin Islands community of Sand Point, Alaska. Dr. Ferguson’s past positions include providing clinical services to his home region at Eastern Aleutian Tribes and serving at the Alaska Native Tribal Health Consortium as Wellness & Prevention Director and Senior Director of Community Health Services.





# Special Events

Wednesday, June 26

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## *Pre-Conference Field Trips*

**FOOD, MEMORY: A FOOD MEMOIR WORKSHOP WITH JULIA O'MALLEY** at the [SEED Lab](#), Anchorage Museum (9am - 12pm): \$85 (cap 13) - Join independent journalist, teacher and editor Julia O'Malley to explore the way an important recipe can lead you into your personal history and identity. Please bring a recipe that is meaningful to you, preferably on its original card or in a cookbook. This workshop is appropriate for writers of all levels. Julia O'Malley writes and edits at the Anchorage Daily News and has written about food for The New York Times, The Washington Post, The Guardian, Eater and Edible Alaska. Her forthcoming book about Alaska foodways, "The Cupcake and the Whale," will be released this year.

**URBAN HARVEST WORKSHOP AT THE ANCHORAGE MUSEUM** (12:30 pm - 3:30 pm): \$50 (cap 25)- Join Dr. Allison Kelliher to learn about harvest practices and specific plants that may be harvested here in Alaska for food and medicine. Dr. Kelliher was raised close to nature – outside of Nome, Alaska – and deeply values her Alaska Native heritage. As an undergraduate, Dr. Kelliher studied Indigenous Medicine at the University of Alaska Fairbanks before earning her medical degree from the University of Washington School of Medicine in 2005. Dr. Kelliher trained locally at the Alaska Family Medicine Residency and has practiced family medicine since 2009, both in rural and urban Arizona as well as in Alaska. Dr. Kelliher was certified by the American Board of Family Medicine in 2009 and by the American Board of Integrative and Holistic Medicine in 2012.

**ANCHORAGE FOOD SYSTEMS TOURS AND TASTING BY LIZ SNYDER** (12:30 pm - 3:30 pm) - \$85 (2 tours, cap 20 each) Wonder how Alaska's biggest city feeds itself and the rest of the state? We've got the answers for you on this fun and informative tour that will show you how one of the most remote places on earth has created a unique, thriving food system. This 3-hour tour is packed with tasty tidbits of food and information, where you will: Tour the limited engagement What Why How We Eat food exhibit at the Anchorage Museum, and learn about the unique challenges and opportunities of eating in Alaska.

Visit a local community garden that highlights the collaboration between the neighborhood, city, and private business, all while overlooking the Port of Alaska, where about 90% of merchandise goods enter our state. And get a taste of a local kombucha brewery, and visit one of Anchorage's many farmers markets. companions/families are welcome to attend

**PALMER FARM TOUR**, including three site visits, a farm-to-table lunch at the farm and local food system speakers (9:00 am - 4:00 pm): \$85 (cap 50) - companions/families are welcome to attend

### **WELCOMING RECEPTION & FOOD EXHIBIT AT THE ANCHORAGE MUSEUM:**

(6:00pm - 9:00pm)

Transportation to and from campus, 2 cocktails per adult over 21 years of age, appetizers, and museum admission to the specialty exhibit "What, Why, How We Eat" are included with conference registration (companions: 0-12, free; 13-20, \$18; 21+, \$25) Food catered by Muse (and James Beard Award nominee chef Laura Cole).

The "What, Why, How We Eat" exhibit explores the food cultures, challenges, and opportunities of Alaska -- from yesterday, today, and tomorrow. Curated by Anchorage Museum Chief Curator Francesca DuBrock, with support from James Beard for Foodways awardee and writer Julia O'Malley, and Co-Director of the Food Research, Enterprise and Sustainability Hub (FRESH) and conference co-organizer Elizabeth Hodges Snyder.

## Thursday, June 27

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**WELLNESS BREAKS**, ( 7:00am - 7:45am & 1:00pm - 1:30pm )

Join Dr. Iklim Goksel, yurthealth.com, for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, and incorporate very gentle movements and slow breathing exercises. No special clothing is required. They can be practiced seated and/or standing. Weather permitting, the session will be held outside Cuddy Hall (or inside if raining).

**Graduate Student Social** (5:15pm - 7:00 pm).

Hosted by the Graduate Association for Food Studies (GAFS) at the UAA/APU Consortium Library, Room 307.

**Grow North Farm Incubator Visit, Mountain View** (6:00pm - 7:00pm).

On the way to the evening's banquet event, we will make a stop at the newly developed Grow North Farm Incubator, a community-oriented initiative of Refugee Assistance and Immigration Services (RAIS) at Catholic Social Services. Learn from local urban farmers about their work; assist a farmer intern in site improvement; taste prepared food samples from local entrepreneurs and learn about the Anchorage Community Land Trust (ACLT) Set Up Shop program; and have the opportunity to purchase locally-produced food products. Co-organized by ACLT, with support of RAIS. Admission included with registration for the banquet event.

**Alaska Native Heritage Center Banquet/Keynote Event** (7:30pm - 10:00pm)

Admission to the Alaska Native Heritage Center, dinner with 2 local craft cocktails, cultural presentations and transportation to and from campus are included in the ticket price (\$95, regular attendee; \$65, student attendee). (Companions: 0-14, free; 15-20, \$65; 21+, \$95.) Our keynote speaker is Chef Amy Foote, Area Executive Chef at the Alaska Native Medical Center (ANMC), and winner of the Association of Nutrition and Foodservice Professionals Innovation Award. The evening's menu, inspired by Alaska Native foods, is also provided by Chef Amy Foote.

Buses will leave campus at 5:30 pm and return to dorms at 10:30 pm.



## Friday, June 28

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### **WELLNESS BREAKS** ( 7:00am - 7:45am & 3:10pm -3:30 pm )

Join Dr. Iklim Goksel, yurthealth.com, for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, and incorporate very gentle movements and slow breathing exercises. No special clothing is required. They can be practiced seated and/or standing. Weather permitting, the session will be held outside Cuddy Hall (or inside if raining).

### **GAFS Mentorship Mixer** (10:30am - 12:10am )(ESH 205)

Hosted By the Graduate Association for Food Studies (GAFS). Join GAFS for a series of activities putting established faculty and scholars together with graduate students at any level, to ask and answer questions about methodology, specific research areas, archives you should know, publishing, grants, jobs, and more.

### **Meet the New journal editor of Food, Culture, and Society** ( 3:10pm - 3:30pm ) (Cuddy Hall)

Coffee and Chat with Megan Elias

### **Turkish Döner Picnic**, ( 6:00pm - 9:00pm ) (APU Lawn - walk from campus).

Admission is free with conference registration (companions 14+, \$10). Enjoy a delicious traditional Turkish meal (inspired with input from conference co-organizer Zeynep Kilib), Store Outside Your Door (an initiative to promote the knowledge and use of traditional foods and traditional ways) and Harvesting Alaska (a local media series on wild harvesting in Alaska) presentations, and the ASFS/AFHVS Awards ceremony.

## Saturday, June 29

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### **WELLNESS BREAK**, ( 7:00am - 7:45am )

Join Dr. Iklim Goksel, yurthealth.com, for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, and incorporate very gentle movements and slow breathing exercises. No special clothing is required. They can be practiced seated and/or standing. Weather permitting, the session will be held outside Cuddy Hall (or inside if raining).

### **Presidential Addresses & Luncheon**. ( 12:10 pm -1:45 pm )

Conclude the conference with a compelling presentation by ASFS & AFHVS Presidents. Beth Forrest, Professor at the Culinary Institute of America (CIA) will present “Damned Dinner: Eating in the Wilderness of Hell.” Dr. Marcia Ostrom, President of AFHVS & Associate Professor at Washington State University (Director of Small Farms Program) will present “Radical Roots and 21st Century Realities: Rediscovering the Egalitarian Aspiration of Land Grant University Extension” *Attendance is free, or \$15 for lunch.*

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the  
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**The 2020 conference theme will focus on the history and impact of race and culture in agriculture and the broader food system. Join the conversation!**

**May 27-30, 2020**

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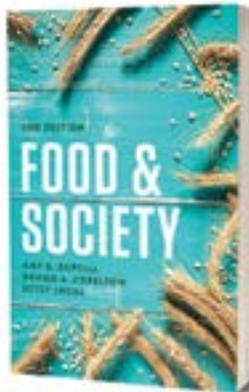
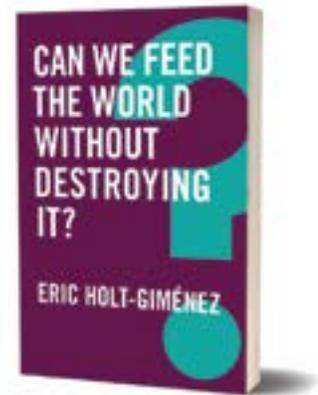
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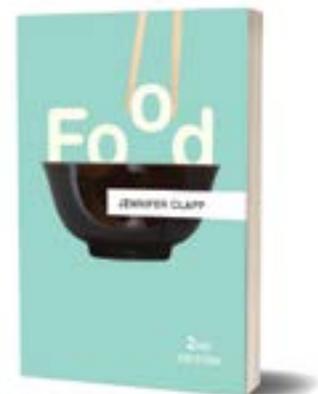
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# Program Schedule



# June 27 • Thursday • DAY 1

7:00 am – 5:30 pm **Registration** (*Cuddy Hall*)

Exhibitors/Local Vendors Hall (*Cuddy Hall*)

Posters will be available in Cuddy Hall throughout the conference

7:00 - 7:45 am



**Wellness Start of the Day** (Join Dr. Iklim Goksel for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, very gentle movements, and slow breathing exercises. No special clothing are required. They can be practiced seated and/or standing – outside weather permitting, or in Cuddy)

7:30 – 8:30 am **Breakfast** (*Cuddy Hall*)

8:30 – 10:10 am **MORNING SESSION I**

**Room** **Panel: Food as Resistance, Rebellion, and Liberation**  
**RH 101** (*Theme: Food as Influencer and Disruptor*)

1. “Food for Black Liberation: Exploring the Plant Based Possibilities of New Orleans,” Chris Lang, UC Santa Cruz & Flora Lu, UCSC *\*Remote Presentation*
2. “Eating Fermented Soya Beans in India,” Dolly Kikon, The University of Melbourne
3. “Indigenous peoples in India and everyday resistances around the politics of food,” Regina Hansda, Newcastle University.
4. “From People’s Stews to Going Whole Hog: Deconstructing Wilderness and Freedom in the Food Practices of People’s Park Protests,” Kera Lovell, University of Utah, Asia Campus

**Room** **Panel: Constructing Foodscapes: Sites of Consumption in American History and Contemporary Culture**  
**RH 117** (*Theme: Place and Identity*)

Panel Chair & Discussant: Kathleen LeBesco, Marymount Manhattan College

1. “A Short History of School Lunch in Popular Culture,” Shayne Figueroa, New York University *\*Remote Presentation*
2. “Wilderness, Authentic Consumption, and the Project of the Self: Taste and Dining in US National Parks,” Kathleen LeBesco, Marymount Manhattan College
3. “Dining with Your Muslim Neighbor: Commensality and Reconstructing Community,” Rocco Marinaccio, Manhattan College Remote presentation

**Room** **Panel: Authenticity, Meaning, and Survival in Local Food Systems**  
**ESH 202** (*Theme: Local, Regional, and Distant Food Systems*)

Panel organizer & chair: Bryan Moe, Biola University

Discussant: Shawn Trivette, University of Tennessee at Chattanooga

1. “Localized Food without Local Ingredients: Findings from the Chattanooga Food Mapping,” Shawn Trivette & Matt Davis, University of Tennessee at Chattanooga

# June 27 • Thursday • DAY 1

2. “Local Identity and Generating Authenticity: Chattanooga’s Rhetoric of Food Author,” Lydia G. Batanghari, Su Fu & Zachary Tan, Biola University
3. “Is that Really Local?: Rhetorical Problems With the Use of Local and Authentic Author,” Bryan Moe, Biola University

## **Room BMH 117**

### **Panel: School Nutrition Policy**

*(Theme: The Politics of Food System Change)*

1. “New Risks and New School Lunch: The Emergence of Korea’s Eco-friendly and Universal-Free School Lunch Program,” June Jeon & Jennifer Gaddis, University of Wisconsin-Madison *\*Remote Presentation*
2. “From National School Lunch Program to Edible Schoolyard: A Combined Method for School Nutrition in U.S. Public Education,” Julianna Lee, Independent Scholar
3. “The Postmodern Garden: The Unpegging of Earl Butz, School Meals, and HFCS,” Justin Nevin, West Chester University of PA.
4. “Lunch Money: Understanding Community-Led School Food Programs in Regina, Saskatchewan,” Maegan Krajewski, Syracuse University

## **Room RH 110**

### **Panel: Author Meets Critics: “Livestock: Food, Fiber, and Friends”**

*(Theme: Business of Food: Land and Sea)*

Paul Thompson, Michigan State University; Lisa Heldke, Gustavus Adolphus College; Robert Magnuson Chiles, Penn State; Zachary Piso, University of Dayton; Erin McKenna, University of Oregon.

## **Room BMH 119**

### **Food, Hunger and Charity**

*(Theme: The Food System: Access, Availability, and Utilization)*

1. “Bending Toward Justice? Charitable Food Provision in the U.S.,” Janet Poppendieck, CUNY Urban Food Policy Institute *\*Remote Presentation*
2. “Who is Deserving? Subject-Formation in Istanbul’s Food Banks,” Candan Turkkan, Ozyegin University *\*Remote Presentation*
3. “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 Anugwa & Elizabeth Onwubuya, University of Nigeria Nsukka.
4. “Proxy: When Fetal Development is Global Development -- and When It is Not,” Emily Yates-Doerr, Oregon State University/University of Amsterdam

## **Room ESH 206**

### **Panel: Culinary Tourism**

*(Theme: Food and Marketplace)*

Panel organizer & chair: Shayan Lallani, University of Ottawa

1. “Our National Treasure”: The Appropriation of Fermented Mare’s Milk in Health and Wellness Tourism in Russia,” Maya Peterson, UC Santa Cruz
2. “Island Nights and Umukai”: The Reinvention of “Traditional” Cuisine for Tourists to the Cook Islands,” Hannah Cutting-Jones, University of Oregon
3. “The World on a Ship: Producing Cosmopolitan Dining on Mass-Market Cruises,” Shayan Lallani, University of Ottawa
4. “Food Markets as Urban Renewal: Ethnicity and Tourism in Postwar Toronto,” Jeffrey Pilcher & Joel Dickau, University of Toronto

**Room BMH 235** **Panel: Domesticating Wildness in Organic: How Organic Became Uniform**  
(Theme: *Agricultural Production*)

Panel organizer & chair: Bernhard Freyer, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria

Discussant/moderator: Douglass Constance, Sam Houston State University

\*\*\* Please consider reading a short document provided in whoeva for this session to generate a lively discussion

**Room RH 316** **Panel: Immigrant Food Cultures**  
(Theme: *Food, Race, Migration, and Mobility*)

1. "Mapping Immigrant Food Geographies onto a New Homeland," Jessica Carbone, Harvard University
2. "We Are What We Don't Eat: Changes and Resilience in Foodways among Black and White Migrant Groups in the U.S.," Laura Kihlstrom, University of South Florida.
3. "Traditional Food Markets in Honolulu's Chinatown, Hawai'i: How Do They Impact Food Security?," Hui Qian, Michigan State University
4. "Not So Subtle Asian Trait: Constructing Boba Cultures in California," John Chung-En Liu, Occidental College

**Room ESH 203** **Panel: Teaching for Transformation: Reimagining Environmental Education**  
(Theme: *Food Systems and Education: Part I*)

Panel organizer & chair: Pieranna Pieroni, City University of New York

1. "Teaching for Transformation: Environmental Education Reimagined," Pieranna Pieroni, CUNY
2. "Indigeneity in Academic Institutions," Okina Van Putten, CUNY
3. "Sustainability as a Worldview," Alyssa Gardner Vazquez, CUNY and Teens for Food Justice
4. "Critical Numeracy: Numbers and Numerating as a Social and Political Activity," Atasi Das, CUNY

**Room ESH 205** **Panel: Teaching Food: Part I**  
(Theme: *Food Systems and Education: Part II*)

Panel organizer & chair: Joylin Namie, Truckee Meadows Community College

1. "You Argue What You Eat: Using Issues Regarding Food in Ethics Courses," Joseph Campisi, Marist College
2. "HIP Cuisine: Collaboration, Diversity, and Global Learning Through Food," Leighann Chaffee, University of Washington Tacoma
3. "Edible Learning: Cooking as Pedagogy and Practice," Olga Kalentzidou, Indiana University
4. "Thematic Learning Communities: Teaching Food/Engaging Students," Joylin Namie, Truckee Meadows Community College

**Cuddy Hall** **Umami Workshop**  
(Theme: *Sensory Session*)  
Aiko Tanaka, Osaka Shoin Women's University, Japan

# June 27 • Thursday • DAY 1

**Room** **Panel: From Margaret Chase Smith to Michelle Obama: Food in the Public Sphere**  
**ESH 209** *(Theme: Food and Gender)*

Panel organizer & chair: Amber Tierney, University of Maine, Orono

1. “Defining Women’s Place: Recipes, Community Cookbooks, and Women’s Political Participation in the Twentieth Century,” Rachel Snell, University of Maine
2. “Recipes as Record of a Woman’s Life,” Makenzie Baber, University of Maine
3. “Margaret Chase Smith’s Recipe Collection: The Domestic Life of a Public Servant,” Amy Blackstone, University of Maine
4. “The Domestically Political: How Women in Politics Have Used the Domestic Sphere as a Mode of Resistance,” Amber Tierney, University of Maine.

**10:10 – 10:30 am** **REFRESHMENTS & WELLNESS BREAK** (CUDDY HALL)

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**10:30 – 12:10 pm** **MORNING SESSION II**

**Room** **Panel: Food and Memory**  
**RH 117** *(Theme: Place and Identity)*

1. “A Private Snack of Crackers and Butter,” Lisa Heldke, Gustavus Adolphus College
2. “SPAM Fried Rice: Dishing up the Memory of Hawaii,” Lindsey Foltz, University of Oregon
3. “Remembrance of Things (Re)Past: Memory, The Senses, and Historic Interpretation,” Esther Martin-Ullrich, Boston University
4. “What Do You Mean, This Isn’t Chocolate?”: Preserving/Identity and a Diasporic Memory of Pork Blood Stew,” Stephanie Lim, University of British Columbia
5. “All The Year Round”: Punch Bowl Conviviality and Nonlinear Time in the Work of Charles Dickens,” Deirdre Murphy, CIA

**Room** **Panel: NC1196 USDA Research Project Panel I**  
**ESH 202** *(Theme: Local, Regional, and Distant Food Systems)*

Panel organizer & chair: Virginie Zoumenou, University of Maryland Eastern Shore

1. “Partnerships to Improve Child Diet Quality and Reduce Food Waste in Rural Schools,” Melissa Pflugh Prescott & Brenna Ellison, University of Illinois at Urbana - Champaign; Ashley Hoffman & Pamela Haywood, University of Illinois Extension; Nader Hamdi & Jennifer McCaffrey, University of Illinois Extension
2. “Sociodemographic Differences in the Dietary Quality of Food Purchases among Participants in the Nationally-Representative Food Acquisition and Purchase Study (FoodAPS),” Maya Vadiveloo & Haley Parker, University of Rhode Island; Filippa Juul & Niyati Parekh, NYU
3. “Farms to Food Banks - How to Improve Food Security and Improve Food Systems at the Same Time,” Alison Gustafson, University of Kentucky; Tamara Sandberg & Sarah Vaughn, Kentucky Association of Food Banks; Janet Mullins, University of Kentucky

**Room**  
**BMH 117**

**Panel: Shifting Earth: Ecology, Labor, and Food Justice**

*(Theme: The Politics of Food System Change)*

1. "It Is Legal, but Is It Right? Hired Child Farm Labor in the United States," Sara Quandt, Taylor J. Arnold, Dana C. Mora, Joanne C. Sandberg, Stephanie S. Daniel & Thomas A. Arcury, Wake Forest School of Medicine
2. "Labor and the Problem of Herbicide Resistance: How Immigration Policies in the U.S. and Canada Shape the Future of a Mechanical Solution," Samuel Mindes, Michigan State University & Katherine Dentzman, Washington State University
3. "An Injury to One is an Injury to All: Fast Food Workers Building Solidarity at the Intersection of Economic, Reproductive, and Environmental Justice," Amy Coplen, Portland State University
4. "The Social Organization of Cuban Agroecology," Hanna Goldberg, Syracuse University
5. "Palm Oil, Food Insecurity, and Land in Colombia: A Literature Review," Camila Ferguson-Sierra, Syracuse University

**Room**  
**BMH 119**

**Panel: Community-Guided Food Systems: When it Happens and When it Doesn't**

*(Theme: The Food System: Access, Availability, and Utilization)*

1. "Our Children Know Who They are Because They Smell the Water and Taste the Food: Shinnecock People's Worldviews of Home, Resilience, and Health in a Peri-Urban Food Wilderness," Preety Gadhoke, St. John's University, Josephine Smith, Jerrod Smith, Aiyana Smith-Williams, Cholena Smith-Boyd, & Adrienne Terry, Shinnecock Indian Nation, & Barrett P. Brenton, St. John's University.
2. "Designing and Sustaining Food Waste Interventions: Lessons from Indigenous Environmental Studies and Science, Systems Change, Integral Theory, and Design Thinking," Danielle Lake, Jody Vogelzang & Amy McFarland, Grand Valley State University
3. "Adventures of a Food Waste Warrior: Food Justice, Food Rescue and Whiteness," Leda Cooks, UMass Amherst

**Room**  
**ESH 206**

**Panel: Agritourism**

*(Theme: Food and Marketplace)*

1. "Critical Success Factors for Agritourism and Direct Sales on Small and Medium Farms," Lindsay Quella, David Connor, & Lisa Chase, University of Vermont
2. "Community Builders Process for Local Food System Development," Gilbert Gillespie, Independent Scholar/Harrisdale Homestead; Frank Spillers & Kimberlee Spillers, Global Horizons; LaVon Eblen, Ardyth Gillespie, & Gilbert Gillespie, Harrisdale Homestead
3. "Corn Mazes, U-Pick Orchards and Pizza Farms: Where and Why is Wisconsin's Agritourism Industry Growing?" Carol Miller, University of Wisconsin-La Crosse

**Room RH 316**     **Panel: A Historian's Roundtable on Global and Local Food Mobilities**  
*(Theme: Food, Race, Migration, and Mobility)*

Panel organizer, chair & discussant: Jo Sharma, University of Toronto

1. "Global & Local Tea Mobilities: Borderlands, Empires, Post-Colonial Alternatives," Jo Sharma, University of Toronto
2. "Food, Foodways, and Culture in Early Mexican Chicago," Michael Innis-Jimenez, University of Alabama
3. "How the World Eats: Myra Waldo and the Around-the-World Cookbook," Daniel Bender, University of Toronto

**Room ESH 203**     **Panel: Developing University Food Degree Programming**  
*(Theme: Food Systems and Education: Part I)*

1. "Undergraduate Education on Food Systems: An Analysis of Courses at Land-Grant Institutions," Emily Morgan, University of Vermont; Michelle E. Carfagno, Emily Hunsinger & Karla L. Hanson, Cornell University; Alice Ammerman, UNC-Chapel Hill; Jane Kolodinsky, University of Vermont; Marilyn Sitaker, Evergreen State University; Weiwei Wang, University of Vermont; Rebecca A. Seguin, Cornell University
2. "Communities Come Before Commodities in a Truly Sustainable Food System: A Tribal College Perspective," Brian McGinness, United Tribes Technical College
3. "Critical Contemplative Approaches to Teaching & Advising in Undergraduate Food Systems Education," Sarah Berquist, University of Massachusetts Amhers

**Room ESH 205**     **Panel Teaching Food: Part II**  
*(Theme: Food Systems and Education: Part II)*

Panel organizer & chair: Joylin Namie, Truckee Meadows Community College

1. "Follow That Pig: Visually Charting Enhanced Learning in a Culinary School Butchery Class," Mark D'Alessandro, Kingsborough Community College
2. "Teaching Food in the World of Culinary Arts," Scott Swartz, Culinary Institute of America
3. "Teaching Students To Think and Rethink Food," Willa Zhen, The Culinary Institute of America
4. "Honors Seminar in Food and Communication," Cory Young, Ithaca College

**Room BMH 116**     **Teaching with Your Mouthful and Mouth Full: Towards a Sensory-Engaged Food Studies Pedagogy**

*(Theme: Pedagogical Session)*

Roundtable: Rachel Black, Connecticut College; Netta Davis, Boston University; Jonathan Deutsch, Drexel University; Jacob Lahne, Virginia Tech

***Cuddy Hall*** **Nutrition and Turkish Culinary Culture**  
***(Theme: Demo & Tasting Session)***

1. “An Adaptable Food for Alternate Cultures: Menemen,” Emrah Yıldız, Anadolu University
2. “Healthy, Nutritious and Scrumptious: Çılbır- An Egg Dish in Turkish Cuisine,” Gökhan Şalli, Anadolu University
3. “Nutritional Evaluation of Kitabut Tabbahin: An 19th Century Ottoman Cookbook,” Osman Güldemir, Anadolu University

***Room*** **Panel: Eating into Gender: A Roundtable Discussion**  
***ESH 209*** ***(Theme: Food and Gender)***

Panel chair: Shelley Koch, Emory & Henry College

1. “Gender & Food Justice,” Shelley Koch, Emory & Henry College
2. “The Hand That Feeds: Gendered Aesthetics and Food Photography on Instagram,” Katherine Hysmith, University of North Carolina
3. “What of Mr. Consumer? Food, Masculinity & Citizenship in U.S. Consumer Culture,” Emily Contois, The University of Tulsa
4. “The ‘Food Communicator’ and the City,” Megan Elias, Boston University

12:10 - 1:30 pm ***Lunch Break (CUDDY QUAD)***

**Yeti Dogs & Smokehouse BBQ Food Trucks**

ASFS Business Lunch Meeting (RH 101)

AFHVS Business Lunch Meeting (RH 117)

1:00 - 1:30 pm ***Wellness Break***



While taking a break, join the complimentary Qigong and TaiChi classes with Dr. Goksel ([yurthealth.com](http://yurthealth.com)). Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, very gentle movements, and slow breathing exercises. No special clothing are required. They can be practiced seated and/or standing. Please join us anytime during your break in the Cuddy Hall (or outside, weather permitting).



1:30 - 3:10 pm

## AFTERNOON SESSION I

### *Cuddy Hall* **Poster Session** *Interact with authors*

- “Yerba mate: National Project to Emerging Superfood,” Ana Fochesatto, Illinois State University
- “Teaching for Transformation: Reimagining Environmental Education,” Pieranna Pieroni, Atasi Das & Alyssa Gardner Vazquez & Okie VanPutten, CUNY.
- “Benefits of Hands-On Food Education for Low-Resource Youth: A Novel Approach to Evaluating Cooking Skills and Program Effectiveness,” Jessica Metcalfe, Barbara Fiese & Jennifer McCaffrey, University of Illinois at Urbana-Champaign.
- “Assessment of the Distribution of Wild Agaves and the Potential Areas for its Cultivation in the Sonoran Desert,” Hector Ortiz, J. Ryan Stewart, Maddie Squire & Robert Hadfield, Brigham Young University; Pilman Park; National Institute of Horticultural & Herbal Science, RDA, Iseo-myeon, Wanju-gun, Jeollabuk-do, Republic of Korea; Researcher
- “Food Insecurity and Sex in Nunavut, Canada: Teenaged and Middle-Aged Women and All in Larger Households at Risk,” Sapho Gilbert, Yale School of Public Health
- “Assessing Equity in Farmers’ Market Access: A Spatial Problem?” Martha Bass, University of Missouri
- “I Thought Eggplant was an Emoji: Class, Consumerism, and Food Equity,” Walter Gray, Old Dominion University
- “Karuk Agroecosystem Resilience and Cultural Foods and Fibers Revitalization Initiative: xuus nu`eethi? We are caring for it?” Jennifer Sowerwine, UC Berkeley; Lisa Hillman, Karuk Tribe; Daniel Sarna-Wojcicki & Megan Mucioki, UC Berkeley; Frank Lake, US Forest Service, PSW Research Station
- “Oil Dependence, Aging Pipelines and the Threat to Food Sovereignty,” Jody Vogelzang, Grand Valley State University
- “Growing Community Nutrition: Evaluating stakeholder perceptions of a garden prescription program in southwest Virginia,” Maureen McGonagle, Virginia Tech
- “Agriculture Students’ Prior Knowledge of the United States Farm Bill,” Tyler Thorp, The University of Arizona
- “Growing Community Nutrition: Evaluating Stakeholder Perceptions of a Garden Prescription Program in Southwest Virginia,” Maureen McGonagle, Kathleen Porter & Robin Lemaire, University of Virginia; Pamela Ray, New River Health District; Kim Niewolny & Dylan Allanson, Virginia Tech
- “Make food, make home: Food as a mediator in relocations and life transitions,” Zeynep Kiliç, Jessica Passini, & Dayna DeFeo, UAA

**Room  
RH 117**

**Panel: Indigenous Food Security and Sovereignty**  
*(Theme: Place and Identity)*

1. “Reframing Food Security By and For Native American Communities: A Case Study Among Tribes in the Klamath River Basin of Oregon and California,” Jennifer Sowerwine, Megan Mucioki, Daniel Sarna-Wojcicki, UC Berkeley & Lisa Hillman, Karuk Tribe
2. “Putting the Thaw on Injustice and Dependence: Food Security and Cultural Values,” Jody Vogelzang, Grand Valley State University
3. “The Battle for the Commons: Seed Sovereignty, Subsistence Agriculture, and Threats to Native Seeds in Chiapas, Mexico,” Carol Hernández Rodríguez & Daniel Jaffee, Portland State University
4. “Oral Histories of Place-Based Foodways and Cooperative Development in First Nations Food Sovereignty Initiatives and Intertribal Trade Networks: A Case Study of the Wisconsin Oneida,” Becca Dower, Jennifer Gaddis & Kasey Keeler, University of Wisconsin-Madison
5. “Searching for Well-Being: Hegemony and Resilience in Indigenous Food Systems and Culinary Movements,” Jacquelyn Heuer, University of South Florida

**Room  
ESH 202**

**Panel: NC1196 USDA Research Project: Panel II: Understanding the Relationship Between Food Systems and Ecological Systems**  
*(Theme: Local, Regional, and Distant Food Systems)*

Panel Organizer & Chair: Virginie Zoumenou, University of Maryland Eastern Shore

1. “From the Coalition Building to the Farmers Market Policy in Fruitland Community: Well Connected Communities- Culture of Health Initiative,” Marie Therese Oyalowo, Virginie Marie Zoumenou & Naveenkumar Fnu, University of Maryland Eastern Shore
2. “Making Fruits Available in Fruitland Food System: Well connected Community Engagement Project,” Naveenkumar Fnu, Marie Therese Oyalowo & Virginie Marie Zoumenou, University of Maryland Eastern Shore
3. “The Body in the Ad Revisited: Methodological,” William A McIntosh, Billy Brocato & Melissa Cisneros, Texas A&M University
4. “Communicating Across Perspectives: Food Systems, Health, and Well-being,” Ardyth Gillespie, Harrisdale Homestead, Iowa

**Room  
BMH 117**

**Panel: Urban Food Governance and Social Justice**  
*(Theme: The Politics of Food System Change)*

1. “Human Rights and Urban Gardening: Participatory Design, Co-Governance, and the Power of Rights Holders,” Anne Bellows, Syracuse University; Carolin Mees, The New School.
2. “Urban Agriculture, Race, and Real Estate: The Minneapolis Garden Club 1910-1925,” Hannah Ramer, University of Minnesota
3. “Urban Food Governance and Social Reproduction: A Literature Review,” William Cecio, Syracuse University
4. “The Rooster Died! Contested Local Foods Regulation and Backyard Chickens in College Station, Texas,” Caron Charlton-Cates, Sam Houston State University; Kate Callie Willyard, Texas A&M University; Stephen Aguilera, Sam Houston State University

**Room** **Panel: Growing Foodpreneurs: Lessons Learned from Real World Food Startups**  
**RH 110** *(Theme: Business of Food: Land and Sea)*

Panel organizer & chair: Rachael Miller, Alaska Pacific University and the Food Research, Enterprise, and Sustainability Hub (FRESH)

**Room** **Panel: Food Deserts**  
**BMH 119** *(Theme: The Food System: Access, Availability, and Utilization)*

1. “Making Homes in the Wilderness of Connecticut’s “Food Deserts”,” Abigail Adams, Central Connecticut State University
2. “There ain’t no way out for me”: Precarity Beyond Food Access,” Katherine Mott, Syracuse University.
3. “Towards an Urban Political Ecology of Food Charity,” Sarah Bradley, University of South Florida

**Room** **Panel: Distant Desires: Food and Hospitality in the Global Marketplace**  
**ESH 206** *(Theme: Food and Marketplace)*

Panel organizer & chair: Megan Elias, Boston University

1. “Eating in Las Vegas: Synecdoche or Simulacra?” Jeffrey Miller, Colorado State University
2. “Pineapple and Polynesian Pagodas: The Role of Luaus in Cold War Suburban Entertaining,” Sarah Critchley, Boston University
3. “Dining for Dollars: Anticommunism and Hilton Hospitality in the Cold War,” Megan Elias, Boston University

**Room** **Panel: Farm Technology Impacts and Perceptions**  
**BMH 235** *(Theme: Agricultural Production)*

1. “Measuring Farmers’ Views of Anaerobic Digesters on Small and Mid-Sized Dairy Farms,” Adrienne Traub, Syracuse University
2. “Perceived Benefits to the Use of Cocoa Technologies Among Farmers Under the Commercial Agriculture Development Project in Cross River State, Nigeria,” Elizabeth Onwubuya & Ifeoma Anugwa, University of Nigeria Nsukka
3. “The Perennial Promise: Techno-optimist Agricultural Mechanization in California,” Patrick Baur & Alastair Iles, University of California, Berkeley
4. “Irrigated Agriculture and Human Development: A County Level Analysis of the U.S. High Plains-Ogallala Region, 1980-2010,” Matthew Sanderson and Stephen Lauer, Kansas State University

**Room** **Panel: Food Security, Migration, and Health**  
**RH 316** *(Theme: Food, Race, Migration, and Mobility)*

Panel organizer & chair: Molly Anderson, Middlebury College

1. “Food Security and Sovereignty in the Solomon Islands,” Eleanor Sterling, & and Erin Betley, American Museum of Natural History, New York
2. “Food Insecurity in Families with Foreign-Born Mothers,” John Cook, Children’s Health Watch, Boston Medical Center
3. “The Paradox of Food Insecurity and Obesity,” Sharon Akabas, Institute for Human Nutrition, Columbia University
4. “Food Security Under Increasing Migration Pressure,” Molly Anderson, Middlebury College

**Room** **Panel: Sustainable Food Systems Education at the University Level**  
**ESH 203** *(Theme: Food Systems and Education: Part I)*

1. “Teaching sustainability of a healthy, food and water system to nutrition students using an international study abroad experience to Shetland, United Kingdom,” Christina Campbell & Gretchen Henningsen, Iowa State University
2. “Using Decision-making Cases in Sustainable Agriculture Courses: Reflections from a Land Grant University and a Liberal Arts Institution,” Christopher Murakami, Chatham University & Mary Hendrickson, University of Missouri.
3. “Fish in One Hand, Book in the Other: Combining Food Studies and Culinary Arts,” Jonathan Deutsch, Drexel University

**Room** **Panel: Learning the Ropes: Four Journeys from Novice to Expert in Food Lore**  
**BMH 239** *(Theme: Food Systems and Education: Part II)*

Panel organizer & chair: Vivian Halloran, Indiana University

1. “The Food Politics of Hunting Tourism as Radical Self-Actualization,” Vivian Halloran, Indiana University, Bloomington
2. “Queer Domestic Diasporas in Monique Truong’s Bitter in the Mouth,” Amanda Ong, University of Wisconsin, Madison
3. “Culinary Cultural Heritage: The Transition from Eating to Cooking in the Representation of an Exile’s Return to His Roots,” Kane Ferguson, Indiana University, Bloomington
4. “Eating by the Book: Into the Wild,” David Halloran, Indiana University, Bloomington

3:10 - 3:30 pm

**REFRESHMENT & WELLNESS BREAK** (CUDDY HALL)

Coffee provided by Kaladi Brothers



3:30 - 5:10 pm

## AFTERNOON SESSION II

**Room**  
**RH 101**

**Panel: Food Histories**

*(Theme: Food as Influencer and Disruptor)*

1. “From Fiji to Canada and Beyond: Voices of Unfree Labourers in the History of BC Sugar,” Donica Belisle, University of Regina
2. “Tiger Bone Liquor: Technological Changes and Marketing Strategies in 20th Century Taiwan,” LIN-YI TSENG, Taipei Medical University
3. “IndeFATigable: The story of history’s most persistent fat,” Taryn Ruf, Chatham University
4. “‘It is Madness in the Extreme to Attempt to Carry on War with Such a System,’” Joseph Miller, University of Maine History/Army ROTC
5. “This Anti-Plantation Banana Goes to Market: The Eccentric Commodity Chains of Wild Cavendish between the Philippines and Japan,” Alyssa Paredes, Yale University

**Room**  
**RH 117**

**Panel: Alaska Native Indigenous Panel: Traditional Ecological Knowledge**

*(Theme: Place and Identity)*

Panel organizer: Jennifer Andrulli, UAA

Moderator/Discussant: Gary Ferguson, Healthy Communities Consulting

Panelists: Dr. Allison Kelliher, MD Snow Creek Medicine; Tikaan Galbreath, The Anchorage Food Mosaic; Meda DeWitt, Alaska Pacific University; Estelle Thomson, Native Village of Paimiut and Falmouth Institute

**Room**  
**ESH 202**

**Roundtable: Meeting of the Regional Project Food Systems, Health, and Well-Being: Understanding Complex Relationships and Dynamics of Change**

*(Theme: Local, Regional, and Distant Food Systems)*

Roundtable discussion- organizer & chair: William McIntosh, Texas A&M University

Discussants: Virginie Zoumenou, University of Maryland Eastern Shores

Irene E. Hatsu, Ohio State University

Chery Smith, University of Minnesota

Gerad Middendorf, Kansas State University

James Rikoon, University of Missouri

Ardyth Gillespie, Cornell University

**Room**  
**BMH 117**

**Panel: Integrating Just and Sustainable Agriculture into the Urban Environment**

*(Theme: The Politics of Food System Change)*

1. “The Complexity of Establishing Socially Driven Food Initiatives into Urban Masterplans,” Max Manderscheid, V. Fiala & B Freyer, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria
2. “Food Insecurity: Equity Planning’s Canary in the Coal Mine?” Lesli Hoey, University of Michigan & Markell Miller, Food Gatherers
3. “What Makes Urban Food Systems – The Case of Vienna,” Marta Cifuentes-Lopez, V. Fiala & B Freyer, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria
4. “Urban Farming in Florida: Pushing the Boundaries of the Food and Farming Systems at the Crossroads of Race, Class and Gender,” Brooke Hansen and Joseph Dorsey, University of South Florida

**Room** **Panel: Questioning the Marketplace**  
**RH 110** *(Theme: Business of Food: Land and Sea)*

1. “Interrogating the Marketplace of Food,” Joan Gross, Oregon State University
2. “The Philanthrocapitalist and the Farmer,” Halie Kampman
3. “Beyond Sustainability to Regenerative Ecosphere: Lessons from Field and Food,” Stu Shafer, Johnson County Community College
4. “Eco-labeled Sea-foods in Canada: What Does A Consumer Survey Tell Us?” Tony Winson, University of Guelph & Jin Young Choi, Sam Houston State University
5. “A Modest Proposal: Entomophagy and the Education of Desire,” Paolina Lu, New York University

**Room** **Panel: Food “Choice” and Access**  
**BMH 119** *(Theme: The Food System: Access, Availability, and Utilization)*

1. “Hustlers and Homemakers: Class, Gender, and the Workfare Diet,” Brian Hennigan & Gretchen Purser, Syracuse University
2. “Gifts of Good Food: Defining Generosity in the Foodscapes of the “New” New Orleans,” Jeanne Firth, London School of Economics
3. “Hunting, Fishing, and Identity: A Vision of Food Self-Sufficiency Among Low-Income Alaskans,” Tracey Burke & Amanda Hansen, UAA
4. “Adverse Childhood Experiences and Their Influence on Low-Income Caregivers’ Food Practices,” Wei-ting Chen, University of California, Cooperative Extension San Mateo/San Francisco

**Room** **Panel: Taste and Consumer Preference**  
**ESH 206** *(Theme: Food and Marketplace)*

1. “A Spirit of Distinction: Understanding the Different Tastes in American Whiskeys,” Jacob Lahne, Virginia Tech
2. “Feeding Frenzy: Investigating Spot Prawn Celebration and Obsession,” Lisa Powell, University of the Fraser Valley and University of British Columbia.
3. “Coffee: Cupping and Competition in Shaping Markets,” Julia Smith, Eastern Washington University
4. “In Search of the Essence of Wilderness by Foraging for Tonight’s Dinner,” Robert Walljasper, New York City College of Technology

**Room** **Panel: Urban Food Production: Process and Impacts**  
**BMH 235** *(Theme: Agricultural Production)*

1. “New Multifunctional Measures of Productivity for Urban Agriculture,” Kathryn De Master, Jennifer Sowerwine, & Joshua Arnold, University of California, Berkeley
2. “Challenges and Opportunities of Refugees in an Agricultural Program in Syracuse, NY,” Cheyenne Schoen, Syracuse University
3. “From Urban Agriculture to New Urban Commons: The Emergence of Productive Infrastructural Ecologies,” Jacques Abelman, The University of Oregon & Matthew Potteiger, State University of New York

# June 27 • Thursday • DAY 1

**Room**  
**RH 316**

**Screening: “Tables of Istanbul”: Contemporary Food Discourses in Istanbul, Turkey**  
*(Theme: Place and Identity, Documentary Screening, Q&A)*  
Zeynep Kilic, University of Alaska Anchorage

**Room**  
**ESH 203**

**Panel: Experiential Food Systems Education at the University Level**  
**(Theme: Food Systems and Education: Part I)**

1. “Navigating the “Wilderness” of Community-Engaged Work: Pedagogical Practices That Support Undergraduate Interns Addressing Food Agency Through Community-Engaged Internships,” Claire Barrett, University of Wisconsin-Madison
2. “The Community is Not the Wilderness: Thinking Past Academic Silos Toward Truly Transdisciplinary Food Systems Education,” Elissa Johnson, Syracuse University
3. “Experiential, Collaborative, and Qualitative Learning for Future Food System Innovators,” Charlotte Biltekoff, University of California, Davis

**Room**  
**BMH 239**

**Panel: The “Classroom” as an Ethical Space: Building Relational Accountability into Agri-Food Systems Pedagogy**

*(Theme: Food Systems and Education: Part II, Pedagogical Session)*

Panelists/presenters: Sarah Cramer (Stetson University), Leslie Touzeau

(University of Missouri alumna), Sophie Mendelson (University of Missouri)

Co-authors: Melissa Horner (University of Missouri), Mary Hendrickson (University of Missouri).

**Room**  
**BMH 116**

**Panel: Dishing Out History: Recipes as a Pedagogical Tool in the Classroom**  
*(Theme: Pedagogical Session)*

Rachel Snell & Makenzie Baber, University of Maine

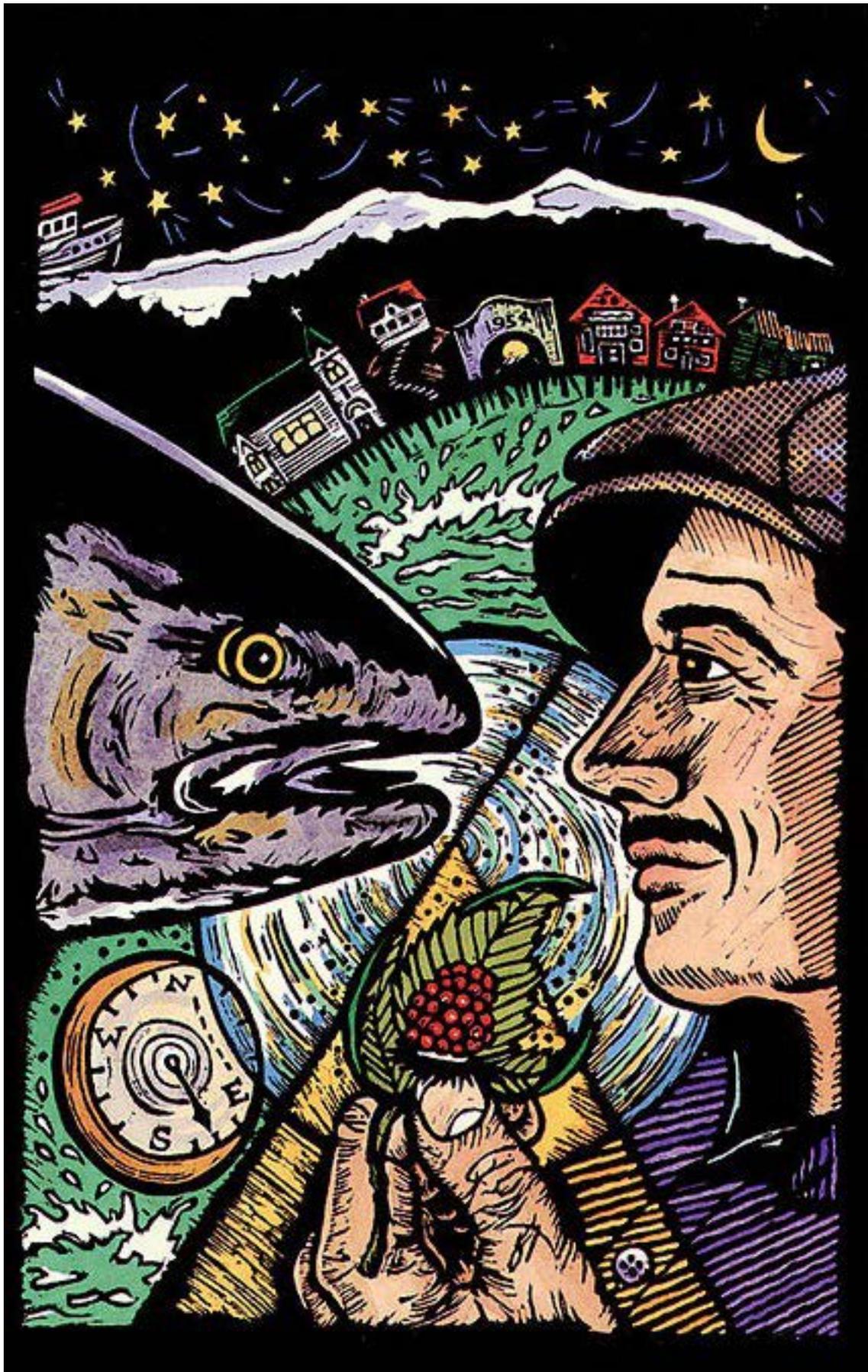
**Room**  
**LIB 307**  
**5:15 -7:00pm**

**Graduate Student Social, GAFS**  
*Hosted by the Graduate Association for Food Studies*

**5:30 -11:00 pm**

**Grow North Farm Incubator Visit, Mountain View** (6:00-7:00 pm)  
**Alaska Native Heritage Center Banquet/Keynote Event** (7:30-11:00 pm)

**\*\*Buses will leave campus at 5:30 pm and return to dorms at 11:00 pm\*\***



**7:00 am – 5:30 pm** Registration (Cuddy Hall)  
Exhibitors/Local Vendors Hall (Cuddy Hall)  
Posters will be available in Cuddy Hall throughout the conference

**7:00 - 7:45 am** **Wellness Start of the Day** (Join Dr. Iklim Goksel, [yurthealth.com](http://yurthealth.com), for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, very gentle movements, and slow breathing exercises. No special clothing are required. They can be practiced seated and/or standing – outside weather permitting, or in Cuddy)



**7:30 – 8:30 am** **Breakfast** (Cuddy Hall)

**8:30 – 10:10 am** **MORNING SESSION I**

**Room**  
**RH 101**

**Panel: Superfoods or Supervillains ?**  
**(Theme: Food as Influencer and Disruptor)**

1. “Exotic Superfoods: Turmeric and its Emerging Role in the American Food System,” Jayashree Iyengar, Chatham University
2. “Washed in the Blood of the Avocado,” Jeff Miller, Colorado State University
3. “Lab-Grown Meat and Changing Concepts of Nature,” Adrienne Bitar, Cornell University
4. “Peasant Essentialism in GMO Debates: Evidence from Burkina Faso,” Jessie Luna, Colorado State University

**Room**  
**RH 117**

**Panel: Food and Cultural Identity: Part I**  
**(Theme: Place and Identity)**

1. “Food and Identity in Depictions of Agriculture in Early American Periodicals,” Lauren Freese, University of South Dakota
2. “Narratives of Kumis Consumption and Production in Contemporary Kazakhstan,” Sandra Real, Nazarbayev University
3. “The Role of Colonialism, War, and Military Occupation in Dietary Transition of the Marshall Islanders,” Jin Young Choi, Sam Houston State University & Anthony Winson, University of Guelph, Canada
4. “Trains and Tundra: Tales of the Canadian North, Wilderness, and Culinary Appropriation,” L. Sasha Gora, the University of Munich *\*Remote Presentation*

**Room ESH 202** **Panel: Systems Thinking: Part I**  
**(Theme: *Local, Regional, and Distant Food Systems*)**

1. “Taking the “Systems” Part of Food Systems Seriously,” Amy Guptill, The College at Brockport, SUNY & Emelie Peine, University of Puget Sound
2. “Some more arguments on behalf of regional food systems from research and experience,” Kate Clancy, Independent Scholar & food systems consultant
3. “Methods, Money, and Messaging: Representing Regional Food Systems in Stories and Numbers,” Alice Julier, Chatham University; Cassandra Malis & Cynthia Caul, CRAFT (Center for Regional Agriculture Food and Transformation), Chatham University

**Room BMH 117** **Panel: Food Policy Councils as Strategies for “Finding Home in the Wilderness”**  
**(Theme: *The Politics of Food System Change*)**

Panel organizer & chair, Gail Feenstra, University of California, Davis  
Discussants: Anne Palmer, Johns Hopkins Center for a Livable Future,  
Elizabeth Hodges Snyder, Alaska Food Policy Council & University of Alaska Anchorage

**Room RH 110** **Panel: Food Producers and Entrepreneurs**  
**(Theme: *Business of Food: Land and Sea*)**

1. “Decolonizing Tea and Brewing Sustainability: Producer and Supply Chain Perspectives on Livelihood Sustainability and Environmental Stewardship,” Alissa Bilfield, University of Arizona
2. “The Ecology of Local Entrepreneurship Systems: An Analysis of the Southern Arizona Craft Brewery Sector,” Matthew Mars, The University of Arizona
3. “In the Shadows of Innovation: Local Food Entrepreneurship and Everyday Ingenuity,” Matthew Mars, The University of Arizona & Sarah Wentzel-Fisher, Quivira Coalition

**Room BMH 119** **Panel: Underrepresented Populations and Food Access**  
**(Theme: *The Food System: Access, Availability, and Utilization*)**

1. “Edgy Ethics: Judaic Perspectives on Field Boundaries and Food Access,” Jonathan Crane, Emory University *\*Remote Presentation*
2. “How Ableism Affects Food Access,” Abby Wilkerson, George Washington University
3. “You Just Can’t Get That Here: Negotiating Cultural Foodways in Later Life in the Urban Subarctic,” Britteny Howell, University of Alaska Anchorage

**Room BMH 235** **Panel: Farm Finance and Continuity**  
**(Theme: *Agricultural Production*)**

1. “Farming on Paper”: Market Embeddedness and Farmland Financialization,” John Canfield, Loka Ashwood, Auburn University; Kathryn De Master, University of California-Berkeley; Madeleine Fairbairn, University of California-Santa Cruz; Anand Kumar, University of California-Berkeley
2. “The Four Pillars of Farmer Security for a New Green Revolution in the U.S.,” Alana Chriest, Ohio State University
3. “Rewilding, Regenerative Farming, and New Land Investments: Accumulation by Conservation or New Ecological Paradigm?” Kathryn De Master & James LaChance, University of California, Berkeley; Madeleine Fairbairn, Department of Environmental Studies, University of California, Santa Cruz

**Room RH 316** **Panel: Latinx Foodways in North America: Stories of Changing Food Systems, Culture, and Migration**  
(Theme: *Food, Race, Migration, and Mobility*)

Panel organizers & chairs: Colleen Hammelman, University of North Carolina at Charlotte & Consuelo Salas, UNC Charlotte

Discussant: Jeffrey Pilcher, University of Toronto

1. “Latinx Food Narratives in Los Angeles: Decolonization and Resistance in Boyle Heights,” Sarah Portnoy, University of Southern California
2. “Telling stories of Latinx foodways in Charlotte,” Consuelo Salas and Colleen Hammelman, University of North Carolina at Charlotte

**Room BMH 239** **Panel: Food and/as Media**  
(Theme: *Food Systems and Education: Part II*)

Panel organizer & chair: Emily Contois, University of Tulsa

1. “Dude Food: Considering Medium, Message, and Industries at the Intersection of Food Studies and Media Studies,” Emily Contois, University of Tulsa
2. “New Media Meets Food Media: How New Journalism, Social Media, and Money has Changed the Professional Realities of Chefs and Food Mediamakers,” Leigh Chavez Bush, Indiana University & Atlas Obscura/Gastro Obscura
3. “(A)Moral excess: The Ethics and Aesthetics of Food and Waste in the Media,” Leda Cooks, University of Massachusetts
4. #foodherstory: Food Resistance, Technologies, and Commodified Feminisms,” Katherine Hysmith, University of North Carolina, Chapel Hill.
5. “Intersections of Media and Food: Choices and Communication of U.S. American Baby Boomers,” Tara Schuwerk, Stetson University

**Room BMH 116** **Travel the Seven Wonders of “Taste” to Discover the Sensory Perception World**  
(Theme: *Sensory Sessions*)

Alana Chriest, Ohio State University

**Room ESH 209** **Gender in Ads and Mass Media**  
(Theme: *Food and Gender*)

1. “Women’s Magazines as Data Sources in Food Scholarship: A Case Study of “Good Housekeeping,” 1885-1920,” Elise Lake, University of Mississippi
2. “The Body in the Ad Revisited: Preliminary Findings,” William McIntosh, Marissa Cisneros & Billy Brocato, Texas A&M University
3. “Celebrity, Absurdity, Sentimentality, and Desirability: The Bodies and Themes of Super Bowl Food Commercials,” Michael Ohsfeldt, Texas A&M University

**Cuddy Hall** **POSTER SESSION** – interact with authors  
*See all poster titles listed in Day I - Afternoon Session I*

**10:10 - 10:30 am** ***REFRESHMENT & WELLNESS BREAK*** (CUDDY HALL)

10:30 - 12:10 pm

## MORNING SESSION II

**Room** **Panel: Voice, Choice, and Politics of Food**  
**RH 101** *(Theme: Food as Influencer and Disruptor)*

1. “Food Voice in Education: Primed for the Primer,” Annie Hauck, Independent Scholar
2. “Invigorating Food Democracy: A Worthwhile Goal?,” Molly Anderson, Middlebury College
3. “Immigrant Foodways in the Pridelands,” Laura Kitchings, Boston University

**Room** **Panel: Systems Thinking: Part II**  
**ESH 202** *(Theme: Local, Regional, and Distant Food Systems)*

1. “Using Big Data to Enhance Food System Planning: Innovative Strategies, Challenges, and Opportunities,” Kathleen Liang, North Carolina Agricultural and Technical State University
2. “Charting a Course in the Food Data Wilderness,” Michele Lamorte, Independent Scholar
3. “Mapping the Landscape of Food,” Rachel Mason, University of Vermont

**Room** **Panel: Transforming the Food System Through Networks and Intentional Policies**  
**BMH 117** *(Theme: The Politics of Food System Change)*

1. “Access to Healthy Food, Access to Farmland, and Access to Driver’s Licenses: Community Food Systems at the Legislature,” Lauren Gwin & Lauren Johnson, Oregon State University.
2. “Without The Garden We Never Would Have Met Him: Practitioner Networks As Post-Capitalist Shadow Structures,” Ashley Colby, Rizoma Field School
3. “Networked Food Movement Collaboration and Concession in Denver, Colorado,” Joshua Sbicca, India Luxton, Colorado State University, James Hale, Independent Scholar, Kassandra Roeser, Colorado State University
4. “‘Taking Roots’ in the ‘Wilderness’: Peopling China’s Frontier to Feed the Nation,” Xiaoping Sun, Saint Mary’s University

**Room** **Panel: Big Marketing**  
**RH 110** *(Theme: Business of Food: Land and Sea)*

1. “Truth, Trust, and Transparency: Information as Politics in the Contemporary Foodscape,” Charlotte Biltekoff, University of California, Davis
2. “Between a Rock and a Hard Place: Coca-Cola’s Navigation of Sugary Drink Taxes Alongside Consumer Backlash Against “Artificial” Sweeteners,” Jennifer Lacy-Nichols, Gyorgy Scrinis, & Rachel Carey, University of Melbourne
3. “A Dangerous Game: Ethical and Health Considerations Concerning Sports Nutrition,” Joylin Namie, Truckee Meadows Community College
4. “Plant Science Research and Intellectual Property Protections in Taiwan,” Rick Welsh, Syracuse University; Yuju Chien, National Taiwan University

**Room BMH 119** **Panel: Food Security Assessment (University Student and Refugee Populations)**  
(Theme: *The Food System: Access, Availability, and Utilization*)

1. “Understanding the Experiences of University Students at the Intersection of Food Insecurity and Homelessness,” Rashida Crutchfield, California State University, Long Beach; Jennifer Maguire, Humboldt State University; Nancy Meyer-Adams, California State University, Long Beach
2. “Food and Housing Insecurity Among a Sample of Alaskan Post-Secondary College Students,” Kathi Trawver & Travis Hedwig, UAA
3. “Finding Food Security in the Cold North: Challenges for Vermont Resettled Refugees,” Linda Berlin, University of Vermont; Hannah Stokes-Ramos, University at Buffalo
4. “Anthropological Contributions to the Study of Diet and Nutritional Status among Burmese and Congolese Refugees in West Central Florida,” Roberta Baer, University of South Florida
5. “Rethinking What Food Security Means on a College Campus,” Nicole Peterson, University of North Carolina at Charlotte; Andrea Freidus, University of North Carolina, The Jamil Niner Food Pantry at UNC Charlotte; Students of the UNC Charlotte Applied Anthropology Classes 2015-2017

**Room ESH 206** **Panel: CSAs and Food Hubs**  
(Theme: *Food and Marketplace*)

1. “Comparing Embeddedness of Place-Based Agrifood Systems: A Regional analysis of Community Supported Agriculture (CSA) in California,” Ryan Galt & Kate Munden-Dixon, University of California, Davis
2. “Food Systems Study of Homer, Alaska,” Kyra Wagner & Nicole Arevalo, Homer Soil & Water Conservation District
3. “Developing Entrepreneurial Partnerships Between Farmers and Retailers: The Farm Fresh Food Boxes Model,” Jane Kolodinsky, University of Vermont; Marilyn Sitaker, The Evergreen State College; Weiwei Wang, Lisa Chase, & Hans Estrin, University of Vermont; Diane Smith, Washington State University; Julia Van Soelen Kim, University of California Cooperative Extension
4. “Impacts of a statewide Food Hub Network on Local Food Purchasing in California,” Gail Feenstra, University of California, Davis; Gwenaël Engelskirchen, UC Sustainable Agriculture Research and Education Program (SAREP); Li Schmidt, UC Davis

**Room BMH 235** **Panel: Small Shareholder Production, Meeting Increased Demand, and New Paradigms**  
(Theme: *Agricultural Production*)

1. “The Role of Agricultural Science in a Chayanovian Approach to Agricultural Development,” Leland Glenna, The Pennsylvania State University & Daniel Tobin, University of Vermont
2. “The Politics of Technology for Sustainable Food Systems: Possibilities and Dilemmas for the Small Farm Experience,” Kim Niewolny, Virginia Tech
3. “Agrifood Transitions in the Anthropocene Era,” Douglas Constance & Cherese Evans, Sam Houston State University
4. “Remote Sensing: Frontier Encounters and Sensory Ethnography,” Serena Stein, Princeton University

**Room  
RH 316**

**Panel: Food and Fiction**

*(Theme: Food, Race, Migration, and Mobility)*

1. “Becoming American: Anxiety, Food, and Identity in Sendak’s In the Night Kitchen,” Brandie Roberts, University of the Pacific (winner of Alex McIntosh graduate prize in 2017)
2. “Resisting Cultural Scripts: Acts of Eating, Gender, and Identity in Vera Brosgol’s Teen Fiction,” Edward Chamberlain, University of Washington Tacoma
3. “Surviving the Apocalypse: Foraging, Farming, and Food Insecurity in the Zombie Genre,” Taylor Reid, The Culinary Institute of America
4. “Born Again in the Wild: Subversive Political Ideology in Farm-to-Table Cookbook Narratives,” Jessica Larsen

**Room  
ESH 203**

**Panel: Food Business Education and Financial Feasibility**

*(Theme: Food Systems and Education: Part I)*

1. “Improving Resource and Cost Efficiency of Commercial Scale Aquaponics in Southern California,” Steven Archambault, Timothy Rice, Bradley Lofland & Jon Phillips, Cal Poly Pomona University (CPP)
2. “Fermentation Education Accessibility Through A For-Profit Business,” Trevor Ring, Chatham University
3. “Practical applications: Entrepreneurship tools for a food business,” Gretchen Fauske, University of Alaska Center for Economic Development

**Room  
BMH 239**

**Panel: Food Professions and Interdisciplinary Systems Perspectives**

*(Theme: Food Systems and Education: Part II)*

1. “Professions and the Food System,” Jeffery Sobal, Cornell University
2. “Can a Food Scientist Change the Food System to Make it More Equitable? A Personal Story,” Cathy Davies, Food Industry Employment Program
3. “Leveraging Food Studies Learning to Keep Culinary Education Relevant in a Challenged Environment,” Jonathan Deutsch, Drexel University
4. “Re-Balancing the Food System: Insights from Figurational Sociology,” Barbara Evers, Murdoch University, Perth, Australia & J.B. Lever, Huddersfield University, UK

**Room  
BMH 116**

**Harvest for Health: A Program that Engages Cancer Survivors in the Healing Activity of**

**Vegetable Gardening**

*(Theme: Pedagogical Session)*

Julie Locher, University of Alabama at Birmingham; Jennifer R. Bail, University of Alabama at Birmingham; Andrew D. Frugé, Auburn University; Mallory G. Cases, University of California at San Francisco; Kerry P. Smith, Auburn University; Harvey J. Cohen, Duke University; Cindy K. Blair, University of New Mexico; Wendy Demark-Wahnefried, University of Alabama at Birmingham

**Cuddy Hall**

**Chef Amy Foote- Traditional Foods Demo**

*(Theme: Demo Session)*

Beach Asparagus & Blueberry Salad

**Room** Panel: Masculinity and Food  
**ESH 209** *(Theme: Food and Gender)*

1. “Nusr-Et: Salt Bae Phenomenon – Masculinity & Gender in Social Media,” Erhan Akarçay, Anadolu University.
2. “Reindeer Blood Two Ways: Rethinking Masculinity in the New Nordic Food Movement,” Lily Kelting, FLAME University
3. “What’s Behind Beer Names? – A cross-cultural comparison,” Alessia Cherici & Natsuko Tsujimura, Indiana University

**Room** GAFS - Graduate Student Mentorship Mixer  
**ESH 205** (Hosted by the Graduate Association for Food Studies)

12:10 - 1:30 pm **LUNCH BREAK** *(CUDDY QUAD)*  
**Adobo Grill & Main Event Catering Food Trucks**  
Joint AFHVS/ASFS Business Lunch Meeting (RH 101)

1:30 - 3:10 pm **AFTERNOON SESSION I**

**Room** Panel: More Than a Feeling: Flavor and Its Social Dimensions  
**RH 101** *(Theme: Food as Influencer and Disruptor)*

Panel organizer, chair & discussant: Nadia Berenstein, Independent Scholar

1. “The Chef and the Flavorist: Reflections of the Value of Sensory Expertise,” Ana Maria Ulloa, Universidad de la Sabana, Colombia *\*Remote Presentation*
2. “Flavor and Solidarity,” Santiago Rey, Universidad de los Andes *\*Remote Presentation*
3. “Terroir in the Anthropocene,” Ananda Gabo, Artist, Designer & Independent scholar
4. “Aftertaste: Flavorants, feed-forward learning, and a new toxicology,” Sarah Tracy & Hannah Landecker, New School

**Room** Panel: Food and (Cultural) Identity: Part II  
**RH 117** *(Theme: Place and Identity)-*

1. “What You Give Way Comes Back to You. When You Give Food Away, It Comes Back to You.” Katherine McNamara, Archipelago Publishers, Independent Scholar
2. “The Cow in Art and the Politics of Food in India Today,” Arshiya Sethi, Independent Scholar
3. “Are There Different Styles of Home Cooks? Empirical Validation of a New Typology of Cooking Orientations,” David Livert, Penn State University

**Room** **Panel: Agrifood Metrics**

**ESH 202** *(Theme: Local, Regional, and Distant Food Systems)*

1. “Food is Not Code: The Tech Sector Meets Agri-Food Exceptionalism,” Kathryn De Master, University of California, Berkeley; Charlotte Biltekoff, University of California, Davis; Julie Guthman, University of California, Santa Cruz
2. “Multiscalar Diversification in Icelandic Agrifood Systems,” Nicholas Robinson, University of California, Davis
3. “Implementing Sustainability in Big Food: Metrics, Assemblages, and Sustainability in US Agriculture,” Jason Konefal, Maki Hatanaka, Sam Houston State University; Johann Strube & Leland Glenna, Penn State University; David Conner, University of Vermont.
4. “Governing Sustainability Through Performance Metrics,” Maki Hatanaka & Jason Konefal, Sam Houston State University; Johann Strube & Leland Glenna, Penn State University; David Conner, University of Vermont

**Room** **Panel: Examining the Value and the Challenges in Local Collaborations Designed to Address Food Access**

**BMH 117** *(Theme: The Politics of Food System Change)*

Panel organizer & chair: Lisa Sisson, Grand Valley State University

1. “Food Justice Across Boundaries: Wrestling with Power and Privilege through Engagement and Activism in Undergraduate Education,” Danielle Lake & Lisa Sisson, Grand Valley State University; & Crystal Tunstall, Baxter Community Center
2. “Decreasing Food Insecurity through a Robust Gleaning Model,” Lisa Sisson & Danielle Lake, Grand Valley State University; & Crystal Tunstall, Baxter Community Center
3. “A Collaborative Community Response to the Basic Need of Access to Healthy Food,” Crystal Tunstall, Baxter Community Center; Danielle Lake & Lisa Sisson, Grand Valley State University

**Room** **Panel: Conservation Praxis: Perspectives on a Healthy Future for People, Pollinators, and Planet**

**RH 110** *(Theme: Business of Food: Land and Sea)*

Panel organizer & chair: Jennifer Marshman, Wilfrid Laurier University

1. “Border Free Bees: Collaborative Work with Nature,” Cameron Cartiere, Emily Carr University *\*Remote Presentation*
2. “A Five-Year Assessment of Conservation Reserve Program Lands,” Victoria Wojcik, Canadian Programs for Pollinator Partnership
3. “Risks of Exposure to Neonicotinoid Insecticides in Agricultural Soil in Ontario, Canada for the Hoary Squash Bee (*Peponapis pruinosa*) and Other Ground-Nesting Bee Species,” D. Susan Willis Chan, Ryan S. Prosser, Jose L. Rodríguez-Gil (University of Ottawa, Canada), & Nigel E. Raine, University of Guelph, Canada
4. “The Bee City Movement: How Communities are Embracing Bees in the Urban Landscape,” Jennifer Marshman, Wilfrid Laurier University

**Room** **Panel: Food and Health**  
**BMH 119** *(Theme: The Food System: Access, Availability, and Utilization)*

1. “The Importance of Food Security in Promoting Positive Mental Well-Being in Middle School Students,” Jane Kolodinsky, Bernice R. Garnett, Lizzy Pope, Weiwei Wang & Jesse Brinkman, University of Vermont
2. “The Emergence of Orthorexia: Purity and Pathology in Contemporary Eating,” Lauren Wynne & Neve Durrwachter, Ursinus College
3. “Community Gardens, Structural Inequalities, and Health: Urban Vs. Rural Community Gardens,” Katie Butterfield, University of California, Merced

**Room** **Panel: Farmers Market and Mobile Food**  
**ESH 206** *(Theme: Food and Marketplace)*

1. “Manager Perspectives on Implementation of a Farmers Market Incentive Program in Maryland,” Amelie Hecht, Caitlin Misiaszek & Gabby Headrick, Johns Hopkins University; Shelley Brosius & Amy Crone, Maryland Farmers Market Association; Pamela J. Surkan, Johns Hopkins
2. “FM360: An Approach Built to Empower Farmers Markets and Their Communities,” Joseph Nowak & Hikaru Hanawa Peterson, University of Minnesota
3. “Finding Our Way through the Wilderness: Developing a Mobile Produce Market in a Commodity Crop Dominated Landscape,” Joshua Gruver & Elaine Vidal, Ball State University
4. “Regulating and Organizing Chicago’s Food Peddlers, 1837 to the present,” Daniel Block, Chicago State University & Laura Nussbaum-Barberena, Roosevelt University

**Room** **Panel: Best Management Practices and Farming Techniques**  
**BMH 235** *(Theme: Agricultural Production)*

1. “Values and Characteristics Influencing the Adoption of Farm Management Practices,” Stacey Dewald & Theresa Pehl Murphrey, Texas A&M University
2. “Plastic Scraps: Biodegradable Mulch Films and the Aesthetics of ‘Good Farming’ in U.S. Specialty Crops,” Katherine Dentzman & Jessica Goldberger, Washington State University
3. “Veganic Farming Values and Experiences in the United States,” Mona Seymour, Loyola Marymount University; Alisha Utter, University of Vermont
4. “Toward a Buddhist Hydrosocial Adaptation Framework: A Case Study of Smallholder Farming in South-Central Chile,” Riveraine Walters, University of Idaho

**Room** **Telling Stories of Invisible People: Digital Humanities in the Classroom**  
**RH 316** *(Theme: Food, Race, Migration, and Mobility & Pedagogical Session)*  
Jennifer Schiff Berg, New York University

**Room**  
**ESH 203**

**Panel: Food Education as Place-Making**  
***(Theme: Food Systems and Education: Part I)***

1. “Making Place for Local: Reflections on the Alberta Flavour Learning Lab,” Michael Granzow & Mary Beckie, University of Alberta
2. “Urban Agriculture in the Making: Prairie Urban Farm and the Creation of a University Food Security Initiative,” Michael Granzow & Kevin Jones, University of Alberta
3. “Why They Love Capital City”: The Role of Personal, Community, and Environmental Connections in Forming a Sense of Place in Washington, D.C. School Gardens,” Kerri LaCharite & Carley Fisher-Maltese, George Mason University

**Room**  
**BMH 239**

**Panel: Beginning and Sustaining Agricultural Production**  
***(Theme: Food Systems and Education: Part II)***

1. “Farm Incubator Programs And Social Capital In Sustainable Community Food System Development,” Katherine Smith, Washington State University
2. “...Now What?": Constraints, Opportunities, and Perceptions of Possibility Among Beginning and Mid-Career Sustainable Farmers in New England and California,” Sara Riegler, UC Davis
3. “Finding Roots in the Wilderness : Veterans Discovering Purpose, Health and Connection through Agriculture,” Karen Besterman-Dahan & Kiersten Downs, Rehabilitation Outcomes Research Section, James A Haley Veterans Hospital, Tampa FL.
4. “Conservation on Working Lands: Producers’ Perspectives on the Conservation Stewardship Program in Montana,” Mary Ellis, Environmental Studies Student, University of Montana

**Room**  
**BMH 116**

**Sensing the Wild**  
***(Theme: Sensory Session)***

Ariana Gunderson, Boston University

**Room**  
**ESH 209**

**Panel: Food and Women**  
***(Theme: Food and Gender)***

1. “A Literary Study of Ana Castillo’s So Far from God: Using Food Representations to Talk Gender within the U.S.-Mexico Borderlands,” Rosalinda Salazar, Sacramento City College
2. “Food/Family/Self: Cooking in the Lives of Young Women,” Roblyn Rawlins, The College of New Rochelle, NY
3. “Baking/Breaking Bread On and Offline: Pedagogical and Performative Possibilities in Postfeminist Times,” Leda Cooks, University of MA Amherst
4. “North Baffin Inuit do Eat Plants! Women’s Knowledge of Foraging and Consuming Plants in the Eastern Arctic,” Kristen Borre, Northern Illinois University
5. “Brokering Power: How ecological Seed Production by Women Altered Social Relations in Uttar Pradesh, India,” Krista Isaacs, Michigan State University & Walter de Boef, Global Consultant

3:10 - 3:30 pm

## REFRESHMENTS & WELLNESS BREAK



While taking a break, join the complimentary Qigong and TaiChi classes with Uncle Leroy's Coffee (yurthealth.com). Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, very gentle movements, and slow breathing exercises. No special clothing are required. They can be practiced seated and/or standing. Please join us anytime during your break in the Cuddy Hall (or outside, weather permitting).



**“Meet the new journal editor of Food, Culture & Society: Coffee & Chat with Megan Elias” in Cuddy Hall**

3:30 - 5:10 pm

## AFTERNOON SESSION II

**Room RH 101 Panel: Saving Food: A Gastronomica “Flipped”**  
*(Theme: Place and Identity)*

Daniel Bender, University of Toronto; Lisa Haushofer, University of Toronto & Editorial Collective Gastronomica; Robert Valgenti, Lebanon Valley College & Editorial Collective Gastronomica

*\*\*\* The Editorial Collective invites you to read and digest the piece provided in whova before attending their session to provoke a strong conversation.*

**Room RH 117 Panel: Sites of Consumption: Restaurants**  
*(Theme: Place and Identity)*

1. “Making a Scene: Restaurants in Place,” John Lang, Occidental College
2. “Waffle House Proud: Will the Dirty South’s Favorite Greasy Spoon ever Clean up Its Act?” Ty Matejowsky, University of Central Florida
3. “The Real Thing or Far From the Real Thing?: Contemporary Japanese Restaurant Cuisine Outside of Japan,” Greg de St. Maurice, Osaka City University

**Room ESH 202 Panel: Local Versus Imported**  
*(Theme: Local, Regional, and Distant Food Systems)*

Panel organizer & chair: Frieda Moran, University of Tasmania

1. “The Local and the Imported: Finding a Culinary Home in the ‘Wilderness’ of Colonial Australia,” Frieda Moran, University of Tasmania
2. “Keeping Regular Supplies: Chinese Market Gardens in Sydney and Singapore, 1850s to the 1950s,” Cecilia Leong-Salobir, University of Wollongong
3. “Who buys “local” food, why they buy, and where they shop,” Marilyn Sitaker, The Evergreen State College; Jane Kolodinsky, Weiwei Wang, Lisa Chase, Hans Estrin, University of Vermont; Julia Van Soelen Kim, University of California, Cooperative Extension; Diane Smith, Washington State University Cooperative Extension.
4. “Designing Policy Frameworks for a Resilient City Food System: the Role of Consumer Demand for Local Food in Singapore,” Erin Sweeney, Independent Scholar. *\*Remote*

**Presentation**

**Room Panel: Food Justice, Environmental Justice, and Decolonization**  
**BMH 117** *(Theme: The Politics of Food System Change)*

1. “CRT as a Lens for Exploring the Role of Community Education for Food System Justice: Implications for Self-Determination in Black Communities,” Robert Bass & Kim Niewolny, Virginia Tech
2. “Struggling in the Movement: Difficulties of Radical Food Justice Organizations in Neoliberal Contexts,” Hanna Garth & Belinda Ramirez, UC San Diego
3. “The Desert Shall Blossom as the Rose”: Linking Settler Colonialism, Environmental Racism, and Food Justice Organizing in North Denver,” Erica Zurawski, University of California Santa Cruz
4. “The Political Ecology of the Local Food Movement of Ann Arbor, Michigan,” Laura Grier, University of Michigan

**Room Panel: Critical Seafood Studies: Taste and Politics of Wilderness in the North Pacific**  
**RH 110** *Seascapes*  
*(Theme: Business of Food: Land and Sea)*

Panel organizer & chair: Shingo Hamada, Osaka Shoin Women’s University. Discussant: Thomas Thornton, University of Alaska Southeast/University of Oxford

1. “Coastal Whaling Revisited: Whale Meat Foodways in Japan and Norway,” Jun Akamine, Hitotsubashi University.
2. “The Cultural Politics of Marine in Northeast Taiwan,” Ying-ching Wu, The Chinese University of Hong Kong
3. “Beyond Socio-Ecological Nostalgia: Japanese Salmon Fishers and the [Re-]Becoming Futures of Place- and Community-Based Salmon,” Mayumi Fukunaga, University of Tokyo
4. “Localizing Taste: Seascape, Merroir, and Techno-Herring in Northern Japan,” Shingo Hamada, Osaka Shoin Women’s University

**Room Panel: The Frontiers of Waste and Recovery: Undergraduate Research as Food Advocacy**  
**BMH 119** *(Theme: The Food System: Access, Availability, and Utilization)*

Panel organizer & chair: Robert Valgenti, Lebanon Valley College

Discussants: Gabrielle Cressman & LaElla Dickerson, Lebanon Valley College

**Room Panel: Organic Branding**  
**ESH 206** *(Theme: Food and Marketplace)*

1. “The Story of Kamut: A New, Very Different Chapter,” Neva Hassanein, University of Montana
2. “Tasting the Wilderness – Connecting Austrian Organic Food Brands with Ideas of Wild-Life and Idyllic Landscapes,” Valentin Fiala & Bernhard Freyer, University of Natural Resources and Life Science, Vienna
3. “Organic Market Development from the Life Stories and Institutional Entrepreneurship Perspectives,” Marta Sambiase, Universidade Presbiteriana Mackenzie & Adriano de Mendonça Joaquim, Universidade Estadual do Mato Grosso do Sul

**Room** **Panel: Farmer Challenges**  
**BMH 235** *(Theme: Agricultural Production)*

1. "Changing Local and Regional Food Markets: Perspectives from Vermont," David Conner & Kali McPeters, University of Vermont
2. "Rain on the Scarecrow, Blood on the Plow: Haunting, Terror, and the Agrarian Dream," Lilian Brislen, University of Kentucky
3. "You Treat Them Right, They'll Treat You Right": Understanding Beekeepers' Scale Management Decisions within the Context of Values toward Bees," Sara Velardi & Jessica Leahy, University of Maine; Kourtney Collum, College of the Atlantic; Julia McGuire & Melissa Ladenheim, University of Maine
4. "Opportunities and Barriers to Increased Adoption of Organic Row Crop Agriculture in Texas," Douglas Constance & Shyam Nair, Sam Houston State University; Nithya Rajan, Muthu Bagavathiannan & Ronnie Schnell, Texas A&M University

**Room** **Panel: Food and Whiteness**  
**RH 316** *(Theme: Food, Race, Migration, and Mobility)*

1. "Biting Whiteness: Designing the Consumer in Twentieth Century Sensory Science," Joel Dickau, University of Toronto
2. "Decentering Whiteness on Anishinaabe and Dakota Lands: An Educational Podcast Series," Elizabeth Makarewicz, Green Mountain College
3. "Cold War Food Technology and the Circumpolar North," Hannah LeBlanc, Stanford University
4. "Mediocrity on the Menu: Food Complaints and Gendered Knowledge in Postwar America," Audrey Russek, Independent Scholar

**Room** **Panel: Food Education Outside University Walls**  
**ESH 203** *(Theme: Food Systems and Education: Part I)*

1. "Nutrition Science Through the Looking-Glass: An Exploratory Study of How Lived Experiences Shape Engagement with Scientific Information," Clare Gupta & Lenna Ontai, University of California Davis; Wei-Ting Chen, University of California Cooperative Extension
2. "Reclaiming the Community Roots of Extension: Facilitating Engagement through Urban Agriculture," Lucy Diekmann, University of California Cooperative Extension & Marcy Ostrom, Washington State University.
3. "Innovations in Farm-to-School in Rural California," Gail Feenstra, Shosha Capps & Kaitlin Donovan, University of California Sustainable Agriculture Research and Education Program (UC SAREP)
4. "Parent Activists Versus the Corporation: A Fight for School Food Sovereignty," Sarah R. Stapleton, University of Oregon

**Room** **Panel: Food Writing and Experiential Education**  
**BMH 239** **(Theme: Food Systems and Education: Part II)**

1. “Sustainable Literacy Pedagogy in Food Studies,” Darcy Mullen, Georgia Institute of Technology
2. “New Insights into the Virtues of Historic Cooking as Pedagogy,” Ken Albala, University of the Pacific
3. “Doing More With Less: Transformative Learning in Cuba’s Permaculture Movement,” Mary Beckie, University of Alberta & Ron Berezan, The Urban Farmer
4. “Applying Aldo Leopold’s Land Ethic to Food Systems in the Circumpolar North,” Rachel Drinkard, University of Alaska Anchorage

**Room** **Pedagogies for Peace: Using Food to Address Social Equity Issues**  
**BMH 116** **(Theme: Pedagogical session)-**  
Lucy Long, Center for Food and Culture, Independent Scholar

**6:00 -9:00 pm** **Turkish Döner Picnic,**

**Alaska Pacific University, Atwood Center, by the fountain, walk from UAA campus**

- [Store Outside Your Door](#) (Alaska Native Tribal Health Consortium), Dr. Gary Ferguson
- [Harvesting Alaska](#), Jessica Stugelmayer
- ASFS & AFHVS Awards Ceremony
- Traditional Alaska Food Tasting (Traditionally prepared pickled seal flipper has been generously donated by local subsistence hunters & elders)



**7:00 – 12:00 pm** **Exhibitors/Local Vendors Hall (*Cuddy Hall*)**  
Posters will be available in Cuddy Hall throughout the conference

**7:00 - 7:45 am** Wellness Start of the Day (Join Dr. Iklim Goksel -yurthealth.com- for the complimentary Qigong and TaiChi classes we will be offering. Qigong and TaiChi are ancient Chinese healing arts practices that help relieve stress through meditation, very gentle movements, and slow breathing exercises. No special clothing are required. They can be practiced seated and/or standing – outside weather permitting, or in Cuddy)

**7:30 – 8:30 am** ***Breakfast* (*Cuddy Hall*)**

**8:30 – 10:10 am** **MORNING SESSION I**

**Room** **GAFS Panel: Scholarship & Activism in Food Studies**  
**RH 101** **(Theme: *Food as Influencer & Disruptor*)**

Roundtable: Emily Contois, University of Tulsa; Josh Sbicca, Colorado State University; Greg de St. Maurice, University of Pittsburgh. (Hosted by the Graduate Association for Food Studies.)

**Room** **Panel: Food Safety and Gatekeeper Effects**  
**BMH 117** **(Theme: *The Politics of Food System Change*)**

1. “The Rise (and Fall) of the “Food-Drug Line”: A Pre-History of Functional Foods and the Regulation of Health Food Markets in the U.S.” Xaq Frohlich, Auburn University *\*Remote Presentation*
2. “Food Safety as Gatekeeper: Regulatory Chains, Access, and Exclusion in California’s Produce Sector,” Patrick Baur, Christy Getz, & Jennifer Sowerwine, University of California, Berkeley
3. “Noncompliance Prediction of Imported Foods by a Machine Learning Model,” Chi-Bin Cheng, Tamkang University; Yu-Ru Syau & Naphatsawan Pathomnetikun, National Formosa University

**Room** **Panel: Agriculture, Resilience, and Climate Change: Part I**  
**BMH 235** **(Theme: *Agricultural Production*)**

1. “Farming, Intersectionality, and Climate Change Adaptation in Arequipa, Peru,” Anna Erwin & Ruxandra Popovici, Purdue University; Glenn Roberto Arce Larrea, Universidad Nacional San Augustin; Jonathan Bauchet & Zhao Ma, Purdue University; Nelly Ramirez & Emma Patricia Salas Obrien, Universidad Nacional San Augustin; Laura Zanotti, Purdue University; Eliseo Zeballos Zeballos & Jorge Armando Zegarra Lopez, Universidad Nacional San Augustin
2. “Transforming New Mexican Agriculture: Bringing the Wilderness Back to the Farm,” Catherine Day, Stetson University
3. “Modeling Agricultural Land-Use and Water Security in California’s Tulare Lake Basin: A Participatory Approach,” Clare Gupta, Helen Dahlke & Jon Herman, University of California Davis; Becky Teasley, University of Minnesota; M. Anne Visser, University of California-Davis
4. “Alone on the Range: A New Generation of Rancher on the Rrontier of Climate Change Solutions?” Kate Munden-Dixon, University of California-Davis

**Room** **Panel: Sustainable Food Systems Programming at the University: Development and Implementation**  
**BMH 239** *(Theme: Food Systems and Education)*

Panel organizers and moderators: Sarah Berquist, UMass Amherst and Elizabeth Hodges Snyder, APU/UAA Food Research, Enterprise, and Sustainability Hub (FRESH)

1. “Developing, Implementing and Sustaining a Degree Program in Food Studies in the South Bronx, New York,” Flor Henderson, Felix Cardona & Kathleen Delgado, Hostos Community College, CUNY
2. “Developing Degree Programming in Sustainable Circumpolar Food Systems: First Steps,” Liz Snyder, University of Alaska Anchorage
3. “Designing Inclusive Interdisciplinary Educational Programming in Universities & Local Communities” Sarah Berquist, UMass Amherst

**Room** **Choose Your Own Adventure in Food Biomes! Skills That Food Studies *\*Should\** be Foraging from Writing Pedagogy**  
**BMH 116** *(Theme: Pedagogical Session)*

Darcy Mullen, Georgia Institute of Technology

10:10 - 10:30 am **Refreshments & Wellness Break** (*Cuddy Hall*)

10:30 - 12:10 pm **MORNING SESSION II**

**Room** **Panel: Restaurants as Sites of Social Change**  
**RH 101** *(Theme: Food as Influencer and Disruptor)*

Panel organizers and chairs: Carole Counihan, Millersville University & Rachel Black, Connecticut College

1. “Why Can’t Palestinian Chefs Penetrate the Boundaries of Upscale Dining in Israel?,” Liora Gvion, The Kibbutzim College of Education, Tel Aviv, Israel
2. “Cherchez la Cheffe: What’s Keeping Women from Reaching the Top Ranks in the French Kitchen?,” Rachel Black, Connecticut College
3. “Overeating in Antarctica: Feeding Tourists at the Bottom of the World,” Clare Sammells, Bucknell University *\*Remote Presentation\**

**Room** **Panel: Rewilding Food and the Self**  
**RH 117** *(Theme: Place and Identity)*

Panel organizer & chair: Tristan Fournier, CNRS-Iris (Paris, France)

1. “Fasting Is Our True Nature. The Promises of ‘Fast and Hike’ Cures in France,” Tristan Fournier, CNRS-Iris
2. “The Wild Side of the Man. Strategies of Gender and Social Distinction within an Ageing Perspective,” Nicoletta Diasio & Vulca Fidolini, University of Strasbourg
3. “Rewilding Food: The Social Imaginaries of Hunter-Gatherer,” Sébastien Dalgarrondo CNRS-Iris

**Room RH 110** **Panel: Can Animal Rights Co-Exist with Food Sovereignty**  
(Theme: *Business of Food: Land and Sea*)  
Open discussion, Robert Chiles, Penn State University

**Room BMH 235** **Panel: Agriculture, Resilience, and Climate Change: Part II**  
(Theme: *Agricultural Production*)

1. “A Case Study of Resilience in a Montana Agricultural Community,” Anne Harney, University of Montana
2. “Optimism and Practicality: Narratives of Maine’s Blossoming Wine Industry,” Michaela Murray, Mark Haggerty & Stephanie Welcomer, University of Maine.

**Cuddy Hall** **PRESIDENTIAL ADDRESSES & LUNCHEON** ( 12:10 - 1:45 pm)  
ASFS, Beth Forrest, “Damned Dinner: Eating in the Wilderness of Hell”  
AFHVS, Marcia Ostrom, “Radical Roots and 21st Century Realities: Rediscovering the Egalitarian Aspiration of Land Grant University Extension”



# Schedule at a Glance

	JUNE 26, WED	JUNE 27, TH	JUNE 28, FRI	JUNE 29, SAT
7:00am	Registration open	Registration open Exhibitors Hall open  Qigong & TaiChi by Iklim Göksel	Registration open Exhibitors Hall open  Qigong & TaiChi by Iklim Göksel	Exhibitors Hall open  Qigong & TaiChi by Iklim Göksel
7:30am		Breakfast	Breakfast	Breakfast
8:30am		*Concurrent Sessions	Concurrent Sessions	Concurrent Sessions
9:00am	A Food Memoir Workshop, at the Seed Lab (ends at 12:00pm)  Palmer Farm Tour (ends at 4:00pm)			
10:10am		Refreshment Break	Refreshment Break	Refreshment Break
10:30am		Concurrent Sessions	Concurrent Sessions	Concurrent Sessions
12:30pm	Urban Harvest Workshop at the Anchorage Museum (ends at 3:30pm)  Anchorage Food Systems Tour (ends at 3:30pm)			
12:10pm		Lunch - Food Trucks	Lunch - Food Trucks	Presidential Luncheon
1:00pm		Qigong & TaiChi by Iklim Göksel		
1:30pm		Concurrent Sessions	Concurrent Sessions	
3:10pm		Refreshment Break	Refreshment Break  Qigong & TaiChi by Iklim Göksel	
3:30pm		Concurrent Sessions	Concurrent Sessions	
5:15pm		GAFS Social at LIB 307		
6:00pm	Welcoming Reception at the Anchorage Museum	Grow North Farm Incubator Visit	Turkish Picnic & Awards Ceremony at the APU Campus	
7:30pm		Alaska Native Heritage Center Banquet/ Keynote Event		

*\*Sessions are located in BMH (Beatrice McDonald Hall), ESH (Eugene Short Hall), RH (Rasmuson Hall) which are all located across from Cuddy Hall (RH to the left, BMH & ESH to the right of Cuddy). Demo sessions, breakfasts, refreshment breaks will take place in Cuddy Hall. Food trucks for lunches will be in front of Cuddy Hall (in the Cuddy Quad area). There will be signage directing you to these buildings. Registration, exhibitors hall and posters will all be located in Cuddy Hall.*

# Concurrent Sessions Grid

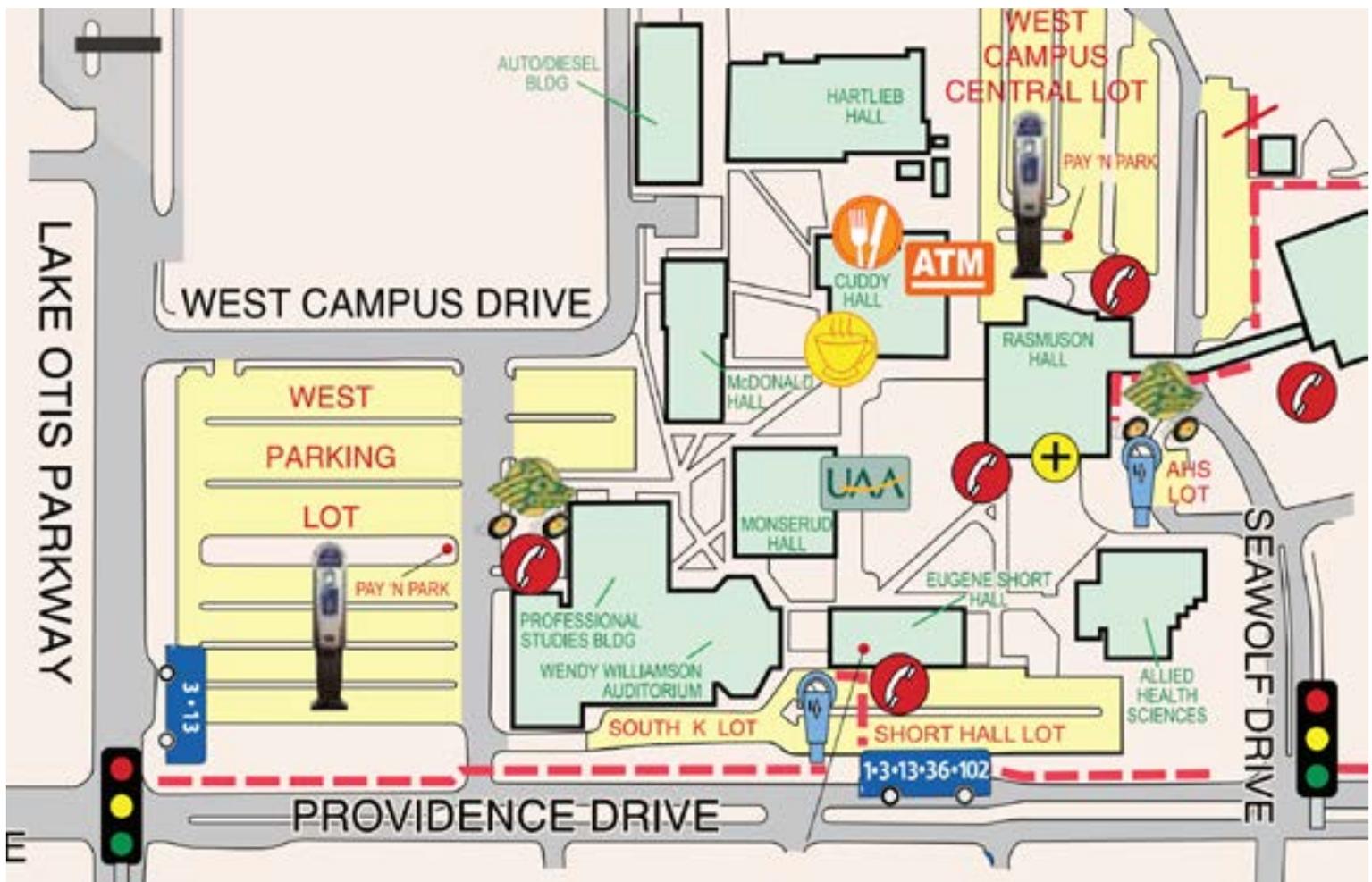
Day 1 (JUNE 27, THURSDAY)						
Room	Track	Theme	Morning Session 1 (8:30am)	Morning Session II (10:30am)	Afternoon Session I (1:30pm)	Afternoon Session II (3:30pm)
RH 101	1	Food as Influencer and Disruptor	Food as Resistance, Rebellion, and Liberation			Food Histories
RH 117	2	Place and Identity	Constructing Foodscapes: Sites of Consumption in American History and Contemporary Culture	Food and Memory	Indigenous Food Security and Sovereignty	Alaska Native Indigenous Panel: Traditional Ecological Knowledge
ESH 202	3	Local, Regional, and Distant Food Systems	Authenticity, Meaning, and Survival in Local Food Systems	NC1196 USDA Research Project Panel I	NC1196 USDA Research Project Panel II: Understanding the Relationship Between Food Systems and Ecological Systems	Meeting of the Regional Project Food Systems, Health, and Well-Being: Understanding Complex Relationships and Dynamics of Change
BMH 117	4	The Politics of Food System Change	School Nutrition Policy	Shifting Earth: Ecology, Labor, and Food Justice	Urban Food Governance and Social Justice	Integrating Just and Sustainable Agriculture into Urban Planning
RH 110	5	Business of Food: Land and Sea	Author Meets Critics: "Livestock: Food, Fiber, and Friends"		Growing Foodpreneurs: Lessons Learned from Real World Food Startups	Questioning the Marketplace
BMH 119	6	The Food System: Access, Availability, and Utilization	Food, Hunger and Charity	Community-Guided Food Systems: When it Happens and When it Doesn't	Food Deserts	Food "Choice" and Access
ESH 206	7	Food and Marketplace	Culinary Tourism	Agritourism	Distant Desires: Food and Hospitality in the Global Marketplace	Taste and Consumer Preference
BMH 235	8	Agricultural Production	Domesticating Wildness in Organic: How Organic Became Uniform		Farm Technology Impacts and Perceptions	Urban Food Production: Process and Impacts
RH 316	9	Food, Race, Migration, and Mobility	Im/migrant Food Cultures	A Historian's Roundtable on Global and Local Food Mobilities	Food Security, Migration, and Health	Screening: "Tables of Istanbul:" Contemporary Food Discourses in Turkey
ESH 203	10	Food Systems and Education: Part I	Teaching for Transformation: Reimagining Environmental Education	Developing University Food Degree Programming	Sustainable Food Systems Education at the University Level	Experiential Food Systems Education at the University Level

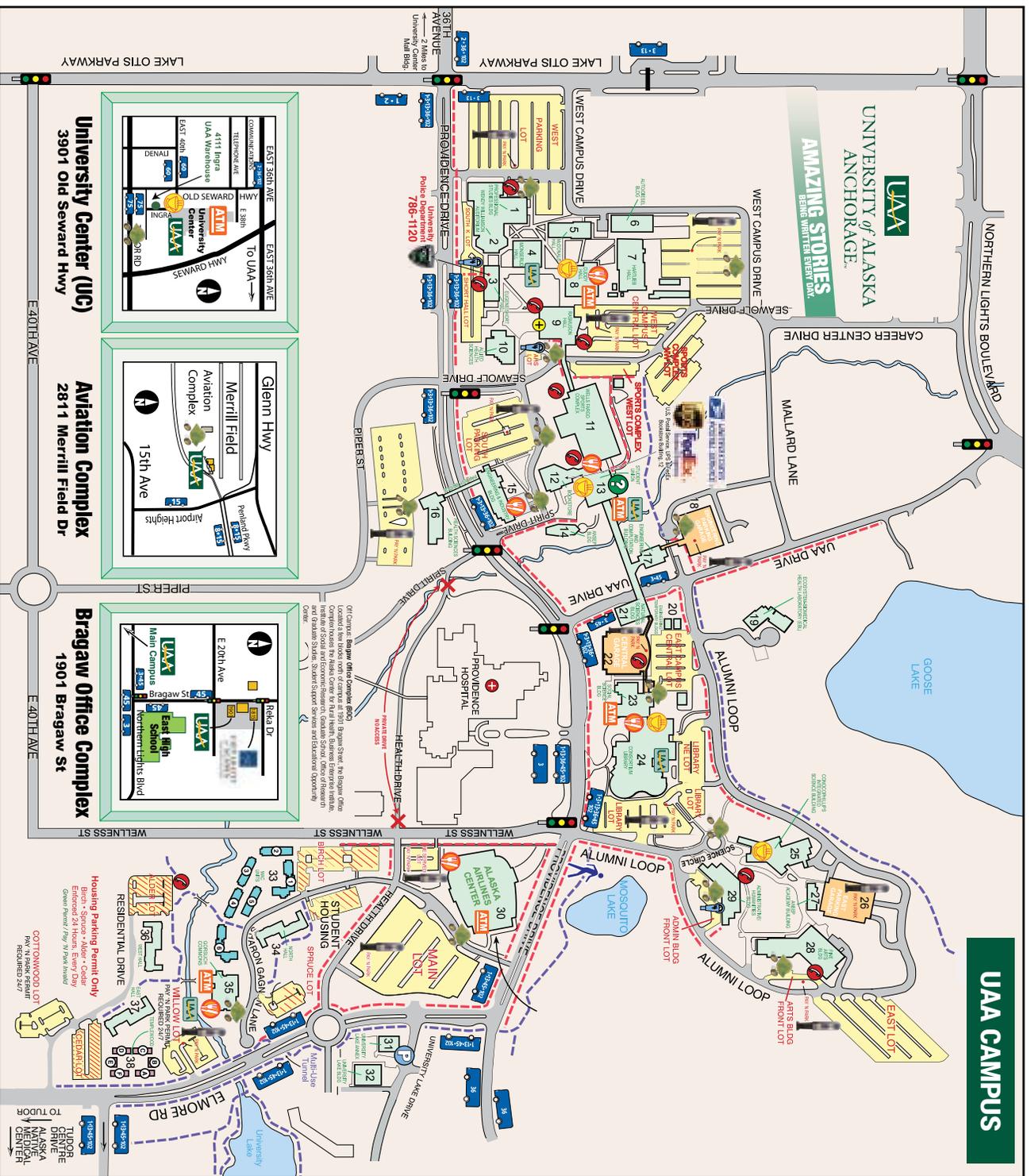
ESH 205	11	Food Systems and Education: Part II	Teaching Food: Part I	Teaching Food: Part II	Learning the Ropes: Four Journeys from Novice to Expert in Food Lore	The “Classroom” as an Ethical Space: Building Relational Accountability into Argi-Food Systems Pedagogy (Pedagogical Session)
BMH 116	12	Sesory & Pedigogical Sessions		Teaching with Your Mouthful and Mouth Full: Towards a Sesory-Engaged Food Studies Pedagogy		Dishing Out History: Recipes as a Pedagogical Tool in the Classroom
ESH 209	13	Food and Gender	From Margaret Chase Smith to Michelle Obama: Food in the Public Square	Eating into Gender: A Roundtable Discussion		
Cuddy		Poster & Demo Session	Umami Workshop	Nutrition and Turkish Culinary Culture	Interact with Poster Authors	
<b>Day 2 (JUNE 28, FRIDAY)</b>						
RH 101	1	Food as Influencer and Disruptor	Superfoods or Supervillians?	Voice, Choice, and Politics of Food	More Than a Feeling: Flavor and Its Social Dimensions	Saving Food: A Gastronomica “Flipped” Panel
RH 117	2	Place and Identity	Food and Cultural Identity: Part I		Food and (Cultural) Identity: Part II	Sites of Consumption: Restaurants
ESH 202	3	Local, Regional, and Distant Food Systems	Systems Thinking: Part I	Systems Thinking: Part II	Argifood Metrics	Local Versus Imported
BMH 117	4	The Politics of Food System Change	Food Policy Councils as Strategies for “Finding Home in the Wilderness”	Transforming the Food System Through Networks and Intentional Policies	Examining the Value and the Challenges in Local Collaborations Designed to Address Food Access	Food Justice, Environmental Justice, and Decolonization
RH 110	5	Business of Food: Land and Sea	Food Producers and Entrepreneurs	Big Marketing	Conservation Praxis: Perspectives on a Healthy Future for People, Pollinators, and Planet	Critical Seafood Studies: Taste and Politics of Wildrens in the North Pacific Seascapes
BMH 119	6	The Food System: Access, Availability, and Utilization	Underrepresented Populations and Food Access	Food Security Assessment (University Student and Refugee Populations)	Food and Health	The Frontiers of Waste and Recovery: Undergraduate Research as Food Advocacy
ESH 206	7	Food and Marketplace		CSAs and Food Hubs	Farmers Market and Mobile Food	Organic Branding
BMH 235	8	Agricultural Production	Farm Financy and Continuity	Small Shareholder Production, Meeting Increased Demand, and New Paradigms	Best Management Practices and Farming Techniques	Farmer Challenges

RH 316	9	Food, Race, Migration, and Mobility	Latinx Foodways in North America: Stories of Changing Food Systems, Culture, and Migration	Food and Fiction	Telling Stories of Invisible People: Digital Humanities in the Classroom (Pedagogical Session)	Food and Whiteness
ESH 203	10	Food Systems and Education: Part I		Food Business Education and Financial Feasibility	Food Education as Place-Making	Food Education Outside University Walls
BMH 239	11	Food Systems and Education: Part II	Food and/as Media	Food Professions and Interdisciplinary Systems Perspectives	Beginning and Sustaining Agricultural Production	Food Writing and Experiential Education
BMH 116	12	Sensory & Pedagogical Sessions	Travel the Seven Wonders of "Taste" to Discover the Sensory Perception World	Harvest for Health: A Program that Engages Cancer Survivors in the Healing Activity of Vegetable Gardening	Sesing the Wild	Pedagogies for Peace: Using Food to Address Social Equity Issues
ESH 209	13	Food and Gender	Gender in Ads and Mass Media	Masculinity and Food	Food and Women	
ESH 205		Meetings		GAFS Mentorship Mixer		
Cuddy		Posters & Demo Sessions	Interact with Poster Authors	Chef Amy Foote, traditional foods demo		
Day 3 (JUNE 29, SATURDAY)						
RH 101	1	Food as Influencer and Disruptor	GAFS Roundtable-Scholarship & Activism in Food Studies	Restaurants as Sites of Social Change		
RH 117	2	Place and Identity		Rewilding Food and the Self		
BMH 117	3	The Politics of Food System Change	Food Safety and Gatekeeper Effects			
RH 110	5	Business of Food: Land and Sea		Can Animal Rights Co-Exist with Food Sovereignty?		
BMH 235	8	Agricultural Production	Agriculture, Resilience, and Climate Change: Part I	Agriculture, Resilience, and Climate Change, Part II		
BMH 239	10	Food Systems and Education	Sustainable Food Systems Programming at the University: Development and Implementation			
BMH 116	12	Pedagogical Sessions	Choose Your Own Adventure in Food Biomes! Skills That Food Studies *Should* be Foraging from Writing Pedagogy			

# Campus & Local Information Links

- [You can find a map of the UAA campus here.](#)
- [You can find a map of the APU campus here.](#)
- [You can find campus parking information here.](#)
- [You can find a link to Anchorage's bus system here.](#)
- [You can find a link to Anchorage's trail system here.](#)
- [You can find restaurant recommendations and other local food information at the conference website here.](#)
- [You can find a link to information on wildlife safety here.](#)
- [You find fun things to do in Anchorage and around the state here.](#)





**UAA CAMPUS**

- UAA LEGEND**
- Information
  - Parking Services
  - Parking
  - Housing Parking
  - Play 'N' Park
  - Material/Visitor Parking
  - Emergency Phone
  - Bike Route
  - Multi-Use Trail
  - Coffee Kiosk
  - Dining
  - Semovt Shuttle
  - Stops
  - People Mover
  - Stops
  - WCU Food Kiosk
  - ATM
  - Student Health Center
  - Hertz
  - Hertz on Demand

- Student Housing**
- MAC Units (33) 1-6
  - Templewood Units (38) A-F

- Campus Facilities**
- 1... Professional Studies building (PSB)
  - 2... Wendy Williamson Auditorium (WMA)
  - 3... Eugene S'hort Hall (ESH)
  - 4... Sally Moreshead Hall (SMH) and LRC
  - 5... Beatrice e McConrad Hall (BMH)
  - 6... Auto Direct Technology Building (ADT)
  - 7... Gordon W Parham Hall (GWH)
  - 8... UAC Duddy Hall (CDH)
  - 9... Edward e Kathryn Harrison Hall (RH)
  - 10... Villed Health Sciences Building (VHS)
  - 11... Vels Frye Sports Complex (VFS)
  - 12... Boastore (BS) and Gay Center
  - 13... Student Union (SU)
  - 14... NSP Building
  - 15... Engineering e Industry Building (EIB)
  - 16... Health Sciences Building (HSB)
  - 17... Engineering and Computation Building (ECB)
  - 18... Engineering e Parking Garage (EPG)
  - 19... Health Laboratory (HL)
  - 20... Health Laboratory (HL)
  - 21... Engineering Temporary Buildings
  - 22... Natural Sciences Building (NSB)
  - 23... Central Parking Garage (CPG)
  - 24... Social Science Building (SSB)
  - 25... UAA/PU Consortium Library (UB)
  - 26... Science Building (SB)
  - 27... Science Building (SB)
  - 28... East Parking Garage (EPG)
  - 29... NSP Academy Building (NAB)
  - 30... The Arts Building (ARTS)
  - 31... Administrative/ Humanities Building (AHB)
  - 32... Alaska Airlines Center (AAC)
  - 33... University Lake Center (ULC)
  - 34... UAC Units
  - 35... North Hall (NORTH)
  - 36... Contact Commons (CCMS)
  - 37... West Hall (WEST)
  - 38... Tempwood Units

# UNIVERSITY of ALASKA ANCHORAGE

# Wi-Fi Internet Access

## Step 1 : Self Registration Process

Choose UAA WiFi – Guest and open a browser ( i.e. Firefox, Chrome, Safari) session. User will be redirected to the [UAA Wi-Fi portal](#).



If users have already registered they will login here,  
if not they will click the “Don’t have an account?” link at the bottom.

## Step 2 : Account Creation Page

Mandatory fields to fill out are:

Username (8 character minimum) - First Name - Last Name

Email address (only non-uaa email accounts will be accepted).

Cellular Phone Number - Cellular Provider Selection (*AT&T, Sprint, GCI, ACS, T-Mobile, Verizon*)

**Click the Register button**

## Step 3 : Account Created Page

User will be shown the information they entered on the Account Creation Page. Their password will be emailed and texted to them to the email address and cellular number they provided.

They are also given the option to email or text themselves their password again or to sign on to the network using their new credentials.

Clicking “Sign On” takes the user back to the login screen to enter their username and password.

## Step 4 : Acceptable Use Acceptance Page

After logging into the Guest network, the user must accept the terms and conditions to finish the authentication process.

## Step 5 : Almost Done

User is prompted to click “Continue” to finish the process and begin using the network. After clicking “Continue” the user is notified on screen that they now have internet access.



## WHAT IS TWITTER?

Launched in 2006, Twitter is an online social networking resource on which registered users can share and read “tweets” of up to 280 characters of text, links, and images. For academics, Twitter is a great space to network, connect, join conversations, share your work, and make a public impact. It can also be an easy way to stay in touch with scholars that you meet at conferences, like the upcoming ASFS/AFHVS conference.

If you're already on Twitter, we encourage you to use it actively while attending the conference. And if you're new to Twitter, this is the perfect opportunity to try it out. This guide will help you get started. And during the conference, you'll be surrounded by plenty of other attendees who are tweeting, if you need help as you go along.

## TWEETING AT THE ASFS/AFHVS CONFERENCE: #FOODSTUDIES19

A few things to know for tweeting at the ASFS/AFHVS Conference:

- **Use the conference hashtag #foodstudies19.** 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 conference for calls for papers, publication 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.

## SETTING UP A TWITTER ACCOUNT (if you don't have one yet)

Before you join Twitter, you'll want to consider if Twitter will be a solely professional forum for you or a more informal social space as well. Will you tweet just about food studies and academia or will you also live-tweet when you watch TV and how your favorite sports team is doing? As part of your online presence, you'll want to consider how you use Twitter to your greatest benefit.

Once you've thought through these issues, setting up a Twitter account is quick and easy. Just follow these steps:

- **Sign up** at [twitter.com](https://twitter.com).
- **Choose a Twitter handle** that is as short as possible. It can be a combination of your name or initials (e.g. @JABrillatSavarin) or a word or very short phrase that relates to your research (e.g. @foodaphorisms). If you go the word/phrase route, you can list your full name as your user name, so people will be able to identify the account as yours.
- **Use the bio space efficiently.** If you're cultivating a purely academic or professional profile, include information like your discipline, institution, and areas of research interest. If you're using Twitter more informally, you may want to also include personal information (e.g. avid baker, dog lover, yoga addict).
- **Choose a profile picture.** For a purely academic presence, choose a photo that is professional looking or an avatar that relates to your research or general persona. Don't leave the profile photo as the default "egg" image. It makes you look like a spammer.
- **Add a header photo.** It can relate to your research (e.g. an archival photo or field site shot), academic life (e.g. a shot of books (or your book!), a reading room, or coffee), or your personal life (e.g. the beach, your dog, your loved ones, etc.).
- **Link** to your department webpage or your professional website.

Sample twitter profiles from the ASFS membership:

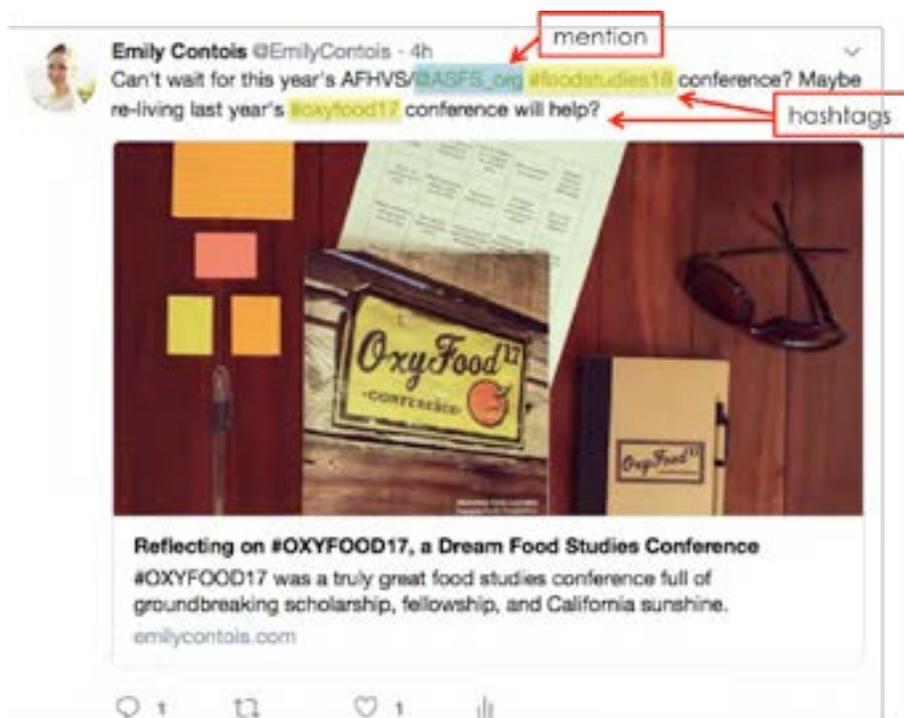


## HOW AND WHAT TO TWEET

Tweets can be a maximum of 280 characters, so it's a medium that requires concise communication. Try to not just tweet statements, but engage in conversations. Ask questions. Provide answers. Make new contacts. A tweet can be all text, but including mentions, hashtags, and links make your tweets more informational and more likely to generate social connections.

- **Mentions.** For example, if you attend a great panel, tweet about it and mention the speaker using their Twitter handle. The author might retweet you or respond!
- **Hashtags.** Usually placed within or at the end of tweets, hashtags help you to be part of a conversation. By following a hashtag, users can see what an entire community is tweeting on a particular topic (e.g. #foodhistory) or at a particular event like our conference, #foodstudies19. Use hashtags (especially at the conference!) so your tweets aren't just floating in the Twitter universe. Give them a home and a community.
- **Retweet, Comment, Like & Reply to Tweets.** To show support or agreement or to help spread the word on a topic, you can retweet or like others' tweets by clicking on the circular arrow or heart icons that appear below the tweet. You can also "retweet with comment" to share a tweet and offer your own commentary. You can also reply directly to the user to start a conversation by clicking the speech bubble icon. If you'd rather your comments be private, send a direct message instead.
- **Proofread.** You can delete, but not edit tweets, so make sure to proofread before you publish. If live-tweeting at a conference, also check for accuracy. Make every effort to respect all presenters and their works in progress and do not misrepresent their ideas.

A sample tweet from a past conference using a mention and hashtags:



## HASHTAGS FOR FUTURE REFERENCE

As you continue on Twitter, these are great food studies hashtags to follow.

#acfoodcfp  
#acfoodjob

#foodhistory  
#foodhist

#foodstudies  
#histnutrition

## LIVE-TWEETING ACADEMIC CONFERENCES

Live-tweeting is tweeting in real time as an event is taking place. Live-tweeting at a conference not only provides an opportunity to connect with fellow presenters and conference participants, but also with interested parties unable to attend the event in person. Perhaps one of the reasons historians have taken to Twitter is the way that it creates a digital archive of an event, particularly when aggregated with a hashtag. By following a conference hashtag, you can be part of the conversation from within the room or from a world away.

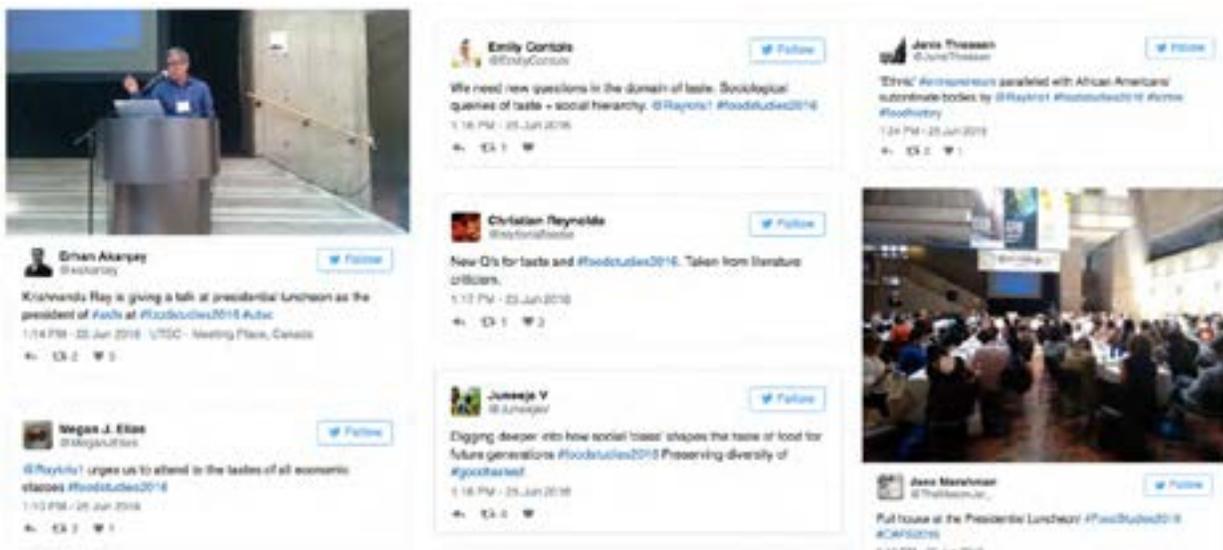
Whether you're live-tweeting from your phone, tablet, or laptop during the conference, make sure to attribute and cite sources, using the speaker's Twitter handle or name if they don't have one.

A basic live-tweet formula for our conference is:

**[@Presenter's handle/name]: [summary, comment, or "quote"] #foodstudies19**

If you find literally tweeting live, in the moment, to be too distracting or difficult, share your tweets with the conference hashtag during a coffee or lunch break or at the end of the day. Another strategy can be to simply like and retweet others who are live-tweeting.

For some live-tweeting inspiration, here's how members live-tweeted the ASFS Presidential Address at the 2016 conference using Krishnendu Ray's handle (@Raykris1), that year's conference hashtag (#foodstudies2016), and some great photos!



Some **#foodstudies19** tweets to get you started. Feel free to copy (or modify!), paste & Tweet.

- I'm presenting at the @asfs\_org/AFHVS conference! Check them out at food-culture.org & follow along at: #foodstudies19.
- Can't wait for #foodstudies19 at @uaanchorage, June 26-29! Check out the program: [bit.ly/ASFS2019Program](http://bit.ly/ASFS2019Program)

## WHAT IS INSTAGRAM?

Launched in 2010, Instagram is a mobile, desktop, and online social networking platform on which registered users can share pictures and videos either publicly or privately. (Note: you can view images online, but you can only post through the mobile-based app). Unlike Twitter, Instagram relies heavily on visuals and does not constrain the user to such minimal character length. And so Instagram is a great space to network, connect, join longer conversations, share your research, and make a public impact using meaningful visual aids that help illustrate you and your work. In addition to other platforms like Twitter, it can also be an easy way to stay in touch with scholars that you meet at conferences, like the upcoming ASFS/AFHVS conference.

If you're already on Instagram, we encourage you to use it actively while attending the conference. And if you're new to Instagram, this is the perfect opportunity to try it out. This guide will help you get started. And during the conference, you'll be surrounded by plenty of other attendees who are Instagramming and using other social media platforms, if you need help as you go along.

## INSTAGRAMMING AT THE ASFS/AFHVS CONFERENCE: #FOODSTUDIES19

A few things to know for Instagramming at the ASFS/AFHVS Conference:

- Use the conference hashtag **#foodstudies19**. Please use it to tag all of your Instagram posts related to the event.
- **Include your Instagram handle on presentation slides.** If you're presenting, include your Instagram handle in your presentation. At a minimum, include it on your title slide so other Instagrammers can mention you in their posts. A best practice is to include your contact information, including all applicable social media handles, at the bottom of every slide. If you do not want participants to post about your presentation, make that clear on your title slide and/or in a running footer.
- **Follow presenters and attendees.** As you post to Instagram throughout the conference, follow, comment, and start conversations with the food scholars you meet.
- **Follow @asfs\_org and @freshofthenorth.** These are the accounts for ASFS and for The Food Research, Enterprise, and Sustainability Hub (FRESH) at Alaska Pacific University and the University of Alaska Anchorage. These accounts will post during and after the conference. If you would like for your work/presentation to be featured on @freshofthenorth, send a photo and caption to [ehodges4 \[At\] alaska.edu](mailto:ehodges4@alaska.edu).

## SETTING UP AN INSTAGRAM ACCOUNT (if you don't have one yet)

Before you join Instagram, you'll want to consider if Instagram will be a solely professional forum for you or a more informal social space as well. Will you post just about food studies and academia or will you also share images of your family, hobbies, or weekend brunch spot? As part of your online presence, you'll want to consider how you use Instagram and any other social media platform to your greatest benefit.

Once you've thought through these issues, setting up an Instagram account is quick and easy. Just follow these steps:

- **Download** the Instagram app to your phone.
- **Choose an Instagram handle** that is as short as possible. It can be a combination of your name or initials (e.g. @JABrillatSavarin) or a word or very short phrase that relates to your research (e.g. @foodaphorisms). If you go the word/phrase route, you can list your full name as your username, so people will be able to identify the account as yours. Though it isn't necessary, users often select the same name cross-platforms (i.e. use the same handle for Twitter and Instagram. It makes it easier for people to find you!).
- **Use the bio space efficiently.** If you're cultivating a purely academic or professional profile, include information like your discipline, institution, and areas of research interest. If you're using Instagram more informally, you may want to also include personal information (e.g. avid baker, dog lover, yoga addict).
- **Choose a profile picture.** For a purely academic presence, choose a photo that is professional looking or an avatar that relates to your research or general persona.
- **Link** to your department webpage or your professional website.

Sample Instagram profiles from the ASFS membership:



## HOW AND WHAT TO INSTAGRAM

Unlike Twitter, Instagram relies heavily on visuals. An Instagram must include an uploaded image or video to post. These images can range from quick snapshots pulled from your phone gallery to professional photographs. It's really up to you and your style. Within the app, you can further edit and "filter" your image or video to your liking.

After selecting your image or video, you can include a caption of up to 2200 characters and up to 30 hashtags (for more information on hashtags see the next subheading). Unlike Twitter, a caption need not be concise, but can still start a conversation, pose questions, and provide answers. That said, a short, informational or witty caption is always welcome, too! Within the caption, you can include tags (i.e. mention other people's handles) and use hashtags. Before publishing the image, you can also add your location (this applies more to location-specific images, i.e. special restaurants, famous libraries or universities, or landmarks) and tag other users' handles.

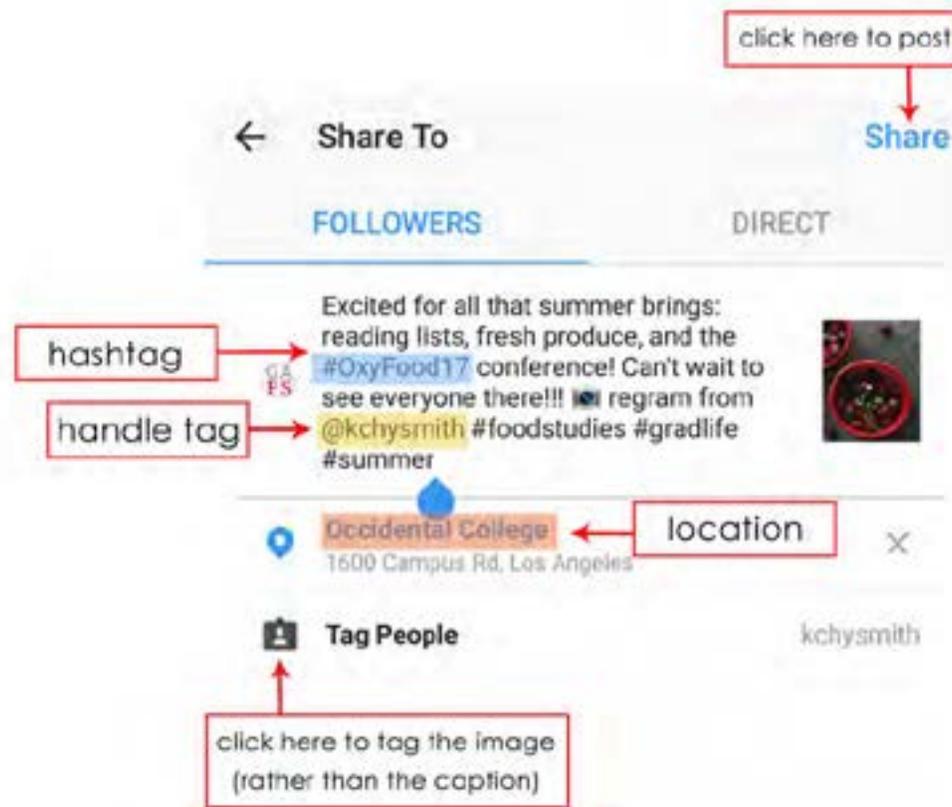
- **Tag.** On Instagram, "mentions" are typically called "tags." For example, if you attend a great panel, take a picture and post it, and tag the speaker using their Instagram handle. The author might like your post or respond with a comment! Tagging in this way notifies them of the tag.
- **Hashtags.** Usually placed within or at the end of post captions, hashtags help you to be part of a conversation. By following a hashtag, users can see what an entire community is posting on a particular topic (e.g. #foodhistory) or at a particular event like our conference, #foodstudies19. Hashtags are now applicable and trackable cross-platform (including Instagram, Twitter, and Facebook). Use hashtags (especially at the conference!) so your Instagram posts aren't just floating in the Instagram and larger social media universe. Give them a home and a community.
- **Like, Regram, & Reply to Instagram Posts.** To show support or agreement or to help spread the word on a topic, you can:
  - **Like others' Instagram posts** by double tapping on the middle of the image, after which a white heart will appear and then fade away.
  - **Regram a post** to offer your own commentary or show solidarity by taking a screenshot and reposting the image on your own feed (see below for two etiquette points about "regrams").
  - **Reply directly to the user** to start a conversation by commenting on their image and tagging other users who you think might be interested in the topic. If you'd rather your comments be private, send a direct message instead.

## REGRAM ETIQUETTE

There are two schools of thought for regramming and they ultimately adhere to two different aesthetic styles:

- **With a special “regram” app** (these can be found in the app store on your phone by searching with the term “regram”). This app allows you to essentially save another user's images and places a kind of watermark indicating its origins.
- **Proper citations.** More often now, regrams are simply screenshots of an image, edited for size, and then captioned and tagged with the appropriate citations (handles and hashtags) giving full credit to the original post and author.

A sample Instagram from a past conference, right before publication, using handle tags, hashtags, and location:



## HASHTAGS FOR FUTURE REFERENCE

As you continue using Instagram and other social media platforms, these are great food studies hashtags to follow. Perhaps of particular interest, the Graduate Association for Food Studies created #acfoodcfp to share academic calls for papers, presentations, and awards and #acfoodjob to alert the foods studies community to open academic jobs (tenure-track and otherwise) related to food.

#acfoodcfp  
#acfoodjob  
#foodhistory

#foodhist  
#foodstudies  
#histnutrition

#food  
#gastronomy  
#eatingfortheinsta

By allowing up to 30 hashtags, Instagram allows you to connect to that many more users and communities who might also be using those tags. Literally anything can be a tag. An event (#foodstudies19), a location (#alaska), an interest (#foodstudies), or something as simple as a food item (#avocadotoast).

## INSTAGRAM STORIES

Though Instagram does function in a sort of delay of real time (whereas Twitter is more “in the moment”), Instagram Stories allows you to post images, videos, or Boomerangs (like short gifs) in quicker time with less editing, shorter (if any) captions, and with less attention to visual aesthetics. These quick posts would be images you would otherwise not share on your normal feed and disappear after 24-hours. They are also not traceable with a hashtag, i.e. others cannot find your story post simply by searching via a specific hashtag like #foodstudies19. That said, Instagram Stories is a useful tool for sharing quick snapshots of your surroundings (like all the new food studies titles at the book table!) or a quick selfie with your conference friends!

## INSTAGRAMMING ACADEMIC CONFERENCES

Instagram etiquette has no set rule for how often one should post or at what interval. This is completely up to the user. However, unlike live-tweeting with Twitter, Instagram requires a bit more attention and a few more steps before you can share your post. So while you can live-tweet a panel and perhaps take a few quick photos with your phone, posting to Instagram is often done shortly after the actual event or during breaks. Just like Twitter, your posts are added to a kind of digital archive of an event connected via hashtags and the people who use them. When you follow a conference hashtag on Twitter you can be part of the conversation and by following a conference hashtag on Instagram, too, you can see what everyone else sees.

# SAMPLE INSTAGRAMS FROM PAST CONFERENCES



Liked by [katherine\\_kirkwood](#), [kchysmith](#) and 25 others  
[emilycontois](#) A lovely banquet meal at #oxyfood17 at @occidentalcollege.



29 likes  
[graduatefoodstudies](#) Food conference swag is fun and functional. Love seeing all our grad students at #OXYFOOD17! || photo by @kchysmith



47 likes  
[karta\\_tv](#) At the Friday plenary session at #oxyfoodconference. Evan Kleiman (@kcrwevan), Joann Lo (@foodchainworkers), Diap Tran (@goodgirlinette) talking about food chain labor, labor rights and cheap food. #oxyfood17



10 likes  
[rebel\\_foodies](#) Excellent workshop with Fabio Parasecoli, Sonia Massari and Charlotte Bitekoff on Food Studies/Design/Pedagogy 🍷👉 #oxyfood17 #design #foodstudies #basque #basquestudies



167 likes  
[southernfoodways](#) Dispatches from #oxyfood17. We're thrilled to represent SFA work in a roundtable on voice and representation in public history. #oralthistory



300 likes  
[occidentalcollege](#) #oxyfood17 is on! The campus is hosting hundreds of food scholars for a week of panels, workshop and food tours(!) of L.A. 🍌🍷🍷 Obviously @kogbbq is a must to show off Argeleno food culture. 🍌

## **START INSTAGRAMMING #FOODSTUDIES19**

Some Instagram caption ideas to get you started. Feel free to copy (or modify!), paste, and upload with your image!

### **With an image of your name in the program or maybe one of your presentation slides:**

- I'm presenting at the @asfs\_org/AFHVS conference! Check them out at [food-culture.org](http://food-culture.org) & follow along at: #foodstudies19.
- Can't wait for #foodstudies19 at @uaaphotos, June 26-29! Check out the conference program: [bit.ly/ASFS2019Program](http://bit.ly/ASFS2019Program)

### **With a picture of Anchorage or a scene of the University of Alaska, Anchorage campus:**

- Huge thanks to the conference organizers and @uaaphotos for planning an amazing #foodstudies conference! #foodstudies19

### **With a picture of one of your favorite scholar's new books!:**

- Looking forward to [insert scholar's Instagram handle]'s presentation at #foodstudies19!

Instagram guide prepared by Emily Contois (@emilycontois) and KC Hysmith (@kchysmith)

# INFORMATION FOR EMERGENCIES:

## *Disclaimer*

The following information is provided with the intention of giving you an idea of some of the emergency services available in Anchorage. Please do not consider them as recommendations or advice. Should you call or use the services of any of the following businesses and institutions, conference committee members will not be liable for any damages and/or losses that you may experience.

### **Anchorage Police Department**

911 (emergencies)  
311 (non-emergencies)  
907-786-8900 (main)  
4501 Elmore Road  
Anchorage, AK 99507

### **Alaska Department of Public Safety State Troopers**

Anchorage Office  
5700 E. Tudor Road  
Anchorage, Alaska 99507-1225  
(907) 269 5511

### **Walgreens**

725 E Northern Lights Blvd  
Anchorage, Alaska  
(907) 644-8400  
Open 8:00am-12:00am every day

### **Mental health services**

Call 911  
Anchorage Community Mental Health Services 24-hour crisis (907) 563 3200

### **Massage Therapy**

Oriental Healing Arts Center, 2636 Spenard Road # 2  
(907) 279 0135

### **Emergency**

#### **Providence Hospital**

(907) 212 3111  
Psychiatric ED: (907) 212 3200  
3200 Providence Drive, Anchorage

### **Emergency**

#### **Regional Hospital**

2801 DeBarr Road, Anchorage  
(907) 276 1131

### **Alpine Urgent Care**

Open 9:00am-9:00pm every day  
1310 East Dimond, Suite 1, Anchorage

### **Primary Care Associates**

12350 Industry Way, Ste 160  
South Anchorage  
(907) 345 4343  
Open daily 8:00am-9:00pm

### **Dentist**

Anchorage Midtown Dental Center  
2805 Dawson Street, Suite 101  
Anchorage, AK 99503  
Phone: (907) 891-8739  
Monday-Sunday: 8:00am-5:00pm

**ASFS / AFHVS • 2019 | June 26 - 29, 2019**  
The University of Alaska Anchorage, Alaska



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