

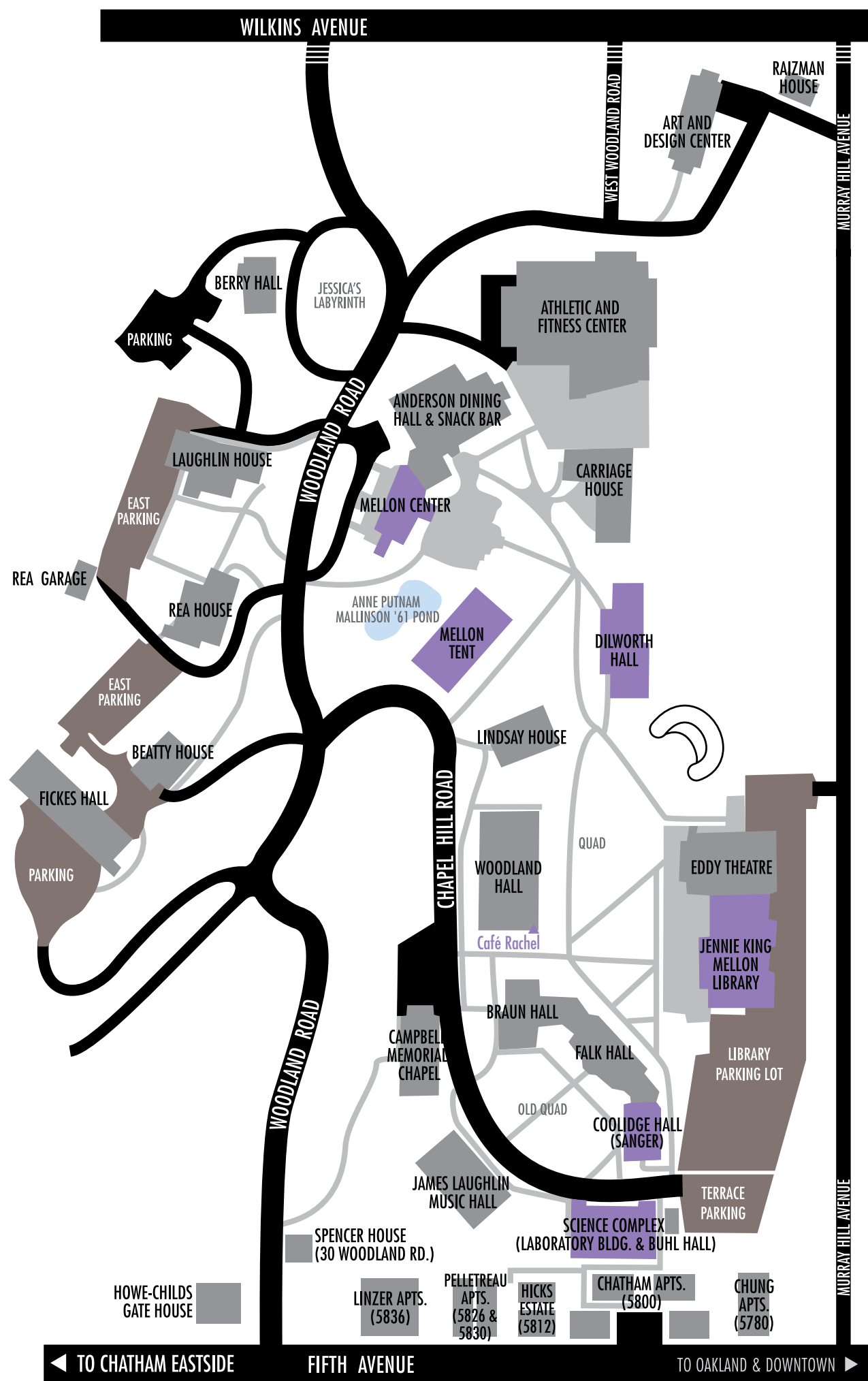
AFHVS/ASFS Annual Conference

June 24-28, 2015



Bridging the Past, Cultivating the Future

Hosted by Chatham University
Falk School of Sustainability, Food Studies Program
Pittsburgh, PA



◀ TO CHATHAM EASTSIDE

FIFTH AVENUE

TO OAKLAND & DOWNTOWN ▶



Bridging the Past, Cultivating the Future: Exploring Sustainable Foodscapes

AFHVS/ASFS ANNUAL CONFERENCE

June 24-28, 2015

Hosted by Chatham University Falk School of Sustainability Food Studies Program
Pittsburgh, Pennsylvania

Table of Contents

| | |
|------------------------------|----|
| AFHVS and ASFS | 2 |
| Conference Welcome | 3 |
| 2015 Prizes and Awards | 4 |
| Conference Sponsors | 5 |
| Events | 6 |
| Wednesday Field Trips | 8 |
| Schedule at a Glance | 10 |
| Keynote Speaker | 12 |
| Sessions Overview | 13 |
| Program Schedule | |
| Wednesday, June 24 | 16 |
| Thursday, June 25 | 16 |
| Friday, June 26 | 23 |
| Saturday, June 27 | 30 |
| Sunday, June 28 | 36 |
| Index | 42 |

Agriculture, Food and Human Values Society (AFHVS)

The Agriculture, Food and Human Values Society was formed in 1987 and promotes interdisciplinary research and scholarship on the values, visions, and structures underlying contemporary food systems, nationally and internationally. Through conferences and its journal, *Agriculture and Human Values*, it explores alternative visions of more democratic and decentralized food systems that sustain local and regional communities, cultures, and habitats.

afhvs.wildapricot.org

Association for the Study of Food and Society (ASFS)

This year marks the 30th anniversary of the Association for the Study of Food and Society, an organization dedicated to promoting interdisciplinary approaches to food, society, and culture. Its journal, *Food Culture and Society*, has received awards for design and content.

www.food-culture.org

Society for the Anthropology of Food and Nutrition (SAFN)

AFHVS and ASFS are pleased to welcome the Society for the Anthropology of Food and Nutrition (SAFN). SAFN was organized in 1974 in response to the increased interest in the interface between social sciences and human nutrition among members of the American Anthropology Association. **For this conference, we thank SAFN for sponsoring two sessions on Thursday (C10 and D1) and the 2:45-3:15 coffee break.**

foodanthro.com/about-safn/

Conference Planning Committee

Jessica Mooney, *Conference Coordinator*

Alice Julier, *Conference and Program Chair*

Hallie Jensen, *Local Arrangement and Troubleshooting*

Dani Lyons, Rachel Forlifer, Clara Gamalski, Kate Laubacher, Ada Cuadrado-Medina, *Program, Tours, Events, Logistics, and more*

Angie Jasper and Jessica Server, *Banquet*

Organizers

Johanna Klotz, Greg de Saint Maurice, Farha

Ternikar, Nadine Lehrer, Mimi Seidel, *Additional Program and Local Arrangement Support*

Krista Terpack, *Art and Design*

WELCOME



The conference organizing committee welcomes you to Pittsburgh. Writers such as August Wilson, Michael Chabon, Rachel Carson, Annie Dillard, and Nellie Bly have all had a hand in defining the Steel City, its three rivers, many bridges, and ethnic neighborhoods. Think about Carnegies, Heinzes, Mellons, shaping the industry, the museums, libraries, universities, and communities within this triangular, hilly space. Our sports are legendary like our heroes, Roberto Clemente and Franco Harris. Our art spans taste from Andy Warhol to Henry Clay Frick. We embrace a real and invented heritage of producing pickles, ketchup, pierogi, and much more.

Taking our cue from Pittsburgh's history and character, symbolized by its many bridges, the conference theme encourages a focus on the processes that help us explore across divisions, whether they are shaped by disciplines, theories, methods, or activist priorities, material needs, cultural and agricultural histories, historical or modernist narratives. This year's theme emphasizes the need to plan forward by looking backwards, by imagining and creating spaces where agricultural and culinary practices mesh with opportunities for environmental, social, cultural, and material sustenance.

The events, food purveyors, people, and organizations you'll encounter this week are all engaged in revitalizing, remembering, and sustaining food systems in the region. In its six years of existence, the Food Studies program at Chatham has benefited from partnerships, projects, relationships, and support from a wide range of groups nationally and locally who have now

come together to help make this conference a success. Our food service company, Parkhurst uses produce from our Eden Hall Campus farm and supports projects on sustainable sourcing, chef-student competitions, and campus Food Day events. Please be sure to read the display information that explain how many of our local chefs, food producers, graduate students, and farmers have contributed their labor and foods to the conference.

The fantastic staff in the Falk School have dedicated their time and prodigious skills to this program – we could not get through a day without Jessica Mooney and Hallie Jensen. Thanks also to the other amazing Chatham people who support outreach and activities: Angie Jasper, Krista Terpack, Alicia Danenberg for understanding that camp and conference can co-exist, Dawn Roerink, Chief Don, Stacey Enck. Our administrative leaders who agreed to let us take over this small verdant campus include President Esther Barazzone, Vice Presidents Walter Fowler, Jennifer Lundy, and Jenna Templeton, and Falk School Dean, Peter Walker. From Parkhurst, we thank Chef Dan, Scott, and Rob. From the Chatham grad student and alumni roster, we have had an enormous amount of help from Jessica Server, Dani Lyons Rachel Forlifer Clara Gamalski, Kate Laubacher, and especially Elise Mirande who made so many fantastic cookies; Thanks to the crew at Eden Hall farm, who grew mushrooms, radishes, kale and so much more: Steph Box, Gianna Fazioli, Cassandra Malis, Amber Webb, Katie Walker, Matt Kelterborn, Tony Miga, and Allen Matthews. Thanks to Maureen Gullen and Ada Cuadrado-Medina for the beautiful signs. And gratitude to Johanna Klotz for knowing how to organize sessions and having a spouse in a band.

Alice Julier

2015 PRIZES AND AWARDS

AFHVS Prizes

The Richard P. Haynes Distinguished Lifetime Achievement in Agriculture, Food and Human Values

Carolyn Sachs, Professor of Rural Studies, Head of Women's Studies Department, Penn State University

Excellence in Research Award

Julie Guthman, Professor of Social Sciences, Program in Community Studies University of California, Santa Cruz

Special Commendation for Service to AFHVS

Michaela Oldfield, PhD Candidate, Department of Community Sustainability, Michigan State University

Graduate Student Paper Award

Melissa Poulsen, PhD Candidate, Department of International Health, Johns Hopkins Bloomberg School of Public Health

"Cultivating citizenship, equity, and social inclusion? Putting civic agriculture into practice through urban farming"

ASFS Prizes

Alex McIntosh Graduate Student Paper Award

Adrienne Rose Johnson, Stanford University

"Diet Advice and the 'Paradise Paradox': Nutrition Narratives of the Pacific Islands"

William Whit Undergraduate Paper Award:

Sydney Kajioka, University of the Pacific

"Culinary Internment of the Japanese-Americans"

Belasco Prize for Scholarly Excellence

Paul Freedman, Yale University

"Women and Restaurants in the Nineteenth-Century United States," *Journal of Social History* 47 (2014)

ASFS 2015 Book Prize

Amy Bentley

Inventing Baby Food: Taste, Health, and the Industrialization of the American Diet (University of California Press, 2014)

ASFS 2015 Pedagogy Prize

Jennifer Burns Bright, the Honors College at the University of Oregon

"Bread 101"

SPONSORS

A Special Thank You to All of Our Conference Sponsors

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Chatham University Food Studies Program
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Society for Anthropology of Food and Nutrition

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The Pennsylvania Department of Agriculture
Small Planet Foundation
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Bronze

American Health Care Group
Syracuse University Food Systems Program
La Prima Coffee Roasters
Wilkesburg Community Development Corporation

Friends of the Conference

Tait Farms
Paragon Foods
Penn's Corner Farm Alliance
Pennsylvania Farmer's Union
Soergel's Orchard Market
East End Food Co-op
Slow Food Pittsburgh
TABLE Magazine
Enrico's Biscotti
Hop Farm Brewery
Wigle Whiskey
Braddock Community Bread Oven
Keith Fuller, Root 174 Restaurant
Kevin Hermann, Porch Restaurant
Tamilselva Thangadurai; Taj Mahal

Pierogi Night/APTEKA
Whole Foods Pittsburgh & Wexford
Pittsburgh Transportation Group
Apoidea Apiary
Barre bars
Pittsburgh Food Policy Council
Shagbark Mills
Weatherbury Farms

Exhibitors

Mellon Board Room, Mellon Center

Thursday, Friday, & Saturday, 9:30 a.m.-3:00 p.m.

American Health Care Group
Bloomsbury Publishing
Chatham University
Chelsea Green Publishing
John Hopkins Center for a Liveable Future
Journal of Agriculture, Food Systems,
and Community Development
Local Food Systems Information
Pennsylvania Farmers Union
Pennsylvania Association for Sustainable Agriculture
Penguin Publishing Group
Taylor + Francis, Routledge
The Scholar's Choice
University of Georgia Press
University of Illinois Press
University of Vermont

Events

Wednesday, June 24

Welcome Reception: Strip District Block Party

5:00-8:30 p.m.

The Strip District links downtown Pittsburgh to other historic neighborhoods – it is a narrow strip of land in a flood plain with the Allegheny River and the Hill District shaping its boundaries. It is originally the site of industry, rail and river transport, and wholesale markets. Today the Strip is a hub of retail ethnic and regional food specialties, local produce and production, and street vendors. The Block Party is hosted by our partners, Wigle Whiskey, a successful craft distillery in the historic birthplace of American whiskey, and Community Kitchen Pittsburgh, a mission-based food service company.

Join us for cocktails, local food, and fun. Transportation from and back to Chatham is provided: Shuttles leave from Mellon Center front entrance at 4:30 and return at 7:30 and 8:30. (FREE -- SIGN UP WITH REGISTRATION).

The Strip District is close to Downtown and Lawrenceville with many terrific restaurants. Please check out our dining guide for suggestions.

Thursday, June 25

Food Truck Lunch

11:30 a.m.-1:30 p.m., parking lot behind Eddy Theater

A passel of Pittsburgh's local food trucks as well as Parkhurst, our food service, will be offering lunch items for sale on campus. Trucks will be located in the parking lot behind the Eddy Theater. Trucks include: PGH Taco Truck; Mac and Gold; Steer and Wheel; Randita's; Pop Stop; The Waffler Truck .

Happy Hour

4:30-6:00 p.m., under Mellon Center Tent

In celebration of the 30th Anniversary of ASFS, we invite you to enjoy cocktails and appetizers prior to the Keynote Address. (FREE)

Friday, June 26

Eden Hall Banquet

6:00-8:00 p.m.

Bridging the Past: the banquet will be held at the historic Eden Hall campus and farm. Originally a retreat space for women who were Heinz Ketchup factory workers, the working farm is the home of Chatham's Sustainability and Food Studies programs. Featuring chefs from Root 174, Pierogis Plus, Parkhurst, Google, and The Porch restaurant, the dinner stations will include artisanal, local, and ethnic foods procured and prepared by other local chefs, farmers, and purveyors, including Chatham Food Studies students, faculty, and staff. Tour the aquaculture labs, the dairy barn cafe, greenhouses, and gardens while enjoying the best of the local food system. Transportation from and back to Chatham is provided. Buses leave from the Mellon Center front entrance starting at 4:30 leaving every 15 minutes until 5:15. Buses will return on the half hour from 7:30-9:30 p.m. (PREREGISTRATION REQUIRED)

Directions to Eden Hall Campus can be found at chatham.edu/about/directions.cfm

Saturday, June 27

Community Partner Lunch and Presidential Addresses

11:30 a.m.-1:30 p.m., under Mellon Tent

Lunch is provided by the following groups: **Conflict Kitchen** (a restaurant that serves cuisine from countries with which the United States is in conflict), **MIX Salad Concept** (locally sourced company owned by Chatham graduates); and **Community Kitchen Pittsburgh** (mission-based food service focused on workforce training and food rescue).

Welcom from Hannah Smith-Brubaker, Deputy Secretary, Pennsylvania Department of Agriculture; Chatham alumna

AFHVS President Amy Guptill and Past President, Patricia Allen
"Curious Silences in Agrifood Studies: a Dialogue"

ASFS President Krishnendu Ray

"*Jainsa khave anna, vainsa hove manna: As the Grains You Eat, So Will be the Mind*"

Bluegrass Concert

7:30 p.m., Eden Hall Campus Hilda M. Willis Amphitheater

After the main conference program ends on Saturday, please feel free to join us for a Bluegrass Concert by the Allegheny Drifters and the Shelf Life String Band at Chatham's Eden Hall Campus (Transportation is not provided; directions at www.chatham.edu/edenhall/directions)

Sunday, June 28

ASFS and AFHVS Board Meetings

9:00 a.m.-12:30 p.m., Eden Hall Campus

Transportation to Eden Hall leaves from Mellon Center front entrance at 8:00 a.m.. Transport back to Pittsburgh or Pittsburgh International Airport 1:00-3:00 p.m.

About the Session Breaks

Food for the morning session breaks is provided by Parkhurst Dining. It features Venturi Yogurt, a local company founded by CMU graduates. All of the coffee served is Eden Hall Blend coffee from La Prima Coffee Roasters, created in partnership with graduate students in the Food Studies Program at Chatham. Proceeds go towards student travel scholarships.

Food for other session breaks has been donated, created, and provided by partners and friends of the Food Studies Program. Penn's Corner Farm Alliance, Enrico's Biscotti, Beaver Meadow Creamery, Soergel's Orchard and Market, Paragon Foods, the East End Co-op, Breadworks Bread Company, the students in Fermentation Class, Chatham farm graduate assistants (mushroom pate, radishes, and kale), Apoidea Apiary, La Dorita Dulce de Leche,

Wednesday Field Trips

7:00 a.m.-5:00 p.m. **Pennsylvania Pork: Present and Future of Regional Hog Production**

This all-day tour will focus on meat production, visiting two hog facilities near Breezewood, Pennsylvania. First we will visit gestation and feeder pig rooms at a large hog operation for one of the state's largest slaughter facilities. This facility has recently phased out some of its confinement crates in favor of small indoor pens. Second we will visit and speak with the owner of a smaller hog farm which raises Kunekune pigs on pasture and sells pork, lard soaps, organic feed grains, and breeding stock via direct sales.. Discussion and presentation on animal production, processing, and supply chain decision making by Susan Beal, holistic veterinarian.

8:00 a.m.-1:00 p.m. **Urban Agriculture in Pittsburgh**

From backyard gardens of Italian immigrants to full scale farms, urban agriculture has a foothold in the urban areas of Allegheny County. We will visit three different kinds of urban farms and gardens and ends with lunch at The Porch, a local restaurant with a rooftop garden and engage in discussion with local urban agriculture experts.

8:00 a.m.-3:30 p.m. **From Pasture to Palate: A Morning With John and Sukey Jamison**

John and Sukey Jamison run one of the most famous pasture raised lamb operations in the country. Located in Latrobe, PA, with an on-site USDA-certified slaughter facility, the Jamisons work the supply chain, from supermarkets to high-end restaurants in New York City and beyond, and have been featured in books including Dan Barber's *The Third Plate*. Hear first-hand John's stories, share in Sukey's culinary skills, ranging from haute cuisine to prepared soups for the wholesale market. Learn from Sally Frey about Chatham's curricular collaborations with the Jamisons. The day ends with a collectively prepared lunch and stories at the Jamisons farmhouse.

8:45 a.m.-4:00 p.m. **Community Food Security in Pittsburgh: Exploring Innovative Solutions**

This all-day tour begins with Greater Pittsburgh Community Food Bank, includes a visit to a community farm and community oven in a nearby low income community, and ends with a visit to a greenhouse that provides seedling for a farm stand and local restaurants. Through their 94,000 square foot LEED certified warehouse, the food bank distributes nearly 2 million pounds of food through almost 400 member agencies in an 11 county area. The Braddock Community Farm, located in the shadow of one of the few remaining Pittsburgh steel mills, is a project of GROW Pittsburgh.. The tour continues to Braddock Community Oven, coordinated by a Chatham University student, Shauna Kearns. The new community oven will be a site for local food production, community engagement and a job-training program. The last stop will be the Frick Greenhouse, also a program of GROW Pittsburgh.

12:00-4:00 p.m. **Steel City Sampler: A Rust Belt Culinary Tour**

In the early 1900s, The Steel Valley of Homestead, Munhall, and Braddock was home to immigrants from around the globe. These thriving towns, once dotted with retail shops, bakeries, backdoor gardens and many a beer hall, fell silent in the '80s when the mills closed, but now are a part of the Pittsburgh-area renaissance. On this tour run by Pittsburgh Tours & More, participants will visit a renovated church hall, a modernized mill bar, and other revamped treasures of the still gritty mill towns to savor culinary delights that reflect the region's rich heritage as well as its now trendy rustbelt cuisine!

1:00-4:00 p.m. **Lawrenceville: A Neighborhood Walking Tour**

Rooted in its industrial past, Lawrenceville is home to artists, small businesses and many well-known restaurants. On this afternoon walking tour, we will see that past and present blend together, by visiting up-and-coming craft brewers, butchers, bakers and more. We'll also hear from residents and community members that have watched the neighborhood transform into one of the "hippest" communities in the country.

1:00-4:00 p.m. **Pittsburgh Dairy: Crafting Milk Into the Delicious Dairy Products We Know and Love**

Dairy is one of the top agricultural products produced in Pennsylvania and this tour will allow you to see and experience some of the small businesses that are creating and selling delicious dairy products throughout Pittsburgh. Hear from ice cream, dulce de leche, and cheese businesses at La Dorita dulce de leche factory space and at the Pittsburgh Public Market. And no dairy tour is complete without samples of all these tasty treats, which is sometimes the best way to demonstrate Pittsburgh's immense love for dairy!

1:00-6:00 p.m. **From Field to Bottle: Western Pennsylvania's Regional Grains Production**

Throughout the 1700s and 1800s, Pittsburgh was the epicenter for American Whiskey. Farmers and distillers in the area have worked to revive this food culture. On this tour you will explore the grain to bottle production process and experience how organic grains growing and production has increased in Western Pennsylvania. The tour covers the local partnerships involved in this process, including a grains farm and a distillery following from field to bottle. The first stop will be Weatherbury Farm, a local grains grower. Next, we will stop at Wigle Whiskey, a Pittsburgh organic craft spirits distillery who buys from Weatherbury Farm, for a tour and whiskey tastings.

1:30-4:30 p.m. **The Strip District: A Taste of the Past**

This afternoon walking tour will encompass a five block area alive with specialty grocers from around the world, street vendors and musicians, restaurants, urban wineries and distilleries. Stops will include an Italian bakery, a Polish deli, a Mexican grocery store, and more with tastings along the way. We will conclude with the Pittsburgh Public Market and The Market Kitchen, the city's newest incubator kitchen.

SCHEDULE AT-A-GLANCE

Wednesday 6/24

| | |
|---------------------|---|
| 7:15 a.m.-6:00 p.m. | Registration Open (Mellon Center) |
| 8:00-5:00 p.m. | Field Trips (Buses leave Mellon Center front entrance) |
| 5:00-8:30 p.m. | Strip District Block Party: Official Conference Welcome (Wigle Whiskey) |

Thursday 6/25

| | |
|----------------------|---|
| 7:15 a.m.-6:00 p.m. | Registration Open (Mellon Center) |
| 7:45-8:30 a.m. | Coffee and Morning Snacks (Mellon Tent) |
| 8:30-9:45 a.m. | Morning Session 1 |
| 9:45-10:15 a.m. | Coffee Break (Mellon Tent and Library Patio) |
| 10:15-11:30 a.m. | Morning Session 2 |
| 11:30 a.m.-1:30 p.m. | Lunch: Food Trucks (Library parking lot) |
| 1:30-2:45 p.m. | Afternoon Session 1 |
| 2:45-3:15 p.m. | Coffee Break (Mellon Tent, sponsored by SAFN) |
| 3:15-4:30 p.m. | Afternoon Session 2 |
| 4:30-6:00 p.m. | On-Campus Happy Hour/Break (Mellon Tent) |
| 6:00-7:30 p.m. | Keynote Speaker (Campbell Memorial Chapel) |
| 7:30-9:00 p.m. | Dinner On Own |

Friday 6/26

| | |
|----------------------|--|
| 7:15 a.m.-4:00 p.m. | Registration Open (Mellon Center) |
| 7:45-8:30 a.m. | Coffee and Morning Snacks (Mellon Tent) |
| 8:30-9:45 a.m. | Morning Session 1 |
| 9:45-10:15 a.m. | Coffee Break (Mellon Tent and Library Patio) |
| 10:15-11:30 a.m. | Morning Session 2 |
| 11:30 a.m.-1:30 p.m. | Lunch On Own |
| 1:30-2:45 p.m. | Afternoon Session 1 |
| 2:45-3:15 p.m. | Coffee Break (Mellon Tent and Library Patio) |
| 3:15-4:30 p.m. | Afternoon Session 2 |
| 4:30-5:15 p.m. | Transport to Eden Hall for Sustainable Campus/Farm Tours and Banquet (buses leave every 10-15 minutes from Mellon Center front entrance) |
| 5:30-6:30 p.m. | Eden Hall Sustainable Campus/Farm Tours |
| 6:30-8:00 p.m. | Conference Banquet (Eden Hall Campus) |
| 7:30 p.m. | Transport back to Pittsburgh starting at 7:30 on the half-hour until 9:30 |

Saturday 6/27

| | |
|----------------------|---|
| 7:15 a.m.-1:00 p.m. | Registration Open (Mellon Center) |
| 7:45-8:30 a.m. | Coffee and Morning Snacks (Mellon Tent) |
| 8:30-9:45 a.m. | Morning Session 1 |
| 9:45-10:15 a.m. | Coffee Break (Mellon Tent and Library Patio) |
| 10:15-11:30 a.m. | Morning Session 2 |
| 11:30 a.m.-1:30 p.m. | Lunch: Presidential Addresses and Awards Presentation (Mellon Tent) |
| 1:30-2:45 p.m. | Afternoon Session 1 |
| 2:45-3:15 p.m. | Coffee Break (Mellon Tent and Library Patio) |
| 3:15-4:30 p.m. | Afternoon Session 2 |
| After 4:30 p.m. | Free Time/Dinner On Own |
| 7:30 p.m. | Bluegrass Concert at Eden Hall (public event) |

Sunday 6/28

| | |
|-----------------------|--|
| 8:00 a.m. | Transport to Eden Hall leaves from Mellon Center front entrance <i>Coffee and morning snacks at destination</i> |
| 9:00-11:00 a.m. | Individual Association Business Meetings: AFHVS/ASFS |
| 11:00 a.m.-12:30 p.m. | Joint Business Meeting with Lunch |
| 1:00-4:30 p.m. | Transport back to Pittsburgh or Pittsburgh International Airport |

Exhibitor Hours

Mellon Board Room, Mellon Center

Thursday 9:30 a.m.-3:00 p.m.

Friday 9:30 a.m.-3:00 p.m.

Saturday 9:30 a.m.-3:00 p.m.

KEYNOTE SPEAKER



Michael W. Twitty

***Scholar, Culinary Historian and
Historical Interpreter***

Culinary Justice:
Defining a Theory of Gastronomic
Sovereignty

**Thursday, June 25, 5:30 p.m.
Campbell Memorial Chapel**

Personally charged with preparing, preserving and promoting African American Foodways and its parent traditions in Africa and her Diaspora and its legacy in the food culture of the American South. Michael is a Judaic studies teacher from the Washington D.C. Metropolitan area and his interests include food culture, food history, Jewish cultural issues, African American history and cultural politics. His blog, Afroculinaria highlights and addresses food's critical role in the development and definition of African American civilization and the politics of consumption and cultural ownership that surround it. His forthcoming book, *The Cooking Gene* documents the connection between food history and family history from Africa to America, from slavery to freedom. Begun in 2011, the project successfully garnered funding and significant media attention in 2012 to initiate a journey known as The Southern Discomfort Tour.

SESSIONS OVERVIEW

Thursday

| | A (8:30-9:45 a.m.) | B (10:15-11:30 am.) | C (1:30-2:45 p.m.) | D (3:15-4:30 p.m.) |
|------------------------------------|---|---|--|---|
| JKM Library 103 | A1: Place, Taste, Voice | B1: WORKSHOP: Designing Tools and Systems for New Food Cultures | C1: Selling Sustenance: Direct Market Community Agriculture in the 21st Century | Food as Patrimony: Ethnographic Perspectives on the Heritagization of Food |
| Dilworth Lab Classroom | | | | |
| Mellon Living Room | URBAN AG & FOOD: A3: Food, Public Land, and Forests | B3: Religion, Community, and Food | URBAN AG & FOOD: C3: Food Fixes the City: Urban Solutions | URBAN AG & FOOD: D3: Diversifying the Neighborhood: Urban Growing and Selling |
| Mellon, Conover Room | A4: Out Standing in a Field: Farmers, Feminists, and Field Hands | B4: Biodiversity in Agricultural Systems | C4: The Facticity of Food | D4: Give Us Bread and Roses: Labor, Equity, and Food |
| Mellon, Devore Room | A5: Publishing Scholarly Work for Stakeholder Audiences (RT) | SCHOOLS & EDUCATION: B5: Seaching Sustainable Consumption Through Project-Based Learning (RT) | C5: Breaking Barriers, Building Bridges: Alternatives to the Academy for Scholars and Career-Seekers | D5: Edible Ethnicities in Transition (RT) |
| Coolidge, Sanger Lecture Hall | GENDER: A6: Cooking the Books: Gender and Text | GENDER: B6: Engendering Cooking and Consumption | GENDER: C6: Crafting Food, Crafting Change: Gender in Global Contexts | D6: Design Thinking Applied to Food Studies |
| Science Com, Beckwith Lecture Hall | DIETETICS: A7: Moral Logic of Dietetics 1 | DIETETICS: B7: Eoral Logic of Dietetics 2 | FOOD SECURITY: C7: Contextualizing Farming and Food Security | D7: Regional Investment |
| Dilworth 100 | A8: Theorizing Change Across the Food Universe | B8: Genealogies of Edibility in Global Culture | C8: Imagining Alternative Communities: Bread, Banquets, and Sovereignty | D8: Changing Healing Institutions Through Food and Agriculture |
| Dilworth 006 | A9: 100 Years of Liberty Hyde Bailey's The Holy Earth | B9: Gastrodiplomacy: Food in Politics | C9: Ranks, Roles, and Responsibilities: What it Means to be a Chef in the 21st Century | D9: Religion and Food |
| JKM Library LCC2 | A10: Gastronomy, Authenticity, and Biopolitics | B10: Preserving Crops, Creating Markets | C10: Quinoa: Surviving Super-food Status in the Andes | D10: Bridging Culture and Change |

SESSIONS OVERVIEW

Friday

| | E (8:30-9:45 a.m.) | F (10:15-11:30 am.) | G (1:30-2:45 p.m.) | H (3:15-4:30 p.m.) |
|------------------------------------|--|---|--|---|
| JKM Library 103 | DRINKS: E1: "Get Your Drink On" | F1: What's Alternative Got to Do With It? | DRINKS: G1: Intoxicants: Pleasure, Nutrition, Aesthetics | H1: Implementing a Systems Framework for Challenging and Changing the Food System |
| Dilworth Lab Classroom | SCHOOLS & EDUCATION: E2: Teaching Food Systems | SCHOOLS & EDUCATION: F2: Harvesting Higher Education | SCHOOLS & EDUCATION: G2: Continuing Food Education | |
| Mellon Living Room | URBAN AG & FOOD: E3: Growing in the Streets: Urban Agriculture in the US | MEAT: F3: Hanaging Meat | MEAT: G3: Here's the Beef | H3: Assessing Food Systems: Organizing for Resilience |
| Mellon, Conover Room | E4: Prehistoric Food and Culture in the Ohio Valley | VISUAL METHODS: F4: Collaborative Visual Methods for Food Studies | VISUAL METHODS: G4: Visualizing and Materializing Food: New Methods, New Ideas | VISUAL METHODS: H4: Visualizing and Materializing Food: Applications |
| Mellon, Devore Room | | F5: Ethnic Groceries: Commerce, Community and Culinary Tourism (RT) | G5: City Food: Deep Data and Thick Mapping of Diasporic Foodways (RT) | H5: Cultivating the Fugure at the Rural-Urban Interface |
| Coolidge, Sanger Lecture Hall | GENDER: E6: Food, Culture, Gender | GENDER: F6: Feminist Food Activism and Justice | G6: What makes "food work" sustainable?: Values, Representations and Images | H6: Local Food: Trapped or Transformed |
| Science Com, Beckwith Lecture Hall | E7: Finding the Fix: Situated Food Systems Solutions | F7: To Markets, 1: Theories and Comparisions | G7: To Market, 2: Measurements and Assessments | H7: Another Acronym: Analyzing Alternative Food Movements |
| Dilworth 100 | DIETETICS: E8: The Body Politic: Citizenship and Diet | F8: Sensing Food: Taste, Place, Memory, and Power | G8: Mediating Space and Place | H8: Methods for Capturing Cooking Skills and Knowledge |
| Dilworth 006 | E9: Neither Solid Nor Liquid: Commodities of Unusual Quality | F9: CounterCulture Consumption | G9: Hot, Fried, and Regionalized: The Complicated Terrain of American Food | H9: Culinary Authorship: Cooking in the Public Eye |
| JKM Library LCC2 | E10: Complications and Opportunities in Rural Contexts | F10: Safety, Strategy, and Stakeholders | G10: Not Just Any Addictive White Powder: Sugar | H10: Situating Ourselves: Narratives, Foodscapes, Sustenance |

Saturday

| | J (8:30-9:45 a.m.) | K (10:15-11:30 am.) | L (1:30-2:45 p.m.) | M (3:15-4:30 p.m.) |
|------------------------------------|---|---|--|--|
| JKM Library 103 | J1: Stalking the Wily Organic: Politics and Preferences | SCHOOLS & EDUCATION: K1: Beyond Animal House: Changing College Dining Hall Culture | L1: Feeding the Children: Food, Knowledge, Access | M1: Policy, Management, People |
| Dilworth Lab Classroom | SCHOOLS & EDUCATION: J2: More to Learn | | L2: AFHVS Visioning (2 sessions) | M2: AFHVS Visioning (2 sessions) |
| Mellon Living Room | J3: Re-peasantization in the North: Practice, Politics, Discourse | K3: Relationality and Legitimacy in Alternative Food Systems | L3: USDA AMS Toolkit Workshop | M3: Collaborations For Equity in the Food System: Progress, Challenges, Priorities (INFAS group) |
| Mellon, Conover Room | J4: Fermentation in Pedagogy (RT) | | L4: Food Studies Programs: Design, Development, Evolution (RT) | M4: Measuring Consumption: How We Eat, What We Waste |
| Mellon, Devore Room | SCHOOLS & EDUCATION: J5: Food Systems Education: Rewards and Challenges (RT?) | SCHOOLS & EDUCATION: K5: Teaching About Food Systems: Successes and Challenges (RT) | L5: Closing the Gap: Experiences with Transdisciplinarity in Food and Farming (RT) | M5: The 7X5 Research and Policy Agenda (RT) |
| Coolidge, Sanger Lecture Hall | SCHOOLS & EDUCATION: J6: Classroom, Campus, and Community Collaborations to Promote Local Food Security | K6: Creating and Contesting Eco-Organic-Sustainable Agriculture | L6: (Re)creating Stories of Community Food Work: Narratives as Spaces of Generative Possibilities for Political Praxis | M6: Food, Culture, and Society journal board meeting (4 p.m.) |
| Science Com, Beckwith Lecture Hall | J7: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research | FOOD SECURITY: K7: Food Insecurity 1: Policy, Programs, Practices | FOOD SECURITY: L7: Food Insecurity 2: Work, Policy, and Practice | M7: Scale and Success in Regional Food System Initiatives |
| Dilworth 100 | J8: Beyond Culinary Tourism: Gastronomic Spaces and Communities | K8: The Cultural Economy of Food and Place 1 | L8: Cultural Economy of Food and Place, 2 | M8: Teaching, Writing, and Publishing the Food Essay (RT) |
| Dilworth 006 | J9: Meaning of Meatlessness | K9: Crafting Food and Self | L9: Countering Globalization: The Protection and Representation of an Indigenous Food Fare in East Asia | DIETETICS: M9: Feeding the Civic Body |
| JKM Library LCC2 | J10: Farm Bill: Subsidies and New Issues | K10: Cultivating Change | I10: Guidance for Sustainable Diets (RT) | M10: Contested Consumption |

PROGRAM SCHEDULE

WEDNESDAY, JUNE 24, 2015

7:15 a.m. Conference begins!

Mellon Center

Check in and registration open

8:00 a.m.-5:00 p.m. Field Trips

Leave from front entrance of Mellon Center (see map)

5:00-8:30 p.m. Strip District Block Party

*Wigle Whiskey, 2401 Smallman Street, Pittsburgh, PA
www.wiglewhiskey.com*

Transportation to Wigle from Chatham will leave from front entrance of the Mellon Center between 4:30-5:30 p.m. and return to Chatham from 7:30-8:30 p.m.

Appetizers and drinks will be provided.

8:30 p.m. Dinner on own

Please see enclosed list of dining options

THURSDAY, JUNE 25, 2015

7:15 Conference registration open

Mellon Center

Coffee and morning snacks available under Mellon tent, starting at 7:45 a.m.

9:30 a.m.-3:00 p.m. Conference Exhibit begins

Mellon Board Room

8:30-9:45 a.m. SESSION ONE (A)

A1. PANEL: Place, Taste, Voice

JMK Library 103

- Nevin Cohen, City University of New York; Rositsa Ilieva, The New School

Fooding the City: Everyday food practices and the transition to sustainability

- Melissa McGovern, Le Moyne College

Exploring Taste Preferences in Middle Class College Students

- Annie Hauck-Lawson, Poly Prep Country Day School

The Food Voice: An Overview in a Nutshell

A2. Dilworth Lab

A3. PANEL: Food, Public Land, and Forests

Mellon Living Room

- Catherine Bukowski, John Munsell, Virginia Tech
Community Food Forests in the United States: A Study of Design and Management Processes & Principles
- Sarah Hultine Massengale, University of Missouri Extension
Non-timber Forest Products in the United States: A Review of the Literature
- Hannah Roberson, SOAS, University of London
Imagining the future through forest gardening in urban food activism

A4. PANEL: Out Standing in a Field: Farmers and Field Hands

Mellon, Conover Room

- Venice Williams, Institute for Urban Agriculture and Nutrition
Field hands and Foodways: Cultural Farming and Education
- Rebecca Paxton; Friedrich Leisch,; Jim Bingen, Michigan State University
Farmers as health promoters: How Austrian organic farmers perceive their role in the promotion of health across multiple domains

A5. ROUNDTABLE: Publishing Scholarly Work for Stakeholder Audiences

Mellon, Devore Room

Organizer

- Jenifer Buckley, Organic Processing Institute

Participants

- Jenifer Buckley, Organic Processing Institute
- Valentine Cadieux, University of Minnesota
- Duncan Hilchey Editor in Chief, *Journal of Agriculture, Food Systems, and Community Development*
- Harvey James, Editor in Chief, *Agriculture and Human Values*
- Phil Mount, Associate Editor, *Canadian Food Studies/La Revue canadienne des etudes sur l'alimentation*

A6. PANEL: Cooking the Books: Gender and Text

Coolidge, Sanger Lecture Hall

- Elise Lake, University of Mississippi
Creating the Progressive Era Food Consumer: "Good Housekeeping Magazine" and the New Technologies of Food, 1885-1920.
- Elizabeth Schaible, New York City College of Technology, CUNY
Tea Works: The Historical and Social Implications of Women Training in Tea Room Management in Early 20th Century New York City
- Rachel Snell, University of Maine

Canadian Crusoes: Cultural Food Landscapes in English Canadian Recipe Collections, 1830-1867

A7. The Moral Logic of Dietetics, 1 Science Complex, Beckwith Lecture Hall

- Paul Thompson, Michigan State University
Demoralizing Dietetics
- Emily Contois, Brown University
Guilt-Free and Sinfully Delicious: A Contemporary Theology of Weight Loss Dieting
- Rachel Schwartz, St. Joseph's College
Shopping for Change in the Supermarket?: The contradictions of ethical consumption

A8. PANEL: Theorizing Change Across the Food Universe

Dilworth 100

- Sean Gillon, Marylhurst University
The politics of value: articulating oppositional modes of food system value, ownership, and control distribution
- Thomas Gray, USDA Cooperative Programs and University of Saskatchewan
Toward a Meso-Sociological Theory of Cooperative Membership Structural Design: An approach to off-set institutionalization
- Julia McGuire, University of Maine
The Anthropocene: the hierarchy of human energy appropriation

A9. PANEL: 100 years of Liberty Hyde Bailey's *The Holy Earth*

Dilworth 006

Organizers

- Amy Guptill, SUNY Brockport

Participants

- Clark Wolf, Iowa State University
Ground-Levels in Democratic Agrarianism: Liberty Hyde Bailey's Communitarian Environmental Ethic
- John Linstrom, NYU
The Holy Earth and Ecocriticism's "Third Wave": Bridging the Dualism of Relinquishment and Superfluity
- Paul A Morgan West Chester University
The Holy Earth in the Century of Climate Change
- Scott Peters, Cornell University
Liberty Hyde Bailey and the Challenges of Sustainability in the 21st Century

A10. PANEL: Gastronomy, Authenticity, and Biopolitics

JMK Library LCC2

- Leigh Bush, Indiana University
Controlling Discourse in Public Formation: Taste-making in the Era of New Media
- John Kainer, Texas A&M University
Authentically Alone: Authenticity and the Screen Image
- Robert Valgenti, Lebanon Valley College
The Hungriest Concept: Metabolizing Biopolitics through Gastronomy

9:45-10:15 Coffee Break

Mellon Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (B)

B1. WORKSHOP: Designing Tools and Systems for New Food Cultures

JMK Library 103

Organizer

- Sonia Massari, ISIA Design School

Participants

- Stefani Bardin, New School
- Charlotte Biltekoff, UC Davis
- Sonia Massari, ISIA Design School

B2. Dilworth Lab

B3. Mellon Living Room

B4. PANEL Biodiversity in Agricultural Systems

Mellon Conover Room

- Katherine O'Hara, Lebanon Valley College
Economies of Scale
- Alcade C. Segnon, Adam Ahanchédé, Enoch G. Achigan-Dako, University of Abomey-Calavi; Orou G. Gaoue, University of Hawaii at Manoa
Spatio-temporal dynamics in farmers' knowledge of agro-biodiversity management and willingness to apply diversified farming systems in arid and semi-arid areas in Benin
- Arthur Trese, Ohio University
The business of seed saving

B5. ROUNDTABLE: Teaching Sustainable Consumption through Project-Based Learning

Mellon, Devore Room

Organizer and presider

- Mim Seidel, Chatham University

Participants

- Emily Kramer, Chatham University
- Elise Miranda, Chatham University
- Alicia Franken, Chatham University

B6. PANEL: Engendered cooking and consumption

Coolidge, Sanger Lecture Hall

- Natallia Paulovich, The Graduate School for Social Research at the Polish Academy of Sciences
Woman in contemporary Georgia - family's breadwinner or housewife?
- Roblyn Rawlins, The College of New Rochelle
"What's For Dinner, Mommy?" The Discourse of Good Motherhood and the Practice of Home-Cooking
- Farha Ternikar, Le Moyne College
Democracy and Distinction amongst the "Chai Divas"

B7. PANEL: The Moral Logic of Dietetics, 2

Science Complex, Beckwith Lecture Hall

- Donald Thompson, Penn State University
A Critique of Disease Prevention by an Individual Food Choice Strategy
- Alexandria Ravenelle, City University of New York
Gluten-stein: The Evolution of the Gluten-Free Monster
- Marisa Wilson, University of Edinburgh
Using Photo Elicitation to Understand Nutrition Transition in Trinidad and Tobago

B8. PANEL: Genealogies of Edibility in Global Culture

Dilworth 100

Organizer

- Jaclyn Rohel, New York University

Participants

- Daniel Bender, University of Toronto
The Delectable and Dangerous: Durian and the Odors of Empire
- Hi'ilei Hobart, New York University
The Things to Eat: Applications of Pure Food and Drug Laws in Territorial Hawaii
- Jaclyn Rohel, New York University
Drunken Date Trees and Bastard Peppers: The Classificatory Politics of a Colonial Comestible

B9: PANEL Gastrodiplomacy: Food in Politics

Dilworth 006

Organizer

- Lucy Long, Center for Food and Culture

Participants

- Lucy Long, Center for Food and Culture:
Gastrodiplomacy: Definitions, Examples, and Strategies From a Food Studies Perspective (Soda Bread in Northern Ireland)
- Michelle Branch, NYU;:
Free Produce Societies as Agents of Diplomacy
- Polly Adema, Arts Mid-Hudson Folk Arts Program:
From Neighborhood to Nationhood: Gastrodiplomacy in Theory and Practice

B10. PANEL: Preserving Crops, Creating Markets

JMK Library LLC2

- Nurcan Atalan-Helicke, Skidmore College
Globalization of Taste, Markets and Livelihoods: Conservation of Siyez Wheat Bulgur (cultivated einkorn)
- Florence Becot, Terrence Bradshaw, David Conner, University of Vermont
Apple Market Optimization and Expansion through Value-Added Hard Cider Production in Vermont
- Mirjam Schoonhoven-Speijer, Sietze Vellema, Wageningen University
Trading oilseeds in northern Uganda: how ordered and skillful practices of traders link farmers to markets

11:30 a.m.-1:30 p.m. Lunch

A variety of Pittsburgh's food trucks will be parked on campus in the library parking lot near Eddy Theater. Purchase lunch here, from our food service vendor, Parkhurst, or on your own.

1:30-2:45 p.m. SESSION THREE (C)

C1. PANEL: Selling Sustenance: Direct Market Community Agriculture in the 21st Century

JMK Library 103

- Ryan Galt, Libby Christensen, Katherine Bradley, Kate Munden-Dixon, Natasha Simpson, UC Davis
Who supports Community Supported Agriculture? Exploring typologies of members and former members in California

- Amy Guptill, Brockport, SUNY; David A. Larsen, Erin Kelly, Rick Welsh, Syracuse University
Direct food marketing in the northeast U.S.: boutique, bread-and-butter, or both?
- Neil Ravenscroft, Paul Gilchrist, University of Brighton; Lui Pingyang, Fudan University
The spaces and times of community farming: fostering sustainable foodscapes

C2. Dilworth Lab

C3. PANEL: Food Fixes The City: Urban Agricultural Solutions

Mellon Living Room

- Justin Sean Myers, Marist College; Christine C. Caruso, Hostos Community College/CUNY:
Towards a Public Food Infrastructure: Alternative Strategies for Closing the Grocery Store Gap
- Jan Richt, Czech Technical University; Matthew R. Potteiger, SUNY
From Private Spaces in Communism to Communal Spaces in Capitalism: History and Current role of Urban Agriculture in Prague, Czech Republic

C4 PANEL: The Facticity of Food

Mellon Conover

- Jonathan Biderman, SOAS Anthropology of Food
Food Tech Needs Food Studies
- Charlotte Biltekoff, UC Davis
Watching Mold Grow: Facts, Politics, and "Processed Food" Lesson Plans
- Barbara Evers, Murdoch University
Discourses on Food Security for Australian consumer-citizens

C5 ROUNDTABLE: Breaking Barriers, Building Bridges: Discussing Alternatives to the Academy for Scholars and Career Seekers in Food and Nutrition

Mellon Devore

Organizers

- Emily Stengel, University of Vermont
- Elyzabeth Engle, Penn State University
- Leigh Bush, Indiana University

Moderator

- Elyzabeth Engle, Penn State University

Participants

- Maria R. Carabello, University of Vermont
- Leslie Pillen, Penn State University
- Marisol Pierce-Quinonez, World Bank
- Emily Stengel, University of Vermont;
- Lucy Norris, Puget Sound Food Hub/Northwest Agriculture Business Center
- Erin Caricofe, Seed Capital KY
- Jenifer Buckley, Organic Processing Institute
- Dawn Plummer, Pittsburgh Food Policy Council
- Madeleine Chera, Indiana University

C6 PANEL: Crafting food, crafting change: gender in global contexts

Coolidge Sanger

- Ian Werkheiser, Michigan State University
Women, Justice, and Food Sovereignty in India: A Story of Transdisciplinary, Socially Relevant Research
- Megan Larmer, SOAS University of London
Who's local now? How markets and mobility shape first-generation women farmer's construction of identity and community in the American Midwest

C7. PANEL Contextualizing Farming and Food Security

Science Complex, Beckwith Lecture Hall

- Leland Glenna, Yetkin Borlu; Tom Gill, Janelle Larson, Penn State; Vincent Ricciardi, International Development Enterprises; Rahma Adam, The World Bank
Food Security, Sweet Potato Production, and Distance to Trade Centers in Northern Ghana
- Hayden Kantor, Cornell University
Growing Ambivalence: Shifting Cropping Strategies for Staple Crops in Bihar, India
- Analena Bruce, Rutgers University
Inequality and small-scale sustainable farming

C8. PANEL: Imagining Alternative Food Communities: Bread, Banquets, and Sovereignty

Dilworth 100

- Carlita Greene, University of Oregon, School of Journalism & Communication
The Paradoxes of "Compassionate" Eating: Hunger Banquets as Simulational Solidarity at the Table

- Shauna Kearns, Chatham University
Community Bread: Food Access, Apprenticeship and Civic Engagement
- Marisa Wilson, University of Edinburgh:
Alternative Food Networks in the Postcolonial World: Indigeneity and Struggles for Food Sovereignty

C9. PANEL: Ranks, Roles, Responsibilities: What It Means to be a Chef in the 21st Century Dilworth 006

Organizer

- Anne McBride, NYU

Panelists

- Marissa Cisneros, Texas A&M University
The Chefs' Dilemma: Behavioral and Environmental Effects of The Culinary Professional Project
- David Livert, Penn State University; Kathleen Merget, Jerry Fischetti, Culinary Institute of America; Richard Roberts, Professional Examination Service
The Emotional Kitchen: Development of a Novel Approach to Measuring Emotional Abilities of Kitchen Leaders
- Anne McBride, New York University
Who's The Best? Ranking Restaurants, Defining Chefs
- Willa Zhen, Culinary Institute of America
Putting the "Celebrity" in Chefs: Considering Class and Status Among Cooks in Contemporary China

C10. PANEL: Quinoa: Surviving Super-food Status in the Andes

SAFN SPONSORED PANEL

JMK Library LCC2

- Ashlee Adams, Penn State University:
Intermediaries of Sustainability: how market women influence the decisions of farmers in Bolivian quinoa production and their impact on livelihoods
- Alder Keleman Saxena, Yale University:
Saving Sovereignty: "Rescuing" quinoa (and other native crops) in contemporary Bolivia
- Marygold Walsh-Dilley, University of New Mexico
(Re)Producing Ethnic Difference: Solidarity, Indigeneity, and Colonialism in the Global Quinoa Boom

2:45-3:15 p.m. SAFN Sponsored Coffee Break

Mellon Tent

3:15-4:00 p.m. SESSION FOUR (D)

D1. PANEL: Food As Patrimony: Ethnographic Perspectives on the Heritagization of Food SAFN SPONSORED PANEL

JMK Library 103

Organizer:

- Chi-Hoon Kim, Indiana University
Inventing the Korean National Dish 2.0: The Heritage Politics of Bibimbap

Panelists

- Jakob Klein, SOAS, University of London
Reimagining local foods in China: from tutechan to terroir?
- Megan Larmer, SOAS University of London
Antep Baklava: a preliminary case study of food heritagization's relationship to agriculture
- Harry G. West, SOAS, University of London:
Artisan Cheese and the Cultural Economy: (Re)connecting--but to what?

D2. Dilworth Lab

D3. PANEL: Diversifying the Neighborhood: urban food contexts

Mellon Living Room

- John Taylor, Chatham University and Sarah Lovell, University Illinois Champagne Urbana
Urban agrobiodiversity in context: A comparison of the plant diversity of African American, Chinese-origin, and Mexican-origin home food gardens in Chicago, IL
- Yuson Jung, Andrew Newman, Erika Carrillo, Jaroslava Pallas, Wayne State University
Good Food, Better City? Politics, Pedagogy, and the Reimagining of Detroit's Food Landscape
- Kristin Reynolds, The New School /Hostos Community College
Urban Agriculture and Social Justice Scholarship: Reconciling Anti-Oppression Theories with Scholarly Practice

D4. PANEL: Give Us Bread and Pickles: Equity and Food

Mellon, Conover Room

- Anna Erwin, Virginia Tech:
Farmworker Food Insecurity and Sustainable Agriculture: Connections in the Nuevo South
- Hana Uman, Chatham University
Worker-owned Food Cooperatives: Countercultural Approaches to Workplace Democracy in the U.S. Food Service Industry
- Vanessa Crossgrove Fry, Presidio Graduate School
Power in Pickles: How Cottage Food Laws Empower Small Scale Producers and Entrepreneurs

D5. ROUNDTABLE: Edible Ethnicities in Transition

Mellon, Devore Room

Organizer

- Farha Ternikar, LeMoyné College

Participants

- Sinikka Elliott, NCSU (**moderator**)
- Megan Elias, CETLS Director, BMCC
- Farha Ternikar, Le Moyné College
- Elizabeth Zanoni, Old Dominion University
- Sara Franklin, NYU

D6. PANEL: Design Thinking Applied to Food Studies

Coolidge, Sanger Lecture Hall

Organizer

- Sonia Massari, GustoLab

Panelists

- Sonia Massari, Gustolab Institute:
People centered approach: the "metabolic food design"
- Nancy Snow, Ocad University:
An Introduction to Design Processes through Food Studies
- Francesca Zampollo, Auckland University of Technology:
In Search of Meaningful Food
- David Szanto, Scienze Gastronomiche:
Design in pedagogy, design in cross-community collaboration

D7. PANEL: Changing the Food System

Science Complex, Beckwith Lecture Hall

- Lesli Hoey, Allison Sponseller, University of Michigan
Are planners enemies, obstacles or partners? A view from Michigan's alternative food movement leaders
- Christopher Wharton, Meghana Yanamandra, Heidi Lynch, Arizona State University; Michael Patrick, Mark Uchanski, Drey Clark, New Mexico State University; Micaela Fischer, Thornburg Foundation
Food system sustainability in the southwest: Developing a regional action plan to enhance resilience, livelihoods, and food security across New Mexico and Arizona
- Jessica Jane Spayde, Marylhurst University
A Relational, Reflexive Approach To Food Systems Change

D8. PANEL: Changing Healing Institutions through Food and Agriculture

Dilworth 100

- Jennifer Obadia, Health Care Without Harm
Utilization of Community Benefits to Improve Healthy Food Access in Massachusetts
- Arielle Seligson, Chatham University; Dan Dalton, The Fertrell Company:
Cultivating Recovery: Producing Food in the Community Mental Health Recovery Context
- Spela Sinigoj, University of Ljubljana, Faculty of Arts
Healthy bread in a healthy body: selected sociological aspects and dilemmas of eating in hospitals in Slovenia

D9. PANEL: Religion and Food

Dilworth 006

- Emily Bailey, University of Pittsburgh:
Adventism and Dietary Reform: the Moral Food Prophecies of Ellen G. White
- Scott Alves Barton, NYU; Charles A. Baker-Clark, Grand Valley State University; Nathan C. Crook, Ohio State University:
Foodways, Faith and Festivals
- Rebecca Shenton, Fuller Theological Seminary:
The Best of Old and New: Agricultural Continuity and Innovation among Eighteenth-Century Anabaptists in Europe and Pennsylvania
- Sylvia Grove, University of Pittsburgh
Community, cuisine, and critique in 14th century France: Food as insult in Honoret Bovet's L'Apparicion maistre Jean de Meun

D10. PANEL: Bridging Culture and Change

JMK Library LCC2

- Madeline Chera, Indiana University
Between Meals and Meanings: Notes on Snack Culture in South India
- Christine Knight, University of Edinburgh
Changing cultural representations of the Scottish diet, c.1950-2014
- Habiba Boumlik, LaGuardia Community College
Traditional Cuisine-Modern Revisited Cuisine via Food Networks and social media. The case of Chumicha in Morocco

4:30-6:00 On Campus Happy Hour

Mellon Tent

Celebrating 30 Years of the Association for the Study of Food and Society. Drinks and light appetizers served.

6:00-7:30 p.m. Association Awards and Keynote Speaker

Campbell Memorial Chapel

- Michael Twitty
Culinary Justice: Defining a Theory of Gastronomic Sovereignty

7:15 a.m. Registration

7:45 a.m. Coffee, and morning snacks

Mellon Center and Mellon Tent

8:30–9:45 a.m. SESSION ONE (E)

E1. PANEL: “Get Your Drink On”

JMK Library 103

- David Bell, Ohio University; Theresa Moran, Ohio University
To De- or Re-mystify Wine? : The Tasting Notes of Terry Theise and Jancis Robinson
- Douglas Constance, Andrew Prelog, Sam Houston State University
Contested Governance of Tennessee Whiskey
- Jennifer Packard, Boston University
The Rise and Fall of Happy Hour

E2. PANEL Teaching Food Systems

Dilworth Lab

- Randall Coleman, The Food Trade Game, Inc.
Crossing the Global Food Divide: The Food Trade Game
- Rick Welsh, Evan Weissman, Rachel Verdoliva, Syracuse University
Measuring Changes in Attitudes and Behavior Among Food Studies Students
- Elyse Zucker, Hostos Community College/CUNY
Organic Soup, Social Justice and Expository Writing: Utilizing Service Learning to Teach the Writing Process and Agricultural Processes in an Inner City College

E3. PANEL Growing in the Streets: Urban Ag in the USA

Mellon Living Room

- Katharine Bradley, University of California, Davis; Marty Neideffer, Alameda County Sheriff’s Office; Hilary Bass, Alameda County Deputy Sheriff’s Office
Innovative Partnerships for Food Justice: An analysis of local government collaboration to support an urban farm project
- Diana Mincyte, CUNY-NYC College of Technology; Karin Dobernick, Institute for Ecological Economics
Urban Farming in the North American Metropolis: Rethinking Work and Distance in Alternative Agro-Food Networks

- Sam Sittenfield, Gabe LaBelle, Yvette Vargas, Repair The World:
Expanding Urban Agriculture with Volunteers: a case study

E4. PANEL: Prehistoric Food and Culture in the Ohio Valley

Mellon Conover

Organizer

- Paul Patton, Ohio University

Panelists

- Amanda Cumpston, Ohio University
Agriculture, Foraging and Climate Change in the Late Prehistoric Period: Evidence from Patton’s Cave and Facing Monday Creek Rockshelter, Hocking Valley, Ohio
- Cameron Fortin, Ohio University
Food for the Dead: Evidence of Mortuary Feasting at The Plains Mound Center, Hocking Valley, Ohio
- Paul E. Patton, Andrew W. Weiland, Ohio State University:
Earliest Evidence for Plant Domestication in Eastern North America?

E5. ROUNDTABLE: Guidance for Sustainable Diets

Mellon Devore Room

Organizer

- Hugh Joseph

Participants

- Jennifer Wilkins, Syracuse University (moderator)
- Hugh Joseph, Tufts University
- Kate Clancy, Tufts University
- Chelsea Clarke, Tufts University

E6. PANEL: Food, Culture, Gender

Coolidge, Sanger Lecture Hall

- Rachel Forlifer, Chatham University
“That’s why we don’t hire any women”: Japanese Gender Roles, Cooking, and Ryôri Manga
- Rosalinda Salazar, University of California, Davis
A Literary Study of Food, Gender, and Social Injustice in Literature of the U.S.-Mexico Border Region (1980-2002)
- James Taggart, Franklin and Marshall College
Food, Love and Collective Memory of the Nahuatl of Mexico

E7. PANEL: Finding the Fix: Situated Food System Solutions

Science Complex, Beckwith Lecture Hall

- Richard Richards, David S. Conner, Amy Trubek, Jason S. Parker, University of Vermont
An Exploration of Marketing Decisions by Short Food Supply Chain Producers
- Hannah Reff, Boston University
Kitchen Incubators: Not Just For Eggs? Or For the Birds?
- Vanessa Fry, Presidio Graduate School;
Investing for Local, Sustainable Economies

E8. PANEL: The Body Politic: Citizenship and Diet

Dilworth 100

- Molly Hilton, Wayne State University
Can Weight Watchers Redeem American Exceptionalism?
- Beth Powell, University of Science & Arts of Oklahoma
Intolerable & Unfit: How U.S. Food & Agriculture Policies have Affected Decisions to Avoid Committing Ground Troops
- Abby Wilkerson, George Washington University
"The Melting Glacier of Food": Climate Change, Food Justice, and Anti-Obesity Discourse

E9. PANEL Neither solid nor liquid: commodities of unusual quality

Dilworth 006

- Alicia Franken, Chatham University
The Marketing of Chia Seeds: From "Pet" to "Superfood"
- Malik Hamilton, Chatham University
Jell-O: Cultural Branding of America's Favorite Dessert
- Midori Hiraga, Kyoto University
Political Economy of Transforming Vegetable Oil into Everyday Foodstuff in Japan

E10. PANEL: Complications and Opportunities in Rural Agricultural Contexts

JMK Library LCC2

- Sarah Franzen, Emory University
Wealth, Not Capital: Rural Development Strategies Among African American Farmers in the Southeastern USA
- Mary Hendrickson, Thomas Johnson, University of Missouri; Randy Cantrell, University of Nebraska; Jessica Scott, Private Consultant
The Goodness of Local Food: Consumer Attitudes and the Potential for Rural Development
- Steven Dukeshire, Dalhousie University; Yongshan Chen
Framing Intensive Fish Farming in Nova Scotia

9:45-10:15 a.m. Coffee Break

Mello Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (F)

F1. PANEL: What's Alternative got to do with it?

JMK Library 103

- Margot Finn, University of Michigan
How does culinary capital work? Unpacking taste, morality, and status anxiety in the sustainable food movement
- Shelley Koch, Emory & Henry College
Joel Salatin v. soccer moms: Confronting gender in the alternative food movement
- Rose Hermalin, Chatham University
Teaching Nutrition and Normativity: universalizing discourse in alternative food educational material

F2. PANEL: Harvesting Higher Education

Dilworth Lab

- Michelle Kaiser, Ohio State University; Nicholas A. Stanich, Franklinton Gardens
Follow the Tomato: Using Service-Learning to Explore Community Food Security Strategies
- Kerri LaCharite, Prescott College; Mary Whitney, Chatham University
Educating Environmental Beliefs on Campus Agriculture Projects in Higher Education
- Leslie Pillen, Penn State
Cultivating change: Developing a student farm, food systems

F3. PANEL: Managing Meat

Mellon Living Room

- Cassandra Malis, Chatham University
The Uncertain Future of American Bison
- Kristie O'Neill, University of Toronto
Meat, Morals, and Market Regulation: Seal and Veal
- Melissa Townsend, Beth Jorgenson, Saginaw Valley State University
Effects of the Beef Trading between the United States and European Union

F4. PANEL: Collaborative Visual Methods for Food Studies

Mellon, Conover Room

Organizer

- Valentine Cadieux

Participants

- Valentine Cadieux, University of Minnesota
Collaborative visual methods for food studies
- Valentine Cadieux, University of Minnesota; David Szanto, Concordia University and the University of Gastronomic Sciences
Making Food Visible
- Valentin Fiala, Milena Klimek, Rebecca Paxton, University of Natural Resources and Life Science Vienna; Valentine Cadieux, University of Minnesota
Hicks, Hi-techs and Hippies: Understanding and mirroring perceptions of farmers through participatory photography

F5. ROUNDTABLE: Ethnic Groceries: Commerce, Community, and Culinary Tourism

Mellon, Devore Room

Organizer

- Amy Reddinger, University of Wisconsin Colleges

Participants:

- Farha Ternikar, Le Moyne College
- Lucy Long, Center for Food and Culture
- Rachelle H. Saltzman, Oregon Folklife Network
- Charles Baker-Clark, Grand Valley State University
- Amy Reddinger, University of Wisconsin Colleges

F6. PANEL: Feminist Food Activism and Justice

Coolidge, Sanger Lecture Hall

Organizer

- Carolyn Sachs, PSU

Participants

- Arlene Avakian, University of Massachusetts Amherst
The Maternal Kitchen? Representations of Mothers in Four Feminist Food Memoirs
- Alice Julier, Chatham University
Food, Agriculture, Activism, and the Politics of Representation
- Carolyn Sachs, Penn State University
Creating Feminist Food Justice

F7. PANEL: To Markets, 1 Theories and Comparisons

Science Complex, Beckwith Lecture Hall

- Michael Fairley, Austin College
The Language of Farmers Markets
- Tiana Hayden, New York University
Dangerous Fruits: Social Relations & Infrastructural Decay in Mexico City's Wholesale Food Market
- Milena Klimek, Jim Bingen, Michigan State; Bernhard Freyer University of Natural Resources and Life Sciences, Vienna
Operationalizing Ethics: Modern Values in Farmers' Markets from Minneapolis to Vienna

F8. PANEL: Sensing Food: Taste, Place, Memory, Power

Dilworth 100

- Carole Counihan, Millersville University
Gustatory Activism in Sardinia: Taste and the Political Power of Food
- Beth Forrest, Culinary Institute of America
I Sensed this Tasted like Hell: The Role of Food, the Senses, and Identity in the Nineteenth Century
- Lisa Heldke, Gustavus Adolphus College
My Dead Father's Raspberry Patch, My Dead Mother's Piecrust: Understanding Memory as Sense
- Deirdre Murphy, Culinary Institute of America
Sugar Bush: Maple syrup and the Solitude of labor in the Industrial Age

F9. PANEL: Counterculture Consumption

Dilworth 006

- Deborah Harris, Texas State University; Mariah Carney, Texas State University
"Because You Can't Be Mad at Anyone When You Are Sharing Pie": Using Food to Promote Peace
- Lisa Trocchia-Balkits, Ohio University
Just Set the Revolution Over on the Table: Potlucks Performing Resistance
- Shannon Tyman, University of Washington
Just Pleasures: Reconciling Joy and Justice in the Alternative Food Movement

F10. PANEL: Safety, Strategies, and Stakeholders

JMK Library LCC2

- Nadine Lehrer, Chatham University; Colleen Donovan, Washington State University
Which ideas stick? Assessing a stakeholder working group process on orchard pesticide safety in Washington State orchards

- Michaela Oldfield, Michigan State University
Civil Society and Changing Food Safety Governance in the FSMA
- Taylor Reid, Tompkins Cortland Community College
Putting the Barriers to Beginning Farmer Entry and Development in Context

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

On-campus options and local neighborhoods including East Liberty, Highland Park, Regent Square, Shadyside, and Squirrel Hill are all within a short distance.

1:30-2:45 p.m. SESSION THREE (G)

G1. PANEL Intoxicants: Pleasure, Nutrition, Aesthetics

JMK Library 103

Organizer

- Kima Cargill, University of Washington

Participants

- Kima Cargill, University of Washington
Sugar is Toxic, But is It Intoxicating?
- Janet Chrzan, University of Pennsylvania
Alcohol: Drug or Food?
- Sierra Clark, New York University:
The Problem of Pleasure: Intoxication and the Evaluation of Alcohol

G2. PANEL: Continuing Food Education

Dilworth Lab

- Matthew Potteiger, SUNY
The Food Studio: Teaching Food and Landscape Systems
- Chloe Qian, Michigan State University:
Farm to School: Where Are Parents?
- Daniel Tobin, Penn State University
Current capacity and future needs related to agriculture and climate change in the Northeast: An assessment of land-grant universities' applied research and extension programming

G3. PANEL: Here's the Beef

Mellon Living Room

- Riva Denny, Michigan State University; Michelle R. Worosz, Norbert L. W. Wilson, Auburn University
The Importance of Governance Levels in Alternative Food Networks: The Case of Red Meat Inspection Rules
- Amy L. Telligman, Michelle R. Worosz, Auburn University
Salient beliefs about local beef, results from a qualitative study in rural grocery stores
- Katie Walker, Chatham University
Meat Production and Processing in Southwestern Pennsylvania: Challenges and Opportunities in the Regional Meat Supply Chain

G4. PANEL: Visualizing and Materializing Food 1: New Methods, New Ideas

Mellon, Conover Room

- Gilbert Gillespie, Harrisdale Homestead
Big Iron: Conventional Ag Porn
- Erica Giorda, Michigan State University
Artisan Food Producers at the Detroit Eastern Market: Promoting and Performing Local Food in the Post-modern City
- Evan Weissman, Syracuse University
More than Just Food: Photo-voice and Youth Perspectives on Food Justice

G5. ROUNDTABLE: City Food: Deep Data and Thick Mapping of Diasporic Foodways

Mellon, Devore Room

Organizer

- Camille Begin, Concordia University

Participants

- Camille Begin, Concordia University
- Irina Mihalache, University of Toronto
- Jeffrey Pilcher, University of Toronto
- Krishnendu Ray, New York University
- Amy Trubek, University of Vermont

G6. PANEL: What makes “food work” sustainable – values, representations, and images in contemporary foodscapes

Coolidge, Sanger Lecture Hall

Organizer

- Carole Biewener, Simmons College

Participants

- Carole Biewener, Simmons College
“Good Food” and “Good Jobs”? Does Boston’s local food movement address “sustainability” and “justice” for food system workers?
- Tara Agrawal Pedulla, Carrie Freshour, Cornell University
Serving Up the Public Plate: Food work and workers in the public sector
- Kimberly E. Johnson, Syracuse University
Contemplating myths, invisibility, and the value of food work on multiple levels
- Penny Van Esterik, York University
Breastfeeding as Foodwork

G7. PANEL: To Markets, 2 – Measurements and Assessments

Science Complex, Beckwith Lecture Hall

- Matt Bereza, Lee Fearnside, Tiffin University
A Summer at Market Confirms Data on Local Food Models
- Kathleen Bubinas, University of Wisconsin, Waukesha
Developing a Sustainability Index for Farmers Markets: Wisconsin as a Case Study
- Abigail Randall, University of Tennessee, Knoxville
Farmer’s Markets as Food Justice?: Addressing Shortcomings in Public Policy

G8. PANEL: Mediating Time and Space

Dilworth 100

- Diana Garvin, Cornell University
Black Markets: Defining Race through Commercial Space in Italian East Africa
- Michael Pennell, University of Kentucky
More than Food Porn: Teaching Food and Social Media
- Justin Bergh, University of Minnesota
Cultural Pillaging: Anthony Bourdain and the Appropriation of Exotica

G9. PANEL: Hot, Fried, and Regionalized: The Complicated Terrain of American Food

Dilworth 006

- Gianna Fazioli, Chatham University
Sriracha: The Organic Development of the American Dream

- Melissa Fuster, New York University
“We like fried things”: Health, tradition and taste negotiations in Spanish Caribbean communities in NYC
- Alicia Nelson, Boston University
Reclaiming the Land (and Sea): Marketing the Terroir of New England

G10. PANEL: Not just an addictive white powder: Sugar

JMK Library LCC2

- Caroline Erb-Medina, City University of New York
Sweets in Social Life: A Study of Sugar’s Symbolic Value through Cognition, Emotion, and Semiotic Materiality
- Helena Nichols, Chatham University
Sweet and Sour: A Look at Modern Organic and Conventional Sugar Production
- Bryan Powell, Saginaw Valley State University; Beth Jorgensen, Saginaw Valley State University
How Sweet It Is: The Covert Infiltration of Sugar into “Healthy” and “Green” Dietary Purchases

2:45-3:15 p.m. Coffee Break

Mellon Tent and Library Patio

3:15-4:30 SESSION FOUR (H)

H1. PANEL: Implementing a Systems Framework for Challenging and Changing the Food System

JMK Library 103

Organizer

- Jennifer Otten, University of Washington

Participants

- Kate Clancy, Johns Hopkins
A Framework for Assessing Effects of the Food System
- Kate Clancy, Johns Hopkins University
The U.S. Food and Agriculture System: A Complex Adaptive System
- Jennifer Otten, University of Washington
Applying a Systems Framework to Local, Regional, and State Activities
- Marilyn Sitaker, Battelle Memorial Institute
Bringing Food System Elements Together: Economic and Health Impacts of Community Supported Agriculture

H2. Dilworth Lab

H3. PANEL: Assessing food systems, organizing for resilience

Mellon Living Room

Organizer

- Nikki D-Adamo-Damery, Virginia Tech

Participants

- Susan Clark, Garland Mason, Kim Niewony, Phil D'Adamo-Damery, Nikki D'Adamo-Damery, Pete Ziegler, Virginia Tech; Kelli Scott, Virginia Cooperation Extension; Christy Gabbard, Local Concepts; Mike Burton; Sustain Floyd; Debbie Lineweaver, Southwest Virginia Fresh; Jerry Moles, Grayson LandCare, Inc.; Kathlyn Terry, Appalachian Sustainable Development; Tracy Kunkler; Social Profit Strategies
Southwest Virginia's Community Food Security Assessment: A Collaborative Effort with Community Stakeholders to Develop a Regional Food System Roadmap
- Angel Cruz, North Carolina State University; Darcel Eddins, Bountiful Cities;
A participatory evaluation of community food security in Western North Carolina
- Nikki D'Adamo-Damery, Appalachian Foodshed Project
Re-imagining the Commons: Creating the conditions for regional network
- Bradley Wilson, West Virginia University;
Co-producing community food security: Rethinking alternative and emergency food networks in West Virginia

H4. PANEL: Visualizing and Materializing Food 2: Applications

Mellon, Conover Room

- Michael Bruner, Brittany N. Stuckey, Humboldt State University
Methods for Accounting for the Reception of Food-Related Images
- Jonathan Deutsch, Brandy-Joe Milliron, Drexel University
The Drexel Food Lab: Culinary Education for Real World Problem Solving
- Francesca Zampollo, Auckland University of Technology
In Search of Meaningful Food: an overview of meaningful food and its stories

H5. PANEL: Cultivating the Future at the Rural-Urban Interface

Mellon, Devore Room

Organizer

- Vicki Garrett, The Ohio State University

Participants

- Jill K. Clark, The Ohio State University
Do "local" food producers produce better places? Examining the relationship between producers' market channels and civic and political engagement
- Shoshanah Inwood, University of Vermont
Health Care Reform: Farmer Issues and Attitudes
- Emily Stengel, University of Vermont
Balancing Farm and Family: Exploring Child Care in Farm Families at the RUI

H6. PANEL: Local Food: Trapped or Transformed?

Coolidge, Sanger Lecture Hall

- Helen Scharber, Hampshire College; Anita Dancs, Western New England University
Do Locavores Have a Dilemma?: Economic Discourse and the Local Food Critique
- Stephen Vogel
Determinants of Small Farm Profitability How Important Are Local Foods?
- Shawn Trivette, Louisiana Tech University
Challenges and Opportunities for Local Food in the Northeast and Deep South

H7. Science Complex, Beckwith Lecture Hall

H8. PANEL: Methods for Capturing Cooking Skill and Knowledge

Dilworth 100

Organizer

- Amy Trubek, University of Vermont

Participants

- Maria Carabello, University of Vermont
Defining "Food Agency": An Ethnographic Exploration of Everyday Home Cooking Practices
- Susan Gross, Johns Hopkins University
Cooking attitudes of parents of young children participating in a school-based nutrition education program teaching cooking basics.

- Jacob Lahne, Drexel University
Measuring “Food Agency”: The Development, Validation, and Future of the Food Agency Scale (FAS)
- Julia Wolfson, Johns Hopkins University
What does cooking mean to you?: Perceptions of cooking and factors related to cooking behavior

H9. PANEL: Culinary Authorship: Cooking in the Public Eye

Dilworth 006

- Julieta Flores-Jurado, Universidad Nacional Autonoma de Mexico:
The Art of Simple Food: Culinary Authorship and Sustainability
- Karen S. Kingsbury, Chatham University
Korean Wave Unwrapped: Dumplings in and out of Dae Jang Geum
- John Lang, Occidental College
Behind Every Great Chef: The Infrastructure of Consumption

H10. PANEL: Situating Ourselves: Narratives, Foodscapes, Sustenance

JMK Library LCC2

- Junko Baba, University of South Carolina
Politics and Discourse of Food during World War II in Japan
- Kelly Donati, William Angliss Institute
Small-scale farming as a multi-species endeavour: reframing gastronomic conviviality beyond the human
- Michael Stamps, Delaware Valley University
American Agriculture and The Grapes of Wrath: History, Prophecy, Apocalypse

Eden Hall Campus Sustainable Campus/Farm Tours and Banquet

- 4:30-5:15 p.m.** *Transport to Eden Hall (buses leave every 10-15 minutes)*
- 5:30-6:30 p.m.** *Sustainable Campus/Farm Tours*
- 6:30-8:00 p.m.** *Conference Banquet*
- 7:30-9:30 p.m.** *Transport back to Pittsburgh on the half-hour*

SATURDAY, JUNE 27, 2015

7:15 a.m. Registration

7:45 a.m. Coffee & morning snacks

Mellon Center and Mellon Tent

8:30-9:45 SESSION ONE (J)

J1. PANEL: Stalking the Wily Organic: Politics and Preferences

JMK Library 103

- Kristy Athens, Marylhurst University

Voting Rights: How the Fetishization of Organic Compromises Food Justice

- Niels Heine Kristensen, Mette Weinreich Hansen, AAU Copenhagen

Local public-private food partnerships: Lejre 'Organic' Municipality

- Trisha Tiamzon, University of Connecticut

The mainstreaming of organic and the efficacy of ambiguity: Influences on consumer preferences, markets, and production

J2. *Dilworth Lab*

J3. PANEL: Re-peasantization in the North: Practice, Politics, and Discourses

Mellon Living Room

Organizer

- Ian Bailey, Cornell University

Discussant

- Ryan Galt, UC Davis

Participants

- Renata Blumberg, Montclair State University

Spatializing Re-peasantization: Practices, Politics, and Discourses in the Baltic States

- Laura-Anne Minkoff-Zern, Syracuse University

Race, Culture and the Agrarian Question: Latino Immigrant Farmers in the United States

- Ian Bailey, Cornell University

New Agrarians in Northern California

J4. ROUNDTABLE: Fermentation in Pedagogy

Mellon Conover Room

Organizers

- Jeff Miller
- Netta Davis

Participants

- Netta Davis, Boston University
- Jeffrey Miller, Colorado State University
- Lori Diefenbacher, Chatham University
- Meredith Grelli, Wigle Whiskey
- Sally Frey, Chatham University, Art Institute Culinary

J5. ROUNDTABLE: Food Systems Education: Rewards and Challenges

Mellon Devore Room

Organizer

- Tanya Casas, Delaware Valley University

Participants

- Tanya Casas, Delaware Valley University
- Cathy Davies, Delaware Valley University
- Michael Stamps, Delaware Valley University

J6. PANEL: Classroom, Campus, and Community Collaborations to Promote Local Food Security

Coolidge, Sanger Lecture Hall

Organizer

- Andrea Woodward, Berea College

Participants

- Nancy Gift, Berea College:

Agriculture pedagogy: Twelve years of lessons beyond the land grant

- Mary Parr, Berea College:

The Berea College Farm Store: Connecting the College Farm to the Local Community

- Andrea Woodward, Berea College; Hilary Dolstad, Centers for Disease Control; Stephanie McSpirit, Eastern Kentucky University:

Assessing the Needs of Food Insecure Households in Local Food Economies

J7. PANEL: Human Rights Legal Frameworks and Food Studies: Introducing Curriculum, Encouraging Research

Science Complex, Beckwith Lecture Hall

Organizer

- Anne Bellows, Syracuse University

Participants

- Anne Bellows, Syracuse University; Stefanie Lemke, University of Hohenheim
CSO/NGO-Academia collaboration in teaching and research on the human right to adequate food and nutrition
- Stefanie Lemke, University of Hohenheim; Anne Bellows, Syracuse University
Introducing the human right to adequate food and nutrition into food, nutrition and agriculture studies curricula
- Stacia Martelli Turner, SUNY
North American local food policy councils as human rights recourse mechanisms
- Atenchong Talleh Nkobou, Stefanie Lemke, Maria Daniela Núñez Burbano de Lara, University of Hohenheim:
The impact of large scale land acquisition on the right to adequate food of small-scale farmers in Lipokela, Tanzania

J8. PANEL: Beyond Culinary Tourism: Gastronomic Spaces and Communities

Dilworth 100

- Charles Baker-Clark, Grand Valley State University
Konoba: Preserving Family and Local Food Heritage in Montenegro
- Phil Howard, Michigan State University and Zach Herrnsstadt, Wisconsin Farmers Union
Falconry as an Agritourism Attraction?
- Rory McCarthy, University of Pittsburgh
You Aren't What You Eat: Curry, Cultural Identity and the Construction of the Multicultural Other

J9. PANEL: Meaning of Meatlessness

Dilworth 006

Organizer

- Adam Shprintzen, Marywood University

Participants

- Kathryn Falvo, Pennsylvania State University
Controlling Diet, Controlling Chaos: Vegetarianism as Prescriptive Social Order in Nineteenth Century America
- Beth Jorgensen, Saginaw Valley State University
To Meat Or Not to Meat?: An Analysis of On-line Vegetarian Persuasive Rhetoric

- Adam Shprintzen, Marywood University
Are Vegetarians Good Fighters? Meatless Tuesdays and the Rise of Patriotic Vegetarianism
- Suzannah Schneider, New York University
Devouring Beauty: An Examination of the Vegan Aesthetic

J10. PANEL: Farm Bill, Subsidies and New Issues

JMK Library LLC2

- Adam Diamond, American University
A Power Analysis of Food and Farm Policymaking: the Alliances and Betrayals Behind the Making of the 2014 Farm Bill
- Daniel Pilchman, Chapman University
Money For Nothing: The Argument for Decoupled Agricultural Subsidies
- Daniel Simon, New York University
Farm Subsidies Do Not Equal Farm Profits: The Consequences of Confused Rhetoric

9:45-10:15 a.m. Coffee Break

Mellon Tent and Library Patio

10:15-11:30 a.m. SESSION TWO (K)

K1. PANEL: Feeding the Mind

JMK Library 103

- Bill Allman, Lebanon Valley College
Changing a Culture of Food Waste in College Dining
- Georg Holz, Lebanon Valley College, Dining Services Manager; Andrew Deihl, Victoria Gluzsko, Raeann La Flame, Terese Sweitzer, Sarah DiMaggio, LVC
Changing Dining Culture through Student, Faculty and Dining Service Collaboration
- Ashley McCarthy, Tufts University; Abigail Steiner, Tufts University
Do State Farm to School Related Laws Increase Participation in Farm to School Programs?

K2. Dilworth Lab

K3. PANEL: Relationality and Legitimacy in Alternative Food Systems

Mellon Living Room

Organizer

- Peggy Barlett, Emory University

Participants

- Hilary King, Emory University
"I choose to trust, but not in a label:" Legitimacy, Relationality, and the Codification of Standards in Mexican Alternative Food Projects
- Ioulia Fenton, Emory University
Of Trust and Legitimacy: Struggles and Strategies among Guatemalan Alternative Agriculture Actors
- Andrea Rissing, Emory University
Intergenerational Relationships and Agricultural Legitimacy among Beginning Alternative Farmers in Iowa
- Peggy Barlett, Emory University
Trust or Verify? Alternative Strategies in Campus Sustainable Food Projects

K4. Mellon, Conover Room

K5. ROUNDTABLE: Teaching About Food Systems: Successes and Challenges

Mellon, Devore Room

Organizer

- Caroline Brock, University of Missouri

Participants

- Caroline Brock, University of Missouri
- Mark Hellerman, NY City College of Technology
- Shoshanah Inwood, The University of Vermont
- Olga Kalentzidou, Indiana University
- Deanna L. Pucciarelli, Ball State University
- Kristin Reynolds, The New School /Hostos Community College
- Evan Weissman, Syracuse University

K6. PANEL: Creating and contesting eco-organic-sustainable agriculture

Coolidge, Sanger Lecture Hall

- Julie Guthman, University of California, Santa Cruz:
From forests to Styrofoam: the changing socio-nature of strawberry production
- Carolyn Johns, Emily Grilli; Margaret Hoerchner; Emily Merrifield; Carly Pearson; Megan Powers, St. Lawrence University:
Motivations, Challenges, and Benefits for Small Organic Dairy Farms in New York State

- Pingyang Liu, Fudan University; Neil Ravenscroft, Marie Harder (?)
More Than Economic Returns Are Required: The Potential of Eco Farming Development in China

K7. PANEL: Food Insecurity, 1: Policy, Programs, Practices

Science Complex, Beckwith Lecture Hall

- Jennifer Helms, Elena Serrano, Virginia Tech
Engaging a new paradigm in community-based nutrition education: Best practices for program design, implementation, and evaluation in the field.
- Sarah Misyak, Virginia Tech; Meredith Ledlie Johnson, Austin Brooks, Virginia Cooperative Extension's Family Nutrition Program; Maureen McGonagle, Virginia Department of Health; Elena Serrano, Virginia Tech
Farmers Market SNAP Challenge: Community Engagement in SNAP Incentive Programs to Increase Food Access
- Jennifer Whittaker, Samina Raja, University at Buffalo
Food Insecurity in Farm Country: Use of Public Policy to Overcome the Rural Paradox

K8. PANEL: The Cultural Economy of Food in Place

Dilworth 100

- David Beriss, University of New Orleans
Tacos, Kale, and Vietnamese Po'Boys: The Re-Creolization of Food in Postdiluvian New Orleans
- Gianna Fazioli, Chatham University
The Ecological and Culture Effect of Development on Isaan Thai Food
- Liora Gvion, Hebrew University
"I would expect from a Palestinian cook to...": Master Chef Israel, National Narratives and the Politics Embedded in Cooking

K9. PANEL: Crafting Food and Self

Dilworth 006

- Kate Laubacher, Chatham University
Menu Explorations: Dissolving the Barrier between the Restaurant Kitchen and Dining Room
- Helena Nichols, Chatham University
Soybeans and Safety Pins: Vegetarianism in Punk Rock Culture
- Habiba Boumlik, LaGuardia Community College
Traditional Cuisine-Modern Revisited Cuisine via Food Networks and social media. The case of Chumicha in Morocco
- Piper Dumont, Columbia University's Teachers College:
Counter-nutritions: Contesting Notions of the "Right Way to Eat" and the "Right Way to Be"

K10. PANEL: Cultivating Change

JMK Library LLC2

- Phil Mount, Wilfrid Laurier University
Naming the 'Public' in Sustainable Food Systems
- Alicia Hullinger, University of Kentucky
Digging into the Transitional Roots of an Oppositional Organization: The Case of the Land Institute
- Stephen Vogel, USDA/Economic Research Service; Gary Matteson, Farm Credit Council
Dynamic Factors Shaping Local and Regional Food Systems

11:30 a.m.-1:15 p.m Community Partner Lunch and Association Presidential Address

Mellon Tent

1:30-2:45 p.m. SESSION THREE (L)

L1. PANEL: Feeding the Future: Children, Food Knowledge, Access

JMK Library 103

- Alyson Holland, McMaster University
Are you always what you eat?: Exploring the acquisition of food-related knowledge in young adults
- Alex McIntosh, Brittany Rico, Christine McCown, Lisako McKyer, Texas A&M University; Judy Warren, Texas A&M Agrilife Extension Service; Alexandra Evans, Univ of Texas Health Science Center
The Relationship between Home Gardening and the Availability of Fruits and Vegetables at Home
- Devon McKain, Lebanon Valley College; Kayla McKain, Lebanon Valley College
The Whole Grain and Nothing but the Grain

L2. AFHVS Visioning Session: Re-articulating our identity, explicating our values, and creating our collective vision

Dilworth Lab

(Slated for two consecutive session blocks)

Organizer

- Ardyth Gillespie

L3. WORKSHOP: USDA AMS TOOLKIT

Mellon Living Room

Participants

- David Conner, University of Vermont
- Becca Jablonski, Colorado State University
- Samantha Schaffstall, Grant Management Specialist, USDA
- Todd Schmit, Cornell University
- Dawn Thilmany, Colorado State University
- Alfonso Morales, University of Wisconsin-Madison
- Debra Tropp, Branch Chief, U.S. Department of Agriculture

L4. ROUNDTABLE: Food Studies Programs: Design, Development, Evolution

Mellon, Conover Room

Organizer

- Anne Bellows, Syracuse University

Participants

- Ken Albala, University of the Pacific
- Anne Bellows, Syracuse University
- John Lang, Occidental College
- Sharon Moran, State University of New York
- Krishnendu Ray, New York University

L5. Mellon, Devore Room

L6. PANEL: (Re)Creating Stories of Community Food Work: Narratives as Spaces of Generative Possibilities for Political Praxis

Coolidge, Sanger Lecture Hall

Organizer

- Kim Niewolny, Virginia Tech

Participants

- Phil D'Adamo-Damery, Kim Niewolny, Virginia Tech
Mapping rhizomes: Stories as generative concepts for post-neoliberal community food work
- Rebecca Landis, Kim Niewolny, Virginia Tech
Narratives and critical praxis: Stories of faith-based practitioners and urban food security
- Kim Niewolny, Phil D'Adamo-Damery, Rebecca Landis; Virginia Tech
Narratives of community food work in Central Appalachia: A generative process of networking and storytelling

L7. PANEL: Food Insecurity 2: Work, Policy, and Practice

Science Complex, Beckwith Lecture Hall

- Luke Craven, University of Sydney
Simplifying Complexity: Responsibility, Attribution, and the Political Construction of Food Insecurity
- Wesley Dean, Danielle Berman, Eric Sean Williams, USDA, Food and Nutrition Service
The Relative Contributions of the Supplemental Nutrition Assistance Program and Non-Governmental Food Assistance to Food Security in U.S. Households
- Janet Poppendieck, Hunter College
The Welfareization of SNAP

L8. PANEL: Cultural Economy of Food and Place, 2

Dilworth 100

- Daniel Block, Chicago State University
Steak, Gyros, Hot Dogs, Rib Tips, and Jibaritos: Eating, Creating, and Mixing Culture in Chicago Restaurants and Street Food: 1832-2015
- Kimi Ceridon, Boston University
Eating Aloha: What is Hidden in Hawaiian Plate Lunch
- Kate Cairns, Rutgers University
Cultivating Childhood: The Discursive Construction of the School Garden

L9. PANEL: Countering Globalization: The Protection and Representation of an Indigenous Food Fare in East Asia

Dilworth 006

Organizer

- Stephanie Assmann, Hokkaido University

Moderator

- Jakob Klein, University of London

Participants

- Stephanie Assmann, Hokkaido University
The Return to a Culinary Heritage: The Food Education Campaign in Japan
- Greg de St. Maurice, University of Pittsburgh:
Kyoto Cuisine Gone Global
- Lanlan Kuang, University of Central Florida:
"People's Food": The Aesthetic of Chinese Food in Chinese Media in the case of A Bite of China and The Taste of China

L10. JMK Library LLC2

2:45-3:15 p.m. Coffee Break

Mellon Tent and Library Patio

3:15-4:30 p.m. SESSION FOUR (M)

M1. PANEL: Policy, Management, People

JMK Library 103

- Erica Morrell, University of Michigan
Transforming Knowledge, Power and Inclusion: Civic Epistemology and the (Re)Localization of Food Policy
- Jason Parker, Beth Holzman, Monica Petrella, Kathleen Liang, University of Vermont; Mary Peabody, UVM Extension
Contested Approaches to Improving the Quality of Labor Management Decisions for Small and Medium-Sized Farm Operators: Expert and Farmer Perceptions of Labor
- Thomas Henshaw
Agricultural Social Infrastructure: People, Policy, and Community Agricultural Sustainability

M2. AFHVS Visioning Session : Re-articulating our identity, explicating our values, and creating our collective vision

Dilworth Lab

Organizer

- Ardyth Gillespie

M3. ROUNDTABLE: Collaborations for Equity in the Food System: Progress, Challenges, Priorities (104)

Mellon Living Room

Organizer

- Joanna Friesner, UC Davis

Participants

- Patricia Allen, Marylhurst University
- Joanna Friesner, UC Davis
- Ryan Galt, UC Davis
- Casey Hoy, Ohio State University
- Tom Kelly, University of New Hampshire
- Diana Robinson, Food Chain Workers Alliance

M4. PANEL: Measuring Consumption: How we eat, what we waste

Mellon, Conover Room

- Andrew D. Jones, Lesli Hoey, Jennifer Blesh, Ashley Green, Laura Miller, Lilly Fink Shapiro, University of Michigan
A Systematic Review of the Conceptualization and Measurement of Sustainable Diets
- Patrizia La Trecchia, University of South Florida
Sustainable Food Systems: Cultural Drivers and Indicators of Food Consumption Patterns
- Victoria Ligon, Anita Bhappu, University of Arizona
Shop More, Buy Less: A Qualitative Investigation into Consumer Decisions that Lead to Food Waste in U.S. Households

M5. ROUNDTABLE: “The 7 by 5 Research and Policy Agenda”

Mellon, Devore Room

- Anne Barnhill, University of Pennsylvania
- Sylvie Brouder, Purdue University
- Jessican Fanzo, Columbia University
- Yashar Saghai, Johns Hopkins University

M6. Coolidge, Sanger Lecture Hall

M7. PANEL: Scale and Success in Regional Food System Initiatives

Science Complex, Beckwith Lecture Hall

- Russell Hedberg, The Pennsylvania State University
Uncovering the More-Than-Food-Shed: Scale Questions and Sustainability in Local and Regional Food Systems
- Becca Jablonski, Colorado State University; Todd M. Schmit; David Kay; Jennifer Minner, Cornell University; Jennifer Wilkins, Syracuse University
The Rural Wealth Creation Impacts of Local Food System Initiatives

M8. Roundtable: Teaching, Writing, and Publishing the Food Essay

Dilworth 100

Moderator

- Sherrie Flick, Chatham University

Participants

- Brigitte Bernagozzi, Chatham University
- Amy Lee Heinlen, Chatham University
- Anna Sangrey, Chatham University
- Jessica Server, Chatham University

M9. PANEL: Feeding the Civic Body

Dilworth 006

- Jennifer Gaddis, U Wisconsin Madison
Civic Cookery: A Radical Alternative to Heat-and-Serve Meals in US School Lunches
- Terri Lynn Paulson University of Saskatchewan
Experience of Food (In)security of Collective Kitchen Participants in a Changing Food Environment
- Sarah Bowen and Sinikka Elliott, NCSU:
Feeding Communities: Collective Forms of Feeding and Eating Among Poor Families

M10. JMK Library LLC2

SUNDAY, JUNE 28

8:00 a.m. Transport to Eden Hall

From Mellon Center front entrance

(Coffee and morning snacks at destination)

9:00-11:00 a.m.

Individual Association Business Meetings: AFHVS/ASFS

11:00 a.m.-12:30 p.m.

Joint Business Meeting with Lunch

1:00-4:30 p.m.

Transport back to Pittsburgh or Pittsburgh International Airport



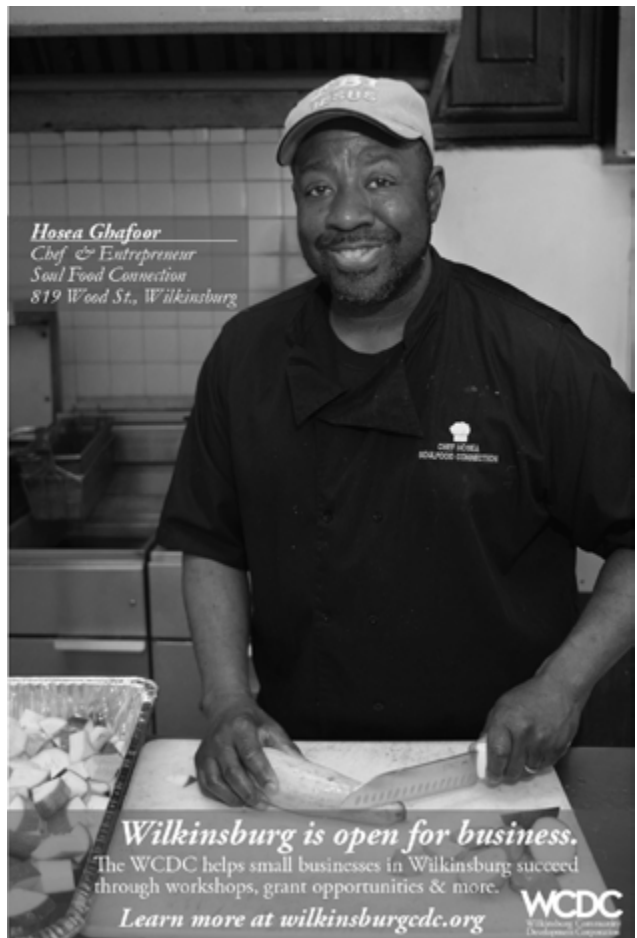
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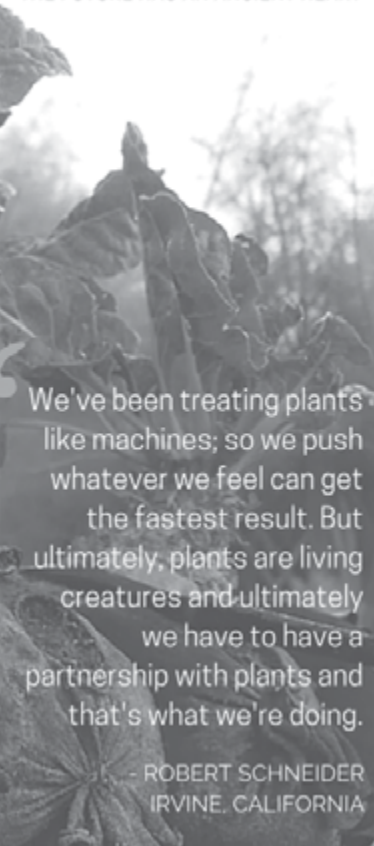
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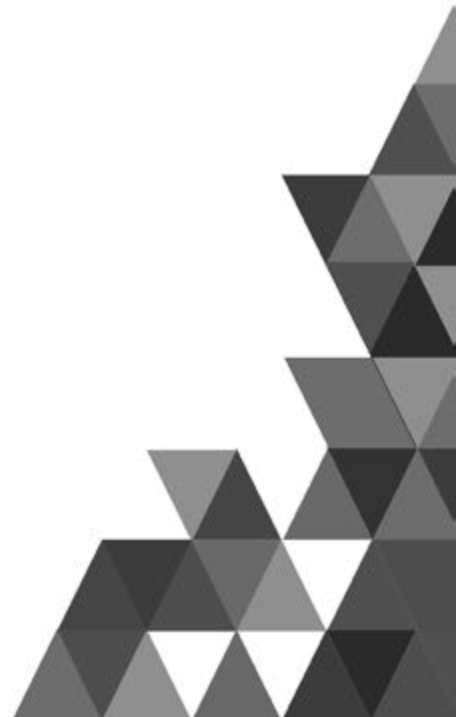
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A new day rising

“Bread from the Braddock brick oven brings people together - to learn, to share, to develop a skill, and give something back to the community. My Falk Summer Sustainability Fellowship in the Master of Arts in Food Studies program helps ensure that sales from the Braddock oven go back into the project. Imagine, 100% of our bread sales goes right back into it and supports the community.”

Shauna Kearns
*Master of Arts in
Food Studies '15*

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