



ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

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LEADERSHIP MESSAGE FROM VICE PRESIDENT, LUCY LONG

Dear Members:

One of the things that attracts me to food as a subject for study is its connectedness. Similarly, ASFS offers a sense of connection between those of us involved in this study. As Krishnendu Ray observed in the previous newsletter, it has been a refuge—a community of like-minded individuals who have given both affirmation and direction. As the discipline becomes established and institutionalized, can—and should—ASFS continue to be such a community of scholars? And why use the word “community” anyway? Does that make it different from other scholarly or professional organizations?

I think it does. “Community” implies a sense of belonging, but it is more than just a “fluffy feel-good” romanticization. It also implies a commitment to the group and mutual obligations between members. Our common goal officially is to “promote the interdisciplinary study of food and society.” All of us take food seriously, both as a subject in itself and as a medium for studying other subjects. All of us recognize that seemingly trivial domains of life can have deep meanings that reflect and shape politics, economies, environments, and peoples’ lives in significant ways. That belief gives us all a common ground, but our varying backgrounds, personalities, and philosophies give us different approaches for studying this subject, as well as different views on what should result from that study.

This is where the concept of community comes in. We need to ensure that ASFS continues to allow for diverse views and perspectives, to encourage cross-disciplinary dialogue and collaboration, to offer bridges between the humanities and social science, between food systems and food culture studies, and between “academic” and applied fields. A community also allows for different degrees of commitment and involvement and for different avenues for working within

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the field, especially with the current realities of employment. Scholarship can occur outside the walls of academia, and we need to empower individuals to move into those other worlds without losing a sense of still belonging to a scholarly community. The mutual obligations we should also share? Encouragement and affirmation, but also honest critiques, to challenge each other to do our best work, to be open to new ideas, to keep questioning the value and implications of our work.

A strong community should also encourage us to think outwardly—how can we use our knowledge to make connections with other scholarly discourses as well as debates outside the ivory tower? Can we find a voice in the worlds of commerce and diplomacy as well as in those of health, nutrition, and agriculture? I am not suggesting that ASFS should get involved directly in such issues—we are first and foremost a space for exploring the study of food rather than advocating specific strategies of action—but we offer understandings and approaches that turn food into a lens for viewing issues and possible resolutions. Let’s keep exploring the connectedness of our field as well as of food itself. ////

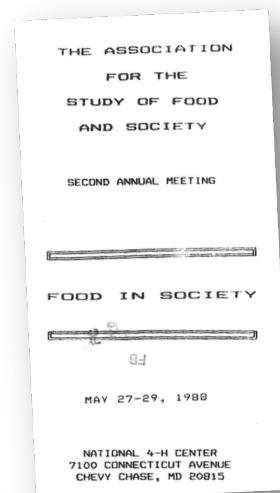
Lucy M. Long is Director of the independent non-profit, Center for Food and Culture, Bowling Green, Ohio. She taught for 25 years (Popular Culture, American Culture Studies, International Studies, Tourism) at Bowling Green State University, where she is an adjunct assistant professor. She is the author or editor of numerous publications, including *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today: A Cultural Encyclopedia* (2015), and *Food and Folklore Reader* (2015).

CELEBRATING ASFS' 30TH ANNIVERSARY

For thirty years, the Association for the Study of Food and Society has provided a fertile space for likeminded scholars to share their work, ask questions, seek answers, build social networks, envision the future of the field, break bread together, and sustain friendships. In celebration, we share here a timeline of ASFS's conference locations and themes from 1987 to the present, a photo of some of our earliest ASFS members, and a selection of memories from current members. Please join us in commemorating our past and envisioning our future.

ASFS CONFERENCE TIMELINE (1987-2015)

While our archival records are not yet complete, even a quick scan of our nearly thirty years of annual meetings reveals the breadth of topics our organization has considered in geographies across the nation. If members have additional details, programs, or ephemera to add to our archives, we welcome new contributions.



ASFS Program Cover, 1988

April 3-5, 1987 (First Annual Conference and Organizational Meeting)

Understanding Global Food Problems: A New Beginning
Aquinas College, Grand Rapids, Michigan

May 27-29, 1988

Food in Society
National 4-H Center, Chevy Chase, Maryland

June 2-4, 1989

Changing Food Habits
College Station, Texas

June 4-5, 1990

Philadelphia, Pennsylvania

1991

Unknown

June 4-7, 1992

Diversity in Food, Agriculture, Nutrition and Environment
Michigan State University

June 3-6, 1993

Environment, Culture, and Food Equity
The Pennsylvania State University, University Park, Pennsylvania

June 9-12, 1994

Cuisine, Agriculture, and Social Change
Westward Look Resort, Tucson, Arizona

June 8-11, 1995

"To address the issues of the agriculture and food systems of minority cultures and communities, including the region surrounding the 1890 institutions, Tuskegee University, and the Black Belt South and the interactions between people of color and 'conventional' agriculture and food systems"
Tuskegee University, Alabama

June 6-9, 1996

St. Louis, Missouri

June 5-8, 1997

Memorial Union, Madison, Wisconsin

June 4-7, 1998

Gateway Holiday Inn, San Francisco, California

June 3-6, 1999

Crossing Borders: Food and Agriculture in the Americas
Ryerson Polytechnic University, Toronto, Ontario, Canada

June 1-4, 2000

Millennial Stews: Food & Food Systems in the Global City
The Department of Nutrition and Food Studies, New York University

June 7-10, 2001

Food Chains and Food Change: Food and Agricultural Issues at the Turn of the Century
University of Minnesota, Twin Cities, Minneapolis Campus, West Bank

June 13-16, 2002

City in a Garden: Producing and Consuming Food in the New Millennium
DePaul University, Chicago, Illinois

June 12-15, 2003

Local Democracy: Sustaining Healthy Community through Ethical, Sustainable Food Systems
Austin Marriott at the Capitol, Austin, Texas

June 10-13, 2004

From Agriculture to Culture: The Social Transformation of Food
The Culinary Institute of America, Hyde Park, New York

June 9-12, 2005

Visualizing Food and Farm
The Benson, Portland, Oregon

June 7-11, 2006

Place, Taste, and Sustenance: The Social Spaces of
 Food and Agriculture
Boston University Gastronomy Program, Boston, MA

May 30-June 3, 2007

Changing Ecologies of Food and Agriculture: Building
 on 20 Years of Scholarship
University of Victoria, British Columbia, Canada

June 4-8, 2008

Resilient Culinary Cultures: Disaster, Innovation and
 Change in Foodscapes
The University of New Orleans, Louisiana

May 28-31, 2009

Informing Possibilities for the Future of Food and
 Agriculture
*Penn State Conference Center, State College,
 Pennsylvania*

June 3-5, 2010

Food in Bloom
Indiana University, Bloomington

June 9-12, 2011

Under the Big Sky: People, Partnerships, Policies
University of Montana, Missoula

June 20-24, 2012

Global Gateways and Local Connections: Cities,
 Agriculture and the Future of Food Systems
The New School and NYU Steinhardt, New York

June 19-22, 2013

Toward Sustainable Foodscapes and Landscapes
Michigan State University, East Lansing, Michigan

June 18-22, 2014

Collaboration and Innovation Across the Food System
The University of Vermont, Burlington, Vermont

June 24-28, 2015

Bridging the Past, Cultivating the Future: Exploring
 Sustainable Foodscapes
Chatham University, Pittsburg, Pennsylvania

A SELECTION OF MEMBER MEMORIES

"I attended my first ASFS meeting in 1991 as a graduate student, which was held at a beautiful resort outside of Tucson. I was in the latter stages of my dissertation, a history of food rationing and gender during World War II. There wasn't a thing called "food studies" yet, none of my dissertation committee had experience in the scholarly study of food, though were fairly supportive. So when I arrived at the ASFS meeting and found this (at the time) small group of researchers studying food, I was elated—I had found my people! They read the same books and articles I had read. Some were authors I had read and admired. I was enthralled by the keynote speaker, University of Arizona anthropologist and "garbologist" William Rathje, who talked about how "we are what we throw away" as much as "what we eat." ASFS members were so kind and welcoming, especially Alex McIntosh, Jeff Sobal, Jan Poppendieck, and Warren Belasco. They became my mentors, and quickly, my friends."

Amy Bentley
New York University

"I remember ASFS conferences so fondly. Aspects of many come to mind—shucking oysters out on the bayou in New Orleans, exploring urban agriculture in Detroit and Missoula and sustainable food activities around Austin on pre-conference trips; hearing

**EARLY ASFS PHOTO**

Front row from left: Janet Poppendieck, Alex McIntosh, Bill Whit;
 Center row: Ann Hertzler, David Kallen, TBD;
 Back row: Jeff Sobal, Yvonne Vissing

colleagues give fascinating papers, etc., etc., with thanks to all individuals and institutions that have hosted ASFS. The memory of the 2007 University of Victoria conference in Vancouver sticks in my mind, first, for looking out the dorm-townhouse window early the first morning there and seeing about 150 rabbits just hanging out on the lawn. Then, throwing a birthday bash where people brought delicious food and drink from all over and we were rocking, until the campus police shut down our party. This impressed my teenagers back home."

Annie Hauck-Lawson
www.brooklynmompast.com

MEMBER MEMORIES continued...

"One of my favorite memories of the conference happened recently, when participating in Valentine Cadieux's interactive session on Collaborative Visual Methods at the 2015 conference at Chatham University in Pittsburgh. My small group energetically jumped into the photography activity - "Frame the Farmer." Great session on many levels."

*Michael Bruner
Humboldt State University*

"I thank the ASFS conference for the networking tools that allow us to always be in contact, and for the immense amount of work and progress in Food Studies. In 2007, as an interaction designer that approached the world of Food Studies for the first time, I started my academic research in a totally unexplored field (food, design and ICT), and without a specific biography, that of food design applied to food systems and food cultures. Thanks to ASFS, I found fantastic people to learn from such as Alice Julier (just citing one, there are numerous people to list here) who believed in my studies and were able to see coming changes as well as the future and potential of my research. An anecdote: for years, when presenting the results of my research at the annual ASFS conference, I felt a bit 'alienated'. People would go away from my presentation saying, 'Let's hope that the world she is describing never comes to be.' I gave talks on digital

technologies, design systems and design thinking applied to the world of food. In the past two years, the theme of design and food has become trendy and is also now rooted in the ASFS conference and this is a sign of change, openness to the discipline and also a new approach to food. It is great to be, with all of you, responsible for it even in a small way and to be part of the change! Thank you everyone for being so...FOOD STUDIES PEOPLE!

In addition, many of our study programs in Italy were born out of ASFS coffee break chats, and Gustolab Institute was created and grew with and thanks to ASFS. By looking at the topics covered by the courses we provide, one can see an interesting parallel with the themes and trends observed in the ASFS panels. This is a sign that the field of Food Studies has evolved through discussions (panels, roundtables, etc.) at ASFS as well as curricula designed in each university. The role of ASFS and the people that make it up is paramount. In order to face the new challenges of the world's food system, future citizens need more than just the simple possession of executive abilities, they need to know how to think. Knowing how to think is important not just for a productive society, but also for the individual, and for the development of a conscious and sustainable society. A good society needs informed citizens capable of knowing how to think in order to be free."

*Sonia Massari
Gustolab International Institute For Food Studies*



Q&A: ASFS 2015 PRESIDENTIAL ADDRESS

ASFS President Krishnendu Ray's 2015 conference address will be printed in full in an upcoming issue of Food, Culture and Society, but we are pleased to share with you an abbreviated version here, in question and answer form.

Emily Contois: In your Presidential Address in June you said we must provincialize Europe and America. What does that mean?

Krishnendu Ray: The terminology comes from Dipesh Chakrabarty's work. And the basic assertion is that the conceptions and theories we work with in the field of food studies are so blind to their location in Europe and North America that they presume an unattainable universal reach. For example, our conception of haute cuisine is limited by our knowledge of France and French, and is usually based on complete unfamiliarity with China and Mandarin. What I am saying is that, not only our empirical work but our conceptualization should be shaped by classificatory schemas developed in the Global South, especially under new conditions of globalization. The claim here is that we might benefit conceptually and methodologically from seeing Europe and North America, and the related theories, as emanating from a few provinces rather than the center of the shifting modern world-system.

EC: You talked at some length about rasa aesthetics. What is it and what good is it for in food studies?

KR: Used in Indian performance art, rasa provides us with an alternative conceptualization of good taste, from elsewhere, that might illuminate our work with a fresh light. Richard Schechner noted:

"Rasa is sensuous, proximate, experiential. Rasa is aromatic. Rasa fills space, joining the outside to the inside. Food is actively taken into the

body, becomes part of the body, works from the inside. What was outside is transformed into what is inside. An aesthetic founded on rasa is fundamentally different than one founded on the 'theatron,' the rationally ordered, analytically distanced panoptic....Theory is cognate with 'theorem,' 'theater,' 'theorist,' and such, all from the Greek thea, 'a sight.'... This binding of 'knowing' to 'seeing' is the root metaphor/master narrative of Western thought" (2007, 13).

To see is to separate the object from the subject; reason from feeling and emotion; which of course is the Kantian project of saving beauty from Humean opinion by developing rational criteria of judgment, which in turn led to the elimination of flavor and taste from philosophical consideration. It would be productive to pay attention to other theorizations of good taste. For instance, I think, we need a lot more of the mouth, the tongue, the nose to develop a holistic conception of good taste. It is not only about sight and sound, the two canonized domains of "art" in the West. Furthermore, we need the intermingling of the subject and the object, and the context, company, and performance. Among other things, eating is about socially constructed taste. Taste is about the aesthetics of pleasure. It is preceded by the ethics of feeding. Both ethics and aesthetics are relationships between feeder, partaker and audience.

I also want to be cautious here. This attention to rasa aesthetics should NOT be confused with the Hinduism of statecraft and caste-making. Rasa belongs to the domain of everyday worship, especially illustrative of female attention to domestic goddesses and the mundane materiality of care-work. It is important to underline the difference here between a critical, care-based, pragmatic, everyday form of Hinduism that can be recuperated against the violent, caste-based, nation-making Hinduism that is in power in India



Krishnendu Ray giving the ASFS Presidential conference address in June 2015

today. There is much worth recuperating in the Hinduism of care-work against the Hinduism of state-craft.

EC: You seem to suggest that paying attention to food consumption without attending to work and especially the care-work that goes into cooking and feeding is inadequate. Why?

KR: That is true ethically and conceptually. Notwithstanding all the attention we pay to celebrity male chefs, we cannot be blind to the fact that food-work and care-work are overwhelmingly women's and immigrants' labor. We cannot have good food without attending to questions of unpaid work and sustainable livelihoods. That is one of my quarrels with consumption studies that dominate the sociology of food. In American Sociology—one of the disciplines where urban ethnic communities have figured prominently and is the site of most of my work—taste has been studied most extensively over the last decade in the sub-field of "cultures of consumption," which builds on Pierre Bourdieu's *Distinction* (1984). The latest iteration of such disciplinary attention in North America is Josée Johnston and Shyon Baumann's *Foodies: Democracy and Distinction in the Gourmet Foodscape* (2010). A number of these works, while useful in mapping modes of consumer

identification and their pursuit of distinction, is limited if we are after a fuller understanding of taste in the metropolis and the work of provisioning, value-production and taste-making that is put into the exchange by women and by immigrants.

The propensity to ignore immigrant bodies in the disciplinary discussion of taste may be a product of the tendency to see discussions of taste as marginal to the real lives of marginal peoples. In this conception, poor, hard-working people can teach us about poverty and suffering, hierarchy and symbolic violence, but never about taste. That might be one of the unfortunate consequences of the over-whelming dominance of Pierre Bourdieu's framework of analysis. As a consequence, taste loses its contested and dynamic character, and, I would argue, even its fundamentally sociological nature. As labor and immigrant historians have shown us repeatedly, good food matters to poor people, perhaps even more than it does to the rich and the powerful.

EC: In addition to these themes, you seem to suggest that we need "a Liberal Arts for the 21st century." Could you elaborate why?

KR: There are two aspects to my argument here. We have to get past the geographic limitation of the conceptual canons of the Liberal Arts. We also have to get past the traditional disdain towards *doing*, which is why cooking has never been attended to. In this area, the Liberal Arts have come under pressure from demands of technical specialization, which is replacing cultural habitus and social networking among a socially homogenous elite, as the currency of professionalism. Here I am learning from the work of Lisa Heldke, Amy Trubek, Ken Albala, Amy Bentley, Ray Boisvert, Alice Julier, Jeff Pilcher, Bob Valgenti and Jon Deutsch who are rearticulating and revalorizing the position of the liberal artisan in the American tradition of Pragmatism, in responding to high-minded rationalism and arm-chair critical thinking. The necessity of doing and the realization that reason has been over-rated are challenging the old-fashioned Liberal Arts.

That realization is dawning at the heart of the humanities. Cathy Davidson, in her 2013 Presidential Address to the Modern Languages Association noted, "We must redesign our institutions and modes of instruction not just for critical

thinking but for creative contribution. We need to encourage not just a culture of critique but a culture of making and participating." In other words, critical thinking is necessary but inadequate. The next step of creative contribution is a necessary current imperative. Critical thinking always entailed the positive production of words and programs of action, but their role remained unacknowledged. The best version of the Liberal Arts was always considered a prod to generous activity and care-work. It is time to explicitly acknowledge the role of critical thinking and activity in transforming the world positively. In my judgment few fields are positioned more advantageously in facing up to those challenges than Food Studies. ////

References

Schechner, R. 2007. "Rasaesthetics." In S. Barnes and A. Lepecki, eds., *The Senses in Performance* (pp. 10-28). New York: Routledge.

Bourdieu, P. (1984). *Distinction: A Social Critique of the Judgment of Taste*. Cambridge, MA: Harvard University Press.

Johnston, J. and Baumann, S. (2010). *Foodies. Democracy and Distinction in the Gourmet Foodscape*. New York: Routledge.

ASFS 2015 AWARD WINNERS

Please join us in congratulating the winners of this year's ASFS awards:

Alex McIntosh Graduate Student Paper

Adrienne Rose Johnson, Stanford University
"Diet Advice and the "Paradise Paradox": Nutrition Narratives of the Pacific Islands"

William Whit/Undergraduate Paper

Sydney Kajioka, University of the Pacific
"Culinary Internment of the Japanese-Americans"

Pedagogy Award

Jennifer Burns Bright
"Bread 101"
Honors College at the University of Oregon

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. Berkeley: University of California Press, 2014.

The deadline for 2016 award submissions is February 1. Please see food-culture.org/awards for more information.

2016 ASFS/AFHVS CONFERENCE UPDATE

ASFS 2016: Scarborough Fare, June 22-26 Are You Going?

Parsley, sage, rosemary, and thyme, plus the spices of dozens of recent immigrant groups. Scarborough, Ontario, Canada is now one of the leading immigrant receiving centers in North America. The ASFS Conference theme, "Local Foods in a Global City," seeks to further our understanding of global and local food systems by emphasizing the role of migrants, whether from rural districts or from around the world, for they have historically provided knowledge and labor necessary to feed societies. The conference will also feature cultural events, art installations, and a dine-around and banquet that highlight the diverse communities and cuisines of Scarborough and the Greater Toronto Area.

The University of Toronto at Scarborough, one of three campuses in the University of Toronto, is home to the Culinaria Research Centre. Culinaria Kitchen Laboratory, another centerpiece of UTSC food studies research and teaching, will host a number of exciting demonstrations during the conference. In addition to the usual mix of scholarly panels, we will offer a series of panels dedicated to the professional development of graduate students and early career food studies scholars. As a pioneering center in digital scholarship, UTSC and Culinaria will also host a series of panels on using digital methods for food studies research,

documentation, and scholarly presentations. We are particularly proud of the work done by undergraduate student research on Scarborough's diasporic cuisines. You can find them on the Culinaria webpage:

<https://www.utoronto.ca/digitalscholarship/culinaria/classroom>

As another special feature, 2016 will be the first time that ASFS/AFHVS will hold a joint meeting with the Canadian Association for Food Studies. CAFS conferences have their own distinctive characteristics of innovative scholarship, new panel formats, pre-conference workshops, an "Imagining Food Studies" panel stream, an Exploration Gallery of food related artistic exhibits, and—a Canadian "learned society" tradition—a beer tent.

In keeping with the ASFS tradition of intellectually and gastronomically stimulating field trips, conference goers will be able to choose from trips such as Global Curry, Spiritual Farming, Historic Kensington Market, Niagara Wine and Fruit, Urban Beekeeping, Craft Beer and Cheese, Food Equity, Urban Agriculture, and Foraging with Chefs in the Rouge Valley Urban National Park.

We hope to see you in Scarborough.



NEW ASFS MEMBER PUBLICATIONS

We are pleased to present this round up of publication submissions from ASFS members. Look no further for your guide to some of the newest food studies research.

BOOKS

Kima Cargill. *The Psychology of Overeating: Food and the Culture of Consumerism.* Bloomsbury Academic, October 2015.

Angela Jill Cooley. *To Live and Dine in Dixie: The Evolution of Urban Food Culture in the Jim Crow South.* Athens: University of Georgia Press, 2015.

Joel Denker. *The Carrot Purple and Other Curious Stories of the Food We Eat.* Rowman and Littlefield, 2015.

Deborah A. Harris and Patti A. Giuffre. *Taking the Heat: Women Chefs and Gender Inequality in the Professional Kitchen.* New Brunswick, NJ: Rutgers University Press, 2015.

Lucy M. Long (editor). *The Food and Folklore Reader.* New York: Bloomsbury, 2015.

Marion Nestle. *Soda Politics: Taking on Big Soda (and Winning).* New York: Oxford Press, October 2015.

Antonio Mattozzi. *Inventing the Pizzeria: A History of Pizza Making in Naples.* Edited and translated by **Zachary Nowak.** Bloomsbury Academic, 2015.

Krishnendu Ray. *The Ethnic Restaurateur.* New York: Bloomsbury, February 2016.

Andrew F. Smith (editor). *Savoring Gotham: A Food Lover's Companion to New York City.* New York: Oxford University Press, November 2015.



ARTICLES & CHAPTERS

Brad Jones. "The Butcher, Vintner and Cidermaker: Crafting Good Food in Contemporary America." *CuiZine: The Journal of Canadian Food Cultures* 6, 1 (2015).

Brad Jones. Review of *Food Activism: Agency, Democracy, Economy* edited by Carole Counihan and Valeria Siniscalchi. *Digest: A Journal of Foodways and Culture* 4, 1, (2015).

Deborah A. Harris, Whitney M. Harris, and Kristi M. Fondren. "Everybody Eats: Using Hunger Banquets to Teach about Issues of Global Inequality and Hunger." *Teaching Sociology* 43 (2015): 115-125.

Julie M. Parsons. "'Good' Food as Family Medicine: Problems of Dualist and Absolutist Approaches to 'Healthy' Family Foodways." *Food Studies: An Interdisciplinary Journal* 4, 2, (2015): 1-13.

ANNOUNCING THREE NEW DOCTORATES

Please join us in congratulating three new doctorates from the ASFS membership:

GREG DE ST. MAURICE defended his dissertation, "The Kyoto Brand: Protecting Agricultural and Culinary Heritage" in Anthropology at University of Pittsburgh.

Abstract: Farmers, chefs, government officials, and consumers in Kyoto, Japan have worked to protect their gastronomic heritage and promote the local food industry using place brands that allow them to engage with outside actors and resources, resulting in a comparatively open and inclusive localism. Stakeholders in Kyoto's agricultural and food sector have sought to minimize the negative impacts of globalization not by trying to close their borders or enact rules that strictly define and demarcate Kyoto's food culture as separate, pure, and resistant to change but rather by allowing for the development of multiple place brands that can help better position Kyoto's agriculture and food industry on the global stage. Kyoto's place brands tend toward inclusiveness and fluidity, enabling overlapping and nested place brands to co-exist and supporting the incorporation of objects, ideas, and people from outside of Kyoto. At scales that vary from neighborhoods to the entire prefecture, these brands draw on Kyoto's appeal as Japan's "ancient imperial capital," a trope that has helped make Kyoto one of Japan's most powerful place brands according to recent consumer surveys.

This research pays particular attention to place brands for three different products: heirloom vegetables, green tea, and local cuisine. In this dissertation, I analyze data obtained from fieldwork conducted in Kyoto in 2012-3, including semi-structured and informal interviews and participant observation at events centered on Kyoto's food culture, from farmers' markets and culinary research meetings to annual events like the prefectural and national agricultural fairs for tea. I also utilize discourse analysis of government documents, marketing materials, and various media. By demonstrating how people treat place as a brand and analyzing the repercussions this has, this research adds a new dimension to the theoretical literature on place. It also provides an ethnographic case study about boundary maintenance to the literature on branding and place brands. Kyoto's example also holds lessons for local economies seeking to strategically position themselves in the face of new challenges, demonstrating the power of place brands as well as the insight that openness and flexibility can serve to protect and revivify local industry and tradition.

Greg has accepted a position as a postdoctoral research fellow at Ryukoku University in Japan.

BETH FORREST defended her dissertation, "Hungry and Thirsty: The Role of Food and the Senses in Spanish Identity, 1750 – 1850," in History at Boston University.

Abstract: Nineteenth-century, Europeans experienced the rise of gastronomy alongside the rise of the modern nation-state. These two concepts were tied together inextricably by the intense consideration of national cuisines. Thus, the topic of food -- the judgment of food -- embedded and extended social commentary of the "other." Sensorial experience contributed to discourse, which expressed not only an awareness of aesthetics (traceable to the palate) but also a reflective characterization of those who ate the food. For England and the United States, the nineteenth-century witnessed moments of unrivaled power while the once-global power, Spain, was economically and politically anemic.

Food becomes the axis point of three converging spectra: the senses which inform the individual with external environments and *nationalism* as discourse that creates understanding of the world; *internal* and *external* identities, meaning diet as tied to one's constitution and national cuisines reflecting culture; and the role of the historical *memory* in creating the political *imagination*. Through these concepts, the individual body and the body politic would be the material understanding of conceptual ideas.

Eating is unique as the only act that employs all of the senses. Boundaries are crossed, and the individual becomes part of the collective. With these reoccurring themes, I argue that the boundaries of the past, of geography, and the body become ways a perceived knowledge and truth about Spain was created. By using a range of sources, which include material culture, cookbooks, and travelogues, and by paying particular attention to how sensorial experiences are portrayed, we can better understand the prominent connection of food and power.

Spain's unique position -- of having 700 years of Islamic occupation and a failed empire from the "Spanish decadence" -- allowed the Spanish to consider who they were as a nation and for outsiders to reify the stagnate status of Spain, supported by economic and political evidence. By portraying Spain as romantic and savage, but also impotent, nineteenth-century English and American writers limited its cultural identity as inert and unprogressive; Spain's limited food supply and cuisine -- good or bad -- reflected a national character of stunted development that was circulated, reinterpreted and translated.

MARY GEE defended her dissertation, "Chinese-American Construction of Food and Health: The Impact of Culture, Migration, and Intergenerational Differences" in Sociology at the University of California, San Francisco.

Abstract: For centuries, the traditional Chinese diet consisted of grains, vegetables, and fruit, with dairy products and meats sparingly consumed. However, the contemporary Chinese American diet has now become radically transformed, especially due to globalization and industrialization, among other factors. Subsequently, the impact of migration on traditional concepts of food and health within Chinese immigrant communities warrants even closer examination. For my dissertation study (titled "*Chinese-American construction of food and health: The impact of culture, migration, and intergenerational differences*"), the primary research aim focuses on how migration impacts the social construction of food, knowledge, and identity between two generations of Chinese Americans residing in the San Francisco Bay Area.

A total of 25 Chinese Americans (18+ years of age) were interviewed using a semi-structured interview guide. All data was analyzed using a grounded theory approach. Preliminary findings were presented through a set of three papers intended to contribute to current literature and discourses around Chinese American generational differences and food narratives.

The first paper utilizes Sobal & Bisogni's Food Choice Process Model (2009) to examine the life course events/experiences, influences, and personal food systems influencing Chinese American food behaviors from a transdisciplinary perspective. The second paper explores the cultural sites of food knowledge transmission and how they contribute to the formation of food memories and embodied experiences among two generations of Chinese Americans. The third and final paper examines Deleuze and Guattari's concept of deterritorialization and multiplicities, Appadurai's notion of global cultural flows, and Krishnendu Ray's work with Bengali-American households to understand the social processes underlying Chinese American foodways, including the role of food memories.

As we become an increasingly global society, food consumption patterns and migration trends offer an interesting nexus for exploring the role of food in perpetuating and re-creating definitions and constructs of culture, knowledge, and identity on both macro and micro levels. Food memories also tend to be highly associated with our lived experiences. When situated within contexts of historical consciousness, the macro and micro-level factors shaping the Chinese diaspora's food trajectories become even more evident, particularly from a generational perspective.



MEMBER NEWS

Kate Cairns was interviewed on *Slate's* parenting podcast, "Mom and Dad are Fighting," about her research on the "organic child." This research was originally published in a *Journal of Consumer Culture* article coauthored with Josée Johnston and Norah MacKendrick, and is further developed in Kate and Josée's upcoming book, *Food and Femininity* (out this fall with Bloomsbury).

You can listen to the interview online (beginning at 14:05):

http://www.slate.com/articles/podcasts/mom_and_dad_are_fighting/2015/07/mom_and_dad_are_fighting_when_parenting_choices_go_viral_and_the_pressure.html

Brad Jones began graduate studies in Cultural Anthropology at Washington University in St. Louis. His research will explore alternative agriculture, neo-agrarianism, and cultures of craftsmanship in the United States.

Willa Zhen was recently promoted to the rank of Associate Professor at the Culinary Institute of America.



ANNOUNCEMENTS

ASFS membership renewal issues have prompted numerous complaints especially for those who renewed for the ASFS 2015 conference, in the transition from Berg to T&F. We are on it: everyone who joined at Chatham has been added to the listserve and journal subscriptions should be worked out very soon. Thanks for your patience. -- ASFS Executive Officers

Global Food History, a new, peer-reviewed journal, celebrates its launch with a special issue on the foods of Asia and particularly Southeast Asia. The contents include research articles by Roel Sterckx on alcohol in early China, Jiří Jákł on food symbolism in pre-Islamic Java, Cecilia Leong-Salobir on native cooks and British colonists in Burma, and Vannessa Hearman on food, development, and human rights in Indonesia following the Suharto coup. The issue also contains an introductory essay by the editors, Katarzyna Cwiertka, Megan Elias, and Jeffrey Pilcher, on writing global food history. A review essay on ramen noodles by Stephanie Assman rounds out the first issue. Look for future special issues on food commodities during wartime, culinary infrastructure, and migrant marketplaces. Individual manuscript submissions are also welcome.

To view the first issue and for information about submissions and subscriptions, please see the website: <http://www.tandfonline.com/loi/rfgf20#.VZ5pkvIvko>

CuiZine: The Journal of Canadian Food Cultures is delighted to announce the launch of its latest issue, 6.1: *What is good food and how does it contribute to a good life? Hearing from our friends and neighbours.* Since its inception the journal has engaged with the diversity of food cultures. It began with a focus on the multiple food cultures within Canada but soon moved to see this as a model for broader exploration of comparative food cultures. We are consequently delighted to offer two complementary issues this year, which bring together contributions addressing this pressing question. In this first issue of *CuiZine* you will hear answers from a wide variety of individuals in very different walks of life. Yet all contributors agree that place matters, and that sometimes, foods are "good" because they do the work of creating the story and sense of place, or of imagining or recreating place.

Please find the new issue here:

<https://www.erudit.org/revue/cuizine/2015/v6/n1/>

Food & Foodways, the international peer-reviewed journal, proudly presents a special issue (23.1-2 (2015) 1-141) edited by Olivier de Maret and Anneke Geyzen. The special issue is titled *Tastes of Homes: Exploring Food and Place in Twentieth-Century Europe* and can be downloaded from the *Food & Foodways* website: <http://www.tandfonline.com/toc/gfof20/23/1-2>

The Graduate Journal of Food

Studies is pleased to present its third issue, which features groundbreaking content from rising scholars: articles on the 2013 EU meat scandal, the rise of budget cookbooks in America, and alternative food systems in Vermont; reviews of recent work from Amy Bentley, George Solt, Carole Counihan, and Valeria Siniscalchi; and stunning meat landscape paintings by a farmer-artist.



View the issue here: <http://bit.ly/GJFS-vii-2>

The University of Toronto Scarborough is pleased to announce the formation of the Culinarium Research Centre, a hub for multidisciplinary food studies research at the University of Toronto. Culinarium grows out of creative collaborations especially across the humanities and social sciences. Our mission is to place cultural diversity, human labor, and social practice at the heart of publically-engaged food studies. The introduction of our centre marks exciting new developments in the study of food at the University of Toronto, including a new Ph.D. program in food history (housed in the tricampus Graduate Department of History), new undergraduate classes from 'Culinary Ethnography' to 'South Asian Foodways' to 'Feeding the City' and more, as well as the Harley Spiller Chinese Restaurant Menu collection. We are also pleased to host a new postdoctoral program in food studies. Our cornerstone initiative for the coming year is the international collaborative research project City Food, and in 2016, it will host the prestigious Connaught Cross-Cultural/Cross-Divisional Seminar focused on the vital role of migrants in urban food systems in diverse cities, like Toronto.

The Gastronomy Program at Boston University welcomes Dr. Ari Ariel as the newly appointed Assistant Professor of Gastronomy and Faculty Coordinator of the program. Dr. Ariel holds a Ph.D. from Columbia University and attended the French Culinary Institute in New York,

where he earned a Diploma in Classical Culinary Arts. His academic work focused on migration and its impact on identity, employing an interdisciplinary and transnational approach. He is particularly interested in changes in foodways and food as a marker of ethnic and diasporic identity. Dr. Ariel moved to the Boston area from Iowa City, where he was Visiting Assistant Professor at the University of Iowa, in the Department of Religious Studies.

The Department of Public Health, Food Studies, and Nutrition at Syracuse University announces recruitment for our new Master of Science (MS) in Food Studies to begin in full swing Fall 2016. This 36-credit program provides students with a foundation in the political economy of food systems, including human rights, food governance, and food justice and health. The MS in Food Studies complements the program's existing bachelor's degree and minor in Food Studies. Teaching and student research are enhanced by active faculty engagements in these fields. The graduate food studies program encourages these transdisciplinary associations across Syracuse University with African American studies, geography, sociology, history, public affairs, international studies, gastronomy, agronomy, environmental studies, women and gender studies, law, planning and architecture, as well as with public health and nutrition. For more information, please contact the Falk College Office of Admissions at (315) 443-5555 or falk@syr.edu or visit our website, <http://falk.syr.edu/FoodStudies/masters.aspx> or contact Graduate Program Director, Dr. Anne Bellows, (315) 443-4228 or acbellow@syr.edu.

The University of the Pacific's Food Studies Master of Arts program is up and running at the new San Francisco campus with an opening cohort of 14 students, 3 of which are online at distance. We anticipate being able to offer spaces for students anywhere in the country or world starting in fall 2016. We are also scheduling Saturday Seminars on a variety of food related topics that are open to the public. Please direct inquiries to Ken Albala (kalbala@pacific.edu) or to the program manager via the website www.pacific.edu/foodstudies

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SHARE YOUR MEMBER NEWS

The ASFS Newsletter is published throughout the year. Please submit your member news, updates, and photography to Emily Contois, ASFS Newsletter Editor, at ASFSnewsletter@gmail.com.

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