



ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

ASFS Newsletter | Issue 7 | April 2018

Photo credit: Emily Contois

LEADERSHIP MESSAGE FROM SECRETARY, BETH FORREST

Dear Members,

Last Saturday, when my in-laws were in town, we were in my small backyard in Somerville, MA discussing possible plans for it. Spring was definitely present: the early signs of hostas and Jacob's-ladders were just beginning to appear. It has been years of work by many people—upstairs neighbors and their children, my partner, with a lot of advice from various parents—planting (and replanting), adding, and moving to see what would take root in our very shady backyard. The result of this has been a vibrant [tiny] environment where we share meals, hang with our cats, and talk to neighbors across fences. The ASFS, it strikes me, is very similar. We have a strong foundation, but it is the ideas—and work—of many volunteers that have made it a fertile community-meeting place (virtually and in-person).

The ASFS, as long as I have taken part, has always been integral to the growth of Food Studies, with its collaborative nature, annual conference, and the journal *Food, Culture & Society*, which is currently under the excellent leadership of **Amy Bentley, who this year has grown the journal to 5 issues per year**. For 12 years, we have conferred book, article, and student paper awards, adding the new category of pedagogy in 2009. This year, we have **expanded the book award into three distinct categories: First Book, Edited Volume, and Single Manuscript** (author previously published). This was done, in part, because of the drastic growth in submissions, as well as a way to acknowledge the work of both emerging scholars and the collaborative and interdisciplinary nature of Food Studies.

In 2017-2018, the board has also initiated a new way to support smaller ASFS events: to serve as community outreach, to include ASFS members who may not have

CONTENTS

- Leadership Message
- 2018 Conference Update
- 2017 GAFS Conference Debrief
- ASFS Local Event Grants
- Announcing a New Doctorate
- Member Publications & News
- Announcements

funding to travel to the annual conference, or to an institution that may not have the resources to host it. We have awarded 5 **ASFS Local Event Grants** thus far! Emily Contois (Brown), Beth Forrest & Willa Zhen (CIA), Colleen Hammelman & Consuelo Carr Salas (UNC, Chapel Hill), Ana Tomic (Queen Margaret University, Edinburgh), and Emma McDonnell & Rick Wilk (Indiana). The next deadline for applications is May 15, and we can't wait to see what projects our members are planning.

In March, ASFS Vice-President Greg de St. Maurice, Treasurer Jenny Berg, and I travelled to Anchorage, Alaska. Invited and funded by the Anchorage tourism board, we met with Drs. **Zeynep Kiliç and Liz Hodges Snyder** and conference services at the **University of Anchorage, Alaska, the hosts of our 2019 conference**. Zeynep and Liz are deep in planning the conference already, and the banquet is sure to be one of the most memorable. For those attending this year's conference in Madison (which is also looking fantastic), Kathie Evington from *Visit Anchorage* will be in the book room to answer any questions for those planning on attending the 2019 conference and those who may want to extend their trip to take advantage of the glaciers, mountains, and 19.5-hours of sun.

To encourage (or allow) more graduate students to present at the annual conference, the ASFS board implemented a new initiative: **ASFS Student Travel Stipends**. In 2018, we are pleased to grant 15 students partial funding of \$250 each (see below for the full list).

We expect this to continue on an annual basis. The GAFS, student caucus of the ASFS, also held their 2017 conference at Washington University in St. Louis, which specifically focused on graduate student research and professional development.

As the ASFS has grown in membership (over 450), the board continues to strive for our community to remain as strong as it did in the early years of the organization, while also continuing outreach. We have hired **Emily Contois to be the new ASFS social media coordinator**, who will seek to expand our online presence (our Facebook page currently has 6,428 members). Greg de St. Maurice and I have continued the **Membership Spotlight**, with 7 new interviews last year, which should include an award to **Cruz Miguel Ortiz Cuadra** who patiently answered our questions while dealing with infrastructure collapse in the aftermath of Hurricane Maria.

Finally, our newest ambition stemmed from a conversation that I had with Charlotte Biltekoff in the stairwell at last year's fabulous conference at Oxy College. Charlotte mentioned that, without Food Studies scholars locally, it could be difficult to get feedback on new and emerging scholarship. I brought this back to the board as a topic of conversation. I'm happy to announce that Charlotte, along with board members Greg de St. Maurice and Jake Lahne, are developing a **Paper Incubator Project** with the inaugural cohort beginning in early Fall 2018. Stay tuned for more information!

This last point serves as a great reminder that being part of the ASFS takes many forms, and the board always welcomes new ideas to keep our community fertile.

Recipients of the 2018 ASFS Student Travel Stipend include:

- Jesse Canose, Chatham University
- Jesse Dart, The University of Sydney
- Caroline Erb-Medina, CUNY
- Kane Ferguson, Indiana University
- Gillian Gualtieri, UC, Berkeley
- Katherine Hysmith, UNC, Chapel Hill
- Bradley Jones, Washington University in St. Louis
- Sara Kay, NYU
- Shayan Lallani, University of Ottawa
- Kerri Lesh, University of Nevada, Reno
- Emma McDonell, Indiana University
- Kendall Shurance, University of the Pacific
- Karen Sudkamp, Chatham University
- Erica Zurawski, UC Santa Cruz

One student wrote back, "I am very grateful to you and to the organization for providing these kinds of opportunities for students. It makes me very proud to be a member of the Society."

Beth Forrest is Professor of Liberal Arts and Food Studies at the Culinary Institute of America in Hyde Park, NY with a PhD in History from Boston University. She is currently working on an edited volume that considers the role of sauces and condiments in the west (Oxford UP, 2018) and the book *Endangered Delicacies* (Greenwood Press, 2019).



ASFS executive board members Beth Forrest, Greg de St. Maurice, and Jenny Berg with University of Anchorage conference co-chairs Drs. Zeynep Killiç and Liz Hodges Snyder.

2018 CONFERENCE UPDATE

GET EXCITED FOR MADISON: JUNE 13-16, 2018!

This year's AFHVS/ASFS conference promises to be an exciting mix of presentations, roundtables, and plenaries. The conference features 56 sessions each with three or four individual papers, 40 organized panels, and 31 roundtables on topics such as food governance and justice, identities of food and farming, conflict and change, alternative and organic agriculture, agroecology, and the politics of integrating values, food, and farming.

CONFERENCE EXTRAS:

Register soon for the pre-conference events as some are almost sold out. Meet the farmer and cheese maker responsible for Pleasant Ridge Reserve cheese, tour Madison and Milwaukee's food justice scene, learn about pre-colonial agriculture in this region, participate in a community-organized food hackathon, tour the just-opened organic archives, or see how schools and companies are supporting local farmers.

We will kick off the conference with **Ferment**, a reception featuring some of our region's delicious fermented beverages and foods. Come taste our favorite beers, hard ciders, kombucha, and cheeses. We will also see the works of Donna Neuwirth, Wormfarm Institute, and organizer of the yearly Fermentation Festival in the Baraboo Hills.

Guest Chef Claudia Serrato will speak to us about decolonization through the food she is serving at the Friday night banquet, sourced extensively from Native enterprises (menu to be announced soon). Attend the Saturday awards banquet to fete our colleagues and hear more about next year's venue. You may also want to order a bag lunch prepared by **Working Class Catering**, a teen empowerment and training program. The conference will provide the low-down on food carts on campus, telling you the story of the people at each cart and what they serve.

In addition to extending the student registration rate to practitioners, the community is invited to join us for two public events. **Ricardo Salvador, resident agroecologist at the Union of Concerned Scientists** will give Thursday's after-work keynote. Saturday morning features a plenary "Poke and Provoke" panel, an opportunity to dig deeper into some of the challenges we face as we create a just food system.

The Pyle Center will be the hub of the conference, where you will register, tour the exhibits, meet buses for off-campus events, pick up your snacks and lunch bag, see the posters, and attend many of the presentations. Perched on the lakeshore, adjacent to the new Alumni

Park, it is a hop-skip-jump to the Memorial Union Terrace. In honor of the conference, the Pyle Center will feature **Drew Shonka's photographic essay "On Your Plate,"** introducing you to the people who create the food scene around Viroqua, Wisconsin, the heart of the Driftless region. **The Young Professionals gathering** will take place at the Pyle Center rooftop gardens Thursday night.

The preliminary program is on the conference website (afhvs2018.wiscweb.wisc.edu). A friendly reminder from conference chair Michael Bell that **presenters are expected to register by Tuesday, May 1, 2018**. For inclusion on the final program, at least one author from each submission must be registered as an attendee. If you registered as an ASFS/AFHVS/SAFN member on the registration form, please remember that you must join or renew your membership before the conference.

Back by popular demand, the conference will offer a series of **"Meet & Greet the Author"** events. Events will take place Thursday, Friday, and Saturday in the Pyle Center at an especially reserved table. So, if you recently published a book and want to reserve a location where you can sign copies and talk to conference attendees about it, please let us know ASAP and before May 1 so we can add you to the list in the program.

There are bikes, canoes, and sailboards for rent, and a long and lovely lakeshore path for your morning run or simply a place to relax in quiet. There are farmers markets on Wednesday and Saturday just blocks from the conference. We can't wait to see you in Madison this June!



AGROECOPROSPECT

The Politics of Integrating Values, Food, and Farming

AFHVS/ASFS-2018 | June 13 to 16, 2018
University of Wisconsin-Madison | Madison, Wisconsin

2017 GAFS CONFERENCE DEBRIEF

The Graduate Association for Food Studies, the official graduate student caucus of ASFS, held its second annual Future of Food Studies Conference this past fall at Washington University in St. Louis, October 19-21, 2017.



**GA
FS**

THE FUTURE of
FOOD STUDIES
Graduate Conference

Washington University | St. Louis
October 19-21, 2017

www.gradfoodstudies.org

Forty-five student speakers presented their work over six concurrent sessions, demonstrating the full width and breadth of food studies across topics, methodologies, disciplines, universities, geographic places of origin, and career goals. Faculty involved included keynote speaker Krishnendu Ray, plenary speaker Alison Alkon, and distinguished faculty panelists Glenn Stone, Catarina Passidomo, and Venus Bivar. A new addition to this iteration of the conference was a field trip; many participants went out into St. Louis to visit Food Roof Farm and see food studies thinking turned into action.

To hear about the conference in the words of attendees, you can read through the #GAFS17 Twitter-feed, or better yet, watch this short video filmed over the weekend in conversation with attendees, speakers, and organizers. (<https://www.youtube.com/watch?v=tI314D0U86c&feature=youtu.be>)

Currently, the GAFS board is deep in preparations for #GAFS18, with a formal announcement of location, dates, and CFP forthcoming. To stay on top of the latest news, follow @GradFoodStudies on Twitter and Facebook or visit the website at gradfoodstudies.org.

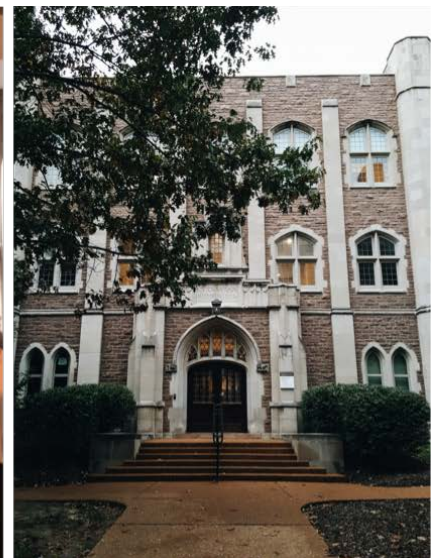


Photo credits: Katherine Hysmith

ASFS LOCAL EVENT GRANTS

ANNOUNCING NEW WINNERS

We are pleased to announce and congratulate the winners of ASFS Local Event Grants from the January 15, 2018 cycle:

Latinx Foodways in the New South

Colleen Hammelman and Consuelo Carr Salas
University of North Carolina at Charlotte
April 7, 2018

1st International Biannual Conference in Food and Communication

Ana Tominc
Queen Margaret University (Edinburgh, Scotland)
September 6-7, 2018

Superfoods: A Workshop

Emma McDonnell and Rick Wilk
Indiana University
March 2019



Photo credit: (c) Sharon Hudgins, *T-Bone Whacks and Caviar Snacks* cookbook, 2018. "Fresh vegetables for sale at an open-air market in Ussuriisk, Russian Far East, 1994."

ASFS LOCAL EVENT GRANTS continued

ASFS LOCAL EVENT GRANT RECIPIENT UPDATES

Circus of the Senses: A Symposium of Food & the Humanities, Beth Forrest

On March 19, 2018 the School of Liberal Arts and Applied Food Studies and ASFS members Willa Zhen and Beth Forrest used an ASFS Local Events Grants for a full-day event that was free and open to the public (except for a charge for the banquet) to consider food, the humanities, and the senses. We did this in 3 specific ways:

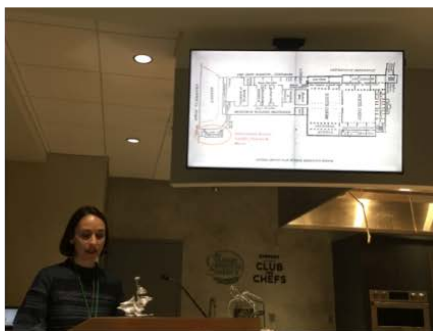
The morning consisted of 9 literal round-tables—attendees chose from a list of speakers/topics and sat in an intimate group limited to 10 people. The presentations were engaging and fully interactive:

- Tracing and Tasting Aromatic Images in Cinema, Sophia Siddique Harvey, Vassar College
- “Let’s Eat, Children.” Wait, I mean: “Let’s Eat Children!”: The Threat of Cannibalism as Social Control for the Youth of Today, Ron Hayes, CIA
- Food as Instrument of Connection in Imbolo Mbue’s *Behold the Dreamers* Sarah Wyman, SUNY New Paltz
- Gastronomical Modernism and the Future of Meat, Viki Tromanhauser, SUNY New Paltz
- Eating Aesthetics: Sensual Co-Consumption, Matthew Friday, SUNY New Paltz & Iain Kerr, Montclair State University
- The Bridge That Connects Poetry, Film, and Identity to Experiential Learning for Culinary Students, Angela Hooks, CIA
- Graphing *Hunger*, Grace Boucher, CIA
- The Creativity Paradox in Formal Writing, Screenwriting, and Professional Cooking, Josh Robbins, CIA
- Your Own Madeleine Moment: French Cuisine in the Humanities, Melissa Panek, CIA

In the afternoon, we transitioned to more formal presentations that more closely examined the role of the senses when thinking about, and experiencing, food:

- Sensing Landscape, Deidre Murphy, CIA
- An Ethical and Multisensory Notion of Taste: A Case Study of Japanese Cuisine, Greg de St. Maurice, University of Toronto
- Re-experiencing Rome: The *Next Apicius*, Andrew Donnelly, Loyola University, Chicago
- Implications of Patterns in Entertainment on Tasting Menu Design, Jonathan Zearfoss, CIA
- Collaborate Creativities: Art Museum Restaurants as (New) Dining Genre, Irina Mihalache, University of Toronto
- Food and Avant-Garde: Eating Art, Interpreting Food, Yael Raviv, NYU and the Umami Food and Arts Festival

The day concluded with a cocktail 59 minutes and dinner that was inspired by Salvador Dalí’s 1973 cookbook, *Les Diners de Gala* (with some nods to The Futurists). Deidre Murphy, Willa Zhen, and I, along with students from Willa’s Applied Food Studies class, transformed two spaces that were intended to provoke and disrupt the way one experiences a meal. This included use of saturated colors in the rooms (the first was blues and greens the second was red, which made one feel thermally different), reinterpreted 1930s Moroccan jazz music with Dalí’s voice overlaid, and projected snow falling from the ceiling. Our colleague, John Fischer, who teaches mixology, served a gingerlime-chili cocktail with vodka “snow” that guests had to muddle. As diners passed from one space to the other, they were spritzed with a jasmine-rose perfume, a scent based on one that Dalí and Gala made.



ASFS LOCAL EVENT GRANT RECIPIENT UPDATES

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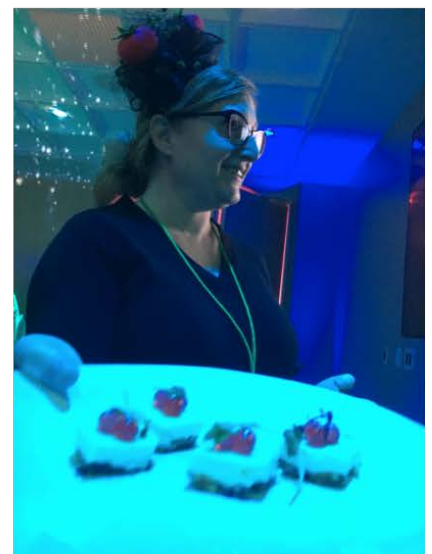
Circus of the Senses: A Symposium of Food & the Humanities, Beth Forrest continued

Dinner was a multi-course meal with recipes taken directly from the cookbook. CIA chef Jason Potanovich made crawfish with “Viking” herbs (with whole crawfish that people had to rip apart); pasta with Roquefort cheese and saffron; and hanging beef with sweet & sour vegetables.

Diners were encouraged to feel their placemats, a combination of bubble wrap, sandpaper, tinfoil, and fake fur, and periodically play different instruments that were chosen to represent the five tastes.

Finally, CIA Pastry Chef Melissa Walnock served HeartBeet, which was evocatively presented in chocolate soil. Guests were also invited to espresso—but it was in the form of edible bubbles, which they had to first blow. Throughout dinner, Un Chien Andalou was cast across 3 walls, and [my very talented aunt] had turned Dali’s painting into 3-D sculptures.

The event was a great success, with participants and the audience spanning from Boston to Toronto to Chicago. Based on the outcome of this event, we plan to turn the symposium into an annual event. Without the capital of the ASFS, this very collaborative event would not have been possible.



ASFS LOCAL EVENT GRANT RECIPIENT UPDATES continued

Food Studies at Brown Speaker Series, Emily Contois

Emily Contois received an ASFS Local Event Grant to support the growth of the Food Studies at Brown Speaker Series, which she founded in 2016-2017, featuring talks by esteemed food studies scholars John Lang, Charlotte Biltekoff, and Sidney Cheung.

The 2017-2018 Speaker Series featured four talks. In November 2017, Chef-activist Sean Sherman presented on his efforts to protect and revive pre-contact Indigenous cuisine, followed by a book signing of *The Sioux Chef's Indigenous Kitchen* (University of Minnesota Press, 2017) and a tea tasting. In February 2018, Julie Guthman met with students in American Studies and Environmental Studies and presented from her current book project on the California strawberry industry and the multiple challenges it faces owing to a suite of soil pathogens. Her talk was followed by interdisciplinary

responses from Elizabeth Hoover, Dawn King, and Alex Nading drawing from the perspectives of American Studies, Ethnic Studies, Native American and Indigenous Studies, Environmental Studies, Political Science, Anthropology, and International Affairs. In March 2018, Rachel Herz shared some surprising sensory and psychological factors from her most recent book, *Why You Eat What You Eat: The Science Behind Our Relationship with Food* (W.W. Norton, 2017), followed by a book signing and olfactory demo. In April 2018, Ken Albala participated in a writing seminar on writing productively and prolifically and presented from his most recent book, *Noodle Soup: Recipes, Technique, Obsession* (University of Illinois Press, 2018), followed by a book signing. For more information visit bit.ly/brownfoodstudies.



ABOUT ASFS LOCAL EVENT GRANTS

The ASFS offers support for events such as workshops, symposia, and colloquia that take place between the main annual meetings. The theme and format of events is flexible, but all proposals should further the ASFS mission of promoting the interdisciplinary study of food and society.

Applicants must be current ASFS members. (Event participants need not be, but may be encouraged to join the association.) Applications are invited 3 times per year, with deadlines in September, January, and May. Up to \$6,000 is available per year, and applicants may

request any sum between \$500 and \$2,000 per event. It is expected that host institutions will offer matched funding, whether cash or in-kind.

Applications from outside the United States and North America are encouraged to apply. The committee will contact successful applicants within 1 month of the deadline. Event organizers will be required to report on the event for the ASFS newsletter. More information about how to apply for ASFS grants is available at food-culture.org/asfs-grants/.

ANNOUNCING A NEW DOCTORATE



Leigh Bush (right) and Maddie Chera (left) recording an episode of *Earth Eats*.

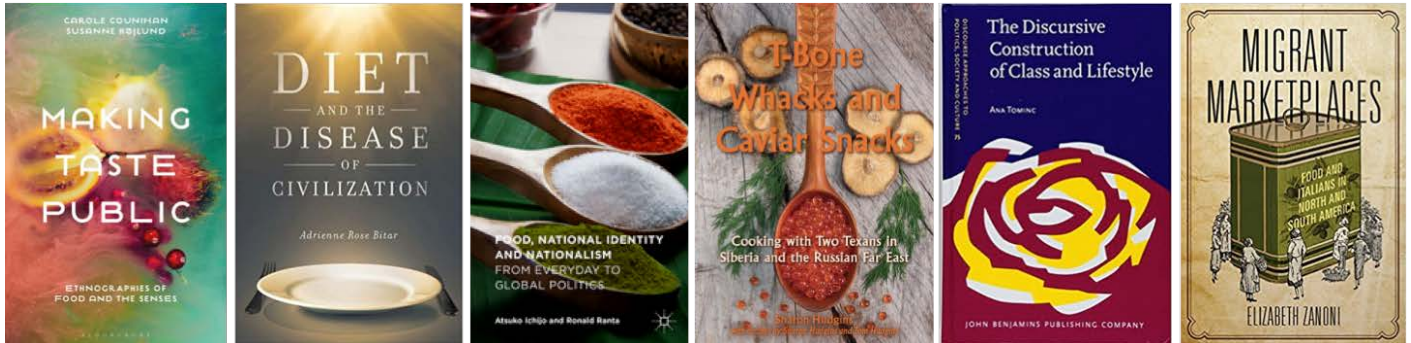
LEIGH BUSH defended her dissertation, “Slow Food and Fast Flows: Chefs, Cuisine, and Convergence,” in Anthropology at Indiana University.

Abstract: The simultaneous evolution of food celebrity and digital cultures has made current ethnography integral to illuminating how these production networks form and become interdependent. Although recent scholarship has begun to deconstruct and critique new food and media cultures, studies focusing on communication networks among food and media producers are still few. In this dissertation, I use ethnographic data from fieldwork gathered at the intersections of new media and food production sites across the U.S city of Chicago to argue that food and media ideologies at the professional and community level invoke fluid interpretations of authenticity that sometimes challenge and sometimes reinforce convergence culture, in which corporate and grassroots media, as well as the production and consumption of media, collide. As part of engaging with notions of authenticity, the simultaneous production and consumption of media—also known as prosumption—through storytelling has developed as a media skill and tool that has become crucial to individual, professional, and corporate social and

economic success. However, despite arguments that new digital technologies and pervasive access have democratized mediation, I show how concrete and abstract barriers to entry make entering these fast flows of communication objectively and philosophically difficult for both food and media prosumers. I begin at a site of new media production, the Third Coast International Audio Festival, where media curators select short audio food documentaries and pair them with well-known Chicago chefs. I then follow one of these chefs to his restaurant where, as his assistant, I help him mediate as he seeks to grow his brand and business. Lastly, I take a position with a venture capital-funded software development company, Morsel Labs, LLC, (Morsel), working on a storytelling social media application for chefs.

Currently on the job market, Leigh is revising her dissertation into a book and in the process of publishing storywashing, a concept she first presented at the 2017 ASFS conference. With Maddie Chera, she also continues to be featured on Earth Eats, a radio show they initiated at the IU Food Institute.

MEMBER PUBLICATIONS



BOOKS

Adrienne Rose Bitar. *Diet and the Disease of Civilization* (Rutgers University Press, January 2018).

Carole Counihan and **Susanne Højlund** (eds). *Making Taste Public: Ethnographies of Food and the Senses* (Oxford: Bloomsbury, 2018).

Sharon Hudgins. *T-Bone Whacks and Caviar Snacks: Cooking with Two Texans in Siberia and the Russian Far East* (University of North Texas Press, May 2018).

Atusko Ichijo and Ronald Ranta. *Food, National Identity and Nationalism: From Everyday to Global Politics* (Palgrave Macmillan, February 2016). In paperback.

Ana Tominc. *The Discursive Construction of Class and Lifestyle: Celebrity Chef Cookbooks in post-Socialist Slovenia* (John Benjamins, December 2017).

Elizabeth Zanoni. *Migrant Marketplaces: Food and Italians in North and South America* (University of Illinois Press, March 2018).



Photo credits: Jeff Birkenstein. Left: hunting razor clams (Washington state seashore), top right: jellied pig skin (Hohhot, Inner Mongolia, China), bottom right: roasting corn (Chennai, India)

NEW ASFS MEMBER PUBLICATIONS continued

ARTICLES

Joshua Abrams (editor). "On Taste," special issue of *Performance Research* 22, no. 7 (2017).

Scott Alves Barton. "Adenor Gondim and the Irmandade de Nossa Senhora da Boa Morte," in the exhibition catalog for *Axé Bahia: The Power of Art in an Afro-Brazilian Metropolis*, 2018.

Emily Contois. "Not a Day for Salads: The Football Food Rules of the Super Bowl." *Nursing Clio*. February 1, 2018.

Emily Contois. "Microwave Cookbooks: Technology, Convenience & Dining Alone." *Nursing Clio*. October 24, 2017.

Leda Cooks. "What is (not) food? The Construction and Consumption of Food Waste as a Social Problem." In K. LeBesco and P. Naccarato (Eds.), *Food in Popular Culture* (Bloomsbury, 2018).

Leda Cooks. "The End(s) of Freeganism and the Cultural Production of Food Waste." In M. Wallace and D. Carruthers, (Eds.), *Perma/culture: Imagining Alternatives in an Age of Crisis* (Routledge, 2017).

Herakova, L. & **Leda Cooks**. "Hands in the Dough: Bread and/as a Pedagogy of Performative Remembering." *Text and Performance Quarterly* 37, no. 3-4 (2017): 239-256.

Colleen Hammelman. "Investigating Connectivity in the Urban Food Landscapes of Migrant Women Facing Food Insecurity in Washington, DC." *Health & Place* 50 (2018): 89-97.

Colleen Hammelman. "Urban Migrant Women's Everyday Food Insecurity Coping Strategies Foster Alternative Urban Imaginaries of a More Democratic

Food System." *Urban Geography* (2017): 1-20. DOI: 10.1080/02723638.2017.1382309.

Jonas House. "Insects Are Not 'the New Sushi': Theories of Practice and the Acceptance of Novel Foods." *Social & Cultural Geography* (2018). DOI: 10.1080/14649365.2018.1440320.

Jonas House. "Sushi in the United States, 1945-1970." *Food and Foodways* 26, no. 1 (2018): 40-62. DOI: 10.1080/07409710.2017.1420353.

Jacob Lahne and **Christy Spackman** (editors). "Accounting for Taste," special issue of *The Senses & Society* 13, no. 1 (2018).

Shayan Lallani. "Mediating Cultural Encounters at Sea: Dining in the Modern Cruise Industry." *Journal of Tourism History* 9:2-3 (2017): 160-77.

Zachary Nowak. "Terroir: A Socially Constructed Subterranean Landscape." In Joshua Zeunert and Tim Waterman (editors), *Routledge Handbook of Landscape and Food* (Routledge, 2018).

Eric C. Rath. "Afterword: Foods of Japan, Not Japanese Food." In Nancy Stalker (ed.) *Devouring Japan* (New York: Oxford University Press, 2018), pp. 312-27.

Greg de St. Maurice. "Savoring the Kyoto Brand." In Nancy Stalker (ed.) *Devouring Japan* (New York: Oxford University Press, 2018), pp.153-170.

Merrienne Timko. "Exploring the Christmas Eve Menu in Lawrence Durrell's Avignon Quintet" *Gastronomica* 18, no. 1 (2018): 27-43. DOI: 10.1525/gfc.2018.18.1.27.

Elizabeth Zanoni (editor). "Migrant Marketplaces," special issue of *Global Food History* 4, no. 1 (2018).



Photo credits: Stephen Wooten, from a recent trip to Egypt

MEMBER NEWS

[Madeline Chera](#) (Anthropology, Indiana University, Bloomington) received a Future Faculty Teaching Fellowship from IU's University Graduate School for the 2018-2019AY. She will be teaching at IU's South Bend campus, including an upper-level Food and Culture course in the fall semester. The fellowship is meant to provide additional teaching experience in a new educational setting, extra pedagogical training, mentoring by senior faculty members, collaboration with other fellows, support to finish the PhD, and a transition in the professionalization process from graduate student to professor.

Emily Contois will participate in Brown University's 250th Commencement in May and will join the faculty of the University of Tulsa this fall as a tenure-track Assistant Professor of Media Studies. She will be teaching courses in media studies, popular culture, advertising, and food studies.

Christopher Fink was awarded the Sherwood Dodge Shankland Award for the Encouragement of Teachers at Ohio Wesleyan University.

David Livert, Associate Professor of Psychology at Penn State Lehigh Valley, was elected President of the Psychology Coalition of Accredited NGOs at the United Nations (PCUN). PCUN is composed of twelve psychology-related NGOs from around the world who seek a common voice at the UN and advocate for the use of good research to inform social policy. A major area of interest for the Coalition is the advancement of

the United Nation's 17 Sustainable Development Goals. Of particular interest is SDG 2: to end hunger, increase food security, and improve nutrition.

Marion Nestle will be honored in a series of events celebrating the legacy and impact of her career, including a conversation with Marian Burros on April 23 at 6:30 pm, a discussion of "Media Impact" on April 24 at 4 pm, and a discussion on "Food Politics: Women in Food" on April 26 at 4 pm. All events take place at the NYU Bobst Library, 3rd floor, Fales Library & Special Collections in New York City.

Cruz Miguel Ortiz will lecture on Puerto Rican food heritage at Centro de Estudios Avanzados de Puerto Rico y El Caribe, Old San Juan, March 17 – May 12. The first lecture will address the food and eating perspectives in the still ongoing aftermath of Hurricane Maria, titled, "Hurricane Maria and Food Resilience: Food, Cooking and Agriculture." For more information, visit: ceaprc.edu.

Alice Weinreb received the 2017 Wiener Library Fraenkel Book Prize in Contemporary History for *Modern Hungers: Food and Power in Twentieth-Century Germany* (Oxford 2017). The prize citation reads: "This is a most thought-provoking book which is ambitious in the best sense, bringing together German and European history with food studies in a most imaginative way. Her insights, articulated within the course of a wide-ranging and compelling narrative, shed new and important light on a whole host of issues."



Photo credit: (c) Sharon Hudgins, *T-Bone Whacks and Caviar Snacks* cookbook, 2018. "Cultivated garlic and wild pine nuts (still in their cones), sold by a street vendor in Novosibirsk, Siberia, 2006."

ANNOUNCEMENTS

The Indiana University Food Institute invites papers for a Workshop: Critical Approaches to Superfoods, which seeks to discuss, debate, and define the emerging phenomena of “superfoods,” and ultimately, develop an edited volume on the topic. The workshop endeavors to bring together cutting edge works in progress from scholars with diverse disciplinary backgrounds and analytical approaches that explore superfoods’ connections to and departures from other curative comestibles across history and cultures, and that take a critical approach to the social and political work superfoods do. We encourage papers that attempt to examine how the superfoods phenomena articulates with issues of scientific authority and nutritional expertise, shifting consumer understandings of health and the body, and issues of ownership and bioprospecting. We welcome unpublished work from scholars based in a wide variety of disciplines including and not limited to anthropology, history, geography, gender studies, literature, and sociology. The workshop will take place March 21-23, 2019 at Indiana University. The abstract deadline is May 30, 2018. Contact Emma McDonnell (ekmcdone@indiana.edu) for inquiries and for full call visit:

<https://foodinst.indiana.edu/criticalsuperfoodsconference2019/index.html>.

The Thomas Fisher Rare Book Library at the University of Toronto is pleased to present Mixed Messages: Making and Shaping Culinary Culture in Canada, which can be viewed Monday-Friday (9 am to 5 pm) May 21-August 31, 2018. The exhibition will display a tasty arrangement of rare cookbooks, periodicals (magazines), manuscripts and culinary objects from the 1820s to the 1960s. This exhibition will examine how the culinary culture of Toronto and surrounding areas was made and shaped by those who participated in or were excluded from the making and using of culinary materials. On display will be many scarce items, which are part of our collections due to the generous donations of Mary Williamson. Objects on display include a copy of the *Frugal Housewife's Manual*, the first cookbook written and published in Canada, posters advertising the beloved Canadian Cook Book, and an English curry bottle from the late 1800s—with curry still inside! Curators: Nathalie Cooke, Professor and Associate Dean (Library Rare and Special Collections), McGill University; Irina D. Mihalache, Assistant Professor, Museum Studies, Faculty of Information; Elizabeth Ridolfo, Special Collections Projects Librarian, Thomas Fisher Rare Book Library; Curatorial Assistants, MacLean Hunter Gallery: Cassandra Curtis & Sadie MacDonald, Master of Museum Studies Candidates.

Call for Participants for “Sense and Sensuality: Food, Theatre, and the Question of Commensality” working session, organized by Joshua Abrams (Deputy Dean, Royal Central School of Speech and Drama, University of London) for the 2018 American Society for Theatre Research Conference in San Diego, 15-18 November 2018. For details about the session, visit: http://www.astr.org/?page=18_WorkingSessions#38

Call for Participants: Food and Memory—Nostalgia Dinner Series. Ariana Gunderson, a graduate student in the Gastronomy Program at Boston University, invites all Boston-area ASFS members to her Nostalgia Dinner Series, conducted as part of Master’s degree studies. At a Nostalgia Dinner, a small group gathers to share the tastes and stories of food memory. As a participant, you will bring a dish that evokes “nostalgia” for you—anything goes, as long as you have stories to share about it! Groups will eat and discuss food, memory, and nostalgia. Please contact arianag@bu.edu to sign up for dates this spring and summer.

2018 Perugia Food Conference. The [Center for Food & Sustainability Studies](#) at the Umbra Institute is hosting its fourth biennial food conference in June, in Perugia, Italy. The program is now definite but visitor registration is open. See more details [here](#).

Teach in Italy. The [Center for Food & Sustainability Studies](#) at the Umbra Institute is looking for professors to bring small groups of students for summer faculty-led courses for 2019. The Institute offers State-side promotional help to collect the requisite number of students; the Institute staff handles all logistics and student services during the 5-week session. For details, see the short video [here](#) and contact Zachary Nowak (znowak at umbra dot org).



Photo credit: Emily Contois, my mother’s dinner table, Billings, MT.

ANNOUNCEMENTS continued

Gustolab International offers academic internships during new fall program on food systems and sustainability. Using the Italian peninsula as a natural laboratory for immersive and experiential learning, the program integrates coursework, fieldwork, and projects. This fall program uniquely allows students to travel from the north to the south of Italy and build their skills and networks by working with important Italian food producers and organizations in the food and sustainability sectors. There is still time to apply. If interested, please write to info@gustolab.com as soon as possible.

Gustolab International recommends free SDG Academy MOOC, "Sustainable Food Systems: A Mediterranean Perspective." During its first two days, over 500 students enrolled. The course is on-demand, self-paced, and coordinated by Prof. Alessio Cavicchi (University of Macerata, Italy) with the participation of many distinguished lecturers. Gustolab international's Director Sonia Massari, provided the module on "New

professional profiles in a Mediterranean context." The syllabus includes a prologue by Prof. Jeffrey Sachs. To subscribe, visit:

<https://courses.sdgacademy.org/learn/sustainable-food-systems-a-mediterranean-perspective-on-demand>

Gustolab International to offer 10-day professional study tour on food systems and sustainability in Italy, June and July 2018. Combining classroom learning, industry and public sector engagement, and practical experience (farming and food production), this tour was created for those who wish to explore educational, networking, and business opportunities, or simply aspire to broaden and update their knowledge about Italian food culture and food systems. It is a short and intense program open to professors, students, scholars, farmers, professionals, and entrepreneurs. (Families are welcome!) This tour is highly recommended for those interested in starting a research project on topics related to Food Systems and Sustainability in Italy and/or the Mediterranean region, or faculty who wish to design and then manage a study abroad program in Italy. Places are limited. If interested in receiving more information about dates and costs, contact us at info@gustolab.com.



Photo credits: (c) Sharon Hudgins, *T-Bone Whacks and Caviar Snacks* cookbook, 2018. "Fresh mushrooms for sale at an open-air market in Ussuriisk, Russian Far East, 1994" (left and right) and "Potatoes waiting to be peeled in the vestibule of a Trans-Siberian dining car, 2006, credit: Tom Hudgins (center).

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SHARE YOUR MEMBER NEWS

The ASFS Newsletter is published twice per year in April and September. Please submit your member news,

updates, and photography to Emily Contois, ASFS Newsletter Editor, at ASFNewsletter@gmail.com.