



LEADERSHIP MESSAGE FROM EXEC SECRETARY, BETH FORREST

Dear Members:

It all started with long-time ASFS member Netta Davis. You see, she first introduced me to ASFS and shortly after I presented at the 2004 annual conference at the Culinary Institute of America, organized by Krishnendu Ray (now my board colleague). I was a graduate student and I was placed on a panel with Ken Albala who, years later, would be a member of my doctoral qualifying exam. At the time, I had just started my job as Assistant Director of the Program in Food and Wine at Boston University (home of the MLA in Gastronomy). Netta convinced us to host the conference in 2006, at which time I joined the board. Finally, in 2009, I returned to the CIA as a faculty member, after Netta sent me the job listing, and, while there, I began my tenure as Executive Secretary of the ASFS board.

I imagine that my experience with ASFS reflects that of so many of us – hearing about the organization by an enthusiastic member who celebrated the conferences, where scholars disregarded rank and supported burgeoning academics. Where, when attending our first – and then subsequent – meetings, we had the fortune of meeting scholars and future mentors whose seminal work shaped our own research. And, returning year after year, we became part of an inclusive community whose conviviality meant that when we became teachers ourselves, we eagerly introduced our own students to ASFS.

The theme of past and future sets the current tone of ASFS. In 2015, we celebrated the first thirty years of the ASFS; in 2016, we look forward to the next three decades of food studies scholarship and growing as an organization.

As such, the board has initiated three areas of development: identity, community, and resilience.

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Identity

The ASFS executive board has been working with Alyssa Lang on a long-needed ASFS logo. The concept centers on a bee and cell, paralleling the new cover of our journal, *Food, Culture & Society*. The visual combination of a bee, pen, and a hive cell collectively encompass many of the broad issues within food studies: labor, community, taste, sustenance, complexities and fragility of food systems, the balance between theory and practice, and scholarship. We look forward to showing the membership iterations shortly.

Jenny Berg, with the help and guidance of ASFS member Skip Burzumato and his wife, tax accountant, Stacey, has reinstated the ASFS as non-profit 501(c)(3) status. This allows us to apply for grants only available to non-profit organizations, providing growth opportunities for us.

Community

When choosing a conference location for this year's conference, Toronto's identity as a "gateway city" became an important part of the ASFS extending its place as not an American organization but one with an international presence. We hope to cross borders and boundaries geographically as we have done so successfully with disciplines. This goal is evident with our continued partnership with AFHVS (where topics/panels

at our annual conference overlap more than ever). Moreover, this year's alliance with SAFN and CAFS, both of which share our dedication to food studies, strengthen the state of the field and our place in it.

As we grow in size, we seek ways in which we keep our longstanding practice of fostering graduate students. In 2016, we will be developing a Graduate Student Caucus, with the Graduate Association for Food Studies (GAFS). The caucus will be responsible for organizing an annual conference and continue publishing a journal, both of which will be entirely led by student members of the ASFS.

The new feature of the website, "Member Spotlight," seeks to introduce ASFS members to the entire community, learning more about our colleagues' work and interests. Greg de St. Maurice and I expect to publish one bio monthly with Lisa Heldke, Elise Lake, and Jeffrey Pilcher all in the pipeline.

Resilience

With recent cuts to academic budgets, we are aware that attending the annual conference and having financial support for research can be burdensome. The board is developing ways in which the ASFS financially supports new areas of research through funding for regional symposia. This will also allow faculty from smaller institutions who may not have the infrastructure to host the annual conference to become more involved with ASFS. Stay tuned for more information!

As always, if you have questions, concerns or ideas, please do not hesitate to let me know. ////

Beth Forrest is an Associate Professor of Liberal Arts 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, 2017).

ISSUE PHOTOGRAPHY

The photography throughout this issue comes to us from **David Szanto**, Professor-at-large, Eco-Gastronomy Project, University of Gastronomic Sciences. These photographs were featured in the exhibit, described below:

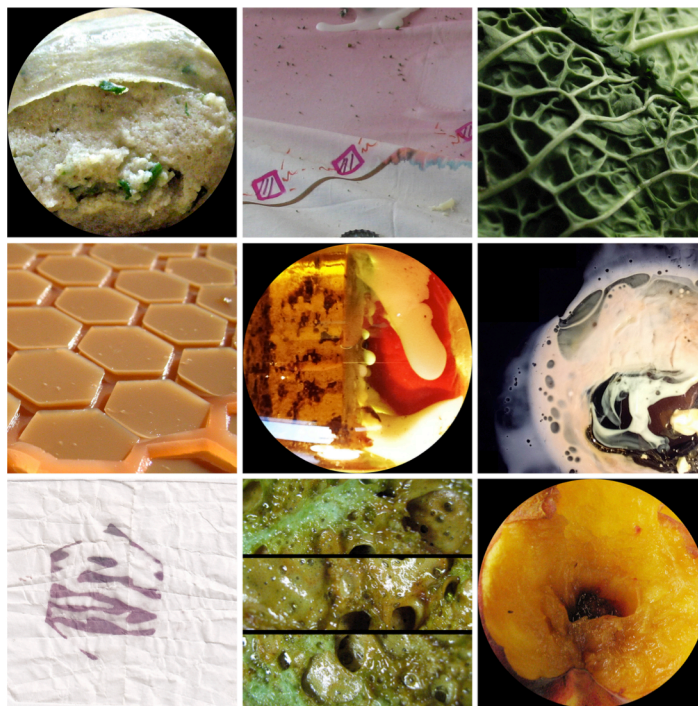
Tipping the Scales (*photographic prints, 15" x 15" each*)

Scale plays an important role in the way we understand things, including our food, the places it comes from, and the places it goes. Pull back on a foodscape and we see how matter and meaning fit together with image and interaction. Zoom in and the context is destabilized, queering our sense of the normal, the aesthetic, and the edible.

These images are drawn from a number of different projects over the past four years, including two performative meals, a food/bacteria/robotics installation, and an immersive sensory environment. Individually, they are intended to invite speculation about the relations with food that we take for granted, as well as the possibilities that exist for alternate foodish perspectives. Collectively, they might suggest a broader time scale and a trajectory of exploration, including images that are yet to be made.

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If you would like to have your photography featured in a future issue of the ASFS newsletter, please email Emily Contois, ASFS newsletter editor, at ASFSnewsletter@gmail.com.



Q&A: NEW ASFS LOGO

Alyssa Lang is Associate Professor of Graphic Design at Cal Poly Pomona and principal at Little Utopia Design. Her husband John Lang is an ASFS member and book review editor for Food, Culture & Society. They live with their young son Beckett in Monrovia, CA. She's also the talent behind the new ASFS logo, currently in development, which she told Emily Contois a bit more about.

What is your background in graphic design?

I have a BFA in Studio Art with a concentration in Graphic Design from West Chester University and an MFA in Graphic and Interactive Design from Temple University's Tyler School of Art. I worked as a designer in the industry for six years before deciding to go back to school to earn my MFA so I could teach at the college-level, and now have been teaching for 14 years while keeping a design practice. I really love typography, logo and poster design, and well, anything on the printed page!

What drew you to graphic design as a field?

I was always artistic and doing crafty things while growing up, and I liked working with words. As a teenager I learned about graphic design and was hooked on the idea of words working together with images. When it was time to choose a major in college, I enjoyed the professional nature of graphic design, and also having a creative outlet to work with artistic materials.

What is the creative and logistic process for designing a logo?

The logistics of it can vary from designer to designer, but I like to get a sense from the client of the impetus for why a new logo is needed at this particular time. Maybe the current logo is now looking dated, or the organization is going in a new direction and the logo no longer reflects that. Then we discuss themes the client might want to touch upon, as well as existing logos that the clients are drawn to and what they like about them.

I conduct visual research and scholarly research to gain a better understanding of the field or client's discipline. In the early stages I like working really low tech: pencil, tracing paper, and a photocopier are the most easily manipulated ways of working until concept is approved. Once it seems there is a viable idea, I begin working in Adobe Illustrator to make a more refined image. We look at all the details, so there can be quite a bit of back and forth between the client and myself to get the logo just right. Creating something that is



Alyssa Lang

seemingly so simple but still has visual impact takes a lot of time.

One of my favorite commentators on graphic design is Michael Bierut and he has said, "In the age of social media, logo design is a blood sport." Blogs are filled with opinions on new logos. So, it's an intimidating time to be a graphic designer of logos. Will my logo be well received? Will others see some hidden message in it that the client and I never saw?

What were points of inspiration for the ASFS logo that's in the works?

The ASFS board and I discussed themes that were broad to the study of food and symbols. This was tricky because there are so many different facets to the study of food: global, local, production, political, economic, social, environmental. How do you make a nod to all of them without excluding any one point of view? This is the challenge with any logo.

I've heard the logo is still in process, but what can we look forward to in the new design?

I hope the ASFS members see the new logo as a clean, sophisticated image that will be instantly recognizable on the website and a range of print collateral.

ASFS ON TWITTER

As we reflect upon the 30th anniversary we celebrated last year, we are also looking to our future—and social media is part of that. Since January 2015, ASFS has been on Twitter (@asfs_org), managed by Emily Contois (@emilycontois), and steadily gaining followers.

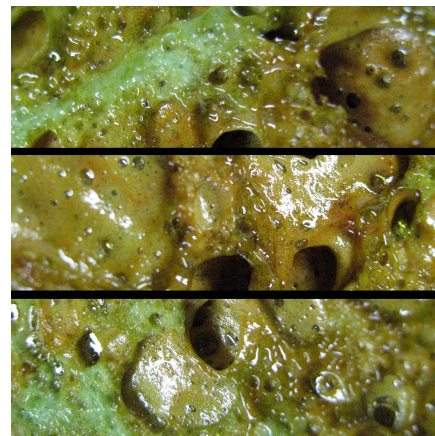
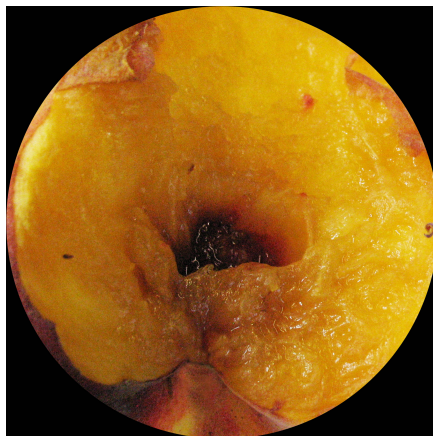
Launched in 2006, Twitter is an online social networking resource on which registered users can share and read “tweets” of up to 140 characters of text, links, and images. For academics, Twitter is a great space to network, connect, join conversations, share your work, and make a public impact. It can also be an easy way to stay in touch with scholars that you meet at conferences, like the upcoming Scarborough Fare.

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

While we started our ASFS live tweeting efforts at last year’s conference (check out **#ASFS15**), we’re hoping to grow it this year. If you’re new to Twitter, this is the perfect opportunity to try it!

Here are a couple of tweets to get you started in the months before the conference:

- I’m presenting at the @asfs_org conference! Check them out at food-culture.org & follow along #foodstudies2016.
- Can’t wait for #foodstudies2016 at @UTSC, June 22-25! Check out the schedule: <http://bit.ly/ASFS2016>.



Here are a few things to know for tweeting at Scarborough Fare:

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

Use the conference hashtag #foodstudies2016. Please use it to tag all of your tweets related to the event. (See below for a couple of examples).

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

Follow presenters and attendees. As you engage in live-tweeting, follow and start conversations with the food scholars you meet.

CONFERENCE UPDATES

SCARBOROUGH FARE UPDATE, JUNE 22-25

This year's conference organizing committee (led by Jeffrey Pilcher) is busy at work preparing for our annual meeting at the University of Toronto Scarborough. Thanks so much to all who have registered.

We also want to express our most sincere apologies for those who have had difficulty with the registration system. As a relatively small organization without a professional conference bureau, we are at the mercy of institutions. Still, we will do our best to make Scarborough Fare worth the trip.

We received an overwhelming number of exciting proposals from senior faculty and young scholars alike. We are working to finalize the program and hope to

have it available online by the end of the month. We are also excited by the field trips, dine around, and banquet, which will give conference goers the opportunity to sample the diverse diasporic cuisines available in a city that is one of North America's leading immigrant receiving centers. Construction is also underway on the new teaching kitchen of the Culinaria Research Centre. We can't wait to inaugurate it at the conference with workshops and tastings planned by ASFS members and by Toronto-area artisanal producers and chefs.

We look forward to seeing you in Scarborough in June. Don't forget your passport!

2017 CONFERENCE

The June 2017 conference, organized by John Lang, will take place at Occidental College in Los Angeles, CA. The exact dates, along with a formal call for papers, will be forthcoming later this year.

The 2017 theme will be "Migrating Food Cultures: Engaging Pacific Perspectives on Food and Agriculture." The food scene in Los Angeles is the result

of traveling food cultures, with migrant workers playing a crucial role in it. Moreover, Los Angeles sits at the gateway to the Pacific Rim, with deep ties to Asia. We feel this is a wonderful opportunity for us to reflect on and engage with the entirety of the Pacific, especially since the conference hasn't been on the west coast since 2007 (University of Victoria).



Photo by Marc Campos, Occidental College Photographer, Oct. 6, 2014.

ANNOUNCING TWO NEW DOCTORATES

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

SCOTT ALVES BARTON defended his dissertation, "Feeding the Gods: Sacred Nagô Culinary Religious Culture in Northeastern Brazil" at the NYU Steinhardt School of Culture, Education and Human Development, Department of Nutrition and Food Studies.

Abstract: Food is everywhere in worship but rarely attended to in religious scholarship. If noticed in commentary food is usually disdained as another sign of mere folk naïveté with no impact on doctrine or high worship. Although much attention has been given to questions concerning the efficacy of prayer, there remains a great deal to be discovered about its sources, varieties and relationships to other important aspects of modern society and culture. Prayer fundamentally exists as a dialogic mediation between the secular and the divine whether existing as the utterances of pre-modern man or as a component of modern liturgical practice. Activities that are commonly described as prayer vary widely, from the vocal and contemplative process of praying, to the culturally specific agentive bodily practices meant to enhance the successful manifestation of the sacred.

This ethnographic and archival research is an investigation of sacred and profane foodways as a means to illuminate and interrogate various cultural narratives that delimit aspects of northeastern Afro-Brazilian identity. Their cultural practices appear to be a window to a culture steeped in premodern thought. Fundamental tenets of these premodern societies is an emphasis of the importance of history, tradition, reliance on religious or state officials whose agency and knowledge mediated the relation of the individual and divine.

The research involves a relatively small population of adherents to West African traditional religious practices in northeastern Brazil whose ethos and praxis has affected a much larger constituency across the nation and the Diaspora. The cosmology of this group is founded on a life world where a thin veil exists between the sacred and the secular; mutable and diaphanous unlike the more rigid boundaries than many average North Americans would allow. To enter into this world, you are stepping into a world where gods are affecting life.

Scott is revising the thesis into a book and is working with a colleague on an NEH grant related to Foodways in the Civil Rights/Black Arts Movement in 1950-1960's NYC.

MOLLY TAYLOR-POLESKEY defended her dissertation, "The Great Elector's Table: Food and the Rise of Brandenburg-Prussia, 1640-1688" in History at Stanford University.

Abstract: This dissertation reexamines the rise of Brandenburg-Prussia in the seventeenth century through the lens of food culture. It explores the ways that culture, politics, the natural environment, and science intertwined to define taste at the court of Friedrich Wilhelm (1640-1688). I argue that the decisions about everyday life at court were fundamental to the larger growth of the power of this court on the European political stage and its consolidation of power at a time when most central European states fell into obscurity.

The specifics of the dining culture (what was eaten, how it was eaten, and how it was procured) evidence overlapping values of prestige and stability. In other words, food and dining reflected power in representations and in practice. Need and desire for food also shaped social relationships within the court and between the ruler and his subjects. The palace baker, Martin Hones, undermined traditional guild power structures in Königsberg, Prussia by selling different bread with the protection of the elector. Thus, even an act as mundane as baking helped Friedrich Wilhelm implement absolutism in practice.

A dietary treatise published by a court physician, Johann Sigismund Elsholtz made the food culture of Brandenburg (and the values it manifested) available to all. The discourse around food at the end of Friedrich Wilhelm's reign reinforced pride in local habit while simultaneously inserting Brandenburg into a grandiose European cultural heritage. In this way, the food culture was both aspirational and characteristic of existing habit.

This work offers an alternative to the traditional military and bureaucratic narratives of the rise of Prussia. Instead, this dissertation views the military and bureaucratic accomplishments of this dynasty as part of a wider cultural program that shaped the consolidation of the state. In studying the economic, environmental, social, and political dynamics in choices about food at court, this work exposes the micro-decisions that determine the identity of any state.

In the fall, Molly will join the faculty of the department of history at Middle Tennessee State University as professor of Digital History.

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

Ken Albala (ed.) with contributions from ASFS members. *At the Table: Food and Family Around the World*. Santa Barbara, CA: ABC-CLIO/Greenwood, 2016.

Anne C. Bellows, Flavio L.S. Valente, Stefanie Lemke, María Daniela Núñez Burbano de Lara (eds.) *Gender, Nutrition, and the Human Right to Adequate Food: Toward an Inclusive Framework*. Routledge, 2016.

Raymond D. Boisvert and **Lisa Heldke**. *Philosophers At Table: On Food and Being Human*. London: Reaktion Books, February 2016.

Nathalie Cooke. *The Johnson Family Treasury: A Collection of Household and Medicinal Receipts, 1711-1818*. Rocks' Mills Press, 2015.

Vivian Nun Halloran. *The Immigrant Kitchen: Food, Ethnicity, and Diaspora*. Columbus: Ohio State University Press, March 2016.

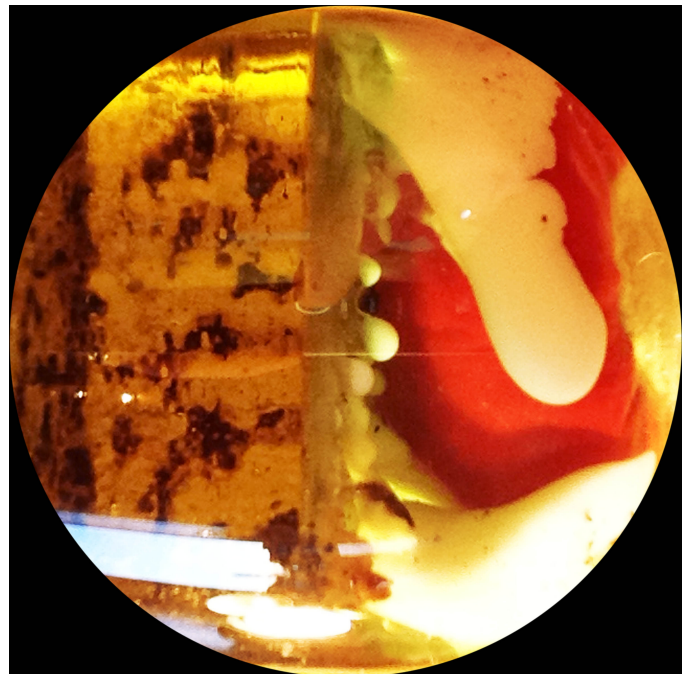
Roger Horowitz. *Kosher USA: How Coke Became Kosher and Other Tales of Modern Food*. New York: Columbia University Press, 2016.

Lauren Janes. *Colonial Food in Interwar Paris: The Taste of Empire*. London: Bloomsbury Academic, February 2016.

Julie Parsons. *Gender, Class and Food: Families, Bodies and Health*. Basingstoke: Palgrave MacMillan, 2015.

Krishnendu Ray. *The Ethnic Restaurateur*. London: Bloomsbury, 2016.

Andrew F. Smith. *Fast Food: The Good, the Bad and the Hungry*. London: Reaktion, 2016.



NEW ASFS MEMBER PUBLICATIONS continued

ARTICLES & CHAPTERS

Cairns, Kate. "Morality and Relationality in Children's Foodscapes." In *Geographies of Identities and Subjectivities*, edited by Claire Dwyer and Nancy Worth, Vol. 4 of *Geographies of Children and Young People*, editor-in-chief Tracey Skelton. Singapore: Springer, 2016.

Angela Jill Cooley. "Freedom's Farms: Activism and Sustenance in Rural Mississippi," in *Dethroning the Deceitful Pork Chop: Rethinking African American Foodways from Slavery to Obama*, edited by Jennifer Jensen Wallach. University of Arkansas Press, 2015.

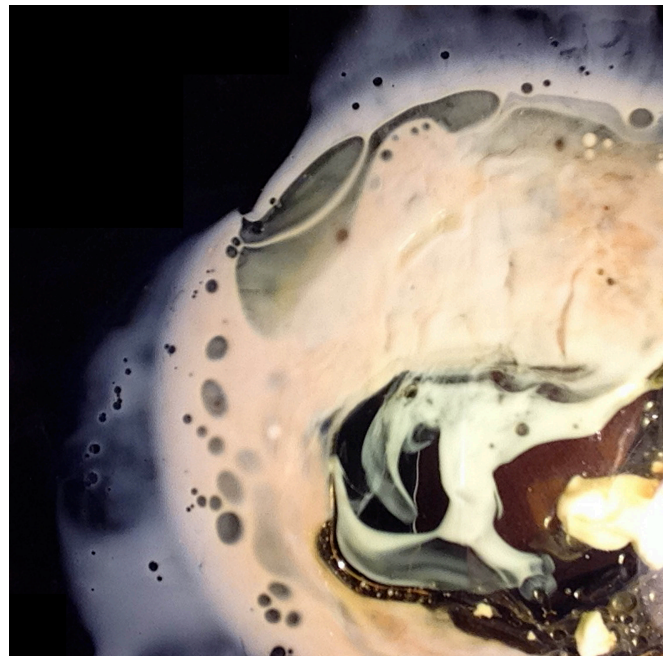
Sonia Massari and Francesca Allievi. "The Milan Protocol: Challenges and Promises for a Better Future." *Food Studies: An Interdisciplinary Journal*, 6 (2), 2016, pp. 1-13.

Julie Parsons. "The Joy of Food Play: An Exploration of the Continued Intersectionalities of Gender and Class in Men's Auto/Biographical Accounts of Everyday Foodways." Special Issue on Gender and Contemporary Food Culture in *Women, Gender and Research* 3-4, 2015.

Eric C. Rath. "The Invention of Local Food." In *Globalization and Asian Cuisine: Transnational Networks and Contact Zones*, edited by James Farrer. Palgrave Macmillan, 2015, pp. 145-64.

Eric C. Rath. "Sex and Sea Bream: Food in Hishikawa Moronobu's (d. 1694) Visit to Yoshiwara" in *Seduction: Japan's Floating World: The John C. Weber Collection* ed. Laura W. Allen. San Francisco: Asian Art Museum, 2015, pp. 28-43.

Cory Young. "A Case Study in Responding to the Need for More Socially Responsible Campaigns." *PRNews: The Book of CSR & Green PR Strategies and Tactics*, 7, 2015, pp. 51-54.



MEMBER NEWS

Elisa Ascione created an online publication as part of her research with pictures by photographer Alessandro Celani, another Umbra Institute professor, on the migration of Sardinian shepherds in Umbria. The research documents the life and work histories of Sardinian shepherds and cheesemakers, and their internal migration to Umbria from the 1960s, when Umbrian sharecroppers abandoned their work in the fields to go to Northern Italy to work in factories.

Visit it here: <http://www.l-shooters.com/una-storia-minore/>

Amy Bentley was promoted to full professor in the Department of Nutrition and Food Studies at NYU.

Kate Cairns was interviewed on NPR's "NewsWorks Tonight" about *Food and Femininity* (coauthored with Josée Johnston).

Listen here:
<http://www.newsworks.org/index.php/nwtonight/item/89478-food24>

Isabel Fletcher was recently appointed senior research fellow for the Wellcome Trust funded Liminal Spaces project at Edinburgh Law School. A key component of her work for the project will be to undertake research comparing the development sustainable eating guidelines in three European countries. She is also co-convenor of the interdisciplinary network Food Researchers in Edinburgh (FRIED) and currently coordinates the network's seminar series.

Marion Nestle received The International Association of Culinary Professionals' 2016 Jane Grigson Award (for a book that puts food in a wider cultural context "using diligent but not pedantic scholarship") for *Soda Politics: Taking on Big Soda (and Winning)*.

Cory Young presented "Restaurant Impossible: Design Thinking, UX, and Food in situ" at the European Conference on Understanding Food Design in Milan, Italy. He also presented a workshop at the Florida Communication Association's annual conference in 2015, "Communication Trends in Food and Beverage and Culinary PR."



ANNOUNCEMENTS

PROGRAM NEWS

The University of the Pacific Food Studies Program in San Francisco welcomes its first full time director, Dr. Polly Adema, who comes from Arts Mid-Hudson where she was Director of its highly regarded Folk Arts Program. Polly is the author of the definitive book-length study of the Gilroy Garlic Festival, numerous academic articles on food, and has been actively engaged with education in various sectors of the food industry. Polly received her Ph.D. in American Studies at the University of Texas at Austin.

The American University of Rome Master's program in Food Studies is now in its second year and welcomes applications for Fall 2016. The main thrusts of the program are sustainable food systems, world food agro-industries, food and nutrition policies, and food and the environment. The program has a strong international dimension given the institutional food hub of the Rome-based UN agencies, Bioversity International, and the European Food Safety Authority. It also includes internships both in Italy and abroad. Alice Waters was awarded an honorary degree last year, and this year Oscar Farinetti, the founder of Eataly, will be the recipient. For more information please visit our graduate website www.aur.edu/gradschool or contact Dr. Maria Grazia Quieti at m.quieti@aur.edu.

Gustolab International Institute for Food Studies summer internship program in Italy (June 25 to July 16, 2016) welcomes applications by May 15. The program is open to students (undergraduate and graduate), scholars and any other person that may be interested. The internship will help students to gain invaluable insight into the many aspects of agriculture, food business, food habits and policy issues in Italy. Students will also acquire knowledge about the organizational, cultural and social dynamics of organizations present in the food and wine field in Italy. Students will also design and complete their personal research project. For applications or more information, please write to info@gustolab.com.

Gustolab International Institute for Food Studies Fall 2016 program runs September 2 to December 10, 2016 and welcomes applications by July 15. This program will assist students in understanding sustainable food supply chains in Italy through the study of its markets, products and processes. Students can take five courses:

Sustainable Food Systems in Italy, Nutrition and Food Culture in Italy, Sustainable Food and Marketing in Italy, Food Production: Olive Oil and Wine, and Lexicon for Food Studies (language course). For applications or more information, please write to info@gustolab.com.

BCFN YES! 2016 welcomes submissions. For a grant of €20,000, researchers from across the globe are invited to put forward projects and concrete solutions on the themes of food and sustainability. To find out about the competition and how to apply, please visit <https://www.barillacfn.com/en/research/bcfnyes/>.

JOURNAL NEWS

CuiZine: The Journal of Canadian Food Cultures is delighted to announce the launch of its latest issue, 6.2 *What is good food and how does it contribute to a good life?* In the first issue of 2015, we heard answers to this question from our friends and neighbours—including home cooks in New Zealand, and artisanal food producers and salespeople of Vermont. With this second issue from 2015, contributors look to answers voiced by Canadians, who define good food by what they choose to grow, prepare, serve and savour. To read the new issue, visit: www.cuisine.mcgill.ca

Gastronomica's spring 2016 issue, "Rescuing Taste from the Nation: Oceans, Borders, and Culinary Flows" features the work of numerous ASFS members including **Jean Duruz** ("Love in a Hot Climate: Foodscapes of Trade, Travel, War, and Intimacy"), **Krishnendu Ray** and **Jaclyn Rohel** ("Introduction"), **Jeffrey Pilcher** ("Tastes Like Horse Piss: Asian Encounters with European Beer"), and **Zafer Yenil** ("Culinary Work at the Crossroads in Istanbul"). The issue originated from a 2014 SSRC Workshop in Istanbul that investigated how a new history of oceans and renewed visibility of transnational circulation within and across Asia are reinvigorating discussions of cultural domains that exceed the nation-state. View it here: <http://gcfs.ucpress.edu/content/16/1>

W-E Digest (a publication of World-Eats) and single-theme quarterly-ish online journal published its second issue called DIRT, which examines the world of soils, with contributions from ASFS members. View it here: <http://www.w-edigest.org/dig-in-the-dirt/>

ANNOUNCEMENTS continued

CALL FOR PAPERS

Journal of Marketing Management welcomes submissions to Special Issue on alternative food and drink markets. Alternative food and drink markets offer fertile ground for exploring questions concerning alternatives in markets and marketing, and bring to the fore pressing issues for marketing theory and practice relating to ethics, sustainability and social justice. However, specific attention to alternative food networks has flourished largely outside the marketing field. This special issue seeks to redress this gap. What insights can be gained from examples from the fields of food and drink with regard to the question of 'alternatives'? Paper submissions to the Special Issue must engage with the question of 'alternatives' within markets and marketing. This might involve (but is not limited to) considerations of the representation, contestation, development, critique, or mainstreaming of alternatives. Submissions are due by May 31, 2016. More details can be found at: <http://explore.tandfonline.com/cfp/bes/food-drink-marketing>

If you have any queries you can direct these to the guest editors Jennifer Smith Maguire (jbs7@le.ac.uk), David Watson (djwats@essex.ac.uk), or John T. Lang (lang@oxy.edu).

Conference on Democratizing Food Governance will be held in Rome on October 14, 2016. Some scholars believe that local food systems do not represent a serious threat to the globalization of food chains and

may even be consistent with it. Others see them as encapsulating the potential for a radical transformation of the global food system, being not just the result of a commodity-based agriculture sector but rather expressions of processes of change and new forms of politics with regard to sustainability and consumption. The Conference intends to promote a reflection on the new forms of partnership and civic engagement emerging around food as well as on the creation of public policy spaces at different scales where various types of actors may negotiate, deliberate and make decisions with the goal of enhancing the sustainable and democratic character of the food system. Deadline for submission of extended abstracts is June 10, 2016.

For further information please visit www.aur.edu/foodgovernance or email m.quieti@aur.edu.

Gustolab International Institute for Food Studies and Roma Tre University are pleased to announce the Call for Papers for the Seventh International Conference on Food Studies, that will be held from October 26-27, 2017 in Rome, Italy. Founded in 2011, the International Conference on Food Studies provides a forum for research and practice-based discussions in a time of growing public and research awareness of the relations among diet, health, and social wellbeing. The conference provides an interdisciplinary forum for the discussion of: agricultural, environmental, nutritional, social, economic, and cultural perspectives on food. Submit a proposal: food-studies.com/2017-conference.

ASFS OFFICERS

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Vice-President, Lucy Long, lucyl@foodandculture.org
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Treasurer, Jennifer Berg, jennifer.berg@nyu.edu

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.