



A G R O E C O P R O S P E C T

The Politics of Integrating Values, Food, and Farming

AFHVS / ASFS • 2018 | June 13 to 16, 2018

University of Wisconsin-Madison | Madison, Wisconsin

THE AGROECOLOGICAL PROSPECT

The Politics of Integrating Values, Food and Farming

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CONFERENCE THEME

The Conference theme, “The Agroecological Prospect: The Politics of Integrating Values, Food and Farming”, is an invitation to engage with the political and governance issues that arise in agricultural and food systems. Giving voice to these connections and making them explicit is fundamental to changing them. Agroecology links scientific inquiry, practical arts, and transformative social action to develop food systems that are fair and resilient. Participants are invited to engage in conversations about necessary changes to the design and management of our food and agricultural systems so we may adjust our institutions to better function within the limits of natural systems, ensuring economic viability, food security, and the sovereignty of all people.

NEW FEATURE!

**DOWNLOAD THE AFHVS/ASFS CONFERENCE APP
FOR THE MOBILE EXPERIENCE!**

Watch for announcements and updates, network with your colleagues,
and keep track of your schedule.

Search for eVentsLite on the App Store or the Google Play

Event Code: afhv2018

ABOUT UNIVERSITY OF WISCONSIN-MADISON

For 170 years, the UW campus has been a catalyst for social change. It is the state’s public land grant university, charged with solving real-world problems. The Wisconsin Idea – that citizens, state government, and the University work together to address the issues of our day – is deeply embedded in campus culture, and throughout the state by University of Wisconsin Extension and college campuses in the UW System. The 936-acre Madison campus is a city-within-a-city of more than 43,000 students and 10,000 employees. This is Hoocąk territory, and one can find evidence of pre-European ceremonial mounds, agriculture, and village sites throughout the isthmus, as well as a contemporary Hoocąk presence.

AGRICULTURE, FOOD & HUMAN VALUES SOCIETY (AFHVS)

AFHVS is a professional organization that engages in the cross-disciplinary study of food, agriculture, and health, and examines the values that underlie various visions of food and agriculture systems. From a base of philosophers, sociologists, and anthropologists, AFHVS has grown to include scientists, scholars, and practitioners in areas ranging from agricultural production and social science to nutrition policy and the humanities. AFHVS encourages the exploration of alternative visions of the food system from numerous perspectives and approaches, including local and regional food systems, alternative food movements, agricultural and food policies, agricultural sustainability, food justice, issues of local and global food security, and food sovereignty. The organization publishes the journal *Agriculture and Human Values* with Springer Publishing.

ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY (ASFS)

ASFS was founded in 1985, to promote the interdisciplinary study of food and society. It has continued that mission by holding annual meetings and working with Routledge Publishing, to produce the quarterly journal, *Food, Culture and Society*. Members explore the complex relationships among food, culture, and society from numerous disciplines in the humanities, social sciences, and sciences, as well as in the world of food beyond the academy. ASFS encourages vigorous debate on a wide range of topics, such as cross-cultural perspectives on eating behaviors; gender and the food system; recipes, cookbooks, and menu as texts; politics of the family meal; malnutrition, hunger, and food security; comparative food history; and the political economy of the global food system.

W E L C O M E L E T T E R

Welcome to Madison – or, as locals often call it, Madtown! Things are indeed a little crazy here, at least in comparison to the rest of the country. We care about food. We care about agriculture. We care about ecology. We care about justice. In a word, we actually care about agroecology.

These are good kinds of crazy.

Consider a few Mad-facts. Although a city of just 252,000, we have 13 farmers markets, including the largest in the country, the Dane County Farmers Market (est 1971) around the State Capitol every Saturday morning in summer. Make sure you check it out while you are here. The World Naked Bike Ride is scheduled 6/16 at 11 on the Square, too. We even have four winter farmers markets. We are graced as well with 49 Community Supported Agriculture farms – about 1 for every 500 people. With one local health plan, you can get a \$100 personal rebate on your health insurance for joining a CSA, and with the other plans you can earn substantial numbers of points towards a wellness rebate. Plus Madison currently has 50 community gardens. One of these, the Eagle Heights Community garden, has over 500 plots available.

Other fun Mad-facts: We have fabulous food coops, with four stores around town. We have 25 restaurants that feature farm-to-table fare. We have an urban agriculture middle school, the Badger Rock School, which you can visit on one of the conference field sessions. We have a community farm and a student farm. We have time banking. We have co-housing. We have a free zoo. We have 39 bike share stations and 350 bikes to ride on bike paths everywhere. We have 244 public parks scattered across 123 neighborhoods with neighborhood associations, spirited by 109 live music venues, all nestled among our 4 (some say 5) lakes, where you can sailboard or canoe.

Yes, good kinds of crazy. We hope you fall Mad(ison)ly in love with our city.

Mike Bell and Michelle Miller, Program Co-Chairs

L A N D

A C K N O W L E D G E M E N T

Please acknowledge with us that this University is situated upon traditional territories.

The Hooçak Nation calls this region home and this place where we are meeting is known as

Dejope. Villagers and their agricultural fields thrived along the banks of these lakes, along the

Wisconsin, Rock, Illinois, Fox, Baraboo, Trempealeau, LaCrosse, and Black Rivers and all their

tributaries. After the War of 1812, the United States, acting through a citizen paramilitary,

removed Hooçak people and resettled the area without the Hooçak Nation's consent. This

resulted in the 1825 Treaty of Peace, where the US government recognized the Hooçak Nation

and its sovereignty over 10.5 million acres of land in what is now southern Wisconsin and

northern Illinois. The treaty also promised that these lands would not be entered without the

Nation's permission. The Black Hawk War of 1832 led to the 1832 and 1837 treaties signed for

the land upon which this University is built, first ceding title to 6.8 million acres, and then all of

their territory to the US government. We recognize the enduring presence and territorial claim

of Aboriginal peoples on this land.

T H A N K Y O U

“A hearty and heartfelt thank you to all the members of the various committees who brought this conference together!” –Mike Bell & Michelle Miller

PROGRAM COMMITTEE

Michael Bell, University of Wisconsin, Program Committee Co-chair

Michelle Miller, University of Wisconsin, Program Committee Co-chair

Amanda McMillan Lequieu, University of Wisconsin, Program Manager

Marcia Caton Campbell, Center for Resilient Cities

Rebecca Shenton, Administrator, AFHVS

Caroline Brock, University of Missouri

Lilly Fink Shapiro, University of Michigan

Jennifer Berg, New York University

Beth Forrest, Culinary Institute of America

Andrew Ruis, University of Wisconsin

Marcy Ostrom, Washington State University, Incoming President, AFHVS

Jessica Goldberger, Washington State University, President, AFHVS

Krishnendu Ray, New York University, President, ASFS

Steve Ventura, Department of Soil Science and the Nelson Institute for Environmental Studies

Barbara Decré, Nelson Institute for Environmental Studies

Monica White, Department of Community and Environmental Sociology

Jennifer Gaddis, Department of Civil Society and Community Studies

Heidi Busse, Global Health Initiative

Vincent Cryns, School of Medicine and Public Health

Diane Mayerfeld, University of WI – Extension SARE

Erin Peot, University of WI – Extension

Alan Turnquist, Agroecology Program

Dan Cornelius, Intertribal Agriculture Council

Samson Srok, FH King Students for Sustainable Agriculture

Bill Gartner, Department of Geography

David Beriss, University of New Orleans, President, Society for the Anthropology of Food and Nutrition (SAFN)

HOST COMMITTEE

Michael Bell, University of Wisconsin, Host Committee Co-chair

Michelle Miller, Center for Integrated Agricultural Systems, Host Committee Co-chair

Janet Gilmore, Department of Planning and Landscape Architecture, Center for the Study of Upper Midwest Cultures

Alfonso Morales, Department of Planning and Landscape Architecture

Sarah Lloyd, Wisconsin Farmers Union

LOCAL CONFERENCE PLANNING SERVICES

Provided by the University of Wisconsin - Extension Conference Planning Services

Ann Feist, Conference Planner

Patti Thompson, Conference Planner

Angela Chopp, Registration Supervisor

Kristina Crapp, Registration Associate

Tammi Blankenheim, Conference Planning Services Associate

Elizabeth Helin, Conference Planning Services Associate

Susan Hughes, Pyle & Lowell Center Marketing Assistant

Amy Canestra, Graphic Designer, Conceptual Artist and Designer

2018

AWARDS & PRIZES

AFHVS • RICHARD HAYNES LIFETIME ACHIEVEMENT AWARD IN SUSTAINABLE AGRICULTURE
Gilbert Wayne “Gil” Gillespie, Jr. Cornell University, Harrisdale Homestead

EXCELLENCE IN SCHOLARSHIP AWARD
Daniel Jaffee, Portland State University

EXCELLENCE IN INSTRUCTION AWARD
Robert T. Valgenti, Lebanon Valley College

GRADUATE STUDENT PAPER AWARD
Making Agricultural Entrepreneurs out of Campesinos: How water policy reform is re-shaping agricultural systems under climate change in Piura, Peru
Megan Mills-Novoa, School of Geography and Development, University of Arizona



ASFS • ASFS BOOK AWARD – SINGLE MANUSCRIPT

Food and Power: A Culinary Ethnography of Israel (U. Cal. Press, 2017)
Nir Avieli, Ben Gurion University, Israel

A Thirst for Empire: How Tea Shaped the Modern World (Princeton UP, 2017)
Erika Rappaport, University of California, Santa Barbara

ASFS BOOK AWARD – EDITED VOLUME

Mexican-Origin Foods, Foodways, and Social Movements (U. of Arkansas Press, 2017)
Devon G. Peña, Luz Calvo, Pancho McFarland, and Gabriel R. Valle, Eds.

ASFS BOOK AWARD – FIRST BOOK

Discriminating Taste: How Class Anxiety Created the American Food Revolution
(Rutgers UP, 2017)
S. Margot Finn, University of Michigan

BELASCO PRIZE FOR CHAPTER OR ARTICLE

“Rebellion or Riot?: Black Loyalist Food Laws in Sierra Leone,” @Slavery & Abolition,
37:4 (2016), 680-703.
Rachel B. Herrmann, Cardiff University

“FOOD, CULTURE & SOCIETY” ARTICLE OF THE YEAR

“The Stinky King: Western Attitudes toward the Durian in Colonial Southeast Asia,”
Food, Culture & Society, 20:3, 395-414.
Andrea Montanari, Sun Yat-sen University in Guangzhou

ASFS PEDAGOGY AWARD

Food, Culture and Communication
Christy Shields, The American University of Paris

ALEX MCINTOSH/GRADUATE STUDENT PAPER WINNER

*“Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs’
Narratives of Lost/Discovered Foods”*
Emma McDonell, Indiana University
Supervising Professor: Richard Wilk

WILLIAM WHIT/UNDERGRADUATE STUDENT PAPER WINNER

“Complicating Food Rescue: The Dangers of the ‘Feed the Needy’ Rhetoric”
Michelle Pruneah Kim, University of Toronto
Supervising Professor: Jennifer Sumner

S P O N S O R S

Diamond

University of Wisconsin – Madison Center for Integrated Agricultural Systems

Platinum

Wisconsin Historical Society in association with Navistar International

Gold

Boston University Metropolitan College Gastronomy Program

University of Wisconsin – Madison Department of Community and Environmental Sociology

Silver

Society for the Anthropology of Food and Nutrition

Food Studies Network

Organic Valley

Bag Sponsor

Bloomsbury Academic

E X H I B I T O R S

Pyle Center, AT&T Lounge

June 14 & June 15, 8:00 a.m. – 4:30 p.m.

June 16, 8:00 a.m. – 12:00 p.m.

Visit Anchorage

University of California Press

Bloomsbury Academic

The Scholar's Choice

Taylor & Francis

Boston University Metropolitan College

McGill – Queen's University Press

University of Illinois Press

University of Wisconsin Center for Integrated Agricultural Systems

University of Wisconsin College of Agriculture and Life Sciences

F E A T U R E D S P E A K E R S

Chef Claudia Serrato

Evening Program and Dinner (ticket required)

Friday, June 15th, 2018, 5:30 p.m. (dinner served promptly at 6:00 p.m.)

Dejope Residence Hall

For nearly two decades, Claudia Serrato, has dedicated herself to the study of food, the body, healing, and decolonization. In 1998, questioning ethnic, cultural, and racialized determinants of health that placed her at risk for food related diseases, Claudia took preventative health measures by returning to her ancestral foodways, a Native and plant-based diet, an “Indigenous Veganism.” Eating earth-based fed her creative passion to produce critical Xicanx short reflective writings on decolonizing the diet and the coloniality of food first featured in 2008 on the blog, Decolonial Food for Thought. In 2011, while expecting, Claudia indigenized her prenatal nutrition and seasoned her amniotic fluid with ancestral flavors towards decolonizing her baby’s taste buds. This womb ecology informs Serrato’s truth-telling and critical decolonial Xicana feminist sazón that has been tasted, heard, smelled, touched and/or seen in and out of institutions,



community, home, and kitchen spaces. In la cocina, since the age of five, chef Claudia cooks up plant (raw/vegan) and Indigenous based foods at Native food summits and gatherings throughout Turtle Island, alongside Indigenous grassroots to high profile chefs. She also caters community events and hosts pop up dinners for Cocina Manakurhini, a business she co-found. In the community, Serrato teaches cooking classes, facilitates food demonstrations and workshops, and provides professional consultation services to individuals and organizations. Serrato is also the cofounder of Across Our Kitchen Tables, a women of color culinary resource and network hub. As a multi-issue social justice public activist scholar, Claudia speaks at university campuses, classrooms, cultural gatherings, and radio

programming on decolonization, Indigenous veganism, womb ecology, and Native women in the kitchen. She can be heard on Feminist Magazine, Animal Voices, Toasted Sister, and Native American Calling. In the academy, Claudia Serrato is a PhD candidate of Anthropology from the University of Washington and holds two lecturer positions at Cal Poly Pomona for the department of Ethnic and Women’s Studies and Regenerative Studies. She holds two MA’s in Anthropology and Mexican American Studies and a BA in Gender, Ethnicity and Multicultural Studies. In her time in “betwixt and between,” Claudia enjoys (w)riting and cooking flavors of decolonial love, all while learning about local regional wild plant foods, seed saving, growing food, and nurturing her children by continuing to decolonize their palates.

Donna Neuwirth, Wormfarm Institute

Ferment! Reception

Wednesday, June 13th, 2018, 5:00 p.m.

Tripp Commons, Memorial Union



Donna Neuwirth is co-founder and Executive Director of Wormfarm Institute whose mission is to integrate culture and agriculture to build thriving communities across the rural/urban continuum. After many years in art and theater in Chicago, Neuwirth and co-founder Jay Salinas moved to a small farm in Wisconsin. Seduced by the life in the soil and struck by the parallels in process between farming and art making, they formed the Wormfarm in 2000 and began an Artist Residency program.

A self-described impresario with a BFA in theater from The School of Art Institute of Chicago, Donna has led numerous projects inspired by, and centered at the fertile intersection of culture and agriculture including Wormfarm's annual Fermentation Fest – A Live Culture Convergence which received both NEA Our Town and ArtPlace grants in their initial year of funding. The signature Farm/Art DTour, a 50 mile self-guided drive through scenic working lands punctuated by temporary art installations, pasture performances and more, is on a biennial schedule and will return to the Fest in Autumn 2018. Former NEA Chair Rocco Landesman has called Wormfarm “the poster child for creative placemaking”.

Ricardo Salvador, Union of Concerned Scientists

Public Lecture: *Science Is Not “Neutral”: Why Science Is Inherently Political - The Case of Agroecology*

Thursday, June 14th, 2018, 5:30 p.m.-6:45 p.m.

Wisconsin State Historical Society Auditorium
(Library Mall, UW – Madison)



As the senior scientist and director of the Food and Environment Program at the Union of Concerned Scientists, Ricardo Salvador works with citizens, scientists, economists, and politicians to transition our current food system into one that grows healthy foods while employing sustainable and socially equitable practices. Before coming to UCS, he served as a program officer for food, health and well-being with the W.K. Kellogg Foundation, associate professors of agronomy at Iowa State University, and as an Extension educator with Texas A&M University.

Rowen White, Sierra Seeds

Evening Program Address (Ticket to the evening program is required)

Friday, June 15th, 2018; Doors Open at 5:30 p.m.; Plated Dinner at 6:00 p.m.;

Rowen White, Sierra Seeds speaks at 6:30 p.m.

DeJope Residence Hall



Rowen White is a Seed Keeper from the Mohawk community of Akwesasne and a passionate activist for seed sovereignty. She is the director and founder of Sierra Seeds, an innovative organic seed cooperative focusing on local seed production and education, based in Nevada City, California. She teaches creative seed training immersions around the country within tribal and small farming communities. She weaves stories of seeds, food, culture and sacred Earth stewardship on her blog, Seed Songs. Rowen also serves on the Seed Savers Exchange Board of Directors as Chair.

EVENING PROGRAM

M E N U

Chef Claudia Serrato

Evening Program and Dinner (ticket required)

Friday, June 15th, 2018, 5:30 p.m. (dinner served promptly at 6:00 p.m.)

Dejope Residence Hall

A Taste of Home: Tlazocamati Tonanztin

Elotitos—corn cobs, hickory nut parmesan, cashew maple vinegar mayo, ground cayenne pepper

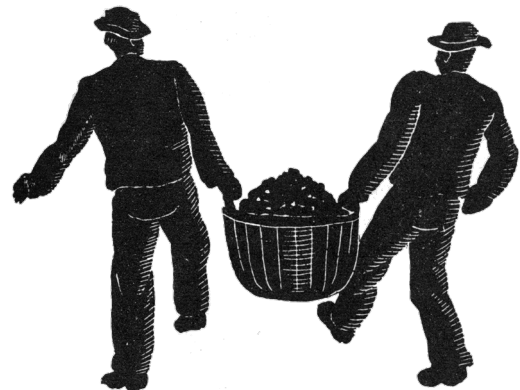
Tostadas de Horno—Kernal of Truth blue corn tortillas, black beans, Oneida bison machaca, avocado, cashew cream (vegan option-walnut meat)

Sopa de Fideo—summer squash, Bear Island flint corn, tepary beans, Lake Superior whitefish, micro greens (vegan option-no fish)

Chile Relleños—chile poblanos, cashew wild rice cheese, tomato serrano salsa, amaranth micros

Paletas—wild rice, pecans, maple syrup, vanilla ice pops

Horchata—quinoa, vanilla, Mexican bush sage, agave



SPECIAL EVENTS

WEDNESDAY, JUNE 13TH

WELCOME RECEPTION - Ferment!

Date: Wednesday, June 13th, 2018

Time: 5:00 p.m. - 7:00 p.m. with welcome from the conference co-chairs at 5:45 p.m.

Location: Tripp Commons, Memorial Union

Fee: Included in your registration (preregistration required)

Located on the beautiful shores of Lake Mendota, in the heart of campus, join us for an evening of networking and local fare as we kick off the 2018 annual meeting. All attendees will need a conference badge to attend. Registration is open at the Pyle Center on 6/13 from 7:30 a.m. - 4:00 p.m. Registration will be available at Tripp Commons from 4:30 p.m. - 7:00 p.m. The Conference Co-Chairs will be giving a welcome at 5:45 p.m., followed by opening remarks from Associate Dean for Extension and Outreach, Doug Reinemann. The featured speaker for this event is Donna Neuwirth, Wormfarm Institute.

THURSDAY, JUNE 14TH

GALLERY INSTALLATION: "Leftovers and Open Questions: What is a Sustainable Meal?"

Date: Thursday, June 14th, 2018

Time: 7:30 a.m. - 4:30 p.m. on 6/14 & 6/15 (closed Sat & Sun)

Location: Mosse Humanities Building, 7th Floor Department of Art Gallery (across Library Mall, enter "Art" door on ground floor), 455 University Ave.

Fee: Free

Visit the 7th floor art gallery in Humanities to see an installation of the "leftovers and open questions" from a day-long "hackathon" in which conference participants and community stakeholders explored the conference theme through the question "What is a sustainable meal"? www.sustainablemeal.net

GRADUATE STUDENT AND YOUNG PROFESSIONALS SOCIAL NETWORKING EVENT

Date: Thursday, June 14th

Time: 7:00 p.m. - 9:00 p.m.

Location: Pyle Center, Rooftop Terrace

Fee: Included in your registration

Registered students are invited to a networking social specifically for the young professional on the Pyle Center Rooftop following the keynote address. Beverages and snacks will be available along with a gorgeous view of Lake Mendota. Join in the conversation!

LGBTQ SOCIAL OUTING

Date: Thursday, June 14th

Time: 9:00 p.m. - ?

Location: Shamrock Bar and Grille

This is an "on-your-own event". After the Graduate Student and Young Professionals Social Networking Event, gather on the Pyle Center front steps for a walk/ride to the Shamrock Bar and Grille.

FRIDAY JUNE 15TH

GALLERY INSTALLATION: “Leftovers and Open Questions: What is a Sustainable Meal?”

Date: Thursday, June 15th, 2018

Time: 7:30 a.m. – 4:30 p.m.

Location: Mosse Humanities Building, 7th Floor Department of Art Gallery (across Library Mall, enter “Art” door on ground floor), 455 University Ave.

Fee: Free

Visit the 7th floor art gallery in Humanities to see an installation of the “leftovers and open questions” from a day-long “hackathon” in which conference participants and community stakeholders explored the conference theme through the question “What is a sustainable meal”? www.sustainablemeal.net

POSTER SESSION

Date: Friday, June 15th, 2018

Time: 12:10 p.m. - 1:30 p.m. with Presenters; 1:30-3:00 p.m. will be open viewing.

Location: Pyle Center, Alumni Lounge

The poster session will be held on June 15, during the lunch break. This is an “on your own” lunch hour but we hope you will come by the Alumni Lounge and see the great research your colleagues have prepared to present to you.

WORKING CLASS CATERING BAG LUNCH

Date: Friday, June 15th, 2018

Time: 12:10 p.m. - 1:30 p.m.

Location: Pyle Center, Lee Lounge for pick up (Ticket required)

Fee: \$14, upgrade to locally made Nesella Kombucha, +\$2.50

The poster session will be held on June 15, during the lunch break. This is an “on your own” meal, but this bag lunch option is a great way to enjoy some local fare and attend the poster session. Enjoy a picnic lunch prepared with some of Wisconsin’s finest ingredients by teens employed by Working Class Catering, a program area of the Goodman Community Center, a nonprofit organization on Madison’s near-east side. Working Class Catering is part of the Center’s larger Teenworks program that teaches food safety, science, English, math, culinary arts, urban agriculture and a Seed to Table curriculum to high school students, aged 15-21, who may be struggling at their current schools. Each bagged lunch will include a sandwich (vegetarian, vegan, and gluten-free options), a side or two, and a drink that showcases Working Class Catering’s creativity and dedication to sourcing from farmers and food businesses that are working to build fair and resilient food systems here in Wisconsin.

EVENING PROGRAM & DINNER

Date: Friday, June 15, 2018

Event Time: 5:30 p.m. - 10:00 p.m. Plated Meal and Chef introduction promptly at 6:00 p.m. and the banquet address at 6:30 p.m.

Location: Dejope Residence Hall, Lake Mendota Room

Fee: \$65.00 (preregistration required)

Take the lakeshore path located behind Memorial Union, for a leisurely stroll to Dejope Dining Hall. The evening will feature a locally curated and sourced menu, created in collaboration with UW Dining Services. The plated meals will be served promptly at 6:00 p.m. with words from Chef Claudia Serrato. Rowen White, Sierra Seeds, will give the banquet address at 6:30 p.m.. A dance will follow dinner, on the lawn outside Dejope and the adjacent fire circle. Graminy will be performing live “class-grass”, perfect for dancing! For guests not wanting to walk, the Dejope Dining Hall is located along the #80 free campus bus route. For those interested in driving, Lot 62 located along Observatory Dr., is free after 4:30 p.m.

DANCE WITH LIVE MUSIC FEATURING GRAMINY AND THE HANDPHIBIANS

Date: Friday, June 15th, 2018

Time: 7:00 p.m. - 10:00 p.m.

Location: Dejope Residence Hall, north lawn tent

Fee: Included in your registration fee (pre-registration required)

Join us as we dance under the stars to the sounds of Graminy from 7:00 p.m. - 9:00 p.m. Beverages will be available for purchase. Graminy is an award-winning ensemble that creates a unique and engaging soundscape they call “class-grass”. They fuse components of grassroots and classical traditions, creating performances that are energetic and inquisitive, with quick changes and generous improvisation. The group’s instrumentation blends a classical string trio (violins, viola and cello) with elements of a bluegrass rhythm section (mandolin, guitar and banjo) to create something, “...both complex and immediate, elusive and apparent.”



A Madison party favorite, the Handphibians Brazilian

Drum Group will be joining the fun towards the end of the evening from 9:00-9:30 p.m.! The Handphibians are a Madison Wisconsin based community percussion ensemble, dedicated to promoting the music and cultural traditions of Brazil. Join the fun with a Brazilian drum beat as we close out the night.

Take the lakeshore path located behind Memorial Union, for a leisurely 15 minute stroll to Dejope Residence Hall. For guests not wanting to walk, the Dejope Residence Hall is located along the #80 free campus bus route. For those interested in driving, Lot 62 located along Observatory Dr., is free after 4:30 p.m.

SATURDAY, JUNE 16TH

DANE COUNTY FARMER'S MARKET

6:00 a.m. – 2:00 p.m.

To walk with a group, meet at 6:30 a.m. at the Wisconsin Historical Society Museum on the Capitol Square and State Street corner. Wear your name badge so we can find each other.

PRESIDENTIAL LUNCHEON AND AWARDS PRESENTATION

Date: Saturday, June 16th, 2018

Time: 12:30 p.m. - 2:00 p.m.

Location: Pyle Center, Alumni Lounge

Fee: \$10.00 (ticket required)

The Alumni Lounge features floor to ceiling windows with stunning views of Lake Mendota and access to an outside veranda.



P O K E A N D P R O V O K E

SPECIAL PUBLIC SESSION

Wisconsin Historical Society Auditorium

Saturday, June 16. 10:30 a.m. -12:10 p.m.

Featuring:

Hugh Campbell, Centre for Sustainability, University of Otago, New Zealand

Franklin Sage, Director, Diné Policy Institute, Diné College, Tsaile, AZ

Mary Hendrickson, Department of Rural Sociology, University of Missouri

Clare Hinrichs, Department of Agricultural Economics, Sociology and Education, Penn State

Claudia Serrato, graduate student at University of Washington, lecturer at Cal Poly Pomona, co-founder of Across our Kitchen Tables, and our guest chef

Jim Goodman, Wisconsin beef farmer, long-time food sovereignty activist and board member for Family Farm Defenders, and President of the National Family Farm Coalition

To encourage creative, improvisational, and connected thinking, conference organizers offer this Poke and Provoke session to help us synthesize what we are learning. Six leaders in agroecological thinking and political action will come together to give a short, provocative statement based on their understanding, experience, observation, and research, or share something that happened at the conference. Panelists will discuss these issues together. The audience will then be invited to participate in the discussion about ways forward to create a just food system.

MEET & GREET

AN AUTHOR

Room of One's Own, Madison's Independent Bookseller, will be on site to provide books written by authors presenting at the conference. Books may be purchased at Room's table at the Pyle Center on the 2nd floor. On-site hours are 9:00 a.m. - 4:00 p.m. and Saturday, 9:00 a.m. - 2:00 p.m.

THURSDAY

Jacques Rousseau - University of Cape Town, School of Management Studies; 11:00 a.m. - 12:00 p.m.
Critical Thinking, Science and Pseudoscience: Why We Can't Trust Our Brains

Keefe Keeley - Savanna Institute, Madison, WI; 12:00 p.m. - 1:00 p.m.
The Driftless Reader

Eloisa Gomez - University of Wisconsin - Extension, Milwaukee County; 1:00 p.m. - 2:00 p.m.
Somos Latinas: Voices of Wisconsin Latina Activists

FRIDAY

Jonathan Kauffman - San Francisco Chronicle; 11:00 a.m. - 12:00 p.m.
Hippie Food: How Back-to-the - Landers and Revolutionaries Changed the Way We Eat

Elizabeth Hoover - Brown University, Department of American Studies; 12:00 p.m. - 1:00 p.m.
The River Is In Us: Fighting Toxics in a Mohawk Community

LOCAL AUTHORS 1:00 p.m. - 2:00 p.m.

• **Michael Bell** - UW-Community and Environmental Sociology
City of the Good: Nature, Religion, and the Ancient Search for What Is Right

• **Patty Loew** - Northwestern University
Native Nations of Wisconsin, Seventh Generations Earth Ethics, Native People of Wisconsin

• **Andrew Ruis** - University of Wisconsin, Center for Education Research
Eating to Learn, Learning to Eat: The Origins of School Lunch in the US

• **Alfonso Morales** - UW-Urban and Regional Planning and Landscape Architecture
Cities of Farmers

• **Steve Ventura & Lindsey Day Farnsworth** - UW-Nelson Institute for Environmental Studies
Good Food, Strong Communities: Promoting Social Justice Through Local and Regional Food Systems

Annessa Babic - freelance; 2:00 p.m. - 3:00 p.m.
America's Changing Icons: Constructing Patriotic Women from World War 1 to the Present

Curt Meine - The Aldo Leopold Foundation, Baraboo, WI - 2:00 p.m. - 3:00 p.m.
The Driftless Reader

Alice Weinreb - Loyola University Chicago, Department of History; 2:00 p.m. - 3:00 p.m.
Modern Hungers: Food and Power in 20th Century German

Ty Matejowsky - University of Central Florida, Department of Anthropology; 2:00 p.m. - 3:00 p.m.
Fast Food Globalization in the Provincial Philippines

SATURDAY

Elizabeth Zannoni - Old Dominion University, Department of History; 10:15 a.m. - 11:15 a.m.

Pyle Center ATT Lounge

Migrant Marketplaces: Food and Italians in North and South America



BELL'S REAPER, 1826.

FOOD CARTS

Just for you, we asked our local food cart vendors to share some information about their business and menu!
We encourage you to enjoy your lunch on Library Mall from 12:10 p.m. - 1:30 p.m.

LATIN CARIBBEAN

Café Costa Rica

The chef of Café Costa Rica was born on the east coast of Costa Rica where the influence of the Caribbean is a big deal. When he moved to Madison 15-16 years ago, he decided to share his culture by culinary experience.

URL: Mangomancooks.com

Facebook: [mangomancooks](https://www.facebook.com/mangomancooks)

AMERICAN ITALIAN

Toast

Toast has been serving delicious hot and fresh paninis on Library Mall since 2014. The menu includes both meat and vegetarian options, and they have something for everyone. There are many homemade sauces. Don't forget to grab their homemade sriracha mayo and dill dipping sauces!

Facebook: [Toast Madison](https://www.facebook.com/toastmadison)

[@toastmadison](https://www.facebook.com/toastmadison)

VENEZUELAN

Caracas Arepas and Caracas Empanadas

Caracas has been serving delicious Venezuelan staples on Library Mall for five years. They offer vegetarian and meat options with a Venezuelan touch of avocado or sweet plantain.

EAST AFRICAN

Buraka

Buraka serves both chicken and vegetarian stews as well as curries with a blend of spices. They are served with either injera, a flatbread or with rice. Try the delicious lentil salad with sour cream on top.

URL: www.buraka-madison.com

Facebook: [Buraka Madison](https://www.facebook.com/BurakaMadison)

MEDITERRANEAN

Banzo

Voted Madison's Favorite Food Cart, Banzo serves homemade hummus, falafel, beef kebabs, grilled chicken, and more. Choose a fresh pita sandwich or a platter of rice. They have many gluten free and vegan options as well. A food cart staple in Madison since 2011, just look for the bright green cart!

URL: www.banzomadison.com

Facebook: [Banzo Madison](https://www.facebook.com/BanzoMadison)

Instagram: [@banzomadison](https://www.instagram.com/banzomadison)

ASIAN

Umami Buns

Umami Buns has been serving their popular buns on Library Mall since 2012. Choose from pork belly, Korean BBQ beef, pulled pork, tofu or spicy tofu buns. Add a side of wonton chips or edamame. They also have a restaurant on Williamson St that was voted Madison's Favorite Chinese Restaurant!

URL: www.umamimadison.com

Facebook: [umamimadison](https://www.facebook.com/umamimadison)

Instagram: [@umamimadison](https://www.instagram.com/umamimadison)

Little Tibet

With a goal to introduce both traditional and innovative Tibetan food to Madison, siblings Tharten and Namgyal designed and opened Little Tibet food cart in 2016. They are serving delicious Tibetan Momo, steamed or pan-fried, with homemade dipping sauce. Try their very own Indian inspired chicken curry. With a bit of a "kick" it's a must try menu item. Their food is made fresh from scratch, and a portion is grown and comes directly from their kitchen garden in the Farley Center in Verona, WI. Don't forget to try their special chai tea.

Thai-Riffic

Thai-Riffic has been serving Thai food on Library Mall since 2011. They offer a variety of flavors including salty, sweet, sour, and spicy! Their daily menu is filled with authentic Thai cuisine: Pad Thai, Thai Basil Chicken, and chicken or vegetable curry. Meals are served with either rice or bread.

LO CARB

Good Food

Made to order fresh wraps and salads with local produce and no added sugar. Low carb, paleo, meat, and vegetarian friendly! Lots of gluten free options as well. Stop by to check out their daily specials!

URL: www.goodfoodmadison.com

Facebook: [good.food.madison](https://www.facebook.com/good.food.madison)

OTHER CARTS

- Bulgogi Korean Taco - BBQ-Style Korean Meats
- Fresh Cool Drinks
- Hibachi Hut - Hibachi steak and egg rolls
- Luangprabang - Thai/Laotian/Vietnamese
- Natural Juice
- Surco - Peruvian

SCHEDULE AT A GLANCE

WEDNESDAY, JUNE 13

7:30 AM – 4:00 PM	Registration Open – Pyle Center Lobby
4:30 PM – 7:00 PM	Registration Open – Memorial Union Tripp Commons
8:00 AM – 4:00 PM	Speaker Ready Room Open – Pyle Center Van Hise Lounge (L06)
8:00 AM – 5:30 PM	Pre-Conference Field Sessions/Workshop – Departing from Pyle Center
4:00 PM – 4:30 PM	Session Chair Training on AVEquipment and Session Overview – Pyle Center, Room 327
5:00 PM – 7:00 PM	Welcome Reception – Opening words at 5:45 PM – Memorial Union, Tripp Commons
8:00 PM – 11:00 PM	Social On Your Own – Open Mic. Night – Memorial Union Terrace along the lake

THURSDAY, JUNE 14

7:30 AM – 5:30 PM	Registration and Information Open – Pyle Center, Lobby
7:30 AM – 4:30 PM	Gallery Installation: “Leftovers and Open Questions: What is a Sustainable Meal?”, Mosse Humanities Building
8:00 AM – 4:30 PM	Exhibits Open and Refreshments – Pyle Center, AT&T Lounge
8:00 AM – 5:30 PM	Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)
8:30 AM – 10:10 AM	Concurrent Session A
9:00 AM – 4:00 PM	Book Sales and Author Meet and Greet – Pyle Center, Second Floor South
10:10 AM – 10:30 AM	Morning Break – Pyle Center, AT&T Lounge
10:30 AM – 12:10 PM	AFHVS Association Business Meeting, Pyle Center Auditorium, Room 121
10:30 AM – 12:10 PM	ASFS Association Business Meeting, Memorial Library, Room 126
10:30 AM – 12:10 PM	Concurrent Session B
12:10 PM – 1:30 PM	Lunch On Your Own - Library Mall Food Carts (see page 21)
12:10 PM – 1:30 PM	Joint AFHVS/ASFS Association Board Meeting Lunch - Pyle Center, Alumni Lounge
1:30 PM – 3:10 PM	Concurrent Session C
3:10 PM – 3:30 PM	Afternoon Break - Pyle Center, AT&T Lounge
3:10 PM – 5:30 PM	Editorial Board Meeting, Pyle Center, Room 310
3:30 PM – 5:10 PM	Concurrent Session D
5:30 PM – 6:45 PM	Keynote Address – Wisconsin Historical Society Auditorium
7:00 PM – 9:00 PM	Graduate Student and Young Professionals Social – Pyle Center, Rooftop
9:00 PM – 11:00 PM	Social On Your Own – Memorial Union Terrace – Free Live Outdoor Music

FRIDAY, JUNE 15

7:30 AM – 5:30 PM	Registration and Information Open – Pyle Center, Lobby
7:30 AM – 4:30 PM	Gallery Installation: “Leftovers and Open Questions: What is a Sustainable Meal?”, Mosse Humanities Building
8:00 AM – 4:30 PM	Exhibits Open and Refreshments – Pyle Center, AT&T Lounge
8:00 AM – 11:30 AM	Posters Hung – Pyle Center, Alumni Lounge
8:00 AM – 5:30 PM	Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)
8:30 AM – 10:10 AM	Concurrent Session E
8:30 AM – 10:10 AM	Food, Culture, and Society Journal Board Meeting, Memorial Library, Room 126
9:00 AM – 4:00 PM	Book Sales and Author Meet and Greet – Pyle Center, Second Floor South
10:10 AM – 10:30 AM	Morning Break – Pyle Center, AT&T Lounge
10:30 AM – 12:10 PM	Concurrent Session F
10:30 AM – 12:10 PM	Agriculture and Human Values Journal Board Meeting – Memorial Union, Library 126
12:10 PM – 1:30 PM	Poster Session with Presenters – Pyle Center, Alumni Lounge
12:10 PM – 1:30 PM	On Your Own Lunch. Pick up for the pre-purchased Working Class bagged lunch is in the Pyle Center Lee Lounge. Ticket required for bagged lunch.
1:30 PM – 3:00 PM	Poster Viewing – Pyle Center, Alumni Lounge
1:30 PM – 3:10 PM	Concurrent Session G
3:10 PM – 3:30 PM	Afternoon Break - Pyle Center, AT&T Lounge
3:30 PM – 5:10 PM	Concurrent Session H
5:30 PM – 7:00 PM	Evening Program & 6:00 PM Plated Dinner Served - Ticket Required – Dejope Residence Hall
7:00 PM – 10:00 PM	Dance with Live Music, Cash Bar, and Socializing – Dejope Residence Hall Lawn – Name Badge required
9:00 PM – 11:00 PM	Social On Your Own – Memorial Union Terrace – Free Live Outdoor Music

SATURDAY, JUNE 16

6:00 AM – 2:00 PM	Dane County Farmer’s Market – To walk with a group, meet at 6:30a.m. at the Wisconsin Historical Society Museum on the Capitol Square. Wear your name badge so we can identify each other.
7:30 AM – 2:00 PM	Registration & Information Open – Pyle Center, Lobby
8:00 AM – 12:00 PM	Exhibits Open and Refreshments – Pyle Center, AT&T Lounge
8:00 AM – 10:00 AM	Speaker Ready Room Open – Pyle Center, Van Hise Lounge (L06)
8:30 AM – 10:10 AM	Concurrent Session I
9:00 AM – 2:00 PM	Book Sales – Pyle Center, Second Floor South
10:10 AM – 10:30 AM	Morning Break – Pyle Center, AT&T Lounge
10:15 AM – 11:15 AM	Author Meet and Greet – Elizabeth Zaroni – Pyle Center, AT&T Lounge
10:30 AM – 12:10 PM	Concurrent Session J
10:30 AM – 12:10 PM	Special Session Poke and Provoke Panel – Wisconsin Historical Society, Auditorium
12:30 PM – 2:00 PM	Presidential Luncheon and Awards Presentation – Ticket Required – Pyle Center, Alumni Lounge

CONCURRENT GRID AT A GLANCE

THURSDAY, JUNE 14th		A			B		C		D	
Room	Track #	Theme	8:30am – 10:10am	10:30am – 12:10pm	12:10-1:30pm	1:30pm – 3:10pm	3:30pm – 5:10pm			
Pyle Center, 121	1	<i>The Politics of Integrating Values, Food, and Farming</i>	The Politics of Farm Labor and Food System Justice	<i>AFFHS Business Meeting</i>	Lunch	Immigrant Dairy Labor: Power, Citizenship and the Workplace	Domestic Fair Trade and Policy Efforts			
Pyle Center, 111	2	<i>Agroecology: On the Ground Practices</i>	Practical Agroecology: Cultivating Livelihoods	Practical Agroecology: Intersections of Knowledge and Identity Discourses		Practical Agroecology: Sustainable Livestock	Diversification: Theory and Practice			
Pyle Center, 232	3	<i>Alternative Agriculture</i>	Critical Perspectives on Local Foods Strategies	Climate Change: Producers Perspectives		Alternative Agriculture, Connecting Theory and Practice	Farm to Table: Promises and Limitations			
Pyle Center, 235	4	<i>Food Governance and Justice</i>	Governing Local Consumption, Past and Present	Building Resilience, Fairness, and Change Through Fair Trade		Labeling, Recognition, and Creation of the Food Citizen	Food Sovereignty: Domestic and International Perspectives			
Pyle Center, 327	5	<i>Challenging Boundaries Through Food</i>	Carework and the Gendered Work of Feeding	Gender in the Foodway		Eating as Connection, Community, and Place	Creating Citizenship and Identity Through Food			
Pyle Center, 332	6	<i>Foods in Place and Time</i>	Brewing Histories: Landscapes of Beer from the Local to the Global	Inside (Upper) Midwestern Family Food Systems		Historicizing the Virtues of a Vegetarian Cuisine	Finding Food: Sovereignty and Self-provisioning			
Pyle Center, 335	7	<i>Identities of Food and Farming</i>	Indigeneity, Cultural Practice, Story	Telling Stories About the Past and Future		Farmer Values and Identities in Transition	Standing on Our Forbearers Shoulders We Come Together to Discuss Race and Food			
Memorial Union, Beefeeders	8	<i>Food Systems Research</i>	Chains of Nutrition: Feeding Plants, Animals, and Humans	People and Their Crops, Crops and Their People		Re-envisioning the Current Emergency Food Infrastructure Model	Rural Food Systems			
Memorial Union, Langdon	9	<i>Conflict and Change: Knowledge and Activism</i>	Politics of Science, Knowledge, and Technological Change	Performative Roles of Science in Food, Agriculture, and Farmland		Activism and Mobilization	Minimum Wage, Migration, #MeToo, and Media (SAFN sponsored)			
Memorial Union, Council	10	<i>Food and the University</i>	Food on Campus	Food Policy Councils and Academia: Reciprocal Relationships in Action		Agroecological Prospects in Higher Ed (SAFN sponsored)	Food and Civic Engagement in the Classroom			
Lowell, Dining Room	11	<i>Roundtables</i>				Building Resiliency in Agroecology	Sustainable Development Goals – Is there an Organic Farming Position?			
Lowell, Isthmus Room	12	<i>Roundtables</i>	Oral History, Regional Food Systems, and Place-based Marketing	Agroecology in Action: Uses of Wild Plants and Weeds in Fruit and Vegetable Production		Working With the Senses	#FoodStudies Workshop			
Memorial Library, 126	13	<i>Interactive Sessions</i>	Design and Food Studies: Teaching, Thinking, Doing	<i>ASFS Business Meeting</i>		Meet the Grantmakers (SAFN sponsored)	Enhancing Biodiversity on Farms and in Food Systems: A Roundtable			
Wisconsin Historical Society, Auditorium	14	<i>Legacies</i>	Eating, Preserving, and Narrating Foods in the 19th and Early 20th Century	Redefining "Good Food" in the 20th and 21st Centuries		Communicating Navajo Nation Food Sovereignty				

CONCURRENT GRID AT A GLANCE

FRIDAY, JUNE 15th		E		F		G		H	
Room	Track #	Theme	8:30am – 10:10am	10:30am – 12:10pm	12:10-1:30pm	1:30pm – 3:10pm	3:30pm – 5:10pm		
Pyle Center, 121	1	<i>The Politics of Integrating Values, Food, and Farming</i>	Working for Seed Sovereignty: Indigenous and Global Perspectives	Cultivating Communities for Seed and Plant Sovereignty	Poster Session- 12:10-1:30	Pressing the Seed: The Open Source Seed Initiative	Democratizing Agriculture: Radical Visions for the Future of Food		
Pyle Center, 111	2	<i>Agroecology: Challenges in Contemporary Agriculture</i>	Entrepreneurship Transforming Local Food Networks	Young and Beginning Farmers: Challenges and Promises		Water: Negotiating Pollution, Scarcity, and Quality	Soil Health: Values and Politics		
Pyle Center, 232	3	<i>Alternative Agriculture</i>	Urban Gardens for Food Production and Security	Social Transformation Through Urban Gardening		The Potentials of Urban Agriculture and Food Forests	Farmers' Markets		
Pyle Center, 235	4	<i>Food Governance and Justice</i>	Conceptualizing Food Access: Key Theoretical Perspectives	Novel Frameworks of Food System Governance		Conceptualizing and Measuring Multifunctional Local Foods Activities	Methodologies for Assessing Food Access and Justice		
Pyle Center, 327	5	<i>Challenging Boundaries Through Eating</i>	Mobilized Food	Gastronomicalism in Global Context		Innovative Strategies for Addressing Food Access Disparities	Evolving Tastes, Distinguishing Identities: Wine in the 21st Century		
Pyle Center, 332	6	<i>Foods in Place and Time</i>	Migrants, Authenticity and Infrastructure	Culinary Tourism and the Disrupting of Power		Place and Time in Food Memory: Migration and Nostalgia	Ethics and Aesthetics of Food Waste		
Pyle Center, 335	7	<i>Identities of Food and Farming</i>	Critical Approaches to Superfoods	Finding a Common Table		Legacies Project: Workshop on Transmedia Educational Package on Food Sovereignty	Rooted: Farmers, Gardens, Land as Sites of Memory and Cultural Identity		
Pyle Center, 209	8	<i>Food Systems Research</i>	From Smart Farming to the Food Stores	Food Systems in the Northeast: Perceptions, Projections and Purchasing		Food Access in the USA	Panel Discussion: Equity at the Core of Food System Competencies		
Memorial Union, Beebeaters	9	<i>Conflict and Change: Rural and Urban Land</i>	Farmland of the middle: Questions of ownership and access	Land Access and Beyond		Panel Discussion: Toward a Multifunctional Model of Food Distribution	Rural Development: Linking the Economic and the Social		
Memorial Union, Council	10	<i>Food and the University</i>	University-Business Research Collaborations	Educating the Next Generation: Higher Education		Getting Real: How Food Studies Programs Can Work with Local Communities	Educating the Next Generation: College-Community Connections		
Lowell, Dining Room	11	<i>Roundtables</i>		Sustainable Meal Hackathon Workshop Highlights		Facilitating Change in Food and Farming Through Higher Education	Careers for Food Systems and Food Studies Scholars Beyond the Research/Teaching Job		
Lowell, Isthmus Room	12	<i>Roundtables</i>	A Roundtable on Fermentation: Practice, Preservation and Pedagogy	Responses to 2018 US Farm Bill proposals: An Open Discussion		Transitioning to Sustainable Agriculture	Time Travel 101: From the Food (In) Secure Present to the Food Sovereign Future		
Wisconsin Historical Society, Auditorium	13	<i>Organic Farming: Past and Present</i>	Food for People, Not for Profit	History of Organic: Narratives of Colonialism, Food Activism and Biotechnology		Institutionalizing Organics Towards Sustainable Development	Organic Farming of the Middle		
Memorial Library, 126	14	<i>Interactive Sessions</i>	<i>Food, Culture & Society</i> Journal Board Meeting	<i>Agriculture and Human Values</i> Journal Board Meeting		Nostalgia Picnic			

CONCURRENT GRID AT A GLANCE

SATURDAY, JUNE 14th		I		J	
Room	Track #	Theme	8:30am – 10:10am	10:30am – 12:10pm	12:30 – 2:00pm
Pyle Center, 121	1	<i>The Politics of Integrating Values, Food, and Farming</i>	Boots on the Ground: A Roundtable about Community Engagement and Impact		Presidential Luncheon and Awards Presentation 12:30 p.m. - 2:00 p.m.
Pyle Center, 111	2	<i>Agroecology: Challenges in Contemporary Agriculture</i>	How are Food Hubs and Values-based Supply Chains Working for Farmers?		
Pyle Center, 232	3	<i>Alternative Agriculture</i>	Community Gardens: Extending Food Security	Community Gardens: Building community	
Pyle Center, 235	4	<i>Food Governance and Access: Methodologies</i>	Methodologies of Food Systems Research		
Pyle Center, 327	5	<i>Challenging Boundaries Through Eating</i>	Spice Up Your Life	Forging the Future, Marketing the Past: Fermented Foods in a New Food Economy	
Pyle Center, 332	6	<i>Food in Education</i>	Wasted Food: Research In and For Education	Studying, Teaching and Doing Research on Food Studies Abroad	
Pyle Center, 335	7	<i>Identities of Food and Farming</i>	Reaping What You Sow: Aligning Food and Values in Literary Food Depictions	Design, from Technological Innovation to Consumption	
Pyle Center, 313	8	<i>Food Systems</i>	Food on the Move		
Pyle Center, 309	9	<i>Conflict and Change: Reimagining policy</i>	Food Policy: Health and Access in the US	Food Policy: Regulating Sustainable	
Pyle Center, 209	10	<i>School Food Programs</i>	Is There Such a Thing as a Free Lunch? School Meals in the Long 20th Century	Seeing Invisible Labor: Centering Work and Workers in K-12 School Food Programs	
Wisconsin Historical Society, Auditorium	13	<i>The Politics of Integrating Values, Food, and Farming</i>	The State of the Field	Poke and Provoke: Special Invited Session	

T W E E T I N G

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

- **Use the conference hash tag #foodstudies18.** Please use it to tag all of your tweets related to the event.
- **Follow@asfs_org.** This is the ASFS Twitter handle. We'll tweet announcements and updates during the conference, as well as do our best to follow and retweet conference attendees throughout the event. It's also how you can stay in touch with us after the conferences for calls for papers, publications announcements, and the like.
- **Include your Twitter handle on presentation slides.** If you're presenting, include your Twitter handle in your presentation. At a minimum, include it on your title slide so live-tweeters can mention you in their tweets. A best practice is to include your contact information, including Twitter handle, at the bottom of every slide. If you do not want participants to tweet about your presentation, make that clear on your title slide and/or in a running footer.
- **Follow presenters and attendees.** As you engage in live-tweeting, follow and start conversations with the food scholars you meet.



W E D N E S D A Y , J U N E 1 3 ^{T H}

REGISTRATION

7:30 a.m. – 4:00 p.m.
Pyle Center, Main Lobby

SPEAKER READY ROOM

8:00 a.m. – 4:00 p.m.
Pyle Center, Van Hise Room, L06

FIELD SESSIONS

8:00 a.m. – 5:30 p.m.
EPIC Systems HQ
Organic Collections – Wisconsin Historical Society
Milwaukee North
Milwaukee South
Badger Rock/ Farley Center
Ethnobotany
Comparative Dairy Systems & Cheesemaking
Sustainable Meal Hackathon

SESSION CHAIRS AUDIO VISUAL TRAINING

4:00 p.m. – 4:30 p.m.
Pyle Center, Room 327

REGISTRATION

4:30 p.m. – 7:00 p.m.
Tripp Common, Memorial Union

WELCOME RECEPTION – FERMENT!

5:00 p.m. – 7:00 p.m.
Tripp Commons, Memorial Union

Speaker: Donna Neuwirth, Wormfarm Institute

Located on the beautiful shores of Lake Mendota, in the heart of campus, join us for an evening of networking and local fare as we kick off the 2018 annual meeting. All attendees will need a conference badge to attend. Registration is open at the Pyle Center on 6/13 from 7:00am – 4:00pm. Registration will be available at Tripp Commons from 4:30pm – 7:00pm. The Conference Co-Chairs will be giving a welcome at 5:45 p.m., followed by opening remarks from Associate Dean for Extension and Outreach, Doug Reinemann. The featured speaker for this event is Donna Neuwirth, Wormfarm Institute.

T H U R S D A Y , J U N E 1 4 ^{T H}

REGISTRATION

7:30 a.m. – 5:30 p.m.
Pyle Center, Main Lobby

GALLERY INSTALLATION:

“Leftovers and Open Questions: What Is a Sustainable Meal?”
7:30 a.m. – 4:30 p.m.
Mosse Humanities Building, 7th floor
(across Library Mall, enter “Art” door on ground level)

SPEAKER READY ROOM

8:00 a.m. – 5:30 p.m.
Pyle Center, Van Hise Room – L06

EXHIBITS & COFFEE

8:00 a.m. – 4:30 p.m.
Pyle Center, AT&T Lounge

Book Sales and Author Meet and Greet

9:00 a.m. – 4:00 p.m.
Pyle Center, Second Floor South

A S E S S I O N S

8:30 a.m. - 10:10 a.m.

1A: The Politics of Farm Labor and Food System Justice

Pyle Center, Room 121
Theme: The Politics of Integrating Values, Food, and Farming
Chair: Chloe Green, University of Wisconsin-Madison

Alternative Agrifood, Organizations, and the Problem of Identity within On-Farm Apprenticeship
Lorien MacAuley, Virginia Tech

The Valley View Farmworker Ministry: An Ethnographic Case on Farm Labor and Participatory Leadership
Anna Erwin, Miami University of Ohio

Exploring the Ontological Politics of Farm(er) Labor and Learning
Kim Niewolny, Virginia Tech

2A: Practical Agroecology: Cultivating Livelihoods

Pyle Center, Room 111

Theme: Agroecology—On the Ground Practices

Chair: Sarah Rucker, The Pennsylvania State University

Promoting Women's Livelihood Strategies Through Improved Poultry Production in Rural Guatemala

Maria Van Der Maaten, Iowa State University

Fostering Wholesale Farmers in Vermont: Management, Finance and Training

Kali McPeters, University of Vermont

Goat Browsing as an Economically Viable Food-Production Approach to Invasive Brush Management

Cherrie Nolden, University of Wisconsin-Madison

John Harrington, University of Wisconsin-Madison

Katherine Baumann, Nature's Capital, LLC., Boise, ID

Julia Ela, National Fish and Wildlife Foundation, Washington D.C.

3A: Critical Perspectives on Local Foods Strategies

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Kevin Walters, University of Wisconsin-Madison

Situating Local Food within the Social Economy: A Relational Approach to Localization

Caroline Kamm, University of Toronto

The (Un)making of CSA People: The Paradox of Member Retention in Community Supported Agriculture (CSA) in California

Ryan Galt, University of California, Davis

Katharine Bradley, Independent Scholar

Libby Christensen, Colorado State University, Fort Collins

Kate Munden-Dixon, University of California, Davis

Local, Local on the Wall... Are CSAs the "Greenest" of Them All?

Ethan Schoolman, Rutgers University

Embracing the Neoliberal in the Local? A Practice-Based Theory for Building Equitable Agrifood Systems

Jessica Jane Spayde, Driftless Area Cooperative and the University of Wisconsin-Platteville

4A: Governing Local Consumption, Past and Present

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Eefje de Gelder, Radboud University

The Ketchup Trail in Northwest New York in the Early 20th Century

Amy Guptill, State University of New York, Brockport

The Agricultural, Food, and Human Values Implications of Cannabis at the End of Prohibition.

John Jemison, University of Maine Cooperative Extension

Mark Haggerty, University of Maine

Stephanie Welcomes, University of Maine

Cottage Foods: A Challenge for the Governance of 'Local' Foods

Briana Rockler, Oregon State University

Caught Between Public Health and Proliferating Science: Food Consumption Policy

Saul Halfon, Virginia Tech

5A: Carework and the Gendered Work of Feeding

Pyle Center, Room 327

Theme: Challenging Boundaries Through Food

Chair: Nancy Gagliardi, Lecturer, Culinary Institute of America

Domestic Feeding Work by Immigrant Women in U.S. Households

Cheyenne Schoen, Syracuse University

Serving Up Care: Household Contributions of Caregiving and Food Practices

Maggie Ornstein, Sarah Lawrence College

Foodwork as Environmental Justice

Shelley Koch, Emory & Henry College

6A: Brewing Histories: Landscapes of Beer from the Local to the Global

Pyle Center, Room 332

Theme: Foods in Place and Time

Chair: Kerri Lesh, University of Nevada, Reno

On Wisconsin: Civil War Sisters, Altered Ecologies, and
the Rise and Fall of the 19th Century Hop Industry

Jennifer Jordan, University of Wisconsin-Milwaukee

The Global Invention of Modern Beer

Jeffrey M. Pilcher, University of Toronto

Beer Terroir: Crafting American Beer with a Sense of Place

*Theresa McCulla, National Museum of American History,
Smithsonian Institution*

7A: Indigeneity, Cultural Practice, Story

Pyle Center, Room 335

Theme: Identities of Food and Farming

Seed Sovereignty in Aotearoa New Zealand and Peru: ‘He
kai kei aku ringa’ – ‘the food is in my hand’

Mariaelena Huambachano, Brown University

Food As Our Signature: Participatory Plant Breeding, Val-
ues, and Cuisine with Story

Solveig Hanson, University of Wisconsin-Madison

Seeds of Memory: Growing Vegetables without Chemicals in
Guatemala’s Aid Market

Ioulia Fenton, Emory University

“What You Give Away Comes Back to You. When You Give
Away Food, It Comes Back to You.”

*Katherine McNamara, Artist’s Proof Editions / Archipelago
Publishers, Inc.*

8A: Chains of Nutrition: Feeding Plants, Animals, and Humans

Memorial Union, Beefeeders

Theme: Food Systems Research

The Pill, The TV Dinner, and the Promise of Liberation:
Changing Technologies and Women’s Roles in the
Post-War Era

Jessica Carbone, Harvard University

Marietta’s Lamb: The Agricultural Origins of Food Education

Amrys Williams, Hagley Museum and Library

“To Spread the Gospel of the Extension Service”: The Role of
Feed Businesses in Feeding Food *Animals, 1910 – 1930*

Nicole Welk-Joerger, University of Pennsylvania

“We Tried to Do Everything Scientifically”: Victory Gardens
and School Lunch Programs

Anastasia Day, University of Delaware

9A: Politics of Science, Knowledge, and Technological Change

Memorial Union, Langdon

Theme: Conflict and Change: Knowledge and Activism

Chair: Xiaoping Sun, Saint Mary’s University

Wilderness Transformed: From Wasteland to Cornucopia to
Eco-Desire

Xiaoping Sun, Saint Mary’s University

Fusarium is a Grace from God: Scientific, Divine, and Micro-
bial Approaches to the “Bananapocalypse”

Alyssa Paredes, Yale University

Public Distrust of Science: Facts May Be Facts, but for Many,
Perception is Reality.

Jacques Rousseau, University of Cape Town

“The Robots Are Coming, the Row-Bots Are Coming!” Can
We Depend on an Automated Agriculture to Yield All That We
Need?

Scott Brainard, University of Wisconsin-Madison

*Keefe Keeley, Savanna Institute / University of Wisconsin-Mad-
ison*

10A: Food on Campus: From Agroecology, Food and Food Systems Education to the Campus Dining Service—Brainstorming Strategies to Go from Success to Greater Success

Memorial Union, Council

Theme: Food and the University--Roundtable

Rita Hindin, Rita Hindin Consulting

Ellen Ritter, UW Health

Laurie Beth Clark, Foodways Madison/Spatula & Barcode

Michael Peterson, Foodways Madison/Spatula & Barcode

12A: Oral History, Regional Food Systems, and Place-Based Marketing

Lowell, Isthmus Room

Theme: Roundtable

Alice Julier, Chatham University

Cassandra Malis, Chatham University Center for Regional Agriculture Food and Transformation

Cynthia Caul, Chatham University Center for Regional Agriculture Food and Transformation

13A: Design and Food Studies: Teaching, Thinking, and Doing

Memorial Library, 126

Theme: Interactive Sessions

Sonia Massari, Gustolab International Food Systems and Sustainability

Fabio Parasecoli, New York University

Charlotte Biltekoff, University of California, Davis

14A: Eating, Preserving, and Narrating Foods in the 19th and Early 20th Century

Wisconsin Historical Society Auditorium

Theme: Legacies

Chair: Megan Elias, Boston University

As American as Apple Pie: An Apple Pie Without Apples and Familiarity in Nineteenth Century America

Claire Bunschoten, The University of North Carolina at Chapel Hill

On Morality and Digestion: Progressive Era American Obsession with Dyspepsia as Moral Syndrome in "Good Housekeeping," 1885-1920

Elise Lake, University of Mississippi

Favorite Recipes: Lessons in Sustainable Eating in the Pages of an Early-Twentieth Century Community Cookbook

Rachel Snell, University of Maine

Female Fermenters of New York

Adrienne Traub, Syracuse University

MORNING REFRESHMENTS

10:10 a.m. - 10:30 a.m.

Pyle Center, ATT Lounge



B S E S S I O N S

10:30 a.m. - 12:10 p.m.

ASSOCIATION BOARD MEETINGS

AFHVS BUSINESS MEETING

Pyle Center, Room 121

ASFS BUSINESS MEETING

Memorial Library, Room 126

2B: Practical Agroecology: Intersections of Knowledge and Identity Discourses

Pyle Center, Room 111

Theme: Agroecology: On the Ground Practices

Using Participatory Photography to Investigate Indigenous Technical Knowledge of Wild Biodiversity and Pest Management Among Smallholder Farmers in Northern Malawi

Stephanie Enloe, Cornell University

Rachel Bezner Kerr, Cornell University

David Banda, Soils, Food, and Healthy Communities

Hanson Nyantakyi-Frimpong, University of Denver

Lizzie Shumba, Soils, Food, and Healthy Communities

Actions Towards the Preservation and Restoration of Biodiversity in Conventional Agriculture: Agrícola Santa Amalia, Guanajuato, México

Roberto Aviña Carlín, Agrícola Santa Amalia

Alvaro Nieto Sanchez, Agrícola Santa Amalia

Jorge Lopez Gallardo, Agrícola Santa Amalia

Alberto Vargas Prieto, University of Wisconsin-Madison

Social Exchange Theory and Agroecology in Mantiqueira Mountains: An Education Experience

Marta Fabiano Sambiase, Universidade Presbiteriana Mackenzie

Bruno Diniz Negretti, Nucleus of Studies in Agroecology of Mantiqueira

Marcelo Fabiano Sambiase, Nucleus of Studies in Agroecology of Mantiqueira

Impact of Commercial Agriculture Development Project Technology Use on the Socio-economic Life of Cocoa Farmers in Cross River State, Nigeria

Elizabeth Onwubuya, University of Nigeria, Nsukka

Ifeoma Anugwa, University of Nigeria, Nsukka

Ogochukwu Edeh, University of Nigeria, Nsukka

3B: Climate Change: Producers

Perspectives

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Diane Mayerfeld, University of Wisconsin-Extension

Digging In: Entrenched Responses to the Role of Livestock in Climate Change

Diane Mayerfeld, University of Wisconsin-Extension

Climate Change Risk Assessment, Adaptation, and Mitigation Influences for Wisconsin Dairy Producers

Evan Murdock, University of Wisconsin-Madison

Ken Genskow, University of Wisconsin-Madison

Carolyn Betz, University of Wisconsin-Madison

Political Economy, Hegemonic Masculinity, and Climate Skepticism Among Organic Dairy Farmers

Kathryn Anderson, University of Wisconsin-Madison

4B: Building Resilience, Fairness, and Change Through Fair Trade

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Anna Snider, University of Wisconsin-Madison

Percolating Gender Transformative Change Through Fair Trade Coffee Cooperatives in the Western Highlands of Guatemala

Alissa Bilfield, Tulane University

Domestic Fair Trade: A Unique Framework for Increasing Fairness, Sustainability, and Collaboration in Agricultural Supply Chains

Erika Inwald, Domestic Fair Trade Association

Who Connects the Links? Roles and Impacts of Value Chain Coordination in Place Based Development

Sarah Rucker, The Pennsylvania State University

Building Resilience in the Coffee Supply Chain: Going Beyond Certification Systems to Improve Environmental and Social Outcomes

Chandler Meyer, University of Wisconsin-Madison

Bradford Barham, University of Wisconsin-Madison

Matt Earley, Just Coffee Cooperative

Anna Snider, University of Wisconsin-Madison

5B: Gender in the Foodway

Pyle Center, Room 327

Theme: Challenging Boundaries Through Food

Chair: Catherine Peters, Harvard University

Gender and Genderization in Japanese Foodways

Natsuko Tsujimura, Indiana University Bloomington

Bringing the Back of the House Forward: Gendered Labor Dynamics in the Professional Kitchen

Christian Scott, The Pennsylvania State University

Mind Over Mother: Gendered Logics of Cultural Production in American Fine Dining

Gillian Gualtieri, University of California, Berkeley

Reorganizing the Labor of Home Cooking Through a Community of Practice Approach

Claire Barrett, University of Wisconsin-Madison

Jennifer Gaddis, University of Wisconsin-Madison

Marah Zinnen, University of Wisconsin-Madison

Sophia Lawrence, University of Wisconsin-Madison

6B: Inside (Upper) Midwestern Family Food Systems

Pyle Center, Room 332

Theme: Foods in Place and Time

Family Foodways as an Analytical Lens: Using the Personal to Reinforce the Social

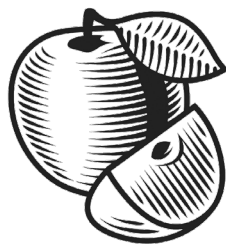
Christine J. Widmayer, University of Wisconsin-Madison

“Hometown Cooking”: Layering Values, Mass-Produced and Garden Raised Foods in Tater Tot Hot Dish in Southwest, Minnesota

Jared Schmidt, University of Wisconsin-Madison

Recollections, Reminders, and Grandma’s Early 20th Century Wisconsin Cookbooks

Janet C. Gilmore, University of Wisconsin-Madison



7B: Telling Stories About the Past and Future

Pyle Center, Room 335

Theme: Identities of Food and Farming

Chair: Thomas Conroy, Lehman College - City University of New York

“Sometimes Everyone Got Destroyed in the End”: Fat Temporalities and the Problem of the Future in Jami Attenberg’s *The Middlesteins*

Daniel Mintz, Loyola University New Orleans

Community, Continuity, Survival: How Food Voice and Memoir Can Make Post-9/11 Memoir More Accessible

Karen Sudkamp, Chatham University

Food, System and Lifeworld in the Big Apple: The Dynamics of Food Activism in Giuliani’s, Bloomberg’s and Di Blasio’s New York City

Thomas Conroy, Lehman College - City University of New York

8B: People and Their Crops, Crops and Their People

Memorial Union, Beekeepers

Theme: Food Systems Research

Chair: Matthew Mars, University of Arizona

Three Men and a Potato

Virginia Nazarea, University of Georgia

Heirloom Seeds, Hybrid Spaces: Social Media as a New Pathway for Exchange

Anya M. Bonanno, University of Georgia

Tomatoes and Their Humans: Foregrounding Human-Crop Relations in Local Food Systems

Emily Ramsey, University of Georgia

From Farm to Table: A Tale of Two Rices and the ANTs in the Food

Justin Simpson, University of Georgia

Forgetting in Disentangled Ricescapes

Melanie Narciso, University of Georgia, Athens

9B: Performative Roles of Science in Food, Agriculture, and Farmland

Memorial Union, Langdon

Theme: Conflict and Change: Knowledge and Activism

The Unraveling of GM for Food Security: The Case of Bt Brinjal in India

Ilona Moore, Bucknell University

“Depoliticizing” Debates Over Biotech? The Rise of the Global Science Communication Institute

Aaron Eddens, University of Minnesota

Heidi Zimmerman, University of Minnesota

Financializing Urban Foodland

Valentine Cadieux, Hamline University

Stephen Carpenter, Farmers Legal Action Group

10B: Food Policy Councils and Academia: Reciprocal Relationships in Action

Memorial Union, Council

Theme: Food and the University--Roundtable

Chair: Mim Seidel, Chatham University

Mim Seidel, Chatham University

Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Anne Palmer, Johns Hopkins Center for a Livable Future

Sam Applefield, Chatham University

12B: Agroecology in Action: Uses of Wild Plants and Weeds in Fruit and Vegetable Production in Michocán, Mexico

Lowell, Isthmus Room

Theme: Alternative Agriculture, Workshop

Fulvio Gioanettot, Red Coyote de Agroecología, Ethnobotanist

Maria Blas Cacari, Herbalist

14B: Redefining “Good Food” in the 20th and 21st Centuries

Wisconsin Historical Society Auditorium

Theme: Legacies

Chair: Neva Hassanein, University of Montana

What We Talk About When We Talk About Meat

Rachel Mason, University of Vermont

Fruit on The Bottom: An Interdisciplinary Analysis of LGBT People and The U.S. Food System

Alex Cheser, Boston University Gastronomy

More Than the Sum of Its Parts: Macronutrient Focused Diets and Consumer Preferences

Nina Roberts, Oregon State University

LUNCH BREAK ON YOUR OWN

12:10 p.m. - 1:30 p.m.

Library Mall food carts.

*Please enjoy your lunch outside the Pyle Center
(no “carry – in’s” allowed).*

JOINT AFHVS/ASFS BOARD MEETING

12:10 p.m. - 1:30 p.m.

Pyle Center, Alumni Lounge

SESSIONS

1:30 p.m. - 3:10 p.m.

1C: Immigrant Dairy Labor: Power, Citizenship and the Workplace

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

Chair: Julie C. Keller, University of Rhode Island

Counting on Latino Labor in a Small Dairy-Dependent State: Vermont Dairy Farmers Perspective on Working with a More Diverse Labor Force

Daniel Baker, University of Vermont

Dairy Farm Sustainability: The Role of Farm Labour Relations in Shaping Antibiotic Use

Rebecca Schewe, Syracuse University

Rhyannon Moore-Foster, Michigan State University

Health and Migration Decisions: Immigrant Dairy Workers in the Upper Midwest, U.S.

Julie C. Keller, University of Rhode Island



2C: Practical Agroecology: Sustainable Livestock

Pyle Center, Room 111

Theme: Agroecology: On the Ground Practices

Chair: Rachel Mason, University of Vermont

Conceiving Exchanges between Crop Farmers and Livestock Keepers as an Option for Agroecology

Julie Ryschawy, UMR AGIR, French National Institute for Agricultural Research@INRA, INP, ENSAT

The Sustainability of Goat Farming: Interrogating the Gaps between Vision and Practice

Sarah Franzen, Spelman College

Integrating Crop and Livestock Systems: Key to Improving Long-term Production

John Jemison, University of Maine Cooperative Extension

Expanding Adoption of Adaptive Grazing Through a Public-Private Partnership in Wisconsin

Rod Ofte, Norse Consulting Group

John Fisk, Wallace Center at Winrock International

Peter Huff, Wallace Center at Winrock International

3C: Alternative Agriculture, Connecting Theory and Practice

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Laurie Beth Clark, Foodways Madison/Spatula & Barcode

Toward an Agroecology of Safety: Limitations of and Possibilities for 'Deepening' the Co-Management of Environmental and Human Health in Produce Agriculture

Patrick Baur, University of California, Berkeley

The Alternative Food Movement: Nonprofit Perspectives on Privilege and Progress

Mackenzie Aime, Emory University

Food Webs: Positions and Perspectives

Jeffery Sobal, Cornell University

Farmers and Foodies

Kathryn De Master, University of California, Berkeley

Patrick Baur, University of California, Berkeley

Karna Baraboo, University of California, Berkeley

4C: Labeling, Recognition, and Creation of the Food Citizen

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Leah Mathews, The University of North Carolina at Asheville

Do Experiences with the Local Food System Change Purchasing and Eating Behavior? Evidence from Western North Carolina

Amy Lanou, University of North Carolina Asheville

Leah Mathews, The University of North Carolina at Asheville

Jessica Speer, RTI

Lance Mills, The University of North Carolina at Asheville

Nicholas Gold-Leighton, The University of North Carolina at Asheville

The Politics of Food Labelling

Gyorgy Scrinis, The University of Melbourne

Farmer Perceptions of Local Food Branding and Its Value to Their Enterprise: The Case of the Appalachian Grown™ Marketing Program

Leah Mathews, The University of North Carolina at Asheville

Carlos Carpio, Texas Tech University

Tullaya Boonsaeng, Texas Tech University

Allison Perrett, Appalachian Sustainable Agriculture Project

Charlie Jackson, Appalachian Sustainable Agriculture Project

5C: Eating as Connection, Community, and Place

Pyle Center, Room 327

Theme: Challenging Boundaries Through Food

Chair: Lisa M. Heldke, Gustavus Adolphus College

Community Building in the Cafeteria: Institutional Dining in the Tech Industry

Jesse Dart, The University of Sydney

Say Cheese! Unfolding the Slow Food's Discourse on Biodiversity. The Case of Two Dairy Presidia.

Mariagiulia Mariani, CIRAD

Dining Through Difference: Overcoming Political Polarization Through Food

Sam Applefield, Chatham University

"We are Stars, We are billion year old carbon": Maple Syrup and a Cosmology of Pleasure in the Back-To-The-Land Movement

Deirdre Murphy, Culinary Institute of America

6C: Historicizing the Virtues of a Vegetarian Cuisine

Pyle Center, Room 332

Theme: Foods in Place and Time

Reimagining Restaurants for Women, without Meat or Drink

Erica Peters, Culinary Historians of Northern California

Writing, Reading and Publishing Cookbooks: A Social History of the American Vegetarian Movement

Emilie Hardman, Harvard University

Laura J. Miller, Brandeis University

Fake Meat, Real Change: Ella Eaton Kellogg and the Invention of Modern American Vegetarian Cuisine

Adam Shprintzen, Marywood University

Finding Rhetorical Common Ground: Hunting and Fishing's Rhetorical Blending of Feminist, Vegan, and Vegetarian Messaging within Popular Culture

Bryan Moe, Biola University

7C: Farmer Values and Identities in Transition

Pyle Center, Room 335

Theme: Identities of Food and Farming

Chair: Andrea Rissing, Emory University

Integrating Food, Farming and Values: Farmer Perceptions on Their Role in Sustaining Agriculture in Bucks County, Pennsylvania

Marian Rubin, Delaware Valley University

Jacqueline Ricotta, Delaware Valley University

Tanya Casas, Delaware Valley University

Farmers' Compromises to Develop Autonomy Through Agroecological Practices: Revealing the Lock-ins of the Agrifood Systems

Véronique Lucas, French National Institute for Agricultural Research INRA

Jan Douwe Van Der Ploeg, Wageningen University

Pierre Gasselin, French National Institute for Agricultural Research INRA

"We Feed the World": Industrial Discourses and Iowa's Agroecological Farms

Andrea Rissing, Emory University

Awareness and Identity Construction of Conventional Farmers: Applying Luhmann's Systems Theory

Bernhard Freyer, BOKU University, University of Natural Resources and Life Sciences, Vienna

Deike Beecken, BOKU, University of Natural Resources and Life Sciences, Vienna

8C: Re-envisioning the Current Emergency Food Infrastructure Model

Memorial Union, Beefeeders

Theme: Food Systems Research

Chair: Amy Rosenthal, Rutgers University

Creating the “Perfect Pantry”: The Use of Creative Workshops and Toolkits as Platforms of Empowerment for Individuals Experiencing Food Oppression in Food Assistance Programs

Abigail Borron, University of Georgia

Hillary Jourdan, University of Georgia

Hilda Kurtz, University of Georgia

Lynn Sanders-Bustle, University of Georgia

Jessica Holt, University of Georgia

The Stabilizing Lives Project: Refiguring the Pantry Client

Hilda Kurtz, University of Georgia

Abigail Borron, University of Georgia

Jerry Shannon, University of Georgia

Alexis Weaver, Atlanta Community Food Bank

Arts-Based Research in Food Security: A Dialogical Tool for Creating Open Communication in Social Change

Hillary Jourdan, University of Georgia

Abigail Borron, University of Georgia

Hilda Kurtz, University of Georgia

Lynn Sanders-Bustle, University of Georgia

Jessica Holt, University of Georgia

9C: Activism and Mobilization

Memorial Union, Langdon

Theme: Conflict and Change: Knowledge and Activism

Chair: Katie Rainwater, Cornell University

Growing Food Sovereignty: Grassroots Mobilizing for Puerto Rico’s #JustRecovery post Hurricane Maria

Thelma Velez, The Ohio State University

From Fancy Ladies with Herb Gardens to Protest Dinners on the Street: Food Activism in Istanbul

Zeynep Kilic, University of Alaska, Anchorage

#FreeFireCider: Folk Herbalists, Feminist Hashtags, and the Instagram Modernity

Katherine Hysmith, The University of North Carolina at Chapel Hill

10C: Agroecological Prospects in Higher Ed (SAFN sponsored)

Memorial Union, Council

Theme: Food and the University

Chair: Sonia Massari, Gustolab International Food Systems and Sustainability

Agroecology and Interculturality

Joan Gross, Oregon State University

Campus Farm, Inc.: Financing Agricultural Experiences in Higher Education

Amanda Green, Davidson College

Charley Orner, Davidson College

Gregory Hunt, Davidson College

Invisible Hungry Students: Culturally Sensitive Approaches to Encourage Participation in Identifying Food Insecure College Students

Kristen Borre, Northern Illinois University

Courtney Gallaher, Northern Illinois University

Community Gardens Offer Fresh Perspective

Melissa Burlingame, Northern Illinois University

Michaela Holtz, Northern Illinois University

11C: Building Resiliency in Agroecology

Theme: Roundtables

Lowell, Dining Room

Cathleen Mccluskey, University of Wisconsin-Madison

12C: Working with the Senses

Lowell, Isthmus Room

Theme: Roundtables

Chair: Jacob Lahne, Virginia Tech

Christy Spackman, Harvey Mudd College

Emily Yates-Doerr, Oregon State University/ University of Amsterdam

Sarah Tracy, University of California, Los Angeles

Jacob Lahne, Virginia Tech

Charlotte Biltekoff, University of California, Davis

**13C: Meet the Grantmakers:
Opportunities for Funding in Food and
Agriculture for the Arts, Humanities and
Social Sciences: A Panel Discussion (SAFN
Sponsored)**

Memorial Library, Room 126
Theme: Interactive Session

*Ariela Zycherman, USDA-National Institute of Food and
Agriculture*
*Douglas Constance, Southern SARE, Sam Houston State
University*
*Wesley Dean, USDA-National Institute of Food and Agricul-
ture*
*Clare Hinrichs, Northeast SARE, Pennsylvania State Univer-
sity*
Sunil Iyengar, National Endowment for the Arts

AFTERNOON REFRESHMENTS

3:10 p.m. - 3:30 p.m.
Pyle Center, ATT Lounge

D E S S I O N S

3:30 p.m. - 5:10 p.m.

**1D: Domestic Fair Trade and Policy Efforts to
Enhance Earnings of Agricultural
Laborers: Lessons from a Center for
Integrated Agricultural Systems
Multi-Disciplinary Research Initiative**

Pyle Center, Room 121

*Theme: The Politics of Integrating Values, Food, and
Farming*

*Chair: Kelly Maynard, Center for Integrated Agricultural Sys-
tems, University of Wisconsin-Madison*

*Michael Bell, Center for Integrated Agricultural Systems, Uni-
versity of Wisconsin-Madison*

*Sarah Lloyd, Wisconsin Farmers Union / Wisconsin Food Hub
Co-op*

*Michelle Miller, Center for Integrated Agricultural Systems,
University of Wisconsin-Madison*

*Alexia Kulwiec, University of Wisconsin Extension School for
Workers*

Bradford Barham, University of Wisconsin-Madison

2D: Diversification: Theory and Practice

Pyle Center, Room 111

Theme: Agroecology: On the Ground Practices

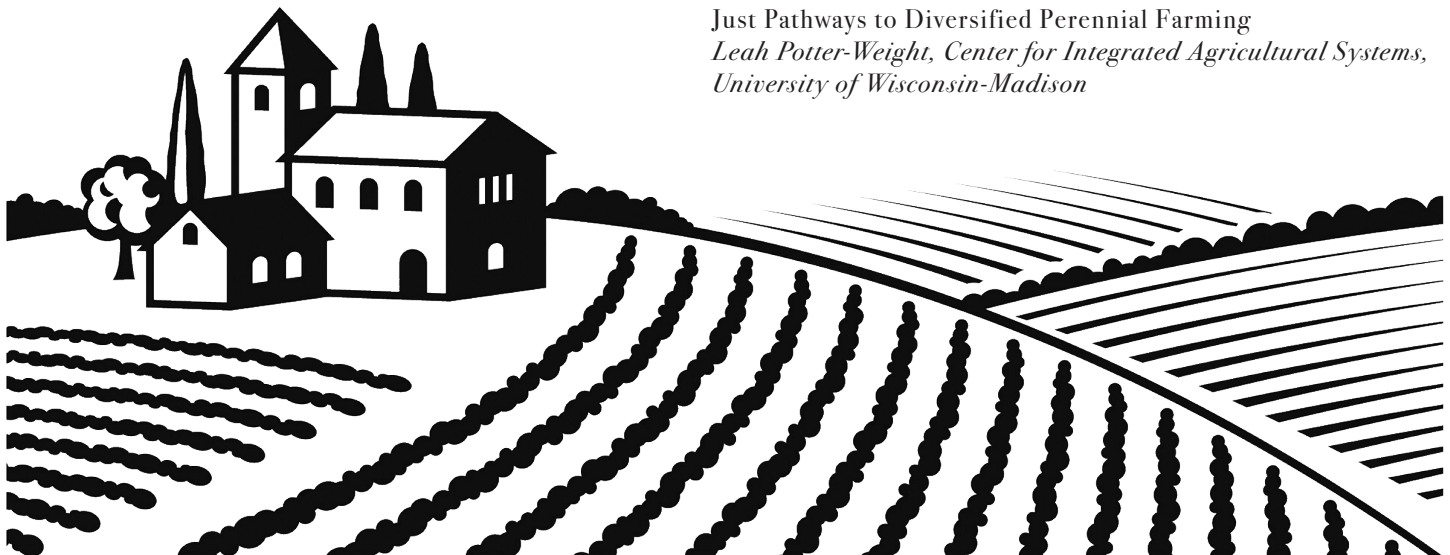
Chair: Anastasia Hervas, University of Toronto

Cultivating Vulnerability: Oil Palm Expansion and the So-
cio-Ecological Food System in the Lachuá Ecoregion, Guate-
mala.

Anastasia Hervas, University of Toronto

Just Pathways to Diversified Perennial Farming

*Leah Potter-Weight, Center for Integrated Agricultural Systems,
University of Wisconsin-Madison*



Multifunctional Mavericks in the Monocultural Margins
Kathryn De Master, University of California, Berkeley

Financial Independence from Non-Agroecological Agrifood Systems for More Social Equity?
Antoinette M. Dumont, University of California, Berkeley

3D: Farm to Table: Promises and Limitations

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Sasha Pesci, University of California, Davis

How Do Value Systems Around Food Ultimately Shape Landscapes?: 50 Years of the Chez Panisse Network
Sasha Pesci, University of California, Davis
Catherine Brinkley, University of California, Davis

“Poverty Wages are Not Fresh, Local, or Sustainable”:
Exposing the Contradictions of Sustainability-Branded Capitalism and Building Worker Power in the Farm-to-Table Foodservice and Retail Industries
Amy Coplen, Portland State University

Field Notes from the Dining Beat: How Restaurants and Food Critics Sold American Diners on Farm-to-Table Orthodoxy
Hanna Raskin, The Post and Courier
John Kessler, Independent Scholar
Laura Reiley, The Tampa Bay Times

Pressing from the Top Down or Emerging from the Grassroots: Who and What is the Farm to Institution System Transforming?
Michaela Murray, University of Maine
Mark Haggerty, University of Maine
Stephanie Welcomer, University of Maine
Melissa Ladenheim, University of Maine
Julia McGuire, University of Maine
Linda Silka, Mitchell Center for Sustainability Solutions
Riley Neugebauer, Maine Farm to Institution

4D: Food Sovereignty: Domestic and International Perspectives

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Joann Hennessey, Antioch University New England

Universal Free School Meals Programs in Vermont Show Multi-domain Benefits
Josiah Taylor, University of Vermont
Bernice Garnett, University of Vermont
Anore Horton, Hunger Free Vermont
Ginger Farineau, Hunger Free Vermont

A Participant Action Research Project Toward Rural Food Justice in the Adirondack North Country, NY
Tatiana Abatemarco, University of Vermont

Diverging Food Sovereignty Frames in Maine: Understandings for Collective Mobilization Across Global Contexts
Shannon Brenner, Washington State University
Marcia Ostrom, Center for Sustaining Agriculture and Natural Resources, Washington State University

Critical Disability Studies Lessons for Food Policy Councils: A Prince Georges County, MD “Food Equity” Case Study
Abby Wilkerson, George Washington University

5D: Creating Citizenship and Identity Through Food

Pyle Center, Room 327

Theme: Challenging Boundaries Through Food

Chair: Michael Peterson, Foodways Madison/Spatula & Barcode

Cereal Citizens: Making Bread and Shaping the Moroccan Food System
Katharina Graf, SOAS University of London

Farm to Chopsticks: Culinary Infrastructure of Duck in the Toronto Chinese Community
Katerina Konstantopoulos, University of Toronto
Koby Song-Nichols, University of Toronto
Tiffany V. Lieu, University of Toronto

The Agri-Culinary Ecology of Spice Growing and Kitchen Craft: Macau and its Goan Cooks
Mukta Das, SOAS University of London

Tasting Balut: Culinary Nationalism and the Consumption of Fertilized Duck Eggs in the United States
Margaret Magat, Independent Scholar

6D: Finding Food: Sovereignty and Self-Provisioning

Pyle Center, Room 332

Theme: Foods in Place and Time

Chair: Rosie Welch, Monash University

Indigenising Health Education Curriculum Through ‘Bush-foods’: Necessity, Challenges and Possibilities

Rosie Welch, Monash University

Chinese Market Gardeners in Australia – Making a Living by Feeding the Living

Yee Chong Wong, The University of Melbourne

Breadfruit and Rice: Sovereignty and Subsistence in Pohnpei, Micronesia

Josh Levy, University of Illinois, Urbana-Champaign

To Sow and To Sew: Siddi Women Farmers (and Quilters) in Uttara Kannada, Karnataka, India

Sarah Khan, Independent Artist and Scholar, New York University

7D: Standing on our Forbearers’ Shoulders We Come Together to Discuss Race and Food: A Roundtable

Pyle Center, Room 335

Theme: Identities of Food and Farming, Roundtables

Scott Alves Barton, Queens College/ New York University

Meredith E. Abarca, University of Texas-El Paso

Patricia Clark, State University of New York, Oswego

Ashanté M. Reese, Spelman College

Jessica Kenyatta Walker, University of Michigan

8D: Rural Food Systems: Research Trajectories That Evaluate Social, Ecological and Economic Impacts

Memorial Union, Beefeeders

Theme: Food Systems Research, Roundtables

Chair: Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Localism and Rural Food Systems – Exploring How Food Moves in Rural Communities

Mary Hendrickson, University of Missouri

Lessons Learned from the Northeast

David Conner, University of Vermont

Collaborative Governance and Policy Development in Rural Food Systems

Aiden Irish, John Glenn College of Public Affairs, The Ohio State University

9D: Minimum Wage, Migration, #MeToo, and Media: Restaurants at the Center of Social Change (SAFN sponsored)

Memorial Union, Langdon

Theme: Conflict and Change: Knowledge and Activism

Tipping Ideology: Comparative Rhetorical Critique of the National Restaurant Association and Restaurant Opportunities Center United

Kendall Shurance, University of the Pacific

When Southern Means African and Her Tips Mean \$15/Hour: The Wages of Restaurant Equity

Sarah Williams, The Evergreen State College

Chloe Landrieu-Murphy, The Evergreen State College

Ethics, Justice, Taste: Restaurant Critics and Social Movements

David Beriss, University of New Orleans

Deregulating Yet Policing: Latinx Labor and Resistance in New Orleans Restaurant Jobs

Sarah Fouts, Lehigh University

#BalanceTonPorc: Gender Inequality in the French Kitchen

Rachel Black, Connecticut College

10D: Food and Civic Engagement in the Classroom: Community–Student Relationships in Pursuit of Food Systems Activism

Memorial Union, Council

Theme: Food and the University

Chair: Mark Hellermann, City University of New York

“What Do We Want?!”: Incentives that Promote Food Justice and Community Engagement Among Students
Delores B. Phillips, Old Dominion University

Mapping Food Waste in Local Food Systems: From Production to Consumption to Activism
Leda Cooks, University of Massachusetts, Amherst

Service Learning as a Foundation for Civic Engagement
Jennifer Martin, University of South Carolina

Transformative Food Systems Education Through Community/University Partnerships
Elissa Johnson, Syracuse University/ North American Food Systems Network

Identifying Power, Examining Strategies for Activism on Food Issues
Mark Hellermann, City University of New York

11D: Sustainable Development Goals – Is There an Organic Farming Position?

Lowell, Dining Room

Theme: Roundtables

Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna

Rebecca Paxton, BOKU, University of Natural Resources and Life Sciences, Vienna

Milena Klimek, BOKU, University of Natural Resources and Life Sciences, Vienna

Valentin Fiala, BOKU, University of Natural Resources and Life Sciences, Vienna

Phillipp Dietrich, BOKU, University of Natural Resources and Life Sciences, Vienna

Jim Bingen, Michigan State University

12D: #FoodStudies Workshop: Social Media for Scholarship, Networking, and the Community

Lowell, Isthmus

Theme: Roundtables

Katherine Hysmith, The University of North Carolina at Chapel Hill

Emily Contois, Brown University

Andrew Ruis, University of Wisconsin-Madison

Claire Bunschoten, The University of North Carolina at Chapel Hill

13D: Enhancing Biodiversity on Farms and in Food Systems: A Roundtable

Memorial Library, Room 126

Theme: Interactive Sessions

Neva Hassanein, Professor of Environmental Studies, University of Montana

Jo Ann Baumgartner, Director, Wild Farm Alliance

Shelly Connor, Assistant Director, Wild Farm Alliance

Dana Jackson, Author, Sustainability Advocate, and Retired Senior Program Associate, Land Stewardship Project

14D: Communicating Navajo Nation Food Sovereignty

Wisconsin Historical Society Auditorium

Theme: Legacies

Patty Loew, Medill School of Journalism, Northwestern University

Franklin Sage, Director of the Diné College Policy Institute

Kristine Sherred, Medill School of Journalism, Northwestern University

Cailin Crowe, Medill School of Journalism, Northwestern University



FRIDAY, JUNE 15TH

KEYNOTE ADDRESS

5:30 p.m. - 6:45 p.m.

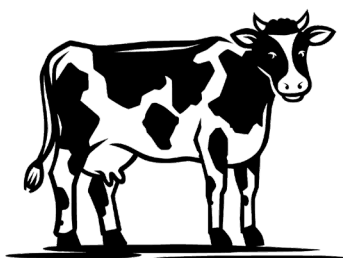
Ricardo Salvador, Union of Concerned Scientists
*Science Is Not "Neutral": Why Science Is Inherently
Political – The Case of Agroecology*
Wisconsin Historical Society Auditorium

**GRADUATE STUDENT AND
YOUNG PROFESSIONALS SOCIAL
NETWORKING EVENT**

7:00 p.m. - 9:00 p.m.

Pyle Center, Rooftop

*Students are invited to a networking social specifically
for the young professional on the Pyle Center Rooftop
following the keynote address. Beverages and snacks
will be available along with a gorgeous view of Lake
Mendota. Join in the conversation!*



REGISTRATION

7:30 a.m. - 5:30 p.m.

Pyle Center, Main Lobby

GALLERY INSTALLATION:

**“Leftovers and Open Questions: What is a
Sustainable Meal?”**

7:30 a.m. - 4:30 p.m.

Mosse Humanities Building, 7th floor (across Library Mall,
enter “Art” door on ground level)

SPEAKER READY ROOM

8:00 a.m. - 5:30 p.m.

Pyle Center, Van Hise Room, L06

EXHIBITS & COFFEE

8:00 a.m. - 4:30 p.m.

Pyle Center, AT&T Lounge

**FOOD, CULTURE & SOCIETY JOURNAL
BOARD MEETING**

8:30 a.m. - 10:10 a.m.

Memorial Library, Room 126

POSTERS HUNG FOR POSTER SESSION

8:00 a.m. - 11:30 a.m.

Alumni Lounge, Pyle Center

BOOK SALES AND AUTHOR MEET AND GREET

9:00 a.m. - 4:00 p.m.

Pyle Center, Second Floor South

E S E S S I O N S

8:30 a.m. - 10:10 a.m.

1E: Working for Seed Sovereignty: Indigenous and Global Perspectives

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

Chair: Daniel Jaffee, Portland State University

Planting Sacred Seeds in a Modern World; Reclaiming Indigenous Seed Sovereignty

Rowen White, Sierra Seed Cooperative

Building Indigenous Seed Sovereignty: The Guardians of Mother Earth and Seeds Project in Chiapas, Mexico

Carol Hernandez-Rodriguez, Portland State University

OSSI Internationale: Growing Global Access to a Liberated Pool of Open Source Seed

Jack Kloppenburg, Open Source Seed Initiative

2E: Entrepreneurship Transforming Local Food Networks

Pyle Center, Room 111

Theme: Agroecology: Challenges in Contemporary Agriculture

Consumer Response to Farm Fresh Food Boxes, an Entrepreneurial Partnership Between Farmers and Retailers

Marilyn Sitaker, The Evergreen State College

Jane Kolodinsky, University of Vermont, Center for Rural Studies

Lisa Chase, University of Vermont Extension

Julia Van Soelen, University of California Division of Agriculture and Natural Resources

Hans Estrin, University of Vermont Extension

Diane Smith, Washington State University

Weiwei Wang, University of Vermont, Center for Rural Studies

Lauren Greco, University of Vermont

Agricultural Entrepreneurship Strategies, Networks of Support, and Sustainable Rural Development: The Case of Latino Farmers in Missouri

Maria Rodriguez-Alcala, University of Missouri

Stephen Jeanetta, University of Missouri

Corinne Valdivia, University of Missouri

Tradition Goes High Tech: South and Southeast Asia's Emerging Urban Farm Entrepreneurs

Jessica Ann Diehl, National University of Singapore

Ching Sian Sia, National University of Singapore

Organization Level Ingenuity and the Entrepreneurial Formation and Evolution of Local Food Systems

Matthew Mars, University of Arizona

Hope J. Schau, University of Arizona

3E: Urban Gardens for Food Production and Security

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Anusuya Rangarajan, Cornell University

The Promise of Urban Agriculture

Anusuya Rangarajan, Cornell University

Samantha Schaffstall, USDA AMS Local Food Research and Development Division

Molly Riordan, City of Philadelphia

Treehugger Organic Farm: Sustainability Challenges Growing Food in the City

Thelma Velez, The Ohio State University

Urban Food Supply Chain Resilience for Crises Threatening Food Security

Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Erin Biehl, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Daniel Barnett, Johns Hopkins Bloomberg School of Public Health

Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

4E: Conceptualizing Food Access: Key Theoretical Perspectives

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Erica Zurawski, University of California, Santa Cruz

Food Access, Geographic Information Systems, and the Power of Maps

Daniel Block, Chicago State University

Making Meaning at the Table: Religious Motivations in the Food Justice Movement

Kelsey Simkins, Methodist Theological School in Ohio

“Occupying the Field”: Food Sovereignty and the Regulatory State of Exception

John Welton, University of Maine

Race, Food Justice, and Self-Determination: A Narrative Inquiry of African American Food System Leaders in North Carolina Through Critical Race Theory

Robert Bass, Virginia Tech

Kim Niewolny, Virginia Tech

5E: Mobilized Food

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Chair: Shayan Lallani, University of Ottawa

Marketing Immersive Dining: Cruise Passengers Respond to the ‘Authenticity Project’

Shayan Lallani, University of Ottawa

Freegans, Food Recovery and the Economics of Food/Waste Mobility

Leda Cooks, University of Massachusetts, Amherst

Native and Indigenous Cuisines of South America (Colombia, Ecuador and Peru): Making a Case for Culinary Travel

Amit Mehrotra, City University of New York, New York City College of Technology

When Food Travels

Kerri Lesh, University of Nevada, Reno

6E: Migrants, Authenticity and Infrastructure: Toronto’s Changing Foodshed, 1803 to 2018

Pyle Center, Room 332

Theme: Foods in Place and Time

Chair: Jeffrey M. Pilcher, University of Toronto

Famous Chefs from the Homeland: Innovation and Authenticity in Toronto’s Chinese Restaurants, 1960s-1980s

Yuebin Jackson Guo, University of Toronto

From Cancun to Caracas: Ingesting Authenticity in Toronto’s Restaurants

Valeria Mantilla Morales, University of Toronto

Ariadna Pauliuc, University of Toronto

From Farm to Fork: Measuring the Chain at Toronto’s Food Terminal

Amanda Whittaker, University of Toronto

“If You Wanted Garlic, You Had to Go to Kensington”: The Long Decline of the St. Lawrence Market

Joel Dickau, University of Toronto

Samantha Young, University of Toronto

7E: Critical Approaches to Superfoods

Pyle Center, Room 335

Theme: Identities of Food and Farming

Chair: Melanie Dupuis, Pace University

“Well if Gwynnie Does it...”: The Enduring Appeal of the Magic Pill

Signe Rousseau, University of Cape Town

Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs’ Narratives of Lost/Discovered Foods (ASFS Alex McIntosh Prize)

Emma McDonnell, Indiana University Bloomington

ReValue Through Reconstitution: Marketing Hawaiian Taroena as a Superfood in the Early 20th Century

Hiilei Hobart, Northwestern University

8E: From Smart Farming to the Food Stores: Understanding Complex Relationships and Dynamics of Change

Pyle Center, Room 209

Theme: Food Systems Research

Chair: Virginie Zoumenou, University of Maryland Eastern Shore

Grocery Stores and Marketing: Improving Access to Local Foods in Rural Communities

Alison Gustafson, University of Kentucky

Stephanie Pitts, East Carolina University

Food Insecurity and Assistance on Campus: A Survey of the Student Body

Michael Miller, Kansas State University

Gerad Middendorf, Kansas State University

Spencer Wood, Kansas State University

Cybersecurity: Assessing Smart Farming Vulnerability and its Effect on Food Safety and Food Security. What Do Nutrition Educators Know?

Muhammad Khan, University of Maryland Eastern Shore

Virginie Zoumenou, University of Maryland Eastern Shore

“If You Build it with Them, They Will Come”: Is Community Governance a Factor in Supermarket Intervention Success for Food Deserts?

Catherine Brinkley, University of California, Davis

Charlotte Glennie, University of California, Davis

Jose Flores, University of California, Davis

Benjamin Chrisinger, Stanford University

9E: Farmland of the Middle: Questions of Ownership and Access

Memorial Union, Beekeepers

Theme: Conflict and Change: Rural and Urban land

Exploring Shifts in Farmland Access in Three Northern California Counties Following Recreational Cannabis Legalization

James Lachance, University of California, Berkeley

Van Butsic, University of California, Berkeley

Kathryn De Master, University of California, Berkeley

Madeleine Fairbairn, University of California, Santa Cruz

Loka Ashwood, Auburn University

Landowners as an Influence on Sustainable Agriculture

Ron Doetch, Solutions in the Land

Hope Hellmann, Solutions in the Land

Farmland Ownership in Oregon

Megan Horst, Portland State University

New Inquiries into the Agriculture of the Middle: Contemporary Land Questions

Kathryn De Master, University of California, Berkeley

Loka Ashwood, Auburn University

Madeleine Fairbairn, University of California, Santa Cruz

10E: Panel Discussion: University-Business Research Collaborations, Lessons Learned

Memorial Union, Council

Theme: Food and the University

Chair: Deanna Pucciarelli, Ball State University

Deanna Pucciarelli, Ball State University

Jonathan Deutsch, Drexel University

Christy Shields, American University of Paris

Jacob Lahne, Virginia Tech

12E: A Roundtable on Fermentation: Practice, Preservation and Pedagogy

Lowell, Isthmus Room

Theme: Roundtable

Sally Frey, Chatham University

Trevor Ring, Chatham University

Maura Rapkin, Chatham University

Riley Sunday, Chatham University

13E: Food for People, Not for Profit: The Regional Food Movement in the Upper Midwest

Wisconsin Historical Society Auditorium

Theme: Organic Farming: Past and Present

Chair: Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Anne Reynolds, University of Wisconsin Center for Coops

Odessa Piper, Taliesin Farm Project

Carla Wright, MOSES

Jonathan Kauffmann, San Francisco Chronicle

Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

F E S S I O N S

10:30 a.m. - 12:10 p.m.

MORNING REFRESHMENTS

10:10 a.m. - 10:30 a.m.
Pyle Center, ATT Lounge

AGRICULTURE AND HUMAN VALUES JOURNAL BOARD MEETING

10:30 a.m. - 12:10 p.m.
Memorial Library, Room 126

1F: Cultivating Communities for Seed and Plant Sovereignty

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

“Our Living Relatives:” Seed Sovereignty in a Native American
Context

Elizabeth Hoover, Brown University

Reinvigorating a Seed Commons in the Public Sphere? Cultivating
Seed Sovereignty at the UBC Farm

Alexandra Lyon, The University of British Columbia

Melanie Sylvestre, The University of British Columbia

Hannah Wittman, The University of British Columbia

Open Source Public Plant Breeding in a Privatizing World

Irwin Goldman, University of Wisconsin-Madison



2F: Young and Beginning Farmers: Challenges and Promises

Pyle Center, Room 111

Theme: Agroecology: Challenges in Contemporary Agriculture

Chair: Florence Becot, The Ohio State University

'Regenerating' Agriculture: Becoming a Young Farmer in Manitoba, Canada

Hannah Bihun, University of Manitoba

Annette Aurélie Desmarais, University of Manitoba

Nipped in the Bud: How the Curriculum Creation Process Reproduces Inequalities in Sustainable Agricultural Education

Laura Jessee, University of Wisconsin-Madison

Julie Dawson, University of Wisconsin-Madison, Seed to Kitchen Collaborative

Claire Strader, Dane County Extension, FairShare CSA Coalition

Cost of Health Insurance: An Understudied Yet Big Hurdle for Young Farmers

Florence Becot, The Ohio State University

Shoshanah Inwood, The Ohio State University

Alana Knudson, NORC at the University of Chicago

3F: Social Transformation Through Urban Gardening

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Joann Hennessey, Antioch University New England

Fostering Inclusion in the Local & Sustainable Food Movement: Insights from a Postindustrial Urban Farm

Jared Strohl, State University of New York, Buffalo

Attitudes and Agriculture: Barriers to Blending Values and Practices in the Design of Novel Urban Foodscapes

Alex Glaros, University of Waterloo

Steffanie Scott, University of Waterloo

Hippies and Fuddy-Duddies: The Role of Gardening in Environmental Gentrification

Megan Maurer, Independent Scholar

4F: Novel Frameworks of Food System Governance

Pyle Center, Room 235

Theme: Food Governance and Justice

The Great Mississippi River Foodshed Initiative: A Proposal

Curt Meine, Aldo Leopold Foundation/Center for Humans and Nature

Kevin Ogorzalek, Bonsucro

Governmentality in Big Agriculture: How Capillary Systems of Power Diminish Possibilities of Sustainable and Equitable Futures

Rian Wanstreet, University of Washington

The Relational Landscape of Food System Policy Development

Aiden Irish, John Glenn College of Public Affairs, The Ohio State University

Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Kimberley Hodgson, Cultivating Healthy Places

Julia Freedgood, American Farmland Trust

Samina Raja, The State University of New York at Buffalo

The Place of Place: Fostering Resilient Terroir-Based Agri-Food Clusters in U.S. Agriculture

Kathryn De Master, University of California, Berkeley

James Lachance, University of California, Berkeley

Sarah Bowen, North Carolina State University

Lillian MacNell, Campbell University

5F: Gastronationalism in Global Context

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Chair: Minh Trang Nguyen, Chatham University

Mediating Cultural Encounters at Sea: Dining in the American Cruise Industry

Shayan Lallani, University of Ottawa

Wild Rice: Tradition and Commodity

Sarah Olsen, Chatham University

Authenticity in Online Ethnic Restaurant Reviews: Revealing Nationalism in Multicultural Consumption

Sara Kay, New York University

Creating a Menu for Success: Interaction Between Cooks, Owners and Community Members in Family-run Filipino Restaurants

Minh-Trang Nguyen, Chatham University

6F: Culinary Tourism and the Disrupting of Power

Pyle Center, Room 332

Theme: Identities of Food and Farming

Chair: Fabio Parasecoli, New York University

Did Eating Kebabs Make Me Less Islamophobic?

Krishnendu Ray, New York University

Culinary Relativism, Exoticness, and the Mundane in a Culinary Tourism Trail

Lucy M. Long, Center for Food and Culture, Bowling Green State University

Bringing Local Voices into Culinary Tourism

Riki Saltzman, Oregon Folklife Network

7F: Finding a Common Table: Researching at the Intersection of Food Studies & Histories of Medicine and Nutrition

Pyle Center, Room 335

Theme: Food Systems Research

Chair: William McIntosh, Texas A&M University

Meat and Milk at the Intersection of Science and National Identity

Hannah Leblanc, Stanford University

“Sins, Gross Exaggerations, and Misconceptions”: The Many Faces of Nutrition

Andrew Ruis, University of Wisconsin-Madison

The Art of Re-Branding: Academy-Industry Relations in Nutrition and the Politics of Health Fraud, 1900-1980

Travis Weisse, University of Wisconsin-Madison

Powering the Macronutrient Imaginary: The Past & Present of Protein Popularity in the U.S.

Emily Contois, Brown University

Japan’s “1975” Diet in Historical and Critical Perspective

Greg de St. Maurice, University of Toronto

8F: Food Systems in the Northeast: Perceptions, Projections and Purchasing

Pyle Center, Room 209

Theme: Food Systems Research

Viewing Northeast Food Systems Through a Market Basket

Kate Clancy, Food Systems Consultant

Perceptions of Food Access in the Northeastern U.S.

Linda Berlin, University of Vermont

Between Global and Local: Exploring Regional Food Systems from the Perspectives of Four Communities in the U.S. Northeast

Anne Palmer, Johns Hopkins Center for a Livable Future

9F: Land Access and Beyond

Memorial Union, Beekeepers

Theme: Conflict and Change: Rural and Urban Land

Privileged “Foodie” Community or Resilient Solution to Food, Housing and Community?

Dennis Meyer, Neighboring Fields

Worker-Owned Neighbourhood Food Processing Hub to Serve Returning Citizens: A Case Study in Community-University Partnership for Social Justice, Local Food and Community Economic Development

Kareem Usher, The Ohio State University

Housing as if People Mattered: Deliberately Integrating Greenspace and Housing Ownership Options

Justice Castaneda, Executive Director of Commonwealth Development

Contemporary Processes of Accessing Agricultural Land

Lauren Suerth, University of Wisconsin-Madison

Food Mapping with Latino Immigrants in South Eastern Minnesota

Fernando Burga, Humphrey School of Public Affairs, University of Minnesota

10F: Educating the Next Generation in Food and Agriculture: Higher Education

Memorial Union, Council

Theme: Food and the University

Chair: Michael Bell, University of Wisconsin-Madison

Cooking to Learn: The John Dewey Kitchen Institute

Lisa Heldke, Gustavus Adolphus College

Cynthia Belliveau, University of Vermont

Experiential Agricultural Education: Sustainable Agriculture in California

Henry Art, Williams College

Learning-by-Doing: Experiential Learning and Food Studies

Nadine Lehrer, Chatham University

Christopher Murakami, Chatham University

Implementation of a Food Studies Program in the South Bronx, New York

Flor Henderson, Hostos Community College - CUNY

Felix Cardona, Hostos Community College - CUNY

11F: Sustainable Meal Hackathon

Workshop Highlights

Lowell, Dining Room, Meet at Lowell, and walk to Mosse Humanities, 7th floor Art Gallery

Theme: Roundtable

Laurie Beth Clark, Foodways Madison/Spatula & Barcode

Michael Peterson, Foodways Madison/Spatula & Barcode

Michelle Miller, Center for Integrated Agricultural Systems,

University of Wisconsin-Madison

12F: Responses to 2018 US Farm Bill Proposals: An Open Discussion of University Research, Teaching, and Outreach Perspectives

Lowell, Isthmus Room

Theme: Roundtable

Ellen Messer, Tufts University

Kristen Borre, Northern Illinois University

13F: History of Organic: Narratives of Colonialism, Food Activism and Biotechnology

Wisconsin Historical Society Auditorium

Theme: Organic Farming: Past and Present

Chair: Roger Blobaum, Organic Farming Activist

Organic Community Discourse around Biotechnology

Virginia Moore, University of Wisconsin-Madison

Organic Agriculture History Project

Christian Overland, the Ruth and Hartley Barker Director of the Wisconsin Historical Society

Safety for Our Souls: Food Activism and the Environmental and Women's Movements

Annessa Babic, Freelance Writer

"Fair Indian Baskets Filled with Corn": Settler Colonialism, Sustainable Agriculture, and the Twentieth-Century Turn to Asia

Catherine Peters, Harvard University

LUNCH BREAK

12:10 p.m. - 1:30 p.m.

*Working Class Catering Bag Lunch, pre-purchase required.
Bring ticket to Lee Lounge, Pyle Center, for pick up.*

POSTER SESSIONS

12:10 p.m. - 1:30 p.m.

Pyle Center, Alumni Lounge

1. Pedagogies for Peace: Using Food to Address Socio-Cultural Issues
Lucy M. Long, Center for Food and Culture, Bowling Green State University
2. Integrating Values and Economic Evaluation: A Case Study of Community Gardens
Christina Peterson, University of Tennessee



3. Challenges and Options for Ensuring the Performance of Private Land Conservation
Alex Kazer, University of Wisconsin-Madison
Adena Rissman, University of Wisconsin-Madison
4. Ohio State University Food Purchasing as an Economic Lever to Improve the Lives of Vulnerable Children
Casey Hoy, The Ohio State University
Kareem Usher, The Ohio State University
5. Changes in a Degraded Oak Savanna in Southern Wisconsin from 3 Years of Rotational Goat Browsing
Cherrie Nolden, University of Wisconsin-Madison
John Harrington, University of Wisconsin-Madison
Katherine Baumann, Nature's Capital, LLC, Boise, ID
Julia Ela, National Fish and Wildlife Foundation, Washington D.C.
6. Exploring Low-Income Residents' Participation at Double Dollars Farmers' Markets: A Case Study of Atlanta's Three Neighborhoods
Alice Reznickova, Emory University
Sierra Stubbs, Emory University
Christine Smith, Emory University
7. Supplemental Nutrition Assistance Education Program (SNAP-Ed) Interventions in North Carolina's SNAP Eligible Individuals and Families
Samira Dahdah, The University of North Carolina at Greensboro - Recipe for Success
Art Murphy, The University of North Carolina at Greensboro - Recipe for Success
Jennifer Hill, The University of North Carolina at Greensboro - Recipe for Success
8. Understanding Specialty Crop Growers' Climate Change Risk Perceptions
Guang Han, Iowa State University
J. Arbuckle, Iowa State University
Ethan Schoolman, Rutgers University
Lois Morton, Iowa State University
9. Coal Camp War Gardening in West Virginia During WWI
Billy Plyler, West Virginia University
10. Public Action for Public Science: Re-Imagining the Leopold Center for Sustainable Agriculture
Angie Carter, Michigan Technological University
Carrie Chennault, Iowa State University
Ahna Kruzic, Food First, Institute for Food and Development Policy
11. Industry-Wide Interest in Increasing Conservation Practices as a Marketing Tool: Falcons and Fruit in the United States
Christopher Bardenhagen, Michigan State University
Phil Howard, Michigan State University
Steven Gray, Michigan State University
12. How are Consumers' Normative Perceptions About Local Food Shaped by Different Communication Channels?
Laura Witzling, University of Wisconsin-Madison
Bret Shaw, University of Wisconsin-Madison, University of Wisconsin-Madison-Extension
13. Visual Representation of Local Food in Conventional and Unconventional Marketplaces
Tyler Thorp, University of Arizona
Matthew Mars, University of Arizona
14. Finding Flavor and Diversity with Culinary Corn
Jamie Bugel, University of Wisconsin-Madison
15. Tackling Food Insecurity via a Campus Garden and Food Pantry
Shawn Trivette, University of Tennessee at Chattanooga
16. FarmLink: A Regional Food Hub Aimed at Improving Access to Fresh Local Food for Individuals Facing Hunger
Melissa DeNomie, Medical College of Wisconsin
David Nelson, Medical College of Wisconsin
Jeff Joslyn, Feeding America Eastern Wisconsin
Leslie Ruffalo, Medical College of Wisconsin
Carletta Rhodes, Medical College of Wisconsin
Alex Tyink, Feeding America Eastern Wisconsin
17. Food Purchasing Behaviour and Food Security Status of Agricultural Students. What Are the Implications for the Food Policy in Selected Tertiary Institutions in Enugu State, Nigeria?
Ifeoma Anugwa, University of Nigeria, Nsukka
Elizabeth Onwubuya, University of Nigeria, Nsukka
Christaina Ali, University of Nigeria, Nsukka

- 18.** What Factors Drive the Adoption and Constrain the Non-Adoption of Biofortified Orange Fleshed Sweet Potatoes? Insights from Sweet Potato Farmers in Abia State, Nigeria

Jane Chah, University of Nigeria, Nsukka
Ifeoma Anugwa, University of Nigeria, Nsukka
Ifeanyi Nwafor, University of Nigeria, Nsukka

- 19.** Follow That Pig: Charting Enhanced Learning in a Culinary School Butchery Class

Mark D'Alessandro, Kingsborough Community College, The Graduate Center, City University of New York

- 20.** Radical Field Guides: An Interactive Poster on Urban Food Systems Signs, Instructions, Evaluation Research, and Garden Tour Guidance

Valentine Cadieux, Hamline University
Elise Hanson, Art of Food in Frogtown and Rondo Food and Society Workshop Students, Hamline University

- 21.** Freedom Farmers: Agricultural Resistance and the Black Freedom Movement

Monica White, University of Wisconsin-Madison

POSTER VIEWING

1:30 p.m. - 3:00 p.m.

Pyle Center, Alumni Lounge

SESSIONS

1:30 p.m. - 3:10 p.m.

1G: Freeing the Seed: The Open Source Seed Initiative

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

Chair: Jack Kloppenburg, Open Source Seed Initiative

New Initiatives to Support Organic and Open Source Plant Breeding for a More Agro-Ecological Approach to Agriculture

Claire Luby, Open Source Seed Initiative/ University of Wisconsin-Madison

The Open Source Seed Initiative: Liberating Seeds from (All-but One!) Use-Restrictions

Jack Kloppenburg, Open Source Seed Initiative

Agroecosystem Impact of the Open Source Seed Initiative

Thomas Michaels, Open Source Seed Initiative

2G: Water: Negotiating Pollution, Scarcity, and Quality

Pyle Center, Room 111

Theme: Agroecology: Challenges in Contemporary Agriculture

Chair: Rick Welsh, Syracuse University

Growth in Animal Feeding Operations and Water Scarcity in Northwest Iowa: Is Collaborative Governance for Drought Resilience Possible?

Maggie Norton, Iowa State University

J. Arbuckle, Iowa State University

Scarcity Discourses in Contention Over Bottled Water Extraction

Daniel Jaffee, Portland State University

Robert Case, Renison University College

Factors Associated with Iowa Farmers' Attitudes Toward the Iowa Nutrient Reduction Strategy

Lijing Gao, Iowa State University

J. Arbuckle, Iowa State University

River Stories: Participatory Approaches to Agricultural Water Pollution

Angie Carter, Michigan Technological University

Betty Wells, Iowa State University

The Land-Water Connection: Perceptions of Water Quality by Montana Farmers

Anne Harney, University of Montana

Neva Hassanein, University of Montana



3G: The Potentials of Urban Agriculture and Food Forests

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Antoinette Winklerprins, National Science Foundation

Theorizing Urban Agriculture in the Global North and Global South

Antoinette Winklerprins, National Science Foundation

Leslie Gray, Santa Clara University

Laureen Elgert, Worcester Polytechnic University

Urban Food Forests in Philadelphia: Inequality in the Edible City

Lindsay Naylor, University of Delaware

Community Orchards and Food Security: Which Neighborhoods Are Planting Orchards, Why, and How?

Jennifer Blecha, San Francisco State University

Evaluating the Contributions of Community Gardens to Local Food Security

Courtney Gallaher, Northern Illinois University

Kristen Borre, Northern Illinois University

4G: Conceptualizing and Measuring Multifunctional Local Foods Activities

Pyle Center, Room 235

Theme: Food Governance and Access, Methodologies

Chair: Shawn Trivette, University of Tennessee at Chattanooga

Behavioral Nudges and Demand for Healthy Food within UW-Health Storefronts

Phillip Warsaw, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Metrics + Indicators for Impact: Data Applications in Farmers Markets

Alfonso Morales, University of Wisconsin-Madison

Dynamic Modeling of Farmer Market Sales Data: Williamsburg, VA Case Study

Steven Archambault, California Polytechnic University-Pomona

Shawn Trivette, University of Tennessee at Chattanooga

Phillip Warsaw, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Alfonso Morales, University of Wisconsin-Madison

Farmers Markets as Citizen Scientists: A Theory for Doing Citizen Science Research

Lauren Suerth, University of Wisconsin-Madison

5G: Innovative Strategies for Addressing Food Access Disparities

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Chair: Katie Mott, Syracuse University

Exploring Capabilities of Food Access Through Donation Gardening

Kathleen Hunt, Iowa State University

Carly McAndrews, Iowa State University

The Promise and Pitfalls of Mobile Markets: An Exploratory Survey of Mobile Food Retailers in the United States

Evan Weissman, Syracuse University

C. Aine Keefer, Eastern Michigan University

Promoting the General Welfare: Creating Urban Food Oases in the US

“Lotta Food, No Money”: Precarity Beyond Food Access

Katie Mott, Syracuse University

The Good Food Purchasing Policy in Chicago and Cook County, Illinois

Rodger Cooley, Chicago Food Policy Action Council

Daniel Block, Chicago State University

6G: Place and Time in Food Memory: Migration and Nostalgia

Pyle Center, Room 332

Theme: Foods in Place and Time

Chair: Ariana Gunderson, Boston University

Dinner Parties: A Research Site for Food Memory

Ariana Gunderson, Boston University

The Simple Life: Food, Nostalgia, and Living History Museums

Esther Martin-Ullrich, Boston University

Foodways and the Geographical Imagination of “Home”: African Restaurants and Cookbooks in Contemporary Portugal

Mark Kehren, Loras College

The Effects of Interpersonal Relationships on Men’s Sensorial Experiences While Consuming Sweets

Caroline Erb-Medina, City University of New York

7G: Legacies Project: Workshop on Transmedia Educational Package on Food Sovereignty

Pyle Center, Room 335

Theme: Identities of Food and Farming

Deborah Barndt, University of York

Fulvio Gioanetto, Red Coyote de Agroecología, Ethnobotanist

John Murtaugh, Earth to Tables Productions

8G: Food Access in the USA

Pyle Center, Room 209

Theme: Food Systems Research

Chair: Monica White, University of Wisconsin - Madison

Valuing Agroecology in the Calculation of Basic Food Needs

Angela Babb, Indiana University Bloomington

Exploring Food Access in Southern Indiana: Preliminary Findings from a Computational Approach

Hannah Wilson, Indiana University Bloomington

Erica Nantz, Indiana University Bloomington

Angela Babb, Indiana University Bloomington

Daniel Knudsen, Indiana University Bloomington

Alignment of Pay-Want-You-Want Messaging and Pay-What-You-Want Consumer Motivations

Stephanie Murphy, Culinary Institute of America

Reassessing Seattle's Supermarket Food Prices: Do Two Years of Higher Wages and an Increase to \$15/hour Have an Impact on City-Level Food Prices? A Case Study of Seattle's Minimum Wage Ordinance

Jennifer Otten, University of Washington

James Buszkiewicz, University of Washington

Mark Long, University of Washington

Adam Drewnowski, University of Washington

9G: Toward a Multifunctional Model of Food Distribution

Memorial Union, Beefeeders

Theme: Conflict and Change: Rural and Urban Land

Distinctions & Convergences between Terminal Food Markets and Food Hubs

Lindsey Day Farnsworth, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Thresholds in Food Flow

Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Historical Reflections on the Evolution of Terminal Food Markets and their Emerging Role in the Local/Regional Food System: A USDA Perspective

Debra Tropp, United States Department of Agriculture - Agricultural Marketing Service

The Wisconsin Food Hub Cooperative: A Case Study in Regional Food Distribution

Sarah Lloyd, Wisconsin Farmers Union / Wisconsin Food Hub Co-op

10G: Getting Real: How Food Studies Programs Can Work with Local Communities for Mutual Benefit

(SAFN sponsored)

Memorial Union, Council

Theme: Food and the University

Megan Elias, Boston University

Jonathan Deutsch, Drexel University

Alice Julier, Chatham University

David Flynn, Culinary Institute of America

11G: Facilitating Change in Food and Farming Through Higher Education: A Space to Share

Lowell, Dining Room

Theme: Education, Roundtables

Milena Klimek, BOKU, University of Natural Resources and Life Sciences, Vienna

Valentin Fiala, BOKU, University of Natural Resources and Life Sciences, Vienna

Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna

Jim Bingen, Michigan State University

Phillipp Dietrich, BOKU, University of Natural Resources and Life Sciences, Vienna

12G: Transitioning to Sustainable Agriculture

Lowell, Isthmus Room

Theme: Alternative Agriculture, Roundtable

Greg Richardson, University of Wisconsin-Madison

Leah Potter-Weight, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

13G: Institutionalizing Organics Towards Sustainable Development

Wisconsin Historical Society Auditorium

Theme: Organic Farming: Past and Present

Chair: Jennifer Taylor, Florida A&M University State Wide Small Farm Program

Adoption of Industrial Hemp by Organic Farmers in Seven Midwest States

Leah Sandler, Purdue University

Kevin Gibson, Purdue University

Organic Farming, Capacity Building for a Sustainable Development

Jennifer Taylor, Florida A&M University StateWide Small Farm Program

Institutional Shifts Towards Climate Resilience Through Organic Transition in the Philippines

Amber Heckelman, The University of British Columbia

Hannah Wittman, The University of British Columbia

AFTERNOON REFRESHMENTS

3:10 p.m. - 3:30 p.m.

Pyle Center, ATT Lounge

H S E S S I O N S

3:30 p.m. - 5:10 p.m.

1H: Democratizing Agriculture: Radical Visions for the Future of Food

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

Chair: Thomas Conroy, Lehman College, City University of New York

Non-Anthropocentric Food Justice

Sarah Bruckler, Eastern Michigan University

Greenhorn Visions and Agrarian Alternatives: Towards Agro-ecological Prospects and Post-Capitalist Possibilities

Bradley Jones, Washington University in St. Louis

Justice and the Rural Question

Michael Bell, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Loka Ashwood, Auburn University

Valerie Stull, University of Wisconsin-Madison



2H: Soil Health: Values and Politics

Pyle Center, Room 111

Theme: Agroecology: Challenges in Contemporary Agriculture

Chair: Caroline Brock, The Ohio State University/ University of Missouri

Claiming the Ground: How Soil Health Makes Conservation Personal

Anna Cates, University of Wisconsin-Madison

Bridging the Gaps and Forging Future Collaboration on Soil Health: Farmer Experience and Scientific Ways of Knowing

Caroline Brock, The Ohio State University/ University of Missouri

Douglas Jackson-Smith, The Ohio State University

Agroecology and Community Collaboration: An Example of Teaching Soil Health and Urban Agriculture Through Authentic Decision Making Cases

Riley Sunday, Chatham University

Christopher Murakami, Chatham University

3H: Farmers' Markets

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Kathryn A. Carroll, University of Wisconsin-Madison

Factors Influencing Consumers' Purchases at a Mature Farmers' Market

Lydia Zepeda, University of Wisconsin-Madison

Kathryn A. Carroll, University of Wisconsin-Madison

Milwaukee Farmers Market Connection: A Coalition's Efforts to Improve Inclusivity at Milwaukee Area Farmers Markets

Melissa Denomie, Medical College of Wisconsin

Leslie Ruffalo, Medical College of Wisconsin

Meg Kilkenny, Fondy Food Center

Jennifer Casey, Fondy Food Center

What Makes a Farmers Market: Customer Evaluations and Perceptions of the Fresh MARTA Market in Atlanta, GA

Alice Reznickova, Emory University

Hilary King, Emory University

Staying in Your Lane: The Construction of Collaboration in the Fresh MARTA Market

Hilary King, Emory University

Alice Reznickova, Emory University

4H: Methodologies for Assessing Food Access and Justice

Pyle Center, Room 235

Theme: Food Governance and Justice

Chair: Lacey Gaechter, Johns Hopkins Center for a Livable Future

Aquarian Transition in Bangladesh: Rainfed Rice Production, Shrimp, and Narratives of Time in Food Sovereignty and Food Security Analytics

Katie Rainwater, Cornell University

Ben Belton, Michigan State University

A Preview of "Ultimately About Dignity:" Social Movement Frames Used by Collaborators in the Food Dignity Action-Research Project

Lacey Gaechter, Johns Hopkins Center for a Livable Future

Christine M. Porter, University of Wyoming

Household Food Security in Mountainous Agropastoral Kyrgyzstan

Christian Scott, The Pennsylvania State University

Guangqing Chi, The Pennsylvania State University

5H: Evolving Tastes, Distinguishing Identities: Wine in the 21st Century

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Chair: Willa Zhen, Culinary Institute of America

It's 5 O'Clock Somewhere: Redefining Female Drinking Behaviors in the 21st Century

Nancy Gagliardi, Lecturer, Culinary Institute of America

Txakolina: A Taste of Basque Identity from Past to Present

Kerri Lesh, University of Nevada, Reno

Can It: A Commodity Chain Analysis of Underwood Wine

Christina Solazzo, Chatham University

It's Not Crist-Owl, It's Crist-all: Wine in Rap Music

Willa Zhen, Culinary Institute of America

6H: Ethics and Aesthetics of Food Waste

Pyle Center, Room 332

Theme: Foods in Place and Time

Chair: Leda Cooks, University of Massachusetts, Amherst

Where Do We Draw the (Bottom) Line? Discourses of Difference Between Food and Waste

Leda Cooks, University of Massachusetts, Amherst

Exploring Representations of Beauty, Ugliness and “Ugly” Produce in Food Photography

Jessica Canose, Chatham University

7H: Rooted: Farmers, Gardens, Land as Sites of Memory and Cultural Identity

Pyle Center, Room 335

Theme: Identities of Food and Farming

Immigration, Identity, and Agricultural Practice: Recreating Home Through the Family Farm

Laura-Anne Minkoff-Zern, Syracuse University

New American Identities and the Power of Place in the Practice of Collecting Wild Edibles

Elissa Johnson, Syracuse University/ North American Food Systems Network

Blood, Soil, and Roots: German Nostalgia for the Lost Foods of Lost Lands

Alice Weinreb, Loyola University Chicago

Lizzie’s Emancipation Garden: The Storied Land, Memory, and Belonging, Lynden Sculpture Gardens, Milwaukee, Wisconsin

Scott Alves Barton, Queens College/ New York University

Portia Cobb, University of Wisconsin-Milwaukee

8H: Panel Discussion: Equity at the Core of Food System Competencies

Pyle Center, Room 209

Theme: Food Systems Research

Molly Anderson, Middlebury College

Joanne Burke, University of New Hampshire

Sharon Akabas, Columbia University

Nicole Tichenor, University of New Hampshire

Karen Spiller, Spiller & Associates

Pam Koch, Teachers’ College, Columbia University

Eleanor Sterling, American Museum of Natural History

Erin Betley, American Museum of Natural History

Will Valley, The University of British Columbia

9H: Rural Development: Linking the Economic and the Social

Memorial Union, Beefeeders

Theme: Conflict and Change: Rural and Urban Land

Digesting Agricultural Development: Investigating ‘Nutrition Sensitive’ Agriculture in Central India

Carly Nichols, University of Arizona

“Unequal Indigeneity” at the Ethiopian Frontier: Land Deals, Commercial Agriculture, and Violence in the Gambella Region

Sarah Stefanos, University of Wisconsin-Madison

Re-thinking Rural Development: Exploring the Experiences of Wild Harvesters to Strengthen Rural Food Systems as an Economic Development Strategy in the Missouri Ozarks

Sarah Hultine Massengale, University of Missouri Extension

Rural Development Grounded in Cultural Capital: Building Social Capital for Participation in Alternative Food Networks in Sicily, Italy

Anna Snider, University of Wisconsin-Madison

Iuri Peri, University of Catania

Clara Monaco, University of Catania

Giuseppina Carrà, University of Catania



10H: Educating the Next Generation in Food and Agriculture: College-Community Connections

Memorial Union, Council

Theme: Food and the University

Chair: Andrew Ruis, University of Wisconsin-Madison

Growing North: Fostering Food and Social Equity Through Youth Leadership and Community Collaborations

Illana Livstrom, University of Minnesota

Patsy Parker, University of Minnesota

Michael Chaney, Project Sweet Pie

Planting Community & Institutional Seeds: Best Practices for Starting New Food Security Academic Programs

Diane Soles, Madison College

Collaborating: Don't Forget 2 Year Colleges on Your Food Hub Team.

Valerie Dantoin, Northeast Wisconsin Technical College

Unpacking Food Sovereignty Abroad as Critical Food Systems Education: The Intersection of Food Politics and Intercultural Development in Cuba

Lia Kelinsky, Virginia Tech

Kim Niewolny, Virginia Tech

11H: Careers for Food Systems and Food Studies Scholars Beyond the Research/Teaching Job

Lowell, Dining Room

Theme: Education, Roundtable

Florence Becot, The Ohio State University

Wesley Dean, USDA - National Institute of Food and Agriculture

Kate Clancy, Food Systems Consultant

Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Miriam Cantwell, Bloomsbury Publishing

Ariela Zycherman, USDA - National Institute of Food and Agriculture

12H: Time Travel 101: From the Food (In) Secure Present to the Food Sovereign Future

Lowell, Isthmus Room

Theme: Roundtable

Leah Potter-Weight, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

Alden Dirks, University of Wisconsin-Madison

Kase Wheatley, Anti-Colonial Agroecological Futures

13H: Organic Farming of the Middle

Wisconsin Historical Society Auditorium

Theme: Organic Farming: Past and Present

Spatial Pattern Analysis of Iowa Organic Grain Farms

Guang Han, Iowa State University

Robert Martin, Iowa State University

A Hopeful Failure: Farmers' Efforts to Resist Market Concentration in Organic Dairy

Kathryn Anderson, University of Wisconsin-Madison

Shepherding the Land: A Phenomenological Inquiry into Producers' Experiences with Growing Organic Produce in North Georgia

Amanda Marabesi, University of Georgia

Kathleen Kelsey, University of Georgia

Get Big or Get Out? - How Organic Farmers Find Their Ways - Case Studies from Austria and Germany

Carolin Hertler, BOKU, University of Natural Resources and Life Sciences, Vienna

Valentin Fiala, BOKU, University of Natural Resources and Life Sciences, Vienna

Bernhard Freyer, BOKU, University of Natural Resources and Life Sciences, Vienna

14H: Nostalgia Picnic: Eating Food and Talking Memory, Talking Food and Eating Memory

Memorial Library, Room 126

Theme: Interactive Session

Ariana Gunderson, Boston University

S A T U R D A Y , J U N E 1 6 ^{T H}

**EVENING PROGRAM
ADDRESS & DINNER**

(plated meal served promptly at 6:00 p.m.)
5:30 p.m. - 7:00 p.m.

*Ticket Required
(Tickets available for sale at the
Registration desk)*

Banquet Address: Rowen White, Sierra Seeds
Dejope Residence Hall

DANCE

7:00 p.m. - 10:00 p.m.
*Open to all registered conference attendees.
Name badge required.*

Dejope Residence Hall lawn

DANE COUNTY FARMER'S MARKET

6:00 a.m. - 2:00 p.m.

To walk with a group, meet at 6:30 a.m. at the Wisconsin Historical Society Museum on the capital square/State Street corner. Wear your name badge so we can find each other.

REGISTRATION/INFORMATION

7:30 a.m. - 2:00 p.m.

Pyle Center, Main Lobby

SPEAKER READY ROOM

8:00 a.m. - 10:00 a.m.

Pyle Center, Van Hise Room, L06

EXHIBITS & COFFEE

8:00 a.m. - 12:00 p.m.

Pyle Center, AT&T Lounge

BOOK SALES- PYLE CENTER

9:00 a.m. - 2:00 p.m.

Second Floor South

I S E S S I O N S

8:30 a.m. - 10:10 a.m.

**11: Boots on the Ground: A Roundtable
About Community Engagement and Impact**

Pyle Center, Room 121

Theme: The Politics of Integrating Values, Food, and Farming

Polly Adema, University of the Pacific San Francisco, Foodways California

Dawnie Andrak, Community Alliance with Family Farmers

Michael Bell, Center for Integrated Agricultural Systems, University of Wisconsin-Madison

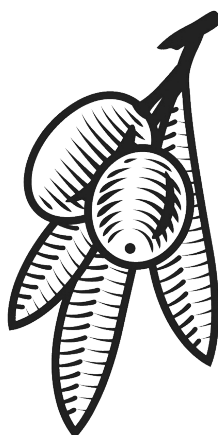
Laurie Beth Clark, Foodways Madison/Spatula & Barcode

Michael Peterson, Foodways Madison/Spatula & Barcode

Julie Dawson, University of Wisconsin-Madison, Seed to Kitchen Collaborative

Margaret Krome, Michael Fields Agricultural Institute

Ava Lowrey, Southern Foodways Alliance



2I: How Are Food Hubs and Values-based Supply Chains Working for Farmers?

Pyle Center, Room 111

Theme: Agroecology: Challenges in Contemporary Agriculture, Roundtable

Gail Feenstra, University of California Sustainable Agriculture Research & Education Program, University of California, Davis

Marcia Ostrom, Center for Sustaining Agriculture and Natural Resources, Washington State University

Justin Trussoni, Fifth Season Food Coop

3I: Community Gardens: Extending Food Security

Pyle Center, Room 232

Theme: Alternative Agriculture

Chair: Amanda McMillan Lequieu, University of Wisconsin-Madison

Farmers' Perception on Level of Participation in Agricultural Projects: The Case of a Community Garden Project in Impendle Municipality of

Kwazulu-Natal, South Africa

Jorine Ndoro, University of Mpumalanga

Marietjie Van der Merwe, Global Natives

Rural Community Gardens as Catalysts of Community Invigoration, New Socio-economic Pathways, and Reclamation of Tradition and Food Sovereignty

Brett Sheppard, The University of North Carolina at Chapel Hill

Dwayne Campbell, The University of North Carolina at Chapel Hill

Christina Chauvenet, The University of North Carolina at Chapel Hill

Molly De Marco, The University of North Carolina at Chapel Hill

The Chicago Harvest Study: Exploring the Citywide Impact of Community Gardens on Fresh Food Access

Howard Rosing, DePaul University

Ben Helphand, NeighborSpace

Amy Delorenzo, DePaul University

Changing Food Systems: The Impact of Community Gardens on Senior Food Security

Mark Haggerty, University of Maine

John Jemison, University of Maine Cooperative Extension

Melissa Ladneheim, University of Maine

Elizabeth Damon, University of Maine

Sarah Mullis, University of Maine

4I: Methodologies of Food Systems Research

Pyle Center, Room 235

Theme: Food Governance and Access: Methodologies

Commodifying Fairtrade: An Evaluative Framework
Eefje de Gelder, Radboud University

Urban Gardens, Agroecology, and Socioecological Resilience in Querétaro City, México

Gabriela Valeria Valdez, UAQ Universidad Autónoma de Querétaro

Metrics for Agroecosystem and Food System Transformation in Ohio

Casey Hoy, The Ohio State University

Agrihoods and Metrics of Success- Using Resilience as Guiding Determinant

Dennis Meyer, Neighboring Fields

5I: Spice Up Your Life: Biodiversity and Taste in the Production of Spices and Hot Sauce

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Is the Sustainable Vanilla Initiative a Sustainable Solution?

Ashley Jones, Chatham University

The Hot Sauce Resistance: How Capsicum Ensures Culture and Crop Diversity

Lorendra Pinder, Chatham University

Terroir of Turmeric

Jayashree Iyengar, Chatham University

6I: Wasted Food: Research in and for Education

Pyle Center, Room 332

Theme: Food in Education

Chair: Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

An Evaluation of Current Lunchroom Food Waste and Food Rescue Programs in a Washington State School District

Courtney Schupp, University of Washington

Katherine Getts, Center for Public Health Nutrition, University of Washington

Jennifer Otten, University of Washington

New State Nutrition Policy for Early Care and Education: Effect on Food Waste

Daniel Zaltz, Johns Hopkins Bloomberg School of Public Health

Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Sara Benjamin Neelon, Johns Hopkins Bloomberg School of Public Health

A GWP20/100 Analysis of Greenhouse Gas Emissions from Global Wasted Food: Educating About Methane

Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Brent Kim, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Amelie Hecht, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Raychel Santo, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Jillian Fry, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Keeve Nachman, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

7I: Reaping What You Sow: Aligning Food and Values in Literary Food Depictions

Pyle Center, Room 335

Theme: Identities of Food and Farming

You Are What You Cook: Nation Building and Identity Formation in Carlos Balzac's Novel *Manual del Canibal*

Guillermo Lopez-Prieto, Indiana University Bloomington

Re-Collecting Memories, Re-Collecting Recipes: Recovering Cuban Culinary Culture in Exile and Scarcity

Kane Ferguson, Indiana University Bloomington

After the Cafecito's Done: Julia Alvarez and the Failure of Altagracia Coffee

Vivian Halloran, Indiana University Bloomington

Kane Ferguson, Indiana University Bloomington

Mary Helen Truglia, Indiana University Bloomington

Guillermo Lopez Prieto, Indiana University Bloomington

"Luxurious by Restraint": Liberty, Ethics, and Fruitfulness in Leopold and Milton

Mary Helen Truglia, Indiana University Bloomington

8I: Food on the Move

Pyle Center, 313

Theme: Food Systems

The Arrival or Refugee Cuisine or Culinary Tourism?

Farha Ternikar, Le Moyne College

Public Provisions: Race and the Public Culture of Street Food Culture in Antebellum New Orleans

Ashley Rose Young, Smithsonian's National Museum of American History

Recipes on the Move: Competing for Canadian Culinary Identity

Irina D. Mihalache, University of Toronto

Flight Fuel: Pan Am and the Creation of In-Flight Cuisines

Elizabeth Zanoni, Old Dominion University



9I: Food Policy: Health and Access in the US

Pyle Center, 309

Theme: Conflict and Change: Reimagining Policy

Chair: Saul Halfon, Virginia Tech

The Possibilities of Engagement: Seeing Hope in the Private Food Assistance System

Amy Rosenthal, Rutgers University

Kathe Newman, Rutgers University

FDR's Vision Realized: U.S. Food Policy Comes Full Circle Providing Incentives to Purchase Fresh, Healthy Foods Directly from Local Farmers

Joann Hennessey, Antioch University New England

Innovation in US Food Policy Implementation: A New Model for a New Agenda

Jill Clark, John Glenn College of Public Affairs, The Ohio State University

Becca Jablonski, Colorado State University

The (Agri)Business of the Farm Regulatory Certainty Act: A Case Study of Campaign Contribution Influence on Agricultural and Health Policy

Carolyn Hricko, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health

Bob Martin, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health

Laurie Boettcher, Independent Scholar/ Chippewa Valley Technical College

10I: Is There Such a Thing as a Free Lunch? School Meals in the Long 20th Century

Pyle Center, Room 209

Theme: School Food Programs

Chair: Amy Bentley, New York University

Ketchup as a Vegetable: Condiments, Culture, and the Politics of School Lunch in Reagan's America

Amy Bentley, New York University

The Logistics, Labor, and Lore of School Lunch in Postwar New York City

Shayne Figueroa, New York University

Predicting the Extinction of the Lunchbox, or, When School Lunch Was Modern

Andrew Ruis, University of Wisconsin-Madison

A Collective Investment? Toward a New Economics of Care in the US National School Lunch Program

Jennifer Gaddis, University of Wisconsin-Madison

13I: The State of the Field

Wisconsin Historical Society Auditorium

Theme: The Politics of Integrating Values, Food, and Farming

Chair: William McIntosh, Texas A&M University

Understanding Farm Politics Through Political Ontology

Hugh Campbell, University of Otago

Why Social Practice Theory isn't Social and How it Can Be Fixed: Making This Theory More Useful for the Study of Food

William McIntosh, Texas A&M University

Time Will Sell. But Whose Time Are We Selling? Exploring the Connection Between Time and Food within Convention Theory..

Erica Giorda, Independent Scholar

Politics of Consumption vs. Politics of Production: A Dialectic Analysis of Food Access Organizing

Erica Zurawski, University of California, Santa Cruz

MORNING REFRESHMENTS

10:10 a.m. - 10:30 a.m.

Pyle Center, ATT Lounge



J S E S S I O N S

10:30 a.m. - 12:10 p.m.

3J: Community Gardens: Building Community

Pyle Center, Room 232

Theme: Alternative Agriculture

“Together We Can Grow Community”: Community Gardening in North Central Regina

Maegan Krajewski, Syracuse University

Assessing the Impacts of Project Breaking Ground: A Sustainable Jail Garden and Food Justice Service-Learning Project.

Nicole Breazeale, Western Kentucky University

Sowing the Seeds: Intersections of Faith, Celebrity Philanthropy, and Neoliberalism in an Orlando Community Garden

Ty Matejowsky, University of Central Florida

Emily Herrington, University of Central Florida

Ending Hunger and Food Insecurity Through Community-Based Learning

Kaelyn Wiles, Centre College

5J: Forging the Future, Marketing the Past: Fermented Foods in a New Food Economy

Pyle Center, Room 327

Theme: Challenging Boundaries Through Eating

Chair: Sally Frey, Chatham University

The Skyr’s the Limit: Commodity Chain Analysis of Icelandic Skyr

Caitlin Wiederecht, Chatham University

Sake: How a New Global Commodity Can Preserve an Ancient Japanese Product

Trevor Ring, Chatham University

From Fermented Fruit Juice to Magical Cure-All: Bragg’s in the Apple Cider Vinegar Market

Maura Rapkin, Chatham University

6J: Studying, Teaching and Doing Research on Food Studies Abroad: A Roundtable

Pyle Center, Room 332

Theme: Food in Education, Roundtable

Sonia Massari, Gustolab International Food Systems and Sustainability

7J: Design, from Technological Innovation to Consumption

Pyle Center, Room 335

Theme: Identities of Food and Farming

Exploring the Global Brooklyn: Design, Senses, and the Experience Economy in the Cosmopolitan Foodscape

Fabio Parasecoli, New York University

Mateusz Halawa, Institute of Philosophy and Sociology of the Polish Academy of Sciences

Emerging Farmscapes: Designing Agroecologies

Matthew Potteiger, State University of New York, Syracuse

Technology Transfer as Agricultural Transfer: Wisconsin Farmers and the History of Academic Patenting

Kevin Walters, University of Wisconsin-Madison



9J: Food Policy: Regulating Sustainable

Pyle Center, 309

Theme: Conflict and Change: Reimagining Policy

Chair: Johann Strube, The Pennsylvania State University

The Progressive Agriculture Index: Assessing and Advancing Agri-food Systems

Rick Welsh, Syracuse University

Maizy Ludden, Syracuse University

Duncan Hilchey, Lyson Center for Civic Agriculture and Food Systems, Center for Transformative Action

Evan Weissman, Syracuse University

Gil Gillespie, Harrisdale Homestead

Amy Guptill, State University of New York, Brockport

Understanding Public Perceptions of Food System Issues:

Polling on the Farm Bill and Sustainable Agriculture

Carolyn Hricko, Center for a Livable Future, Johns Hopkins

Bloomberg School of Public Health

Bob Martin, Center for a Livable Future, Johns Hopkins

Bloomberg School of Public Health

Understanding the Increasing Private Ordering of Sustainability in US Agriculture Through a Study of Multi-Stakeholder Initiatives

Johann Strube, The Pennsylvania State University

Maki Hatanaka, Sam Houston State University

Jason Konefal, Sam Houston State University

Leland Glenna, The Pennsylvania State University

Contested Agrifood Futures: Agroecology and Sustainable Intensification within the CGIAR

Douglas Constance, Southern SARE, Sam Houston State University

Nicoline de Haan, CGIAR

10J: Seeing Invisible Labor: Centering Work and Workers in K-12 School Food Programs, Policies, and Advocacy Efforts

Pyle Center, Room 209

Theme: School Food Programs

Chair: Jennifer Thompson, University of Georgia

No Rest for the Weary: Integrating Healthy and Local Foods into K-12 Food Service

Amy Rosenthal, Rutgers University

Christine Caruso, FoodCorps

The View from Behind the Lunch Line: K-12 Kitchen and Cafeteria Workers' Experiences of and Engagement with the Real Food Movement

Jennifer Gaddis, University of Wisconsin-Madison

Alan Talaga, University of Wisconsin-Madison

Gendered, Neoliberal Narratives of School Food Service Labor: What's the Story?

Janette Byrd, Oregon State University/ Benton Soil and Water Conservation District

Making "Farm to School" Work: An Examination of the Labor Behind Local Lunch

Jennifer Thompson, University of Georgia

A. June Brawner, University of Georgia

13J: POKE AND PROVOKE: SPECIAL INVITED SESSION

10:30 a.m. - 12:10 p.m.

Wisconsin Historical Society Auditorium

Theme: The Politics of Integrating Values, Food, and Farming

Co-chairs: Michael Bell and Michelle Miller, Center for Integrated Agricultural Systems, University of Wisconsin - Madison

Hugh Campbell, Centre for Sustainability, University of Otago, New Zealand

Franklin Sage, Director, Dine' Policy Institute, Dine' College, Tsaile, AZ

Mary Hendrickson, Department of Rural Sociology, University of Missouri

Clare Hinrichs, Department of Agricultural Economics, Sociology and Education, Penn State

Claudia Serrato, graduate student at University of Washington, lecturer at Cal Poly Pomona, co-founder of Across our Kitchen Tables, and our guest chef.

Jim Goodman, Wisconsin beef farmer, long-time food sovereignty activist and board member for Family Farm Defenders, and President of the National Family Farm Coalition

**PRESIDENTIAL LUNCHEON &
AWARDS PRESENTATION**

12:30 p.m. - 2:00 p.m.

Alumni Lounge, Pyle Center
(Pre-purchased Ticket Required)

Presidential Address

Agriculture, Food, and Human Values Society

Agriculture in the Plastic Age

Jessica Goldberger, Washington State University

Presidential Address

Association for the Study of Food and Society

*Suffering and Social Theory: Towards an
Epistemology of Pleasure and Joy*

Krishnendu Ray, New York University

CONFERENCE ADJURNS

Have a safe trip home and thanks for visiting Madison!

GENERAL LOCAL

CONFERENCE INFORMATION

NAME BADGE POLICY

Conference name badges are required for entrance to all conference events. Additionally, your name badge provides access to many campus resources like the Memorial Union and recreation facilities. See the “Things to Do” section at the bottom of this email.

REGISTRATION AND INFORMATION DESK

Conference Registration will be available in the main lobby of the Pyle Center on Wednesday and Thursday and also at the Memorial Union prior to the Welcome Reception on 6/13. An Information Desk is available to offer assistance during the conference to make your visit to Madison more comfortable. The location of the Information Desk in the Pyle Center on the first floor.

Hours of Operation:

Wednesday, June 13	7:00 a.m. – 4:00 p.m. – Pyle Center Main Lobby – First Level
Wednesday, June 13	4:30 p.m. – 7:00 p.m. – Tripp Commons, Memorial Union
Thursday, June 14	7:30 a.m. – 5:30 p.m. – Pyle Center Main Lobby – First Level
Friday, June 15	7:30 a.m. – 5:00 p.m. – Pyle Center Main Lobby– First Level
Saturday, June 16	7:30 a.m. – 2:00 p.m. - Pyle Center Main Lobby– First Level

FREE CAMPUS BUS SERVICE

A number of local buses link the various parts of the city. The free “#80” Madison Metro bus stops on the corner of Lake Street and Langdon Street kitty-corner from the Pyle Center and travels around the campus perimeter stopping at various points. The “#80” bus will take you to DeJope Residence Hall Hop on and take a ride around campus to see the sites! Information about bus services, as well as about the University of Wisconsin campus and its various attractions, is available through Visitor & Information Programs (VIP), located in the Red Gym, right between the Student Union and the Pyle Center.

AIRPORT SHUTTLE SERVICE AND LOCAL TAXI INFO

The Best Western InnTowner and the DoubleTree provide complimentary airport shuttle service. Please make arrangements directly with the hotel for an airport pickup/drop off. Taxi service is also available. Call a taxi service directly to make an appointment. Madison does is not a “hail a cab” town so it is best to call two hours in advance.

Badger Cab +1-608-256-5566
Union Cab +1-608-242-2000
Madison Taxi +1-608-255-8294
Green Cab +1-608-255-1234

PRIVACY

Photos may be taken of conference events and attendees. If you wish to not be in a photo, please move out of the picture or talk to the planner to delete the photo.

For your protection, conference attendee rosters with contact information will not be made public. You are welcome to upload your profile and picture in the conference app to network with other attendees at the event.

CONFERENCE FOOD SERVICE

- Refreshments are available during designated morning and afternoon break times.
- The Welcome Reception on 6/13 is open to all full conference registrants who reserved a ticket during the registration process. A ticket will be provided with your registration materials
- There will be a limited number of tickets available for purchase onsite for the Working Class Catering bag lunch on 6/15, the Evening Program and dinner in 6/15 and the Awards Luncheon on 6/16. Check with the Registration/Information desk in the main lobby of Pyle Center for availability.
- We encourage you to bring your own refillable water bottle and take advantage of the water bottle filling stations at both Pyle Center and Lowell Center.
- Pyle Center is a full service conference center and does not allow the carry in of any food items.

ABOUT PYLE CENTER AND LOWELL CENTER

Our rich history begins on April 11, 1958, when the Wisconsin Center for Adult Education was dedicated as a “roof over the Wisconsin Idea”. Operated by UW – Extension Conference Centers, our conference and lodging spaces fulfill UW-Extension’s mission to provide an international community of lifelong learners with access to University of Wisconsin resources.

Pyle Center is committed to integrating environmentally friendly policies whenever possible. We have introduced a range of green cleaning products for daily cleaning. We use a “dry” carpet cleaning system with antimicrobial, hypoallergenic and plant-based products. Both Pyle Center and Lowell Center have water bottle filling stations with compostable cups available. Our hand soap for restrooms is dye and fragrance free, green certified and contains a built –in moisturizer.

Pyle Center and Lowell Center welcome tens of thousands of guests each year, for events ranging from hour-long meetings to weeklong multisite conferences. We offer a robust catering program to accommodate the needs of our guests. Leftover meals never go to waste. Pyle Center and Lowell Center are dedicated supporters of local shelters and leftover food is picked up several times a week to support their mission.

POSTER SESSION AND POSTERS

The poster session will occur in the Alumni Lounge on Friday, June 15 from 12:10 p.m. – 1:30 p.m. Posters will remain hanging until 3:00 p.m. for browsing. All posters need to be removed at 3:00 p.m. Any posters not removed by the owner will be removed by the building staff and stored at the front desk for retrieval. Any posters left at the front desk at 2:00 p.m. on June 16 will be recycled.

SPEAKER READY ROOM

A speaker ready room is available as a courtesy for you to check your presentation on the building’s equipment prior to giving your session. A sign-up sheet for a time slot is available outside the Van Hise Lounge on the lower level of the Pyle Center. Feel free to stop by and sign up for a 30 minute slot. Technical support is available upon request by using the house phone.

LUGGAGE STORAGE ON YOUR DEPARTURE DAY

Attendees who check out of their hotel rooms in the morning can bring their luggage to store at the Conference Registration and Information Desk until Saturday at 2:00 p.m.

PYLE CENTER MOTHER'S ROOM

Guests needing to use the Mother's Room at Pyle Center can obtain a key from Guest Services in the Pyle Center lobby.

PYLE AND LOWELL DISABILITY ACCESS

The Pyle Center and Lowell Center are fully accessible. If you require a specific accommodation, please visit the Registration and Information Desk.

CONFERENCE ATTIRE

Business casual attire is suggested for the Conference. For your comfort, we recommend bringing a sweater or jacket for air-conditioned conference rooms and potentially chilly evenings in Madison. In addition, Madison is a walking city, so we highly recommend bringing comfortable walking shoes, and an umbrella.

PYLE CENTER AND LOWELL CENTER WIRELESS ACCESS

Wireless Internet Options at UW-Extension Conference Centers

1. Select UWNet WiFi. This will redirect you to a login page within your internet browser.
2. Click the GUEST ACCESS link and fill out the required fields. Once you have finished, click REGISTER.
3. Confirm your details and click LOG IN at the bottom of the page.

SMOKING POLICY

Smoking is not allowed inside the Pyle Center or public buildings in the City of Madison. Smoking may occur 20 feet away from building entrances. Smoking is not allowed on the Memorial Union Terrace except in designated areas.

LOST AND FOUND

Items found during the Conference may be turned in at Guest Services in the lobby of the Pyle Center.

MEMORIAL UNION ACCESS

Your name badge serves as your guest membership to the Memorial Union during the duration of the conference. To access adult beverages or to utilize services such as renting canoes or kayaks from the Hoofers, please show your name badge and refer to the conference.

EMERGENCIES

For local Fire, Police and Rescue/Ambulance call 9-1-1

PHARMACIES AND MEDICATION NEEDS

Community Pharmacy

341 State St. (entrance on Gorham Street just around the corner from State St.)

Prescription line 608-251-4454

Non-prescription line 608-251-3242

*Community Pharmacy sells conventional and alternative health products and provides full prescription services. Locally owned and operated. <http://communitypharmacy.coop/>

Walgreens

311 E. Campus Mall (across from Sellery Hall)

608-251-0042

LOCAL HOSPITALS

Immediate Care

Group Health Capitol Clinic Urgent Care

675 West Washington Ave. (at Regent)

608-257-9700

Dean Urgent Care

725 North High Point Rd.

608-824-4000

1821 South Stoughton Rd.

608-260-6000

UW Health Immediate Care

7102 Mineral Pont Rd.

608-828-7603

2402 Winnebago St.

608-242-6850

Local hospitals

Meriter Hospital

202 South Park St.

General line; 608-417-6000

24 hour Emergency; 608-417-6206

SSM Health St. Mary's Hospital

700 South Park St.

General line; 608-251-6100

24 hour Emergency; 608-251-6100

UW Hospital and Clinics – On Campus

600 Highland Ave.

General line; 608-263-6400

24 hour Emergency; 608-262-2398

AUTOMATED TELLER MACHINES (ATMs)

Memorial Student Union; Summit Credit Union on State Street; Inside Walgreens on the corner of State Street and Lake Street; and at US Bank on East Campus Mall.

CURRENCY EXCHANGE

U.S. Bank

1 South Pinckney St. (Capitol Square)

608-259-8462

Chase Bank

22 East Mifflin St. (Capitol Square)

608-282-6020

UNITED STATES POST OFFICE

441 Lake St. (1 block from the Pyle Center)

608-250-1932

M-F; 8:00 a.m. – 5:00 p.m., Sa; 8:30 a.m. – 4:00 p.m.

THINGS TO DO ON CAMPUS AND IN MADISON

Rent a bike from Madison B-Cycle (<http://madison.becycle.com>) to explore campus and the beautiful Isthmus of Madison. A bike trail rides along Lake Mendota starting at the Pyle Center and riding to Picnic Point. This 1.5 mile ride will bring you to the beautiful Picnic Point Peninsula and nature preserve.

Book a boat ride with Betty Lou Cruises. (<http://www.bettyloucruises.com/weeklypubliccruises.php>)
Advanced reservation required. Call 608-246-3138

Visit the Chazen Museum, located 2 blocks from the Pyle Center.

Wisconsin Union Outdoor Rentals: float, paddle and surf on your own with rentals from Outdoor UW, located at the Memorial Union (2 minute walk from the Pyle Center) <https://union.wisc.edu/events-and-activities/outdoor-uw/outdoor-rentals/> 608-262-1630.

For daily special events, music, art shows and other attractions, visit the Local Events Listings pages at: www.visitmadison.com and www.thedailypage.com/theguide/

Show your name badge at Memorial Union for guest privileges to purchase alcohol.

Recreation Sports; conference attendees can use Rec Sports facilities during their visit. Guest passes for the Shell or Natatorium are available for \$7 per visit. The pass is good for a single entry and only one pass can be sold at a time. You will need your conference badge, brochure or registration receipt and a photo ID. More information can be found here: <https://recsports.wisc.edu/facilities/buildings/> or here: <https://recsports.wisc.edu/member-services/policies/>

N O T E S :

I N D E X

* denotes not attending

- Abarca, Meredith E.: 7D
Abatemarco, Tatiana: 4D
Adema, Polly: 1I
Aime, Mackenzie: 3C
Akabas, Sharon: 8H
*Ali, Christaina: Poster Session
Anderson, Kathryn: 3B, 13H
Anderson, Molly: 8H
Andrak, Dawnie: 1I
*Anugwa, Ifeoma: 2B, Poster Session
Applefield, Sam: 10B, 5C
Arbuckle, J.: 2G, Poster Session
Archambault, Steven: 4G
Art, Henry: 10F
*Ashwood, Loka: 9E, 1H
*Aviña, Carlín Roberto: 2B
Babb, Angela: 8G
Babic, Annessa: 13F
Baker, Daniel: 1C
*Banda, David: 2B
*Baraboo, Karna: 3C
Bardenhagen, Christopher: Poster Session
*Barham, Bradford: 4B, 1D
Barndt, Deborah: 7G
*Barnett, Daniel: 3E
Barrett, Claire: 5B
Barton, Scott Alves: 7D, 7H
Bass, Robert: 4E
*Baumann, Katherine: 2A, Poster Session
Baumgartner, Jo Ann: 13D
Baur, Patrick: 3C
Becot, Florence: 2F, 11H
*Beecken, Deike: 7C
Bell, Michael: 1I, 1D, 1H, 10F
*Belliveau, Cynthia: 10F
*Belton, Ben: 4H
*Benjamin Neelon, Sara: 6I
Bentley, Amy: 10I
Beriss, David: 9D
Berlin, Linda: 8F
*Betley, Erin: 8H
Betz, Carolyn: 3B
*Bezner Kerr, Rachel: 2B
*Bichl, Erin: 3E
Bihun, Hannah: 2F
Bilfield, Alissa: 4B
Biltekoff, Charlotte: 11B, 12C
*Bingen, Jim: 11G, 11D
Black, Rachel: 9D
Blas de Gioanetto, Maria: 8J
Blecha, Jennifer: 3G
Block, Daniel: 4E, 5G
*Boettcher, Laurie: 9I
Bonanno, Anya M.: 8B
*Boonsaeng, Tullaya: 4C
Borre, Kristen : 10C, 3G, 12F
Borron, Abigail: 8C
*Bowen, Sarah: 4F
*Bradley, Katharine: 3A
Brainard, Scott: 9A
*Brawner, A. June: 10J
Breazeale, Nicole: 3J
Brenner, Shannon: 4D
*Brinkley, Catherine: 3D, 8E
Brock, Caroline: 2H
Bruckler, Sarah: 1H
Bugel, Jamie: Poster Session
Bunschoten, Claire: 14A, 12D
Burga, Fernando: 9F
Burke, Joanne: 8H
Burlingame, Melissa: 10C
*Buszkiewicz, James: 8G
*Butsic, Van: 9E
Byrd, Janette: 10J
Cadieux, Valentine: 9B, Poster Session
*Campbell, Dwayne: 3I
Campbell, Hugh: 13I, 13J
Canose, Jessica: 6H
Cantwell, Miriam: 11H
Carbone, Jessica: 8A
Cardona, Felix: 10F
Carpenter, Stephen: 9B
*Carpio, Carlos: 4C
*Carrà, Giuseppina: 9H
Carroll, Kathryn A.: 3H
Carter, Angie: 2G, Poster Session
Caruso, Christine: 10J
Casas, Tanya: 7C
*Case, Robert: 2G
Casey, Jennifer: 3H

I N D E X

* denotes not attending

- Castaneda, Justice: 9F
Cates, Anna: 2H
Caul, Cynthia: 12A
*Chah, Jane: Poster Session
*Chaney, Michael: 10H
*Chase, Lisa: 2E
*Chauvenet, Christina: 3I
*Chennault, Carrie: Poster Session
Cheser, Alex: 14B
*Chi, Guangqing: 4H
*Chrisinger, Benjamin: 8E
*Christensen, Libby: 3A
Clancy, Kate: 8F, 11H
Clark, Jill: 10B, 8D, 4F, 11H, 9I
Clark, Laurie Beth: 3C, 1I, 10A, 11F
Clark, Patricia: 7D
Cobb, Portia: 7H
Conner, David: 8D
Connor, Shelly: 13D
Conroy, Thomas: 7B, 1H
Constance, Douglas: 13C, 9J
Contois, Emily: 12D, 7F
Cooks, Leda: 10D, 5E, 6H
Cooley, Rodger: 5G
Coplen, Amy: 3D
*Crowe, Cailin: 14D
Dahdah, Samira: Poster Session
D'Alessandro, Mark: Poster Session
*Damon, Elizabeth: 3I
Dantoin, Valerie: 10H
Dart, Jesse: 5C
Das, Mukta: 5D
Dawson, Julie: 2F, 1I
Day, Anastasia: 8A
Day Farnsworth, Lindsey: 9G
de Gelder, Eefje: 4I, 4A
*de Haan, Nicoline: 9J
*De Marco, Molly: 3I
De Master, Kathryn: 3C, 2D, 9E, 4F
de St. Maurice, Greg: 7F
Dean, Wesley: 13C, 11H
Delorenzo, Amy: 3I
DeNomie, Melissa: 3H, Poster Session
*Desmarais, Dr. Annette Aurlie: 2F
Deutsch, Jonathan: 10E, 10G
Dickau, Joel: 6E
Diehl, Jessica Ann: 2E
*Dietrich, Phillipp: 11G, 11D
Dirks, Alden: 12H
Doetch, Ron: 9E
*Drewnowski, Adam: 8G
Dumont, Antoinette M.: 2D
Dupuis, Melanie: 7E
*Earley, Matt: 4B
*Eddens, Aaron: 9B
*Edeh, Ogochukwu: 2B
*Ela, Julia: 2A, Poster Session
*Elgert, Laureen: 3G
Elias, Megan: 10G, 14A
Enloe, Stephanie: 2B
Erb-Medina, Caroline: 6G
Erwin, Anna: 1A
*Estrin, Hans: 2E
*Fairbairn, Madeleine: 9E
*Farineau, Ginger, 4D
Feenstra, Gail: 2I
Fenton, Ioulia: 7A
Ferguson, Kane: 7I
Fiala, Valentin: 11G, 11D, 13H
Figuroa, Shayne: 10I
*Fisk, John: 2C
*Flores, Jose: 8E
*Flynn, David: 10G
Fouts, Sarah: 9D
Franzen, Sarah: 2C
*Freedgood, Julia: 4F
Frey, Sally: 12E, 5J
Freyer, Bernhard: 11G, 7C, 11D, 13H
*Fry, Jillian: 6I
Gaddis, Jennifer: 10I, 10J, 5B
Gaechter, Lacey: 4H
Gagliardi, Nancy: 5H, 5A
Gallaher, Courtney: 10C, 3G
Galt, Ryan: 3A
Gao, Lijing: 2G
*Garnett, Bernice: 4D
*Gasselin, Pierre: 7C
*Genskow, Ken: 3B
*Getts, Katherine: 6I
*Gibson, Kevin: 13C

I N D E X

* denotes not attending

- Gillespie, Gil: 9J
Gilmore, Janet C.: 6B
Gioanetto, Fulvio: 8J, 7G
Giorda, Erica: 13I
Glaros, Alex: 3F
Glenna, Leland: 9J
*Glennie, Charlotte: 8E
Goldberger, Jessica: Presidential Address
*Gold-Leighton, Nicholas: 4C
Goldman, Irwin: 1F
Goodman, Jim: 13J
Graf, Katharina: 5D
*Gray, Leslie: 3G
*Gray, Steven: Poster Session
*Greco, Lauren: 2E
Green, Amanda: 10C
Green, Chloe: 1A
Gross, Joan: 10C
Gualtieri, Gillian: 5B
Gunderson, Ariana: 6G, 14H
Guo Yuebin, Jackson: 6E
Guptill, Amy: 4A, 9J
Gustafson, Alison: 8E
Haggerty, Mark: 4A, 3I, 3D
*Halawa, Mateusz: 7J
Halfon, Saul: 4A, 9I
Halloran, Vivian: 7I
Han, Guang: 13H, Poster Session
*Hanson, Elise: Poster Session
Hanson, Solveig: 7A
Hardman, Emilie: 6C
Harney, Anne: 2G
*Harrington, John: 2A, Poster Session
Hassanein, Neva: 2G, 13D, 14B
*Hatanaka, Maki: 9J
Hecht, Amelie: 6I, 3E
Heckelman, Amber: 13G
Heldke, Lisa: 10F, 5C
Hellermann, Mark: 10D
Hellmann, Hope: 9E
Helphand, Ben : 3I
Henderson, Flor: 10F
Hendrickson, Mary: 8D, 13J
Hennessey, Joann: 9I, 4D, 3F
Hernandez-Rodriguez, Carol: 1E
*Herrington, Emily: 3J
*Hertler, Carolin: 13H
Hervas, Anastasia: 2D
*Hilchey, Duncan: 9J
*Hill, Jennifer: Poster Session
Hindin, Rita: 10A
Hinrichs, Clare: 13C, 13J
Hobart, Hiilei: 7E
*Hodgson, Kimberley: 4F
Holt, Jessica: 8C
*Holtz, Michaela: 10C
Hoover, Elizabeth: 1F
Horst, Megan: 9E
*Horton, Anore : 4D
*Howard, Phil: Poster Session
Hoy, Casey: 4I, Poster Session
Hricko, Carolyn: 9I, 9J
Huambachano, Mariaelena: 7A
Huff, Peter: 2C
Hultine Massengale, Sarah: 9H
*Hunt, Gregory: 10C
Hunt, Kathleen: 5G
Hysmith, Katherine: 9C, 12D
Inwald, Erika: 4B
*Inwood, Shoshanah: 2F
Irish, Aiden: 8D, 4F
Iyengar, Jayashree: 5I
Iyengar, Sunil: 13C
*Jablonski, Becca: 9I
*Jackson, Charlie: 4C
Jackson, Dana: 13D
*Jackson-Smith, Douglas: 2H
Jaffee, Daniel: 2G, 1E
*Jeanetta, Stephen: 2E
Jemison, John: 4A, 3I, 2C
Jessee, Laura: 2F
*Johnson, Elissa: 10D, 7H
Jones, Ashley: 5I
Jones, Bradley: 1H
Jordan, Jennifer: 6A
*Joslyn, Jeff: Poster Session
*Jourdan, Hillary: 8C
Julier, Alice: 12A, 10G
Kamm, Caroline: 3A
Kauffmann, Jonathan: 13E

I N D E X

* denotes not attending

Kay, Sara: 5F
Kazer, Alex: Poster Session
Keefe, C. Aine: 5G
Keeley, Keefe: 9A
Kehren, Mark: 6G
Kelinsky, Lia: 10H
Keller, Julie C.: 1C
*Kelsey, Kathleen: 13H
Kessler, John: 3D
Khan, Muhammad: 8E
Khan, Sarah: 6D
Kilic, Zeynep: 9C
*Kilkenny, Meg: 3H
Kim, Brent: 6I
King, Hilary: 3H
Klimek, Milena: 11G, 11D
Kloppenburger, Jack: 1E, 1G
Knudsen, Daniel: 8G
*Knudson, Alana: 2F
Koch, Pam: 8H
Koch, Shelley: 5A
*Kolodinsky, Jane: 2E
*Konefal, Jason: 9J
Konstantopoulos, Katerina: 5D
Krajewski, Maegan: 3J
Krome, Margaret: 1I
Kruzic, Ahna: Poster Session
Kulwiec, Alexia: 1D
Kurtz, Hilda: 8C
LaChance, James: 9E, 4F
*Ladenheim, Melissa: 3D, 3I
Lahne, Jacob: 10E, 12C
Lake, Elise: 14A
Lallani, Shayan: 5E, 5F
LandricuMurphy, Chloce: 9D
*Lanou, Amy: 4C
Lawrence, Sophia: 5B
LeBlanc, Hannah: 7F
Lehrer, Nadine :10F
Lesh, Kerri: 5E, 5H, 6A
Levy, Josh: 6D
*Lieu, Tiffany V.: 5D
Livstrom, Illana: 10H
Lloyd, Sarah: 9G, 1D
Loew, Patty: 14D
Long, Lucy: 6F, Poster Session
*Long, Mark: 8G
*LopezGallardo, Jorge: 2B
Lopez Prieto, Guillermo: 7I
Lowrey, Ava: 1I
Luby, Claire: 1G
Lucas, Véronique: 7C
*Ludden, Maizy: 9J
Lyon, Alexandra: 1F
MacAuley, Lorien: 1A
*MacNell, Lillian: 4F
Magat, Margaret: 5D
*Malis, Cassandra: 12A
MantillaMorales, Valeria: 6E
Marabesi, Amanda: 13H
Mariani, Mariagiulia: 5C
Mars, Matthew: 8B, 2E, Poster Session
Martin, Bob: 9I, 9J
Martin, Jennifer: 10D
*Martin, Robert: 13H
Martin-Ullrich, Esther: 6G
Mason, Rachel : 14B, 2C
Massari, Sonia: 11B, 10C, 6J
Matejowsky, Ty: 3J
Mathews, Leah: 4C
Maurer, Megan: 3F
Mayerfeld, Diane: 3B
Maynard, Kelly: 1D
*McAndrews, Carly: 5G
McCluskey, Cathleen: 11C
McCulla, Theresa: 6A
McDonell, Emma: 7E
*McGuire, Julia: 3D
McIntosh, William: 7F, 13I
McMillan Lequieu, Amanda: 3I
McNamara, Katherine: 7A
McPeters, Kali: 2A
Mehrotra, Amit: 5E
Meine, Curt: 4F
Messer, Ellen: 12F
Meyer, Chandler: 4B
Meyer, Dennis: 4I, 9F
Michaels, Thomas: 1G
*Middendorf, Gerard: 8E
Mihalache, Irina D.: 8I

I N D E X

* denotes not attending

- Miller, Laura J.: 6C
*Miller, Michael: 8E
Miller, Michelle: 13E, 11F, 9G, 1D
*Mills, Lance: 4C
Minkoff-Zern, Laura-Anne: 7H
Mintz, Daniel: 7B
Moe, Bryan: 6C
*Monaco, Clara : 9H
Moore, Ilona: 9B
Moore, Virginia: 13F
*Moore-Foster, Rhyannon: 1C
Morales, Alfonso: 4G
*Morton, Lois: Poster Session
Mott, Katie: 5C
*Mullis, Sarah: 3I
*Munden-Dixon, Kate: 3A
Murakami, Christopher: 10F, 2H
Murdock, Evan: 3B
*Murphy, Art: Poster Session
Murphy, Deidre: 5C
Murphy, Stephanie: 8G
Murray, Michaela: 3D
Murtaugh, John: 7G
*Nachman, Keeve: 6I
*Nantz, Erica: 8G
Narciso, Melanie: 8B
Naylor, Lindsay: 3G
Nazarea, Virginia: 8B
Ndoro, Jorine: 3I
Neff, Roni: 6I, 3E
*Negretti, Bruno Diniz: 2B
*Nelson, David: Poster Session
*Neugebauer, Riley: 3D
*Newman, Kathe: 9I
Nguyen, Minh-Trang: 5F
Nichols, Carly: 9H
*Nieto Sanchez, Alvaro: 2B
Niewolny, Kim : 1A, 4E, 10H
Nolden, Cherrie: 2A, Poster Session
Norton, Maggie: 2G
*Nwafor, Ifeanyi: Poster Session
*Nyantakyi-Frimpong, Hanson: 2B
Ofte, Rod: 2C
*Ogorzalek, Kevin: 4F
Olsen, Sarah: 5F
Onwubuya, Elizabeth: 2B, Poster Session
*Orner, Charley: 10C
Ornstein, Maggie: 5A
Ostrom, Marcia: 2I, 4D
Otten, Jennifer: 8G, 6I
Palmer, Anne: 10B, 8F
Parasecoli, Fabio: 6F, 7J, 11B
Paredes, Alyssa: 9A
Parker, Patsy: 10H
Pauliuc, Ariadna: 6E
Paxton, Rebecca: 11D
Peri, Iuri: 9H
*Perrett, Allison: 4C
Pesci, Sasha: 3D
Peters, Catherine: 13F, 5B
Peters, Erica: 6C
Peterson, Christina: Poster Session
Peterson, Michael: 10A, 5D, 11F, 1I
Phillips, Delores B.: 10D
Pilcher, Jeffrey M.: 6A, 6E
Pinder, Lorendra: 5I
Piper, Odessa: 13E
*Pitts, Stephanie: 8E
Plyler, Billy: Poster Session
*Porter, Christine M: 4H
Potteiger, Matthew: 7J
Potter-Weight, Leah: 12G, 12H, 2D
Pucciarelli, Deanna: 10E
Rainwater, Katie: 4H, 9C
*Raja, Samina: 4F
Ramsey, Emily: 8B
Rangarajan, Anusuya: 3E
Rapkin, Maura: 12E, 5J
Raskin, Hanna: 3D
Ray, Krishnendu: 6F, Presidential Address
*Reese, Ashanté : 7D
Reiley, Laura: 3D
*Rengert, Jennifer: 2I
Reynolds, Anne: 13E
Reznickova, Alice: 3H, Poster Session
*Rhodes, Carletta: Poster Session
Richardson, Greg: 12G
Ricotta, Jacqueline: 7C
Ring, Trevor: 12E, 5J
*Riordan, Molly: 3E

I N D E X

* denotes not attending

- Rissing, Andrea: 7C
*Rissman, Adena: Poster Session
Ritter, Ellen: 10A
Roberts, Nina: 14B
Rocker, Sarah: 4B, 2A
Rockler, Briana: 4A
Rodriguez-Alcala, Maria: 2E
Rosenthal, Amy: 8C, 9I, 10J
Rosing, Howard: 3I
Rousseau, Jacques: 9A
Rousseau, Signe: 7E
Rubin, Marian: 7C
*Ruffalo, Leslie: 3H, Poster Session
Ruis, Andrew: 7F, 10H, 10I, 12D
Ryschawy, Julie: 2C
Sage, Franklin: 14D, 13J
Saltzman, Riki: 6F
*Sambiase, Marcelo Fabiano: 2B
Sambiase, Marta Fabiano: 2B
Sanders-Bustle, Lynn: 8C
Sandler, Leah: 13G
*Santo, Raychel: 6I
Schaffstall, Samantha: 3E
*Schau, Hope J.: 2E
Schewe, Rebecca: 1C
Schmidt, Jared: 6B
Schoen, Cheyenne: 5A
Schoolman, Ethan: 3A, Poster Session
Schupp, Courtney: 6I
Scott, Christian: 5B, 4H
*Scott, Steffanie: 3F
Scrinis, Gyorgy: 4C
Seidel, Mim: 10B
Serrato, Claudia: 13J
*Shannon, Jerry: 8C
*Shaw, Bret: Poster Session
Sheppard, Brett: 3I
Sherred, Kristine: 14D
Shields, Christy: 10E
Shprintzen, Adam: 6C
*Shumba, Lizzie: 2B
Shurance, Kendall: 9D
*Sia, Ching Sian: 2E
*Silka, Linda: 3D
Simkins, Kelsey: 4E
Simpson, Justin: 8B
Sitaker, Marilyn: 2E
*Smith, Christine: Poster Session
*Smith, Diane: 2E
Snell, Rachel: 14A
Snider, Anna: 4B, 9H
Sobal, Jeffery: 3C
Solazzo, Christina: 5H
Soles, Diane: 10H
Song-Nichols, Koby: 5D
Spackman, Christy: 12C
Spayde, Jessica Jane: 3A
*Speer, Jessica: 4C
Spiller, Karen: 8H
Stefanos, Sarah: 9H
*Sterling, Eleanor: 8H
*Strader, Claire: 2F
Strohl, Jared: 3F
Strube, Johann: 9J
Stubbs, Sierra: Poster Session
*Stull, Valerie: 1H
Sudkamp, Karen: 7B
Suerth, Lauren: 4G, 9F
Sun, Xiaoping: 9A
Sunday, Riley: 12E, 2H
*Sylvestre, Melanie: 1F
Talaga, Alan: 10J
*Taylor, Jennifer: 13G
Taylor, Josiah: 4D
Ternikar, Farha: 8I
Thompson, Jennifer: 10J
Thorp, Tyler: Poster Session
Tichenor, Nicole: 8H
*Tracy, Sarah: 12C
Traub, Adrienne: 14A
Trivette, Shawn: 4G, Poster Session
Tropp, Debra: 9G
Truglia, Mary Helen: 7I
*Trussoni, Justin: 2I
Tsujimura, Natsuko: 5B
*Tyink, Alex: Poster Session
Usher, Kareem: 9F, Poster Session
*Valdez Gabriela, Valeria: 4I
*Valdivia, Corinne: 2E
*Valley, Will: 8H

I N D E X

* denotes not attending

Van Der Maaten, Maria: 2A
*Van der Merwe, Marietjie: 3I
*Van Der Ploeg, Jan Douwe: 7C
*Van Soelen: Julia: 2E
*Vargas Prieto, Alberto: 2B
Velez, Thelma: 9C, 3E
WalkerJessica, Kenyatta: 7D
Walters, Kevin: 3A, 7J
*Wang, Weiwei: 2E
Wanstreet, Rian: 4F
Warsaw, Phillip: 4G
*Weaver, Alexis: 8C
Weinreb, Alice: 7H
Weisse, Travis: 7F
Weissman, Evan: 5G, 9J
Welch, Rosie: 6D
Welcomer, Stephanie: 4A, 3D
Welk-Joerger, Nicole: 8A
*Wells, Betty: 2C
Welsh, Rick: 2G, 9J
Welton, John: 4E
*Wheatley, Kase: 12H
White, Rowen: 1E
Whittaker, Amanda: 6E
Widmayer, Christine J.: 6B
Wiederecht, Caitlin: 5J
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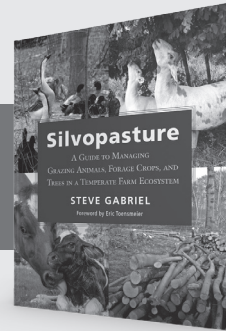
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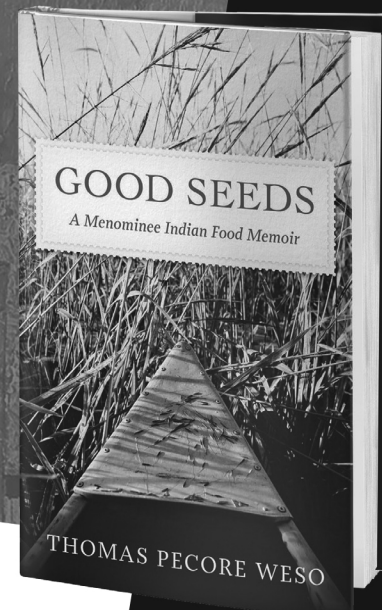
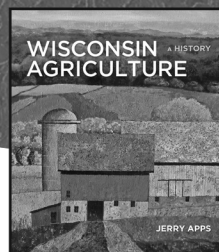
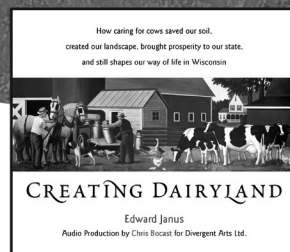
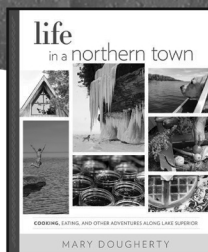
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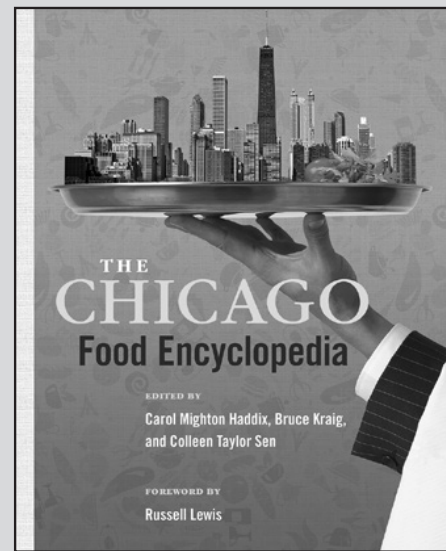
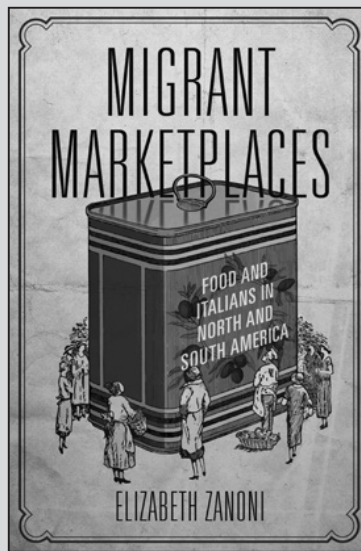
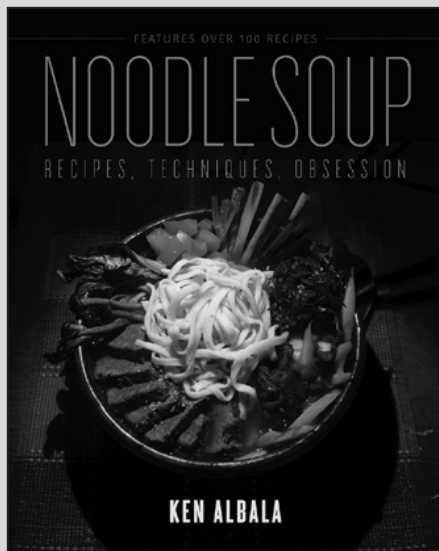
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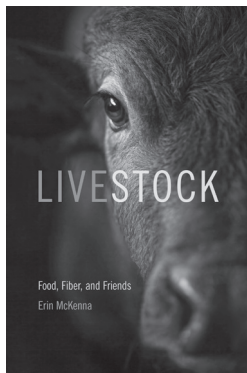
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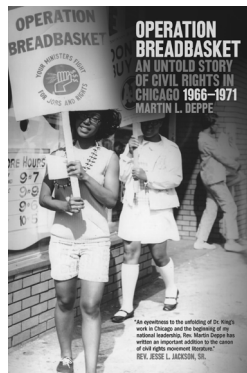
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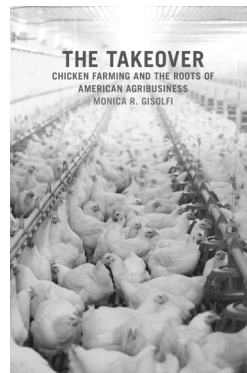
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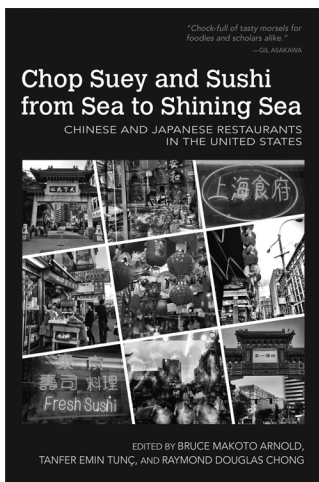
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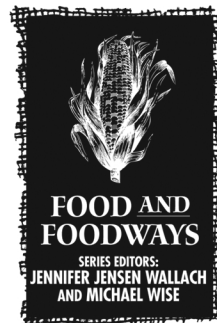
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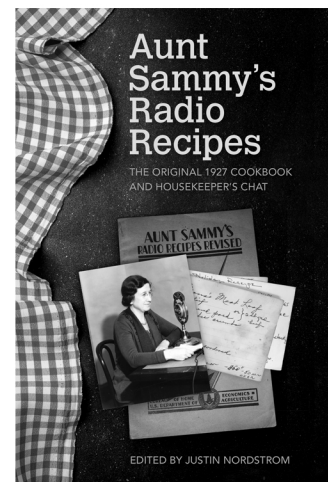


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