



ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

ASFS Newsletter | Issue 9 | April 2019

Photo credit: Zeynep Kilic

LEADERSHIP MESSAGE & 2019 CONFERENCE UPDATE FROM SECRETARY, ZEYNEP KILIC

**Dispatch from Alaska | Site of the 2019 ASFS/AFHVS
Annual Meeting: The Frozen North is shifting to the Land
of the Midnight Sun, and we can't wait for you to join us!**

Greetings ASFS Colleagues!

Spring is in sight here in Alaska, now that we are adding about five minutes of daylight per day and the traditional bluebird skies of March are lifting the spirits of everyone who'd grown tired of driving to and from work in the dark. Still, plenty of winter remains to let folks squeeze in a few more ski runs before the bears start waking up from their long slumber. In fact, even as we write this update about the upcoming ASFS/AFHVS conference in Anchorage, Alaska, themed *Finding Home in the "Wilderness": Explorations in Belonging in the Circumpolar North*, lead mushers of the world-famous Iditarod Trail Sled Dog Race have recently completed the nearly 1000-mile route to Nome. This annual event of grit and endurance on the part of dogs and mushers alike was begun in 1973 to commemorate the history of the Iditarod trail (a critical route for gold prospectors, mail, and the 1925 diphtheria serum run) and to recognize the importance of dog teams in Alaska even as they were slowly being replaced by snowmachines (Alaska's word for snowmobiles).

The logistics of food distribution—an issue we suspect grabs the attention of ASFS readers!—for the Iditarod are impressive. Each dog of a 12-to-16-member team requires about 11,000 calories per day, and thus mushers and their dogs require about 2000 pounds of food, which are divided into 50-pound bags for

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distribution at individual checkpoints. The food needs to be packaged for the cold and easy to prepare on the trail. This means a lot of high-performance kibble for the dogs, and a lot of vacuum-sealed, pre-made meals that can be boiled in water for the mushers!

Even for all of the fanfare and festivities the Iditarod brings to Alaska, it can be a point of contention, as critics continue to cite concerns over animal welfare, despite strict monitoring and severe penalties. One of the dogs with signs of pneumonia died two days after finishing the race, and her musher who was the first rookie to cross the finish line was withdrawn from the race as a result. Similarly, this year's ASFS/AFHVS conference theme of "wilderness" can be problematic, given its Western notions of separation, dominance, and later, preservation. It was with intention, however, that we selected the theme, so as to pull the issue squarely into the light, and to make it clear that other challenging topics are also welcomed for thoughtful conversations focused on respecting our diverse histories and working collaboratively for a brighter tomorrow.

We, your 2019 conference co-chairs, recently completed our first round of organizing accepted abstracts into thematic sessions, and we couldn't be more excited by the breadth, quality, and interdisciplinary nature of the submissions. From issues of **food and equity** to **food in media/art/design/technology**; from **food culture, folklore, and language** to **food business, enterprise, and entrepreneurship**; and from **food policy** to **food education**, we have been reading about projects and research that cross traditional lines of collaboration, and develop new lenses through which to interpret and effect change in our diverse food systems.

It feels like the Summer 2019 meeting is just around the corner, and we hope you're starting to feel just as excited as we are! And to keep the excitement growing, we'd like to highlight some of the great presentations we have to look forward to. **If you have an accepted abstract and have photos associated with your work, please send them our way, along with a**

short blurb, to ehodges4@alaska.edu—and we'll feature you on Instagram! We'll be posting using #foodstudies2019 on the account @freshoffthenorth (The Food Research, Enterprise, and Sustainability Hub (FRESH) at Alaska Pacific University and the University of Alaska Anchorage).

If you haven't yet registered, now is the time! At the conference website (uaa.alaska.edu/asfs-afhvs-2019) you will find what you need to get signed up (including some truly Alaskan pre-conference activities), find accommodations, and learn more about visiting Anchorage. And, of course, if you have any questions as you prepare for your trip, we look forward to hearing from you! Mush!

Sincerely,
Your Conference Co-Chairs
Liz Snyder (UAA), Zeynep Kilic (UAA),
Rachael Miller (APU)

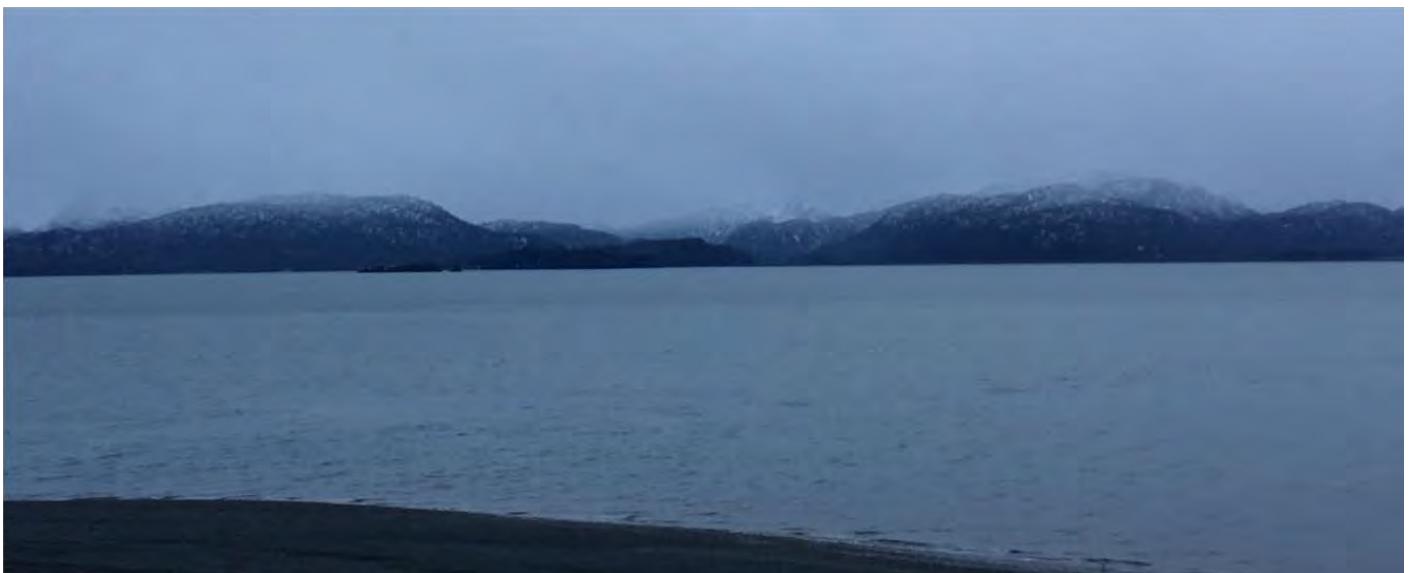
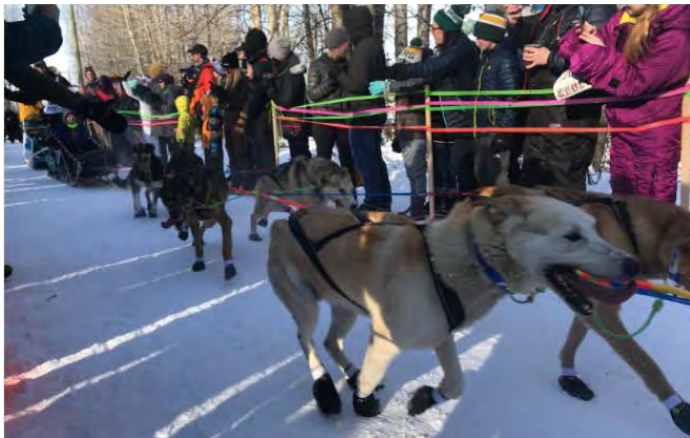


Photo credits: Liz Snyder and Zeynep Kilic

2019 CONFERENCE TRAVEL GRANT RECIPIENTS

Initiated in 2018 to support professional development, the ASFS conference travel grants are awarded to graduate students to present at the annual ASFS conference. The board votes on the total amount of funding granted annually. There are three qualifications for the grant: the applicant must be a student the academic year before the conference; he/she/they must be an ASFS member the previous calendar year; membership must be in good standing for the conference. If we have more applications than funding available, a committee will decide on the winners of the grants based on the following criteria: merit of

abstract, distance from conference, degree, and length of involvement with ASFS. Beginning this year, the board has also approved travel grants for ASFS board members and fellows, to those who are underfunded or who receive no institutional funding. One of the stipulations of board membership is attending the annual board meeting held at the conference. These grants, therefore, are to encourage a vibrant and diverse board. If the number of applicants exceed funding, three former board members will determine the disbursement, with board members having preference over fellows.

ASFS Graduate Student Members

Jeanne K. Firth, London School of Economics and Political Science
 Ariana Gunderson, Boston University
 Katherine Hysmith, UNC, Chapel Hill
 Halie Kampman, University of California, Santa Cruz
 Maegan Krajewski, Syracuse University
 Shayan Lallani, University of Ottawa
 Esther Martin-Ullrich, Boston University
 Frieda Moran, University of Tasmania
 Trevor Ring, Chatham University
 Brandie Roberts, University of the Pacific

Cheyenne Schoen, Syracuse University
 Serena Stein, Princeton University
 Adrienne Traub, Syracuse University
 Erica Zurawski, University of California, Santa Cruz

Board Members and Fellows

Scott Barton
 Mark D'Alessandro (student representative)
 Netta Davis
 Lucy Long



Photo credit: Elisabeth Fondell, "Alaskan Blueberries, freshly picked"

FUTURE CONFERENCE NEWS

Our 2020 AFHVS/ASFS conference will take place at the University of Georgia, Athens, GA (USA), May 27-30, 2020. Please note the dates are a month earlier than usual.

The ASFS is currently soliciting proposals for host sites for the 2021 and 2023 annual conference. For proposal guidelines, please contact Beth Forrest (beth.forrest@culinary.edu). The deadline to apply is June 1, 2019.



Photo credit: Elisabeth Fondell, "Cafeteria Lunch at Hólar University College, Iceland"

2018 GAFS CONFERENCE DEBRIEF

The Graduate Association for Food Studies, the official graduate student caucus of ASFS, hosted its third annual Future of Food Studies Conference at the University of North Carolina at Chapel Hill October 4-6, 2018. More than 30 graduate students presented their work, which covered an interdisciplinary range of topics from food justice to aquaculture narratives. A select number of these papers will be considered for publication in an issue of the *Graduate Journal of Food Studies*. The conference schedule included a keynote address by Dr. Psyche Williams-Forson, a plenary address by Dr. Julie Guthman, and two special panels. The first was an alt-ac food writing panel featuring Kim Severson (*New York Times* food correspondent), Dr. Steven Alvarez (Assistant Professor of English at St. John's University and creator of "taco literacy"), and Dr. Ashley Rose Young (writer and historian at the American Food History Project at the Smithsonian's National Museum of

American History). The second panel, entitled "Archival Crumbs: Southern Foodways in North Carolina Institutions," featured staff from local North Carolina institutions including librarians and archivists from UNC, Duke University, and North Carolina State University. Two special self-guided field trips were also arranged to direct attendees to the historic Carrboro Farmers' Market and to explore the local campus foodways using the specially designed "Campus Foodways and Food History Digital Tour"

(<https://gradfoodstudies.org/2018-conference-field-trips/>) Map.

To see the conference program and more photos of the event, check out the conference page on the GAFS website

(<https://gradfoodstudies.org/conference/>) and search Twitter and Instagram with #GAFS18.



Photo credits: Katherine Hysmith

FOOD, CULTURE AND SOCIETY EDITOR UPDATE

I am so pleased to announce that Megan Elias, PhD, Director of the Boston University Gastronomy Program and co-editor of *Global Food History*, will become Editor-in-Chief of *Food, Culture and Society*, beginning July 1, 2019. Megan comes to the position with a wealth of experience, and has promising ideas to expand the reach and scope of the journal through symposia and online media. Further, the journal will be well-situated with the institutional support of BU's food programs, faculty, and students.

Stepping down will be bittersweet, as I have enjoyed my time as editor over the past six years. During this time the journal has evolved, including a change in publishers, new cover design and text formatting, and an increase in the number of issues per year. There has also been a marked increase in the number of submissions received. In 2018 scholars hailing from three dozen countries submitted over 250 manuscripts for review, a significant increase over the previous year both in terms of submissions and also countries represented. I take this as a good sign that food studies as an academic field is growing and developing throughout the world. I take particular pride in the fact that *Food, Culture and Society* as well as ASFS is

devoted to transdisciplinary research on food that crosses borders, methods, and epistemological frameworks. As editor, I have always valued that FCS provides a space for scholars from different disciplines to publish work collaboratively, a process that helps further develop and strengthen scholarship.

I still have several issues of FCS to see to fruition, so I'm not signing off yet, but I don't want to miss the opportunity to thank the many people who have contributed to its success: Managing Assistant Editor Katherine Magruder—without whom I could not have survived—Book Reviews Editor John Lang, Pedagogy Editor Jon Deutsch, FCS board members, ASFS officers, Taylor & Francis Production Editor Alison Daniels, as well as T&F Managing Editor George Cooper. Warm and grateful thanks go to all of you who have supported the journal with your membership dues. Finally, this scholarship would not be possible without the efforts and expertise of the peer reviewers, whose behind-the-scenes labor is critical to the process. I hope you all feel this is your journal.

Amy Bentley
New York University



Photo credit: Elisabeth Fondell, "Buckets of fermented foods, Vilnius Lithuania"

ASFS LOCAL EVENT GRANT UPDATE

***Farming While Black*: Book Launch & Discussion at NYU**

On February 6, 2019, the members of the Food and Racial Equity Collective at NYU (FARE Collective), Deborah A. Ni and Claudia Navas, hosted Leah Penniman—farmer, food sovereignty activist, co-

founder of Soul Fire Farm, and author of *Farming While Black*—for a lecture and book discussion at New York University. The event was supported by the ASFS Local Event Grant as well as the NYU Center for Multicultural

Education and Programs, Wagner Food Policy Alliance, and the Department of Nutrition and Food Studies. The Center for Latin American and Caribbean Studies provided a live stream for the event. The recording can be found on [facebook.com/CLACS.NYU](https://www.facebook.com/CLACS.NYU). The full album of photos can be viewed on FARE Collective's Facebook page: [facebook.com/farecollective](https://www.facebook.com/farecollective), or by following [@farecollectivenyu](https://www.instagram.com/farecollectivenyu) on Instagram.

The event space, which typically holds 75 people, reached standing room capacity shortly after the program began, with at least a dozen attendees who stood at the back of the room for the entirety of the event. The program opened with welcoming remarks and a Lenapehoking land acknowledgement by FARE Collective chairperson, Deborah A. Ni; followed by an interactive presentation by Leah Penniman, and a poetry reading by multimedia artist Naima Penniman; concluding with an audience Q&A, moderated by National Black Food Justice Alliance and FARE Collective member Raina Kennedy. The event concluded with a book signing and reception catered by local Black-owned food businesses.

The program was very well-received by everyone: the books sold out midway through the reception, and the attendees engaged in productive, optimistic

conversations about food and community. Some highlights from the lecture included stories of Black and Indigenous ancestral farming practices from which we draw on for present-day sustainable agriculture techniques and movements, like the Yoruba people's wisdom of testing soil pH with their tongue or George Washington Carver's development of crop rotation. We were also reminded that the legacy of stolen labor and stolen land is deeply embedded in our food culture and food system; and there are necessary steps needed to heal generations of trauma, such as reparations or farm workers' rights. Lastly, we learned about the programs created by Soul Fire Farm to bring tangible resources to low-income, refugee, immigrant, or other food insecure families in the Troy, NY area.

Leah Penniman reflected on the event, saying, "After the *Farming While Black* talk concluded, a 6-year-old child leaped into my arms proclaiming 'I want to be a farmer and feed my community.' This moment embodied the power of the event—an intersection of students, community members, children, and elders coming together to discuss something sacred to all of us—land and food. The FARE Collective was impeccable in their organizing, ensuring that every detail from nourishment to tech was taken care of. It was an honor to collaborate with them."



ASFS PAPER INCUBATOR PROGRAM—THE FIRST COHORT

Since early fall 2018, a small cohort of 21 ASFS members has been participating in a new ASFS experiment: a remote, peer-directed writing workshop meant to help foster and develop food-studies publications, especially for writers lacking food studies collaborators at their home institutions. Organized by **Jacob Lahne, Greg de St. Maurice, and Charlotte Billekoff**, the “Paper Incubator Program” aims to connect members of the ASFS community, foster collaborations based on discovered complementary research interests, and to help our membership produce scholarly works of high quality.

Given the geographic dispersion of the ASFS membership, the program piloted a format of remote monthly meetings through videochat to discuss current work and provide feedback. Organizers formed loose thematic groups of 6-8 people—one group focusing on rhetoric and communication around food, another group focusing on food histories, and a third group with a focus on participatory research, including ethnography and participant-action research. Organizers provided some suggested guidelines for the groups—monthly meetings, review of 1-2 papers per meeting—and offered themselves as resources to navigate conflicts or problems, and stepped back, wanting the groups to run themselves.

As of March 7, 2 out of 3 groups have wrapped up their involvement in the program, and the organizers have received some feedback from 14/21 total participants. Initial reviews of feedback were positive. 9 of 14 subjects would participate in another round of a Paper Incubator Program. The responses received indicate that the primary challenge for this cohort had to do with organization and communication: because of the remote nature of the groups, some participants found it hard to sync up with their groups, and some never managed to make it work. Even among those participants who made their groups work properly, there were some problems with time zones and finding schedules that work. This is an area the organizers will address in the coming year.

Overall, the positive responses and the continuing activity of the remaining participants (7/21) at this date indicate that this kind of program is of value to the ASFS community. This first round was a qualified success, and the organizers are excited to take member feedback and offer an improved program for next year. They'll be looking for participants, and especially for volunteer group leaders to help make things run even better. **Look for more information at the ASFS conference in June and afterwards!**



Photo credit: Elisabeth Fondell, "Bulk Grains, Shop in NYC"

MEMBER PUBLICATIONS

BOOKS



Janet Chrzan and Jacqueline Ricotta. *Organic Food, Farming and Culture: An Introduction* (Bloomsbury, 2018).

Carole Counihan. *Italian Food Activism in Urban Sardinia: Place, Taste, and Community* (Bloomsbury, 2019).

Catherine Keyser. *Artificial Color: Modern Food and Racial Fictions* (Oxford University Press, 2019).

Shelley L. Koch. *Gender and Food: A Critical Look at the Food System* (Rowman & Littlefield, 2019).

Cecilia Leong-Salobir. *Urban Food Culture: Sydney, Shanghai and Singapore in the Twentieth Century* (Palgrave MacMillan, 2019).

Cecilia Leong-Salobir (ed). *Routledge Handbook of Food in Asia* (Routledge, 2019).

Roblyn Rawlins and David Livert. *Making Dinner: How American Home Cooks Produce and Make Meaning Out of the Evening Meal* (Bloomsbury Academic, 2019).

Aiko Tanaka. *Food Studies of Osaka: From Paddy Field to Our Chopsticks* (Comokuten, 2018).

Rafia Zafar. *Recipes for Respect: African American Meals and Meaning* (University of Georgia Press, 2019).

Willa Zhen. *Food Studies: A Hands-On Guide* (Bloomsbury, 2019).

ARTICLES AND CHAPTERS

Rachel Ankeny. "From Food Consumers to Food Citizens: Reconceptualising Environmentally-Conscious Food Decision-making" in ed. Gilson, E & Kenenhan, S, *Food, Environment, and Climate Change: Justice at the Intersections* (Rowman & Littlefield, 2018), pp. 267-280.

Rachel Ankeny & H. Bray. "Scourge or Savior? The Complex Relationship between Food and Science" in ed. LeBesco, K & Naccarato, P, *The Bloomsbury Handbook of Food and Popular Culture*, (Bloomsbury, 2018), pp. 260-273.

Clare Gordon Bettencourt, "Like Oil and Water: Food Additives and America's Food Identity Standards in the Mid-Twentieth Century;" **Peter Scholliers,** "The Popularization of a New Nutritional Concept: The Calorie in Belgium, 1914-1918," in ed. David Gentilcore and Matthew Smith, *Proteins, Pathologies and Politics: Dietary Innovation and Disease from the Nineteenth Century* (Bloomsbury, 2018).

ARTICLES AND CHAPTERS continued

Jeff Birkenstein and Irina Gendelman, "Teaching Travel through Wandering and Food;" **Leda M. Cooks**, "Bodies, Spaces and Places for Food Taste and Waste;" **Michael Pennell**, "Music to Our Mouths: Ambiance, Place, and Flavor in Modern Dining" In ed. Carlita P. Greene, *Foodscapes: Food, Space, and Place in a Global Society* (Peter Lang Publishing, December 2018).

Anthony F. Buccini. "Hopping John and Its Surprising Connection to Jambalaya. Celebrating Survival with Food and Dance." *NYFoodStory* (The Journal of the Culinary Historians of New York), 2018 Edition.

Kate Cairns. "Beyond Magic Carrots: Garden Pedagogies and the Rhetoric of Effects." *Harvard Educational Review* 88, 4 (2018): 516-537.

Emily Contois. "Welcome to Flavortown: Guy Fieri's Populist American Food Culture." *American Studies*, The Food Issue 57, no. 3 (2019), 143-160.

Emily Contois. "The Joke in SNL's Big Boy Appliances and 'Man Food' Marketing." *In Media Res*. February 13, 2019.

Emily Contois. "At the Crossroads of Comfort TV and Comfort Food." *Nursing Clio*. March 5, 2019.

Elise S. Lake. "'Survival is Triumph Enough'--Or Is It? Hunger and the Paradox of Plenty in the Modern South of Harry Crews." *The Southern Quarterly* 56, no. 1, Special Issue: Foodways in the South, (2018): 56-71.

Shayan S. Lallani. "The Culinary Gender Binary in an Era of Multiculturalism: Foodwork in Toronto's Late Postwar Italian Immigrant Community." *Journal of Family History* 43, no. 4 (2018): 409-24.

Norah MacKendrick and Kate Cairns. "The Polluted Child and Maternal Responsibility in the US

Environmental Health Movement." *Signs: A Journal of Women in Culture and Society* 44, 2 (2019): 307-332.

Brandi Simpson Miller. "Food and Nationalism in an Independent Ghana," in eds. Atsuko Ichijo, Venetia Johannes, and Ronald Ranta, *The Emergence of National Food* (Bloomsbury Academic, 2019).

Brandi Simpson Miller. "The Moral and Ethical Aspects of Gold Coast Foodways," *Gastronomica: The Journal of Critical Food Studies* 19, no. 1 (Spring 2019): 111-12.

Kathryn S. Oths, Katy M. Groves, and Toni Copeland. "All's Well That Ends Well: How Alabama Farmers Marketers 'Last Stand' against Modernity was Finally Resolved." *Culture, Agriculture, Food and Environment*, 2019, preprint DOI: 10.1111/cuag.12225.

Vanessa Garcia Polanco. "Because RI is Home: An Inventory of Ethnic Markets in the Greater Providence Area." *Food Solutions New England*. August 28, 2018.

Vanessa Garcia Polanco. "Latinx Foodways in North America Series: Making #DominicanFoodStudies a Thing!" *Society for the Anthropology of Food and Nutrition*. September 24, 2018.

Eric C. Rath. "Should We Eat Washoku? Reflections on 'Japanese Traditional Dietary Cultures' Certified by UNESCO." *Jahrbuch für Kulinaristik* 2 (2018): 90-111.

Peter Scholliers. "Norms and Practices of Children's Diets in Brussels Hospitals, 1830-1914." *Journal of the History of Childhood and Youth* 10 (2017): 339-361.

Carolyn Tillie. "Good Enough to Eat: Explorations in Food Jewelry." *Metalsmith* 38, 4 (2018).

Alexa Weik von Mossner. "How We Feel about (Not) Eating Animals: Vegan Studies and Cognitive Ecocriticism," in ed. Laura Wright, *Through a Vegan Studies Lens: Textual Ethics and Lived Activism* (University of Nevada Press, 2019), pp. 28-47.



Photo credit: Katherine Hysmith

MEMBER NEWS

Elisa Ascione, Coordinator of the Food & Sustainability Program at the Umbra Institute, Perugia, Italy, was the event leader of the conference "Food, Heritage and Community: An Inclusive Interdisciplinary Conference" which took place in Prague, Czech Republic, on March 9-10, 2019, organized by Progressive Connexions. With over thirty international speakers, the conference explored how food is perceived, constructed, celebrated, and resisted as cultural heritage at personal, regional, national, and global levels. The final program is available at <https://bit.ly/2UPpiSw>.

Anthony F. Buccini received the Sophie Coe Prize in Food History for his paper "À l'américaine or à l'armoricaine? A New World Sauce in French Regional Cooking and Haute Cuisine."

Greg de St. Maurice has joined Keio University's Faculty of Business and Commerce as Tenured Lecturer. His courses for the Spring 2019 semester will include "Food and Japanese Society."

Kathryn Elliott completed her Masters of Research at Macquarie University. Her thesis is titled, "The Expert in the Aisles: Exploring Supermarket Narratives in Coles and Woolworths Magazines from 2009-2018 Using Machine Learning Techniques."

Zeynep Kilic produced, wrote, and directed *Tables of Istanbul* (<http://tablesofistanbul.com/>), which captures the personal story of a sociologist, immigrant, and passionate cook exploring food cultures in Istanbul. The documentary investigates popular discourses about Turkish cuisine, Istanbul's place within it, and contemporary food movements through conversations with chefs, restaurateurs, researchers, food writers, activists, and families. Shown in 10 countries and screened at 20 film festivals, it has received 9 awards to date and has been broadcast by the PBS station WKAR in Michigan. The documentary has been supported by grants from the Turkish Cultural Foundation, Institute of Turkish Studies, Fulbright Turkey, and the University of Alaska Anchorage Innovate and Faculty Development grants.

Jake Lahne and Christy Spackman co-edited a new volume of *Food, Culture and Society* that is in-press, "Sensory Labor." It expands the initial conversation from *Senses & Society* issue 13(1), "Accounting for Taste" on how food and sensory science practices shape what ends up on our plates, and includes a history of the field from Hildegard Heymann.

Peter Naccarato is serving as a consultant at the Center for Food & Sustainability Studies at the Umbra Institute in Perugia, Italy, during his 2018-2019 sabbatical from Marymount Manhattan College. He is working with faculty and staff to review the current curriculum and to explore avenues for expanding it, including developing new courses in food science, sustainability, and environmental studies and a partnership with *Orto Sole*, a large, terraced garden in the historical center of Perugia.

Christy Spackman started at Arizona State University as an assistant professor split between the School for the Future of Innovation and Society and the School of Arts, Media and Engineering, where she researches, teaches, and co-directs an annual Art-Science festival called *Emerge* (emerge.asu.edu); *Emerge 2020* will be on Food, tentatively titled "Eating at the Edges."

Nicki Tarulevic was recently awarded an Australian Research Council Discovery Grant (DP190100199) titled, "Search for Safety: A Cultural History Lesson on Food Safety from Singapore." In studying Singapore, which has always imported nearly all food, the project expects to generate new lessons from Singapore's history that may widely apply in an era of globalization and contemporary food system complexity. The grant is for \$A130,000 and runs for 3 years, and includes a full scholarship for a PhD student, which will be advertised later this year.

Carolyn Tillie's curated exhibit of artwork that incorporates food, "Feast Your Eyes," opens April 3 at Root Division, 1131 Mission Street, San Francisco, CA 94103, and runs through April 19, 2019.

Madison Trapkin founded GRLSQUASH, a womxn's food, culture, and art publication, which published its second issue in winter 2018. The GRLSQUASH mission is to nourish the mind, belly, and soul for all, but especially the underrepresented: womxn, femmes, queer, trans, GNC, and non-binary folks, especially POC, under what we call the GRL umbrella. Food is the common thread connecting the GRLSQUASH community.

Alice Weinreb's book *Modern Hungers: Food and Power in Twentieth-Century Germany* (Oxford, 2017) was selected as the winner of the University of Waterloo's German Studies book prize. The prize committee laudation read, "This book uncovers the intricacies of the relationship between food and power, showing food and hunger as instruments of power."

ANNOUNCEMENTS



“The Futures of Critical Food Studies” will take place at UC Santa Cruz on May 10, 2019 from 12-5 pm. The collaborative event organized by ASFS members, Erica Zurawski and Halie Kampman, will build on already-existing conversations about the futures of critical food studies, while deepening the provocations to explore possibilities for the practice of interdisciplinarity. What is critical food studies? Where has critical food studies been and where is it going? What is critical about critical food studies? What are some of critical food studies' current anxieties and how do we attend to these anxieties? What does it mean to do critical food studies in our current political climate? How do we practice interdisciplinarity through thoughtful engagement? How do we envision the field of critical food studies moving forward?

This event will bring together prominent scholars in the field to share conversations on the past, present, and futures of the field with hopes to create a space to share, collaborate, and discuss the field through important questions that persist as anxieties in the field. The event will be capped off with a keynote conversation with Ashanté M. Reese, on her new book, *Black Food Geographies*. Anyone is welcome to attend! For those interested in collaborating, please contact Erica at ezurawsk@ucsc.edu. For more details,

information about panel participants, and conversational threads, please visit: <https://futuresofcriticalfoodstudies.sites.ucsc.edu/>

The Sustainable Food Systems <> Sustainable Diets Conference will take place at the University of Rome, October 11, 2019. Keynote speakers are Harriet Friedmann, Tim Lang, and Colin Sage. Extended abstracts deadline is May 30. Contributions are invited on: efforts across different contexts to change food consumption practices in sustainable directions; policies, research and investments conducive to fostering the desirable transformations of the food system and dietary practices; critical assessments of the potential of social and technological innovations (e.g. novel foods) to shape production and consumption practices towards greater sustainability. For more information visit the Conference website: <https://graduate.aur.edu/events/conference-sustainable-food-systems-sustainable-diets>.

In 2019, The American University of Rome is celebrating its 50th anniversary with special lectures, open to all. On April 3, Colin Sage will present, "Eating for 1.5°C: Contested Pathways to 'Cooler Diets.'" On April 23, Harriet Friedmann will present, "We All Live from the Land: Seeds of Recognition, Recognition of Seeds."

Applications are open for the Master in Food Studies: Policies for Sustainable Production and Consumption at The American University of Rome. The Master covers the connection between the production, distribution, and consumption of food, focusing on sustainability criteria, in an international context while also benefiting from the Italian/EU agri-food context.

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SHARE YOUR MEMBER NEWS

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

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