



ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY

ASFS Newsletter | Issue 10 | Oct 2019

[Credit: KC Hysmith]

LEADERSHIP MESSAGE | 2019

I write to you from New York City where the temperature fluctuated 40 degrees within a week, just days after the United Nations Climate Action Summit and the accompanying global climate strikes. The endless media onslaught, barrage of political unrest and increased global insecurity welcomed the fall semester.

In academia, the autumn is generally a time of renewal, change, reflection, excitement, and even a dose of healthy anxiety. We throw ourselves into courses, new research, and student engagement. And we embrace the fall, even if some days still feel summery. As I walk through New York City's largest farmers market on my way to NYU, the intoxicating array of fall produce and foliage temporarily suspend climate change anxiety. I crave the predictable rituals that a new academic year promises, even during a time of uncertainty.

As a Jew, albeit more so a gastronomic one rather than observant, I enjoy time in pensive, reflective thought during the High Holiday season. I consider my own experiences and also the past year in the ASFS calendar. As Treasurer, I reconcile our year-end accounts and in doing so, see how much the organization has grown exponentially in terms of membership, commitment to student involvement, member engagement and fostering continued food scholarship. I assumed the Treasury role in 2004 at a time when we wrote no more than a half dozen yearly checks. The organization was small, our conferences averaged 150 attendees and awards, grants and scholarships were mere future thoughts.

This past year, ASFS awarded (14) \$500 student travel awards to masters and doctoral students to help defray expenses associated with the Alaska conference. The Board also recently voted to offer grants to independent scholars who actively

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participate in ASFS committee work. This year, four scholars received \$500 each to attend the Alaska meeting. Recognizing the work associated with editing the journal and the increase from four to five annual issues, the ASFS in coordination with Taylor & Francis increased the honorarium to the Editor, Associate Editor and Book Review Editor. (cont. on page 2)



[One for \$1 (¥100)]. Credit: Eric Rath]

In the past decade, we significantly increased our annual awards. This year we tapped a total of nine awards for single-author, first and edited books; individual and team-taught courses; undergraduate and graduate papers and peer-reviewed journal articles. In the past year, we supported five Regional Events totaling \$5500. I am proud of the Board's commitment to fostering new emerging scholars and supporting independent researchers. However, the \$35,000 in awards, travel grants, and honorarium dispensed last year is only sustainable if we increase membership, urge out college and university libraries to order Food, Culture & Society at the institutional rate and count on the annual meeting to generate conference proceeds. Even given the financial constraints and uncertain future for our wonderful

friends and colleagues at the University of Alaska, Anchorage, they are confident that the conference generated a healthy profit. Huge kudos and endless thanks to the remarkable team of Zeynep, Liz and Rachael. I am still conjuring up Zeynep's delicious Turkish dinner and reliving the inspiring and unforgettable evening at the Alaska Native Heritage Center.

On behalf of the Exec Board we wish you a happy, healthy and productive fall term.

Sincerely,
Jennifer Berg
ASFS Treasurer



[From the left: Conference swag, food truck lunch, halva and lokum, native Alaskan flora. Credit: KC Hysmith]

2019 CONFERENCE SUMMARY

BEHOLD, THE HOTTEST CONFERENCE!

As the date for ASFS 2019 conference approached, I became a woman praying to any deity who would listen so that we could have sunny days since we'd planned two major outdoors events. Call it beginner's luck, I got my sunny days. However, it seemed that I overdid it: temps ranged from 74 to 83 degrees, reaching a record breaking 90 degrees on July 4th. Alaskans were swimming in glacier lakes to cool off as if in an alternate universe where global warming was a four-letter word. Add wildfires and smoke drifting into Anchorage, no AC, a robust walk from the dorms to the conference center, and conference attendees with Alaska worthy warm clothing in their suitcases, we had some challenges. Despite all that, the moments that have stayed fresh in my mind from those three months ago are the smiling faces of our guests hooting and hollering at the top of their lungs to motivate the young men and women doing the Native Games demonstration trying to outdo their past records well past our last call for buses at the Alaska Native Heritage Center dinner; kids and adults sprawled on the ground playing bananagram; and people lining up for high octane Turkish coffee at the picnic. After spending the day in thought provoking

sessions, we did have some fun, befitting the Land of the Midnight Sun.

It was our desire as conference co-chairs to highlight and showcase all the amazing food happenings in our state, and to familiarize attendees with the rich and diverse food heritage in Anchorage while making sure that the conference money we spent went to indigenous, refugee/immigrant and small business communities. Pre-conference day included a [Food Systems Tour](#) with the co-chairs Liz Snyder and Rachael Miller, a farm tour in Palmer with [Margrit Adsit](#), a food memoir writing workshop with [Julia O'Malley](#) (James Beard Awardee 2018), and [Urban Harvest](#) workshop at the Anchorage Museum's Seed Lab with Dr. Allison Kelliher. We officially [kicked off the conference](#) that night at the Anchorage Museum after a land acknowledgement by artist [James Temte](#), followed by official welcomes, and (not enough!) appetizers by the four times James Beard nominee and Top Chef alum [Chef Laura Cole](#) (but certainly enough booze, right?). Attendees got a chance to see the [What, Why, How We Eat Exhibit](#) at the Museum and ponder about the price for a gallon of milk in Northern Alaska and the place of food in this land from whale hunts to halal markets. On Thursday, we visited [Grow North Incubator Farm](#) run by [Anchorage Community Land Trust](#) and tasted just picked peppery radishes, Congolese stew, and tamales prepared by farmers and food entrepreneurs like Emanuel and (cont. on page 3)

Soledad. We heard from the Catholic Social Services' [Refugee Assistance and Immigration Services](#) staff who work with the farmers planting at the site. Our banquet dinner took place at the beautiful Alaska Native Heritage Center where we learned from chef [Amy Foote](#) about how she incorporates traditional native foods for healing purposes, and from [Meda Dewitt](#), a traditional healer and herbalist, who shared about Alaska Native history, culture, and [food traditions](#). We enjoyed an Alaska Native dance performance, and then walked the grounds, visiting various tribal village sites, the Hall of Cultures, observed Alaska Native artists working on their craft, and watched short movies about Native food traditions. An elder showed us how to make Agutak while telling stories. We had a chance to taste caribou stew, halibut and cod chowder, pickled fish and fiddle head ferns, grilled and smoked salmon, reindeer salami, and fried salmon skin.

The next day we woke up to some terrible [news](#) about the governor's 42% cut to the university system. Shell shocked conference co-chairs, UAA staff and students working at the conference looked at each other, weary of what might be happening to our campus and if our jobs would evaporate in a matter of months, we focused on business on hand to finishing the conference on a strong note. That night, the gods smiled upon us by shading the picnic area and providing some respite from the smoke, because, seriously, kicking someone when they are already down would just be cruel. With the Turkish contingency cooking furiously and ASFS board members on food service duty, we had a chance to think about the diversity of ethnic communities and variety of food cultures inhabiting Alaska, where the most diverse census tract and most diverse high schools are ([Farrell 2013, 2015](#)). At the Alaska Pacific University's beautiful campus, we tasted some muktuk (fermented/canned whale blubber) donated by the elders, and heard from [Dr. Gary Ferguson](#) and James Beard awardee (2017) [Jessica Stugelmayer](#) about their beautiful work highlighting food cultures in the state whether on TV or through initiatives like the [Store Outside Your Door](#) (using traditional foods for wellness and prevention). Turkish chefs from Anadolu University (Emrah Yildiz, Osman Güldemir, Gökhan Salli) and Dr. Erhan Akarçay were in the kitchen cooking up a storm, while my brother Engin Kılıç and husband Wayne Gould manned the grill (döner and köfte), adding to baklava and Bosnian style börek Engin and I baked and froze a few weeks before in preparation for the conference. We ended the night on a sweet note with halva, lokum, baklava and Turkish coffee. Throughout the conference we tried to give you

chances to sample our local delicacies; from reindeer dogs, local barley and trail bites to salmon dips, pilot bread, locally roasted coffees, wild berry jams and local ice cream with flavors like fireweed and birch. Demo sessions by the Turkish chefs, and Chef Amy Foote as well as sensory sessions like the [Umami workshop](#) tickled our senses throughout the conference. We hope you enjoyed every morsel while getting to know many of us working in the food realm. Saturday marked the end of the conference with addresses by the association presidents [Beth Forrest](#) ("Damned Dinner: Eating in the Wilderness of Hell") and [Marcia Ostrom](#) ("Radical Roots and 21st Century Realities: Rediscovering the Egalitarian Aspiration of Land Grant University Extension") bringing us full circle to reflect on the conference theme of Finding Home in the Wilderness.

If you were here with us, access the conference copy to reminisce, and if you weren't able to join us, take a look at the beautiful [program](#) designed by Robbi Mixon and Brandon Hill to get a taste of things we experienced at the conference as well as the artwork by artist [Evon Zerbetz](#) from Ketchikan, AK. There are too many to thank here ranging from UAA Conference Services and Catering staff, steering and programming committees to interns, volunteers (such as Qigong/TaiChi offered by Dr. Göksel), UAA staff Katie Behnke and APU student worker Silvia Leon-Guerrero, and from our individual institutions, deans and departments to many local institutions such as the Anchorage Museum and Cook Inlet Keeper. Our conference brought together 360 attendees hailing from 15 countries. The Visit Anchorage Bureau reported over a million-dollar contribution to the local economy from our conference as many attendees brought their families and traveled through our state after the conference. As we experience a serious budget crisis, please know how far your dollars have stretched. We appreciated the opportunity to share our beautiful state with you and to hear your wonderful work. Hope you will visit again!

These days we are still in turmoil at UAA. The University of Alaska system is facing a 75 million dollar cut in the next three years on top of millions already cut in the last few years. Restructuring plans are circulating and signaling some serious level of uncertainty for us all, putting small departments like mine and others across the humanities and social sciences in jeopardy. We are fighting for survival. Please keep UAA in your thoughts. See you in Athens!

In solidarity,
Zeynep Kılıç,
Conference Co-organizer



2019 ASFS AWARD WINNERS

ASFS Book Award, Monograph | Febe Armanios and Boğaç Ergene. *Halal Food: A History*, Oxford: Oxford University Press, 2018.

ASFS Book Award, Edited Volume | Montserrat Piera, Ed., *Forging Communities: Food and Representation in Medieval and Early Modern Southwestern Europe*, Fayetteville, AR: University of Arkansas Press, 2018.

ASFS First Book Award | Norah Mackendrick. *Better Safe than Sorry: How consumers Navigate Exposure to Everyday Toxics*, Berkeley, CA: University of California Press, 2018.

Belasco Prize for Scholarly Excellence Winner | Jonas House. "Insects Are Not 'The New Sushi': Theories of Practice and the Acceptance of Novel Foods." *Social and Cultural Geography*, 2018, DOI: 10.1080/14649365.2018.1440320.

Food, Culture & Society Article Award | Courtney Lewis, "Frybread Wars: Biopolitics and the consequences of selective United States healthcare practices for American Indians." *Food, Culture & Society*, Vol 21 Issue 4 (August 2018): 427-448.

ASFS Award for Food Studies Pedagogy Winner, Individual | Miriam (Mim) Seidel, Chatham University, "Sustainable Consumption"

ASFS Award for Food Studies Pedagogy Winners, Team-Taught | Carmel Levitan, John Lang, and David Kasunic, Occidental College, "Culture of Food" (First Year Writing Seminar)

Alex MacIntosh Graduate Prize Winner | Matt Comi, University of Kansas, "'Pure Yeast Culture': Exploring Standard Lager and Industrial Beer production from 1850-1910."

Bill Whit Undergraduate Prize Winners | Jaia Clingham-David, Cornell University, "Manipulating Naturalness: The Language of Lab-Grown Meat."

2020 CONFERENCE NEWS

Our 2020 AFHVS/ASFS conference "**Cultivating Connections: Exploring Entry Points into Sustainable Food Systems**" 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 2020 conference theme, "Cultivating Connections: Exploring Entry Points Into Sustainable Food Systems," is an invitation to envision a more sustainable and equitable future by critically engaging with the histories and legacies that have framed agricultural food landscapes over time. Cultivating connections means that we are active participants, called to dig in for the preparation of building fruitful relationships with one another to foster greater sustainability within the food system. The food system is an intricate web of social connections, with each node of the web shaping how food is regarded, how it's grown, how it will be distributed, who will buy it, and what its overall significance is within communities. These elements provide entry points for conversation, reconciliation, and action toward building stronger, more sustainable connections within the food system. Participants are invited to engage in conversations about changes to the current agri-food paradigm to better represent and advocate for a more just and equitable food system – from farm to fork – that strengthens community viability, food security, and the sovereignty of all people.



Abstract for all proposal submissions are due by January 31, 2020. Authors will be notified of acceptance by March 15, 2020. All presenters must be registered for the conference by May 1, 2020 to be included in the conference program.

Find more info here:

<https://cultivatingconnections2020.uga.edu/>

FOOD, CULTURE AND SOCIETY EDITOR UPDATE

The Food Culture & Society editorial team has three new members. Megan Elias is Editor, Amanda Balagur is Managing Editor and Emily Contois is Book Review Editor. Jonathan Deutsch continues as Education Editor. The team are grateful for the work of their predecessors, Amy Bentley, Katherine Magruder, and John Lang, and look forward to continuing to publish the most relevant and inspiring work in the field. The editorial team will be developing the journal's social media presence in the next few months with a Twitter account and a Facebook page.

Our goal is to support our community of authors and readers through posts that showcase food studies scholars' expertise on contemporary events and issues. Look for announcements soon. The team also plans to launch a monthly podcast within the year that will help connect more people to the important work being done in food studies. Any questions or suggestions are welcome and can be directed to Megan Elias at mjelias@bu.edu.

Megan Elias
Boston University



[From the left: Ayu (sweetfish), fall delicacy, at Nanzenji Hyotei in Tokyo; Goosh nan, Uighur meat pie, at Tengritagh / 天山 restaurant in Sagami-hara, Japan; Kyoto café La Madrague's famous and voluminous egg sandwich. Credit: Greg de St. Maurice]

ASFS LOCAL EVENT GRANT UPDATE

Review of the Making Levantine Cuisine: A Critical Food Studies Symposium

On June 7-8, Georgetown University's Center for Contemporary Arab Studies and the Smithsonian's Freer | Sackler hosted a two-day symposium titled Making Levantine Cuisine: A Critical Food Studies Symposium. The first day was an academic workshop where twelve papers were discussed in three panels: Foodstuffs and Commodities; Food, Place, and Displacement; and Mediterranean Cuisines?. Paper topics ranged from sugar in interwar Syria to a rare Judeo-Arabic cookbook from Tunisia containing an early recipe for shakshuka to an exploration of cuisine in Turkey's southern border regions. Our discussions were punctuated by spectacular food prepared by a local family-run Lebanese restaurant and a dinner planned by two working chefs with incredible anthropological knowledge of Aleppo and Gazan food cultures, respectively: Antonio Tahhan and Laila El-Haddad. All of the workshop participants worked together to make the conference dinner, providing a wonderful opportunity to continue conversations begun during the workshop, especially those about the different kinds of culinary knowledge

that exist beyond the bounds of academic journals and volumes! We were keen to encourage our participants to think about the many ways that "making Levantine cuisine" happens, not only through traditional intellectual pursuits but through the everyday embodied labor that takes place in countless kitchens every day. The papers we received were of exceptional range and quality; organizers Graham Pitts and Anny Gaul are currently editing the papers for publication in the first-ever volume that explores the history and culture of modern Levantine cuisine.

On June 8th the symposium continued with its public program, which featured six speakers on two panels hosted by the Smithsonian's Freer | Sackler galleries. The first panel, "Food and Displacement: Cooking as Refuge, Resistance, and Memory" explored heritage seeds in Palestine, a culinary collective run by Syrian women in Vancouver, and the cuisines of Gaza. The second panel, "Writing Middle Eastern Cuisine: Recipes, Stories, and Politics" featured perspectives from acclaimed memoirist and journalist Annia Ciezadlo, cookbook author Reem Kassis, (cont. on page 6)

and blogger Antonio Tahhan. Thanks to ASFS support we were able to provide the audience with an interactive tasting of Syrian food following the talks. The tasting included an educational element as well, as it was provided by Syriana, a local restaurant founded by Syrian immigrants and which engages in a range of cultural and community activities in nearby Ellicott City, Maryland. We were particularly pleased with the turnout and engagement from the public audience of the program: an estimated 150-200 people were in the audience throughout the afternoon's events, and the questions from the audience during the Q&A portions of both panels made it clear that they were actively engaged with the content. An added bonus of the Freer | Sackler hosting the event was that speakers' books were for sale on site, and many audience members purchased copies and continued the conversation over food after the panels. The event was live-tweeted (check Twitter and Instagram for the hashtag #MideastCuisine2019) and recorded (you can watch the full program here). The event was also supported by the Smithsonian's Freer | Sackler, Georgetown's Center for Contemporary Arab Studies, and a US Department of Education Title VI grant.

Review of the 20th Cambridge Heritage Symposium, *Cooking Identities, Tasting Memories: The Heritage of Food*



The 20th Cambridge Heritage Symposium was hosted by the Cambridge Heritage Research Centre

(CHRC) at the University of Cambridge on 10-11 May 2019. This annual event focuses on a different area of heritage research each year. This year's symposium, "Cooking Identities, Tasting Memories: The Heritage of Food," was made possible by the generosity of the ASFS Local Event Grant, along with support from the McDonald Institute for Archaeological Research and the Royal Anthropological Institute of Great Britain and Ireland. While the twentieth such symposium to be held at Cambridge, 2019 was the second year that the event has been organized by the CHRC, an interdisciplinary center and collaboration between six departments at the University of Cambridge founded in 2017. The choice of theme by the organizing committee, Ms. Rebecca Haboucha (PhD Student), Mr. Ben Davenport (CHRC Coordinator) and Dr Liliانا Janik (CHRC Partner), reflected the growing international interest in food heritage as a developing area of research and particular interest of several CHRC members.

Speakers and delegates came from throughout Europe, Asia, South America and North America with expertise in many disciplines, leading to diverse and multidisciplinary discussions. The Symposium featured thirteen presentations divided into three sessions: The Heritagization of Food; Food and Foodways in Transit; and Food, Place and Identity. There were also three invited keynote speakers: Dr Raúl Matta (Taylor's University, Malaysia), Dr Emma Jayne Abbotts (University of Wales Trinity Saint David / University of Exeter) and Professor Cristina Grasseni (University of Leiden).

Each keynote spoke to one of the three session themes and drew out interesting connections between the different presentations and sessions. Subthemes arising from the presentations and discussions included how one evaluates the "authenticity" of food and food practices, the definition of food heritage, and who determines what food heritage is in different contexts. Also apparent in several sessions was the relationship between food heritage and marginalized groups within society, such as Indigenous peoples in the highlands of Peru and Ecuador; refugees in Liège, and those impacted by globalizing trends for "national cuisines."

The recency of the formal study of food and foodways in Heritage Studies is allows for many potential future directions for research in the field. One question raised during the symposium was if more rigid terminology and vocabulary is required. For example, what differentiates food heritage, heritage food, and food as heritage from each other? Another future direction the discipline is taking is the intersection between food sustainability with foodways as heritage practices. While the concepts can harmoniously coexist, it could be that efforts to address the former, without adequate consideration of the latter may result in deleterious effects on certain cultural, ethnic or gender groups.



ASFS PAPER INCUBATOR PROGRAM

The ASFS Board is soliciting participants for the 2019-2020 Paper Incubator Program! The Paper Incubator program connects groups of 6-8 ASFS members who wish to give and receive constructive feedback on works in progress. Members at any career stage are invited to participate. The program advances scholarship, encourages new collaborations, and supports individuals in meeting their publishing goals by providing support, feedback, and accountability.

Participants will meet virtually (we recommend Skype, Google Hangouts, or Zoom) approximately monthly from the later part of 2019 throughout 2020—exact duration of the group is up to the members in each group. This time around we are setting up a Slack channel to allow group members to easily and quickly coordinate, as well as to get support in a timely fashion.

If this sounds interesting, please click [here](#) to fill out the signup form. We will work to connect you with a group and get you going! If you have any questions, please feel free to reach out to us: the ASFS Paper Incubator Program is designed and organized by Jake Lahne (jlahne@vt.edu), Charlotte Bilekoff and Greg de St. Maurice, with support from the ASFS Board.

NEW DOCTORATES

Anny Gaul successfully defended her dissertation and earned her doctorate from Georgetown University. Her dissertation is titled "Kitchen Histories in Modern North Africa." This fall, she will start a postdoctoral fellowship at Tufts University, where she'll be reworking the dissertation into a book manuscript and working on several new articles on the history of Arabic cookbooks and the ways that food can help us revisit histories of race and ethnicity in North Africa.

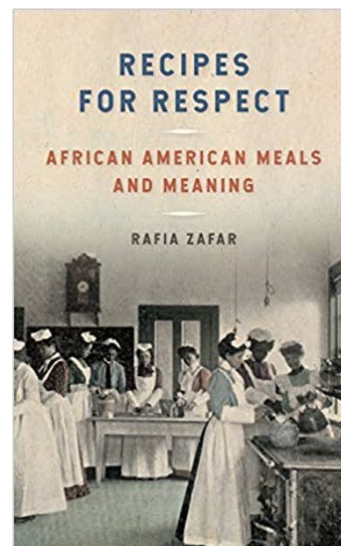
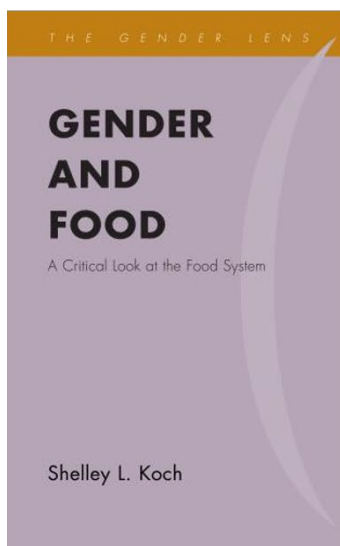
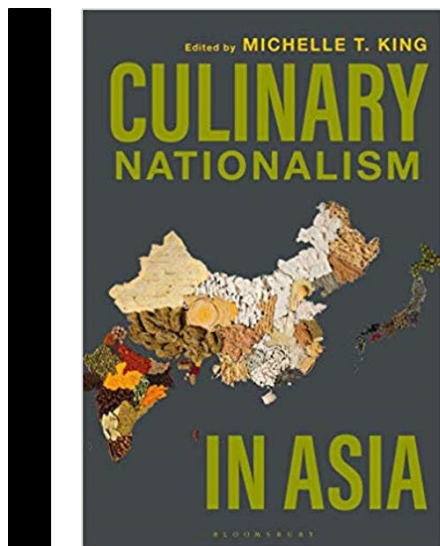
Jennifer Lacy-Nichols successfully defended her dissertation and earned her doctorate from the University of Melbourne. Her dissertation is titled "Soft drinks, obesity and corporate power: the Australian soft drink industry's political strategy to position itself as 'part of the solution' to obesity."

Emma McDonell successfully defended her dissertation and earned her doctorate from Indiana University. Her dissertation is titled "(Re)imagining Indian Food: Value, Uncertainty, and Potentiality in Peru's Quinoa Boom-Bust." This fall, she will start a new position as a Visiting Assistant Professor of Anthropology in the Social, Cultural & Justice Studies Department at the University of Tennessee at Chattanooga.

Alison Vincent successfully defended her dissertation and earned her doctorate from Central Queensland University. Her dissertation is titled "Sydney Eats, Melbourne Dines: Shaping Australian Tastes 1970–1995."

MEMBER PUBLICATIONS

BOOKS



King, Michelle T. ed. *Culinary Nationalism in Asia*. London: Bloomsbury Academic, 2019.

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

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

ARTICLES AND CHAPTERS

Finn, S. Margot. "Food Injustice: What the Food Movement Misses About Poverty and Inequality," *Breakthrough Journal* 11 (Summer 2019): 16-33.

Fuster M, Weindorf S, Mateo KF, Barata-Cavalcanti O, Leung MM. "'It's Sort Of, Like, in My Family's Blood': Exploring Latino Pre-adolescent Children and Their Parents' Perceived Cultural Influences on Food Practices." *Ecology of Food and Nutrition* (2019): 1-17.

Harris, Deborah A. and Rachel Romero. "Race, Four Farms, and a City: Color Blindness and the Austin, TX, Urban Farm Debate." *Humanity and Society* 43, no. 3 (2018): 227-249.

Hudgins, Sharon. "Sourcing and Saving Food in Siberian Kitchens," *Gastronomica: The Journal of Critical Food Studies* (University of California Press) 19, no. 3 (Fall 2019): 29-40.

Lacy-Nichols, Jennifer., G. Scrinis, and R. Carey. "The politics of voluntary self-regulation: Insights from the development and promotion of the Australian Beverages Council's Commitment." *Public Health Nutrition* (August 2019): 1-12.

Lallani, Shayan S. "The World on a Ship: Producing Cosmopolitan Dining on Mass-Market Cruises." *Food, Culture & Society* 22, no. 4 (2019): 485-504.

McDonell, Emma. "Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs' Narratives of Lost/Discovered Foods." *Anthropology of Food* 14 (2019).

Miller, Bonnie M. "Race and Region: Tracing the Cultural Pathways of Rice Consumption in the United States, 1680-1960." *Global Food History* 5, no. 3 (November 2019).

Rath, Eric C. "Writing 'International' Cuisine in Japan: Murai Gensai's 1903 Culinary Novel *Kuidōraku*," in *Culinary Nationalism in Asia*, edited by Michelle King, 173-192. New York: Bloomsbury, 2019.

Spackman, Christy. "Ordering Volatile Openings: Instrumentation and the Rationalization of Bodily Odors," *Food, Culture & Society* 22, no. 5 (2019).

Tarulevicz, N. "Untouched by Human Hands: Making and Marketing Milk in Singapore, 1900-2007" in *Routledge Handbook of Food in Asia*, edited by Cecilia Leong-Salobir, 193-207. New York: Routledge, 2019.

MEMBER NEWS



[Ken Albala's kitchen with all the equipment in situ. Credit: Ken Albala.]

Ken Albala recently finished the filming of his new 24-part series on historic cooking for The Great Courses company. It includes hands-on demonstrations of recipes from ancient times to the 1980s. It is tentatively titled *Cooking Across the Ages* and will be available early in the new year.

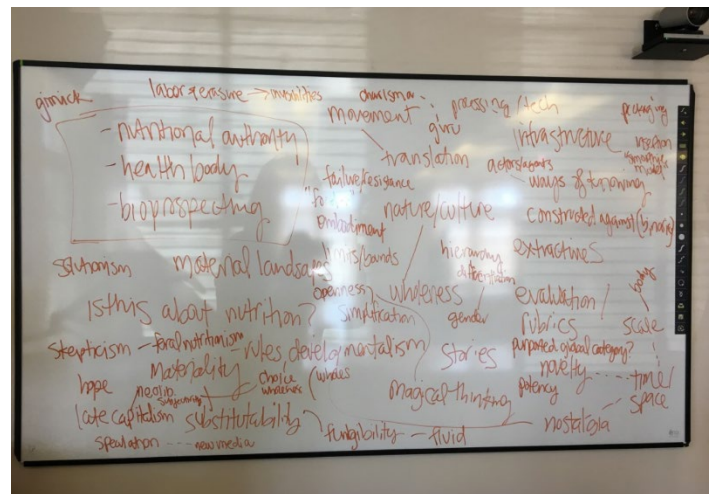
Melissa Fuster and **Krishnendu Ray** are collaborating on "Applying Innovative Approaches to Design and Implement an Intervention to Improve Cardiovascular Health in Hispanic/Latino communities through Restaurants" - a five-year project funded through the National Institutes of Health.

Deborah A. Harris has been promoted to Full Professor in the Department of Sociology at Texas State University.

Sharon Hudgins' *Siberian cookbook, T-Bone Whacks and Caviar Snacks* (University of North Texas Press, 2018) was a finalist in the Silk Road category for the 2019 Gourmand World Cookbook Awards. She was featured in an interview about that cookbook on Christopher Kimball's Milk Street Radio program, in a segment titled "My Siberian Adventure: The Joys of Mystery Meat,

Power Outages, Evil Spirits and The Stove from Hell" (www.177milkstreet.com, episode 310, March 29, 2019). She was also interviewed about her latest book (as editor), *Food on the Move: Dining on the Legendary Railway Journeys of the World* (Reaktion Books, 2019), on Peter Greenberg's Eye on Travel program on CBS Radio (March 23, 2019), and for James D. Porterfield's railway culinary column, "On the Menu," in *Railfan & Railroad* magazine (December 2018). As a lecturer on history, culture, and food, she gave five presentations on Smithsonian Journeys' "Arctic Explorer by Private Train" tour from Moscow and St. Petersburg to the Russian and Norwegian Arctic in winter 2018-2019. And on four Viking Ocean Cruises around the British Isles, Norway, and seven countries of the Baltic region, she gave several lectures about the traditional, modern, and festival foods of those countries. In August she also celebrated her twenty-second year as the food columnist for *German Life* magazine (USA).

Zeynep Kiliç was promoted to Full Professor in May 2019 and also received the "University of Alaska-Anchorage Professor of the Year: Influence in Education Award" from the National Society of Leadership and Success' UAA chapter. Her documentary *Tables of Istanbul* also received its 9th award in Dec 2018 (International Open Film Festival, Jury Choice Award in the Documentary Feature Film Category).



[Collective brainstorm at the closing of the *Critical Approaches to Superfoods* Workshop at Indiana University in March. The crosscurrents and overlaps could barely fit on the whiteboard. Credit: Emma McDonnell]

An update on **The Critical Approaches to Superfoods Workshop** by organizer **Emma McDonnell**. The workshop took place at Indiana University March 21-23, 2019. The workshop featured twelve presentations on a wide variety of topics including the ways malnutrition programs using fish flour in Chile intersect with colonial logics, how the politics of race and place are remade

in the marketing of Rooibos as a superfood, and the introduction of kale consumption and cottage production in the Philippines. The workshop featured a keynote lecture by Dr. Julie Guthman (UC Santa Cruz) titled "The Problem with Solutions." Guthman elaborated her thinking on "solutionism," an approach to tackling complex problems that starts with an attractive solution and only then searches for problems to apply the solution to. The theme of the talk proved incredibly apt for the presentations that followed during the rest of the workshop and offered a framework for connecting the diverse topics presenters addressed. We organizers — Richard Wilk, Sarah Osterhoudt, and I — could not have been more pleased with the many points of overlap in the diverse themes addressed. As a group, workshop participants charted emergent themes during the workshop wrap-up discussion, documented below in what happens to also be the

only picture we managed to take during the entire workshop (a slip not unrelated to the stimulating workshop content, that left us organizers engrossed in the presentations and neglecting photography). We have now secured a contract with Bloomsbury, so stay tuned for *Critical Approaches to Superfoods* book in 2020!

Eric C. Rath won a Scholar's Grant from the Culinary Historians of New York for research on Japanese cuisine depicted in the 17th century picture scroll "The Tale of the Mouse."

Rafia Zafar had an interview with the St. Louis Public Radio/NPR affiliate about her new book, *Recipes for Respect: African American Meals and Meaning* (2019). Watch it [here!](#)



[From the left: Anchorage Visitor's Center, Turkish picnic, UAA campus trail between dorms, ASFS Board Members serving hungry diners at the Turkish picnic, local AK flora, the midnight sun. Credit: KC Hysmith]

ANNOUNCEMENTS

Gastronomica: The Journal of Critical Food Studies is seeking new book and film reviewers! If you are interested in contributing to future issues, please reach out via the following form, and our book reviews editor, Caitlin Morgan, will be in touch with you shortly: <http://tiny.cc/9061dz>

A PhD scholarship on the topic of "**Imagined Food Safeties**" is available at the University of Tasmania, Australia, to work with Dr Nicki Tarulevicz. The scholarship is annually indexed, and pays approximately \$A 28000 per year, for 3.5 years, commencing in 2020. Note that the Australian system has very limited course-work and a large dissertation. Projects may focus on a specific geographical exemplar, or on connections between points, or on a specific issue/product. Applications close 31 October 2019, full details can be found [here](#).

The Premodern Food Cultures Conference will take place on October 17-19, 2019 at the University of Minnesota, Twin Cities. This conference brings together scholars of the premodern world and local Twin Cities food and beverage producers to explore the long and varied histories of issues such as sustainability, international trade, and food inequality, as well as community notions about who, what, where and how people should and do eat. While modern scientific research has revolutionized methods of food production and forms of consumption, culture is and has been central in the ways in which we choose what and how to eat and drink, and with whom. The talks and events in this conference are designed to help us see how culture—in the form of ethics, family and communal identity, archives and memory, or trade and migration—not only shaped the premodern food landscape but continues to do so in the local Twin Cities food scene. Learn more here: <https://premodernfoodcultures.wordpress.com/>

ANNOUNCEMENTS CONT.

The 9th International Conference on Child and Teen Consumption will take place on June 16-18, 2020 and is hosted by the Department of Childhood Studies at Rutgers University—Camden, NJ, USA. This year's conference focuses on "Inequality and Identity in Consumer Markets, Media, and Industries." At CTC 2020, we invite research and approaches which seek to interrogate the interplay between identity and inequality in child and teen consumption—be it through commercial markets and media, material practices or industry/practitioner efforts. To this end, we pose a number of questions: What kind of "child" is invoked or implied in the development and marketing of goods or technologies? How does young people's engagement with media and consumer products at once reproduce or contest the logics/values of culture industries? In what ways do young people use the consumer-media tools available to them to enact identities, challenge cultural power, and/or understand and contest their own marginalities? In the tradition and spirit of CTC, we encourage inter- and cross-disciplinary thinking and research to address these and other issues relevant to child and teen consumption. Contributions from anthropology, consumer research, childhood studies, history, girlhood studies, media studies, American studies, critical race and ethnic studies, literary studies, gender studies, policy, sociology, geography, and psychology—among others—are welcome. Confirmed Keynote Speakers include Dr. Amy Best (George Mason University, USA), Dr. Helle Strandgaard Jensen (Aarhus University, Denmark), and Dr. Fikile Nxumalo (University of Toronto, Canada).

Deadline for submission of proposals: November: 5, 2019

Deadline to apply for PhD Workshop: November: 5, 2019

Go to <https://childhood.camden.rutgers.edu/ctc2020/> to submit an abstract.



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