Scarborough Fare
ASFS/AFHVS/CAFS
Annual Conference
June 22-25, 2016

Hosted by the Culinaria Research Centre
University of Toronto Scarborough
Toronto, Ontario, Canada
Scarborough Fare: Global Foodways and Local Foods in a Transnational City

ASFS/AFHVS/CAFS ANNUAL CONFERENCE
June 22-25, 2016

Hosted by the Culinaria Research Centre, University of Toronto Scarborough, Toronto, Ontario, Canada

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Association for the Study of Food and Society (ASFS)
The Association for the Study of Food and Society was founded in 1985 with the goals of promoting interdisciplinary approaches to food, society, and culture. It has continued that mission by holding annual meetings and through the publication of the journal, *Food, Culture & Society*, which has received awards for design and content.

[www.food-culture.org](http://www.food-culture.org)

Agriculture, Food and Human Values Society (AFHVS)
The Agriculture, Food, and Human Values Society was formed in 1987 and promotes interdisciplinary research and scholarship on the values, visions, and structures underlying contemporary food systems, nationally and internationally. Through conferences and its journal, *Agriculture and Human Values*, it explores alternative visions of more democratic and decentralized food systems that sustain local and regional communities, cultures, and habitats.

[afhvs.wildapricot.org](http://afhvs.wildapricot.org)

Canadian Association for Food Studies (CAFS)
The Canadian Association for Food Studies/L’Association canadienne des études sur l’alimentation was founded in 2005 by academics and professionals from governmental and community organizations interested in promoting interdisciplinary scholarship in the broad area of food systems, including but not limited to food policy, production, distribution, and consumption. Its peer-reviewed journal, *Canadian Food Studies/La Revue canadienne des études sur l’alimentation*, is published online in open-access format at [www.canadianfoodstudies.ca](http://www.canadianfoodstudies.ca).

[www.foodstudies.ca](http://www.foodstudies.ca)

Society for the Anthropology of Food and Nutrition (SAFN)
AFHVS and ASFS are pleased to welcome the Society for the Anthropology of Food and Nutrition (SAFN). SAFN was organized in 1974 in response to the increased interest in the interface between social sciences and human nutrition among members of the American Anthropology Association. For this conference, we thank SAFN for sponsoring two sessions (D1 and K8).

[foodanthro.com/about-safn/](http://foodanthro.com/about-safn/)

Conference Planning Committee

Sanchia deSouza, *Conference Manager*
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Mary Beckie, Kimberly Johnson, Charles Levkoe, Christy Spackman, *Program Committee*
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Ryan Whibbs, Martha Stiegman, and Lauren Kepkiewicz, *Field Trip Committee*
Irina Mihalache, Emma Hoffman, Christopher Wai, *Dine Around Coordinators*
Jayeeta Sharma, *Banquet Organizer*
Joel Dickau, *Webmaster and Volunteer Coordinator*
Nancy Snow, *CAFS Exploration Gallery*
Deborah Hahn, Frank Villiva, Cindy Insley, *UTSC Conference Services*
Carmen Yung, *Conference Logo Design*
Welcome to the Culinaria Research Centre and the University of Toronto Scarborough

The University of Toronto Scarborough (UTSC) and the Culinaria Research Centre are pleased to host the Joint 2016 Annual Meetings and Conference of the Association for the Study of Food and Society; the Agriculture, Food, and Human Values Society; and the Canadian Association for Food Studies – the first time the three organizations have met together. The conference theme, “Scarborough Fare: Global Foodways and Local Foods in a Transnational City,” emphasizes the changing nature of food production, distribution, and consumption as people, goods, foods, and culinary and agricultural knowledge move over long distances and across cultural and national borders. It explores the development of cities and their transnational marketplaces where new and old migrants, entrepreneurs and emerging migrant-origin middle classes settle in suburbs such as Scarborough, rather than in older downtown districts such as the historic Toronto Chinatown along Spadina. To understand global and local food systems, we must give due attention to migrants, whether from rural districts or from cities, for they have historically provided knowledge and labour necessary to feed societies, while also altering the foodways of long-time natives of the areas where they settle.

The University of Toronto is one university with three campuses. UTSC is located in the heart of one of the most diverse communities in the world. UTSC students speak more than 100 different languages at home and that diversity is reflected in the breadth of Scarborough’s food shops, restaurants, cafes, take-out eateries, urban farms, and businesses. The second largest cluster of food-related employment in North America, Toronto and the surrounding area is home as well to creative efforts to create a more equitable, more sustainable food system. For a taste of Scarborough, join our Dine Around; make sure to read through the “Scarborough Fare: Our Many Marvelous Kitchens” cookbook, a student community cookbook; and go online to our SALT (Scarborough, Savour a Little Taste) webpage (www.salt.to) for an interactive introduction to Scarborough’s textured foodscape.

The Culinaria Research Centre is the hub for food studies at the University of Toronto. With more than thirty affiliated faculty, our centre is dedicated to documenting, preserving, and studying the world’s culinary diversity. Culinaria is currently hosting the prestigious Connaught Cross-Cultural/Cross-Divisional Seminar as part of the international collaborative research project, City Food, which studies migrants’ contributions to urban food systems. To learn more about the project, plan to attend the Friday night plenary panel with speakers from Delhi, Adelaide, and São Paulo. Our new Kitchen Teaching Laboratory will host a number of exciting demonstrations during the conference.

A conference like this one depends on the extraordinary efforts of many people. Sanchia de Souza, our conference manager, deserves special thanks for her hard work of organizing and administration. Thanks as well to program chair Donna Gabaccia and Culinaria faculty including Irina Mihalache and Jayeeta Sharma. We are indebted to more than 25 wonderful undergraduate and graduate volunteers; UTSC’s Retail and Conference Services, especially Frank Villivà; and our many tour guides.

For the next few days, welcome to Toronto and the University of Toronto Scarborough. Enjoy a fascinating array of panels, posters, cultural events, tours, art exhibits, and kitchen sessions. As well, join us on and off campus for just a few of Scarborough’s many tastes.

Jeffrey Pilcher, Conference Chair

Daniel Bender, Director, Culinaria Research Centre
Special Thanks to Conference Sponsors

Gold

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UTSC Principal
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Biodynamic and Organic Certified Wines
Connaught Cross-Divisional/Cross-Cultural Seminar

Silver

New York University Department of Nutrition and Food Studies
Krishnendu Ray, Chair
University of the Pacific Food Studies Master of Arts
Ken Albala, Director
University of Toronto Anne Tanenbaum Centre for Jewish Studies
Anna Shternshis, Acting Director
University of Toronto Department of History
Nick Terpstra, Chair
University of Toronto New College
Yves Roberge, Principal

Bronze

Athabasca University Press
Ryerson University Food Security Certificate
Mustafa Koç, Director
University of Arkansas Press
University of Toronto David Chu Asian-Pacific Chair
Takashi Fujitani, Chair
University of Toronto Munk School Asian Institute
Ritu Birla, Director
University of Toronto Munk School Centre for South Asian Studies
Katharine Rankin, Interim Director
UTSC Centre for Critical Development Studies
Leslie Chan, Acting Director

Exhibitors

Humanities Wing HW 305
Thursday, Friday, Saturday, 9:00 AM – 4:00 PM
Bloomsbury
Columbia University Press
Gow Hastings Architects
McGill-Queen’s University Press
New York University Press
Rowman and Littlefield
The Scholar’s Choice
Taylor and Francis UK
University of California Press
Congratulations to Prize Winners

**AFHVS**
**Excellence in Research Award**
Rick Welsh, Syracuse University

**Undergraduate Student Paper Award**
Vincent Wisehoon, Syracuse University
*The Origin and Lifespan of Food Assistance Programs during the Great Depression*

**Graduate Student Paper Award**
Emily Reisman, UC-Santa Cruz
*Troubling Tradition, Community and Self-Reliance: Reframing Expectations for Village Seed Banks*

**ASFS**
**Alex McIntosh Graduate Student Paper Award**
Bradley M. Jones, Washington University in St. Louis
*Consuming Heritage: Politics and Patrimony in the Reinvention of Lowcountry Cuisine*
Supervising Professor: Glenn Stone

**William Whit Undergraduate Student Paper Award**
Renata Kristen, U of Amsterdam
*Doctor to Patient as Farmer to Vegetable: Exploring connections between healing and agriculture*
Supervising Professor: Eileen Moyer

**ASFS Book Award**
Angela Jill Cooley, Minnesota State University
*To Live and Dine in Dixie: The Evolution of Urban Food Culture in the Jim Crow South*
University of Georgia Press, 2015

**Warren Belasco Article Prize**
Shana Klein, University of New Mexico

**Pedagogy Award**
Sally Frey and Nadine Lehrer, Chatham University
*Food Studies 532: Sustainable Meat Production*

**CAFS**
**Student Paper Award in Food Studies**
Tammara Soma, University of Toronto
*(Re)framing the food waste narrative: An analysis of contemporary urban food consumption and food waste in Indonesia*

**Award for Excellence in Public Service**
Alison Blay-Palmer, Wilfrid Laurier Univeristy
EVENTS

Wednesday, June 22

Welcome Reception
5:00 – 7:00 PM.
Meeting Place and Fred Urquhart Garden
The opening reception will be held in the courtyard of Scarborough College’s original building, created by architect John Andrews, who won international acclaim and went on to design the CN Tower. Overlooking the dramatic Highland Creek Valley and combining elements of factory and ziggurat, the Andrews Building is widely considered to be one of North America’s finest examples of mid-century Brutalist architecture. We will be serving a variety of dim sum to accompany Southbrook Vineyard’s biodynamic and organic wines and Steam Whistle local pilsner beer. (FREE — SIGN UP AT REGISTRATION)

Gala Opening Reception for Place Settings: Diasporic Food Identities
7:00 – 9:00 PM.
Doris McCarthy Gallery
Featuring works by contemporary Toronto artists Basil AlZeri, Tonia Di Risio, and Susana Reisman, and curated by Anya Baker, Leah Moncada, and Madeline Smolarz, this exhibition explores food as a reflection of diasporic identities and as a connection with others.

Canadian Association for Food Studies Social
7:30 – 9:30
Rex’s Den. Student Centre SL First Floor
All members and friends are welcome to attend. Light snacks will be served. (Cash Bar)

Thursday, June 23

CAFS Lunch-Time Roundtable
11:30 AM – 1:30 PM.
Humanities Wing HW 215
Food Governance Innovations for Systems Transformations. Co-organized with Food Secure Canada: Chaired by Peter Andree, Carleton University and Irena Knezevic, Carleton University. Featuring Diana Bronson, Food Secure Canada; Jill Clark, Ohio State University; Lauren Baker, Toronto Food Policy Council; Molly Anderson, Middlebury College; Sasha McNicholl, Food Secure Canada. (Finger foods and drinks provided by Wilfred Laurier Centre for Sustainable Food Systems.)

Beer Tent
4:30 – 5:30 PM.
Meeting Place and Fred Urquhart Garden
Join us for this venerable Canadian institution, a favorite at the “Learneds,” as the annual Congress of the Humanities and Social Sciences was formerly known. We will be serving a mix of local beers, ciders, and wine. (Cash Bar)

Association Prizes
5:30 PM.
Academic Resource Centre AC 223
Winners will be recognized before the Plenary.
Scarborough Dine Around
7:00 – 9:30 PM.
Buses depart from driveway in front of Recreation Centre RC and Student Centre SL
Scarborough is a prominent destination for new Canadians and boasts an extraordinary diversity of restaurants, groceries, and take-out shops. The Dine Around will allow you to visit and choose from three neighborhoods exemplifying the city’s regional cuisines. Transportation to and from UTSC and the Delta hotel will be provided. Dining suggestions and interpretative background curated by University of Toronto Master of Museum Studies candidates. We haven’t made reservations, and these are popular places, so you may find a wait in one place. But there will be several others nearby.

Friday, June 24

Almost a Full Kitchen
10:15 – 11:30 AM.
Doris McCarthy Gallery DM
Basil AlZeri will incorporate two functional sculptures in his performance of an every-day action that combines ritual, survival and practical methods to bring the labour of preparing a meal to the very forefront.

ASSOCIATION MEETINGS
11:30 AM - 1:30 PM
AFHVS Board Meeting
Science Wing SW 403
ASFS Board Meeting
Science Wing SW 313
CAFS General Meeting
Humanities Wing HW 214

Food, Culture & Society Editorial Board Meeting
3:15 – 4:30 PM.
Humanities Wing HW 525C

Miller Lash House Banquet
6:30 – 9:00 PM
Shuttle Bus departs from driveway in front of Recreation Centre RC and Student Centre SL or walk on the path from the Fred Urquhart Garden behind the Humanities Wing.
The banquet will be held in the historic Miller Lash House, built in Arts and Crafts style in 1913, in the wooded Highland Creek Valley below the main campus buildings. The banquet will feature signature dishes of Scarborough’s immigrant communities, both vegetarian and non-vegetarian, including fresh dosas cooked on-site by chefs from Nilgiri’s Restaurant; Chinese Halal Restaurant’s whole, cumin roasted lamb and dumplings; and Bella’s Lechon Restaurant’s whole Filipino roasted pork, pancit (noodles), and vegetables.

Saturday, June 25

Presidential Luncheon
11:30 AM – 1:30 PM
Meeting Place Sciences Wing SW Level Two
The lunch will have a West Indian theme. (Free with advanced registration)
AFHVS President Philip H. Howard, Michigan State University
Decoding Diversity in the Food System: Wheat and Bread in North America
ASFS President Krishnendu Ray, New York University
The Good Taste of Poor People
FIELD TRIPS

Niagara Wine Tour
8:00AM to 5:00PM
Niagara winemakers have made dramatic advances in the last few decades, taking advantage of the unique terroir of the region, including long summer days to ripen noble grapes. This tour will taste wines from three renowned vineyards guided by Carleton University wine historian and critic Professor Rod Phillips and Professor Tony B. Shaw of the Cool Climate Oenology and Viticulture Institute at Brock University.

Monforte Dairy
8:30AM to 5:00PM
Monforte Dairy produces renowned goat, sheep, water buffalo, and cow’s milk cheeses in the historic southwestern Ontario town of Stratford (also known for its Shakespeare festival). Tour the cheese-making facility with Ruth Klahsen, meet innovative Amish and Mennonite dairy farmers, and discuss the ethical, faith and political values that shape the Monforte mission.

Dishing Up Toronto
1:00 to 5:00PM
Toronto’s new Ward Museum, in collaboration with Heritage Toronto and the Culinaria Research Centre, is introducing a series of food tours to often-overlooked neighborhoods through the life stories of local residents who have developed and will lead the tours. Dishes selected by local residents bring migration stories to life and facilitate reflection around questions of identity, migration, home, citizenship and belonging.

Bee Connected to Aboriginal Toronto
8:30 to 3:30
Beekeeper Brian Hamlin introduces the practice and politics of urban beekeeping as well as the food practices of aboriginal Toronto, past and present. The tour will visit several of his hives on the rooftops of University of Toronto buildings, including First Nation’s house. It will include tastes of local honeys and a lunch of indigenous foods.

Rooftops: Food’s New Frontier
8:30 AM – 4:30PM
With the rapidly growing population and dense built environment of many cities, along with increasingly contested suburban sprawl, scaling food production upwards is now more than ever a necessity. The various ways these tour sites have adapted rooftop growing to make it their own: teaching, co-operative, production and distribution, are just the few diverse methods we will see. Tour organized by Toronto Urban Growers.

City and Community Food Centres
9 AM – 4:15 PM
Toronto houses many food centres that seek to transform and bridge diverse communities while addressing neighbourhood pockets of food deserts and food insecurity. These tour sites each have addressed different diverse food needs, some of them focusing at the neighbourhood level, others operating citywide – all of them working to bring good food in the city. Tour organized by Toronto Urban Growers.
Downtown East: Gardening Across Ages and Cultures
9:00 AM – 1:45 PM
Gardening cuts across all ages and cultures. Toronto’s densely mixed population in downtown east is occupied by two city wards (27 and 28), home to North America’s largest social housing districts in the middle of multi-million-dollar homes. This area is also adjacent to the central and busiest hub of downtown – Yonge and Dundas. A brief walking tour throughout this area will reveal the diversity in gardening methods, stakeholders involved, organizations partnering, as a means to bring respect for nature, and for community connections. Tour organized by Toronto Urban Growers.

Indigenous Foodways
9:00 AM – 1:45 PM
This bus tour led by First Story Toronto will visit historical landmarks that illustrate the foodways of the Anishnaabe, Haudenasaunee and Wendat nations who stewarded these lands for generations prior to Canadian colonization. In addition, Ange Loft, Haudenasaunee artist and artistic director of Jumbalise Theatre, will perform the “Dish with One Spoon” which explores the contemporary significance of the treaty framework established by the Anishanabe and Haudenasaunee nations.

Toronto’s Markets
9:00 AM-4:00PM
Walking through the heart of downtown, this city tour visits historic Kensington Market and St. Lawrence Market, as well as the sites of food markets now gone. The tour connects changing social landscapes and immigrant foodways to the evolving urban form of Toronto. There will also be a market-themed lunch at the Chef’s House, the restaurant of George Brown College, Centre for Hospitality and Culinary Arts, one of Canada’s most innovative culinary schools.
Schedule at a Glance

Wednesday, June 22

7:30 AM – 9:00 PM Shuttle Buses run from Delta Hotel to UTSC (pickup at driveway in front of Recreation Centre RC and Student Centre SL, see the shuttle bus schedule available on the conference website)

7:30 AM – 6:00 PM Registration

8:00 AM – 5:00 PM Field Trips (Meet your guide at the registration desk)

5:00 PM – 7:00 PM Welcome Reception

7:00 PM – 9:00 PM Opening: Place Settings: Diasporic Food Identities

7:30 PM – 9:30 PM Canadian Association for Food Studies Social

5:30 PM – 7:00 PM Plenary Conversation: Re-Rooting Toronto’s Food Region: Academic, Policy and Practical Perspectives

7:00 PM – 9:30 PM Dine Around Buses Run

Thursday, June 23

7:00 AM – 9:30 PM Shuttle Buses run from Delta Hotel to UTSC (see schedule)

7:30 AM – 5:00 PM Registration

7:30 AM – 8:30 AM Asian Continental Breakfast and Coffee

8:30 AM – 9:45 AM Morning Session 1

9:45 AM – 10:15 AM Coffee Break

10:15 AM – 11:30 AM Morning Session 2

11:30 AM – 1:30 PM Lunch (on your own)

1:30 PM – 2:45 PM Afternoon Session 1

2:45 PM – 3:15 PM Coffee Break

3:15 PM – 4:30 PM Afternoon Session 2

4:30 PM – 5:30 PM Beer Tent

Friday, June 24

7:00 AM – 9:00 PM Shuttle Buses run from Delta Hotel to UTSC (see schedule)

7:30 AM – 5:00 PM Registration

7:30 AM – 8:30 AM Asian Continental Breakfast and Coffee

8:30 AM – 9:45 AM Morning Session 1

9:45 AM – 10:15 AM Coffee Break

10:15 AM – 11:30 AM Morning Session 2

11:30 AM – 1:30 PM Lunch (on your own)

1:30 PM – 2:45 PM Afternoon Session 1

2:45 PM – 3:15 PM Coffee Break

3:15 PM – 4:30 PM Afternoon Session 2

5:00 PM – 6:15 PM Plenary Panel: City Food: Lessons from People on the Move

6:30 PM – 9:00 PM Banquet

Saturday, June 25

7:00 AM – 5:00 PM Shuttle Buses run from Delta Hotel to UTSC (see schedule)

7:30 AM – 12:00 PM Registration
7:30 AM – 8:30 AM Asian Continental Breakfast and Coffee
8:30 AM – 9:45 AM Morning Session 1
9:45 AM – 10:15 AM Coffee Break
10:15 AM – 11:30 AM Morning Session 2

11:30 AM – 1:30 PM Presidential Luncheon
1:30 PM – 2:45 PM Afternoon Session 1
2:45 PM – 3:15 PM Coffee Break
3:15 PM – 4:30 PM Afternoon Session 2
Plenary Panels

Re-Rooting Toronto's Food Region: Academic, Policy and Practical Perspectives
Thursday, June 23, 5:30 – 7:00 PM
Academic Resource Centre AC 223

Lauren Baker (Toronto Food Policy Council) and Harriet Friedmann (University of Toronto) host a conversation with food system innovators in the dynamic Toronto region on the themes of cultural and biological diversity. Our guests are ecological farmer and farm policy advocate Bryan Gilvesy (Alternate Land Use Services); chef and food service pioneer Joshna Maharaj; Jewish roots in diaspora organizer Sabrina Malach (Shoresh Jewish Environmental Programs); and food justice activist Utcha Sawyers (FoodShare Toronto, Food Justice Movement, Black Creek Community Farm).

Toronto is unique in its aboriginal past and its layered histories of diasporic crops and cuisines. We will set the table for the conversation by introducing the idea of (re)rooting diverse foodways in our shared habitat, and invite our guests to address the following questions to help us and the audience understand how we are changing our region:
How have our varied roots established or failed to root in the soils and cooking pots of our region? How can indigenous roots be acknowledged and recovered in this dynamic context? How does absorption into industrial agriculture and food preparation play out in relation to efforts to enliven biological and cultural diversity? How can we best work with, against, or outside of locked-in institutions?

Lauren Baker, PhD, has over 20 years of experience working on food system issues. Her expertise ranges from research on maize agrobiodiversity in Mexico to negotiating and developing municipal food policy and programs. Lauren currently is working as a consultant with the Global Alliance for the Future of Food, supporting their strategic initiatives and programs. She is the author of Corn meets Maize: Food Movements and Markets in Mexico (2013).

Harriet Friedmann is a Professor Emeritus of Sociology and Fellow of the Centre for International Studies at the University of Toronto. Her publications in several social science disciplines span several aspects of food and agriculture, notably through the food regimes approach which she developed with Philip McMichael. Her current project is Global Political Ecology of Food. She received the 2011 Lifetime Achievement award by the Canadian Association for Food Studies.

Bryan Gilvesy is a farmer and the proprietor of Y U Ranch, producing grass fed beef in Norfolk County, Ontario. Since 2006, Bryan Gilvesy has been an advocate of valuing nature’s benefits to engage communities and farmers as key environmental solution providers. He is executive Director of ALUS Canada and Past Co-Chair of the Sustain Ontario Steering Committee.

Joshna Maharaj is a busy chef with big ideas about good food! Her strong social justice and sustainability ethics flourished during her time at The Stop Community Food Centre, where she built innovative and delicious community food programs, putting a grassroots kitchen on par with the rest of the kitchens in the city.
Sabrina Malach is the director of community outreach for Shoresh, a grassroots Jewish environmental organization. Deeply rooted in Toronto’s urban agriculture movement, she started as a compost intern with Mike Nevin at FoodShare in 2002 and now runs 3 community gardens throughout the GTA. A tireless advocate to save the bees, Sabrina is the resident beekeeper at Bela Farm.

Utcha Sawyers is a Food Justice & Community Animation Manager at FoodShare Toronto. With over 15 years of devotion to social justice activism work within communities of colour and low-income communities both locally and internationally, Utcha brings to the table a pollinated grassroots approach to the ever growing Food Justice and Food Sovereignty movement.

City Food: Lessons from People on the Move
Friday, June 24, 5:00 – 6:15 PM
Academic Resource Centre AC 223

City Food is an international research collaboration dedicated to analyzing and empowering the work of migrants and other mobile people in urban provisioning systems and food cultures. With partners on six continents, including academic institutions, vendor organizations, non-profit groups, and museums, City Food conducts comparative research on migrant marketplaces, gendered labor, culinary infrastructure, regulation, and sensory studies. Workshops have met in New York City (2014), Singapore (2015), Toronto (2015-2016), and Shanghai (2016).

Krishnendu Ray is Professor and Chair of the Department of Food Studies and Nutrition at New York University and President of the Association for the Study of Food and Society. His most recent book is The Ethnic Restaurateur (2016).

Amita Baviskar is Professor of Sociology at the Institute of Economic Growth, Delhi. Her research addresses the cultural politics of environment and development, focusing on resource rights, subaltern resistance and cultural identity in rural and urban India. She is the author and editor of several books, including In the Belly of the River: Tribal Conflicts over Development in the Narmada Valley.

Jean Duruz is an Adjunct Senior Research Fellow in the Hawke Research Institute at the University of South Australia. Her research focuses on food exchanges in global cities shaped by globalization and postcolonialism, particularly in the Asia Pacific region. Jean’s recent book, Eating Together: Food, Space and Identity in Malaysia and Singapore, was written with Gaik Cheng Khoo.

Marina de Camargo Heck is Professor, Researcher, and Associate Dean at the EAESP – Business School of São Paulo of FGV – Fundação Getulio Vargas. She received an MA in cultural studies from the University of Birmingham under the supervision of Stuart Hall and the Ph.D. from the Université de Sciences Sociales of Grenoble II, France, under the supervision of Jacques Dreyfus. Her books include Cozinha dos Imigrantes (Immigrant Cuisines, 1998) and Doces Sabores (Sweet Flavors, 2002), coauthored with Rosa Belluzzo.

Plenaries sponsored by the Connaught Cross-Cultural/Cross-Divisional Seminar
KITCHEN SESSIONS

The Culinaria Research Centre is proud to host a series of workshops, demonstrations, and tastings in its newly opened Kitchen Teaching Laboratory, located in the Science Wing SW 313. We can accommodate about 25 in each session. Seating will be on a first-come, first-served basis.

Thursday

Morning Session 1 (A) 8:30 – 9:45 AM.
Disruptive Tastings – Bringing STS into the Culinary Canon
Christy Spackman, Harvey Mudd College

Morning Session 2 (B) 10:15 – 11:30 AM.
The Taste of Survival
Naomi Duguid

Afternoon Session 1 (C) 1:30 – 2:45 PM.
The Bread I Eat Defines Me: A Local/Global Bread Tour
Sarah Elton, University of Toronto

Afternoon Session 2 (D) 3:15 – 4:30 PM.
Migrant Marketplaces in the Kitchen
Elizabeth Zanoni, Old Dominion University;
Michael Innis-Jiménez, University of Alabama;
Mark Kehren, Loras College; Timothy August,
Stony Brook University

Leda Cooks, University of Massachusetts;
Amherst, Lily Herakova, University of Maine

Afternoon Session 1 (G) 1:30 – 2:45 PM.
Monforte Dairy and Home Farm: Agriculture on a Human Scale

Afternoon Session 2 (H) 3:15 – 4:30 PM.
Empire of Spam
Adrian De Leon, University of Toronto; Hi’ilei Hobart, New York University; Josh Levy,
University of Illinois Urbana-Champaign

Saturday

Morning Session 1 (I) 8:30 – 9:45 AM
Uniting Culinary Arts and Food Systems Issues for Real World Problem Solving: Food Waste as a Case
Jonathan Deutsch, Drexel University; Ally Zeitz,
Drexel University; Brandy-Joe Milliron, Drexel University

Morning Session 2 (J) 10:15 – 11:30 AM.
Making the Scarborough Fare Cookbook

Friday

Morning Session 1 (E) 8:30 – 9:45 AM.
Kneading Community: Building a Community Breadhouse

Afternoon Session 2 (L) 3:15 – 4:30 PM.
Reception and Cooking Demonstration: Conversations with Chef Segismundo
Exhibitions

**Canadian Association for Food Studies Exploration Gallery**

*Gallery 1265 Meeting Place Science Wing SW Level Two*

**Wednesday 5:00 – 7:00 PM; Thursday 11:00 AM – 5:30 PM; Friday 11:00 AM – 4:00 PM; Saturday 11:00 AM – 2:00 PM**

Since 2011, the CAFS Exploration Gallery has served an important role in stimulating alternative engagements with food-related knowledge by presenting graphic, material-based, and experimental representations of research. This year’s 2016 gallery hosts a range of projects from printed posters to speculative works. Visit us during the conference. Curated by Nancy Snow.

**Place Settings: Diasporic Food Identities**

*Doris McCarthy Gallery*

**Wednesday 11:00 AM – 9:00 PM; Thursday 11:00 AM – 4:00 PM; Friday 10:00 AM – 4:00 PM; Saturday 12:00 – 5:00 PM**

Diasporic communities are defined in part by the strong ties they cultivate with their homeland. Embracing and trying to find a place within a different locality and cultural framework develops these ties into a hybrid identity that is unique to relocated peoples. Culturally distinctive food plays a central role in supporting these relationships, given the powerful connection between taste and memory. The artists in this exhibition, Basil AlZeri, Tonia Di Risio, and Susana Reisman, either belong to diasporic communities or have arrived in Toronto from elsewhere. Each artist’s sense of self, culture, and community connections are strengthened through interactions with food preparation and consumption. Through their works, the artists explore their personal, professional, and diasporic identities through their own domestic experiences with food. The artists seek to reconcile memories of their ancestral homelands with the ramifications of complex patterns of geographic dispersion and relocation. Curated by Anya Baker, Leah Moncada, and Madeline Smolarz. The opening reception will be held on Wednesday, June 22, from 7:00 – 9:00 PM.

**Philippine Food Exhibit**

**Wednesday and Thursday 7:00 AM – 10:30 PM; Friday 7:30 AM – 4:00 PM**

*UTSC Library Academic Resource Centre AC*

This traveling exhibit introduces the audience to Filipino food, tracing the influences that have shaped the cuisine, and celebrates quintessential Filipino cooking. It thereby seeks to showcase Philippine society and culture and to inspire and build greater mutual understanding. The exhibit was sponsored by the Philippine Consulate General of Toronto, Canada.
## Session Overview Thursday

<table>
<thead>
<tr>
<th>Time</th>
<th>Panel A</th>
<th>Panel B</th>
<th>Panel C</th>
<th>Panel D</th>
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# Session Overview Friday

<table>
<thead>
<tr>
<th>Session</th>
<th>Time</th>
<th>Content</th>
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<tr>
<td>MW 110</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E1. Panel: Power Dynamics in Partnerships for Food Sovereignty</td>
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<tr>
<td>MW 262</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E2. Panel: Power Dynamics in Partnerships for Food Sovereignty</td>
</tr>
<tr>
<td>HW 214</td>
<td>G: 1:30 - 2:45 PM</td>
<td>G2. Panel: Traditional food practices from the margin</td>
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<tr>
<td>HW 215</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E3. Panel: Community Food Provisioning</td>
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<tr>
<td>HW 215</td>
<td>F: 10:15 - 11:30 AM</td>
<td>F4. Panel: Constructing Sustainable Food Systems and Communities</td>
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<tr>
<td>HW 215</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E5. Panel: Consuming Natures: Race, Environment &amp; Food under U.S. Imperialism</td>
</tr>
<tr>
<td>HW 215</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H5. Roundtable: Wasted Food: Research, Policy and Practice</td>
</tr>
<tr>
<td>HW 308</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E6. Panel: Ethnic Grocery Stores I</td>
</tr>
<tr>
<td>HW 308</td>
<td>G: 1:30 - 2:45 PM</td>
<td>G6. Panel: Wine Across Disciplines and Cultures</td>
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<tr>
<td>HW 308</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H6. Panel: Critical Perspectives on Farmers and Workers</td>
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<tr>
<td>HW 308</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E7. Panel: Human Rights Agricultural Education, Food Policy, and Urban Design</td>
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<tr>
<td>HW 308</td>
<td>F: 10:15 - 11:30 AM</td>
<td>F7. Panel: Unfree and free labour relations in agrofood production I</td>
</tr>
<tr>
<td>HW 308</td>
<td>G: 1:30 - 2:45 PM</td>
<td>G7. Panel: Unfree and free labour relations in agrofood production II</td>
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<tr>
<td>HW 308</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H7. Panel: Chefs in the Kitchen and the School</td>
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<tr>
<td>HW 308</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E8. Panel: Flora and Fauna: Food literacy as a tool for navigating our food system</td>
</tr>
<tr>
<td>HW 308</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H8. Panel: Growing Community in Gardens</td>
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<tr>
<td>HW 308</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E9. Panel: Mole Poblano: Perspectives on Mexico’s National Dish</td>
</tr>
<tr>
<td>HW 308</td>
<td>G: 1:30 - 2:45 PM</td>
<td>G9. Roundtable: Green Meat: Is there an agro-ecological alternative to industrial meat?</td>
</tr>
<tr>
<td>HW 308</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H9. Roundtable: Comfort Food</td>
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<tr>
<td>HW 308</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E10. Panel: Power, Politics, and Food Regulation</td>
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<tr>
<td>HW 308</td>
<td>G: 1:30 - 2:45 PM</td>
<td>G10. Roundtable: Equitable, Inclusive, and Diverse Food on College Campuses</td>
</tr>
<tr>
<td>SW 313</td>
<td>E: 8:30 - 9:45 AM</td>
<td>E11. Workshop: Kneading Community: Building a Community Breadhouse</td>
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<tr>
<td>SW 313</td>
<td>H: 3:15 - 4:30 PM</td>
<td>H11. Workshop: Almost a Full Kitchen</td>
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<tr>
<td>DMG</td>
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<td>Poster Session</td>
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<tr>
<td>HW 305</td>
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<td>Poster Session</td>
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</table>
## Session Overview Saturday

<table>
<thead>
<tr>
<th>Time</th>
<th>I: 8:30 - 9:45 AM</th>
<th>J: 10:15 - 11:30 AM</th>
<th>K: 1:30 - 2:45 PM</th>
<th>L: 3:15 - 4:30 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I11. Panel:</strong></td>
<td>Food Cultures Around the World</td>
<td>Digital Food Studies</td>
<td>Panel: Food Sovereignty and Security</td>
<td>Panel: Thinking Food: Meaning and Identity</td>
</tr>
<tr>
<td><strong>I12. Roundtable:</strong></td>
<td>Caste Politics of Food in South Asia and South Asian Diasporas</td>
<td>Roundtable: Demystifying the peer-review process</td>
<td>Panel: Thinking Commensalities, Designing Food Experiences</td>
<td>Panel: Food Businesses</td>
</tr>
<tr>
<td><strong>I13. Panel:</strong></td>
<td>Teaching With and About Food</td>
<td>Panel: Grassroot Change and Democracy in Food Systems</td>
<td>Panel: Marketing Foods: Nutrition and Authenticity</td>
<td>Panel: Food design, sustainability, and development</td>
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<tr>
<td><strong>I14. Panel:</strong></td>
<td>Influence and Change in the Global Food System</td>
<td>Urban Agriculture</td>
<td>Agricultural Policy</td>
<td>Panel: Latin@’s’ Presence in the Food Industry</td>
</tr>
<tr>
<td><strong>I15. Roundtable:</strong></td>
<td>Changing Diets, Changing Minds: The Menus of Change</td>
<td>Panel: Food in Social Media</td>
<td>Urban Sustenance: Community and Innovation</td>
<td>Conversations in Food Studies: Boundaries</td>
</tr>
<tr>
<td><strong>I16. Panel:</strong></td>
<td>Panel: Navigating Water: Food, Farming and Sustainability</td>
<td>The Agrarian Question and the Political Ecology of Food</td>
<td>Panel: Beyond inclusion: Anti-racist and anti-colonial food justice praxis</td>
<td>Professional Development: Journals</td>
</tr>
<tr>
<td><strong>I17. Panel:</strong></td>
<td>Bread Studies: Communion and Communication</td>
<td>Philosophical Issues in Food Studies</td>
<td>Panel: Situating Animals in Food Systems</td>
<td>Panel: Food Security: Interventions and Innovations</td>
</tr>
<tr>
<td><strong>I18. Panel:</strong></td>
<td>Cooking Literacy</td>
<td>Regulating Agricultural Production: A Global Perspective</td>
<td>Roundtable: What can STS offer Food Studies?</td>
<td>Panel: Memory, Culture, and Identity in the Post-colonial world</td>
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<tr>
<td><strong>I19. Panel:</strong></td>
<td>Linguistic Analysis in Food Studies</td>
<td>The Rewards and Challenges of Teaching through Food</td>
<td>Developing Sustainable Dietary Guidance</td>
<td>Panel: Food Activism: GMOs and Beyond</td>
</tr>
<tr>
<td><strong>SW111. Workshop:</strong></td>
<td>Uniting Culinary Arts and Food Systems: Food Waste as a Case</td>
<td>Making the Scarborough Fare Cookbook</td>
<td>Diasporic Foods, Bodies, and Identities in North America</td>
<td>Reception and Cooking Demonstration: Chef Segismundo</td>
</tr>
</tbody>
</table>

Scarborough Fare 2016 ASFS/AFHVS/CAFS Program (Twitter #foodstudies2016)
WEDNESDAY, JUNE 22, 2016

7:30 AM – 6:00 PM. REGISTRATION
ARC Bay Windows on the ground floor of the Academic Resource Centre across from AC 223

7:00 – 9:00 PM. Gala Opening Reception for Place Settings: Diasporic Food Identities
Doris McCarthy Gallery DM

8:00 AM – 5:00 PM Field Trips
Please meet your guide at the registration desk 15 minutes before scheduled departure

7:30 – 9:30 PM. Canadian Association for Food Studies Social
Rex’s Den. Student Centre SL First Floor

5:00 – 7:00 PM. Welcome Reception
Meeting Place and Fred Urquhart Garden
THURSDAY, JUNE 23, 2016

7:30 AM – 5:00 PM. REGISTRATION
ARC Bay Windows on the ground floor of the Academic Resource Centre across from AC 223

7:30 – 8:30 AM. ASIAN CONTINENTAL BREAKFAST
Market Place Humanities Wing HW Level Two

8:30-9:45 AM. SESSION ONE (A)

Social Sciences Building MW 110

Chair: Elaine Power, Queens University

- Lesley Frank, Acadia University
  “I get formula from wherever I can, and beggars can’t be choosers“: Organizational responses to emergency needs for feeding the baby across Canada
- Sinikka Elliott, North Carolina State University; Sarah Bowen, North Carolina State University; Joslyn Brenton, Ithaca College; Annie Hardison-Moody, North Carolina State University
  Intersectionality and Food Justice: Lessons from a Community-Based, Participatory Project about Maternal Foodwork
- Norah Mackendrick, Rutgers University; Teja Pristavec, Rutgers University
  Between Careful and Crazy: Foodwork as a Balancing Act
- Kate Cairns, Rutgers University; Josée Johnston, University of Toronto

A2. Panel: Transforming Student Dining Through Nutritional Interventions
Social Sciences Building MW 262

Chair: Robert Valgenti, Lebanon Valley College

- Ryan Goernermann, Lebanon Valley College
  Tasting Food for a Better Tomorrow
- Sarah DiMaggio, Lebanon Valley College
  Eating to Perform: Improving Student Athlete Nutrition at Lebanon Valley College
- Sean Curry, Lebanon Valley College
  A Healthy Eating Dining Hall Intervention
- Kristin Robeson, Lebanon Valley College
  Dining Hall Orientation

Social Sciences Building MW 264

- Jill Clark, The Ohio State University
  John Glenn College of Public Affairs; Samina Raja; Julia Freedgood, American Farmland Trust; Kimberly Hodgson, Creating Healthy Places
  How democratic is food democracy? A study of eight U.S. local government food policy task forces
- Jennifer Whittaker, University at Buffalo
  Food Systems Planning and Healthy Communities Lab; Jill Clark; Samina Raja
  Rethinking Rural Food System Governance

“That’s the danger of ever reading Charlotte’s Web to your kids”: Meat-eating, mothering, and childhood innocence

Organizer: Kate Cairns
• Enjoli Hall, University at Buffalo Food Systems Planning and Healthy Communities Lab; Samina Raja  
*Harvesting Justice: Race, History, and Food Systems Planning in Dougherty County, Georgia*  
Organizer: Jennifer Whittaker

**A4. Panel: Contemplating Food Labour: Visibility and Justice in Educational Settings**  
**Humanities Wing HW 215**

• Lina Yamashita, University of California Davis  
*Making Visible the People Who Feed Us: Teaching Undergraduates about Labor in the Food System*

• Janette Byrd, Oregon State University  
*From Domestic Service to National Service: A Pathway to Advocating for School Food Service Worker Justice in the US*

• Nancy Aala, Independent Scholar; Jessica Jane Spayde, Marylhurst University; Patricia Allen, Marylhurst University  
*An Exploratory Analysis of Culinary Educators’ Constructs of Gender Equality*

• David Conner, University of Vermont; Florence Becot, University of Vermont  
*Service Learning and Entrepreneurship Education: Experiences of For-Profit Community Partners in University Classes*

**A5. Panel: Transnational Analysis of Food**  
**Humanities Wing HW 308**

• Merin Oleschuk, University of Toronto; Helen Vallianatos, University of Alberta  
*Bodies, Beauty and the Construction of Moral Boundaries among Arab Canadian Women*

• Lara Anderson, University of Melbourne, Australia  
*Australian Food Multiculturalism and the Plating up of Hispanic Cuisine*

• Kathleen Burke, King's College London  
* Bodies as sites of transnational exchange*

• Lucy Diekmann, Santa Clara University  
*Think globally, plant locally: Transnational gardens in Silicon Valley*

**A6. Panel: Imagining Food**  
**Humanities Wing HW 402**

• Jennifer Gaddis, University of Wisconsin-Madison  
*“Real food” in American schools: Techno-fix or paradigm shift?*

• Catherine Piccoli, Museum of Food and Drink  
*What Would You Do for a Food Museum?*

• Elizabeth Schaible, CUNY  
*Palate and Place ~ The Intersection of Food and Design, Then and Now*

• Rafi Grosgliek, Brandeis University; Julia Lerner, Ben-Gurion University of the Negev  
*Cooking Your “Self”: Emotions, Identities, and Collective Boundaries in Israeli “Culinareality”*

**A7. Panel: Food Deserts**  
**Humanities Wing HW 408**

• Rachel Engler-Stringer, University of Saskatchewan; Hasanthi Abeykoon, University of Saskatchewan; Jacinda Sigurdson, University of Saskatchewan; Nazeem Muhajarine, University of Saskatchewan  
*Grocery Shopping in the Inner City: Longitudinal Research Examining Impacts of the Opening of A Full-Service Grocery Store in a Former Food Desert*

• Nairne Cameron, Algoma University; Carter Vance, Algoma University; Daryl Nelligan, Algoma University  
*Food Deserts and Food Resilience: Perspectives from the Urban North*
• Ellie Holmes, University of British Columbia; Jennifer Black, University of British Columbia; Scott A. Lear, Simon Fraser University; Susan Barr, University of British Columbia
  Food Insecurity Among Food Bank Users: Pilot findings from a community consultation with Vancouver food bank members

• Amirmohsen Behjat, Univeristy of Victoria; Aleck Ostry, University of Victoria; Christina Miewald, University of Victoria and Simon Fraser University; Bernie Pauly, University of Victoria
  Do Farmers’ Markets Feed the Residents of Rural Food Deserts in British Columbia?

A8. Panel: The Ethics of Local Taste
Instructional Centre IC 326

• Shawn Trivette, University of Tennessee at Chattanooga
  Interrogating the Social Dynamics of Access to Local Foods in Rural Communities

• Michael Clark, University of Western Ontario
  Investigating a Food District: Mapping its Foodshed and Exploring its Potential for Local Economic Development

• Alena Cawthorne, York University
  The Tensions of Food System Localization in Ontario’s Buy-Local Procurement

• Anna Reznickova, University of Wisconsin, Madison; Lydia Zepeda, University of Wisconsin, Madison
  Mind the local food gap: Producers’ misconceptions about those who do not consume local food in Madison, WI

A9. Panel: Retail and the Moral Economy
Instructional Centre IC 328

• Kara Young, University of California, Berkeley
  The Moral Economy of Eating

• Melanie Bedore, Quest University
  Locating the 'good' in good food boxes: Retail community food projects as moral economies of care

• Kristin Burnett, Lakehead University; Kelly Skinner, University of Waterloo
  Food Insecurity, Northern First Nations, and the North West Company: Assessing Retail Environments in the Provincial Norths

• Valentine Cadieux, Hamline University
  Using agrarian/agrifood political economy in public

Environmental Science EV 152 Catalyst Centre

• Lenore Newman, University of the Fraser Valley; Priya Vadi, Royal Holloway
  Culinary multiculturism

• Mark Slavich, Virginia Commonwealth University
  Peanuts and Cracker Jacks: An analysis of the relationship between food and sports

• Nathalie Cooke, McGill University
  Mapping Generation Shift in (Literary) Sites of Restaurant Labour

• Irena Knezevic, Carleton University, Scott Mitchell, Carleton University
  Eating at the end of the world: Doomsday discourse and Food4Patriots meal kits

• Sarah Rotz, University of Guelph
  Contextualizing Colonial Agri-foodscapes: Exploring subjectivity in Ontario farm communities

• Madeleine Daapp, University of British Columbia
  Assessing Food Retail Environments and the Availability of Food Advertisements Around Schools in Vancouver, BC

• Weiwei Wang, University of Vermont, Jane Kolodinsky, University of Vermont, Rebecca Seguin, Cornell University

Identifying reasons for attrition in participation in Community Supported Agriculture in limited resource populations.

- Steffanie Scott, University of Waterloo
  Approaching sustainable urban development in China through a food system planning lens

A-Kitchen. Workshop: Disruptive Tastings-Bringing STS into the Culinary Canon
Science Wing SW 313 Culinaria Kitchen Laboratory

- Christy Spackman, Harvey Mudd College

9:45-10:15 AM. COFFEE BREAK
HW 305, MW Atrium, IC Atrium

10:15-11:30 AM. SESSION TWO (B)

B2. Panel: Democracy and Justice in Gotham
Social Sciences Building MW 262

- Kimberly Elizabeth Johnson, West Chester University
  Food Democracy and Consumer Citizen Politics: the NYC Trans Fat Policy
- Elyse Zucker, Hostos Community College/CUNY
  Using a Food Desert as Fodder to Teach Expository Writing Skills and Food Justice
- Angela Odoms-Young, University of Illinois at Chicago
  The Role of Empowerment and Oppression in the Dietary Behaviors and Health Outcomes of African Americans
- Shayne Figueroa, New York University
  Big Apple Appetites: Postwar NYC School Lunch Memories

B3. Panel: Food waste narratives from the Global North and South
Social Sciences Building MW264
Chair: Christian Reynolds, University of South Australia

- Madison Maguire, York University
  Wasted Potential: A Food Waste Reduction Strategy for Toronto Restaurants
- Christian Reynolds, University of South Australia
  A comparison of the socio-economics of food waste in the United Kingdom and Australia
- Leo Sakaguchi, University of California, Berkeley
  Food Waste Prevention in Small Businesses

B4. Panel: Dieting and Public Health
Humanities Wing HW 215

- Shelley Koch, Emory and Henry College
  Inequality in the Food System: The Hidden Worlds of Retail and Distribution
- Alice Julier, Chatham University
  Masculinities and kitchen practices, beyond gender
- Megan Elias, CUNY
  Manning the Kitchen: Men and Gender Equality in Contemporary Cookbooks
- Farha Ternikar
  Feeding the Model Minority Family
• Tony Winson, University of Guelph; Jin Young Choi, Sam Houston State University
  *Industrial Dietary Regimes as a Valuable Conceptual Adjunct to the Nutrition Transition and Food Regime Paradigms*

• Ethan Schoolman, Rutgers University

• Adele Hite, North Carolina State University
  *Beyond “good nutrition”: The ethical implications of public health nutrition guidance*

• Priya Fielding-Singh, Stanford University
  *The Inheritance of Health: How Socioeconomic Status Shapes Family Food Practices*

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**B5. Roundtable: Food METRICS (Measuring Transformation In City/Region Systems)**

*Humanities Wing HW 308*

Chair: Alison Blay-Palmer, Wilfrid Laurier University

• Charles Levkoe, Wilfrid Laurier University, Centre for Sustainable Food Systems
• Damien Conare, UNESCO Chair in Global Food Studies
• Molly Anderson, Middlebury College
• Sally Miller, City-Region Food Systems Project
• Peter Andree, Carleton University
• Donald Cole, University of Toronto

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*Humanities Wing HW 402*

Chair: Shingo Hamada, Osaka Shoin Women’s University

• Greg de St. Maurice, Ryukoku University
• Shingo Hamada
• Richard Wilk, Indiana University
• Takeshi Watanabe, Connecticut College
• Aiko Tanaka, Osaka Shoin Women’s University

*Sponsored by the Dr. David Chu Program in Asia-Pacific Studies*

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**B7. Roundtable: Grassroots food policy development, comparative experiences in Canada and Australia**

*Humanities Wing HW 408*

Chair: Nick Rose, William Angliss Institute

• Nick Rose
• Amanda Sheedy, Independent Scholar
• Tara Pearson, Toronto Youth Food Policy Council
• Melana Roberts, Toronto Youth Food Policy Council

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**B8. Panel: Migration and Globalization**

*Instructional Centre IC 326*

• Jennifer Sumner, OISE/University of Toronto; Hayley Lapalme, OISE/University of Toronto
  *The Public Plate in the Transnational City: Food Procurement, Global Trade and Local Legislation*

• Van Troi Tran, Université Laval
  *Fast food, slow food, flow food: world’s fairs and the rhythms of culinary globalization*

• Sanchia deSouza, University of Toronto
  *Cultural Mediation and Colonial Identity in Indian Ocean Kitchens: Goan Catholic Cooks in the 19th and 20th centuries*
B9. Panel: Food and Justice in the School
Instructional Centre IC 328

- Sarah Portnoy, University of Southern California
  *Teaching Food Justice in Latino Los Angeles: Experiential-Learning Projects with Local Non-Profits*
- Matthew Benson, USDA
  *Farm to School in the United States: Summarizing Results of the USDA Farm to School Census*
- Lynn Monahan Couch, West Chester University; Mary Beth Gilboy, West Chester University
  *Prevalence and Factors Associated with Food Insecurity of College Students at a Mid-Atlantic Suburban University*
- Fleur Esteron, Ryerson University; Cindy Pham, Ryerson University; Amanda Jekums, Ryerson University; Alvin Rebick, FoodShare; Jesus Gomez, FoodShare; Fiona Yeudall, Ryerson University
  *A Partnership for Good Food: Reflections on FoodShare Toronto and Ryerson University’s Good Food Cafe partnership in the 2014/2015 Academic Year*

B10. Panel: Commodities Backwards and Forwards
Environmental Sciences EV 152 Catalyst Centre

- Sarah Martin, Memorial University of Newfoundland
  *Consuming Feed and Co-Producing the World Bio-Economy: The Challenge of US Corn Ethanol and Distillers’ Grains*
- Anika Roberts-Stahlbrand, University of King’s College and Dalhousie University
  *Getting to the Core of the Matter: The Rise and Fall of the Nova Scotia Apple Industry*

Portable Classroom PO 101 Located off the SW Plaza by the Science Wing

- Cassandra Malis, Chatham University
  *The Competition for Mother’s Milk*
- Diana Garvin, Cornell University
  *Milkways: The Racial Politics of Breastfeeding in Italian East Africa*
- Helen Vallianatos, University of Alberta
  *Mothers’ Food and Health Perceptions and Behaviours in Ghana*

B-Kitchen. Workshop: The Taste of Survival
Science Wing SW313 Culinaria Kitchen Laboratory

- Naomi Duguid

11:30 AM - 1:30 PM LUNCH ON YOUR OWN

CAFS Lunch-time roundtable co-organized with Food Secure Canada: Food Governance Innovations for Systems Transformations Humanities Wing HW 215

Chairs: Peter Andree, Carleton University; Irena Knezevic, Carleton University

- Diana Bronson, Food Secure Canada
- Jill Clark, Ohio State University
Finger foods and drinks provided by Wilfred Laurier Centre for Sustainable Food Systems

1:30-2:45 PM SESSION THREE (C)

C1. Roundtable: Feminist Food Studies, Part 3 of 3: Toward a Feminist Food Studies
Social Sciences Building MW 110

Chair: Margaret Toye, Wilfrid Laurier University

- Josée Johnson, University of Toronto
- Alice Julier, Chatham University
- Jennifer Brady, Queens University
- Kate Cairns, Rutgers University
- Penny van Esterik, York University

C2. Roundtable: Kosher USA: Author Meets Critics
Social Sciences Building MW 262

Chair: Donna Gabaccia, University of Toronto

- David Kraemer, Jewish Theological Seminary
- Ted Merwin, Dickinson College
- Roger Horowitz, Hagley Museum and Library

Sponsored by the Anne Tanenbaum Centre for Jewish Studies

C3. Panel: Social and Physical Health
Social Sciences Building MW 264

- Margot Finn, University of Michigan
  Paleo Libertarians and Leftie Locavores: The Politics of Popular Diet Trends
- Jeffrey Sobal, Cornell University
  Food System Channels, Health, and Illness
- Julie Parsons, Plymouth University, UK
  “Commensality” as a tool for social inclusion and community resilience at a rural, land-based project for current and former prisoners.
- Ana Maria Malik, FGV-EAES; Marina Heck, FGV-EAES
  Food, aging and stereotypes

Humanities Wing HW 215

Chair: Beth Forrest, Culinary Institute of America

- Amy Bentley, New York University
- David Beriss, University of New Orleans
- Krishnendu Ray, New York University
- Jonathan Deutsch, Drexel University
- Katheri ne Magruder, New York University

C5. Panel: Markets, Commodities, Culture and Consumer Sensibilities
Humanities Wing HW 308

- Jane Kolodinsky, University of Vermont
  Does a values based label result in information or emotion: Mandatory GMO labeling in Vermont
- Robert Chiles, Pennsylvania State University
Meat Culture in Western History: A Political-Economic, Nutritional, and Environmental Genealogy

Mengmeng Zhang, Michigan State University and Huazhong Agricultural University

The dynamic transformation of the seed industry in China: a social network analysis

Gyorgy Scrinis, University of Melbourne

Free Range, Barn and Enriched-Caged Eggs: The Politics of Farm Animal Welfare Standards and Labelling in Australia

C6. Panel: Connections Across Food Systems

Humanities Wing HW 402

Donald Cole, Dalla Lana School of Public Health, University of Toronto

Agricultural work, food systems, ecosystems and human health: what framings and methods can improve research impact?

Manon Boulianne, Université Laval

De l’industrialisation à la relocalisation: régimes de valeur et mobilité des signifiants associés à l’alimentaires

Lori Stahlbrand, Wilfrid Laurier University/University of Toronto

Short food supply chains and anchor institutions: The role of university food procurement in sustainability transition

Erna MacLeod, Cape Breton University

Ecological Food Practices on Cape Breton Island as Cultural Production and Economic Strategy

C7. Panel: Competition for land and resources among agriculture and pastoralism: global capital, corporate actors, civil society and the state

Humanities Wing HW 408

Michael Classens, University of Western Ontario

You can’t eat energy: joules, calories and the contradictions of energy production

Don Leffers, York University; Gerda Wekerle, York University


Maureen Nanziri Mayanja, College of Veterinary Medicine, Animal Resources and Biosecurity, Makerere University

Adaptive Capacity to Manage Food Insecurity in Pastoral Communities amidst Changes in Climate Variability in the Central Cattle Corridor of Uganda

C8. Panel: Fish and Culture

Instructional Centre IC 326

Stephanie Bostic, Cornell University

How We Do It: The Fish Consumption of Rural Midlife Adults

Eric Siu-kei Cheng, University of Calgary

Glocalized Polyculture, Sustainable Seafood: The Development of Eco-friendly Aquaculture in Taiwan

Ross Johnston, New York University

The Unsustainability of Caribbean Gastronomic Heritage: An Insight to Ethnic Tension Created by the Intersectionality and Ethnography of Fishing Cultures

C9. Panel: Acquired Tastes

Instructional Centre IC 328

David Kaplan, University of North Texas

Does Ethical Food Taste Better?

Hugh Joseph, Tufts University

Does it matter how it tastes? Preferences for Organoleptic Attributes of Produce Sold at Farmers’ Markets

Laura Shine, Concordia University
Let them eat bugs: Cross-cultural perspectives on insect consumption

C10. Fast Food Studies (Pecha Kucha) II
Environmental Sciences EV 152 Catalyst Centre

- Gail Feenstra, UC SAREP - UC Davis
  Engaging youth in food culture and urban agriculture
- Hala Chaoui, Urban Farms Organic, Inc
  Climate-independent, indoor vertical ethnic gardens
- Jennifer Marshman, University of Waterloo
  Gleaning in the 21st Century: Urban Food Recovery and Community Food Security
- Kelly Skinner, University of Waterloo; Erin Pratley, Independent Scholar; Kristin Burnett, Lakehead University
  Eating in the City: A Review of Food Insecurity and Indigenous People Living in Urban Spaces in Canada, the United States, and Australia
- Lesli Hoey, University of Michigan
  Striving for equity-based food systems change: Michigan’s experience with network building and a collective impact approach
- Liza Dobson, Virginia Tech
  Container Gardening as Cultural Preservation in Rural Appalachia
- William Cecio, Syracuse University
  The Potential of Food Policy Councils to Operate Within a Human Rights Framework at the Municipal Level
- Rita Hansen Sterne, University of Guelph
  Juggling in the Ontario Meat Processing Industry: Metaphor and Competitiveness

Chair: Elizabeth Zanoni, Old Dominion University

- Elizabeth Zanoni
  Panettone or Pan Dulce?: Italianità, Latinità, and the Making of Ethnic Identities in Buenos Aires’ Migrant Marketplaces, 1880-1930
- Michael Innis-Jiménez, University of Alabama
  El Sabor de la Patria: Food, Foodways, and Kinship in Mexican Chicago, 1916-1945
- Mark Kehren, Loras College
  Cova da Moura: Translocal Streetscapes and Foodways in Postcolonial Lisbon
- Timothy August, Stony Brook University
  On the Market: The Cookbook, Overseas Migrants, and Vietnamese Cuisine

C-Kitchen. Workshop: The Bread I Eat Defines Me: A Local/Global Bread Tour
Science Wing SW313 Culinaria Kitchen Laboratory

- Sarah Elton, University of Toronto

2:45-3:15 PM. COFFEE BREAK
HW 305, MW Atrium, IC Atrium

3:15-4:30 PM. SESSION FOUR (D)

D1. Panel: Food and Gender:
Anthropological Perspectives
Social Sciences Building MW 110

- Rachel Black, Connecticut College
  Women on the line: an ethnographic investigation of changing gender dynamics in professional kitchens in France

Humanities Wing HW 214
• Michael L. Burton, University of California, Irvine; Karen L. Nero, University of Canterbury; Jim Egan, University of California, Irvine  
  *Gender and Food Production in Yap and Kosrae*

• Alyson Young, University of Florida  
  *Household production and perceptions of mycotoxin exposure among Zambian female farmers*

• Richard Wilk, Indiana University  
  *Sex and Gender in Teaching Food*

Sponsored by the Society for the Anthropology of Food and Nutrition

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**D2. Panel: Middle Eastern Foodways in Conversation**  
**Social Sciences Building MW 262**

- Jennifer Shutek, University of Oxford  
  *From tozeret ha'aretz to Fusion Cooking: Cookbooks and Culinary Dialogues in Palestine/Israel*

- Aida Kanafani-Zahar, Chargée de recherche, Laboratoire d’Anthropologie Sociale, Centre National de la Recherche Scientifique, Collège de France, Paris  
  *Internal migration and food mutations: the case of Lebanon*

- Dafna Hirsch, Open University of Israel  
  *Ashkenazi Jews' encounter with Middle Eastern food in Tel Aviv, 1920s to 1950s*

- Syed Anwar, University of Toronto Scarborough; Rahman Salehi, University of Toronto Scarborough; Taariq Shaikh, University of Toronto Scarborough; Raphael Supnet, University of Toronto Scarborough  
  *Mapping Halal: A Digital Project in Culinary Ethnography*

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**D3. Panel: Farms and Farmers in Liminal Space**  
**Social Sciences Building MW 264**

- Mark Paul, University of Massachusetts Amherst  
  *Community Supported Agriculture Livelihoods: a farmer’s perspective*

- Samuel Plotkin, University of Montana/Leelanau Conservancy  
  *Cultivating Opportunity: Land Transfer Tools to Support Land Access for Beginning Farmers*

- Elisabeth Garner, Pennsylvania State University  
  *Women’s Participation in Farmer Organizations: Evidence from the Northeast United States*

- Christian Scott, Michigan State University  
  *Mid-Michigan Incubator Farmers: Self-Efficacy and Social Dimensions of Start-Up Success*

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**D4. Panel: Interrogating Nutritionism and Dietary Science in Novel Food Products**  
**Humanities Wing HW 215**

Chair: Stephanie Maroney, University of California Davis

- Emily Contois, Brown University  
  *From Perfectly Natural to Better than Nature: The Cultural Construction of Milk’s Nutritionism in American Advertising*

- Vivian Halloran, Indiana University  
  *Auto-Infantilization Through Consumption of Nutritional Shake Supplements*

- Jessica Loyer, University of Adelaide  
  *Marketing Australian Chia Seed: Functional Nutritionism Meets Nutritional Primitivism*

- Stephanie Maroney
Selling the Human Food Bar: Harnessing New Science and Old Narratives in Food Marketing

Commentors: Charlotte Biltekoff, University of California Davis, and Gyorgy Scrinis, University of Melbourne.
Organizer: Stephanie Maroney

D5. Roundtable: Who Put the ‘H’ in the AFHVS..? [bomp-she-bomp-she-bomp]
Humanities Wing HW 308

Chair: Phil Mount, Centre for Sustainable Food Systems / Just Food Ottawa

- Rebecca Shenton, Fuller Theological Seminary
- Kate Clancy, MISA / Center for a Livable Future
- Sarah J. Martin, Memorial University of Newfoundland
- Lisa Heldke, Gustavus Adolphus College
- David Szanto, University of Gastronomic Sciences, Italy
- Charles Levkoe, Wilfrid Laurier University
- Ellen Desjardins, Editor Canadian Food Studies
- Douglas Constance, Sam Houston State University

D6. Panel: Street Food
Humanities Wing HW 402

- B. Lynne Milgram, OCAD University
Disrupting Philippine Street Food “Tradition”: From Ambulant Vendor to Legalized Storefront Merchant
- Michael Chrobok, University of Toronto
Beyond Street Meat? Vendor and Public Perspectives on Expanded Menus at Toronto’s Hot Dog Carts
- Bryan W Moe, Biola University
Food and Rhetorical Sophistry

- Anneke Geyzen, New School New York
The contestation of shopping streets: food shops and pushcarts in New York, 1930 – 1980

D7. Panel: Critiquing the Institutions of Governance and Power in Food Systems
Humanities Wing HW408

- Leland Glenna, Pennsylvania State University
Comparing the Impacts of Neoliberalism on Food and Agricultural Research in the UK and the US
- Don Thompson, Pennsylvania State University
On the Public Health Responsibility of Companies Marketing Food for Health
- Viivi Wanhalinna, University of Helsinki
The responsibility commitments of institutional investors and the food system: a research agenda

D8. Panel: The Potential Perils of Food/Consumer Movements
Instructional Centre IC 326

Chair: Michaela DeSoucey, North Carolina State University

- Sarah Bowen, North Carolina State University
Hipsters, Hope, and Artisanal Mezcal: The Promise and Peril of Consumer-Based Movements
- Michaela DeSoucey, North Carolina State University
The Low Hanging Foie: Pushback and Complications of an “Easy Target”
- Michaela Haedicke, Drake University
In Search of Substance: Organic Foods Advocacy on the Boundary of Movement and Market
• Diana Mincyte, New York City College of Technology; Renata Blumberg, Montclair State University

Invisible Activism: Claiming Citizenship through Food in the Baltics

Discussant: Josée Johnston, University of Toronto

D9. Roundtable: Foodies Venture Afield: Culinary Tourism in Aspiring International Food Destinations
Instructional Centre IC 328

Chair: Michael Krondl, New York City College of Technology CUNY

• Rosa Abreu, New York City College of Technology CUNY
• Kylie Garcelon, New York City College of Technology CUNY
• Elizabeth Schaible, New York City College of Technology CUNY

D10. Fast Food Studies (Pecha Kucha) III
Environmental Sciences EV 152 Catalyst Centre

• Lauren Moore, University of Kentucky

Food or Flowers? Marketing Pathways and the Mid Sized Farm

• Kelly Skinner, University of Waterloo; Erin Cameron, Memorial University of Newfoundland; Christopher Mushquash, Lakehead University; Aislin Mushquash, Lakehead University

An exploration of healthy eating and healthy weight discourses within Aboriginal populations: What does existing research tell us?

• Sonia Massari, Gustolab International Institute for Food Studies and University of Illinois Urbana Champaign

What design can do? Cities, Food Design and Sustainable Diets

• Kelsey Speakman, York University

Bread, Milk, One, and Zero: The President’s Choice “Crave More” Campaign and the Digitization of Canadian Grocery Shopping

• Amanda Jekums, Ryerson University; Cindy Pham, Ryerson University; Fleur Esteron, Ryerson University; Arlene Throness, Ryerson University; Fiona Yeudall, Ryerson University

The cultivation of Rye’s Homegrown: A historical analysis

• Hugo Martorell, Concordia University

The social economy of food in Quebec: origins, developments, perspectives

• Eugene P. Law, SUNY College of Environmental Science and Forestry, Syracuse

New Ways to Think About Old Foods: Concepts of Indigenous Food System Restoration

• Amit Mehrotra, New York City College of Technology

Native American Cuisine of Northern New Mexico – Incorporating Indigenous Cuisine and Techniques into Restaurant Menus

D11. Panel: Food Citizenship, Sovereignty and Access
Humanities Wing HW 214

Chair: Rebecca Schiff, Lakehead University

• Elaine Power, Queen’s University; Susan Belyea, Queen’s University; Dian Day, Queen’s University

“I find there’s more love in the food here”: Improving the ability of community-based food programs to increase access to food

• Ian Werkheiser, University of Texas Rio Grande Valley

Sovereigns without a realm: Food sovereignty for uprooted people
• Cassandra Ly, BCFN Foundation and Harvard Graduate School of Design  
  *Building a Sustainable Food Future: The BCFN Youth Manifesto*

**D-Kitchen. Workshop: Migrant Marketplaces in the Kitchen**  
  *Sciences Wing SW313 Culinaria Kitchen Laboratory*

• Elizabeth Zanoni, Old Dominion University  
• Michael Innis-Jiménez, University of Alabama  
• Mark Kehren, Loras College  
• Timothy August, Stony Brook University

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**4:30-5:30 PM. BEER TENT**  
  *Fred Urquhart Garden UG and Meeting Place*

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**5:30-7:00 PM. PLENARY PANEL**

**Academic Resource Centre AC 223**

**Re-Rooting Toronto's Food Region: Academic, Policy and Practical Perspectives**

• Harriet Friedmann, University of Toronto  
• Lauren Baker, Toronto Food Policy Council  
• Brian Gilvesy, Farmer/Rancher, ED of Alternative Land Use Services  
• Joshna Maharaj, Chef  
• Sabrina Malach, Director of Community Outreach at Shoresh Jewish Environmental Programs  
• Utcha Sawyers, FoodShare Toronto

*Sponsored by the Connaught Cross-Cultural/Cross-Divisional Seminar, University of Toronto*

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**7:00-9:30 PM. SCARBOROUGH DINE AROUND**

Shuttle buses depart from driveway in front of Recreational Centre RC and Student Centre SL
FRIDAY, JUNE 24, 2016

7:30 AM – 5:00 PM. REGISTRATION
ARC Bay Windows on the ground floor of the Academic Resource Centre across from AC 223

7:30 – 8:30 AM. ASIAN CONTINENTAL BREAKFAST
Market Place Humanities Wing HW Level Two

8:30-9:45 AM. SESSION ONE (E)

E1. Panel: Power Dynamics in Community Campus Partnerships for Food Sovereignty
Social Sciences Building MW 110

Chair: Charles Levkoe, University of Toronto

- Colin Anderson, Coventry University; Jeanette Sivilay, Sharing the Table Manitoba Sharing the Table Manitoba: Sustainable-Local Food Systems, Regulation and Policy-Making In the Province of Manitoba
- Amanda Sheedy, Independent Scholar Paying for Nutrition: Income and Food Costs Across Canada
- Abra Brynne, British Columbia Food Systems Network; Dawn Morrison, British Columbia Food Systems Network and The Working Group on Indigenous Food Sovereignty Responsibility and Relationships: Decolonizing the BCFSN/Indigenizing our Praxis

Organizer: Lauren Kepkiewicz, University of Toronto

E2. Panel: Education and Nutrition

Social Sciences Building MW 120

- Ryan Whibbs, George Brown College; Mark R. Holmes, George Brown College Food Studies while Studying Food? Suggestions for Incorporating Food Studies into Canadian Post-Secondary Culinary Curricula
- Gianna Fazioli, Chatham University; Sally Frey, Chatham University Marmalades, Sauerkraut, and Bean-to-Bar Chocolates: Value-added foods in food systems curriculum
- Jacqueline Bergdahl, Wright State University Food Security of College Students
- Cassie Wever, York University Cultivating Critical Learning: Critical Food Pedagogy in FoodShare's School Grown Program

E3. Panel: Community Food Provisioning
Social Sciences Building MW 140

- Carole Biewener, Simmons College How Do “Alternative” Food Businesses Contribute to Sustainable & Just Urban Community Food Systems?
- Shoshanah Inwood, University of Vermont; Jane Kolodinsky, University of Vermont; Erin Roche, University of Vermont Harnessing the Power of Hospitals for Local Food System and Community Economic Development
- Jacob Rutz, North Carolina State University; Dara Bloom, North Carolina State University; Michelle Schroeder-Morenno, North Carolina State University; Carol Mitchell, North Carolina Cooperative Extension Getting Started in Farm to Childcare; Market Logistics and Setting Parameters
- Jennie Barron, Carleton University

Scarborough Fare 2016 ASFS/AFHVS/CAFS Program (Twitter #foodstudies2016)
The Giving Trees: Community Orchards as New Urban Commons

E4. Roundtable: Edna Lewis: Cultivating African-American Cuisine
Social Sciences Building MW 262
Chair: Megan Elias, City University of New York
- Sara Franklin, New York University
- Erin Branch, Wake Forrest University
- Patricia Clark, State University of New York at Oswego

Organizer: Megan Elias

E5. Panel: Consuming Natures: Race, Environment, and the Intimacies of Food under U.S. Imperialism
Social Sciences Building MW 264
- Adrian De Leon, University of Toronto
  Regime(n(t))s of Savagery: Military Eating in the Tropics and Crises of Racial Supremacy in the Philippines, 1898-1904
- Hi’ilei Hobart, New York University
  “The Throat’s Delicious Numbing Feeling”: Transgression and Doublespeak in Honolulu’s Ice Cream Parlors, 1870-1890
- Josh Levy, University of Illinois Urbana-Champaign
  Canned foods, colonial domesticity, and imperial anxieties in postwar Micronesia

Chair: Megan Elias

Humanities Wing HW 214
Chair: Lucy Long, Center for Food and Culture
- Daniel Block, Chicago State University; Howard Rosing, DePaul University; Noel Chávez, Emeritus, University of Illinois-Chicago; Saeid Delnavaz, Chicago State University
  Small Grocers in Chicago from the early Twentieth Century to the Healthy Corner Stores Movement
- Karin Vaneker, Independent Scholar
  The glocalization of the potato of the tropics
- Ken Albala, University of the Pacific
  The Dynamics of Ethnic Grocery Stores in a Perfectly Diverse City

Organizer: Megan Elias

Commentator: Anne C. Bellows

E7. Panel: Human Rights Research Applications in Agriculture Education, Food Policy, and Urban Design
Humanities Wing HW 215
Chair: Anne C. Bellows, Syracuse University
- Tom Mackey, SUNY
  Social Justice Education through a Human Rights Framework: A Tool for Agricultural Education
- Lindsay De May, Syracuse University
  Developing a US National Food Policy through a Human Rights Framework
- Carolin Mees, Parsons, The New School for Design
  Human right to garden and participatory design for urban agriculture: Community gardens and casitas in New York City

Commentator: Anne C. Bellows

E8. Panel: Flora and Fauna: Food literacy as a tool for navigating our complex food system
Humanities Wing HW 308
Chair: Alicia Martin, University of Ottawa
- Alicia Martin, University of Ottawa
Understanding Food Literacy and the Environmental Impacts of our Food
- Jessica Riane Cloutier, University of Ottawa
  Catch of the Day: Soul, Salmon, and Sustainability
- Leah Friedman, University of Ottawa
  Breaking down meat
- Lina Han, University of Ottawa
  Think Big, Buy Small

French pastry shops and restaurants in Taiwan
- Babette Audant, Kingsborough Community College, CUNY
  Exploring the place of food on an urban policy agenda: Does center stage matter, and to whom?

E9. Panel: Mole Poblano: Perspectives on Mexico’s National Dish
Humanities Wing HW 402
Chair: Jeffrey Pilcher, University of Toronto
- Sandra Aguilar Rodríguez, Moravian College
  Blending Traditions: Mole, Race and Modernity in Mexico
- Lesley Wolff, Florida State University
  ¡Muele! ¡Muele! The Visuality of Mole Poblano as Heritage Process
- Jennifer Berg, New York University
  From Mole, Tamales, and Tacos to Knishes, Bagels, and Herring: Re-imagining Mexican Gender and Ethnicity
- Jeffrey Pilcher
  Mole Poblano: Profile of Taste and Culture in Mexico

E10. Panel: Power, Politics, and Food Regulation
Humanities Wing HW 408
- Clara Gamalski, Chatham University
  Power, Authority and Narrative Construction at The Hershey Story Museum
- Tal Yifat, University of Chicago
  Governing Sustainable Transactions: Empowered Participatory Governance in a Large Agri-food Value Chain
- Hsu Chia-Ling, Paris Diderot University
  Rethinking food safety and local food practices in Taiwan: a case study of the new

E-Kitchen. Workshop: Kneading Community: Building a Community Breadhouse
Science Wing SW 313 Culinaria Kitchen Laboratory
- Leda Cooks, University of Massachusetts, Amherst
- Lily Herakova, University of Maine

9:45-10:30 AM. COFFEE BREAK
HW 305, MW Atrium

10:15-11:30 AM. SESSION TWO (F)

Social Sciences Building MW 110
Chair: Laura Moreno, University of California, Berkeley
- Tammara Soma, University of Toronto
  “Everyday Mundane?”: The influence of class and privilege in household food waste generation in Indonesia
- Carly Fraser, University of Guelph; Kate Parizeau, University of Guelph
  Pictures and Perceptions of Household Food Waste
F2. Panel: An Intersectional Approach to the Gentrification of Culinary Knowledge
Social Sciences Building MW 120

Chair: Ashante Reese, Spelman College

- David Beriss, University of New Orleans
  *City in a Cup: The 2013 Public Drinking Crisis in New Orleans*

- Ashante Reese
  *D.C. is Mambo Sauce: Race, Class, and Authentic Consumption*

- Jessica Walker, Kenyon College
  *Fixing Soul Food: Urban Gardening and Black Settler Colonialism in The Soul Food Imaginary*

F3. Panel: Food texts, media texts: From Elmo grapes to iconic plates and tinned chicken
Social Sciences Building MW 140

Chair: Irina D. Mihalache, University of Toronto

- Charlene Elliott, University of Calgary
  *Disney Princess apples, Elmo grapes and branded beets: Troubling the food text in marketing unprocessed foods to children*

- Irina D. Mihalache, University of Toronto
  *Miracle Whip salad dressing, Heinz gherkins, tinned chickens: Grocery lists as media texts in an art museum*

- Emily Truman, University of Calgary
  *Food icon?: food guides, dietary guidelines and the visual culture of public health*

F4. Panel: Constructing Sustainable Food Systems and Communities
Social Sciences Building MW 262

Chair: Laura Moreno, University of California, Berkeley

- Matt Bereza, Tiffin University
  *The True Cost of Starting and Maintaining an Organic Farm*

- Douglas Constance, Sam Houston State University
  *The Empire Strikes Back: Sustainable Intensification in Discourse and Practice*

- Kerri LaCharite, Independent Scholar
  *Lessons from Nonhuman Farmers: Problems in Perceiving Agriculture as Separate from Nature*

- Trudi Zundel, University of Guelph
  *Discourses of “Climate-Smart Agriculture”: climate change adaptation in the context of contested agricultural development in Northern Ghana*

F5. Panel: Food Guidance, Health and Marketing
Social Sciences Building MW 264

Chair: Laura Moreno, University of California, Berkeley

- Catherine Womack, Bridgewater State University
  *Health at every size, but not in every bite: worries about intuitive eating*

- Adele Hite, North Carolina State University
  *Defining “healthy” food: A genealogy of modern dietary guidance*

- Anthea Christoforou, University of Toronto; Valerie Tarasuk, University of Toronto
  *What drives the nutrition marketing on packaged food products?*

- Mark McGregor, The University of Western Ontario
  *Stakeholder perspectives on the use of smartphone and web technologies to strengthen the local food system of Southwestern Ontario*
Humanities Wing HW 214

Chair: Lucy Long

- Lucy Long
  Ways of Relating: Food, Occupational Folklife, and Ethnicity in ethnic groceries Stores the urban Midwest
- Laresh Jayasanker, Metropolitan State University of Denver
  Sameness and Diversity in the Supermarket: from Wal-Mart to Fiesta
- Ted Merwin, Dickinson College
  The Deli as An Icon of Secular Jewish Culture

Panel organizer Lucy Long

F7. Panel: Unfree and free labour relations in agrofood production I
Humanities Wing HW 215

Chair: Philip Kelly York University

- Derek Hall, Wilfrid Laurier University
  Dialectics of Commodification and Decommodification in Neoliberal Environmental Governance and Violence in Southeast Asia
- Tania Li, University of Toronto
  Plantation labour and the price of freedom: oil palm workers in Indonesia
- Michael Ekers, University of Toronto; Charles Levkoe, Wilfrid Laurier University
  Chaymovian Aspirations; Leninist Realities? The Curious Case of Agricultural Interns and Agro-Ecological Farms

Commentator: Philip Kelly York University
Organizer: Peter Vandergeest, York University

F8. Roundtable: A Conversation between Sociologists on “A Bun in the Oven: How the Food and Birth Movements Resist Industrialization”
Humanities Wing HW 308

Chair: Barbara Katz Rothman, City University of New York

- Krishnendu Ray, New York University
- John Lang, Occidental College
- Barbara Katz Rothman

F9. Roundtable: Food and Agricultural research: What can French and American researchers learn from each other?
Humanities Wing HW 402

Chair: Shoshanah Inwood, University of Vermont

- Salma Loudiyi, VetAgro Sup Campus agronomique de Clermont
- Amy Trubek, University of Vermont
- Sarah Bowen, North Carolina State University
- Florence Becot, University of Vermont
- Ségolène Darly, Université de Vincennes – Paris 8
- Marie Houdart, National Research Institute of Science and Technology for Environment and Agriculture

F10. Roundtable: An intercultural and intergenerational exchange of community food projects: Collaborative production of educational tools for food sovereignty
Humanities Wing HW 408

Chair: Deborah Barndt, Coady International Institute, St. Francis Xavier University and
Faculty of Environmental Studies, York University

- Deborah Barndt
- Lauren Baker, Toronto Food Policy Council/Toronto Public Health
- Alexandra Gelis, York University

Organizer: Deborah Brandt

**F11. Performance: Almost a Full Kitchen**
Doris McCarthy Gallery DM

- Basil AlZeri

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**11:30 AM - 1:30 PM ASSOCIATION MEETINGS**

**AFHVS Board Meeting**
Science Wing SW 403

**ASFS Board Meeting**
Science Wing SW 313

**CAFS General Meeting**
Humanities Wing HW 214

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**1:30-2:45 PM SESSION SEVEN (G)**

**G1. Panel: The Policies and Politics of Food Waste Prevention and Recovery: Case Studies from the United States and Canada**
Social Sciences Building MW 110

Chair: Kate Parizeau, University of Guelph

- Roni Neff, Johns Hopkins Bloomberg School of Public Health; Sameer Siddiqi, Johns Hopkins Bloomberg School of Public Health
  *Food Waste Policy Targets*
- Jennifer Otten, University of Washington; Sara Diedrich, University of Washington; Katherine Getts, University of Washington; Christine Benson, University of Washington
  *The Role of City Agencies in Fostering Commercial Food Waste Prevention and Recovery*
- Shannon Millar, University of Guelph; Kate Parizeau, University of Guelph
  *The politics of food waste reclamation in Metro-Vancouver*
- Alexis Van Bemmel, University of Guelph; Kate Parizeau, University of Guelph
  *Food Waste is Rubbish: Barriers and Opportunities for Food Waste Diversion in Guelph, ON*

Commentator: Kate Parizeau, University of Guelph
Organizer: Jennifer Otten

**G2. Panel: Traditional food practices from the margin: Identity, nutrition, and stigma in the Global North**
Social Sciences Building MW 120

- Melissa Fuster, CUNY
  *Migration and marginalization: Diet, tradition and health among Hispanic Caribbean communities in New York City*
- Christine Knight, University of Edinburgh
  *The deep-fried Mars bar, stigma, and the Scottish nation*
- Holly Everett, Memorial University
  *“Seal Flipper Pie: Commemoration and Controversy“*

Organizer: Christine Knight

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**G3. Panel: Studies in Food Writing**
Social Sciences Building MW 140

- Darcy Mullen, University at Albany
  *How To Cook a Wolf; Active and Inactive Culinary Emergencies in the Anthropocene*

- Elise Lake, University of Mississippi
  *Kitchen Collectives: Good Housekeeping Magazine's Flirtation with Communal Dining, 1885-1920*

- Mustafa Koç, Ryerson University; Sarah Duni, Ryerson University; Fleur Esteron, Ryerson University
  *Memory, History and Subjectivity: A Methodological Inquiry in Food Studies*

- Scott Barton, New York University
  *Following Vertamae: Diasporic Vibrations on Afro Atlantic Foodways*

G4. Panel: Transnational and Local Food Getting
Social Sciences Building MW 262

- Karina Christiansen, Johns Hopkins University
  *A Discursive Approach to Understanding the "Problem" of Inner City Supermarkets, 1960-2000*

- Niels Heine Kristensen, AAU Copenhagen
  *Perspectives on design and participation in the local food network for the City of Copenhagen*

- Carla Pires Vieira da Rocha, Universidade Federal de Santa Catarina – UFSC
  *Cosmopolitanism and healthy lifestyle: food practices of transnational migrants in Amsterdam*

Social Sciences Building MW 264

Chair: Camille Bégin, University of Toronto Scarborough

- Sarah Tracy, University of Toronto
  *Umami in a Box: Monosodium Glutamate (MSG) and the Paradox of Instant Deliciousness*

- Nadia Berenstein, University of Pennsylvania
  *Designing Flavors for Mass Consumption: Arthur D. Little, Inc., The Flavor Profile, and the Industrial Applications of Sensory Science*

- Joel Dickau, University of Toronto
  *The Edible Simulacrum: Meat Meets its Double in 1973*

Organizer: Sarah Tracy

G6. Panel: Wine Across Disciplines and Cultures
Humanities Wing HW 214

- Robert Jennings, INRS- Centre Urbanisation Culture Société
  *The Bottle at the Centre of a Changing Foodscape: ‘Bring Your Own Wine’ in the Plateau-Mont-Royal*

- Sarah Cappeliez, University of Toronto
  *“Something complicated that tastes good”: Understanding and enjoying wine as a New World consumer*

- Jackson Yue Bin Guo, University of Toronto
  *Classicizing a Commodity: Wine-making discourse in late imperial China*

G7. Panel: Unfree and free labour relations in agrofood production, Part II
Humanities Wing HW 215

- Peter Vandergeest, York University; Melissa Marschke, University of Ottawa
  *Slavery scandals and capitalist relations in Southeast Asian Fisheries*

- Tanya Basok, University of Windsor
  *Escaping unfreedom? Spanish-speaking*
agricultural migrants in Ontario

- Janet McLaughlin, Wilfrid Laurier University
  Bitter Harvest: The Health Consequences of Unfree Migrant Labour in Ontario Agriculture

Organizer: Peter Vandergeest

G8. Panel: What Does Income Have to Do With It? Making Meals and Socioeconomic Status in the United States
Humanities Wing HW 308

Chair: Sarah Bowen, North Carolina State

- Amy Trubek, University of Vermont
  Time is Money: A Century of Changes in Cooks, Cooking Times and Eating Locales
- Jacob Lahne, Drexel University
  When cooking counts: a pilot quantitative study of the intersection of socioeconomic status and food agency
- Caitlin Morgan, University of Vermont
  Energy and Exposure: Applying Food Agency with Low-Income Philadelphians of Color

G9. Roundtable: Green Meat: Is there an agro-ecological alternative to industrial meat?
Humanities Wing HW 402

Chair: Sarah Martin, Memorial University of Newfoundland

- Ryan Katz-Rosene, University of Ottawa
- Joshua Garoon, University of Wisconsin, Madison
- Lenore Newman, University of the Fraser Valley
- Phil Mount, Just Food Ottawa
- Tony Weis, Western University

G10. Roundtable: Building Equitable, Inclusive, and Diverse Food Systems on College Campuses: Lessons from UC Berkeley
Humanities Wing HW 408

Chair: Rosalie Z. Fanshel, University of California, Berkeley

- Melina Packer, University of California, Berkeley
- Kara Young, University of California, Berkeley
- Rosalie Z. Fanshel

G-Kitchen. Workshop: Monforte Dairy and Home Farm: Agriculture on a Human Scale
Science Wing SW 313 Culinaria Kitchen Laboratory

Poster Session
Humanities Wing HW 305

- Elijah Massey, University of Vermont
  Technical Assistance and Farming at the Rural-Urban Interface: Availability, Use, and Farmer Perceptions
- Kelly Hunter, Memorial University
  A study on university students’ perceptions and experiences around food practices
- Whitney Kemble, University of Toronto
  Cooking the Books: The Scarborough Foodways Cookbook Collection
- Kylie Garcelon, New York City College of Technology
  Into the Pan: The Impact of Culinary Education in the Developing World
- Dana Hart, McMaster University
  F*ck this. F*cking food prices. F*ck
• Emily Herrington, University of Central Florida
  Cafeteria Culture: Student Perspectives of School Lunch Food in the American Public School System
• Morgan Hamilton, Biola University
  The Rhetoric and Impact of Food Trends
• Kendall Shurance, Biola University
  The Photography of Modernist Cuisine, Rhetorical Fidelity, and Terministic Screens

2:45-3:15 PM. COFFEE BREAK
Book Launch: Camille Bégin, Taste of the Nation: The New Deal Search for America’s Food (University of Illinois Press Booth) HW 305 (Coffee also available at MW Atrium)

3:15-4:30 PM. SESSION EIGHT (H)

H1. Panel: Pseudoscience and Nutrition: The Enduring Appeal of Magical Thinking, Dietary Fads and Nutritional Extremism
Social Sciences Building MW 110

Chair: Kima Cargill, University of Washington
• Kima Cargill, University of Washington
  Magical Thinking and Nutrition: Can Diets Manage Our Deepest Anxieties?
• Janet Chrzan, University of Pennsylvania
  Organics: Food, Fantasy or Fetish?
• Leighann Chaffee, University of Washington
  The allure of food cults: Balancing pseudoscience and healthy skepticism
Organizer: Kima Cargill

H2. Panel: Food, Borders, and Xenophobia
Social Sciences Building MW 120

• Rachel Ankeny, University of Adelaide; Heather Bray, University of Adelaide
  “Stranger danger!” Motivations for buying locally-produced food in Australia
• Ty Matejowsky, University of Central Florida
  Tex-Mex, Sex, and Spandex: Understanding Cross-Border Politics and Red Meat Rhetoric in Fast Food Advertising
• Martina Kaller, University of Vienna and Stanford University
  “The Death of the Würstelstand” Are Street Food Stands Hotspots of Xenophobia in Vienna?
• Julia Warren, University of Toronto
  In the Belly of the Beast: Food in the British Raj and French Indochina

H3. Panel: Empowerment, Food Justice and Participatory Governance
Social Sciences Building MW 140

• Garrett Broad, Fordham University
  In a Community Like This: The Hybrid Praxis of Food Justice Activism
• Patrizia Longo, Saint Mary’s College of California
  Citizens’ empowerment through food democracy and food justice
• Morten Kromann Nielsen, University College Lillebaelt; Niels Heine Kristensen, Aalborg University Copenhagen
  Dancing the fine line of authority versus partner – paradoxes in the construction of professional roles in food justice pedagogy
• Jessica Jane Spayde, Marylhurst University
  Embracing the “Wickedness” of Sustainability and Social Justice in the Food System
H4. Roundtable: Food and Museums: Perspectives and Practices
Social Sciences Building MW 262

Chair: Irina Mihalache, University of Toronto
- Charlene D. Eliott, University of Calgary
- Paula J. Johnson, Smithsonian Institution’s National Museum of American History
- Steve Velasquez, Smithsonian Institution’s National Museum of American History
- Edward Whittall, York University
- Bridget Wranich, Fort York National Historic Site

Organizer: Irina Mihalache

H5. Roundtable: Wasted Food: Research, Policy and Practice
Social Sciences Building MW 264

Chair: Roni Neff, Johns Hopkins University
- Jennifer Otten, University of Washington
- Kate Parizeau, University of Guelph
- Tammara Soma, University of Toronto
- Laura Moreno, University of California, Berkeley

H6. Panel: Critical Perspectives on Farmers and Farm Workers
Humanities Wing HW 214

- Mary Beth Schmid, University of Kentucky
  “Se Afecta los Rancheros También”: Exploring the Politics of Temporality and Agricultural Labor
- Nadine Lehrer, Chatham University
  Climbing the ladder: Supervisor training and orchard workplace safety
- Kim Curtis, Northern Arizona University
  Empowering Farmworker Communities in the Border Region of Yuma, Arizona: A Case Study
- Issa Secaria, Chatham University
  Agro-ecological design as empowerment

H7. Panel: Chefs in the Kitchen and the School
Humanities Wing HW 215

- Liora Gvion, The Kibbutzim College of Education, Tel Aviv Israel; Netta Leedon, The Kibbutzim College of Education
  A Woman’s Place is in the (Public) Kitchen: The Case of Female Israeli Chefs
- Erhan Akarçay, Anadolu University-Turkey
  Chefs in Charge: The World of Chefs in the Kitchen
- Mark Holmes, George Brown College, Ryan Whibbs, George Brown College
  Turning Up the Heat: Higher Education in Canada’s Culinary Industry
- Marissa Cisneros, Texas A & M University
  Women Chefs and Grr: Biblical Roots in the Culinary World, the Unclean=Woman Binary

H8. Panel: Growing Community in Gardens
Humanities Wing HW 308

- Alia Karim, York University, Toronto Youth Food Policy Council
  Occupy gardens? A case study of the People’s Peas Garden in Toronto
- Rachel Hicks, University of Toronto; Kady Hunter, University of Toronto; Krista Kolodziejzyk, University of Toronto; Jessica Munn, University of Toronto; Carley Nicholson, University of Toronto
  Profiling Community Gardens in Toronto
- Adrian Lue, University of Toronto; Tenley Conway, University of Toronto
  Experiences of urban agriculture participants across different types of community gardens
H9. Roundtable: Comfort Food
Humanities Wing HW 402

Chair: Lucy Long, Center for Food and Culture

- Rachelle Saltzman, Oregon Folklife Network and University of Oregon, Eugene
- Susan Eleuterio, Independent Folklorist
- Jillian Gould, Memorial University

Organizer: Lucy Long

Humanities Wing HW 408

Chair: Kate Clancy, Independent Scholar

- Tim Griffin, Tufts University
- Linda Berlin, University of Vermont
- Anne Palmer, Johns Hopkins University

H-Kitchen. Workshop: Empire of Spam
Science Wing SW 313 Culinaria Kitchen Laboratory

- Adrian De Leon, University of Toronto
- Hi’ilei Hobart, New York University

5:00-6:15 PM PLENARY PANEL

City Food: Lessons from People on the Move
Academic Resource Centre AC 223

Chair: Krishnendu Ray, New York University

- Amita Baviskar, Delhi University
  Chow Mein and Momos: Mapping Urban Citizenship through Street Foods in Delhi, India
- Jean Duruz, University of South Australia
  Geographies of Fusion: Re-imagining Singaporean and Malaysian Food in Global Cities of the West
- Marina Heck, FGV – EAESP; Eliane Brito, FGV – EASESP; Maria Carolina Zanette, UNAERP; José Sarkis, FGV – EAESP
  Creating markets through domestication: the process of institutionalization of ingredients from the Amazon rainforest

Sponsored by the Connaught Cross-Cultural/Cross-Divisional Seminar, University of Toronto

6:15 – 9:00 BANQUET
Miller Lash House ML
Shuttle bus departs from driveway in front of Recreational Centre RC and Student Centre SL or walk on the path from the Fred Urquhart Garden FU behind the Humanities Wing HW.
7:30 AM - 12:00 PM REGISTRATION
ARC Bay Windows on the ground floor of the Academic Resource Centre across from AC 223

7:30 – 8:30 AM. ASIAN CONTINENTAL BREAKFAST
Market Place Humanities Wing HW Level Two

8:30-9:45 AM. SESSION NINE (I)

I1. Panel: Food Cultures Around the World
Social Sciences Building MW 110
- Ezezika Obidimma, University of Toronto
  *The Nutrido Program: Gamifying Nutrition for Nigerian Teenagers*
- Rebecca Ingram, University of San Diego
  *The Civic Virtues of “Eating Right” and Cooking Right in Modernizing Barcelona*
- Barbara Parker, Lakehead University
  *Feminist Food Studies: a look back and towards the future*

I2. Roundtable: Caste Politics of Food in South Asia and South Asian Diasporas
Social Sciences Building MW 120
Chair: Nishant Upadhyay, York University
- Vasuki Shan, University of Toronto
- Sanober Umar, Queen's University
- Rajesh Macwan, York University
- Tina Virmani, Humber College

Sponsored by the University of Toronto Centre for South Asian Studies and Asian Institute

I3. Panel: Teaching With and About Food
Social Sciences Building MW 140
- Elizabeth Ozorak, Allegheny College
  *‘How can we still be here?’: Teaching postmodern students about food and gender*
- David Conner, University of Vermont; Florence Becot
  *Service Learning and Entrepreneurship Education: Experiences of For-Profit Community Partners in University Classes*
- Claire Berezowitz, University of Wisconsin, Madison; Jennifer Gaddis, University of Wisconsin, Madison
  *Crossing Cultural and Intergenerational Borders: The Civic Experience of Addressing Food Insecurity*
- John Kainer, Texas A&M University; Katherine Kainer, Our Lady of the Lake University
  *Towards a Food-Centric Pedagogy*

I4. Panel: Influence and Change in the Global Food System
Social Sciences Building MW 160
Chair: Ryan Isakson, University of Toronto
- Matthew Gaudreau, University of Waterloo; Jennifer Clapp, University of Waterloo
  *Filling the Cracks of Fragmented Global Governance: Global-National Dynamics in the Political Economy of GM Corn*
- Isaac Lawther, University of Waterloo
  *Situating Sino-African agricultural demonstrations in the global food order: Case studies from Rwanda and Uganda*
- Helena Shilomboleni, University of Waterloo
The Alliance for a Green Revolution in Africa (AGRA) and the Food Sovereignty Movement in Mozambique: Contributions to Food Security and Agricultural Sustainability

- Wesley Tourangeau, University of Waterloo

Power in the discourse: International influences on Bill C-18, Canada’s Agricultural Growth Act

Commenter: Ryan Isakson

I5. Roundtable: Changing Diets, Changing Minds: The Menus of Change
University Research Collaborative
Social Sciences Building MW 262

Chair: Robert Valgenti, Lebanon Valley College

- Anne McBride, New York University
- Mark Bomford, Yale University
- Amy Trubek, University of Vermont
- Jennifer Otten, University of Washington

I6. Panel: Navigating Water: Food, Farming and Sustainability
Social Sciences Building MW 264

- Melissa Poulsen, Johns Hopkins Bloomberg School of Public Health and the Geisinger Center for Health Research

Pennsylvania farmers’ perceptions of agricultural impacts from Marcellus shale development

- John Jemison, University of Maine Cooperative Extension

A qualitative evaluation of why early adopter no-till corn farmers made the switch: exploring economic, agronomic and environmental rationales

I7. Panel: Bread Studies: Communion and Communication
Humanities Wing HW 214

Chair: Lauren Janes, Hope College

- Nicholas Tosaj, University of Toronto

Finding France in Flour: Communicating Colonial Identities in Indochina through French Baking

- Leda Cooks, University of Massachusetts, Amherst; Liliana Herakova, University of Maine

Baking and/as a Pedagogy of Performativity

- Rachel Snell, University of Maine

Snowballs: Intermixing Gentility and Frugality in Nineteenth-Century Baking

Commentator: Lauren Janes

I8. Panel: Cooking Literacy
Humanities Wing HW 308

- Michelle King, The University of North Carolina at Chapel Hill

A Cookbook in Every Suitcase: Fu Pei-mei’s Appeal to Overseas Chinese and Foreign Audiences

- Alex McIntosh, Texas A&M University

The Great Cooking Skills Decline Debate

- Sophia Duncan, Fulbright

New Old Food: Tradition and Innovation in Moroccan Cuisine

I9. Panel: Linguistic Analysis in Food Studies
Humanities Wing HW 402

- Natsuko Tsujimura, Indiana University

Linguistic Tools for Identity Building in Japanese Cookbooks

- Thomas Smyth, CUNY Kingsborough Community College

Food Management Training “Steps to
**Success™ Program Vocational English as a Second Language**

- Sam Sundius, New York University
  *The great white ale: Language and race in craft beer*
- Caroline Erb-Medina, The Graduate Center of the City University of New York
  *Sweet Symbol: A Sociological Study of How Sweets Acquire Symbolic Meaning in Social Life*


*Humanities Wing HW 408*

Chair: John Lang, Occidental College

- Ken Albala, University of the Pacific
- Marika Christofides, University of Illinois Press
- Jennifer Crewe, Columbia University Press
- Kate Marshall, University of California Press
- Jennifer Schmidt, Bloomsbury Publishing

**I-Kitchen. Workshop: Uniting Culinary Arts and Food Systems Issues for Real World Problem Solving: Food Waste as a Case**

*Science Wing SW 313 Culinaria Kitchen Laboratory*

- Jonathan Deutsch, Drexel University
- Ally Zeitz, Drexel University
- Brandy-Joe Milliron, Drexel University

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**10:15-11:30 AM SESSION TEN**

**J1. Panel: Digital Food Studies**

*Social Sciences Building MW 110*

- Helen Zoe Veit, Michigan State University
  *What America Ate: Digital Food Studies of the Great Depression*
- Camille Bégin, University of Toronto
  *Scarborough “Food Bazaar”: Mapping Diasporic Scarborough Foodways in Scarborough, Toronto*
- Adrian De Leon, University of Toronto
  *SALT (Savour a Little Taste): Culinary Tourism and the Travails of Taste in Scarborough*

Organizer: Camille Bégin

**J2. Roundtable: Demystifying the peer-review process for graduate students and early career professionals**

*Social Sciences Building MW 120*

Chair: Florence Becot, University of Vermont

- Amy Bentley, New York University/Food, Culture, and Society Journal
- Nathalie Cooke, McGill University/Cuizine
- Rick Welsh, Syracuse University/Journal of Renewable Agriculture and Food Systems
- Harvey James, University of Missouri/Agriculture and Human Values
- Duncan Hilchey, Lyson Center for Civic Agriculture and Food Systems/Journal of Ahroculture, Food Systems, and Community Development
- Phil Mount, Center for Sustainable Food Systems/Canadian Food Studies Journal

Organizer: Florence Becot
J3. Panel: Grassroot Change and Democracy in Food Systems
Social Sciences Building MW 140

- Kristin Reynolds, The New School; Nevin Cohen, CUNY School of Public Health
  Beyond the Kale: Urban Agriculture and Social Justice Activism in New York City
- Philip McNab, Johns Hopkins University
  Volunteering in Civic Agriculture in Maryland: Antecedents, Experiences, and Consequences
- Maya Fromstein, University of Guelph
  A Place-Based Understanding of Food Justice
- Deborah Harris, Texas State University; Rachel Romero Texas State University
  Color Blindness, Four Farms, and a City: Race and Urban Commercial Farming Reform in Austin, TX

J4. Panel: Urban Agriculture
Social Sciences Building MW 160

- Sara Snyder, New York University
  Redefining the Local Food Movement: What Is It, Who Is Part of It, and How It Will Impact New York’s Alphabet City Neighborhood
- Jina Gill, University of Toronto
  Local Food Production in Canada’s First National Urban Park
- Rosalyn Endlich, York University
  Contested Terrain: On ‘fixes,’ capitalist crises, urban agriculture and transformation in Detroit
- Salma Loudiyi, UMR Metafort – France; Marie Houdart, UMR Métafort; Giulia Giacché, Université de Rennes
  Collective action and agri-urban dynamics: the case of the olive oil road of the Monti Pisani (Pisa, Italy)

J5. Panel: Food in Social Media
Social Sciences Building MW 262

- James Lannigan, University of Toronto
  Boundaries or Scale? A Comparative Analysis of Online Discourse Development and Organizational Identities in the Contemporary World of Coffee
- Dian Day, Queens University
  Eating Alone and Eating Together: Examining Google Images
- Nora Hayes, Chatham University
  Infant feeding: social media and marketing

J6. Roundtable: The Agrarian Question and the Political Ecology of Food
Social Sciences Building MW 264

Chair: Michael Ekers, University of Toronto, Scarborough

- Joel Dickau, University of Toronto
- Ryan Isakson, University of Toronto, Scarborough
- Jillian Linton, University of Toronto
- Joshua Steckley, University of Toronto

Organizer: Michael Ekers

J7. Panel: Philosophical Issues in Food Studies
Humanities Wing HW 214

- Anna Nguyen, Boston University
  Food Experts and Civic Epistemologies: Making Sense of Nutrition and Science in Healthy Eating Literature
- Gloria Rodriguez, New York University
  Challenges, Methods and Philosophy of Interdisciplinarity in Food Studies
- Luis Miguel Rodriguez, Universidad Complutense de Madrid
  Food Studies. Towards a new Philosophical Field?
- Lisa Heldke, Gustavus Adolphus College
  It’s Chomping All the Way Down
J8. Panel: Regulating Agricultural Production: A Global Perspective
Humanities Wing HW 308
- Erna van Duren, University of Guelph
  Learning about Supply Management: A Teaching Case Based on Stakeholder Theory
- Anne Lally, University at Buffalo (SUNY)
  On with the butter: Icelandic dairy production, tourism, and domesticated corporealities
- Elizabeth Smythe, Concordia University of Edmonton
  Global Foodways and Local Food Systems: International Trade Agreements and the Provenance of Food

J9. Roundtable: The Rewards and Challenges of Teaching through Food
Humanities Wing HW 402
Chair: Sarah Quick, Cottey College
- Ryan Adams, Lycoming College
- Candice Swift, Vassar College
- Lena Mortensen, University of Toronto
  Scarborough
- Susan Wolverton, Coe College
Organizer: Sarah Quick

J10. Roundtable: Indigenous Food Sovereignty: Decolonizing Food Systems through Everyday Resurgence
Humanities Wing HW 408
Chair: Lauren Kepkiewicz, University of Toronto
- Lauren Kepkiewicz
- Sherry Pictou, Dalhousie University
- Martha Stiegman, York University

J-Kitchen. Workshop: Making the Scarborough Fare Cookbook
Science Wing SW 313 Culinaria Kitchen Laboratory

11:30-1:30 PRESIDENTIAL LUNCHEON
Meeting Place Science Wing SW Second Floor
- Philip H. Howard, Michigan State University, President of AFHVS
  Decoding Diversity in the Food System: Wheat and Bread in North America
- Krishnendu Ray, New York University, President of ASFS
  The Good Taste of Poor People

1:30-2:45 PM SESSION ELEVEN (K)
K1. Panel: Food Sovereignty and Security
Social Sciences Building MW 110
- Susan Belyea, Queens University
  Dispatches from la nueva Cuba: Food insecurity research in times of change
- Deborah Barndt, Coady International Institute, St. Francis Xavier University and Faculty of Environmental Studies, York University
  Re:Claiming Food Sovereignty, Reclaiming Ways of Knowing: Reflections on a course for practitioners
- Garland Mason, Virginia Tech; Kim Niewolny, Virginia Tech
Exploring the Radical Roots of Participation and Empowerment in Agrarian Development: A Critical Ethnography in Chiapas, Mexico

- France Gina Beauzil, Chatham University
  Plumpy’nut, an integrated alternative for malnutrition in Haiti?

K2. Panel: Thinking Commensalities, Designing Food Experiences
Social Sciences Building MW 120

- Tarran Maharaj, Concordia University
  Food Kinship: An Experiential, Self-Reflective, Pedagogical Approach
- David Szanto, University of Gastronomic Sciences
  Walking/Tiptoeing/Strutting the Line Between Self and Other in Food Scholarship
- Matthew Potteiger, SUNY
  Foraging, Novel Ecologies, and Design

Social Sciences Building MW 140

- Gyorgy Scrinis, University of Melbourne
  Big Food Corporations and their Nutritional Strategies
- Anna Sekine, Chatham University
  Selling soy sauce: authenticity, localness, and national identity
- Leslie Gordon, Chatham University
  Advocating Avocados: History, Marketing, and Authenticity
- Emeran Irby, Chatham University
  A donut by any other name...

K4. Panel: Agricultural Policy
Social Sciences Building MW 160

- David Connell, UNBC; Lou-Anne Daoust-Filiatrault, UNBC; Katelan Eistetter UNBC
  Protecting Local Farmland in an Evolving Global Political Landscape
- Kristen Lowitt, McGill University; Phil Mount, Wilfrid Laurier University; Ahmed Khan, St. Mary’s University; Chantal Clement, Carleton
  Governance Challenges for Local Food Systems: Emerging Lessons from Agriculture and Fisheries
- John Jemison, University of Maine; Richard Kersbergen, University of Maine; Carl Majewski, University of New Hampshire
  Soil Quality Improvement with Increasing Length of Time in No-Till Corn Production
- Sarah Rotz, University of Guelph
  Farmland Neoliberalization and Socio-Ecological Resilience in Ontario Agri-Food: Implications for Food System Transformation

K5. Roundtable: Urban Sustenance: Community Pathways to Culinary Innovation in the Global City
Social Sciences Building MW 262

Chair: Jennifer Berg, New York University

- Jaclyn Rohel, New York University
- Wynette Tavares, Malvern Neighbourhood Action Partnership
- Juneeja Vargheese, Malvern Action for Neighbourhood Change
- Jo Sharma, University of Toronto
- Fateha Hossain, University of Toronto
  Scarborough

K6. Roundtable: Beyond inclusion: Toward an anti-racist and anti-colonial food justice praxis
Social Sciences Building MW 264

Chair: Sarah Wakefield, University of Toronto
• Lauren Kepkiewicz, University of Toronto
• Michael Chrobok, University of Toronto
• Jina Gill, University of Toronto
• Jillian Linton, University of Toronto

Organizer: Sarah Wakefield

K7. Panel: Situating Animals in Food Systems
Humanities Wing HW 214

• Caroline Walden, Chatham University
  *Ruminations on Ruminants and Rennet*
• Kelly Donati, William Angliss Institute
  *‘Herding sheep is his favourite thing in the world’: Convivial worldings on farms and the multispecies pleasures of care*
• Rachel Forlifer, Chatham University
  *Antibiotic Use in Food Animals and Policy Change: An Advocacy Coalition Framework Analysis*
• Katie MacDonald, University of Guelph
  *Everything but the Squeal: Hog Processing Space in Southwestern Ontario*

K8. Roundtable: What can STS offer Food Studies?
Humanities Wing HW 308

Chair: Christy Spackman, Harvey Mudd College

• Jacob Lahne, Drexel University
• Charlotte Biltekoff, University of California Davis
• Amy Trubek, University of Vermont
• Joel Dickau, University of Toronto

Sponsored by the Society for the Anthropology of Food and Nutrition

K9. Roundtable: Developing Sustainable Dietary Guidance

Humanities Wing HW 402

Chair: Hugh Joseph, Agriculture, Food & Environment Program, Tufts University

• Hugh Joseph, Agriculture, Food & Environment Program, Tufts University
• Kate Clancy, Agriculture, Food & Environment Program, Tufts University
• Jennifer Wilkins, Syracuse University

K10. Roundtable: FLEdGE (Food: Locally Embedded, Globally Engaged)
Roundtable on Agroecology
Humanities Wing HW 408

Chair: Erin Nelson - Laurier Centre for Sustainable Food Systems

• Faris Ahmed, USC Canada
• Mary Beckie, University of Alberta, Faculty of Extension
• Phil Mount, Just Food
• Colin Anderson, Centre for Agroecology, Water and Resilience, Coventry University

K-Kitchen. Diasporic Foods, Bodies, and Identities in North America
Science Wing SW 313 Culinaria Kitchen Laboratory

• Adrian Agrippa, University of Toronto Scarborough
  *Understanding “Curry” in a North American Context*
• Katie Konstantopoulos, University of Toronto Scarborough
  *Reading Bodies and Labour in Diasporic Kitchens*
• Shayan Lalani, University of Toronto Scarborough
  *Authenticity and Exoticism in Irish Pubs and German Biergarten within the United States of America*
Adley Lobo, University of Toronto
Scarborough
Japanese beer in Canada, with a focus on Sapporo as it is advertised within the region

2:45-3:15 PM. COFFEE BREAK
HW 305

3:15-4:30 PM SESSION TWELVE (L)

L1. Panel: Thinking Food: Meaning and Identity
Social Sciences Building MW 110

- Naomi Arbit, Columbia University
  The Meaning of Food in Life (MFL): Operationalizing and Investigating a new Construct in the Health Behavior Literature
- Kathleen Kevany, Dalhousie University
  Conscious consumption: Eating our way to sustainable health
- Molly Anderson, Middlebury College
  Food as Commodity or Commons
- Leah Kirts, New York University
  Queer Veganism

L2. Panel: Food Businesses
Social Sciences Building MW 120

- Catherine Koonar, University of Toronto
  Making Chocolate American: The Hershey Company and the Creation of the ‘Sweetest Place on Earth’
- Janis Thiessen, University of Winnipeg
  Boutique Potato Chip Producers in Canada: A History
- Rita Hansen Sterne, University of Guelph; Erna van Duren, University of Guelph
  Market Related Capabilities in a Supply Managed Environment: Competing in the Ontario Meat Processing Industry
- Stephanie Box, Chatham University
  Krafting the Ideal Consumer: The Promotion of Processed Cheese as an American Food

L3. Panel: Food design, sustainability, and community development
Social Sciences Building MW 140

Chair: Sonia Massari, Gustolab International Institute for Food Studies and University of Illinois Urbana Champaign

- Fabio Parasecoli, The New School
  Food studies, design, and systemic strategies
- Sonia Massari, Gustolab International Institute for Food Studies and University of Illinois Urbana Champaign
  Teaching Design Thinking in Food Studies curriculum
- Nancy Snow, The Ontario College of Art and Design University Toronto
  The Soylent Workshop: Working towards object-led research
- Thomas Gray, USDA, Program on Cooperatives & Center for Cooperatives, University of Saskatchewan
  Re-conceptualizing Agricultural Cooperative Membership with a Design Thinking Perspective: An Approach to Off-set Institutionalization

Organizer: Sonia Massari

L4. Panel: Latin@’s Presence in the Food Industry: Changing How We Think About Food
Social Sciences Building MW 160

Chair: Consuelo Carr Salas, The University of Texas at El Paso

- Meredith E. Abarca, The University of Texas at El Paso
  *A Holistic Culinary Approach: Latin@s in the Food Industry*
- Elizabeth Fitting, Dalhouse University
  *“No hay dinero en la milpa”: Rural Mexicans in the Neoliberal Food System*
- Consuelo Carr Salas
  *“Single Story”: Cultural Attitudes in the Food Industry Made Visible*

Organizer: Consuelo Carr Salas

L5. Roundtable: Conversations in Food Studies: Working the Boundaries
Social Sciences Building MW 262

Chair: Colin Anderson, Centre for Agroecology, Water and Resilience

- Charles Levkoe, Wilfred Laurier University
- Mary Beckie, University of Alberta
- Penny van Esterik, York University
- Jennifer Brady, Queen’s University
- David Szanto, University of Gastronomic Sciences, Italy

Organizer: Colin Anderson

Social Sciences Building MW 264

Chair: John Lang, Occidental College

- Amy Bentley, New York University
- Harvey S. James Jr., University of Missouri
- Rachel E. Black, Connecticut College

- Megan Elias, City University of New York

Organizer: John Lang

Humanities Wing HW 214

- Mim Seidel, Chatham University; Malik Hamilton, Chatham University; Leslie Gordon, Chatham University
  *Multi-level Intervention Increases WIC Farmers Market Nutrition Program Redemption Rate in Pittsburgh, PA*
- Elizabeth Kristjansson, University of Ottawa; Alejandra Dubois, University of Ottawa; Kate Wingrove, Deakin University; Mark Lawrence, Deakin University; Catherine Burns, Charles Sturt University; Selma Liberato, Flinders University of South Australia; Hilary Thomson, University of Glasgow; Jane Platts, University of Ottawa; Vivian Welch, Bruyère Research Institute; Rebecca Armstrong, University of Melbourne; Patrick Labelle, University of Ottawa; Mackenzie Barnett, University of Ottawa; Luiza Costa Silva Freire, University of Ottawa; Peter Milley, University of Ottawa; Barbara Szijarto, University of Ottawa; Kate Svensson, University of Ottawa

- Behrooz Rasekhi, Islamic Azad University, Kermanshah, Iran
  *Food Security and Sustainable Rural Livelihoods (Case Study in the West of Iran)*

L8. Panel: Memory, Culture, and Identity in the Post-colonial world
Humanities Wing HW 308

- John Lang, Occidental College
  *Interventions to improve community food security in developed countries: what works and why? Preliminary findings from a systematic review*
• Katherine Kawalerczak, University of Toronto
  *The Making of a “National” Cuisine in Nagorno-Karabakh*

• Robert McKeown, Carleton University & Beautiful Rice
  *Hot, Sour, Salty...Eat: Thai Food and the Unique Communicative Power of Food as a form of Cultural Mediation*

• Jorge Lopez-Canales, The University of Melbourne
  *Peru on a plate: Postcolonial pickles in the quest for authenticity*

• Julia Haramis, New York University
  *The Appreciation of Kale Club – A Cooking Club and the Performance of Social Status*

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**L9. Panel: Food Activism: GMOs and Beyond**  
_Humanities Wing HW 402_

• Allison Gray, University of Windsor
  *Dueling the Consumer-Activist Dualism: The Consumption Experiences of Modern Food Activists*

• William Biebuyck, Georgia Southern University; Michael McCrossan, University of New Brunswick
  *Food and Social Power in the Welfare State*

• Monika Korzun, University of Guelph
  *Is there a Better Way to Do Science in Agriculture? An Examination of Science in the GMO Debate*

• Liora Gvion, The Kibbutzim College of Education Tel Aviv Israel

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**L10. Panel: Food, Race, and Gender**  
_Humanities Wing HW 408_

• Tamara Cottle, University of Calgary
  *White Bread Sandwiches: Deculturalization in Calgary Public School Food Environments*

• Laura Hoffman, New York University
  *The Super Bowl: National Day of Indulgence*

• Pamela Tudge, Concordia University
  *WASTING: Subverting urban food waste with feminist experimental media practice*

• Brittany Rico, Texas A & M University
  *Components of a Healthy Lifestyle: Considering the effects of socioeconomic status and race*

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**L-Kitchen. Reception and Cooking Demonstration: Conversations with Chef Segismundo**  
_Science Wing SW 313 Culinaria Kitchen Laboratory_

Sponsored by the Philippine Consulate General of Toronto, Canada
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