From Agriculture to Culture: The Social Transformation of Food

Association for the Study of Food and Society (ASFS)
Agriculture, Food, and Human Values Society (AFHVS)

2004 Annual Joint Meetings: June 10-13, 2004
Culinary Institute of America, Hyde Park, New York 12538

Note: all rooms have whiteboards, overhead projectors, and computers with CD drives (no zip drives) hooked to LCD projectors.

Thursday, June 10, 2004
9:30 - 5:30 Pre-conference tour- The Historic Hudson
Bus leaves Holiday Inn at Fishkill at 8:45am; pick-up at Homestead Inn 8:50am; CIA pick-up at 9:15am in front of Roth Hall (the main building).
9:30 Conference registration for those attending the pre-conference trip ONLY

Friday, June 11, 2004
8:00- 3:30 Registration: Danny Kaye Foyer in the Hilton Library

8:00-10:45 Refreshment set up - Coffee, tea, muffins, rolls, juice, and fruit served - Main Building

8:30-10:00 First session
A) Room- W302 - Friday 8:30 - 10:00
   Panel A: Organic
   Panel Chair: Cary Trexler

   I. KNOWLEDGE, IDEOLOGY AND TRANSFORMATION: MARKET DYNAMICS AND SOCIA LLY CONSCIOUS CONSUMPTION IN THE ORGANIC MILK INDUSTRY- Adam Diamond, Rutgers University

   II. CONSUMER PERSPECTIVES ON THE DIRECT DISTRIBUTION OF ORGANIC FOODS - Katherine O'Doherty, University of Denmark

   III. VALUES OF THE ORGANIC COMMUNITY: A MISSING PLACE IN AGRICULTURAL LITERACY AND EDUCATION - Cary Trexler and Damian Parr, University of California

B) Room- W303 - Friday 8:30 - 10:00
Panel B: Food Discourses
Panel Chair: Elaine Power

I. AMERICAN FAST FOOD AND FRENCH HAUTE CUISINE: COOKING THE BOOKS OF SYMBOLIC ECONOMY – Rick Fantasia, Smith College

II. IRISH STUDENTS AND THEIR FOOD: AN ESSAY ON FOOD PROPERTIES APPROPRIATION AND EMBODIMENT – Jerome Martin, National University of Ireland

III. EFFORTS IN TRANSLATION: TERRIOR, AND FRENCH REGIONAL CUISINE – Amy Trubek, University of Vermont

C) Room- W202 – Friday 8:30 – 10:00
Panel C: Food, Dangerous, Food
Panel Chair: Daniel Cooley

I. GROWING IN THE SOUTH: FARMERS AND BIOTECHNOLOGY– Dana Fennell, University of Florida

II. CORN CULTURE AND DANGEROUS DNA – Kathleen McAfee, Yale School of Forestry and Environmental Studies

III. BUYING LOCAL AND BUYING FOOD SAFETY – Daniel Cooley, University of Massachusetts and William Colli, University of Massachusetts

D) Room -W203 – Friday 8:30 – 10:00
Panel D: Fair Trade
Panel Chair: Stefano Ponte

I. FAIR TRADE CHOCOLATE: DEVELOPMENT OF A CHOCOLATE ASSORTMENT EMPLOYING FAIR TRADE CERTIFIED CHOCOLATE – Tom Neuhaus, Cal Poly University

II. STANDARDS, CERTIFICATIONS, AND EQUITY IN AGRO-FOOD TRADE: THE SPECIALTY COFFEE INDUSTRY – Stefano Ponte, Danish Institute of International Studies

E) Room- W204 – Friday 8:30 – 10:00
Panel E: Food Voice
Panel Chair: Annie Hauck Lawson

I. KITCHENS, CONFESSIONS & POLITICS: KITCHEN MEMOIRS AS POLITICAL TRACTS - John E. Finn, Wesleyan University

II. "EAT ME UP": SPOKEN VOICE AND FOOD VOICE IN AN URBAN FIREHOUSE - Jonathan Deutsch, Kingsborough Community College

III. FOOD VOICE IN THE CLASSROOM - Annie Hauck-Lawson, Brooklyn College and Jonathan Deutsch, Kingsborough Community College

F) Room- Media Center - S315- Friday 8:30 - 10:00 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations

10:15-11:45 Second session
A) Room- W302 - Friday 10:15 - 11:45
   Panel A: Sustainability and Alternative systems
   Panel Chair: Johanna Mäkelä

I. THE SOCIAL GEOGRAPHY OF ALTERNATIVE AGRICULTURE: A REVIEW - Amy Guptill, Hamilton College

II. CRAFTING SUSTAINABLE FOOD POLICY: CONFLICTING VISIONS OF MIDWESTERN AGRICULTURE - Juli Brussell and Martin Bruce King, Illinois Stewardship Alliance

III. IMAGINING FUTURE KITCHENS, CONTRASTING EXPECTATIONS, AND DEMANDS OF SUSTAINABILITY, TECHNOLOGY, AND DESIGN - Johanna Mäkelä, Päivi Timonen, and Mari Niva, National Consumer Research Center

B) Room- W303 - Friday 10:15 - 11:45
   Panel B: Publishing in Food Journals - Roundtable
   Panel Chair: Lisa Heldke

I. FOOD AND FOODWAYS- Carole Counihan

II. FOOD, CULTURE AND SOCIETY - Warren Belasco

III. GAMBERO ROSSO- Fabio Parasecoli
IV. DIGEST - Lucy Long

V. GASTRONOMICA: THE JOURNAL OF FOOD AND CULTURE - Darra Goldstein, Williams College

VI. FLAVOR AND FORTUNE - Jacqueline M. Newman, Professor Emeritus, Queens College

C) Room- W304 – Friday 10:15 – 11:45
Panel C: Food Policy and Education
Panel Chair: Joan Thomson

I. "LET THEM EAT BEEF?" THE CORPORATIZATION OF CANADIAN FOOD POLICY - Riva Soucie, York University

II. NETWORKS OF COMMUNICATION: INVOLVING THE "HARD TO REACH" IN FOOD POLICY DEVELOPMENT - L. Timotijevic and M. Raats, University of Surrey

III. PARTICIPATION AND SOCIAL ACTION RESEARCH IN SOCIAL SCIENCE STUDIES OF FARMING SYSTEMS - Sandra Grimes, University of Adelaide

IV. VIEWS OF EXTENSION EDUCATORS ON THE LOCAL FOOD SYSTEM: IMPLICATIONS FOR PROGRAMMING AND RESEARCH - Joan Thomson, Rama Radhakrishna, Liberty Inciong, and Audrey Matetzki, Pennsylvania State University

D) Room- W202 – Friday 10:15 – 11:45
Panel D: Kids' lunches
Panel Chair: Alice Julier

I. THINKING IN THE LUNCH BOX: A COMPARISON OF PARENTAL ATTITUDES TOWARDS PRESCHOOL LUNCHES ON LONG ISLAND AND IN JAPAN - Dana Lostritto Leopold, New York University

II. KIDS, FOOD, AND PHOTOS: USING VISUAL RESEARCH METHODS TO GET A "KID'S EYE VIEW" OF THE INFLUENCES ON 9-10 YEAR OLDS' EATING PRACTICES - Elaine Power, University of Toronto
III. FIXING LUNCH: IMPROVING SCHOOL MEALS IN THE US - Janet Poppendieck, Hunter College

E) Room -W203 - Friday 10:15 - 11:45
  Panel E: Global Consumers
  Panel Chair: Rachel Laudan

I. COKE, COFFEE, AND RAHMEN NOODLES: ARE GLOBAL CONSUMERS VICTIMS OR INNOVATORS? - Rachel Laudan, University of Texas, Merry White, Boston University and Harvard, Anne McBride, New York University

F) Room- W204 - Friday 10:15 - 11:45
  Panel Chair: Netta Davis

I. HELL ON THE INSIDE AS WELL AS THE OUT: CHILE EATING AS LIMIT EXPERIENCE – Wesley Dean, Texas A&M University

II. SHE MADE THE TABLE A SNARE TO THEM: SPICED BODIES AND DOMESTIC SPACE IN ANTEBELLUM AMERICA – Kyla Wazana Tompkins, Stanford University

III. HOT ENOUGH FOR YOU - Alice Arndt, Harvard University

G) - Media Center - S315- Friday 10:15 - 11:45 Book Exhibit and Book Sales, Poster display, Ongoing media presentations

11:45-1:30 American Bounty Lunch (Pre-registered only)- or- Lunch on your own (please refer to dining options sheet provided in your registration packet)

1:15-3:15 Refreshment set-up - Coffee, tea, cookies, and fruit in Corridor - Second and Third Floors of Bachelor’s Wing

1:30- 3:00 Third session

A) Room- W302 - Friday 1:30- 3:00
  Panel A: Local Food Systems Roundtable
  Panel Chair: Ardyth Gillespie
I. RECLAIMING COMMUNITY FOR A MORE JUST AND SUSTAINABLE FOOD SYSTEM - Gil Gillespie, Cornell Cooperative Extension of Cayuga County

II. CONCEPTUALIZING LOCAL FOOD SYSTEMS: FINDING COMMON GROUND FOR COLLABORATION - Ardyth Gillespie, Leigh Gantner, Helen Howard, Cornell Cooperative Extension of Cayuga County

III. FOOD SYSTEMS, HEALTH, AND WELL-BEING - Leigh Gantner and Ardyth Gillespie, Cornell Cooperative Extension of Cayuga County

B) Room- W303 – Friday 1:30- 3:00
   Panel B - Food and Individuals
   Panel Chair - Kima Cargill

I. THE CULT OF THE CELEBRITY CHEF - Pauline Adema, The University of Texas at Austin

II. NOURISHING WORDS: THE LATER WORKS OF M.F.K. FISHER AND ELIZABETH DAVID - Alice McLean, University of California at Davis

III. OBESITY AND CONSUMPTION: FILLING THE EMPTY SELF - Kima Cargill, University of Washington, Tacoma

C) Room- W304 - Friday 1:30- 3:00
   Panel C: Food Programs
   Panel Chair: Pamela Koch

I. NEXTCOURSE - Larry Bain, Jardiniere

II. IMPACTS OF A FOOD SYSTEM EDUCATION CURRICULUM ON 5TH AND 6TH GRADERS CRITICAL THINKING - Pamela A. Koch, Isobel R. Contento, Angela Calabrese Barton, and Marcia Dadds, Teachers College Columbia University

III. TWO INNOVATIVE CURRICULA FOR ELEMENTARY SCHOOL CHILDREN DIRECTED AT PROMOTING HEALTHFUL, SUSTAINABLE FOOD CHOICES - Karen Wadsworth, Pamela Koch, and Isobel Contento

D) Room- W202 – Friday 1:30- 3:00
Panel D: Pedagogy and Practice
Panel Chair: Jonathan Deutsch

I. INTERCULTURAL COMMUNICATION THROUGH FOOD, FILM, AND FASHION: PERSONAL NARRATIVE PERFORMANCE AND CRITICAL PEDAGOGY - Myron Beasley, Brown University

II. THE MAGIC PORRIDGE POT: FOOD TALES AND LESSONS - Molly Anderson, Oxfam America

III. DISORDER, UNCERTAINTY, AND NO FOOD IN LIBRARIES: A DELPHI STUDY ASSESSING FOOD STUDIES RESEARCH CHALLENGES - Mimi Martin, New York University

E) Room - W203 - Friday 1:30- 3:00
Panel E: Local Networks
Panel Chair: Lisa Markowitz

I. APPALACHIAN FOOD - Barbara G. Shortridge, University of Kansas

II. SUPERSIZED: A COMPARATIVE DISCOURSE ON THE HORMONAL ETIOLOGY OF OBESITY - Amy Cooper, Grand Valley State University

III. CREATING FRESH FOOD ECONOMIES: A SAMPLING FROM LOUISVILLE, KENTUCKY - Lisa Markowitz, University of Louisville

F) Room- W204 - Friday 1:30- 3:00
Panel F: Educating the Situated Eater
Panel Chair: Wendy Leynse
Panel Discussant: Susan Carol Rogers

I. BIKING THROUGH THE ‘GARDEN OF FRANCE’: FRENCH SCHOOL CHILDREN ON A FORMATIVE JOURNEY THROUGH INGESTIBLE TOPOGRAPHY - Wendy Leynse, New York University

II. SLOW FOOD LESSONS FOR A FAST FOOD NATION: PROMOTION OF ‘CIVIC AGRICULTURE’ IN THE AMERICAN MIDWEST - Christopher D. Merrett, Western Illinois University

III. EATING THE WHOLE ENCHILADA: A CULINARY EDUCATION AT A SOUTHWESTERN FOOD FESTIVAL- Ramona Lee Perez, New York University
G) Room- Media Center - S315 - Friday 1:30- 3:00 Book Exhibit and Book Sales
Poster display, Ongoing media presentations

H) Room- 427 Video library- Friday 1:30- 3:00
Panel H: Aquaculture I Roundtable
Panel Chair: John Volpe

I. AT THE CROSSROADS OF A BLUE REVOLUTION: RECENT ISSUES, ADVANCES, CONTROVERSIES, AND TRAJECTORIES IN AQUACULTURE DEVELOPMENT- Organized by Mike Sklandany, Institute of Agriculture and Trade Policy, John Volpe, University of Alberta and Peter Vandergeest, York University

II. OPEN OCEAN AQUACULTURE: FRONTIER OF THE BLUE REVOLUTION? - Ben Belton, Institute for Agriculture and Trade Policy

III. THE HEART AND SOUL OF THE BLUE REVOLUTION: USING THE PRINCIPLES AND METHODS OF ECOLOGICAL AQUACULTURE TO DEVELOP AQUACULTURE ECOSYSTEMS ON FAMILY FARMS – Barry A. Costa Pierre, University of Rhode Island Sea Grant College Program

IV. OFF AND ON THE RADAR SCREEN: THE ORDERING OF TRANSGENIC FISH IN SOCIETY - Mike Sklandany, Institute of Agriculture and Trade Policy

3:15-4:45 Fourth session
A) Room- W302 - Friday 3:15 – 4:45
Panel A: Sustainability: Case Studies
Panel Chair: Douglas H. Constance

I. SUSTAINABLE AGRICULTURE, RURAL TRADITIONS, ENVIRONMENTAL AND FOOD QUALITY: THE ITALINA RICE WATERCOLOUR. – Stefano Bocchi, Piero Rondolino, and Rinaldo Rondolino, State University of Milan-Italy

II. “THE TEXAS MODEL”: GLOBAL SOURCING MEETS DEMOCRATIC RESISTANCE IN THE HOG INDUSTRY - Douglas H. Constance and Alessandro Bonanno, Sam Houston State University
B) Room- W303 Friday 3:15 – 4:45  
Panel B: Temporality and Food  
Panel Chair: Raymond D. Boisvert  

I. TEMPORALITY AND FOOD: THE DUPLICATION PROBLEM SOLVED  
- S.K. Wertz, Texas Christian University  

II. QUARTZ TIME VS. STOMACH TIME - Raymond D. Boisvert, Siena College  

C) Room- W304 Friday 3:15 – 4:45  
Panel C: Food Activism  
Panel Chair: Charles Z. Levkoe  

I. PUBLIC INTEREST, POWER AND AGRICULTURAL TECHNOLOGY -  
Molly Anderson, US Regional Office, Oxfam America  

II. THE FARMERS ARE WALKING TOWARDS DEATH - Brenda Biddle,  
CUNY Graduate Center  

III. LEARNING DEMOCRACY THROUGH FOOD JUSTICE  
MOVEMENTS - Charles Z. Levkoe, York University  

D) Room S425- Friday 3:15 – 4:45  
Panel H: Aquaculture II Roundtable  
Panel Chair: Mike Skladany  

I. EGG TO PLATE: WORKERS WHO FARM AND PROCESS  
SALMON FOR U.S. AND JAPANESE CONSUMERS - Kate Sullivan,  
University of California Santa Barbara  

II. THE DILEMMA OF ATLANTIC SALMON IN BRITISH COLUMBIA -  
John Volpe, University of Alberta, Canada  

E) Room -W203- Friday 3:15 – 4:45  
Panel E: Nation and Place  
Panel Chair: Ken Albala  

I. CREATING FRENCH IDENTITY: ART, POLITICS AND CULINARY  
PRACTICE IN SEVENTEENTH-CENTURY FRANCE - Kathleen M.  
Anderson, Penn State University
II A SOUP-POT OF STONES: THE QUIXOTIC PARADOX OF SPANISH NATIONALISM CUISINE - Beth Marie Forrest, Boston University

III. ITALY, THE LAND THAT WOULD BE NATION - Ken Albala, University of the Pacific

F) Room- W204 - Friday 3:15 – 4:45
Panel F: Food and Media
Panel Chair: Yael Raviv

I. "WE MAKE IT IN OUR RUSSIAN WAY": JEWISH CULINARY PROGRAMMING IN NEW YORK’S RUSSIAN-LANGUAGE MEDIA - Eve Jochnowitz, New York University

II. MEDIA MISUNDERSTANDINGS: WHERE, WHAT, HOW AND WHY OF FOOD AND OTHER THINGS THEY ARE NOT---A CHINESE ILLUSTRATION: - Jacqueline M. Newman, Queens College, Editor of Flavor and Fortune

III. VIRTUALLY DELICIOUS: THE EVOLUTION OF COOKING SHOWS IN ISRAEL - Yael Raviv, New York University

G) Room- Media Center- S315- Friday 3:15 – 4:45 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations

4:45-5:45 Welcome Wine and cheese reception in the library vestibule

6:00-7:00 Presidential Addresses - Danny Kaye Theater
Kathy Zraly -CIA, Dean of Liberal Arts and Management - WELCOME
Alice Julier- ASFS - THE SOCIAL, THE EDIBLE, AND THE ACADEMIC
Jennifer Wilkins- AFHVS - EATING RIGHT HERE: MOVING FROM CONSUMER TO FOOD CITIZEN

Dinner - On your own (please refer to dining options sheet provided in your registration packet)

**Saturday, June 12, 2004**
8:00 -10:15 Refreshment set-up- Coffee, tea muffins, rolls, juice, fruit served in Corridor – Second and Third Floors of Bachelor’s Wing

8:30-10:00 Fifth session
A) Room- W302 - Saturday 8:30 - 10:00
   Panel A: Local Food Systems
   Panel Chair: Karen Karp

   I. LOCAL FOOD FOR WHO?: INCORPORATING LOW-INCOME POPULATIONS INTO LOCAL FOOD SYSTEMS - Mark Swanson, University of Kentucky

   II. PUTTING FOOD ON THE PUBLIC HEALTH TABLE: MAKING FOOD SECURITY RELEVANT TO REGIONAL HEALTH AUTHORITIES - Karen Rideout and Aleck Ostry, University of British Columbia

   III. STRATEGIES FOR FACILITATING FARMER-CHEF NETWORKS IN A LOCAL FOOD SYSTEM - Shoshanah Inwood and Jeff Sharp, The Ohio State University

   IV. RE-THINKING THE FOOD SYSTEM FOR HUNGRY NEW YORKERS: THE CAUSE FOR LOCAL PARTNERS - Karen Karp, Karp Resources

B) Room- W303 - Saturday 8:30 - 10:00
   Panel B: The good, the just, and the beautiful: Using food to teach philosophy
   Panel Chair: Lisa Heldke

   I. FOOD FETISHES AND SIN-ESTHETICS - Glenn Kuehn

   II. GOOD FOOD, Lisa Heldke, Gustavus Adolphus College

   III. JUST FOOD, Peg O’Connor, Gustavus Adolphus College

C) Room- W304- Saturday 8:30 - 10:00
   Panel C: Agricultural Ethics
   Panel Chair: Harvey James

   I. MULTIFUNCTIONALISM: ARE WE ASKING TOO MUCH OF AGRICULTURE AND SHOULD ETHICS BE ASKING IT? - Stanislaus J. Dundon, California State University
II. OUR CHEAP FOOD MENTALITY - Hugh Joseph, Tufts University

III. THE ETHICS OF CONSTRAINED CHOICE: HOW THE INDUSTRIALIZATION OF AGRICULTURE AFFECTS FARMER CHOICES - Mary Hendrickson and Harvey James, University of Missouri-Columbia

IV. THE MORAL ECONOMY OF ANTIMICROBIAL RESISTANCE - Wesley R. Dean, H. Morgan Scott, Sarah Schulz, W. Alex McIntosh, and Kerry Barling, Texas A&M University

D) Room -W203- Saturday 8:30 - 10:00
   Panel E: Native Americans
   Panel Chair: Brooke L. Jordan

I. WHAT IS AMERICAN ABOUT AMERICAN FOOD - Alice Ross,

II. REVITALIZING THE CULTIVATION AND USE OF NATIVE CROPS THROUGH AGROTOURISM IN INDIGENOUS COMMUNITIES OF NORTHERN ECUADOR - Marleni Ramirez, David E. Williams, Hugo Carrera, and Cristina Villota, Union of Peasant Organizations of Cotacachi, Ecuador

III. KIE-TI-GAN-NING: AGRICULTURAL AND CULTURAL CHANGE AMONG THE BAD RIVER BAND OF LAKE SUPERIOR CHIPPEWA INDIANS - Brooke L. Jordan, Northland College

E) Room -W204- Saturday 8:30 - 10:00
   Panel F: The Family Meal: Image and Reality
   Panel Chair: Lucy Long

I. THE FAMILY MEAL: NORMAN ROCKWELL’S DISSERVICE TO AMERICAN SOCIETY - Lucy Long, Bowling Green State University

II. THE FAMILY MEAL AS CULTURALLY-RELEVANT NUTRITION TEACHING AID - Janet Chrzan, University of Pennsylvania

III. SOUTHERN REUNIONS, GRAVECLEANINGS, DINNER ON THE GROUNDS, AND PICNICS - Walter Levy, Pace University

IV. RURAL VERSUS URBAN FAMILY MEAL RITUALS IN TEXAS - Wm. Alex McIntosh, Texas A&M University
F) Room- Media Center- S315- Saturday 8:30 - 10:00 Victor Aoki- FOOD STUDIES RESOURCES WEBSITE FOR STUDENTS AND RESEARCHERS

G) Room- S425- Saturday 8:30 - 10:00
   Panel H: Aquaculture III - S425
   Panel Chair: Craig Harris

   I. RURAL AQUACULTURE DEVELOPMENT IN SOUTH AND SOUTHEAST ASIA - David C. Little, University of Stirling, Scotland
   II. A COMPARATIVE FRAMING OF NATIVE AMERICAN AQUACULTURE DEVELOPMENT - Mike Skladany, Sarah Dewees, Chaz Whellock, and Jackie Tiller, Institute for Agriculture and Trade Policy, Minnesota, First Nations Development Institute, Virginia, Oneida Nation, New York

10:15-11:45 Sixth session
A) Room- W302 -Saturday 10:15-11:45
   Panel A: Ecology
   Panel Chair: Jennifer L. Wilkins

   I. CONSUMER RESPONSES TO THE ENVIRONMENTAL HEALTH RISKS OF THE FOOD SYSTEM - Lynda Kriflik, University of Wollongong, NSW, Australia
   II. LET THEM EAT STEAK: AN ENERGETIC AND ENVIRONMENTAL COMPARISON OF CONVENTIONAL VS. GRASS FED BEEF - Dorothy Blair and Linda Kronheim, Penn State University
   III. INCREASING ACRES TO DECREASE INCHES - THE LAND REQUIRED OF LOW-CARBOHYDRATE DIETS - Jennifer L. Wilkins and Christian Peters, Cornell University, Michael W. Hamm, Michigan State University

B) Room- W303- Saturday 10:15-11:45
   Panel B: Engendered Representations
   Panel Chair: Jennifer Salamone
I. DO WOMEN REALLY NEED CHOCOLATE? - Laura Lindenfeld, University of Maine

II. BOOTYLICIOUS: FOOD AND THE FEMALE BODY IN CONTEMPORARY BLACK POP CULTURE - Fabio Parasecoli

III. GENDERTYPING OF FOODS BY UNIVERSITY STUDENTS - Jennifer Salamone and Jeffrey Sobal, Cornell University

C) Room- W304 -Saturday 10:15-11:45
   Panel C: Social Movements and Justice
   Panel Chair: Alissa L. Meyer

I. ORGANIC FOOD AND AGRICULTURE AS A SOCIAL MOVEMENT: COMPARISONS WITH OTHER SOCIAL MOVEMENTS - David J. Hess, Science and Technology Studies Department, RPI

II. THE EXPRESSION OF DISCOURSES: THE CASE OF FOOD AID - Becky Lipton, Concordia University, Montreal Quebec

III. POLITICAL TASTES: AN ANALYSIS OF LOCAL AGRI-FOOD NETWORKS IN CENTRAL KENTUCKY - Alissa L. Meyer, University of Kentucky

D) Room- W202-Saturday 10:15-11:45
   Panel D: The Intersection of Genetically Modified Food and Public Communication
   Panel Chair: John T. Lang

I. CONSUMERS AND SCIENTISTS - TRACKING THE FLOW OF KNOWLEDGE ABOUT GENETICALLY MODIFIED FOOD - Claire McInerney, Rutgers University

II. THE LANGUAGE OF GM FOOD: SHIFTS IN DISCOURSE FROM SCIENTIST TO THE PRESS - Mary L. Nucci, Rutgers University

III. SOUTH KOREA AND THE UNITED STATES: A CROSS-CULTURAL COMPARISON OF KNOWLEDGE, AWARENESS AND ATTITUDE - William K. Hallman, W. Carl Hebden, and John T. Lang, Rutgers University, Ho-Min Jang, Korea Boisafety Clearing House, Korea
Research of Bioscience and Biotechnology, and Hyun Kwan Shin, Korean Ministry of Agriculture and Forestry

IV. AGRICULTURAL BIOTECHNOLOGY’S ROLE IN WORLD HUNGER - Joan S. Thomson and Laura Dininni, Pennsylvania State University

E) Room - W203 - Saturday 10:15-11:45
Panel E: Slow and Heritage Foods
Panel Chair: Krishnendu Ray

I. FROM HUNGER FOODS TO HERITAGE FOODS: CHALLENGES TO FOOD LOCALIZATION IN LAO PDR - Penny Van Esterik, York University, Canada

II. SLOW, CLOSE, AND PURE: CONSTRUCTING VIRTUOUS FOOD AS INTEGRATED SOCIAL MOVEMENTS AND MARKETPLACE COMMODITY - Michaela DeSoucey, Northwestern University

III. THE ART OF COOKING: RHETORICS OF FOOD AS SCIENCE, CRAFT AND ART- Krishnendu Ray, Culinary Institute of America

F) Room- W204 - Saturday 10:15-11:45
Panel F: Food in Work Context
Panel Chair: Doris Friedensohn

I. VIEWS OF HOSPITALITY - Audrey A Spindler, PhD, RD, Philip Lawrence, OSB, Abbot and Clement Kennedy, OSB. Department of Exercise and Nutritional Sciences, San Diego State University NOT PRESENTING Clement Kennedy

II. COOKING FOR (A) CHANGE: TALES FROM A FOODSERVICE TRAINING ACADEMY - Doris Friedensohn, New Jersey City University

G) Room- S425 - Saturday 10:15-11:45
Panel G: Aquaculture IV
Panel Chair: John Volpe

I. THE ROLE OF STANDARDS IN SHAPING THE AQUACULTURE INDUSTRY - Craig K. Harris, Michigan State University
II. NEW REGULATORY NETWORKS IN SHRIMP AQUACULTURE - Peter Vandergeest, York University, Canada

III. SEAFOOD FAD, FASHION OR MOVEMENT? THE EMERGING POSITION OF CONSUMER EDUCATION CAMPAIGNS IN SUSTAINABLE FISHING AND AQUACULTURE REFORM - Peter Vandergeest and Mike Sklandany, York University, Canada

12:00- 1:30 Lunch- catered lunch, prepared by CIA chefs and students - Great Hall (Farquarson Hall) - ALL PARTICIPANTS WELCOME, REGISTRATION INCLUDES LUNCH.

*Presentation of paper awards by society presidents

1:45- 3:15 Seventh session
A) Room- W302- Saturday 1:45-3:15
   Panel A: Farm Family Success in Sustainable agriculture: A Comparative Study of Wisconsin Farms
   Panel Chair: Damayanti Banerjee

I. FARM FAMILY SUCCESS IN SUSTAINABLE AGRICULTURE: A COMPARATIVE STUDY OF WISCONSIN FARMS - Damayanti Banerjee, Michael M. Bell, George W. Stevenson, and Joshua L. Posner, University of Wisconsin, Madison

B) Room- W303- Saturday 1:45-3:15
   Panel B: The Body and Discourse
   Panel Chair: Elaine Power

I. À LA CARTE! CONTEMPORARY FOOD DISCOURSE AND PRACTICES OF THE BODY - Sarah Cappeliez, University of Ottawa, Canada

II. DUELING DISCOURSES ON WEIGHT: HOW WOMEN IN A NON-DIETING PROGRAM NEGOTIATE THE MEDICAL, BEAUTY INDUSTRY, AND FEMINIST DISCOURSES OF WEIGHT- Andrea Kirkham, University of Toronto, Canada

III. ITS FAT OR FIT: GLOBALIZATION ANXieties, TERRORISM, AND “FAT TALK” - Abby Wilkerson, George Washington University

C) Room- W304- Saturday 1:45-3:15
   Panel C: The Ecology of Extension
   Panel Chair: Keith Douglas Warner
I. THE ECOLOGY OF EXTENSION - Keith Douglas Warner, UC Santa Cruz, Cornelia Butler Flora, Iowa State University, and Scott J. Peters, Cornell University

D) Room - W202 - Saturday 1:45-3:15
Panel D: Pedagogy and Theory
Panel Chair: Jonathan Deutsch

I. FOOD PANTRY SERVICE LEARNING EXPERIENCE - William Whit

II. TEACHING FOOD HISTORY: RESEARCH, READING AND DOING FOR EXTRA PUNCH - Alice Ross, Ph.D.

III. BACTERIOPHAGES, LYSIS, AND FRENCH FRIES: CHALLENGES IN THE INTERDISCIPLINARY TEACHING OF FOOD AND FOODWAYS - Jeremy L. Korr, Ph.D., California State University, Fullerton

E) Room - W203 - Saturday 1:45-3:15
Panel G: History and Globalization
Panel Chair: Trudy Eden

I. GLOBALIZATION FROM AN EARLY MODERN PERSPECTIVE: THE CASE OF BRITISH AMERICANS - Trudy Eden, J.D. Ph.D., University of Northern Iowa

II. EARLY HISTORY OF JAPANESE AND CHINESE IMMIGRATION AND THE SOCIAL CONSTRUCTION OF ASIAN AMERICAN CUISINE: 1850-1900 - Isao Takei, Texas A&M University

III. AN GORTA MÓR: FAMINE AT THE DAWN OF THE GLOBAL AGE - Noëlle Foster Feliciano, Rensselaer Polytechnic Institute

F) Room - W204 - Saturday 1:45-3:15
Panel F: American Food Roundtable
Panel Chair: Warren Belasco

I. WHAT'S "AMERICAN" ABOUT AMERICAN FOOD? - Amy Bentley, New York University, Charlotte Biltekoff, Brown University, and Andrew F. Smith, American Forum for Global Education
G) Room - Media Center - S315 - Saturday 1:45-3:15 - Book Exhibit and Book Sales, Poster display, Ongoing media Presentations

3:15-4:45 Eighth session
A) Room - W302 - Saturday 3:15-4:45
Panel A: CSA
Panel Chair: Neva Hassanein


II. STEWARDSHIP OF THE LAND AND THE TABLE - Dana L. Jackson, Land Stewardship Project

III. MORE THAN LEARNING TO EAT KALE? COMMUNITY SUPPORTED AGRICULTURE AND FOOD DEMOCRACY - Neva Hassanein, University of Montana

B) Room - W303 - Saturday 3:15-4:45
Panel B: Food, Health and Symbolism
Panel Chair: Donald B. Thompson

I. DISCOURSES IN HEALTHY EATING AND CLAUDE LÉVI-STRAUSS' CULINARY TRIANGLE - Johanna Mäkelä, National Consumer Research Centre

II. FROM "WHITE POISON" TO "DOES A BODY GOOD": A CRITICAL EVALUATION OF THE ROLE OF MILK IN CHILD HEALTH - Andrea S. Wiley, James Madison University

III. SYMBOLIC FOOD MEANINGS ABOUT HEALTH: INTERACTION OF SYMPATHETIC MAGIC AND WORLDVIEW - Donald B. Thompson and Douglas R. Anderson, Penn State University

C) Room - W304 - Saturday 3:15-4:45
Panel C: Food Education and Activism: University/Community Collaboration and Local/Global Actions
**Panel Chair: Lori Stahlbrand**

**I. LINKING THEORY AND PRACTICE: FROM LEARNING ABOUT FOOD POLITICS TO FOOD ACTIVISM** - Lauren Baker, York University, Canada

**II. FEEDING SOCIAL TRANSFORMATION: FROM POPULAR FOOD EDUCATION TO COALITION ACTION** - Deborah Barndt, York University, Canada

**III. MAKING CHANGE THROUGH FOOD: POPULAR EDUCATION AND THE RHETORIC OF FOOD** - Sally Miller, York University, Canada

**IV. STUDENTS RESEARCH FOOD IN HIGH SCHOOLS: A UNIVERSITY/COMMUNITY COLLABORATION** - Lori Stahlbrand, York University, Canada

**D) Room – W202 - Saturday 3:15-4:45**

- Panel D: Eliminating Global Malnutrition: Issues and Strategies
  - Panel Chair: Harwood Schaffer

**I. REDUCTION OF UNDERNUTRITION AND THE RELATIVE ROLE PLAYED BY IMPORTS AND DOMESTIC FOOD PRODUCTION** - Hiroyuki Takeshima, University of Tennessee

**II. CONCENTRATION IN EXPORT MARKETS: THE ARGENTINE CASE** - Alejandro Dellachiesa, University of Tennessee

**III. WTO AND CHANGES IN CHINA’S AG POLICIES: WILL MALNUTRITION INCREASE OR DECREASE** - Yu Zhang, University of Tennessee

**IV. FOOD SECURITY FOOD SOVEREIGNTY AND THE GOAL OF ELIMINATING MALNUTRITION** - Harwood Schaffer, University of Tennessee

**E) Room – W203- Saturday 3:15-4:45**

- Panel E: New York, New York
  - Panel Chair: Jennifer Berg

**I. BONES, BLOOD AND SUGAR: BONE BLACK FACTORIES AND NEW YORK’S SUGAR REFINERIES** - Joy Santlofer, New York University
II. RECREATING THE SOUTH AND SYMBOLIC COMMUNITIES:
SOUTHERN FOOD RESTAURANTS IN NEW YORK CITY - Marcus Aldredge, Texas A&M University

III. EAU DE SMOKED FISH: THE PERFORMANCE OF NEW YORK JEWISHNESS - Jennifer Berg, New York University

F) Room - W202
Panel D: METHODOLOGIES OF FOOD-TALK: A FEMINIST RESEARCH MODEL
Panel Chair: Ramona Lee Pérez

I. 'CHARLAS CULINARIAS' (CULINARY CHATS): EMPOWERING THE MOMENT - Meredith E. Abarca, University of Texas, El Paso

II. WOMEN'S CULINARY VOICES: FOOD-CENTERED LIFE HISTORIES IN THE SUN LUIS VALLEY OF COLORADO - Carole M. Counihan, Millersville University

III. KITCHEN TABLE ETHNOGRAPHY AND FEMINIST ANTHROPOLOGY - Ramona Lee Pérez, New York University

G) Room - Media Room S315 - Saturday 3:15-4:45
Panel G: FARMING THE SEAS by Habitat Media
Panel Chair: Mike Sklandany

4:45-5:45 ASFS and AFHVS Board Meetings
ASFS - Room S213 Chart Room (2nd Floor)
AFHVS - Jerome Berns Board Room (2nd Floor) “21 Club"

5:45-6:30 Joint Meeting - ASFS and AFHVS Board “21 Club”

4:45-7:00 Explore Hyde Park and nearby attractions—this is something that people can do on their own.
River Hike – a 5-mile walk along the Hudson River
Vanderbilt Mansion
FDR homestead
Eleanor Roosevelt home
5:00- 7:00- Wine, bread and chocolate classes- Pre-registration required for these

Wine- Wine Spectator Room – Brian Smith – CIA’s Award winning author of *Exploring Wine*
Chocolate- Bakeshop 3 – Peter Grewling – CIA’s Master Chocolatier
Bread – Bakeshop 2 – Richard Coppedge – CIA’s Master Baker

7:00- 11:00- banquet prepared by CIA chefs and students- Great Hall (Farquarson Hall) - Pre-registration required
Key Note Speaker - Daniel Pinkwater - SHORT, SHORT, SHORT STORIES IN WHICH FOOD IS MENTIONED AT LEAST ONCE
Carroll F. Dooley Lecture Series

**Sunday, June 13, 2004**

8:00 -10:15 Refreshments- Coffee, tea, muffins, rolls, juice, fruit served in Corridor – Second and Third Floors of Bachelor’s Wing

**8:30-10:00 Ninth session**
A) Room- W302 – Sunday 8:30-10:00
   Panel A: Local Urban Economies, and Food Insecurity
   Panel Chair: Gerda R. Wekerle

   I. SUPERMARKETS, CORNER STORES, AND ACCESS TO HEALTHY FOOD CHOICES IN AN INNER-CITY CHICAGO NEIGHBORHOOD AND BEYOND – Daniel Block, Chicago State University and Joanne Kouba, Loyola University Chicago School of Nursing

   II. THE SOCIAL LANDSCAPE OF FOOD INSECURITY: HOW PHYSICAL ENVIRONMENT AND POPULATION CHARACTERISTICS INFLUENCE FOOD ACCESS IN ONE URBAN COMMUNITY – Brian J. Thomas, Michigan State University

   III. THE RIGHT TO GROW FOOD? (RE)NEGOTIATING RIGHTS TO FOOD AND RIGHTS TO PROPERTY IN PRIVATE AND PUBLIC SPACE IN THE GLOBAL CITY- Gerda R. Wekerle, York University, Canada

B) Room- W303– Sunday 8:30-10:00
   Panel B: Food, Poverty and Hunger I
   Panel Chair: Karen Coen Flynn
I. INTAKE CHANGES RELATED TO SEASONAL HUNGER AND ECONOMIC CLASS IN THE UNITED STATES AT THE BEGINNING OF THE 20TH CENTURY – Nancy Duran and Robert Dirks, Texas A&M University

II. "WHAT USE HAVE I FOR BEANS?" COOKING AND EATING AMONG THE URBAN POOR, 1880-1935 – Katherine Leonard, University of Delaware

III. WHERE’S THE WATER? LAND TENURE, FOOD AND SURVIVAL IN ARMENIA VILLAGE, CAYO DISTRICT, BELIZE, CENTRAL AMERICA - Luciana Sivertson, University of Toronto

IV. AGRICULTURE, HUNGER, AND FOOD INSECURITY IN THE AFRO-ECUADORIAN HIGHLANDS – Geraldine Morena and Carla Guerrón-Montero

C) Room- W304 – Sunday 8:30-10:00
   Panel C: Nutrition, Gender, Ethnicity and Race
   Panel Chair: Larry Bain

I. FOOD INSECURITY AND OVERWEIGHT AMONG LATINO MOTHERS AND PRE-SCHOOL AGED CHILDREN – Rainbow Vogt, University of California

II. SCHOOL AND NEIGHBORHOOD FOOD ENVIRONMENTS AND THE FOOD CHOICES OF PUERTO RICAN GIRLS – Ronni Lee Bowen MS and Carol Devine Ph.D. RD, Cornell University

III. Larry Bain, Jardiniere

D) Room- W202– Sunday 8:30-10:00
   Panel D: GMO and Media Perception
   Panel Chair: Magda Sawicka

I. A COMPARATIVE STUDY BETWEEN GERMANY AND THE UNITED STATES FOCUSING ON PERCEPTIONS OF GENETICALLY MODIFIED FOOD – Helen L. Aquino and William K. Hallman, Rutgers University
II. THE KNOWLEDGE GAP: WHAT PEOPLE KNOW ABOUT BIOTECHNOLOGY - Andrew Knight, Arkansas State University

III. CULTURE MAKES THE DIFFERENCE: THE PERCEPTION OF MEDIA STORIES ABOUT FOOD BIOTECHNOLOGY IN GERMANY AND THE USA- Magda Sawicka, Research Center Juelich

E) Room -W203- Sunday 8:30-10:00
   Panel E: History of Food Technology
   Panel Chair: Carolyn Thomas de la Peña

   I. CRATE LABELS - Pierre LaszLo, Ecole Polytechnique and University of Liège
   II. FROZEN FRONTIERS: MASS PRODUCING FROZEN FOODS IN THE UNITED STATES 1920-1960 - Gabriella M. Petrick, University of Delaware
   III. SWEET REWARDS: SACCHARIN AND THE POST-WAR ALLURE OF HI-TECH TASTE - Carolyn Thomas de la Peña, UC Davis

F) Room- W204- Sunday 8:30-10:00
   Panel F: Class, Status and Culture
   Panel Chair: Charles Feldman

   I. TREND VS. TRADITION: TUG-O-WAR IN POST-COLONIAL CONSUMERISM - Damian Mosley, New York University
   II. WHEN HEALTH FOOD BECOMES HIGH-CLASS: NUTRITION DISCOURSES AND FOOD PRESTIGE IN RIBEIRÃO PRETO, BRAZIL - Christine Newkirk and Kathryn S. Oths, University of Alabama
   III. FROM "APE MAN" TO THE ATKINS PLAN: EVOLUTIONARY DIALECTICS ON THE FORAGING TO FARMING DIETARY DIVIDE - Barrett P. Brenton, St. John's University
   IV. ANCIENT TASTE OF PERFORMANCE - Charles Feldman, Montclair State, New Jersey

G) Room- Media Center - S315- Sunday 8:30-10:00 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations
10:15-11:45 Tenth session
A) Room- W302- Sunday 10:15-11:45
   Panel A: Agricultural Coops and Food Networks
   Panel Chair: Thomas Gray

I. SO WHAT IF MY FOOD CAME FROM SOMEWHERE ELSE! AN
   ETHNOGRAPHIC AND GEOGRAPHICAL LOOK AT FOOD NETWORKS -
   Lucius F. Hallett, IV, University of Kansas

II. THE CAPITAL TO FARM: DESPITE ITS DOWNSIDES SOCIAL
    CAPITAL IS A KEY ELEMENT IN DEVELOPING NEW FARMERS -
    Jonathan Michael Thomas, MA, ABD, Temple University

III. COOPERATIVES, SCALE, AND HETERARCHY - Thomas Gray, Rural
    Business-Cooperative Service, USDA

B) Room- W303- Sunday 10:15-11:45
   Panel B: Food, Poverty and Hunger II
   Panel Chair: Karen Coen Flynn

I. REGREENING NAIROBI CITY: AN INTEGRAL APPROACH TO
   URBAN PLANNING- Njeri Lynne Karanja, University of Manitoba

II. FAMILY FOOD INSECURITY AND THE EMERGENCY FOOD
    SYSTEM - Mariana Chilton, Lynn Riddell, Eileen Ford, and Shortie
    McKinney

III. THE COST OF FREE FOOD: THE IMPACT OF COMMUNITY
    RESPONSE TO HUNGER ON PEOPLE’S STRATEGIES FOR SURVIVAL -
    Carolyn Behrman

C) Room- W304- Sunday 10:15-11:45
   Panel C: Nutrition and Culture
   Panel Chair: T. Ben-Jacob

I. SELF-EFFICACY MEASURES ASSOCIATED WITH FAT-RELATED
   DIETARY BEHAVIOR IN CHINESE AMERICANS - Doreen Liou, Ed.D.,
   R.D., Montclair State University
II. DOES CHOICE OF CUISINE AFFECTS ENERGY AND NUTRIENT CONSUMPTION? – S.K. Lee, Ph.D., RD, Rutgers University, S.K. Lee, Ph.D, University of Hawaii

III. CORRELATES OF HEALTHY AND DISORDERED EATING IN AN AFFLUENT ELDERLY POPULATION – T. Ben-Jacob, MS, T. Brownlie IV, MS, and V. Utermohlen, MD, Cornell University

D) Room -W203- Sunday 10:15-11:45
Panel E: 20th Century History
Panel Chair: Dorothy Duncan

I. THE PREVALENCE OF WALNUTS IN GEORGIAN CUISINE - Rachel Rekhter, New York University

II. RURAL SCHOOL FAIRS IN ONTARIO: GONE BUT NOT FORGOTTEN - Dorothy Duncan, Canada

E) Room- W204 - Sunday 10:15-11:45
Panel F: Social Eating
Panel Chair: Eve Jochnowitz


II. “WHAT’S FOR DINNER AT YOUR PLACE?” ADVANCES IN STUDYING HOUSEHOLD FOOD STRATEGIES – Lisa Schubert, The University of Queensland, Brisbane, Australia

F) Room- Media Center - S315- Sunday 10:15-11:45 Book Exhibit and Book Sales, Poster display, Ongoing media Presentations