## Thursday, June 14th

### Sessions 1A-15A

#### Session 1A: How does agroecology question dominant agrifood systems?

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<tr>
<td>Antoinette M. Dumont. Financial independence from non-agroecological agrifood systems for more social equity?</td>
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<td>Véronique Lucas and Jan Douwe Van Der Ploeg. Farmers' compromises to develop autonomy through agroecological practices: revealing the lock-ins of the agrifood systems</td>
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<td>Sarah Lumbroso, Xavier Poux, Sébastien Treyer and Marc Barbier. The manufacture of futures of agroecological transitions: compromises with the dominant agrifood systems</td>
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#### Session 2A: Practical agroecology: Cultivating livelihoods

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<tr>
<td>Maria Van Der Maaten. Promoting Women's Livelihood Strategies through Improved Poultry Production in Rural Guatemala</td>
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<td>Graham Ambrose. Understanding Perception of Quality of Life and its Influences on Small, Vegetable Farmers</td>
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<td>Kali McPeters. Fostering Wholesale Farmers in Vermont: Management, Finance and Training</td>
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<td>Cherrie Nolden, John Harrington, Katherine Baumann and Julia Ela. Goat browsing as an economically viable food-production approach to invasive brush management</td>
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#### Session 3A: Critical perspectives on local foods strategies

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<tr>
<td>Caroline Kamm. Situating Local Food within the Social Economy: A Relational Approach to Localization</td>
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<td>Ryan Galt, Katharine Bradley, Libby Christensen and Kate Munden-Dixon. The (un)making of CSA people: the paradox of member retention in Community Supported Agriculture (CSA) in California</td>
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<td>Ethan Schoolman. Local, local on the wall… Are L3As the “greenest” of them all?</td>
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<td>Jessica Jane Spayde. Embracing the Neoliberal in the Local? A Practice-Based Theory for Building Equitable Agrifood Systems</td>
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#### Session 4A: Governing local consumption, past and present

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<tr>
<td>Amy Guptill. The Ketchup Trail in Northwest New York in the Early 20th Century</td>
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<td>John Jemison, Mark Haggerty and Stephanie Welcomer. The Agricultural, Food, and Human Values Implications of Cannabis at the End of Prohibition.</td>
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<td>Briana Rockler. Cottage Foods: A challenge for the governance of ‘local’ foods</td>
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<td>Saul Halfon. Caught between public health and proliferating science: Food consumption policy</td>
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#### Session 5A: Carework and the gendered work of feeding

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<tr>
<td>Roblyn Rawlins and David Livot. From canned crescent rolls to mjedara to the cake with no name: How home cooks use food and tradition to sustain and create self and family</td>
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<tr>
<td>Cheyenne Schoen. Domestic Feeding Work by Immigrant Women in U.S. Households</td>
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<td>Maggie Omstein. Serving up Care: Household Contributions of Caregiving and Food Practices</td>
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#### Session 6A: Brewing histories: Landscapes of beer from the local to the global

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<td>Jennifer Jordan. On Wisconsin: Civil War Sisters, Altered Ecologies, and the Rise and Fall of the 19th Century Hop Industry</td>
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<td>Jeffrey M. Pilcher. The Global Invention of Modern Beer</td>
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<td>Anastasia Day. “We Tried to Do Everything Scientifically”: Victory Gardens and School Lunch Programs</td>
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#### Session 7A: Indigenaity, cultural practice, story

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<tr>
<td>Mariaelena Huambachano. Indigenous Food Sovereignty: Justice, Well-Being and Development</td>
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<td>Solveig Hanson. Food as our signature: Participatory plant breeding, values, and cuisine with story</td>
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<td>Ioulia Fenton. Seeds of Memory: Growing vegetables without chemicals in Guatemala's aid market</td>
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#### Session 8A: Chains of nutrition: Feeding plants, animals, and humans

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<td>Jessica Larbode. The Pill, the TV Dinner, and the Promise of Liberation: Changing Technologies and Women’s Roles in the Post-War Era</td>
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<td>Amyrs Williams. Marietta’s Lamb: The Agricultural Origins of Food Education</td>
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#### Session 9A: Politics of science, knowledge, and technological change

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<td>Xiaoping Sun. Wilderness Transformed: From Wasteland to Utopia to Eco-Utopia</td>
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<td>Scott Brainard and Keeve Kleeley. “The robots are coming, the row-bots are coming!” Can we depend on an automated agriculture to yield all that we need?</td>
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<td>Jacques Kousoupo. Public distrust of science: Facts may be facts, but for many, perception is reality.</td>
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#### Session 10A: Food on campus

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<td>AFHVS/AFSF 2018 Annual Meeting, Madison, WI List schedule, full sessions Preliminary draft: April 1, 2018</td>
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**Session 15A: Eating, preserving, and narrating foods in the 19th and early 20th century**

Claire Burschlein. *As American Apple Pie: An Apple Pie without Apples and Familiarity in Nineteenth Century America*

Elise Lake. *On Morality and Digestion: Progressive Era American Obsession with Dyspepsia as Moral Syndrome in “Good Housekeeping,” 1885-1920*

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

401 Adrienne Traub. Female Fermenters of New York

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**Sessions 1B-15B**

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357 Lorien MacAuley. *Alternative Agrifood, Organizations, and the Problem of Identity within On-farm Apprenticeship*

318 Anna Crimn. *The Valley View Farmworker Ministry: An Ethnographic Case on Farm Labor and Participatory Leadership*

273 Kim Niewolny. *Exploring the Ontological Politics of Farm[er] Labor and Learning*

**Session 2B: Practical agroecology, 2: Intersections of technical knowledge and identity discourses**

320 Stephanie Enloe, Rachel Bezner Kerr, David Banda, Hanson Nyantakyi-Frimpong and Lizzie Shumba. *Using participatory photography to investigate indigenous technical knowledge of wild biodiversity and pest management among smallholder farmers in Northern Malawi*


88 Yassine Ouqideugu. *Presence or Absence of Sustainable Identity in the Promotion of Genetically Engineered Crops for Africa*

319 Marta Fabiano Sambiase, Bruno Diniz Negretti and Marcelo Fabiano Sambiase. *Social Exchange Theory and Agroecology in Mantiqueira Mountains: An Education Experience*

39 Elizabeth Omewbuya, Ifeoma Anugwa and Ogochukwu Edhe. *Impact of Commercial Agriculture Development Project (CADP) Technology Use on the Socio-economic Life of Cocoa Farmers in Cross River State, Nigeria*

**Session 3B: Farm to table: Promises and limitations**

176 Sasan Resli and Catherine Brinkley. *How do value systems around 1000 unreasonably shape landscapes?: 50 years of the Chez Panisse network*

378 Amy Coplen. *“Poverty wages are not fresh, local, or sustainable”: Exposing the contradictions of sustainability-branded capitalism and building worker power in the farm-to-table foodservice and retail industries*

164 Hanna Raskin, John Kessler and Laura Reiley. *Field Notes from the Dining Beat: How Restaurants and Food Critics Sold American Diners on Farm-to-Table Orthodoxy*

Michaela Murray, Mark Haggerty, Stephanie Welcome, Melissa Ladenheim, Julia McGuire, Linda Silka and Riley Neugebauer. *Pressing from the Top Down or Emerging from the Grassroots: Who and What is the Farm to Institution System Transforming?*

**Session 4B: Building resilience, fairness, and change through Fair Trade**

11 Ailsa Ballieu. *Perceiving gender transformative change through fair trade coreer cooperatives in the Western Highlands of Guatemala*


294 Sarah Rocker. *Who Connects the Links? Roles and Impacts of Value Chain Coordination in Place Based Development*

304 Chandler Meyer, Bradford Barham, Matt Earley and Anna Snider. *Building Resilience in the Coffee Supply Chain: Going Beyond Certification Systems to Improve Environmental and Social Outcomes*

**Session 5B: Gender in the foodway**

21 Natsuko Tsujimura. *Gender and Genderization in Japanese Foodways*

247 Christian Scott. *Bringing the Back of the House Forward: Gendered Labor Dynamics in the Professional Kitchen*

28 Gillian Gualtieri. *Mind Over Mother: Gendered Logics of Cultural Production in American Fine Dining*

320 Claire Barrett, Jennifer Gaddis, Marah Zinnen and Sophia Lawrence. *Reorganizing the Lab of Home Cooking through a Community of Practice Approach*

**Session 6B: Inside (Upper) Midwestern Family Food Systems**


329 Janet C Gilmore. *Recollections, Reminders, and Grandma’s Early 20th Century Community Cookbook*

**Session 7B: Telling stories about the past and future**

10:30-12:10

138 Daniel Mintz. *“Sometimes everyone got destroyed in the end”: Fat Temporalities and the Problem of the Future in Jami Attenberg’s The Middlesteins*

150 Joan Price. *Mapping foodscapes: The use of maps in food storytelling*


88 Thomas Linnøy. *ASFS/AFHVS paper proposal: Food, System and Lifeworld in the Big Apple: the dynamics of food activism in Giuliani’s, Bloomberg’s and Di Blasio’s New York City*

**Session 8B: People and their crops, crops and their people**

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111 Virginia Nazarea. *Three Men and a Potato*

178 Anya M. Bonanno. *Heirloom Seeds, Hybrid Spaces: Social Media as a New Pathway for Exchange*

128 Emily Ramsey. *Tomatoes and their Humans: Foregrounding Human-Crop Relations in Local Food Systems*

113 Justin Simpson. *From Farm to Table: A Tale of Two Rices and the ANTs in the Food*

303 Melanie Narciso. *Forgetting in Disentangled Ricescapes*

190 Rita Hindin, Ellen Ritter, Laurie Beth Clark and Michael Peterson. *Food on Campus: From Agroecology, Food and Food Systems Education to the Campus Dining Service Brainstorming Strategies to Go from Success to Greater Success*

176 Claire Burschlein. *As American Apple Pie: An Apple Pie without Apples and Familiarity in Nineteenth Century America*

342 Elise Lake. *On Morality and Digestion: Progressive Era American Obsession with Dyspepsia as Moral Syndrome in “Good Housekeeping,” 1885-1920*

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<td><strong>Session 1C: Immigrant dairy labor: Power, citizenship and the workplace</strong></td>
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<td>Daniel Baker. Counting on Latino Labor in a small dairy-dependent state: Vermont dairy farmers perspective on working with a more diverse labor force</td>
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<td>Rebecca Schewy and Rhyannon Moore-Foster. Dairy farm sustainability: the role of farm labor relations in shaping antibiotic use (Dairy Labor special session)</td>
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<td>Sarah Fransen. The sustainability of goat farming: interrogating the gaps between vision and practice</td>
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<td><strong>Session 2C: Practical agroecology: Sustainable livestock</strong></td>
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<td>Julie Ryschaw. Conceiving exchanges between crop farmers and livestock keepers as an option for agroecology</td>
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<td><strong>Session 3C: Alternative Agriculture, connecting theory and practice</strong></td>
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<td>Mackenzie Aime. The Alternative Food Movement: Nonprofit Perspectives on Privilege and Progress</td>
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<td>Patrick Baur. Toward an agroecology of safety: Limitations of and possibilities for deepening the co-management of environmental and human health in produce agriculture</td>
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<td>Jeffery Sobal. Food Webs: Positions and Perspectives</td>
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<td>Kathryn De Master, Patrick Baur and Karna Baraboo. Farmers and Foodies</td>
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<td><strong>Session 4C: Labeling, recognition, and creation of the food citizen</strong></td>
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<td>Amy Lang, Leah Mathews, Jessica Speer, Lance Mills and Nicholas Gold-Leighton. Do experiences with the local food system change purchasing and eating behavior? Evidence from Western North Carolina</td>
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<td>Gjorgy Scrinis. The Politics of Food Labelling</td>
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<td>Leah Mathews, Carla Caprio, Tullaya Boonsaeng, Allison Perrett and Charlie Jackson. Farmer Perceptions of Local Food Branding and Its Value to Their Enterprise: The Case of the Appalachian GrowTM Marketing Program</td>
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<td>Charlene Elliott. Radical Transparency: Food labeling, taste and the food citizen</td>
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<td><strong>Session 5C: Eating as connection, community, and place</strong></td>
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<td>Jesse Urt. Community dining in the Cafeteria: institutional dining in the tech industry</td>
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<td>Kimberly Lok Wong. Bake, Mix, Flame: An Exploration of Local Food Production &amp; The Urban Food Economy in NYC.</td>
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<td>Mariagialia Mariani. Say Cheese! Unfolding the Slow Food's discourse on biodiversity. The case of two dairy Presidio.</td>
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<td>Sam Applefield. Dining Through Difference: Overcoming Political Polarization Through Food</td>
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<td>Niels Kristensen. Gastronomy as a link between food production and consumption</td>
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<td>Bryan Moe. Finding Rhetorical Common Ground: Hunting and Fishing's Rhetorical Blending of Feminist, Vegan, and Vegetarian Messaging within Popular Culture</td>
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<td>Erica Peters. Reimagining Restaurants For Women, Without Meat or Drink</td>
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<td>Emilie Hardman and Laura J. Miller. Writing, Reading and Publishing Cookbooks: A Social History of the American Vegetarian Movement</td>
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<td>Adam Shprintzen. Fake Meat, Real Change: Ella Eaton Kellogg and the Invention of Modern American Vegetarian Cuisine</td>
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<td><strong>Session 7C: Farmer values and identities in transition</strong></td>
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<td>Andrea Rissing. &quot;We Feed the World&quot;: Industrial Discourses and Iowa's Agroecological Farms</td>
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<td>Jacqueline Ricotta, Tanya Casas and Marion Rubin. Integrating Food, Farming and Values: Farmer Perceptions on their Role in Sustaining Agriculture in Bucks County, Pennsylvania</td>
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<td>Deike Beecknen. Awareness and identity construction of conventional farmers - applying Luhmann's systems theory</td>
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<td><strong>Session 8C: Re-envisioning the current emergency food infrastructure model</strong></td>
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<td>Hillary Jourdan, Abigail Borron, Hilda Kurtz, Lynn Sanders-Bustle and Jessica Holt. Creating the Perfect Pantry: The use of creative workshops and toolkits as platforms of empowerment for individuals experiencing food oppression in food assistance programs</td>
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<td>Hilda Kurtz, Abigail Borron, Jerry Shannon and Alexis Weaver. The Stabilizing Lives Project: Refiguring the Pantry Client</td>
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219 Melissa Burlingame and Michaela Holtz. Community Gardens offer Fresh Perspective

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341 Bernhard Freyer, Rebecca Paxton, Milena Klimek, Valentin Fialla, Philipp Dietrich and Jim Bingen. Sustainable Development Goals – Is there an organic farming position?

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136 Thelma Velez. Growing Food Sovereignty: Grassroots Mobilizing for Puerto Rico’s #JustRecovery post Hurricane Maria
393 Zeynep Kilic. From fancy ladies with herb gardens to protest dinners on the street: food activism in Istanbul
397 Katherine Hysmyth. #KeepRecycle: Food Herbalists, Feminist Hashtags, and the Instagram Modernity

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439 Efforts to Enhance Earnings of Agricultural Laborers: Lessons from a Center for Integrated Agricultural Systems Multi-Disciplinary Research Initiative

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117 Leah Potter-Weight. Just Pathways to Diversified Perennial Farming
348 Kathryn De Master. Multifunctional Mavericks in the Monocultural Margins

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374 Kathryn Anderson. Political economy, hegemonic masculinity, and climate skepticism among organic dairy farmers
419 Sarah Eissler. Small-scale cocoa producers’ perceptions of climate change: how do perceptions differ by gender? Evidence from Indonesia

Session 13Ca: Sustainable Development Goals – Is there an organic farming position?
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192 Shannon Brenner and Marcia Ostrom. Diverging Food Sovereignty Frames in Maine: Understandings for collective mobilization across global contexts
407 Abby Wilkerson. Critical Disability Studies Lessons for Food Policy Councils: A Prince Georges County, MD “Food Equity” Case Study
422 Haroon Yousaf and Muhammad Zafar. FOOD SECURITY STATUS AND ITS DETERMINANTS: A CASE OF FARMER AND NON-FARMER RURAL HOUSEHOLDS OF THE PUNJAB, PAKISTAN

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287 Katerina Konstantopoulos, Koby Song-Nichols and Tiffany V. Lieu. Farm to Chopsticks: Culinary Infrastructure of Duck in the Toronto Chinese Community
180 Mukta Das. The agri-culinary ecology of spice growing and kitchen craft: Macau and its Goan cooks
313 Margaret Magat. Tasting Balut: Culinary Nationalism and the Consumption of Fertilized Duck Eggs in the United States

Session 6D: Finding food: Sovereignty and self-provisioning
129 Alisha Mays. Food Networks: Self-Provisioning and Community in Appalachian Kentucky
299 Yee Chong Wong. Chinese Market Gardeners in Australia – Making a Living by Feeding the Living
411 Josh Levy. Breadfruit and rice: sovereignty and subsistence in Polynesia, Micronesia
246 Sarah Khan. To Sow and To Sew: Siddi Women Farmers (and Quilters) in Uttara Kannada, Karnataka, India

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242 Evan Murdock, Ken Genskow and Carolyn Betz. Climate change risk assessment, adaptation, and mitigation influences for Wisconsin dairy producers
375 Sarah Williams and Chloe Landrieu-Murphy. When Southern Means African and Her Tips Mean $15/Hour: The Wages of Restaurant Equity
315 David Beriss. Ethics, Justice, Taste: Restaurant Critics and Social Movements
263 Sarah Routs. Deregulating yet policing: Latinx Labor and Resistance in New Orleans Restaurant Jobs
399 Rachel Black. #BalanceTonPorc: Gender inequality in the French kitchen

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372 Katherine Hysmyth. #KeepRecycle: Food Herbalists, Feminist Hashtags, and the Instagram Modernity
375 Sarah Williams and Chloe Landrieu-Murphy. When Southern Means African and Her Tips Mean $15/Hour: The Wages of Restaurant Equity
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62 Business Research Collaborations, Lessons Learned

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372 Christine Spackman, Emily Yates-Doerr, Sarah Tracy, Jake Lahne and Charlotte Biltzoff. Working with the senses (Roundtable Proposal)

Session 13Db: #FoodStudies Workshop: Social Media for Scholarship, Networking, and the Community
Friday, June 15th

**Sessions 1E-15E**

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**Session 1E: Working for seed sovereignty: Indigenous and global perspectives**
- Carol Hernandez-Rodriguez. Building Indigenous Seed Sovereignty: The Guardians of Mother Earth and Seeds Project in Chiapas, Mexico

**Session 2E: Entrepreneurship transforming local food networks**
- Marilyn Sitaker, Jane Kolodinsky, Lisa Chase, Julia Van Soelen, Hans Estrin, Diane Smith, Weiwei Wang and Lauren Greco. Consumer Response to Farm Fresh Food Boxes, an Entrepreneurial Partnership between Farmers and Retailers
- Maria Rodriguez-Alcala, Stephen Jeanetta and Corinne Valdivia. Agricultural entrepreneurship strategies, networks of support, and sustainable rural development: The case of Latino farmers in Missouri
- Jessica Ann Diehl and Ching Sian Sia. Tradition goes high tech: South and Southeast Asia’s emerging urban farm entrepreneurs
- Thelma Velez. Treethuqer Organic Farm: Sustainability Challenges Growing Food in the City
- Amelie Hecht, Erin Biel, Daniel Barnett and Roni Neff. Urban food supply chain resilience for crises threatening food security

**Session 4E: Conceptualizing Food Access: Key theoretical perspectives**
- Daniel Block. Food Access, Geographic Information Systems, and the Power of Maps
- Kelsey Simkins. Making Meaning at the Table: Religious Motivations in the Food Justice Movement
- John Welton. “Occupying the Field”: Food Sovereignty and The Regulatory State of Exception

**Session 5E: Mobilized Food**
- Shayan Lallani. Marketing Immersive Dining Experiences: Cruise Passengers Respond to the ‘Authenticity Project
- Leda Cooks. Freegans, Food Recovery and the Economics of Food/waste Mobility
- Amal Memoria. Native and indigenous cuisines in south america (Colombia, Ecuador and Peru) – making a case for Culinary Travel
- Kerri Lesh. When Food Travels

**Session 6E: Migrants, authenticity and infrastructure: Toronto’s changing foodshed, 1803 to 2018**
- Valeria Mantilla Morales, Ariadna Pauliuc and Jeffrey Pilcher. From Cancun to Caracas: Ingesting Authenticity in Toronto’s Restaurants
- Amanda Whitaker and Jeffrey Pilcher. From Farm to Fork: Measuring the Chain at Toronto’s Food Terminal
- Jeffrey M. Pilcher. Chair and Commentator

**Session 7E: Critical Approaches to Superfoods**
- Signe Rousseau. "Well if Gwynnie does it...": The Enduring Appeal of the Magic Pill
- Emma McDonell. Creating the Culinary Frontier: A Critical Examination of Peruvian Chefs’ Narratives of Lost/Discovered Foods
- Darcy Mullen. "Matcha, turmeric, 'spiruina, and neoiberica"
- Hiilei Hobart. ReValue through Reconstitution: Marketing Hawaiian Taroena as a Superfood in the Early 20th Century

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389. Sally Frey, Trevor Ring, Maura Rankin and Riley Sunday. A Roundtable on Fermentation: Practice, Preservation and Pedagogy

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- Maegan Krajewski. "Together we can grow community": Community Gardening in North Central Regina
- Nicole Breazeale. Assessing the impacts of Project Breaking Ground (a sustainable jail garden and food justice service-learning project)
- Ty Matejowsky and Emily Herrington. Sowing the Seeds: Intersections of Faith, Celebrity Philanthropy, and Neoliberalism in an Orlando Community Garden
- Kaelin Wiles. Ending hunger and food insecurity through community based learning projects

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- Maegan Krajewski. Assessing the impacts of Project Breaking Ground (a sustainable jail garden and food justice service-learning project)
- Stephen Archambault, Shawn Trivette, Phillip Warsaw and Alfonso Morales. Dynamic Modeling of Farmer Market Sales Data: Williamsburg, VA Case Study
- Lauren Suerth. Farmers markets as citizen scientists: A theory for doing citizen science research
- Greg de St. Maurice. Japan’s "1975" Diet in Historical and Critical Perspective

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- Cailtin Wiederecht. The Sky's the Limit: Commodity Chain Analysis of Icelandic Skyr
- Grace de St. Maurice. Japan’s "1975" Diet in Historical and Critical Perspective
- Rebecca Dunning, Lisa Johnson, Kathryn Boys, Dara Bloom, Mike Boyette, Nancy Creamer and Keirstan Kure. "Food Waste" on the Farm

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- Leda Cooks. Where do we draw the (bottom) line? Discourses of difference between food and waste
- Jessica Canose. Exploring Representations of Beauty, Ugliness and "Ugly" Produce in Food Photography
- Fabio Parascolini and Mateusz Halawa. Exploring the Global Brooklyn: Design, Senses, and the Experience Economy in the Cosmopolitan Foodscape
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- Hannah Wilson, Erica Nantz, Angela Babb and Daniel Knudsen. Exploring Food Access in Southern Indiana: Preliminary Findings from a Computational Approach
- Stephanie Murphy. Alignment of Pay-Want-You-Want Messaging and Pay-What-You-Want Consumer Motivations

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- Carolyn Hricko and Bob Martin. Understanding Public Perceptions of Food System Issues: Polling on the Farm Bill and Sustainable Agriculture
- Johann Strube, Maki Hatanaka, Jason Konefal and Leland Glenna. Understanding the increasing private ordering of sustainability in US agriculture through a study of multi-stakeholder initiatives

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- Jennifer Gaddis and Alan Talaga. The View From Behind the Lunch Line: K-12 Kitchen and Cafeteria Workers’ Experiences of and Engagement with the Real Food Movement
- Janette Byrd. Gendered, Neoliberal Narratives of School Food Service Labor: What’s the Story?
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- Kailie Leggett and Roslynn Brain McCann. "We take it all seriously so you don't have to" - The role of culinary professionals in constructing sustainable beef practices amongst consumers

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- Fulvio Gionaneto and Maria Bias Cacari. Agroecology in action: Uses of wild plants and weeds in fruit and vegetable production in Michoacán, Mexico

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