

# ASFS NEWSLETTER

*Association for the Study of Food and Society*



## Leadership Letter

***Sonia Massari, ASFS Vice President***

University of Pisa Researcher

FORK Co-Founder

Future Food Academy (FFI) Director

Dear ASFS members,

I am pleased to present this edition of our newsletter. When I was approached to write this introduction, I must admit that I experienced a moment of panic staring at the blank page. While I am accustomed to focusing on scientific publications, I found myself challenged to share our original thought in this newsletter.

As Vice President of the ASFS Board for the past year and a member of the Board for the last five years, I have

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header image: 1900 Produce Market postcard from  
Syracuse, NY

- often considered what our unique and original contribution to ASFS might be. While I am not yet able to provide a definitive answer to this question, I do know that I would like ASFS to be for others what it has been and continues to be for me. Therefore, I have taken the liberty of dedicating the next paragraphs to sharing something personal.

In 2010, I had the privilege of attending my first ASFS conference at Indiana University. This marked the beginning of a profound connection to the community. My involvement with ASFS has profoundly influenced my career and personal life. I have had the opportunity to work with some of the greatest scholars in food studies, who have inspired my research work and whom I now consider colleagues and friends. Despite missing only two conferences, each event became a ritual, a celebration, eagerly anticipated.

The ASFS annual conference offers a distinctive combination of academic and social experiences. It has consistently served as an occasion for attendees to interact, exchange ideas, and learn from colleagues and friends. It provides a forum for lively discussions, shared meals, and cherished memories (as lively dances, Montana's style). It is a gathering of passionate individuals, integrating activism, studies, and scholarly pursuits with fun and smiles. These gatherings, amidst constructive conversations, are highly valued moments, made possible by dedicated organizers. It is commendable that the ASFS conference has been able to maintain its unique atmosphere year on year, particularly in today's era where such experiences are increasingly rare. This sense of community is what makes ASFS so special.

My engagement with ASFS did not cease even after I transitioned from my position in food studies abroad in 2021 to pursue scientific research in food and agri-business design in Italy. I am grateful to have been able to continue my involvement in this esteemed community through virtual online sessions, webinars, events, and ongoing communication through mailing lists, board activities, and meetings. I have never felt abandoned, and in turn, I have always felt a strong responsibility to be part of it. This was all down to effective communication. Communication is an important lever for the engagement and empowerment of members.

At the most recent board meeting held in Boston, it was decided that a new committee should be established with the objective of improving internal and external communication, the visibility and impact of ASFS. I would like to express my gratitude to the members of this new committee: Jo Sharma, Katherine Hysmith, Psyche A. Williams-Forson, Camille Begin, Jessica Carbone, and Netta Davis.

The committee's work included envisioning ASFS's future growth, diversity, and conference participation; analyzing membership

**letter continued on page 3**

- composition and engagement modes; exploring evolving community significance; assessing ASFS's current state and communication effectiveness; and reflecting on its unique attributes for external promotion and communication.

Furthermore, we considered the concept of growth within ASFS. As correctly observed by a respected colleague on the committee, "we have grown!!!"—we are increasingly numerous, and our infrastructure must adapt to this growth. This is both the challenge and the beauty of growth. It is our contention that growth is possible only when based on solid values. This growth signifies the genesis and evolution of a flourishing and expanding ASFS association, which is accompanied by the corresponding broadening of research and teaching modalities in food studies.

ASFS evolves annually, adopting an intersectional approach to address racial injustice in food systems and commit to fostering inclusivity in food studies. Effective communication is key to ensuring equitable access for all members.

Each member's original contribution to ASFS lies in our ability to interpret and meet the changes in the world of food studies while remaining steadfast in our values and our conviction that only through collaboration can we make a difference in food systems, preserve food cultures, and promote food equity and justice.

It is my hope that those who join ASFS, as I experienced at the beginning and throughout these years, will find not only the knowledge and professionalism that the association provides, but also the warmth and sense of "growth" within our community that we embody. I look forward to meeting you at the next conference in Syracuse.

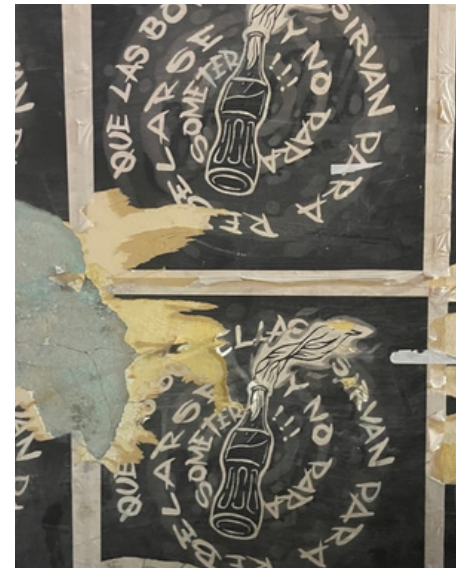
Sonia Massari  
*ASFS Vice President*



Woman selling pozol in Villa Las Rosas, Chiapas. Image credit: José Tenorio



Pozol is commonly drunk from a jícara, a bowl made from the dried shell of a calabash fruit. Image credit: José Tenorio



Street art poster against Coca-Cola in San Cristóbal de las Casas: "May the bottles be used to resist, not to oppress". Image credit: José Tenorio

## 2024 Conference Info

# 2024 AFHVS & ASFS MEETING

RIGHT TO FOOD – FOOD AS COMMONS

*JUNE 5-8, 2024*  
*SYRACUSE, NY*

*JOIN US IN SYRACUSE, NY, FROM JUNE 5 - JUNE 8,*  
*2024, FOR THE ANNUAL MEETING OF THE AGRICULTURE,*  
*FOOD AND HUMAN VALUES SOCIETY & THE*  
*ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY.*

Hosted by Syracuse University, SUNY College of Environmental  
Science and Forestry, and Le Moyne College.

Discover Syracuse at [visitsyracuse.com](https://visitsyracuse.com).

CONFERENCE CONTACT

[2024Conference@AFHVS.org](mailto:2024Conference@AFHVS.org)



State University of New York College of  
Environmental Science and Forestry

LE MOYNE  
Greatness meets Goodness™

**S** Syracuse University  
Maxwell School of  
Citizenship & Public Affairs

**S** Syracuse University  
Falk College of Sport  
& Human Dynamics

## 2024 ASFS Awards

### *Monograph*

*White Burgers, Black Cash: Fast Food from Black Exclusion to Exploitation*

Naa Oyo A. Kwate, University of Minnesota Press

### *First Book*

*Food Power Politics: The Food Story of the Mississippi Civil Rights Movement*

Bobby J. Smith II, University of North Carolina Press

### *Edited Volume*

*The Global Japanese Restaurant: Mobilities, Imaginaries, and Politics*

James Farrer and David L. Wank, Eds., University of Hawai'i Press

### *Belasco Prize for Scholarly Excellence*

"Food in the Indian Ocean World: Mobility, Materiality, and Cultural Exchange"

Krishnendu Ray, Kathleen Burke, Stephanie Jolly,

*Verge: Studies in Global Asias*, Volume 9, Issue 2, Fall 2023, pp. 2-36

DOI: <https://doi.org/10.1353/vrg.2023.a903019>

### *Food, Culture & Society Article Award*

"Designing food packaging to present healthy and ethical diets to the New Chinese middle classes"

David Machin and Ariel Chen

DOI: <https://doi.org/10.1080/15528014.2021.1981592>

### *ASFS Award for Food Studies Pedagogy*

Introduction to American Studies: Food and Nature.

Adrienne Bitar, Cornell University

### *Alex MacIntosh Graduate Prize*

"The Nutrients of Quelling a Riot: Employing Nutrition to Curb Social Unrest during New York City's 1917 Protests against Food Prices"

Joseph Bishop, Princeton University

### *Bill Whit Undergraduate Student Paper Award*

"Soy Boy': How The Unassuming Legume Threatens American Masculinity"

Scout Santos, Cornell University

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**ASFS**

**ANNUAL AWARDS**

**LEARN MORE &  
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# 2024 Mellon Grant Winners

## Research Grant Winners

**Maria Catalina Villalpando Paez, Berkeley, CA**

"Cultivating Food Sovereignty in the High Mixtec Region: A Participatory Approach to Mixtec Women's Knowledge and Experience"

**Gaëlle Aminata Colin, Stony Brook, NY**

"A Visual Exploration of Black Women's Food Practices in France"

**Jesús Nazario, Albany, CA**

"Articulating Cintli Sovereignty: Nahuatl Farmers and Contemporary Maize Relations in The Land of Fresh Water"

**Vanessa Castañeda, Davidson, NC**

"Street Food Activism: Reconceptualizing Brazil's Baianas de Acarajé"

**Yuki Kato, Washington, DC**

"Where Have All the Gardens Gone?: The New Generation of BIPOC Growers Reconnecting with the Lost Practice and Memory of Urban Food Provisioning"

## Pedagogy Grant Winners

**Azri Armam, University of California, Santa Cruz, CA**

"Food, culture, and justice in Israel/Palestine"

**Daniel Cueto-Villalobos, University of Minnesota, Twin Cities, Minnesota**

"Landscapes of Culinary Consumption: Culture, Technology, and Resistance in the Upper Midwest"

**Bula Sirika Wayessa, University of Minnesota, Twin Cities, Minnesota**

"Food Sovereignty in Africa"

**Rebeca Cunill, Washington University in St. Louis, Missouri**

"Food for Thought: Afro-Latin Culinary Metaphors in Literature, Music, and Film"

**Lois Stevens, University of Wisconsin, Green Bay, Wisconsin**

"Indigenous Foods and Global Food Systems"

# Mellon Pedagogy Lecture Series

[Teaching with Sincerity: A Humanizing Pedagogy for Teaching Race](#)

Dr. Willa Zhen, Culinary Institute of America

In this talk, Dr. Zhen shares with us her approach in the classroom that encourages students to approach difficult topics around race and food by teaching them how to see and look; how to listen and how to inquire.

[Eating and Cooking Words: African American Literature and Transformative Practices](#)

Dr. Patrica Clark, SUNY Oswego

Dr. Clark not only discusses several important works by African American authors who use food and cooking as descriptive but as performative, including examples of changing-some and Afrofuturism. She concludes her talk by introducing student projects that employ these strategies.

[Your Voice, Your Story: Back Yard History as Acts of Justice](#)

Dr. Meredith Abarca, University of Texas, El Paso

Dr. Abarca explains why students' voices are essential in using food studies as a path toward social justice. She shares several student-led public-facing projects, including podcasts, installations, and online exhibits.

These talks are all available on the ASFS YouTube channel:

<https://www.youtube.com/@foodcultureASFS>

## Food, Culture & Society Updates

Our journal is privileged to have a really high submission count. Accepted articles today will be printed in about two years. However, don't let this dissuade you from submitting to *Food, Culture & Society*. All articles accepted by *Food, Culture & Society* are published online-first, usually within a few weeks of acceptance (depending on how quickly you return the production proofs). Even if this means you see your article is published in print a couple of years after it first appeared online, remember that the online publication is swift and can be shared and cited. (Just make sure to state "published online ahead of print," with the date.)

The new team is interested in considering the possibility of an audio/podcast format for some articles and is exploring this with Taylor and Francis. If this is of interest to you, or if you have technical expertise or ideas to offer, please do get in touch.

Additionally, we continue to work on expanding the food studies community globally. In addition to international authors we're focusing on expanding our global pool of referees.

Last, but not least, please join us in welcoming the new editor of *Food, Culture & Society*, Sukhmani Khorana. Sukhmani is a Scientia Associate Professor in the School of Arts and Media at the University of New South Wales (Australia). Sukhmani has published extensively on media diversity, food in multicultural contexts, and the politics of empathy. She is the author of *Mediated Emotions of Migration: Reclaiming Affect for Agency* (2023) and *The Tastes and Politics of Inter-Cultural Food in Australia* (2018).

For more information about the journal, submissions, and more, please contact:

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James Malin, Managing Assistant Editor, [jem706@nyu.edu](mailto:jem706@nyu.edu)

**ASFS**

**LOCAL EVENT GRANTS**

**LEARN MORE**

**& APPLY HERE!** 

**WANT TO PROVIDE  
CONFERENCE FEEDBACK OR  
HAVE AN IDEA FOR THE  
FUTURE? EMAIL PRESIDENT  
ANA TOMINC AT  
ATOMINC@QMU.AC.UK**



## ASFS Local Grant Report: UC Santa Barbara “New Approaches to Traditional Chinese Food Culture”

From March 9-10, the University of California, Santa Barbara’s Department of East Asian Languages and Cultural Studies hosted an academic workshop titled “New Approaches to Traditional Chinese Food Culture.” This in-person workshop featured papers by 15 leading scholars from 11 institutions around the globe. It aimed to bridge sinology and food studies, presenting innovative approaches to the intersection of food and culture in China from the fifth to the twentieth century. The papers received were of exceptional range and quality. Organizers Thomas Mazanec and Wandi Wang are currently editing the papers for publication in a special issue scheduled for 2026 for the *Journal of Chinese History*.

On the first day, eight papers were discussed across four panels: Tea, Sensual Food, Pure Food, and Healing Food. The papers covered a variety of genres including poetry, novels, catalogues, and newspaper articles, and ranged from topics on foods like mushrooms and flowers to beverages such as tea and milk. Discussions also included dining locations such as temples, pleasure quarters, and vegetarian restaurants and drew on multiple disciplines, including literature, art history, history, and religion. After the day’s workshop, participants were shuttled up to the Santa Ynez Valley and introduced to central California terroir via the cuisine and wine of Vega Vineyard and Farms in Buellton, CA. The second day featured seven papers presented across three panels: Deadly Food, Bizarre Food, and (Anti-)Social Food. Topics included foods that are dangerous (such as poisoned meals and pufferfish), food practices that represent societal ties or their refusal (such as fishing and dreams about food), and ambiguous edibles, whose edibility or identity was uncertain (such as swallow’s nests). In this workshop, participants and the audience discussed how food helps us understand broader literary, political, religious, and medical issues. The day concluded with a Sichuan-style dinner from a local Chinese restaurant and a variety of Asian snacks and desserts.

The workshop demonstrated how food studies can enrich the understanding of historical Chinese literature, religion, history, medicine, and material culture, and how methods from these disciplines can bring new questions to food studies. The audience for this event included faculty and students from UCSB and other universities, as well as staff from the school and members of the Santa Barbara community.



A group photo at the first night’s dinner at Vega Vineyard and Farm. Image credit: Thomas Mazanec



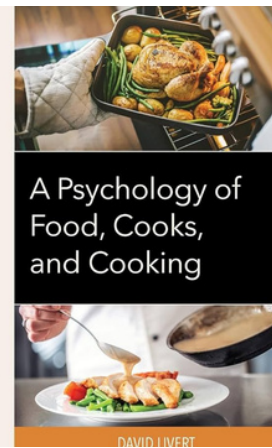
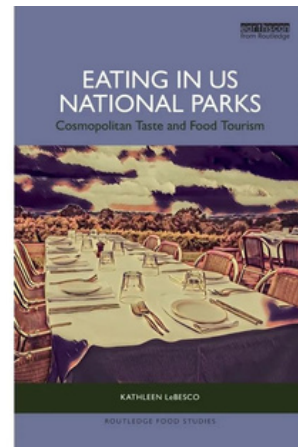
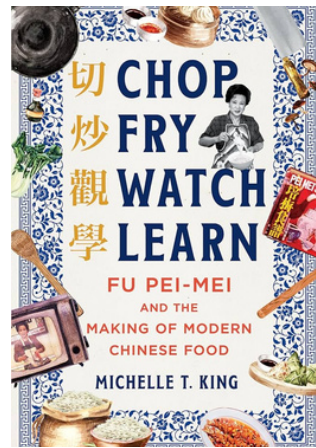
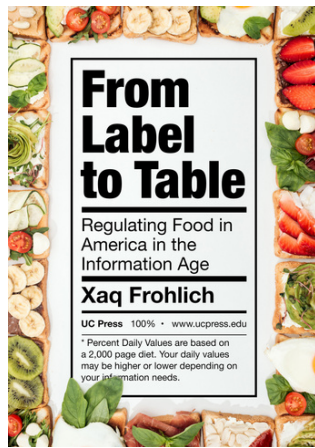
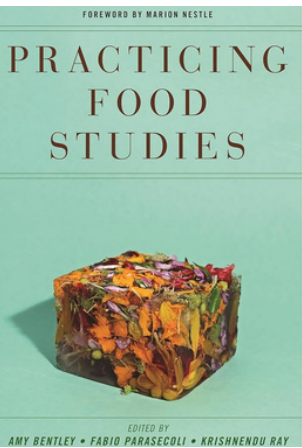
A photo of the audience during the workshop. Image credit: Thomas Mazanec



A photo of the two organizers (Wandi Wang and Thomas Mazanec). Image credit: Thomas Mazanec



## Member Publications | Books



**Bentley, A, Parasecoli, F, and Ray, K.** eds. with a foreword by Marion Nestle. *Practicing Food Studies*. New York: New York University Press, 2024.

**Frohlich, Xaq.** *From Label to Table: Regulating Food in America in the Information Age*. Oakland, CA: University of California Press, 2023.

**King, Michelle T.** *Chop Fry Watch Learn: Fu Pei-mei and the Making of Modern Chinese Food*. New York: W. W. Norton, 2024.

**LeBesco, Kathleen.** *Eating in US National Parks: Cosmopolitan Taste and Food Tourism*. New York: Routledge, 2024.

**Livert, D.** *A Psychology of Food, Cooks, and Cooking*. Lanham, MD: Lexington Books: 2024.

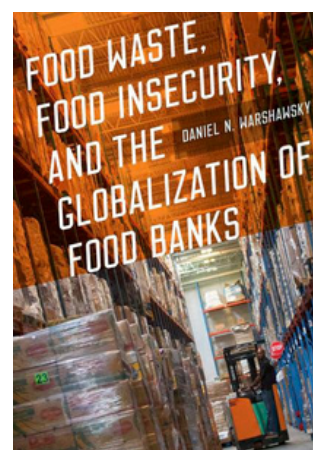
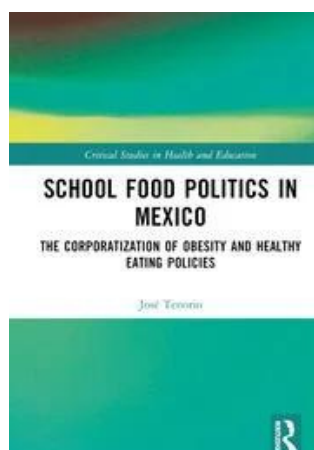
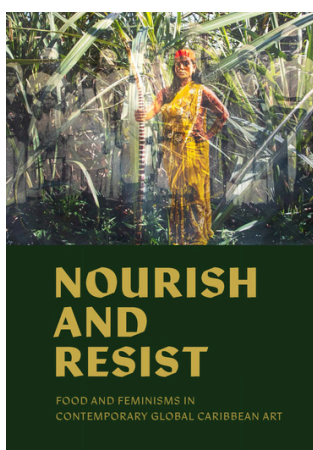
**Moore, Kimberley and Janis Thiessen.** *mmm...Manitoba: The Stories Behind the Foods We Eat*. Winnipeg: University of Manitoba Press, 2024.

**Ryan, Hannah and Lesley A. Wolff,** eds. *Nourish and Resist: Food and Feminisms in Contemporary Global Caribbean Art*. New Haven and London: Yale University Press, 2024.

**Tenorio, J.** *School Food Politics in Mexico: The Corporatization of Obesity and Healthy Eating Policies*. New York: Routledge, 2024.

**Warshawsky, DN.** *Food Waste, Food Insecurity, and the Globalization of Food Banks*. Iowa City: University of Iowa Press, 2023.

**Bonacho, R., Eidler, M., Massari, S., & Pires, M.J.** eds. *Experiencing and Envisioning Food: Designing for Change*. CRC Press, 2024.



## Member Publications | Articles & Chapters

Chiffoleau, Y., Dourian, T., Enderli, G., Mattioni, D., Akermann, G., Loconto, A., Galli, F., Emese, G., Perenyi, Z., Colombo, L., Massari, S., Desclaux, D. "Reversing the trend of agrobiodiversity decline by co-developing food chains with consumers: a European survey for change". *Sustainable Production and Consumption*, (2024), 46, pp.343-354. [ff10.1016/j.spc.2024.02.032](https://doi.org/10.1016/j.spc.2024.02.032) ffhal-04495048f

Del Soldato, E., & Massari, S. (2024). "Creativity and digital strategies to support food cultural heritage in Mediterranean rural areas". *EuroMed Journal of Business*, 19(1), 113-137. <https://doi.org/10.1108/EMJB-05-2023-0152>

Grosglik, Rafi, and Nir Avieli. "The rise and demise of Ashkenazi cuisine in Israel/Palestine: The marginalization of the foodways of a hegemonic ethnicity." *History and Anthropology* (2023): 1-21

Jacobson, Lisa. "Altered States and Gustatory Taste: The Sensory Synergies of Whiskey Marketing in the Mid-Twentieth-Century United States," in *Capitalism and the Senses*, ed. by Regina Lee Blaszczyk and David Suisman, 73-94. University of Pennsylvania Press, 2023.

Massari, S., Galli, F., Mattioni, D., & Chiffoleau, Y. "Co-creativity in Living Labs: fostering creativity in co-creation processes to transform food systems." *Journal of Science Communication* 22, no. 03 (2023): A03. <https://doi.org/10.22323/2.22030203>.

Mehravari, Nader. "The Persianate World's Heavenly Fruit: The Pomegranate." *Petits Propos Culinaires* 124 (2023): 73-94.

Mehravari, Nader. "Role of Pomegranate in Persianate World's Culinary Practices and Beyond." *Petits Propos Culinaires* 127 (2023): 35-52.

Reil, S and Farrell, K. "Foodism in Ireland: feeding foodie philosophy or showing a shift in contemporary food culture?," *Food, Culture & Society*, (Feb 2024). DOI:10.1080/15528014.2024.2306030

Saltzman, Rachelle H. 2022. L'Dor V'Dor: Creating Comfort and Sharing Traditions in a Disembodied Time. *Digest: A Journal of Foodways and Culture*, 9(2). Special Issue, Folkloristic Perspectives on Foodways and Comfort During the Covid-19 Pandemic. <https://scholarworks.iu.edu/journals/index.php/digest/issue/view/2156>

Thiessen, Janis, Kimberley Moore, and Kent Davies. "Rhymes with Truck: The Manitoba Food History Project," *The Oral History Review* 50, no. 1 (2023): 41-61, DOI: [10.1080/00940798.2023.2173616](https://doi.org/10.1080/00940798.2023.2173616)

**SEND YOUR NEW ACADEMIC AND PUBLIC-FACING PUBS FOR THE NEXT NEWSLETTER OR TAG US SO WE CAN SHARE ON SOCIAL MEDIA, TOO!**



## New Grads

On January 30th, 2024, **Jenny L. Herman** successfully defended her doctoral dissertation "Safeguarding Savoir-Faire: Culinary Heritage Initiatives, Globalization, and Nationalism in Contemporary France" and obtained a PhD in Cultural Studies from KU Leuven, Department of Literary Theory and Cultural Studies in Belgium. Jenny is in the process of transforming this work into a first monograph.

On April 9, 2024, **Jessica Carbone** successfully defended her doctoral dissertation, "A Flash in the Pan: Generating Exposure, Contesting Authority, and Claiming Ownership of Public Culinary Pedagogy in Twentieth-Century America" and received her PhD in American Studies from Harvard University. She is excited to continue her work at the intersection of popular food media and food history scholarship, with freelance editing and writing for the food magazine SAVEUR and a number of other publications. In Spring 2025, she will once again offer her award-winning course on writing cookbooks for the Gastronomy Program at Boston University.

## Member News

**Sarah Fouts** (Assistant Professor, UMBC) co-produced two short documentary films as part of the American Folklife Center's Homegrown Foodways Series (2023). The film *El Camino del Pan a Baltimore* traces the story of Jose Vargas from Mexico to the Highlandtown neighborhood where he opened a family-run bakery and taqueria. *El Camino del Mole a New Orleans* chronicles the story of Ivan Castillo who brings his traditional Mexican cooking to the suburbs of New Orleans where he uses his food business to support the immigrant LGBTQ community. Through visual ethnography and themes of Mexican immigration and family (traditional and non-traditional), the films put the two port cities in dialogue with each other.

**Lisa Haushofer** has a new position as Assistant Professor for Food History at the University of Amsterdam.

This spring 2024, **Farha Ternikar** was the Rachel Carson scholar at Chatham University. During this time she was also a scholar at the Women's Institute. Lastly, Farha Ternikar received the college wide "Scholar of the Year" award for 2023-2024 on her campus.

**Jessica Vaughn** received the 2023 Julia Child Student Writing Award from the Gastronomy Department at BU for her work on the marketing of fake meat in the paper entitled, "It's Meat, Just from Plants: Selling Plant Meat to American Masculinity."

**José Tenorio** joined the Institute of Anthropological Research at the Universidad Nacional Autónoma de México, UNAM, as a postdoctoral research fellow in February 2024.

## Calls for Submissions

### Call for Proposals: American Foodways Cookbook Series

As Cookbook Series Editor for University of North Texas Press, **Sharon Hudgins** announces the publication of a new cookbook, *Elegant Hungarian Tortes and Homestyle Desserts for American Bakers*, by the late ASFS member, **Ella Kovacs Szabo**, edited and with additional material by Sharon Hudgins. The university press is now seeking cookbook proposals focusing on the foodways of Americans, past and present, including the culinary history of various regions of the Americas, recipes and culinary customs brought to the Americas by immigrants, and the places where American cooking has spread abroad. For more information, contact [sharon@sharonhudgins.com](mailto:sharon@sharonhudgins.com)

### Call for Submissions: Food Ethics Edition

Deadline June 30th, 2024

AFTER DINNER CONVERSATION

PHILOSOPHY | ETHICS SHORT STORIES

Attention all Gastronomers, Food Studies Scholars, Food Writers, Chefs, and Creatives! AFTER DINNER CONVERSATION is seeking thought-provoking fiction submissions for our upcoming Food Ethics edition. We're looking for stories that explore the ethical dimensions of food production, consumption, and everything in between. Your story should challenge readers to ponder moral dilemmas and engage in meaningful philosophical discussions.

#### Submission Guidelines:

- Length: Children's Stories (under 1,500 words), Young Adult (under 3,500 words), Adult (1,500-7,000 words).
- We do not accept novels, poems, or artwork.
- Avoid common topics unless you have a unique twist. These include time travel warnings, harvesting body parts, the right to commit suicide, erasing memories related to crime, straightforward trolley problems, medical dilemmas, AI-driven cars, and direct Utilitarianism decisions.

Compensation: Accepted fiction stories will be paid \$75.

For submissions and further information, visit the [After Dinner Conversation - Philosophy | Ethics Short Story Literary Magazine website.](#)

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## Upcoming Events

### Food Future Institute: Climate Shapers Boot Camps

Leveraging experiential learning methods, Boot Camps are a combination of interactive workshops, key note speeches, local food producer site visits, prototyping exercises, teamwork-based innovation challenges, and mentorship sessions all presented by visionary entrepreneurs, policymakers, innovators, and thought leaders.

#### *FFI Food and Climate Shapers International Bootcamp*

Mediterranean Edition (Paideia Campus, Pollica, Cilento, Italy)  
22-26 July 2024 (English language)

#### *FFI Food and Climate Shapers International Bootcamp*

Gastro Diplomacy (Paideia Campus, Pollica, Cilento, Italy)  
17- 22 June 2024 (English language)

Learn more and sign up here:

<https://futurefoodinstitute.org/mediterranean-bootcamp/>



A medley of Persian saffron rice pudding.  
Image credit: Nader Mehravari



A medley of Persian carrot halva confection.  
Image credit: Nader Mehravari



Wide range of exterior and interior colors of pomegranate. Image credit: Nader Mehravari

## ASFS OFFICERS

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## SHARE YOUR MEMBER NEWS

The ASFS Newsletter is (usually) published twice per year in the Spring and the Fall.

Please submit your member news, updates, and photography to **KC Hysmith**, ASFS Newsletter Editor, at [ASFSnewsletter@gmail.com](mailto:ASFSnewsletter@gmail.com).