SUMMER 2023 ISSUE 14

ASFS NEWSLETTER

Association for the Study of Food and Society

Leadership Letter

Ana Tominc, ASFS President
Assistant Professor
Food, Communication and Media Studies
Queen Margaret University
Edinburgh, United Kingdom

Dear fellow ASFS members,

It was lovely to see so many of you in Boston and online at our 2023 annual conference last month. This was also my first conference as ASFS President since I started my mandate in mid-January 2023, with other executive board members Sonia Massari, Beth Forrest, and Rachel Black, who were also all present in Boston.

I wanted to take this opportunity to celebrate us coming together,

letter continued on page 2

IN THIS ISSUE

NEWSLETTER IMAGE CREDITS
header image: Canva

-as this conference was the first big in-person conference after the pandemic (although many of us met in-person already in Athens, Georgia, in 2022), and people travelled to Boston from all over the world: the US, Canada, Europe, and even India and South Africa!

According to the organisers (and based on the Whova app information), the most popular session of the conference was “Critical Feminist Food Studies (Reflections on Feminist Food Studies, 'Messiness' and Interventions)” and I wanted to congratulate the organizers for preparing this truly engaging session!

One of the most inspiring moments for me was to see many – including those not jet-lagged like myself – breakfasting at 7:00 am together, and then joining those early 8:00 am sessions to support colleagues presenting their research. Not to forget the inspiring talk of the keynote speaker, Jacques Pépin! I am sure you had your favorite moments, too, from meeting new colleagues and personal heroes, to enjoying the conference dinner or chilling out on the terrace. During the conference we also presented ASFS awards to a number of individuals who contributed to food scholarship with their work—you can read about them in this newsletter—and I want to congratulate everyone again for this great achievement.

It is clear, however, that conferencing in post-pandemic will be quite different from what we have known before: many of you remain interested, for a variety of reasons, in a virtual option. This brings us to one of the core questions that the ASFS board discussed with our co-organising association, AFHVS, during the conference. What should our future conferences look like and how could they work for as many people as possible? Should the online sessions be scheduled in parallel with the in-person conference? Should they be days apart so as not to coincide with travel? Or should we have more smaller online events spread throughout the day? If you have a clever idea what could work, please let me know. For now, enjoy this newsletter, and I hope to see you at the next year conference which will be organised in June 2024 at Syracuse University!

Cooking stages of Ghareh-Ghoroot (a Persian fermented dairy snack): from light pale yellow (top left) when the boiling starts to black (bottom right) when ready to snack on. Image credit: Nader Mehravari.

Ana Tominc
ASFS President

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

2024 Conference Announcement

2023 ASFS Awards

Monograph
Ken Kolb, *Retail Inequities: Reframing the Food Desert Debate*, University of California Press, 2021.

First Book
Melissa Fuster, *Caribeños at the Table: How Migration, Health, and Race Intersect in New York City,* University of North Carolina Press, 2021.

Edited Volume
Emily Contois and Zenia Kish, editors, *Food Instagram: Identity, Influence, and Negotiation,* University of Illinois Press, 2022.

Belasco Prize for Scholarly Excellence
James Farrer, "From Cooks to Chefs: Skilled Migrants in a Globalising Culinary Field," *Journal of Ethnic and Migration Studies*, 47, no. 10 (2021): 2359-2375.

Food, Culture & Society *Article Award*
Senja Laakso, Mari Niva, Veikko Eranti and Fanny Aapio, “Reconfiguring Everyday Eating: Vegan Challenge Discussions in Social Media,” vol. 25, Issue 2 (2022): 268-289.

ASFS Award for Food Studies Pedagogy (Solo Instructor)
Jessica Carbone, Boston University, Writing Cookbooks

ASFS Award for Food Studies Pedagogy (Team Taught)
Janis Thiessen, Kent Davies, and Kimberley Moore, University of Winnipeg, The Manitoba Food History Truck

Alex MacIntosh Graduate Prize
"Authenticity, Ownership, and Cultural Commodification in Contemporary Diasporic Foodways," Mallika Khanna, Indiana University (Dr. Esi Thompson, Supervising Professor)

GAFS Doctoral Dissertation Award
Jean Tassin, ENS Lyon; East China Normal University, School of Social Development, "Revenir à la terre : une sociologie des espaces marchands de l’agroécologie en Chine."

GAFS Master’s Thesis Award
Danielle Jacques, Boston University, "Rural Voices 'at the Margins': Place and Power in the Emerging Heritage Narratives of Bulgaria’s Food Tourism."

Food, Culture & Society Updates

Food, Culture & Society has seen an incredible 93% increase in article downloads; from 76,000 downloads in 2020 to almost 147,000 downloads in 2022. Downloads are primarily in the largest English-speaking countries (the US, UK, Canada, and Australia) with a significant and growing number from Asia, (making up 24% of total downloads), specifically from Philippines, China, and India.

The journal receives submissions from across the globe, with the largest number coming from the US, followed by India, Turkey, Canada, and China. We are keen to grow our reach, both in terms of contributors and subscribers, especially in the Global South.

Altmetrics shows that in the past year, our articles have been mentioned 1655 times (up from 492 mentions in 2021) across news sources, blogs, policy and social media. We encourage ASFS members to share their *FC&S* published work widely, especially through social media.

Grad Food Studies Updates

The Graduate Association for Food Studies is excited to announce our 2023/24 Board! Together, we look forward to creating opportunities for connection, mentorship, and scholarship for all food studies graduate students!

GAFS BOARD:
Stephanie Borkowsky (President)
Rikki Brown (VP)
Eugénie Clément
José López Ganem
Aqeel Ihsan
Morgan Jenatton
Vaishali Sharma

We are proud to announce several initiatives we will be working on this year, including our GAFS x ASFS Mentorship program, new resources for graduate students, increased outreach to international food studies students, and for the second time, PhD and Master's Thesis awards! Look out for announcements through the ASFS listserv and our newsletter, which you can sign up for here: https://gradfoodstudies.org/contact-2/

ASFS Local Grants

Colloquium : Culinary Heritage Beyond Locality, 2 March, 2023, KU Leuven

On March 2nd, 2023, we had the pleasure of hosting the ASFS-supported event “Culinary Heritage Beyond Locality” at the KU Leuven University Library in Belgium. This colloquium aimed to explore hybrid approaches for valorizing food products and practices, identifying location-based culinary heritage as both a means to reinforce community and belonging, and to signal exclusion. Speakers were invited with the goal of generating dialogue addressing the tensions and limitations of location-based culinary heritage, as seen in origin labels or UNESCO initiatives, and to explore avenues for valorization which push beyond national borders.

This event was conceived within the context of my PhD dissertation, “Safeguarding Savoir-Faire: Culinary Heritage Initiatives, Globalization, and Nationalism in Contemporary France”, which I will defend in November 2023. The event was organized in coordination with Cultural Studies of Leuven and the Centre for Agrarian History, and was open to the public. We were very happy to receive students from the MA course “Food and Rural History” at KU Leuven, as well as members of Social & Cultural Food Research group (FOST) in Brussels, the Flemish Culinary Center, and other food and heritage researchers, among the attendees. The day began with a keynote address given by Ilaria Porciani, editor of Food Heritage and Nationalism in Europe (2020), which tied together considerations of geography, culinary origin myths (like Italy’s tiramisu) and the interplay of international property rights. Dr. Porciani put into question the essentializing tendancies of “food heritage production” and pointed to the potential risks of conflating food products with identarian politics and representation. The keynote was followed by an engaging Q&A session.

The colloquium was divided into a morning and afternoon session, each of which centered upon a related theme. The first panel, on “rooted culinary heritage” examined case studies linked to various heritagization initiatives around ‘national cuisines’ which often involved attempts to attain UNESCO heritage status, such as the Mediterranean Diet, Catalan cuisine, and Peruvian cuisine. A central theme to this panel proved to be the impacts of tourism and culinary heritagization as a constructed tool, putting into question top-down heritage policies, and the importance of community involvement. The second panel, “towards hybridization” disentangled location through examples of cosmopolitan foodways, gastronomic diaspora, and a new look at terroir beyond IGP labels. Each panel was followed by a roundtable discussion among speakers and audience members, which led to fruitful discussions on the relativity of ‘authenticity’ and the influence of global factors such as migration, climate change, impacts of colonialization and economics on foodways. Plans for an edited volume on this theme are currently underway, in hopes of bringing these timely food studies issues to a wider audience.

Organized alongside the colloquium was the exhibition opening of “Culinary Imagine-Nation: Building a French Gastronomic Identity”, which traces the themes of savoir-faire, terroir, francité, and patrimoine culinaire though visual and material culture, as a case study on gastronomic nation-building. For a full program and list of speakers, or if you are interested in contributing to an edited volume, please contact organizer Jenny L. Herman at jenny.herman@kuleuven.be. Jenny is currently an FWO Doctoral Fellow in Fundamental Research within the department of Literary Theory and Cultural Studies at KU Leuven.

Jenny Herman at the exhibition giving opening remarks. Image credit: Jenny Herman.

Image credit: Jenny Herman.

Raúl Matta, presenting at the colloquium. Image credit: Jenny Herman.

ASFS
LOCAL EVENT GRANTS
LEARN MORE & APPLY HERE!

Call for Editor-in-Chief and Managing Assistant Editor

Food, Culture & Society

Food, Culture & Society is looking for a new Editor-in-Chief and a new Managing Assistant Editor. Both positions are compensated. We especially encourage applications from people underrepresented in the field.

The Editor-in-Chief works with the Managing Assistant Editor, Book Review Editor and Pedagogy Editor as well as the production team at Taylor and Francis to produce the journal for the Association for the Study of Food and Society. The journal is published five times a year with approximately fourteen research articles, five book reviews and one pedagogy article in each issue. Readers of the journal are active in all of the disciplines that make up Food Studies. A PhD is preferred for this position.

The new Editor will help select the new Managing Assistant Editor.

The Managing Assistant Editor works with the Editor-in-Chief, and primarily handles the peer-review process for the journal. This is a great opportunity for newer scholars to learn about and get involved with food studies scholarship.

Please send a letter of interest indicating which position you are interested in, what you would bring to the role. and a CV to the current editor, Megan Elias at mjelias@bu.edu

Review of applications will begin immediately and continue until the positions are filled.

Call for Speakers

Bay Area Culinary Historians (BACH)

The Bay Area Culinary Historians (BACH) have an ongoing need for speakers to present at our monthly meetings throughout the year. Meetings occur either online via Zoom, or in-person at locations around the San Francisco Bay Area.

Our focus is culinary history related to Northern California, especially the Bay Area. However, speakers do not need to live in this area, and we are interested proposals that cover the gamut of culinary history subjects. Presentations should be in English and up to one hour plus 30 minutes for Q&A. For virtual meetings, slides or other visual aids accompanying the talk may be displayed via screen sharing. If you prefer to present in-person, please be sure to include details as to what equipment you would need on site for your talk.

Our audience is usually composed of experienced culinary historians and enthusiastic amateurs. Therefore, speakers can assume a high level of knowledge related to culinary history in general, but not necessarily in-depth experience with the specific material being presented.

With your proposal, please include a title (up to 20 words), a short synopsis (up to 200 words), a detailed description, and a brief CV. Speakers whose proposals are accepted will be asked to provide a 2160 x 1080px graphic for promotion purposes.

Please submit proposals to Presentations@BayAreaCulinaryHistorians.org

For more information on the Bay Area Culinary Historians please visit our Facebook page at https://www.facebook.com/groups/baculinaryhistorians

UPCOMING PROGRAMS

Food & Climate Shaper Digital Boot Camp

7th Digital Edition- Regenerative Farms, Kitchens, Cities and Oceans
September 4th through October 1st, 2023
Application Deadline: August 1st, 2023
Application Link HERE

This highly interactive, award-winning program is designed for multidisciplinary thinkers and doers who are motivated to take action in the real world to combat climate change and achieve the UN Sustainable Development Goals. The four-week part-time learning program is filled with critical thinking exercises and live conversations with industry experts, in which continents, time zones, and age are not barriers and digital tools are the enablers of global community activation. Through our partnership with University of Nebraska-Lincoln, university students are able to earn 3 credits upon completing the Digital Boot Camp.

Food & Climate Shaper In-Person Boot Camp

Paideia Campus (Pollica, SA, Italy)
4th Mediterranean Edition: July 23rd through July 29th, 2023
Application Deadline: July 10th, 2023
Application Link HERE

This highly interactive, award-winning program is designed for multidisciplinary thinkers and doers who are motivated to take action in the real world to combat climate change and achieve the UN Sustainable Development Goals. The four-week part-time learning program is filled with critical thinking exercises and live conversations with industry experts, in which continents, time zones, and age are not barriers and digital tools are the enablers of global community activation. Through our partnership with University of Nebraska-Lincoln, university students are able to earn 3 credits upon completing the Digital Boot Camp.

Pistachios: from fresh to ground. Image credit: Nader Mehravari

Different forms of Persian Kashk (a fermented dairy product): from chucks, to sticks, powder, paste, and liquid. Image credit: Nader Mehravari

University of Cork Food Studies Programs

Adult courses and Master of Arts in Food Studies and Irish Foodways

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh

Interest in food and culinary matters is at an all-time high as Ireland develops a more considered relationship with Irish food culture. Recent and ongoing research reports by government food agencies and industry identify trends that impact and direct food business; production; product development; food tourism; media focus, and food-based community initiatives. Prominent findings highlight the importance of local connections and the development of local food cultures: 'authenticity' of food, place and product story; food systems transparency; sustainable food practices, and social responsibility; ethical and responsible production practices and purchase and consumption choices; product and economic development based on heritage of place, nostalgia, regionality, and seasonality. Yet despite these developments, there has been no corresponding academic programme of study that examines the complexities, the intricacies, and the fascinating elements in the development and evolution of Irish food culture and its connection to global food developments.

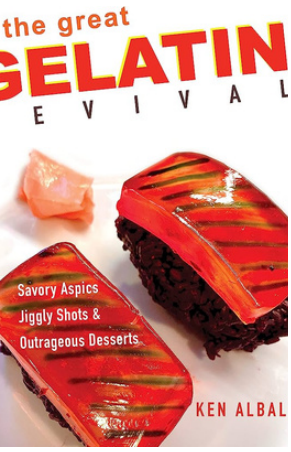
The MA and Postgraduate Diploma in Food Studies and Irish Foodways is designed to redress this imbalance. It is the first university programme of study that has a dedicated focus on Irish food and culinary culture. It examines food and culinary systems of the past and the present from the perspectives of production, processing, preservation, preparation, and consumption. It will guide students through popular discourses such as farm to fork, ocean to plate, factory to plate, exploring what these mean in the present day and what they meant in the past. It will also explore concepts like identity, tradition, gender, memory, and ethics and discuss how these apply to the study of food. Areas of study include food and culinary history, food and folklore, food and creative practice, food and literature, nutrition and health, food and the environment, sustainability, food policy, the contemporary Irish food system, and research methods in foodways.

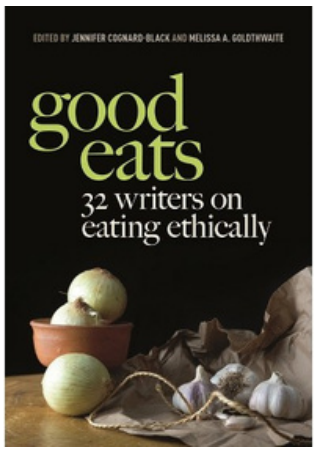
This course offers candidates a unique opportunity to study Irish food culture in a holistic matter. It will enable students to distinguish between food facts and food myths and it will foster from candidates a respect and a love for research in the area of food studies and Irish foodways.

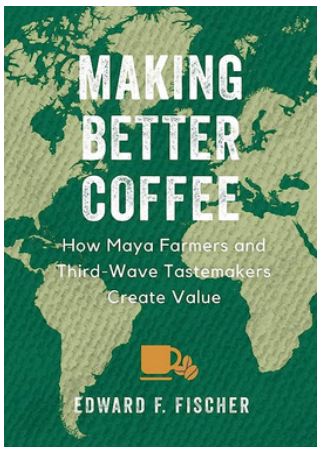
The core aim of the MA and Postgraduate Diploma is to strengthen students' food fluency in these growth areas through the development of critical, creative, and transferable skills and to augment graduate employment prospects in industry growth areas.

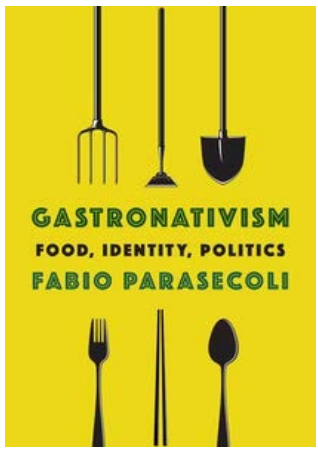
Learn more and apply here: https://www.ucc.ie/en/ace-pdfif/

MEMBER PUBLICATIONS | Books









Albala, Ken. *The Great Gelatin Revival: Savory Aspics, Jiggly Shots and Outrageous Desserts*. Champaign and Urbana: University of Illinois Press, 2023.

Birkenstein, Jeff, ed. *Teaching Food and Literature. Options for Teaching Series.* New York: MLA, 2024.

Birkenstein, Jeff & Robert C. Hauhart, eds. *Significant Food and American Literature*. Athens, GA: University of Georgia Press, 2023.

Cognard-Black, Jennifer and Melissa A. Goldthwaite, eds. *Good Eats: 32 Writers on Eating Ethically*. New York: New York University Press, 2023.

Fischer, Edward F. *Making Better Coffee: How Maya Farmers and Third Wave Tastemakers Create Value*. Oakland, CA: University of California Press, 2022.

Hauhart, Robert C. and Jeff Birkenstein, eds. *Food and the American Dream in Literature*. Knoxville, TN: University of Tennessee Press, 2024.

Parasecoli, Fabio. *Gastronativism: Food, Identity, Power*. New York: Columbia University Press, 2022.

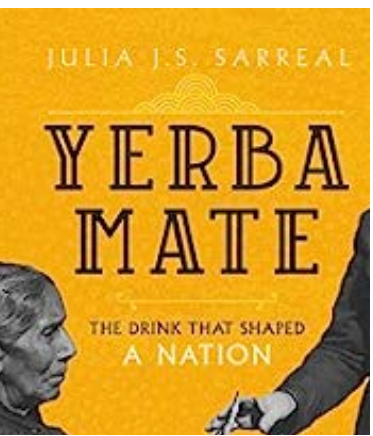
Nestle, Marion. *Slow Cooked: An Unexpected Life in Food Politics.* Berkeley, California: University of California Press, 2022.

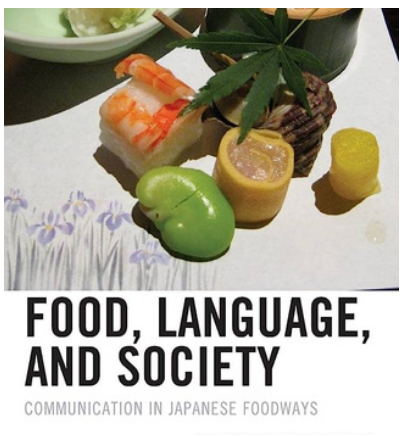
Sarreal, Julia. *Yerba Mate: The Drink that Shaped a Nation.* Berkeley: University of California Press, 2023.

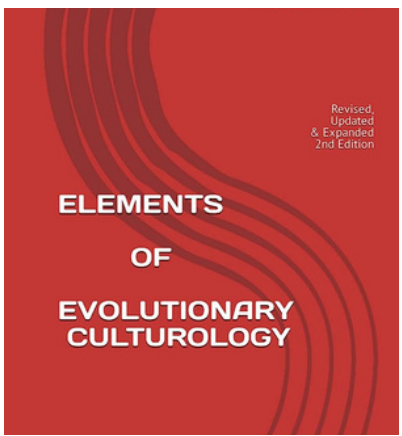
Tsujimura, N. *Food, Language, and Society: Communication in Japanese Foodways.* Lenham: Lexington Books, 2023.

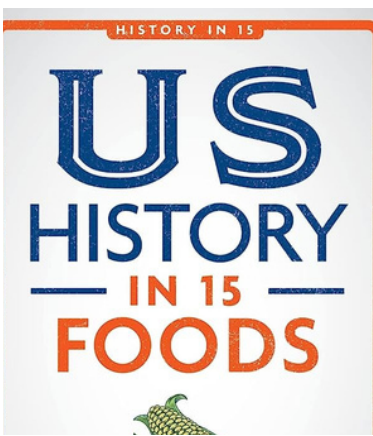
Velikovsky, J.T. *Elements of Evolutionary Culturology.* Independently Published, 2023.

Zeide, Anna. *US History in 15 Foods.* London, New York: Bloomsbury Press, 2023.









Articles and Chapters

Castle, Nora. "In Vitro Meat and Science Fiction: Contemporary Narratives of Cultured Flesh." *Extrapolation* 62, no. 2 (2022): https://www.liverpooluniversitypress.co.uk/journals/id/71/volume/63/issue/2/article/67983

Chamberlain, Edward A. "Feeding Social Change: The Queer Digital Essays of Eva Reign, Mayukh Sen, and Andy Baraghani as Transformative Portraiture of Contemporary Food Struggle and Intersectional Experience." *Prose Studies: History, Theory,* Criticism (February 2023): 1-20.

Contois, Emily J.H. "A Burnout Confession: I'm a Foodie Academic Who Lost the Joy of Cooking." *Nursing Clio*, February 28, 2023.

Contois, Emily J.H. "Super Bowl Food Politics: On the Menu, on the Screen, and on the Field," in *The Political Relevance of Food Media & Journalism: Beyond Reviews and Recipes*, edited by Elizabeth Fakazis and Elfriede Fürsich (Routledge Research in Journalism Series, 2022), 34-47.

Contois, Emily J.H. "White Claw and Gender Neutrality: What Hard Seltzers Reveal About Alcohol Advertising's Long Journey Toward Gender Inclusion." *Advertising and Society Quarterly* 43, no. 2 (2022): muse.jhu.edu/article/859951.

De La Cruz Santana, Lizbeth and Alana Haynes Stein. 2022. "Navigating the Joys and Challenges of Public Scholarship in Graduate School: An Imagining America Research Report." *Research Report*. Davis, CA: Imagining America. https://imaginingamerica.org/wp-content/uploads/navigating_joys_and_challenges.pdf.

Tracey Deutsch, Heidi Gengenbach, Amanda Herbert, Shauna Sweeney, Eds, Special Issue: Food and Sovereignty, *Gender and History* 34, no. 3 (2022): https://onlinelibrary.wiley.com/toc/14680424/2022/34/3 along with numerous ASFS members

Gora, L. Sasha. "'Sad Ol' Mush': The Poetics and Politics of Porridge in Residential Schools in Canada." *Childhood in the Past* 15, no. 2 (2022): 86–95.

Gora, L. Sasha. "Life, Death, and Dinner Among the Molluscs: Human Appetites and Sustainable Aquaculture." In *Routledge Handbook of Sustainable Diets*, edited by Kathleen Kevany and Paolo Prosperi. London: Taylor & Francis, 2022.

Gora, L. Sasha. "Baccalà in Venice, Cod in the World." In *Venice and the Anthropocene: An Ecocritical Guide*, edited by Cristina Baldacci, Shaul Bassi, Lucio De Capitani, and Pietro Daniel Omodeo, 91–94. Venice: wetlands, 2022.

Haynes Stein, Alana. 2022. "Barriers to Access: The Unencumbered Client in Private Food Assistance." *Social Currents*. https://doi.org/10.1177/23294965221129572.

Higgins, A. K., & Engle, E. W. "The Appalachian Just Transition and Food Access Initiatives: Two Case Studies from Central Appalachia." *Southeastern Geographer* 62 no. 3 (2022): 231-252.

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

Articles and Chapters cont.

Long, LM. Edited, special issue, “Folkloristic Perspectives on Foodways and Comfort During the COVID-19 Pandemic.” *Digest: A Journal of Food and Foodways* 9, no. 2 (Fall 2022). (https://scholarworks.iu.edu/journals/index.php/digest/issue/view/2156).

Long, LM. "Introduction to Special Issue on Folkloristic Perspectives on Foodways and Comfort During the Pandemic. *Digest: A Journal of Food and Foodways* 9, no. 2 (Fall 2022): 1-6. https://scholarworks.iu.edu/journals/index.php/digest/article/view/35794

Long, LM and Santino, HM. "The Liminalities of Scones: Comfort Food, the Pandemic, and Other Excuses for Indulgence. *Digest: A Journal of Food and Foodways* 9, no. 2 (Fall 2022): 1-10. https://scholarworks.iu.edu/journals/index.php/digest/article/view/35801

Long, LM. "How the Pandemic Redefined Comfort Food: American Individualism, Culinary Relativism, and Shifting Moralities." *Popular Culture Studies Journal* 10, no 1 (2022): 1-18.

Long, LM. "Refrigerators, cupboards, and canning jars: Emergent meanings and subversive practices in food preservation and storage during the Covid-19 pandemic." *Cultural Analysis*. Forum Series 1 (2023): 1-13.

Long, LM. "Culinary Tourism." In *Oxford Handbook of the History of Travel and Tourism*. eds. Eric Zuelow and Kevin James, (Oxford 2022): 1-35. https://doi.org/10.1093/oxfordhb/9780190889555.013.35

Long, LM. "Apples as “Objects of Memory” in the Midwestern Imagination." In *Food in Memory and Imagination: Place, Space and Taste*, eds. Beth Forrest Greg de St. Maurice, (Bloomsbury 2022): 173-185.

Massari, Sonia, Margherita Tiriduzzi, Chhavi Jatwani, and Sara Roversi. "The role of design in the transition to sustainable diets." In *Routledge Handbook of Sustainable Diets*, edited by Kathleen Kevany and Paolo Prosperi. London: Taylor and Francis, 2022.

Mehravari, Nader. “Yogurt in Persian Cookery.” *Petits Propos Culinaires* 122 (2022): 33-45.

Mehravari, Nader. "Persian Tahdig: A Canvas for Culinary Imagination, Innovation, and Artistry." In *Food and Imagination: Proceedings of the Oxford Symposium on Food and Cookery* 2021, edited by Mark McWilliams, (London: Prospect Books, 2022): 322-328.

Mehravari, Nader. “Persian Comfort Food: A Foodways Exploration.” *Digest: A Journal of Foodways and Culture* 9, no. 2 (2022): 7-16.

Ray, Krishnendu. "Hands on Food." In *HandsOn: Touching the Digital Planet. Society for Cultural Anthropology.* December 1, 2022. https://culanth.org/fieldsights/hands-on-food.

Tominc, Ana. "Between the Balkans and Central Europe: Celebrity chefs, national culinary identity and the post-socialist elite in Slovenia." *Food and Foodways* 31, 2 (2023).

Fourteen different varieties of persimmon. Image credit: Nader Mehravari.

Member News

Ken Albala, Professor of History at the University of the Pacific was named the recipient of the 2023 Distinguished Faculty Award for his publications and teaching of food history.

Jeff Birkenstein, Professor of English at Saint Martin's University, has been named a Fulbright Scholar for Spring 2024 for his project, "Short Stories, Food, and Exile in and beyond Israel" and will be working at Bar-Ilan University, Israel.

Claire Bunschoten successfully defended her dissertation this spring. The project is titled "Extracts, Essences, and Political Effects: How Vanilla Shapes American Life." She will be joining Boston University's American & New England Studies Program as the Abbott Lowell Cummings Postdoctoral Fellow in American Material Culture.

Emily Contois has earned tenure and promotion at The University of Tulsa.

L. Sasha Gora has received funding from the Elitenetzwerk Bayern to lead a new International Junior Research Group at the University of Augsburg, Germany. Starting in May 2023, "Off the Menu: Appetites, Culture, and Environment" will focus on seafood and slippery case studies that address the entanglement between appetites and environmental transformations, culinary extinction, and how cuisines accept or reject "invasive species." This spring she will advertise two doctoral researcher positions.

Sharon Hudgins has been appointed Cookbook Series Editor for University of North Texas Press. She is now seeking cookbook proposals from authors for the Great American Cooking series, which focuses on the foodways of Americans, past and present, in this hemisphere and beyond. These books explore 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. They include historical context, representative and unusual recipes, distinctive dishes, menus, methods of food processing and preparation, and personal memoirs. Written both for scholars and general readers, these books not only provide insights into American culinary culture, but also include practical recipes for use in home kitchens today. For more information, contact sharon@sharonhudgins.com

KC Hysmith has successfully defended her dissertation, titled "#FOODHERSTORY: Food and American Women's Political Resistance from Suffrage to the Digital Age" and graduated with her PhD from the Department of American Studies at the University of North Carolina at Chapel Hill. She has also been promoted to Director of Communications at the Museum of Food and Drink (MOFAD) in New York City.

Starting in May 2023, Alanna Higgins will be Assistant Professor of Rural and Environmental Geography at the University of Nottingham (in England).

Marion Nestle is the 2023 recipient of The Edinburgh Medal, awarded for significant contribution to the wellbeing and understanding of humanity through the sciences, in her case, through the study of food politics, along with wider issues of nutrition and public health. The announcement of the award is here. The April 12 award ceremony is part of the annual Edinburgh Science Festival (the program for it is at https://www.sciencefestival.co.uk/brochure-downloads).

Member News Cont.

New ASFS member Evelyn Lambeth, originally from New Orleans, recently commenced a PhD in History at the University of Tasmania (in Hobart, Tasmania) under the guidance of the food historian Nicki Tarulevicz and the Chinese social historian Kate Bagnall. Her research project will trace the genealogy of cultural attitudes toward pig consumption in Australia to interrogate how cultural tastes are historically constituted and how they bleed into modern food safety concerns. The association between pigs and filth, and pigs and disease are both grounded in social and lived experience and can be understood as existing discursively and scientifically. Beyond disease, pork in both fresh and cured form, from pork belly crackling sausages and bacon, came to be associated with high fat diets. Her goal is to show how environmental and public health issues are linked to the historical legacies of colonialism, empire building, industrialism, and capitalism. She spent the past summer working with the Australia National University and the National Museum of Australia interrogating Australia's wheat story, and thinking about how the Museum might be able to tell a different story that accounts for the Indigenous Australian Peoples and more-than-human beings negatively impacted by this crop. Lastly, she was awarded a Westpac Future Leaders Scholarship for 2023 to fund her graduate research. She is the first researcher from the humanities at UTAS to receive this award!

This May 2023 Divana Olivas graduated with her Ph.D. in American Studies and Ethnicity, with a certificate in Public Policy Advocacy from the University of Southern California. In the fall of 2023, she will begin a postdoctoral fellowship as an Inclusive Excellence Postdoctoral Researcher with the University of New Mexico's Chicana/o/x Studies Department.

Earlier this June, Fabio Parasecoli gave a lecture at a conference in Madrid, organized by the King Juan Carlos I foundation and NYU Madrid, on the use of design in the identification, support, and safeguard of gastronomic heritage. The event is part of a larger research project on design and gastronomic heritage developed thanks a Hispanex grant from the Ministry of Culture and Sports of Spain www.nyu.edu/frjc/tag/Hispanex/.

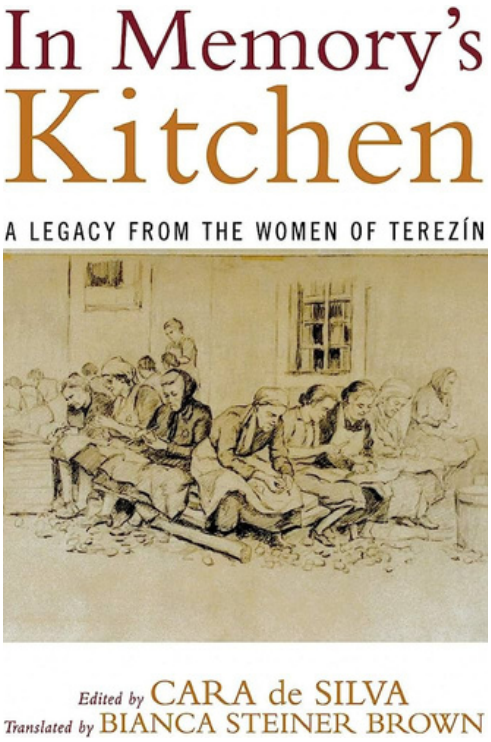
Professor Krishnendu Ray (NYU) was interviewed by David Sutton for the series on the development of Food Anthropology. His interview focuses on his research including the evolution of "squatting" cultures to "sitting and standing cultures" for Indian migrants in the US, and the complex processes of retraining the body to create new ethnic subjectivities. Watch the interview here: https://foodanthro.com/2023/01/19/the-task-was-to-fit-their-bodies-into-these-infrastructural-worlds-food-bodies-and-ethnicities-in-the-work-of-krishnendu-ray/

Amir Sayadabdi (Anthropology, Victoria University of Wellington, New Zealand) was the first recipient of the Neda Nobari Prize in Iranian Diaspora Studies for his research project, Food and Identity: The Iranian Diaspora of New Zealand.

Tara J. Schuwerk has been promoted to Full Professor in the Department of Communication and Media Studies at Stetson University.

Greg de St. Maurice was promoted to Associate Professor in Keio University's Faculty of Business and Commerce.

In Memory: Cara de Silva



Join us as we take a moment to remember longtime ASFS member, journalist, and culinary historian Cara de Silva who died earlier this winter after a short illness at the age of 83.

Born Carol Eileen Krawetz, but known to most by her pen name Cara de Silva, she completed her undergraduate degree from Hunter College, and then a master's degree from the City College of New York.

Well loved in this group for her extensive culinary knowledge and experience in the food industry, she was best known for editing the 1996 groundbreaking collection of recipes amassed by prisoners in a Nazi concentration camp, *In Memory's Kitchen: A Legacy from the Women of Terezin.* As the *New York Times* explained, "Ms. De Silva decided to leave the recipes largely as they were, even though many were incomplete. This was not a cookbook, she insisted, but a Holocaust document and a record of what she considered 'psychological resistance.'"

You can read her full *New York Times* obituary here. Take a moment to read Cara's own words, too, such as her beautiful celebration of the chickpea in a 1998 article for the *New York Times* and an ode to French comte cheese for *Saveur.* May her memory be a blessing to food scholars everywhere.

ASFS OFFICERS

President, Ana Tominc | ATominc@qmu.ac.uk
VP, Sonia Massari | sonia.massari@uniroma3.it
sonia.massari@gmail.com
Secretary, Beth Forrest | beth.m.forrest@gmail.com
Treasurer, Rachel Black | rblack@conncoll.edu

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.