

## Thursday, June 9<sup>th</sup>

17:00-19:00 Registration (The Umbra Institute, Library, 2nd Floor)  
19:00 Welcome Aperitivo (Meet at 19:00 in the Umbra courtyard)

## Friday, June 10<sup>th</sup>

8:00-9:00 Registration (The Umbra Institute, Library)  
9:00-9:30 Welcome Note, Zachary Nowak (Director - The Umbra Institute)

### 9.30-11.10 Session I

#### A. Globalization (Aula Magna)

Jerene George – *Global food consumption and its cultural implications in the city of Ahmedabad, Gujarat*  
Anne Urbancic – *Moving Italy to Eataly Toronto: A Case Study*  
Priya Mani – *Apples - first acclimatized, now tropicalised.*  
Paola Cascinelli – *Pasta di Gragnano: a multidimensional product*

#### B. Pedagogy (Room 2)

Pamela Runestad – *Teaching Global Health and Ethnographic Methods Through Food*  
Matt Mariola & Zachary Nowak – *Running an Effective Campus Garden: The Why is as Important as the How*  
Kimberly Jackson – *Food Studies as a Transdisciplinary Academic Movement at Spelman College*  
Jeremy Strong – *How to Make a Colourful World*

#### C. Certification Encounters (Room 3, second floor)

Amanda Hilton – *Italian lives matter? Belonging and gastronationalism in Sicilian PGI olive oil*  
Elizabeth L. Krause – *The Pedagogy of Figs: Lessons from a Biodistrict on the Biopolitics of Value*  
Jillian R. Cavanaugh – *Moving Animals: Certification, Inspection, and Transformation in the Making of Meat*  
Lauren Crossland-Marr – *“Authenticity is Annoying”*

11:10-11:30 Coffee Break (The Umbra Institute, Umbra courtyard)

### 11:30-13:10 Session II

#### A. Historical Movements

Julia Fine – *Growing British India: The Colonial Biopolitics of the Potato*  
Olivier de Maret – *Moving Systems: Cooks and Diets in Florence at the Turn of the Twentieth Century*  
David Bell & Theresa Moran – *Tearooms and the weekend ramble: how the expansion of leisure was fed in 1930s Britain*  
Roberta K. Waldbaum – *Of War, Bread and Chestnuts: An Umbrian Memoir*

#### B. Activism (Room 2)

Maddalena Burzacchi – *Food activism: prospectives and limits in creating alternatives to the agro-industrial model*  
Angela M. Mosley – *Theorizing the Potluck through 21st Century Activism and Dr. Seuss’ “Green Eggs and Ham”*  
Alkim Kutlu – *Bingeing movement, tasting change: Political activism in contemporary food television*  
Elizabeth Dean – *Erasure: Indigenous ecological knowledge and lost practices of regenerative agriculture*

#### C. Migration (Room 3, second floor)

Monica Leung – *Street Selling sin Papeles: Everyday Bordering and Necropolitics in “Sanctuary Cities”*  
Edda Starck & Raúl Matta – *Food on pedals: Mapping food paths with migrants in Berlin*  
Nikita Chung – *Food in Bengal: Migration and Evolution of Food Culture*  
Patricia Davidson – *Migration and Microbiome Acculturation*

### 13:10-15:00 Lunch Break

### 15:00-16:40 Session III

#### A. Gastronationalism (Aula Magna)

Fatimaah J. Menefee – *Food in Contemporary International Relations of Asia: Everyday Nationalism: South Korea, North Korea, Taiwan, and Japan*  
Mohd. Ahmar Alvi – *Food and Hindutva: The Strange Case of Gastro(hindu) nationalism in Contemporary India*  
Astra Spalvena – *Foods from Distant Lands: Soviet Gastronomic Project in Latvian cuisine*

**B. Food System (Room 3, second floor)**

Silvia Wiegel and Tina Bartelmeß – *Moving or being moved to a conscious diet?*

*Food box schemes as dichotomous constructions*

Marta Villa – *Action-research in the pandemic period on agriculture, sustainable practices and food enhancement. The case study of Piana Rotaliana and Val di Cembra in the eastern Alps*

Alissa Bilfield – *Brewing Sustainability in the Coffee and Tea industries from producer to consumer*

**C. Communities & Emotions (Room 2)**

Christopher Fink – *Food Voices: Oral Histories and Food Fugitivity*

Sara Steinert-Borella – *Traditional Alpine Foodways, Authenticity, and Outmigration: ValPoschiaro Smart Valley Bio*

Khari Chanel Johnson – *Community Kitchens and Cooking Communities: How Women Engage in 'Collectivized' Forms of Reproductive and Care Work*

Tanja Kocković Zaborski, Melanija Belaj, & Ivona Orlić – *Fear of Hunger*

**16.40-17.00 pm Coffee Break (Umbra courtyard)**

**17:00-18:30 Session IV**

**A. Tourism (Aula Magna)**

Ernesto Livorni – *Proxy Values Associated with Food Ethics*

Cristian Terry – *Of Leftovers and Hard Times: Food Ethics in the World Wars in Italy*

Michael Di Giovine – *[to come]*

**B. Wine Culture (Room 2)**

Victor W. Geraci – *Locked in Battle: Prohibition, Neoprohibition, and the Struggle for An American Wine Culture*

Clelia Viecelli – *The natural wine movement between local production and global consumption: An ethnographic glimpse from Italy*

Colleen C. Myles – *Wine ethics 101: The who, what, when, where, and why of (just, sustainable) wine*

**C. Language & Literature (Room 3)**

Dee May Tan – *Microaggressions and the portrayal of "disgust" in food writing*

Anthony F. Buccini – *Latin caseus in Its Central Italian Context: Transhumance, the Salt Trade and Sabine Dairy Culture*

**19:30-23:00 Gala Dinner (Meet at 19:30 in the Umbra courtyard)**

**Saturday, June 11<sup>th</sup>**

**9:00-9:30**

**Registration (The Umbra Institute Library)**

**9:30-11:00**

**Morning Keynote, Krishendu Ray (New York University), "Eating Alone: Failed Infrastructures of Being There. Mobility and Material Culture" Sala del Dottorato (Umbra courtyard)**

**11:00-11:30**

**Coffee Break (Umbra courtyard)**

**11:30-13:10 Session V**

**A. Taste (Aula Magna)**

Mónica B. Ocasio Vega – *¿Puedo sustituir la batata dominicana por la sweet potato? (Can I substitute Dominican sweet potato for US orange sweet potato?): flavor, substitution, and the failure of national cuisines*

Paolina Lu – *Disgusting to Delicious: Taste as Governance*

Basma N. Radwan – *The Taste of Al-Ghazālī and Brillat-Savarin*

Mariana Hase Ueta – *The Taste of Prosperity: Intergenerational Food Dialogues in the face of Climate Change*

**B. Identity (Room 2)**

Janita Van Dyk – *Mobile Masculinities: Gendering Ecologies, Techniques, and Traditions of Fermentation*

Alison Atkins – *Aran Goyoaga's Cannelle et Vanille: The Art of Nourishment and Connection in the 21st century*

Liora Gvion – *Why is Veganism popular among Israeli Millennials?*

Jenny L. Herman – *Terroir-as-heritage: The instrumentalization of culinary locality in reinforcing identity*

**C. Pandemic (Room 3)**

Andrea Freeman – *Covid-19 and Food Justice*

Leslie Hossfeld – *Place Matters: Local Food Systems, the COVID-19 Pandemic, and Food and Nutrition Security in Rural South Carolina Communities, USA*

Alice P. Julier – *"Revolutionary Longings": Pandemic-era Travel, Food Cultures, and Race*

**13:10-15:00 Lunch Break**

**15:00-14:40 Session VI**

**A. Place & Nutrition (Aula Magna)**

Çağla Ay – *The Place of Terroir in Critical Agrarian Studies: An Inquiry into Finike Oranges in Turkey*

Liz Nix – *Putting Food Back on the Plates of Nutrition: Shifting the focus from nutrients to food in introductory nutrition courses*

Laura Prospero – *Moving, trading and counterfeiting food: the Mafia food export Palermo- New York*

Juliann Vitullo – *Translating and Transforming the Mediterranean Diet*

**B. Social Movements**

Valentina Peveri – *Quiet Revolution in Suburbia: Food, Retrofitting, and Social Movements in Rome's Eastern Peripheries*

Danielle Jacques – *Stirring the Pot: Recruiting Homemade Lyutenitsa into a Local Food Movement*

L. Sasha Gora – *Unbordering a Movement: Indigenous Chefs and State Lines*

**19:30-23:00**    **Informal Pizza Night (meet at 19:30 in the Umbra courtyard)**

## Sunday, June 12<sup>th</sup>

**10:00-16:00**    **Sunday Cooking Class at an Umbrian agriturismo. Meet at 10:00 am in the Umbra courtyard.**