

# foodCONFERENCE

## PERUGIA 2022

Perugia, 9-12 June 2022  
organized by  
The Umbra Institute



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

16:30-18:30 Registration (The Umbra Institute, Library, 2nd Floor)

18:30 Welcome Aperitivo (Meet at 18:30 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, Sala del Dottorato)

9.30-11.10 **Session I**

### **A. Globalization (Sala del Dottorato)**

Paola Cascinelli (chair) – *Pasta di Gragnano: a Multidimensional Product*

Anne Urbancic – *Moving Italy to Eataly Toronto: A Case Study*

Priya Mani – *Apples - first acclimatized, now tropicalised.*

### **B. Pedagogy (Aula 2)**

Matt Mariola & Zachary Nowak (chair) – *Running an Effective Campus Garden:  
The Why is as Important as the How*

Pamela Runestad – *Teaching Global Health and Ethnographic Methods Through Food*

Kimberly Jackson – *Food Studies as a Transdisciplinary Academic Movement at  
Spelman College*

### **C. Certification Encounters (Aula 3)**

Amanda Hilton – *Italian Lives Matter? Belonging and Gastronomicalism in Sicilian  
PGI Olive Oil*

Elizabeth L. Krause – *The Pedagogy of Figs: Lessons from a Biodistrict on the  
Biopolitics of Value*

Lauren Crossland-Marr – *Theorizing Authenticity*

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

**11:30-13:10      Session II****A. Historical Movements (Sala del Dottorato)**

Olivier de Maret (chair) – *Moving Systems: Cooks and Diets in Florence at the Turn of the Twentieth Century*

Julia Fine – *Growing British India: The Colonial Biopolitics of the Potato*

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 & Education (Aula 2)**

Jeremy Strong (chair) – *How To Make a Colourful World, and The Joy of Guests*

Maddalena Burzacchi – *Food Activism: Perspectives and Limits in Creating Alternatives to the Agro-Industrial Model*

Alkim Kutlu – *Bingeing Movement, Tasting Change: Political Activism in Contemporary Food Television*

**C. Migration (Aula 3)**

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*

Patricia Davidson – *Migration and Microbiome Acculturation*

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

**13:10-15:00      Lunch Break****15:00-16:40      Session III****A. Gastronationalism & Gastrodiversity (Sala del Dottorato)**

Valentina Peveri (chair) – *Biodiversity is Alive, Biodiversity is Lost: Memories and Movements of an Ethiopian Food Crop from Home Gardens to the Green Legacy Campaign*

Fatimaah J. Menefee – *Food in in Contemporary International Relations of Asia Everyday Nationalism: South Korea, North Korea, Taiwan, and Japan*

Astra Spalvena – *Foods from Distant Lands: Soviet Gastronomic Project in Latvian cuisine*

## **B. Food System (Aula 2)**

Alissa Bilfield (chair) – *Brewing Sustainability in the Coffee and Tea industries from Producer to Consumer*

Silvia Wiegel – *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*

## **C. Communities & Emotions (Aula 3)**

Christopher Fink (chair) – *Food Voices: Oral Histories and Food Fugitivity*

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

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

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

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

### **A. Place & Space (Sala del Dottorato)**

Michael Di Giovine (chair) – *The Effects of COVID on Small-Scale Sustainable Food Producers in Umbria*

Ernesto Livorni – *Nobility, “Transumanza,” Consumerism: Pan Ducale and Parrozzo*

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

### **B. Wine Culture (Aula 2)**

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

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

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

### **C. Networks of Food, Literary and Otherwise (Aula 3)**

Anthony F. Buccini (chair) – *Chicago’s ‘Italian Beef’: A Socio-Culinary Enigma Explained*

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

Laura Prota – *Food Systems between Resilience and Change: A Social Network Analysis Perspective*

**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, Krishnendu 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 & Nutrition (Sala del Dottorato)

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

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

Liz Nix (chair) – *Putting Food Back on the Plates of Nutrition: Shifting the Focus  
from Nutrients to Food in Introductory Nutrition Courses*

### B. Identity (Aula 2)

Liora Gvion (chair) – *Why is Veganism Popular Among Israeli Millennials?*

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*

**13:10-15:00**      Lunch Break

**15:00-16:40**      **Session VI**

### A. Dem Bones: Creative Diasporans Narratives Told Through Food Movements (Sala del Dottorato)

Angela M. Mosley (chair) – *Theorizing the Potluck through 21st Century Activism  
and Dr. Seuss’ “Green Eggs and Ham”*

Jerone Jones – *COVID-19: Experiential Learning Food Production & Consumption  
Within Interdependence Technology*

Erin Latham – *Food for Thought: Exploring Alternatives to America’s Food Deserts  
through Community Engagement and Art*

**B. Terroir and Heritagization (Aula 2)**

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

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

Jenny L. Herman – *Terroir-as-Heritage: The Instrumentalization of Culinary Locality in Reinforcing Identity*

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

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

8:30-16:00      Sunday Cooking Class at an Umbrian agriturismo. Meet at 8:30 am in the Umbra courtyard.

## Presenter Bios

**Alison Atkins** — Alison Atkins teaches in the Department of Spanish & Italian at Wake Forest University in North Carolina in the US. Her research has focused on 20th century Spanish literary and cultural production, with an emphasis on the role of gastronomic rhetoric in the construction of regional and national identities in Spain. Her dissertation, “Authorship at the fogones: Gastronomy and the Artist in Post-Transition Spain,” analyzed Spanish novels and cookbooks of the 1980s and 1990s. Alison also co-organizes the biennial conference The Meaning of Food: Interdisciplinary Conference on Representations of Food in the Arts & Humanities in Greensboro, North Carolina.

**Çağla Ay** — I’m a third-year Ph.D. student in the anthropology department of the University of Massachusetts Amherst. I completed my bachelor’s and master’s degrees in the Sociology Department of Boğaziçi University in Turkey. Following my research interests on the subjectivities of peasants and their role in capital accumulation, in my Ph.D. project I investigate the role of place and, terroir production on the lives and the material conditions of orange producers and, examine the potentials of that production in offering new paths of resistance through reterritorialization.

**Manuel Barbato** — Manuel Barbato has worked since 2018 at the Umbra Institute, where he serves as Community Engagement Coordinator and for FSE Assistant. He holds a BA in Management of Cultural Heritage from the University Suor Orsola Benincasa of Naples, and a MA in Anthropology from the University of Perugia. In addition to working with Umbra Institute faculty and staff, he is involved in the management and development of all projects run in cooperation with the Perugian community. In his work for Umbra’s Center for Food & Sustainability Studies he manages the cultural immersive workshops and assists the faculty in the ongoing research in Anthropology of Food and patrimonialization of the intangible cultural heritage.

**Whitney Barr** — Whitney Barr is currently the Program and Garden Manager of Spelman College’s growing Food Studies Program. Through her role, she co-designs and implements the program’s strategic plans and grant initiatives, manages a group of engaged Food Scholars, leads the campus garden, and builds campus-community partnerships. Whitney has over ten years of experience growing and cooking diasporic foods. Her research focuses on designing racially inclusive, food-producing spaces. Whitney earned a Bachelor of Arts in English from Spelman College, is a former Fulbright Jr. Researcher, and completed her Masters

in Landscape Architecture in 2021 at the University of Georgia. Her thesis was entitled, “Designing for racial healing: (How) can heritage crop landscapes offer a physical design response to plantation futures on Sapelo Island, Georgia?”

**David Bell** — David Bell is Associate Professor and Chair of Linguistics at Ohio University. His research focus is on Semantics and Pragmatics, and Language, Culture and Food. Together with his co-researcher Theresa Moran he has published several papers on the intersection of language, culture, and food: *Captive Cuisine – The Cultural Transfer of Italian POW Foodways in Britain in WW2* (2019), *Comparing the wine tasting notes of Jancis Robinson and Terry Theise: A stylistic analysis* (2020), “*Superfine Quality, Absolute Purity, Daily Freshness: The Language of Advertising in United Cattle Products’ Marketing of Tripe to British Workers in the 1920s and 1930s*” (2022).

**Alissa Bilfield** — Alissa Bilfield received her PhD in Public Health from Tulane University, her Master of Science in Environment and Development from the London School of Economics and her Bachelor of Arts in Political Science from Vanderbilt University. She is a faculty member in Nutritional Sciences Program and the Department of Environmental and Occupational Health Sciences in the School of Public Health. Her interests include sustainability, innovation and entrepreneurship, and food certification systems. Her interdisciplinary background includes work and research in the government, nonprofit and academic sectors that has spanned the United States and 14 different countries, ranging from Guatemala to Sri Lanka. Bilfield is also a social entrepreneur herself, having co-founded a food literacy and cooking education nonprofit called The Cookbook Project. When she is not working with farmers, community members, and food entrepreneurs in the field, she is hiking with her dogs, rock climbing, meditating and cooking.

**Anthony F. Buccini** — Anthony F. Buccini is an independent scholar who formerly taught at the University of Chicago in the Departments of Germanic Languages and Literatures and Linguistics. He received his B.A. from Columbia University in New York and his Ph.D. in Germanic Linguistics from Cornell University in Ithaca, NY. In linguistics, his main areas of research are historical linguistics, dialectology, and language contact and the Germanic, Romance, and Celtic languages. In food studies, his research focusses on the culinary history of the Mediterranean and the Atlantic World; he is a two-time winner of the Sophie Coe Prize in Food History.

**Maddalena Burzacchi** — Maddalena Burzacchi, born in 1993, graduated in anthropology with a thesis on festive food of the Easter cycle in the municipality of Gubbio (Umbria). Currently she is a PhD-student in Human Science at University



of Perugia. Her research aims to analyze the phenomenon of neoruralism in central Italy and possible alternative practices to the agro-industrial model, implemented in different contexts.

**Paola Cascinelli** — Paola is the director of the Italian branch of a North American university and teaches organizational behavior in multicultural contexts. More generally, she has been involved in research, planning, and management of training for personal, social, and organizational development. He has a passion for the Mediterranean, the South of Europe and their potential, with a careful look at the interaction between the countries that overlook the blue sea.

**Lauren Crossland-Marr** — In May 2020, Lauren Crossland-Marr received her PhD in cultural anthropology from the Washington University in St. Louis. She is currently a post-doctoral researcher on an EU-funded project that explores public awareness and acceptance of new biotechnology use in agriculture. From 2017 to 2018, she conducted participant observation on the halal certification industry in Milan, Italy to determine the impact of local cultural foodways on certification schemes meant for global markets. In 2014, Lauren received an MA in anthropology from the Catholic University of America. In 2007, she received her bachelor's degree from the University of Maryland, College Park.

**Patricia Davidson** — Patricia Davidson is a registered dietitian nutritionist and Professor, in the Nutrition Department, at West Chester University-PA. Clinical positions include in and out-patient diabetes care and education. She is active in the Academy of Nutrition and Dietetics on various task forces and serves on the ADCES research and practice committee. Research centers on technology enhanced diabetes prevention and management, gut microbiome and chronic disease, and impact of food systems and dietary patterns. She has extensive experience presenting and has authored/co-authored numerous manuscripts published in the Academy of Nutrition and Dietetics Journal, Nutrition and Clinical Practice, and American Informatics Association Journal.

**Olivier de Maret** — Olivier de Maret holds a doctorate in history from the Vrije Universiteit Brussel and teaches food studies at Syracuse University and New York University in Florence. His academic interests focus on Tuscan food history, food systems and the relationship between food, migration and identity. He has published articles and a book on Italian food businesses and migrants in Brussels prior to World War I. Until recently, he was production co-editor of the European journal Food & History.

**Julia Fine** — Julia currently works as the Postgraduate Fellow at Dumbarton Oaks on the Mellon-funded Plant Humanities Project. She holds an AB from Harvard University in History & Literature and a MPhil from University of Cambridge in Modern South Asian Studies. Her work on imperial foodways has been supported by the World History Association, the American Folklore Society, the James Beard Foundation, and more. She previously served as the Project Coordinator for the Mellon-funded Before ‘Farm to Table’: Early Modern Foodways and Cultures Project at the Folger Shakespeare Library.

**Christopher Fink** — Christopher Fink is an associate professor in the Department of Health & Human Kinetics at Ohio Wesleyan University, where he focuses his teaching on interdisciplinary food studies, dietary health, community health, and issues related to dietary decisions and the food system, including food insecurity. His research is primarily qualitative, exploring food and migration; community food insecurity and chronic disease; food education, culture, and tradition; and the role of community in dietary health and quality of life. His current research explores the community-building and heritagization aspects of the Italian sagra, as well as oral history narratives around food and migration.

**Victor W. Geraci** — Victor W. Geraci left his Associate Professor position at Central Connecticut State University to become the Food and Wine Historian and later the Associate Director of the UC Berkeley Oral History Center. He received his doctorate in American history from UC Santa Barbara and specializes in American Agriculture with a specific focus on the California Wine Industry. His scholarly monographs include *Salud: The Story of the Santa Barbara Wine Industry*, *Making Slow Food Fast In California Cuisine*, *Wine By Design: Santa Barbara’s Quest for Terroir*, and the co-edited book *Icons of American Cooking*.

**L. Sasha Gora** — L. Sasha Gora is a writer and cultural historian with a focus on food history and contemporary art (often separately but sometimes together). In 2020 she received a PhD from the Rachel Carson Center (RCC) and Ludwig Maximilian University of Munich on the subject of Indigenous restaurants in Canada and is currently working on her first book, titled ‘Culinary Claims.’ From 2020-2021 she was a postdoctoral researcher at Ca’ Foscari University of Venice. In 2021 she returned to the RCC as a lecturer and its editorial director.

**Liora Gvion** — Liora Gvion is a professor of Sociology whose expertise lie in the sociology of food and the sociology of the body.

**Jenny L. Herman** — Jenny L. Herman is an FWO doctoral fellow in fundamental research and a PhD candidate in Cultural Studies at KU Leuven in Belgium. Her research focuses on the identity-building aspects of food, concepts of terroir, and the ways in which culinary cultural heritage responds to contemporary social circumstances. Through the application of literary criticism, cultural semiotics, and policy analysis she explores the rise of culinary heritage movements today and seeks to identify possible socially and environmentally sustainable approaches to safeguarding practices for the future.

**Amanda Hilton** — My interests are in food as a key moment of human-environment action, and how place identities are constructed and maintained through food production and consumption practices. Political ecology and participatory anthropology inform my research approach, which seeks to interrogate power structures and pay attention to environmental realities, as well as to make anthropology useful for the communities in which we work and teach. My dissertation explores the tensions between protecting and commodifying cultural heritage vis a vis geographical indications and prioritizes the experiences of Sicilian olive producers in the rollout of a recent Protected Geographical Indication for Sicilian olive oil.

**Leslie Hossfeld** — Dr. Leslie Hossfeld is Professor of Sociology and Dean of the College of Behavioral, Social and Health Sciences at Clemson University, USA. Hossfeld was founding Director of the Mississippi Food Insecurity Project and serves on the United States Department of Agriculture Southern Extension Research Activity project to strengthen local and regional food needs and priorities in 13 Southern region states. Her current research focuses on multi-disciplinary strategies and collaborative partnerships to link US food systems research and praxis to nutrition, malnutrition (obesity), and health outcomes to develop policy coherence linking health and agriculture policy.

**Kimberly Jackson** — Dr. Kimberly Jackson is Chair and Professor of Chemistry and Biochemistry and director of the Food Studies program at Spelman College in Atlanta, Georgia. A Fulbright scholar, her robust and active research program focuses on natural products as therapy for advanced prostate cancer with publications, presentations, and federal and private funding to support this work. She has received the Spelman Presidential Award for Excellence in Research, Teaching, and Mentoring and the Governor's Teaching Award for her commitment to STEM excellence. She serves on the advisory board for the American

Society of Biochemistry and Molecular Biology Public Affairs Committee, COACH for Women Scientists and Engineers, and the American Chemical Society Committee on Project SEED.

**Danielle Jacques** — Danielle Jacques is a Master's student in the Gastronomy program at Boston University and a Fulbright student researcher studying culinary tourism in Bulgaria. Lindsey Foltz is a PhD candidate in the department of Anthropology at the University of Oregon with a specialization in Food Studies and wide-ranging interests in the pursuit of more hopeful and just (food) futures. Dr. Elitsa Stoilova is an associate professor in the Ethnology department of Plovdiv University and the author of a recent book on food festivals in Bulgaria.

**Jerone Jones** — Jerone Jones boasts of a 16-year career as the owner and Chief Executive Director of JustOne Solutions, a mid-sized cybersecurity company in Maryland (USA). His creative execution of tasks makes him a leader in technology professional services and consultation. He holistically integrates new technologies, diverse resources, and security measures to produce critical safety measures for large to small organizations, making him an effective technology professional and trainer. Jones has a Bachelor of Science in Mechanical Engineering from Iowa State University and a Master of Science in Cybersecurity and Information Assurance from Western Governors University. He has tenure in Consulting and Training spaces which has generated opportunities with varied industries and governmental and for-profit sectors. Jones is currently pursuing his doctorate in Computer Science, focusing on User Entity Behavioral Analysis and Artificial Intelligence creativity frameworks.

**Elizabeth Krause** — Elizabeth L. Krause, Ph.D., is a Professor in the Department of Anthropology and Commonwealth Honors College Terrence Murray Professor at the University of Massachusetts Amherst.

**Alkım Kutlu** — Alkım Kutlu is a lecturer and doctoral candidate at the Institute for Media and Cultural Studies at Heinrich Heine University in Düsseldorf. Her dissertation focuses on the history, aesthetics, and cultural politics of food and travel series produced in the US. She holds an MA in the fields of English and Transcultural Studies from Ruprecht Karls University in Heidelberg and a BA in English from Boğaziçi University in Turkey. She previously was a lecturer at Albert Ludwigs University in Freiburg before starting her position at HHU. Her research interests include food media, gender & queer theory, affect & phenomenology, popular culture, and advertising.

**Erin Latham** — Erin Latham is a concept-driven installation artist, printmaker, and thinker, living and working in Oklahoma. She received her Bachelor of Fine Art from the University of Oklahoma, a Masters of Fine Art from the Pratt Institute, and is a Ph.D. candidate in Art Theory, Aesthetics, and Philosophy, defending her dissertation on Art Collaboratives at the Institute of Doctoral Studies the Visual Arts. Latham has a passion for sharing art with others and has been a teaching artist for nine years. Latham explores the world around the environments within which she exists—both ecological and social—through various materials and processes, including theoretical and practice-based work. Her work predicates research on subjectivity and nature via the human reaction to the environment and the other. By using found and recycled objects and traditional media in sustainable ways, she creates installations that immerse the viewer in specific environments and allow for moments of wonder.

**Monica Leung** — Monica Leung is currently a postgraduate student within the MA Migration and Diaspora Studies at SOAS, University of London. She received her B.S. from the University of Southern California in 2020. Her research interests include the connections between gastronomic and diasporic memories, gastronationalism, and the social contributions of gastronomic literature. Her prospective dissertation topic intends to explore how immigrant diasporic children, despite holding varying fluencies in the languages associated with their heritages, know and remember best words and phrases associated with food, eating, and commensality.

**Ernesto Livorni** — Ernesto Livorni (Ph.D. in Comparative Literature at the University of Connecticut, 1990) is Professor of Italian Language and Literature, with affiliations with the programs of Medieval Studies, Renaissance Studies and Religious Studies, at the University of Wisconsin – Madison. His scholarly publications include *Avanguardia e tradizione: Ezra Pound e Giuseppe Ungaretti* (Florence: Casa Editrice Le Lettere, 1998) and *T. S. Eliot, Montale e la modernità dantesca* (Florence: Casa Editrice Le Lettere, 2020). He has published articles in Italian and in English on medieval, modern and contemporary Italian literature, English and American literature, Italian-American literature, and comparative literature.

**Priya Mani** — I am a designer and food historian and write on human behaviour at the intersection of food and environment. I am a regular presenter at the Oxford Symposium of Food and Cooking and am a contributing writer to the Companion to Indian Food (to be published by Bloomsbury-Berg),

and am working on a Visual Encyclopaedia of Indian Foods. I most recently won a Honourable mention at the Sophie Coe prize for Food Writing 2021. I live and work in Copenhagen, Denmark.

**Matt Mariola** — Matt Mariola is associate professor and chair of the Environmental Studies Program at the College of Wooster, in Wooster, Ohio (USA). He has been with the program since its inception in 2009. He helped create and continues to oversee the campus learning garden, established in 2011. He received his PhD in Rural Sociology from Ohio State University in 2009. His research interests in addition to campus gardens include small-scale farming, family farming, farmer organization, and long-distance hiking trails.

**Raúl Matta** — Raúl Matta is a research fellow at the Institute of Cultural Anthropology/European Ethnology, Georg-August-Universität Göttingen and at the Paris Institute for Advanced Study. He conducts research at the intersection of the anthropology of food, heritage and cultural studies, with an emphasis on the cultural, social and political uses of food and cooking by different actors and stakeholders. He has conducted research and scholarship in Peru, Mexico, France, Germany and Malaysia, and held leading roles in projects funded by the German Research Foundation (DFG), the French National Research Agency (ANR), and the European Commission (HERA JRP/ Horizon 2020).

**Fatimaah Joso Menefee** is a first year PhD student at the University of Central Lancashire, Institute of Korean Studies.

**Theresa Moran** — Theresa Moran, PhD, was the Director of Food Studies at Ohio University, establishing the interdisciplinary program in 2013 and is currently an adjunct Associate Professor of Instruction in the Department of Environmental and Plant Biology. Along with her research in food studies with linguist David Bell, she also works on agricultural entrepreneurship and institutional procurement as a driver of regional economic development. She has a keen interest, personal and professional, in the sustainability implications of food choices.

**Angela M. Mosley** — Angela M. Mosley established herself as a prominent leader through the Arts, Education, and Activism as an advocate for young adults. Bringing 23 years of experience in community development and civic leadership, Angela holds a Bachelor of Fine Arts and a Master of Education degree from Iowa State University. She is a Ph.D. candidate in Art Theory, Aesthetics, and Philosophy at the Institute of Doctoral Studies the Visual Arts, defending her dissertation on

Womanism and Hip-Hop Narratives. Angela is the Chief Education Officer with JustOne Solutions, integrating STEAM initiatives with cybersecurity to expand opportunities through workforce development and entrepreneurship.

**Colleen C. Myles** — Colleen C. Myles, Associate Professor, Department of Geography and Environmental Studies, Texas State University (San Marcos, TX), has a PhD in Geography and an MS in Community Development from the University of California, Davis. She is a human/cultural geographer specializing in political ecology and fermented landscapes. Her research and teaching focus on land and environmental management, (ex)urbanization, sustainability, tourism, food and agriculture, and the geography of fermentation. She is the Regional Councilor for the Southwest on the National Council for the American Association of Geographers. She is also the Chair of the Environment and Sustainability Committee at Texas State University.

**Liz Nix** — Liz Nix is a registered dietitian nutritionist and assistant professor of Nutrition in the Department of Health and Human Kinetics at Ohio Wesleyan University, where she has co-developed a new nutrition program. She teaches an introductory nutrition course, food transformation course, food systems and an advanced human nutrition and metabolism course. She is also active in the student-taught community food education program, where she provides expertise and advice on translating nutrition science to a community audience. Her research interests include health behavior changes and biomarkers of behavior change, such as skin carotenoids, a biomarker for fruit and vegetable intake.

**Zachary Nowak** — Zachary Nowak is the director of The Umbra Institute and a lecturer for the Harvard University Extension School. He received his PhD from Harvard University in 2018 and is a historical geographer with an interest in how place and taste go together (or don't). He has written about the history of pizzerias in Naples, Chianti in California, unsalted bread in Perugia, polenta in Italy, terroir nowhere, and truffles all over the world.

**Valentina Peveri** —Valentina Peveri is a food anthropologist with experience in the fields of environment and development. She held a Fulbright and visiting scholar appointment at Boston University and was awarded a Hunt postdoctoral fellowship by the Wenner-Gren Foundation (2018-19). She is the author of “The Edible Gardens of Ethiopia. An Ethnographic Journey into Beauty and Hunger” (2020). She currently serves as an adjunct professor at The American University of Rome (AUR) and as an international consultant.

**Laura Prota** — Laura Prota is a tenured Prof. of Economics at The American University of Rome. In 2011, she was awarded a Ph.D. in Economics from Macquarie University, where she applied social network analysis to study rural markets in Southeast Asia. She has 15 years of experience in field research, survey design, and economic development. Her research focuses on climate change and food systems. Recently, her project on sustainable agro-forestry management received funding from the Italian Ministry for Agriculture and Forestry (MIPAAF).

**Maria Grazia Quietì** — Dr. Maria Grazia Quietì, Founding Director of Master in Food Studies. Policies for Sustainable Production and Consumption at The American University of Rome since 2014. Previously, had six-year tenure as Executive Director of the US-Italy Fulbright Commission and long career with the Food and Agriculture Organization of the U.N. (FAO). As Senior Policy Officer worked with governments and research institutions on food policy and decentralized rural planning in different continents; devised and implemented strategy for civil society participation in first World Food Summit convened by FAO. Research interests in sustainable food systems and consumption; governance, policy and planning, rural development.

**Basma N. Radwan** — I am a Doctoral Candidate in the Department of Middle Eastern, South Asian, and African Studies and Institute for Comparative Literature and Society at Columbia University. My dissertation considers the problem of eating well in the works of Al-Ghazālī and Brillat-Savarin. Eating in my work is read metonymically, and allows me to ask questions about wider political, social, economic, and environmental arrangements. My disciplinary training is in comparative literature, and my fields of interest include Critical Food Studies, Animal Studies, Postcolonial Techno-Science, and Gender and Sexuality Studies.

**Krishnendu Ray** — Krishnendu Ray is a Professor in the Department of Nutrition and Food Studies at New York University. He was the Chair of the department from 2012-2021. He is the author of *The Migrant's Table* (2004) and *The Ethnic Restaurateur* (2016) and the co-editor of *Curried Cultures: Globalization, Food and South Asia* (2012). He was formerly a faculty member and the Acting Associate Dean of Liberal Arts at The Culinary Institute of America (1996-2005) and the President of The Association for the Study of Food and Society from 2014-2018. He is an Editorial Collective Member of the Food Studies journal *Gastronomica*.

**Pamela Runestad** — I am a medical anthropologist and Japanologist with research interests in illness response and wellness maintenance in particular and health narratives generally, as well as cultural underpinnings of clinic and institutional



foods. I teach Global Health courses at Allegheny College in western Pennsylvania.

**Astra Spalvena** — Astra Spalvena (PhD), is Senior Researcher in University of Latvia and co-investigator in research project “National identity: Aspects of Gastropoetics. Historical, international and interdisciplinary context”. Research interests: Soviet cuisine, history of cookbooks, culinary heritage, culinary tourism.

**Edda Starck** — Edda Starck is a master’s student at Georg-August-University Göttingen, where she studies anthropology and cultural musicology. She holds an MA in anthropology and music from the University of Aberdeen. She has conducted fieldwork on environmentalism, food and migration, and performance arts. Her core research interests include environmental temporalities and more-than-human worldmaking projects, as well as social and environmental justice movements. Edda Starck is part of the HERA project FOOD2GATHER, which researches migrant foodscapes across Europe.

**Sara Steinert-Borella** — Sara Steinert-Borella completed her PhD in comparative literature at Brandeis University. She is currently the executive director of Virginia Tech’s Steger Center for International Scholarship in Riva San Vitale, Switzerland. Her teaching and research have focused on such topics as food studies, intersections of law and culture, mobility and exile, and travel writing. Her current research looks at oral history narratives related to food and migration in Switzerland and Italy.

**Jeremy Strong** — Jeremy Strong is Professor of Literature and Film at the University of West London. His work on food includes: ‘The Modern Offal Eaters’ in *Gastronomica*; the edited collection *Educated Tastes: Food, Drink, and Connoisseur Culture*; ‘Foraging’ in the *Routledge Handbook of Landscape and Food*; and ‘James Bond: International Man of Gastronomy’ in his book *James Bond Uncovered*. He is currently working on the book and podcast series *The Joy of Guests*.

**Dee May Tan** — “Dee May Tan (MA Multimedia Journalism, Print & Online) believes in the power of food to transcend barriers and begin conversations. Tan is an independent journalist and publisher based in Kuala Lumpur, Malaysia. She seeks out underreported narratives in food, culture and society; and has an interest in representation, human rights and intangible cultures. She recently completed her residency at Rimbun Dahan, where she produced ‘Plates, Vol.4: Seeds’ (2021). She has been invited to speak at events by Singapore Writers Festival, Borneo Bengkel, Singapore Art Museum and Singapore Book Council. Tan was a Chevening Scholar and Cumberland Lodge Fellow.”

**Mariana Hase Ueta** — Mariana Hase Ueta is a Brazilian Sociologist focused on Sustainable Diets in the context of Planetary Health. She is currently a Postdoctoral Researcher at Technische Universität Dresden (Germany) investigating alternative meat consumption and is also part of the Sustentarea project at the University of São Paulo (Brazil) that promotes sustainable food systems. Her research focuses on intergenerational discussions on Sustainable Food Consumption from a comparative perspective in Brazil, China, USA, and Germany. She has been a Fulbright Fellow at UCLA (USA), DAAD Fellow at Freie Universität Berlin (Germany) and a Visiting Researcher at Shanghai University (China).

**Anne Urbancic** — Anne Urbancic is the Mary Rowell Jackman Professor of Humanities at Victoria College. An award-winning instructor, she has taught an Italian regional foodways and culture course since 2013. Her research and publications focus on 19th and 20th century Italian food history, on Italian-Canadian food history and also on more literary subjects such as Tuscan author Mario Pratesi, who left a piece of perfectly preserved parsley in one notebook, and on Annie Vivanti, whose characters love drinking sparkling wine and pousse-café. In addition to her books, Urbancic has published numerous articles in North American and European journals.

**Janita Van Dyk** — I am a PhD Candidate in Sociocultural Anthropology and Food Studies at the University of Toronto. I study how actors in food movements turn to ecology and temporality to reimagine food systems and gustatory experiences in Italy. I conduct ethnographic fieldwork in Northern Italy with the international community of students, producers, and researchers affiliated with Slow Food.

**Clelia Viecelli** — Clelia Viecelli is an anthropologist and teaches Anthropology of Food and History and Culture of Food in Italy at The Umbra Institute in Perugia (Italy). For her PhD from the University of Southampton (UK), she conducted ethnographic fieldwork amongst female natural winegrowers in Italy. Clelia also holds a MSc in Social Anthropology from the LSE (UK) and a BA (Hons) in Ethno-Anthropological Disciplines from the Università degli Studi di Siena (Italy). She has recently published an article on Italian natural wines in the French peer-reviewed journal *Ethnologie Française*. Clelia is also an accredited wine taster and has organized public lectures on Italian natural wines.

**Marta Villa** — Marta Villa Research fellow in Cultural Anthropology, Ecovinegoals Project Department of Sociology and Social Research and contract professor of

Cultural Anthropology University of Trento. He has been conducting research on alpine anthropology, nutrition and landscape for over 15 years. He has 4 monographs, 2 curatorships, and 80 publications such as articles in scientific journals and chapters in collective volumes. He conducts seminars at the Department of Sociology and Social Research on the Alpine agricultural landscape and the interconnections between tourism and food. From 2016 to 2020 he conducted historical-anthropological research on the evolution of the landscape in the Rotalian Plain for the Alpine History Laboratory (University of Italian Switzerland).

**Roberta K. Waldbaum** — Roberta K. Waldbaum, Ph.D., is Teaching Professor of Italian and the Anna Maglione-Sie Endowed Professor in Italian Culture in the Department of Languages, Literatures, and Culture at the University of Denver where she teaches Italian language, literature, film, and culture in the Italian Program and in general education courses. The recipient of two teaching awards at DU, her research, publications, and conference papers are in the areas of Italian cinema and literature; late 19th century Italian education; and Italian Jewry. She serves on the advisory committee for the annual Italian film award at the Denver Film Festival's Showcase on Italian Cinema where she taught a course on "Cinema+Cibo all'italiana." Publications include guest editing a special issue of *Soggiorno in Italia - Sojourn in Italy*, *The International Journal of European Popular Culture (JEPC) Culture 10.1*, Intellect Publishers, Bristol, UK, May 2019; and *If the Stones Alone Were Left to Speak (Se a parlare sono rimaste solo le pietre)*, Angelo Angeletti, co-translator and co-editor, Roberta K. Waldbaum and Sestilio Polimanti, *Pliniana Editore, Selci-Lama (PG), Italy*, April, 2019. She is currently working on the translation into English of a film script, *Ciao Bella!* on the 10th Mountain Division written by the Italian film director, Antonio Falduto.

**Silvia Wiegel** — Silvia Wiegel is a research assistant and PhD candidate at the Junior Professorship of Food Sociology at the University of Bayreuth (Germany). She studied Sociology at the University of Bayreuth and the Adam Mickiewicz University Poznań (Poland). In her research she focuses on all forms of cooperatives, food interactions, and rural society. She is especially interested in the interlinkages of cooperatives and Alternative Food Networks (AFN) to values and socio-economic structures in society.

