



## Perugia Food Conference 2024: “Food & Hybridity” *Conference Program (DRAFT)*

### **Thursday, June 13th**

- 16:30-18:30            **REGISTRATION**
- 18:30                    **WELCOME APERITIVO**

### **Friday, June 14th**

- 8:00-9:00            **REGISTRATION**
- 9:00-9:30            **WELCOME NOTE**
- 9:30-11:00          **SESSION I**

#### **A. Meanings**

Janita Van Dyk – *“Post-Gastronomic Tacos”: Neo-Artisans, Piedmontese Tortillas, and Knowledge Economies in Italy*

Lungile Prudence Zondi – *Symbolic Meaning-Making in Traditional Wedding Foods among the AmaZulu in KwaZulu-Natal, South Africa*

Juliann Vitullo – *Reimagining Traditional Foodways in Southern Italy: Creative Co-evolution and Mobile Identities*

#### **B. Encounters**

Kate Willink – *Hyper-Local & Hyper-Seasonal Food: Seasonableness, Relationality, & Slow Food Cooking in Rome & Kyoto*

Kathleen Burke – *Hybridity and Colonial Encounters in the Indian Ocean*

Margot Finn – *Eating the Other, Politely: How Manners Manage Encounters with Difference*

L. Sasha Gora – *Caribbean Turtles, Spanish Sherry, and the Paradoxes of British Imperial Fare*

### **C. Pedagogy (1)**

Matt Mariola & Zachary Nowak – *Gardens that Succeed and Gardens that Fail: Lessons for Higher Education*

Mark Spiro – *Campus farms and gardens provide hands-on community-engaged interdisciplinary learning opportunities*

Ioanneta Dimouli – *Re-approaching the Food System: From the School Garden, to Urban Agriculture for Social and Environmental Justice*

### **D. Consumption**

Anne Urbancic – *Nutella: Stories From the Past, Present and Future*

Natasha Bunzl – *Provisioning Pathways*

Francesca Hansstein – *Chinese Consumers' Attitudes Towards Ready-to-eat Salads, an Opportunity for a Sustainable Growing Industry*

Neto Leao – *Certified Bio? No, thank you! Reflections on the commodification of local and organic food*

**11:00-11:30**                      **COFFEE BREAK**

**11:30-13:00**                      **SESSION II**

### **A. Cuisines**

Mallory Cerckleski – *Culinary Crossroads: Exploring Cultural Hybridity in Rice Dishes of Kerala and Cuba*

Voltaire Cang – *Nikujaga: A Lens into Food Hybridity in Japan*

Maryann Tebben – *Fusion Food? French Gastronationalism in the 21st Century*

Rob Richardson – *From the outside looking in: National cuisines and the rhetoric of visual representation*

### **B. Digital Foods**

Jessica Carbone – *Viral to Think With: The pedagogical democracy of the digital food landscape*

Robert Valgenti – *Cooking Beyond the Text: Memes and the Transformation of Recipes*

Abby Katz – *Beyond Food and Beverage Companies: Taking a Multi-Sector Approach to Address Targeted Food Marketing to Youth in the Digital Age*

### **C. Power**

Alison Wong – *An Ethnographic Encounter of Free Meals in London's Tech "Company X"*

Valentina Peveri – *Hybridity in the Tropical Garden*

Andrea Freeman – *The Political Economy of Food*

Olivier de Maret – *Hybridity in an Aristocratic Kitchen in Florence Around 1900*

### **D. Technology**

Marina Mefleh – *Integrating Tradition with Innovation: The Future of Plant-Based Foods through Fermentation Technology, Consumer Acceptance, and Policy Frameworks*

Joseph Campisi – *Is Plant-Based Meat Vegan?*

Jill Dieterle – *The "Unnaturalness" of Cultured Meat*

Jesper Alkarp – *Clones as Meat: Technoscientific Terroir and Representations*

**13:00-15:00**                    **LUNCH BREAK**

**15:00-16:30**                    **SESSION III**

**A. Food Systems**

Andrea Natan Feltrin – *From Farm to Fermenter: Crafting a Hybrid Utopia in Tomorrow's Food Systems*

Cristian Terry – *Multi-sited Ceviche: Unveiling the Internationalization and Hybridization of Peruvian Cuisine*

Eleni Michael – *Koji Travels through a Global Marketplace: how the practices, knowledges, and transfer of ferments come to matter*

**B. Foodscapes**

Victor W. Geraci – *Climate Change and the Future of Terroir*

Francesco Della Costa – *The Third Foodscape. About a multispecies community orchard in Abruzzo, Italy*

John Lang – *Concrete Terroir: The Social Structure of a Restaurant Scene*

Isabelle Bishop – *Ongoing Ordinary Orientations: Food, Supermarkets, and Heterotopian Impulses*

**C. Identities (1)**

Elisa Pastorelli – *Recognize and value cultural hybridity through the multifocal lens of food. The case of the Arbëreshë community of Molise*

Michael Sheridan – *Putting Multi-Species Assemblages in Context: Cordyline in the Pacific*

Christy Spackman – *Hybridizing identities as a mode for alternative anticipation of possible food futures*

Koby Song-Nichols – *The Possibility in Being "In-Between": Culinary Lessons from the Chinese-Japanese Cook Book (1914) by Sara Bosse and Onoto Watanna*

**D. Mix, Blend, Emulsify: The Hybrid Nature of Recipes**

Philine Schiller – *Stew On It: Oysters, US Food History and A Recipe's Waning Popularity Amid Ecological Transformations*

Alkim Kutlu – *The Radical Potential of the Recipe as a Hybrid Form*

Mallory Cerkleski – *Hybridity in Cuban Recipes: Navigating the Intersection of Creole Fusion and Socioeconomic Dynamics*

Penelope Volinia – *Novelty Spikes on the Norwegian Plate: Paracentrotus Lividus Infiltrating Nordic Recipes*

**16:30-17:00**                    **COFFEE BREAK**

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

**A. Identities (2)**

Kelly A. Spring – *SPAM Goes to War and Comes Home Again: Korean and Korean-American Identity and Gastrodiplomacy*

Christopher Fink – *Libretas, inventos, y la lucha: Exploring waves of Cuban-American immigration and hybrid food identities*

Nina Namaste – *Delineating Identities: Teaching Food as a Marker and Transgressor of Boundaries*

Rossella Galletti – *Food and hybrid identities: memory exercises among Minnesota students*

## **B. Communities**

Theresa Moran & David Bell – *Farmers' Markets as Sites for Resilience and Hybridization: A Case Study of a Farmers' Market in Southeastern Ohio's Appalachian Foothills*

Leslie Hossfeld – *Food Security and Resiliency in Rural US Communities: Examining Bridging and Bonding Social Capital*

Quinn DiFalco – *Investigating paths to enacting the right to food: A qualitative study of food access among resettled refugee and immigrant populations in Vermont through the lens of service providers*

## **C. State & Society**

Joud Alkorani – *Governing Islam through Food: State, Society, and Religion in Dubai*

Bogdan Iancu – *We no longer need water from the state anyway! Pendular return migration and food production agricultural skills transfers among Romanian seasonal workers*

Monica Stroe – *"No bug flour in our traditional products!" – Gastronomical gatekeeping in the face of novel foods*

Ronald Ranta – *Does Israeli Food Exist?*

## **D. Sustainability**

Anna Yankee – *Off the Coast, On Plates?: Comparing fishery data with seafood offerings and sustainability messaging at restaurants in Portland, ME and Cape Cod, MA*

Beatrice Barlozzari – *Contrasting invasive species with taste: new recipes for a damaged lake*

Dario Gaggio – *Slippery stories: The eel of Comacchio in a an out-of-control world*

Yuxi Xia – *Co-Culture Fermentation: Shaping Sustainable Food Systems through Multispecies Ecologies and Hybrid Processes*

**19:30-23:00**

**GALA DINNER**

**Saturday, June 15th**

**9:30-11:00**

**KEYNOTE PRESENTATION**

**11:00-11:30**

**COFFEE BREAK**

**11:30-13:00**

**SESSION V**

## **A. Identities (3)**

Maor Oz – *Squeezing the State: The Transformation of 'Amba from Pickle to Sauce*

Alessandra Narciso – *From mothers and fathers to the foundation of new territorial communities: The food we ate in the 1950s-1970s in Italy (Pontine Marshes) and Libya (Cyrenaica and Tripolitania)*

Anthony F Buccini – *Magna Grecia, Magna Maccarune: Greco-Italic Contact and the Genesis of Southern Italian Cuisine*

Colleen C. Myles – *Kings and queens: Sagrantino and Sangiovese in and out of place in Italy and beyond*

### **B. Tastes & Emotions**

Mark A. Johnson – *Desire and Disgust in the Context of Appalachian Food*

Monica Cirillo – *Hybrid Food on the Nativity Scene*

Vaughn Bryan Baltzly – *Spectacles, Hearing Aids, and Skepticism Regarding an Alimentary Aesthetics*

Clelia Viecelli – *The hybrid taste of natural wines: some provisional findings from the Italian field*

### **C. Pedagogy (2)**

Elizabeth Durden – *Food Studies as an Introduction to College Work and Community Based Learning*

Kate Willink & Darrin Hicks – *Teaching About Food Culture, Aesthetics, & Everyday Life In Japan*

Sara Steinert Borella – *Food for Thought: Creating Access and Opportunity through Cross-Disciplinary, Hybrid Programming*

### **D. Visual Food Storytelling: An Exploration of Mixing Tradition with Innovation**

Simona de Iulio – *Culinary Remix: Reframing Traditional Food Recipes on Social Media*

Bernardine Farrell – *Socio-Techno Encounters on Food Tours*

Laurence Favier – *The 'digital food culture' in the French web ecosystem: between the sharing of cultures and the individualization of values*

**13:00-15:00                      LUNCH BREAK**

**15:00-16:30                      SESSION VI**

### **A. Pedagogy (3)**

Elisa Ascione – *Teaching and Learning Food and Sustainability in Italy through Hybrid Pedagogies*

Wanessa Asfora Nadler – *Teaching Food and Emotions in History: a theoretical and pedagogical challenge*

Debi Iba – *The Romance of Food: Using Relationship Development as a Model for Teaching Food*

### **B. Stronger Connexions, Deeper Impacts: Interdisciplinary Strategies to Increase Learning and Engagement**

Christopher Fink – *New Realities in Community Food Education: Riding the Wave of Change to Connection and Community Engagement*

Liz Nix – *Food and Media: Connecting Material Aspects of Food with Digital Resources*

Mark A. Johnson – *Connecting Past and Present Food Systems with Experiential Learning*

Gretchen Kurtz – *Making Connections and Moving up Bloom's Taxonomy: Expanding Food Studies to All Students*

### **C. Well-Being**

Pamela Runestad – *Feeding Mothers, Making Citizens: Japanese maternity clinic meals as treatment, care, and identity*

Patricia Davidson – *Immigrant Dietary Acculturation: Effects of Changing Food Taste, Sensory Attributes, and Chronic Disease Risk*

Abu Noman Mohammad Atahar Ali – *Developing an Efficient Regulatory Framework for Safe Street Food in Bangladesh: Lessons from Comparative Analyses with India, Thailand, and New York City, USA*

**19:30-23:00**

**INFORMAL PERUGIAN DINNER**

**Sunday, June 16th**

**10:00-16:00**

**INFORMAL PERUGIA TOUR**