Annual Student Conference

Fuego y Leña // Slow Burn
Food, Justice, and Sovereignty in the Americas

Virtual Conference
September 24-25, 2020
University of Maryland

Free and open to the public. For more information: lasc.umd.edu
September 24

1:45 – 2:00 PM
Welcome from Dr. Merle Collins
Opening Remarks: Ana Mendes, University of Pennsylvania, History

2:00 – 3:00 PM
Roundtable - Taste, Space, and Consumption in Contemporary Puerto Rican Foodscapes
Moderators: Víctor Hernández-Sang and Mariángel Villalobos, UMD, Ethnomusicology
Mónica B. Ocasio Vega, University of Texas at Austin, Iberian and Latin American Literatures & Cultures
Zorimar Rivera-Montes, Northwestern University, Spanish & Portuguese
Joseph A. Torres-González, Graduate Center, CUNY, Anthropology

3:15 – 5:00 PM
Technological Advancements, Land, and Food Sovereignty
Moderators: Sergio García, UMD, Civil and Environmental Engineering
Fabián García Cifuentes, Universidad de Nacional Colombia, Management and Rural Development
Understanding the Effects of a Technocratic Approach to Rural Development Through the Peasant Stoves
Roger Orlando Maldonado Rocha, Universidad Mayor de San Simón, Gobernanza y Políticas Públicas
Wathia (cocinando en las tierras): Cosecha, Fiesta, Abundancia y Decisiones Productivas
Rafael Reckziegel, Centro Universitário Senac Santo Amaro, Faculdade de Gastronomia
O Desafio dos Produtores de Orgânicos no Mercado Kinjo Yamato de São Paulo
Angela M. Robayo Puerto, Universidad Nacional de Colombia, Gestión y Desarrollo Rural
Análisis del Riesgo del Hambre como Insumo para la Formulación del Esquema de Ordenamiento Territorial en Puente Nacional- Santander

**Adriana I. Rueda Rozo**, Universidad Nacional de Colombia, Seguridad Alimentaria y Nutricional
Una Alternativa de Educación para la Materialización de la Soberanía Alimentaria: Experiencia del Institutos Agroecológicos Latinoamericano María Cano

5:15 – 7:00 PM
*Film screening Madan Sara followed by Q&A with the Director Etant Dupain*
Moderators: Sabrina González, UMD, History and Keisha Allan, UMD, Comparative Literature

### September 25

10:00 – 11:15 AM
*Our Sweat, Our Revolution: Disrupting Narratives from Field to Table*
Moderators: Marco Polo, UMD, Art History and Ofelia Montelongo, UMD, Spanish

**Jonathan Brower**, UMD, History
The Moral Economy of Saint-Domingue

**Jesse Latimer**, Texas Tech University, Anthropology and Art History
Visualizing Maize and Grapes as Heritage and Resistance in Emmanuel Martínez’s Farm Workers’ Altar

**Ana Mendes**, University of Pennsylvania, History
Teta de Nega and the "Sweet" Taste of Racism in Brazil

**Maya Montgomery**, UMD, Arabic Studies
“Saber a qué sabe”: Los Sabores y la Comida que Acompañan a lo Intelectual en Umami

11:30 AM – 12:45 PM
*Feeding the Soul: Memories from the Earth*
Moderators: Lisa Carney, UMD, LASC and Daniela Bulansky, UMD, Spanish
Claudia Rojas, UMD, Creative Writing
Thinking in Hunger, A Poetry Performance

Juliana Ravelli, Columbia College Chicago, Creative Writing
Nonfiction
“With Love, to the Sertão das Gerais”

Marlene L. Orantes, UMD, Expanded Food & Nutrition Education Program
Gastronomy in USA: a Culinary Cultures Salad in a Single Dish

Lissette Escariz Ferrá, University of Pittsburgh, English
Title: TBA

Break 12:45 - 1:30 PM

1:30 – 2:30 PM
Film screening Raspando Coco followed by Q&A with the Director Dr. Pilar Egüez Guevara
Moderators: Nohely Alvarez, UMD, Architecture Planning & Preservation and Lissette Escariz Ferrá, University of Pittsburgh, English

2:45 – 3:45 PM
Negotiating the Mexican Diet at Home and the Diaspora
Moderators: Nancy Vera, UMD, Comparative Literature and Rodrigo Martinez, UMD, Sociology
Mario Fernández-Zarza, University of La Salle Bajio, Faculty of Tourism and Gastronomy
Cooking and Eating Act. Cross-cutting relations between food and urban family’s diets

Lisa Grabinsky, Oregon State University, Applied Anthropology
Use of Dietary Guidelines in Nutrition Consultations and Their Impact on Dietary Patterns in Mexico City

Prisma L. Herrera Ramírez, UMD, American Studies
Food and Memory: La Mezcla y el Conjunto

4:00 – 5:30 PM
Keynote Panel: Cozinhando Sovereignty: Land, Culture, and Justice

Moderators: LASC Director, Dr. Merle Collins and Ana Mendes, University of Pennsylvania, History
Meredith Abarca, University of Texas at El Paso, English
Scott Barton, Chef, Filmmaker, and Culinary Educator
Erbenia Lourenço, Researcher, Instituto Nacional de Ciência e Tecnologia para Estudos sobre os EUA (INCT-INEU)

5:30 – 5:45 PM
Closing Remarks: Víctor Hernández-Sang, UMD, Ethnomusicology

Keynote Speakers

Meredith E. Abarca What has led me to become a professor of Food Studies and Literature in the Department of English at the University of Texas at El Paso, is a life-long passion for food and for people’s stories, especially when these are about food. I define myself as “a child of the kitchen.” I grew up in restaurants, for a while I thought of becoming a professional chef, and then one day I found myself getting a Ph.D. and writing about the transformative power that food holds in all of our lives. Since then, I’ve continued to research and write about this power in Voices in the Kitchen (2006); Rethinking Chicana/o Literature Through Food: Postnational Appetites (2013), Latin@s’ Presence in the Food Industry: Changing How We Think about Food (2016), and in numerous articles in scholarly journals and edited collections. Through lectures and workshops, I’ve had opportunities of sharing the complicated social, cultural, historical and philosophical complex dynamics that food plays in our lives in places like the Southern Foodways Alliance Symposium in Oxford, Mississippi; the University of Gastronómico Sciences in (Colormo) Parma, Italy; the University of Technology in Sidney, Australia; the University of Paris-Sorbonne, France; the University of Oslo, Norway; the University of Toronto, Canada, and numerous US academic settings.
Scott Alves Barton teaches as an Adjunct Assistant Professor at NYU, Montclair State University and Queens College. Scott holds a Ph.D. in Food Studies from NYU. He had a 25-year career as an executive chef, restaurant and product development consultant, and culinary educator. Ebony Magazine had selected Scott as one of the top 25 African American/African Diaspora Chefs. Scott studied cooking at the New York Restaurant School, Peter Kump’s Cooking School, several “stages” in Paris, Lyons, St. Etienne and Auch France, as well as at Madeleine Kamman/Beringer Vineyard’s School for American Chefs, and SENAC Bahia’s Traditional Regional Culinary Courses, Brazil. Scott has appeared on CBS Saturday Morning, KQED’s Bay Café, and PBS’s Chef’s Life, among other food television programs in the U.S. and Brazil. Scott has volunteered as a culinary educator and chef for the initial cohort of Operation Fresh Start-teaching incarcerated men culinary skills at Ryker’s Island, Operation Frontline’s children, family, and women in early release from prison programs, IACP’s Days of Taste elementary school culinary and farming program, Chef’s Collaborative to Cook for 911 First Responders, and the Bolen Foundation’s Chef’s Post Katrina Initiative.

Erbenia Lourenço is a researcher in Public Management and International Cooperation at the Federal University of Paraiba, Brazil. She is part of the National Institute of Science and Technology for USA studies (INCT-INEU) where she develops the study on famine and international relations.
Agradecemos especialmente a quienes han hecho posible esta conferencia

Graduate Student Conference Committee
Nohely Alvarez, Urban Planning
Keisha Allan, English
Allan Arellano, History
Jonathan Brower, History
Lissette Escariz Ferrá, English
Sergio García Mejía, Civil and Environmental Engineering
Analía Gomez-Vidal, Government and Politics
Sabrina González, History
Víctor Hernández-Sang, Ethnomusicology
Ana Paula Nadalini Mendes, History
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