Critical Consumption: The Future of Food Studies

Princeton University

Friday, April 1

Welcome
Opening Remarks, Anne A. Cheng

Panel 1: Edible Technologies

Allison Carruth, UCLA
“The Culinary Lab: Food Studies & Cyberculture”

Rachel Field representing Harvard University’s David Edwards
“Digitizing Scent”

Jennifer Brody, Stanford University
“Cane Affects”

Respondent: Fabio Parasecoli, New School

Lunch Break

Panel 2: Racial (In)Digestion

Marcia Chatelain, Georgetown University
“Burgers in the Age of Black Capitalism: Fast Food and Civil Rights in the 1970s”

Heather Lee, MIT
“To Dine Like One of the Boys: Female Access to New York City Restaurants, 1905-1929”

Ashley Rose Young, Duke University

Respondent: Amy Bentley, New York University
Keynote: 4:00 to 5:30 PM

**Kyla Wazana Tompkins**, Pomona College
“Against Food”

*Saturday, April 2*

Welcome 9:45 AM to 10:00 AM
“Introduction to Theory and Practice,” Smitha Haneef, Campus Dining

Panel 3: **Citizenship/Sovereignty** 10:00 AM to Noon

**Elizabeth Hoover**, Brown University
“Feeding our Identity: Defining Food Sovereignty within the Native American Food Movement”

**Arun Saldanha**, University of Minnesota
“Race, Food, and New Materialism: Thinking through the Spice Trade”

**Sarah D. Wald**, University of Oregon

Respondent: **Miguel Angel Centeno**, Princeton University

Lunch Break Noon to 1:30 PM

Panel 4: **Affect and the Sensorial** 1:30 to 3:30 PM

**Neetu Khanna**, University of Southern California
“The Visceral Logics of Decolonization”

**J. Michelle Coghlán**, University of Manchester
“Archiving the Senses”

**Parama Roy**, UC Davis
“The Vegetarian Gothic”

Respondent: **Zahid R. Chaudhary**, Princeton University
Keynote: HEATHER PAXSON, MIT

"Scaling Food Politics: Notes on the Ecologies of Production of America's Food System"

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