Atlantic World Foodways
The Carolina Lowcountry, Africa, Italy and Spain

The University of North Carolina at Greensboro
and the O.Henry & Proximity Hotels

January 30 - February 2, 2014
Welcome from across North America and across the Atlantic to The University of North Carolina at Greensboro! We are delighted that you have joined us—from schools like University College London and NYU and Purdue and Vassar, Boston and Babson and Annapolis and LSU and South Florida, Georgetown, Denison, Maryland and Vanderbilt—and also from South Carolina, Duke, Chapel Hill, Campbell, Appalachian and Fayetteville State and Elon. Our chefs and farmers hail from Queens and Charleston, Manhattan and Kernersville, Hoboken and Brunswick, Georgia—and from just down the street here in Greensboro.

Our richly interdisciplinary conference demonstrates the burgeoning interest in Atlantic World Studies, a rapidly emerging field that integrates research, teaching, and creative work reflecting on the peoples, cultures, and natural settings of the “Atlantic Rim”—Africa, Europe, and the Americas. Our gathering is sponsored by UNCG’s Atlantic World Research Network (AWRN), which since 2004 has organized a series of conferences both here and abroad, so far attracting a combined attendance of over 1000, and featuring 31 plenary speakers along with about 125 panels presenting nearly 400 papers.

Our present conference addresses the intersections between transatlantic studies and the equally growing field of food research—food history, food recovery, food science and the politics of nutrition, and the collisions and combinations of Atlantic World food traditions to form something rich and strange—and often wonderful. In 40 presentations on a dozen panels, we will consider food as sustenance, metaphor, and cultural marker; food as social bridge and gender barrier, and as commodity, recreation, industry, controlled substance, criminal contraband, and religious sacrament. We will be helped on our way by plenary addresses from four renowned scholars whose work represents four of the great foodways of the Atlantic World—African, Carolina Lowcountry, Italian, and Spanish/Latin American.

But most distinctively of all, we also will be helped by five distinguished chefs who represent those same foodways, and who will turn our thoughts and discussions to actual foods and flavors. Our chefs will render ideas real in a series of multi-course tasting meals—Lowcountry/African and Italian Dinners and a Latin Lunch—which model these traditions on literal combination plates. There will be films, frequent refreshments, and plenty of time to connect more informally with one another, whether over lunch or dinner, or over coffee or a glass of wine.

This conference would not be possible without the insight and support from members of our AWRN Board and our Conference Planning Committee—Aaron Allen, Deborah Bell, Veronica Grossi, and Karen Weyler, and especially Anthony Fragola. Nor could it happen without our team of AWRN graduate assistants—Matthew Larson, Megan Latta, Stacey Lawless, Kellia Moore, and Christina Romanelli—and of our English MFA graduate assistant Dalea Reichgott. Great thanks also are due to Becky Clark in the College of Arts and Sciences for her handling of the conference budget, and thanks to Bruce Loving and Josette Rubino-Tucker in our Division of Continual Learning for managing registration.

Our partners at the Proximity and O.Henry Hotels under the leadership of Dennis Quaintance have been both reliably professional and unfailingly friendly as we have developed this conference over the past two years: Kristin Sanecki, Chef Jay Pierce, and Chance Glover. And our chef sponsor, specialty grocer The Fresh Market, has, through Marketing Director Shelia Bennett, been not only a source of generous financial support, but fine ideas and a firm commitment to quality.

Finally, we extend our gratitude to three campus leaders whose enthusiastic support of AWRN has made this conference both conceptually and materially possible: Timothy Johnston, Dean of the College of Arts and Sciences; David Perrin, University Provost; and Chancellor Linda Brady.

Christopher Hodgkins, Professor of English
Director, Atlantic World Research Network
http://www.uncg.edu/eng/awrn/
awrn@uncg.edu
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<th>Thursday 30 January</th>
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<td>4:00-5:00</td>
<td>Buses, From Proximity, O.Henry to Elliott University Center (EUC)</td>
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<td>5:00-7:00</td>
<td>Welcome Reception, Elliott University Center (EUC) Auditorium Lobby</td>
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<td>7:00-7:30</td>
<td>Welcome Remarks, EUC Maple Room</td>
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<td>7:30-8:30</td>
<td>Keynote Address — “Sea Changes: Culinary Connections in the African Atlantic World” Jessica Harris, EUC Maple Room</td>
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<td>8:30-9:00</td>
<td>Plenary Panel, Jessica Harris and Maricel Presilla, Maple Room</td>
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<td>9:15-10:15</td>
<td>Buses for hotel guests, To Proximity, O.Henry</td>
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<th>Friday 31 January</th>
<th>The Carolina Lowcountry</th>
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<td>7:30-8:30</td>
<td>Buses, From Proximity, O.Henry to Elliott University Center (EUC)</td>
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<td>8:30-9:00</td>
<td>Registration, Coffee and Pastries, EUC Auditorium Lobby</td>
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<td>9:00-10:15</td>
<td>Panel Session #1, EUC Alexander A Place at the Table? The Politics of Food Scott Alves Barton Ashley Larson Nina Namaste Maple Not Even Past? Food Recovery and Cultural Revivals Bernard Herman John Wallace Nunley Scott Romine Kirkland Food Migrations Kristina Bross Alisha Cromwell Katie White</td>
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<td>10:30-11:45</td>
<td>Panel Session #2, EUC Maple Studying, Marketing and Cooking Lowcountry Food Frederick Douglass Opie Marcie Cohen Ferris Matthew Raiford 12:00-1:45</td>
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<td>2:00-3:00</td>
<td>Keynote Address — “Dreaming the World Orchard: Southern Pomology and the Pursuit of Exotic Fruit” David Shields, Maple Room</td>
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<td>3:00-3:30</td>
<td>Plenary Panel, David Shields and Sean Brock, Maple Room</td>
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<td>Buses, To Proximity and O.Henry Hotels 6:00</td>
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<td>8:15-8:30</td>
<td>Buses for hotel guests to O.Henry Hotel 7:30-8:30</td>
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<th>Saturday 1 February</th>
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<td>8:30</td>
<td>Coffee and Pastries, EUC Auditorium Lobby</td>
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<td>9:00-10:15</td>
<td>Panel Session #3, EUC Maple Reel Meals: Food and Film Anthony Fragola David Cook Will Dodson Alexander Feasts (and Famines) of Imagination: Food in Literature and Cultural Expression James Evans Alison Glassie Francisco Javier Lopez-Martin</td>
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<th>Sunday 2 February</th>
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<td>9:15</td>
<td>Coffee and Pastries, The Proximity Hotel Lobby</td>
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<td>9:45-11:15</td>
<td>Panel Session #5, The Proximity Hotel White Oak Corn As Foodway Room Deborah Adelman Shamili Agraonkhar Sandiford Revolution Room The Social Implications of Food in Mexican and Chicanx Literature Timothy Buckner Silvia Pearl René Ibarra Hilda Salazar</td>
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Sean Brock grew up in rural Virginia where Southern foodways are still a way of life, and has kept rooted, both figuratively and literally, in the cooking practice and produce of his youth [http://www.huskrestaurant.com/sean-brock-2/]. Executive Chef of two Husk restaurants—the first in Charleston, SC, and the newest in Nashville, TN—Sean daily puts on his tables the fruits of local fields and long-time traditions: “Jimmy Red” Corn, Flint Corn, Benne Seed, Rice Peas, Sea Island Red Peas, and several varieties of Farro. Sean has worked closely with Dr. David Shields and with Glenn Roberts of Anson Mills, studying 19th century Southern cookbooks—which Sean collects—to educate himself on Southern food history and discover new ways to resurrect antebellum cuisine. He also cares deeply about the way animals are treated before they become food on the table and sources heritage breeds of livestock for his restaurants. He has even raised his own herd of pigs. Featured in major articles in The New Yorker, the New York Times, The Wall Street Journal and other national media such as the Iron Chef program, he has emerged as the leading exponent of Southern “recovery cuisine,” and his unique recipes and outstanding presentation have won him repeated James Beard Award nominations and the Beard’s 2010 “Best Southern Chef” Award, as well as recognition by Bon Appetit Magazine of Charleston’s Husk as 2012’s “Best New Restaurant in America.” No hidebound nostalgist, Sean also helms Charleston’s McCrady’s, a leader in the “Modernist” cuisine movement using new technologies to create a whole new palette of food combinations and flavors.

Timothy Bocholis is Founder and Executive Chef of Bistro B in Kernersville, North Carolina, and past Executive Chef of José Andrés’ famed mezze hub Zaytinya in Washington, DC—which under his leadership was nominated for the 2002 James Beard Award for Best New Restaurant. A graduate of the Culinary Institute of America in New York, and a master of Spanish, Mediterranean, and Latin American cuisine, he was the 2012 winner of the Fire in the Triad chefs’ competition, and previously the owner of Greenboro’s Valencia Tapas Bar and Restaurant [http://www.thebistrob.com/].

Gabriele Grigolon is Executive Chef for OTG Management in New York City, which brings fine restaurants to American air travelers. An Italian native, he has helmed fine restaurants in the Northeast and Southeast, including Nova Terra in New Brunswick, New Jersey and Luce in Charlotte, North Carolina, while his European background is really star-studded: he's worked in Michelin-starred restaurants in Milan and Monte Carlo, done a stint with Alain Ducasse, and once won the Grand Cordon d’Or of Monaco, an award only given to 20 chefs each year.

Leigh Hesling is the Executive Chef of both Print Works Bistro and Green Valley Grill in Greensboro. With his mantra of “nearer the farm to the fork, the better the flavor,” you will often see him at the farmer's market and transporting his fresh vegetables in style in his London “Veggie” Taxi. Green Valley Grill, located adjacent to O.Henry Hotel, is a Mediterranean influenced restaurant with Tuscan sensibilities. Nearby Print Works Bistro, next door to Proximity Hotel, features creative comfort foods of an authentic European bistro. Before moving his family to North Carolina in 2005 to join the Quaintance-Weaver team, Chef Hesling traveled the world for five years as a chef with the Queen Elizabeth 2 and Royal Caribbean Cruise Line. Prior to the ships, his culinary training started in Australia and took him to several countries before cooking at several restaurants in England. His appetite for fresh, local and seasonal ingredients stems from his upbringing on a farm in the mountains near Cairns, Australia. His family grew much of what they ate, from livestock to fruits and vegetables, and that instilled in him a healthy respect for those who work the earth.

Jay Pierce arrived as Executive Chef of Lucky 32 Southern Kitchen in Cary and Greensboro in November 2006. Lucky 32 has been a fixture of Greensboro’s dining scene since 1989 and Cary since 2002. After stints in Emeril Lagasse’s kitchens in New Orleans and Orlando, Jay brought Lucky’s recipes and pantry home by taking a turn south. He set about reconnecting Lucky’s food with our collective past and enlivening it with as many locally sourced ingredients as he can get his hands on. Jay motors between the two restaurants in his restored Veggie London Taxi chauffeuring fresh local goodies while throwing his shoulder to respecting traditional Piedmont foodways and re-imagine Southern cuisine in general, with respect to the ever-evolving modern palate. You can follow him on his blog at www.lucky32southernkitchen.com and on Twitter @L32SK.
**Keynote Speakers**

**David Shields** is a widely-published scholar of food, literature, film, empire and folkways who teaches Southern Literature and Culture at the University of South Carolina-Columbia (http://artsandsciences.sc.edu/engl/people/pages/personal/davidsshields/). As the dean of Southern food scholars, he has led in the recovery of historic recipes, as well as heirloom crops and livestock, and has partnered with featured conference chef Sean Brock in bringing these discoveries from archive and farm to the table of Sean’s award-winning *Husk* restaurant in Charleston. He is author or editor of a dozen books, including *The Golden Seed: Writings on the History and Culture of Carolina Gold Rice*, *Pioneering American Wine: Writings of Nicholas Herbemont, Master Viticulturist*, and *Material Culture in Anglo-America: Regional Identity and Urbaniy in the Tidewater, Lowcountry, and Caribbean*. Professor Shields’ address will be entitled “Dreaming the World Orchard: Southern Pomology and the Pursuit of Exotic Fruit.”

**Jessica B. Harris**, Professor of English and African Studies at Queens College in New York, is the author of eleven cookbooks documenting the foods and foodways of the African Diaspora, including *The Welcome Table: African American Heritage Cooking*, *The Africa Cookbook: Tastes of a Continent*, *Beyond Gumbo: Creole Fusion Food from the Atlantic Rim*, and *High on the Hog*, a narrative history of African foods. A culinary historian, she has lectured on African-American foodways at The Museum of Natural History in New York City, The California Academy of Sciences in San Francisco, The Smithsonian Institution in Washington DC, and many other places in the U.S. and abroad. She holds a Ph.D. from NYU, and is a member of the IACP and Les Dames d’Escoffier. Her articles have appeared in the *Eating Well*, *Food & Wine*, *Essence*, and *The New Yorker*, and she has been profiled in *The New York Times*. Harris has spoken about the food of African Americans on The Today Show, Good Morning America, the Museum of Natural History, and has been a frequent guest at Philadelphia’s The Book and the Cook. Her keynote address is entitled, “Sea Changes: Culinary Connections in the African Atlantic World.”

**John Dickie** is an author, historian, BBC documentarian, and Professor of Italian Studies at University College London (http://www.johndickie.net/). Experienced in the classroom, the archive, the kitchen, and on the trail of Italy’s crime families, he is an internationally recognized specialist on many aspects of Italian history and his books have been translated into many languages. Among these are *Delizia! The Epic History of Italians and Their Food*, *Cosa Nostra: A History of the Sicilian Mafia*; and forthcoming, *Mafia Republic: Italy’s Criminal Curse: Cosa Nostra, ’Ndrangheta and Camorra from 1946 to the Present*. John is the presenter of a compelling new documentary, *The Mafia’s Secret Bunkers*, first broadcast on BBC2 on May 1, 2013. The Italian version, *Mafia Bunker*, went out on History Channel on April 16, 2013. His keynote address is entitled “Organized Crime and Italian Food: An Historical Perspective.”

**Maricel Presilla** is an author, journalist, restaurateur, grocer, and a leading historian of Latin American foodways. A native of Cuba, she is the winner of the 2013 James Beard Best Cookbook Award for *Gran Cocina Latina: The Food of Latin America*, and is a widely-read food columnist for the *Miami Herald* (http://www.maricelpresilla.com/bio.html). Her two pan-Latin restaurants in Hoboken, New Jersey, *Zafra* and *Cucharamama*, were joined recently by her nearby Latin cooking atelier, *Ultragraninos*, complimenting her longtime work as an importer of fine chocolate through her Gran Cacao Company. Her other books include *The New Taste of Chocolate: A Cultural and Natural History of Cacao with Recipes*, and *Feliz Nochebuena, Feliz Navidad: Christmas Feasts of the Hispanic Caribbean*. Her keynote address is entitled, “Gran Cocina Latina: Foods of Memory, Ritual, and Identity.”
THURSDAY, JANUARY 30

4:00-5:00  **Buses** from Proximity & O.Henry Hotels to Elliott University Center (EUC)

5:00-7:00  **Registration & Reception (UNCG)**

  Registration—EUC Maple Room

  Welcome Reception—EUC Auditorium Lobby

7:00-7:30  **Welcome Remarks (EUC Maple Room)**

  **David Perrin**—UNCG Provost

  **Craig Carlock**—President and CEO, The Fresh Market

  **Christopher Hodgkins**, Director, Atlantic World Research Network

7:30-8:30  **Keynote Address—African Foodways (EUC Maple Room)**

  **Jessica Harris**, Professor of English, Queen’s College, CUNY

  Introduced by **Frederick Douglass Opie**, Harvard University/Babson College

  “Sea Changes: Culinary Connections in the African Atlantic World”

8:30-9:30  **Plenary Panel—“The Black Atlantic and La Gran Cocina Latina”**

  Moderator **Tara Green**, UNC Greensboro

  **Jessica Harris and Chef Maricel Presilla**, President, Gran Cacao Company; Columnist, *Miami Herald*

  Introduced by **Craig Carlock**, The Fresh Market

9:15-10:15  **Buses for hotel guests** to Proximity & O.Henry Hotels
**FRIDAY, JANUARY 31**

**CAROLINA LOWCOUNTRY**

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<th>Time</th>
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<td>7:30-8:30</td>
<td>Buses from Proximity &amp; O.Henry Hotels to EUC</td>
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<td>8:30</td>
<td>Registration, Coffee and Pastries (EUC Auditorium Lobby)</td>
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<td>9:00-10:15</td>
<td>Panel Session #1, UNCG EUC</td>
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<td>Alexander</td>
<td>A Place at the Table? The politics of Food—Peter Villella, Chair</td>
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<td>Scott Alves Barton (New York University) - <em>Vem pras praias! Baianas do acareje</em> and the Politics of the Cultural Imaginary in Colonial Brazil</td>
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<td>Ashley Larson (Vanderbilt University) - Serving a National Myth: Visions of Gastronomy in Gilberto Freyre's Brazil</td>
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<td>Nina Namaste (Elon University, NC) - Memories of Hunger: Scars of Disintegration, Isolation, and Alienation in 1960s Consumer Spain</td>
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<td>Maple</td>
<td>Not Even Past? Food Recovery and Cultural Revivals—David Shields, Chair</td>
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<td>Bernard Herman (University of North Carolina at Chapel Hill) - Food Silences: Colonel Henry Norwood's Culinary Voyage to Virginia 1649-1650</td>
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<td>John Wallace Nunley (St. Louis Art Museum, Washington University) - Food, Violence and Community in Trinidad's Callaloo</td>
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<td>Scott Romine (University of North Carolina at Greensboro) - Against the (Heritage, Heirloom) Grain: Foodways as Cultural Brand</td>
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<td>Kirkland</td>
<td>Food Migrations—Karen Weyler, Chair</td>
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<td>Kristina Bross (Purdue University) - “All his skore of dainties”: An “American” Dinner Party, 1625</td>
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<td>Alisha Cromwell (University of Georgia) - To Market, To Market: Enslaved Women and African Trading Practices in the Antebellum South</td>
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<td>Katie White (University of Maryland) - Memory, Food, Travel, and Taste: Exploring the Sensory in Gullah Foodways</td>
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<td>10:15-10:30</td>
<td>Ongoing Coffee</td>
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Friday, January 31

Carolina Lowcountry (cont.)

10:30-11:45 Panel Session #2—Plenary Panel
"Studying, Marketing and Cooking Lowcountry Food"

Maple Frederick Douglass Opie, Chair (Harvard University, Babson College) - Atlantic World Foodways through the Lens of Zora Neale Hurston
Marcie Cohen Ferris (University of North Carolina at Chapel Hill) - Edible Charleston: Selling the Lowcountry Brand in the Early Twentieth-Century South
Matthew Raiford (Gilliard Farms, Brunswick, GA) - Coming Home: A Centennial Family Farm Turns a Chef into a “CheFarmer”

12:00-1:45 Box Lunch (EUC Auditorium Lobby)

2:00-3:00 Keynote Address—Carolina Lowcountry (EUC Maple Room)
David Shields, Professor of English, University of South Carolina
Introduced by Scott Romine, UNC Greensboro
“Dreaming the World Orchard: Southern Pomology and the Pursuit of Exotic Fruit”

3:00-3:30 Plenary Panel—"Taste the Lowcountry"
Moderator James Evans, UNC Greensboro
David Shields and Chef Sean Brock, McCrady’s and Husk, Charleston and Husk, Nashville
Introduced by Marc Jones, Senior Vice President of Merchandising and Marketing, The Fresh Market

3:30-4:15 Buses from UNCG EUC to Proximity Hotel and O.Henry Hotel

6:00 Carolina Lowcountry Tasting Dinner (The Proximity Hotel’s Event Room)
Chef Sean Brock and Jessica Harris with Chef Jay Pierce

8:15-8:30 Buses for hotel guests to O.Henry Hotel
SATURDAY, FEBRUARY 1

7:30-8:30  Buses from Proximity & O.Henry Hotels to EUC

8:30  Coffee and Pastries (EUC Auditorium Lobby)

9:00-10:15  Panel Session #3, UNCG EUC

Maple  Reel Meals: Food and Film — Anthony Fragola, Chair

Anthony Fragola (University of North Carolina at Greensboro) - Mafia and Meatballs in Dinner Rush: “When Eating Becomes a Broadway Show and a Double Homicide Triples Your Business”

David Cook (University of North Carolina at Greensboro) - BLOWOUT! Overconsumption in Marco Ferreri's La Grande Bouffe (1973) and Monty Python's The Meaning of Life (1983)

Will Dodson (University of North Carolina at Greensboro) - Cannibals and Communion: Horror Anthropology in the Italian Cannibal Film

Alexander  Feasts (and Famines) of Imagination: Food in Literature and Cultural Expression — James Evans, Chair

James Evans (University of North Carolina at Greensboro) - Feasting on (and in) Tom Jones

Alison Glassie (St. George’s School, Newport, RI) - Mother-fish: Overfishing, the Gendering of Atlantic Cod, and Donna Morrissey's Sylvanus Now

Francisco Javier Lopez-Martin (Denison University, OH) - The Importance of Food in the Spanish Humanist Tradition: Juan Luis Vives and Cipriano de la Huerga

Kirkland  Featured Ingredients: Specific Foodstuffs in History — Karen Kilcup, Chair

Mónica Vallin (Georgetown University) - Azúcar y canela hacen a la vida buena: An Exploration of Soft Cinnamon's Entry into the Mexican Culinary Repertoire

James Findley (University of North Carolina at Greensboro) - Gumbo and Syphilis: Sassafras in the Atlantic World

Kathleen Fowler (University of North Carolina at Greensboro) - Journey to Enlivenment: Lichens in the Atlantic World Food Chain

10:15-10:30  Ongoing Coffee

10:30-12:00  Panel Session #4, UNCG EUC (Long Session)

Alexender  From Gumbo Ya-Ya to Calas: Women’s Labor and Creolized Food Spaces in the Atlantic World — Ashley Rose Young, Chair

Ashley Rose Young (Duke University) - "Calas, bels calas tout chauds!": Race, Gender, and Street Food Culture in Nineteenth Century New Orleans

Elizabeth Hopwood (Northeastern University, Boston) - “Preserved for Better Things”: Caribbean Salt Roots and Commodity Communities in The History of Mary Prince

Berlisha Morton (Louisiana State University) - A Room of Their Own: Women of Color and the Louisiana Creole Kitchen
SATURDAY, FEBRUARY 1

10:30-12:00  Panel Session #4, UNCG EUC (Long Session)

Kirkland  Combi(Nation) Plates: Blended Foodways and Hybrid Identities in the Atlantic World
—Veronica Grossi, Chair
  Anthony Buccini (Independent Scholar) - *Un vrai jambalaia* “A True Mess”: The Complex Etymologies of *Jambalaia* and *Hoppin’ John* in their Transatlantic Historical Context
  Andrew Huse (University of South Florida, Tampa) - Early Fusion Food in Tampa, Florida: Italian and Spanish Foodways in an Immigrant Enclave, 1885-1955
  Anthony Mansueto (University of the District of Columbia) - Cooking as Sacred Alchemy: Mexico and the Mediterranean
  Thomas Parker (Vassar College) - Eighteenth-Century France’s Culinary Transformation of Colonial Terroirs

Maple  Feel of the Real: Feeding Your Hunger for Authenticity through Hogs and Clay Animation—Anthony Fragola, Chair and Respondent
  Michael Frierson (The University of North Carolina at Greensboro) - Kneading Clay/Needing Touch: Feeding Your Hunger for Touch in Clay Animation
  Anne-Marie Gloster (Appalachian State University, NC) - Whole Hog and Pig Centric: The Industrialization of the Pig and Its Nutritional Value
  Jay Pierce (Executive Chef, Lucky 32 Southern Kitchen, Greensboro and Cary, NC) - Cooking The Industrial Pig versus Heritage Breeds: The Joys and Challenges of a Southern Chef

12:15-1:45  Box Lunch (EUC Auditorium Lobby)

2:00-3:00  Keynote Address—Italian Foodways (EUC Maple Room)

  John Dickie, Professor of Italian Studies, University College, London
  Introduced by Anthony Fragola, UNC Greensboro
  “Organized Crime and Italian Food: An Historical Perspective”

3:00-3:30  Plenary Panel—“Mangiamo! La Bella Tavla Italiana”

  Moderator Anthony Fragola, UNC Greensboro
  John Dickie and Chef Gabriele Grigolon
  Introduced by Marc Jones, Senior Vice President of Merchandising and Marketing, The Fresh Market
SATURDAY, FEBRUARY 1

3:30-5:30 Film Screening: Dinner Rush (2000) Starring Danny Aiello, (EUC Maple Room)
After-film discussion led by Anthony Fragola, UNCG Professor of Media Studies

5:30 Buses, From EUC to O.Henry Hotel

6:00 Italian Tasting Dinner (O.Henry Hotel)
Chef Gabriele Grigolon with Chef Leigh Hesling

8:15-8:30 Buses for hotel guests to Proximity Hotel

SUNDAY, FEBRUARY 2

9:15 Coffee and Pastries (Proximity Lobby)

9:45-11:15 Panel Session #5, Proximity Hotel
White Oak Room Corn As Foodway—Deborah Adelman, chair
Deborah Adelman (College of DuPage, IL) - Corn As Foodway (I)
Shamili Ajgaonkar Sandiford (College of DuPage, IL) - Corn As Foodway (II)

Revolution Room The Social Implications of Food in Mexican and Chicano Literature—Timothy Buckner, Chair
Timothy Buckner (Fayetteville State University, NC) - Digestion or Indigestion? Use of Food in Fuentes’ La muerte de Artemio Cruz
Silvia Peart (United States Naval Academy) - Domestic Negotiations and Self-Creation in Sandra Cisneros
René Ibarra (Campbell University, NC) - Food, Music and Memory in La familia vino del norte by Silvia Molina
Hilda Salazar (Campbell University, NC) - Food as a Tool of Reality in Señorita México by Enrique Serna

11:15-11:30 Ongoing Coffee
**Sunday, February 2**

**Spain/Latin America (Cont.)**

11:45-1:15  **Latin Lunch (The Proximity Hotel’s Event Room)**  
Chef Timothy Bocholis with Chef Leigh Hesling

2:00-3:00  **Keynote Address—Spanish/Latin American Foodways (Proximity Hotel Revolution Room)**

*Maricel Presilla*, President, Gran Cacao; Food Columnist, *Miami Herald*

Introduced by *Veronica Grossi*, UNC Greensboro

“Gran Cocina Latina: Foods of Memory, Ritual, and Identity”

2:15-3:30  **Concluding Plenary Panel—“Into Something Rich and Strange: Meeting and Eating around the Transatlantic Table”**

Moderator *Christopher Hodgkins*, UNC Greensboro

Keynote Speakers and Chefs
Lowcountry Day Dinner Menu—Chef Sean Brock and Jessica Harris with Chef Jay Pierce

Friday, January 31, 2014, 6:00 pm—The Proximity Hotel

Benne Oyster Stew with Grits and Bacon
Senegalese Gumbo with Carolina Gold Rice Middlings
“Roots and Shoots”—Pickled Turnip Roots Braised with their Greens and Sea Island Red Peas Cooked in Ham-Hock Broth
Southern Chocolate, Dancy Tangerines and Birch Syrup

Italian Day Dinner Menu—Chef Gabriele Grigolon with Chef Leigh Hesling

Saturday, February 1, 2014, 6 pm—O.Henry Hotel

Roast Red Pepper Carpaccio, Bagna Caüda Sauce
Lima Bean Vegan Cream, Tomato Basil Bruschetta, Evoo (Extra-Virgin Olive Oil)
Butternut Squash Tortelli, Mostarda di Cremona, Parmigiano Reggiano, Beurre Noisette
Yukon Gold Porcini Encrusted Rainbow Trout, Thyme Beurre Blanc
Short Rib Brasato, Dry Prune Merlot Sauce, Polenta Pasticciata
Warm Chocolate Hazelnut Tart, Chantilly Cream

Latin Lunch Menu—Chef Timothy Bocholis with Chef Leigh Hesling

Sunday, February 2, 2014, 11:45 am—The Proximity Hotel

Hervido de Pescado—South American Seafood Soup with Crab, Red Snapper, Bay Scallops & Clams with Yuca, Calabaza, Malanga, & Culantro served with Lime
Duck “Prosciutto” Salad with Foie Gras Empanada-Frissee, Watercress & Arugula with a Black Trumpet Vinaigrette, Spanish Tetilla Cheese Fondant
Pierna de Cordero en Adobo—Marinated Grilled Leg of Lamb with Quinoa-Olive Ragout, Rosemary-Roasted Garlic Lamb Reduction & Mint-Oregano Chimichurri
Pimientos de Piquillo Rellenos de Costillas de Res—Spanish Sweet Red Peppers Stuffed with Braised Short Ribs with a Wild Mushroom Vin Blanc & White Truffle Oil
Grand Marnier & Blood Orange Flan with Caramel & Orange Supreme
**UNCG INFORMATION**

**Wireless Internet Access**

The unsecured network (UNCG-Wireless) is available as a self-service wireless profile for visitors to the UNCG campus. This is an open, unsecured network with bandwidth restrictions of 768 Kbps. Access is restricted to basic Internet use only.

To connect:
1. Turn on your computer and wireless radio. Then click the Wireless Network Connection icon in the System Tray (in the lower-right corner).
2. In the Wireless Network Connection dialog box, click to select UNCG-Wireless from the list. Then click Connect.
3. Open your web browser. You will see the “Welcome to the UNCG Wireless Network” home page.
4. To begin using the unsecured wireless network: Enter your EMAIL address and click Log In. No further setup is required.

**Media/Press Room**

Members of the media are invited to set up around the conference table in the Azalea Room in the Elliott University Center.

**Nursing Mother Room**

Jackson Library, Room 570 is set aside for the exclusive use of nursing mothers. The room is safe, private, and clean. Mothers may feed or pump in this room. Contact Ann Perdue at aperdue@uncg.edu or Lea Leininger at laleinin@uncg.edu. See checkout desk for room key. Room provides a hospital grade pump.

**Smoking Policy**

Smoking is prohibited in all University buildings.

Additionally, smoking shall be prohibited outdoors within 25 feet of any campus building unless designation otherwise has been provided. Wherever possible, ash urns and other provisions made available to smokers should be located to positions outside the 25 foot perimeter of buildings. No facilities shall be approved or areas otherwise designated within 25 feet of any entrance, outdoor air intake, or operable window.
Special Thanks to…

Conference Partners: Dennis Quaintance, CEO, Quaintance-Weaver Restaurants and Hotels
Kristin Sanecki, Director of Sales, The Proximity and O.Henry Hotels
Leigh Hesling, Executive Chef, Print Works Bistro, Green Valley Grill
Jay Pierce, Executive Chef, Lucky 32 Southern Kitchen

Chef Sponsor: Specialty Grocer The Fresh Market, Craig Carlock, CEO
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Special Entertainment: Marty Kotis, Kotis Properties

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Samantha LoPiccolo, WUNC Radio
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Teresa Ridge and Colleen Jones, News & Record

UNCG Office of Development: Brad Huffstetler
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Judy Piper
Laura Pitts
Laurie White

Linda Alexander, Manager of Reservation Services, Elliott University Center

The Atlantic World Research Network
Graduate Assistants: Christina Romanelli (Program Design, Webmaster)
Megan Latta (Food Service and Refreshments)
Matthew Larson (Transportation and Audio-Visual)
Stacey Lawless (Records, Data Entry)
Kellia Moore (Registration, Refreshments)

Planning Committee: Deborah Bell, Anthony Fragola, Veronica Grossi, and Karen Weyler

Bruce Loving and Josette Rubino-Tucker, Division of Continual Learning
Penny Hovis, UNCG Catering Services
Becky Clark, Office of the Dean, College of Arts and Sciences
MFA Creative Writing Program: Jim Clark (Director)
Terry Kennedy (Assistant Director)
MFA Graduate Assistants: Dalea Reichgott (Registration, Refreshments)
Drew Sharpe, Manager of Technical Services, Elliott University Center
Suzanne Williams, UNCG Parking Office
Timothy Johnston, Dean, UNCG College of Arts and Sciences
David Perrin, UNCG Provost
Linda Brady, UNCG Chancellor
Notes