producing regions

Call for Papers

The Scientist, the cook & the grower: An international symposium on food December 16th, 2010



The Hawke Research Institute at the University of South Australia is hosting an international symposium, which aims to further debate about the production and consumption of food beyond its safe confines as 'feel good politics'. There will be a public panel featuring a well-known cook, growers and food social/scientists on the afternoon of December 15th, followed by a full day symposium.

Our keynote speakers include:

A/Prof Julie Guthman is a geographer who teaches in Community Studies at the University of California, Santa Cruz. She is the author of numerous seminal interventions into food politics, including *Agrarian Dreams: The Paradox of Organic Farming in California*, and 'How Michael Pollan et al. Made Me Want to Eat Cheetos'.

Dr. Mara Miele is a Senior Fellow at the School of City and Regional Planning at Cardiff University. Her extensive research covers more-than-human geographies, alternative food ways, and critical analyses of Slow Food. She is the author of *Creating Sustainability, The Social Construction of the Market for Organic Products*, and numerous articles.

Prof. Elspeth Probyn, Director of the Hawke, will speak on research resulting from her current ARC grant, 'Taste and Place: The Transglobal Production and Consumption of Food and Drink.

Submission of abstracts are invited on the following thematics. We particularly encourage wide-ranging interdisciplinary frameworks. Please note that space is restricted, but that we will also have a poster session. Selected papers will be published in an edited book.

The politics of food production & consumption Regionality within the global Food security Indigenous food enterprises Terroir: water, soil, climate New markets, old problems

Please send abstracts (300 words) and short biographies to Shvetal Vyas (shvetal.vyas@unisa.edu.au) by Oct 15th. Paper presenters will be required to register before confirmation of paper in our program. Registration is AUD \$110/\$55 (students and concessions) and includes cocktails, lunch and a tasting event with local producers.



