

CITY FOOD

Lessons from People on the Move
New York City Workshop
Deep Data Collection, Regulation & Representation
October 29-31, 2014

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Additional support from Steinhardt Global Integration Fund; SouthAsia@NYU; the Departments of Nutrition, Food Studies, and Public Health, and Media, Culture & Communication, NYU; and the UTSC Culinaria Research Centre.

The Project: City Food: Lessons from People on the Move

As people, capital and cultural values flow across national and sub-national borders, so does food. Such movement is never seamless. It produces friction that has to be managed by municipalities around issues of zoning, licensing, health, and waste disposal, leading to political concerns of inhabitation, entrepreneurship, cultural consumption and tourism. “City Food: Lessons from People on the Move” brings together historians, sociologists, advocates, media analysts, curators, cultural theorists of globalization and geographers to generate cross-disciplinary knowledge, methodological innovations and public policy outcomes on migration and urban foodways. Our partnership builds on the scholarly recognition that 21st century cities are surpassing centralized national regimes as sites of innovation and democratic mobilization. Foodways - networks of food production, regulation, circulation, consumption and waste management - have changed with the historic and global transformation of cities. This initiative links the physical and cultural needs of urban residents – natives and immigrants -- to their economic dreams and the everyday practice of governance and planning. It therefore reshapes academic and public debates around urban foodways by putting into global dialogue questions of cultural representation, ethnic community-building, and civic policy.

Project Aims:

- To build bridges between scholars, knowledge mobilization groups, and community organizations. The intent of this partnership is to shape scholarly practice and regulation by engaging advocacy groups for improved urban governance and liveable cultural policies.
- To engage urban stakeholders and broader publics through exhibits and public fora. We seek to improve opportunities for underrepresented stakeholders in the urban food system, and we consider display and representational practices to be crucial means to generating productive public discussions on food, migration, social advocacy and urban governance.
- To extend the partnership between New York University and the University of Toronto (UTSC) with global collaborators in Asia and Australia and apply for a Partnership Grant through Canada's Social Science and Humanities Research Council in 2015.

Workshop: Deep Data Collection, Regulation and Representation

This event is the first in a series of meetings to be hosted by partners of “City Food: Lessons from People on the Move.” Taking the cases of street food vending and immigrant home cooking this workshop engages with the challenges of data collection, curation, and display to improve academic and non-academic practices. As such, it launches a research agenda for the global study of food vending in urban centers by building a cross-disciplinary methodological platform. The meeting interrogates methods that are comparative, synaptic, and synthetic, engaging the expertise of urban stakeholders and scholars across the Humanities and Social Sciences by drawing on oral/ethnographic histories, archival analysis, GIS mapping, spatial analysis, gender studies, social policy analysis and sensory studies.

Workshop Aims:

- To articulate cross-disciplinary methodological approaches to questions of vending, cooking and eating in cities as we move from partnership development into collaborative and comparative research projects under a Partnership Grant.
- To compile the basis for a digital and published methodological guide to deep data collection that will provide a common platform for researchers in the field.
- To reconvene the grant writing group so as to further develop a shared vision and establish an agenda for next steps in the SSHRC Partnership Grant application process.

Please note:

All panels will take place at The Fales Library & Special Collections. Fales is located on the 3rd floor of NYU’s Bobst Library, at 70 Washington Square South. Please check in with the guard at Bobst Library’s main entrance to gain access.

Thursday’s cooking workshop will be located in the teaching kitchen at 35 West 4th St, 10th Floor. Registration is required for the cooking workshops and participants will receive details in advance.

Lunch will be provided on Wednesday and Friday (35 West 4th St, 10th Floor, Room 1080). Some local options for other meals are offered below.

The workshop will be documented through photographs and videos.

Administrative questions pertaining to the workshop can be directed to Christine Waite <christine.waite@nyu.edu> and Talia Ralph <tbr221@nyu.edu>.

SCHEDULE

Wednesday, October 29: Mobilizing Knowledge across Disciplines and Institutions

8:30am: Registration and Coffee (*The Fales Library*)

9-9:30 am: Welcome and Introductions, Krishnendu Ray, New York University, and Jayeeta Sharma, University of Toronto
(*The Fales Library*)

9:30am-12pm: Exhibiting, Collecting, and Archiving Food in the Digital Age
(*The Fales Library*)

Chair: Irina Mihalache, University of Toronto

- “Lunch Hour, NYC,” Laura Shapiro and Rebecca Federman, New York Public Library
- “Our Global Kitchen: Food, Nature, Culture,” Eleanor Sterling, American Museum of Natural History
- “Portraying the Homeland Through Food: Documenting Immigrant Community Foodways,” Aruna Magier, New York University
- “Embodying Food: Experiencing the Archive,” Marvin J. Taylor, Fales Collection, New York University
- “From Silver Sets to Food Stamps: Resources, Research, and Publics at National Museum of American History,” Steve Velasquez, National Museum of American History

12-2pm: Catered Lunch for All Participants (*35 West 4th St, 10th Floor Room 1080*)

2-5pm: The Future of Vendor Organizations
(*The Fales Library*)

Chair: Jaclyn Rohel, New York University

- “The Future of Street Vendor Advocacy in New York City,” Sean Basinski, NYC Street Vendor Project
- “Makansutra and the World Street Food Congress: Building a Street Food Community in Singapore and Beyond,” KF Seetoh, Makansutra
- “The Work of NASVI and Street Vendor Advocacy: From Campaign to Implementation,” Arbind Singh and Sangeeta Singh, National Association of Street Vendors of India
- “Street Food MApp. The Mobile Future of Mobile Food,” Stefano Marras, Street Food SQUARE Association
- Discussant/Commentator: Sharit Bhowmik

5-7pm: Site Visit & Reception (*Location TBA*)

- Visit to a local vendor cart storage facility, followed by a reception.

**Thursday, October 30:
In the Field**

9am-3pm: Immersive Culinary Workshop with League of Kitchens and Umami Food and Arts Festival - Pre-registration required.

(35 West 4th St, 10th Floor, Teaching Kitchen)

9am-12pm: Workshop 1, *Lebanese Cooking with Jeanette*

12-3pm: Workshop 2, *Greek Cooking with Despina*

<https://www.leagueofkitchens.com>

<http://www.umamifestival.org/2014/03/league-of-kitchens-umami-edition/>

Lunch on your own

4-6pm: Tourism, Cultural Encounters, and Food

(The Fales Library)

Chair: Ken MacDonald, University of Toronto

- “Building a League of Kitchens,” Lisa Gross, the League of Kitchens
- “Immigrant Artists and Food Performances,” Yael Raviv, Umami Festival
- “The Welcome Dinner Project, Scarf Catering and Taste Tours: Multiculturalism as Feeding Work,” Elaine Swan and Rick Flowers, University Technology Sydney
- “Feeding the Streets: The 'Invisible' Work of Women Street Vendors in NYC,” Camila Osorio, Feet in 2 Worlds

**Friday, October 31:
Towards a Culinary Data-Collection Guidebook**

9:30am: Coffee (*The Fales Library*)

10am-1pm: Sources, Resources, and Methods for Multisensory Data Collection

(The Fales Library)

Chair: Dan Bender, University of Toronto

- “Sensing Gastronomy: Multisensory Approaches and Methodologies,” Kelvin Low, National University of Singapore
- “What Scents Can We Make of Place: Multisensory Mapping,” Jean Duruz, University of South Australia
- “Sensing the Archives,” Camille Bégin, Concordia University/University of Toronto Scarborough
- “Collaboration and Tools for Digital Food Mapping,” Kirsta Stapelfeldt, University of Toronto Scarborough Library

1-3pm: Catered Lunch for All Participants (35 West 4th St, 10th Floor Room 1080)
[The grant-writing group is invited to meet for a working lunch: please pick up lunch in Room 1080 and then meet in Room 1078.]

3-6pm: Street Food Vending, Media, and the Reshaping of Urban Citizenship with Arjun Appadurai
(The Fales Library)

Chair: Jeffrey Pilcher, University of Toronto

3-4:30pm: Roundtable

- “We Like Them but We Do Not Acknowledge Them: How Food Vendors in India Struggle to Exist with Hostile Governance and Media,” Sharit Bhowmik, Tata Institute of Social Sciences
- “Insatiable Publics and Informal Urbanity: Street Vendors and Battles over City Space in Mumbai,” Arvind Rajagopal, New York University
- “Consumer Citizenship: Instant Noodles and Imagined Community,” Amita Baviskar, Institute of Economic Growth

4:30-5:15pm: Response by Arjun Appadurai, New York University

5:15-6pm: Closing Remarks, Rick Halpern and Dan Bender, University of Toronto
(The Fales Library)

6-8pm: Closing reception located at *The Wren (Downstairs)* - 344 Bowery

BIOGRAPHIES

Arjun Appadurai is the Goddard Professor in Media, Culture and Communication at New York University, where he is also Senior Fellow at the Institute for Public Knowledge. He is the President of Partners for Urban Knowledge Action and Research (PUKAR) in Mumbai, a non-profit organization for community based research on globalization and urban life. His latest book, *The Future as a Cultural Fact: Essays on the Global Condition*, was published by Verso in 2013.

Sean Basinski is the Founder and Director of the Street Vendor Project (<http://streetvendor.org/>), a member-based advocacy group for vendors' rights at the Urban Justice Center in New York. In 1998, before law school, Sean sold burritos from the corner of 52nd Street and Park Avenue. In 2009, he spent seven months researching and writing about the informal economy as a Fulbright scholar in Lagos, Nigeria. He teaches community organizing at NYU and Columbia.

Amita Baviskar is Associate Professor of Sociology at the Institute of Economic Growth, Delhi. She has published extensively on urban environmental politics, social inequality and natural resource conflicts in India. Her recent collaborations include the co-edited volumes *Elite and Everyman: The Cultural Politics of the Indian Middle Classes* (Routledge 2011) and *Contested Grounds: Essays on Nature, Culture and Power* (Oxford 2008).

Camille Bégin is a postdoctoral fellow at the Centre for Sensory Studies at Concordia University, Montréal, Canada. Her forthcoming book is a cultural and sensory history of food in the U.S during the Great Depression entitled *Tasting the Nation: the New Deal Search for America's Food*.

Dan Bender is the Canada Research Chair in Global Culture and a professor of History at the University of Toronto. His most recent book on the cultural, social and labour history of the US in the late 19th and early 20th centuries is *American Abyss: Savagery and Civilization in the Age of Industry* (2009). He is currently working on a book length and digital project on the histories of zoos and the American empire, entitled "Animal Empire: Zoos and the American Exotic."

Jennifer Schiff Berg is Director of the Graduate Program in Food Studies and Food Management at New York University. Her research examines the history and symbolic significance of New York's iconic foods of Jewish origin. She co-edited *Questione di Gusti: A Matter of Taste* for Gambero Rosso and is author of "From the Big Bagel to the Big Roti? The Evolution of New York City's Jewish Food Icons" in *Gastropolis: Food and New York City* (Columbia 2009).

Sharit Bhowmik is Professor of Labour Studies at the Tata Institute of Social Sciences in Mumbai, where he researches the sociology of the urban informal sector, industrial labor and trade unions, and plantation labor. He is the editor of *Street Vendors in the Global Urban Economy* (Routledge 2010) and co-author of *Financial Inclusion of the Marginalised* (Springer 2013).

Sidney C. H. Cheung is Professor of Anthropology, Associate Dean of the Faculty of Arts and Associate Director of the Institute of Future Cities at The Chinese University of Hong Kong. He has published on visual anthropology, tourism and cultural heritage, drawing on his fieldwork in Japan, Hong Kong, mainland China, Southeast Asia and Louisiana. His most recent work is the co-edited volume *Rethinking Asian Food Heritage* (forthcoming).

Jean Duruz is an Adjunct Senior Research Fellow in the Hawke Research Institute of the University of South Australia. Her research engages with ways of charting sensory geographies of food, identity and everyday life in postcolonial global cities such as London, Mexico City, Sydney and Singapore. Jean's latest work, co-authored with Gaik Cheng Khoo, is *Eating Together: Food, Space and Identity in Malaysia and Singapore* (Rowman & Littlefield), due for release in December 2014.

Rebecca Federman is the Culinary Collections Librarian and Electronic Resources Coordinator at the New York Public Library. She holds a BA from Vassar College and an MLS from Pratt Institute. With Laura Shapiro, Rebecca co-curated *Lunch Hour NYC* at the NYPL. She is also co-project director of *What's on the Menu*, a crowd-sourced digital menu transcription application at the NYPL.

Rick Flowers is based in the Faculty of Social Sciences, University of Technology Sydney, Australia, and researches food pedagogies with a particular focus on race and gender. With Elaine Swan, he edited a special issue of the *Australian Journal of Adult Learning* and will publish an anthology on the topic in 2015 (Ashgate). Their current research explores food, migration and social enterprise in Sydney, focusing on neighbourhood tours and home dinners.

Melissa Fuster is a food policy and nutrition scholar at New York University interested in the historical, social and cultural factors surrounding food selection and consumption. Her community-based research has concentrated on minority, underserved populations in the United States and Latin America. Currently, she focuses on the Spanish Caribbean and its diaspora in NYC, addressing individuals' and culinary and nutrition experts' discourse about food in relation to health, pleasure and a sense of "home".

Anna Greenspan holds a doctorate in philosophy and cybernetic culture. Her current research interests include urbanism, technology, street markets, futurism and the philosophy of time. Her book *Shanghai Future: Modernity Remade* is forthcoming in 2014. Anna lives for most of the year in Shanghai, China and teaches on urbanism and cybernetic culture at NYU Shanghai.

Lisa Gross is an artist, educator, and social entrepreneur. The daughter of a Korean immigrant and a Jewish New Yorker, she was raised on one grandmother's denjang-guk and the other's matzo ball soup. She is the founding CEO of The League of Kitchens, founder of The Boston Tree Party, and a former food writer for the NY Press. Lisa received her MFA from the School of the Museum of Fine Arts/Tufts University and has a B.A. from Yale University.

Rick Halpern is the University of Toronto Scarborough's (UTSC) Dean and Vice-Principal Academic. He is a specialist in modern U.S. history, and has written extensively on race and labor in a number of national and transnational contexts. His many publications include *Down on the Killing Floor: Black and White Workers in Chicago's Packinghouses, 1904-1954* (1997) and *Inventing Collateral Damage: Civilian Casualties, War, and Empire* (2009, co-edited with Stephen Rockel).

Kelvin E.Y. Low is Assistant Professor of Sociology at the National University of Singapore. His research interests include senses and society, migration and transnationalism, and social memory. His most recent book is *Remembering the Samsui Women: Migration and Social Memory in Singapore and China* (UBC Press, 2014). His other work on sensory studies has appeared in *The Sociological Review*, *Current Sociology*, and *Sociological Perspectives*.

Ken MacDonald is Associate Professor of Human Geography at the University of Toronto, where he also works with the Centre for Diaspora and Transnational Studies and the Centre for Critical Development Studies. His research on new cultural ecologies of consumption, environmental conservation and sustainable development has been widely published, most recently in *Geoforum* ("The Morality of Cheese: The Paradox of Defensive Localism in a Transnational Cultural Economy," 2013).

Aruna Magier holds a PhD in History from Osmania University (Hyderabad) and an MLS from Queens College. She is the South Asia Librarian at NYU's Bobst Library, where she shapes the interdisciplinary print and digital research collections and primary sources from and about South Asia and the region's global connections. Her library work engages her actively with South Asian literature, anthropology, politics, gender studies, film and media studies, history, economics, GIS and statistical data, art and food studies.

Stefano Marras is a Sociologist with a Ph.D. in Urban Studies. He is currently the head of the Street Food SQUARE Association (<http://www.streetfoodsquare.org>), and also coordinates the Street Food Global Network (www.streetfoodglobalnetwork.net), the first international multidisciplinary network of specialists in the field of street food. He recently edited the book *Street Food: Culture, Economy, Health and Governance* (Routledge 2014), and is producing the documentary *Esta es mi comida. Street Food Stories from South America*.

Irina D. Mihalache is Assistant Professor of Museum Studies at the Faculty of Information at the University of Toronto. Her research lies at the intersection of museum, food and communication studies. Her work looks at practices of eating in museums and the use of taste to reflect critically on social and cultural histories in cultural institutions. She is a contributor to the edited volumes *The Multisensory Museum: Cross-Disciplinary Perspectives on Touch, Sound, Smell, Memory, and Space* and *Food and Everyday Life* (2014).

Camila Osorio is a journalist from Colombia. She studied Political Science in Bogotá and Sociology (MA) at The New School for Social Research. She is now a student in the Journalism and Latin American Studies program at NYU and she has done reporting in Colombia, South Africa and New York. Her reporting has focused mostly on women's rights, land tenure and immigration.

Jeffrey Pilcher is Professor of Food History at the University of Toronto. He is the author of *¡Que vivan los tamales! Food and the Making of Mexican Identity* (1998), *The Sausage Rebellion: Public Health, Private Enterprise, and Meat in Mexico City* (2006), *Food in World History* (2006) and *Planet Taco: A Global History of Mexican Food* (2012). His current book project examines the world history of beer over the past two hundred years, following the spread of European lager through networks of trade, migration, and empire.

Arvind Rajagopal is Professor of Media Studies at New York University, and is an affiliated faculty in the Departments of Sociology, and Social and Cultural Analysis. His books include *Politics After Television: Hindu Nationalism and the Reshaping of the Public in India* (Cambridge, 2001) and *The Indian Public Sphere: Structure and Transformation* (Oxford, 2009). In addition to his scholarly writing, he has published in forums such the Social Science Research Council's Immanent Frame and opendemocracy.net.

Yael Raviv is the founder and director of *Umami Food and Art Festival*. Yael wrote her Ph.D dissertation at NYU's Performance Studies Department on nationalism and cuisine in her native Israel, and her book on the subject is forthcoming in 2015. She has written on food and nation and food and art in various publications such as *Gastronomica*, and is an adjunct professor in Nutrition, Food Studies and Public Health at NYU. Yael also works as consultant for *Kinetic Art Ltd.*, an app developer for culinary mobile apps.

Krishnendu Ray is Associate Professor of Food Studies and Chair of Nutrition, Food Studies and Public Health at New York University. He is the author of *The Migrant's Table: Meals and Memories in Bengali-American Households* (Temple, 2004) and co-editor of *Curried Cultures: Globalization, Food and South Asia* (UC Press, 2012). His book, *The Ethnic Restaurateur and the American City*, is forthcoming from Bloomsbury in 2015.

Jaclyn Rohel is a doctoral candidate in Food Studies at New York University. Her research examines how publics are negotiated in global cities through the circulation and reconfiguration of comestibles, critically engaging issues related to migration and diasporic life, transnational media cultures, health politics and urban governance. She is currently writing her dissertation on global South Asia and the cultural politics of betel quid, entitled *The Politics of Oralities: Paan and Publics in the Global City*.

KF Seetoh is the founding CEO of Makansutra (<http://www.makansutra.com/>), an enterprise that promotes street food culture in Singapore through events, food guides and the development of apps and digital content. In 2013, he launched the inaugural World Street Food Congress, which seeks to preserve, professionalize and create new possibilities for street food culture.

Laura Shapiro is a journalist and culinary historian. Her publications include essays in *The New Yorker* and *Gourmet*, as well as *Perfection Salad: Women and Cooking at the Turn of the Century* (UC Press 1986), *Something from the Oven: Reinventing Dinner in 1950s America* (Viking 2004), and *Julia Child* (Penguin Lives, 2007). Most recently, she co-curated *Lunch Hour NYC* at the New York Public Library.

Jo (Jayeeta) Sharma is Associate Professor in History at the University of Toronto, where she is affiliated with the Global Asia Studies Program, the Asian Institute, the Department of Religion, and the Diaspora and Transnational Program. Her research examines migration, labor, family, gender and food in postcolonial spaces. She is the author of *Empire's Garden: Assam and the Making of India* (Duke 2011), on the Editorial Board of *Global Food History* and *Radical History Review*, and editor of the *Empires in Perspective* series (Pickering Chatto). She is currently writing about local and expedition foodways across the Himalayas.

Arbind Singh is Coordinator of the National Association of Street Vendors of India (<http://nasvinet.org/>), bringing together policy-makers, authorities and street vendors at the local, state, and national levels to protect and promote rights of street vendors. He also serves as Executive Director of Nidan, which seeks to improve the quality of life of informal workers by enhancing access to legal aid, microfinance and insurance, promoting collective enterprises, and advocating for basic education and healthcare for their children.

Sangeeta Singh is Manager of the Street Food Program at NASVI. Her advocacy work for street food vendors across India is extensive, and includes the implementation of the Food Safety Act and the development of the Safe and Hygienic Food Zones program in Delhi, the introduction of street food branding programs and large-scale street food festivals, and the leadership of a NASVI delegation to the World Street Food Congress. She also serves as Program Manager and State Head (Delhi) for Nidan.

Kirsta Stapelfeldt is Coordinator (since December 2013) of the Digital Scholarship Unit at the University of Toronto Scarborough Library. Her work brings together librarians, researchers, computer scientists, and students for interdisciplinary research as well as capacity and infrastructure building for the next generation of library collections and digital research methodology.

Eleanor Sterling is Chief Conservation Scientist with the American Museum of Natural History's Center for Biodiversity and Conservation. A scientist with interdisciplinary training in biological and social sciences, Dr. Sterling has more than 30 years of field research experience in Africa, Asia, and Latin America. She has curated five exhibitions at AMNH and is most recently the co-curator of the Museum's traveling exhibition, *Our Global Kitchen: Food, Nature, Culture*.

Elaine Swan is based in the Faculty of Social Sciences, University of Technology Sydney, Australia, and researches food pedagogies with a particular focus on race and gender. With Rick Flowers, she edited a special issue of the *Australian Journal of Adult Learning* and will publish an anthology on the topic in 2015 (Ashgate). Their current research explores food, migration and social enterprise in Sydney, focusing on neighbourhood tours and home dinners.

Marvin J. Taylor is the Director of the Fales Library and Special Collections at NYU. He holds a BA in Comparative Literature, an MLS from Indiana University and an MA in English from NYU. In 2003 he began the Food Studies collection at the NYU Fales Library, which has grown to more than 55,000 cookbooks, 5,000 pamphlets, and the personal papers of James Beard, Betty Fussell, Marion Nestle, and Cecily Brownstone.

Steve Velasquez is an Associate Curator for the Division of Home and Community Life, National Museum of American History, Smithsonian Institution. His research interests include Latino history, identity and material culture, foodways, Spanish America colonial history, and immigration/migration. He was co-curator of the Bracero Oral History Project and the associated traveling exhibit, *Bittersweet Harvest: The Bracero Program 1942-1964*, of *FOOD: Transforming the American Table 1950-2000*, and of many other exhibit cases.

About the League of Kitchens:

The League of Kitchens is an immersive culinary adventure in NYC where immigrants teach intimate cooking workshops in their homes, and participants encounter a new culture, cuisine, and neighborhood with every experience. This participatory learning / cooking / eating / sharing experience starts with an interactive cooking lesson and leads into a celebratory dinner. Each workshop offers opportunities for meaningful connection and social interaction, cultural engagement and exchange, culinary learning and discovery, and exceptional eating and drinking.

About Umami Food and Art Festival:

Umami food and art festival was created in 2008 to foster collaborations between artists and food professionals. The festival is a non-for-profit venture, featuring events that are interdisciplinary and collaborative, creating an interchange of ideas and stirring debate about the role of food and art in our society. Umami encourages art based in everyday life and materials, illustrating that art can be found anywhere and can be produced at any time with the simplest means. The festival's key objectives are (1) to use food as a common thread to look at and integrate art into daily life and (2) to broaden the conversation about food as a creative medium. Umami is thrilled to have formally joined with the NY Food Museum and to embrace its mission to “encourage people to think about the food they eat.”