

From the Global South to the Global North: Food History and Possible Futures in the Americas

9:00 Welcome Remarks

9:15 – 10:15 Opening Lecture

Jeffrey Pilcher (University of Toronto), *“From Pulque to Pilsner: How Beer Traveled the World.”*

10:15 – 10:30 Coffee Break

10:30 – 12:00 **PANEL I. From Colony to Table: Global Foods In and From the Andes**

Priscilla Cisternas (UC Davis), *“Quinoa, the Forgotten Seed? Indigenous Food System and Colonial Botany in the Andes”*

Patricia Palma (Universidad de Tarapacá, Arica), *“Chinese Food (Chifa) and the Culinary Making of Peruvian Identity”*

Alejandra Cano (UC Davis), *“From the Seed to the Bee: Stories of Cultural Knowledge”*

12:00 – 1:00 Lunch

1:00 – 2:30 **PANEL II. New “Green” Economies, Same Old Problems: Rural Workers and Avocados in Times of NAFTA**

Paul Rogé (UC Berkeley), *“Cajete Maize and the Rainfed Farming Systems of Oaxaca, Mexico”*

Viridiana Hernández (UC Davis), *“Avocado Landscapes: Land-Tenure and Rural Migration in Michoacán, Mexico”*

2:30 – 2:45 Coffee Break

2:45 – 4:15 **PANEL III. Food for All? Organic Agriculture and Food Consumption in California**

Hanlin Wei (UC Davis), *“Evaluating Environmental Impacts of Organic Pesticide Use in California”*

Victoria Torres (UC Davis), *“Work and Social Class in Food Consumption”*

4:30 – 5:00 Final Reflections

4:30 – 5:00 Andrés Reséndez (UC Davis)