

The
2021-2022
NEWSLETTER

of
The International Commission on the
Anthropology of Food and Nutrition
I.C.A.F.

Well, how are you all doing after more than two years of Covid-19? Yet, even so, ICAF has been active and run conferences in Cáceres, Spain (2020), Puebla, Mexico (2021), Liverpool, UK (2021) and a panel at the IUAES World Congress in Yucatan, Mexico (2021).

ICAF INTERNATIONAL CONFERENCES IN 2020 AND 2021

The 41st ICAF international conference was held (both physically and online) in Cáceres, Spain, on 24-26 September 2020, entitled:

GASTRONOMY, SUSTAINABILITY AND DEVELOPMENT

This conference, jointly organised by ICAF, the UNESCO-UOC Chair on Food, Culture and Development and the University of Extremadura, examined issues surrounding the role of sustainability in food and, particularly, in gastronomy from a multidisciplinary perspective. The conference brought together speakers from different disciplines in the pursuit of a holistic and deep review of the topic. Around 100 participants from more than fifteen countries in Europe, the Americas and Asia met in Cáceres to discuss sustainability and the role of gastronomy in human societies.

Gastronomy can be interpreted from a broad perspective: from food production and distribution, to the different patterns of consumption and finally the management of food waste, and from a public to a private perspective. The meeting focused on gastronomy as a complex system in the worldwide context of contemporary, profound and accelerating changes. The ‘actors’ in gastronomy, (producers, chefs, restaurants, public sector, but also customers, NGOs and many others from all parts of society) play a key role in spreading any message across the whole food system and food value chain. There is a contemporary need to develop awareness of sustainability, so that, with well-informed actions and involvement in the inevitable changes, sustainable gastronomy and U.N.’s Sustainable Development Goals can be achieved. The issue is now prominent in the agendas of governments and other agencies.

One book in Spanish, arising from Spanish papers at this conference, is already planned and has progressed. Papers are now being collected for the possibility of another book in English.



Photos from Cáceres and the projection for those attending in person.

The 42nd ICAF international conference was held bilingually only online in Puebla, Mexico, 19th -20th March, 2021, entitled:

**PRODUCTORES DE ALIMENTOS A PEQUEÑA ESCALA:
LEGADOS Y FUTUROS DESAFIOS**

**SMALL-SCALE FOOD PRODUCERS:
LEGACIES AND FUTURE CHALLENGES**

Co-organised jointly by

the Universidad Intercultural del Estado de Puebla (UIEP)
the International Commission on the Anthropology of Food and Nutrition (ICAF)
the IUAES Commission of Anthropology and the Environment
The host university was the Intercultural University of the State of Puebla,
more precisely its campus in Lipuntahuaca, Huehuetla.

This virtual-only format allows a globally international conference without accommodation and travel issues, but has considerable problems with timetabling. There were twenty-nine presentations with speakers invited to give their paper at a generally reasonable time for their own time zone. The conference was bilingual in Spanish and English, and the programme included speakers from Mexico, Australia, Bolivia, Brazil, France, India, Poland, Russia, Spain, Sri Lanka, UK and USA.



View around the UIEP campus, Lipuntahuaca, Huehuetla



Small food producers were evocated in all their diversity, from peasants and small farmers to small confectioners. Material concerned various countries including India, United Kingdom, France, Spain, Russia, Indonesia, United States of America and Mexico.



Most papers had an ethnographic element relating to a particular geographic area. Just under half of these concerned situations within Mexico, but the global span of other geographic areas produced a wide diversity of topics and yet some interesting similarities, which allowed plenty of discussion between papers and in the final discussion. For some of us it was the first totally virtual conference and a great success.



The 43rd ICAF international conference was held (virtually only) hosted at the University of Liverpool, England, on 1st-2nd September, 2021, entitled:

FISH AS FOOD: LIFESTYLE AND A SUSTAINABLE FUTURE



Again, the virtual-only format allowed a globally international programme of speakers, only two of whom had internet problems and could not give their paper, although one of these had been pre-recorded and was available to be played. Again, the timetabling accommodated the time zones of the speakers who were from Taiwan at furthest East to Colombia at furthest West, with majority from Europe and USA.

As other ICAF conferences and publications, the conference was cross-disciplinary. This was highly suitable for this topic, including cultural diversity, fishing patterns, fish processing and production and, with a view to environmental conditions, papers on aquaculture projects and proposals to provide fish for human food sustainably in the future.

The Session titles were:

Economic Perspectives
Fish Choices over Time
Time and Environment
Anthropological Perspectives
Contemporary Issues and Sustainability
Farming Fish as Food



Papers from this conference are already being collected to be published as an e-book in ICAF's highly illustrated *Alimenta Populorum* series of free-online publications.



The 44th ICAF international conference was a panel at the 2021 IUAES World Congress in Merida, Yucatan, Mexico held on 12th November, 2021, entitled:

PATRIMONIALIZATION OF FOOD: PUBLIC POLICIES AND TOURISM IN THE GLOBAL CONTEXT

Convened by Federico Zúñiga of INAH, Mexico City, Mexico, José A. Vázquez-Medina of UADEO, Mazatlan, Mexico and F. Xavier Medina of UOC, Barcelona, Spain, on behalf of ICAF.

The aim of this meeting was to reflect on the role of food heritage in the field of tourism and public policies (cultural, tourist and economic) as part of a global trend in which food has become a transversal axis of public politics (Camacho 2016). This implies its analysis from a critical perspective in order to unravel the logic of the actors and institutions that participate in the broader social processes that have to do with the patrimonialization and touristification of food cultures.



Because the patrimonialization of food cultures is a recent phenomenon, which coincides with the semantic opening of the concepts of heritage and culture, as part of what could be considered a ‘boom’ or ‘patrimonial inflation’, this phenomenon has influenced the expansion and selection of different aspects of intangible culture that were previously unrecognized, but that today are likely to be incorporated into the inventories of what is viable and pertinent to patrimonialize (López et al. 2016). Consequently, food has become a new economic, political, social and cultural-patrimonial phenomenon that induces such diverse and complex effects, manifestations and scenarios that are not exempt from conflicts and tensions in terms of the social uses that bearers decide to give it.

Analyzing the effects of patrimonialization and the discourses derived from this process regarding the conversion of cultural and natural elements with the label of ‘heritage’ for various purposes - including their management and exploitation as a tourist and economic resource - implies questioning the formulation and application of public policies (economic, touristic, cultural) to favour private interests or those of actors linked to official institutions or international organizations that have been part of the impulse for patrimonialization and its subsequent appropriation or alienation (Chaves, et al. 2016). On the other hand, if it is considered that public policies are consistent with international policies, the valuation of culture and food acquire relevance in global agendas aimed at promoting development, as they are considered strategic resources in the planning, design and management of programs and social and economic policies.



FORTHCOMING ICAF INTERNATIONAL CONFERENCE

The 45th ICAF international conference and the 5th international meeting of the UNESCO Chair on Food, Culture and Development (U.O.C.) will be held in Evora, Portugal on 9th September 2022, entitled:

POPULAR CUISINES AND TODAY'S GASTRONOMIES: Common Popular Products and Preparations go to Gastronomic Tables



The organizers call for contributions to this conference.

The performative capacity of food and food practices to create spaces of class distinction has been profusely addressed from sociology, anthropology, and other social sciences. Through food practices, social groups maintain relationships or dialogic processes, open to diachrony and social change.

In this regard, some questions are relevant:

- Is there a trend of mimesis of the lower classes towards the practices of hegemonic positions, which tend to distinguish?
- Is the 'popular' an idealized context where high classes and tables find inspiration?
- Which are the connections between popular foods and the high-class tables?

In recent years we have witnessed diverse processes linking 'traditional food' and 'Gastronomy' (with capital G). Restaurant menus are open to products, preparations and dishes considered 'popular' or elaborations linked to spaces formerly considered as 'subaltern'. The distinction (following Bourdieu) operates here through refined culinary procedures that rework the symbolism of these food products.

It is intended that these and related issues are discussed at this meeting. In keeping with the traditions of ICAF's international conferences this conference will be cross-disciplinary, welcoming ethnographic and theoretical papers on these processes in contemporary gastronomic spaces as well as papers from diverse disciplines that address the relationships between gastronomy, popular cuisines, restaurants, heritage, tourism, etc. from diverse geographical areas or historical periods, from ethnographic methodologies to macro-level analyses.

For further information on this forthcoming conference, email: icafspain@unex.es



PUBLICATIONS

Meanwhile, ICAF has continued to publish books emanating from their international conferences

The following books have been published:

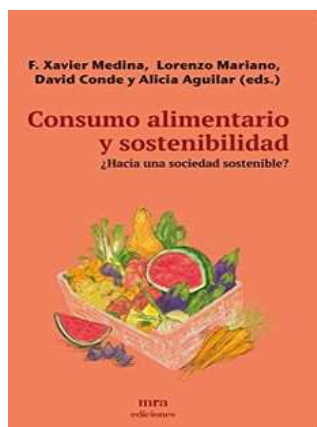
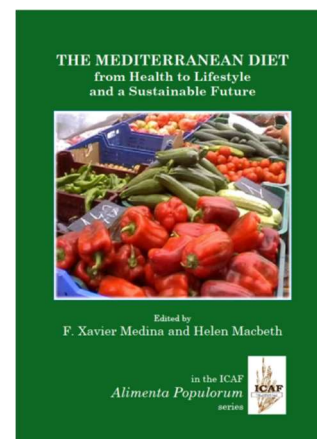
In 2021,

Medina, F.X and Macbeth, H. (2021)

The Mediterranean Diet from Health to Lifestyle and a Sustainable Future, ICAF's Alimenta Populorum series, online. Available at

<https://archive.org/details/the-mediterranean-diet-isbn-978-0-9500513-1-4>

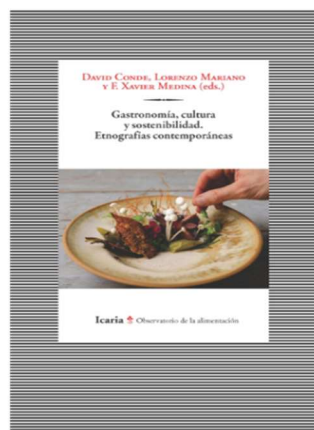
Accessed on 08/06/2022.



In 2021,

Medina, F. X., Mariano, L., Conde, D. and Aguilar, A. (eds) (2021)

Consumo alimentario y sostenibilidad. ¿Hacia una sociedad sostenible? MRA, Barcelona.



In 2022,

Conde, D., Mariano, L. and Medina, F. X. (eds) (2022)

Gastronomía, cultura y sostenibilidad. Etnografías contemporáneas, Icaria, Barcelona.

INFORMATION ON ANNUAL SUBSCRIPTIONS FOR THESE EXCEPTIONAL YEARS

It has been decided by the Chair, General Secretary, Treasurer and Membership Secretary of ICAF that members shall be given one free year of membership. This has already been arranged for those who pay their subscription through ICAF(Spain). For those who pay through ICAF(International)'s PayPal account there will also be one free year's membership, such that

- those who have paid for the current year 2022, will be sent a certificate for 2023 as well;
- those who paid in 2021, but have not yet paid for 2022 will be sent a certificate for 2022;
- and those who last paid in 2020 will be sent a certificate for 2021, and asked if they wish to continue their membership for 2022. If they respond that they wish this, they will be sent a PayPal invoice for 2022.

FINALLY

We apologize for the lack of Newsletter in 2021 as it was a stressful and busy time for so many of us. Please continue to help ICAF with your diverse interests and contributions to conferences and books.

Best wishes from the Officers of ICAF