



NAFS First Academic-Business Conference September, 21th to September 22nd, 2017 at Krusenberg Manor House, SW of Uppsala, Sweden

New extended deadline for abstract submission May 30th, 2017

"Urban food studies – The city as a meeting point for tastes, dreams and ideas"



Keynotes speakers are Claude Fischler, professor in sociology, Carolyn Steel, author and architect and Magnus Nilsson, chef at Fäviken restaurant in Sweden.

The Nordic Association for Food Studies, NAFS, is happy to announce the theme of our next conference "Urban Food Studies – The city as a meeting point for tastes, dreams and ideas". The aim of the conference is to highlight what cityscapes mean for food, eating and the development of food culture in today's society both historically and pre-historically. Cities constitute centers of human activities of various kind. This conference emphasizes how food is developed when people come together in cityscapes, including small trading places in early prehistory until the mega-cities of our time.

Our biannual NAFS conferences will emphasize both theoretical and practical issues. Besides discussing food studies athere will as usual be time for eating and drinking with pleasure and joy. The conference is to be held on $21^{th} - 22^{nd}$ of September 2017 at Krusenberg manor house, 15 minutes outside Uppsala, Sweden. More detailed information will be communicated later on.

This conference will also invite a limited number of representatives from food business, food trade and food industry to present papers and to join with researcher in the common discussion regarding urban

food culture. In other words this will be the first AMB conference organized by NAFS – a conference where Academics and scholars Meet Business people (AMB).

NAFS is also proud to present the three keynote speakers: Claude Fischler, Magnus Nilsson and Carolyn Steel.

Keynote speaker Claude Fischler

is a French sociologist and anthropologist, a senior Investigator at the French National Science Center (CNRS), and a former director of the Interdisciplinary Institute for Contemporary Anthropology in Paris. He is a pioneer in the social scientific study of food and eating and has developed cross-disciplinary approaches to food cultures and their evolution, to eating behaviour, to medical and lay perceptions of the relation of food and health and to the perception of risk. He is the author of many influential books, such as L'Homnivore (1990), a synthesis of the social sciences' perspective on food and nutrition; Manger (2008, with Estelle Masson), cross-cultural comparative studies on collective views of food and health in European and Western countries; and Selective Eating on The Rise, Meaning and Sense (2015) of «Personal Dietary Requirements ».

Keynote speaker Magnus Nilsson

is a chef developing and exploring the New Nordic Cuisine. His restaurant is located in the Swedish sub-alpine area of Jämtland and was in 2016 awarded to be the 41st best restaurant in the world with the motivation: "Unique Scandinavian cuisine that's worth the pilgrimage". His cookery book The Nordic Cook Book is an international success and for this work he spent three years researching food, eating and food traditions in the Nordic countries.

Keynote speaker Carolyn Steel

is an architect, lecturer and writer with a vivid interest in understanding how people live their lives in the city. She is particularly interested in the way cities has evolved due to food networks. How food is included in the buildings of the city: how food is cooked and how the rubbish is taken care of. In "Hungry City: How Food Shapes our Lives" (2013) she discusses how environmental and health issues surround the eating in the city. She describes how food is key to the 'urban paradox' at the core of civilization, and introduces the concept *sitopia* (foodplace) as a tool with which to address the dilemmas of 21st century dwelling.

Conference theme – Urban Food Studies

Due to economic, political and cultural power the city has always exerted a strong attraction on people. This is as true for the modern city of today as for its numerous prehistoric predecessors. The center arises when people in the periphery are drawn to it. The city and the countryside are usually considered the exact opposites of each other both as physical entities and as representations of ideas and values. At the same time they are engaged in a highly dynamic relationship where the conception of the city is constituted based upon what the countryside is not and vice versa.

The city is a highly unstable organization defined by a continuous flux of people, goods and ideas who meet and intersect at a particular geographical spot for longer or shorter periods of time. It is a dynamic place characterized by a vivid exchange of ideas and values which is also reflected in urban food culture. Traditionally values associated with city life has spread to the countryside. Today the exchange between the city and the countryside particularly when it comes to food and food practices is also the reversed. Rural life is increasingly being integrated into city life.

Cities were once a marginal phenomenon, today they are the dominant. Since 2008, more people live in the world's urban areas than in rural. Accordingly, urban values and ideals can be said to dominate the "zeitgeist". And in midst of all this there is food because without constant supply of food the city cannot persist. Hence, the city is highly dependent on rural areas and production of food.

Suggested topics

The conference will focus on particular subject areas as well as methodological issues in the area of food studies. We welcome presentations from a wide range of disciplines. Possible topics are:

- Food as creator of cities and markets: The cities as producers of cultural variation. Food as agent vs. the city as an agent.
- Food, urban living and shopping: the importance of infrastructure for flows of raw materials, production and consumption.
- Food and industrialization: The production and consumption of semi- finished and finished products.
- The city as a place for leisure: a place for eating, pleasure and social interaction: culinary tourism and the city as a area to explore and learn about from a contemporary and historical perspective.
- During the conference, the academic subject of Food Studies will also be put in a Nordic context.

Meeting-place between academics and business representatives

NAFS aims at encouraging the exchange of ideas between researchers from various academic disciplines. A second aim is to stimulate enriching conversations as well as future possible collaborations between the world of science and commerce.

Therefore representatives of the food industry and trade are also invited to submit papers. The conference will provide the opportunity to present a limited number of papers from the industry. The purpose of the papers is not to promote specific products but to present studies and findings that are relevant to the topic of the conference and contribute to the understanding of food, meals and eating practices. In return they will be discussed and investigated upon from the point of view of the world of science.

Partnership

The conference is arranged in cooperation with the Stockholm Business School, Stockholm University.

Practical information

Date	The Conference starts on September 21 st at 9.30 AM (Thursday) and ends the 21 nd of September (Friday) 2017 at 5 PM, at Krusenberg Manor House which is located 15 minutes/17 kilometres SW of Uppsala, Sweden. Map can be found on: http://www.krusenbergherrgard.se/
	Coffee will be served from 9.00 AM when the conference registration starts.
Language	The language at this conference is English or Scandinavian.
Abstract deadline June 15, 2017	Abstracts from different fields and disciplines within the wide area of food studies are welcome and both academics and business representatives are requested to submit an abstract to the conference committee. The abstract (in English) should include title and author/s and affiliation and max.
	450 word text.
	The deadline for the submission of abstracts is 15 th of June 2017. Submit to: Maria Frostling-Henningsson, mail: mfh@sbs.su.se
	Information about accepted abstracts will be sent out by returning email.
	Presentations at the conference can be made with help of computer and Power point pictures. Presentation time will be noticed when abstract acceptance is sent out but probably 15-20 minutes. A more exact time will be communicated in late August.
	The conference is limited to 50 participants in total. 8 places will be reserved for business representatives. Priority will be given to participants with accepted abstracts.
Conference venue	The conference is held at Krusenberg Manor House, 15 minutes/17 kilometres SW of Uppsala. Krusenberg is known for its good kitchen and can also serve those who have food allergies or is eating ethical or religious diets.
	Weblink to Krusenberg Manor House Fel! Ogiltig hyperlänkreferens.
Travelling to the conference	Either you choose to come by air to Stockholm Arlanda airport or by train to either Stockholm central station or to Uppsala central station.
	You can also come by car, bus, or taxi. There will be a NAFS bus in Stockholm on the first conference day which will take you directly to Krusenberg. This bus trip is included in the conference price. On the last conference day, after our common lunch, our NAFS bus will pass Arlanda airport on its way back to Stockholm.

Participation fee is 4.400 SEK. It is to be payed before the 30 th of June 2017 and is not refundable. The fee includes one hotel night in a single room, all 8 meals and coffees starting with coffee day 1 and ending with coffee day 2.
Every payment has to be marked with following references:
• 5342401, Name of participant (= your full name)
The payment to Stockholm Business, School, Stockholm University, can be done in three different ways:
1) Swedish plusgiro: 15657-0
2) Swedish bankgiro: 5050-0206
3) Swedish bank account: IBAN: SE74800089011924377846 SWIFT/BIC: SWEDSESS Bank address: Swedbank, 105 34 Stockholm, Sweden
Bank account: 890119243778462
If you have questions about your payment or if you need an invoice for your conference fee, contact Kaisa Vähä, SBS, mail: kaisa.vaha@sbs.su.se Phone: +46 8 16 17 83, Fax: +46 8 674 74 40
All meals (8) are included in the fee and also a basic assortment of beverages and wine. Lunch is a buffet lunch and dinner is a set three meal course. The served food is in a contemporary omnivore food style and Krusenberg Manor house is well-known for its kitchen.
It you have any particular food requests please let us know in advance. Vegetarian food is available as well as non-lactose or non-gluten food, however we must be informed three weeks prior to the start of the conference. The conference hotel is used to have all kinds of food requests and are very helpful. Please contact NAFS conference secretary Theresa Digerfeldt before August 31 ^{st,} 2017 at tdm@bredband.net .
The fee is not refundable when payed. It is however possible to e.g. let a colleague use the place. If the conference is cancelled all fees will of course be refunded.
Driving distance from Arlanda/Stockholm airport is 28 km or a 25 minutes long taxi trip. Train from Stockholm to Uppsala takes 40 minutes and then its 16 minutes' taxi trip from Uppsala Central Station to Krusenberg Manor House.
Taxi - It advisable to ask for taxi prices before entering the cab, since taxi prices varies a lot in Sweden. The company "Taxi Kurir" is reliable and charges at the moment (May 31 st) 285 SEK for the distance Uppsala Central Station – Krusenberg, and 515 SEK from Arlanda Airport to Krusenberg. When entering the taxi ask for "Fast Pris" (Fixed price). To pre-order a cab, which is necessary from Arlanda Airport, you can use the app "Taxi Kurir", call (+46 15 123 456) or send an e-mail at least 48

hours ahead of your arrival on malardalen@taxikuri.se. If you travel from Uppsala Central station there is usually taxis available from other companies as well. You can also pre-order a taxi from Taxi Kurir from Uppsala Central Station.

Local buses - There are also several buses going from Uppsala to Krusenberg Manor House, e.g. bus line 101 (time tables can be found at the bus company UL's link www.ul.se). Contact the Conference secretary if you need help understanding the time table. The bus fee can be payed on the bus with credit card, however not with cash.

The Special NAFS-bus - There will be a special "just for NAFS-members-bus" taking you from Stockholm and directly to Krusenberg Manor House. The bus is leaving Stockholm Central Station September 21st at 8 AM. On Friday, the 22nd, the bus leaves at 5 PM and will then first stop at Arlanda Airport before going to Stockholm, if there is anyone travelling by air. The bus fee is 100 SEK (200 SEK if you go both ways) and you pay with cash (please note! cash) for your trip at the NAFS desk when you register.

This bus trip has to be pre-booked so if you are interested to take the NAFS-bus send an email to the Conference Secretary Theresa before August 31st. After that date, we will cancel the bus if there are no passengers going with it. All bus passengers will get a special email confirming time and where the bus exactly leaves from in Stockholm.

Other questions

Conference secretary, all question including food questions Theresa Digerfeldt, +46 (0)73 650 87 84

tdm@bredband.net

Questions about payments
Maria Frostling-Henningsson, +46 (0)73 461 11 46
maria.frostling-henningsson@sbs.su.se or

Other NAFS questions Richard Tellström +46 (0)70 265 20 89 Richard.tellstrom@telia.com

About NAFS

Nordic Association for Food Studies, NAFS, is a network consisting of researchers from a broad range of academic disciplines. NAFS is an interdisciplinary research network that brings together researchers from the Nordic countries. The members represent a wide range of disciplines and research areas such as archeology, business administration, consumer research, dentistry, ethnology, gastronomy, history, human geography philosophy, and psychology. The network is steadily growing and counts currently more than 80 members. NAFS annually organizes a conference or a workshop in a food-related topic.

The members of the network also share a common interest in exploring different ways to deepen and expand the understanding of food and meals from a cultural perspective. The network aims at being inter- and multidisciplinary. The idea is to constitute a platform for the exchange of knowledge

and ideas in the multifaceted field of food studies. NAFS membership requires an PhD exam or being a PhD student. Attached are some pictures from earlier NAFS meetings.



Above are some of the many researchers who have met during the years to discuss the wide field of food studies. Food is an important part of an interesting meeting. International key note speakers stimulate the discussion, here professor Alan Ward and NAFS' chairperson Richard Tellström at the conference in 2013.

Welcome!