

The Fletcher Food Symposium: Food & Conflict

19-20 April 2018

The Fletcher School of Law and Diplomacy

Thursday, 19 April (Cabot 703)

- 6:30- 8:00 pm **Documentary Screening and Q&A with Film Producers:
"Haven't We Shared Much Salt and Bread Together"**
Ihsan Karayazi and Armine Avetisyan, Film Producers
- This documentary highlights a culinary diplomacy program of women from the Armenian town of Gyumri and the Turkish province of Kars who took turns hosting each other in their respective countries and sharing recipes.*

Friday, 20 April (ASEAN Auditorium)

- 1:00- 1:10 pm **Welcome and Introduction**
- 1:10- 1:50 pm **Panel 1: The Art of Culinary Diplomacy | The Fletcher Approach**
Sam Chapple-Sokol (F12), Culinary Diplomacy Expert (Twitter @culinarydiplo)
Moderator: Nadim Shehadi & Molly Haragan
- 2:00- 3:00 pm **Panel 2: Politics of Hunger | Starvation and Famine in Syria**
Emma Beals, Award Winning Investigative Journalist
José Ciro Martinez, Junior Research Fellow, University of Cambridge
Moderator: Houchang Chehabi
- 3:15- 4:00 pm **Panel 3: Neither Bread Nor Freedom | What Drives Revolts?**
Ellen Messer, Affiliated Faculty, The Friedman School of Nutrition Science & Policy, Tufts University
Robert Paarlberg, Adjunct Professor of Public Policy, Harvard Kennedy School
Moderator: Dean Steven Block
- 4:15- 5:00 pm **Panel 4: Food, Peacebuilding, and Integration**
Ihsan Karayazi, Chair of Kars Urban and Culture Research Association; Producer - Freelance Food Researcher
Armine Avetisyan, Arts and Peacebuilding Practitioner; Graduate Student in Conflict Resolution and Coexistence, Brandeis University
Gonca Sönmez-Poole (F99), Documentarian/Founder of Turkish-Armenian Women's Alliance)
Anna Ackerman (F17), Co-founder of World to Table
Alex Galimberti, Senior Advocacy & Collaborations Advisor, Oxfam America
Moderator: Prof. Eilileen Babbitt
- 5:15- 6:45 pm **Panel 5: Food, Cities, and Cultural Identity**
Lynne Anderson, Director, English Language Learning, Boston College
John Carafoli, Author, Food Writer and International Food Stylist
Raad Al-Mumayiz, Co-founder of Sheherezad Food Truck
Suhair Al-Mosully, Co-founder of Sheherezad Food Truck
Nancy Harmon Jenkins, Food Writer and Mediterranean Cuisine Expert
Nawal Nasrallah, Food Writer and Author, historical Iraqi food culture
Moderator: Houchang Chehabi
- 6:45- 8:00 pm **Evening Reception in the Fares Center**

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Fletcher Food Symposium: Food & Conflict

Panel 1: The Art of Culinary Diplomacy | The Fletcher Approach

Sam Chapple-Sokol (F12) has been a cheesemonger, a pastry chef, and a brewer, and has worked in kitchens from Somalia to the White House. He currently works for Chef José Andres' ThinkFoodGroup as Content Manager. You can find him on Twitter @culinarydipl.

Panel 2: Politics of Hunger | Starvation and Famine in Syria

Emma Beals is an award-winning independent investigative journalist and analyst who is focused on Syria. She has covered the conflict and its wider impact from throughout the region since its early stages for a variety of international media outlets and think tanks. Emma was a 2017 James Beard Foundation Food Reporting nominee, and a Thompson Reuters Good Food Media Awards finalist, for a long-form series for Vice Magazine/Munchies on the role of wheat and bread in the Syrian conflict. Emma's investigative work for the Guardian, IRIN, Daily Beast, and the Atlantic Council, has focused on sieges and local truces, and humanitarian action within Syria. Emma is also a co-chair of the ACOS Alliance, co-founder of the Frontline Freelance Register, on the board of the Frontline Club Charitable Trust.

José Ciro Martínez is currently a Visiting Researcher at the Instituto de Estudios Sociales Avanzados (IESA) in Córdoba, Spain. His research interests include: food politics, welfare regimes, political economies of development, and agrarian/food sovereignty movements. His published work focuses on the politics of bread in Syria and Jordan, where he has lived and conducted ethnographic research for more than 2 years.

Panel 3: Neither Bread Nor Freedom | What Drives Revolts?

Ellen Messer is a biocultural anthropologist specializing in food, security, religion, and human rights. She has taught anthropology of food, health, religion, human rights, and international development at George Washington University, Brandeis University, Tufts University, Brown University, Wheaton College, and Yale University. Trained in ecological anthropology and anthropological approaches to religion, her ethnographic research publications address ethnotanical and cosmological dimensions of agriculture, livelihoods, diet, and women's household activity profiles in small-scale community settings in Latin America. From 1987-1999 she was core faculty, then Director, of the Alan Shawn Feinstein World Hunger Program at Brown University. There, her research, writing, and outreach addressed the potential impacts of emergent agricultural biotechnologies in the developing world, and fundamental issues of hunger and human rights, particularly in conflict situations. In the 2000s, she continues to update "food-systems" perspectives on agricultural biotechnologies, and the evolving cultural political roles of non-governmental organizations that fight hunger and promote human rights in the U.S. and the world.

Robert Paarlberg is Adjunct Professor of Public Policy at the Harvard Kennedy School, a Visiting Professor at Harvard College, and an Associate at Harvard's Weatherhead Center. From 1976 until 2015 he was Professor of Political Science at Wellesley College. He received his B.A. from Carleton College and earned a PhD in International Relations from Harvard University. He is the author of six university press books, including *Food Politics: What Everyone Needs to Know* (Oxford 2013) and *The United States of Excess: Gluttony, and the Dark Side of American Exceptionalism* (Oxford 2015). Paarlberg has been a member of the Board of Agriculture and Natural Resources at the National Research Council of the National Academies, and was a member of the Board of Directors of Winrock International. He has been a frequent consultant to the International Food Policy Research Institute, USAID, the Chicago Council on Global Affairs, the Aspen Institute, and the Bill and Melinda Gates Foundation.

Panel 4: Food, Peacebuilding, and Integration

Ihsan Karayazi is a Turkish citizen of Kurdish descent. He has spent most of his professional life working in different capacities for local governments as well as the United Nations. He has done extensive work with a number of NGOs in Kars in Eastern Anatolian city bordering Armenia. For the past decade, Ihsan has taken part in various rapprochement efforts between Armenia and Turkey. He is the creator of Armenian-Turkish book titled "Beraber Az Mi Tuz Ekmek Yedik?" (Haven't We Shared Much Salt and Bread Together?) and the producer of the documentary with the same title.

Armine Avetisyan is a native of Armenia. She is a graduate student in Conflict Resolution and Coexistence (COEX) program at the Heller School at Brandeis University. Armine has been involved in nonviolence work creating bridges of communication between people, separated by the closed border, for over a decade. She has been working on the creation of platforms for people from Armenia and Turkey to come together and open up the possibility for dialogue through various forms of arts and culture, namely visual arts, music, cinema, and food.

Gonca Sönmez-Poole is an American citizen of Turkish descent who has been a member of the Boston media community for the past 35 years. Following her years of producing TV stories for WCVB-TV's "Chronicle" program, she branched out into international affairs through her studies at the Fletcher School of Law & Diplomacy, Tufts University. Since earning her master's degree, Sönmez-Poole has worked in television both within the United States and internationally, tackling issues pertinent to minority communities on both the local and national levels. She founded and led a small 501©3 nonprofit, Mediation Way, Inc., between 1999 and 2012. For the past decade she has been spearheading a variety of volunteer efforts within the Turkish and Armenian communities in and around Boston, and writing about the subject of the Armenian Genocide. Sönmez-Poole is the founder of TAWA (The Turkish Armenian Women's Alliance) and more recently the creator of Neighbors in Memory (neighborsinmemory.net), a website and documentary project dedicated to the legacy of the Armenian Genocide of 1915.

Sönmez-Poole holds a BA in Mass Communication from Emerson College, an MS in Broadcasting and Film from Boston University, and a mid-career MA from the Fletcher School of Law & Diplomacy, where she studied international human rights, minorities, and methods in mediation and conflict resolution.

Anna Ackerman (F17) received a Master of Arts in Law and Diplomacy from the Fletcher School, where she focused on international negotiation and gender analysis in international studies. Upon graduating, Anna worked with a Feinstein International Center research team to understand the refugee integration process in her hometown, Augusta, Maine. To compliment this research, Anna and her team started a pop-up dinner series titled World to Table, with the aim of breaking down barriers, reducing fears, and uniting the community through food. Previously, Anna worked as a gender consultant to the peace process in Myanmar with Athena Consortium and as Assistant to the Directors of the American Civil Liberties Union of Maine. She received her B.A. in Gender and Women's Studies from Bowdoin College.

Alex Galimberti is a food professional turned activist. After ten years working in restaurants he became an organizer and advocate for workers in the food system. In his current role as Senior Advocacy & Collaborations Advisor at Oxfam America he works building partnerships with workers and advocates to support better conditions for the people who produce, process, and prepare our food. The current campaign that he works on is called *Lives on the Line* and it uses innovative multi-stakeholder strategies to call on the U.S. poultry industry to improve working conditions. His formal education includes an Associate Degree from the Culinary Institute of America and a Master of Liberal Arts Degree in Gastronomy from Boston University.

Panel 5: Food, Cities, and Cultural Identity

Lynne Christy Anderson is the Director of English Language Learning at Boston College where she teaches courses in writing and literature exploring the intersections between language, culture, identity, and food. She is the author of *Breaking Bread: Recipes and Stories from Immigrant Kitchens* (University of California Press, 2010).

John F. Carafoli wrote the seminal book *Food Photography and Styling, Cape Cod Chef's Table, Recipes from Buzzards Bay to Provincetown* and his latest, *Great Italian American Food in New England, History, Traditions & Memories*. He has been published in *Gastronomica*, *The Journal of Food and Culture*, *The New York Times*, *The Boston Globe*, *Edible Cape Cod* where he won an EDDY for Best use of Recipes in a feature and has been profiled in the Italian publication of *ER (Emilia Romagna)*. In addition to presenting papers at the Oxford Symposium on Food and Cookery in England, he has organized the biannual International Conference on Food Styling and Photography at Boston University. Carafoli was also featured on the TV Food Network's *Ultimate Kitchens*, and NPR. 20-27 October 2018, he will be conducting a culinary Food and Music tour to Parma Italy. For more information contact, joan@tuscanycartsvacation.com or call 508-255-7907.

Raad Al-Mumayiz is Iraqi, born in Beirut (Lebanese mother from old Beirut family, Iraqi father from very old Baghdad family) raised in Baghdad, trained as Architect in Baghdad and USA. Worked in the Gulf states with major USA design firms. Grew up in with high quality food on both sides of the family. Moved to Boston 1982, have a passion for cooking and preserving the old culinary tradition. Started with wife Suhair Al-Mosully four years ago the Sheherazad Food Truck to introduce the Middle Eastern home cooking concept to Boston.

Suhair Al-Mosully studied architecture at the Department of Architecture, University of Baghdad. He graduated from MIT with a degree in the Science of Architectural Studies and second degree in City Planning. From there, he worked with Iraq Consult (Rifat Al-Chadirji) and Hisham Munir Consultants in Baghdad, Iraq. He then left Iraq to Kuwait and UK to work as a free-lance consultant for many large-scale projects in Iraq and Kuwait. Following, he worked with Research Triangle Institute RTI on Local Governance Project, which is the biggest USAID ever project. Suhair has extensive experience and understanding of social, economic, and political issues after 2003 war. He is passionate about authentic Iraq food. He founded Sheherazad Food Truck 2014. The goal is to introduce original Iraqi dishes to people in Boston.

Nancy Harmon Jenkins is a national recognized authority on Mediterranean cuisines, on the Mediterranean diet and its consequences for good health, on extra-virgin olive oil, and (to her own surprise) on ancient Egyptian maritime technology. She is the author of many books, the latest of which is a collaboration with her daughter, Chef Sara Jenkins: *The Four Seasons of Pasta* (Avery Books, October 2015). Also in 2015 she published *Virgin Territory: Exploring the World of Olive Oil* (Houghton Mifflin, February 2015).

Nawal Nasrallah is formerly a professor at the universities of Baghdad and Mosul, Nawal Nasrallah is an Award-winning independent Iraqi scholar. Of her books: *Delights from the Garden of Eden: A Cookbook and History of the Iraqi Cuisine*; English translations of 10th-century Baghdadi cookbook, *Annals of the Caliphs' Kitchens*, and 14th-century Egyptian cookbook *Treasure Trove of Benefits and Variety at the Table*; and *Dates: A Global History*. Her recipes featured in many magazines and newspapers, such as *New York Times*, *Boston Globe Magazine*, and *Food and Wine*.