WHAT IS FOOD and who decides?

INSECTS AS FOOD
Tuesday, October 22, 6 p.m.
Meadowlake Public Library Branch, 5736 Raymond Road,
Madison, WI

Though insects have long been dietary mainstays in many parts of the world, interest in farmed insects as food is only now beginning to catch on in the US. How will insects be handled by our food regulatory structure? Which stakeholders will get a say in how food policies incorporate the addition of insects to our food systems? Can members of the public participate in the policy-making process? This panel brings together experts on food regulation and entomophagy to discuss the present and future of insects as food. There will be plenty of time for audience questions and discussion. Andie Jack and Toby Lunt will be serving some creative insect-based dishes for sampling.

PANELISTS:
ANDY JACK and TOBY LUNT, L’Entête, slams and insect cuisine innovators.

VALERIE STULL, Postdoctoral Research Associate, Global Health Institute, focusing on sustainable food systems, food security and sovereignty and the implications of farmed edible insects as protein sources.

MONICA THEIS, Distinguished Lecturer, Department of Food Science, registered dietitian nutritionist specializing in Food, Food Service Operations and Food Systems Management.

MODERATED BY SANATHI SURYAMARYANAN, Assistant Scientist, Population Health Institute, expert in social insect biology and molecular pharmacology and the politics of multispecies entanglements in sociogenomics, beekeeping and agriculture.

CURRENT DEBATES ABOUT MILK AND MEAT
Tuesday, October 29, 6:30 p.m.
Oregano Public Library, 254 Brook Street, Oregon, WI

Are plant-based milks milk? Is meat really meat if it is grown in a lab? Which stakeholders will get a say in making these decisions about our food? How can the public get involved in making these policies? This panel brings experts on food regulation and law, together with experts on milk and meat to discuss food regulation and the present and future of milk and meat. There will be plenty of time for audience questions and discussion.

PANELISTS:
SCOTT RANKIN, Professor and Chair of the Food Science Department, studying foods manufacturing, including pasteurization, dairy chemistry, ice cream, and cheese grading.

JEFF SINDELAR, Associate Professor/Extension Meat Specialist, Animal Sciences; expert in meat science, processing and food safety.

STEPH JAY, Professor, UW-Madison Law School; specializing in environmental and administrative law, food systems law, and risk regulation.

MONICA THEIS, Distinguished Lecturer, Department of Food Science, registered dietitian nutritionist specializing in Food, Food Service Operations and Food Systems Management.

MODERATED BY NOAH WEETH FEINSTEIN, Director of the Holtz Center for Science and Technology Studies