

2020-2021 Annual Theme



This marks our second year of continuing with the theme of "Just Nourishment" to examine the ways that anti-Blackness pervades our food system at various scales – rendering uneven health outcomes and life chances – and to center an anti-racist praxis in identifying (nourishing) modes of collective healing.

Director's Welcome

A Message from CRFS Director, Megan Carney

Greetings CRFS Community,

This fall semester marks our second year of continuing with the theme of "Just Nourishment" to examine the ways that anti-Blackness pervades our food system

at various scales – rendering uneven health outcomes and life chances – and to center an anti-racist praxis in identifying (nourishing) modes of collective healing. We announced at the start of the Fall 2019 semester that this theme would guide our programming for the next two years, completely naïve to how the need for us to focus on this theme would be made even more obvious by the disproportionate toll of Covid-19 on African Americans as well as on Indigenous communities and other people of color in the United States.

While the pandemic forced us to cancel or postpone most of our Spring 2020 semester programming that we had developed in partnership with the <u>Dunbar</u> <u>Pavilion</u> around the theme of "Just Nourishment", we are grateful to be able to offer some of this programming through a virtual format over the coming year. We rescheduled with anthropologist Ashanté Reese for a virtual panel centering on her award-winning book "Black Food Geographies" for **Friday**, **November 6th from 3:30-5pm** (co-sponsored with the Dunbar Pavilion, the School of Anthropology, and the School of Geography, Development, and Environment). We are also continuing to co-sponsor workshops with the Dunbar Pavilion spanning topics such as "Anti-Blackness and You: How Non-Black POCs Uphold and Perpetuate Anti-**Blackness**" (Saturday, September 19th from 1-3pm, for self-identifying Non-Black POC only), "Dominant Culture: The Silent Oppressor: How We Uphold White Supremacy By Reinforcing Dominant Culture and What We Can Do to Change" (Thursday, October 1st from 4-6pm), "No Fats, No Femmes, No Blacks: How Your Preferences May Actually Be Prejudice" (October 17th from 1-3pm, for selfidentifying BIPOC only), and "Taoist Healing: 3 Easy Modalities to Relieve Stress and Promote Wellness" (Thursday, January 14th from 4-6pm, for self-identifying BIPOC only).

In addition, we are supporting collaborative research with <u>CLIMAS</u> (Climate Assessment for the Southwest) to investigate the effects of Covid-19 on our regional food system. This year's *State of the Tucson Food System* report will center on this topic, and **our panel co-sponsored with the <u>UA Museum of Art, Tucson Meet Yourself</u>, and <u>Tucson City of Gastronomy</u> on October 21st at 4pm will feature preliminary findings from this research.**

Other upcoming events will be announced in our biweekly newsletter and posted on our center's website.

Finally, **we are launching a blog** on our center's website through which we aim to highlight the diversity of teaching, research, and service happening around food

within our campus community. We invite submissions of 500-700 words by faculty, staff, and students, as well as community members. We are also open to proposals for photo essays, video compilations, and interviews. Stay tuned for the official launch of our blog and for details about submission procedures.

We look forward to *seeing* you throughout the year at our virtual events. As always, we welcome your updates and feedback.

-Megan

Upcoming CRFS Events

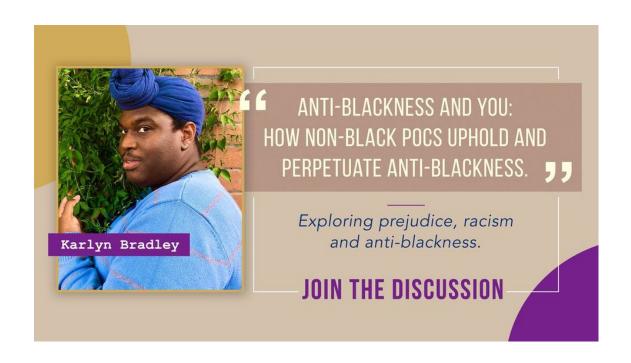
"Anti-Blackness and You: How Non-Black POCs Uphold and Perpetuate Anti-Blackness" Workshop

The Dunbar Pavilion will be hosting a free online workshop led by Karlyn Bradley this **Saturday**, **September 19th 1-3pm**. This workshop is for all self-identified Black, Indigenous, and People of Color. Registration is required. Please review the below links for workshop registration and additional event details.

Required Workshop Registration

Eventbrite Link

Facebook Event



Virtual Panel | Covid-19 and our Local Food System: How do we Respond?

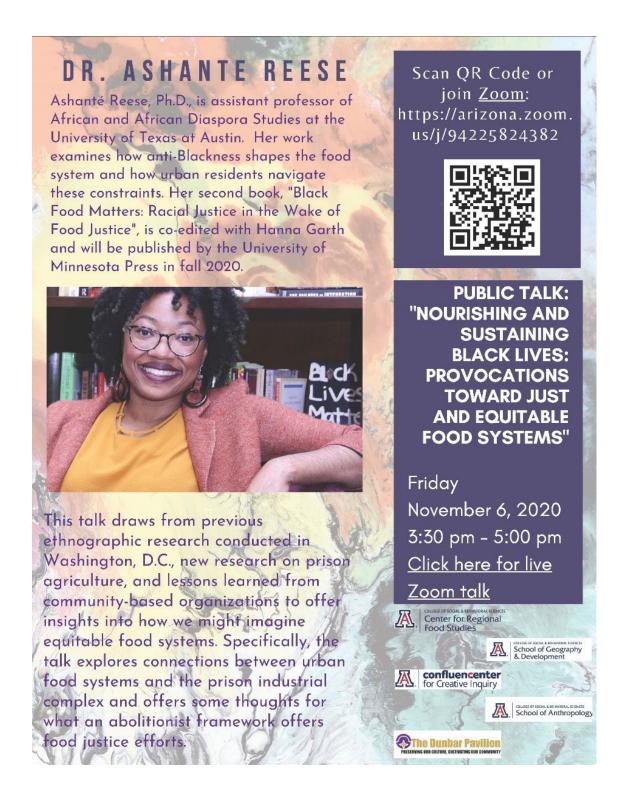
Join our panelists for a virtual discussion on how Covid-19 has impacted our local food system. How have local food producers responded and inspired change, and do we have reasons for hope?

Oct 21, 2020 at 4:00pm

Visit the event page for additional information

RSVP with Zoom

Public Talk and Panel with Ashanté Reese



CRFS News

Article by CRFS Director in The Hill:

"Amid COVID-19, US Should Embrace the Right to Food"

Foodbank lines stretching for miles along American roadways. Millions of children left hungry by lags in federal emergency food assistance. Elected officials are blocking proposals to increase spending on the Supplemental Nutrition Assistance Program. These are among the perverse indicators of a society that regards food as a commodity. COVID-19 has dramatically exacerbated food insecurity in the U.S. because millions of people can no longer afford to feed themselves or their families...continue to full article.

Congratulations to CRFS Student Award recipients of Summer 2020!

We would like to offer our warmest congratulations to the three recipients of the CRFS Student Awards of Summer 2020: **Sehdia Mansaray**, **Mariana Manriquez**, and **Blu Au**. Each student used the award to help them complete their food-related research or educational experience during summer 2020. Please read below to learn more about each recipient and how they used the award.

Sehdia Mansaray



My name is Sehdia Mansaray and I'm a second year Master's in Development Practice student. My interests lie in equitable program design and implementation within the realm of food security and natural resource management, with special consideration to how identity, culture, and power shape decision making and resilience. The Center for Regional Food Studies Award has supported my goals to strengthen my applied research skills and broaden my professional network within the realm of food security. Through the scholarship, I was provided a more confident

foothold to start off what had begun as a stressful summer, professionally and financially. With my connection to CRFS, I have a more solid platform on which to build upon my past experiences in agriculture and agroforestry whilst also promoting myself as a professional within the realm of food studies and security. The scholarship assisted me on a research project with Associate Research Scientist and Professor, Dr. Stephanie Buechler, focused on understanding the role community gardens have played in the food security of under or unemployed gardeners under COVID-19 conditions.

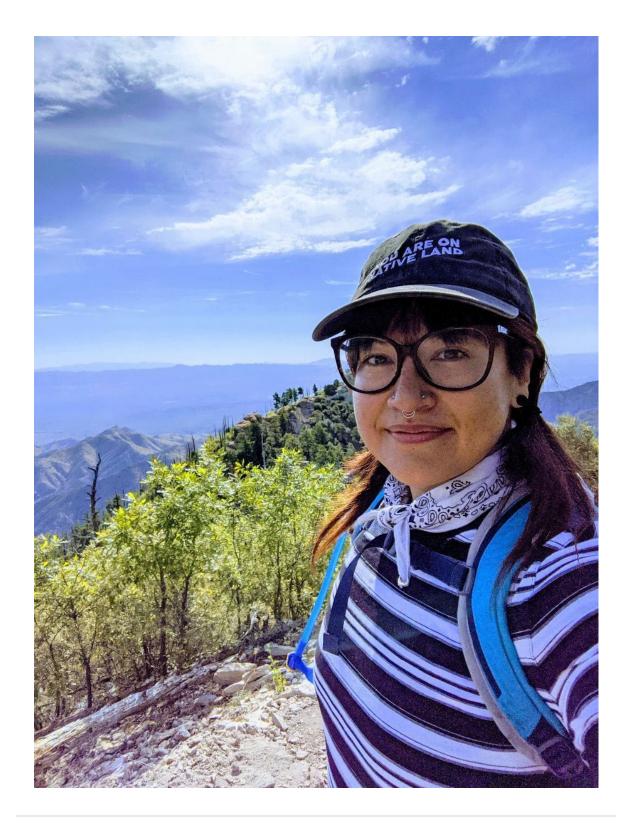
Mariana Manriquez



Mariana Manriquez, a doctoral student in Sociology conducted a historical analysis devoted to locating patterns of regulation and management of public markets in

Mexico City; from the times of the Colony all up to the contemporary period. Throughout the months of June, July and August, Mariana compiled historical monographs and newspaper articles as well as completed content analysis. This analysis revealed the transitory notions of modernity crafted by the Mexican state. These notions guided different practical approaches to the spatial and economic management of public markets. The analysis revealed the historical perseverance of regional economic circuits, despite changing patterns in consumption and the entrance of supermarket conglomerates—positioning public markets as primordial centers for food distribution. The research was completed thanks to the funding received from the CRFS Student Award. Moving forward, Mariana will continue to make linkages between past governance strategies and unfolding approaches that emerge to further mitigate the economic and public health devastations that the COVID-19 pandemic presents to public markets, its vendors and consumers.

Blu Au



The Center for Regional Food Studies (CRFS) student award supported Blu Au's academic place-based research, specifically exploring how Black, Indigenous, People of Color (BIPOC) community health outcomes are influenced by their relationships to cultural land practices, which can include traditional foodways, traditional medicinal practices, cultural practices and spiritual practices.

During Summer 2020, Blu worked with the Dunbar Pavillion Community Garden on

an earth-based educational project that focuses on reconnecting BIPOC communities to plant-based health and wellness practices, while recentering, revaluing and elevating the historical and cultural knowledge of BIPOC communities. The goal of this project is to empower BIPOC communities to reclaim agency over their own health and wellness in order to make more informed decisions about how they treat and advocate for themselves.

Dr. Leo J. Shapiro Food Studies Award of Summer 2020

Congratulations to the recipients of the Dr. Leo J. Shapiro Food Studies Award of Summer 2020. The Dr. Leo J. Shapiro Food Studies Award helps to cover the tuition costs for students pursuing summer internships in Food Studies. This year, our two recipients were **Yasmin Acosta** and **Katrina Kuxhausen-Derose**. Learn more about these two students below.

Katrina Kuxhausen-Derose



My name is **Katrina Kuxhausen-Derose** and I am honored to be a recipient of the Dr. Leo Shapiro Food Studies Award. Thanks to this generous support, my dream of earning my college degree and working in historical preservation is moving forward.

I was able to use the scholarship to pay my summer tuition costs for an internship with the Farmers, Ranchers and Gatherers of the Southwest Project. I became interested in working with the International Traditional Knowledge Institute (ITKI) on this project when I heard about their goal to record the traditional techniques and heritage of local farmers, ranchers, gatherers, and food transformers onto one digital platform.

People often muse that historians are stuck in the past, but I have always believed that history still lives within us today. That is why I am interested in working in public history in the future, so that I can help the histories of forgotten, marginalized, or

silenced cultures enter the focus of the public eye.

The experience of assisting ITKI and Pima County in their project to educate people about the Southwest's local food history also afforded me an opportunity to help members of my community. By creating an online presence and providing printable promotional materials, the "Farmers, Ranchers, and Gatherers of the Southwest" project enables small business owners to expand their marketing ventures to locals and tourists alike.

I believe that the skills I have gained in interviewing, magazine-style writing, and interdisciplinary collaboration will benefit me greatly when I enter graduate school next fall.

Thank you for supporting me and others as we continue our studies at the University of Arizona!

To read more about the project overview, please visit the FRGSW website.

Yasmin Acosta



My name is **Yasmin Acosta** and I am a senior at the University of Arizona. I am double majoring in journalism and French with a minor in food studies. I expect to

graduate in December 2021.

This summer, I had the opportunity to intern with the International Traditional Knowledge Institute- U.S. As an intern, I worked on the Farmers, Ranchers and Gatherers of the Southwest Project. I documented and promoted local food knowledge through sharing of stories and media on the Creative Knowledge Platform. I specifically focused on bringing awareness to the sustainable and long-time sovereign practices of a Hopi dryland farmer from the Southwest.

I want to express my sincere gratitude for becoming a recipient of the Dr. Leo Shapiro Food Studies Award. Thanks to the award, it was easier to concentrate my time on my internship and studying this summer, rather than working my part-time job.

After graduation, I hope to work as a journalist for an American or French publication. My goal is to give back to my community. I hope to tell stories related to food and culture while bringing awareness to environmental, socioeconomic, health and political issues.

To read more about the project overview, please visit the FRGSW website.

Other Food Events

Dismantling and Rebuilding the Food System after COVID-19: The 5Ds of Redistribution

Some groups feel the brunt of harms in the food system caused by shocks like COVID-19 more than others. Food systems also concentrate power and resources. How might redistribution of risks and benefits play a role in building resilient food systems? Join experts Dr. Charlotte Coté, University of Washington, Dr. Ernesto Méndez, The University of Vermont, Dr. Sieglinde Snapp, Michigan State University, Dr. Mary Hendrickson, University of Missouri, and Dr. Neva Hassanein, University of Montana in discussing redistributive policy tools towards the "5D of Redistribution": Decolonization, Decarbonization, Diversification, Democratization, and Decommodification.

Please review the event page for additional details and register here to attend.

Teaching Sustainable Food Systems in Our Times A Sandbox Webinar Series

Columbia University is launching a sandbox webinar series for higher education, Teaching Sustainable Food Systems in Our Times. Be a part of their first webinar on September 17th, The Sharing of Indigenous Knowledge Through Academic Means by Implementing Self-reflection and Story.

Guest speakers and field experts will share pedagogical innovations for integrating Justice, Equity, Diversity, and Inclusion in Sustainable Food Systems programs and classrooms. Sandbox sessions focused on strategies for online teaching during times of COVID-19 and beyond will facilitate brainstorming, ideation, and sharing of practices. This webinar series is open to all educators with a focuson higher-education for Sustainable Food Systems courses and programs.

Please contact Dr. Selena Ahmed to register at: selena.ahmed@montana.edu

Sandbox Webinar Series for Higher Education

TEACHING SUSTAINABLE FOOD SYSTEMS IN OUR TIMES

This sandbox webinar series for Sustainable Food Systems educators provides professional development opportunities to gain, enhance, and share knowledge and skills regarding two pedagogical issues of this time:

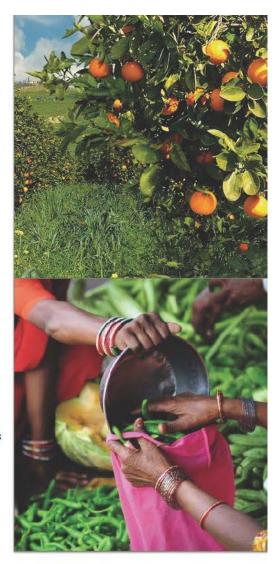
(1) Justice, Equity, Diversity, and Inclusion (JEDI) and.

(2) Online teaching

Guest speakers and field experts will share pedagogical innovations for integrating Justice, Equity, Diversity, and Inclusion in Sustainable Food Systems programs and classrooms.

Sandbox sessions focused on strategies for online teaching during times of COVID-19 and beyond will facilitate brainstorming, ideation, and sharing of practices.

Support is provided by a USDA Higher Education Challenge Grant (2018-70003-27649; Advancing an Inclusive Food Systems Curriculum based on a Signature Pedagogy)









COLUMBIA UNIVERSITY INSTITUTE OF HUMAN NUTRITION



Teaching Food Systems

Community of Practice

156 AMERICAN MUSEUM E NATURAL HISTORY

Center for Biodiversity and Conservation

Contact: Selen a Ahmed <u>selen a ahmed@montana.edu</u> Associate Professor of Sustainable Food Systems, MSU Sandbox Webinar Series for Higher Education

TEACHING SUSTAINABLE FOOD SYSTEMS IN OUR TIMES







Speaker: Sweeney Windchief

Associate Professor, Department of Education, Montana State University

This webinar will focus on Indigenous methodologies and knowledge transmission in order to reflect on cultural nuances and cultural complexity. Professor Sweeney will share strategies on implementing self-reflection and story as ways to improve equity, diversity, and inclusion in our classrooms and programs. We will engage in discussion on cultural protocol and positionality with examples from tribal and rural contexts.

Job Opportunities

American Farmland Trust

Land Use Researcher

American Farmland Trust is looking to hire a land use researcher to join the research team at American Farmland Trust. Exciting research is happening, including projecting the effects of development and climate change on ag land in 2040.

American Farmland Trust is looking for someone with strong geospatial research skills, ideally with experience working on land use at the rural-urban interface. The position is fully remote, so it's very flexible and covid-friendly.

Please visit the website to review detailed information regarding the position and application process.

Opportunities for Graduate Students

National

Society for the Anthropology of Food and Nutrition Student Research and Writing Awards

The Society for the Anthropology of Food and Nutrition has 3 awards for <u>undergrad</u> and <u>grad students</u> who have researched and written about food and nutrition and a variety of related issues. These awards are for completed research and for new and ongoing projects, so please consider applying, if you are a student!

Deadline September 18, 2020

Visit the awards page for additional information.

Climate Assessment for the Southwest (CLIMAS)

2021 Environment & Society Graduate Fellows Program

<u>Climate Assessment for the Southwest</u> (CLIMAS) is currently accepting applications for the 2021 Environment & Society Graduate Fellows Program. The fellowship

provides support for currently enrolled University of Arizona graduate students from any degree-granting program whose work is focused collaborative environmental research.

Deadline October 26, 2020

Please read the flyer below and visit the website for additional information and application details.

2021 ENVIRONMENT & SOCIETY FELLOWSHIP

Four \$4,750 graduate student fellowships are available for collaborative environmental research projects

Fellowship projects:

- are open to any field of study
- connect environmental & societal issues
- are collaborative
- occur anywhere in the world
- take place from January December 2021

APPLICATIONS DUE OCTOBER 26, 2020

INFORMATION AND APPLICATION:

URL: climas.arizona.edu/education/fellowship-program Email: Gigi Owen / gigi@arizona.edu Scan the QR code below:







International

Coventry University

Moving Beyond Food Waste-Based Solidarity Kitchens in Time of Crisis: the Role of Agroecology-Based Community Kitchens in Building Community Resourcefulness

Coventry University (CU) is inviting applications from suitably-qualified graduates for a fully-funded PhD studentship opportunity, working on the topic of community kitchens.

This project focusses on how to turn the energy, sensitivity and organisational capacity of grassroots communities currently engaged in community kitchens into building blocks of new community-based food systems, where the production of food is rooted in broader networks of soil carers and agroecological food producers in urban and peri-urban contexts.

Deadline October 15, 2020

<u>Please visit the webiste to review detailed information regarding the project.</u>

Stockholm Environment Institute, Asia

Postdoctoral Research Fellow on Agroecological Transitions and Safe Food Systems

SEI Asia is looking for a Postdoctoral Research Fellow that will support the project and case study teams in identifying the most appropriate approaches to analyze and evaluate socio-ecological impacts of agroecological interventions in terms of inclusive and safe food systems.

Please visit our website to review detailed information regarding the position.

Gender & History Special Issue on Food and Sovereignty

Gender & History is an international journal for research and writing on the history of femininity, masculinity and gender relations. This Call for Proposals is aimed at scholars studying any country or region, and any temporal period, including the classical, medieval, early modern, modern and contemporary periods.

This Special Issue will examine the ways that the expansive categories of food, gender and sovereignty have intersected over time, shaped by each other and by specific historical circumstances.

Deadline September 30, 2020

Please review the Call for Proposals for detailed information.

Send Us Your News!

Do you have a piece of news you would like to circulate on the CRFS newsletter?

Do you have a new book out? Won an award? Recently wrote a public-facing essay, an op-ed, or appeared in an interview? We'd love to share your news and keep our network informed of each other's successes, recent work, and/or initiatives. Please send your news items for inclusion in our newsletters to our Assistant

Director, Laurel Bellante.

Please visit the <u>Food Studies Website</u> for more information about the Bachelor of Arts in Food Studies.

Please visit the <u>Nutrition and Food Systems Website</u> for more information about the Bachelor of Science in Nutrition and Food Systems.