



THE UNIVERSITY OF ARIZONA  
COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES

## Center for Regional Food Studies

### CRFS 2021-2023 Theme



Right to Farm: How do we think about and support the right to farm as we face ongoing global environmental change and dispossession of farmers from their land, seeds, resources such as water, and ability to achieve a living wage and just livelihood?

Right to Food: How do we transform food into a public good like universal k-12 education so that people – rather than transnational corporations and market forces – control food and food systems? How do we hold governments – not individuals – accountable for the wellbeing of the people?

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### CRFS Events

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# Critical Approaches to Food-Climate-Migration Nexus: A Roundtable Discussion

**When:** Wednesday, May 4, 2022 7AM PST/10AM EST/3PM CET

**Where:** Via [Zoom](#)

In this roundtable, we discuss how today's global human displacement has been exacerbated by proliferating food and climate crises that trace to and articulate with deeply entrenched structural inequalities. Panelists on this roundtable will share critical perspectives from their ongoing research while also addressing the possibilities for social and environmental justice. This roundtable is part of a long-term project of building a transnational and interdisciplinary network on the Food-Climate-Migration nexus.

## Critical Approaches to the Food-Climate-Migration Nexus: A Roundtable Discussion

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When: May 4, 2022, 6AM PST/9AM EST/3PM CET

Where: via Zoom

Register using the link or QR code:

<https://apps.eui.eu/EventRegistration/?eventId=548566>



**Estelí Jiménez-Soto** is an Assistant Professor in the Nutrition and Food Studies Department at Syracuse University. Her work examines socio-ecological dynamics at the intersection of agriculture, food, and the environment. She is broadly interested in how the industrialization of agriculture and global environmental change impact social and ecological communities in agricultural landscapes. She is trained in agroecology and has done research around species interactions, biological pest control, labor migration, and political ecology in Latin America and the United States, where she has worked in coffee agroforestry systems and strawberry fields. She is interested in pushing disciplinary boundaries and building alliances with scholars, farmers, students, and social movements to foster a more sustainable and just food system.

**Lisa Kelley** is an Assistant Professor of Geography and Environmental Sciences at the University of Colorado, Denver whose work integrates critical human geography and geospatial science to understand the interrelations between ongoing agrarian, climate, and mobility transformations. Lisa received a PhD in 2017 from UC Berkeley's Department of Environmental Science, Policy & Management and holds a BA in Ecology & Evolutionary Biology from Princeton University. She serves as an affiliate faculty at the University of Hawai'i, Mānoa, on the advisory board of a Critical Physical Geography book series, and as a member of the Pandemic Research for the People's Agroecologies Working Group. Current projects examine how large-scale land enclosures and climate changes inform changing agrarian labor and mobility relations in Hawai'i, Indonesia, and Nicaragua, portions of which are now published in *Annals of the American Association of Geographers*, *World Development*, the *Journal of Rural Studies* and *Ecology and Society*.

**Michel Pimbert** is Professor of Agroecology and Food Politics at Coventry University and the Director of the Centre for Agroecology, Water and Resilience in the UK. An agricultural ecologist by training, he previously worked at the UK-based International Institute for Environment and Development (IIED), the International Crops Research Institute for the Semi Arid Tropics (ICRISAT) in India, the University François Rabelais de Tours in France, and the World Wide Fund for Nature in Switzerland. He has been a board member of several international organizations working on food sovereignty, sustainable agriculture, environmental conservation, and human rights. From 2013 to 2017 he was a member of the High Level Panel of Experts on Food Security and Nutrition (HLPE) of the Committee on World Food Security (CFS) at the UN Food and Agriculture Organization. His research interests include agroecology and food sovereignty; the political ecology of biodiversity and natural resource management; participatory action research methodologies; and deliberative democratic processes.

**Annie Shattuck** is an Assistant Professor in the Department of Geography and the Sustainable Food Systems Science Initiative at Indiana University. Her research uses political economy and science studies to study agrarian change and rural health in Southeast Asia and the United States. Her recent work looks at the changed global pesticide complex and its effects on bodies, environments and global production networks, as well as the relationship between ecological change, agrarian livelihoods and migration. Dr. Shattuck is a co-editor of *The Journal of Peasant Studies*, an international journal of rural development and politics. She received her PhD in Geography from the University of California, Berkeley. She is the co-author of *The Politics of Food Sovereignty: Concept, Practice and Social Movements*.

**Moderator: Megan A. Carney**, Director of the Center for Regional Food Studies and Associate Professor of Anthropology, University of Arizona



COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES  
**Center for Regional  
Food Studies**



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## CRFS News

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## Call for Applications: CRFS Student Research Awards

## Applications due Friday, May 13th, 2022

### Description

The UA Center for Regional Food Studies (CRFS) is offering up to 3 awards of \$500 to any UA graduate or undergraduate student in support of food-related research or educational activities over the summer 2022. Funds can be used to cover tuition costs or other expenses related to the successful completion of planned academic work related to food during summer 2022.

### If awarded funding, recipients will be expected to:

- File a 1-page summary describing how the funds helped to support your academic goals and/or research.
- Share a 15–20-minute oral presentation at a CRFS event in the fall semester 2022.

### Eligibility

UA students from all departments, disciplines and backgrounds are encouraged to apply.

### How to apply

Please submit the following as one PDF to assistant director, Dr. Laurel Bellante, by email at: [bellante@email.arizona.edu](mailto:bellante@email.arizona.edu) (link sends e-mail) by May 13th, 2022.

- Basic information, including full name; mailing address; phone number; email address; UA Net ID and student ID number
- A current resume or CV
- A one-page essay briefly describing how funding will support your educational goals and/or research.

Please describe what research, projects, and/or coursework is planned and how financial support will be used to enable those activities. Financial need will be taken into consideration in the review of applications. In your essay, please articulate how your current research or program of study aligns with the mission and goals of CRFS (see our website: <https://crfs.arizona.edu/>)

### Notification process

Candidates who apply will be notified by June 1st and funds will be disbursed within 6 weeks of award notification.

Please direct any questions to CRFS Assistant Director, Dr. Laurel Bellante, at [bellante@email.arizona.edu](mailto:bellante@email.arizona.edu) (link sends e-mail)

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## Call for Submissions

Envisioning the future of food and farming in southern Arizona  
The Center for Regional Food Studies  
The University of Arizona

**Call for submissions** opens April 1, 2022 with rolling deadline  
**Final submission deadline:** November 1, 2023

*Share your visions for the future of food and farming in southern Arizona!*

**Description:**

For the 2022-23 iteration of the *State of the Tucson's Food Systems Report*, the UA Center for Regional Food Studies (CRFS) is curating a multimedia storytelling project to explore visions for a more sustainable, just, and vibrant food system in southern Arizona. We invite you to submit your stories and vision.

Questions we are exploring for this project include: What are your visions for the future of food and farming in southern Arizona? How do food traditions, heritage, and family stories shape your ideas for the future of food in this region? In the context of global climate change, urban development, and struggles for food sovereignty, how do food stories and practices provide hope and direction for the future? How can we build community and coalitions for change to work together towards more just futures? What role should food play in the economic development of our region?

Submissions will be collected and curated into a public storytelling project that explores visions for the future of food and farming in southern Arizona. Accepted submissions will be shared first online through the CRFS blog, then later in print and in the form of a podcast as part of the *2022-2023 State of the Tucson Food System Report* to be released in December of 2023.

This storytelling project will also inform our approach to a teach-in (combining workshops, skill-sharing, and community conversations) and participatory action research about these topics in 2022-23.

Topics of engagement and storytelling might include (but are not limited to):

- Food heritage and how to keep it alive
- Climate change and climate adaptation
- Food and economic development
- Food justice and food sovereignty
- Just livelihoods for food system workers
- Youth and food
- Building community through food and farming

- Visions for technology, development, research, and/or collaboration
- The right to food and/or the right to farm

### **Who can submit a story or vision?**

- Anyone can submit a story or vision regardless of their gender, age, profession, citizenship status, etc.
- Submissions can be from individuals or groups

### **Submission Format:**

We invite you to share your visions about any of these topics as they relate to your community and/or the food-related work you do in southern Arizona. Submissions can be in any of the following formats:

- a short story, essay or statement describing your vision (maximum 500 words)
- audio recordings describing your vision (maximum 3.5 minutes)
- brief interviews (these can be completed upon request by CRFS staff)
- visual art (photography, drawings, paintings, etc.)

Please include your full name(s), contact information, and brief biography (50-100 words) with your submission.

**Note:** CRFS staff can assist with the recording of your submission if needed. We are also happy to collect your contribution through an interview. Please reach out to us to discuss how we can help.

Those with accepted submissions will be provided a modest honorarium and invited to participate in a community celebration of the complete project in December 2023.

**Submissions will be accepted on a rolling deadline.**

**Final submission deadline:** November 1, 2023

**Email expressions of interest or submissions to CRFS assistant director,** Laurel Bellante: [bellante@arizona.edu](mailto:bellante@arizona.edu).

**For questions, concerns, or to learn more about the project,** please contact CRFS director, Megan Carney, at [mcarney@arizona.edu](mailto:mcarney@arizona.edu).

For more information about the Center for Regional Food Studies, visit: <https://crfs.arizona.edu/>.

## Convocatoria:

Imaginando el futuro de los alimentos y la agricultura en el sur de Arizona  
Center for Regional Food Studies (CRFS)  
Universidad de Arizona

**Apertura de convocatoria:** 1 de abril, 2022

**Fecha límite definitiva:** 1 de noviembre, 2023

*¡Comparte tu visión del futuro de los alimentos  
y la agricultura en el sur de Arizona!*

### Descripción:

Con motivo del *Reporte del Estado de los Sistemas Alimentarios de Tucson 2022-2023*, el Centro de Estudios Alimentarios Regionales de la Universidad de Arizona está organizando una colección de narrativas multimedia para explorar distintas visiones de sistemas alimentarios más sustentables, justos y dinámicos en el sur de Arizona. Te invitamos a presentar tu visión e historias.

Las preguntas por explorar en este proyecto incluyen: ¿Cuáles son tus visiones para el futuro de los alimentos y la agricultura en el sur de Arizona? ¿Cómo es que las tradiciones culinarias, tu patrimonio e historias familiares definen tu visión del futuro de los alimentos en esta región? En el contexto del cambio climático global, el desarrollo urbano y la lucha por la soberanía alimentaria ¿de qué manera te dan esperanza y una dirección a futuro las prácticas alimentarias e historias alrededor de ellas? ¿Cómo podemos construir comunidades y alianzas de cambio para trabajar por futuros más justos? ¿Qué papel deberían jugar los alimentos en el desarrollo económico de nuestra región?

Los materiales seleccionados serán recopilados y presentados en una colección de narrativas comunitarias que explora las visiones del futuro de los alimentos y la agricultura en el sur de Arizona. Las propuestas que sean aceptadas se compartirán primero en línea a través del blog del Centro, luego en formato impreso y en un podcast que formará parte del *Reporte del Estado de los Sistemas Alimentarios de Tucson 2022-2023*, presentado en diciembre 2023.

Este proyecto de narrativas también orientará nuestro enfoque educativo y de investigación-acción participativa (una combinación de talleres, intercambio de habilidades, y conversaciones comunitarias) alrededor de estos temas en 2022-23.

Los temas de participación y narrativa incluyen (pero no están limitados a):

- Patrimonio alimentario y cómo mantenerlo vivo
- Cambio climático y adaptación climática
- Desarrollo alimentario y económico
- Justicia y soberanía alimentarias
- Vivienda justa para trabajadores del sistema alimentario
- Juventud y alimentos
- Construcción comunitaria desde la alimentación y la agricultura
- Visiones de tecnología, desarrollo, investigación y/o colaboración
- El derecho a la alimentación y/o el derecho de cultivar

### **¿Quien puede enviar una propuesta?:**

- Cualquier persona puede mandar su propuesta sin importar género, edad, profesión, estatus migratorio, etc.
- Propuestas pueden ser de parte de individuos o grupos

### **Formato de presentaciones:**

Te invitamos a compartir tu visión sobre cualquiera de estos temas en la medida en que se relacionan con tu comunidad y/o con tu trabajo con los alimentos en el sur de Arizona. Las presentaciones pueden ser en cualquiera de los siguientes formatos:

- Historia corta, ensayo o una declaración que describa tu visión (máximo 500 palabras)
- Grabaciones de audio describiendo tu visión (máximo 3.5 minutos)
- Entrevistas cortas (pueden ser completadas a solicitud del personal de CRFS)
- Arte visual (fotografía, dibujos, pintura, etc.)

Favor de enviar junto con su presentación: nombre(s), información de contacto, biografía corta (50-100 palabras).

**Nota:** El personal de CRFS puede asistir en la grabación de presentaciones si es necesario. También estamos dispuestos incluir su participación a través de una entrevista. Por favor contáctenos para discutir cómo podemos ayudar.

Aquellas personas cuyas presentaciones sean aceptadas recibirán un honorario modesto y podrán participar en una celebración comunitaria al concluir el proyecto en diciembre 2023.

**Las presentaciones serán recibidas y evaluadas hasta llenarse el cupo.**



**Fecha límite definitiva:** 1 de noviembre, 2023

**Puede expresar su interés o mandar su presentación a la subdirectora del CRFS, Laurel Bellante:** [bellante@arizona.edu](mailto:bellante@arizona.edu)

**Para preguntas, inquietudes o para aprender más del proyecto,** por favor contacte a la directora del CRFS, Megan Carney, at [mcarney@arizona.edu](mailto:mcarney@arizona.edu).

Para más información sobre el Centro de Estudios Alimentarios Regionales, visite: <https://crfs.arizona.edu/>.

Southwest Folklife Alliance es un colaborador comunitario en este proyecto.

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## **Nutrire CoLab Episode 8: Cold Chains and Care with Professor Hi'ilei Hobart**

In this episode, Jessica Hardin interviews Hi'ilei Julia Hobart about her forthcoming book, *Cooling the Tropics: Ice, Indigeneity, and Hawaiian Refreshment* (Duke University Press), a book that explores the intertwined histories of cold chains and cold refreshment as they are brought to bear on Native Hawaiian dispossession. Hi'ilei and Jessica discuss research methods, finding projects that call us, and the colonial body politics of pleasure.

Episode is now available on [SoundCloud](#).



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# Two New Health and Wellness Resources to Support Communities of Color in Arizona

*By: Desiree Hammond, Program Manager, The Dunbar Pavillion*

The Dunbar Wellness Project is a collaboration between the Dunbar Coalition, El Rio Health Center, the Coalition for African American Health and Wellness, and the UA Center for Regional Food Studies. In 2019, the Dunbar Pavilion, along with its collaborative partners, received a seed grant from the Agnese Nelms Haury Foundation to design, implement, and evaluate a two-year health and wellness education project and to create spaces that center Black health and wellness.

To read the full post visit the Center for Regional Food Studies [website](#).

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## Local Events

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### Meet Felicia Coctzin Ruiz

**When:** Wednesday, April 13th from 1:00-2:00pm MST.

[The Read it and Eat: Good Food Book Club](#) is excited to announce that Felicia Cocotzin Ruiz, Kitchen Curandera and Author of our first book club reading: ***Earth Medicines: Ancestral Wisdom, Healing Recipes, and Wellness Rituals from a Curandera***, will be our guest speaker for a live virtual book discussion and Q&A on Wednesday, April 13th from 1:00-2:00pm MST. Join us for this special event - even if you haven't yet read the book!

For more information click [here](#).

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## Living with the Land, Part 2: Food in the Desert

**When:** April 16, and April 23. See individual session information for details.

Featuring active practitioners, thought leaders, and experts in fields from permaculture to rainwater harvesting to indigenous agriculture and more, this series is designed to re-examine and expand our understanding of what it means to live sustainably on and with the land. Several of the speakers are also involved with supporting the revitalization of the agricultural program at Arcosanti itself.

**What:** “Living with the Land, Part II: Food in the Desert” is The Cosanti Foundation’s 2022 Spring Speaker Series.

**Where:** All sessions take place live at [Arcosanti](#) on the dates indicated.

**Program Cost:** Free! There is no cost to attend these sessions.

**Registration:** [Sign up for any or all of the sessions here](#), and don’t forget to follow us on [Facebook](#), [Instagram](#), and [LinkedIn](#), too!

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## Oaxacan Mezcal in Global Craft Economy

**When:** April 26th 6PM

**Register:** [statemuseum.arizona.edu/events](https://statemuseum.arizona.edu/events)

This presentation explores Oaxacan mezcal as a newcomer to the global market. Not only is mezcal Oaxaca’s fastest-growing rural industry, it connects the region to an emergent network of producers, brokers, and consumers across the U.S.- Mexico border and beyond. Mezcal may be joining more well-known foods of Mexican origin commonplace in U.S. markets (corn, chile, chocolate), but its popularity is distinctly tied to the creation of a new class of global food consumers who prize mezcal as craft within the artisanal food movement; at the same time, its growing popularity is spurring questions about the sustainability of the industry.

Dr. Ronda Brulotte is the author of *Between Art and Artifact: Archaeological Replicas and Cultural Production in Oaxaca, Mexico* (University of Texas Press 2012) and co-editor of *Edible Identities: Food as Cultural Heritage* (Routledge 2014).

Click [here](#) to register.

# OAXACAN MEZCAL IN THE GLOBAL CRAFT ECONOMY

Dr. Ronda Brulotte  
University of New Mexico

April 26 | 6:00 PM | AZ time  
Register: [statemuseum.arizona.edu/events](https://statemuseum.arizona.edu/events)



Judith Romero, photographer

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THE UNIVERSITY OF ARIZONA

**ARIZONA  
STATE MUSEUM**

Grades K-12 teachers can earn professional development hours for attending. Zoom pre-registration is required. Questions? contact: [falk@arizona.edu](mailto:falk@arizona.edu)

A FREE Zoom Talk Series in conjunction with Arizona State Museum's exhibit, *Wrapped in Color: Legacies of the Mexican Sarape* on display August 2021– July 2022

**May 10** **ZOOM TALK | FREE** | Pre-registration required  
*The Making of Oaxacalifornia as Seen through Expressive Cultural Forms of Second Generation Oaxacan Youth*, Dr. Xóchitl Chavez, assistant professor, Department of Music, University of California, Riverside

**May 20–22** **TRAVEL TOUR** | Pre-registration required  
*Visit Oaxaca in Southern California*, with Porfirio Gutiérrez

## Pueblo del Maíz

**When:** May 5-8, 2022

Plain and simple, Pueblos Del Maíz pays tribute to the important role maize (corn) has played in Southern Arizona's food heritage for thousands of years. The festival extends into multiple venues across Tucson, too — **Hotel Congress**, **Fox Tucson Theatre**, **Mission Garden**, **San Xavier Co-op Farm**, and more.

For more information click [here](#).

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## Other Events

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### **Listen Up! Understanding Food Justice and Environmental Justice Through Music**

**When:** Thursday, April 14th 6-7:30 (EDT)

Communicating through music can strengthen and uplift food and environmental justice practice that is diverse in terms of epistemology, representation, and mode. Music can offer references that may speak to specific and diverse audiences, and opens the door for deeper understandings of inequity and justice in ways that step away from Eurocentric insistence on linear and written communication to teach, exchange knowledge, or debate. This multimedia event brings together four leading and inspiring thinkers, activists, and artists who connect food or environmental justice with music through their work in a panel discussion accompanied by musical samples and audience questions.

Register [here](#).

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### **Building Beyond Nice Racism: Catalyzing Institutional Change in the Food System**

**When:** April 26th and May 24th

This virtual learning series in 2022 is open to student, faculty, organizational, agency, and community leaders who are seeking a deeper understanding of structural and institutional racism in our food system. The series is designed to provide a pathway to action to help dismantle the attitudes, practices, and structures that hold racism in place as a step towards creating a more equitable food system that works for everyone.

More information on the flyer below or visit the Virginia Tech Center for Food Systems [website](#).





**THE RACIAL EQUITY IN  
AGRICULTURE LAB (R.E.A.L.)  
PRESENTS**

# **BUILDING BEYOND NICE RACISM: CATALYZING INSTITUTIONAL CHANGE IN THE FOOD SYSTEM**

This virtual learning series in 2022 is open to student, faculty, organizational, agency, and community leaders who are seeking a deeper understanding of structural and institutional racism in our food system. The series is designed to provide a pathway to action to help dismantle the attitudes, practices, and structures that hold racism in place as a step towards creating a more equitable food system that works for everyone.

This five-part series runs January-May 2022 and will include two-hour sessions from 10:00-12:00 ET on the following dates:

- January 25
- February 22
- March 22
- April 26
- May 24

Please visit our website for more information about registration and cost. Registration is requested by January 20, 2022.

<https://tinyurl.com/REAL2>

*Virginia Tech is an equal opportunity/affirmative action institution. If you are a person with a disability and desire an accommodation, please contact the Katie Trozzo at [ketrozzo@vt.edu](mailto:ketrozzo@vt.edu) or 540-231-4582 at least 10 days prior to the event.*



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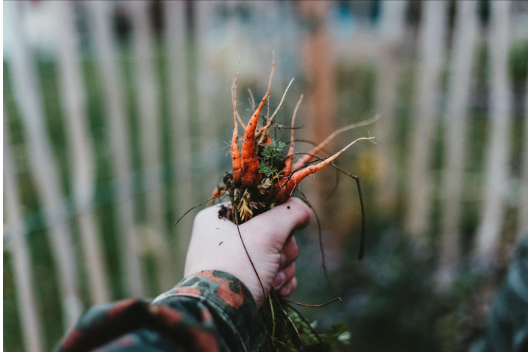
CENTER FOR FOOD SYSTEMS  
AND COMMUNITY TRANSFORMATION

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## **Opportunities for Undergraduates**

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### **FOOD 393 Summer Internship Opportunities**



Are you looking to earn academic credit this spring while also acquiring new life experiences and job skills? Consider applying for one of these internship opportunities (FOOD393)

- **Local First Arizona** - Local First Arizona Foundation (LFA) is a non-profit organization that is building opportunities in Arizona. LFA is an award-winning organization focused on community and economic development throughout the state in order to build self-sufficient, healthy, and prosperous communities.
- **UA Garden Kitchen** - The Garden Kitchen, located in the heart of South Tucson, is a seed-to-table nutrition education program of the University of Arizona's Pima County Cooperative Extension.
- **Mission Gardens** - Mission Garden is an ancient agricultural site, farmed continuously for more than 4,000 years. Today it is an agricultural heritage museum interpreting and celebrating the multicultural history of Tucson through a series of Timeline Gardens.
- **Pivot Produce** - Pivot is a produce distribution/warehousing company which sources produce from southern Arizona small scale farms to restaurants and consumers in the Tucson area.
- **Iskashitaa Refugee Network** - Iskashitaa Refugee Network creates opportunities to integrate UN refugees into the Southern Arizona community while educating the public, strengthening the local food system, reducing local food waste, and increasing food security. The network focuses on harvesting and gleaning food from local sources and backyard gardens that would otherwise go to waste.

FMI and to apply, please visit: <https://foodstudies.arizona.edu/internships>

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## Opportunities for Graduate Students

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**Graduate Assistantship in Food Systems at the  
University of New Hampshire**

**Deadlines:** January 15, 2022, for ANFS programs and May 15, 2022, for the NRES PhD program

The **University of New Hampshire** is looking for a highly motivated graduate student to join my [food systems lab](#) at UNH for a fully funded graduate training opportunity. The student will play an important role in assisting with lab research projects to 1) advance the development of values-based food aggregation and marketing models that reduce barriers for farmers and consumers and prioritize resilience, environmental sustainability, food justice, and racial and LGBTQ+ equity, and 2) identify and address logistical, policy, and identity-based barriers and opportunities for wider public engagement with local and regional food systems. The ideal candidate for the position will thrive in a collaborative setting that brings together researchers from diverse fields, extension educators, nonprofit partners, farmers, and other food systems stakeholders.

**To apply:** Interested applicants should contact Dr. Analena Bruce (Analena.bruce@unh.edu) as soon as possible to discuss their interests in advance of applying for the graduate program (deadlines: January 15, 2022, for ANFS programs and May 15, 2022, for the NRES PhD program). Please include the following information in your message: 1) your interest in the position, 2) your goals for pursuing a graduate degree, 3) why you think this program may be a good fit for your professional goals and research interests, and 4) relevant experience and skills that qualify you for the position. Please attach a CV or resume to your message.

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## Postdoctoral Opportunities

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### Postdoctoral Fellow - The Periodic Table of Food Initiative

**Application deadline:** April 13, 2022

The Periodic Table of Food Initiative (PTFI) is recruiting a Post-Doctoral Fellow to lead a global landscape assessment on food composition needs and opportunities. The selected candidate will join a multidisciplinary team led by CIAT-CGIAR, American Heart Association, and Verso Biosciences along with a global network of PTFI Centers of Excellence and National Labs.

For more information click [here](#).

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# Job Opportunities

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## Garden Kitchen is hiring

Join [The Garden Kitchen](#) team! This position is full time, benefits eligible and will be working specifically within the Pascua Yaqui community as well as with additional Native American partners throughout Pima County. We work to create policy, systems, and environmental changes within the areas of physical activity, nutrition, and gardening with the community. Ideally, we will find someone that

- Is connected to these communities (not necessarily professionally)
- Has some experience in one of the following: social work/nutrition/public health/community work
- Bilingual in English and Spanish, spoken and written (preferred but not required)

For questions, please contact Jenn Parlin at [jparlin@arizona.edu](mailto:jparlin@arizona.edu). For the full description and to apply click [here](#).

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## City Planning and Development Services is hiring EDI Fellow

City of Tucson Planning and Development Services will be hiring an EDI (Equity, Diversity, and Inclusion) Fellow for this summer. It is 40 hours/week for 12 weeks (June-August), with decent pay and health coverage. The selected individual will be assisting PDSD in developing a framework for how equity can be incorporated into the selection and implementation of building and land use codes to improve climate resilience in Tucson. This fellowship is being funded in partnership with the Urban Sustainability Directors' Network (USDN).

For more information please visit their [website](#).

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## UA Campus Pantry

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### Please Remember to Support our Campus Pantry

The mission of the UA Campus Pantry is to alleviate hunger in the UA Wildcat community by providing food assistance to those in need. On average, 1 in 3 college

students experience food insecurity at some point in their academic career. The Campus Pantry helps to reduce this statistic by providing supplemental groceries to students in need. In addition, food insecurity looks different for all students. Sometimes it can be a lack of access to transportation, lack of financial resources or simply not having enough or nutritious foods.

**For more information, including how to donate, please visit the [Campus Pantry](#) website.**

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## 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. **Send your news items for inclusion in our newsletters to Center for Regional Food Studies Assistant Director, [Laurel Bellante](#).**

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## CRFS Blog Submissions

The CRFS blog aims to highlight the diversity of teaching, research, and service happening around food within our 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/or interviews. **Submit your ideas or questions to Center for Regional Food Studies Assistant Director, [Laurel Bellante](#).**

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## CRFS Past Events

**UC Basic Needs Initiative** workshop was presented by Tim Galarneau and Suzanna Martinez from UC's Basic Needs Initiative and was held on Friday, September 24, 2021. Watch the full workshop [here](#).

**Book Talk with Dr. Pascale Joassart-Marcelli** to discuss her book, *The \$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification* took place on Friday, November 12, 2021. Watch the full talk [here](#).

**Impact Earth Podcast: Food Systems: Pandemics, Equity and the Future:** Listen to Center for Regional Food Studies Assistant Director, Laurel

Bellante, and Gigi Owen (CLIMAS) in the episode: [Food Systems: Pandemics, Equity and the Future](#) now streaming on Spotify and all major podcast platforms.

### **W.A. Franke Honors College Speaker Series 'Big Ideas, Grand**

**Challenges"** Center for Regional Food Studies Assistant Director, Laurel

Bellante spoke on the panel, "The Future of Food Production," alongside Viraj Puri (Gotham Greens) and Dionne Washington (Project Roots, Phoenix) on January 26th. Watch the recording [here](#).

**Whose food systems matter? The Story of Manoomin (wild rice)** presented by Dr. Marie Schaefer on February 25, 2022, joined by panelists Sterling Johnson, Farm Manager and Farm Mentor, Ajo Sustainable Agriculture and Michael Kotutwa Johnson Ph.D., Former Program Officer, Native American Agriculture Fund. Watch the full recording [here](#).

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## **2020-21 State of the Tucson Food System Report**

If you missed the launch event of the 2020-21 State of the Tucson Food System report, you can now watch the recording of the event [here](#), or by clicking on the below *STFS Video* button.

This year's report assesses the impacts of the COVID-19 pandemic in Southern Arizona. Click [here](#) or below, on the *System Report* button, to read the full report. The Executive Summary of the State of the Tucson Food System Report can be viewed [here](#), or by clicking on the below *Executive Summary* button.

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**STFS Video**

**System Report**

**Executive Summary**

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Please visit the [Food Studies Website](#) for more information about

Please visit the [Nutrition and Food Systems Website](#) for more

the Bachelor of Arts in Food Studies.

information about the Bachelor of  
Science in Nutrition and Food  
Systems.

