

# **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?

# **CRFS Events**

### Black Farmers and Legacy Foods as Community Wealth

Featuring: Gail Myers, P.hD., Co-founder Farms to Grow, Inc

#### When: Friday, April 8th 3:30-5:00 PM PST Where: Via Zoom

Since the Civil War, African American agrarians have been constrained by various power structures. Following emancipation, most Black families were sharecroppers or tenant farmers with restricted social, political, and economic mobility. Nonetheless, in 1910, 920,000 Black families managed to own or partly own 12 million acres of farmland and farm over 16 million acres. How did these families, who 50 years prior were enslaved, develop these farming communities?

In this talk, Dr. Gail Myers explores the key factors for the growth and endurance of Black farming communities, including rural connectedness, maintenance of agrarian traditions, and the planting of legacy foods such as okra, purple hull peas, butter beans, sweet potatoes, and greens. Despite facing tremendous barriers, Black farmers created legacies of wealth through food, community support, and mutual accountability.

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Friday, April 8<sup>th</sup> 3:30-4:30 PM MST Via Zoom Please register using the QR code or follow the link: <u>https://arizona.zoom.us/meeting/register/tZUud-</u> GqqzwuHtwT1Q7RXs\_91kfhztH6McZM.





Gail Myers, Ph.D., is a cultural anthropologist with a doctorate from Ohio State University. In 2004, Dr. Myers cofounded Farms to Grow, Inc. in Oakland, CA to work in partnership with African American farmers and ranchers and other under-resourced producers. In her many roles, Dr. Myers advocates for, researches and writes about African American Farming. She is passionate about the legacy of Black farmers, Black agrarian material culture, and racial justice. In 2018, Dr. Myers received the Advocate for Social Justice Award "Justie" from the Eco-Farm Association. She is currently finishing a documentary/multi-media project, "Rhythms of the Land," www.rhythmsoftheland.com, which will be screened in 2022



COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES Center for Regional Food Studies





THE UNIVERSITY OF ARIZONA COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES School of Anthropology



THE UNIVERSITY OF ANZONA COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES School of Geography, Development & Environment

## **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 <u>here</u>.

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 <u>here</u>.

#### 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) talk about Food Systems: Pandemics, Equity, and the Future on the Impact Earth podcast. The episode: <u>Food Systems:</u> <u>Pandemics, Equity and the Future</u> is 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. The recording of this event is now posted. Watch the recording <u>here</u>.

# **CRFS Blog**

## 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.

# **CRFS News**

## Nutrire CoLab Episode 6: Interview with Prof Lauren Carruth about her new book Love and

### Liberation

In this episode, Emily Mendenhall interviews medical anthropologist Lauren Carruth about her decades of work in the Somali Region of Ethiopia. First working with United Nations food programs, Carruth describes how she traveled around the country working on medical and humanitarian aid. When she focused on Ethiopia's Somali Region, she was a graduate student in anthropology and spent extended periods working on multi-sited ethnography of humanitarian projects concerning issues of displacement, crisis, nutrition, and infection. It wasn't until later, when she was rethinking her decades of work in the region via dominant humanitarian constructs and local definitions of samafal -- a local term for caring for others -- did the book project take shape. She describes how this project illuminated the complexities through which love and liberation get revealed in the everyday work of local humanitarian laborers.

Episode is now available on Spotify.



## 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 <u>here</u>, 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 <u>here</u> 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 <u>here</u>, or by clicking on the below *Executive Summary* button.



# **Local Events**

## UNAM Event: Food as a Site of Solidarity and Social Reproduction in the Context of Displacement

When: March 30th 11:00 AM - 1 PM

Where: youtube.com/alimentacionysustentabilidad

Center for Regional Food Studies Director, Megan Carney will join several other scholars and the talk will focus on food, gender, and urbanization. For more information see the flyer below.



## Celebrate Arizona's Black Farmers & Food Businesses

Celebrate Arizona's Black farmers and food businesses who are working to create an inclusive, vibrant, and sustainable economy. Support, Donate, and Share our list of Black food entrepreneurs that you can support during Black History Month and all year long!

Click <u>here</u> for a full article and a list of businesses.

## Planting the Seeds for Tomorrow: The Tumamoc Resilience Garden Lecture Series

The <u>Tumamoc Resilience Garden at the base of Tumamoc Hill</u> will be an inspirational setting where the community can have hands-on participation in how to live in the desert in a hotter and drier future. The backbone design allows passive rainwater harvesting to create an environment that supports a <u>wide diversity of arid-adapted food species from the borderlands</u>. The arid borderlands region is home to dozens of species that are the close relatives of many of the core crops species in use today around the world. These seeds represent millennia of adaptive knowledge from the plants and people of our region. The garden space will weave together time and approaches that demonstrate adaptive responses to an extreme environment, all in an inviting community space.

This lecture series will connect you to the concepts, people, and intentions of this new space in our community. Presentations in this series will be available ondemand on this website. Watch or listen at your convenience starting on the date listed for each presentation. Below is a list of lectures.

#### March 16th: O'odham Agriculture

April 20th" Food from the Levan: A Model of Desert Agriculture from Israel May 18th: The Next Generation of Gardeners: the School gardens Project

For more information visit their website.

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

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.

**When:** March 5, March 19, April 16, and April 23. See individual session information for details.

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

**Registration:** <u>Sign up for any or all of the sessions here,</u> and don't forget to follow us on <u>Facebook</u>, <u>Instagram</u>, and <u>LinkedIn</u>, too!

# **Other Events**

## 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.

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 Katle Trozzo at ketrozzo@vt.edu or 540-231-4582 at least 10 days prior to the event.



CENTER FOR FOOD SYSTEMS AND COMMUNITY TRANSFORMATION

## **Other News**

## **Seeds to Grow Grant Opportunity**

Seeds to Grow is an annual funding opportunity made available through Pinnacle Prevention that aims to support Arizona's next generation of farmers. Farming is hard and sometimes just having access to the right infrastructure and tools can make a world of difference for scaling and expanding food production. Through Seeds to Grow we hope to address some of the barriers identified from Arizona's local food producers and continue to foster a more vibrant, sustainable, and equitable food system for Arizona.

#### Application deadline: Friday, March 18, 2022, by 5pm MST

**Available funding:** Pinnacle Prevention is pleased to make available one-time infrastructure and equipment grants of up to <u>\$12,000</u> to Arizona-based farmers and ranchers who identify as new and beginning, limited resource, and Black, Hispanic/Latin@, Indigenous and Native American persons, Asian Americans, and Pacific Islanders, and other Producers of Color. Total available funding for the 2022 Seeds to Grow grant cycle is \$24,000. <u>Pinnacle Prevention anticipates funding up to two (2) projects.</u>

Who's eligible to apply: Food-producing farmers, ranchers, and cooperatives who are residents or whose farms are located in Arizona and/or any of the 22 Arizona tribal communities are invited to apply. Your farm does not need to be a registered business and cooperatives do not need to be official or legal coops to apply. Informal groups of food-producing farmers/ranchers working together are welcome to apply. Priority is considered for new and beginning, limited resource, and Black, Hispanic/Latin@, Indigenous and Native American persons, Asian Americans, and Pacific Islanders, and other Producers of Color (more detail on scoring criteria below).

If you have questions about this opportunity, please email Leo Lopez, thePinnaclePreventionOperationsSupportSpecialist,at <a href="leolopez@pinnacleprevention.org">leolopez@pinnacleprevention.org</a> or 480-275-1003

### New Publication: Desert Foods for a Resilient Future

Without radical changes to food production, desert dwellers face growing food and economic insecurity in a hotter, drier future. Megadroughts supercharged by anthropogenic warming are already testing the adequacy of conventional crops, as well as the health and livelihoods of desert dwellers and farm workers. Continued reliance on large-scale, industrialized agriculture is only exacerbating the problem. Unsustainable practices are stressing dwindling ground water reserves and degrading the very basis of food production. Furthermore, increased dependence on outside resources has left us vulnerable to disruptions in labor, supplies, fuel, and food production.

The Desert Laboratory and the Arizona Institutes for Resilience are leading a multiyear initiative, grounded in the biocultural heritage of Aridamerica, to radically redesign desert food production and help desert communities adapt to accelerating climate change over the next half century. The Aridamerica Food Resilience initiative focuses on creating inclusive and sustainable solutions for local and regional food systems that will promote resilience to compound social and environmental stressors. As major cities around the world consider a hotter, water-scarce future, today's arid lands are our laboratories for future agriculture. To learn more about this project, visit: <u>https://tumamoc.arizona.edu/research/active-researchprojects/aridamerica-food-resilience</u>.

Click <u>here</u> for the Desert Food booklet in English and click <u>here</u> for Spanish.

## Essay Release: The Impact of COVID-19 on Food Access for Alaska Natives

The Indigenous Foods Knowledges Network has been working on the *Impact of COVID-19 on Food Access in Indigenous Communities in the Arctic and U.S. Southwest: A Comparative Landscape Analysis* study (NSF-OPP Award # 2035161) project and we published an <u>essay</u> in in the NOAA's Arctic Report Card.

# **Opportunities for Undergraduates**

### Agroecology Extension (AX) Summer Research Fellowship at University of Vermont

The <u>Agroecology Extension (AX) Summer Research Fellowship</u> is a fully paid research and outreach experience open to undergraduates from across the U.S. It is collaboration between UVM Extension and the Plant and Soil Science Department, and coordinated by the Agroecology and Livelihoods Collaborative on UVM's main campus in Burlington, VT. This work builds on a <u>related effort</u> to engage undergraduates in co-learning through Participatory Action Research.

The AX Fellowship starts May 31, 2022, and runs for 10 weeks, M-F 9am-5pm.

- Students will receive a \$4,000 stipend.
- On-campus housing or a housing allowance is provided.
- Fieldwork will take place on commercial and research farms.

- Project locations are dependent upon mentor's research.
- Personal transportation is preferred but not required.

Applications will be accepted through the <u>UVM Office of Fellowships, Opportunities,</u> and <u>Undergraduate Research (FOUR) Internal Research Funding website</u>.

#### The application deadline is March 4, 2022.

For questions about AX? Contact Scott Lewins (<u>slewins@uvm.edu</u>)

Questions about the application? Contact FOUR (four@uvm.edu)

## **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: <u>https://foodstudies.arizona.edu/internships</u>

## Summer 2022 Internship Stipends

**About:** If eligible and offered an internship position, you will receive financial support from the University for a Summer 2022 internship. Applications are due March 25th click <u>here</u> for more information

#### Financial support includes:

- \$2500 stipend, distributed to your Bursar account in three installments throughout the Summer 2022 session (May 13, June 17, and July 22).
- Option to request 1-credit tuition scholarship, if you would like to do your internship for credit and it is eligible in your academic plan.

#### **Eligibility:**

In order to be eligible for a Summer Internship Stipend, a current University of Arizona undergraduate student must meet the following criteria:

- Have 30 credit hours completed as of February 10, 2022
- Be in good academic standing
- Planning to enroll for Fall 2022 classes\*
- Be a US resident
- Have demonstrated unmet need (determined by the Office of Scholarships and Financial Aid)

\*Student Engagement and Career Development will verify your Fall 2022 enrollment prior to your first stipend disbursement in May.

Have questions about your eligibility? Reach out to the LifeLab team at <a href="https://www.lifelab@email.arizona.edu">https://www.lifelab@email.arizona.edu</a> and we can verify before you start applying.

# **Opportunities for Graduate Students**

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

The **University of New Hampshire** is looking for a highly motivated graduate student to join my <u>food systems lab</u> 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.

# **UA Campus Pantry**

### 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 <u>Campus Pantry</u> website.

## 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.

## **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.

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

