



THE UNIVERSITY OF ARIZONA
COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES

Center for Regional Food Studies

2022-2023 Annual 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?

In this newsletter:

- CRFS affiliates and board luncheon
 - Meet the 'Future of Food and Social Justice' Youth Storytelling Interns and Mentors
 - Volunteer opportunity at Boyce Thompson Arboretum's Flavor of Arizona Festival
 - Local Job Opportunity
 - Undergraduate and Graduate Opportunities
 - Other Opportunities
-

CRFS News

CRFS Upcoming Affiliates and Board Members Luncheon



YOU'RE INVITED TO
CENTER FOR
REGIONAL FOOD
STUDIES

AFFILIATES AND BOARD MEMBERS LUNCHEON

March 22, 2023

12:00PM

Location To Be Announced

[CLICK HERE TO RSVP](#)

Come learn about what CRFS has been up to this year and network with fellow affiliates and board members!

Click [here](#) to RSVP.

Meet Our Interns and Mentors

Interns

Amrita Khalsa is a senior majoring in Food Studies with a minor in Spanish. As a



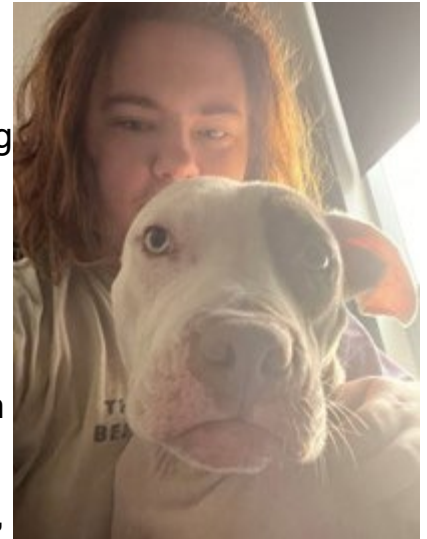
Tucson native and former baker with childhood travel experience, she has grown passionate about food and how it relates to both culture and community in diverse ways. She has channeled this passion into her volunteer work for Iskashitaa

Refugee Network and Mission Gardens, and continues this passion through her Earth Grant internship with Flowers and Bullets in Tucson's

Barrio Centro neighborhood. Amrita is excited for the CRFS food justice writing internship to work alongside food justice mentors and develop her food writing skills to utilize in future career opportunities. She wants to share stories that discuss topics such as food access, food waste, and food sovereignty.

Ander Setterberg

I am currently in my fourth year at UArizona, studying both Veterinary Science and Gender & Women's Studies. Growing up in the midwest, I was surrounded by wheat and corn fields, but also strawberry patches, poison ivy, and apple orchards. There, I learned I have the opposite of a green thumb, but I do have a special understanding with animals. I have spent a little less than half of my life in Arizona. Tucson is the largest town I've lived in, and every day I learn more about its culture and feels like I have a new home. Currently,



I take care of our community members' pets and have a micro-ecosystem to raise mollies. After I graduate veterinary school, I hope to educate others about the livestock industry, focusing on increasing biosecurity in that field.

Cesilia Garcia grew up in Bisbee, Arizona, a small border town. She is a History and Political Science Major with a minor in Adolescent, Community, and Education. She enjoys food history and finding out anything that people ate in the past and how it has



evolved into the food that we know now. She also likes anything dealing with social justice because she is passionate about learning about past struggles and hopefully continuing to help fight against injustices.

This internship has been a combination of all her interests. She also enjoys drawing and being creative when she can. After she graduates, she plans on teaching high school social studies hopefully out of state but not too far away from home. A fun fact about Cesilia is that she has met two Arizona State senators.

Halie Tewa is a sophomore at the University of Arizona. Her major is Nutritional Sciences, and she is on the pre-Physician's Assistant track. She is part of the Hopi tribe and grew up on the Hopi reservation. Her culture and community have been a large part of her life and has shaped her into who she is today. She wants to help encourage food sovereignty among Indigenous communities. She feels it is so important to keep traditional dishes and foods alive. Upon graduating, it has always been her goal to return to the place she has forever called home and help fill the lack of medical professionals in her community.



Juan Sainz was born in Santa Anita, Guadalajara, Jalisco, Mexico. He is about to finish his bachelor's degree in Food Studies with minors in Nutritional Sciences and Food Safety. Food is his biggest hobby, passion, and study topic! As a multicultural person, he feels the need for food to have a cultural component to it which



deepens its meaning to more than just nutrition. As an autistic person, he likes to reflect on ways that neurodivergence can contribute to food activism and food systems in more creative ways. Lastly, he is an avid fan of persimmons as they are not only delicious but they hold a beautiful meaning to him and his family.

Kaleigh Brown is an aspiring filmmaker who grew up in Tucson, Arizona, where she spent time exploring the desert just beyond her backyard. She is currently a senior pursuing a dual major in Film and Television Production and Environmental Studies at the University of Arizona. Upon graduation in the spring, Kaleigh plans on

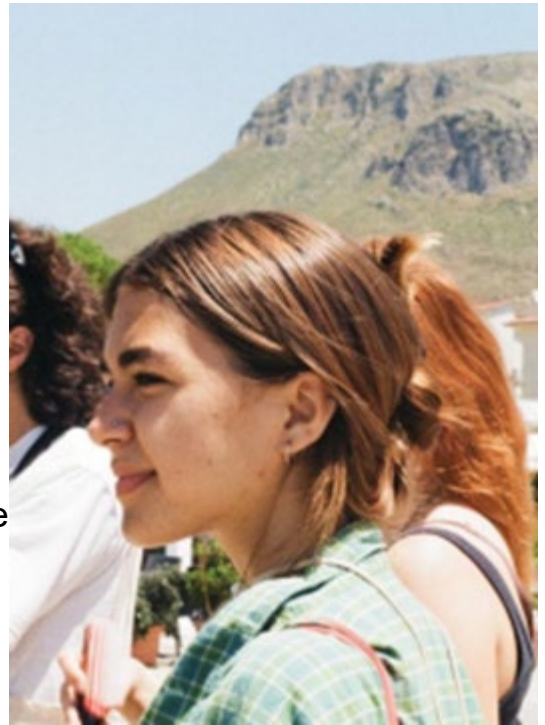


pursuing a career in cinematography. She first became interested in food justice and examining current food systems during her sophomore year of college when she learned about Tucson's own vast food history. During her time as a part of the Food Justice Storytelling cohort, she aims to create visual projects that share the myriad local methods in which anyone can participate in and promote food justice. In her free time, Kaleigh loves watching movies, gardening (and watching seedlings emerge from the soil), knitting, baking vegan goods and rollerskating.

Mila Tomizuka is excited to have the opportunity to work with the Center for Regional Food Studies on the issue of food justice through storytelling. She is currently majoring in Spatial Design and Creative Writing and is interested in creative records of how

humanity constructs meaning through space and place. She sees food as first and foremost a medium for connection with our ecosystem, with our past and future, and with each other. Her interest in food justice stems from a passion for cooking, and a desire to change the conversation around sustainability in food from an individual to a communal responsibility.

Throughout this internship, she hopes to explore food's role in constructing (and deconstructing) dominant historical narratives in order to bring awareness to the importance of building food sovereignty and honoring traditional foodways in the fight for a more resilient, equitable, and joyful future.



Rezwana Islam is a senior at the University of Arizona double majoring in Public Health and Creative Writing with minors in Natural Resources, Nutrition and Food Systems, and Korean Language. She's interested in multidisciplinary work looking at the connection between public health, food and the environment with a specific focus on global fisheries. Being the child of Bangladeshi immigrants, the preservation of cultural food practices is also important to her and she especially has an interest in Asian food culture and street food culture.

Tommey Jodie is Diné (Navajo). She is from Teesto, Arizona but grew up in Winslow, Arizona. She is currently a third year at the University of Arizona double majoring in Food & Nutrition Systems and Food Studies as well as minoring in Native Studies. She grew up on the outskirts of the

Navajo Nation and would like to become an advocate for Native food security, sovereignty and foodways. She plans on working within the Navajo Nation and with local community leaders to develop long-term/permanent strategies to ensure Native food security. She believes that through foodways, Indigenous people can engage in a recovery from historical trauma and promote indigenous healing and self-determination.



Valeria Ochoa is currently a senior student studying Nutritional Sciences in the Dietetics Program at UA. She was born and raised in Agua Prieta, Sonora, and lived in between Mexico and the U.S. Through the unique experience of living between countries, she got to experience the differences between how we eat, play, talk, and live. She has since grown to appreciate the importance of knowledge and just how important education is to our lives. Another thing she is passionate about is nutrition.

She realizes how basic needs such as education and nutrition affect how we experience the world, and that passion led her to dietetics. When she graduates, she hopes to work with low-income and marginalized communities to empower them to be knowledgeable about their nutrition. She hopes to work in prevention and community nutrition for this population and to become a Certified Diabetes Education in the future.

Zabrina Duran was born and raised in Tucson, Arizona. She is a 4th-year student at the University of Arizona majoring in Environmental Studies and Geography with a minor in Sustainable Built Environments. For as long as she can remember, she has been passionate about the environment and its well-being. Growing up in Arizona has not only allowed them to experience the Sonoran Desert environment but also to feel deeply connected to their community and culture. She believes that a key part of building a sustainable and resilient future relies



heavily on community-based work.

Jesse Pablo (not pictured)

Paloma Martinez (not pictured)

Mentors



Maegan Lopez is Tohono O'odham and from a community called New Fields, located near the US/Mexico International Border. She has one son named Maximus who goes to school at Tucson High. He is learning so much by helping Maegan at Mission Garden on the weekends. Maegan works at Mission Garden as an Assistant Gardener/Cultural Outreach Liaison. It is a living agriculture museum, a breathing, rooted space that tells the stories of our food culture here in Southern Arizona, Mexico and beyond. She learned how to plant from her grandpa. As a kid she followed him and her grandma around when they would harvest wild plants for basket weaving. She learned about

picking and cleaning and preparing grasses for weavers. She also learned how to harvest wild edible foods out in the desert when she was in elementary school in Sells, AZ. She had many O'odham teachers who inspired their students by teaching their

O'odham himdag (*way of life*). Their inspiration is Maegan's motivation. She loves spending time learning and planting O'odham traditional crops, medicines, and wild plants. She is interested in helping the interns widen their perspectives about food in the desert, food from the desert, and all of the in between. She is always learning too. She's interested in what the interns know, where they come from and how they want to make impacts in food, justice and our future.

Mary Beth Jäger (Citizen Potawatomi/Xicana/German descent) is a tamale enthusiast, food on the water admirer, sweet on pan dulce, fangirl of the Three Sisters and the list goes on. Besides being a big fan of food, Jäger believes that food is medicine, central to culture, and the importance of working towards Indigenous food sovereignty.



At the University of Arizona, Mary Beth works as a research analyst for the Native Nations Institute (NNI). Her work at the NNI expands across a diverse range of Indigenous governance areas. Over the last several years, Jäger has served as a co-lead for the [Indigenous Foods Knowledges Network](#), funded by the National Science Foundation (Award#1745499) and part of the NNA Initiative. Additionally, she serves as a co-PI for the comparative study of COVID-19 impacts on Indigenous individuals' food access, security and sovereignty in Alaska and the U.S. Southwest (NSF-OPP Award #203516). One key aspect of these two projects is co-producing knowledge with fellow Indigenous collaborators. Overall, as a research analyst Mary Beth Jäger accountable to Indigenous Peoples, the land and non-human kin she works with on various projects. She feels honored to be part of the internship as a mentor/mentee.

Nelda Liliana Ruiz Calles is a fronteriza community organizer and culture worker from the Sonoran borderlands. As a Barrio Campesinx (farmer), she supports people in reconnecting to the Earth through traditional ways of knowing, respect, and reciprocity. Nelda has been



organizing in the south side of Tucson for 15 years, connecting communities with the resources they may need to create safe, healthy, and regenerative communities, she builds and

mobilizes community with *Regeneración - Armando Barrios*. Nelda also works as a program manager and educator at the Southwest Folklife Alliance where she manages the folklife PAR network, community-driven participatory action research throughout the country where everyday people, learn together, share cultural expressions to make long term change. Nelda is a National Association of Latino Arts & Cultures (NALAC) Leadership Institute Fellow (NLI), an Adelita Del Año awardee presented by Las Adelitas AZ, and a Mujer En La Lucha awardee presented by the Arizona Cesar E. Chavez Holiday Coalition. Her essay "Seeds Planted by Nana Tota" can be found in *Nourishing Resistance: Stories of Food, Protest, and Mutual Aid* by PM Press.

Claudio Rodriguez (not pictured)

Nutrire CoLab Season 2 Episode 6

Nutrire members respond to the American Academy of Pediatrics 2023 Obesity Guidelines

Nutrire CoLab members Megan Warin, Lauren Carruth, Dana Simmons, and Emily Yates-Doerr discuss and respond to the new Obesity Guidelines recently issued by the American Academy of Pediatrics.

Megan Warin is professor of anthropology in the school of Social Sciences at the University of Adelaide. Her research focuses on the gendered dynamics of disordered eating, structural disadvantage and obesity, public health interventions around food, nutrition and alcohol, and public understandings of obesity science. Recent projects explore the value of epigenetics in the contexts of Aboriginal and Torres Strait Islander science and intergenerational trauma, the reproduction of shame in DOHaD design, and models of social and radical care in Australia and Pacific locations. She and Tanja Zivkovic published *Fatness, Obesity, and Disadvantage in the Australian Suburbs: Unpalatable Politics* with Palgrave Press in 2019.

Dana Simmons is an associate professor of history at the University of California Riverside. Her research interests include hunger, nutrition, soil and plant science, political economy, the human sciences, feminist theory and technopolitics. Her book, *Vital Minimum: Need, Science and Politics in Modern France*, traces the history of the concept of the living wage as a measure of physical and social needs (Chicago 2015).

She is currently working on a project tracing the science and politics of hunger.

Lauren Carruth is an associate professor and medical anthropologist in the School of International Service at American University, where she specializes in humanitarian assistance, global health, nutrition, displacement, migration, and the Horn of Africa. Her book *Love and Liberation: Humanitarian Work in Ethiopia's Somali Region*, was published in 2021 by Cornell University Press. It focused on labor and inequity within the global humanitarian industry, drawing attention to subaltern systems of care and crisis response among local aid workers. She has also published on diabetes and zoonotic diseases among pastoralists, and the irregular migrations of Ethiopians for jobs in Persian Gulf states.

Emily Yates-Doerr is an associate professor of anthropology at the University of Amsterdam and Oregon State University. Her research concentrates on health, food justice, and social inequality. Her previous project traced the emergence of obesity in the Guatemalan highlands, resulting in her book *The Weight of Obesity: Hunger and Global Health in Postwar Guatemala* (2015). She is finishing a book that offers a feminist critique of human capital and vitamin supplements in American (specifically US and Guatemalan) nutrition.

Season 2, Episode 6 is now available on [Spotify](#).



Video Recording of Racialized Right to Food Workshop

On Monday December 12, 2022 The authors of "[Hunger, Survivance, and Imaginative Futures: A Racial Analysis of the 'Right to Food'](#)", Adam Pine and Rebecca Tamara de Souza are hosted a very informative workshop.

Please click [here](#) to watch the full workshop.

Local/Regional Events

**Volunteer at Boyce Thompson Arboretum's
Flavor of Arizona Festival**

Join Us!



FLAVOR OF
**ARIZONA
FESTIVAL**
TASTE • SIP • SHOP

Volunteer at Boyce Thompson Arboretum's
Flavor of Arizona Festival.

Discover new and local flavors, connect with vendors
and consumers like yourself, learn about local food,
drinks and more!

It's all happening on **April 15, 2023**

Learn more!



Volunteer Benefits Include:

- Free admission to the festival
- Volunteer t-shirt
- Pre-event training
- And more!

Questions? Email FlavorofAZ@btarboretum.org

Local Job Opportunity

Friends of Tucson's Birthplace/Mission Garden Is Hiring for Executive Director

Job description:

Mission Garden, a living agricultural museum of Sonoran Desert-adapted heritage fruit trees, traditional local heirloom crops and edible native plants, is seeking an Executive Director.

Reporting to the Board of Directors, the Executive Director will have overall strategic and operational responsibility for Friends of Tucson's Birthplace staff, programs, expansion, and execution of its mission. The Executive Director will develop knowledge of Mission Garden's core interpretive & educational programs, operations, and business plans and will be responsible for strategies and implementation for fundraising including grant writing.

To see the application, click [here](#).

Position open until filled.

Please send cover letter, resume and three references to:

search@missiongarden.org or ED Search Committee Friends of Tucson's Birthplace
P.O. Box 1228 Tucson, AZ 85702

The Executive Director is an exempt position

Salary: Commensurate with experience and qualifications

Job Opportunities

ASU School of Sustainability is Hiring

Hiring for an Assistant Teaching Professor in Sustainable Food Systems

The School of Sustainability (SOS) in the College of Global Futures (CGF) at Arizona State University invites applications for a full-time, academic year (9-month), benefits-eligible Assistant Teaching Professor in Sustainable Food Systems position with an anticipated start in August 2023. The workload is 80% teaching (with a standard teaching load of 4-4) and 20% service (serving on two school/university committees). Salary will be competitive and commensurate with education and experience. This position is non-tenure eligible.

Applicants should have a broad grasp of sustainable food systems and experience in college or university level teaching and student mentoring. Ideally, applicants will also have had some professional experience, broadly defined, in the field of food and agriculture.

Application Instructions:

To apply for this position, submit the following required application materials. (1) a cover letter that specifies focal area of expertise and addresses the above qualification criteria, (2) Curriculum Vitae, (3) a teaching statement that provides examples of the ways you aspire to teaching excellence and innovation, (4) a syllabus sample for an undergraduate or graduate level course related to sustainable food systems, (5) a statement addressing how your past and/or potential contributions to diversity and inclusion will advance ASU's charter and commitment to inclusive excellence, and (6) names and contact info (including email address) for three references who may be contacted at a later stage of consideration.

Review of applications will commence on **April 15, 2023**. If not filled, reviews will continue every two weeks until the search is closed.

For a full position description and information to apply, please click [here](#).

Virginia Tech Center for Food Systems and Community Transformation Is Hiring

Hiring for a Research Assistant Professor

The [Department of Agricultural, Leadership, and Community Education \(ALCE\)](#), in the College of Agriculture and Life Sciences (CALS) at Virginia Tech, invites applications

for a Research Assistant Professor with a focus on interdisciplinary and community-based food systems research. This is a 12-month, non-tenure track position with full benefits and the opportunity for promotion. The position will support the Virginia Tech (VT) [Center for Food Systems and Community Transformation](#), which is housed in CALS as an Extension and outreach center with community-based programming, research, and teaching aims and activity. The Center was established in 2019 to address food system issues and complexities at the nexus of food, agriculture, and society from a critical praxis perspective. Through its community-based and participatory work, the Center asserts the importance of epistemic justice and inclusion by valuing and uplifting diverse forms of knowledge and ways of knowing. As such, we encourage those committed to the promotion of justice and equity as core values in their scholarship to apply.

For a full position description and information to apply, please visit: www.research-assistant-professor-the-center-for-food-systems-and-community-transformation

Opportunities for Undergraduate Students

Call for Papers - Student Journal on Food Systems

Open Call for Submissions to the Journal *Food-Fueled*

The new food issues journal on campus, Food-Fueled, is now accepting student submissions for the 2023 Spring Edition. Food-Fueled is a part of the RECIPES project and covers topics related to food such as agricultural policy, environmental politics, community gardens, food sovereignty, etc. We encourage submissions from a variety of perspectives; if you are unsure if your work fits Food-Fueled's mission (which we expect to include both work from research groups and work from individual or groups of students), please reach out to inquiries_ff@american.edu.

The deadline to submit is **March 31, 2023**, at 11:59 PM. Manuscripts should be submitted via email to: submissions_ff@american.edu. All submissions

must follow the Chicago Notes and Bibliography 16th Edition citation style with a hyperlink to the reference's doi.

Our four major categories are as follows:

Sciences

Suggested topics under this category include nutrition, agriculture, food sciences, data modeling, health effects, etc.

These submissions should be at least 1,200 words long and include a reference list.

International Politics and Policy

Suggested topics under this category include international food security initiatives, international sustainability and food policies, climate change summits and food sustainability, global health, etc.

These submissions should be at least 1,200 words long and include a reference list.

Domestic Politics, Policy, and Law

Suggested topics under this category include food security and waste laws in the U.S., domestic food sustainability policies, sustainability efforts in the U.S., etc.

These submissions should be at least 1,200 words long and include a reference list.

Personal Prose and Local Journalism

Suggested topics under this category include poetry, prose, or journalistic pieces that are related to food.

Journalistic submissions should be at least 800 words long

We look forward to reading all submissions and hope to build a strong spring edition.

Please direct any questions to inquiries_ff@american.edu.

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 [Campus Pantry](#) 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 CRFS Assistant Director, [Laurel Bellante](#).**

CRFS Blog Submissions

Call for Submissions

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:

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.

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

For questions, concerns, or to learn more about the project, please contact CRFS director, Megan Carney, at mcarney@arizona.edu

Apertura de Convocatoria

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:

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.

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

Para preguntas, inquietudes o para aprender más del proyecto, por favor contacte a la directora del CRFS, Megan Carney, at mcarney@arizona.edu

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 CRFS Assistant Director, [Laurel Bellante](#).**

Please visit the [Food Studies Website](#) for more information about the Bachelor of Arts in Food Studies.

Please visit the [Nutrition and Food Systems Website](#) for more information about the Bachelor of Science in Nutrition and Food Systems.

