



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?

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 8th 3:30-4:30 PM MST

Via Zoom

Please register using the QR code or follow the link:

https://arizona.zoom.us/meeting/register/tZUud-GqqzwuHtwT1Q7RXs_91kfhztH6McZM.



Gail Myers, Ph.D., is a cultural anthropologist with a doctorate from Ohio State University. In 2004, Dr. Myers co-founded 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



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.

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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



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.

For questions, concerns, or to learn more about the project, please contact CRFS director, Megan Carney, at 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

¿Quién 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.

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.

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 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](#).



Nutrire CoLab Episode 7: Interview with Professor Emily Mendenhall about her new book Unmasked

In this episode, Lauren Carruth interviews medical anthropologist Emily Mendenhall about how people in her hometown in northwest Iowa responded to the COVID-19 pandemic. In Iowa, few policies directed how people would behave over the course of the pandemic. When the economy ramped up in the tourist town, the community shifted their focus from the virus to the economy. Mendenhall describes how she arrived to spend the summer with her family in the midst of the outbreak and decided to help her brother-in-law (who was leading the public health effort) figure out why people were so dismissive of public health regulations: everyone was unmasking as the summer heat cranked up. She describes why people unmasked and how social relations within the community played out over the course of the pandemic. Many people were very cautious, while some people ignored public health recommendations for personal gain (in business, or social power). This story is a microcosm of one sector of American society whose pandemic experience has differed significantly from communities that have had strict masking and quarantine policies like in Washington, DC, where Mendenhall and Carruth reside.

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



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.



Discusiones en torno al género y la alimentación en las ciudades

Miriam Bertran Vilá (Moderadora)
Universidad Autónoma Metropolitana – Xochimilco (México)

Mabel Gracia Arnaiz
Universidad Rovira i Virgili (España)

Ligia Amparo da Silva Santos
Universidade Federal da Bahia (Brasil)

Megan Carney
University of Arizona (Estados Unidos)

Carlos Ríos Llamas
Universidad De La Salle, Bajío (México)

30 de marzo 2022

11:00 a 13:00 (GTM-6)

Transmisión:
youtube.com/AlimentaciónySustentabilidad

Coordinadores del seminario:
Ayari C. Pasquier Merino, Tiana Bakic Hayden y David Sébastien Monachon.
Seminario del proyecto apoyado por la SPECTE: "Innovaciones socio-ambientales para fortalecer los sistemas agroalimentarios desde las instituciones de enseñanza e investigación. Redes Alimentarias Alternativas y Sustentabilidad en la Ciudad de México".



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

The [Tumamoc Resilience Garden at the base of Tumamoc Hill](#) 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 [wide diversity of arid-adapted food species from the borderlands](#). 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 on-demand 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: [Sign up for any or all of the sessions here](#), and don’t forget to follow us on [Facebook](#), [Instagram](#), and [LinkedIn](#), 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 Katie Trozzo at ketrozzo@vt.edu or 540-231-4582 at least 10 days prior to the event.



CENTER FOR FOOD SYSTEMS
AND COMMUNITY TRANSFORMATION

Opportunities for Undergraduates

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>

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 [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.

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 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](#).**

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](#).

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.

[STFS Video](#)

[System Report](#)

[Executive Summary](#)

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.



