

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

Right to Farm: How do we think about and support the right to farm as

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?

# **Message from the CRFS Director** Greetings!

the Center for Regional Food Studies. We received a faculty seed grant through the Hispanic Serving Institution (HSI) Initiatives at UA, and during the 2022-23 academic year, we're launching a new paid internship program with UA undergraduate students as part of "The Future of Food and Social Justice: A Youth Storytelling Project."

We hope to recruit a diverse and motivated first cohort of undergrads to participate and contribute to the project. More details on the internship and how to apply are included in this newsletter as well as on our website.

As part of the storytelling project, CRFS will be hosting a series of workshops open to the public and focused on various aspects of storytelling as well as on food and social justice. If you or someone you know might be interested in leading a workshop, please reach out

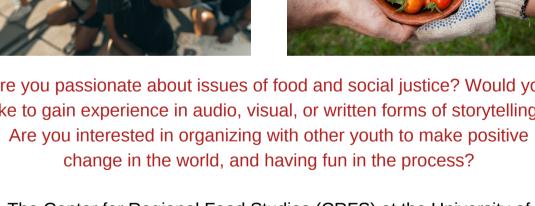
to us by email mcarney@arizona.edu and bellante@arizona.edu In addition, we continue to solicit blog posts as part of our series "Envisioning the Future of Food and Farming in Southern Arizona." To learn more about the series and how to submit to the blog, please visit https://crfs.arizona.edu/envisioning-future-food-and-farming-southern-

Studies program at the American University in Rome as well as with the Centre for Agroecology, Water and Resilience at Coventry University. We also published a <u>commentary</u> on the evolving commitments of our center in the Journal of Agriculture, Food Systems, and Community Development and funded five students with research awards over the summer. And we also welcomed Ana-Isabella "Izzy" Madril as our new administrative associate! Izzy will be working for The College of Social and Behavioral Sciences Centers, Initiatives and Transdisciplinary Programs including: Center for Regional Food Studies, Global Studies, Center of Compassionate

Studies, Gender and Women's Studies, UA Consortium of Gender-Based Violence, Mexico Initiatives, and Human Rights Practice. Her responsibilities vary between these departments such as, administrative support, event planning, marketing support, faculty affairs, and other logistical tasks. She is excited to be here at the University of Arizona and learn and grow with the University! In her spare time she enjoys reading, listening to music and attending local events. Stay tuned for other programming being offered later this semester and into next year. We are looking forward to offering a few in-person lectures, works-in-progress master seminar luncheons, and our annual networking event with faculty affiliates, community advisory board, and

Megan **Opportunities for Undergrads** 





Future of Food and Social Justice: A Youth Storytelling Project" supported by a Hispanic Serving Institution Seed Grant. CRFS will select a cohort of 10-12 interns to participate in this unique opportunity which includes training in multiple aspects of storytelling, organizing around local and regional issues of food and social justice, and

practitioners, and students' communities through blogs, podcasts, and printed publications. The internship will combine mentoring from the project steering committee with peer-to-peer engagement. **Compensation:**  \$1500 for participation during the Fall 2022 and Spring 2023 semesters, as well as independent research during the summer of 2023 for a total of 135 hours of work (~3 hours per week) Students may opt to receive 3 units of credit by enrolling in FOOD 393 Internship course **Expectations:** Attend Fall 2022 semester retreat (to be scheduled for one Friday

afternoon in late October) Attend and participate in storytelling workshop series (<u>two</u> half day workshops in Fall 2022 – dates TBD – and three half day workshops in Spring 2023) Attend 2 meetings each semester (Fall 2022-Summer 2023) with student cohort and project supervisors

• Carry out independent research for a storytelling project during

• QT BIPOC (queer, trans, Black, Indigenous, and people of color)

Complete online application available through the **Google form** by

Friday, September 30th. Interns will be selected and notified by Oct.

and/or students from southern Arizona are especially encouraged

 Write and edit at least one story for publication by September **Eligibility:**  Currently enrolled undergraduates at UA main campus (must be enrolled through Spring 2023)

the summer of 2023

to apply

**How to Apply:** 

15th.

General inquiries may be sent to CRFS Director, Prof. Megan Carney mcarney@arizona.edu **CRFS Events** 

The Production and Economization of Quality in Turkish Olive Oil

> **September 16, 2022** 3:00 MST

REGISTER HERE FOR THE LECTURE

Middle Eastern and North African Colloquium Series

Based on fieldwork with olive oil producers and others in the sector in Ayvalık, Turkey, I show how the qualities of 'high-quality' olive oil are made. Attempts to stabilize and standardize the experience of taste and smell to align with international norms involve harvesters, producers, chemical compounds, laboratories, international organizations, standards, terminologies, infrastructures, cargo companies, equipment manufacturers, consultants, and consumers. Such oil is relatively unfamiliar to many in

# The Production and Economization of **Quality in Turkish Olive Oil**

Turkey, necessitating the formation of a market for it through the economization of its qualities. Friday, September 16 3:00 PM This event will be held in-person in Marshall 490 and on Zoom! Please register



## student in Geography in the University of Arizona's

Every spring semester, the UA Center for Regional Food Studies (CRFS) offers up to 3-5 awards of \$500 to any UA graduate or undergraduate student in support of food-related research or educational activities over the summer months. Funds can be used to cover tuition costs or other expenses related to the successful completion of planned academic work related to food.

> centers on food systems and food culture in Tucson and southern Arizona. Eden's dissertation research examines how

various actors are leveraging Tucson's food culture and food heritage in projects of economic and community development. Additionally, they

contributed to the 2020-2021 Center for Regional Food Studies *State* 

are a member of the UA Food Systems Research Lab and have

of the Tucson Food System Report on the impacts of Covid-19 on

southern Arizona's local food system. The CRFS Student Research

Award has supported them as they conclude their qualitative fieldwork

**Eden Kinkaid** is a PhD

School of Geography,

Environment. Their work

Development, and



interviews to investigate how people in both communities articulate

their relationships with mangroves and other forms of estuarine life. The CRFS research award helped to reduce the substantial cost of short-term housing on O'ahu for Skylar during the summer of 2022 to pursue this research. school teacher for almost 5 years. She was raised between the cities of San Luis, Arizona and San Luis Rio Colorado, Sonora, Mexico; the student in the Bilingual Journalism Master's Program. As part of

ingredients.

in urban design, sustainable communities, and urban food systems in cities, especially

populations. The CRFS award

helped support her work in

Service, working on a native seed initiative in the Grand Canyon and exotic species

worked cooperatively with

globalization on rural

cities with large Latino

both Sonora, Mexico and O'ahu,

participant observation and informal

Hawai'i. Skylar's work blends



**Ash Avila** is a Senior at the University of Arizona majoring in Sustainable Built Environments with a minor in Spanish. She was born and raised in Nogales, Arizona. Growing up in a small border town led to her interests

typical foods that are cooked between the communities within the border towns. Thanks to the Student Research Award from the UA

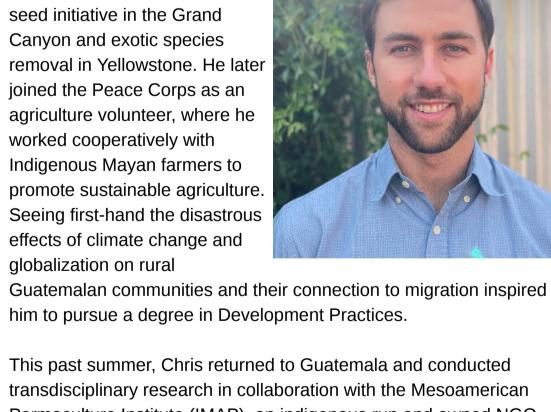
the people who helped her by cooking their typical and favorite

Center for Regional Studies, she was able to purchase ingredients for

Mexican dishes. She is happy that they didn't have to spend money on

creating a local food hub in Nogales, Arizona with SEEDS Community

Agriculture. Over the summer, she was able to help set up a rainwater harvesting system; plant squash, beans, and corn (las tres hermanas), as well as a few other crops; and begin the planning process for an official opening date for their first educational farm. **Chris Destiche**'s early career has been marked by service-work devoted to furthering social and environmental causes. Directly after receiving his degree in Anthropology with a focus on Latin American Studies from the University of Georgia, Chris worked on a food security campaign with the Public Interest Network. He then transitioned into conservationwork with the National Park



Permaculture Institute (IMAP), an indigenous run and owned NGO whose aim is to foment food sovereignty, cultural preservation and biodiversity through the promotion of permaculture with local farmers. His thesis-work looks at IMAP as a case study in indigenous resistance against industrialized agriculture and examines the extent to which practicing permaculture allows indigenous farmers to resist the marginalizing forces of conventional agriculture and become

independent of the system. Coupled with additional funding support,

allowed him to justly compensate participating farmers for their time and knowledge during the interview phase of his research. His aim is

the institute gain recognition as a replicable model for sustainability

and resistance across central America.

to publish a coauthored academic article with the IMAP in order to help

**New CRFS Blog Post** 

By Amrita Khalsa (BA Food Studies student). What's With Wheat? A Comparative Study of Heritage and Modern Wheat

the grant he received from the Center for Regional Food Studies

Read about the vast topic of wheat and its impact on human health and the environment in this blog post. Be sure to check out Amrita's website as well that contains interviews and data from heritage wheat growers and processors in Southern Arizona. Read the blog <u>here</u>, or down below on our Blog section. **New Publications** Leveraging university resources to build awareness, support

regional food policy, and disrupt dominant narratives guiding

Gigi Owens. Journal of Agriculture, Food Systems & Community

Whiteness and settler colonial logics in the Pacific Northwest

The rapidly expanding Pacific Northwest (PNW) craft beer industry

benefited from geographic proximity to the Yakima Valley, revered by

and the heralding of Seattle as an epicenter of "hoppy beer" has

hops and craft beer industries by: Megan A. Carney. Food, Culture,

From the University of Arizona's Center for Regional Food

Studies. Click here to read the full article.

Development.

and Society.

**ABSTRACT** 

food-based development by: Laurel Bellante, Megan A. Carney, and

## many as the "hops capital of world." In this article, I center theory from Black studies, Native studies, and critical whiteness studies to examine the intersectional violences of settler colonialism and whiteness as structuring logics of the PNW hops and craft beer industries. Based on ethnographic fieldwork carried out between 2012 and 2019, I argue that the settler colonial history of PNW hops cultivation and present-day culture of exclusion that extends outward

ongoing dispossession through gentrification and cultural appropriation. By way of conclusion, I discuss the possibilities and limitations of existing attempts to dismantle whiteness within the US craft beer industry. Click here to read the full article. **Other Events** 

**Food Justice Film Festival 2022** 

**September 15-18, 2022** Online

virtual Food Justice Film Festival from Sept. 15-18. Each film explores

The Center for Biological Diversity is hosting our third annual free

Food justice and environmental justice are intertwined. Society is

the links between food justice, sovereignty and security, and

environmental sustainability.

ancestral forces.

culture.

farmers.

Sunday, Sept. 18

For the wild,

Saturday, Sept. 17 (short films)

into relationships with craft brewers, sustain a hegemonic whiteness. Moreover, I suggest that craft beer culture in the United States, as a site of settler colonialism and racial capitalism, has benefitted from

shaped and sculpted by food culture and nutritional security. And often the exploitation that rips into the Earth and wastes precious resources is driven by the same forces that poison our land with pesticides and spread inequity and injustice in their wake. The Food Justice Film Festival is free and open to the public. **Festival Schedule** Thursday, Sept. 15 **Poisoning Paradise** — Many Native Hawaiian communities are surrounded by experimental test sites for genetically engineered seed corn, and pesticides are sprayed upwind of their homes, schools, hospitals and shorelines. *Poisoning Paradise* details the ongoing struggle of Hawaiians fighting to advance bold new legislation governing the fate of their island home. Friday, Sept. 16

<u>Fruits of Labor</u> — This is the story of a Mexican American teenager who works long days in the strawberry fields and the night shift at a food processing factory. We follow along as she navigates the forces

family. Fruits of Labor is a lyrical meditation on agriculture, nature and

• RETURN: Native American Women Reclaim Foodways for

Health and Spirit — Tlingit, Muckleshoot, Oglala Sioux,

that keep her trapped in poverty and threaten to separate her

Menominee and Seneca women are sparking physical and spiritual rejuvenation across the continent by reclaiming traditional foodways and eating as their ancestors did nutritiously and locally. <u>From Gangs to Gardens</u> — letef Vita (aka DJ CAVEM) is an organic gardener, vegan chef, activist and award-winning hip hop artist working with Denver's young people to build healthy eating

habits and prevent gang violence through gardening and hiphop

our idea of what and who American farmers are as Kristyn Leach

<u>The Seed Saver</u> — The challenges of a young farmer expand

explores her Korean heritage with other Korean American

<u>I'm Just a Layman in Pursuit of Justice: Black Farmers Fight</u> <u>Against the USDA</u> — This film chronicles the experiences of Black farmers fighting against the discrimination and injustices of the U.S.

Department of Agriculture, also known as the last plantation. **Watch the Films** Read these instructions on how to sign up. Then register to get your free entry to view the films between Sept. 15 and Sept. 18. Watch the Panels

In addition to the films, the Food Justice Film Festival will include

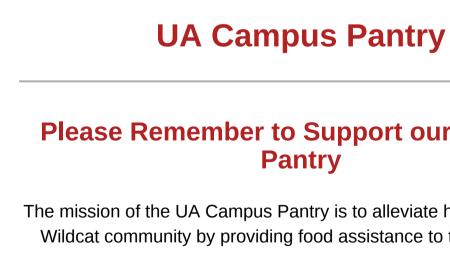
prerecorded <u>panel discussions</u> with filmmakers and activists, including

Shoun Hill and Waymon Hinson (filmmakers of *I'm Just a Layman in* Pursuit of Justice: Black Farmers Fight Against the USDA), and Indigenous activists Jennifer Gauthier and Andrea John Spako (featured in RETURN: Native American Women Reclaim Foodways for Health and Spirit). These prerecorded panels are free to watch and available to the public during and beyond the festival.

Jennifer Molidor, Senior Food Campaigner

Population and Sustainability Program

Center for Biological Diversity



## **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.

**Send Us Your News!** Do you have a piece of news you would like to circulate on the CRFS

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 CRFS Assistant Director, Laurel Bellante. Please visit the <u>Food Studies</u> Please visit the **Nutrition and** 

Food Studies.

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

These past few months brought some exciting new developments at

arizona Among other changes, we established partnerships with the Food

the broader Tucson community.

**CALL FOR INTERNS** 

Are you passionate about issues of food and social justice? Would you like to gain experience in audio, visual, or written forms of storytelling?

# The Center for Regional Food Studies (CRFS) at the University of Arizona invites applicants for a one-year paid internship with "The

collecting and documenting stories for disseminating to scholars,

For more information, including how to donate, please visit the <u>Campus Pantry</u> website.

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,

**Website** for more information about the Bachelor of Arts in

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