



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

Book Talk with Dr. Pascale Joassart-Marcelli

The \$16 Taco: Contested Geographies of Food, Ethnicities, and Gentrification

When: Friday, November 12th at 1PM

Barbacoa tacos, bibimbap, bánh mì, pupusas, and other “authentic ethnic” foods are drawing white, middle-class, and college-educated eaters into historically segregated neighborhoods where residents, mostly people of color and immigrants, have long struggled with limited food access. Does this signal the emergence of a more inclusive city?

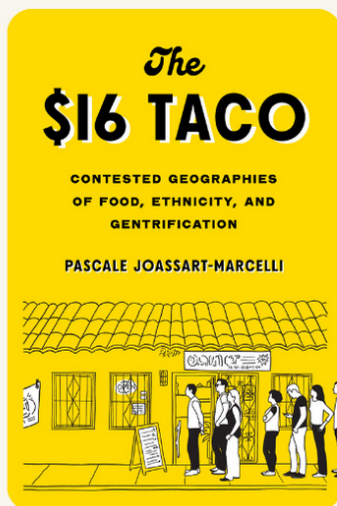
The \$16 Taco focuses on the role of food in transforming urban landscapes. Drawing on extensive fieldwork in San Diego, Pascale Joassart-Marcelli documents the evolution of Barrio Logan, City Heights, and Southeastern San Diego’s foodscape away from serving the needs of longtime minoritized residents to pleasing the tastes of wealthier and whiter newcomers in search of “authenticity.”

Pascale Joassart-Marcelli is Professor of [Geography](#) and Director of the interdisciplinary [Food Studies](#) and [Urban Studies](#) programs at San Diego State University where she has been teaching courses such as *Geography of Cities*, *Geography of Food*, *Food Justice*, *Feeding the World*, and *Food, Place, and Culture*. Her research focuses on the relationship between place, ethnicity, and food, including the role of food in creating just and sustainable cities for all. She has published over 50 peer-reviewed articles and book chapters, is the author of [The \\$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification](#) (2021) and the co-editor of [Food and Place: A Critical Exploration](#) (2018). Her research has been funded by the National Science Foundation and other private and public funding agencies.

Join us on November 12th at 1PM via Zoom. Use the QR code below or click [here](#) to register.

The \$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification

Book Talk with Dr. Pascale Joassart-Marcelli



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When: November 12th 1-2:30PM
Via Zoom
RSVP by scanning the QR code below.



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



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

Good Food Film Series 2021

The Center for Regional Food Studies is co-sponsoring Local First Arizona's yearlong Good Film Series. A new, independent short film showcasing Arizona's food system will be released the second Tuesday of each month through February 2022.

From seed to plate, and the many stops in between, the [Good Food Film Series](#) brings the societal challenges facing the farming and food community across Arizona and food access stories to your preferred viewing screen. These are stories of the often unseen heroes, doing the good work of not only growing and providing healthy, fresh food to our communities but also taking bold environmental and food sovereignty action to create a more sustainable and just local food system.

October's film: "Food As Medicine" is premiering on October 12, 2021. Hear the stories from the Native American community about the healing power of food and traditional methods of growing and cooking food:

- **Chef Maria Parra Cana from Sana Sana Foods**
- **Twila Cassadore, forager and advocate for indigenous food sovereignty**

Explore the [upcoming film premieres and on-demand screens](#) available through February 2022. [Tickets and passes](#) available for screening.

CRFS News

CFRS Welcomes Coverdell Research Fellow, Chris Destiche



Chris Destiche is a first-year student in the Master's in Development Practice program at the University of Arizona and a Coverdell Research Fellow with the Center for Regional Food Studies for AY2021-22. Before coming to the University of Arizona, Chris'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 conservation-work with the National Park Service, working on a native seed initiative in the Grand Canyon and exotic species removal in Yellowstone. He later joined the Peace Corps as an agriculture volunteer, where he worked cooperatively with Indigenous Maya farmers to promote sustainable agriculture. Seeing first-hand the disastrous effects of climate change on rural Guatemalan communities and their connection to migration inspired him to pursue a degree in Development Practices.

Chris was drawn to the University of Arizona because of its preeminence in climate change research as well as its various centers of research such as the Center for Regional Food Studies and the Bureau of Applied Research in Anthropology, bringing the potential for an interdisciplinary approach that centers the needs of

marginalized communities in climate change adaptation practices. Beyond gaining the practical skills to become a more effective development worker, he is interested in exploring how indigenous cultural patrimony and agricultural knowledge relate to sustainable, equitable food systems and climate resilience. He aims to focus his research on the overarching themes of climate justice and food sovereignty.

Upon graduation, Chris hopes to work with an international aid organization to promote development practices and policies that have social equity at their heart.

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

Other News/Events

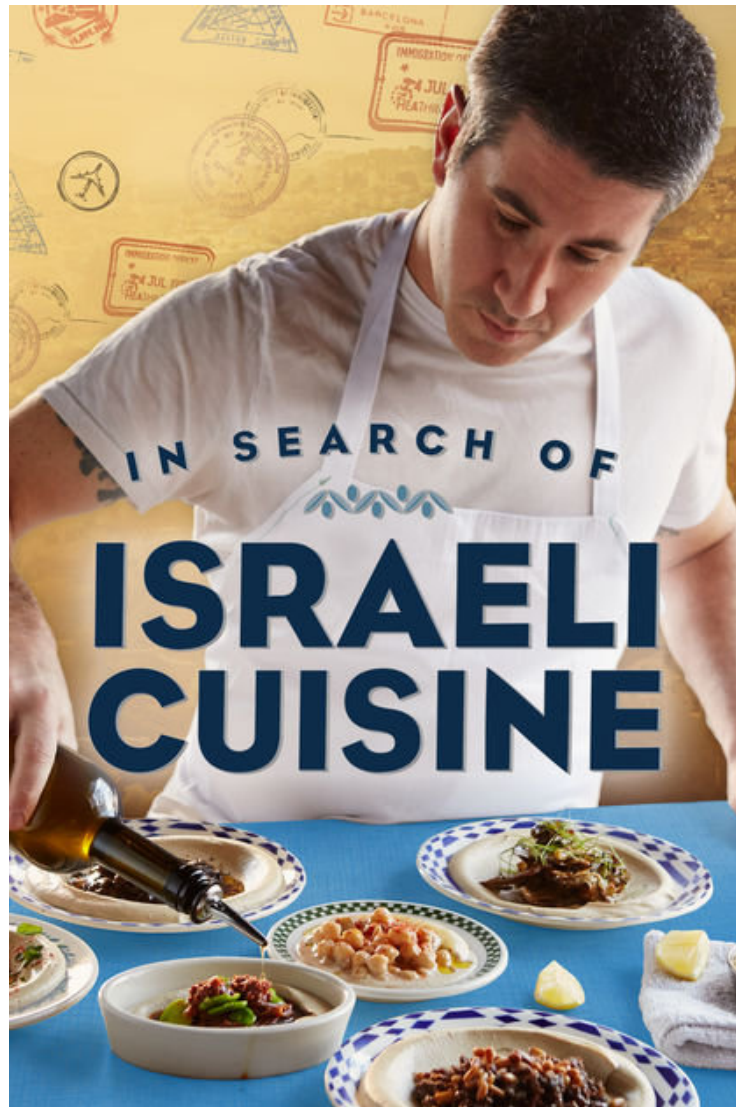
In Search of Israeli Cuisine

The **Center for Middle Eastern Studies** is hosting a screening of the documentary, *In Search of Israeli Cuisine* on Tuesday, October 26th at 6:30PM.

“What does Israeli cuisine taste like?” asks Philadelphia chef Michael Solomonov. The title of this new doc by Roger Sherman is on point as Solomonov returns to the land of his birth in search of Israeli cuisine. The chef acts as our guide throughout the film and he samples a variety of flavours from different regions in an effort to define a national cuisine. The flavour of Israeli cooking isn’t as easy to pin down as the buttery richness of French food, the tomatoey goodness of Italian cooking, or the fatty gluttonousness of American eats, but its

indefinable complexity may be its strength. This foodie doc finds a cultural palette that is varied and multifarious as the land that creates it."

Register for the event [here](#).



UAMA "At the Table" Speaker Series

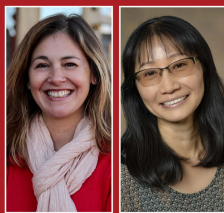
The **University of Arizona Museum of Art** is hosting a Fall 2021 speaker series with featured guest speaker each month. Join them on October 28, 5PM for "Sexy Salad and Manly Meat: Are we Really What We Eat?" How do gender and sexuality factor into expectations around eating? And if meat is code for sex, then what about plants? Let's find out how the sausage is made in this talk about sex, food and interspecies relations presented by Assistant Professor of German Studies Joela Jacobs.

For more information about the upcoming speaker sessions, see the flyer below or visit the University of Arizona Museum of Art [website](#).

FALL 2021

"AT THE TABLE" SPEAKER SERIES

at THE UNIVERSITY OF ARIZONA MUSEUM OF ART



Creating an Art Exhibition through Shared Experiences of Food: Artists with Intellectual and Developmental Disabilities and University Students

Tues, September 14, 5PM
Virtual via Zoom

Using the upcoming collaborative exhibition *Acts of Love and Community: Sharing Experiences with Food and Art*, as an example, University of Arizona educators **Carissa DiCindio** and **Yumi Shirai** explore how community museum spaces can promote multi-group interactions and creative projects focused on care and connection.



Sexy Salad and Manly Meat: Are We Really What We Eat?

Thurs, October 28, 5PM
Virtual via Zoom

Carol Adams' *Sexual Politics of Meat* (1990) has shown how often meat is sexualized in modern advertising visuals. How do gender and sexuality factor into expectations around eating? And if meat is code for sex, then what about plants? Let's find out how the sausage is made in this talk about sex, food and interspecies relations presented by Assistant Professor of German Studies **Joela Jacobs**.



Worth Your Salt: Exploring Synaptic Connections and Energetic Relationships in the Consumption of Art and Ideas

Tues, November 9, 5:30 PM
Location TBA

In 2019, Oregon-based artist **Malia Jensen** installed six carved salt-lick sculptures and eighteen motion-activated cameras across Oregon, monitoring the wildlife interactions and surrounding landscape for one year. In this talk, Jensen discusses the Nearer Nature Project and resulting six hour surveillance video, *Worth Your Salt*, and shares related work and ideas.



Reclaiming the Story: Visual Narratives and the Value Propositions of Local Foods

Weds, December 1, 5PM
Virtual via Zoom

The local food movement aspires to create close associations between consumers, communities and the peoples and lands that produce the foods they eat. Drawing on over five years of ethnographic research, speakers **Hope Jensen Schau** and **Matthew Mars** consider how the value propositions underlying local food are and are not being conveyed through visual narratives.

artmuseum.arizona.edu

THE ART
OF FOOD
From the Collections of
Jordana Schnitzer and
the Family Foundation

THE UNIVERSITY OF ARIZONA
MUSEUM OF ART

JORDAN SCHNITZER
FAMILY FOUNDATION
jordanschnitzer.org

THE UNIVERSITY OF ARIZONA
Arizona Arts

Thriving Communities Grant Application

Purpose: The purpose of the Thriving Communities Grant (formerly known as the Partner Capacity-Building Grant) is to support organizations, collectives, and mutual aid groups in addressing various aspects of food security, community health, social justice, and root-causes of hunger. The grant can fund a wide array of projects, including community organizing, supplies, infrastructure, training, educational projects, pilot projects, evaluation efforts, and more. The primary goals of Thriving Communities projects are to maintain or increase services, quality, or community engagement for a healthy, hunger-free community.

Eligibility: Funding is open to organizations and groups conducting projects in Cochise, Graham, Greenlee, Pima, and Santa Cruz Counties, AZ that are either a.) 501c3 non-profit, church, school, mutual aid, collective, or tribal organizations b.) Organizations, mutual aid groups, collectives, and tribal organizations that are fiscally sponsored by a 501c3 non-profit c.) Organizations that are not formally incorporated. If an applicant group does not have an EIN/tax ID # or existing fiscal sponsor, they may apply for the Community Food Bank's (CFB) Avanzando LLC to be a fiscal sponsor. Proposed 1-year projects should be planned to be completed within one year, with the possibility of application for extension if necessary. Proposed multi-year projects should be planned to be completed within two to three years.

The link is <https://www.communityfoodbank.org/grants-and-loans>, and when you click “Open Now: Thriving Communities Grant” you can scroll down to see the requirements and “Apply Now” link to our [online grant platform](#). **Application deadline is Friday, October 22nd, 2021.**

Any organization needing help with an online submission, or with any other questions can contact partnergrants@communityfoodbank.org, which is an inbox shared by the Partner Grants Team.

Virginia Tech Center for Food Systems and Community Transformation Speaker Series

VT invites you to join them for their online Center Fellow Speaker Series presentation

The United Nations Food Systems Summit 2021:

Understanding the Controversy About the Structure, Governance Process and Outcomes that Led to Protests and Boycotts

Dr. Vivica Ingrid Kraak, PhD, MS, RDN

Associate Professor, Department of Human Nutrition, Foods, and Exercise

College of Agriculture and Life Sciences, Virginia Tech

Wednesday, October 27, 2021 2-3 pm ET

Register at this link: <https://tinyurl.com/DrVivicaKraak>

More information is in the attached flier and on their [website](#).



CENTER FOR FOOD SYSTEMS
AND COMMUNITY TRANSFORMATION

The Center for Food Systems and Community Transformation is offering a monthly fellow speaker series. Join us in October!

Dr. Vivica Ingrid Kraak

Department of Human Nutrition, Food, & Exercise, Virginia Tech

The United Nations Food Systems Summit 2021: Understanding the Controversy About the Structure, Governance Process and Outcomes that Led to Protests and Boycotts

Dr. Vivica Kraak, Associate Professor in the Department of Human Nutrition, Food, and Exercise at Virginia Tech will explore the controversy and rationale for the protests by several groups to boycott the UN Food Systems Summit, organize a parallel Summit, and engage in social media activism. Dr. Kraak will also discuss the type of "game changing" actions and outcomes one could expect from the UN Summit.



October 27, 2021 2-3 PM ET

Visit this link for details and registration:

<https://tinyurl.com/DrVivicaKraak>

Email garlandm@vt.edu with any questions or concerns

Poisoning Paradise Film Festival

From October 7th-26th, we have an exciting opportunity for you to watch the film *Poisoning Paradise* for FREE on Vimeo. Learn about the devastating impacts of the agrochemical industry in and beyond Hawai'i from community leaders charting vital paths forward!

Our programming will include:

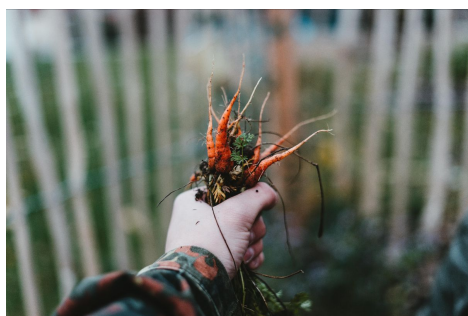
In-person and virtual screenings of Keely Shaye Brosnan and Teresa Tico's *Poisoning Paradise* (2017). This documentary film explores the story of how a small Kaua'i community pushed back against the agrochemical industry amidst corporate bullying, political influence, and ongoing concealment. Although Kaua'i's plight might seem like a local issue, the impact of this industry extends far beyond Hawai'i. From Puerto Rico to Southeast Asia, communities around the globe are struggling to reclaim their food systems from corporate control and its toxic legacy.

Panel discussions with communities living on the frontlines of genetically engineered (GE) experimentation, genetically modified (GM) agriculture, and industrial food systems. These panels will highlight the interconnected struggle these communities share, as well as the colonial history of industrial agriculture.

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

Opportunities for Undergraduates

FOOD 393 Spring 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

Two Graduate positions available on groundwater and agriculture decision science

Recruiting two graduate students (M.S./Ph.D. track) to begin in summer/fall 2022 to contribute to a new project studying how farmers, water managers, and scientists understand and use groundwater models to support water use decisions. The students will work closely with project scientists (Chloe Wardropper, University of Idaho; Sam Zipper, Kansas Geological Survey/University of Kansas; Adam Zwickle, Michigan State University) to connect refined models of groundwater-surface water ecosystem services with research on how people make decisions regarding natural resource management to address fundamental gaps between foundational and applied science. These students will work closely together, so interdisciplinary enthusiasm and collaborative skills are a must.

Please see the links below for specific details, qualifications, and how to apply for each position:

Hydrogeology position: <https://www.samzipper.com/join/>

Social science position: <https://chloewardropper.weebly.com/opportunities.html>

Call for Graduate Student Application in Sustainable Agriculture and Food Systems - Baur Lab at The University of Rhode Island

Invitation to prospective graduate students to apply to work with Paul Baur in at least one of the following research areas (see below) as part of the [Sustainable Agriculture and Food Systems](#) MS/PhD program at the University of Rhode Island. Interested applicants may contact Dr. Patrick Baur at pbaur@uri.edu.

Applicants for the MS level are preferred, but strong candidates for the PhD level will be considered. Applicants should have some undergraduate coursework or research experience in the social sciences (preference for environmental/rural sociology, science and technology studies, human geography, political ecology, or related fields) and a strong interest in further training in interdisciplinary sustainable and equitable agri-food systems research.

Location: University of Rhode Island, Kingston, RI

Advising Faculty: Dr. Patrick Baur (pbaur@uri.edu)

Application Deadline: January 15, 2022

Start Date: Fall 2022

Current projects seeking graduate student research assistants:

Balancing Safety, Sustainability, and Equity in Urban Agriculture

The past decade has seen a boom in urban farms and community gardens in cities across the US. Urban dwellers desire both better access to fresh, local foods but also the opportunity to take greater control over food production as a means to economic, cultural, and civic enrichment. Amidst a highly diverse groundswell of urban agricultural activities, basic infrastructure—both physical and social—lags behind. As a result, urban agriculturalists may face a variety of barriers to realizing their desires for a healthier and more resilient local food system, including lack of markets, unavailability of land, inability to access start-up capital, insufficient advisory and expert support, and regulatory ambiguity on topics ranging from food safety to nuisance ordinances. Faced with these interlaced and variable challenges, urban agriculturalists pursue many different strategies, each with different investment in and balance among safety, sustainability, and equity. There is a promising opportunity to compare and contrast strategies, priorities, and food system goals across different cities to help map out and chart the universe of routes available for urban agriculture to transform food systems and the kinds of policy and institutional changes that might lead to better balance.

Evaluating Sustainability and Equity in New Controlled Environment Agriculture Developments

Many novel technologies promise to transform agriculture through the power of precision robotics, AI, and controlled environment cultivation (e.g. hydroponics). Proponents of such innovations claim they will free agriculture from long-standing constraints—the need for manual labor, the vicissitudes of weather, reliance on pesticides—and in so doing bring an unheard of degree of stability and control to food production. All kinds of positive outcomes are projected to flow from such innovation, ranging from greater energy and resource efficiency to renewed opportunities for rural and urban economic growth to improvements in dietary health and food security. However, few controlled environment technologies and systems have yet been built at the scales projected for the future, and little evidence has been produced one way or another regarding their potential systemic impact on the broader sustainability and equity of food systems in which they propose to intervene. There is a compelling need for foundational research in how to effectively and proactively evaluate controlled environment agriculture (CEA) and how to translate that evaluation back into the design process and governing infrastructure. This project leverages newly proposed large CEA project in Rhode Island as an opportunity to conduct such proactive assessment.

Food Systems Fellowships at the University of Michigan

Transformative Food Systems Fellowship at the University of Michigan

Two-Year Fellowship

The [TFS Fellowship](#) is a two-year opportunity for master's students who are traditionally underrepresented in food systems studies and careers. Supporting two cohorts of master's students who enroll in the Fall of 2022 and Fall 2023, the TFS Fellowship offers a stipend, international summer travel award, and tuition scholarships -- with a total estimated value of \$85,000.

3 Degree Options

TFS Fellows will participate in several interdisciplinary food systems classes and complete a field experience project while earning a master's degree in either:

- Nutritional Sciences (School of Public Health)
- School for Environment and Sustainability (SEAS)
- Urban and Regional Planning (Taubman College)

APPLY TODAY

[Applications](#) for the first class of Fellows in 2022 are due by January 31, 2022. Separate admission applications are required for the TFS Fellowship and also the SPH, SEAS or URP Master's degree programs. [Learn more here](#)

Job Opportunities

Job Opening: Food and Agricultural Literacy 4-H Educator

UConn Extension has a position open for a Food and Agricultural Literacy 4-H Educator:

The Department of Extension is seeking applicants for a full-time (11-month), non-tenure track Assistant/Associate Extension Educator, primarily based at the Fairfield County Extension Office in Bethel, CT. Extension Educators are community-based faculty who make a difference in communities by connecting community needs with university resources. Position level/rank will be commensurate with experience working with Extension. The anticipated start date is January 2022.

The successful candidate shall create an active 4-H youth development program with a focus on STEM, food, and agricultural literacy. The program of work shall meet critical needs in the heavily urban southwest region of the state and build the community knowledge base through a multidisciplinary, collaborative program especially in diverse, underserved communities. State and multi-state programming are also expected. Work will be accomplished by utilizing innovative approaches to deliver timely, evidence-based solutions for participants to significantly increase youth and adult volunteers' understanding of how food, agriculture, and STEM activities improve their communities. This position may work closely with Agri-Science programs to transition K-8 youth into high school agriculture/aquaculture science programs and other related workforce and career development programming such as MANRRS (Minorities in Agriculture, Natural Resources and Related Sciences). In addition to community-based learning, this position will extend the reach of UConn Extension by integrating distance-learning technology into program delivery through computer applications, web pages, electronic mailings, multimedia, and emerging technologies. This 4-H Extension educator is a vital member of the UConn 4-H Youth Development Team and reports to the Head, Department of Extension. For more information about the University of Connecticut 4-H Extension Program, see <http://www.4-h.uconn.edu/>

Research Assistant Professor - Center for Resilient Communities - West Virginia University

The Eberly College of Arts and Sciences at West Virginia University invites applications for a Research Assistant Professor of Geography with a focus on the right to food, food justice, and/or food sovereignty in the Appalachian region beginning as soon as possible.

This is a 9-month, non-tenure track position with full benefits and the opportunity for promotion, though promotion is not required for continued career stability. Research Assistant Professor appointments have renewable terms of up to three years, with no limit on the number of terms. Research faculty are expected to demonstrate excellence in research and make significant contributions to community outreach and education.

The position will support the WVU Center for Resilient Communities which is based in the Department of Geography and Geology. The WVU Center for Resilient Communities is an action research and education center established in the Fall of 2019 to advance social, economic and environmental justice in West Virginia. The Research Assistant Professor position would contribute to leading the CRCs long-term community-based action research program on food system transformation by authoring peer-reviewed publications and reports, generating external funding, and contributing to experiential learning opportunities for undergraduate and graduate students.

WVU is a R1 research land grant university located within 90 minutes of Pittsburgh and 3.5 hours from the Washington/Baltimore area. Morgantown has been recognized as one of the most livable small cities in the U.S. There are extensive recreational opportunities, excellent public schools, and a supportive University environment in which to develop a visible and productive career. The WVU Dual Career Program is available to assist candidates with suitable employment opportunities for spouses or partners.

Qualifications

The successful candidate will have a PhD in Geography or related field and a minimum of 2 years of experience conducting community-based research with partner organizations; will show evidence of the ability to publish peer-reviewed research articles; the ability to lead community-based action research projects; and the ability to propose an active independent research program supported by extramural funding focused on food policy and food systems change and its implication in the Appalachian region. Candidates with experience supervising undergraduate students in experiential learning projects are also welcome to apply.

To apply, upload a single PDF file with a cover letter, curriculum vitae, statement of research philosophy, and a description of your potential to further our progress in advancing social justice and building a diverse and inclusive academic community. Also, please arrange to have three reference letters sent to Dr. Bradley Wilson at brwilson@mail.wvu.edu. The screening process will begin November 1 and continue until the position is filled. For more information, please visit our website <https://resilientcommunities.wvu.edu/> or contact the chair of the search committee Dr. Bradley Wilson - brwilson@mail.wvu.edu.

UC Davis Agriculture Sustainability Institute - Assistant Project Scientist position

The **Agricultural Sustainability Institute** (ASI) is currently recruiting for an Assistant Project Scientist to work in active research program investigating topics relevant to the research areas of sustainable agriculture.

This is a 100% (full time) position for 1 year with the possibility of extension based on satisfactory performance.

Our mission is to ensure access to healthy food and to promote the vitality of agriculture today and for future generations. We do this through integrative research, education, communication, and early action on big, emerging issues.

For more information, please view the [position description](#).

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](#).**

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

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

the Bachelor of Arts in Food Studies.

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

