



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?

**Message from the CRFS directors: Announcing
our theme for 2021-2023**

Right to Farm + Right to Food

The pandemic has brought up the question for many, “what kind of society do we want to live in?” or “what kind of society are we willing to fight for?” The answer it seems, and we hope, is a more equitable and liberated society. Food is necessary for the reproduction of society, but current institutional and social arrangements neither uphold food nor the means required for producing it as universal rights.

Instead, food has been rendered both a commodity and a weapon of social control and oppression.

The commodification of food is a feature of our global-industrial food system, characterized by processes of privatization, deregulation (or what some scholars term "neo-regulation"), and trade liberalization. In plain and simple terms, food as a commodity means that it is a site of profit-making – primarily by transnational corporations – and thus subject to markets. The price can fluctuate, Wall Street can speculate on crops, people must buy their food without any control over the cost.

The weaponization of food is primarily a feature of nation-states and an instrument of social control and oppression. When people experience conditions of food insecurity or hunger in the US for instance, there are few dignified ways of seeking support, and the forms of assistance available, either through state-sponsored welfare programs or private food assistance such as food banks and pantries, operate according to strict, needs-based eligibility predicated on perceptions of “deservingness”. These programs are paternalistic in their orientation, and as food systems scholar Molly Anderson has written, render people as "passive beneficiaries rather than as rights-holding citizens". In other words, people are not free in this model.

Embracing the right to food then is urgent and necessary for liberating society from food as a commodity and a weapon.

In Arizona, and as highlighted in our 2020-21 "State of the Tucson Food System" report, we are witnessing a significant loss of land from agricultural production as well as a lack of new generations of farmers to replace retiring farmers. Where is the right to food? Where is the right to farm and to produce food? What are the implications for our region’s long-term capacity for responding to people’s health and well-being if we are not growing food in this region for this region?

A right to food mandate would catalyze all sorts of structural changes ensuring that more land is controlled by small farmers and non-corporate entities, that they have access to a livelihood and a living wage, and that we are producing enough food in ecological ways to care for the population and mitigate the effects of climate change.

We're excited to embark on programming at the Center for Regional Food Studies that foregrounds the **Right to Farm + Right to Food** over the next two years. By choosing this theme, we are contemplating inter-related and wicked problems. In exploring the Right to Farm, we are asking: 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, and ability to achieve a living wage and just livelihood? In thinking about the Right to Food, we are asking: 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 addition to featured speakers, panels, and roundtables with experts on these topics, we will be organizing several skill-based workshops to help advance efforts for Right to Farm + Right to Food legislation, sustained community engagement, direct action, and more. These will include workshops such as the upcoming event "Mobilizing the right to food and other basic needs for students: A workshop based on the UC Basic Needs Initiative," with the co-chair of the UC system-wide Basic Needs Initiative, Tim Galarneau, and Lead Researcher for the UC system-wide Student Basic Needs Initiative Suzanna Martinez, being held on Friday, September 24th. Join us on October 8th for "Sweetness in the Sound: A Workshop on Audio Archiving, Storytelling, and Podcasting" with nationally-renowned audio producer Pat Mesiti-Miller.

Given ongoing concerns related to the pandemic, all our programming for the 2021-22 academic year will continue to be online.

As always, we welcome your ideas and input, and we look forward to seeing you at one of our upcoming events!

-Megan Carney (mcarney@arizona.edu) & Laurel Bellante (bellante@arizona.edu)

CRFS Events

USGCRP's Climate, Food, and Culture Webinar Series

The goal of this series hosted by US Global Change Research Program is to highlight the role of culture in understanding climate impacts on a variety of food systems as well as its potential for effectively building resilience and adaptive management. By engaging a variety of experts across the social sciences, the panels include perspectives that understand the complexity of multiple disasters, both acute and chronic, on the socio-cultural dynamics of food systems. The Center for Regional Food Studies, Assistant Director, Laurel Bellante, will be speaking in the webinar on September 14th. For more information, see the flyer below.



USGCRP's Social Sciences Coordinating Committee Webinar Series

Climate, Food, and Culture

September 14, September 28, and October 12, 2021

The goal of this series is to highlight the role of culture in understanding climate impacts on a variety of food systems as well as its potential for effectively building resilience and adaptive management. By engaging a variety of experts across the social sciences, the panels include perspectives that understand the complexity of multiple disasters, both acute and chronic, on the socio-cultural dynamics of food systems.

Questions? Contact ascheetz@usgcrp.gov

REGISTER HERE

Session 1: Socio-Cultural approaches to Climate, Food, and Agricultural Systems

September 14, 2021 | 1:00 – 2:30 PM EST Amy Trubek (University of Vermont), Laurel Bellante (University of Arizona), Marie Schaefer (Michigan State University), Gail Myers (Farms to Grow, Inc.)

Session 2: Sustainable and Just Fisheries: Rethinking Climate Resilient Food Systems

September 28, 2021 | 12:30 – 2:00 PM EST Patricia Pinto Da Silva (NOAA), Cynthia Grace-McCaskey (East Carolina University), Monica Barra (University of South Carolina), Yoshitaka Ota (University of Washington)

Session 3: Putting Culture into Practice: The role of Social Science in Building Resilient and Adaptive Food Systems

October 12, 2021 | 1:00 – 2:30 PM EST Natalia Pinzón Jiménez (University of California, Davis), Suzan Erem (Sustainable Iowa Land Trust), Lauren Gentile (EPA), James Rattling Leaf (Rattling Leaf Consulting)



U.S. Global Change
Research Program

Mobilizing right to food and other basic needs for students: A workshop based on the UC Basic Needs Initiative

Friday, September 24, 2021

1-2:30PM| Via Zoom

**Featuring: Tim Galarneau, Co-Chair of the UC system-wide Basic Needs Initiative and
Suzanna Martinez, Lead Researcher, UC system-wide Basic Needs Initiative**

Amidst a global pandemic the expectations and experiences for students within their higher education institutions are indicating increased challenges to well-being and student success. International to first generation and non-traditional students face varied economic, environmental, and social-emotional challenges in their higher education experience. The University of California (UC) has undertaken an ambitious set of goals, across all 10 campuses, to address food and housing insecurity, amidst other challenges students face. Through the re-imagining of food recovery and innovative ways to uplift diverse cultural foodways for ensuring sustenance to designing preventative upstream interventions as well as accessible paths for responding to crisis, attendees will learn how the UC is advancing undergraduate, graduate, and professional holistic student support with an integrated equity and sustainability lens. For more

information please see the attached flyer.



Mobilizing right to food and other basic needs for students: A workshop based on the UC Basic Needs Initiative

Friday, September 24, 2021

1-2:30PM | Online

RSVP:

<https://www.eventbrite.com/myevent?eid=171295578687>

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Tim Galarneau

Tim works as a Specialist for the University of California, at CASFS, focusing on supporting regional, statewide, and national efforts that intersect with food, social equity, and community development. Mr. Galarneau is a co-chair to the UC system-wide Basic Needs Initiative. This innovative project mobilizes students, staff, and faculty in advancing a holistic vision for supporting student success through ensuring basic needs are met. In addition, he is a board advisor to the national movement non-profit, Real Food Generation, advancing a student driven higher education effort to address a food system that truly nourishes all. Tim has worked across farm to institution sectors engaging producers and community partners in policy and designs to advance a more just and sustainable food system.

Suzanna M. Martinez

Dr. Martinez is an Assistant Professor at the University of California, San Francisco in the Department of Epidemiology and Biostatistics. Her area of research focuses on addressing food insecurity among college students, and the interrelationships of nutrition, physical activity, sleep, and obesity among children and adolescents. She is the lead researcher for the UC Systemwide Student Basic Needs Initiative and examines the connections between student basic needs, mental health, and physical wellbeing.



Sweetness in the Sound: A Workshop on Audio Archiving, Storytelling, and Podcasting

Featuring: Pat Mesiti-Miller
October 8, 2021
1-2:30PM

This workshop explores the ways we can archive and share experiences through creative audio storytelling. In addition to discussing the importance of audio, participants will learn basic recording techniques and get introduced to audio editing software, as well as insights into what makes an engaging podcast.

Space is limited. Please register using [Google Forms](#). For more information see the flyer below.



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Pat Mesiti-Miller is an award-winning audio producer living and working in the Bay Area. He combines his passion for music and skills in narrative storytelling to create audio-rich podcasts and audio experiences. In 2010, he began working with Snap Judgment, the nationally broadcasted radio show and podcast that reaches more than 2 million listeners weekly, and where he continues today as Senior Audio Producer. In 2016, Pat helped launch and produce the Peabody and Pulitzer-nominated podcast Ear Hustle from inside San Quentin State Prison in collaboration with people incarcerated there. Pat is well-versed in all areas of audio production from script writing, hosting, editing, to engineering and sound design.

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.

September's film: *The Trail of Arizona Dairy* follow the dairy trail to learn more about where your local milk goes after it leaves the farm, and how we can support our local dairies.

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

CRFS News

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

Congratulations to CFRS Student Award Recipients (Summer 2021): Julia Davis and Ziya Kaya

Each spring, the Center for Regional Food Studies offers up to three student research awards in support of food-related research or educational activities over the summer months. This year, CRFS supported the Ph.D. research of Julia Davies (School of Geography, Development, and Environment) and Ziya Kaya (School of Anthropology). Congratulations, Julia and Ziya!



Julia Davies is a third year PhD student in the University of Arizona's School of Geography, Development and Environment. She received her BSc (Honors) in Environmental and Geographical Science and MSc in Climate Change and Development from the University of Cape Town, South Africa. Julia's PhD dissertation focuses on urban food system transformations and governance in sub-Saharan Africa (SSA). She is particularly concerned with the high levels of food insecurity being experienced in low-income urban communities in the SSA region. She is interested in understanding the multiple, interlinked drivers of urban food insecurity, including climate change and related food price shocks, high rates of urban poverty, and ineffective food system governance. Core areas of her research include understanding the barriers to urban agriculture and the governance of traditional open-air food markets in SSA. Julia's work forms part of a broader, NSF-funded project focused on the linkages between coupled human-natural systems and across rural-urban continuums in Zambia and Kenya.

The CRFS grant contributed to her research on the governance of traditional open-air food markets in SSA. Data for this research were collected through a phone call survey, administered to the market committees of 81 markets in Zambia. She is using the data from this survey to analyze the types of governance arrangements that tend to lead to sustained and effective markets. This research is important because while some markets are well governed and

function effectively, others face multiple challenges such as poor sanitation, a lack of food safety protocols, infrastructure deficits, and ineffective management. When markets are not well governed then they are not resilient to shocks, nor are they sustainable in the long-term, thereby ultimately impacting the livelihoods of food producers, vendors, and the households who depend on markets for food purchases.



Ziya Kaya is a PhD student in sociocultural anthropology with a minor in geography interested in simultaneous, mutually-reinforcing transformations at the intersection of rural livelihoods and environmental and technological change. His earlier research was on labor processes in and outside a small-scale vegetable-producing greenhouse in western Turkey. For his doctoral dissertation, he will conduct ethnographic research on digital farming technologies as part of food security policies in Turkey and their impacts on farmers' interactions with agroecology (crops, soils, climate) and farmers' livelihoods, starting in Spring 2022.

He would like to express his gratitude to the CRFS award committee for supporting his virtual pre-dissertation research on the digital transformation of agriculture in Turkey in Summer 2021. During this remote research, he virtually interviewed digital farming technology companies' coordinators and farmers and public officials; participated in their virtual meetings and webinars; and conducted archival research on their websites that includes annual reports and scholarly and popular publications on digital farming.

Other News/Events

Pomegranate Festival - Mission Garden

Pomegranate Festival - Saturday, September 18th 8:AM-12:00PM.

FREE with a suggested \$5 entry donation at the gate.

One of the most colorful and important festivals to be held at Mission Garden. This annual Arizona-wide festival is held in different parts of the state each year. This year it will be held at Mission Garden, here in Tucson. It will draw pomegranate growers, food experts, chefs, history experts and others from around the state.

For more information, please see the flyer below.

7TH ANNUAL ARIZONA

Pomegranate Festival



**September 18, 2021
8AM- 12PM**

at Mission Garden

946 W Mission Ln, Tucson, AZ 85745

**Tastings, Guest Speakers, Kids Activities,
Food Demonstrations**



Food Justice Film Festival

The Center for Biological Diversity is hosting their second annual Food Justice Film Festival

featuring four powerful films that explore agriculture and climate change, the colonization of food, exploitation of farmworkers and children, and the importance of saving seeds and traditions.

The free festival takes place online Sept. 16–19 and features *Truly Texas Mexican*, *The Ants & The Grasshopper*, *The Harvest/La Cosecha* and *SEED: The Untold Story*. In addition to film screenings, we're offering panel discussions with the filmmakers, farmers and activists.

How It Works

1. [Create a free account at our film screening platform](#). Space is limited and festival access is available on first-come, first-served basis, so get your pass today.
2. The festival takes place Sept. 16–19. All films will be available for you to stream at your convenience during this time.
3. On Sept. 16 at the beginning of the festival, pre-recorded panel discussions will be made available on [the film festival website](#). (This is different from the film screening platform.)

Featured Films

***Truly Texas Mexican*:** The Native American roots of Texas Mexican food serve up tacos, feminism and cultural resistance. Over time and during conquest, Texas Mexican food sustained Native American memory and identity. Cooking foods like nopalitos, deer, mesquite and tortillas, Indigenous women led the cultural resistance against colonization. Based on the award-winning book *Truly Texas Mexican: A Native Culinary Heritage in Recipes*.

***The Ants & The Grasshopper*:** Anita Chitaya has a gift. She can help bring abundant food from dead soil, she can make men fight for gender equality, and she can end child hunger in her village. Now, to save her home from extreme weather, she faces her greatest challenge: persuading Americans that climate change is real. It will take all her skill and experience to help Americans recognize, and free themselves from, a logic that's already destroying the Earth.

***The Harvest/La Cosecha*:** Every year more than 400,000 American children are torn away from their friends, schools and homes to pick the food we all eat. *The Harvest/La Cosecha* is "the story of the children who feed America." It profiles three children as they journey from the scorching heat of Texas' onion fields to the winter snows of the Michigan apple orchards and back south to the humidity of Florida's tomato fields to follow the harvest.

***SEED: The Untold Story*:** Few things on Earth are as miraculous and vital as seeds, worshipped and treasured since the dawn of humankind. *SEED: The Untold Story* follows passionate seed keepers protecting our 12,000-year-old food legacy. In the last century, 94% of our seed varieties have disappeared. As biotech chemical companies control the majority of our

seeds, farmers, scientists, lawyers, and indigenous seed keepers fight a David-and-Goliath battle to defend the future of our food.

[Watch trailers and learn more at the film festival website.](#)

Food Matters and Materialities: Critical Understandings of Food Cultures Conference

Food Matters and Materialities is an international and multidisciplinary conference that explores, from a critical perspective, how power relations take form in contemporary food cultures. The virtual conference is scheduled for September 22-25.

See information below about the keynote speakers. For more information, please click [here](#).

Keynote Speakers



SEPTEMBER 23
15h00 (EDT)

Food, Work, & Radical Care

HI'ILEI JULIA KAWEHIPUA AKAHAOPULANI HOBART

Black and Indigenous communities have long used food as a tool for envisioning 'otherways' beyond racial capitalism and the settler state. Today, food spaces within protest camps continue to articulate forms of care through the act of feeding. This talk lingers at frontline kitchens in order to think about the radical potential, as well as the limits, of care work in movement spaces. Such kitchens are places where mundane and (frequently) gendered labor becomes essential to the ongoing viability of the camps. By keeping protectors and allies nourished by serving at least three meals per day free of charge, food work offers an underexamined and complex site of anti-colonial resurgence. Given that mobilizations of protectorship safeguard Indigenous territories from development projects that build 'critical infrastructures' for settler futurity, and, also, that contemporary food systems are heavily infrastructural, I treat these kitchens as 'sticky' sites for resistance movements because of how they are at once beholden to and simultaneously exceed the dictates of settler food systems. Focusing on the encampment at Pu'uhonua o Pu'uhuluhulu at the summit of Mauna Kea in Hawai'i Island, I highlight the ways that labor and economies of care underpin radical resistance movements despite, and also through, entanglements that shape the sovereign alternatives and futures that they propose.



HI'ILEI JULIA KAWEHIPUA AKAHAOPULANI HOBART is Assistant Professor of Anthropology at UT Austin. She holds a PhD in Food Studies from New York University, an MA in Studies in the Decorative Arts, Design, and Culture from the Bard Graduate Center and an MLS in Archives Management and Rare Books from the Pratt Institute. Her research and teaching is broadly concerned with Indigenous foodways, Pacific Island studies, settler colonialism, urban infrastructure, and the performance of taste. Her book on the social history of ice in Hawai'i, forthcoming from Duke University Press, investigates the sensorial and affective dimensions of Native dispossession. In particular, she is interested in how personal and political investments in coldness facilitate ideas about race, belonging, comfort, and leisure in the Pacific.

SEPTEMBER 25
11h10 (EDT)

Structures & Specificities: Nourishing Acts in Violent Times

EMILY YATES-DOERR

Upending the entrenched violence of existing food systems requires collective, structural change. Yet large-scale actions frequently do not result in large-scale transformation. For example, country-wide nutrition interventions in Guatemala, while claiming to impact deep structural inequality, have furthered dispossession and dis-ease. This talk describes situations in which terms of debate have been appropriated such that healing or care work furthers harm. I draw attention to racial capitalism's two-pronged problem of 1) nonperformativity, where an appearance of change prevents change from taking place (Ahmed 2006), and 2) dangerous universals, such as anti-inequality narratives that flatten out vital specificities in life experiences and expertise (Tuck 2009). Unpacking the challenges of acting structurally, I look at mundane nourishment practices that some collectives are undertaking to bring about change. The talk asks what we can learn about direct action from people who have turned away from the space of 'the political' and considers whose revolution is encompassed by a well-made meal.



EMILY YATES-DOERR is an associate professor in anthropology at the University of Amsterdam and a faculty member in anthropology and the 'food in culture in social justice program' at Oregon State University. She has carried out extensive ethnographic research on nutrition science in Guatemala over the past twenty years. Her current research on maternal nutrition is funded by a starting grant from the European Research Council, for a project titled, "Global Future Health."

Call for Contributions and Participation: Radical Food Geography Book Project

The Radical Food Geographies book project will build on a 2020 special issue on [Radical Food Geography Praxis in Human Geography \(Issue 13, Volume 3\)](#) and a series of conference panels and sessions in 2021, to delve into theoretically grounded and action-oriented approaches to addressing systemic food system challenges from a geographic perspective. This book project seeks to further engage with radical food geography praxis through a focus on the interconnectivity between places and movements; relationality between land and people; flows of people, environmental resources, ideas, and culture; and diverse approaches to achieving justice-oriented objectives.

Inviting contributions from geographers, food studies scholars and others that explore the diverse engagements with radical food geography praxis as described above. These should address but are not limited to the following themes within the conceptualization of radical food geography praxis and geographies more broadly, that is, analyses and conceptualizations of space, place, and spatiality:

Tentative Timeline

- September 30, 2021 - Deadline for submission of contribution proposals
- Winter/Spring 2022 - Workshop at the American Association for Geographers Annual Meeting (Feb 25 - March 1)
- Fall 2022 - Full contributions due
- Fall 2022 - Winter 2023 - Reviews and revisions 2023 - Publication

To indicate your interest in participating in the Radical Food Geography book project, please send us a letter of interest including a proposed title, author(s), institutional affiliation (if any), contact details (including an email address), and a clear description of your contribution and how it relates to concepts of “radical”, “food systems”, and “geography” as described above (approx. 500 words). We welcome scholarly text-based contributions, but also encourage other creative submissions that can be published in book format (e.g., poetry, images).

Please send proposals and/or any questions/inquiries to [Charles Levkoe](#), [Colleen Hammelman](#) and/or [Kristin Reynolds](#) by September 30, 2021.

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.

Opportunities for Undergraduates

Liverman Scholars 2021-2022

Are you passionate about developing skills in environmental and resilience communication?

Who is eligible?

Undergraduates in any major enrolled in at least 9 units of credit (preference given to juniors and sophomores)

What does the program entail?

Virtual and in-person activities aimed at helping you develop your storytelling, communication, collaboration, and networking skills. Scholars work with a diverse array of community partners and projects in southern Arizona.

What is the expected commitment and compensation?

20 hours of engagement each month and 4 weekend trips over 1 year. Scholars enroll in 1 credit hour course and receive \$500 each semester.

Apply [here](#) by September 20th.

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

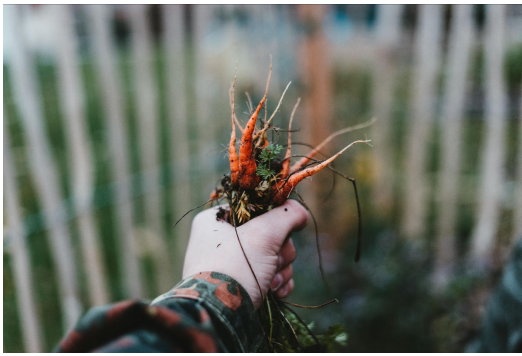
TFS Fellows will participate in several interdisciplinary food systems classes and complete a field experience project while earning a master's degree in either:

- 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](#)

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

Full time funded PhD opportunity with Dr. Clare Pettinger at the University of Plymouth

This PhD studentship will explore the impact of a 'community food researcher model' for food system transformation. The successful candidate will work with me (and other supervisors, including **Dr Sally Lloyd-Evans** at the **University of Reading**) to champion innovative, participatory and creative mixed-methods approaches across 2–3 case study locations in England. Methods might include realist evaluation; scoping review; mapping and/or cross-case analysis (incorporating observations, ethnography and Appreciative Inquiry interviews), although precise methods are open to negotiation and are likely to evolve as the project progresses.

This PhD opportunity is a complementary part of a UKRI Strategic priorities funded consortium research project (FoodSEqual), led by the University of Reading to explore 'co-production of healthy and sustainable food systems for disadvantaged communities'. This project embeds the community researcher model to enable co-production and democratised research processes.

For questions, please contact [Clare Pettinger](#). Click here to submit your [application](#).

Call for Grad Student Editors: Graduate Journal for Food Studies

The [Graduate Journal of Food Studies](#) is looking for three grad students/post graduates to join our team of co-editors. We welcome applications from grad students/post graduate students working broadly across food studies from disciplines including but not limited to anthropology, sociology, gender studies, history, communication studies, geography and STS.

For more information on how to apply, [visit their "get involved" page](#) or email us with questions to gjfseditor@gmail.com.

The **deadline for applications for co-editors is 15th September 2021**.

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 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.
