

# **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?



## 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 <u>Google Forms</u>. For more information see the flyer below.



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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.

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.





COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES Center for Regional Food Studies

#### 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 <u>Good Food Film Series</u> 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 <u>upcoming film premieres and on-demand screens</u> available through February 2022. <u>Tickets and passes</u> 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 <u>here</u>, 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 <u>here</u> 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 <u>here</u>, or by clicking on the below *Executive Summary* button.

STFS Video

**System Report** 

# **Other News/Events**

## **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 infomation about the upcoming speaker sessions, see the flyer below of visit the University of Arizona Museum of Art <u>website</u>.

# 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

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

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

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 throug visual narratives.

artmuseum.arizona.edu



UA THE UNIVERSITY OF ARIZONA MUSEUM OF ART IS JORDAN SCHNITZER



# **Call for Volunteers**

Please join us in reconnecting and making the 48th annual Tucson Meet Yourself happen! Our volunteers are a part of history and help make our yearly folklife festival successful year after year. Because of Covid, we have created more space for social distancing and scaled back the festival slightly to prioritize the safety of our artists, vendors, attendees and YOU. <u>Please read</u> <u>our updated and very thorough Covid statement to understand safety protocols.</u>

We are excited to showcase Tucson's many cultural expressions and artforms WITH YOUR HELP!

#### TMY is currently seeking volunteers to assist us in:

- Setting up and breaking down the festival
- Assisting folk arts
- Providing stage assistance for performers
- And other roles as needed

Check out available volunteer positions October 5-10, and sign-up to volunteer here: <u>https://tucsonmeetyourself.org/2021-volunteer-registration/</u>

#### **Volunteers Receive:**

- A TMY shirt to wear during their shifts
- A food voucher to try at ANY of the eateries offered at TMY for every 4-hour shift completed

Meet new people. Learn about the multiple cultures in and around Tucson. Interact with traditional artists. Witness folklife. Gain community service hours. Have fun!

We strongly advise that volunteers help us mitigate Covid-19 by wearing masks, sanitizing, disinfecting areas, and being fully vaccinated.

If you have any questions or concerns, please feel free to reach TMY Volunteer Director: <u>Nelda Ruiz</u>, 520-621-4046 or Volunteer Coordinator: <u>Vana Dee Lewis</u>, 520-775-2250



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

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

## **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. TheCenter 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)



## Call for Contributions and Participation: Radical Food Geography Book Project

The Radical Food Geographies book project will build on a 2020 special issue on <u>Radical</u> <u>Food Geography Praxis in Human Geography (Issue 13, Volume 3)</u> 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 <u>Charles Levkoe</u>, <u>Colleen</u> <u>Hammelman</u>and/or <u>Kristin Reynolds</u> by September 30, 2021.

# **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 Kitche**n 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 <u>Clare Pettinger</u>. Click here to submit your <u>application</u>.

## Food Systems Fellowships at the University of Michigan

#### Transformative Food Systems Fellowship at the University of Michigan

#### **Two-Year Fellowship**

The <u>TFS Fellowship</u> 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

<u>Applications</u> 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. <u>Learn more here</u>

# **Job Opportunities**

## 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 <u>Campus</u> <u>Pantry</u> 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 <u>Food Studies</u> <u>Website</u> for more information about the Bachelor of Arts in Food Studies. Please visit the <u>Nutrition and Food</u> <u>Systems Website</u> for more information about the Bachelor of Science in Nutrition and Food Systems.