Spring 2022 VT Food Studies Newsletters

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VT Food Studies Newsletter – January 18, 2022 (Back to Top)

Happy new year and welcome to a new semester! Please check out our first Spring 2022 newsletter below. We're looking forward to seeing you at our virtual and in-person events this semester.

1. **Save the date for our VT Humanities Week event, Feb 7**
2. **Events from the Center for Food Systems and Community Transformation**
3. **This week--Research Recruitment: Consumer Comment Analysis of Beer**
4. **Jan 20: Benjamin R. Cohen, "How Not to Feed the World"**
5. **Jan 26: "How Virginia Cooperative Extension is Fighting Food Insecurity"**
6. **Jan 27-28, 3rd International Symposium on Nutrition**
7. **Two positions at University of Toronto-Scarborough**
8. **The Sophie Coe Prize in Food History 2022**
9. **"Food Timeline is a feast for foodies"**

1. Save the date for our VT Humanities Week event, Feb 7

Join Food Studies for our event at the Inaugural VT Humanities Week, Feb 7-11. Our event will be Monday, February 7 from 4-5:30 pm, Location TBD and is titled "Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song & Story." An interactive workshop on beans in Appalachia with Assistant Professor Danille Christensen (Department of Religion and Culture) along with community leaders Victoria Ferguson (American Indian and Indigenous Community Center) and Ashleigh Shanti (Asheville-area Chef and expert on Black Appalachian food). More details to follow.

2. Events from the Center for Food Systems and Community Transformation

- **Wed Jan 19, 2-3 pm.** "Agroforestry and Regenerative Agriculture at the Virginia Tech Catawba Sustainability Center" with Adam Taylor Farm Manager, Virginia Tech Catawba Sustainability Center and John Munsell, Professor and Forest Resource Extension Specialist, Virginia Tech. More details and register at this link: https://tinyurl.com/cfss22-1
- The Racial Equity in Agriculture Lab (R.E.A.L.) presents "Building Beyond Nice Racism: Catalyzing Institutional Change in the Food System." This five-part series runs January-May 2022 and will include two-hour sessions on the following dates: January 25, February 22, March 22, April 26, May 24. Details and registration information on the website here. **Please register by January 20, 2022.**
- The Virginia Food Systems Leadership Institute. The Virginia Food Systems Leadership Institute (VFSLI) prepares rising leaders in the area of sustainable food systems by combining knowledge in food systems through the lens of food equity, with building competencies in skills for leadership, and a research project relating to farm-to-university challenges to prepare students for food system job opportunities. See details and register at: https://vfsli.weebly.com/

3. This week--Research Recruitment: Consumer Comment Analysis of Beer

The Virginia Tech Sensory Evaluation Lab in the Food Science and Technology Department is conducting a research study related to the understanding which beer sensory attributes are important to consumers (IRB #21-890). We are recruiting volunteers to participate who are of legal drinking age (21+), have previously consumed alcoholic beverages, are fully covid vaccinated, and are interested in evaluating beer samples. Subjects will be required to participate in 1, 30-minute session that involves tasting and rating beer samples. Visit this link for a pre-screening survey and for more information.

4. Jan 20: Benjamin R. Cohen, "How Not to Feed the World"

Culinaria Annual Speaker Series 2021/22 at the University of Toronto presents Prof. Benjamin R. Cohen on "How Not to Feed the World," Thurs. Jan. 20th (3-5pm EDT). This talk is about a new book project, "How Not to Feed the World: Our Century-long Quest to Produce More Food and Where It's Led Us Astray." It is a history of science, agriculture, and racial and environmental justice. The book begins by wondering why we are always trying to feed the world anyway or, better put, what people really mean when they say that. Before the blossoming of global capitalist industries by the early twentieth century, nobody thinks a farmer's job is to feed a global population. By the mid-twentieth century, at the center of a Green Revolution, the mantra is dogma. How and why? View more details and register at this link.

5. Jan 26 "How Virginia Cooperative Extension is Fighting Food Insecurity"

"How Virginia Cooperative Extension is Fighting Food Insecurity in Virginia" with Dr. Elena Serrano on January 26, 2022 from 2-3 pm ET. The COVID-19 pandemic increased the number of Virginians who struggle to consistently acquire enough food to feed themselves and their families. It has been estimated that an additional 446,000 Virginians have become food insecure during the pandemic, in addition to the 850,000 Virginians who were already struggling before the pandemic and economic downturn. This presentation will provide an overview of how many people in Virginia are affected by food insecurity, who it affects, and how Virginia Cooperative Extension is actively addressing this public health and economic crisis. Register to attend.

6. Jan 27-28, 3rd International Symposium on Nutrition

The theme of this year's symposium is "Urban Food Policies for Sustainable Nutrition and Health." The International Symposium on Nutrition (ISN) is organised jointly by The Nutrition Society and The French Nutrition Society (Société Française de Nutrition). The conference is taking place online January 27-28. View details and register at this link.

7. Two positions at University of Toronto-Scarborough

The University of Toronto, home of the Culinaria Research Centre, is hiring two related Director positions, the applications for which close February 25. One is for the Institute for Inclusive Economies & Sustainable Livelihoods and the other for the Institute for Environment, Conservation & Sustainability. See full details in the embedded links above.

8. The Sophie Coe Prize in Food History 2022

The Sophie Coe Prize is awarded each year to an engaging, original piece of writing that delivers new research and/or new insights into any aspect of food history relating to any period, place, people or culture. We welcome innovative, well written entries of up to 10,000 words in length in the English language only. The Prize is £1,500 for the winning essay, article or book chapter. Authors may submit one entry only each, and they must be delivered to us by this year's closing date of Friday 22nd April 2022. For full details, and to sign up for reminders and updates on the Prize, please consult the website at sophiecoeprize.wordpress.com.

9. "Food Timeline is a feast for foodies"

Read this profile of the Food Timeline and the Food Studies Program's role, in the Fall/Winter 2021 issue of *Imagine Magazine,* from the VT University Libraries. https://lib.vt.edu/magazine/fall-2021/data/timeline-feast-for-foodies.html

VT Food Studies Newsletter – January 24, 2022 (Back to Top)

1. **1/27 IHR Food History Seminar - Thursday, 27 January**
2. **2/2 Poetry Cafe at Virginia Tech**
3. **2/11-12 Amsterdam Symposium on the History of Food**
4. **2022 Michigan Humanities Emerging Research Scholars Program (deadline 2/14)**
5. **Arizona State is hiring an Asst Prof of Sustainable Food Systems (deadline 2/21)**
6. **Call for Papers - Virginia Social Science Association (deadline 2/25)**
7. **Call for Papers - Justice and Equity Approaches to Student Food (In)Security**
8. **Online course "Democracy in the Kitchen" (deadline 2/28)**
9. **The Rodale Institute is hiring**

1. 1/27 IHR Food History Seminar - Thursday, 27 January

This Food History seminar of the Institute for Historical Research will focus on foodways in Britain and Ireland. The presenters will be: Louise Morgan (Warwick), '*The Way We Used to Eat': Historical Narratives in Twenty-First Century British Clean Eating*. Marzena Keating (Pedagogical University of Cracow), *What's on the Menu? Invalid and Convalescent Cookery in XX Century Ireland*. The session will be held on Thursday 27 January at 17:30-18:30 UK time/12:30-1:30pm U.S. EST. All are welcome, but booking is required. For more details about the session and to reserve a place, please visit our IHR webpage.

2. 2/2 Poetry Cafe at Virginia Tech

The Center for Food Systems and Community Transformation and partners are excited to host The Poetry Cafe at Virginia Tech on February 2, 2022 for two special events addressing the theme of "Planting the Seed." Hosted by Mr. Josephus Thompson III, founder of the Poetry Cafe and host of 90.1FM's The Poetry Café program, come experience the cultural artform of social transformation through creative expression and community weaving. See details on the pre-show reception, open mic event, and creative writing workshop at this link. Please register for the workshop by January 31, 2022, here.

3. 2/11-12 Amsterdam Symposium on the History of Food

The Amsterdam Symposium on the History of Food is the annual international point of assembly and an exchange of knowledge in the field of food history in the Netherlands. It intends to stimulate debate and research that bridges the gap between different disciplines. Another aim is to transfer academic research to a wider public and stimulate research using the collections of the University of Amsterdam. The symposium is therefore targeted at both an academic and a professional audience. Register and see full details here: https://www.aanmelder.nl/ashf2021

4. 2022 Michigan Humanities Emerging Research Scholars Program (due 2/14)

The Michigan Humanities Emerging Research Scholars (MICHHERS) program is a twelve-day program that will host talented students (juniors, seniors and those currently in terminal MA programs), particularly those from backgrounds traditionally underrepresented in graduate education who are interested in pursuing a Ph.D. in Asian Languages and Cultures, Classical Studies, Comparative Literature, History, Linguistics,

Romance Languages and Literatures, Sociology (qualitative) or any humanities field in Women's and Gender Studies (our joint WGS programs are with History and English). Students receive a $1,000 stipend, free travel and lodging, and other support. For more information, and for the application, please go to: http://www.rackham.umich.edu/michhers. The application deadline is February 14, 2022. We will host two information sessions on the program: Wednesday, January 26th at 8pm and Thursday, February 3 at 8 pm. All details on the website.

5. Call for Papers - Virginia Social Science Association

VSSA is multi-disciplinary and welcomes scholars and researchers from across all of the social sciences. For our annual conference, we will accept panel and paper submissions from any and all social science disciplines and on any relevant subject. The conference offers opportunities to those whose work bridges disciplinary boundaries, who may want to test their findings among interdisciplinary peers, or who are just entering the world of academic research. Please submit paper and panel proposals no later than 5:00 p.m. on February 25, 2022. Free for students to register and student paper prizes will be awarded. More info at www.virginiasocialscience.org

6. Call for Papers - Justice and Equity Approaches to Student Food (In)Security

The Journal of Agriculture, Food Systems, and Community Development is offering a special call for papers on "Justice and Equity Approaches to College and University Student Food (In)Security." Submit your paper by February 28, and see full details here.

7. Online course "Democracy in the Kitchen" (deadline 2/28)

The University of Vermont offers a 4-week, online self-paced program, "Democracy in the Kitchen: John Dewey's Education through Cooking and Eating." This course brings philosopher John Dewey's pedagogy to the kitchen introducing an experiential education model that can be adapted to many subjects. The course draws from John Dewey's philosophy of education and epistemology (theory of knowing) to inspire and guide our work together. Register by February 28, 2022. Learn more on their website.

8. Arizona State is hiring an Asst Prof of Sustainable Food Systems (deadline 2/21)

The School of Sustainability in the ASU College of Global Futures is seeking applicants for a Tenure-Track Assistant Professor in Sustainable Food Systems. This is an opportunity to contribute to the new degree programs in Sustainable Food Systems and to join Professor Kathleen Merrigan and the excellent team in the Swette Center for Sustainable Food Systems conducting innovative use-inspired research, policy development, and stakeholder engagement. Closes Feb 21. Visit their website for more information.

9. The Rodale Institute is hiring

Rodale Institute is a nonprofit dedicated to growing the organic movement through rigorous research, farmer training, and consumer education. Widely recognized as a founder of the modern organic movement, Rodale Institute has been a global leader in regenerative organic agriculture for over 70 years. The Institute is hiring for a range of

positions, at its locations in Pennsylvania, Georgia, and Iowa. Learn more at RodaleInstitute.org/Employment

VT Food Studies Newsletter – January 31, 2022 (Back to Top)

1. **2/7 VT Humanities Week Food Studies Event**
2. **Our full Spring 2022 schedule (flyer attached and below)**
3. **Recruiting students for a new Food Matters RSO**
4. **1/31 Food Justice and Disability Justice**
5. **2/7 "Black Lives, White (Sugar) Empires"**
6. **2/10 Food, Entrepreneurship, and Social Justice**
7. **NRV Beginner's Beekeeper Course (register by 2/21)**
8. **Four Faculty Positions at Trent University's School of the Environment (deadline 2/24)**
9. **Call for submissions: "Food and The American Dream" edited collection (deadline 2/28)**

1. 2/7 VT Humanities Week Food Studies Event

"Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song and Story." As the kickoff event of Virginia Tech Humanities Week, sponsored by our VT Food Studies program, Virginia Tech faculty and local community leaders will explore the traditions and culture surrounding dried beans in Appalachia on Feb. 7 from 4 to 5:30 p.m. in McBryde Hall, Room 209, 225 Stanger Street. The event will feature community leaders Victoria Ferguson of the American Indian and Indigenous Community Center and Ashleigh Shanti, a chef and food activis, in conversation with Dr. Danille Christensen. Read more about the event here, and about the inaugural Humanities Week here. To attend the in-person event, register through this link.

2. Our full Spring 2022 schedule (flyer attached and below)

We're happy to share our full semester schedule for Spring 2022, with a new events flyer (attached) designed by our Communications Intern Emilio. In the week following our Humanities Week event in February, we'll have a zoom conversation about food studies facing food science and a lecture on the history of macaroni and cheese in March, a final panel on building food studies programs and a book talk on *Seed Money: Monsanto's Past and Our Food Future* in April, and a closing potluck in May. We hope to see many of you at these events. As a reminder, attendance is expected of Program Associates. See full details and register for the Zoom events at our website: tinyurl.com/VTFSEvents

3. Recruiting students for a new Food Matters RSO

In anticipation of our forthcoming Food Studies Pathways Minor and under the guidance of our Communications Intern, we are planning to start a new Registered Student Organization (RSO) called Food Matters (see attached flyer). Right now, we're looking for a couple of students who want to be founding members on our RSO application, who can get a great leadership opportunity and help get this club off the ground. Please share this opportunity with any great undergrads you know who are interested in food studies-related material. They can contact me directly: zeide@vt.edu -- in the next few days is ideal!

4. 1/31 "Food Justice and Disability Justice"

Please join the Autistic Women and Nonbinary Network (AWN) for a discussion by Allilsa Fernandez and Tony Alexander, moderated by Lexie Holden, on food justice and disability justice. TODAY, January 31, at 8 pm EST. Food is a human right, and food justice is a fight against systems that take that right away. As a community we must ask, how do we bring food justice to a world that harbors resources for only some groups of people? How do we navigate the systems that take resources away from marginalized people, especially disabled people, so everyone can eat, survive, and thrive? And how do we build a world where food justice becomes a reality and not just a dream? Learn more and register here.

5. 2/7 "Black Lives, White (Sugar) Empires"

Hosted by the University of Virginia's School of Architecture, Dr. Ashanté Reese presents *Black Lives, White (Sugar) Empires: Notes on Confinement and Care in the Wake of the Texas Prison System* on Monday, February 7 at 5 pm ET (Virtual on Zoom). Few commodities have shaped and continue to haunt the lives of Black people across the diaspora as much as sugar. Yet, to only view Black people's relationship to sugar through violent histories and presents is to miss a sweetness—belonging, intimacy, connection—that exceeds it. Simultaneously engaging violence and care as co-constitutive forces that structure Black life, this talk draws from archival research about carceral structures and sugar production alongside my own practice of baking in search of answers to the question: how might we map a distinction between sugar—a product of racial capitalism—and sweetness, a necessary component of Black life? Click here for more information and to register.

6. 2/10 "Food, Entrepreneurship, and Social Justice"

There are many ways in which a food justice approach is important to supporting socially just and sustainable food systems management, touching upon diverse, but interconnected issues including wage disparity, uneven enforcement of regulations, and inequitable access to start-up capital for sustainable food businesses. This panel discussion explores these themes from the perspectives of food entrepreneurs, innovators, and leaders in non-profit, government, and business sectors. This event is co-hosted by the Food Studies Program and the Management Program at The New School. It is part of the Food Studies' Program's Critical Food Studies and Social Justice Spring 2022 event series. February 10th from noon-1:30 pm ET. Online/Free/RSVP required. Details and registration link here: https://event.newschool.edu/food-entrepreneurship

7. NRV Beginner's Beekeeper Course (register by 2/21)

The New River Valley Beekeepers' Association (NRVBA) 2022 Beginner's Beekeeper Course (BBC) is now open for registration. The course will span across one in-person session and one virtual session as follows: Session 1: Saturday, February 26th, 2022 at Spikenard Farm and Honeybee Sanctuary, 9 AM – 4 PM. Session 2: Saturday, April 9th, 2022 (virtual and recorded), 9a-12p. Masks and proof of vaccination required. The deadline to register is **Monday, February 21, 2022.** Sign-ups will be limited to 40 individuals. See all details at https://nrvba.org/bbc/

8. Four Faculty Positions at Trent University's School of the Environment (deadline 2/24)

Trent's School of the Environment in Peterborough, Ontario, Canada is hiring four TT faculty in the areas of natural resource science, hydrology & environment, community food systems, and sustainable food production. The job ads are posted on University Affairs and on Trent's website.

9. Call for submissions: "Food and The American Dream" edited collection (deadline 2/28)

This is a call for papers that address two current popular areas of research and publication: Food Studies and studies of the American Dream. Interest in Food Studies from various disciplines has skyrocketed in popularity and importance across multiple fields in the last ten/fifteen years. Likewise, studies of the American Dream, after a relatively quiet dormancy from the early 1970s to the millennia, have had a noteworthy resurgence. Our Call asks you to propose essay ideas that unite these two areas of contemporary scholarship. Our plan is to publish them with a respected press. Currently, we have an expression of interest from a highly regarded University press with whom we have a "first look" agreement. Proposals due February 28, 2022. Learn more here.

As an addendum to today's newsletter, please see below for a great event this Friday that complements our Beans event next Monday. Sign up is required, so please reserve your spot: https://tinyurl.com/chefdave24

Indigenous Cooking Demo with Chef Dave Smoke McCluskey
FRIDAY FEBRUARY 4, 2022
2:00 - 5:00 PM COOKING DEMO

Chef Dave will demonstrate the process of preparing Mohawk baked beans as well as Mohawk/ Dutch corn poffertjes and will discuss the historical influence of European contact on Native recipes. Due to limited capacity in the kitchen space, registration for a 45 minute time slot is required prior to attending this event: https://tinyurl.com/chefdave24

Location: The Hospitality and Tourism Management Kitchen, Wallace Hall, Room 341. A virtual streaming option is available for participants unable to attend in person. To receive the Zoom link, register at: https://tinyurl.com/chefdavezoom

VT Food Studies Newsletter – February 7, 2022 (Back to Top)

1. **TODAY! 2/7 VT Humanities Week Food Studies Event**
2. **Write for the VT Food, Water, and Communities blog (deadline 2/21)**
3. **2/22 "Plantation Histories and the University: Rethinking the Past During Virginia Tech's 150th"**
4. **Apply for the UK Food Systems Centre for Doctoral Training (deadline 2/22)**
5. **2/21-3/6 Kojicon 2022: Changing Food For Good**
6. **UMD and NAL Food Studies digital research survey**
7. **Apply for a historic roadside marker to celebrate local food history (deadline 3/7)**

1. TODAY! 2/7 VT Humanities Week Food Studies Event

A reminder about our event tonight: "Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song and Story." As the kickoff event of Virginia Tech Humanities Week, sponsored by our VT Food Studies program, Virginia Tech faculty and local community leaders will explore the traditions and culture surrounding dried beans in Appalachia on Feb. 7 from 4 to 5:30 p.m. in McBryde Hall, Room 209, 225 Stanger Street. The event will feature community leaders Victoria Ferguson of the American Indian and Indigenous Community Center and Ashleigh Shanti, a chef and food activis, in conversation with Dr. Danille Christensen. Read more about the event here, and about the inaugural Humanities Week here. To attend the in-person event, register through this link.

2. Write for the VT Food, Water, and Communities blog (deadline 2/21)

Do you have a science story to share or enjoy helping others share theirs? Looking for a paid science communication opportunity? The editors of the Food, Water, and Communities blog, sponsored by Virginia Tech's Center for Communicating Sciences, are currently recruiting graduate students to share their stories about communities that have faced a natural resource challenge that has inspired their career or graduate work. Interested writers should email Maddy Grupper (maddyag@vt.edu) and Alaina Weinheimer (alainarw@vt.edu) with a 3-5 sentence description of their story **by Monday, February 21st.** Writers can describe a community that influenced their own work or interview a peer to write about. If selected, writers will be contacted to contribute a full story for the StoryMap. Four authors will be selected to write 500-700 word stories. Authors will be compensated $100 for their work. For more information and to view previous stories, click here.

3. 2/22 "Plantation Histories and the University: Rethinking the Past During Virginia Tech's 150th"

The Virginia Tech History Department's Diversity and Inclusion Committee presents "Plantation Histories and the University: Rethinking the Past During Virginia Tech's 150th," at 12:15 on Tuesday, February 22. Virginia Tech's Blacksburg campus occupies land that was once worked by dozens of enslaved people. The oldest building on campus, Solitude, is a former plantation home. Smithfield, another plantation owned by members of the same slaveholding family, sits adjacent to campus and now operates as a museum. As Virginia Tech commemorates its 150th anniversary, join our distinguished panel of speakers to discuss the intertwined histories of Solitude, Smithfield, and VT--and how

those histories are being reimagined during the sesquicentennial. Register here: tinyurl.com/2p8zkb4d

4. Apply for the UK Food Systems Centre for Doctoral Training (deadline 2/22)

The UK Food Systems Centre for Doctoral Training (UKFS-CDT) provides a unique opportunity for transformative and interdisciplinary food systems research. Led by the Natural Resources Institute of the University of Greenwich, the UKFS-CDT aims to develop the next generation of food system change makers for a healthy and sustainable food future. The UKFS-CDT Doctoral Programme is pleased to announce that Applications for Cohort 2 is NOW LIVE. The deadline for applications is 22nd February 2022. Interview decisions are expected by May 2022. Please visit the UKFS-CDT website for more information about the programme and how to apply: https://foodsystems-cdt.ac.uk/.

5. 2/21-3/6 Kojicon 2022: Changing Food For Good

The Yellow Farmhouse Education Center, a nonprofit organization based on Stone Acres Farm in Stonington, CT is excited to announce their second annual, globally attended virtual conference, *Kojicon 2022: Changing Food For Good,* which takes place February 21 - March 6. The conference focuses on fermentation with koji, examining its history and cultural significance, various culinary uses, and its implications on food waste and food pathways. Koji experts and food makers from across the globe will gather to virtually share their passion for mold-based fermentation during this two-week conference. This year, our interactive programming will dig into the history and cultural significance of this edible mold, the ways that fermentation can be used to improve our health--and the health of the planet. Kojicon is a virtual conference that offers unparalleled educational presentations on all that is koji. Koji experts and food makers from across the globe share their passion for mold-based fermentation through live-streamed sessions and community networking. Register here.

6. UMD and NAL Food Studies digital research survey

The College of Information Studies at the University of Maryland, College Park (UMD) and the National Agricultural Library of the United States Department of Agriculture are conducting a survey to assess the user needs and behaviors of Food Studies scholars as they relate to digital collections. They hope that this research can help to improve the digital services at the National Agricultural Library and other institutions by shedding light on: the types of digital collections that Food Studies scholars commonly consult, their search and review methods, and their unaddressed needs with regards to digital resources. The survey should take no longer than 30 minutes and will ask questions related to your use of digital collections and other resources related to Food Studies. Please click on this link to access the survey. You will be presented with more information on the study and have a chance to review before consenting to participate.

7. Apply for a historic roadside marker to celebrate local food history (deadline 3/7)

Celebrate your community's local food history by applying for a fully-funded historic roadside marker from the William G. Pomeroy Foundation. This Hungry for History grant program is dedicated to preserving the stories of locally and regionally created

prepared foods across the nation that play a defining role in American culture and forging community identity. Marker grant applications must be supported by primary source documentation to prove the food dish's origin and significance. Deadlines: Online Letter of Intent: March 7; Final grant application: April 11. Learn more and apply here.

VT Food Studies Newsletter – February 14, 2022 (Back to Top)

1. **Thanks to all those who attended our VT Humanities Week event!**
2. **2/17 Practices in Community-Engaged Humanities Research, caterToronto**
3. **2/17 Ramin Ganeshram on Hercules Posey, George Washington's enslaved chef**
4. **2/20 *The Provisions of War*: A Roundtable Discussion**
5. **2/21-26 VT Body Matters Week**
6. **2/23 "A Virus Walks Into A Bar" (flyer attached)**
7. **Support "Food Literacy for All" course**
8. **Food & Climate Shaper Digital Boot Camp (deadline 2/28)**
9. **CFP: *Food, Culture & Society* Issue on Culinary Tourism (deadline 3/1)**
10. ***Civil Eats* is Hiring a Senior Reporter**
11. **"Black Agricultural Solutions to Food Apartheid: A Teach-Out"**

1. Thanks to all those who attended our VT Humanities Week event!

It was wonderful to see some of you at our event last Monday for VT Humanities Week, "Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song and Story." We learned alongside Chef Ashleigh Shanti and VT's Vicky Ferguson, with thoughtful commentary by our own Danille Christensen. We listened to Appalachian music, saw braided leather britches, and heard stories of family bean traditions. We'll be sharing a video recording soon, so look out for that if you missed the in-person event.

2. 2/17 Practices in Community-Engaged Humanities Research, caterToronto

Our friends at the Culinaria Research Centre at the University of Toronto host this event on 2/17 3-4:30pm EST. Join for a conversation about co-creating community-engaged research. This virtual roundtable will highlight practices in applied humanities research based on Catering Communities, a project in collaboration with the neighbourhoods-based food organization caterToronto. Members of the multidisciplinary team will discuss topics related to community-based relationship-building, equity and research co-production, knowledge translation, and public engagement, and they will share some of the lessons they learned along the way. The event will conclude with an interactive Q&A. Register for the Zoom event here.

3. 2/17 Ramin Ganeshram on Hercules Posey, George Washington's enslaved chef

Culinary Historians of New York presents: "The General's Cook in Philadelphia and New York: Hercules Posey, Chef at America's First Table and Beyond. A Zoom Presentation," by Ramin Ganeshram. Thursday, February 17, 2022, at 6:30-8:00pm. The story of Hercules, the enslaved chef to George Washington throughout Washington's presidency, has long been known: how he established standards of gastronomic excellence for the First Table deemed essential for the fledgling nation and created a prototype for diplomatic dinners that endures today. Cooking for Washington in the cosmopolitan cauldron of Philadelphia, he encountered a city filled with free and entrepreneurial Blacks, and he eventually self-emancipated. But what became of him after that has been lost to history, until now. Ramin Ganeshram has discovered how he reemerged, now with the surname Posey, in New York City, where his skill as a chef helped him create a new

life as a free man, embodying the foundational narrative of the United States. Register: https://herculesposey.eventbrite.com

4. 2/20 *The Provisions of War*: A Roundtable Discussion

The Culinary Historians of Ann Arbor hosts this roundtable discussion with an international panel of participants, moderated by Justin Nordstrom, editor of the newly published anthology *The Provisions of War: Expanding the Boundaries of Food and Conflict 1840-1990*. Each panelist will present a synopsis of the chapter they contributed to the book, and the role of food in a wide range of conflicts, from the British colonization of India to the black markets of WWII, to Peru's Shining Path in the 1980s-90s. Please register to receive a link to the program this Sunday afternoon, February 20, at 4 p.m. EST.

5. 2/21-26 VT Body Matters Week

Join VT Hokie Wellness and other campus partners for a series of events focusing on positive body image and ways of thinking about food. From "Nurturing a Healthy Relationship with Food" to "How to Help a Friend with Disordered Eating," from "Body Love Sketch Party" to "Scale Smash," check out all the events and register at https://hokiewellness.vt.edu/events/bodymattersweek.html

6. 2/23 "A Virus Walks Into A Bar" (flyer attached)

Wednesday, February 23, 5:30-7pm, Rising Silo Brewery, 2351 Glade Road/Youtube. Science on Tap NRV presents "A Virus Walks Into A Bar" with Dr. Andrea Bertke and her research team! Join us in person at Rising Silo or live on Youtube for an interactive discussion about coronavirus, herpes, antiviral and proviral food and beverages, bingo, and more! There will even be a special themed food option offered by Rising Silo! This event is free and open to the public. If you have questions, contact Science on Tap at scienceontapnrv@gmail.com Youtube Channel: https://www.youtube.com/watch?v=UzVQ-OBnqU0

7. Support "Food Literacy for All" course

Food Literacy for All is a free evening course at the University of Michigan that is open to the public. The course instructors are looking for food systems researchers and practitioners who are willing to speak about their work with students in the course for 15 minutes. If you are willing to help in this capacity, please read more and sign up here.

8. Food & Climate Shaper Digital Boot Camp (deadline 2/28)

Food & Climate Shaper Digital Boot Camp is a 1-month awarded, transnational and interactive online program organized by The Future Food Institute in partnership with the Food and Agriculture Organization of the United Nations (FAO). It engages government and industry in actionable innovation, empowers communities, and prepares the next generation of leaders with the skills and mindset needed for a professional career building a sustainable future. In addition, we are excited to announce that academic credits will be provided by the University of Nebraska – Lincoln.This is a great opportunity for graduate and undergraduate students who wish to include this learning experience in their curricula. If you are enrolled in the U.S. or affiliated university, please reach out directly

to community@foodinnovationprogram.org for more information on the accreditation process. The application for the 6th Digital Boot Camp is now open with a deadline to apply by February 28th, 2022. Dates: 20th May – 19th June (Summer 2022). Please click here to apply: https://forms.gle/s1uk5DbJpaYC8ydQ9

9. CFP: *Food, Culture & Society* Issue on Culinary Tourism (deadline 3/1)

This special issue from the *Food, Culture & Society* journal, broad in its geographic and temporal scope, considers how people have eaten as a way of symbolically traveling and how travel is undertaken to various nations for the purpose of dining. Especially emphasized are the interdisciplinary ways in which scholars can study the cultural aspects of culinary tourism. Examples include the role of technology in culinary tourism (for instance representations of the phenomenon via social media avenues such as Instagram and travel blogs), or how foodstuffs are imbued with cultural meaning at various stages of the commodity chain. Please submit your manuscripts using the "Submit an article" feature on the journal's page. When prompted during the submission process, select the option that designates your submission as a candidate for the Culinary Tourism Special Issue: https://www.tandfonline.com/loi/rffc20. If you have any questions, please contact me at shayan.lallani@uottawa.ca.

10. *Civil Eats* is Hiring a Senior Reporter

The nonprofit food news organization, *Civil Eats*, is hiring a new Senior Reporter position; the job is 20 hours/week and gives the reporter a lot of agency in deciding what to write on. The reporter can be located anywhere in the U.S. The candidate needs to have at least 3 years' worth of experience in journalism, but the potential areas of coverage are wide; they "believe every story is a food-systems story," so whether a candidate has experience writing on labor, climate, the economy, business, policy, science, social justice, culture, or something else entirely—and is interested in learning more about food and agriculture—this might be a gig to consider. People of color, women, LGBTQ+, and differently abled people are strongly encouraged to apply. Learn more here.

11. "Black Agricultural Solutions to Food Apartheid: A Teach-Out"

Johns Hopkins offers this free, open-enrollment Teach Out on Coursera. Teach-Outs are learning events that focus on critical societal issues, peer to peer engagement, and calls to action. There are no graded assessments or certificates of completion. This Teach-Out dives deep into the historical, ancestral, and spiritual connections that Black people have to land and agriculture. Throughout this course, participants are encouraged to learn about their ancestral foodways, agrarian practices, and spiritual connections. These sessions share wisdom and highlight the importance of food sovereignty, rebuilding community, and land-based living. Learn more and enroll here.

VT Food Studies Newsletter – February 21, 2022 (Back to Top)

1. **Zoom Link for our March 4 event**
2. **2/23 Just Sustainabilities with Dr. Julian Agyeman (virtual)**
3. **2/24 Antifascism and the Café Culture (virtual)**
4. **2/24 Exploring California's New Law Against Food Waste (virtual)**
5. **2/25 Nepalese International Café Hour at VT**
6. **2/28 Sugar, Slavery, and Revolution in the Atlantic World (virtual)**
7. **History Bridge Program at University of Tennessee (deadline 3/1)**

1. Zoom Link for our March 4 event

More details and a flyer will be forthcoming, but for now please save the date and the Zoom link for our Friday, March 4 event, "Food Studies Facing Food Science: A Conversation with Charlotte Biltekoff." In this session, jointly hosted by the our food studies program and the Department of Food Science and Technology, visiting speaker Charlotte Biltekoff will discuss the intersections between these two fields of food studies and food science. Her dual appointment as Associate Professor in both the American Studies Department and the Food Science and Technology Department at the University of California, Davis, offers helpful perspectives on transdisciplinarity. The Zoom link for the event (no registration required) is https://virginiatech.zoom.us/j/85944707170.

2. 2/23 Just Sustainabilities with Dr. Julian Agyeman (virtual)

"Just Sustainabilities in Policy, Planning and Practice." Dr. Julian Agyeman, Professor of Urban and Environmental Policy and Planning, and Fletcher Professor of Rhetoric and Debate at Tufts University, is one of the leading thinkers in environmental justice and food justice. In this talk, Julian will outline the concept of just sustainabilities as a response to the 'equity deficit' of much sustainability thinking and practice. Presented by the New School's Food Studies in the Bachelor's Program for Adults and Transfer Students, the Environmental Studies and Urban Studies programs in the Global-Urban-Environmental Studies Program (GLUE) within the Schools of Public Engagement, and the university-wide Tishman Environment and Design Center.
ONLINE | Wednesday, February 23, 4 pm Eastern (US/CAN) RSVP

3. 2/24 Antifascism and the Café Culture (virtual)

Our friends at the Culinaria Research Centre at the University of Toronto host this event on 2/24 2-4pm EST. "Antifascism and the Café Culture: A Panel on the Modern Spaces & Substances of Resistance." This panel discussion investigates the role of the café and other spaces of sociability in fostering resistance against fascism. Panelists' research explores how the urban spaces and the substances consumed therein can either bring people together to foment resistance in the fascist moment or how these spaces can fall short. This examination of spaces in the past can help us strategize on how contemporary café culture may or may not be well positioned to oppose fascism today. Please register here to receive the Zoom link for this event.

4. 2/24 Exploring California's New Law Against Food Waste (virtual)

Join Replate and special guests for a discussion in support of California's SB 1383 legislation! In this webinar panel, experts will break down the law and its potential, explore strategies for establishing food recovery systems, and provide solutions for challenges faced by food vendors and nonprofits. Panelists include Danielle Osbourne (CalRecycle), Nina Sevilla (NRDC), Alexa Kielty (San Francisco Environment) and Emily Broad Leib (Harvard Law School Food Law and Policy Clinic). Feb 24, 2022, 3:30 PM ET via Zoom. Register here.

5. 2/25 Nepalese International Café Hour at VT

Each month, there is a new International Café Hour at Deet's Place in Dietrick Hall, with each highlighting a different country or region represented by students here at Virginia Tech. the February 25th event, from 4-6 pm, features the Nepalese Student Association. This monthly program brings students, faculty, staff, and community members together over complimentary refreshments, light international food, and conversation. Registered Student Organizations (RSO) at Virginia Tech host each International Café Hour in partnership with Cranwell International Center and Dining Services.

6. 2/28 Sugar, Slavery, and Revolution in the Atlantic World (virtual)

Join Stratford Hall's Director of Collections and Visitor Engagement, Dr. Kelley Fanto Deetz, for a lecture on the history of sugar in the Atlantic world. Deetz is the author of the critically acclaimed book *Bound to the Fire: How Virginia's Enslaved Cooks Helped Invent American Cuisine.* Deetz will discuss the cultural and political history of one of the most profitable crops in the colonial era. Focusing on material culture and culinary history, this lecture will highlight the role of enslaved laborers, abolitionists, and planters as they battled over this controversial ingredient. Join us for this Black History Month lecture to learn more about Sugar, Slavery, and Revolution in the Atlantic World. This program will be offered virtually and pre-registration is required at this link. Mon, Feb 28, 2022 7:00 PM - 9:00 PM EST.

7. History Bridge Program at University of Tennessee (deadline 3/1)

This series of workshops from the University of Tennessee is designed to introduce students from under-represented communities to the process of selecting, applying to, and preparing for success in history graduate programs. While staying on UT's campus from May 16-19, participants will discuss career and research trajectories, meet historians working in diverse careers, and receive training on how to complete graduate application materials; they will meet current graduate students in history and will work one-on-one with history faculty to develop research plans. More details here: https://history.utk.edu/summer-bridge-program/

VT Food Studies Newsletter – February 28, 2022 (Back to Top)

1. **THIS FRIDAY 3/4 "Food Studies Facing Food Science"**
2. **W.K. Kellogg Foundation Endowed Chair in Food & Society (deadline 3/1)**
3. **3/2 4 the Soil: Message, Metaphor, and Movement**
4. **Twelfth International Conference on Food Studies (deadline 3/22)**
5. **Register for the AFHVS | ASFS 2022 Conference (Early Bird Rates by 3/31)**
6. **The Food Justice Curriculum Project**
7. ***Food Labeling: Politics and Policies in the U.S.* now in paperback**

1. THIS FRIDAY 3/4 "Food Studies Facing Food Science"

Friday 3/4, 11:15am-12:05pm EST "Food Studies Facing Food Science: A Conversation with Charlotte Biltekoff. Moderated by Anna Zeide (Food Studies) and Jake Lahne (Food Science and Technology). This lively conversation with Food Studies scholar Charlotte Biltekoff (UC-Davis) will explore how her research questions and institutional location have brought her to the edges of her field and into ongoing conversation with Food Science. Charlotte's research touches on a wide range of issues at the intersection of food studies and food science, including dietary advice, the "processed food problem," California's burgeoning agri-food tech sector, and who gets to creatively imagine the future of food. Join us to learn more about why Charlotte believes that food studies must include science, and food science cannot reach some of its goals without food studies--and to explore lessons learned about cross disciplinary collaboration. This session is jointly hosted by the Virginia Tech Food Studies program and the Department of Food Science and Technology. Zoom link: https://virginiatech.zoom.us/j/85944707170 (no registration required).

2. W.K. Kellogg Foundation Endowed Chair in Food & Society (deadline 3/1)

The Department of Community Sustainability (CSUS), in the College of Agriculture and Natural Resources (CANR) at Michigan State University invites applications for a full-time, 12-month tenured Professor and W.K. Kellogg Foundation Endowed Chair in Food and Society / Director of the MSU Center for Regional Food Systems position. This position includes a 30% research, 30% teaching, and 40% service/outreach assignment. The service assignment is primarily to contribute to the leadership of the community-outreach oriented MSU Center for Regional Food Systems (CRFS) as Director. The position start date is anticipated to be 8/16/2022. Application review begins on March 1. Learn more and apply here.

3. 3/2 4 the Soil: Message, Metaphor, and Movement

The next Center for Food Systems and Community Transformation online Center Fellow Speaker Series presentation presents "4 the Soil: Message, Metaphor, and Movement" on Wednesday, March 2, 2022 2-3 pm ET via Zoom. Why the 4? And why 4 The Soil? Eric Bendfeldt and Mary Sketch Bryant will share about the 4 The Soil Awareness Initiative as a message, metaphor, and movement to find common ground, share stories, and broaden ecological and human health conversations. The session will be an opportunity to learn more about the Virginia Soil Health Coalition, the 4 The Soil: A Conversation

podcast, and how you can connect. Register to Join. More information is on the Center's website.

4. Twelfth International Conference on Food Studies (deadline 3/22)

The Food Studies Research Network is pleased to announce the Twelfth International Conference on Food Studies, to be held at Marymount Manhattan College, New York, USA, 22–23 October 2022. This year's conference will explore the special focus—Imagining the Edible: Food, Creativity, and the Arts. This will be a blended conference. The blended model seeks to transcend physical boundaries by offering a platform to extend in-person conference content online, while ensuring online-only delegates are afforded equal participatory and experiential spaces within the platform. The Early Proposal Deadline is 22 March 2022. The Early Registration Deadline is 22 April 2022. Learn more and register here.

5. Register for the AFHVS | ASFS 2022 Conference (Early Bird Rates by 3/31)

The University of Georgia's Sustainable Food Systems Initiative is pleased to host the 2022 joint annual meeting of the Agriculture, Food, and Human Values Society (AFHVS) and the Association for the Study of Food and Society (ASFS). The 2022 conference theme, "Cultivating Connections: Exploring Entry Points Into Sustainable Food Systems," is an invitation to envision a more sustainable and equitable future by critically engaging with the histories and legacies that have framed agricultural food landscapes over time. Learn more and register here.

6. The Food Justice Curriculum Project

The Food Justice Curriculum Project is an ongoing, collaborative effort between the Agriculture, Food, and Human Values Society and the Sustainable Agriculture Education Association. Together, these two societies collect curricular materials (syllabi, assignments, activities) that address justice in the food system and make those materials publicly available to educators and community practitioners. Find more information on their website

7. *Food Labeling: Politics and Policies in the U.S.* now in paperback

Food Studies Faculty Associate Courtney I.P. Thomas, along with co-author Joshua M. Oliver have written a book *Food Labeling: Politics and Policies in the United States,* now available in paperback from the Common Ground Research Networks' Food Studies series. Learn more here: https://cgscholar.com/bookstore/works/food-labeling

VT Food Studies Newsletter – March 14, 2022 (Back to Top)

1. **THIS THURSDAY 3/17 The History of Mac and Cheese (flyer attached)**
2. **3/15 "Food is Power: Feeding Movements of Black Resistance Then and Now"**
3. **3/16 "Food Policy Council Possibilities: Stories of Success and Lessons Learned"**
4. **3/17 A Talk, Film Screening, and Cook-Along with Ozoz Sokoh**
5. **3/18 "Taste of Control: Food and the Filipino Colonial Mentality under American Rule"**
6. **3/18 Elsa Murano on global sustainable agriculture production**
7. **3/18 A Cooking Demo with Mohawk Chef Dave Smoke-McCluskey**
8. **3/20 "Victory Gardens: How a Nation of Vegetable Gardeners Helped Win the War"**
9. **Drexel student seeking research position**
10. **Home Food Preservation**

1. **THIS THURSDAY 3/17 History of Mac and Cheese**

   Thursday**,** March 17 from 12:30-2:00 pm. (ET) Join for our virtual program to learn about the history of Mac and cheese, with historian Karima Moyer-Nocchi! There's something about the combination of pasta, cheese, and butter that entices and satiates like few other food combinations can. But did you know that cooks had cottoned onto this knowledge centuries before the creamy orange stuff became a pantry staple? In an immensely appetizing course led by author and professor Karima Moyer of Siena University in Tuscany, Italy, we'll travel back through culinary history to explore the evolution of one of the world's all-time favorite comfort foods. Described as a fusion between a documentary and performance art, Moyer's classes include stunning visuals to accompany her lecture. Check our her instagram to see more. Register here in advance. And please help us spread the word for this great event by sharing the attached flyer.

2. 3/15 "Food is Power: Feeding Movements of Black Resistance Then and Now"

Led by author of *Power Hungry: Women of the Black Panther Party and Freedom Party and Their Fight to Feed a Movement,* Dr. Suzanne Cope, join The Africa Center to learn how food has fueled social and political movements of the past and present, such as the Civil Rights Movement of the 1960s and Black Lives Matter in the wake of George Floyd's murder. This dialogue will feature scholars and activists of past and present including former Black Panther member Cleo Silver, Executive Director of FoodLab Detroit Devita Davison, and Allegra Massaro, co- founder of Fuel the People. In-person tickets ($40) include admission to our exhibition, African/American: Making the Nation's Table (doors open at 6pm) along with two glasses of wine or non-alcoholic beverage. Virtual option is $5. Tuesday, March 15, 2022, 7:00 PM 8:30 PM ET, The Africa Center at Aliko Dangote Hall, 1280 Fifth Avenue New York, NY 10029 United States. You can find more info and purchase tickets here.

3. 3/16 Food Policy Council Possibilities: Stories of Success and Lessons Learned

The Roanoke Regional Food System Partnership Project, Virtual Learning Exchange Series, Session 3. "Food Policy Council Possibilities: Stories of Success and Lessons Learned from the Bottom Up." Wednesday, March 16, 2022 from 10-11 am Eastern via

Zoom. The development and operation of regional food policy councils hold promise and present challenges in their development and success. In the third session of the Regional Food System Learning Exchange Series, we will hear from Gini Knight who serves as the network connections director with Community Food Strategies and Jesse Rosenblum the project coordinator for the Western NC Food Justice Planning Initiative. Gini has taken the lead on Community Food Strategies' network development effort in support of regional food councils across North Carolina. Gini will share about her support work with several developing regional initiatives. Jesse will share her perspective and experience with the Western NC Food Justice Planning Initiative that is forming and working to center equity and justice in their food system planning across 18 counties. Participants will have a chance to ask Gini and Jesse questions and exchange in dialogue to help inform the ways we may move forward with our regional food systems work. Please REGISTER to attend.

4. 3/17 A Talk, Film Screening, and Cook-Along with Ozoz Sokoh

The Culinaria Research Centre at the University of Toronto presents this hybrid event, with tickets remaining for the in-person portion and unlimited virtual tickets. Recipes will be circulated in advance for those cooking from home and ingredients will be provided for in-person participants. This session highlights the extraordinary work of Ozoz Sokoh on the histories, politics, and storied lives of recipes and foodstuffs, focusing on Nigerian cuisine. We will start with a screening of a short film on rice and beans, followed by a workshop on making Arosidosi-- a Nigerian rice pudding developed from the Afro-Brazilian/ Portuguese dish Arroz doce--followed by a talk entitled "Rice and Beans, from the project Coast to Coast: from West Africa to the World", and finishing with an interactive discussion. Ozoz Sokoh is a professor of Food Tourism at Centennial College and makes her home in Mississauga, part of the Treaty Lands and Territory of the Mississaugas of the Credit. Her current project, "Coast to Coast: From West Africa to the World" traces the histories and edible trails of West Africa and its diaspora through ingredients and 'commodities' - rice, black-eyed beans, okro, palm oil, sugar cane. Please register here.

5. 3/18 "Taste of Control: Food and the Filipino Colonial Mentality Under American Rule"

Boston University's Gastronomy Program presents the Spring 202 Pépin Lecture Series in Food Studies & Gastronomy with Alexander Orquiza, Assoc. Prof, History & Classics, Providence College. Filipino cuisine is a delicious fusion of foreign influences, adopted and transformed into its own unique flavor. But to the Americans who came to colonize the islands in the 1890s, it was considered inferior and lacking in nutrition. Changing the food of the Philippines was part of a war on culture led by Americans as they attempted to shape the islands into a reflection of their home country. Through the topic of food, *Taste of Control* explores how, despite lasting less than fifty years, the American colonial occupation of the Philippines left psychological scars that have not yet completely healed, leading many Filipinos to believe that their traditional cooking practices, crops, and tastes were inferior. We are what we eat, and this book reveals how food culture served as a battleground over Filipino identity. Friday, March 18, 12 pm EST Register for Taste of Control

6. 3/18 Elsa Murano on global sustainable agriculture production

In celebration of Virginia Tech's Sesquicentennial, 100 Years of Women at Virginia Tech, Women's Month at Virginia Tech, and National Ag Day, the College of Agriculture and Life Sciences welcomes Elsa Murano, a two-time graduate of Food Science and Technology (M.S. 1987, Ph.D. 1990), to campus to deliver a keynote address on Global Sustainable Agriculture Production on Friday, March 18, at 2 p.m. at The Inn at Virginia Tech and Skelton Conference Center. 2 – 3 p.m. Keynote Address 3-3:30 p.m. Networking reception. To learn more: https://vtx.vt.edu/notices/2022/03/cals_murano_address.html. To register: https://muranomarch2022.questionpro.com/

7. 3/18 A Cooking Demo with Mohawk Chef Dave Smoke-McCluskey

Friday, March 18 from 2-5 pm (ET), in person and virtual, Virginia Tech campus, Wallace Hall Room 341. Chef Dave Smoke-McCluskey is once again coming to campus as part of collaboration of partners. Chef Dave will prepare both sweet and savory tomales from the three sisters to show how they are versatile vehicles for flavor, as well as pastured duck. Due to limited capacity in the kitchen space, registration for a 45-minute timeslot is required prior to attending this event. Register for this event using the following links: in-person or online. Find more information in the attached flyer.

8. 3/20 "Victory Gardens: How a Nation of Vegetable Gardeners Helped Win the War"

To celebrate the spring equinox, the Culinary Historians of Ann Arbor are excited to welcome Judith Sumner on Sunday, March 20 at 4 p.m. Eastern Time. Judith is a renowned ethnobotanist and garden historian who will be speaking on "Victory Gardens: How a Nation of Vegetable Gardeners Helped Win the War." The botanical connections to World War II are numerous; this program will document and describe the connections between World War II and the plant kingdom. Food to supply the troops was a particular concern, requiring that Americans and Europeans on the home front grow and consume many more plant foods. Sumner is the author of *Plants Go to War: A Botanical History of World War II*. To receive your link to watch her talk on Zoom, please register here. This link will also be available on the website of the Ann Arbor District Library on Sunday, March 20 at 3:45 p.m. Eastern Time.

9. Drexel student seeking research position

An excellent undergraduate student at Drexel Univesity is looking for a research internship for 3-6 months (from March 20th-September 16th 2022) via zoom and email. She's done a previous project on ma-and-pa Indian restaurants and the task of translating culture through menus and restaurant websites. She has strengths in both general web research and library research. Her majors are Political Science and Global Studies with a focus in International Human Rights. Her particular interests include Food (the cultural adaptations and evolutions of food in society/gastronomy); Anthropology (human and cultural migration/tourism/globalization); Colonialism (race relations and the historical context of labor/racial capitalism); Queerness (the role of queerness. in political, social, and historical settings); Mass media (linguistics/contextualizing representation in mixed media). Please contact Jacob Lahne <jlahne@vt.edu> with any questions or to express interest.

10. Home Food Preservation

This short self-paced course through Virginia Cooperative Extension will provide participants with the basic knowledge of safe home food preservation methods. It will discuss the science behind the specific methods that are used for home food preservation and introduce the learner to various methods of home food preservation (canning, freezing, dehydration, fermentation) using step-by-step guidance. This course is available a la carte until November 1, 2022 for $15, registration required.

VT Food Studies Newsletter – March 21, 2022 (Back to Top)

1. **REGISTER for our 4/1 event "How Do Other Food Studies Programs Work?" (flyer attached)**
2. **3/22 "Feeding Resistance and Refugees of Ukraine"**
3. **3/22 Museum of the Cherokee Indian food series**
4. **3/23 Anna Zeide on Jewish Food History**
5. **3/23 Food Matters RSO at the GobblerMarket**
6. **3/24 Farhana Sultana on feminist climate justice**
7. **3/25 Turkish International Café Hour**
8. **3/29 First Food Matters RSO meeting**
9. **Article: "Spilling the beans on a traditional staple of Appalachian cuisine"**
10. **Postdoctoral Fellow position at the Culinaria Research Centre (deadline 4/15)**

1. REGISTER for our 4/1 event "How Do Other Food Studies Programs Work? (flyer attached)

Come learn from experienced food studies program directors about how they built their programs, supported by our NEH Humanities Connections grant. This is the final event of our 3-part series, featuring Krishnendu Ray (NYU), Stephen Wooten (University of Oregon), and Tony VanWinkle (Guilford College). All are welcome! Register here in advance. Friday, 4/1, 12:00-1:30pm EST (Zoom)

2. 3/22 "Feeding Resistance and Refugees of Ukraine"

NYU hosts this panel discussion "Feeding Resistance and Refugees of Ukraine: The Humanitarian Crisis in Eastern Europe," on Tuesday 22nd at 1 pm EST. Attendance is free with registration. Following Russia's invasion of Ukraine, regional food infrastructures were destroyed leaving millions of people at severe risk of hunger both in and outside of Ukraine. What is happening in the major food producing region will also have rippling effects on the global food system. This panel brings together experts and scholars studying Eastern Europe to share their observations and reflections about food access; local, regional and global supply chains; food production and sovereignty; as well as the unfolding humanitarian crisis. Participants include Agata Bachórz (Sociology, University of Gdańsk, Poland), Eszter Kovacs (Geography, University College London), Simone Piras (Agricultural and Food Economics, The James Hutton Institute, UK), and Mihai Varga (Sociology, Freie Universität Berlin, Germany). The event is part of the Feast and Famine series, sponsored by the Nutrition and Food Studies Department, NYU Steinhardt. Learn more and register here.

3. 3/22 Museum of the Cherokee Indian food series

The Museum of the Cherokee Indian this week announced its Spring Lecture Series, held both in-person and virtually throughout March, April and May. Under the theme of Food Sovereignty, the series features a lineup of Cherokee innovators, advocates and culture keepers dedicated to preserving Indigenous foodways and plant gathering traditions. On Tuesday, March 22, the Lecture Series moves to Cherokee's Birdtown Community Center for a live presentation from chef Nico Albert. As owner and executive chef of Burning Cedar Indigenous Foods, Albert revitalizes ancestral Indigenous foodways to promote

healing and wellness in Native communities. She arrives in Cherokee from her home of Tulsa, Oklahoma to discuss food sovereignty and prepare several dishes live for the audience. On Monday, March 28 at 6 p.m., tune in to YouTube for a live screening of her lecture, plus a Q&A with MCI staff: MCI's YouTube channel**.** Read more about the whole series here.

4. 3/23 Anna Zeide on Jewish Food History

Our program director Anna Zeide will be giving a talk for the Jewish Student Union of Virginia Tech this Wednesday, March 23 at 6-7pm on Jewish Food History, in Lavery Hall Rm 335. Please join us! Hamantaschen will be served. Please sign up here to attend.

5. 3/23 Food Matters RSO at the GobblerMarket

Our new Food Matters registered student organization will be tabling at a new event called the GobblerMarket, this Wednesday March 23 from 5-7pm. on Squires Plaza, located near the fountain close to the library. We'll be joined by other Food, Nutrition & Wellness Organizations. Come by to see us and send any interested students our way. Please also share our first interest meeting with students--details below.

6. 3/24 Farhana Sultana on feminist climate justice

Farhana Sultana, an associate professor of geography at Syracuse University, will speak at VT from 1:30–2:30 p.m. Thursday, March 24. An internationally recognized interdisciplinary scholar whose work spans the topics of political ecology, water governance, post‑colonial development, social and environmental justice, climate change, and feminism, will be the featured speaker in the next Women and Gender in International Development Virtual Discussion Series. Her presentation, "Climate Justice, Gender, and Challenges in a Fractured World," is part of Women's Month 2022 and is co-sponsored by the Department of Geography and Women's and Gender Studies. The webinar is free and open to the public, but registration is required. Read more here.

7. 3/25 Turkish International Café Hour

Each month, there is a new International Café Hour at Deet's Place in Dietrick Hall, with each highlighting a different country or region represented by students here at Virginia Tech. The February 25th event, from 4-6 pm, features the Turkish Student Association. This monthly program brings students, faculty, staff, and community members together over complimentary refreshments, light international food, and conversation. Registered Student Organizations (RSO) at Virginia Tech host each International Café Hour in partnership with Cranwell International Center and Dining Services.

8. 3/29 First Food Matters RSO meeting

Next week, our new Registered Student Organization, Food Matters, will have its first interest meeting on Tuesday, March 29 at 7pm in Squires Rm. 232 from 7-8 pm. Please send interested students our way! We'll have food, conversation, and opportunities to shape the future of this club! Flyer to follow.

9. Article: "Spilling the beans on a traditional staple of Appalachian cuisine"

Read this excellent article on our February Humanities Week Event, “Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song and Story,” which gives a recap of what was a wonderful event, with Danille Christensen, Vicky Ferguson, and Ashleigh Shanti. https://liberalarts.vt.edu/news/articles/2022/03/humanities-week-beans.html

10. Postdoctoral Fellow position at the Culinaria Research Centre (deadline 4/15)

The Culinaria Research Centre at the University of Toronto invites applications for up to two postdoctoral fellowships in the field of Food Studies to study directly with the range of faculty at the University of Toronto working in food studies. The appointments will be for one year, with an opportunity for renewal for an additional year, starting in the summer of 2022. The postdoctoral fellows will be expected to pursue independent research in food studies and to contribute meaningfully to the Culinaria community. The fellow will have the opportunity to participate in collaborative research on food and urban resiliency. Applications should be submitted by 15 April 2022, but review of applications will begin immediately. See full details here.

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Please send items for consideration for future newsletters to Anna Zeide, zeide@vt.edu.
Feel free to forward this newsletter, and invite others to join this listserv.

VT Food Studies Newsletter – March 28, 2022 (Back to Top)

1. **THIS FRIDAY 4/1 "How Do Other Food Studies Programs Work?"**
2. **3/29 #bakersforUkraine webinar/fundraiser**
3. **3/29 Healing Grounds: Climate, Justice, and the Deep Roots of Regenerative Farming**
4. **3/29 First Food Matters RSO meeting - PLEASE FORWARD! (flyer attached)**
5. **3:30 The Future of Eating Out: A View from South Africa**
6. **3/30 Digging into the History of Community Gardens in Blacksburg and Beyond**
7. **3/30 Jake Lahne on "Food and the Senses"**
8. **3/31 Roots, Resistance and Reclamation**
9. **4/1 "Green with Milk and Sugar: When Japan Filled America's Tea Cups"**
10. **4/4-4/6 "Within Reach: No Poverty" Virtual National Conference**
11. **Summer student Internships with Virginia Cooperative Extension**

1. THIS FRIDAY 4/1 "How Do Other Food Studies Programs Work?"

Come learn from experienced food studies program directors about how they built their programs, supported by our NEH Humanities Connections grant. This is the final event of our 3-part series, featuring Krishnendu Ray (NYU), Stephen Wooten (University of Oregon), and Tony VanWinkle (Guilford College). All are welcome! Register here in advance. Friday, 4/1, 12:00-1:30pm EST (Zoom)

2. 3/29 #bakersforUkraine webinar/fundraiser

On Tuesday, March 29th, from noon-1:30pm EST,* the Ohio State Department of Comparative Studies will host a webinar panel discussion – in support of the global Instagram fundraising effort #bakersforUkraine – of Canadian-British artist and filmmaker Zev Robinson's documentary *Real Bread Bakers*. Slow Food Columbus Chapter Leader Dr. Mark Anthony Arceño will be moderating the panel. The webinar will begin with an initial discussion of *Real Bread Bakers*, which will then serve as a context for a larger discussion on the knock-on effects of the war in Ukraine. Funds raised through viewing the documentary in association with this panel discussion event will be evenly distributed among organizations identified by the co-hosts of the global fundraising campaign #bakersforUkraine. Additional information may be found on the event page here: https://zevrobinson.gumroad.com/l/RealBreadBakersUkraine. *The main discussion will go from noon-1pm; feel free to stick around until 1:30pm as your schedule allows.

3. 3/29 Healing Grounds: Climate, Justice, and the Deep Roots of Regenerative Farming

March 29 at 1 pm (ET). Please join us for the launch of the new book *Healing Grounds: Climate, Justice, and the Deep Roots of Regenerative Farming*, hosted by Island Press. This event will feature UC Irvine postdoctoral fellow and agroecologist Dr. Aidee Guzman, who is featured in the book, as well as the book's author, UC Santa Barbara Environmental Studies professor Dr. Liz Carlisle. Dr. Ricardo Salvador, Director of the Food & Environment Program at the Union of Concerned Scientists, will moderate the conversation. Please register to attend.

4. 3/29 First Food Matters RSO meeting - PLEASE FORWARD! (flyer attached)

Our new Registered Student Organization, Food Matters, will have its first interest meeting TOMORROW on Tuesday, March 29 in Squires Rm. 232 from 7-8 pm. Please send interested students our way by forwarding the attached flyer to any groups of undergraduates with whom you're affiliated. We'll have international snacks, conversation, and opportunities to shape the future of this club! Students can also find us on GobblerConnect here or can sign up for more info on this Google Form.

5. 3/30 The Future of Eating Out: A View from South Africa

This is the second installment of the series of discussions on "The Future of Eating Out" organized by Sophia University and New York University Food Studies scholars. Guest: Jean-Pierre Rossouw, Publisher of Rossouw's Restaurants, in discussion with Prof. James Farrer (Sophia University) and Prof. Krishnendu Ray (New York University). A long-term of observer of South Africa's growing culinary scene, Jean-Pierre Rossouw will be talking about the changing culture of eating out in South Africa, from the 1970s and 1980s through to the post democratic government and its development after opening up to international tourism in mid-1990s. South Africa's restaurant scene has been a source of job creation in a largely informal sector; however, variable urban densities and market size have led to an uneven distribution of chef-driven or owner-operated restaurants. He will also discuss the impact of COVID, immediate and longer-term, and the impacts of other economic and social factors. March 30, 2022, 8 am EST. Register here.

6. 3/30 Digging into the History of Community Gardens in Blacksburg and Beyond

Join Sustainable Blacksburg at the Blacksburg Public Library for a presentation on community gardens, LWEG (Live, Work, Eat, Grow, the local nonprofit that oversees the community gardens) and getting ready for the coming garden season with the community garden coordinator, Steve Kruger. Come in person or register to participate via Zoom at https://tinyurl.com/SBgardens**.** WEDNESDAY, MARCH 30, 2022 AT 12 PM – 1 PM. Facebook event link.

7. 3/30 Jake Lahne on "Food and the Senses"

Center for Food Systems and Community Transformation Fellow Speaker Series. March 30, 1:00 pm ET: *Food and the Senses: Relating Sensory Science to the Food System.* Speaker: Dr. Jacob Lahne, Assistant Professor, Food Science and Technology. Sensory science is the set of methodologies within food science that attempts to "objectively" measure human perceptions and experiences with foods through empirical methods. However, because of its origins within the food-industrial complex, sensory science as a discipline tends to dismiss many key aspects of foods as "extrinsic" or "biasing" and thus not capable of relating to "objective" sensations. In my research group at Virginia Tech, I use sensory-science methodologies to understand the sensory attributes of foods produced in Virginia and beyond, and in doing so I often encounter these contradictions of doing sensory science with local, regional, craft, and artisan products. In this talk, I will present my research program, particularly in relation to Virginia food products, and so I will also explore some of this contested history and epistemology of sensory science as a

discipline. In doing so, I hope to spark a discussion about how my work in sensory and food sciences can contribute to more general food-systems work. Please register to attend.

8. 3/31 Roots, Resistance and Reclamation

March 31 at 6pm (ET). Consider joining Spelman College and Food Tank for this free virtual event on March 31 at 6pm. Roots: How are Black women embracing the roots of African Diasporic food systems, culture, and practices? Resistance: How are Black women resisting the current food system through AI? Reclamation: How are Black women reclaiming food and land? Register on their Eventbrite page. https://www.eventbrite.com/e/roots-resistance-and-reclamation-hosted-by-spelman-college-and-food-tank-tickets-218764489477

9. 4/1 "Green with Milk and Sugar: When Japan Filled America's Tea Cups"

Friday, April 1 at 12 pm EST via Zoom and in person at Boston University, as part of the Spring 2022 Pépin Lecture Series in Food Studies & Gastronomy with Robert Hellyer, Associate Professor of History, Wake Forest University. Today, Americans are some of the world's biggest consumers of black teas; in Japan, green tea, especially sencha, is preferred. These national partialities, Robert Hellyer reveals, are deeply entwined. Tracing the trans-Pacific tea trade from the eighteenth century onward, *Green with Milk and Sugar* shows how interconnections between Japan and the United States have influenced the daily habits of people in both countries. Register for Green with Milk and Sugar

10. 4/4-4/6 "Within Reach: No Poverty" Virtual National Conference

You're Invited! April 4-6: A Virtual National Conference on "Within Reach; No Poverty" the #1 United Nations Strategic Development Goal, sponsored by the Deaton Institute of University Leadership in International Development at the University of Missouri. Virginia Tech's CALS Global and SPIA have paid for all Virginia Tech students, faculty, and staff to register FREE! Join outstanding national speakers, panelists and other registrants in a challenging discussion of the multiple issues involved in determining whether and how extreme poverty can be eradicated by 2030. Go to https://deaton-institute.missouri.edu/withinreach/ and **use promotion code "VATECH" for free registration.**

11. Summer student Internships with Virginia Cooperative Extension

Food Studies Faculty Associate Thomas Bolles shares this opportunity for students. Virginia Cooperative Extension does summer internships, and this might be a good way for a student to get exposed not only to Extension but also local and community food systems. As Extension offices vary in what they offer so do the internships vary in the experiences they provide. The list of internships can be found at https://ext.vt.edu/internship/location.html. Internships are 40 hours a week for up to 10 weeks with a stipend of $12/hour. Most offices are flexible about the hours so long as

they don't exceed the 400 hours. We've had interns, for example, who have taken a week break to go on vacation with family. Extension has a friendly and dynamic work environment that provides opportunities for personal and professional growth.

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Please send items for consideration for future newsletters to Anna Zeide, zeide@vt.edu.
Feel free to forward this newsletter, and invite others to join this listserv.

VT Food Studies Newsletter – April 4, 2022 (Back to Top)

1. **REGISTER now for our 4/18 *Seed Money* book talk (flyer attached)**
2. **4/5 Food Matters RSO meeting -- invite your students!**
3. **4/7 Recipes for Accessibility: Virtual Cooking Demos**
4. **4/9 Ramp Growing Workshop (deadline 4/7)**
5. **Positions with Cultivate Charlottesville**
6. **Seeking panelists for "Through the Food Lens" (deadline 4/15)**
7. **PhD scholarship in sustainable diets for under-represented populations in the UK (deadline 5/16)**
8. **Home Food preservation course from Virginia Cooperative Extension**
9. **Congrats to Maaz Gardezi for NSF grant on precision agriculture and farmworkers**
10. **Recording of our Humanities Week "Fall Beans" event**

1. REGISTER now for our 4/18 *Seed Money* book talk (flyer attached)

Join us to hear from Dr. Bart Elmore (Ohio State) about his new book *Seed Money: Monsanto's Past and Our Food Future*. Monday, 4/18, 5:00-6:00pm EST (Zoom). The book is an authoritative and eye-opening history that examines how Monsanto came to have outsized influence over our food system. Incorporating global fieldwork, interviews with company employees, and untapped corporate and government records, Elmore traces Monsanto's astounding evolution from a scrappy chemical startup to a global agribusiness powerhouse. Monsanto used seed money derived from toxic products—including PCBs and Agent Orange—to build an agricultural empire, promising endless bounty through its genetically engineered technology. Bart Elmore is also the winner of a 2022 Dan David Prize. Please register here in advance.

2. 4/5 Food Matters RSO meeting -- invite your students!

Our new Registered Student Organization had a great first meeting last week, and we're meeting again TOMORROW 4/5 at 7pm in McBryde 233. We'll have a card-making party for our booth at the International Street Fair later this month, some snacks, and good companionship! **Please encourage any food-interested undergrad students to join!** Any of you are welcome to attend as well. Students can also sign up for more info on GobblerConnect or via this Google Form.

3. 4/7 Recipes for Accessibility: Virtual Cooking Demos

The Boston University Gastronomy Program cordially invites you to a two-part event on cooking and accessibility, organized by Dana Ferrante and in partnership with the BU Office of Diversity and Inclusion. The events are free and open to the public. Accommodations are available. Every day, people with disabilities prepare delicious, nourishing food for themselves and others—yet food media hardly ever portray the disabled cook. In this virtual event, Alexis Hillyard, creator of Stump Kitchen, and Brian Charlson, former Director of Technology at the Carroll Center for the Blind will demonstrate a recipe that is important to them, and talk about their culinary approaches. This event aims to celebrate the skills and experiences of disabled cooks, while also

cultivating an understanding of how ableism and adaptability function in food spaces. Participants will have the opportunity to cook along with the chefs from the comfort of their home if they so choose. Registrants will receive an email with the recipe and ingredients in advance of the event. Thursday April 7, 2022, 6pm to 7:30pm ET. Register here.

4. 4/9 Ramp Growing Workshop (deadline 4/7)

The Virginia Tech Catawba Sustainability Center is offering an introductory ramp growing workshop on Saturday, April 9 from 9 am to 2:30 pm in Catawba, VA. This one day in-person workshop will cover the natural history of ramps, siting and establishing a ramp farm, a case study of ramp growing at the Yew Mountain Center, and hands-on planting of ramps in the forest on site. Featured speakers include Dr. James Chamberlain of the US Forest Service, Dr. John Munsell of Virginia Tech, and Will Lewis of the Yew Mountain Center. Details are on this website. Space is limited. Please register here by April 7, 2022.

5. Positions with Cultivate Charlottesville

Cultivate Charlottesville is excited to launch the search for two open positions: Summer Food Justice Intern Coordinator with the City Schoolyard Garden; and a Food Justice Network Program Associate. Visit their website to learn more and to keep an eye out for additional position openings this spring. Launched in 2010, Cultivate Charlottesville aims to create a healthy and equitable future – personally, in community, and across systems and structures. They do this through nine City Schoolyard Gardens and garden programming at Charlottesville City Schools and neighborhoods; the Urban Agriculture Collective farming and community markets; and the Food Justice Network advocacy and collaboration. They believe that working together to grow gardens, share food and power, and advocate for just systems - cultivates a healthy community for all.

6. Seeking panelists for "Through the Food Lens" (deadline 4/15)

Through the Food Lens, a Special Session for the 2022 Midwest Modern Language Association Annual Convention, which will take place November 16-21, 2022 in Minneapolis, Minnesota. This session invites proposals that engage with literary or cultural food studies, food novels, or other texts that depict food and eating in unconventional ways. How can we approach literary or cultural texts through the framework of food and eating and what effect does this have on the reading experience or the audience? This panel is especially interested in proposals that examine socially or politically sensitive topics and, with respect to the conference theme Post-Now, the alternative ways of reading and perceiving that the food lens can enable. Proposals should indicate your name, institutional affiliation, e-mail address, and paper title, as well as the methodologies used and the text(s) under consideration. Proposals should not exceed 300 words and must be submitted to Maria Mothes at mmothes@uni-koblenz.de by April 15, 2022 for consideration. For more information, please visit https://www.luc.edu/mmla/convention/callforpapers/.

7. PhD scholarship in sustainable diets for under-represented populations in the UK (deadline 5/16)

Christian Reynolds, Senior Lecturer in the Centre for Food Policy at City, University of London seeks a UK-based student in researching sustainable diets for under-represented populations in the UK This PhD will provide insight into dietary gaps and policy support for these communities. There are up to three (3) full/part-time Doctoral Studentships available. One Doctoral Studentship is for applicants from a Black British background and reflects the School of Health Science's commitment to the Race Equality Charter's aim to improve representation, progression and success of minority ethnic staff and students within higher education. Closing Date: Monday 16th May 2022, 5pm. Contact christian.reynolds@city.ac.uk with any questions. Find the full details here.

8. Home Food preservation course from Virginia Cooperative Extension

Preserving food at home is an art, and a science! This short, self-paced course through Virginia Cooperative Extension will provide you with the basic knowledge of safe home food preservation methods. We will discuss the science behind home food preservation and introduce you to multiple methods of home food preservation (canning, freezing, dehydration, fermentation) using step-by-step guidance. This course can be useful for you if you are new to home food preservation, or as a refresher of best practices for a seasoned home food preserver. **This course is open for registration until November 1, 2022 for $15,** and you will retain access to course materials after registration closes. Please reach out to Lester Schonberger (hlschon@vt.edu) with any questions. Register here.

9. Congrats to Maaz Gardezi for NSF grant on precision agriculture and farmworkers

VT Sociology faculty member Maaz Gardezi has received a National Science Foundation grant for his project, "Testing a Responsible Innovation Approach for Integrating Precision Agriculture Technologies with Future Farm Workers and Work." The project originated in 2020 as a collaboration between South Dakota State University, where Gardezi was an assistant professor at the time, and the University of Vermont. Gardezi and his collaborators research how farmers use precision agriculture technologies and facilitate responsible design of the tools themselves, with the help of computer scientists, engineers, and agronomists at the partner universities. Using a living laboratory approach, the researchers' goal is to observe farmers using the new technologies in their natural farm settings. Gardezi also has created research opportunities for social science students interested in working with precision agriculture technologies: Sociology postdoctoral associate Edward Prutzer and Criminology junior Megan Schaefer currently are working on the project.

10. Recording of our Humanities Week "Fall Beans" event

If you missed our wonderful Humanities Week event in February, "Fall Beans, Shucky Beans, Soup Beans: Perspectives in Song and Story," you can now watch the recording. Bean stories and bean wisdom from Ashleigh Shanti and Victoria Ferguson, plus some songs and commentary from Danille Christensen. It's available here: https://www.youtube.com/watch?v=iNSEPDIyPRU

VT Food Studies Newsletter – April 11, 2022 (Back to Top)

1. **REGISTER for 4/18 *Seed Money* book talk on Monsanto (flyer attached)**
2. **DATE CHANGE: Food Studies Potluck now on Friday 5/6**
3. **4/12 "Food-Climate-Migration: Unraveling the Politics of Displacement and Dispossession"**
4. **4/13 "African American in Appalachia: Black Histories and Memory in Southwest Virginia"**
5. **4/13 *Acquired Tastes* at the Princeton Public Library**
6. **4/14 Danille Christensen on Community Canneries**
7. **4/14 "Off-Animals: Exhausted Capitalism and the Last Remains of Hog Killing in Chicago"**
8. **4/14 "Listen Up! Understanding Food and Environmental Justice through Music"**
9. **4/15 "Home Made: A Story of Grief, Groceries, Showing Up--and What We Make When We Make Dinner"**
10. **Southern Foodways Alliance Oral Historian Job Announcement**
11. **Local Summer Gardening Camp Counselor Opportunity**
12. **New funding opportunity: Food and health research (deadline 5/16)**
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1. REGISTER for 4/18 *Seed Money* book talk (flyer attached)

Join the VT Food Studies Program to hear from Dr. Bart Elmore (Ohio State) about his new book *Seed Money: Monsanto's Past and Our Food Future*. Monday, 4/18, 5:00-6:00pm EST (Zoom). The book is an authoritative and eye-opening history that examines how Monsanto came to have outsized influence over our food system. Incorporating global fieldwork, interviews with company employees, and untapped corporate and government records, Elmore traces Monsanto's astounding evolution from a scrappy chemical startup to a global agribusiness powerhouse. Monsanto used seed money derived from toxic products—including PCBs and Agent Orange—to build an agricultural empire, promising endless bounty through its genetically engineered technology. Register here in advance.

2. DATE CHANGE: Food Studies Potluck now on Friday 5/6

Just a quick note to share that we've moved our end-of-semester Food Studies Program potluck to Friday May 6, 5:30-7:30 (previously scheduled for May 5). Please save the date! We'll be taking sign-ups here in the coming weeks, and will send the address location to those who sign up.

3. 4/12 "Food-Climate-Migration: Unraveling the Politics of Displacement and Dispossession"

The American University of Rome presents this online lecture on "Food-Climate-Migration: Unravelling the Politics of Displacement and Dispossession," by Megan Carney, Associate Professor in the School of Anthropology, Director of the Center for Regional Food Studies at the University of Arizona and currently a Fulbright

Scholar with the Fulbright Schuman European Union Affairs Program. Megan Carney will talk about her explorations of how our contemporary diets and relationship(s) with food and agriculture have been shaped by the longue durée of human migrations, patterns of settlement, and shifting forms of political organization. From there, she interrogates how today's global human displacement, worsened by proliferating food and climate crises, traces to structural inequalities perpetuated by and constituted through ongoing processes of genocidal settler colonialism, racial capitalism, (neo)colonization, slavery and its afterlives, dispossession, border imperialism, and the global-industrial food system. She argues that in order to confront the immediate realities of climate change, we must reconcile with this broad swath of oppressive conditions and histories, and explore, assess, and imagine life-affirming alternatives that optimize social and environmental justice and human flourishing. Tuesday, 12 April 2022, 1pm ET/7pm CET. Join the lecture online via this Zoom link.

4. 4/13 "African American in Appalachia: Black Histories and Memory in Southwest Virginia"

Wednesday, April 13, 12:15–1:45 p.m. on Zoom. From Black schools to local civil rights, and from labor activism to the displacement of Black communities, this panel will feature a wide-ranging conversation exploring the history and lived experiences of African Americans in our region, and the importance of historic preservation. The panelists are: Jordan Bell, Gainsboro (Roanoke) community historian; Ron Carson, Appalachian African American Cultural Center; Christopher Sanchez, Executive Director, Christiansburg Institute; Sheree Scarborough, oral historian, SW Virginia Civil Rights; and De'Vonte Tinsley, student and great-grandson of Reverend Carl T. Tinsley. Sponsored by the Department of History's Diversity and Inclusion Committee. Register here.

5. 4/13 *Acquired Tastes* at the Princeton Public Library

Historians Benjamin R. Cohen, Michael S. Kideckel and Anna Zeide (VT Food Studies Program Director) discuss their new anthology on the origins of modern food with Helen Rosner, staff writer at *The New Yorker*. *Acquired Tastes: Stories about the Origins of Modern Food* (MIT Press, 2021) explores the history of modern food and how it helped to make modern society between the years 1870 and 1930 by examining a diverse array of foods from bananas and beer to bread and fake meat. Hosted by the Princeton Public Library, Wednesday, April 13, 7-8pm EST, via Zoom. More information and directly register here.

6. 4/14 Danille Christensen on Community Canneries

The Department of Religion and Culture's Brown Bag Series Presents "Material Feminisms and the Middle Class: The Case of Community Canneries," by Dr. Danille Christensen. In the latter half of the nineteenth century, material feminists advocated for reformed cooking spaces, with some, like Charlotte Perkins Gilman, loybbing for kitchens to be removed from homes entirely. Extra-domestic food preparation for the working class took place at saloons, carts, delis, and cafeterias; people in more dire straits could accept, rather than purchase, food in public soup kitchens or relief centers. But another type of kitchen operating at municipal scale was framed as a demonstration of

middle-class virtue and respectability: the cooperative or community cannery. These spaces provided the material infrastructure in which citizens--mostly women--could process large quantities of fresh produce and meat for home use. This presentation surveys the motivations for and rhetorical contextualization of U.S. community canning centers in the first decades of the twentieth century, including the rise and fall of the World War One-era canneries established in St. Louis by the Women's Central Committee on Food Conservation, an arm of the Missouri State Food Administration. **Thursday, April 14, 2-3:15pm, 100 Major Williams Hall,** or join virtually at http://youtube.com/channel/UCBmdmXZT-BZBMiwr19h_CZg/live

7. 4/14 "Off-Animals: Exhausted Capitalism and the Last Remains of Hog Killing in Chicago"

The Culinaria Annual Speaker Series at the University of Toronto presents "Off-Animals: Exhausted Capitalism and the Last Remains of Hog Killing in Chicago" with Alex Blanchette. Thursday, April 14th (3-5pm EDT). *Registration Required* "Off-animals," as they are called by some managers of North American pork production, are the biological refuse of agribusiness efforts to realize standardized life and death. Ranging from aged boars to misshapen pigs, evolving attempts to industrially slaughter these creatures for meat has led to a shadow infrastructure of killing that, in turn, underpins some of the world's largest factory farms — and potentially signals their limits. This talk arches through Alex Blanchette's recent book, Porkopolis, and into his research on the remains of Chicago's Union Stockyards, in order to examine off-animals as indicators of the waning state of labor and value in the United States today. Alex Blanchette is associate professor of anthropology and environmental studies at Tufts University, and the author of *Porkopolis: American Animality, Standardized Life, and the Factory Farm* (2020, Duke University Press). Please register through EventBrite at https://www.eventbrite.ca/e/annual-speaker-series-alex-blanchette-tufts-university-tickets-204595108477

8. 4/14 "Listen Up! Understanding Food and Environmental Justice through Music"

Presented by the Food Studies Program in the Bachelor's Program for Adults and Transfer Students,within The Schools of Public Engagement and the university-wide Tishman Environment and Design Center at The New School. Music can be used to understand and communicate about food justice and environmental justice. Communicating through music can strengthen and uplift food and environmental justice practice that is diverse in terms of epistemology, representation, and mode. Music can offer references that may speak to specific and diverse audiences, and opens the door for deeper understandings of inequity and justice in ways that step away from Eurocentric insistence on linear and written communication to teach, exchange knowledge, or debate. This multimedia event brings together four leading and inspiring thinkers, activists, and artists who connect food or environmental justice with music through their work in a panel discussion accompanied by musical samples and audience questions. April 14th from 6-7:30 pm eastern (US/CAN). ONLINE | Free and open to the public. RSVP and learn more here.

9. 4/15 "Home Made: A Story of Grief, Groceries, Showing Up--and What We Make When We Make Dinner"

Friday, April 15 at 12:00 pm EST. Spring 2022 Pépin Lecture Series in Food Studies & Gastronomy with educator and writer Liz Hauck, who is completing a Ph.D. in educational policy studies and history at the University of Wisconsin-Madison. Liz Hauck and her dad had a plan to start a weekly cooking program in a residential home for teenage boys in state care, which was run by the human services agency he co-directed. When her father died before they had a chance to get the project started, Liz decided she would try it without him. She didn't know what to expect from volunteering with court-involved youth, but as a high school teacher she knew that teenagers are drawn to food-related activities, and as a daughter, she believed that if she and the kids made even a single dinner together she could check one box off of her father's long, unfinished to-do list. This is the story of what happened around the table, and how one dinner became one hundred dinners. *Registrants will receive a Zoom link one day prior to the talk.* Register for Home Made

10. Southern Foodways Alliance Oral Historian Job Announcement

The Southern Foodways Alliance, an academic institute at the University of Mississippi seeks a new oral historian. The job application is currently open. Interested applicants must apply through the University of Mississippi job portal to be considered for the position. The Southern Foodways Alliance documents, studies, and explores the diverse food cultures of the changing American South. Based at the University of Mississippi's Center for the Study of Southern Culture, we share oral histories, produce films and podcasts, publish great writing, sponsor scholarship, mentor students, and stage events that serve as progressive and inclusive catalysts for the greater South. Questions may be directed to SFA's co-interim director, Melissa Hall (melissa@southernfoodways.org) or the current oral historian, Annemarie Anderson (annemarie@southernfoodways.org).

11. Local Summer Gardening Camp Counselor Opportunity

Live Work Eat Grow is looking for a part-time counselor for their Seed to Supper Summer Gardening Camp at the Hale Community Garden in Blacksburg, VA. Seed to Supper takes place over 3 weeks in the summer, and teaches 6-9 year old kids where their food comes from with hands-on experience in the garden, as well as crafts, storytelling and games. We are looking for someone with experience working with children who is passionate about gardening, nature, and/or environmental education. Camp takes place rain or shine and requires getting your hands dirty. To apply: submit a cover letter, resume, and list of 3 references to gardens@liveworkeatgrow.org. Details: Wage $15/hr, 3 weeks of camp over the course of the summer, 20/hrs per week, M-F 8:30am-12:30pm. Learn more about our organization at www.liveworkeatgrow.org.

12. New funding opportunity: Food and health research (deadline 5/16)

Robert Wood Johnson Foundation (RWJF) Food and Health Research Using the Consumer Food Data System 2022 Call for Proposals. Application Deadline: Mon, 16 May 2022. RWJF and U.S. Department of Agriculture's (USDA's) Economic Research Service (ERS) are announcing a call for proposals (CFP) for researchers who will use one or more restricted-use data assets from the CFDS. We seek to develop a cohort of

researchers from diverse academic disciplines and institutions who will produce policy-relevant research on food policy; food retail markets; consumer behaviors related to food purchases and diet; and USDA nutrition assistance programs. It is our hope that the resulting research evidence will inform RWJF's goal of creating equitable access to nutritious food**.** Learn more here.

13. Volunteer with Food Studies for the 4/24 International Street Fair

Food Studies and our related Registered Student Organization Food Matters will have a booth at the 61st annual International Street Fair on Sunday April 24, 12pm-6pm on Alumni Mall. We'll have food art activities, food history trivia, and other goodies to share! Please come out for this awesome event and stop by our booth. We are also looking for a few more volunteers to help us staff the booth. If you're interested in participating, please sign up here.

14. Fall 2022 course: FST 2404 From Raw to Burnt

The Department of Food Science and Technology is teaching a new food studies-related Pathways course (which will count toward our forthcoming Pathways minor). *From Raw to Burnt: Exploring Science and Society through Foods (*FST 2404, CRN 91243) will allow students to explore human civilization and history through the universal lens of food and participate in biweekly kitchen labs to understand the scientific principles at work in each topic. Will count as either a Pathways 2 (Critical Thinking in the Humanities) or a Pathways 4 (Reasoning in the Natural Sciences).Tues/Thurs, 3:30pm-4:45 pm. Contact Dr. Herbert Bruce at brucehr@vt.edu with questions.

15. Call for Abstracts: Anthony Bourdain and Philosophy (deadline 7/1)

Abstracts are being sought for a collection of philosophical essays related to any aspect of the life, work and legacy of Anthony Bourdain to be published by Carus Books (the editorial team behind the similar series by Open Court), to be edited by Scott Calef. Anthony Bourdain was a pop culture icon, celebrity chef, multi-times bestselling author, armchair philosopher, activist and travel documentarian. His brilliant and multi-faceted career, his larger than life persona and influence, and his adventures in, and documentaries about, some of the most diverse and remote places on Earth raise many fascinating issues worthy of philosophical exploration. Interested persons should submit, by July 1st, 2022, the following to Scott Calef (swcalef@owu.edu) in a single Microsoft Word document: (1) An abstract between 100 -500 words, (2) a biographical statement of no more than 150 words for each author/co-author, and (3) a CV for each author/co-author. Full details attached.

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Feel free to forward this newsletter, and invite others to join this listserv.

VT Food Studies Newsletter – April 18, 2022 (Back to Top)

1. **4/18 *Seed Money* book talk on Monsanto TONIGHT!**
2. **Food Studies Tabling this weekend! Volunteers Requested**
3. **4/20 Virtual Learning Exchange, Building Connections from Farms to Markets to Schools**
4. **4/20 Recipes for Accessibility: A Roundtable on Food & Disability**
5. **4/20 Dr. Lia Kelinsky-Jones on "The Social Science of Agroecology"**
6. **4/20 "Corn: A Look at Traditional Foodways and Cherokee Identity"**
7. **4/21 Chinese Food Futures: A Roundtable**
8. **4/22 ASPECT Conference with Food Studies papers**
9. **4/22 Preserved, Foraged, and Fished: Celebrating What Nature Gifts Us While Our Gardens Rest**
10. **424 NYC's Meatpacking District History**
11. **Call for chapters: Selling Healthy Lifestyles with Science (attached, deadline 5/31)**

1. 4/18 *Seed Money* book talk on Monsanto TONIGHT!

Join the VT Food Studies Program to hear from Dr. Bart Elmore (Ohio State) about his new book *Seed Money: Monsanto's Past and Our Food Future*. Monday, 4/18, 5:00-6:00pm EST (Zoom). The book is an authoritative and eye-opening history that examines how Monsanto came to have outsized influence over our food system. Incorporating global fieldwork, interviews with company employees, and untapped corporate and government records, Elmore traces Monsanto's astounding evolution from a scrappy chemical startup to a global agribusiness powerhouse. Monsanto used seed money derived from toxic products—including PCBs and Agent Orange—to build an agricultural empire, promising endless bounty through its genetically engineered technology. Register here for the Zoom link.

2. Food Studies Tabling this weekend! Volunteers Requested

Food Studies and our related Registered Student Organization Food Matters will have booths this weekend at both the **Native at VT Spring Powwow on Saturday April 23rd, 12-5pm on the GLC Lawn** and the 61st annual **International Street Fair this Sunday April 24, 12pm-6pm on Alumni Mall.** We're looking for volunteers to help with tabling at both events--talking to passersby about the program and helping out with other activities. **Please let Anna Zeide zeide@vt.edu if you are available to volunteer for either!** And come out for these awesome events and stop by our booths.

3. 4/20 Virtual Learning Exchange, Building Connections from Farms to Markets to Schools

The Roanoke Regional Food System Partnership Project, Virtual Learning Exchange Series, Session 4. "Local Food and Farming Systems in Western North Carolina: Building Connections from Farms to Markets to Schools," Wednesday, April 20, 2022 from 10-11 am Eastern via Zoom. Molly Nicholie, executive director of Appalachian Sustainable Agriculture Project (ASAP) based in Asheville, NC will present on ASAP's twenty years of experience and collaboration in developing and supporting local food and farming

systems through the Appalachian Grown program in a sixty-county region. ASAP has three primary program areas: the Local Food Campaign, Growing Minds Farm to School Programs, and the Local Food Research Center. ASAP's vision for the region is of strong farms, thriving local food economies, and healthy communities where farming is valued as central to the region's heritage, character, and future. In this session, Molly will share about ASAP's services for farmers and food businesses as well as how they have tracked local food sales and impacts through the years. Please REGISTER to attend.

4. 4/20 Recipes for Accessibility: A Roundtable on Food & Disability

The Boston University Gastronomy Program cordially invites you to a two-part event on cooking and accessibility, organized by Dana Ferrante and in partnership with the BU Office of Diversity and Inclusion. The events are free and open to the public. How can we create more accessible, inclusive kitchens, recipes, food media, and more? In this virtual roundtable, Tracy Williams, nutrition advocate, Shaun Chavis founder of LVNGbook, Jonathan Katz author of Flavors of Diaspora blog, and Kristie Cabrera, occupational therapist & urban farmer will reimagine a food world without ableism. Some possible topics this conversation will cover: accessibility and design of kitchen and/or restaurant space, food media, recipe development, neurodivergence and cooking instructions, food access, and more. Registrants will receive an email with the Zoom link in advance of the event. Wed, April 20, 2022, 12:00 PM – 1:30 PM ET. Register here: https://www.eventbrite.com/e/252854804527

5. 4/20 Dr. Lia Kelinsky-Jones on "The Social Science of Agroecology"

The VT Center for Food Systems and Community Transformation Fellow Speaker Series presents "The Social Science of Agroecology: Policy and Praxis Implications," by Dr. Lia Kelinsky-Jones, Civic Science Fellow, Agora Institute, Johns Hopkins University. Wednesday, April 20, 2022 from 3-4 pm ET. Agroecology is a systems-based agenda for food system transformation towards human and planetary health. Agroecology combines agricultural and social sciences with participatory practices, including the co-production of knowledge between scientists and farmers. However, research indicates the social science of agroecology may be less commonly employed among agricultural scientists, which diminishes its possibilities for effecting social change. To address this gap, Dr. Kelinsky-Jones will discuss the social science of agroecology by focusing on both policy for agroecology and agroecology for policy. Register to attend and visit the Center website to learn more.

6. 4/20 "Corn: A Look at Traditional Foodways and Cherokee Identity"

Under the theme of Food Sovereignty, this Museum of the Cherokee Indian series features a lineup of Cherokee innovators, advocates and culture keepers dedicated to preserving Indigenous foodways and plant gathering traditions. On Wednesday, April 20 at 6pm EST, live on YouTube is the premiere of "Corn: A Look at Traditional Foodways and Cherokee Identity." Listen as elders and community members discuss the continuing impact and uses of corn, a staple food in the Cherokee diet for thousands of years. Learn traditional methods of preparation and cooking and how corn ties into Cherokee identity.

Museum staff will lead a chat-based Q&A: MCI's YouTube channel**.** Read more about the whole series here.

7. 4/21 Chinese Food Futures: A Roundtable

A roundtable on Chinese Food Futures with writers, artists, and chefs Lucas Sin, Fuchsia Dunlop, and Xiaowei Wang. Tradition looms large when we talk about Chinese food and foodways. It gives us a sense of gravity—a kind of culinary mooring to people, places, and times beyond our immediate grasp. And given how rich and diverse local and regional Chinese food and practices are, tradition often serves to weave both the maker and the eater into a tapestry of past and present, intersecting and looping continuously as warp and weft. But what of the futures of Chinese food and foodways? How might we re-imagine the culinary, technological, ecological, and inter-communicative possibilities of Chinese food and foodways? Drawing together the experiences of a chef, cookbook author, and artist/activist/coder, this round table conversation will explore how our present shapes Chinese food futures. Thursday, April 21, 2022. 7:30 pm (US Eastern Standard Time) In person at Harland Cinema, Emory University, Atlanta, GA & Online (Zoom webinar, which will be recorded). For more information, to register, and to submit your questions to the speakers, please go to: https://chinesefoodfutures.com/. Sponsors/Organizers: Emory University (College of Arts and Sciences), University of North Carolina Chapel Hill (College of Arts and Sciences) SOAS University of London (Food Studies Centre), the National Endowment for the Humanities.

8. 4/22 ASPECT Conference with Food Studies papers

The 2022 Graduate Conference of the Virginia Tech ASPECT (Alliance for Social, Political, Ethical, and Cultural Thought) program will take place on Zoom on Friday, April 22nd. There are a range of papers by Food Studies Graduate Student Associates and on food studies topics, including Linea Cutter (ASPECT, Virginia Tech) on "An Architecture of Artificially Sweetened Advertisements: Examining Liberal and Neoliberal Eating Regimes Through Hupomnēsic Discourses in the United States" (Panel 1C, 9am-10:45am); June Jones (ASPECT, Virginia Tech): on "1862: The USDA, Settler Colonialism, and the Birth of the US Capitalist Farmer"(Panel 3B, 2pm-3:45 pm); Savannah Mandel (STS, Virginia Tech) on "On Refrigerators and Rage: Secrecy and Pacification in the Florida Restaurant Industry" (Panel 4A, 4pm-5:45pm). Contact the ASPECT program, Tamara Sutphin <tsutphin@vt.edu>, for the relevant Zoom links.

9. 4/22 Preserved, Foraged, and Fished: Celebrating What Nature Gifts Us While Our Gardens Rest

Join Food Studies Faculty Associate Mae Hey for her next cooking event, where we will learn about preserved, foraged, and fished foods and how to prepare these foods outdoors with Amy Rose Foll and Nino Ripepi, as well as demos on fishing pole and traditional net making with Rick Rudd and Victoria Ferguson. This is a family-friendly event, so please bring kids to build community of all ages. Location: This event will be held at the Indigenous Community Garden on the Virginia Tech Campus. The garden is at the Turfgrass Research Center located at 615 Southgate Drive, Blacksburg, VA. A virtual

attendance option is also available. Register to attend in-person using the following link: https://forms.gle/iRMxkB2LajYwGwU88. Please pre-register to attend virtually using the following link: https://virginiatech.zoom.us/j/82336923483

10. 4/24 NYC's Meatpacking District History

The Culinary Historians of Ann Arbor present Jacquelyn Ottman, a native New Yorker and fifth-generation member of one of New York City's pioneering family of butchers. on "Unpacking The Meatpacking District Legacy of Ottman & Company, New York's Storied Meat Purveyor." She will unpack the rich history of Ottman & Company, one of New York City's premier meat purveyors to New York's finest restaurants including Le Pavilion, 21, the Four Seasons, and eventually the world. Along the way, she will share rare historical photos from her family's private collection and stories handed down from previous generations of butchers. She is the author of *About Ottman & Company: Meatpacking District Pioneers.* Sunday, April 24, 4 pm Eastern. Please register now to receive the link to the Zoom meeting on Sunday, April 24.

11. Call for chapters: Selling Healthy Lifestyles with Science (attached, deadline 5/31)

Lauren Alex O'Hagan and Göran Eriksson Örebro University in Sweden are putting together a proposal for an edited volume with Routledge entitled *Selling Healthy Lifestyles with Science: Transhistorical Perspectives on Food and Drink Marketing.* The book aims to historicise our understanding of contemporary food trends by studying the long relationship between science, food and drink marketing and the promotion of healthy lifestyles. They are interested in proposals on both contemporary and historical research from a multimodal perspective, considering how scientific discourse and ideas about health are channelled through visual and material culture. For more details, please see the attached call for chapters.

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Please send items for consideration for future newsletters to Anna Zeide, zeide@vt.edu.
Feel free to forward this newsletter, and invite others to join this listserv.

VT Food Studies Newsletter – April 25, 2022 (Back to Top)

Thanks to everyone who volunteered for and stopped by the Food Studies tables at the Native at VT Spring Powwow and the International Street Fair this past weekend! Both were great events, with beautiful weather and excellent community engagement with our projects! And for those of you who are new to the listserv and this newsletter: welcome. We're grateful for all of you.

1. **5/6 Join Us for a Food Studies potluck gathering!**
2. **Please take our quick Food Studies Program Feedback Survey**
3. **4/28 IHR Food History Seminar Half-Day Workshop**
4. **4/28 VT Rhizome Design Project Exhibition Opening**
5. **4/29 Savoir-Faire: A History of Food in France**
6. **4/30 Pots and Pans, Bodkins and Trowels: Reflections on Mary Beaudry**
7. **5/3 Free Movie Night at the Lyric: *Just Eat It, a food waste story***
8. **5/4-5/5 Sensory study on hard cider seeking participants**
9. **Food Happenings in VT News**

1. 5/6 Join Us for a Food Studies potluck gathering!

As the semester draws to a close, please join us for an in-person Food Studies Program potluck on **Friday May 6, 5:30-7:30**. It will be delightful to see many of you in person after a year of mostly virtual engagement. Meeting in person over food offers an opportunity to build the community and connections that are at the core of our program. **Please sign up here to RSVP** and share your food plans (however tentative). The address location will be sent in advance of the event to those who sign up. Looking forward to seeing many of you then!

2. Please take our quick Food Studies Program Feedback Survey

We'd love to get your feedback on our events and programming so far. Please complete this short survey **by next Friday, May 6** to help inform our program for next year. We're always open to your feedback by email as well: Anna Zeide, zeide@vt.edu. Thanks! **https://forms.gle/zoR1RtDVnDnwgJXa7**

3. 4/28 IHR Food History Seminar Half-Day Workshop

The Institute of Historical Research Food History Seminar presents a workshop with a series of papers that engage with themes of cookery and cooking in different past times and places. **Elisa Tersigni** (University of Toronto): Converting Cuisine: The Christianization of Jewish and Muslim Foods in Early Modern Europe. **Malcolm Thick** (Independent researcher): Loose recipes—pieces of paper found in manuscript recipe books of the 17th to 19th centuries. **Lili Zàch** (Eötvös Loránd University (ELTE), Budapest, Hungary): The making of a myth: Ilona Horváth, Angéla F. Nagy, and Hungarian cookbooks under communism. **Jelena Ivaniesevic** (Institute of Ethnology and Folklore Research (IEF), Zagreb): Civilising a brave new world: Croatian cooking and

table manners in the 1950s**.** Thursday, 28 April, 11:30am-2:30pm U.S. EST. All are welcome to this free, zoomed meeting. But booking is required through our IHR webpage: Cookery and cooking workshop | Institute of Historical Research (history.ac.uk)

4. 4/28 VT Rhizome Design Project Exhibition Opening

Celebrate the first year of the Virginia TEch Rhizome Living-Learning Community! They have spent the year learning and growing as a community as they have investigated food insecurity and sustainable agriculture, all through the lenses of systems thinking, design thinking, and project-based learning. Their course--CAUS2984: Acting on Global Challenges--has developed a partnership with Plenty! a community farm and food organization in Floyd County. On Thursday April 28, from 7-8 pm, there will be an opening reception for their projects with Plenty! in an exhibition in the Community Assembly space of their home in the Creativity and Innovation District LLP (185 Kent Street). Come see what they've been up to, meet the Rhizome students, and help celebrate a wonderful first year. The posters will also be up in this space through Finals Week.

5. 4/29 Savoir-Faire: A History of Food in France

Friday, April 29 at 12 pm EST. Spring 2022 Pépin Lecture Series in Food Studies & Gastronomy with Maryann Tebben, Professor of French and Head of the Center for Food Studies at Bard College at Simon's Rock. *Savoir-Faire* is a comprehensive account of France's rich culinary history, which is not only full of tales of haute cuisine, but seasoned with myths and stories from a wide variety of times and places—from snail hunting in Burgundy to female chefs in Lyon, and from cheese appreciation in Roman Gaul to bread debates from the Middle Ages to the present. It examines the use of less familiar ingredients such as chestnuts, couscous, and oysters; explores French food in literature and film; reveals the influence of France's overseas territories on the shape of French cuisine today; and includes historical recipes for readers to try at home. *Registrants will receive a Zoom link one day prior to the talk.* Register for Savoir-Faire

6. 4/30 Pots and Pans, Bodkins and Trowels: Reflections on Mary Beaudry

The Gastronomy Program at Boston University is pleased to announce this symposium in honor of their late colleague Dr. Mary Beaudry (CAS Archaeology and Anthropology; MET Gastronomy). Dr. Beaudry (1950-2020) was an influential scholar, professor, and beloved fixture of Boston archaeology. Speakers and panelists will discuss Dr. Beaudry's scholarly legacy across a range of disciplines, including gastronomy and culinary arts, the archaeology and history of food, anthropology, material culture studies, museum studies, women's studies, preservation studies, and American studies. Please go to https://potsandpans.eventbrite.com for further information on the program and to register to attend in person or remotely. Saturday, April 30, 2022, 1:00-6:00 pm ET.

7. 5/3 Free Movie Night at the Lyric: *Just Eat It, a food waste story*

Free movie at the Lyric (135 College Ave, Blacksburg, VA): *Just Eat It, a food waste story*. Join campus and community partners for a free movie night at the Lyric! *Just Eat It, a food waste story,* will be show on Tuesday, May 3 at 7pm, followed by a panel discussion. Doors open at 6:30pm. RSVP at https://gobblerconnect.vt.edu/event/8080304.

8. 5/4-5/5 Sensory study on hard cider seeking participants

VT Sensory Evaluation Lab (VT SEL) is conducting a study to understand the effects of the regional wild fruit microbiome (terroir) on hard cider sensorial characteristics (IRB 22-239). Subjects will be required to participate in one, 30-minute session, where you will be presented with 16 hard cider samples. The results of this study will help the cider industry gain insight into how wild yeasts and other microbes associated with apple fruits vary across regions and contribute to the sensory properties of hard cider (i.e., microbes help shape the terroir of cider). This recruitment is part of a research study, and the results may be published. Wednesday and Thursday (May 4 - 5) from 10:00 am - 6:00 pm. Sensory Evaluation Lab, Room 205, HABB1 Building, Virginia Tech (1230 Washington St SW). Parking passes are available upon request. You can sign up for this study through this link: https://vt.compusensecloud.com/

9. Food Happenings in VT News

University celebrates opening of facility for The Market of Virginia Tech. The food access program launched by a gift from alumni couple Mehul and Hema Sanghani has seen hundreds of donations from Hokies, including NFL quarterback Tyrod Taylor. Read the full VTx article here. **Virginia Tech researchers to address methods for measuring on-farm food loss and waste.** "Reducing food loss and waste may have implications for both the environmental impact of agriculture and for food prices," said John Bovay, principal investigator on the more than $630,000 project. Read the full VTx article here

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Feel free to forward this newsletter, and invite others to join this listserv.

VT Food Studies Newsletter – May 2, 2022 (Back to Top)

Two special highlights: (1) Please sign up to join us this Friday for our end-of-semester potluck! (2) Please take our feedback survey. Details about both below.

1. **5/6 Join Us for a Food Studies potluck gathering!**
2. **Please take our quick Food Studies Program Feedback Survey**
3. **5/3 Israeli Food on the Drillfield**
4. **5/3 Free Movie Night at the Lyric: *Just Eat It, a food waste story***
5. **5/4-5/5 Food and Reproduction online symposium**
6. **5/12 "Food Safety in the Supply Chain: The Web You Can't Escape"**
7. **5/18 "The Seeds We Bear: The Ties Between Food, Identity and Motherhood"**
8. **Office of Science and Technology Policy Summer 2022 Internship**
9. **Summer IHR Food History Lectures**

1. 5/6 Join Us for a Food Studies potluck gathering!

As the semester draws to a close, if you're in Blacksburg, please join us for an in-person Food Studies Program potluck on **Friday May 6, 5:30-7:30**. It will be delightful to see many of you in person after a year of mostly virtual engagement. Meeting in person over food offers an opportunity to build the community and connections that are at the core of our program. **Please sign up here to RSVP** and share your food plans (however tentative). The address location will be sent in advance of the event to those who sign up. Looking forward to seeing many of you then! (and fingers crossed it doesn't rain)

2. Please take our quick Food Studies Program Feedback Survey

We'd love to get your feedback on our events and programming so far. Please complete this short survey **by next Friday, May 6** to help inform our program for next year. We're always open to your feedback by email as well: Anna Zeide, zeide@vt.edu. Thanks! **https://forms.gle/zoR1RtDVnDnwgJXa7**

3. 5/3 Israeli Food on the Drillfield

On May 3rd from 3pm-8pm VT Hillel will hold its annual Israelfest on the Drillfield. This is an awesome opportunity for students to come to celebrate Israeli culture and cuisine, while de-stressing before finals. In addition to homemade Israeli food (including falafel), they will have a rock wall, inflatable obstacle course, and ice cream truck.

4. 5/3 Free Movie Night at the Lyric: *Just Eat It, a food waste story*

Free movie at the Lyric (135 College Ave, Blacksburg, VA): *Just Eat It, a food waste story*. Join campus and community partners for a free movie night at the Lyric! *Just Eat It, a food waste story,* will be show on Tuesday, May 3 at 7pm, followed by a panel discussion. Doors open at 6:30pm. RSVP at https://gobblerconnect.vt.edu/event/8080304.

5. 5/4-5/5 Food and Reproduction online symposium

The Reproductive sociology research group (Reprosoc) at the University of Cambridge presents a two-day online symposium to explore how food can be thought of as "reproductive substance," a substance through which kinship, relations and social stratifications are reproduced. How can we think about the role of food in reproduction, childcare and parenting? Which meanings are attributed to food in discussions of fertility, pregnancy or childfeeding? And what can we learn from these discourses about gender, race or class? In this symposium, we will bring into conversation insights from reproduction, parenting, food and environmental studies to explore how food is articulated with reproduction, from fertility to parenting. With talks on Feeding the Reproductive Body in a Contaminated World; Soy, Men's Infertility and the Racialization of Metabolism; Housing as a Constraint on Family Food Provisioning, Contextualizing Breastfeeding; and Human Milk through Cellular Agriculture. For more information about the event, please visit their website. 4th & 5th May 2022 | Zoom. Book your ticket online: https://foodandreproduction.eventbrite.co.uk

6. 5/12 "Food Safety in the Supply Chain: The Web You Can't Escape"

The CONTACT Team is delighted to bring you "Food Safety in the Supply Chain: The Web You Can't Escape", on May 12th at 3:30 pm Eastern / 12:30 pm Pacific. This webinar will feature the talented and knowledgeable Dr. Bob Whitaker and a panel of experts from industry and academia to untangle the complex, and often challenging web that is the produce supply chain. This webinar will include an interactive Q&A with the audience. This webinar is free and will be held via Zoom. Registration is required. Produce safety industry, government, and academia are encouraged to come. All are invited! Registration link https://virginiatech.zoom.us/webinar/register/WN_drpW1IeyQeC4K_AN_YXbFg. Shared by Laura K Strawn, Associate Professor, Extension Specialist, Produce Safety/Food Microbiology, Food Science and Technology, Virginia Tech.

7. 5/18 "The Seeds We Bear: The Ties Between Food, Identity and Motherhood"

Under the theme of Food Sovereignty, this Museum of the Cherokee Indian series features a lineup of Cherokee innovators, advocates and culture keepers dedicated to preserving Indigenous foodways and plant gathering traditions. The Spring Lecture Series concludes on Wednesday, May 18 at 3 pm, with the virtual event "The Seeds We Bear: The Ties Between Food, Identity and Motherhood." Four women from different Indigenous nations across the United States will discuss the impact of traditional foods within their communities – and how pursuing stronger ties with traditional foods and preparation can strengthen our ties with ourselves. Panelists will also discuss how food can influence childbirth and motherhood. Register here for this virtual session. Read more about the whole series here.

8. Office of Science and Technology Policy Summer 2022 Internship

Executive Office of the President Internship Program, Office of Science and Technology Policy (OSTP) for Summer 2022. The mission of the OSTP is to maximize the benefits of science and technology to advance health, prosperity, security, environmental quality, and

justice for all Americans. The Summer 2022 term begins on June 20, 2022 and ends on August 12, 2022. Interns will receive a stipend of $6,000 for participation in the program. All internships are located in Washington, D.C. and are full-time. Interested students can find more information on how to apply at: www.wh.gov/ostp/internship. The application will be open from April 29, 2022 through May 15, 2022 at 11:59 PM ET. For more information, please contact: MBX.OSTP.Internships@ostp.eop.gov.

9. Summer IHR Food History Lectures

The Institute of Historical Research Food History Seminar presents a series of lectures this summer All are welcome to these free, zoomed meetings, but booking is required through the IHR website. **Thursday, May 12,** 12:30-2PM ET, Adrienne Bitar (Cornell), An American History of Meat Substitutes and Analogue. More info and Register here. **Thursday, May 26,** 9:00AM-10AM ET, Jan Lambertz (Mandel Center, U.S. Holocaust Memorial Museum), Jan Láníček (University of New South Wales, Food Relief Parcels for Jewish Prisoners in Nazi-Occupied Europe. More info and Register here. **Thursday, June 9,** 12:30PM-2PM ET, Anna Fielding (Manchester Metropolitan University/National Trust), Desirable and Undesirable Food: Early Modern Gentry Commensality and Food Choice. More info and Register here. **Thursday, June 23,** 12:30PM-2PM ET, Gabriella Petrick (University of Stavanger), Redefining French Wine in the Age of Climate Change. More info and Register here. **Thursday, July 7,** 12:30PM-2PM ET, Laura Humphreys (Science Museum), Celebrity Chefs, Ice Cream Makers, and White Supremacy: Global Food and Cooking in London Homes, 1850-1914. More info and Register here.

Happy end of semester! This is our final regular newsletter of Spring 2022, though we'll check in next week with a year-end letter. Thanks.

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