

2May 15: La Cucina Povera

Here Is the Process:

First 5 minutes:

- Divide yourselves into groups of 4-5 students. Introduce yourselves to each other (Name, Year in School, Major). Write the names in your group in the space provided. Make sure everyone's name is included to document participation credit.
- Identify a note taker to document your discussion in your group's workspace.

Second 5 minutes:

- Decide which of the question(s) on the PPT you would like to focus on. Or you can decide to discuss any other questions that occurred to you during the lecture. Go around the group to get everyone's suggestions.

The next 10-15 minutes

- Exchange your thoughts on the question(s) you have picked. Make sure everyone has a chance to speak.
- Indicate on the workspace when you feel you have concluded and are ready for the larger discussion.
- Two-minute warning will give you a bit of time to determine as a group your most important points to communicate.
- Identify a rapporteur who will be willing to summarize your discussion to the class

Check "Done!" so we know when to bring the class back together.

Discussion Prompt

What would make a good story in a food-centered life history? Can you share such a story and what it might signify in terms of food view?

Group #	Student Names	Group Notes	Done!
1	Natalie Holmsten, Natalie Hutts,Katie Gonzalez, Teddy Berman, Adeline Schmidt, Vivian Chu	- Valentine's Day: strawberry shake friend made after hearing craving :) - How grandma's era of living made them frugal, trait passed down - Dad used to explore OK, and learned Chinese cuisine and built a community - Difference between parents' eating habits, mom's more organic food style vs. dad's more processed foods - Food stories are 'good' because it tells the history and identities of a person	X

2	Luka Painter, Maddie Buehrer, Sammie Kuhia, Rebecca Himeda, Rebecca Stevens, Yareni Padilla, Hail Albalawi	- School project food memory - First time making their own food - Making tamales on holidays - Being the one to cook Thanksgiving turkey - First learning how to cook - Thanksgiving traditions - Making “fake food” out of sticks, grass and dirt - Snow ice cream - Playing chopt	
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4	Nadine Urvater Katheriya Kannathip Meribeth Hastings Phoebe Clifton Lisa Huynh	- Taught how to cook - my mom and I every year made pumpkin/apple pies for Thanksgiving. I remember her teaching me how to make the pie crust from scratch - weighing the ingredients, feeling the flour underneath my fingernails - First impressions of making food or experiencing food. - My dad making tapioca pudding on very special occasions - when you’re super sick or birthdays - Snow days in my childhood - fill condiment bottles with colored water and we would color the snow - we would have hot chocolate, specifically the abuelita one that was made of the stove in a big pot	x
5	Helen Neuroth Kaden Vongsa Karely Rojas Myia Calcerano	- Significant event associated with a specific meal - Soup that you had when you were sick as a kid - Traditional holiday foods - Foods related to your childhood - Lao food: Khao Piak Sen - rice noodle dish often eaten during the winter and during a family gathering ot event. Everyone has eaten this dish. Large batch - Noodles are made of rice flour and tapioca starch. Kneaded by hand with hot water. Cannot be done alone → once kneaded, other people divide the dough, roll it out, and cut into thin pieces. Always made fresh. Soup is chicken based and fresh herbs as garnish	x
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7	Marina Cavalli Mia Rapp Aaron Hwang Sam Michael Sandy Vu	- Ask either of my parent's food journey being immigrants and continue their culture or values and how they raised my brother and I - Homemade pasta making with my father or learning how to cook Guyanese food - Talk to my mom about how her food view has changed growing up in Korea and moving to the US, how food and cooking is her main love language. - Kimjang: Korean tradition where Korean women gather outside to create kimchi together and tell each other stories. Kimjang was a tradition that started in the past so that people can survive through the winter. - Mom, aunts and grandma making kimchi together. - Making pho for holidays or when coming back home, which is a very time intensive process, ending up eating it for days - Talk to my dad about his pizza podcast and the community that pizza has fostered for him	X
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