Curiosities: Voyages Beyond the Stacks Fall II | Food and Gratitude

Exploring the myriad ways that gratitude - or lack thereof - affects our experience of food, we'll delve into the people, plants and systems that contribute to what we eat. What do we appreciate, and what is overlooked? We'll ingest a range of sources, from economics to culture, and pair each week's material with a suitable recipe.

I. Week One:

- Read: "Cheap Food" chapter in <u>A History of the World in Seven Cheap Things</u> by Raj Patel and Jason W. Moore
- Listen: "The Free Food Market" planet money podcast
- Recipes: Cheap Eats for Those of Us On a Budget (NYT Cooking)

II. Week Two:

- Watch: "Wasted," film available on Kanopy
- Recipes: 'Freestyle Cooking' by the Zero Waste Chef

III. Week Three:

- Read or Listen: Robin Wall Kimmerer's Corn Tastes Better on the Honor System
- Read: "Thank You Clams" zine by Kristian Brevik (print copies will be distributed)
- Recipes: <u>Decolonizing Diet Project Cookbook</u>; read more about this project <u>here</u>

IV. Week Four:

- Listen: Honoring Your Heritage And Improving Your Health Through Food
- Read or Listen: The Life Story of a Recipe by Gina Rae La Cerva
- Recipes: Participants' own family recipes

V. Further Exploration

- Reinventing Food Banks and Pantries book or ebook
- The Gift of Good Land by Wendell Berry
- Gary Paul Nabhan author and ethnobotanist writing about cultural diversity and food in the American Southwest
- Robin Wall Kimmerer in conversation with Robert MacFarlane
- <u>Papas Nativas</u> (via Emergence Magazine) photo essay exploring the history and culture of potatoes in Peru
- Gather (film) in NMC Library's Kanopy subscription
- Like Water in the Desert (Gastropod podcast)
- Vibration Cooking, or, The Travel Notes of a Geechee Girl by Vertamae Smart-Grosvenor, <u>library ebook link</u>
- Feasting Wild (book) by Gina Rae La Cerva