

Fall 2021 VT Food Studies Newsletters

[August 30, 2021](#)

[September 7, 2021](#)

[September 13, 2021](#)

[September 20, 2021](#)

[September 27, 2021](#)

[October 4, 2021](#)

[October 11, 2021](#)

[October 18, 2021](#)

[October 25, 2021](#)

[November 1, 2021](#)

[November 8, 2021](#)

[November 15, 2021](#)

[November 22, 2021](#)

[November 29, 2021](#)

[December 6, 2021](#)

[December 13, 2021](#)

VT Food Studies Newsletter – August 30, 2021 ([Back to Top](#))

1. **SAVE THE DATE for our Fall Social: Fri 9/17 12-1pm**
2. **Fall Food Studies Events**
3. **9/23-26 American Community Gardening Association Conference in Hampton, VA**
4. **Seeking Graduate Journal of Food Studies Co-Editors**
5. **Research Recruitment: Sensory and Chemical Properties of Hard Ciders**
6. **Recent Books of Potential Interest**

1. SAVE THE DATE for our Fall Social: Fri 9/17 12-1pm

We'll begin our fall series of events with an in-person outdoor social on Friday, September 17, 12-1 pm. We'll provide a light lunch (bagels+spreads, popsicles, and cold drinks) from Future Economy Collective's [Southpaw Cafe](#), and will hear from the collective about their mutual aid and food security work in the New River Valley. Location TBD (on campus or downtown), and RSVP sign-up to follow. We can't wait to see you in person!

2. Fall Food Studies Events

More details to follow, but our fall events after the social will take place on Zoom on Fridays. For your calendars: **October 8, 12-1:30pm** Food Studies Program Directors Panel #1: Alice Julier (Chatham) & Dan Bender (University of Toronto). **October 22, 1:30-3pm** Food Studies Program Directors Panel #2: Megan Elias (Boston University) and Matthew Hoffman (University of Southern Maine). **November 12, 12-1pm** *Acquired Tastes* and writing for public audiences. **December 3, 12-1pm** Food Timeline Panel Event.

3. 9/23-26 American Community Gardening Association Conference in Hampton, VA

The 2021 theme is "Gardening In Challenging Times." The Keynote Speaker, IRA WALLACE of the Southern Exposure Seed Exchange will present on "Seed keeping: An everyday act of resistance." Workshops will cover eco-friendly food growing and eating; managing successful and sustainable gardens; fundraising; and community-building, as well as share stories of how gardens made a difference during the pandemic and earlier times of crisis. 2021 ANNUAL CONFERENCE of The American Community Gardening Association, Hampton, Virginia, September 23 - 26, 2021. This in-person conference is open only to those vaccinated against COVID 19. See this link for more details: <https://www.communitygarden.org/copy-of-home-2>

4. Seeking Graduate Journal of Food Studies Co-Editors

The Graduate Journal of Food Studies (GJFS), associated with the Graduate Association for Food Studies (GAFS) is looking for grad students to serve as co-editors! The position offers insightful experience into the other side of the peer review process. More information for the application process is available on the GJFS website: <https://gradfoodstudies.org/journal/get-involved/>. You're also welcome to reach out to Shayan Lallani (Ph.D. Candidate, Department of History, University of Ottawa) directly with questions: shayan.lallani@uottawa.ca.

5. Research Recruitment: Sensory and Chemical Properties of Hard Ciders

VT Sensory Evaluation Lab (VT SEL) is conducting a study into the sensory and chemical properties of hard ciders (IRB 19-1067). We are recruiting volunteers who are 21 years or older, have previously consumed alcoholic beverages, and are interested in tasting ciders to participate in a "descriptive analysis study." Subjects will be required to participate in up to 10, 1-hour "consensus training" sessions over a 3-week period that involves smelling, tasting, and describing cider samples. Following the conclusion of the consensus training sessions, participants will be required to then complete up to 12, ~30-minutes sensory "descriptive analysis" individual sessions where you will be asked to smell, taste, and rate each cider sample according to a set of lexicon/terms. You can sign up for this study by clicking [here](#) to register for our sign-up system. For more information, contact Elizabeth Cole (foodsensory@vt.edu)

6. Recent Books of Potential Interest

- Conway, Gordon, Ousmane Badiane, and Katrin Glatzel. 2019. *Food for All in Africa: Sustainable Intensification for African Farmers*. Cornell University Press.
- Creager, Angela N. H. and Jean-Paul Gaudillière, eds. 2021. *Risk on the Table: Food Production, Health, and the Environment*. Berghahn Books.
- Dolan, Kathryn Cornell. 2021. *Cattle Country: Livestock in the Cultural Imagination*. University of Nebraska Press.
- Dreilinger, Danielle. 2021. *The Secret History of Home Economics: How Trailblazing Women Harnessed the Power of Home and Changed the Way We Live*. W. W. Norton Press.
- Giraud, Eva Haifa. 2021. *Veganism: Politics, Practice, and Theory*. Bloomsbury Academic.
- Jacobson, Michael F. 2020. *Salt Wars: The Battle Over the Biggest Killer in the American Diet*. The MIT Press.
- Katz-Rosene, Ryan M. and Sarah J. Martin, eds. 2020 *Green Meat? Sustaining Eaters, Animals, and the Planet*. McGill-Queen's University Press. [Free H-Environment Review available 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 – September 7, 2021 ([Back to Top](#))

1. **RSVP for our first event, with lunch: Fri 9/17 12-1pm**
2. **Fall Food Studies Events (flyer)**
3. **Graduate Student Learning Circle Series, first session 9/10**
4. **LEAP Kitchen in Roanoke is hiring a Kitchen Manager**
5. **9/24 Critical Race Theory (CRT) Academic Symposium**
6. **Help promote food security in Wise, Virginia**
7. **AFHVS-ASFS 2022 Conference Call for Abstracts**
8. **The 2021 Virtual Virginia Datathon, on Hunger**
9. **Seeking Podcast Hosts for "New Books in Food"**

1. RSVP for our 9/17 lunch event

RSVP here for our 9/17 event to make sure we have enough food for everyone: <https://forms.gle/C3uATWNy5F1jHW9i8> (Please RSVP by this Friday 9/10). We'll begin our fall series of events with an in-person outdoor social on Friday, September 17, 12-1 pm at Solitude Lawn, just east of the Duck Pond (705 West Campus Dr.). We'll provide a light lunch (bagels+spreads, popsicles, and cold drinks) from Future Economy Collective's [Southpaw Cafe](#), and will hear from the collective about their mutual aid and food security work in the New River Valley. If you're on this list or interested in learning more about the VT Food Studies program, you're invited! We can't wait to see you in person!

2. Fall Food Studies Events (flyer)

All the details and registration links for our Fall events are on our website now: tinyurl.com/VTFSEvents. Register now to get a head start! Check out and circulate the attached flyer.

3. Graduate Student Learning Circle Series, first session 9/10

The Virginia Tech Center for Food Systems and Community Transformation invites all graduate students (from any university) to participate in their Fall 2021 Graduate Student Learning Circle Series. They will host our first session on Friday, September 10th from 3-4 pm via Zoom. Find out more and register at this link: <https://tinyurl.com/Sept10GradLC>. If you would like to participate this semester but can't make it this time, or have any other questions, please email Garland Mason garlandm@vt.edu.

4. LEAP Kitchen in Roanoke is hiring a Kitchen Manager

The LEAP Kitchen in Roanoke is looking for a new manager! Full details: <https://leapforlocalfood.org/hiring-kitchen-manager/> The LEAP Kitchen is a shared commercial kitchen and food business incubator, and serves as a community resource to support food entrepreneurs to develop and run viable food-based businesses. The LEAP Kitchen is also a space that can serve LEAP programs (community gardens, farmers markets, farmers selling to the Food Hub) and the community (youth and adult education, affordable meal preparation, entrepreneurship, etc.). This position leads LEAP Kitchen

programs, serves the LEAP Kitchen members and volunteers, and reports to the Local Program Team lead.

5. 9/24 Critical Race Theory (CRT) Academic Symposium

This Academic Symposium about Critical Race Theory addresses what CRT is and is NOT and will be held in-person in Commonwealth Ballroom B at the Squires Student Center starting from 10 am - 3 pm. Only Virginia Tech members will be able to attend. A Hokie Passport will be required for entry. For others who are interested, there will be a recording of the sessions that will be made available by request only. Lunch and light refreshments will be provided to the first 120 people who register! For accommodations and/or questions about this event, please contact either Dr. Nina Ha at nha@vt.edu or Dr. Rebecca Hester at rjhester@vt.edu. Registration required, [here](#).

6. Help promote food security in Wise, Virginia

VT Food Studies Program Associate Jordan Laney is consulting on a project in Wise, VA as part of her position with Virginia Rural Health Association, to increase transportation capacity, food security, confidence in healthy food choices, and food agency at Inman Village in Wise (a housing complex with high unemployment rates and limited transportation options). The project is hoping to organize a network of gardeners willing to donate produce to offer a mobile farmers market to residents at no charge. Please contact Jordan with any leads or contacts in the area (farmers, gardeners, churches, organizations, or anyone who grew extra food this year). Jordan Laney, call/text (828) 406-6514, email Jordan@VHRA.org. The project is ongoing through September 2022.

7. AFHVS-ASFS 2022 Conference Call for Abstracts

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 Abstract Submission Portal is now open for early review! Early review deadline: November 5, 2021 (authors will be notified of acceptance by early December 2021). Standard review deadline: January 5, 2022 (authors will be notified of acceptance by early March 2022). All presenters must be registered for the conference by April 15, 2022 to be included in the program. See the full call for papers and details [here](#).

8. The 2021 Virtual Virginia Datathon, on Hunger

The 2021 Virtual Virginia Datathon will be held October 7th-8th, 2021. This year's theme is Addressing Hunger through Bits and Bytes. Food insecurity rates across the nation are rising and in 2018, there were nearly 850,000 food-insecure Virginians, a number that only increased during the COVID-19 pandemic. This timely theme serves to solve a challenge that affects our neighbors, friends, and fellow community members. Virginia Datathon teams will work to develop data-driven solutions to address hunger in the Commonwealth by providing actionable insights into how a food system can fuel all Virginians. Registration has closed, but learn more here: <https://www.cdo.virginia.gov/datathon/>

9. Seeking Podcast Hosts for "New Books in Food"

The New Books Network (NBN) <https://newbooksnetwork.com>, is seeking hosts for the podcast “New Books in Food.” NBN hosts pick the books they cover and record the raw interviews. The NBN does all post-production (audio editing), publication, and promotion. Interested parties should contact Marshall Poe at marshallpoe@newbooksnetwork.com. The NBN is a network of 100 author-interview podcasts focused on academic books. Its mission is public education. Listeners download 1.25 million NBN episodes a month.

VT Food Studies Newsletter – September 13, 2021 ([Back to Top](#))

1. **Friday Food Studies picnic**
2. **Online Food Justice Film Festival (9/16-9/19)**
3. **PhD fellowship in Sociology of Sustainable Food and Pleasure (due 9/19)**
4. **9/19 "Mexico's Early Cookbooks" with Maite Gómez-Rejón**
5. **Food Matters and Materialities Conference FREE (online, 9/22-9/25)**
6. **Jobs at the Centre for Food Policy, City, University of London (due 9/22 & 10/4)**
7. **ASFS Paper Incubator Program (sign up by 9/25)**
8. **Eleventh International Conference on Food Studies (register by 9/28)**
9. **9/29 "Agriculture in the Urban Landscape"**
10. **Transformative Food Systems Fellowship at U-Michigan**

1. Friday Food Studies picnic

Although the official RSVP deadline for our picnic on Friday (9/17, 12-1pm, Solitude Lawn) has passed, please email Anna Zeide zeide@vt.edu if you'd still like to join.

2. Online Food Justice Film Festival (9/16-9/19)

The Center for Biological Diversity's 2nd annual virtual Food Justice Film Festival takes place online Sept. 16–19 and features *Truly Texas Mexican*, *The Ants & The Grasshopper*, *The Harvest/La Cosecha* and *SEED: The Untold Story*. In addition to film screenings, we're offering panel discussions with the filmmakers, farmers and activists. The event is free and open to the public. [Watch trailers and learn more at our film festival website.](#)

3. PhD fellowship in Sociology of Sustainable Food and Pleasure (due 9/19)

The Department of Food and Resource Economics (IFRO), Section for Consumption, Bioethics and Governance, in the Faculty of Science at University of Copenhagen is inviting applications for a PhD scholarship in the Sociology of Sustainable Food and Pleasure to start December 15, 2021. See the full details here: <https://employment.ku.dk/phd/?show=154659>

4. 9/19 "Mexico's Early Cookbooks" with Maite Gómez-Rejón

Join Maite Gómez-Rejón of ArtBites in exploring early Mexican recipes. Read between the lines of colonial kitchen manuscripts, the first printed cookbooks post Independence through the Revolution in the early 20th century. Discover the shifting attitudes toward food, from a status marker and divider of classes to a tool for unifying the country and creating a unique national identity. The Culinary Historians of Ann Arbor are pleased to be back with our first program of the fall on Sunday, September 19 at 4 p.m. Eastern. We are continuing to offer our programs on Zoom, thanks to the Ann Arbor District Library. If you would like to receive a link to the program one hour before it starts, [please fill out this form.](#)

5. Food Matters and Materialities Conference FREE (online, 9/22-9/25)

Food Matters and Materialities is an international and multidisciplinary conference that explores, from a critical perspective, how power relations take form in contemporary food cultures. We discuss how these power relationships materialize in particular food

matters/materialities and in a wide range of food-related practices such as production, harvesting, circulation, preparation, control, and consumption. With over 80 presenters & discussants, artists, community practitioners & activists and extraordinary keynotes, the Conference is meant to offer space for discussion, reflections, and inspire cultural change. Register and see the full program: <https://carleton.ca/foodmatters/program/>

6. Jobs at the Centre for Food Policy, City, University of London (due 9/22 & 10/4)

The Centre for Food Policy, City, University of London is advertising 2 new exciting positions. They are looking for a Reader (equivalent to Associate Professor) with significant experience of engaging with policy/practice in any area relevant to food policy: <https://www.jobs.ac.uk/job/CIX853/reader-food-policy> (closes 4th October 2021). And are hiring a post doc to lead qualitative research and policy analysis on addressing inequities in obesity through better diets and food systems. <https://www.jobs.ac.uk/job/CIV326/postdoctoral-research-fellow-maternity-cover> (closes 22nd September 2021)

7. ASFS Paper Incubator Program (sign up by 9/25)

VT Food Studies Program Associate Jake Lahne organizes a paper incubator program for the Association for the Study of Food in Society (ASFS). The program provides an environment for ASFS members to develop scholarly work in a community of peers. ASFS is seeking participants for the virtual 2021-2022 Paper Incubator Program! Members at any career stage are invited to join. Please use [this form](#) to read more details and to sign up. They are asking that all interested participants sign up by September 25, 2021.

8. Eleventh International Conference on Food Studies (register by 9/28)

The Eleventh International Conference on Food Studies will be held at Aarhus University in Copenhagen, Denmark, 28-30 October, 2021. There is an opportunity to participate online, by registering by 28 September 2021. [Learn more and register here](#).

9. 9/29 "Agriculture in the Urban Landscape"

The Center for Food Systems and Community Transformation Fellow Speaker Series presents Dr. Leonard Githinji and Dr. Marcus Comer of Virginia State University will present "Agriculture in the Urban Landscape: Rooted in Sustainability and Resiliency" on September 29th at 2 pm. [Register here](#). Visit [THIS LINK](#) for more information

10. Transformative Food Systems Fellowship at U-Michigan

The TFS Fellowship is a two-year opportunity for master's students who are traditionally underrepresented in food systems studies and careers. Supporting two cohorts of master's students who enroll in the Fall of 2022 and Fall 2023, the TFS Fellowship offers a stipend, international summer travel award, and tuition scholarships. [Learn more and apply here](#).

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VT Food Studies Newsletter – September 20, 2021 ([Back to Top](#))

1. **Thanks to all who joined us last Friday!**
2. **Flyer and registration for our October events, 10/8 & 10/22**
3. **9/30 Virginia Tech Food Systems Summit Dialogue**
4. **9/30 Chinese Americans and the Power of Stir-Frying**
5. **10/1 Eating for 1.5°C: Roundtable on Climate Change and Sustainable Diets**
6. **Andrew W. Mellon Post-Doctoral Position in Food Studies (due 10/1)**
7. **Yale Agrarian Studies Weekly Colloquium**
8. **Contribute to resource on Structural Racism in U.S. Food System (due 11/1)**
9. **Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)**
10. **Contribute to special issue on social media food activism (due 2/1/22)**

1. Thanks to all who joined us last Friday!

We had a wonderful gathering last Friday at the historic Solitude house near the Duck Pond. It was a delight to meet so many of you in person. And thanks especially to the Future Economy Collective, who provided the food and inspiring information about their work. A bit more information on them? Future Economy Collective is a local grassroots 501c3 nonprofit working towards community resilience and food justice in the New River Valley. Our projects are mutual aid focused, including NRV Community Fridges (the successor to the Food and Supply Box program run from March 2020 through summer 2021), the local mutual aid community garden, and the free closet program. The projects are based out of and sustained by Southpaw Cafe and Community Space. The cafe is volunteer run and sliding scale, featuring an array of local food and vegan options. The space is flexible-use, adaptable to meet the evolving needs of the community, with a focus on supporting liberation-minded activists and organizers. You can find more info at southpaw.cafe or fec.community and on Facebook and Instagram as Future Economy Collective. Contact us at futureeconomycollective@gmail.com. If you're interested in supporting the project, check out tinyurl.com/fec-patreon

2. Flyer and registration for our October events, 10/8 & 10/22

As part of the Humanities Connections grant from the National Endowment for the Humanities that we received, we will be holding 4 sessions this academic year to gain insight from established food studies programs in order to develop the curriculum for our new humanities-focused food studies minor and to build our interdisciplinary program more generally. Rather than reinventing the wheel, we will learn from the experiences of those who have come before, inviting food studies leaders from a wide range of institutions to offer virtual presentations about and written accounts of their programs' histories, events, curricula, and central lessons. The first will take place on Friday 10/8 12-1:30 pm with Alice Julier (Chatham University) and Daniel Bender (University of Toronto); the second panel will be on Friday 10/22 1-2:30 pm with Megan Elias (Boston University) and Matthew Hoffman (University of Southern Maine). Please see the flyer attached here, visit tinyurl.com/VTFSEvents for all the embedded links, and register directly for [10/8 here](#) and [10/22 here](#).

3. 9/30 Virginia Tech Food Systems Summit Dialogue

Webinar: "Defining Food Systems for Sustainable Development: Global to Local Partnerships." Thursday, September 30, 11:00 a.m.–12:15 p.m. Defining food systems in rural communities, the UN Secretary-General has called for a Food Systems Summit to unleash the power of food and deliver progress on all 17 Sustainable Development Goals (SDGs). In preparing for the Summit, Virginia Tech students will join a diverse range of stakeholders to discuss sustainable food systems in rural communities. As part of the organized Food Systems Summit Dialogues, the event will convene young adults to explore challenges in food systems, and will reflect on the outlined objectives of the Summit. [More information](#). Online, [register here](#)

4. 9/30 Chinese Americans and the Power of Stir-Frying

Join the National Museum of American History for "Stir-Frying to the Sky's Edge: Chinese Americans and the Power of Stir-Frying," Culinary historian and award-winning cookbook author Grace Young writes of how for centuries the Chinese carried their woks and stir-frying techniques around the globe. In America, beginning around the late-19th century, Chinese immigrants struggled to establish themselves in cities and small towns—from San Francisco to the Mississippi Delta—while contending as well with poverty, discrimination, and to this day, anti-Asian bias. Thursday, September 30, 2021 - 6:45 p.m. to 8:15 p.m. ET. [Tickets on sale for \\$10 here](#).

5. 10/1 Eating for 1.5°C: Roundtable on Climate Change and Sustainable Diets

The American University of Rome presents this online event on Friday, 1 October 2021, 2.00-5.00 pm (CET) [6 hours later than EST times in Blacksburg]. You are invited to join our diverse cohort of authors in a trans-disciplinary conversation about how to mitigate and adapt to climate change through sustainable diets, and how social sciences can contribute to the complex endeavor of changing production and consumption habits for transforming the food system. [Learn more and register here](#).

6. Andrew W. Mellon Post-Doctoral Position in Food Studies (due 10/1)

Stetson University seeks candidates who hold a Ph.D. in a humanities discipline and whose research scholarship engages in food studies for an 18-month Mellon postdoctoral teaching and research fellowship. The academic appointment will be in the College of Arts and Sciences and aligned with the Community Education Project (CEP), a multidisciplinary higher education in prison program at Stetson University. We seek a teacher-scholar who engages in Food Studies and can work in an interdisciplinary context as well as carceral setting. We also prefer a candidate with expertise in one or more of the following subfields: African/Black (Diasporic) Studies; Disability Studies; Latin American and Latinx Studies; Ethnic Studies; Post-Colonial Studies; Carceral and Policing Studies; Gender Studies; or Migration Studies. Review of applications begins on October 1, and the start date is January 7, 2022. [Full job ad here](#).

7. Yale Agrarian Studies Weekly Colloquium

The Program in Agrarian Studies at Yale holds a weekly colloquium around a pre-circulated paper that focuses on rural life and society, often through food and agriculture. Meetings are Fridays, 11:00a.m.-1:00p.m. Eastern Time, unless otherwise noted. All meetings will be held virtually on Zoom. Please contact

agrarian.studies@yale.edu to receive the meeting information and the password to download the paper from the Agrarian Studies website. The full schedule can be found here: <https://agrarianstudies.macmillan.yale.edu/colloquium>. Thanks to Program Graduate Associate June Jones (who regularly attends these meetings) for bringing this to our attention.

8. Contribute to resource on Structural Racism in U.S. Food System (due 11/1)

The Center for Regional Food Systems at Michigan State University requests your help identifying citations to update the eighth edition of CRFS's publication: [An Annotated Bibliography on Structural Racism Present in the U.S. Food System](#). They are seeking citations that refer to research, analysis, outreach, and commentary on *BOTH* structural racism *AND* the U.S. food system. This includes citations on food justice and food sovereignty in the United States. They are looking for articles, reports, bulletins, books, nonprofit or policy publications, theses, videos, and webinar recordings. They are NOT looking for blogs, newspaper articles, tweets, podcasts. Deadline for citation submission is Monday, November 1, 2021 at 11:59 PM, PST. Send all submissions or questions to Rich Pirog at rspirog@msu.edu. When making a submission please include (if possible): Author(s), Title, Web link to easily locate the submission, Full citation in APA format, if available.

9. Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)

The Peacock-Harper scholarship application is now available through Scholarship Central. Students interested in apply should log into Scholarship Central: <https://vt.academicworks.com/> and then search for Peacock-Harper in the search bar. The application is open until January 31, 2022. Peacock-Harper Culinary History Friends Scholarships: Two \$2000 scholarships, dependent on qualified applicants. Awarded by the Peacock-Harper Culinary History Friends Committee, these scholarships honor Janet Cameron and Jean Allen Phillips, who were visionaries, exemplary teachers, passionate about health and nutrition, and dedicated to the success of their students. Research and interests may include human nutrition, culinary history, food culture, household equipment, kitchen design, social history, ethnic traditions, gender studies, or related topics.

10. Contribute to special issue on social media food activism (due 2/1/22)

Food Studies Program Associate Vivica Kraak is serving as guest editor for a special issue on "Social Media Activism to Change Corporate and Government Policies That Will Promote Healthy People and Planet" for the International Journal of Environmental Research and Public Health. They are interested in any projects related to digital food activism to promote social change movements. The deadline for manuscript submissions is 1 February 2022. [Learn more here](#).

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VT Food Studies Newsletter – September 27, 2021 ([Back to Top](#))

1. **The Food Studies Program is hiring a communications intern--please circulate**
2. **Register for our October events**
3. **9/30 Food Insecurity TO Food Justice**
4. **Supporters of Agricultural Research (SoAR) Foundation Internship Opportunity (due 10/7)**
5. **10/8 Info Session on New Grant Program Supporting Local Food and Farming Infrastructure**
6. **Seeking proposals for the John E. Dooley Student Engagement Grant (due 10/10)**
7. **10/30 Kiss the Ground Screening @ the Lyric Theater**

1. The Food Studies Program is hiring a communications intern--please circulate

The Virginia Tech Food Studies Program (tinyurl.com/VTFoodStudies) seeks a paid undergraduate or graduate student intern to help promote the program and a new Food Studies Minor. The work will extend through the rest of the Fall 2021 semester and into the Spring 2022 semester, averaging about 6-7 hours a week, with the pay set at \$15/hour. Duties may include graphic design, preparation of promotional materials, photography, social media, producing web content, student ambassadorship to promote the program in classes and student events, newsletter writing, organizing focus groups, and other related projects. Experience or focus in graphic design, art, communication, public relations, multimedia journalism, or related fields desired. The student should also be self-motivated, dependable, and understand the value of the humanities and of food studies. The intern will create portfolio-worthy work and gain the experience they need to stand out in the job market. **Please send your brief resumé (1 page), unofficial transcript, and letter of interest (1-2 pages) describing your relevant experience and goals to Program Director Anna Zeide zeide@vt.edu** as soon as possible, by Tuesday, October 5. Applications will be reviewed on a rolling basis

2. Register for our October events

As part of the Humanities Connections grant from the National Endowment for the Humanities that we received, we will be holding 4 sessions this academic year to gain insight from established food studies programs in order to develop the curriculum for our new humanities-focused food studies minor and to build our interdisciplinary program more generally. Rather than reinventing the wheel, we will learn from the experiences of those who have come before, inviting food studies leaders from a wide range of institutions to offer virtual presentations about and written accounts of their programs' histories, events, curricula, and central lessons. The first will take place on **Friday 10/8 12-1:30 pm** with Alice Julier (Chatham University) and Daniel Bender (University of Toronto); the second panel will be on **Friday 10/22 1-2:30 pm** with Megan Elias (Boston University) and Matthew Hoffman (University of Southern Maine). Please see the flyer attached here, visit tinyurl.com/VTFSEvents for all the embedded links, and register directly for [10/8 here](#) and [10/22 here](#).

3. 9/30 Food Insecurity TO Food Justice

Virginia Tech University students will convene a virtual dialogue titled “Food Insecurity to Food Justice” on September 30 from 11am to 12:30pm as part of the official preparations for the UN Food Systems Summit 2021. The virtual consultative forum brings young adults into the conversation to foster dialogue around the importance of understanding food insecurity as it relates to global and local challenges. Commissioner of the Virginia Department of Agriculture and Consumer Services, Brad Copenhaver will serve as a key note speaker at the event and lead students into a robust examination of the relationship between needs, challenges and interventions to secure sustainable food practices. [More information](#) and [register here](#)

4. Supporters of Agricultural Research Foundation Internship Opportunity (due 10/7)

Supporters of Agricultural Research (SoAR) Foundation advocates for investments in public agricultural research, development, and delivery to farmers in the U.S. and globally. SoAR works to increase understanding of the value of such investments for a sustainable, resilient, food-secure world. They seek a part- time Social Media Associate intern from October 18, 2021 – May 13, 2022. They are based in Washington, D.C., but the work can be done remotely. They are looking for someone with interest and experience in social media and communications. The position is 8-12 hours/week and pays \$20/hour. Position description attached.

5. 10/8 Info Session on New Grant Program Supporting Local Food and Farming Infrastructure

Governor Ralph Northam recently announced a new grant program designed to support equitable and sustainable local food systems for small-scale agricultural producers, farmers markets, and food hubs. It is a new component of the Governor’s [Agriculture and Forestry Industries Development Fund](#). The inaugural funding round opens October 1, 2021, with an application deadline of November 15, 2021, and award announcements made no later than December 31, 2021. A virtual Program Overview and How-to-Apply Workshop is scheduled for Friday, October 8 from 10am-11am – please use [this link](#) to join. The workshop will be recorded and available for those who could not attend. Questions about the program and upcoming application workshops should be directed to Jennifer.Perkins@vdacs.virginia.gov (804.786.1906).

6. Seeking proposals for the John E. Dooley Student Engagement Grant (due 10/10)

VT Engage: The Center for Leadership and Service Learning is excited to request proposals from students for the 2020-21 John E. Dooley Student Engagement Grant (JEDSEG). This grant is made possible by the generosity of many donors, and funds highly motivated students or student teams planning to implement community-based civic engagement projects. This year there is a total of \$1,500 available (one \$1500 grant or two, \$750 grants) with an application deadline of October 10 at 11:59pm. Recipients of the grant will be notified in mid-October and projects should be completed by April 9, 2021. It would be great to see some food studies related projects in the running for this! Details and related proposal forms can be found at: <https://engage.vt.edu/programs/grants.html>

7. 10/30 Kiss the Ground Screening @ the Lyric Theater

TUESDAY, OCTOBER 26, 2021 AT 6:30 PM EDT. "Join the Friends of the Farmers Market Inc. along with Co-host, *Sustainable Blacksburg* for a live screening of Kiss the Ground, live at the Lyric Theater in downtown Blacksburg! This event is FREE to the public! Tickets will be available on [this event page](#) and on the Blacksburg Farmers Market website on 10/1/21. Our favorite egg/chicken farmer, Cedric Shannon of Weathertop Farm LLC, will be talking about sustainable agriculture afterwards! We're facing a lot of challenges right now--this film is creating a movement to solve one of our greatest challenges: balancing the climate and securing our future. How about some good news for a change? Here it is: we can reverse global warming. The solution is called "Regenerative Agriculture" and this film presents the research, practice, and hope we need to move forward. Together. People are calling KISS THE GROUND "The Most Important Film You'll Ever Watch" -- which is a really big claim. But it just may be true"

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*Please send items for consideration for future newsletters to Anna Zeide, zeide@vt.edu.
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VT Food Studies Newsletter – October 4, 2021 ([Back to Top](#))

1. **This Friday! 10/8 Food Studies Program Directors Alice Julier and Dan Bender**
2. **Majors Fair Wednesday 10/6**
3. **Volunteer at Homefield Farm**
4. ***Diet for a Small Planet* 50th Anniversary Edition**
5. **10/14 Book Launch "Research Methods in Digital Food Studies"**
6. **10/19 Farming Our Politics, with Suzanne Pharr**
7. **10/21 Dr. Emma Rifai on "Body Hacks"**
8. **10/27 Dr. Vivica Kraak on the UN Food Systems Summit Controversy**
9. **10/29 Kira Dietz on Food History Archival Collections**
10. **Food studies-related highlights from VTNews**

1. This Friday! 10/8 Food Studies Program Directors Alice Julier and Dan Bender

Our first "Learning from Experience: The Food Studies Program Directors Project" event will take place this Friday 10/8, 12-1:30 pm via Zoom, with Alice Julier (Chatham University) and Daniel Bender (University of Toronto). This is sure to be a great event! [Register for the Zoom event here.](#)

2. Majors Fair Wednesday 10/6

Stop by the Majors Fair this Wednesday 10/6 from 10-3 in Squires Student Center's Commonwealth Ballroom and say hi to us at the Food Studies table! We'll have candy from all around the world to sample, and information about our forthcoming food studies minor that you can take for yourself or to share with students.

3. Volunteer at Homefield Farm

Through October 15, Homefield Farm is looking for volunteers to finish out the fall 2021 harvest season. Homefield Farm is a collaborative partnership between Student Affairs Dining Services, the College of Agriculture and Life Sciences, and the School of Plant and Environmental Sciences. It is the only certified organic operation owned by a university in Virginia. The six-acre farm is located eight miles west of the Blacksburg campus and provides about 50,000 pounds of fresh produce to dining centers. [See more details and sign up here.](#)

4. *Diet for a Small Planet* 50th Anniversary Edition

This year is the 50th anniversary of the revolutionary book *Diet for a Small Planet*, by Frances Moore Lappé. In 1971, *Diet for a Small Planet* broke new ground, revealing how our everyday acts are a form of power to create health for ourselves and our planet. This extraordinary book first exposed the needless waste built into a meat-centered diet. The 50th Anniversary Edition has recently been published, featuring eighty-five updated plant-centered recipes, including more than a dozen new ones from celebrity chefs including Mark Bittman, Padma Lakshmi, Alice Waters, José Andrés, Bryant Terry, Mollie Katzen, and Sean Sherman. Lappé is doing a number of launch events, which you can learn more about at the book's website: www.dietforasmallplanet.org

5. 10/14 Book Launch "Research Methods in Digital Food Studies"

Presenting a new book: *The How-To Guide to Digital Food Studies*. Featuring Presentations from authors and editors, including professor **Fabio Parasecoli** (New York University), professor **Camilla Vásquez** (University of Southern Florida), postdoctoral fellow **Meghan Lynch** (University of Toronto), associate professor **Stinne Krogager** (Aalborg university) and head of research **Jonatan Leer** (University College Absalon). Date: October 14th: 5 pm – 6.30 pm (EST-time) Link to join the event: <https://aaudk.zoom.us/j/64413740492>. Please sign up to the Facebook event: [Link to event](#). Read more about the book and purchase it: [link to book](#)

6. 10/19 Farming Our Politics, with Suzanne Pharr

"Farming Our Politics: A Conversation," with Suzanne Pharr, 6:00-7:30pm, Tuesday, October 19th, 2021. Zoom: <https://guilford.zoom.us/j/99168126755>. Hosted by Women's and Gender Studies at Virginia Tech. In the recently released collection, *Transformation: Toward a People's Democracy* (2021) Suzanne Pharr writes, "I define myself as an organizer and an activist and, when I'm at my best, a farmer and a revolutionary. As the eighth child of Georgia dirt farmers I sometimes think that working in the fields during my first eighteen years prepared the ground for most of my subsequent political thinking." In this brief talk Pharr explains how farming provides a basis for key political ideals such as replenishment, cooperation, and diversity. For more information contact Sharon Johnson at spjohnso@vt.edu.

7. 10/21 Dr. Emma Rifai on "Body Hacks"

The Department of Religion and Culture's Brown Bag Series Presents: "Body Hacks: Biohacking, Silicon Valley, and Protestant Privilege," by Dr. Emma Rifai. Thursday 10/21, 12:30-1:45 pm, 100 Major Williams Hall. Refreshments Provided. "Getting into fasting is definitely one of the top two or three most important things I've done in my life," former CEO of Evernote and current CEO of All Turtles Phil Libin told *The Guardian* in 2017. "I just feel a lot healthier," he claimed. "It's helping me be a better CEO." Intermittent fasting is a popular contemporary biohacking trend that seeks to optimize the body to increase health, productivity, and lifespan by abstaining from food for specific amounts of time. This talk considers how the biohacking movement mobilizes and capitalizes on particular logics of "optimization" and how these logics are directly indebted to an American individualism grounded in Protestant culture and expressed through secular body management practices.

8. 10/27 Dr. Vivica Kraak on the UN Food Systems Summit Controversy

VT Center for Food Systems and Community Transformation Fellow (and Food Studies Faculty Associate) Dr. Vivica Kraak presents "The United Nations Food Systems Summit 2021: Understanding the Controversy About the Structure, Governance Process and Outcomes that Led to Protests and Boycotts," on October 27th at 2-3 pm. On World Food Day in October 2019, the United Nations (UN) Secretary-General, Antonio Guterres, announced plans to hold the first ever UN Food Systems Summit to accelerate the progress of governments in countries and regions worldwide to achieve the targets outlined in the Sustainable Development Goals 2030 Agenda. Over the past year, various groups perceived a lack of transparency for decision-making and raised concerns about

the involvement of transnational agri-food and beverage industry firms. This presentation will explore the controversy and rationale for the protests by several groups to boycott the UN Summit, organize a parallel Summit, and engage in social media activism. Visit this link to register: <https://tinyurl.com/DrVivicaKraak> and [this page](#) to learn more.

9. 10/29 Kira Dietz on Food History Archival Collections

The Food Studies program is co-sponsoring an event with the Peacock-Harper Culinary History Friends on Friday 10/29, 12-1 pm: "Food + Drink (History) Allowed: Collecting, Researching, + Collaborating in the Archives," with Kira Dietz, Assistant Director, Special Collections and University Archives at Virginia Tech. The Archives is home to a scholarly collection of more than 7,500 volumes and 125 manuscript collections relating to food and drink history, with an emphasis on several topics/areas. In late 2020, we also took over management of [The Food Timeline](#). This talk will introduce our collecting area and its history, highlight some areas of focus (including food technology + production, culinary education, and cocktail history in America) + favorite items, and share some future directions for our current work + collaborations. Register here: <https://bit.ly/phchfoct29>

10. Food studies-related highlights from VTNews

Grant to support careers in extension. National Institute of Food and Agriculture grant to support partnership between Virginia Tech and Tennessee State University. At almost a half-million dollars, the grant will help prepare undergraduates for careers in extension through experiential learning opportunities in Appalachia and Senegal. [Read more](#). **The Market of Virginia Tech in a new location.** An innovative approach to fighting hunger. Now in a newly renovated location, The Market of Virginia Tech offers a solid base of nutrition with room to choose for Hokies experiencing food insecurity. [Read more](#). **Building Soil Health.** Collaborative effort to raise awareness of soil health. A new campaign is calling on Virginians to champion for the invaluable and finite resource by pledging to endorse four key principles critical to soil health. [Read more](#). **Saul Halfon named chair for Department of Science, Technology, and Society.** Food Studies Steering Committee member Saul Halfon wants to continue a long tradition of helping facilitate thoughtful conversations between his department and the university about topics involving science and technology and its impact on society. [Read more](#).

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VT Food Studies Newsletter – October 11, 2021 ([Back to Top](#))

1. **Thanks to all who joined us last Friday and register for 10/22**
2. **Today, 4 pm: The Native West and Virginia Tech**
3. **10/13 Through Feminist Eyes: An Ecology of Ruins**
4. **WVU Search for Research Assistant Professor in Food Sovereignty**
5. **10/28 "Spam Goes to War" from the Institute for Historical Research**

1. Thanks to all who joined us last Friday and register for 10/22

Our first "Learning from Experience: The Food Studies Program Directors Project" event last Friday was a great success, with valuable contributions from Alice Julier (Chatham University) and Daniel Bender (University of Toronto). We will post the video recording and written Q&A with these speakers soon. Our next event is the second in this series, on Friday 10/22 1-2:30 pm with Megan Elias (Boston University) and Matthew Hoffman (University of Southern Maine). Register for the [10/22 event here](#).

2. Today, 4 pm: The Native West and Virginia Tech

As part of today's Indigenous Peoples Day programming, Peter Wallenstein, a history professor at Virginia Tech, will discuss how federal funding that made the land-grant colleges (like VT) possible in the 1860s-70s depended on the seizure of land from Native Peoples in the Trans-Mississippi West. (*Newman Library Multipurpose Room - Free*) [*Limited Space - also available LIVE on [InclusiveVT YouTube](#)*] Check out the full slate of Indigenous Peoples Day events [here](#).

3. 10/13 Through Feminist Eyes: An Ecology of Ruins

On Wednesday, 10/13, Stephanie Ann Bontell (she/her/hers) will present "An ecology of ruins: non-presence, spatial trace, and belonging in gender-sensitive urban sustainable development." This is part of "Through Feminist Eyes" which, in collaboration with the Women's and Gender Studies Program in the Department of Sociology, is intended to provide additional opportunities for undergraduate WGS students to engage feminist scholarship, specifically the breadth of feminist scholarship taking place at Virginia Tech. All sessions held in Fralin Auditorium from 7-8PM

4. WVU Search for Research Assistant Professor in Food Sovereignty

The West Virginia University Center for Resilient Communities and the Eberly College of Arts and Sciences invites applications for a Research Assistant Professor of Geography with a focus on the right to food, food justice, and/or food sovereignty in the Appalachian region beginning as soon as possible. The screening process will begin November 1 and continue until the position is filled. See the [full listing here](#).

5. 10/28 "Spam Goes to War" from the Institute for Historical Research

The Food History Seminar at the Institute for Historical Research in London presents "Spam Goes to War: British Perceptions of American Food Relief in the Second World War," by Kella y. Spring (George Washington University), on Thursday, October 28, 2021 from 12:30PM-1:30PM ET, Online via Zoom. [Register here](#).

VT Food Studies Newsletter – October 18, 2021 ([Back to Top](#))

1. **10/22 Megan Elias and Matthew Hoffman on Food Studies Programs**
2. **10/19 "Farming Our Politics," with Suzanne Pharr**
3. **10/21 Taste treats from VT student food entrepreneurs on the Drillfield**
4. **10/24 Deadline to apply for the UNL Food & Climate Shaper Digital Boot Camp**
5. **10/25 "Climate Change: It's a Relationship Problem," with Dr. Karen O'Brien**
6. **11/5 Early Decision Deadline for the ASFS/AFHVS conference**
7. **Spring 2022 courses of interest**
8. ***The Roanoke Times* on medicinal herb project at the Catawba Sustainability Center**

1. 10/22 Megan Elias and Matthew Hoffman on Food Studies Programs

Our second "Learning from Experience: The Food Studies Program Directors Project" event will take place this Friday 10/22 from 1-2:30 pm, with Megan Elias (Boston University) and Matthew Hoffman (University of Southern Maine). We will later post the video recording and written Q&A with these speakers and from our first event on our website. Register for the [10/22 event here](#). Please join us!

2. 10/19 "Farming Our Politics," with Suzanne Pharr

"Farming Our Politics: A Conversation," with Suzanne Pharr, 6:00-7:30pm, Tuesday, October 19th, 2021. Zoom: <https://guilford.zoom.us/j/99168126755>. Hosted by Women's and Gender Studies at Virginia Tech. In the recently released collection, *Transformation: Toward a People's Democracy* (2021) Suzanne Pharr writes, "I define myself as an organizer and an activist and, when I'm at my best, a farmer and a revolutionary. As the eighth child of Georgia dirt farmers I sometimes think that working in the fields during my first eighteen years prepared the ground for most of my subsequent political thinking." In this brief talk Pharr explains how farming provides a basis for key political ideals such as replenishment, cooperation, and diversity. For more information contact Sharon Johnson at spjohnso@vt.edu.

3. 10/21 Taste treats from VT student food entrepreneurs on the Drillfield

Want to taste the delicious work of two #Hokie student food entrepreneurs? The [Cotton Candy Lab](#)'s Jason Rony and [Aunt Carol's Sauce](#)'s Tahjere Lewis will be on the Drillfield this Thursday, Oct. 21 from 7:45am to 5pm offering passersby a taste of their products. Fun fact: the Virginia Tech Food Innovations Program from the Department of Food Science and Technology helps food businesses bring their products to market by assisting with nutrition label content, food regulation navigation and food safety analysis, and that includes student entrepreneurs like Jason and Tahjere!

4. 10/24 Deadline to apply for the UNL Food & Climate Shaper Digital Boot Camp

The Food & Climate Shaper Digital Boot Camp will take place from November 5 - December 5, 2021. The Future Food Institute in partnership with the Food and Agriculture Organization of the United Nations (FAO), strives to sustainably improve life on Earth through the transformation of global food systems by training the next generation of changemakers, empowering communities, and engaging government and industry in actionable innovation. 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. The application for the 5th Digital Boot Camp is open with a deadline to apply by October 24th, 2021. The online application can be found on the Future Food Academy Website:

<https://futurefood.academy/digital-academy/digital-boot-camp/>

5. 10/25 “Climate Change: It’s a Relationship Problem,” with Dr. Karen O'Brien

Dr. Karen O'Brien, Professor, Department of Sociology and Human Geography, University of Oslo, Norway, will be the guest speaker on the topic "Climate Change: It's a Relationship Problem". O'Brien is an internationally recognized expert on climate change and society, focusing on themes such as climate change impacts, vulnerability, and adaptation, including how climate change interacts with globalization processes and the implications for human security. Steger Hall Auditorium 145 and Zoom:

<https://virginiatech.zoom.us/j/85038084862>. Sponsored by the VT Department of Political Science.

6. 11/5 Early Decision Deadline for the ASFS/AFHVS conference

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), with the theme "Cultivating Connections: Exploring Entry Points Into Sustainable Food Systems. Athens, Georgia, May 18-21, 2022, <https://cultivatingconnections2022.uga.edu/> The Early Decision deadline for abstract review is approaching. Abstracts submitted by Nov 5 will receive an early review with decisions announced in December. (Submissions for the Virtual track will be accepted beginning November 6. Information is forthcoming. Regular decision deadline for both in-person and virtual tracks is January 5, 2022.) We invite the submission of abstracts for organized paper sessions, individual papers, lightning talks, roundtables, posters and exploration galleries, and working sessions.

7. Spring 2022 courses of interest

Next semester, Dr. Ozzie Abaye will be teaching an undergraduate Pathways course, **SPES 2244 "World Crops: Food and Culture"** (flyer attached). The course will cover how to feed the world in 2050, world crops, primary regions of production, factors that determine where they are grown, economic importance, use in the human diet, and food cultures. | Dr. Anna Zeide will be teaching a **HIST/ASPT 5414 graduate seminar in Food History** on Monday evenings from 5-8 pm. [Feel free to share any other food studies related courses for advertisement in upcoming newsletters!]

8. The Roanoke Times on medicinal herb project at the Catawba Sustainability Center

The Catawba Sustainability Center, a former dairy farm that now serves as a “living laboratory” under the supervision of Virginia Tech, is developing a program to help forest farmers cultivate and market medicinal herbs. The project was [awarded an Agriculture and Forestry Industries Development grant](#) from the state last year that was matched by Roanoke County for a total of \$40,000. [Read the full article here.](#)

VT Food Studies Newsletter – October 25, 2021 ([Back to Top](#))

1. **10/29 Kira Dietz on Food History Archives**
2. **10/26 Kiss the Ground screening at The Lyric Theatre**
3. **10/27 Sustainable Blacksburg event on composting**
4. **10/27 Dr. Vivica Kraak on the UN Food Systems Summit Controversy**
5. **11/3 Anne Patrick "Am I A Soy Boy?"**
6. **Tenure-track Position in Nutritional Epidemiology (due Nov 1)**
7. **YMCA "Meals on Main" program looking for volunteers**
8. **Cultivate Charlottesville is hiring for three positions**
9. **New book: *Cheffes de cuisine: Women and Work in the Professional French Kitchen***
10. **Virginia Tech project on cultivated meat awarded \$10M from USDA**

1. 10/29 Kira Dietz on Food History Archives

The Peacock-Harper Culinary History Friends and the Food Studies program at Virginia Tech are co-sponsoring a virtual talk on Friday, October 29, 12-1 pm: "Food + Drink (History) Allowed in the Archives," by Kira Dietz, Assistant Director, Special Collections and University Archives at Virginia Tech. The archives is home to a scholarly collection of more than 7,500 volumes and 125 manuscript collections related to food and drink history, with an emphasis on several topics/areas. In late 2020, we also took over management of The Food Timeline. This talk will introduce our collecting area and its history, highlight some areas of focus (including food technology + production, culinary education, and cocktail history in America) + favorite items, and share some future directions for our current work + collaborations. [Register for the Zoom session here.](#)

2. 10/26 Kiss the Ground screening at The Lyric Theatre

The Center for Food Systems and Community Transformation and the Friends of the Farmers Market in Blacksburg are sponsoring a public showing of the film [Kiss the Ground](#) at the historic Lyric Theater in downtown Blacksburg, VA, on October 26th at 6:30 PM. This event will also feature local farmer, Cedric Shannon of [Weathertop Farm](#), who will speak to the audience after the film. This full event is free to the public. Students are especially encouraged to come! Advance (free) tickets are available here: [Blacksburg Farmers Market](#)

3. 10/27 Sustainable Blacksburg event on composting

Sustainable Blacksburg will host "Composting: Campus + Community" Lunch and Learn at 12:00 pm, at the Blacksburg Library, on Wednesday October 27. Presenters will discuss the science behind composting, as well as current options and future plans for composting, and diversion of organic waste on the VT campus and in the community. Participants will learn about the pros and cons of true composting vs. anaerobic digestion; as well as technical, financial, and regulatory challenges to enacting community scale composting programs. Potential campus/community partnerships will also be discussed. Presenters: Prof. Greg Evanylo – VT Professor in the School of Plant & Environmental Sciences; Blake Bensman – VT Residence Life & Dining Services Sustainability Manager; Carol Davis – Town of Blacksburg Sustainability Manager. Click on this link to attend virtually: tinyurl.com/bburg-composting

4. 10/27 Dr. Vivica Kraak on the UN Food Systems Summit Controversy

VT Center for Food Systems and Community Transformation Fellow (and Food Studies Faculty Associate) Dr. Vivica Kraak presents "The United Nations Food Systems Summit 2021: Understanding the Controversy About the Structure, Governance Process and Outcomes that Led to Protests and Boycotts," on October 27th at 2-3 pm. On World Food Day in October 2019, the United Nations (UN) Secretary-General, Antonio Guterres, announced plans to hold the first ever UN Food Systems Summit to accelerate the progress of governments in countries and regions worldwide to achieve the targets outlined in the Sustainable Development Goals 2030 Agenda. Over the past year, various groups perceived a lack of transparency for decision-making and raised concerns about the involvement of transnational agri-food and beverage industry firms. This presentation will explore the controversy and rationale for the protests by several groups to boycott the UN Summit, organize a parallel Summit, and engage in social media activism. Visit this link to register: <https://tinyurl.com/DrVivicaKraak> and [this page](#) to learn more.

5. 11/3 Anne Patrick "Am I A Soy Boy?"

On Wednesday 11/3 Anne Patrick will present "*Am I A Soy Boy?": Examining the Gendered and Political Meaning of the Soy Boy Discourse*." This is part of "Through Feminist Eyes" which, in collaboration with the Women's and Gender Studies Program in the Department of Sociology, is intended to provide additional opportunities for undergraduate WGS students to engage feminist scholarship, specifically the breadth of feminist scholarship taking place at Virginia Tech. All sessions held in Fralin Auditorium from 7-8PM. For more information visit womenscenter.vt.edu/fte

6. Tenure-track Position in Nutritional Epidemiology (due Nov 1)

The Department of Nutrition and Food Sciences at the University of Vermont seeks an Assistant Professor in the area of nutrition science. This 9-month tenure-track position involves undergraduate/graduate teaching and research related to nutritional epidemiology or nutrition and data analytics. Evaluation of applications will begin on November 1, 2021 and will continue until suitable candidates are identified. [See full job posting here.](#)

7. YMCA "Meals on Main" program looking for volunteers

The YMCA food distribution program "Meals on Main" needs your volunteer support! There is a role for everyone in securing food access; see where you fit in by following [THIS LINK](#). All opportunities are open; volunteers are encouraged to return and try out different roles. Take direct action towards food sovereignty and sign up to give out food in the New River Valley!

8. Cultivate Charlottesville is hiring for three positions

Cultivate Charlottesville is hiring for three positions: 1) Farm to School Coordinator, City Schoolyard Garden, 2) City Schoolyard Garden (CSG) Youth Engagement & Garden Coordinator, 3) Urban Agriculture Collective (UAC) Program Director. [Learn more and read position descriptions here.](#)

9. New book: *Cheffes de cuisine: Women and Work in the Professional French Kitchen*

- Food Studies scholar and Associate Professor of Anthropology at Connecticut College Rachel Black has a new book that will be published tomorrow with University of Illinois Press, *Cheffes de cuisine: Women and Work in the Professional French Kitchen*. Though women enter France's culinary professions at higher rates than ever, men still receive the lion's share of the major awards and Michelin stars. Rachel E. Black looks at the experiences of women in Lyon to examine issues of gender inequality in France's culinary industry. Known for its female-led kitchens, Lyon provides a unique setting for understanding the gender divide, as Lyonnais women have played a major role in maintaining the city's culinary heritage and its status as a center for innovation. Evocative and original, *Cheffes de Cuisine* celebrates the successes of women inside the professional French kitchen and reveals the obstacles women face in the culinary industry and other male-dominated professions.

10. Virginia Tech project on cultivated meat awarded \$10M from USDA

From VT News: Virginia Tech researchers, including VT Food Studies Faculty Associate Jacob Lahne, among team awarded \$10M from USDA to bring cultivated meat closer to dinner plates. "Blending our current agricultural practices with plant-based protein and novel cellular agriculture will boost the food supply to meet demand while reducing pressure on natural resources," said Reza Ovissipour of Virginia Tech. [Read the full article here.](#)

VT Food Studies Newsletter – November 1, 2021 ([Back to Top](#))

1. **Follow VT Food Studies on Instagram!**
2. **Register for our 11/12 event on *Acquired Tastes* and Writing for Public Audiences**
3. **11/5 VT Food Science Webinar with Dr. Don Schaffner**
4. **11/10 Dr. Bikrum Gill on The Agrarian South and the Industrial Revolution 4.0**
5. **11/15 Indigenous Community Garden Fall Harvest Gathering**
6. **TT position in Sustainable Agriculture - Connecticut College (due 11/8)**
7. **Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)**
8. **From VT News: Batteries from Food Waste and Dining Services Sustainability**

1. Follow VT Food Studies on Instagram!

Now that we have a new Communications Intern (more on that soon!), we have launched an [Instagram](#) account, in addition to our [Facebook](#) and [Twitter](#), all @VTFoodStudies. Give us a follow! www.instagram.com/vtfoodstudies

2. Register for our 11/12 event on *Acquired Tastes* and Writing for Public Audiences

Join us for this VT Food Studies event and writing workshop, which will explore writing for public audiences through the recent publication of [*Acquired Tastes: Stories About the Origins of Modern Food*](#) (MIT Press, 2021). For this collection of essays, the editors and contributors worked with a professional writing coach, [Helen Betya Rubinstein](#), to develop writing approaches drawing from creative nonfiction. For this event, Rubinstein will guide participants in short writing exercises to help develop skills of writing for public audiences, on any topic. Come explore your creative writing with us! **Friday, November 12, 12-1pm ET on Zoom. [Register here.](#)**

3. 11/5 VT Food Science Webinar with Dr. Don Schaffner

FRIDAY, NOVEMBER 5, 2021 AT 11:15 AM – 12:05 PM. The Department of Food Science and Technology will host Dr. Don Schaffner on "Productivity, Publishing and Podcasting: An Academic Life" as part of its Food Science & Technology Guest Speaker Webinar Series! In this wide-ranging seminar, Dr. Schaffner (Distinguished Professor, Department of Food Science, Rutgers University) will talk about three of his food safety passions: personal productivity, publishing (from the author, reviewer and editor perspectives), and podcasting (as both a listener and as the producer and host of Food Safety Talk and Risky or Not). This webinar is free and will be held via Zoom. Registration not required. Zoom ID: 811 4504 0347 Passcode: 302353

4 11/10 Dr. Bikrum Gill on The Agrarian South and the Industrial Revolution 4.0

The next Center for Food Systems and Community Transformation Fellow Speaker Series presents Dr. Bikrum Gill (Department of Political Science and VT Food Studies Program Associate) on "The Agrarian South and the Industrial Revolution 4.0: Food Sovereignty against the Financial Agritech Accumulation Regime." Wednesday, November 10, 2021 2-3 pm ET. This talk considers the implications of global capitalism's emergent strategy of "Industrial Revolution 4.0" for food and agricultural systems in the Global South. **Read the full description [here](#) and register [here.](#)**

5. 11/15 Indigenous Community Garden Fall Harvest Gathering

In honor of American Indian and Indigenous Heritage month, the American Indian and Indigenous Community Center is hosting a Fall Harvest Gathering on Monday, November 15, 2021! Join for this cooking demo at the VT Indigenous Community Garden with Chef Dave Smoke McCluskey and a community meal at the American Indian and Indigenous Community Center. [Please register here](#) for the evening meal by 11/6 and for the garden event by 11/15. **1:00-4:30 pm Cooking Demo:** Chef Dave will nixtamalize corn, pit roast Indigenous Community Garden grown pumpkins, and make a pour over sauce. Registration is open until November 15. Location: The Indigenous Community Garden at the TurfGrass Research Center at 615 Southgate Drive, Blacksburg, Virginia. Virtual Option: Tune into Facebook Live on the [Center for Food Systems and Community Transformation's Facebook Page](#) if you would like to tune in virtually. **5:00 pm Community Meal:** A catered meal with Chef Dave as a featured speaker. Please register by Saturday, November 6; Space is limited. Location: The American Indian and Indigenous Community Center, 122 Squires Student Center, Virginia Tech. For questions, please reach out to Victoria Ferguson at victoriaperfer76@vt.edu

6. TT position in Sustainable Agriculture - Connecticut College (due 11/8)

The Botany Department at Connecticut College seeks applicants for a tenure-track position in sustainable agriculture at the rank of assistant professor, beginning July 1, 2022. A Ph.D. in biology, botany, agronomy, soil science, anthropology or related field is required at the time of appointment. The successful candidate will have a strong background in sustainable agriculture, community agriculture, urban farming and/or agroecology, as well as experience in undergraduate instruction and an ability to develop and maintain community partnerships. Full consideration will be given to applications received by November 8, 2021. [Read more and apply here.](#)

7. Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)

VT graduate students: Doing any research related to human nutrition, culinary history, food culture, household equipment, kitchen design, social history, ethnic traditions, gender studies, or related topics? The Peacock-Harper scholarship application is now available through Scholarship Central! Students interested in applying should log into Scholarship Central: <https://vt.academicworks.com/> and then search for Peacock-Harper in the search bar. The application is open until January 31, 2022. Peacock-Harper Culinary History Friends Scholarships: Two \$2000 scholarships, dependent on qualified applicants. Awarded by the Peacock-Harper Culinary History Friends Committee, these scholarships honor Janet Cameron and Jean Allen Phillips, who were visionaries, exemplary teachers, passionate about health and nutrition, and dedicated to the success of their students.

8. From VT News: Batteries from Food Waste and Dining Services Sustainability

VT research to convert food waste into batteries: "Powered by food (waste): Virginia Tech researchers discover potential method to convert food waste into batteries." This research could be a piece of the puzzle in solving the sustainable energy problems for rechargeable batteries," said Haibo Huang, an associate professor in the Department of

Food Science and Technology. [Read more.](#) **Sustainable Eats Bike Tour electrifies its third year.** Dining Services and Housing and Residence Life celebrated sustainable dining as both a journey and a destination with its recent Sustainable Eats Bike Tour. The tour welcomed students to visit campus dining centers by bicycle, sampling locally sourced and plant-forward dishes while learning about campus sustainable dining measures at each stop. The third year for the tour, this was the first time participants used pedal assisted electric bikes, provided by program partners Roam New River Valley (Roam NRV) bikeshare and Bolt Mobility. [Read more.](#)

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VT Food Studies Newsletter – November 8, 2021 ([Back to Top](#))

1. **THIS FRIDAY 11/12: Workshop on Writing for Public Audiences and *Acquired Tastes***
2. **Introducing our Food Studies communications intern**
3. **Call for interviews or footage for Food Studies video**
4. **TODAY 11/8 France and the Frozen Food Revolution**
5. **11/14 Bike-based food drive event**
6. **CFP on Healthy Eating Research in COVID-19 (due 11/17)**
7. **Recording from 10/29 Food Archives Event now available**
8. **Opportunities with Deaton Scholars Program and The Common Ingredient**

1. THIS FRIDAY 11/12: Workshop on Writing for Public Audiences and *Acquired Tastes*

Join us for this VT Food Studies event and writing workshop, which will explore writing for public audiences through the recent publication of [*Acquired Tastes: Stories About the Origins of Modern Food*](#) (MIT Press, 2021). For this collection of essays, the editors and contributors worked with a professional writing coach, [Helen Betya Rubinstein](#), to develop writing approaches drawing from creative nonfiction. For this event, Rubinstein will guide participants in short writing exercises to help develop skills of writing for public audiences, on any topic. Come explore your creative writing with us! A reminder that attendance at program events is an expectation of all Program Associates. This **Friday, November 12, 12-1pm ET on Zoom. [Register here.](#)**

2. Introducing our Food Studies communications intern

We are delighted to bring on board our new communications intern, Emilio Tognelli! A quick bio from him: "Emilio was raised in South America and has grown up bilingual. He now lives in Virginia and is a freshman studying communications and environmental policy at Virginia Tech. His interest in communications started with video production in middle school; making short movies and entering contests with his friends. He hopes to continue his work and expand his skills by moving onto more significant topics such as journalism and documentary filmmaking. His main goal is to bring his two areas of study together, and tell the world about conservation and sustainability. He participates on campus through various multimedia clubs and also sings in a punk band, which someday hopes to play in Blacksburg." He'll be posting to our new [Instagram](#) account, making some promotional videos for us (more on that below), and generally helping to recruit students for our forthcoming Food Studies minor for its expected launch date in Fall 2022. Let us know if you have any ideas for work he can do toward these goals.

3. Call for interviews or footage for Food Studies video

One of the tasks our new intern Emilio will be working on is developing a Food Studies promotional video. We are now looking for events where he can capture food-studies-related footage and perhaps people he can interview who can speak to the value of food studies. For example, he'll be filming at the Fall Harvest Gathering at the Indigenous Community Garden next Monday afternoon ([register here](#) to join us there!). Please let us know if you have ideas for footage or interviews he could film.

4. TODAY 11/8 France and the Frozen Food Revolution

A *cool* event today from Georgetown University. "Why the Cold Shoulder? France and the Frozen Food Revolution," by Prof. [Jack Murphy](#) to be held virtually on Monday, November 8, 2:00-3:15 p.m. Click [here](#) to register. Abstract: Part of what makes the French case so interesting when thinking about the development of the frozen food industry is the country's delay in embracing frozen food compared to other industrializing nations, and this despite early French innovation in the field of mechanical refrigeration. Of course, cultural meanings associated with food—particularly the idea of freshness—go a long way in explaining this resistance, and this talk will explore these meanings. However, this is only part of the story. Equally important to understanding this resistance are political and logistical considerations, including France's (post)colonial entanglements. After reviewing the sources of this resistance, this talk will consider early marketing campaigns aimed at winning the French public over to frozen food, considering especially the ambiguous role of the French housewife.

5. 11/14 Bike-based food drive event

Blacksburg Food Cycle: SUNDAY, NOVEMBER 14, 2021 AT 12 PM – 4 PM The Blacksburg Food Cycle is back for its second year of bike-powered fun, frivolity and doing good in the neighborhood. The Food Cycle is a bike-based food drive, where participants spin around town to buy groceries for those in need. More info and to register: tinyurl.com/foodcycle21

6. CFP on Healthy Eating Research in COVID-19 (due 11/17)

This CFP aims to fund research on how COVID-19-related relief and recovery policies and programs impact child health and well-being. Healthy Eating Research (HER) is interested in understanding how social and economic programs and policies related to poverty reduction—such as financial payments to families, income assistance programs, housing assistance or housing security programs, and increased access to social services—impact child obesity, diet quality, food security, and other relevant child and family health outcomes among lower-income and families of color. Studies must focus on children and families in the United States, with high priority on those who are at highest risk for poor nutrition and obesity, specifically lower-income families and racially and ethnically diverse populations (e.g., Black, Latinx, American Indian/Alaska Native, Asian American, Native Hawaiian, and Pacific Islander). Evidence generated through this special solicitation should be timely and policy-relevant, and aimed towards identifying equitable policies and programs. Grants will be awarded up to a maximum of \$250,000 and 18 months in duration. Concept papers are due Nov. 17th. [Learn more here](#) and contact Adam Short, VT Associate Director for Foundation Relations if you have interest in pursuing this: ashort@vt.edu

7. Recording from 10/29 Food Archives Event now available

The recording from Kira Dietz's wonderful presentation on Virginia Tech's Food and Drink History collections is now available online: https://video.vt.edu/media/FoodDrinkHistoryAllowed/1_w9hgqb11. You are welcome to share this link with people who may be interested! In addition, Kira just created a new section on the existing [LibGuide for food and drink history resources](#). This new section

includes resources for [past presentations](#) that have been given relating to this collecting area. The link for the October 29th event includes the [video, slides, and handout](#) referenced in the talk. Come hear more from Kira at our Celebrating the Food Timeline event on Friday 12/3; [register for that here](#).

8. Opportunities with Deaton Scholars Program and The Common Ingredient

Food Studies is delighted to share two opportunities via Anne Deaton, based on her work at the University of Missouri. Anne and her husband Brady Deaton, the former chancellor of the University of Missouri, are now based in Blacksburg as Brady serves as the interim executive director of the VT Center for International Research, Education, and Development. If there is any interest in learning more about these projects or creating versions of them at VT, please be in touch with me (Anna Zeide) and Anne Deaton <deatona@missouri.edu>. The first is the **Deaton Scholars Program**, in which student-driven, interdisciplinary teams work on food insecurity and extreme poverty issues in local and global contexts. See the attached brochure and visit www.deaton-institute.missouri.edu for more information. The second initiative is a citizen-driven project called **The Common Ingredient**, which collects recipes and stories from community members toward the end of "encouraging participants to educate themselves to the food needs in their community and elsewhere and to contribute time, talent, and treasure to alleviating/solving the food insecurity circumstances and related issues." Visit www.thecommoningredient.com or email Newsletter Editor Nina Furstenu <nfurstenu@gmail.com> to receive their regular newsletter.

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VT Food Studies Newsletter – November 15, 2021 ([Back to Top](#))

1. **11/17 Land grant or land grab? webinar**
2. **11/17 "The Surprising Cost of Food Waste" with Kas Church**
3. **11/17 Food Anthropology Graduate Student Virtual Mixer**
4. **11/18 "Exploring the material culture of limited edition packaged foods"**
5. **Occupy Climate Change! Online Winter School 2022**
6. ***Gastronomica* journal seeks articles on water and food translation**
7. **Job opportunities at The New School, Cornell, and Boston University**

1. 11/17 "Land grant or land grab?" webinar

The VT History Department & American Indian and Indigenous Community Center announce: "Land Grant or Land Grab? Indigenous Resistance to Selective Histories." While land grant universities are often hailed as bastions of service to the citizens of the states where they exist, the truth is that the lands they occupy were funded through the sale of Indigenous lands, often without even due compensation to those who lost land. This panel includes the lead authors on a comprehensive study revealing the extent of Indigenous land loss as well as scholars and Indigenous knowledge keepers who have been impacted by the legacy of land loss and restricted access to public education. Featuring Tristan Ahtone (Kiowa), Editor-At-Large, *Grist*, co-author of "Land Grab Universities"; Robert Lee, Lecturer in US History, Cambridge University, co-author of "Land Grab Universities"; Theresa Rocha Beardall (Oneida), Assistant professor of Sociology, University of Washington; and Victoria Ferguson, Monacan historian and horticulturalist, Interim Director, AIICC Virginia Tech. Wednesday, November 17, 2021 12:15-1:15 PM ET. Via Zoom – Please Register: <https://bit.ly/3C2M7Ho>

2. 11/17 "The Surprising Cost of Food Waste with Kas Church"

The Surprising Cost of Food Waste and What We Can Do About It. Sustainable Blacksburg hosts this hybrid event with VT Food Studies Program Associate, Kas Church, Assistant Director of Food Access Initiatives at Virginia Tech. Hybrid event at the Blacksburg library and on Zoom. We waste about 40% of food produced in the US every year. This level of waste has implications for us socially, financially, and environmentally. Fortunately, there are efforts underway around the nation to curb food waste. Join Kas Church as she shares about one such program, the Campus Kitchen at Virginia Tech (CKVT). Since its founding in 2015, CKVT has diverted over 240,000 pounds of food from campus dining centers to local food access partners. To attend the event on Zoom, please register at <https://rb.gy/thhbka>

3. 11/17 Food Anthropology Graduate Student Virtual Mixer

You are invited to a virtual mixer event hosted to coincide with the American Anthropological Association's conference this week! This mixer, co-hosted by the Graduate Association for Food Studies and the Society for the Anthropology of Food and Nutrition, will take place on Zoom on November 17th at 8pm EST directly following the keynote address by Dr. Faye Harrison. Conference registration not required to participate in the mixer! During this mixer, we will engage in some fun food-oriented icebreakers and games to allow attendees to get to know one another while learning more about the

respective co-hosting associations. You need not be a member of either organization to attend, so feel free to spread the word. [Click here to register](#) for and receive the Zoom link for this mixer.

4. 11/18 "Exploring the material culture of limited edition packaged foods"

Our friends at the University of Toronto Culinary Centre will host their first guest in their 2021-22 Annual Speaker Series--Emily Truman from the University of Calgary, who will present her work entitled: "While supplies last: Exploring the material culture of limited edition packaged foods." Limited Edition packaged food products, like Pumpkin Spice Oreos, Jalapeño M&Ms and Maple Bacon Pop Tarts, have become commonplace in grocery and convenience stores, and on social media (marketed via Instagram and Snapchat). These specialty food products, characterized by unique packaging and novel flavours, employ the strategy of limited availability once reserved for luxury goods and high-end brands. While scarcity functions as an effective marketing gimmick to increase sales, attract new customers, and test market new flavours, these products also reflect and propagate food trends that represent mainstream cultural tastes. Please note that this event will be held online--[please register using this EventBrite link](#) to receive the event Zoom link. Thu, November 18, 2021, 3:00 PM – 5:00 PM EST.

5. Occupy Climate Change! Online Winter School 2022

The KTH Environmental Humanities Lab is arranging an online winter school in collaboration with several researchers in the Occupy Goes Global network. It will be a two-weekend interdisciplinary online winter school inviting early career researchers (master's students in their advanced thesis phase, Ph.D. students, and postdocs) to explore climate change and its consequences of loss and damage, for those interested in environmental justice, climate justice, environmental humanities, environmental history, media studies, political ecology, literature/ storytelling. The winter school is for anyone specifically interested in interdisciplinary research and direct action, urban climate justice movements, the role of mainstream/counter-hegemonic imaginaries within climate change policies, and would like to contribute to the Atlas of Other World. The school has no tuition fee. Dates: 21-22 January (part 1) and 11-12 February (part 2). All events are held online. Homepage: <https://occupyclimatechange.net/occ-winter-school-2022/>

6. *Gastronomica* journal seeks articles on water and food translation.

The *Gastronomica* Editorial Collective invites submissions for a special issue on water. We want to see a flood of creative and scholarly pieces, translations, as well as artworks that explore a wide range of interdisciplinary interactions and intersections from sensory science to environmental studies, from food production to culinary history, from social justice to cultural and community perspectives. [Read more on the water issue here](#). The journal also announces a new journal section with an exclusive focus on translation(s). "Translating the Foods of the World" – A Call for Translations and Reflections on Translating the Worlds of Food. [Read more on the translations section here](#).

7. Job opportunities at The New School, Cornell, and Boston University

The Food Studies program at The New School is seeking a term instructor for its undergraduate course on Food and the Human Body for spring semester 2022. The

faculty member for this online, asynchronous course may be located anywhere in the United States. Qualifications: Advanced degree, Ph.D. preferred, in relevant field of Food Studies, Food Science, Nutrition or Biological sciences; Practical and/or professional experience in related areas; Teaching experience at the college level. To apply: Please email a letter of interest, current CV, and recent course evaluations, if available, to kristin.reynolds@newschool.edu. Review begins November 22. **The Division of Nutritional Sciences at Cornell University** recently posted 4 open faculty positions. Full details are in the attached PDF. **The Gastronomy Program at Boston University** seeks an instructor for the course Philosophy of Food, Spring 2022. This class meets in person Mondays from 6-8:45 PM January 20 to May 4. Applicants should hold an MA or higher degree and teaching experience is preferred. Send a CV, letter of interest and sample syllabus to foodma@bu.edu.

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VT Food Studies Newsletter – November 22, 2021 ([Back to Top](#))

1. **Please fill out our Food Timeline survey!**
2. **12/3 "Celebrating the Food Timeline" event**
3. **Seeking CLAHS undergrad for AI & food/ag research (due 12/1)**
4. **Virginia Food Access Investment Fund opens December 1**
5. **Seeking input on ramps project**
6. **Volunteer opportunity: chocolate description study**
7. **Job opportunities at NMU, Bishop's, and NY Botanical Garden**

1. Please fill out our Food Timeline survey!

Virginia Tech recently started stewarding the Food [Timeline](#), that trove of food history materials compiled by Lynne Olver. We're working to update the site and plan for its future; we're also gathering information about how people have used the Food Timeline in the past. Could you help by completing this short survey in the next week or two?

Please circulate to other relevant groups as well--thanks!

<https://forms.gle/KWUu1PoKsXg2F7B87>

2. 12/3 "Celebrating the Food Timeline" event

And come here more about what we're doing with the Food Timeline, as our Food Studies program and Special Collections and University Archives collaborate to develop these resources and opportunities for student, faculty and community engagement with them. Featuring Kira Dietz and our Food Studies intern Maddy Altobelli. 12-1pm EST Friday 12/3 via zoom. [Register here](#).

3. Seeking CLAHS undergrad for AI & food/ag research (due 12/1)

See the attached PDF for a great research opportunity. This is a paid position for an undergraduate student in the College of Liberal Arts and Human Sciences (CLAHS) to study the social implications of artificial intelligence (AI), big data, and sensors in food and agricultural systems. The student will independently conduct literature reviews on responsible innovation. The student will be mentored by [Dr. Maaz Gardezi](#) (Sociology) and Dr. Edward Prutzer (Sociology), become a member of the [Technology-Environment-Society \(TES\) Lab](#), and get an opportunity to interact with a large interdisciplinary and multi-institutional team of social scientists, computer scientists, and engineering experts to solve real world problems. Application details attached; review begins December 1, 2021.

4. Virginia Food Access Investment Fund opens December 1

The second round of the [Virginia Food Access Investment Fund](#) (VFAIF) program will open on December 1st. This grant program is focused on increasing fresh food access in low-income, low-access communities by investing in new or existing food retailers.

Please view program details, grant guidelines, and a more detailed grant timeline on the [VFAIF website](#). Interested applicants must submit a pre-proposal and schedule a meeting with Coordinator Sara Santa Cruz via [Calendly](#). Please reach out to her if you have any questions: sara.santacruz@vdacs.virginia.gov

5. Seeking input on ramps project

Catherine Jessee is a Master's candidate in Southern Studies at the University of Mississippi with a focus on Appalachian foodways. She is currently working on a thesis about the social and cultural history of ramps, conducting research, oral histories, and interviews. If you have any interest or related connections, please reach out at cejesssee@go.olemiss.edu or 540.798.9543

6. Volunteer opportunity: chocolate description study

The Sensory Evaluation Lab, Department of Food Science & Technology is conducting a study into differences among words commonly used for chocolate and cocoa flavor description. We are recruiting volunteers who are 18 years or older and willing to sort words (text) into groups based on similarities. You can participate in this study by clicking on this [link](#). You should complete this study on a computer or tablet only. This will take about 30 minutes and can be completed online anytime. Contact Dr. Marlon Ac-Pangan (foodsensory@vt.edu). This study is supervised by Dr. Jacob Lahne (jlhane@vt.edu)

7. Job opportunities at NMU, Bishop's, and NY Botanical Garden

- The Department of Earth, Environmental, and Geographical Sciences (EEGS) at **Northern Michigan University** (NMU) is inviting applications for a full-time, nine-month, tenure-earning Assistant Professor of Sustainable Food Systems to begin in August 2022. [Full details here](#).
- The Department of Environment and Geography at **Bishop's University** in Sherbrooke, Quebec, Canada, invites applications for a full-time, three-year Research Chair position in Sustainable Agriculture and Food Systems [Full details here](#).
- The Humanities Institute at the **New York Botanical Garden** is pleased to offer a full-time residential [Andrew W. Mellon Research Fellowship](#) in the novel field of Food Humanities during the academic year 2022-23 for Pre- and Post Doctoral students. [Full details here](#).

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VT Food Studies Newsletter – November 29, 2021 ([Back to Top](#))

1. **12/3 "Celebrating the Food Timeline" event, and survey**
2. **12/3 "Putting Culture Back into Agriculture," David Anderson**
3. **12/6 Book Talk with Dr. Farha Ternikar**
4. **Spring 2022 course World Crops: Food and Culture**
5. **The Museum of Canned Food is seeking stories!**
6. **Free Online Course. A Seat at the Table: A Journey into Jewish Food**
7. **Thanksgiving food history from our Program Associates**

1. 12/3 "Celebrating the Food Timeline" event, and survey

Join us for our event this Friday 12/3. Learn about what we're doing with the Food [Timeline](#), as our Food Studies program and Special Collections and University Archives collaborate to develop these resources and opportunities for student, faculty and community engagement with them. Featuring Kira Dietz and our Food Studies intern Maddy Altobelli. 12-1pm EST Friday 12/3 via zoom. [Register here](#). We are also still collecting feedback on the Food Timeline, so please help us out by completing this short survey: <https://forms.gle/KWUu1PoKsXg2F7B87>

2. 12/3 "Putting Culture Back into Agriculture," David Anderson

"Putting Culture Back into Agriculture" with David Anderson, Horticulture Operations Supervisor for the Eastern Band of Cherokee Indians. Friday, December 3rd from 2-5pm (Eastern Time). Mr. Andersson will speak on what is Cherokee agriculture and the steps the Eastern Band of Cherokee Indians has taken to preserve and grow an agriculture future. To attend the in-person event (American Indian and Indigenous Community Center; Squires 122, Virginia Tech campus) please register at: <https://forms.gle/DDRRRa1HiJPbVxCD8> To register for the Zoom option, please visit: <https://tinyurl.com/Culture-Agriculture>. Sponsored by the American Indian and Indigenous Community Center, American Indian and Indigenous Alliance at VT, Center for Food Systems and Community Transformation, Community Viability Endowment

3. 12/6 Book Talk with Dr. Farha Ternikar

Boston University's Gastronomy Program hosts this book talk with Dr. Farha Ternikar about her new book, [Intersectionality in the Muslim South Asian-American Middle Class: Lifestyle Consumption beyond Halal and Hijab](#). She will be joined by discussants Alice Julier (Chatham University), Asmaa Malik (Ryerson University), and Samah Choudhury (Ithaca College). Monday, December 6 at 6 PM. [Click this link](#) for more information and to register for this free event.

4. Spring 2022 course World Crops: Food and Culture

Please see the attached flyer for a great undergraduate course from our colleague Dr. Ozzie Abaye, which will be part of our forthcoming Food Studies Pathways minor.

5. The Museum of Canned Food is seeking stories!

Do you have a memory of a canned food to share? The Museum of Canned Food is collecting America's food culture through stories preserved in the ubiquitous tin can.

More than just a preserved food, the tin can holds personal memories for many of us. This unique online and travelling collection reveals our collective desire for sustenance and security and so much more. The Museum of Canned Food is currently [collecting stories](#). Complete details, directions on how to submit your story, and previews of current objects in the collection can be found at www.cannedfoodmuseum.com.

6. Free Online Course. A Seat at the Table: A Journey into Jewish Food

Just in time for the first day of Hanukkah today. Join YIVO Institute for Jewish Research for an exploration into the heart of Jewish food, with an emphasis on the Ashkenazi table. This course features hundreds of never-before-seen archival objects, lectures by leading scholars, and video demonstrations of your favorite Jewish recipes by renowned chefs. Discover how the essence of Jewish food has remained constant even as the recipes have evolved and changed with the migration of Jews around the world. Online, asynchronous, register any time. <https://yivo.org/food>

7. Thanksgiving food history from our Program Associates

Check out Kira Dietz in VT News: [Thanksgiving birthplace remains open to debate](#). And Anna Zeide on *With Good Reason* radio from Virginia Humanities: [The Lost Ones At The Back Of The Pantry... Canned Goods](#) (13 min).

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VT Food Studies Newsletter – December 6, 2021 ([Back to Top](#))

1. **12/8 CLAHS Office of the Dean Crockpot and Dessert Challenge**
2. **12/8 Exploring the Use of Blockchain Technology to Improve Food Security Through African Indigenous Vegetables in Western Kenya**
3. **12/9 Industrial Food in the Wilderness: Dining and Democracy in US National Parks**
4. **12/13 In The Struggle: A Conversation on Industrial Agribusiness, Politics, and Activist Scholarship**
5. **The Food Studies Research Network Seeks Editorial Board Members**
6. **CFP: Food, Sustainability, and the Environment, Perugia, Italy June 2022 (Due 12/15)**
7. **2022 ASPECT Graduate Conference and Call for Papers (due 1/14/22)**
8. **Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)**

1. 12/8 CLAHS Office of the Dean Crockpot and Dessert Challenge

12/08/2021 11:30 AM - 1:30 PM Liberal Arts and Human Sciences Building, Room 005. Join us for the College of Liberal Arts and Human Sciences Office of the Dean Crockpot and Dessert Challenge. Cash donations of \$5.00 to sample and judge the crockpot and dessert creations *while supplies last. Proceeds support the Commonwealth of Virginia Campaign. We will adhere to Virginia Tech's indoor mask policy. Takeout is permissible--please bring a clean to-go container. Contact: LaTawnya Burleson latawnya@vt.edu

2. 12/8 Exploring the Use of Blockchain Technology to Improve Food Security Through African Indigenous Vegetables in Western Kenya

The VT Center for Food Systems and Community Transformation presents Dr. Jessica Agnew & Dr. Ralph Hall, Center for International Research, Education and Development, Virginia Tech, & School of Public and International Affairs (SPIA), Virginia Tech, Wednesday, December 8th, 2021 2-3 pm ET. Blockchain technology is heralded for its ability to improve traceability, trust, and trust in agri-food value chains. For the optimist and the skeptic of blockchain, we explore the complexities of using this emerging technology to strengthen agri-food value chains to create social and nutritional impacts. This 1-hour talk will explore results and lessons from the field in Western Kenya as to how blockchain might be used as a tool to improve food and nutrition security, women's leadership, and youth engagement within the value chains for African indigenous vegetables. Register at this link: <https://tinyurl.com/hallagnew>

3. 12/9 Industrial Food in the Wilderness: Dining and Democracy in US National Parks

The Food History Seminar of the Institute of Historical Research at the School of Advanced Study University of London presents this online talk by Kathleen LeBesco (Marymount Manhattan College) on 9 December 2021, 12:30PM - 1:30PM EST. "Industrial Food in the Wilderness: Dining and Democracy in US National Parks." The US National Parks were founded in the late 1800s with two somewhat contradictory aims: conservation of wilderness and enjoyment by the public. The parks were born of Romantic notions that glorified nature (in opposition to human-made industry) and

emphasized the importance of individual experiences of solitude for spiritual renewal; at the same time, their founding was urged by private interests with profit motives in providing railroad travel, hotels and concessions to park visitors. At present, most concessions in the 62 parks are owned by industrial food service operations: multinational hospitality corporations like Xanterra, Delaware North, Ortega, Aramark, and Forever Resorts dominate the landscape. In this respect, the profit motives of the private interests have prevailed, and appear to be in direct tension with the anti-industrial, preservation-minded, self-making impulses of the Romantics. Yet concessioners, constrained by federal mandates regarding the affordability, nutritive value, and sustainability of the foods they offer, understand themselves to be operating for the good of the people, in truly democratic fashion. Drawing on archival materials from the National Park Service, this presentation considers historical experiences of restaurant dining and the development of an industrial concessions system in US National Parks in the context of this tension. All welcome - This event is free, but registration is required: <https://www.history.ac.uk/events/industrial-food-wilderness-dining-and-democracy-us-national-parks>

4. 12/13 In The Struggle: A Conversation on Industrial Agribusiness, Politics, and Activist Scholarship

This event is part of the Fall 2021 Food Studies event series “Food and the Public” at The New School. Please join us on Monday, December 13th, 6-7:30 pm ET for "In The Struggle: A Conversation on Industrial Agribusiness, Politics, and Activist Scholarship." Recounting stories from the early twentieth century and across generations to the present, the recent book *In the Struggle: Scholars and the Fight Against Industrial Agribusiness in California* (2021, NYU Press) by Daniel O’Connell and Scott Peters brings together the experiences of eight politically engaged scholars, documenting their opposition to industrial-scale agribusiness in California. As the narrative unfolds, these eight scholars’ previously censored and suppressed research, together with personal accounts of intimidation and subterfuge, is introduced into the public arena for the first time. More details and register here: <https://event.newschool.edu/inthestruggleaconversationonin>

5. The Food Studies Research Network Seeks Editorial Board Members

Founded in 2011, the Food Studies [Research Network](#) brings together scholars around a common interest to explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture. The Network is making a push to strengthen the quality of peer review in the journal by having a greater spread of expertise to draw from. They are now looking for new colleagues to join the Editorial Board, with requests for specific work based on their capacity. They are happy to work with graduate students, too – this opportunity would offer excellent professional development to work with the Editorial team to learn about the nature of the role, process, and rigors of peer review. Please contact Dr. Courtney I. P. Thomas (Virginia Tech, Department of Political Science) for more information or to express interest: cipthomas@vt.edu

6. CFP: Food, Sustainability, and the Environment, Perugia, Italy June 2022 (Due 12/15)

Food Movements / Moving Food. Conference on Food, Sustainability, & the Environment at The Umbra Institute, Perugia, Italy. June 9-12, 2022. People, food and agricultural products are in constant movement, affecting landscapes, material practices, and cultural representations. This conference aims to address what happens when people and food products move through regional, national, and international networks. What are the effects of these movements on local, regional, national, and international communities and cultures? What additional actions and reactions do they precipitate? How has the Covid pandemic altered (or shaped) these movements? See the full [Call for Papers here](#).

7. 2022 ASPECT Graduate Conference and Call for Papers (due 1/14/22)

Please see the attached Call for Papers. The 2022 ASPECT graduate conference encourages graduate students from any institution across disciplinary boundaries in the humanities, the social sciences, and related fields to present research on the conference theme or subthemes. Graduate students at any level and irrespective of disciplinary affiliation are encouraged to submit abstracts of approximately 300 words by Friday, January 14, 2022, based on papers that engage topics related to artistic, aesthetic, social, political, philosophical, cultural, theoretical, ethical, educational, and critical concerns. The format for the conference will be online, with a virtual presentation of papers, though with an in-person social component for those present in Blacksburg, depending on covid and other conditions. Full details attached.

8. Apply for the Peacock-Harper Culinary History Scholarship (due 1/31/22)

A reminder that the Peacock-Harper scholarship application is available through Scholarship Central. Students interested in applying should log into Scholarship Central: <https://vt.academicworks.com/> and then search for Peacock-Harper in the search bar. The application is open until January 31, 2022. Peacock-Harper Culinary History Friends Scholarships: Two \$2000 scholarships, dependent on qualified applicants. Awarded by the Peacock-Harper Culinary History Friends Committee, these scholarships honor Janet Cameron and Jean Allen Phillips, who were visionaries, exemplary teachers, passionate about health and nutrition, and dedicated to the success of their students. Research and interests may include human nutrition, culinary history, food culture, household equipment, kitchen design, social history, ethnic traditions, gender studies, or related topics.

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VT Food Studies Newsletter – December 13, 2021 ([Back to Top](#))

Happy end of semester, everyone! This will be our last newsletter until the Spring 2022 semester, but we're busy planning lots of great events for the months to come, including in-person and virtual events. As always, please be in touch with any ideas, comments, or questions--we love to hear from you.

- 1. "Celebrating the Food Timeline" recording now live!**
- 2. Faculty position in Sustainable Food Systems at Northern Arizona (due 1/3/22)**
- 3. 2 Funded PhD Positions in Sociology at VT (due 1/15/22)**
- 4. Apply for an ASFS BIPOC Food Studies Fellowship (due 1/15/22)**
- 5. CFP: 25th Annual Brian Bertoti History Conference (due 1/21/22)**
- 6. NRV Glean Team Potato Drop**
- 7. Items from VT News**

1. "Celebrating the Food Timeline" recording now live!

Did you miss our Food Timeline update/talk/discussion on December 3rd? No worries, we've got you covered. Our "State of the Food Timeline" is online, complete with captions, slides, and links: <https://guides.lib.vt.edu/c.php?g=10336&p=8786960>

2. Faculty position in Sustainable Food Systems at Northern Arizona (due 1/3/22)

Northern Arizona University in Flagstaff, Arizona, has posted a description for a new tenure-track faculty position in environmental anthropology and sustainable food systems in its College of Social and Behavioral Sciences. This faculty member will have a joint appointment in the Department of Anthropology and the interdisciplinary Sustainable Communities Program, and is expected to show potential for a high degree of community engagement in their work. The job announcement and full details are available [here](#).

3. 2 Funded PhD Positions in Sociology at VT (due 1/15/22)

Dr. Maaz Gardezi is recruiting 2 PhD students in the Department of Sociology at Virginia Tech for Fall 2022 or earlier. Successful applicants will join a large interdisciplinary and multi-institution team through a NSF-funded research project on responsible innovation and governance of big data and artificial intelligence in food and agricultural systems. Please see the attached PDF for full details.

4. Apply for an ASFS BIPOC Food Studies Fellowship (due 1/15/22)

The Association for the Study of Food and Society seeks applicants for the 2022 ASFS BIPOC Food Studies Fellowships. They will offer three annual \$1200 fellowships for individuals who are BIPOC (Black, Indigenous and people of color) and working in food studies as scholars, practitioners or community activists. One of the annual fellowships will go by preference to someone who is a current or former student at an HBCU (Historically Black College or University) or Tribal College. The deadline for applications is January 15, 2022. For a list of the 2021 winners and finalists, see: <https://www.food-culture.org/bipoc-fellowships/> See the attached Call for Applicants.

5. CFP: 25th Annual Brian Bertoti History Conference (due 1/21/22)

The History Graduate Student Association of Virginia Tech is planning the 25th Annual Brian Bertoti Innovative Perspectives in History Conference. The conference this year will be hybrid, with the option to attend either in-person or virtually from March 18-19, 2022. They invite both graduate and undergraduate students to submit proposals on any historical subject that reflects current trends in historical scholarship. They particularly encourage proposals that include an interdisciplinary perspective, as well as submissions from graduate students working in the fields of the history of science, technology, medicine, and the environment. It would be great to have some food history representation! Please see the attached Call for Papers for submission guidelines and due dates.

6. NRV Glean Team Potato Drop

On January 14 and 15th, VT Engage will host the 12th Glean Team potato drop. Location will be the Montgomery County Christmas Store in Christiansburg, VA. [Use this form](#) to request potatoes. More information will be provided closer to the event. Feel free to share this request form with food providers near you.

7. Items from VT News

"Will play for food donations: Marching Virginians perform for tailgaters as part of annual food drive" -- [Read the full article from VT News here](#). | Virginia Tech research featured in Scientific American, "No Bones, No Scales, No Eyeballs: Appetite Grows for Lab-Grown Seafood" -- [Read the full article 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](#).*