

# ALL•THINGS•FOOD at MIDDLEBURY

Food Studies Program, September 2018

Editor: Molly Anderson, Food Studies Academic Director

This is the first issue of a Middlebury College Food Studies Newsletter – something I've wanted since I arrived here. Its purpose is to share news and opportunities with everyone at Middlebury who is interested in food studies and agriculture. I also want to start highlighting alumni and internships in each issue, so please pass along suggestions of graduates or current students who are doing interesting work! **If you have news about yourself, students and events that you would like to include in future issues, please send them to me**

([MollyA@middlebury.edu](mailto:MollyA@middlebury.edu)) This issue is mainly things that have crossed my desktop, but we'll aim for more diverse input next time around!

## New Classes Relevant to Food Studies - 2018-2019

**1) The Perennial Turn in Ag and Culture** (ENVS 0332, Fall 2018 - Marc Lapin, Bill Vitek and Nadine Barnicle) Can new forms of thinking help shift humanity from destructive and unjust practices to compatible partnerships with all life? Blending insights from physics, philosophy, and life sciences with ancient and indigenous understandings, students will explore an emerging story of thinking more like a prairie than a plow. We start by discussing old ways of thinking we have inherited--surplus, power hierarchies, mechanistic worldviews, separation from a creative sacred Earth--that have wrought negative impacts on biodiversity, ecosystems and cultures. Then we will deepen our exploration of perennialism by engaging with community groups to develop teaching modules that will help create new options and opportunities for both agriculture and society.



**2) Asian American Food** (AMST 1020, Winter 2019 - Rachael Joo). Students in this course will discuss how food shapes a sense of belonging and identity in Asian America. Going beyond how Asian American cultures are consumed through food items and restaurants, they will focus on how Asian Americans have defined themselves through food. Required readings will engage questions about the production, circulation, and consumption of food. They will critically engage the genres of memoir, recipe books, fiction, historical accounts, cultural criticism, and food criticism as we write pieces in each of these styles. There will also be a limited amount of cooking involved in the course.

The Food Studies website

(<http://www.middlebury.edu/academics/food-studies>) includes a full list of food/ag-related

courses that have been offered in recent years, with current course listings bold-faced, to help in your advising. If you see errors in the list, please let me know!

## What's Up with the Food Studies Minor?

As you know, the EAC rejected our proposal last spring --- but let's not give up! I'm revising our proposal, based on input you gave last academic year, and will send it around to all of you soon for your review. There's a growing groundswell of student interest, but EAC wants to see broad faculty buy-in before they are comfortable passing it along to the full faculty for a vote. So your support is essential!

## Upcoming Events

**Growing Farmers, Growing Food, September 7 – January 4, 2019.** Exhibition at the Vermont Folklife Center in Middlebury on the expanding community of young farmers in Rutland County and the surrounding area, with photographs by Macauley Lerman and interviews by Greg Sharrow and the Vermont Folklife Center. The NOFA traveling exhibition *Vermont Farm Kids: Rooted in the Land* will be in the VFC second floor gallery. The documentary exhibit and film celebrate the lives of a diverse array of youth who have grown up in farming families.

**Vision for Vermont Summit, September 15, 10am-4pm.** Inspired by the Canadian Leap Manifesto and George Lakey's visit to Middlebury last year, a local group has planned an opportunity to create a shared vision. This is about how we get food and much more! We will meet one another, tell stories about our hopes for the future of Vermont, share a meal, and enjoy some time outdoors on the beautiful Bread Loaf campus. Jon Isham will lead us in exercises to help us focus on our joint hopes and concerns.

Where: Bread Loaf Campus (child care available)

More information/registration:

<https://www.visionforvermont.org/>



### **Taking Root Student Symposium, October 28:**

Vermont First, Farm to Plate, and the Vermont Agency of Agriculture are hosting this event at the University of Vermont, designed for all Vermont college students to celebrate farm to institution and learn about what it means to chart a career in food. The keynote speaker will be Ben Hewitt, a Vermont-based author of many books including *The Town That Food Saved* and *Making Supper Safe*. Throughout the day, students will learn about:

- Why farm to institution is important
- Innovative work happening in Vermont's food system
- Career paths of many of Vermont's leading entrepreneurs and thinkers
- Resources available at each campus for students to pursue food systems-relevant coursework as well as food-related employment
- Current food-related job opportunities.

Students also will have time to network directly with some Vermont employers in the food industry.

Where: UVM campus

More information/registration: to be announced through the AllThingsFood listserv (I can subscribe you)

### **8<sup>th</sup> Annual Farm to Plate Network Gathering,**

**November 1-2.** The Farm to Plate Annual Gathering is the one time each year when the entire Farm to Plate Network comes together to reflect on what has been accomplished and plan

for the challenges that lie ahead implementing Vermont's food system plan. The theme for this year's Gathering will be *Resiliency in a Changing Food System Landscape*. Participants examine as a Network how Vermont's food system can create a greater capacity to learn and adapt, and maintain core purpose and integrity in the face of dramatically changing circumstances (economic, environmental, political etc). The keynote speaker is Laura Lengnick, the author of [Resilient Agriculture: Cultivating Food Systems for a Changing Climate](#). Prior to her current work as an author and the principal consultant at Cultivating Resilience she worked as a USDA soil scientist and researcher, a Senate staffer for Tom Daschle, a contributor to the Third National Climate Assessment, and was the Director of the Sustainable Agriculture Program at Warren Wilson College for over 10 years.



Where: Killington Grand Resort, 228 East Mountain Rd, Killington, VT  
More info (September 28 is the last day for Early Bird registration):  
<http://www.vtfarmtoplate.com/get-connected/network-gathering>

***Panel at Middlebury College on Making the Transition to Environmentally Responsible Farming, mid-November (TBA).***

Jon Turner from Wild Roots Farm is planning a follow-up to the successful panel on environmental problems in Vermont agriculture, held last November at Twilight Hall.  
Where: Middlebury Campus  
More info: to be announced on the AllThingsFood listserv as soon as the date is set

## Opportunities

Small grants from **Burning Questions Initiative** (up to \$10,000 to develop a research plan to study animal factory farming, then up to \$50,000 for the research)  
Deadline: September 21, 2018 for planning grant; November 30, 2018 for research grant  
More information: Ask me

Do you have students who want to do class projects or internships on food or agricultural issues that Vermont communities are facing? The **Research Cross-cutting Team of Vermont Farm to Plate** posts research needs from communities or F2P Working Groups on the Food Systems Research Collaborative website. Subscribe at <http://www.uvm.edu/crs/?Page=projects/fsrc.html>

## Other News

[Bitter and Sweet: Food, Meaning, and Modernity in Rural China](#) by Ellen Oxfeld was published in June, 2017, by University of California Press  
(<https://www.ucpress.edu/book/9780520293526/bitter-and-sweet>)

Dan Detora, Dining Services Director, worked with Molly Anderson and a team from UVM on a proposal to the Kendall Foundation to increase the amounts of humanely-certified meat that we serve at Middlebury. Grants up to \$250,000 to partnering colleges and universities will be announced early this fall.

*Food Knowledge, the Sociology of Food and First Foods*. Interview with Erica Morrell (SOAN) in EuropeNow.  
<https://www.europenowjournal.org/2018/09/04/food-activism-the-sociology-of-knowledge-and-first-foods-an-interview-with-erica-morrell/>