Food Studies: Interdisciplinary Approaches
to Why, What, and How We Eat

Dean's University Course Spring 2012
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This course introduces students to the emerging world of food studies. While older models of food studies are largely associated with sciences and health studies, and focus on either production or consumption, new developments in discourses around food center themselves in the humanities and interpretive social sciences, and transcend the production vs. consumption paradigm by focusing on local food. A new generation of scholars, marked in part by Michael Pollan’s publication of The Omnivore’s Dilemma, argues that locally sourced food is superior on many counts; it is more environmentally friendly, healthier for humans, compassionate toward animals, better tasting, builds strong ties in the community, etc. Not all would agree with this statement, and the course looks at many aspects of these concerns. The first agenda of this course will study the emergence of local food from many different disciplinary viewpoints. Where does industrial food come from? Why do some argue that it is so inadequate? Who sells it, who buys it, and what is their stake in the growth, manufacturing and purchase? What kinds of farming practices have changed over the last half-century and why? What cultural processes have shaped the planting, harvesting, cooking, packaging, shipping, advertising, selling, and buying of our food? What do these shifts mean for us humans, for farmers, for farm workers, for farm animals, and for the greater environment? What is the role of chemicals (pesticides, herbicides, antibiotics, hormones), genetic modifications, and cloning in this new world of food? Can we really produce enough food without them?

In our study of the emerging discourse of “locavorism,” we will also examine some of the problems associated with local eating, and we will strive toward solutions that understand and address these problems. Using ideological critique and counter critique, as well as sustained critical attention to the complex categories of race, class, gender, sexuality, and the more-than-human world (environment and animals), we’ll investigate the wider implications of eating locally for different classes and races of people, and for the animals we eat. We will pay keen attention to the resurgence of “the small family farm” and consistently ask questions about the role of women and differently gendered people on those farms. We will ask: who cooks local food for us and with what ends in mind? What is the impact of local food on low-income families in different parts of the world? Is the small family farm of the 1940’s or 50’s America really a model we want to “return” to? Are there better ways to push through to a new future? Are small farms really the best place for animals if/when slaughter facilities are located hours and hours away and are often inferior to industrial slaughter plants? In terms of class and race, the wedding of locavorism with gourmet (foodie) culture can seem elitist and problematic; local
food itself is often much more expensive than industrial food, especially for animal products. While we understand that the low cost of industrial food has both positive and negative impacts on our everyday world, are there better ways to understand or configure the local without alienating everyday eaters? Finally, is “the local” simply another commodity foisted on consumers in the name of profit? Is it evolving into another green-washed, neo-liberal signifier? Or is local eating, as adherents claim, the revolution that can turn around environmental degradation, human health, and animal welfare?

Concepts to be mastered: agrarianism, cosmopolitanism, cultural and political economy, food safety, food security, food sovereignty, globalization, neoliberalism, food and labor, fair trade, subsistence, slow food, “food tourism,” “food miles,” “foodshed” and “food deserts.”

Evaluation:
1. Class participation, Sakai participation, Attendance 30%
   Students will be required to post one reflection response to ongoing conversations either in small group section of Sakai, or larger community discussions. These posts are ungraded, but you must produce at least one a week or you will be penalized.
   Attendance is required in every session, and oral participation is encouraged. Missed class will lower this portion of your grade by one increment (from an A to an A-); missed posts will also lower this grade by one increment. So for example, if you miss a class and miss the post, you will be brought down to a B+ for this 30% of your grade. Inadequate posts and prolonged silences will also incur penalties.

2. Weekly Test, 30%
   Five multiple-choice questions on readings and talks will be posted each week. Administered through Sakai. These tests will be available by 10pm Tuesday nights, and they must be completed online by 10pm Wednesday nights.

3. Two short papers 20% each, 40% total
   Students will write a mid-term and final paper on a topic that interests you from the semester’s conversations. These papers are short (4-6 pages) but will require some external research (at least one book or three articles per paper, in addition to class readings and lectures.) Each paper will pose a concrete question generated from class discussions and students will work hard to answer that question as completely as possible. This paper must have a strong thesis. TA’s will work in conjunction with you on thesis; in addition you are encouraged to seek out faculty who specialize in the area of your thesis. You are also encouraged to investigate Duke’s Library holdings on subject of food. (see attached list)

4. Graduate and Professional Students may have additional requirements and/or longer final paper, or additional paper. These issues will be worked out between your TA and your independent study instructor of record.
The Syllabus

January 17 Introductions: Why Food Now?
--Intro Background for Course: Laurie
--Shifts in food: Charlie
--Salient Ethical and Political issues: Kathy
--Go Over Syllabus by Week: Laurie

January 24 Intro to Local Eating
Dennis Clements, *Duke Health Systems*, Board President SEEDS
Readings:
Respondent:
Brenda Brody, founder of SEEDS
Guest Farmer:
Emily Sloss, *Duke Alum Trinity College 10, Duke Farm*

January 31 Agrarianism
Norman Wirzba, *Duke Divinity School*
Readings:
Respondent:
Sharon Holland, *English*
Guest Farmer:
Sam Hummel, *Duke Alum Trinity College 03, Ever Laughter Farm*

February 7 Food and Land in Environmental Philosophy and Politics
Jed Purdy, *Duke Law School*
Readings:
Jefferson, Thomas, Writings 290-91 (from Notes on the State of Virginia)
Emerson, Ralph Waldo, selection from *Nature* 33-34 (single overlapping paragraph only), 37-39
Thoreau, Henry David, selection from *Walden* 4-11, 136-47 (“The Bean-Field”), 201-09, 289-90 (overlapping paragraph only), 298-99
Muir, John, "My First Summer in the Sierra," 128-34 (entry for July 20, 1869)
Leopold, Aldo, selection from A Sand County Almanac 188-202 ("Round River"), 210
Berry, Wendell, selections from The Unsettling of America 43-48, 81-95, 136-40
Berry, Wendell, "Work Song" (187-89 in Collected Poems)
Respondents:
Michelle Benedict Nowlin, Duke Law School

February 14 Inventing the Family Farm: Rethinking the Role of Gender, Sexuality,
and Agrarianism in Alternative Food Movements
Gabriel Rosenberg, Visiting Lecturer in History, Trinity College
Readings:
3, 69-85.
DuPuis, E. Melanie, Jill Harrison, David Goodman, "Just Food?," in Alkon, Alison,
Fitzgerald, Deborah, Every Farm a Factory, Chapter One: The Industrial Ideal in
America Agriculture, 10-32.
Respondent:
Chantal Reid, Biology

February 21 Food Security in Developing Countries
Phyllis R. Pomerantz, Sanford School of Public Policy
Readings:
Pinsstrup-Andersen, Per. 2009. "Food security: definition and measurement", Food
International Food Policy Research Institute, Concern worldwide and
pages]
Banerjee, Abhijit and Esther Duflo. 2011 "More than 1 Billion People are Hungry in
the World", Foreign Policy, 186 (May/June): 66-72, available at
Further Readings:
Smale, Melinda, Patricia Zambrano, Guillaume Gruere, Jose Falck-Zepeda, Ira
Matuschke, Daniela Horna, Latha Nagarajan, Indira Yerramareddy, and Hannah
Jones. 2009. Measuring the Economic Impacts of Transgenic Crops in Developing
Agriculture during the First Decade: Approaches, Findings, and Future Directions.
World Bank. 2007. “Focus E: Capturing the benefits of genetically modified
organisms for the poor” in World Development Report 2008 – Agriculture for
Development. Washington DC: World Bank, pp. 177-9. [the whole report is available
online at http://go.worldbank.org/ZJIAOSUFU0 and is worth skimming.]
Respondent:
Ranji Khanna, Women’s Studies

February 28 Food and Local Politics
Will Allen, Growing Power http://www.growingpower.org/
Readings:
McClintock, Nathan, “From Industrial Garden to Food Desert,” in Alkon, Alison, Julian Agyeman, Cultivating Food Justice (2011), 89-120.
Respondent:
Andrea Reusing, James Beard award winning chef, Lantern Restaurant

March 13 Food and Agriculture: Shock and Awe
Brit Bartter, JPMorgan Chase/Trinity College Board of Visitors, Advisory Council, Cornell University Johnson School of Business
Readings:
Pollan, Michael, Selections from The Omnivore’s Dilemma (Introduction, Chapters 1, 2, 9).
Conkin, Paul, Selections from A Revolution Down on the Farm (Chapters 4, 5, 6, and 7).
Further Reading:
Morgan, Dan, Selections from Merchants of Grain (Chapters 1, 2, 3)
Respondent:
Kathleen Pryer, Biology

March 20 The Nonconscious Psychology of Consumption
Gavin Fitzsimmons, Fuqua School of Business
Reading:
Respondent:
Harris Solomon, Cultural Anthropology

March 27 Who Becomes Our Food?
Local Meat Farmers: Eliza MacLean, Duke Alum Nicholas School of the Environment (1996) Ben Bergmann, Noah Ranalls
Vegan Response: Larry Monetta Vice President for Student Affairs at Duke
Marilyn Forbes, Duke Law School
Readings:
Sections on Cane Creek and Fickle Creek Farms in Reusing, Andrea, Cooking in the Moment (2011)
April 3 The Hidden Labor Behind Our Food
Melinda Wiggins, Executive Director, Student Action with Farmworkers, Duke Divinity School Alum 1994
Readings:
Barndt, Deborah, Tangled Roots. Intro, Chapters 1, 2, pp: 1-81

April 10 Genetic Engineering and Food
Claudia Gunsch, Pratt School of Engineering
Readings:
“Food Security and Effects on Biodiversity” (pdf Letters)
Respondent:
Mary Eubanks

April 17 Diet for a Small, Hot Planet
Charlotte Clark, Nicholas School of the Environment,
Readings:
Lappe, Frances, Selections from Diet for a Small Plant (1971) Chapter Two.
Duke Library Resources for Food Studies
General Contact: Elizabeth Dunn
elizabeth.dunn@duke.edu
+1-919-660-5824 phone
+1-919-660-5934 fax

Human Rights Archivist: Patrick Stawski, patrick.stawski@duke.edu

Manuscript collections include:
---Student Action with Farmworkers Collection
http://library.duke.edu/digitalcollections/rbmscl/safarmwork/inv/
---Joan Preiss Papers, 1970-2006
http://library.duke.edu/digitalcollections/rbmscl/preissjoan/inv/ Preiss is a community and labor movement organizer in Durham, N.C.; chair of the Triangle Friends of the United Farm Workers; board member of the National Farm Worker Ministry; member of the Farmworker Ministry Commission, N.C. Council of Churches.

2) John W. Hartman Center for Sales, Advertising and Marketing History
http://library.duke.edu/rubenstein/hartman/index.html
Reference Archivist: Lynn Eaton, lynn.eaton@duke.edu

Relevant collections include many food advertisements (print, outdoor, and TV) for a wide range of products; advertising cookbooks; detailed documentation of campaigns for ad agency clients such as Kraft and General Foods. The date coverage for the various collections ranges from the 19th century to the present.

3) Sallie Bingham Center for Women's History and Culture
http://library.duke.edu/rubenstein/bingham/index.html
Research Services and Collection Development Librarian: Kelly Wooten, kelly.wooten@duke.edu

Relevant collections include women's prescriptive literature; cookbooks; and personal papers that include letters, diaries, and hand-written cookbooks.

4) History of Medicine Collections
Website: http://library.duke.edu/rubenstein/history-of-medicine/index.html
Curator: Rachel Ingold, rachel.ingold@duke.edu

Relevant collections/materials: Variety of print materials relating to food and nutrition from the seventeenth century to twentieth century materials; number of items related to nutrition and feeding for infants/children and mortality, nutrition's impact on disease, and home health and domestic guidebooks on diet and
nutrition, including recipes.

5) Duke University Archives
Assistant University Archivist: Amy McDonald, amy.mcdonald@duke.edu

Collections include:
--Dining Services Reference Collection,
   http://library.duke.edu/digitalcollections/rbmscl/uadiningrc/inv/
--Theodore W. "Ted" Minah Records and Papers, 1941-1975 and undated
   http://library.duke.edu/digitalcollections/rbmscl/uaminah/inv/ Minah was Director
   of Duke University Dining Halls from 1946-1974
--Student Organizations Reference Collection
   http://library.duke.edu/digitalcollections/rbmscl/uastuorgrc/inv/ including records
   http://library.duke.edu/digitalcollections/rbmscl/uavigil/inv/, which includes
   documentation of the strike of housekeeping and food services staff and the
   student boycott of the dining halls.

6) John Hope Franklin Research Center for African and African-American History
   and Culture
Research Services and Collection Development Librarian: Jennifer Thompson,
jennifer2.thompson@duke.edu

Collections include:
--Behind the Veil: Documenting African-American Life in the Jim Crow South
   Records, 1940-1997 and undated
   http://library.duke.edu/digitalcollections/rbmscl/btv/inv/ Oral history collection that
   includes sharecroppers and other African Americans involved in agriculture.
   -- A few contemporary cook books and food-related books. One highlights
   foodways from slave narratives and others focus on African American traditions
   or South Africa traditions. Follow the link below for a listing.
   http://search.library.duke.edu/search?N=0&Nty=1&Ntk=Keyword&Ntt=food+john
   +hope+franklin+research+center&sugg=

7) Archive of Documentary Arts
http://library.duke.edu/rubenstein/documentaryarts/index.htm
Visual Materials Archivist: Karen Glynn, karen.glynn@duke.edu; Moving Image
Archivist: Kirston Johnson, kirston.johnson@duke.edu

Visual and Audiovisual collections include:
   http://library.duke.edu/digitalcollections/rbmscl/amberg/inv/ Photographs
document the changes on life in rural western North Carolina caused by
industrial and economic development.
Directed by: Morgan Spurlock
Produced by: Morgan Spurlock
Country: United States
Award won: MTV>News:Docs:Prize
TRT: 98:00
Morgan Spurlock challenges himself to eat three meals a day at McDonald's for thirty days, while limiting his physical activity to something near the national average. He is medically monitored throughout. At the outset, 32-year-old Spurlock is in excellent health; after a month, he has gained nearly 25 pounds, raised his cholesterol level to 230, and experienced mood swings, sexual dysfunction, and fat accumulation to his liver. His doctors were surprised at the rate of his deterioration. Critical of fast-food advertising to children, the film provides a sometimes humorous look at American food culture and the obesity crisis.

---A Love Supreme (2001)
Directed by: Nilesh Patel
Produced by: Nilesh Patel
Country: United Kingdom
Award won: Full Frame Jury Award for Best Short
TRT: 10:00
In this stunning and elegant tribute, Patel pays homage to his aging mother as he captures the beauty and artistry of her life's work: making samosas (the Indian stuffed pastry).

Directors: Alan Dater and Lisa Merton
Producers: Alan Dater and Lisa Merton
Country: United States
Award won: Full Frame Women in Leadership Award
TRT: 80:00
Nobel Peace Prize Laureate Wangari Maathai transformed the simple act of planting trees into Kenya's Green Belt Movement, a nationwide political movement to safeguard the environment, protect human rights, and defend democracy, as Kenya recovered, politically, culturally and environmentally from colonial exploitation. In the past thirty years, this charismatic woman has emerged as an icon of pro-democracy activism and feminism.

Use Copies: DVD use copy available.

The link to the complete Full Frame inventory:
http://library.duke.edu/digitalcollections/rbmscl/fullframe/inventory/

8) Our general print and manuscript collections include records of legislators who were involved in legal and policy aspects of U.S. agriculture; some records related to farm management; menus; cookbooks, etc.