

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

Dean's University Course Spring 2012

Dean Laurie Patton, convener

Kathy Rudy, co-teacher (krudy@duke.edu)

Charlie Thompson, co-teacher (cdthomps@duke.edu)

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:

Smith, Alisa and J. B. MacKinnon, Plenty (2008) (Book can be purchased at University Bookstore).

DeWeerd, Sarah, "Is Local Food Better?," *World Watch*, May/June 2009, 6-10.

DeWeerd, Sarah, "Local Food: The Economics," *World Watch*, July/August 2009, 20-24.

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:

Berry, Wendell, "The Unsettling of America," in The Art of the Commonplace (2002) Wirzba, ed., 35-46.

Berry, Wendell, "The Pleasures of Eating," in The Art of the Commonplace (2002) Wirzba, ed., 321-328.

Manning, Richard, "Why Agriculture," in Against the Grain (2004) 23-42.

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:

Bradford, William, "A Hideous and Desolate Wilderness" (282-83 in Adelson, et al., *Environment: An Interdisciplinary Anthology*)

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:

Lovett, Laura, "Fitter Families for Future Firesides," *The Public Historian*, Vol. 29, No. 3, 69-85.

DuPuis, E. Melanie, Jill Harrison, David Goodman, "Just Food?," in Alkon, Alison, Julian Agyeman, Cultivating Food Justice (2011), 283-308.

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:

Pinstrup-Andersen, Per. 2009. "Food security: definition and measurement", *Food Security*, 1(1):5-7.

International Food Policy Research Institute, Concern worldwide and Welthungerhilfe. 2011. *2011 Global Hunger Index* Brief. Washington DC: IFPRI. [8 pages]

Sheeran, Josette. 2010. "How to End Hunger", *The Washington Quarterly*, 33(2):3-16.

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

<http://search.proquest.com.proxy.lib.duke.edu/docview/867919451?accountid=10598>.

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*. Food Policy Review 10. Washington DC: IFPRI.

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.

Mares, Teresa and Devon Pena, "Environmental and Food Justice," in Alkon, Alison, Julian Agyeman, Cultivating Food Justice (2011), 197-220.

Guthman, Julie, "If They Only Knew," in Alkon, Alison, Julian Agyeman, Cultivating Food Justice (2011), 263-282.

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:

Morales, Andrea and Gavin Fitzsimmons, "Product Contagion: Changing Consumer Evaluations Through Physical Contact with Disgusting Products," *Journal of Marketing Research*, Vol. XLIV (May 2007), 272-283.

Paxson, Heather, "Post-Pasteurian Cultures," *Cultural Anthropology*, Vol. 23, Issue 1 (2008), 15-47.

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:

Stith, Pat, Joby Warrick, Melanie Sill, "Boss Hog," *The News and Observer* Feb 19-28, 1995. <http://www.pulitzer.org/archives/5892>

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

LeDuff, Charlie, "At a Slaughterhouse, Some Things Never Die," *The New York Times*, June 16, 2000. <http://www.nytimes.com/library/national/race/061600leduff-meat.html>

April 10 Genetic Engineering and Food

Claudia Gunsch, *Pratt School of Engineering*

Readings:

"Food Security and Effects on Biodiversity" (pdf Letters)

Azadi, Hossein and Peter Ho, "Genetically modified and organic crops in developing countries," *Biotechnology Advances* 28 (2010) 160-168.

Connor, Melanie and Michael Siegrist, "Factors Influencing People's Acceptance of Gene Technology," *Science Communication* 2010 32(4):514-538.

Gregory, Peter and Timothy George, "Feeding nine billion," *Journal of Experimental Botany*, Vol. 62, No. 15, pp. 5233-5239. 2011.

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 Planet (1971) Chapter Two.

Lappe, Anna, Selections from Diet for a Hot Planet (2010) Chapters One and Three.

Duke Library Resources for Food Studies

General Contact: Elizabeth Dunn

elizabeth.dunn@duke.edu

+1-919-660-5824 phone

+1-919-660-5934 fax

1) Human Rights Archive <http://library.duke.edu/rubenstein/human-rights/index.html>

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 of the Intergalactic Food Conspiracy (Duke Food Co-op) 1976-1980

--Duke Vigil Collection, 1968 - 1988

<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.html>

Visual Materials Archivist: Karen Glynn, karen.glynn@duke.edu; Moving Image Archivist: Kirston Johnson, kirston.johnson@duke.edu

Visual and Audiovisual collections include:

--Rob Amberg Photographs and Papers, 1975-2009 and undated.

<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.

--Super Size Me (2003)

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).

--Taking Root: The Vision of Wangari Maathai (2008)

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/inv/>

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.

