Events, Resources, and Connections for the Year of Food
For more information, contact Caroline Hartzell (chartzel@gettysburg.edu)
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Center for the Study of Global Issues/Year of Food website:
http://www.gettysburg.edu/about/offices/provost/csgi/year-of-food/

(The website is in the process of being updated to include many of the events listed below. It will be updated throughout the year to reflect new events and resources relevant to the Year of Food.)

YEAR OF FOOD LECTURE SERIES

FALL 2016:


Richard Wrangham is the Ruth B. Moore Professor of Biological Anthropology in the Department of Human Evolutionary Biology at Harvard University. Author of the book Catching Fire: How Cooking Made Us Human, Professor Wrangham will consider the impacts of cooking on life history, brain evolution, and diet.

2. Thursday, October 20, 2016. Roni Neff. “Food Systems and Food Justice in the US.” 7:00 pm, Masters Hall 110, Mara Auditorium.

Roni Neff is an Assistant Professor in John Hopkins University Bloomberg’s School of Environmental Health Sciences Department and the Health Policy and Management Departments. She is also Director of JHU’s Center for a Livable Future’s Food System Sustainability and Public Health Program. Dr. Neff will provide an overview of the US food system, highlighting points of injustice as well as describing powerful movements working for food justice and the human right to adequate food. Dr. Neff will also share examples of successful efforts to create a healthier and more equitable food system.


Ken Albala is Professor of History at the University of the Pacific and Director of the Food Studies MA program. The author and editor of 23 books on food, Albala will draw from At the Table: Food and Family Around the World (published in 2015) as well as current research for this lecture.
SPRING 2017:


Edward Dudley is Associate Professor of Food Science at The Pennsylvania State University. His research program uses molecular biology, biochemistry, and molecular biology techniques to better understand the biology and evolution of foodborne pathogens, and to develop improved methods of tracking the spread of those organisms from farm-to-fork. A description of his talk follows: “Despite what is implied in the popular press, the United States has an amazingly safe food supply due in part to our ability to rapidly identify contaminated products that have reached the consumer. The PulseNet system established by the US Centers for Disease Control in 1996 quickly became the world-wide standard for achieving this, and today Pennsylvania and 15 other states have joined forces with the Food and Drug Administration to bring the next-generation system called GenomeTrakr from theory to reality.”

5. Thursday, March 2, 2017. Deborah Krohn. “Kitchen and Table in Renaissance Europe.” 7:00 pm, Masters Hall 110, Mara Auditorium.

Deborah Krohn is Associate Professor and Director of Masters Studies, Coordinator for History and Theory of Museums, Bard Graduate Center: Decorative Arts, Design History, Material Culture. A description of her talk follows: “With the advent of printed books, knowledge of food and fashion for the table spread across Europe, moving from the elite world of the Italian courts to the middle-class tables of England. Looking at a selection of important cookbooks from the period, we will explore the ways in which food and its representation in print and paint reflected evolving readers and markets.”


Bryant Terry is a 2015 James Beard Foundation Leadership Award-winning chef, educator, and author renowned for his efforts to create a healthy, just, and sustainable food system. His public lecture and cooking demonstration will be followed by a Q&A session.

FIRST YEAR COMMON READING

Cristina Henriquez, The Book of Unknown Americans. One of the themes of this book is food – both its production and its consumption.

The author will give a public lecture on campus on September 13. Small group discussions of the book will take place on September 15, from 11:30 am – 1:00 pm.

See Musselman Library’s website for further information: http://libguides.gettysburg.edu/readforfun/20reads
RESOURCES and OPPORTUNITIES FOR FACULTY TEACHING IN THE YEAR OF FOOD

1. “Research on the Cycle.” Research on the Cycle is a new opportunity to highlight student research. The event, which will take place during National Undergraduate Research Week, will highlight research related to the annual theme being focused on during the Gettysburg Cycle. For the 2016-2017 year, students who have undertaken research related to food are encouraged to present their research at a poster session (digital scholarship and short videos may also be submitted) to be held in the CUB Ballroom on Thursday, April 6, from 4:30-6:30 pm. (Faculty who are participating in the Year of Food are urged to encourage sophomores and juniors to consider submitting food-related research for presentation given that first-year students have the opportunity to present their research at the CAFÉ symposium and seniors can present their capstone research at Celebration.)

2. Year of Food community-based opportunities facilitated by the Center for Public Service: http://www.gettysburg.edu/about/offices/college_life/cps/faculty/links/food_cbl.dot

3. Dining Services: Faculty interested in organizing a food-related event in Servo (e.g., a themed meal or an educational session related to food) should contact Gary Brautigam, the Director of Dining Services.

Following is a list of some of the vendors associated with Dining Services. Please contact Gary Brautigam if you are interested in having one of the vendors make a presentation to your class or connecting with one of the vendors in some other fashion.

- **Sun Coffee Roasters:** Sun Coffee Roasters is a privately held coffee importer, roaster and distributor located just outside of Hartford, Connecticut. Sun Coffee Roasters specializes in producing fair trade and sustainable coffees for college and university dining services throughout the country. Sun Coffee Roasters was founded in 2009. The company’s mission is to deliver rich coffee that appeals not only to consumers’ taste buds, but also to their sense of global responsibility by ensuring that farmers in developing countries earn a living wage.

- **Sea to Table:** Sea to Table partners with fishermen and commercial docks in 55+ wild US fisheries, finding better markets for their catch and connecting fishermen and chefs.

- **Everblossom Farm:** The farm, located in East Berlin, PA, grows food year round, producing Certified Organic vegetables and berries grown exclusively on the farm and without the use of synthetic fertilizers or pesticides.

EVENTS

1. **Salsa on the Square:** Friday, September 16, 5:30-11:00 pm. The Center for Public Service and Project Gettysburg-León present the 10th annual Salsa on the Square, a celebration of more than 30 years of Gettysburg’s Sister City relationship with Leon, Nicaragua, and a Fiesta observing the contributions of Hispanic people to Adams County. The celebration features live salsa music, dancing, food by many local restaurants and caterers and children’s games and activities.

2. **Gettysburg College’s International Street Food Fair:** September 23, 2016. Dining Services will serve international street food in a series of stations on Lincoln Avenue (part of which will be shut
down to traffic) from 4:30-7:00 pm. Educational resources regarding food issues, music, and cultural activities will be part of this event.

3. **Global Gettysburg Series**: The Global Gettysburg Series is a series of internationally themed events that will take place throughout the academic year with the aim of promoting global awareness through better understanding of people, cultures, and systems from around the world. Among other events, the series will look at regions through the lens of food as part of the Year of Food program. (For more information on the Global Gettysburg Series, contact Brad Lancaster, Director of International Student Services.)

   **Schedule**: On Monday of each of the weeks listed below, Dining Services will serve a dish from the region at dinner as well as conduct a demonstration of how to cook the dish.

   - **Middle East/North Africa**: September 19-25, 2016.
   - **South Asia**: October 17-23, 2016.
   - **Europe**: November 28-December 3, 2016.
   - **East Asia**: February 19-26, 2017.
   - **Sub-Saharan Africa**: March 20-26, 2017.


   - **Sunday, October 16**. World Hunger Day is Sunday, October 16. The opening event for the week is a screening of the documentary *A Place at the Table* (84 min) at the Majestic Theater at 7:30 pm.
   - **Monday, October 17**. Community panel on hunger (location and time TBA). Representatives from the soup kitchen, food pantries, Food Policy Council, Gleaning Project, Campus Kitchen, and other organizations will participate. The discussion will focus on local solutions to the global problem of hunger, including ways that community members and students can get involved.
   - **Tuesday, October 18**. Preservation class for recipients of gleaned produce. The class will be canning applesauce, drying apple slices, and getting ready for those cold winter months when food is pricier.
   - **Wednesday, October 19**. Super Apple Glean. Members of the community are invited to come out to the orchards to help pick TONS (literally) of apples. [For further information on the Super Glean, contact Bridget Schell (Gettysburg alumna, class of 2013), Adams County Gleaning Coordinator, The Gleaning Project of South Central PA, South Central Community Action Programs, Inc. 717-334-7634, ext. 162 or bschell@sccap.org .]
   - **Thursday, October 20**. Public lecture by Roni Neff. “Food Systems and Food Justice in the US.” 7:00 pm, Masters Hall 110, Mara Auditorium.
   - **Friday, October 21**. Hunger Banquet. An interactive experience, this is a fundraiser for hunger relief organizations and an eye-opening experience that helps provide an understanding of poverty and hunger statistics in Adams County. Location and time TBA.
   - **All week**: Food drive in collaboration with United Way's Give it up for Good canned food drive.
• **All week**: SNAP Challenge (Supplemental Nutrition Assistance Program). The SNAP Challenge gives participants a glimpse of the struggle individuals face in staving off hunger and staying healthy on resources of only $3.42 per day.

5. **“Food on Film” Series**:

- Italian Studies will feature a year-long film series, showing five or six Italian films in which food plays a central role. There will also be a public lecture associated with the film series. The list of films and the dates they will be shown are TBA. Information will be posted to the Year of Food website as well as circulated to the Year of Food listserv.
- Jim Udden, Chair of Cinema and Media Studies, will present a public lecture on a theme relating to food and film. Date and venue TBA.

6. **Eisenhower Institute: Lunch and Learn**: A “lunch and learn” program will focus on P.L. 480, the Agricultural Trade Development and Assistance Act, which President Eisenhower signed into law on July 10, 1954. Now commonly known as the “Food for Peace” program, PL 480 has provided food assistance to more than 3 billion people in over 150 countries. Date and location TBA.

7. **Exhibition at Schmucker Art Gallery**: November 4, 2016 – December 9, 2016. **Methods of Nature: Landscapes from the Gettysburg College Collection**. Gallery talk: November 4, 5pm. Reception to follow until 7pm.

Curated by students under the direction of Prof. Yan Sun. Students in Prof. Yan Sun’s art history methods class will examine the theme of nature and the genre of landscapes through art and material culture from Gettysburg College’s Special Collections and Fine Arts Collection. The students will consider how or if the landscapes intersect with issues of food production. Specifically, they will examine whether the landscapes reveal details or concerns about hunting, agriculture/farming, methods of transportation of goods/food, as well as the infrastructure and architecture of urban landscapes.

**COLLEGE LIFE ACTIVITIES AND PARTICIPATION**

1. **COLLEGE HOUSES**: All of the College Houses (Art House, Blue Note Jazz House, Civil War Era Studies House, Diaspora House, Education House, Entrepreneurship House, Farmhouse, German House, Harmony House, Hillel House, International House, Italian House, Middle Eastern and Islamic Studies House, Peace and Justice House, Public Policy House, QHouse, RISE House, Science House, and Writing House) will be participating in the Year of Food via programming of their own design.

**ONLINE SOURCES**

1. Food Tank: A nonprofit organization focused on building a global community for safe, healthy, nourished eaters. Food Tank spotlight environmentally, socially, and economically sustainable ways of alleviating hunger, obesity, and poverty and create networks of people, organizations, and content to push for food system change. The website has a number of resources, including online webinars. Access at [www.foodtank.com](http://www.foodtank.com)