Research Guide for Just Food and Fair Food: A Multidisciplinary Exploration

This research guide is to support the Visions and Voices event "Just Food and Fair Food: A Multidisciplinary Exploration". More information about this event is available here.

Upcoming Event, Sunday, March 3rd!

Ride South LA has organized a Bike Parade to launch its Healthy Food Map for South L.A., an initiative that seeks to provide residents and the community with a guide to healthy food and living! The Healthy Food map is the second in RideSouthLA’s map series, which began with the Watts Ride map.

For more information, please visit the Ride South LA’s Healthy Food Map site.

Comments (0)

Just Food and Fair Food: A Multidisciplinary Exploration

On Friday, March 1, 2013 from 11:00 a.m. - 1:00 p.m. Paula Daniels, senior advisor to the mayor of Los Angeles on sustainable food and water policy, will moderate a conversation with Oran Hesterman, author of Fair Food: Growing a Healthy, Sustainable Food System for All; Robert Gottlieb, co-author of Food Justice and director of the Urban & Environmental Policy Institute at Occidental College; Luz Calvo, professor of ethnic studies at California State University, East Bay, and founder of Luz’s Decolonial Cooking Club; LaVonna Lewis, a USC public policy professor who teaches on food policy; and Sarah Portnoy, who teaches a course in the Spanish department at USC on culinary culture in Latin/o Los Angeles. The panel will be followed by a fair-food bazaar featuring lunch and conversation with panelists and local fair/just food practitioners. The conversation will take place in USC’s Doheny Memorial Library located on the University Park Campus (UPC).

About Just Food and Fair Food: A Multidisciplinary Exploration

Writers such as Michael Pollan, policymakers and activists have examined important issues concerning food safety, environmental sustainability and the health costs of processed, industrially produced food. But much of this discussion has assumed an affluent consumer, one with bountiful choices for good food. The question of just and fair food—the ready availability of fresh, wholesome, equitably produced, affordable food to all people, regardless of income or place of residence and especially in urban areas populated by people of color with low incomes—has received far less attention. This event will bring together scholars, policy analysts, activists and food providers to examine these issues on national, regional and local levels.

Paula Daniels, senior advisor to the mayor of Los Angeles on sustainable food and water policy, will moderate a conversation with Oran Hesterman, author of Fair Food: Growing a Healthy, Sustainable Food System for All; Robert Gottlieb, co-author of Food Justice and director of the Urban & Environmental Policy Institute at Occidental College; Luz Calvo, professor of ethnic studies at California State University, East Bay, and founder of Luz’s Decolonial Cooking Club; LaVonna Lewis, a USC public policy professor who teaches on food policy; and Sarah Portnoy, who teaches a course in the Spanish department at USC on culinary culture in Latin/o Los Angeles.

The panel will be followed by a fair-food bazaar featuring lunch and conversation with panelists and local fair/just food practitioners. Participants include people from Mama's Hot Tamales and Homegirl Café, both of which will also be providing food; Analena Hope, board member of Community Services Unlimited, a nonprofit supporting healthy, sustainable communities; Marie-Alise Recasner de Marco, founding member of the SoLA Food Justice and Accounting Library

Assistant Library Manager, Crocker Business Library and Accounting Library

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Food Co-op and the Seeds of Carver Urban Farm in Leimert Park; Nicole Carter, Gardens Coordinator for the Social Justice Learning Institute, an organization dedicated to improving the health and well-being of youth and communities of color by empowering them to enact social change; Myca Tran, Operations Manager for Urban Agriculture Enterprises, a socially and environmentally responsible corporation based in Inglewood that provides affordable, locally grown organic food to underserved communities; Molly Gray, a USC journalism student who has written extensively on food issues concerning South Los Angeles; Linda Peng, who has researched the role of kitchen incubators in starting small food businesses; Michael Gil, who has conducted data-gathering projects concerning food in Los Angeles; and Barbara Born of Fair Trade Los Angeles, an open, democratically organized group of people who are working for proactive, ideal/realistic solutions in a global movement for social and environmental justice.

About the Panelists and Participants:

Barbara Born participates with Fair Trade Los Angeles to raise awareness of the movements' socially responsible, sustainable principles and the Fair Trade Towns campaign. She helps coordinate the Los Angeles Green Festival, as a member of the host committee and outreach to faith based communities. Professionally she is a freelance writer, with a passion for the synergy of public policy and faith and a USC grad, with a MPH and PhD focused on public policy.

Luz Calvo is an associate professor of ethnic studies at California State University, East Bay. Her current research focuses on the cultural and material politics of reclaiming and decolonizing food. She is working on a project called Decolonize Your Diet: Reclaiming Ancestral Mexican Foods with Catriona R. Esquibel. In this project, the authors discuss Latino/a immigrant health, pre-Columbian diets, traditional knowledge about herbs and issues of food sovereignty. (Bio, Decolonial Cooking Club on Facebook)

Nicole Carter, Gardens Coordinator for the Social Justice Learning Institute, is committed to eliminating food deserts, and in her role, builds and manages community and school learning gardens in Inglewood. Nicole has designed K-5 gardening/nutrition curriculum and teaches students in Inglewood elementary schools. In addition, she conducts workshops and trainings for Inglewood home vegetable/fruit gardeners.

Paula Daniels is a senior advisor to the mayor of Los Angeles. She specializes in sustainable food and water policy and she founded the Los Angeles Food Policy Council, a policy-based collaborative of food-system leaders working toward an environmentally sustainable, equitable and regionally based food system. She teaches with the Institute of the Environment and Sustainability at UCLA. (Bio, Twitter)

Michael Gil is a fourth-year student at USC with a double major in economics and health administration. He works for the City of Lawndale as a recreation leader and as a staff member in the Summer Camp Day Program. He is interested in researching Lawndale’s health initiatives, which also include weekly farmers’ markets. He spends countless hours participating in community service and mentoring, and has also served on the Mexican American Scholars Committee while a member of the USC Mexican American Alumni Association. His professional aspirations include practicing law and/or managing a nonprofit organization serving low-income communities.

Robert Gottlieb is a professor of urban and environmental policy and director of the Urban & Environmental Policy Institute at Occidental College. He is the author of a dozen books, including Food Justice (with Anupama Joshi, MIT Press). He is the editor of two series from MIT Press: Urban and Industrial Environments, and Food, Health, and Environment, and is a longtime social- and environmental-justice activist and historian of social movements. He has helped develop several groundbreaking food- and environmental-justice programs and events, including farm-to-school and the L.A. Street Summit. (Official website)

Molly Gray is a graduate student studying digital journalism in the Annenberg School for Communication and Journalism. As a USC journalist, Gray has covered many important issues, including food scarcity in South Los Angeles. (Official website, Twitter)

Oran Hesterman is president and CEO of Fair Food Network, a nonprofit organization working at the intersection of food systems, sustainability and equity to guarantee access to healthy, fresh and sustainably grown food, especially in underserved communities. A national leader in sustainable agriculture and food systems, Hesterman is the author of the critically acclaimed book, Fair Food: Growing a Healthy Sustainable Food System for All. He has published more than 400 reports and articles, and played an essential role in the establishment of the Michigan Food Policy Council. (Bio)

Homegirl Café and Catering, a division of Homeboy Industries, is a social enterprise assisting at-risk and formerly gang-involved young women and men to become contributing members of our community through training in restaurant service and culinary arts. (Official website)
Analena Hope is a current board member of Community Services Unlimited, a nonprofit organization based in South Los Angeles that works to remove barriers to the creation of equitable, healthful, sustainable and self-reliant communities. She is also a fourth-year PhD candidate at the University of Southern California in the Department of American Studies and Ethnicity. Her research investigates and complicates notions of food access, food justice and food sovereignty, using food as a lens to examine the ways that race and class inform health outcomes and life chances in urban neighborhoods.

LaVonna Lewis is a teaching professor at the USC Price School of Public Policy. Lewis’s areas of research focus on cultural competency and the health status and healthcare needs of underrepresented groups. She is currently involved in addressing racial disparities in cardiovascular disease and diabetes through the Community Health Council’s African Americans Building a Legacy of Health Project, funded by the Centers for Disease Control and Prevention. This community-based project explores individual, organizational and community support for (and barriers to) healthy living, particularly improving access to healthier food and physical activity through environmental and policy change. (Bio)

Mama's Hot Tamales Café is an apprentice-operated business and job-training restaurant that provides hands-on and classroom instruction designed to train low- and moderate-income residents living within the central region of Los Angeles in the disciplines necessary to begin a successful career in the culinary world. (Official website)

Linda Peng graduated from USC in May 2012. As a student in Sarah Portnoy’s class, The Culture of Food in Hispanic Los Angeles, she completed a final project focused on incubator kitchens and how they affect the local community.

Sarah Portnoy has been teaching in the Spanish department at USC since 2007, where she has developed an interest in food studies. She is an expert on the culture of Mexican food, and in 2010, she received a grant from USC’s Center for Excellence in Teaching to develop a new class integrating food, technology, participatory learning and the Hispanic communities of Los Angeles. (Bio)

Marie-Alise Recasner de Marco is a founding member of SoLA Food Co-op and the Seeds of Carver Urban Farm in Leimert Park, and has had a lifelong interest in food justice. She sits on the Food Policy Roundtable at Community Health Councils, volunteers with the Community Market Conversion program and has received speaker training on the dangers of GMOs with Jeffrey M. Smith, author and founder of the Institute for Responsible Technology.

Myca Tran is the Operations Manager for Urban Agriculture Enterprises, Inc. She oversees the company's farming operations as well as Community Supported Agriculture (CSA) bag/box packaging and distribution. Myca also leads food justice policy advancement, along with UAE's community partners.

Organized by Chimene Tucker, Sue Tyson and Eduardo Tinoco (USC Libraries).

For more information about Fair Food, be sure to look at the tabs across the top of this research guide.
Selected Books About Sustainable Food Available in USC Libraries

**Fair Food** - Oran B. Hesterman  
Call Number: Leavey HD9005.H47 2011  
Publication Date: 2011

**Food** - Jennifer Clapp  
Call Number: Doheny HD9000.5.C545 2012  
Publication Date: 2011

**Food in A Sustainable World** - Gert Spaargaren (Editor); Anne Loeber (Editor); Peter Oosterveer (Editor)  
Call Number: Doheny HD9000.5.F5962 2012  
Publication Date: 2011

**Local agri-food systems in a global world : market, social and environmental challenges** - Filippo Arfini  
Call Number: VKC HD9000.5.L633 2012  
Publication Date: 2012

**The American Way of Eating** - Tracie McMillan  
Call Number: Doheny HD9005.M374 2012  
Publication Date: 2012

**Cultivating Food Justice** - Alison Hope Alkon (Editor); Julian Agyeeman (Editor)  
Call Number: Doheny HD9005.C88 2011  
Publication Date: 2011

**Food Politics** - Robert Paarlberg

Selected eBooks About Sustainable Food Available in USC Libraries

**Food Justice [electronic resource]** - Robert Gottlieb; Anupama Joshi  
Call Number: Online Library HD9000.5.G675 2010eb  
Publication Date: 2010

**Food Ethics [electronic resource]**  - Franz-Theo Gottwald; Hans Werner Ingensiap; Marc Meinhardt  
Call Number: Online Library TX359 .F66 2010  
Publication Date: 2010

**Opportunities from Ethnic Diversity [electronic resource] : marketing opportunities from ethnic, religious and cultural diversity** - Adam Lindgreen; Martin Hingley  
Call Number: Online Library HD9333.A2 N49 2009eb  
Publication Date: 2009

**Sick Planet [electronic resource]** : corporate food and medicine - Stan Cox  
Call Number: Online Library TD195.F57 C69 2008eb  
Publication Date: 2008

**The Grocers [electronic resource]** - Andrew Seth; Geoffrey Randall  
Call Number: Online Library HF5468.5S48 2000eb  
Publication Date: 2000

**Consuming interests [electronic resource]** : the social provision of foods - Marsden, Terry  
Call Number: Online Library HD9000.5.M358 1999eb  
Publication Date: 2000
**Just Food** - James E. McWilliams
Call Number: Doheny GT2850.M375 2009
Publication Date: 2009

**Feeding the Planet** - Klaus Hahlbrock
Call Number: Leavey HC79.E5H31413 2009
Publication Date: 2010

**Food Chains** - Warren Belasco (Editor); Roger Horowitz (Editor); Warren James Belasco
Call Number: Doheny HD9000.5.F5938 2009
Publication Date: 2008

**The End of Food** - Paul Roberts
Call Number: Doheny HD9000.5.R578 2008
Publication Date: 2008

**Business Logic for Sustainability** - Aileen Ionescu-Somers; Ulrich Steger
Call Number: Doheny HD9000.9.A1I66 2008
Publication Date: 2008

**Fighting the banana wars and other fairtrade battles** - Harriet Lamb
Call Number: Doheny HD9011.4.L35 2008
Publication Date: 2008

**The Way We Eat** - Peter Singer; Jim Mason
Call Number: Doheny TX357.S527 2006
Publication Date: 2006

**Bringing the Food Economy Home** - Helena Norberg-Hodge; Todd Merrifield; Steven Gorelick
Call Number: VKC HD9000.5.N596 2002
Environmentally Sound Technologies in the Food Industry - United Nations, Economic and Social Commission for Western Asia Staff (Contribution by)
Call Number: VKC TD195.F57E58 2000
Publication Date: 2000
Selected Recordings about Sustainable Food available in USC Libraries

Healthy eating: a guide to nutrition [videorecording] - Dean, Christine  
Call Number: LVYDVD 6304 disc 4  
Publication Date: 2011

Food Inc. [videorecording] - Kenner, Robert  
Call Number: LVYDVD 3706  
Publication Date: 2009

Fast Food Nation - Linklater, Richard, 1960  
Call Number: LVYDVD 1992  
Publication Date: 2007

The Future of Food [videorecording] - Garcia, Deborah Koons  
Call Number: LVYDVD 1967 disc 1 LVYDVD 1967 disc 2  
Publication Date: 2004
Online Resources outside of USC

- American Community Gardening Association
  "The Mission of the American Community Gardening Association is to build community by increasing and enhancing community gardening and greening across the United States and Canada.

  The American Community Gardening Association (ACGA) is a bi-national nonprofit membership organization of professionals, volunteers and supporters of community greening in urban and rural communities. The Association recognizes that community gardening improves people’s quality of life by providing a catalyst for neighborhood and community development, stimulating social interaction, encouraging self-reliance, beautifying neighborhoods, producing nutritious food, reducing family food budgets, conserving resources and creating opportunities for recreation, exercise, therapy and education."

- California Institute of Rural Studies
  "We want to increase social justice in rural California for all residents, building sustainable communities based on a healthy agriculture. Foremost in our work will be marginalized populations. The goals of our public interest research are to strengthen social justice and increase the sustainability of California’s rural communities."

- Center for Urban Education about Sustainable Agriculture (CUESA)
  "CUESA (Center for Urban Education about Sustainable Agriculture)"

Authors@Google: Oren Hesterman, "Fair Food"

Oran Hesterman on the Double Up Food Bucks Program

Robert Gottlieb | Food Justice | The New School

Online Resources

- Mama’s Hot Tamales Café
  "Mama’s Hot Tamales Café is an apprentice-operated business and job-training restaurant that provides hands-on and classroom instruction designed to train low- and moderate-income residents living within the central region of Los Angeles in the disciplines necessary to begin a successful career in the culinary world."

- Molly Reports
  Official website of Molly Gray.

- Monterey Bay Aquarium’s Seafood Watch
  "A consumer's guide to sustainable seafood."

- National Farm to School Network
  "The National Farm to School Network envisions a nation in which Farm to School programs are an essential component of strong and just local and regional food systems, ensuring the health of all school children, farms, the environment, economy and communities."

- Oran Hesterman on Reforming the American Food System
  An Interview with Bill Moyer

- Organic Farming Research Foundation (OFRF)
  "At OFRF, we build the vital infrastructure that supports the success of organic farmers. Our four areas of focus are: POLICY, where we grow champions in Congress"
Civil Eats
"Promoting critical thought about sustainable agriculture and food systems."

Common Ground Gardening Program
"The University of California Cooperative Extension in Los Angeles County develops and implements community-based educational programs that address the critical needs of the county's diverse and multiethnic population."

"We help limited-resource families learn how to grow their own food. We offer workshops, training and volunteer programs focused on edible gardening for Los Angeles County residents."

Community Food & Justice Coalition
"Community Food and Justice Coalition (CFJC) is a national coalition that promotes the basic human right to healthy, affordable food while advancing social, agricultural, environmental and economic justice. We achieve our goals through education, advocacy and by collaborating with community-based efforts in California and throughout the country."

Community Services Unlimited
"A nonprofit organization based in South Los Angeles that works to remove barriers to the creation of equitable, healthful, sustainable and self-reliant communities."

Community Supported Agriculture (CSA)
An online CSA resource maintained by the USDA.

Fair Food Network
"Fair Food Network is a national nonprofit that works at the intersection of food systems, sustainability and social equity to guarantee access to healthy, fresh and sustainably grown food, especially in underserved communities."

Fair Food Project
"Fair Food: Field to Table" is a multimedia presentation promoting a more socially just food system in the U.S. It was

People's Grocery
"Healthy food for everyone!"

PolicyLink (Healthy Food Financing Initiative)
PolicyLink is a national research and action institute advancing economic and social equity by Lifting Up What Works.®

Founded in 1999, PolicyLink connects the work of people on the ground to the creation of sustainable communities of opportunity that allow everyone to participate and prosper. Such communities offer access to quality jobs, affordable housing, good schools, transportation, and the benefits of healthy food and physical activity.

Guided by the belief that those closest to the nation’s challenges are central to finding solutions, PolicyLink relies on the wisdom, voice, and experience of local residents and organizations. Lifting Up What Works is our way of focusing attention on how people are working successfully to use local, state, and federal policy to create conditions that benefit everyone, especially people in low-income communities and communities of color. [...]

Real Food Challenge
"Uniting students for just and sustainable food."

Restaurant Centers United
"To improve wages and working conditions for the nation's low wage restaurant workforce."

Roots of Change (ROC)
"Roots of Change (ROC) works to develop and support a collaborative network of leaders and institutions in California with interest in establishing a sustainable food system in our state by and federal agencies; EDUCATION, where we work to integrate organic farming programs into all agricultural universities; GRANTMAKING that expands the adoption of organic farming and practices while addressing urgent issues faced by many organic farmers in America; and building COMMUNITY to cultivate a broader and deeper connection among organic supporters. Please join us."

Comments (0)
created by California Institute for Rural Studies and Rick Nahmias Photography."

- **Fair Trade Los Angeles**
  "Fair Trade LA is an open, democratically organized group of people who are working for proactive, ideal/realistic solutions in a global movement for social and environmental justice.

  Fair Trade LA participants include students from all over the Los Angeles area, individuals, members of Faith Based organizations, Oxfam America, and many other groups and individuals!"

- **Fallen Fruit**
  "Fallen Fruit is a long-term art collaboration that began by mapping fruit trees growing on or over public property in Los Angeles. The collaboration has expanded to include serialized public projects and site-specific installations and happenings in various cities around the world. By always working with fruit as a material or media, the catalogue of projects and works reimagine public interactions with the margins of urban space, systems of community and narrative real-time experience. Public Fruit Jams invites a broad public to transform homegrown or public fruit and join in communal jam-making as experimentation in personal narrative and sublime collaboration; Nocturnal Fruit Forages, nighttime neighborhood fruit tours explores the boundaries of public and private space at the edge of darkness; Public Fruit Meditations renegotiates our relationship of ourselves through guided visualizations and dynamic group participation."

- **Farmer Veteran Coalition**
  "Mobilizing Veterans to Feed America"

- **Growing Food and Justice for All Initiative (an initiative of Growing Power)**
  "Growing Food and Justice for All Initiative (GFJI) is an initiative aimed at dismantling racism and empowering low-income and communities of color through sustainable and local agriculture.

  This comprehensive network views dismantling racism as a core principal which brings together social change agents from the year 2030. This network involves food producers, businesses, nonprofits, communities, government agencies, and foundations that share a commitment to changing our food thinking, food markets, and food policies. The resulting system will provide healthy and affordable food, benefits and wealth to workers and farmers, and will help restore the soil, water, species diversity, and climate upon which food production depends.

  Roots of Change is a project of the Trust for Conservation Innovation, a fiscal sponsor providing tax-exempt 501(c) (3) status and administrative and financial services for innovative environmental projects."

- **Seed Library of Los Angeles**
  The mission of SLOLA "is to facilitate the growth of open-pollinated seeds among residents of the Los Angeles Basin. We are building a seed collection and repository, educating members about the practice of seed-saving, and creating a local community of seed-saving gardeners. We seek to preserve genetic diversity, increase food security and food justice in our region, safeguard alternatives to GMO’s, and empower all members through a deeper connection with nature and the experience of self-reliance. We will strive for excellence in all that we do, knowing the preservation of seed is a sacred trust."

- **Seeds of Carver Urban Farm Collective**
  "Seeds of Carver is a community organization based in South Los Angeles, with the mission of converting empty spaces for use as urban farm land for the purpose of food production, community education and beautification."

- **Slow Food USA**
  "Slow Food is an idea, a way of living and a way of eating. It is part of a global, grassroots movement with thousands of members in over 150 countries, which links the pleasure of food with a commitment to community and the environment."
diverse sectors working to bring about new, healthy and sustainable food systems and supporting and building multicultural leadership in impoverished communities throughout the world.

The vision for this initiative is to establish a powerful network of individuals, organizations and community based entities all working toward a food secure and just world.

- **Growing Power**
  A Good Is interview with Will Allen, the founder of Growing Power.

- **Healthy Food Map of South Los Angeles**
  A project of Community Services Unlimited Inc.,
  that highlights socially responsible food options in the area. [..]
  “Our goal with this map is to show that healthy eating and living is possible in South L.A. First we emphasize buying healthy food locally, and then healthy activities like bike rides and gardening. Yet our map is also a tool for social change - it argues for the future of South Los Angeles, and how our community can grow while deepening our distinctive culture. [..].”

- **Home Grown (A Project of Farm Aid)**
  “A gathering place for celebrating the “culture” in agriculture and sharing skills like growing, cooking and food preservation.”

- **Homegirl Café and Catering**
  “Homegirl Café and Catering, a division of Homeboy Industries, is a social enterprise assisting at-risk and formerly gang-involved young women and men to become contributing members of our community through training in restaurant service and culinary arts.”

- **Local Harvest**
  “The best organic food is what’s grown closest to you. Use our website to find farmers’ markets, family farms, and other sources of sustainably grown food in your area, where you can buy produce, grass-fed meats, and many other goodies. Want to support this great web site? Shop in our catalog for things you can’t find locally.”

- **Los Angeles Food Policy Council**
  “The LAFPC is a

- **Snacktown Smackdown**
  A fun online game and various resources for helping children develop eating healthy habits from Kaiser Permanente.

- **Social Justice Learning Institute**
  “Empowering Communities to Achieve Equity & Justice”

- **SoLA Food Co-op**
  “An oasis of natural and organic food in South Los Angeles.”

- **Sustainable Agriculture Research and Education (SAREP)**
  “SAREP provides leadership and support for scientific research and education in agricultural and food systems that are economically viable, conserve natural resources and biodiversity, and enhance the quality of life in the state’s communities. SAREP serves farmers, farmworkers, ranchers, researchers, educators, regulators, policy makers, industry professionals, consumers, and community organizations across the state.
  The UC Sustainable Agriculture Research and Education Program (SAREP) is a statewide program within UC Agriculture and Natural Resources. It was created through the grass roots efforts of organizations and individuals concerned about the environmental impacts of agriculture, the health of rural communities, and the profitability of family farming operations in California. [..]”

- **Urban Agriculture Enterprises**
  “Urban Agriculture Enterprises, Inc. (UAE) is a philanthropic corporation and youth jobs program that provides affordable, healthy, locally, grown, organic and culturally relevant food to local residents and partners with organizations, such as the South Justice Learning Institute, to bring healthy food options to our community, through the Inglewood Certified Farmers Market and Community Supported Agriculture (CSA) boxes.”

- **Urban & Environmental Policy Institute (UEPI)**
  “UEPI is a social change organization at Occidental College that connects ideas and actions to create a more just, livable
collaborative network working to make Southern California a good food region for everyone—where food is healthy, affordable, fair and sustainable. Through policy creation and cooperative relationships, its goals are to reduce hunger, improve public health, increase equity in our communities, create good jobs, stimulate local economic activity, and foster environmental stewardship.*

- Luz's Decolonial Cooking Club
  "This cooking club will guide you and help you reclaim collective ancestral knowledge about our food, recipes, and culture. Decolonize your diet!"
  This is the official Facebook page which "is maintained by Dr. Luz Calvo, Associate Professor of Ethnic Studies at Cal State East Bay in Hayward."
  For more recipes and information please see Professor Calvo’s blog at: http://decolonizeyourdiet.blogspot.com/

UEPI works both on the Occidental campus and in the community to fulfill this mission through four strategies: mobilize, innovate, connect and educate, and in line with three values: just, livable and green.

UEPI currently works in four main issues areas: food, transportation, built environment and globalization and we continue to explore new topics that fit with our mission and complement our other issues areas."
Visions and Voices: Just Food and Fair Food: A Multidisciplinary Exploration

This guide is designed to accompany the March 1, 2013 Visions & Voices Event: Just Food and Fair Food: A Multidisciplinary Exploration

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Visions and Voices: Just Food and Fair Food: A Multidisciplinary Exploration

This research guide is to support the Visions and Voices event "Just Food and Fair Food: A Multidisciplinary Exploration". More information about this event is available [here](http://libguides.usc.edu/just_food).

**Upcoming Event, Sunday, March 3rd!**

Ride South LA has organized a Bike Parade to launch its Healthy Food Map for South L.A., an initiative that seeks to provide residents and the community with a guide to healthy food and living! The Healthy Food map is the second in RideSouthLA’s map series, which began with the Watts Ride map.

For more information, please visit the Ride South LA’s Healthy Food Map site.

Comments (0)

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Writers such as Michael Pollan, policymakers and activists have examined important issues concerning food safety, environmental sustainability and the health costs of processed, industrially produced food. But much of this discussion has assumed an affluent consumer, one with bountiful choices for good food. The question of just and fair food—the ready availability of fresh, wholesome, equitably produced, affordable food to all people, regardless of income or place of residence and especially in urban areas populated by people of color with low incomes—has received far less attention. This event will bring together scholars, policy analysts, activists and food providers to examine these issues on national, regional and local levels.

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Food Co-op and the Seeds of Carver Urban Farm in Leimert Park; Nicole Carter, Gardens Coordinator for the Social Justice Learning Institute, an organization dedicated to improving the health and well-being of youth and communities of color by empowering them to enact social change; Myca Tran, Operations Manager for Urban Agriculture Enterprises, a socially and environmentally responsible corporation based in Inglewood that provides affordable, locally grown organic food to underserved communities; Molly Gray, a USC journalism student who has written extensively on food issues concerning South Los Angeles; Linda Peng, who has researched the role of kitchen incubators in starting small food businesses; Michael Gil, who has conducted data-gathering projects concerning food in Los Angeles; and Barbara Born of Fair Trade Los Angeles, an open, democratically organized group of people who are working for proactive, ideal/realistic solutions in a global movement for social and environmental justice.

**About the Panelists and Participants:**

**Barbara Born** participates with Fair Trade Los Angeles to raise awareness of the movements' socially responsible, sustainable principles and the Fair Trade Towns campaign. She helps coordinate the Los Angeles Green Festival, as a member of the host committee and outreach to faith based communities. Professionally she is a freelance writer, with a passion for the synergy of public policy and faith and a USC grad, with a MPI and PhD focused on public policy.

**Luz Calvo** is an associate professor of ethnics studies at California State University, East Bay. Her current research focuses on the cultural and material politics of reclaiming and decolonlizing food. She is working on a project called Decolonize Your Diet: Reclaiming Ancestral Mexican Foods with Catriona R. Esquibel. In this project, the authors discuss Latino/a immigrant health, pre-Columbian diets, traditional knowledge about herbs and issues of food sovereignty.  (Bio, Decolonial Cooking Club on Facebook)

**Nicole Carter**, Gardens Coordinator for the Social Justice Learning Institute, is committed to eliminating food deserts, and in her role, builds and manages community and school learning gardens in Inglewood. Nicole has designed K-5 gardening/nutrition curriculum and teaches students in Inglewood elementary schools. In addition, she conducts workshops and trainings for Inglewood home vegetable/fruit gardeners.

**Paula Daniels** is a senior advisor to the mayor of Los Angeles. She specializes in sustainable food and water policy and she founded the Los Angeles Food Policy Council, a policy-based collaborative of food-system leaders working toward an environmentally sustainable, equitable and regionally based food system. She teaches with the Institute of the Environment and Sustainability at UCLA.  (Bio, Twitter)

**Michael Gil** is a fourth-year student at USC with a double major in economics and health administration. He works for the City of Lawndale as a recreation leader and as a staff member in the Summer Camp Day Program. He is interested in researching Lawndale’s health initiatives, which also include weekly farmers’ markets. He spends countless hours participating in community service and mentoring, and has also served on the Mexican American Scholars Committee while a member of the USC Mexican American Alumni Association. His professional aspirations include practicing law and/or managing a nonprofit organization serving low-income communities.

**Robert Gottlieb** is a professor of urban and environmental policy and director of the Urban & Environmental Policy Institute at Occidental College. He is the author of a dozen books, including Food Justice (with Anupama Joshi, MIT Press). He is the editor of two series from MIT Press: Urban and Industrial Environments, and Food, Health, and Environment, and is a long-time social- and environmental-justice activist and historian of social movements. He has helped develop several groundbreaking food- and environmental-justice programs and events, including farm-to-school and the L.A. Street Summit.  (Official website)

**Molly Gray** is a graduate student studying digital journalism in the Annenberg School for Communication and Journalism. As a USC journalist, Gray has covered many important issues, including food scarcity in South Los Angeles.  (Official website, Twitter)

**Oran Hesterman** is president and CEO of Fair Food Network, a nonprofit organization working at the intersection of food systems, sustainability and equity to guarantee access to healthy, fresh and sustainably grown food, especially in underserved communities. A national leader in sustainable agriculture and food systems, Hesterman is the author of the critically acclaimed book, Fair Food: Growing a Healthy Sustainable Food System for All. He has published more than 400 reports and articles, and played an essential role in the establishment of the Michigan Food Policy Council.  (Bio)

**Homegirl Café and Catering**, a division of Homeboy Industries, is a social enterprise assisting at-risk and formerly gang-involved young women and men to become contributing members of our community through training in restaurant service and culinary arts.  (Official website)
Analena Hope is a current board member of Community Services Unlimited, a nonprofit organization based in South Los Angeles that works to remove barriers to the creation of equitable, healthy, sustainable and self-reliant communities. She is also a fourth-year PhD candidate at the University of Southern California in the Department of American Studies and Ethnicity. Her research investigates and complicates notions of food access, food justice and food sovereignty, using food as a lens to examine the ways that race and class inform health outcomes and life chances in urban neighborhoods.

LaVonna Lewis is a teaching professor at the USC Price School of Public Policy. Lewis’s areas of research focus on cultural competency and the health status and healthcare needs of underrepresented groups. She is currently involved in addressing racial disparities in cardiovascular disease and diabetes through the Community Health Council’s African Americans Building a Legacy of Health Project, funded by the Centers for Disease Control and Prevention. This community-based project explores individual, organizational and community support for (and barriers to) healthy living, particularly improving access to healthier food and physical activity through environmental and policy change. (Bio)

Mama’s Hot Tamales Café is an apprentice-operated business and job-training restaurant that provides hands-on and classroom instruction designed to train low- and moderate-income residents living within the central region of Los Angeles in the disciplines necessary to begin a successful career in the culinary world. (Official website)

Linda Peng graduated from USC in May 2012. As a student in Sarah Portnoy’s class, The Culture of Food in Hispanic Los Angeles, she completed a final project focused on incubator kitchens and how they affect the local community.

Sarah Portnoy has been teaching in the Spanish department at USC since 2007, where she has developed an interest in food studies. She is an expert on the culture of Mexican food, and in 2010, she received a grant from USC’s Center for Excellence in Teaching to develop a new class integrating food, technology, participatory learning and the Hispanic communities of Los Angeles. (Bio)

Marie-Alise Recasner de Marco is a founding member of SoLA Food Co-op and the Seeds of Carver Urban Farm in Leimert Park, and has had a lifelong interest in food justice. She sits on the Food Policy Roundtable at Community Health Councils, volunteers with the Community Market Conversion program and has received speaker training on the dangers of GMOs with Jeffrey M. Smith, author and founder of the Institute for Responsible Technology.

Myca Tran is the Operations Manager for Urban Agriculture Enterprises, Inc. She oversees the company’s farming operations as well as Community Supported Agriculture (CSA) bag/box packaging and distribution. Myca also leads food justice policy advancement, along with UAE’s community partners.

Organized by Chimene Tucker, Sue Tyson and Eduardo Tinoco (USC Libraries).

For more information about Fair Food, be sure to look at the tabs across the top of this research guide.