About Foro

Each year, students, faculty and alumni of the Latin American Studies Program convene to share in an academic experience that brings to the fore and to campus a major topic, event, and country of Latin America. Originally designed as a capstone experience for the students of the program, we have expanded the Foro to include our alumni and the program’s entire faculty in order to give it a truly communal sense. The Foro will also provide the Carleton community at large with the opportunity to participate in a major event involving Latin America.

Program

**Friday, April 17 (Olin 141)**
5:00 p.m. Opening Remarks by Dean Bev. Nagel
5:30 p.m. Key Note Address:
“It’s A Shame that I Am Not Able to Forget”: The Curious Concept of Loss
Prof. Virginia Nazarea (Univ. of Georgia)

*Dinner*

**Saturday, April 18 (Leighton 304)**
9:00 a.m. Coffee, hot chocolate and biscochos
9:30 a.m. Distinguished Lecture:
“Gastronomy, Development and Cultural Identity in Peru”
Dr. Mariano Valderrama (Sociedad Peruana de Gastronomía)

11:00 a.m. Concluding Lecture:
“Crossing Borders: Corn meets Maize in Local Food Movements”
Dr. Lauren Baker (Toronto Food Policy Council)

12:00 p.m. Roundtable Discussion
*Lunch*

*Dinner and Lunch are invite only*
Food, Fusion and Place in Latin America

Food is no longer about nutrition or flavor; today food is about sustainability, resilience, identity, creativity and opportunity. Latin America seems to be taking center stage in this movement and the cuisines of countries like Peru and Mexico are making headlines in gourmet magazines, and being touted as the way to bring culturally sensitive sustainable development to rural farmers and small business owners. In the United States the Latin American diaspora is also asserting itself in new ways and actively using food as a way to rearticulate place, memory and identity in their new homelands. This year the Foro Latinoamericano plans to explore food movements among Latin Americans living in their ancestral lands or in the diaspora. The foro will bring experts to discuss some of the most innovative, unexpected, and even controversial ways in which food is being articulated, performed and enacted in contemporary Latin America. We hope that in the process we will find answers to the following questions: Why does food elicit the support of such a wide range of people, from farmers, to chefs, to consumers? Are food movements in Latin America delivering sustainability and progress? What are some of the challenges and opportunities encountered? And finally what does the new food movement say about what it is to be Latin American at home and abroad?

Foro Participants

Virginia Nazarea is a renowned ecological anthropologist that has published widely on the connections between culture, memory, and biodiversity. Her work seeks to shed light on the connections between cognition and practice in order to understand local knowledge in historical and political contexts. Her most recent project examines repatriation and heritage in the Andes and the ways in which the Peruvian food movement is incorporating and talking about traditional foods. She is the author of several seminal books in ethnoecology such as Cultural Memory and Biodiversity and the classic Ethnoecology: Situated Knowledge/Located Lives. Professor Nazarea has carried out ethnographic fieldwork and ethnoecological research in Peru, Ecuador, the American South, and the Philippines.

Mariano Valderrama is a celebrated sociologist, food writer and promoter of Peruvian gastronomy. He is currently the vice-president of APEGA, the Peruvian Gastronomic Society, an influential organization that promotes sustainable development through gastronomic initiatives. He is also the force behind efforts to have Peruvian food declared part of UNESCO's Intangible Cultural Heritage list. Mr. Valderrama is a pioneer in food research and has been writing about the historical and social implications of Peruvian cuisine for years. His work has inspired a new generation of Peruvians to appreciate the value of indigenous and non-indigenous fusion in terms of ingredients, cooking traditions and national identity. He is the author of several books on development as well a Peruvian cuisine such as Rutas y Sabores del Cebiche (Roots and Flavors of The Cebiche) and the cult classic Pachamanca: El Festín Terrenal (Pachamanca: The Earthly Feast).

Lauren Baker is notable food activist and scholar that is currently the coordinator of the Toronto Food Policy Council. Her vision around food and farming has launched several important food initiatives such as Sustain Ontario-The Alliance for Healthy Food and Farming and FoodShare an urban agriculture program in Toronto. Her research also examines food systems in a transnational context and has coordinated workshops and exchanges between Mexican and Canadian food activists and farmers. The details of this work has been published in her new book Corn Meets Maize: Food Movements and Markets in Mexico, a fascinating account of the contentious debates surrounding corn, food security, and social movements in Mexico.

Sponsored By

- Office of the Dean of the College
- Latin American Studies
- Department of Sociology and Anthropology
- Distinguished Women’s Visitors Fund
- Environmental Studies Department
- Center for Community and Civic Engagement

All Events Are Open to the Public

Dinner and lunch will be hosted for alumni, major, concentrators, faculty, and special guests of the Latin American Studies Program at Carleton College

Please RSVP for dinner and/or lunch to Mary Tatge at mtatge@carleton.edu or at 507-222-42-52 by April 3, 2015

For further questions, contact this year’s organizer Prof. Constanza Ocampo-Raeder, at constanza@carleton.edu