the work of CULTURING

LABOR AND LOCAL FOOD

MARCH 7, 2014 • 1:00-4:30 PM
COOLIDGE ROOM • BALLOU HALL

1:00 - 3:00 PM
Local Food Production Exposition
Featuring sixteen local food organizations, businesses, and activist collectives including Groundwork Somerville, Food for Thought, Equal Exchange, Union Square Main Streets, and M.F. Dulock Pasture-Raised Meats

2:00 - 3:00 PM
Cheese Tasting
Featuring local raw-milk and pasteurized cheeses
Presented by the Tufts Cheese Club

3:00 - 4:30 PM
Speaker + Panel Discussion

WELCOMING REMARKS:
Nancy Bauer, Dean of Academic Affairs for Arts & Sciences
Philosophy, Tufts

KEYNOTE:
Heather Paxson, Associate Professor
Anthropology, MIT

PANELISTS:
Alex Blanchette, Assistant Professor
Anthropology, Tufts
Rachel Dutton, Bauer Fellow
FAS Center for Systems Biology, Harvard
Mimi Graney, Executive Director
Union Square Main Streets
Timothy Griffin, Associate Professor
Friedman School of Nutrition, Tufts

Raw (Milk) Politics: Safety and Skill in Small-Scale Cheesemaking
Heather Paxson
Associate Professor of Anthropology, MIT