

# SUMMER 2021 AT COLLEGE OF THE ATLANTIC

## SPONSORED BY THE CHAMPLAIN SOCIETY



## THE 2021 SUMMER INSTITUTE GOOD FOOD AND FOOD FIGHTS

Monday, July 26 through Friday, July 30, 2021

### **Coffee & Conversation**

**Tuesday, July 6 at 9:30 am**

#### **Innovation at Pandemic Speed**

While the COVID-19 pandemic placed unprecedented strain on many aspects of our healthcare systems, it also shepherded in life-saving innovation in record time. The mumps vaccine took four years to develop; the first coronavirus vaccine entered a Phase I clinical trial within 10 weeks of the release of the genetic sequence for the virus. Dr. Burt Adelman, an expert in drug development, speaks about medical innovation and the risks to bringing new solutions to fruition. Speaking with Adelman is COA trustee Will Thorndike.

**Tuesday, July 13 at 9:30 am**

#### **The New Antiquarians**

Michael Diaz-Griffith '09 is a young person who loves old things, and he's not alone. While millennials are better known for their embrace of a minimalist aesthetic, Diaz-Griffith evangelizes the joy and value of fascinating objects—and the histories they represent. COA trustee Beth Gardiner joins him to discuss the legacy of Sir John Soane, non-profit leadership, anti-racist preservation, and how we can all embrace material culture and collecting in this digital age.

**Tuesday, July 20 at 9:30 am**

#### **Advocating for the Environment**

Sue Inches '79 and Rich Borden, COA faculty emeritus, discuss Inches' new book, *Advocating for the Environment, How to Gather Your Power and Take Action*. The book is based on her 30-year career as an environmental advocate in Maine, and offers hope, stories, methods, and tools for citizen and student advocates to become effective change makers. Their conversation focuses on how people can come together to build a better future.

In addition to welcoming an in-person audience to campus, we will be livestreaming all speaking events and are committed to providing a rich virtual experience. Pre-registration is required for both in person and virtual participation at all summer events. To register, visit [coa.edu/summerevents](http://coa.edu/summerevents).

### **JULY**

**Monday, July 26 at 5:00 pm**

#### **Eat, Drink, and Be Mindful**

For more than 30 years, Michael Pollan has been writing books and articles about the places where the human and natural worlds intersect: on our plates, in our farms and gardens, and in our minds. The best-selling author of *The Omnivore's Dilemma* and *Botany of Desire* examines such topics as the real costs of food, the connection between our farms, our diets and our health, and the way humans modify plants to satisfy our appetites. His recent works focus on the power of plants—from caffeine to magic mushrooms—to intoxicate and “change our minds.” Pollan speaks with COA President Darron Collins '92 about his long career studying and thinking about what people eat and drink, and how profoundly that affects each of us and the planet.

**Tuesday, July 27 at 9:30 am**

#### **The US Food System: A Bird's-Eye View**

Our national food system is a complex web of interconnected issues including labor practices, distribution networks, farmland access, water rights, monocropping, GMOs, the effects of fertilizers, nutrition, and the health of our planet. Chellie Pingree '79 has been working on these issues for decades. As a member of the US House of Representatives, she fights for a food system that works better for farmers, consumers, and the environment. Pingree is joined by Genio Bertin '97 of Mandala Farm. The two discuss how state, regional, and federal policies affect what and how we eat. And what IS the Farm Bill, anyway? Let's find out.

**Tuesday, July 27 at 5:00 pm**

#### **Farming While Black**

“Food sovereignty,” as described at the first global forum on the topic, “is the right of peoples to eat healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems.” Or, as Leah Penniman writes in *Farming While Black*: “Nothing about us, without us.” She is the farm manager and co-executive director of Soul Fire Farm, a Certified Naturally Grown farm which uses

Afro-Indigenous regenerative practices, and is a training center for Black, Indigenous, and people of color. Penniman speaks with COA professor Kourtney Collum about how food sovereignty is an issue at the heart of racial justice and why “Black land matters.”

**Wednesday, July 28 at 9:30 am**

#### **Eat My Words**

The world of food writing has exploded in recent years, with thousands of blogs, memoirs, cookbooks, and Instagram feeds that extol the joy of writing about cooking, food, and restaurants. Who writes about food has changed too, as new voices and cuisines have been given center stage. Why do we love to read about ingredients, recipes, and new bistros? Ruth Reichl, celebrated chef and food writer, talks with *The New York Times* food editor Sam Sifton about the comfort and creativity of cooking for one or a crowd.

**Wednesday, July 28 at 11:00 am**

#### **Food Access ≠ Food Equity**

Farmer Amber Tamm ('17) and community chef Anochi Odinga spent the last year making thousands of meals for vigils, protests, and gatherings to make sure their community was well fed while fighting for the justice they need. Joined by Anna Davis of Beech Hill Farm, they discuss the future of this farmer + chef collaboration, highlighting the possibilities and challenges to ensuring that regenerative organic food is able to reach those who need it most.

**Wednesday, July 28 at 5:00 pm**

#### **Lights, Camera, Bowtie**

“Cooking is about putting food on the table night after night, and there isn't anything glamorous about it.” So says Christopher Kimball, the man who has built a media empire around recipes, cooking techniques, and his favorite neckwear: the bowtie. *Christopher Kimball's Milk Street* is a TV show, magazine, radio show, an app, a podcast, and a cooking school. Milk Street Television, in its fourth season, “seeks to transform the way America cooks, and eats.” Kimball speaks with his friend and COA trustee Will Thorndike about his career—from starting *Cook's Magazine* when he was 29 years old to the vision of his media center in downtown Boston.

**Thursday, July 29 at 9:30 am**

### **On the Line and in the Spotlight**

Maine's celebrated food scene—built on local farms, craft breweries, fresh seafood, and a culture that values tradition and experimentation—has attracted scores of foodies and put our state on the culinary map. But what does it take to keep the vibrant restaurant scene alive in Maine? Frances Stead Sellers of *The Washington Post* talks to Cara Stadler, chef and entrepreneur of Maine restaurants Bao Bao, Tao Yuan, ZaoZe, and Canopy Farms, and COA trustee Michael Boland '94, owner of local MDI-area favorites Havana, Islesford Dock, and Copita about the challenges of running restaurants in a rural state with a small and seasonal population. How has COVID-19 affected the labor market and dining experience? What kind of changes should we anticipate for the future—more automation, more subcontractors or gig workers? Sellers also dives into the tipped minimum wage and Cara's experience of scrapping—and later reinstating—the tipped wage at her restaurants.

**Thursday, July 29 at 11:00 am**

### **No Smile, No Tip**

Dining out at a restaurant is a mix of nourishment, convenience, and theater. But rarely do we think of those who make and serve our food, and what happens behind the swinging kitchen door. According to research shared by the Food Empowerment Project, “the restaurant industry is the single largest source of sexual harassment charges filed by women. Since they make up 66% of the tipped workforce in the industry, they also bear the brunt of the tipped minimum wage's economic disadvantage. Servers are nearly three times more likely to live below the poverty line than the average worker. Black

and brown women and female immigrants face even lower average wages.” What is the connection between tips and sexual harassment? Saru Jayaraman, who attended the Golden Globes in January 2018 with Amy Poehler as part of the #TimesUp action to address sexual harassment, speaks to *The Washington Post's* Frances Stead Sellers about why some restaurant owners can pay their staff \$2.13 an hour, and how that affects the women who work in the food service industry.

**Thursday, July 29 at 5:00 pm**

### **Hungry to Learn**

In 2019, almost 14 million US households were food insecure, according to the USDA—and that was before the pandemic. But there are even more shocking statistics: 45% of college students report struggling with hunger, and there are 650 food pantries on college campuses. Soledad O'Brien speaks with Ambassador Phil Lader about her documentary, *Hungry to Learn*, which profiles students so strapped by college tuition, they don't have enough money to eat.

**Friday, July 30 at 9:30 am**

### **Relocalizing Traditional Foods**

Food sovereignty is more than having enough food to meet one's physical needs. It is about having agency in every part of the food system, from what, where, and how food is planted, grown, and harvested. Winona LaDuke has been working on these issues for over 30 years. For Indigenous peoples, food sovereignty is about health, justice, and tradition. LaDuke speaks with Sarah Alexander, executive director of the Maine Organic Farmers and Gardeners Association. The two women worked together on the White Earth Land Recovery Project, helping to restore traditional food systems and stopping the genetic engineering of wild rice.

**Friday, July 30 at 11:00 am**

### **Feeding the Future, From the Heart of Appalachia**

The fresh produce we have come to expect in every American grocery store comes from an industry and supply chain that is rife with structural issues. An overreliance on chemical pesticides, extreme drought across agricultural regions of the American West and Mexico, persistent labor shortages, and an ever-expanding distance between field and market, are just a handful of the challenges endemic to our food system. Could growing food indoors on a large scale be part of the solution? With systems designed to reduce water usage by 90%, eliminate pesticides, and yield up to 30x more food per acre than traditional farming, Jonathan Webb, founder of AppHarvest, believes that controlled environment agriculture is key to using less to grow more. Webb speaks with food expert and entrepreneur Martha Stewart about their efforts to turn Central Appalachia into an agtech capital and how they're working to build a more resilient food system.

**Friday, July 30 at 5:00 pm**

### **Food for Thought; Food for Life**

Agriculture, deforestation, and other land use generate about a third of human greenhouse gas emissions, including more than 40% of methane. Agriculture irrigation accounts for 70% of water use worldwide. Susan Rockefeller, David Rockefeller, and Dan Barber join to discuss the future of our food system. Each has thought deeply and worked to change how we think about, produce, and choose what we eat, and how to make lasting changes as individuals, communities, and for our Earth as a whole.

## **Coffee & Conversation**

**Tuesday, August 3 at 9:30 am**

### **Making Something from Everything**

Drawing from materials gathered during walks along the beaches of Islesford, Ashley Bryan has crafted an extended family of puppets over the past three decades. Shells, bones, driftwood, and seaglass come together with discarded fishing gear, fabric scraps, and long lost watchbands to form his puppet creations. Bryan joins COA professors Dru Colbert and Nancy Andrews to discuss his process for assembling found materials, bringing these characters to life through poetry, and how a group of these world famous puppets came to COA.

**Tuesday, August 10 at 9:30 am**

### **The Exiles**

Christina Baker Kline's newest *New York Times* best-selling novel, *The Exiles*, follows three women in nineteenth-century Australia. The story explores the development of Australia through the hardship, oppression, opportunity, and hope of these women's lives. Kline discusses her research process, creating

complicated characters, and her approach to difficult historical contexts. She is joined by Karen Collins.

**Tuesday, August 17 at 9:30 am**

### **The Future of Higher Education in America**

The last year has accelerated a number of changes in how we view higher education, including the relevance of the liberal arts, the role of professional and vocational training, and public support for research and teaching. Former Wellesley College and Duke University President Nan Keohane highlights the opportunities and challenges ahead. Speaking with Keohane is COA President Darron Collins '92.

**Tuesday, August 24 at 9:30 am**

### **Forest for the Trees**

Forestry is a science of the long term. Roger Milliken, Jr. spent his career managing 100,000 acres of forest land that has been in his family since 1920, based in the understanding that the land's history of human and natural communities stretches back much farther. While caring for these

lands, he articulated and practiced a high standard of economically and ecologically responsible forest management. While his vocation was forest management, his avocation was conservation, giving him a complementary understanding of the motivations of both communities. Milliken discusses forest economics, ecology, and land decolonization with COA professor Davis Taylor.

**Tuesday, August 31 at 9:30 am**

### **Hidden Figures**

From the 1940s through the 1960s, a cadre of African-American women formed an integral part of the country's space work force and helped provide NASA with the raw computing power it needed to dominate the heavens. In her #1 *New York Times* best-selling book, *Hidden Figures*, author Margot Lee Shetterly explores this community of scientists at the intersection of the defining movements of the American century: the Cold War, the Space Race, the Civil Rights movement, and the quest for gender equality. Shetterly is joined in conversation with COA professor Suzanne Morse.

*Learn more online at [coa.edu/summerevents](http://coa.edu/summerevents)*