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ATHENS-ASALH FOUNDER'S DAY 2020 EVENT: AFRICAN AMERICAN FOODWAYS

MONDAY, DECEMBER 6, 2021, 7-8:30 P.M. VIA ZOOM

The ASALH-Athens Branch and UGA Libraries are very pleased to again co-sponsor the annual Founder's Day event, in honor of ASALH's creator, the historian Dr. Carter G. Woodson. To culminate an active year of programming focused on the theme of The Black Family: Representation, Identity, and Diversity, we have planned a panel celebrating the cultural and historic roles of African American foods. ASALH member Jean Young will moderate the following panel including Black chefs, gardeners, and restaurateurs from Athens, as well as two university professors who study food traditions and nutrition issues in Black communities. This panel also anticipates the forthcoming 2022 ASALH theme, Black Health and Wellness.

Byron Hurt's film *Soul Food Junkies* is streaming free online at Kaltura and is now available for you to view. Go to: https://kaltura.uga.edu/media/t/1_je0j0w0. We strongly encourage you to screen the film prior to the panel event, since our excellent moderator Jean Young has composed some questions that reflect directly about the film.

You must register to attend this webinar. Go to this link:

https://zoom.us/webinar/register/WN_cEYsrVDGT16NoLtlgvHZFA



Jean Young earned her MALS at Dartmouth College and an MA at Cornell University. She is a specialist in African American film and theatre and is currently completing her Ph.D. at the University of Georgia. She is the author of several articles focusing on African American theatre and is currently writing on food and African American diasporic identity.



Caree Jackson Cotwright, an associate professor in the Dept. of Foods and Nutrition, directs the UGA Childhood Obesity Prevention Laboratory. The overall goal of her work is to reduce the risk of childhood obesity among children aged 0-5 years. She emphasizes using health equity strategies to empower communities of color to thrive by adopting healthy lifestyle choices. She is recipient of the 2020 Georgia Academy of Nutrition and Dietetics Distinguished Service by a Researcher Award and the Georgia Trend Magazine 40 Under 40 Award.



Dr. Jennifer Jensen Wallach is Professor and Chair of the Department of History at the University of North Texas where she teaches courses about food history and African American history. She is the author or editor of nine books including, most recently, *Getting What We Need Ourselves: How Food has Shaped African American Life*. She is also the coeditor of the University of Arkansas Press book series Food and Foodways.



Broderick Flanigan is an Athens-born painter, muralist, and community activist. He earned a degree in kinesiology from Georgia Southern University and owns and operated Flanigan's Portrait Studio in the Eastside's "Triangle Plaza" neighborhood. He works with Athens-Clarke County Students through his Helping Art Reach Public Spaces project. As a member of the LEAD Athens team, he spearheaded a project in August 2018 to establish a garden in the Nellie B community to provide fresh produce for residents who are a two-mile walk from the nearest grocery.



Co-partners **Shyretha and Michael Sheats** started **The Plate Sale** in Charleston, SC, in 2014. They emphasize "home and Georgia regional cooking, ingredients, and history." In addition to serving patrons at Hendershot's Coffee Bar in Athens, they host "dinners, pop-ups, and dining series around the South in collaboration with some great talents and friends." They are leading a farm restoration project on heirloom family property.

Rashe Malcolm started her Jamaican-inspired business **Rashe's Cuisine** in 1993. Her dishes reflect the best of Jamaican and African American food cultures. She offers catering and cooking lessons, and in 2020 opened a brick-and-mortar location in the Vine Street neighborhood of East Athens. She has partnered with a plethora of local groups to provide fresh fruits and vegetables to nourish low-income families through her Farm to Neighborhood project, and she supports culinary entrepreneurs through her non-profit Culinary Kitchen of Athens.

Co-partners **Bernard and Delia Anderson** operate **Southern Culture Fish & Grits**, which they opened very recently in 2021. Their family friendly establishment serves mouth-watering homestyle foods that recall their southern childhoods. Their menu is inspired by classic southern recipes for meats, seafood, and sides, and they host special events.