

COOKING TO GATHER:

BUILDING INTENTIONAL COMMUNITIES OF CARE



The idea that food builds community and bridges cultural identities is often taken as a given. This workshop series looks at the failures of popular food culture to deliver on this promise. By considering non-conventional food actors, participants can interrogate whitewashing and appropriation in celebrity and social media-dominated food culture. Though Angela Dimayuga and Crystal Mack participate in systems of culinary celebrity and create social media content, are they able to succeed in creating intentional communities of care? If so, what can we learn from them?

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| WEEK 1 | Deconstructing Fame and Authenticity in the Modern Kitchen |
| WEEK 2 | Angela Dimayuga: A Different Brand of Celebrity Chef |
| WEEK 3 | Crystal Mack: Culinary Artist and Activist |
| WEEK 4 | Group Reflection |

FACILITATOR

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DECONSTRUCTING FAME AND AUTHENTICITY IN THE MODERN KITCHEN

MEDIA

- Kate Telfeyan, *How Food Media Created Monsters in the Kitchen*
- Roxana Hadadi, *Alison Roman, The Colonization of Spices, and the Exhausting Prevalence of Ethnic Erasure in Popular Food Culture*
- Chewing the Fat, "*Karima Moyer-Nocchi, Italian Foodways and The Myth of Authenticity*"

RECIPES

Cook Alison Roman's "The Stew:" Spiced Chickpea Stew with Coconut and Turmeric.

TOUCH POINT

Facilitator-led structured Zoom call. This call is a time to reflect on the avenues through which we learn about food and cooking.

1. What tools do celebrity chefs and popular news outlets use to whitewash recipes and foodways? Use your experience cooking "The Stew" as an example.
2. What suggestions do Telfeyan and Hadadi offer to combat toxic food spaces?
3. How can these workshops honor the creators, cultures, and histories of the food that we engage with?



ANGELA DIMAYUGA: A DIFFERENT BRAND OF CELEBRITY CHEF

MEDIA

- Trish Bendix, *Good Weird Queer Bar: GUSH and No Bar are Giving QTPOC, Women, and Femmes Space to Party and Thrive*
- Ann Binlot, *Angela Dimayuga, The Chef Creating Food Without Borders*
- *Angela Dimayuga at Skift Restaurant Forum 2018*

RECIPES

Read Angela *Dimayuga's 10 Essential Filipino Recipes*, and pick one to cook!

TOUCH POINT

Zoom "office hours." Participants are invited to log on to Zoom to cook together, discuss, or ask questions for part or all of a 1.5 hour call. Questions for consideration:

1. What do you think about how Dimayuga addresses authenticity and ethnicity?
2. Did you feel that your recipe was accessible? reductive?
3. Reflect on the community building aspects of Dimayuga's career. Does it seem substantial or superficial? Why?
4. How do you think Dimayuga's body of work responds to the critique of celebrity made in Telfeyan's piece from last week?



CRYSTAL MACK: CULINARY ARTIST AND ACTIVIST

MEDIA

- KrystalMack.com, especially "projects"
- #HowToTakeCare, Instagram
- Krystal Mack, [8/2/19 IGTV](#)

RECIPES

Make a recipe that connects you to others-- geographically, culturally, or ideologically. How would you instruct someone else to make that recipe in a way that builds community?

TOUCH POINT

Have a phone or video call with a randomly assigned partner. Introduce yourselves and discuss weeks one and two of the workshop series. Discuss your connection to the recipe and your suggestion for community building. Invite your partner to cook them if they are able.

Share photos and descriptions of your recipe with the larger group in a group slack or message platform. Recipes will be gathered by the facilitator and shared with participants at the end of the workshop series.



GROUP REFLECTION

FACILITATOR NOTE

My inspiration for putting together this workshop series was noticing how narrow my food media consumption was. I felt limited getting recipes and techniques from only the most well-known, accessible sites. However, even in picking media for this workshop I included sources from popular outlets like Eater and the New York Times. I hope future iterations of this workshop can continue to grapple with questions of voice and power. Now is a time to weigh in on your experience of the workshop!

TOUCH POINT

Final facilitator-led Zoom call. Use the breakout room function to allow participants to reflect in smaller groups on their learning over the course of the workshop and feedback for the facilitator. Each group should have a note-taker, time keeper and presenter. Have groups come together and share.

1. Which touch points were most successful?
2. Was it more helpful to have a specific recipe assignment or a more general task?
3. Was there enough diversity of media sources and types?
4. What topics would you like to see addressed in future workshops?

