URBAN FOOD STORIES

CALL FOR STORIES

<u>Urban Food Stories</u> is seeking your community's stories for food justice! Urban Food Stories is an online database dedicated to creating a more inclusive food system through storytelling. Our goal is to give voice to the food justice movement and to thereby broaden the narratives of the alternative food movement. This project is facilitated by professor Julian Agyeman at Tufts University.

Tell your community's story for food justice

Each community's storytelling process will be unique. However, we offer these guidelines to get you started:

Do your research

- Beginning your process with research will help you gain an understanding of the community
- Learn about relevant demographics and important historical context

Identify individuals or organizations in your community that have a food story to tell

- Have an initial meeting to explain your goals and gauge interest
- Set-up interviews with interested parties
- Prepare questions tailored to each individual interview

Conduct the interviews

- Use a recording device to document the story (with permission) or take detailed notes
- Your questions are only a guide: let the storyteller have space to share
- Take photographs of the storyteller's daily life, if agreed upon
- Collect recipes, photographs, or other objects related to the story

Put it all together: the final product

- Organize all of your collected materials (recorded interviews, notes, or photographs) to create a cohesive storyline
- Decide how your stories will be shared. It could take the form of a written piece, a series of photographs, audio clips, or a video.
- For examples, visit <u>www.urbanfoodstories.com</u> and explore projects

Publishing your project on Urban Food Stories

• Send your project files directly to rachel.brunner@tufts.edu and we will add your content to our site.

• If your stories are already posted to the web on another platform, you can send us the link and we share it on our site. For more information, visit www.urbanfoodstories.com or contact rachel.brunner@tufts.edu.

Additional Resources

DOs and DON'Ts

- DO recognize your positionality and the ways in which your presence is present in the project
- DO be clear about your intentions with interviewees and gain consent
- DO take the time to get historical/social/political context before you start
- DO come prepared to interviews with questions, but feel free to stray from them- the most fruitful interviews will feel more like conversations
- DO follow through! Participants are giving you their time and trust. In turn, be upfront and communicative and share your final product with them.
- DON'T make this project about you- this is a community storytelling project. Always keep that in mind and be intentional about how maintain this
- DON'T take photos or record someone without gaining their permission first
- DON'T be in a rush- you have a lot to learn from the people who are sharing their stories, but you will only do so by listening and being present. Spend the time to make a connection.

Academic Research

- Alkon and Agyeman. 2011. "Introduction The Food Movement as Polyculture." p. 1 Cultivating Food
 Justice
- Guthman, Julie. 2011. "If They Only Knew: The Unbearable Whiteness of Alternative Food." p. 263 Cultivating Food Justice
- Minkoff Zern. 2011. "Pushing the Boundaries of Indigeneity and Agricultural Knowledge: Oaxacan Immigrant Gardening in California." Agriculture and Human Values Volume 29, Issue 3, pp381392
- Agyeman, J (2011) "New agricultures, cultural diversity and foodways."
 http://julianagyeman.com/2011/10/new-agricultures-cultural-diversity-and-foodways/
- Valiente-Neighbours. 2012. "Mobility, Embodiment and Scales: Filipino Immigrant Perspectives on Local Food." Agriculture and Human Values Volume 29, Issue 4, pp 531-541
- Saldivar-Tanaka, L. and M.E. Krasny (2004) 'Culturing community development, neighborhood open space, and civic agriculture: The case of Latino community gardens in New York City', Agriculture and Human Values, Vol. 21 No. 4 pp. 399-412.

Examples for inspiration

- http://www.urbanfoodstories.com/
- http://rooteddudley.wix.com/rooted
- http://www.nativefoodways.org/