



FOOD & CULTURE Series

Join us for these entertaining events and help build community dialog about our bountiful Montana food system. Each event will feature a local food treat.

THURSDAY, OCTOBER 12

CITY OF HAMILTON COMMUNITY ROOM (BEDFORD BLDG), 7PM

Montana's Emerging Food Shed

Ari LeVaux, a.k.a. Chef Boy Ari, writes "Flash in the Pan," a weekly food column for the Missoula Independent

Montana's culture is rooted in eating from the land, with strong traditions of hunting, gathering, homesteading, and agriculture. With a bounty of wild and domesticated plants, animals, and fungi, Montana has all the ingredients for world-class food that could rival the storied cuisines of Europe or Asia. In recent years there has been a dramatic increase in the availability of Montana foods here at home, and more Montanans are discovering that the joys of eating locally include flavor, culture, high-nutrition, and a boon to local economies.

Keeping It Local: Cultural and Agricultural Preservation and the Global Economy

Josh Slotnick, farm manager, adjunct professor of ecological agriculture and society, University of Montana

The globalization of our food system appears to be working well, the shelves on our grocery stores are well stocked; why are individuals and organizations across the state working to localize our food system? In his talk Slotnick outlines the serious environmental and economic problems with our globalized food system and the links to the cultural changes in our Montana towns and cities. He then describes the benefits of localizing our food production and provides some guidelines on how to do it in one's own community.

WEDNESDAY, NOVEMBER 8

HAMILTON CARRIAGE HOUSE, 7:30PM

The Nature of Eating: Food, Cultures, and Landscape

Cindy Ott, historian and curator

Food is more than something we eat. By looking at food in its various guises as crop, commodity, meal, and even holiday treat- this program will educate audience members about the cultural meanings of food, its connections to family and national traditions, and its impact on the world around them. Focusing particularly on the pumpkin, the program will use a rich array of historic and contemporary art and photographs, recipes and folklore to highlight the pivotal role of food in the creation of a sense of heritage and cultural identity.

WEDNESDAY, JANUARY 10

CHAPTER ONE BOOKSTORE, 7PM

Eating Our Words

Chrysti M. Smith, researcher and host of "Chrysti the Wordsmith" NPR radio series

How is someone "worth his salt?" Where's the ham in hamburger? How is "cheesecake" both a dessert and an image of a scantily clad woman? Why "couch potato?" If you think "easy as pie" is simple, have you ever tried to make one? "Eating Our Words" is a discussion on the many terms and expressions that make reference to food and eating. The discussion wanders through history and customs, with an eye on food preparation, food fads, and the ways in which food appears in our vocabulary.

WEDNESDAY, FEBRUARY 7

BITTERROOT PUBLIC LIBRARY, 7PM

At Home on the Range:

Food as Love in Literature of the Western Frontier

Sue Hart, professor of English, Montana State University-Billings

With foodstuffs such a precious commodity on the frontier, a gift of food, a special meal, a homemade Christmas gingerbread man often symbolized the love of the cook for the recipient(s) of such gifts. Hear what A.B. Guthrie, Jr, Willa Cather, Dorothy M. Johnson, and a number of other authors have to say on the topic of "food as love."

WEDNESDAY, MARCH 7

HAMILTON PERFORMING ARTS CENTER, 7PM

Songs for Your Supper

William Rossiter, retired professor/chair of humanities, Flathead Valley Community College

This program of songs (accompanied by guitar, banjo, autoharp) and stories shows how our food reflects who we are, who we were, where we come from. We sing of the food we love to eat, love to remember, and love to hate, the real food that sticks to your ribs and tastes like home. It's fall-back food when times are tough and go-to grub when we need to get back to basics: t-bones and spuds, grandma's soup, fried chicken, lutefisk (not for the sissy), garden tomatoes, grits, lefse, biscuits and gravy, watermelon. The songs recall a simpler time when the basic rule of nutrition was "fill 'er up."

This series is sponsored by your delicious Local Food System and the "Buy Fresh Buy Local" Project of Sustainable Living Systems.



This series made possible with funding from:



Montana Committee for the Humanities



Partial funding for this project was provided by a Legislative Grant.



Friends of our local food system have been very generous in helping support this series of conversations:

- Allegra Printing
- Bitter Root Cultural Heritage Trust
- Bitterroot Public Library
- Chapter One Bookstore
- Double K Outfit
- GreenPath Properties
- Hamilton Performing Arts Center
- Homestead Organics
- Mansfield Graphic Design

We are especially grateful to the Stevensville Hotel for providing lodging for our speakers.



STEVENSVILLE HOTEL
Discover Historic Comfort Where Montana Began
406.777.3087 • www.stevensvillehotel.com

For more information please call 375.9953 or 642.3601