

Thought on Tap May 2020 Transcript

Future Visions of Food, Culture, and Community

00:44 Bretton Rodriguez:

OK, so welcome everyone to our first ever online session of Thought and Tap, we're excited you're here. We're excited to do this. We have a fantastic panel of experts to talk about food, culture, and community. So once again, this is Thought on Tap. I do want to start by thanking our sponsors, in particular thanking the CLA— so the College of Liberal Arts at the University of Nevada, Reno— thanking Core Humanities, and as always thanking the Laughing Planet, our home when we are in person. So along with that, I do want to draw attention to how we will provide feedback at the end of this event. At any point during the event, if you want to go to [menti.com](https://www.menti.com) and you should be able to see the code which should be posted at any moment now. If you go to [menti.com](https://www.menti.com) and sign in, you'll let us know that you're here and give us feedback on how we're doing.

01:39 Bretton Rodriguez:

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you go,there's like—he said—it was a good point man. People that are making their food and
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Basque culture Gastronomic culture in a way have changed over the last couple of months, especially for a country that's currently—as you walk into the airport, right it's government marketed as the culinary nation, a lot of their cultural aspects of production and consumption have definitely changed over the last couple of months think whether it's this cross cultural all know there's places like Austin, TX that they have I think it's called Calimocho. They have a basketball with pinchos which are these little food bites, right, that are kind of laid out for everyone to eat and I think that production and consumption is definitely capable of changing. Though culturally speaking it's kind of important in defining different countries, different nations, and different cultures such as the Basques.

17:19 Bretton Rodriguez:

Awesome, thank you Kerri. So I do want to kind of look ahead. So obviously we're in the midst of an unprecedented situation. I do want to think a little bit about this and I would like to ask you all how do you think that the current health and economic crises are going to transform the way that we think about and consume food in society? So Kerri you mentioned a little bit about Campaigning home cooking. Maybe kind of this idea of presenting food online as well through Instagram and things like that But just how do you think things are going to change moving forward and Kerri why don't we start with you and work our way back the other way this time. So Kerri, if you want to start us off.

17:55 Kerri Lesh:

Sure, show Suaw 135(n)10(8)-3.2(n)-0.7-0.007(13.9732.50d [has 012.8e)-0.ri)-36.967yat9hancle)t(a(??g-0
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Amanda say, what is Edible Tahoe Reno." I've heard people say, "oh what's going on on this Facebook and social media that they use to help all these people?" So the idea is really, I think this could be a great chance for us to kind of reshape the culture.

29:48 Mark Estee

Now that may not be the popular look for anyone else. I don't really care what we're doing in our company and I implore everybody who's feeling down and out to try to take a different perspective. It's all about perspective. And I think you take that perspective. I think our culture, our situations, we're here to deal with what comes our way and we could do it together. I mean we're all trying to offer help. I'm sitting here talking. I mean, we just got the announcement that we're able to open. We have a bunch of plans. I'm not talking because I just wanna hear myself talk, but because I wanna try to help other people and give the people the understanding of hey do you have a problem? Reach out to me and I'll try and help you. I'll try my best to share that the outlook that we have A

about the Basque country, for example, and of seeing what works in places and different cultures like that where they have a very localized Basque government, an autonomous government there that helps a lot with this

38:43 Kerri Lesh:

particular label of food, and they invest a lot of money in it and they try and help people grow this, they try and create access for it. So whether it doesn't know, it could be on the state level or city governance, local, you know governments. I think those resources and funneling those resources into the people that are producing it and making it accessible and these great ideas for collaboration I think increasing that would be great too.

39:16 Bretton Rodriguez:

Sounds good, thank you. Great and Amanda, what about you? What do you think? Can you build a little bit up on this and talk a little bit about ways that we could think about providing more access to food, moving forward and kind of using this in a positive means?

39:30 Amanda Burden

Yeah, you know the main thing that I think about is trying

41:10 Tim Healion:

Continue to teach kids that food doesn't come from a store. This is really deep thing. It's not just about food availability, it's about, you know, economics. About people's ability to spend money on something besides rent. At a place to live, you know, which is impounding their ability to get nutritious food as opposed to what they interpret as cheap and so back to teaching kids that food doesn't come from the store. There's great programs know Mark participated with these guys, but we've done a lot with Urban Roots and they go into schools and teach kids how to farm and then teach kids how to make food with the food that they grow. And you know the Co Op had a

47:35Bretton Rodriguez:

Great thank you. Yes, seat location less, don't eat much. Kerri you want to jump in as well.

47:45Kerri Lesh:

Seasonal simple, local fresh Do those processes. It becomes a lot easier You just have to change your thinking a little bit.

50:54 Bretton Rodriguez:

That sounds great Amarda I think you're muted. What is it that you want

very attainable Just to kind of end on a positive note, as it we

01:00:46 Mark Estee:

Sure. I've actually started the masterc

01:03:23 Kerri Lesh

Thanks everyone, it was fun