

BUTTER, BRAINS AND SKILL: FOOD LITERACY AND FOOD POLITICS IN THE LIBRARY

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Questions to Think About During the Session

- What stands out for you about mealtimes during the covid lockdown?
- What does comfort food mean to you?
- What role do food and cooking have in fostering connection within communities?
- Are there food stories in your community's history that could add value to your displays, programs, and collections?
- Do you have recipes handed down in your family? What format are these in?
- How did you learn to cook?
- How do you cook? Do you like to follow recipes to the letter, or use them as a loose guideline?
- How do you approach unfamiliar directions, terms, or ingredients in a recipe?
- Does your library collect community cookbooks? What are these like?
- Does your organization have a collection development policy that includes guidance on local history collections as well as how to work towards diversity, equity, and inclusion?
- How has your library and community worked to reduce food insecurity and enhance food literacy?
- In what ways can a library support access to food and information about food and nutrition that is culturally respectful and aware?
- What local organizations can your library partner with or learn from? Where are the "information grounds" in your community?

