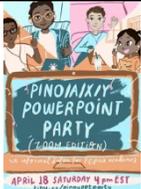
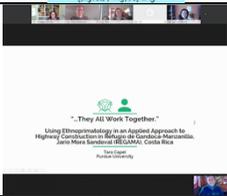


April 2020

The spring semester is drawing to a close, and we hope you are all staying healthy. Despite social distancing, our community is making great waves! See what we have been up to this past month!

EVENTS & ACTIVITIES

	<p>On April 22, Dr. Kory Cooper was one of the featured speakers at the Native American Educational and Cultural Center and the Center for Environment sponsored event on Prophetstown and native stewardship of the environment.</p>
	<p>The Pino/a/x/y Powerpoint Party, an informal salon and meetup featuring Filipinx academics including Dr. Dada Docot, took place online on April 18th. Academics, students, and all interested in the Philippines or the Filipinx diaspora were invited to tune in for a set of short talks from researchers in a variety of disciplines.</p>
	<p>Tara Capel successfully defended her MS Non-Thesis paper, “...They All Work Together.’: Using Ethnoprimatology in an Applied Approach to Highway Construction in Refugio de Gandoca-Manzanillo, Jario Mora Sandoval (REGAMA), Costa Rica” on April 15th!</p>
	<p>Several Anthropology students participated in the first virtual Purdue Undergraduate Research Conference (PURC), including:</p> <p>Sarah Coon. Poster: "Morphometric Comparison of Early Hominin Butchery Evidence to Carnivore Modifications within a Bayesian Framework." Research mentor: Erik Otarola-Castillo.</p> <p>Elizabeth Kriebel. Poster: "Using Photogrammetry to Produce 3D Models of Material Culture: A Methodological Study for Small Institutions." Research mentors: Sarah Huber, Ian Lindsay.</p> <p>Emma Lashley. Poster: "Using GIS to Store and Analyze Archaeological Data: A Project for Ouiatenon Preserve." Research mentor: Ian Lindsay.</p> <p>Alejandra May. Poster: “The Effects of Human Predation and Climate Change on the Niche Space of North American Proboscideans." Research mentor: Erik Otarola-Castillo.</p> <p>Rachel Small. Poster: “A Name to Remember: A Comparative Analysis over Amelia Earhart’s Impact on Women at Purdue University.” Research Mentor: Sammie Morris.</p>

	<p>Carissa Yonan. Paper: "Papermaking and Paper Quality in Early Modern Europe." Research mentor: Elizabeth Mercier.</p>
	<p>On April 9th, Matt Pike successfully defended his dissertation, "Continuity and Change in Indigenous Copper Technologies of the Arctic and Central Subarctic"! Matt's was the first all-remote dissertation defense in our department.</p>
	<p>Dr. Jennifer Johnson was featured in episode 3 of Purdue World Water Day 2020: Water and Climate Expert Series. Listen in at bit.ly/2Voik8T</p>

<p>Since we started remote learning, Dr. Andrew Flachs' ANTH 10000 Purdue Facebook page has been posting weekly topical vignettes and guest lectures by faculty.</p>
<p>Graduate student Gideon Singer is working as a GIS Specialist with Datastory. Their team worked together to curate and visualize various COVID-19 resources to make available to the public. Storytelling with maps is a major part of Gideon's work with Datastory. Updated everyday, they have created the Case Tracker WebMap that shows the amount of COVID-19 cases per county.</p>
<p>In April, Dr. Kali Rubaii gave several online guest lectures across the country, including:</p> <p>Dr. Tatiana Bryant's course, Levermore Global Scholars at Adelphi University. Dr. Rubaii discussed her research on birth defects in Iraq and the impact of war on both women's health and gendered burdens of anti-colonial struggle.</p> <p>Annual Global Issues Summit at Travis High School in Houston, TX. Dr. Rubaii gave an online workshop presentation on the topic of Personal and Collective Freedoms. Students engaged in urgent contemporary debates surrounding the relationship between democratic liberties and global responsibilities during an election year impacted by a pandemic.</p> <p>Dr. Tessa Farmer's course, Sustainable Environments at University of Virginia. Dr. Rubaii's lecture focused on the relationship between ethnographic knowledge and environmental impacts of war.</p>

AWARDS

<p>Dr. Holly Okonkwo has received the 2020-21 American Association of University Women Postdoctoral Fellowship Award, for her book project, "Liberatory Code: Black women and the Politics of Computing". In this project, Dr. Okonkwo ethnographically explores the experiences of Black women technologists in the U.S., their techno-social innovations and how they navigate and negotiate complex issues of race, gender, community and marginalization, to cultivate and imagine liberatory futures for themselves. AAUW Fellows are selected on the basis of scholarly excellence, quality and originality of project design, and active commitment to helping women and girls through service in their communities, professions, or fields of research.</p>
<p>Savannah Schulze has been awarded a Bilsland Dissertation Fellowship! Savannah will be writing up her project entitled, "Forest People without a forest: Shifting Batwa Identity on the Fringes of Global Conservation Spaces, Bwindi Impenetrable National Park, Uganda."</p>

Amanda Waller has been awarded a Boilers Work Internship stipend. This stipend will support Amanda's unpaid internship work in Summer 2020 with the Chicago environmental justice organization, People for Community Recovery.

Liz Hall has been awarded a Bilsland Dissertation Fellowship for her project, "Zoonotic Risks at the Human-Primate Interface: Behavior, Nutritional Status, and Immune Function in a Food Insecure Central African Forest Reserve."

	<p>Graduate student Valerie Miller is the 2020 Department of Anthropology Graduate Teaching Awardee! This award honors graduate students with teaching responsibilities for their dedication to Purdue students and their outstanding teaching contributions.</p>
	<p>Elizabeth Kriebel is being awarded the Department of Anthropology's top honors for academic achievement and service, the O. Michael Watson Award for Outstanding Graduating Senior! The Award is named in honor of our legendary professor, Dr. O. Michael Watson (1936-2012), whose dynamic undergraduate courses excited decades of anthropology students.</p>
	<p>Dr. Elizabeth Wirtz is the 2020 Department of Anthropology Teaching Awardee! Thank you for creating an inclusive environment that encourages students to learn, feel safe, and challenge social norms!</p>
	<p>Myrdene Anderson is awarded the 2020 Department of Anthropology Graduate Teaching and Mentoring Award!</p>

NEWS

Congratulations to **Dr. Laura Zanotti**, who is being promoted to full professor! This is a great recognition for all the very many contributions Dr. Zanotti makes to our discipline, our colleagues and students, and the world.

Dr. Zoe Nyssa and **Dr. Risa Cromer** along with collaborator Jessica Hardin recently published a short essay in the *Journal for the Anthropology of North America's* 'Coming to Terms' series. In it they grapple with "saving" as a practice common to their respective field sites, our discipline, and the world. While written just before the CoVID pandemic was recognized as a global crisis, the authors are noticing that calls to save are ever louder and more regular. Read on at <https://anthrosource.onlinelibrary.wiley.com/doi/full/10.1002/nad.12126>

Dr. Melanie Beasley's Forensic Anthropology class is featured in this month's [CLA THiNK Magazine!](#) This class provides students with a real-world perspective on death investigation and even provides hands-on skeletal activities to experience what a professional forensic anthropologist might analyze in a lab.

Dr. Dada Docot served as an advisor on how to craft gratitude during these times for a [song created in solidarity](#) of Filipino teachers in China nuancing racism against the Chinese population.

<p>Sarah Huang recently published her chapter, "Food from Home and Food from Here: Disassembling Locality in Local Food Systems with Refugees and Immigrants in Anchorage, Alaska" in the book, <i>The Immigrant-Food Nexus: Borders, Labor, and Identity in North America</i> edited by Julian Agyeman and Sydney Giacalone.</p>
<p>Dr. Dada Docot published, "Extraordinary occupational hazards: PH migrants during the pandemic" in Rappler.com. In this article, she considers extraordinary occupational hazards as well as consequences of these times affecting Filipino migrants during the COVID-19 pandemic.</p>
<p>Elizabeth Kriebel has been accepted to a graduate program in Museum and Field Studies at the University of Colorado, Boulder! She has been awarded a GA-ship to work at the campus museum while she pursues studies towards her master's. Congratulations, Elizabeth!</p>
<p>Alumna Kate Yeater (BA 2017), Visitor Services Ranger at City of Rocks National Reserve & Castle Rocks State Park (part of the Idaho Department of Parks and Recreation), gave an interview this month with KIVI News about the virtual resources they are making available during this time of social distancing.</p>
<p>Emerita Dr. Ellen Gruenbaum just published "Debating Deinfibulation: Why Some Women Resist the WHO Advice and What Clinicians and Researchers Can Do" in the <i>Archives of Sexual Behavior</i>. The article draws on not only Dr. Gruenbaum's own research but also the important work being done by other scholars in this area of interest, who are trying to shape a more humane and informed responses to FGC and those who are living with its aftermath.</p>
<p>Got questions about how COVID-19 affects your housing, financial aid, remote learning or anything else? The #Purdue COVID-19 Information Center, 765-496-INFO (4636), is staffed 8a to 8p, Mon-Fri.</p>

RECIPE

Congratulations, you've made it to the end of the Anthropology monthly newsletter! As a reward, you get a recipe for homemade sauerkraut. These are much tastier than store-bought sauerkraut and as a fermented food, add much goodness to your body's microbiome. The key to sauerkraut is to follow each step carefully, starting with properly cleaning the hardware. *Guten Appetit!*

Ingredients:

Salt

Start with a ratio of 1 ½ tablespoons kosher salt to every 2 ½ to 3 pounds of grated or very thinly sliced vegetables, at least part of which is cabbage. (A smallish head of cabbage weighs about 2 ½ pounds.)

Vegetables

Some ideas for what to make kraut with: cabbages (red, green, napa) of course, carrots, beets, apples, Asian or other firm pears, bell peppers, turnips, Brussels sprouts, chopped kale, scallions, kohlrabi.

Hardware:

Directions:

Start with directions listed in the Ingredients and Hardware sections.

1. In a large bowl, toss together your vegetables and the salt, then really go at it, scrunching them like crazy with your hands.

Think not about the kind of massage where there is soft music playing and essential oils diffusing and you fall asleep on the table after 15 minutes—think about the kind where it hurts so much that you are quietly crying into the donut on the massage table where your face goes. What you want is for the vegetables to release their liquid.

2. Set the bowl aside for a few minutes while the vegetables make their brine, then scrunch and rest again.

Large glass jar/Ceramic fermentation crock

Small glass jar

Bandana/dish towel/cloth napkin

Rubber band

Wash a large glass jar or ceramic fermentation crock with boiling water and soap and rinse well. (If all you have are quart-sized plastic containers, those would work great too.) Track down a smaller glass jar, clean it well, and fill it with something heavy (pie weights, rice, pebbles from your garden)—this will weight your kraut down, so it has to fit inside the mouth of the larger jar. You'll also need a clean bandana, dish towel, cloth napkin, or the like, plus a rubber band to secure it tightly over the mouth of the larger jar. This will keep dust and bugs and other critters from getting to your kraut before you do.

Do this a couple of times over the course of an hour—at least one hour, up to four. Patience is the name of the game with all fermented foods. Once there's enough brine to cover the vegetables, stir in spices and/or aromatics if you're using them and tightly pack it all into your big jar or crock.

3. Add some spices or aromatics (optional but gives lots of additional character).

A few ideas: caraway seed, fennel seed, peppercorns, thinly sliced chiles, smashed garlic cloves, fresh smashed turmeric root, fresh smashed horseradish, whole fresh cranberries, juniper berries, fresh smashed ginger root, star anise, coriander seeds, dill seeds, cumin seeds.

4. Make sure the vegetables are completely submerged in salted water.

The fresher the vegetables, the more likely they are to release the water the kraut will need for its brine, or the vegetable juices plus the salt that draws out the vegetable's moisture. If your veg has been kicking around the back of the fridge for a few days (or weeks—no shame there), you may need to top the jar off with some salted water. The rule for sauerkraut is that it should be a 2% salt solution, or about one teaspoon of salt (kosher, please) per cup of water. And, again—all the vegetables need to be totally covered by a healthy layer of brine. I also like to save an outer cabbage leaf for tucking over the grated vegetables beneath the surface of the brine, which helps keep the smallest pieces from floating up, up, up.

5. Set the smaller, heavy jar atop the kraut and cover both with the clean cloth, securing it with a rubber band.

Then tuck the jar in a room temperature, out-of-the-way spot and circle a date on your calendar 3 or 4 days away to start sampling it.

6. Keep an eye on the kraut over the next few days.

Over the course of the fermentation process, you might notice some mysterious, whitish scum floating on top of the brine. This is totally normal and should be expected. Just skim off as much as you can with a big wooden spoon, recover the jar, and let the fermentation proceed.

7. Decide How Sour You Want It.

Keep in mind that the fermentation process will go more quickly in a warmer room and more slowly in a cooler one. I like a one-and-a-half to two-week fermentation in my cooler apartment, but

you should trust your tongue and ferment for however long tastes best to you. If you taste the kraut and want it to keep fermenting, make sure to carefully pack all the vegetables safely back beneath the brine and weight them down again. The longer you ferment, the more sour and complex and kraut will be. Some let it go 4 weeks or longer. Up to you.

8. Once you're happy with the way it tastes, stop the fermentation.

Remove the weighted jar and the cloth, covering the large jar or crock with a lid, and moving the kraut to the fridge, where it will keep for up to 6 months. Until then, eat it warm or cold, alongside sausages or in grain bowls, inside pierogi, with anything potatoey, or on a big Reuben-style sandwich or inside a grilled cheese. Lately I have seen people selling the kraut liquid for one to take like a shot—so give that a try, too, or add a splash of it to a bloody Mary.

Recipe from <https://food52.com/blog/21486-no-recipe-sauerkraut-kraut-how-to-guide>