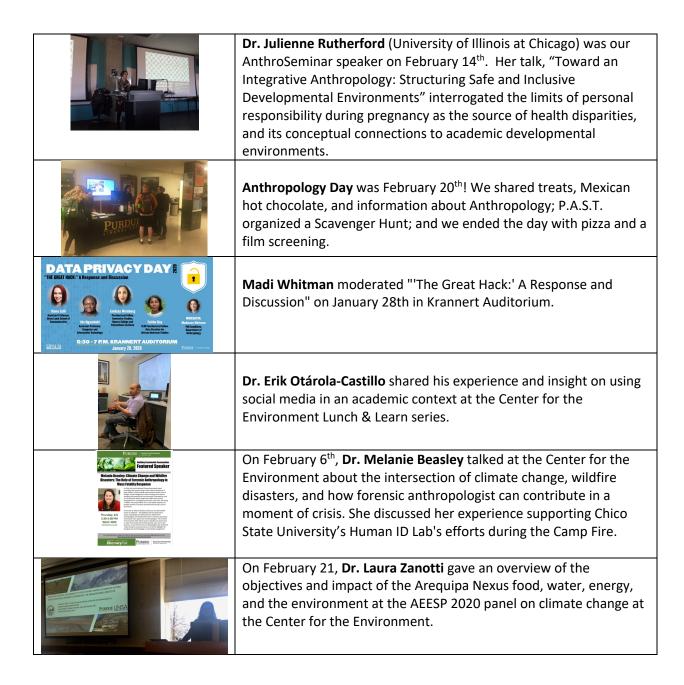


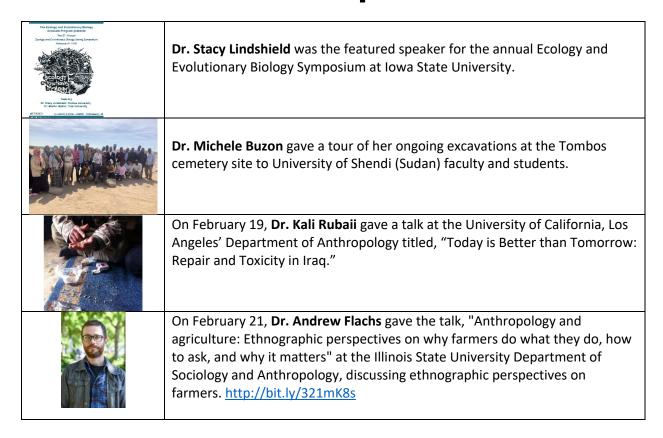
February 2020

What have we been up this past month? Read on to find out!

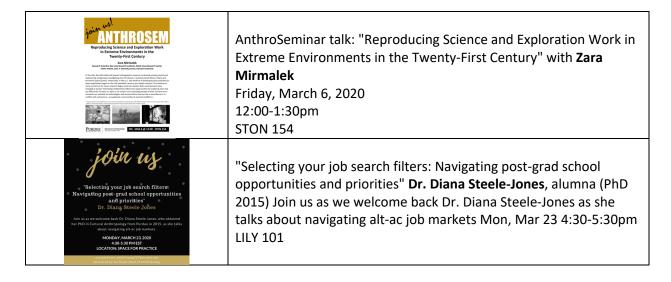
# **EVENTS – On Campus**



# **EVENTS – Off Campus**



# **UPCOMING EVENTS – On Campus**





AnthroSeminar: "Pregnancy and Premature Birth in the Afterlife of Slavery" with Dr. Dána-Ain Davis, Graduate Center, City University of New York.

Friday, March 27, 2020 12:00-1:30pm RAWL 1086



AnthroSeminar: "Brewing Beer in Roman Britain" with Travis Rupp Research & Development Manager and Beer, Archaeologist at Avery Brewing Co., Lecturer in Classics at the University of Colorado, Boulder.
Friday, April 3, 2020

11:30am Location TBA

### **NEWS**

**Taylor Robbins** has been awarded the Undergraduate Student Conference Travel Award for the Spring 2020 semester. This award allows her to travel to the Society for Applied Anthropology (SfAA) conference in March 2020 to co-present a research poster titled "Learning Client Centered Work Skills Through the Space for Practice; A Library Renovation Project" with fellow undergraduate student Lauren Robbers. She would like to give special thanks to her research advisor **Dr. Sherylyn Briller** and the Department of Anthropology for supporting her in her endeavors.

A short piece published by **Jennifer Lee Johnson** in the edited volume, *An Ecotopian Lexicon*, was recently mentioned in a stunning review of the collection as a whole in The New Yorker! The contribution introduces the Luganda interjection, *gyebale*, thank you for the work you do, a term used as a greeting, a goodbye, or simply as an acknowledgement of the ongoing work of others, exchanged between friends, colleagues, and non-familiars alike. For Hua Hsu, author of the New Yorker review, *gyebale* also "suggest[s] a kind of communal ethos baked into how two strangers might regard each another." <a href="https://www.newyorker.com/culture/cultural-comment/the-search-for-new-words-to-make-us-care-about-the-climate-crisis">https://www.newyorker.com/culture/cultural-comment/the-search-for-new-words-to-make-us-care-about-the-climate-crisis

**Sarah Huang**, graduate student, and **Dr. Laura Zanotti** co-published with several collaborators a new piece that just came out in the *Journal of Political Ecology*. You can read about the work at: Zanotti, L., Carothers, C., Apok, C. A., Huang, S., Coleman, J., & Ambrozek, C. (2020). Political ecology and decolonial research: co-production with the Iñupiat in Utqiagvik. *Journal of Political Ecology*, 27(1), 43-66.

**Dr. Kali Rubaii's** recent publication, "The Incredible Simplicity of Anti-Imperialism," on the AA Public Anthropologies site, discussing the recent goings on in Iraq:

http://www.americananthropologist.org/2020/02/13/the-incredible-simplicity-of-anti-imperialism/

**Natalie Young (BA, 2018)** has recently applied and been accepted to the master's program in Museums, Heritage, and Public History at the University of Missouri-St. Louis. Congratulations, Natalie!

A new article by PhD Alumna **Dr. Katie Smith** (MS 2008, PhD 2012), Assistant Professor Southern Mississippi State University, **Dr. Melissa Remis**, and Dr. Ellen Dierenfeld has just been published: "Impacts of dietary modifications on the behavior of captive western lowland gorillas (Gorilla gorilla gorilla)." Check out the Journal of Zoo and Aquarium Research 8(1) 50-58. 2020. https://jzar.org/jzar/issue/current

**Dr. Marcela Poirier** (PhD 2019) is the Cultural and Education Management Coordinator of the Great Pubic Library of Lima; which is part of the Peruvian National Library. In January, she inaugurated an event focusing on archaeological sites, photography, and community participation.

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**Dr. Zoe Nyssa** has a recent publication in the volume, *Anthropocene Unseen: A Lexicon*, edited by Cymene Howe and Anand Pandian! In her entry "Surprise!" Dr. Nyssa explores the complicated outcomes of environmental policies, such as how climate-friendly ethanol fuels can result in food shortages and energy-efficient lights may incentivize energy consumption. The volume includes short essays and images by scholars in a variety of disciplines, looking at the Anthropocene from numerous angles. <a href="https://punctumbooks.com/titles/anthropocene-unseen-a-lexicon/">https://punctumbooks.com/titles/anthropocene-unseen-a-lexicon/</a>
2020. Nyssa, Z. Surprise! In: *Lexicon for an Anthropocene Yet Unseen*, edited by C. Howe and A. Pandian, 453-457. Goleta, CA: Punctum Books. ISBN: 978-1950192557.



2019 Outstanding Senior **Isabelle Ortt** will start a position with the Peace Corps later this year in Namibia. Izzy recently returned from bioarchaeological field work in Sudan on **Dr. Michele Buzon's** Tombos project.
[L-R: Remah Abdelrheem, Izzy Ortt, and **Jenail Marshall**]



We are delighted to open a call for our first Department of Anthropology **Photo Contest**. Submissions are due <u>March 23</u>. If you could define anthropologies of tomorrow in a single picture, what would it look like? Learn more about the contest and submit here: <u>www.tinyurl.com/aotphoto</u>

#### RECIPE

Congratulations, you've made it to the end of the Anthropology monthly newsletter! As a reward, you get a recipe for Costa Rican Casado, a dish of rice, beans, proteins, and salad. *Buen provecho!* 

Ingredients:	Directions:

4 pork chops

Salt and pepper, to taste

2 garlic cloves, crushed

vegetable oil, for frying

½ cup beef broth

2 ripe plantains, peeled and sliced

1 small head of lettuce (Iceberg)

1 sliced tomato

1 carrot, grated

vinaigrette, to dress the salad

3 cups white rice, cooked

3 cups black beans, cooked

4 eggs, fried or hard boiled

1 cup queso fresco, sliced tortillas, as preferred

- 1. Begin by seasoning the pork chops with the salt, pepper and garlic. In a large skillet, heat two tablespoons vegetable oil over medium heat and cook the pork as desired on each side. Then 'deglaze' the same pan (create a sauce from the drippings) by adding 1/2 cup beef broth and bring to a boil. Let reduce to 1/3 cup and set aside.
- 2. In a separate frying pan, fry the plantain slices in a bit of oil until golden-brown.
- 3. Meanwhile, prepare the salad by combining the grated carrot and tomato slices. Season with salt, pepper and vinaigrette; set aside.
- 4. To assemble, cover four large plates with banana leaves and place the prepared portions side-by-side: one pork chop with a little salsa for each dish, with a serving of fried plantains to the side, followed by salad, rice, beans, one fried or hard-boiled egg and some slices of queso fresco. Make sure to have plenty of tortillas ready as well.
- 5. Serve immediately with a good cup of Costa Rican coffee or ice cold cervezas on a hot day.

#### **Expert tips:**

- Casado is typically served with black beans, but red or pinto beans can also be used.
- The white rice can be switched for brown rice if you prefer.

Recipe from <a href="https://www.quericavida.com/recipes/costa-rican-casado/">https://www.quericavida.com/recipes/costa-rican-casado/</a>