




Welcome to 2020! The Department of Anthropology has a very exciting line-up of programming this semester. Be sure to check this newsletter for updates!

EVENTS

	<p>On Thursday January 23, 2020, the Department of Anthropology co-sponsored an event with the Center for the Environment to bring Juarez Pezzuti from the Federal University of Para (UFPA), Brazil to campus. While here, he gave a talk entitled Participatory Research and Wildlife Management in the Xingu River Basin, Brazilian Amazon. Hosted by Dr. Laura Zanotti, Juarez Pezzuti teaches at the Centre For Advanced Amazon Studies and in the Institute of Biological Sciences. In this talk, he discussed his research on ecological and cultural aspects of wildlife use among Amazon indigenous and caboclo communities, community-based wildlife management and ethnozoology.</p>
	<p>On January 28, graduate student Madi Whitman moderated the Data Privacy Day panel, hosted by ITaP.</p>
	<p>Dr. Melanie Beasley presented, “The Right to Recognition: Stable isotope analysis as a method for provenancing human skeletal remains” as part of the Human Rights Lab on January 28.</p>

UPCOMING EVENTS – ON CAMPUS

Toward an Integrative Anthropology:
Structuring Safe and Inclusive Developmental Environments

Dr. Julienne Rutherford, University of Illinois at Chicago
Friday, February 14, 2020 at 12:00pm in WALC 3087

In this talk, Dr. Julienne Rutherford interrogates the limits of personal responsibility during pregnancy as the source of health disparities using her work in the marmoset monkey as a model, and the way this connects conceptually to academic developmental environments. In both cases, structures of power need to be engaged in building and maintaining safety and inclusion. Dr. Rutherford issues a call for us to be thoughtful about the ways our sometimes esoteric and ostensibly apolitical anthropologies can inform structural change in the service of healthy development in all domains.

Anthropology Day

Thursday, February 20, 2020

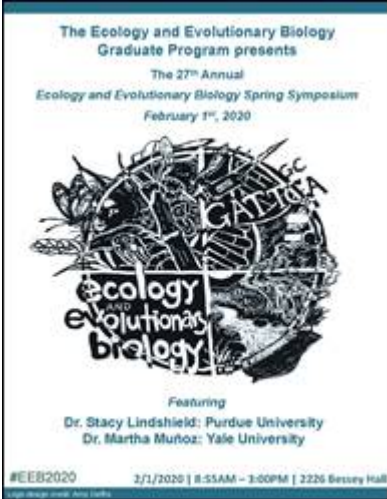
Save the date!

We have a fun day of activities planned with **PAST** and **AGSO!**

AnthroSeminar talks



March 6, 2020 from 12:00 – 1:30pm with **Dr. Zara Mirmalek**, NASA SUBSEA
 March 27, 2020 from 12:00 – 1:30pm with **Dr. Dana Ain-Davis**, City University of New York
 April 2, 2020 – TBA -- **Travis Rupp**, Univ. of Colorado Boulder

UPCOMING EVENTS – OFF CAMPUS

	<p>On February 1st, Dr. Stacy Lindshield is the featured speaker for the annual Ecology and Evolutionary Biology Symposium at Iowa State University.</p>
<p>February 19 University of California, Los Angeles</p>	<p>Dr. Kali Rubaii will be giving a talk at UCLA’s Department of Anthropology titled, “Today is Better than Tomorrow: Repair and Toxicity in Iraq.”</p>

NEWS

<p>Dr. Andrew Flachs published an article in <i>Salon</i>, “Technological ‘fixes’ aren't making us happier”! The article covers Dr. Flachs’ work on genetically modified organisms (GMOs) and organic agriculture in India.</p>
<p>Dr. Laura Zanotti with Presence to Influence team members Dorothy Hogg (Northwestern University) and Emily Colon (University of Maryland) joined thousands in Madrid, Spain, to conduct collaborative event ethnography at the 2019 United Nations Framework Convention on Climate Change COP25 meetings. Many thanks to the Purdue Climate Change Research Center in providing the credentials and the Center for the Environment and College of Liberal Arts for support.</p>
<p>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 (<i>Gorilla gorilla gorilla</i>).” <i>Journal of Zoo and Aquarium Research</i> 8(1) 50-58. 2020. https://jzar.org/jzar/issue/current</p>
<p>Congratulations to Purdue Anthropology alumna Kathryn Keck (BA 2014) on her new position as Provenance Research Assistant at the Toledo Museum of Art! Kathryn completed bachelor’s degrees in Anthropology and Classical Studies at Purdue. She also has a master’s from IUPUI in Museum Studies, and from the University of Glasgow in Art History.</p>
<p>Dr. Dada Docot recently published, "Taking the Long Route: Ethnographic Metacommentary as Method in the Anthropological Film Practice," Current Anthropology 60, no. 6 (December 2019): 774-795. In this article, Dr. Docot introduces “ethnographic metacommentary,” an experiential, processual, and protracted approach to ethnography, and shows how ethnographic metacommentary is a productive thought process that fleshes out ruptures in the filmmaking process that are often concealed from the audience, and even from the filmmakers.</p>

		<p>Dr. Dada Docot met in January 2020 with the President and administrators of Camarines Sur Polytechnic College, Philippines, accompanied by heritage advocates, to discuss the set-up of a decolonizing humanities curriculum in her hometown/fieldsite's college.</p>
		<p>Dr. Michele Buzon is currently doing fieldwork in Tombos, Sudan with Master's student Jenail Marshall and undergraduate alumna Isabelle Ortt. They are excavating tumulus grave structures that date to approximately 1200-750 BC.</p>

RECIPE

Congratulations, you've made it to the end of the Anthropology monthly newsletter! As a reward, you get a recipe for fesenjan, a stew of chicken or duck with walnuts and pomegranates. *Noosh e jan!*

Ingredients:

1½ large yellow onion sliced thin and fried golden brown in 3-4 TBSP vegetable oil (or 5 ounces fried onions)

2 pounds skinless chicken drumsticks or thighs (4-5 pieces)

8 ounces walnut halves (about 2 cups)

¼ cup cold water

1 cup pomegranate concentrate

¼ tsp kosher salt

½ tsp freshly cracked black pepper

Pomegranate seeds for garnish

FOR THE [PERSIAN STEAMED RICE](#); refer to the complete illustrated instructions and recipe on the How-To page.

Instructions:

1. Pick through the walnuts for any shells, and add to a food processor and process until it turns to a tan-colored paste.
2. With the food processor running add ¼ cup cold water through the feed chute. Continue processing until the paste becomes uniformly beige in color.
3. Fry the sliced onions with 3-4 TBSP vegetable oil in a 6-Qt stockpot until golden brown. Remove from the pot.
4. Add chicken to the same stockpot and top it with the fried onions.
5. Spoon the walnut paste evenly over the fried onions. Sprinkle with salt and pepper.
6. Drizzle the pomegranate concentrate over all the ingredients.
7. Bring to a boil over medium heat. The pomegranate concentrate tends to stick and burn fairly quickly so avoid high heat.
8. Reduce the heat to medium low, cover the pot and simmer for 15 minutes.
9. Now reduce the heat to low and simmer covered for an additional 1 hour 15 minutes, or until the sauce is thickened and the chicken is fork tender and falls off the bone. Stir every 15 minutes or so to make sure the sauce does not stick to the pot. If at the end of this time period the sauce has not thickened enough, leave the pot uncovered for about 10 minutes on low heat for a thicker sauce. Transfer the Fesenjan to a serving dish and sprinkle some pomegranate seeds on top as garnish.
10. Serve over white Persian steamed rice.

Notes

Pomegranate concentrate can be purchased at some Middle Eastern markets and has two flavors with one being more sour than the other; I use the original flavor that is a little bit sweeter.

Pomegranate molasses: This is more sour than the concentrate and in case this is your only option at the market, just add 1-2 tsp sugar.

Recipe from <https://persianmama.com/chicken-in-walnut-pomegranate-sauce-khoresht-fesenjan/>