

A TASTE OF

Black Freedom

BLACK
FOODWAYS
IN BALTIMORE
AND BEYOND

CO-SPONSORED BY THE CENTER FOR AFRICANA STUDIES,
THE PROGRAM IN RACISM, IMMIGRATION, AND CITIZENSHIP,
AND THE ALEXANDER GRASS HUMANITIES INSTITUTE AT
JOHNS HOPKINS UNIVERSITY

FRIDAY FEBRUARY 10

Scott-Bates Commons, Salon A & B

BLACK STUDY AND BLACK FOODWAYS
10:00 A.M.—11:45 A.M.

Marcia Chatelain

Professor of History and African American Studies,
Georgetown University

Dominique Hazzard

JHU PhD student and co-curator of Food for the
People: Eating and Activism in Greater Washington

OreOluwa Badaki

Post-Doctoral Fellow, Laurie M. Tisch Center for
Food, Education & Policy at Teacher's College,
Columbia University

**FEEDING THE PEOPLE: BLACK CHEFS
AND RESTAURANTS IN BALTIMORE**
1:15 P.M.—2:45 P.M.

Damian Mosely

Head Chef, Blacksauce Kitchen

Heather Smith

Head Chef, Swill Apothecafé

ShaQuana Princess Anu Green

Partner, Dovecote Café

**LAND AND FREEDOM: LAND, FARMING,
AND FOOD SECURITY**
3:00 P.M.—4:30 P.M.

Denzel Mitchell

Co-Executive Director, Farm Alliance of Baltimore

Eric Jackson

Co-Founder and Servant Director, Black Yield Institute

Austen Monet-McClendon

Board Member, Black Church Food Security Network

THURSDAY FEBRUARY 9

Scott-Bates Commons, Salon A & B

**BLACK COOKBOOKS AND THE
POLITICS OF BLACK FOOD:
A CONVERSATION**
2:00 P.M.—4:00 P.M.

Toni Tipton-Martin

Award-winning food and nutrition journalist
and cookbook author

W. Paul Coates

Baltimore activist, Founder and Director of
Black Classics Press

David Thomas and Tonya Thomas

Executive Chef/Partner and Executive Pastry
Chef/Partner, H3irloom Food Group



This session involves the black
cookbook exhibit, "Black Foodways:
A Culinary Diaspora."



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AFRICANA STUDIES