

# Diaspora and migration

**By Madeline & Dayania**

# Sources Examples From Class

Types of Diaspora and  
Migration

Diaspora: Food Items, Flavors,  
Cultures

Migration: Enslavement, Asylum,  
Work, Education

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# High on the Hog by Jessica B. Harris

## Migration

- Page 28, “Slave ships required more food than any of the other vessels trading on the Atlantic. In addition to the rations of the crews, which numbered about thirty individuals, they also had to provide for feeding three hundred or so enslaved Africans, who came from different cultures and had different food preferences.”

## Diaspora

- Page 149–150, “Some think that the dish was learned from the Comanche, but its use of innards and the fact that a sizable number of African Americans were chuck wagon cooks may indicate an African hand in the pot. What is certain is that from the molasses that seasoned the bread puddings, to the barbecuing of antelope ribs, to the ineffable spicing of the dishes, black cowboy cooks brought an African culinary hand to the pots of the West.”

# How not to write about African Cuisine:

Naa Baako Ako-Adjei

- centralize international conflict of war, fammen, terrioism
- contribute to narratives of ‘african mystique’
- refer to food as a silver lining of african dystopias
- claiming African Cuisine to define the entire pallett of the continent
- consider american soul food to be representation of food from Africa
- uphold chefs/food experts of african cuisine who have not had lived experiences in Africa
- perpetuate eurocentric gastronomic expectations of nutrition and plateting

# Kimchi

## Migration

- Lines 313-317, “The consumption of familiar food and drink provides an intensely sensual way to recreate everyday life that occurs in an idealised national home (Brah 1996).”

## Diaspora

- Lines 455-463, “We can usefully identify this making of familiarity both corporeally and socially in the examples already used. For Sangmee Bak (1997), for example, it is the fact that the sights, sounds, tastes, smells and touches of McDonald’s are familiar parts of the everyday lives of young Korean children that is likely to convince them that this is an indigenous food experience.”

# Mintz, S

## Migration

- Page 510, “Food and foodways travel the globe, contributing to the (re)production of ethnic, religious, class, and national identities. Critics raise concerns, however, about the detrimental consequences of corporate-led globalization of the food supply on the “food sovereignty” of various communities, not to mention the environmental effects of increasing “food miles.””

## Diaspora

- Page 514, “What we learned from anthropology about the Koi-san peoples of the Kalahari desert, for example, or the Inuit peoples of the far North, firmly supports the anthropological assertion that our humanity is distinguished not so much by what people have, but what they do with what they have.”

# Small Axe: Mangrove

## Migration:

- Response of colonization of Caribbean Islands and India
- Searching for well paid work to improve living conditions
- In efforts to work towards social justice among European migrant communities
- Fleeing from state sanctioned violence within home countries

## Diaspora:

- Serving Wessindian cuisine with available ingredients in England
- Reopening restaurant in face of state sanctioned violence through black leadership
- Influencing judicial system of Britain to recognize racial discrimination

# Native American Foods From Across the Continent

## Migration

- Creating an online market was also an attempt “to keep the food system thriving,” Jacobs says, referring to the food supply chain for many tribal nations across the United States. In many cases, the supply chain isn’t sustainable, often because of a lack of investment.

## Diaspora

- Making regional foods more accessible is “the whole point of what we’re doing ” says Jacobs, noting that a single online marketplace “can help bring a broader reach” for Native producers across the country.

# Food Across Borders: Eating Far From Home By Maras et al.

## Migration:

- Pg. 183: "Vermont has seen a steady increase the numbers of migrant farmworkers from Mexico and Latin America since the late 1990s [...] 1,200-1,500 dairy workers, [...] roughly 90% are likely undocumented. [...] As one of the whitest states in the nation, these demographics have not gone entirely unnoticed and the presence of these workers reveals the hidden dynamic behind Vermont's iconic working landscape."

## Diaspora:

- Pg: 187 "The Huertas Project (*huerta* is the spanish word for kitchen garden), supports migrant farm workers in planting home gardens,"

The Huertas Project establishes a first step to food sovereignty for latinx workers, has changed the palette of regional cuisine, and added a greater range of diverse food options to local grocery stores. There is still much to be done however, as ICE, uncooperative land owners, and growing season capabilities limit resources.

Demonstration:  
Cooking a recipe  
from High on the  
Hog