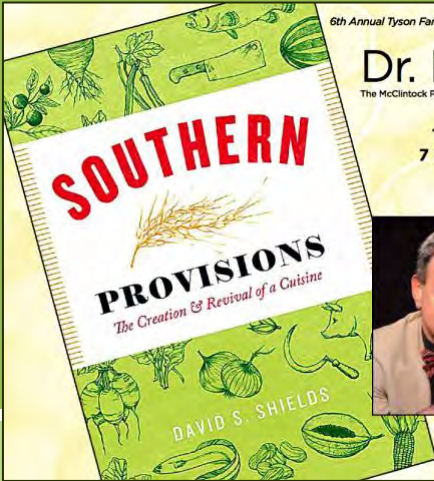


The Fierce Green Fire

A Newsletter of the Wofford College Environmental Studies Program


Last night we welcomed Dr. David Shields for our 6th Annual Tyson Family Lecture.




6th Annual Tyson Family Lecture on Restoring & Preserving Southern Ecosystems

Dr. David Shields
The McClintock Professor of Southern Letters at the University of South Carolina

Thursday, March 22, 2018
7 p.m. • Leonard Auditorium
Main Building



Shields is known for his efforts to bring back lost Southern foods such as the Bradford watermelon and the Carolina African runner peanut. At USC, he teaches courses on early American literature, Southern literature and Southern foodways.



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Rediscovering Southern Provisions by Dr. Peter Brewitt

One of my favorite parts of living in the South is the food, but last night I realized that I might have been fooling myself. What we think of as Southern food sure tastes good, but other than okra and collards, is it that different that the salty, fatty meals that you can find other places? Well, no – but it could be, and it should be, and it will be.

Last night, the Environmental Studies Department welcomed Dr. David Shields, our guest speaker in the sixth annual Tyson Family Lecture on Restoring and Preserving Southern Ecosystems. Dr. Shields, an incredible polymath, is focusing on finding and promoting the foods – beans, fruits, grains, vegetables – that founded Southern cuisine in the 18th and 19th centuries. He shared some of

these discoveries with us. These ranged from the iconic Carolina Gold rice, which every student of the state's history knows but almost no-one has tasted, to the obscure Bradford watermelon – a fruit I had never heard about but now want very very badly to eat. The list of heirloom foods went on and on, and it is clear that Southern food was far different, and far more Southern, than it is today. Dr. Shields and his collaborators travel all through the region, and down into the Caribbean, to find what remains and return it to the Southern diet.

We are blessed, in the 21st century, to enjoy an incredible range of food options – just walk into Publix and look around. But in the 20th century this led to the ramping-up of simple flavors (sweet, salt, grease), and the blandification of produce (think of iceberg lettuce, which tastes like an actual iceberg). Dr. Shields and his partners are changing all of this and bringing flavor back. Yum, yum.



Dr. Savage and Judith Kruger (our guest speaker from last week), along with other workshop attendees, have spent this week making environmental art at the Goodall Center. We can't wait to see all of their creations!



Dr. Telligman's ENVS313 Sustainable Food Systems class visited Brown Packing this week for a tour of the meat processing plant in Gaffney.



Upcoming Events and Opportunities

Ongoing *Urban Seas Aquaculture Internship*: See the [attached letter](#) for more information on this opportunity. Start date: ASAP. Flexible hours up to 20 per week – some weekends.

Ongoing
Until spots are full *Ecosystem Field Studies (EcoFS) Summer Courses*: 3-credit, field science courses in either the Caribbean (June 7-27) or Colorado (July 25-August 14). For all course information and how to apply visit EcoFS.org.

Ongoing
Until position is filled *Summer Internship with The Trust for Public Land*: 10-week, paid internship in Atlanta, GA to coordinate with partners as an ambassador for the master planning process in a project to create a 100-mile long park with trails along the Chattahoochee River from Buford Dam to Chattahoochee Bend State Park. See the [attached letter](#) and contact Walt Ray (walt.ray@tpl.org), Chattahoochee Program Director to apply.

March 29th
11:00am
Milliken Science *Mineralogical Society of America Distinguished Lecture Program*: Dr. Clara Chan, associate professor at the University of Delaware, will present *The Tiniest Architects on Earth: how microbes make minerals*. This event is hosted by Environmental Studies, Chemistry, and Biology.

April 2nd – 6th

Spring Break

April 13th
8:00am-5:30pm *14th Annual SC Upstate Research Symposium*: The symposium includes a keynote address, *Hope in a Time of Transformation*, by Janisse Ray, poster sessions, breakout sessions and awards ceremony. Lunch provided. To register, go to [USC Upstate website](#). Registration closes April 4th. For question about the program, contact Melissa Pilgrim, mpilgrim@uscupstate.edu.

April 19th
3:00pm
Anna Todd Wofford *ENVS Capstone Presentations*: Join us for presentations and poster sessions with our seniors. Schedule of presentations TBD. Light refreshments served.

PROFILE OF THE WEEK:

University of California – Santa Cruz – Ecology and Evolutionary Biology

The University of California at Santa Cruz (UCSC) offers an MS in Ecology and Evolutionary Biology (EEB) with four core tracks in Population and Community Ecology, Evolutionary Biology, Physiology and Behavior, and Conservation and Biodiversity.

According to their website, “UC Santa Cruz is unusually fortunate in having varied and easily accessible marine and terrestrial resources for research. UCSC is ideal for research in terrestrial, freshwater and marine systems, having its campus

and Natural Reserve System, its own marine laboratory, a fleet of boats, and one of the most active scientific diving programs in the country. In addition to state-of-the-art departmental laboratories, students have full access to greenhouses, analytical laboratories, and other facilities in the Division of Physical and Biological Sciences.”

Look to their website for more information:
<http://www.eeb.ucsc.edu/academics/graduate/>