GRINNELL COLLEGE ANTHROPOLOGY DEPARTMENT

May 15, 2007

Spring 2007

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Jon Andelson
Professor

Doug Caulkins
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Anthropology Class of 2007

Front: Laura Zdunek, Professor Kathy Kamp, Kelly Eldridge, Professor John Whittaker, Veronica Clark, Claire Tindal, Eliza "Fran" Galicki, Shebere "Mako" Adam, Jaime Giorgi, Sarah Pruett, Elena Rubin, Blair Brown, ProfessorMaria Tapias, Ben King, Sonya Ward **Back:** Professor Brigittine French, Professor Vicki Bentley-Condit,Lauren Gehbauer, Aric Pearson, Ivy Bristol, Jennifer Rosenbaum, Professor Monty Roper, Laura Shannon, Erik Schatzkin, Mike Van Hulle, Tom Christianson, Professor Jon Andelson

ANT 261: Old World Prehistory

Old World Prehistory Fall 2006. Front: Kelly Eldridge, Mari Guttmann, Anu Kramer, John Whittaker, Greta Swanson. Back: Elena Rubin, Jaime Giorgi, Gwen Hildebrand, Britta Nordberg, Tony DalPra, Mitchell Parks, Francesca Galicki, Ben Remington. Absent: Sim Wimbush

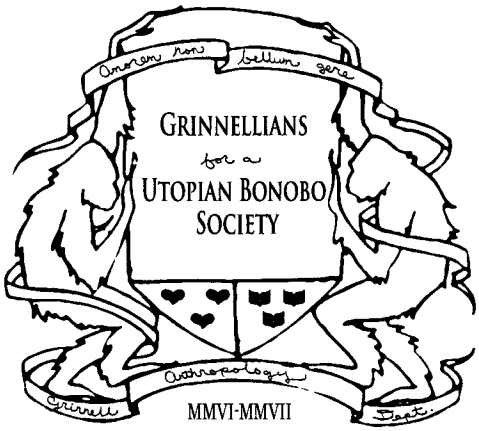
Anthropology SEPC

The Anthropology SEPC (Student Educational Policy Committee) hosted a series of film study breaks for the majors this semester. An "anthropologically -- themed" film is shown every other week in the Seminar Room in Goodnow Hall. This year stdudents viewed *Indiana Jones*, *King Kong*, and *Krippendorf"s Tribe* among others.

ANT 101: Introduction to Anthropology

Meghan McDoniel '10 works to identify fossil skulls in Professor Vicki Bentley-Condit's Fossil Identification Lab for Introductory to Anthropology.

"Make Love Not War" 2007 Anthropology T-Shirt



designed by Jamie Giorgi

GRINNELL ANTHROPOLOGY AND LINGUISTICS STUDENTS PRESENT AT SSCR 2007 CONFERENCE

Mary Powell, Bristol Ivy, and Laura Shannon, three senior anthropology and linguistics students from the class of '09, presented findings of their original independent research projects at the annual meeting of the Society for Cross Cultural Research held in San Antonio, Texas from February 21 to 24. Their projects all broadly focused on relationships among discourse, representation, and collective identity and were versions of the women's senior theses directed by Assistant Professor Brigittine French. Mary Powell presented *Crafting Family: Performing Forever in International Adoptive Children's Literature* which examined representations of how transracially adopted children become part of a new American family through specific acts of storytelling. Bristol Ivy's paper was entitled, *Sex Education: Language, Gender, and Deviance in the Discourse of Homeschoolers.* It was based upon discursive and ethnographic data that she collected among homeschoolers in Portland, Maine. Laura Shannon's work, *This Is What Democracy Looks like: Costa Rican Women Envision Alternative Modernities* examined how a group of women involved with organic farming in Costa Rica represented their culture and society through images of and talk about food.

Mary, Bristol, and Laura's presentations at the meeting were a result of the women's diligent efforts along with strong institutional support. After working on their thesis projects for a semester with Professor French, Professor Doug Caulkins suggested the SSCR venue as a particularly promising one for them to present their research as the community of social scientific scholars who regularly attend the meeting were impressed with Grinnell students' presentations in recent years. Professor Caulkins, current President of the SSCR, remarked how the organization has become increasingly committed to fostering this kind of undergraduate constituency in the meetings to contribute to the vibrancy of the association. Additionally, Professor Brad Bateman and the Dean's office at Grinnell College provided generous financial support for the students' travel expenses through the MAP program.

Alumni Scholar Program

Human Hierarchy Formation: Status, Alliances, and Health in the Workplace

Andrea (Evans) Cooper Ph.D. ('98) was invited by the Anthropology Department to return to campus as an Alumni Scholar April 4-6, 2007. While on campus, she gave a presentation on her recently completed Ph.D. research at the University of New Mexico entitled, *Human Hierarchy Formation: Status, Alliances, and Health in the Workplace.*" She also met with current students at an informal brunch and led the discussion on human dominance hierarchies in Vicki Bentley-Condit's Humans' Evolved Behaviors seminar.

Current Seniors

Jenny Rosenbaum '07 will be traveling to Lesotho with Grinnell Corps next January. Grinnell Corps fellows in Lesotho spend one year in the "itty-bitty" town of St. Rodrigue teaching English and other subjects at a Catholic girls' school. Lesotho is a small country (about the same size as Maryland) located high in the Drakensberg mountains. It is surrounded on all sides by the country of South Africa and faces a number of difficulties including a nearly 30% HIV/AIDS rate and shortage of employment options. Jenny is looking forward to the opportunity to travel to a new and interesting location, and to learning more about the people and the place.

Kelly Eldridge '07 will spend the summer doing archaeological surveying for the National Park Service in Denali National Park and Preserve. In the fall, she will start at the Master's Program in Anthropology at the University of Alaska-Anchorage

Senior Thesis Presentations

The Senior Thesis is designed to provide students an opportunity to do a piece of research and writing in any area of anthropology under the direction of two members of the anthropology faculty. A senior thesis may be based on original research, library research, or a combination of the two, but in any case should build on a student's previous course work in anthropology. It should include a thorough review of relevant previous literature and develop an original argument on the topic. In addition to a written paper, students are expected to do a public presentation of their thesis.

Spring 2007

Kelly Eldridge

Harpoons and Cultural Change on the Prehistoric Gulf of Alaska Coast

Elena Rubin

Kosher Hip Hop: The Relationship Between Musical Performance and Jewish Identity

Aric Pearson

The Functions of Cooperation and Competition in Teenage Communities of Practice

Fall 2006

Jaime Giorgi

Farming and Choice: An Interdisciplinary Analysis of Agricultural Decision Making

Laura Shannon

Pictures, Food, and Change: Coast Rican Women Envision Alternative Modernities

MAP Presentation

Beyond the Grandmother Hypothesis: Accounting for the Evolution of Menopause

Eric Schatzkin ('07) presented his Fall 2006 MAP research on Wednesday, December 6, 2006. This research was stimulated by readings and discussions from Vicki Bentley-Condit's Spring '06 Biological Basis of Human Society seminar.

Mentored Advanced Projects (MAP) provide a chance to work closely with a faculty member on scholarly research or the creation of a work of art. A MAP is an approved course of faculty-directed scholarly or creative work that is the culmination of significant preparatory work. It serves to integrate the knowledge and skills gained by the student's course of study, and aims to produce results that merit presentation to the college community or the wider scholarly world.

2006-07 Honors, Asrelsky and Luebben Prize Winners

Honors

Jamie Giorgi, Bristol Ivy, Benjamin King, Jennifer Rosenbaum, Elena Rubin, Laura Shannon, Mike Van Hulle

Luebben Award
(Best all around students in anthropology)

Jaime Giorgi

Mike Van Hulle

Asrelsky Prize
(Best papers written in anthropology)

Heather Craig

Hopi Female Superiority and its Implications for Gender Imitation

April Ice Storm 2007

Society for American Archaeology-Austin, Texas

Kathy Kamp and John Whittaker convened the traditional Grinnell dinner at a Thai restaurant in Austin.

Penny Scheimber Frahm '99, Ellery Frahm '99, Anne Kolbeck '03, Rob Brubaker '87, Kathy Kamp, Alex Woods '03, Mike Galaty '91, John Whittaker, Bill Eichmann '97

Grant McCall '01 has been teaching at the University of Iowa where he just finished his PhD. and has accepted a tenure track job at Tulane University. Congratulations! His SAA paper was *Later MSA Lithic Raw Material Use, Tool Design, and Land Use Strategies: Upper Pleistocene Foraging Ecology in South Africa.*

Alex Woods '03 in the graduate program at University of Iowa co-authored a poster *Experimental Replication of Iberian Slate Plaques: Authorship and Materials* with Grant McCall and Jon Thomas.

Jon Till '89, Director of laboratory operations for Crow Canyon Archaeological Center in Colorado, presented *The Shields Pueblo Artifact Assemblage: Material Culture Variability and Center Places through Time*.

Anne Kolbeck '03 is in the Asian Studies program at the University of Texas in Austin.

Aksel Casson '96, University of Washington, gave a paper on *Luminescence Dating of Neolithic Ceramics from the Turkish Black Sea Coast.*

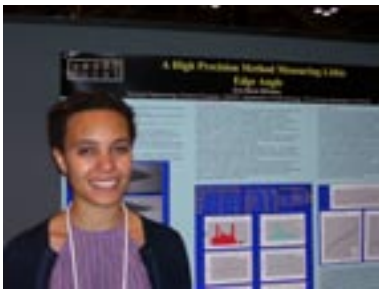
Rob Brubaker '87 is finishing a one-year teaching job at Yale and hoping to return to India to continue his study of *Pursuing Urban Developments: Research on Masonry Architecture at Vijayanagara.*

Mike Galaty '91, teaching at Milsaps College in Mississippi continues ethnographic and archaeological work in the highlands of Albania and led a multi-authored paper with Albanian and U.S. colleagues, *The Shala Valley Project, Northern Albania: Results of the 2006 Field Season*. Mike Galaty '91 (with Charles Watkinson) edited the recently published, *Archaeology Under Dictatorship*, (Springer, 2006).

Steve Nash '86 has just moved from the Field Museum to become Curator of Anthropology at the Denver Museum of Science and Nature. He coauthored a paper with a colleague on material from the Paul Martin Collections at the Field *Keeping Up with the Garcias: Mexican Technologies in the Mogollon*.

Ellery Frahm '99 at the University of Minnesota, came with wife Penny Scheimberg Frahm '99 and presented his work on *Electron Probe Microanalysis in 21st Century Archaeology: Its Strengths, Its Weaknesses, and the Advancements Useful to Archaeologists*.

Bill Green '74, Director of Logan Museum at Beloit College, presented a paper on *Late Prehistoric Archaeobotanical Variability in Western Iowa.*



Erin Marie Williams '00, graduate student at George Washington University, presented a poster on *An Accurate and Precise Method for Quantifying Lithic Edge Angles*.

Bill Eichmann '97, in the graduate program University of Wisconsin, Madison, works in Hungary. *Early Holocene Hunter-Gatherers in Hungary and the Spread of Agriculture in Southeastern Europe: the Regoly-2 Site.*

While in Madision, Bill Eichmann, who tried to teach students to flintknap and needed raw material, rented a van. Whittaker, Woods, McCall, and Eichmann then lugged buckets of rock out of the Pedernales River gravel for several hours. Much better than listening to papers!

Social Entrepreneurship at Grinnell

I am always interested in learning about new groups on campus that use the concept of enterprise. Less than a month old, a student group, the Social Entrepreneurs of Grinnell enthusiastically embrace the principles of microfinance as a means of raising the standard of living of individuals in less developed countries. Thus far SEG has raised funds to help five persons, four of them in Africa, with small loans to help them enlarge their agricultural and craft businesses. See the SEG portfolio at http://www.kiva.org/lender/socialentrepreneurs8132 .

The concept of microfinance became popular with the work of Muhammad Yunus and Grameen Bank, awarded The Nobel Peace Prize for 2006. Social entrepreneurship in general has become a movement, sparked by such books as David Bornstein's *How to Change the World: Social Entrepreneurs and the Power of New Ideas* (2004).

If any of the anthropology alumni are or have been deeply involved in social entrepreneurship, please contact me (caulkins@grinnell.edu). I would be interested in seeing if your work would be appropriate for an on-campus presentation or a three-week short course.

Doug Caulkins, Donald L. Wilson Professor of Enterprise and Leadership

Wilson Program in Enterprise and Leadership sponsors Alumni Short Courses

David Rosenbaum '78 and Prof. Doug Caulkins

Intellectual property lawyer David Rosenbaum '78 just wrapped up the spring semester three-week short course on "Intellectual Property and Its Role in Global Socioeconomic Shifts" for an enthusiastic group of 30 students. Previous Wilson short-course teachers include trustee Clint Korver '89 (Ethics in Business and Life), anthropology major Kirsten Tretbar '89 (Documentary Film Making), and Jim Diers '75 (Local Activists and Local Government). In the fall semester of 2008, the Public Strategies Group, CEO, Babak Armajani '68 will teach a course on "Servant Leadership: Leading Without Authority." Doug Caulkins, who directs the Wilson Program in Enterprise and Leadership, notes that all of the alumni short-courses are focused on challenging aspects of careers pursued by the alumni. Fall semester Caulkins will teach a two credit course entitled "Opportunity, Decisions, and Learning" that will examine case studies of 10 Grinnell alumni.

John Whittaker and Kathy Kamp will be directing a program for Global Partners, a consortium of colleges like Grinnell, in Turkey next Fall semester. There will be about 20 students including Grinnellians Mari Guttmann '09, Anna Logan '09, Britt McNamara '09, Kelly Ryan '09, and Anna Werner '09. The program participants will spend three weeks in Istanbul doing intensive Turkish language study, then tour for a week or so before spending the semester in Ankara, where students enroll at either Mideast Technical University or Bilkent University, the main Turkish universities, where classes are in English.

Recent Publications:

John C. Whittaker and Kathryn A. Kamp
2006 Primitive Weapons and Modern Sport: Atlatl Capabilities, Learning, Gender, and Age. *Plains Anthropologist* 51 (198):213-221.

Whittaker, John
2006 Atlatl Use on Moche Pottery of Ancient Peru. *The Atlatl* 19(3): 1-3.

2007 Late Survival of Atlatls in the American Southwest? *The Atlatl* 20(1):10-12.

2006 Stalking Squirrels in College Land. *Grinnell Magazine* 38 (4): 28 (Summer 2006)

Whittaker, John and Kathryn Kamp
2007 How Fast Does a Dart Go? *The Atlatl* 20(2):13-15.

Kamp, Kathryn, John C. Whittaker, Rafael Guerra, Kimberly McLean, Peter Brands, and Jose V. Guerra Awe
2006 "A Ritual Spindle Whorl Deposit from the Late Classic Maya Site of El Pilar, Belize." *Journal of Field Archaeology* 31(4):411-423.

[This last resulted from our summer work in Belize 2004, funded by a Luce Foundation grant to Kamp, Whittaker, and David Campbell (Biology,) which supported our student co-authors, two students from Belize and two, McLean '05 and Brand '05, from Grinnell.]

Maria Tapias

This has been an exciting academic year for me. I published an article in *Medical Anthropology Quarterly* on the intergenerational embodiment of social suffering based on my research in Bolivia. I also participated on a panel during the AAAs entitled *Granddauthers in the Field: Family History and the Ethnographic Calling*. This has been a project that a few friends and I have been mulling around since graduate school. "Back then" (I'm feeling a little old) we used to sit around many hours talking about how our choice of where to do fieldwork was closely linked to our own family histories. The panel was well received and we got lots of great feedback. We're planning on turning the papers into an edited volume and this summer plan to have a full draft of the book completed. I am also very excited about a new project I have started to undertake with my husband Xavier who is teaching at the University of Northern Iowa. Last summer when we were in Bolivia we started to scope out the possibility of doing a project on Bolivian migrants in Spain and the healing strategies migrants deploy in their new settings. This year Grinnell has given me a summer grant to continue this research and I'm very excited. Xavier has also secured a grant from UNI to do preliminary research in Bolivia and then we'll be in Barcelona for a good part of the summer interviewing migrants.

I continue to teach Medical Anthropology and had the pleasure of having an alum visit our class in the fall. Rachel Knudson '00 who lives in Southern Minnesota is a homebirth midwife and came to speak to our class. It was fascinating to hear about her practice and it was particularly exciting for some of the students in class who are contemplating a career in midwifery.

And on the theme of babies….This year has been an active and exciting exercise in balancing my academic career with being a mom for our lovely little Marina. She is 16 months now and is walking everywhere. She seems to have some confusion in her little head regarding language. I speak to her in Spanish, Xavier speaks to her in Catalan and she gets English in daycare. She mixes everything but it doesn't stop her from actively expressing herself or assuming that everyone understands her. She has recently taught her little buddies in daycare to say "hola".

Essay for Bob Wolf's book on local foods

Joining the Food Revolution in Grinnell

"Let's make Iowa the food capital of Iowa."
-Neil Hamilton

"People did it before," Karie said in a tone somewhere between hope and desperation. "Couldn't we do it again?" Several of us were sitting around a table one day five years ago on the campus of Grinnell College in Iowa discussing the possibility of a community supported agriculture (CSA) initiative in the town of Grinnell. Karie, though, was already possessed by a larger vision of local food self-sufficiency. What piqued her was the estimate we had heard that ninety percent or more of the food eaten by Iowans was produced elsewhere. "It really is crazy," Ann agreed, "when so much of the best farmland in the country is right here."

Like people in most places around the world, Iowans once produced most of their own food. The first European American settlers, like the native peoples who were in the area before them, raised or hunted nearly all of their own food. Although the coming of the railroad in the 1860s greatly increased opportunities for exchange with distant markets, and sugar, coffee, and tea began coming in quite early, still, a quick look at the annual state agricultural censuses reveals that Iowa historically produced a wide variety of food crops on a commercial scale. Wheat, rye, barley, potatoes, apples, cherries, plums, grapes, strawberries, pears, peaches, raspberries, tomatoes, sweet corn, popcorn, melons, sorghum, and sweet potatoes were all grown for market on Iowa farms in the twentieth century, most of them within the last fifty years. Likewise, cattle, hogs, chickens, ducks, sheep, and goats have all been raised commercially, as well as bees for their honey. Traditionally, produce from farmyard and back yard gardens contributed significantly to the diet of most families, not only during the growing season but, due to home canning and other forms of food preservation, throughout the year.

Iowa's food system has changed significantly in the last fifty years. Today, over 97 percent of the state's cropland is used to produce field corn, soybeans, and alfalfa, virtually none of it for human consumption. Cattle, hogs, and chickens are still raised on a large scale, but the organization of production, particularly of hogs and chickens, is much different than it was. Whereas in 1954 four out of five Iowa farms produced hogs and chickens for market, today, although the number of each produced in the state has held steady or even increased, only one farm in ten produces hogs, and one in fifty raises chickens. This level of specialization obviously necessitates bringing other foods into the state from elsewhere. Another important change is the increase in the amount of highly processed and packaged food and fast food that Iowans eat, most of which originates from out of state as well.

I doubt, though, that any of us sitting around the table that day had quite conceptualized the whole picture. As Vince, whose family was among the first CSA members, said at some point, "I just want to eat good, healthy food raised by people I know." We all felt that way, but it was Karie who had drawn us together. She had recently graduated from the college, had learned about CSAs through attending field days sponsored by Practical Farmers of Iowa (PFI), and had received a post-graduate grant from the college's Office of Social Commitment to stay in town to work on the CSA idea. In an effort to identify potential producers and "eaters" for the CSA she made phone calls, knocked on doors, visited other CSAs in our region, and met with some key people in the community. A local organic soybean farmer who was in the midst of developing a value-added tofu production plant steered her to Ann, who raised vegetables organically near Malcom, a few miles away. "I was always interested in alternative farming practices," she later recalled. "We grew up without chemicals, and my parents were good at telling us how the food was raised, where it came from." Ann became the first farmer to volunteer to be a producer for our CSA.

A series of organizational meetings at the public library followed. These were attended by a handful of people that Karie began to refer to as Core Potential Eaters, as well as by some additional producers: Rebecca, who raised vegetables near Deep River, fifteen miles southeast of Grinnell, and brothers Dennis and Doug, who farmed near Lynnville, fifteen miles south. The geographical dispersion of the producers was valuable insurance for the CSA against local crop loss due to pests, hail, flooding, or other natural disasters. Later we learned that having multiple producers also increased the variety of produce members received, since each producer enjoyed growing a slightly different array of vegetables. Barney, a local livestock producer who had already been direct marketing his meat for several years, also came to the meetings, and a couple of people talked about offering eggs. Ann and Karie even proposed a name for the about-to-become association; it had come to them on a drive through the countryside,

where they had seen one of our native prairie plants, erect and tall like a beacon along the roadside: Compass Plant CSA.

Everything seemed to be coming together to make our CSA a reality, except that at the end of our final planning meeting no one had stepped forward to coordinate the whole business. "Can we make this happen?" The long silence that greeted Karie's question seemed like a death sentence, until Brenda said, "OK, it looks like we need some help," and stepped forward to meet the need. Brenda, who with her husband and children had moved to Grinnell only recently onto a farm that had been in her husband's family for a hundred years, became our executive captain, and the details were achieved.

That first year the Compass Plant CSA had three producers and twenty families. Each of the families purchased a share for $200 (or half a share for $100), and every Tuesday came to the pickup site at the activity center of a local church to receive a virtual cornucopia of fresh produce, everything from the familiar sweet corn and tomatoes to what-do-I-do-with-it turnips and kohlrabi. If it had been possible to assemble the season's share on a single table, what a sensory extravaganza it would make: deep purple eggplants, aromatic basil, tongue-tingling peppers, green and yellow and lavender pod beans, zucchinis as long as your forearm, carrots as sweet as sugar, and -- ahhh -- garlic. The bounty was staggering, and many times my own family could not finish a week's share before the next one arrived. We ended the year with a potluck dinner for the producers and shareholders, impatient for the arrival of spring and the first salad greens.

Compass Plant CSA has gotten a little larger every year. We've been fortunate to have a series of energetic and capable student interns funded by the college's Center for Prairie Studies working with us every summer: Jess and Brian the first summer, then Lauren, Erika, and Katharine. As I write, four years into our venture, thirty-five families are enjoying the end of this season's harvest. We have lost a few eaters to moves or family changes but gained more. The members are clear about the reasons that draw them to local food. "It's just good, delicious stuff," Jackie said, going to what for many eaters is the heart of the matter. But there are other incentives. "I enjoy being in tune with the seasons, not simply eating what's in the grocery store," Lorna said. "We look forward to what each season brings. We also like eating food that's grown responsibly with a minimum of chemicals. And I like knowing where my food is coming from." For Jon and Jeannie, one of the appealing things about the CSA is the element of surprise. "We love the surprise of not knowing in advance what we're going to cook for Tuesday's dinner. We enjoy the challenge of figuring out a plan for using all the produce during the week." For some, social considerations are part of the appeal. "I enjoy going to the weekly pickup, interacting with like-minded people, knowing they're going home and eating good food," one member said. Jon agreed: "there's a social element to the whole thing -- connecting with neighbors we don't see regularly otherwise, and also with the countryside."

Connecting with the countryside was not part of the initial arrangement of Compass Plant, but in the second year something that Ann describes today as "a big thing for the CSA" made it possible: Brenda and Lisle offered their "century farm" as the weekly pickup site. Although the church's activity center that we had used the first year certainly was adequate, the short drive to their farm at the edge of town provides an ambiance that in obvious ways complements what the CSA is all about: a weathered old barn, a few cattle contentedly munching hay in the barnyard, gabbling chickens in front of the henhouse, an herb garden, and assorted barnyard cats. It is a place to linger, to allow children a few minutes of exploration, to glimpse a once common but increasingly rare surrounding. Even the low-ceilinged room where the produce is laid out, with its rough walls through whose cracks bits of sunlight sparkle of an afternoon, feels right. Everyone enjoys the location, and so now a lovingly hand-painted sign for the CSA stands permanently by the driveway.

Just as you cannot have a CSA without eaters, so are the producers essential. Their reasons for being involved complement the eaters' reasons. Dennis's general goal as a farmer is "to grow food the best way possible." For him this means using organic practices, even though he and Doug have not undertaken the burdensome paperwork to be certified organic according to government standards. By way of explanation he says, "I once got drift from a neighboring farm, and you can lose your certification from that. People who get our food can ask about our methods, and they can visit our farm to see how we do everything. If they do, they'll see some weeds because we don't use chemicals." Doug and Dennis have two and a half acres in vegetable production, and during the peak of the summer Dennis says he puts in around 55 hours on the farm. They both also have full-time day jobs. "The garden is a kind of a stress relief for me," Dennis says, "at least when the weather is nice," which of course is not always the case. A couple of years ago, their garden got hammered by hail, and they lost a considerable amount of produce, which meant that the Compass Plant eaters did as well. Such is the shared-risk nature of a CSA. This is one reason Dennis likes producing for Compass Plant.

Another reason involves his comparison between the CSA and the farmers markets he and Doug sell at, including the one in Grinnell. There they have to pay for a vendor's space, set up tables, man the tables for about three hours while interacting with customers, then pack up the tables and drive home -- a total time investment of over four hours. The CSA drop-off generally takes him less than an hour. He would like to see Compass Plant double in size, which would allow him and Doug to shift their production away from the farmers markets and toward the CSA. Either way, though, their truck gardening will probably only provide a modest supplement to their income. More than for the money, they farm because of the satisfaction they get producing healthy food from the land.

A similar goal motivates Ann. "My parents raised us with the stewardship thing: what you take from the earth needs to go back somehow. And what you put into the earth shouldn't hurt it. It was hard for me to reconcile this kind of thinking with what I was taught in ag school at Iowa State in the late 1970s, but I've kept that vision." Another important consideration behind Ann's farming choices is wanting to do the right thing for her childrens' health.

Like Doug and Dennis, Ann does not depend on her CSA income for a living; she also teaches agricultural science at Grinnell High School. Brenda has a part-time job, and her husband Lisle works for an implement company. Of the producers associated with the CSA only Barney, who direct markets beef, lamb, pork, and chickens to local customers, including many Compass Plant members, supports himself from his farm income. This year he's been getting 10 cents per pound over the local market price for his beef (with a self-imposed ceiling of $1.00 per pound) because people are willing to pay more for it. He generally receives a premium on his other meat as well. Still, Barney is not exactly prospering; he uses old farm equipment (of his several tractors, the newest was built in the 1960s), barters for many of his needs, engages brilliantly in what the French call bricolage – a proficiency at scrounging, saving, and re-using – and lives simply. He is the first to admit that his "getting by" lifestyle would probably not satisfy most people, even most farmers. But he is happy. He is also doing what he thinks is right. He likes to quote a Gaelic saying he learned from the Iowa farmer-poet Michael Carey: "If you should, you can." "I feel the local foods movement is something we should do," he says. "It makes sense environmentally, and it's socially responsible."

Everyone associated with Compass Plant CSA agrees, but sometimes we wonder: will it ever be possible for like-minded producers to make a decent living from local food systems? The answer can only be, "it depends on the demand." The public must choose what kind of food it wants. But perhaps the public can use some help making up its mind. This conviction led several organizations in the Grinnell area to form GALFA, the Grinnell Area Local Foods Alliance. A partnership among Compass Plant CSA, the college's Center for Prairie Studies, Imagine Grinnell (a non-profit quality of life foundation in the community), the Poweshiek County Extension Service, the USDA Natural Resource Conservation Service, the Iowa Valley RC&D, Iowa Network of Community Agriculture, Practical Farmers of Iowa, and the Grinnell Farmers Market, GALFA works to promote local foods in a variety of ways. The Center for Prairie Studies created a directory of local food producers who market locally. Two years ago, with critical support in the form of a grant from the Leopold Center for Sustainable Agriculture at Iowa State University, GALFA hired a half-time coordinator to develop an "institutional buying initiative." Whitney works to bring together local producers and institutions that serve or sell food. Members of the Environmental Action Group on campus began a student garden that provides produce to the Grinnell Community Meals Program and Mid-Iowa Community Action. Most recently, we worked with Ann to secure a seed grant from the college's Office of Community Enhancement to develop a student garden at the high school that we hope will provide fresh produce for the school cafeteria.

The local foods movement in Grinnell has come a long way in five years. Although Karie the catalyst has moved on to enroll in the Sustainable Agriculture program at Iowa State University, the rest of us remain, working in our various ways to advance the causes of healthy eating, community economic well-being, food security, environmental improvement, and the ties of neighborliness. It is remarkable how many good things come from the simple act of eating food produced close to home.

Jonathan G. Andelson
Professor and Director
Center for Prairie Studies
Grinnell College
Grinnell, IA 50112

Alumni News

Catherine E. Dean '01 (catherinedean@gmail.com) I'm still working as the statewide curator of collections for APVA Preservation Virginia, the statewide preservation organization located in Richmond, Virginia. Although I'm mostly responsible for our fine and decorative arts collection, lately we've all been kept busy getting ready for the 400th Anniversary of the founding of Jamestown in May. Among other events, we welcomed the SHA Annual Meeting to Historic Jamestown earlier this year. Any Grinnell Anthropology Alums visiting Virginia should be sure to visit our new award-winning archaeology museum (called the Archaearium) at Historic Jamestown! Or check out our latest dig updates at http://www.historicjamestowne.org.

Kim McLean '05 (akara_2001@hotmail.com) It is so good to hear from you! I am glad to hear that everything is going well. Yeah, I'm still hanging around Nevada. I have one month to go until I finish my second bachelor's degree in biology. I have been job hopping a little while in school. I worked in a chemistry stock room, and then I was a research assistant in a metabolic study lab. Now I have ended up working at a spice company as the head of their sample lab. It's different and it pays the bills while I get myself a little more organized. I am thinking of trying to get a fellowship with the Center for Disease Control, take my GREs, and start hunting for a good applied archaeology or forensic archaeology masters program. I will be searching, but I do need some time off from school.

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Robin Cleland '06 (clelandr@gmail.com) will begin the graduate program in Anthropology at Arizona State University next Fall.

Grant McCall '01 (grant-mccall@uiowa.edu) I have been offered and intend to accept a tenure-track job at Tulane.

Andrea (Evans) Cooper '98 (aevans@unm.edu) I recently finished my Ph.D. in Anthropology and will officially graduate from the University of New Mexico May 2007. The title of my dissertation is *Human Hierarchy Formation: Status, Alliances, and Health in the Workplace.* I collected data at Hewlett Packard Company in Colorado. I found that the number (as opposed to the quality) of non-kin alliances in the workplace significantly increased a person's control over the workplace environment. Increased control significantly predicted reduced stress and reduced stress led to improved health at a significant level. Ultimately, I conclude that alliances are vital to overall health, and specifically the number of non-kin allies appears to benefit health the most. I am currently applying for teaching/research jobs at universities and colleges around the country. My husband, Jason, and I hope to end up in Colorado.

Lara Ratzlaff '01(lara.ratzlaff@gmail.com) has recently completed the radio program at the Salt Institute for Documentary Studies in Portland, Maine. Previously, she was an Associate Producer for Homelands Production's "Worlds of Difference" program, a founding producer and editor of the "Ithaca Radio Hour," and an intern for American RadioWorks.

Constanza Ocampo-Raeder '95, who was a biology major but took a lot of anthropology courses, is now teaching at the University of Maine. (constanza@umit.maine.edu) I had a terrific trip with David Campbell through Belize [researching modern Maya forest-gardens] so I came back feeling great for the semester.

You will be thrilled to know that I am teaching the INTRO ANTHRO class for the University. 570 students!!!!! Yes, indeed a completely different dynamic than I have ever been exposed to, I even found out there are anthropology text books.

So I am trying to develop anything new to get their attention (anything relating to eating insects, sex, or getting lost in the forest seems to work for now). So it is all just a performance but it is certainly tiring.

In the mean time, just waiting for grants so I can hopefully go back to Peru this summer and only teaching one course lets me write. Kris Sobolik, my chair, [who spent a semester teaching at Grinnell] is fantastic, and always speaks fondly of Grinnell. The department is great, they really take care of me so although I am not in a high profile school (yes, my ego still suffers) they are neat people so I am doing well.

Kendra Potz '77 (Robinhoodklp@worldnet.att.net) I am approaching my 5th year as a Juvenile Prosecutor. I have visited the two juvenile detention facilities in Maine every quarter since I took this job. Recently, on a Christmas visit, I noticed little differences between the pods-- haircuts, they way the uniform was worn, etc. I became interested in the idea of studying and writing about the culture of the juvenile detainees in Maine.

Byl Bryce '03 will begin the MA program in Anthropology at Northern Arizona University next Fall.

for your restricted contribution to the Anthropology Department:

Michael Neeley '84
Jessica Roff '93
Kendra Hillman Chilcoat '94

Raging Cow Atlatl Competition

John Whittaker

The Raging Cow Atlatl Competition eked out a narrow victory over Iowa Spring weather, with cold unpleasant conditions, including a destructive ice-storm, until about a week before the event, and thundershowers the Sunday evening after. We had 50 people sign up, plus curious kids from town, wandering students, and various spectators and athletes from the baseball game and track meets going on at the same time. Official participants included our faithful students, as well as atlatlists from Iowa, Wyoming, and Missouri, but our alumni provided the strongest support. Alex Woods ’03 and Grant McCall ’01 led a group from the University of Iowa, where Alex has now convinced the University “bureaucracy” to make Atlatl an official team sport, allowing them to use the U of I “Herky” and Hawk symbols on their t-shirts, and apply for funds. Paul Pasquesi ’01, Chicago High School teacher, brought 14 boy scouts and 5 leaders. They worked on their “Indian Lore” and Archaeology merit badges by atlatling, having a flint knapping lesson, and starting fires with flint and steel to cook lunch. I was a bit nervous about having 14 lads building half a dozen raging bonfires in the small space of my garden, but they were well-behaved and well-led, and the only casualty I know about was the hair on my knuckles which was inadvertently trimmed when my tinder caught unusually well. Byl Bryce ’03, contract archaeologist in Flagstaff, and Avi Pogel ’06, cheffing at the *Ventana Maya* restaurant in Boulder, also returned to old haunts and habits.

It was sunny, and a light gusty wind meant no records were set, but we shot the usual International Standard Atlatl Competition target, our fearsome polychrome Raging Cow, tic-tac-toe, and the Megafauna Massacre, which included an ecologically unusual suite of game: deer, turkey, ibex, and the elusive flying pig, our moving target. Last year’s javelina had become extinct from overhunting (its legs fell off).

After the events, we had a friendly dinner at the Anthropology building, featuring barbequed pheasant shot and cooked by Pat Hashman, Boy Scout salads (made by, not made of), and less interesting dishes.