

## Materializing Foods: Veggie Printing, Freeze-drying Fruit, Food Art Books

(Image credit: David Goldman)



Spring Quarter 2026, The Evergreen State College  
CRN 30264, Sophomore - Senior

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Materializing Foods is a studio, lab, farm, seminar, and warehouse-based program for playful and exacting creative researchers—and anyone who loves language and food. This exploratory program will introduce you to major and minor elements of the wide field of food and language arts: seed libraries (packets, portraits), food culture zines and posters, freeze-dried food recipes and packaging; food-based printing, and food arts books. You'll have the option to take one (or a combination) of these as your main focus for developing an individual or small group project. A series of studio and lab assignments for materializing food (with a menu of challenges) will document your synthesis of seminars (reading and discussion) with weekly practicums on the campus organic farm and the SW WA Food Hub. This synthesis of creative, applied, and academic work will begin with, and turn round, relationships between thought and form, such as the letter "A" originating with an ox horn.

We'll also explore when "A" is for "Apple" and other food alphabets, such as writing's origin with a recipe for fermented grain. While reading Michel Leiris's alphabet we'll cook, taste, then print hand-made alphabet pasta. We'll print with shells after learning to read and taste the effects of tidal movements at the campus shellfish garden. This program will encourage you to explore visceral and conceptual correspondences between language and food. How will experimenting with freeze-drying food allow us to reassess the role of water in seed evolution while creating value-added food? What does it mean to 'tweet rather than eat'? While the first concrete poem was egg-shaped, what food could inspire you to write poetry in its image? How do words and foods align, such as in cultural studies founder, Stuart Hall's self-reflection: "I am the sugar at the bottom of the English cup of tea"?

You'll develop a portfolio of experiments along with a finished personal project that will push you to develop project planning skills, articulate conceptual foundations for creative work, and focus on your chosen areas of practice in relation to community food and agricultural practicums.

Materializing Foods will collaborate with the program Material Words: Letterpress and Book Arts for Friday afternoon workshops to explore correspondences between the materialities of words and food.

This program provides spring quarter continuity for students enrolled in the fall and winter programs, Food & Media: Making Fresh Food Close and Food Science, Cooking and Nutrition

### **Anticipated Credit Equivalencies**

- 4 - Creative Research: Food Alphabets
- 4 - Food and Agriculture Practicum: Farm to Food Hub
- 4 - Food Studio: Printing
- 4 - Food Materials Lab: Seed to Freeze-Drying

**Fields of Study:** Food Studies, Agriculture, Visual Art and Visual Studies

**Fees:** \$130 fee covers a Food and Ag Field Day event (\$30), a required lab fee (\$50), and a required studio fee (\$50).

**Special Expenses:** Students should expect to cover expenses for individual projects regarding choices of materials used beyond classroom proficiencies.

**Schedule:** See program canvas for updates

Tuesday	9:30 – 11:50 AM	Themes/Projects	Sem2, D1105
Tuesday	1-2:50 PM	Seminar	Sem2, D3107, 3109
Wednesday	9-11:20 AM	Food art book research	Lib 3301
OR			
Wednesday	8 AM – 1 PM	Community food & ag practicum	Lewis Co
Thursday	9:30 AM – 2:50 PM	Food lab + Farm practicum	SAL+Farm
Friday	9:30 AM – 3:50 PM	Printing Studio	Lab2, 2225+2231

Lunch breaks will be taken Thursday and Friday with time and location correlated with weekly food lab and printing studio activities.

**First Meeting:** Tuesday, March 31, 2026 - 9:30 am, SEM 2 D1105 - Lecture

## Program Texts: Required and Recommended

### Seminar Texts: Hard Copies Required

- *All Over Creation*, Ruth Ozeki, 9780142003893, Penguin
- *Land of Milk and Honey*, C. Pam Zhang, 9780593538258, Riverhead
- *Bread*, Scott Cutler Shershow, 9781603587617, Bloomsbury
- \*Highly Recommended: *What to Eat Now*, Marion Nestle, 9780374608699, North Point

### Practicum Text: Required

- *Farming While Black*, Leah Penniman, 9781603587617, Chelsea Green

### Text Notes:

- eCopies of all texts, if available, have been requested for the Evergreen Library. Hard copies of all program texts are on program reserve.
- Additional short readings to support lectures, films, projects, labs, practicums, field trips, and studios will be provided on Canvas.
- Weekly Wednesday research workshops will support students to glean from a curated selection of “food art books” in Evergreen’s Library.

\*See studio aide Emma Shumaker-Chupp at Academic Fair or Sarah Williams when she gets back from sabbatical research in Costa Rica 3.14 at Tacoma’s Chocolate Academy!

**TACOMA SISTER CITIES CHOCOLATE FILM AND CULTURE FESTIVAL 2026**  
Celebrate Chocolate, Culture, & Community!

**THUR 3/5 | 7 PM**  
OPENING EVENT  
Slavonian Hall: "Tacoma: Chocolate Candy Capital of the World—1900-1950," by historian Michael Sullivan

**SAT 3/7 | 11-2:30 PM**  
Tacoma Chocolate Bus Tour of Local Chocolatiers by Pretty Gritty Tours

**TUES 3/10 | FILMS**  
The Grand Cinema  
5:00: Chocolate Exhibit in Lower Lobby  
5:30: "Chocolate Road" (Japan/USA)  
7:30: "Peace by Chocolate" (Canada)

**WEDS 3/11 | FILMS**  
The Blue Mouse Theater  
5:00: Reception  
5:30: "Like Water for Chocolate" (Mexico)  
7:30: "A Little Box of Sweets" (India)

**FRI 3/13 | FILMS**  
Asia Pacific Cultural Center (APCC)  
5:00: Reception  
5:30: "Julia" (France)  
7:00: "Adam" (Morocco)

**SAT 3/14 | 8:30AM-2PM**  
Global Chocolate Academy:  
Interactive talks, chocolate sampling  
\$30 or included with VIP Golden Festival Pass for \$100. H.S. and College students free with ID 12:45: "Chocolates Melting Away" (Philippines)

**SAT 3/14 | 5-7:30 PM**  
FIESTA RICA Celebration:  
Dinner/Dance, Tickets \$55

**SUN 3/15 | 1-7 PM**  
Family Sunday Fun Day  
Photo booth, food booths, family activities!  
1:30: "Willie Wonka and the Chocolate Factory"  
3:30: Wonka Costume Contest  
4:00: "Wonka"

TICKETS & MORE INFO: [TACOMASISTERCITIES.ORG](http://TACOMASISTERCITIES.ORG)  
**MARCH 5-15, 2026**

**GLOBAL CHOCOLATE ACADEMY**  
SAT. MARCH 14, 2026 8:30 AM-2:00 PM  
- ASIA PACIFIC CULTURAL CENTER -  
AN IMMERSIVE WORKSHOP EXPLORING CACAO, CULTURE, CREATIVITY AND CONSCIENCE

**ABSORB**—The wisdom of chocolate growers and makers in film with Dr. Sarah Williams, Evergreen College

**TASTE**—Guided Chocolate Tasting—tasting becomes ecological literacy

**HEAR**—Origin Stories from Mesoamerica

**PONDER**—Creative Reflection

**LEARN**—about Global Challenges and Create Hopeful Futures

**OBSERVE**—a Bean to Bar Demonstration

**ENJOY!**—Conversation, Laughter, and Generous Sampling of Chocolates

**TICKETS: \$30 EACH**  
OR BUY VIP PASS FOR ACADEMY + 10 FILMS FOR \$100

**STUDENTS FREE!**  
K-12 AND COLLEGE STUDENTS ADMITTED FREE WITH THEIR STUDENT ID CARDS

**THE ACADEMY'S ARC:**  
**8:30 am**—Registration and Continental Breakfast  
**9:00 am**—Welcome & Wisdom of chocolate growers and makers with Dr. Sarah Williams  
**10:15 am**—BREAK  
**10:30 am**—Origin Stories with Carlos Ortiz  
**10:45 am**—Bean to Bar Demo  
**11:00 am**—Contemporary world issues and regenerative futures (synoptic agroforestry)  
**11:45 am**—Lunch Break (Food available for purchase or bring your own lunch)  
**12:45 pm**—Screen & Discuss the Filipino short: "Chocolates Melting Away" with Pia Johnson, President Tacoma Sister Cities and Marices Castro, co-chair of Davao City, Philippines Sister City Cte  
**1:45 pm**—Closing chocolate ritual and evaluation with Rev. Dr. Frances Lorenz

**OUR PRESENTERS**  
DR. SARAH WILLIAMS CARLOS ORTIZ PIA JOHNSON MARICES CASTRO REV. DR. FRANCIS LORENZ

## Projects and Related Menu of Challenges (DRAFT)

**1) A is for Ox: Veggie printing and food-based ABC.** We'll go from soil to seed to flour to handmade alphabet pasta for tasting, then printing student choice of a food-based alphabet. Challenges: Making and shaping an alphabet pasta; research re: history, culture, and evolution of wheat and pasta varieties; relationships between agriculture and writing/printing; research, sourcing, creation of natural and edible inks; food printing from potato to pasta; documentation and presentation.

**2) Freeze-drying Fruit: When's a blueberry a blueberry?** We'll work with local farmers to go from farm to finger using Evergreen's new freeze-dryer. Challenges: Fruit composition, storage, recipes, packaging, nutrition, marketing, fossil fuels and food metabolics.

**3)Seed Art: Visual Food Art and Artist Books.** We'll explore relationships between food and language arts: seed libraries (packets, portraits), food culture zines and posters, recipes and food arts books. Challenges: When does the art tradition of "still life" best represent food? What media can be used to embody plant life, eating's pleasure/pain, and the movement of food's materiality from seed to food to compost? When were/are seeds a currency?

**4)Tides and Shells: A/Effects of Climate and Water on Food.** *We'll print with oyster shells after learning to read and taste the effects of tidal movements at the campus shellfish garden.* Challenges: *How will comparing and contrasting printing experiments with shells and freeze-dried food allow us to reassess the role of water in seed evolution, food development, and the perception of beauty and value?*

**5) Sourdough Bread: When is fermentation "mold"?** We'll explore hands-on with Evergreen's Fermentation Club how fermentation enhances flavor and microbes are us. Challenges: How will you develop the skills related to time, patience, and sensory awareness to understand and appreciate the baking of sourdough bread? Why has bread been so often symbolized as the "staff of life" and it's absence visible in "breadlines"?

**6) Individual Student Project: What's the relationship between having learned your ABCs and what you eat?** While basic competencies in projects 1-5 are required, all students will be encouraged to create a project of choice. The first concrete poem was egg-shaped, what food could inspire you to print poetry in its image? How, specifically for you, do words and foods align, such as in Cultural Studies founder, Stuart Hall's self-reflection: "I am the sugar at the bottom of the English cup of tea"?

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