



FOOD SYMPOSIUM

February 21, 2012

7:00 p.m.

Pacific Lutheran University

University Center, Regency Room

12180 Park Avenue South, Tacoma, WA 98447

Key Note Speaker: Professor Paul B. Thompson, Michigan State University

Presented by the Department of Philosophy

In association with the Society of Philosophy in America (SOPHIA), the Arbaugh Family Endowment, the Society for the Advancement of American Philosophy (SAAP), and Pacific Lutheran University Culinary Arts

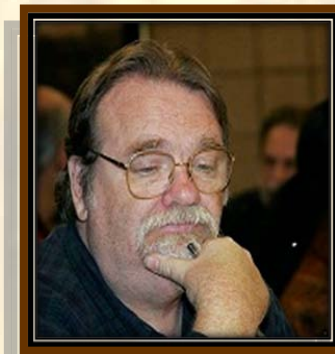
WHAT MAKES FOOD GOOD? THREE PROBLEMS IN FOOD ETHICS



The last decade has seen a dramatic growth of interest in food and food ethics. Dr. Thompson will discuss three key problems: the ethics of global hunger; the ethics of food consumption as it relates to personal and public health; and finally the

ethical underpinnings of “the food movement” and its attraction to local and ethically motivated supply chains. Although these three issues present distinct challenges, they are connected to one another in surprising ways.

Approaches to food ethics that focus narrowly on one set of issues may find that they have adopted strategies that put us in an awkward position with respect to the others.



Paul B. Thompson holds the W. K. Kellogg Chair in Agricultural, Food and Community Ethics at Michigan State University. He serves on the United States National Research Council’s Agricultural Biotechnology Advisory Council and on the Science and Industry Advisory Committee for Genome Canada.

He has undertaken a series of projects on the application of recombinant DNA techniques to agricultural crops and food animals. Thompson has published extensively on the environmental and social significance of agriculture. His 1992 book (with four coauthors) on U.S. agricultural policy, *Sacred Cows and Hot Potatoes*, was used as a textbook for U.S. Congressional agriculture staff, and won the American Agricultural Economics Association

Award for Excellence in Communication. His other works include volumes and papers on the philosophical and cultural significance of farming, notably *The Spirit of the Soil: Agriculture and Environmental Ethics* (1995) and *The Agrarian Roots of Pragmatism* (2000).

For additional information, contact: Erin McKenna (mckenna@plu.edu / 253-535-7213)
Professor of Philosophy
Department of Philosophy



FOOD SYMPOSIUM



TUESDAY, FEBRUARY 21, 2012
University Center, Room 133
Free Sessions Open to the Public

AGENDA

11:00 AM
to
11:45 AM

THE CHEMISTRY OF FARMING

Holly Foster, Zestful Gardens
Living My Questions: A Life in Organic Farming

Justin Lytle, PLU Chemistry Department
Red Delicious? The Chemistry of Pesticides in Apple Growing

11:55 AM
to
12:40 PM

HOW TO KNOW WHAT GOES INTO YOUR FOOD

Romey Haberle, PLU Biology Department
If GMOs are the Answer, What was the Question? Genetic Engineering and Responsible Biotechnology

Hannah Love, PLU Philosophy Department
Eating Ecologically: Complex Systems and Individual Responsibility

12:50 PM
to
1:35 PM

FEEDING THE PUBLIC

Kyle Wnuk, Marrow Kitchen Bar
A Vision of a Restaurant

Ann Farrell, Farelli's Pizza
Food, Family, and Ethics

1:45 PM
to
2:30 PM

BUYING AND EATING LOCALLY

Carrie Little, Mother Earth Farm
The Importance of Buying / Eating Locally

Kathryn Guinn, PLU Student
Farmers' Markets

2:40 PM
to
3:25 PM

FOOD AT PLU

Erin McGinnis, Pacific Lutheran University Culinary Services
Cooking at Pacific Lutheran University

Danielle Palmer, PLU Student
PLU Food Club

3:35 PM
to
4:20 PM

EATING ANIMALS

Joe Markholt, Salmon Creek Meat
The Importance of Putting a Face on Your Food

Erin McKenna, PLU Philosophy Department
Pragmatism and Meat Production

4:30 PM
to
5:25 PM

FOOD PASSIONS

Glenn Kuehn, University of Wisconsin, Philosophy Department
Cooking and Love: Why No One Can Ever Cook Like Grandma

Ed Cedras, Northern Pacific Coffee Company
For the Love of Coffee

5:30 PM
to
6:55 PM

DINNER BREAK

On your own – Please enjoy any of the local restaurants
(Panelists, please check with Erin McKenna)

7:00 PM
to
9:00 PM

KEY NOTE ADDRESS

Professor Paul B. Thompson, Michigan State University
What Makes Food Good: Three Problems in Food Ethics
(Key Note Address held in the University Center, Regency Room)