

STUDENT MANUAL

**CORC 3208 Comparative Studies in Cultures and
Transformations, 3 credits**
**ANTH 7011x Special Topics: Peoples and Cultures of the
Caribbean, 3 credits**
**ANTH 3015 Anthropology Abroad: Food in the Caribbean, 3
credits**
ANTH 7010X Special Topics: Food in the Caribbean, 3 credits

ANTIGUA – BARBUDA FIELD SCHOOL

BARBUDA

**Orientation and Lecture Thursday, May 1, 2014
9-5pm 538NE Brooklyn College**

Field School Dates June 4th - 24th 2014, Antigua and Barbuda

**Post Field Meeting and Presentations Tuesday, September 2,
2014 1-3pm 538NE Brooklyn College**

IN COLLABORATION WITH

DEPARTMENT OF ANTHROPOLOGY AND ARCHAEOLOGY, BROOKLYN COLLEGE

BARBUDA RESEARCH COMPLEX

NATIONAL PARKS, ANTIGUA AND BARBUDA

BARBUDAN COUNCIL

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WELCOME!

Welcome to the 7th Brooklyn College study abroad program in on the Island of Barbuda, West Indies. This project has been put together through the collaboration between Brooklyn College Archaeology, and our host Institution, The Barbuda Research Complex, National Parks, Antigua, and the Barbudan Council.

The students and instructors attending the field school bring to the field school a variety of skills and specialties that will make for an international and dynamic learning environment. Students will gain hands on experience with scholars that are internationally known and active in their respective fields of study. Students will have an opportunity to learn from these instructors and distinguished lecturers as well as grasp an understanding of interdisciplinary research.

This study abroad focuses on the two sister islands of Antigua and Barbuda. Students will explore the culture, traditions and history of Antigua and Barbuda through immersive, multidisciplinary, hands-on experiences. Participants will debate themes of colonization, diasporic communities, religion, nationalism, food culture, health and geography in the context of globalization; and look at core (Antigua)/periphery (Barbuda) relationships between the two islands. Visits to museums, nature reserves, artist colonies and religious centers and participation in the design and implementation of a museum exhibit that captures one or more of the themes explored by these courses and form comparisons between two world areas, are central to the program. Analysis of archaeological artifacts, foodways and people-environment interactions from the past through present will inform the exhibit.

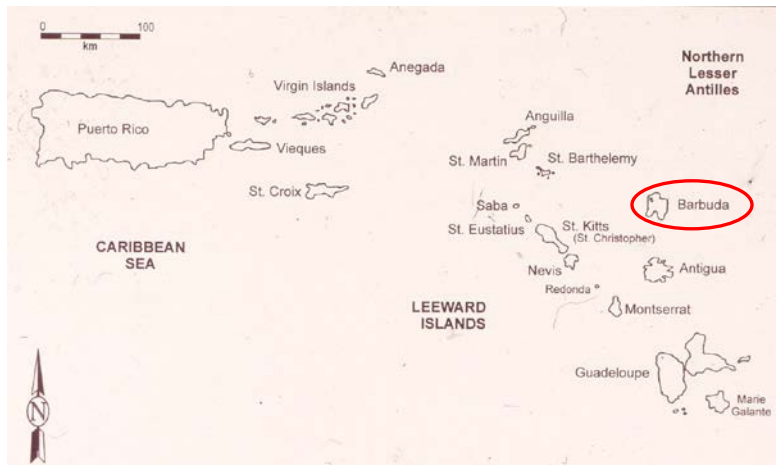
The courses fulfill degree requirements. Of special interest to students majoring in art, media, film, political science, sustainability, anthropology, health, nutrition, history and museum studies.

INTRODUCTION

Barbuda

Barbuda is a small flat and dry island, located between latitude 17° 31' to 17° 45'N and longitude 61° 44' to 61° 53'W on the outer arc of the northern Lesser Antilles in the Eastern Caribbean, approximately 45 miles north of Antigua. The island is about 62 sq. miles and the highest point is about 150 feet in elevation. Ninety percent of the island is less than 10 feet above sea level. The population is below 1,500 persons.

Barbuda and Antigua are part of a single landmass called the Barbudan Bank but was separated from Antigua in the post-Pleistocene Period of rising sea-levels. It is comprised entirely of Oligocene limestone with soil deposition that is generally thin and many areas of the island consist almost entirely of sand. The land embraces a large shallow lagoon with extensive mangroves and seemingly endless expanses of white sand beaches. The vegetation has been classified by Harris (1965:25-59) as evergreen woodland, swamp, grassland, and coastal.



The karst terrain of the interior is interspersed with sink-holes and caves that contain fresh water throughout the year. There are no streams on Barbuda, and after the rains the pools of surface water slowly trickles down through limestone fissures. The shallow ponds that form on the surface after heavy rain evaporate rapidly. The coastline is almost completely surrounded by barrier and fringing reefs. While these reefs provide protection for the low sandy coastline, they have proven hazardous to ships, especially as the low topography of the island cannot easily be seen from the sea.

The prehistory of the Lesser Antilles has been defined by research conducted on the larger islands; particularly the higher, fertile, volcanic islands that present a wide diversity of natural resources. As a result it is believed that the smaller, arid, flat limestone islands were ignored; bypassed in migration and settlement of the Caribbean archipelago. Recent archaeological findings and transect studies on the island of Barbuda present a different light on this long standing assumption (Watters 1980).

From an environmental perspective, the limestone island of Barbuda, sister island to Antigua, is an attractive and vital settlement option. The island has the richest marine ecosystem in the region. It has a high water table with abundant sources of fresh water beneath its sandy and rocky limestone surface. Numerous sinkholes, caverns and a large protected lagoon with an extensive mangrove system offer a diversity of habitat zones for exploitation.

Field School Instructors

Dr. Sophia Perdikaris (Professor, Department of Anthropology and Archaeology, Brooklyn College). Sophia Perdikaris is an archaeologist specializing in zooarchaeology of sites in the North Atlantic specifically Iceland and Norway. She has extensive archaeological field experience in many parts of the world including Iceland, Norway, Bahamas, Kenya, and Antigua.

Dr. Reg Murphy (Archaeologist/Curator, Antigua and Barbuda National Parks). Reg Murphy is the only full-time archaeologist for Antigua and Barbuda. He has run field schools for the University of Calgary for 15 yrs. He specializes in both pre-historic and historic Caribbean archaeology and is actively involved in consultation and restoration of historical monuments both on Antigua and Barbuda and throughout the Caribbean Islands.

Mr. John Mussington (Marine Biologist, Principal of the Sir McChesney Secondary School and Director of the Barbuda Research Complex). John Mussington is a foremost expert in the Barbudan natural environment and has worked over the last 20 years for the conservation, preservation and sustainability of local ecosystems.

Ms. Margrethe Horlyck-Romanovsky, MPH (Substitute Instructor, Department of Health and Nutrition Sciences, Brooklyn College). Margrethe Horlyck-Romanovsky is a public health nutrition professional specializing in food cultures from around the world, with a particular interest in authentic cooking methods, food access and health outcomes in immigrant communities in New York City. She has significant experience in community collaborations and implementation of nutrition education, ethnic cuisines and urban agriculture programming for children, teens and adults.

LOGISTICS

What to Bring

- **Passport:** It is a good practice to make a photocopy of the first 2 pages (with your picture and carry this separately in case you lose the original.
- **Travel and Health Insurance:** It is essential to have travel and health insurance coverage while you are in Antigua/Barbuda. It is part of your field school fee and provided by CUNY.
- **Money:** Your field school fee covers three meals a day, accommodation, and all of your transportation while in Antigua and Barbuda during the field school. Any extras that are not part of the field school agenda including dining at alternate restaurants and soda or other beverages and snacks will be at your own expense. The local currency is Eastern Caribbean Dollars and the exchange rate (fixed) is 2.60 EC = 1 USD. Most places will take US money but you might want to exchange some at the airport upon arrival. There is one ATM on Barbuda however, do not count on it to always work. There are 24hr ATMs in Antigua that you can use on the day trips.
- **Personal Medication:** Bring an adequate supply of all prescription and over-the-counter medications. If possible bring an emergency supply.
- **Camping Mess Kit (Plate, cup, fork, spoon, and knife) Can be purchased at Campmor. Please make sure you bring that with you!**
- **Tupperware/Reusable plastic containers:** Bring several small and medium sized plastic containers for packing and transporting snacks and lunch. A supply of small Ziplock bags is also recommended.
- **Suitable clothing:** Come prepared to work in extreme heat with intense sun exposure.
 - Work clothing: long pants loose fitting; pants that zip-off at the knees. Light-weight long sleeve shirts (protection from the sun), short sleeve t-shirts. In general think light weight, old but sturdy clothing.
 - Hats: bring at least one hat; full brimmed hats are good as they will provide some sun protection for your neck; baseball hat.
 - Footwear (work): boots or sturdy shoes. No open toed shoes during excursions.
 - Footwear (leisure): make sure to bring at least one other pair of shoes for non-work related activities.
 - Non-work Clothing: Think tropical island. Shorts, T-shirts, light pants.
- **Backpack:** backpacks for carrying water, note books, etc... for work days and field trips.

- **Water bottle:** There will be a large water cooler on site and extra coolers with water in the vehicle but you will need to bring a water bottle of your own that is full upon departure and can be refilled from the coolers.
- **Journal keeping and writing and reading materials:** You are all required to keep a field journal. All project related reading will be provided to you on a CD in PDF format. You may bring other books, journals, magazines but you **MUST** not exceed the weight limit (see below).
- **Ear Plugs:** You are sharing a room with other individuals. If you are a light sleeper you might want to invest in a pair.
- **Towels:** The guesthouse in Antigua will provide a regular towel but you will need one for Barbuda and you should also bring your own beach towel.
- **Bathing Suit:** modest Tropical Island, bring a mask and snorkel if you wish for marine life viewing at the reef areas.
- **Sunscreen:** Bring at least SPF # 15, do not be bashful about applying large quantities; **ALL PERSONS REGARDLESS OF SKIN COLOR WILL EVENTUALLY BURN.**
- **Bug repellent:** Mosquitoes and sand flies are particularly bad in the evenings. Light colored clothing and bug repellent can help to alleviate this. A mosquito net that covers your bed would also be good. You can purchase these from **Campmor.com** for less than 20 USD.

Suggested Items to Bring

- **Camera:** Many picture opportunities but remember that in general electronic and extreme heat, moisture and sand do not generally mix very well.
- **Computers:** We will have a project laptop. There is wireless internet at the guesthouse in Antigua but in Barbuda it is only available at the internet café and for two hours in the evening (6-8) at the field station. Be aware that if you bring a computer you do so with some significant risks (power shorts, sand, moisture). Bring Ziplock bags or waterproof cases for any electronics.

What not to Bring

- Firearms
- Knives larger than a Swiss army knife
- Recreational Drugs of any kind (this also includes any purchase or attempted purchase)

!!!! WARNING !!!!: There is a ZERO tolerance policy towards drugs, weapons, or high risk behavior that compromises your safety, the safety of your fellow students and the faculty. Any student in possession of drugs or exhibiting high risk behavior will be immediately removed from the field school at their own expense.

Travel Itinerary: We will be purchasing your international airfare as well as book and purchase all inter-island travel. You will be accompanied by a staff member on your trips as well as be met by a number of colleagues already housed on the islands we are working on. If you are leaving separately from the assigned dates it is your responsibility to make the connection from Antigua to Barbuda. The transfer is all in the same airport. We will pick you up at the airport in Barbuda. If you encounter any delays or problems, a list of important contact numbers have been provided at the end of this manual.

- Caution –for your international flight, you must be at the airport at least **3hrs in advance** so as to allow time for checking in. The total flying time is approximately 4.5 hrs unless you have a connecting flight. Upon arrival in Antigua you will have to clear customs, the group will be met at the airport.
- Your inter-island flight to Barbuda is on a small 8 seat plane or the local ferry. **STRICT LUGGAGE POLICY IS NON-NEGOTIABLE** (see below) for the airplane. The flight time is approximately 20 minutes. The ferry time is 2.5 hours. Upon arrival in Barbuda you will be taken to your accommodations.

LUGGAGE POLICY: YOU ARE ONLY ALLOWED 50 POUNDS OF LUGGAGE, INCLUDING YOUR CARRY-ON BAGS. SOME AIRLINES CHARGE EVEN FOR THE FIRST BAG. DO NOT SHOW UP AT THE AIRPORT EXCEEDING THIS WEIGHT RESTRICTION AS YOU WILL NOT BE ABLE TO BRING ANY EXCESS LUGGAGE TO BARBUDA.

Accommodation

Housing

In Antigua we will be staying at Carter's Hotel. There will be 3-4 people per room. In Barbuda we will be staying at a number of guesthouses on the outskirts of town. The houses have a full kitchen and bathroom/showers. Please be respectful of your roommates and the owner and keep your rooms clean. You will have to share your room. Rooms can be locked and you are responsible for the key(s). In Barbuda the beds will be folding cots. There is no air-conditioning however, there is at least one fan (ceiling or floor). BRC offers a common outdoor room for lectures and other after-work activities (artifact analysis, movies, etc...) and all meals will take place at this space as well. While most electrical voltage is 120v some outlets might be 220v. Please check what the current is before plugging in. You might want to bring a spike protector along with an adapter.

Meals

All meals (breakfast, lunch, and dinner) are provided. Water will be supplied. Breakfast and dinner will be served at BRC, but all participants need to pack lunch from food provided during dinner/breakfast. Other beverages are available but are not covered by the field school. Remember alcohol consumption and heat are not good combinations and it is not allowed on work days. We do not encourage alcoholic consumption of any kind during the field school. There is a small refrigerator where you can keep drinks etc... **DO NOT LEAVE ANY FOOD/DRINK CONTAINERS OPEN. PUT ALL FOOD ITEMS IN THE REFRIGERATOR** (ants love human food and drink. If you do not want your room and luggage to attract "visitors" please be vigilant about not keeping food and drink outside the fridge. Dispose of garbage in assigned locations). You are responsible to be prepared with a filled water bottle and packed lunch in your backpacks prior to leaving the field house.

Phone/Internet

There are no phones in any of the rooms. We will have a few project phones for limited use (ex. Calling home when you arrive and in case of emergency). If you have a personal cell phone (need to be UNLOCKED) you can purchase a GSM chip for Antigua and Barbuda. Depending on your service provider direct calls from Antigua to the US

can be done but they are expensive. There is no wireless internet in the houses in Barbuda but there is in Antigua. There is an internet café in town but it might not have regular hours. There is limited internet access at the BRC. Be prepared to go through internet withdrawals.

HEALTH AND SAFETY

On-site hazards and preventative measures

Fieldwork has inherent health and safety risks, especially in extreme environments. Preparation, awareness and common sense are probably the best methods to prevent injury. Many accidents occur when people are not aware of their surroundings, careless handling of tools or trip hazards. The preventative measures listed below are for your safety as well as for the safety of those around you. Please adhere to all precautions.

On Excavation Site

- Tools and small objects should be kept centralized, returned to the shed/central area at end of work
- All shovels and other tools laid point down
- Shoes or boots worn at all times
- NEVER approach a digger using shovels or picks without warning
- Look out for co-workers when using shovels – watch the point and backswing!
- Be aware of deep excavation, test pits, and unstable sections.

In the kitchen

- Wash hands before starting work in the kitchen and between tasks.
- Place knives in plain sight. Never place a knife in the sink. Wash and put knives away when you are done using it.
- Announce yourself when moving around with a knife/scissor/hot liquid and carry knives with the tip facing the floor.
- Alert fellow cooks to hot items placed in the sink or elsewhere to cool off.
- Turn pot and pan handles so that they do not extend beyond the stove.
- Always use dry oven mitts when handling hot items.
- Wash all fruits and vegetables
- Wash cooking equipment, storage containers and utensils thoroughly and sanitize afterwards.
- Do not run, EVER!

In Vehicles

- Seatbelts – use them
- Secure loose gear and people – there are lots of bumps and potholes
- All driving in Antigua will be in passenger vans. In Barbuda there will be 4 X 4 wheel drive pick-up trucks in order to be able to get to remote locations. The roads are few and for reaching locations this is done on dirt country roads.

The Elements

- Always wear a hat and shoes
- Lots of sun block – remember to re-apply
- Drink lots of water even if you do not think you are thirsty
- Wear loose comfortable clothing
- Carry a daypack or bag with a change of clothing and personal need items
- Store any and all electronic items in zip lock bags (cameras, CD player, ipod, etc)

- If you are getting chills or cannot think clearly you might be experiencing the beginnings of heat stroke. Please let us know, do not wait.

Days Off/ Home Life

- If you go walking, take a friend, a map, a compass, food and water. TELL one or more staff members and make an entry in the log book about where you are going and when you will be back – please keep to your route and schedule
- Bathing is wonderful but you are at a tropical environment with sting rays and sharks and NO LIFEGUARDS. Always use the buddy system for swimming, stay in the shallows use common sense and stay out if impaired
- You need to be respectful of our sleeping facilities, keep your part of the room clean. You need to tell us if anything breaks.
- This is a very small community and we are the traveling show. Assume that anytime you step outside you are an object of interest, and that people in the shops, on the street and everywhere, will discuss your behavior. Be polite, well behaved and good guests when you interact with our public. Be respectful of local customs and lifeways.
- Local guests are not allowed in the hotel rooms in Antigua or in the apartments in Barbuda.

First Aid Kit will be available in each car and at the accommodation facilities at all times.

!!!WARNING!!! DANGEROUS BEHAVIOR WILL NOT BE TOLERATED

We will be living and working in a remote area with out the benefit of extensive medical facilities (located a plane ride away). There is a small hospital but it is essential that everyone behave safely and responsibly at all times. Ignoring the safety procedures set out in the manual, or the instructions of staff members, may endanger yourself and the people around you. **Dangerous behavior will not be tolerated, and any student who does not follow guidelines/instructions and/or acts irresponsibly will be immediately expelled from the field school.**

Brooklyn College Field School – Antigua/Barbuda 2014 Confidential Health and Safety Form

Name:	Home Institution:	DOB:
Email:	Address	
Telephone Number(s)		

Emergency Contact Information (Primary)

Name:	Relationship
Email:	Address
Telephone Number(s)	

Emergency Contact Information (Secondary)

Name:	Relationship
Email:	Address
Telephone Number(s)	

Medical Information

Do you have a medical condition that might affect your work in the field? If yes, please provide details:	Yes <input type="checkbox"/> No <input type="checkbox"/>
Do you have any allergies (Foods, medications, materials or substances)? If yes, please check the box that you confirm that you are bringing sufficient medication that you use to treat these allergies. Please indicate allergies and medications used:	Yes <input type="checkbox"/> No <input type="checkbox"/> I confirm <input type="checkbox"/>
Are you taking any prescription medication? If yes please check the box to confirm that you are bringing sufficient medication for the duration of the field school. Please indicate medications:	Yes <input type="checkbox"/> No <input type="checkbox"/> I confirm <input type="checkbox"/>
Are your vaccinations up to date (especially Tetanus)? Please check the box to confirm that your Tetanus vaccination is up to date.	I confirm <input type="checkbox"/>
Do you have health insurance to cover you while you are participating in the field school?	Yes <input type="checkbox"/>

Statement of Informed Consent

I have read and understand the written health and safety information and the risk assessment presented to me in the student manual for the field school. I recognize that archaeology and cooking have inherent hazards that cannot be fully mitigated by any set of safety procedures, and that I accept the risk inherent in participating in this field school.

Signature_____ Date_____

Antigua/Barbuda Field School Student Contract

I _____ agree to the following statements and assume the following responsibilities:

1. To read the General Information and Health and Safety Information and to complete the Health Status Form and the Student Contract Form.
2. To give frequent attention to keeping my personal sleeping quarters and other living areas clean.
3. To avoid forms of personal conduct that may jeopardize the field school and the presence of Brooklyn College in Antigua and Barbuda. If the Director believes my conduct is not appropriate, I will be expelled from the island at my own expense and will forfeit all fees paid.
4. I agree to the following Hold Harmless Clause:

I fully understand that Brooklyn College, along with its administrators, faculty and staff will not be held responsible, financially or otherwise, for any injury, accident, or sickness, including those resulting from any in the water activities. By signing this release I certify that I am cognizant of the basic risks and dangers in swimming and snorkeling in a marine environment.

In the event of my physical or mental incapacitation for any reason, I hereby authorize Brooklyn College to take such actions and engage such services on my behalf as they deem necessary for my health, and I agree to promptly reimburse them for all costs incurred on my behalf including medical assistance and transportation to medical facilities.

Signed _____

Date _____

Home Institution _____

FIELD SCHOOL SYLLABUS CORC 3208 and ANTH 7011X

AIMS OF THIS COURSE:

The field school will provide you with:

- An overview of Caribbean History and Archaeology
- An overview of Antigua and Barbuda Customs, Law, Governance, Health Care and Education
- In-depth foundation in archaeological laboratory methods, including but not limited to survey, recording, and sampling, recording and cataloguing artifacts
- Artifact analysis and typology
- Basic knowledge of zoo-archaeological techniques (post – excavation)
- Basic knowledge of botany
- An overview of issues of Sustainability and Resilience in times of climate change

Student Grading: The following represent the grade percent break down for each of the components of this course. Fieldwork 20%, Journal 20%, Lab 20%, Exhibit 20%, Presentation and Final Exam 20 %. No make ups or incompletes will be granted.

Pre-Field Course Work

You are expected to have done the readings in order to prepare for the field school. Be prepared to discuss these while you are in the field.

Field work and excursions - Facilities

There are no facilities in most of the places we will visit. There are no bathrooms (bring toilet paper etc...). All garbage that is produced at the site must be removed at the end of the day and disposed of properly.

Laboratory work

On a daily basis students will be responsible for work back at the house. This will include but not be limited to

- Downloading and registering digital photographs
- Data base entry of registers and context sheets
- Conservation of artifacts including photographing and recording all finds
- Faunal analysis including preliminary sorting, identification and quantification

Guest Lectures

There will be a number of MANDATORY guest lectures in addition to the regular class by visiting specialists.

Dr Reg Murphy

Mr. E. Adams

Dr. Amy Potter

Dr. Jennifer Adams

Mr. John Mussington

UN Secretary General

Minister of Culture

Cultural Geography

Informal Education

Marine Biologist

Assignments

Each student will have to complete assignments that must be completed before the end of the field school. The topics will be assigned during the initial orientation upon arrival to Barbuda. **Failure to complete the work will result in an incomplete for the course and no credit received.**

Field Journal

All students are required to keep a field journal. Students should add to their journal on a daily basis. You should record information on what you learned, concepts, sites, plants, animals, drawings etc... Feel free to write what you want but it will be read by staff and it must include the following:

- Information about the site(s) you are working on or have visited (location, flora, fauna, archaeological material on the surface, GPS location, etc...)

Excursions

Academic oriented trips will be complemented with discussion on cultural, economic, health, archaeological, environmental or historical related issues. Some of the sites to be visited include:

- **Barbuda**-Darby's Cave (Sink hole). Trees and vegetation will be recorded for historic environmental reconstruction
- **Barbuda**-Indian Cave. Pre-historic petroglyphs located near Two Foot Bay.
- **Barbuda**-Codrington's Hunting Lodge. Historic site with numerous well preserved buildings on the trail to Darby's Sink Hole.
- **Barbuda**-Frigate Bird Colony
- **Barbuda**-Martello Tower. British Military fort.
- **Barbuda**-We will also visits a number of other pre-historic sites

NOTE:

EXCURSIONS AND PROGRAM ITINERARY SUBJECT TO MODIFICATIONS DUE TO WEATHER, AVAILABILITY, CURRENCY FLUCTUATIONS OR OTHER UNFORSEEN CIRCUMSTANCES

Brooklyn College, City University of New York
Department of Anthropology and Archeology

ANTH 3015 Anthropology Abroad: Food in the Caribbean, 3 credits
ANTH 7010X Special Topics: Food in the Caribbean, 3 credits

Course Description & Objectives

Exploration of foodways and health in the Caribbean with particular focus on Antigua and Barbuda. Examination of the effects of geographic, political, ecological, economic, ethnic, cultural and historic factors on foodways and health in the context of globalization.

Objectives

At the culmination of this course, students will be able to:

- Share insight into the geographic, ecological, ethnic, cultural, religious, political and historical factors which have contributed to the various Caribbean cultures and foodways.
- Define and discuss the distinct food cultures and cuisines of the Caribbean and be able to articulate what signifies Caribbean cuisine and give examples of the above mentioned factors as they pertain specifically to foodways of various Caribbean communities.
- Explain the interdependence of food and culture within the context of immigration to and from the Caribbean and the United States and demonstrate a comprehensive understanding of the relationship between foodways, health outcomes and nutrition status.
- Practice cross-cultural interviewing skills that enable students to conduct meaningful ethnographic exploration of food culture and/or oral history research activities.
- Continue to develop their cultural competence and practice cultural sensitivity to the foodways of community members and future students, clients and colleagues.
- Evaluate the effects of shifting demographics on the foodways and health of Caribbean regional groups and communities in the Caribbean and New York City.

Evaluation Methods: Journals, Attendance, Participation, Cooking Projects, Group Project (Oral History Cookbook).

Introduction

New York City and Brooklyn in particular are home to large Caribbean communities. This course will offer students a deeper understanding of the origin of Caribbean foodways and cultural practices that are unique to these communities and are significant contributors to community health outcomes.

This course is designed to introduce students to a broad discussion of the central role that food plays in the cultural life of individuals, communities and nations with a particular focus on the Caribbean. By studying specific food cultures, students will gain insight into not just what peoples of the Caribbean grow, gather, hunt, fish, purchase, cook and eat, but also why, how it came to be so, and how it might change in the future.

This course is organized geographically and thematically. Each unit will focus on the food culture of a country, group of islands or particular ethnic group. We will explore one or more themes or issues that are especially relevant:

- Food Production and Procurement: the rise of agriculture and ancient society, population migration, globalization and industrialization, biodiversity, food security, local agriculture, environmental impact of food production, hunting/gathering/fishing, artisanal/heirloom/heritage foods, etc.
- Cooking and Consumption: traditional and modern food customs; religious traditions and practices; gender and cooking and eating practices, food heritage and memory; the subjectivity of taste, etc.

This course requires students to read intensively ahead of leaving for Barbuda; participate in class discussion; collaborate on the planning and implementation of ethnographic research projects; gather evidence from the field; shop at local markets; forage with local residents; and to cook, taste and engage others in exploring the foods of the Caribbean.

Students will spend the majority of each class in active research, cooking and discussion, so students must be prepared to contribute by sharing thoughts and questions based on the readings and our real time experiences. Participation is essential!

And finally, since we are what we eat, students will also become each of these cultures: by cooking, smelling, touching, hearing, seeing – and tasting – foods of the Caribbean in the field school's indoor and outdoor cooking sessions. Students will prepare communal meals as part of their exploration of Caribbean food culture.

The final product of the summer field school experience will be a cookbook of Barbudan food and associated video vignettes of interviews and cooking sessions with local residents.

Required Readings

Houston, LM. (2005) *Food Culture Around the World. Food Culture in the Caribbean*. Greenwood Press, Westport, CT.

Kinkaid, J. (2000) *A Small Place*. Farrar, Straus and Giroux, New York.

Unit	TENTATIVE COURSE OUTLINE (subject to change)
1	<p><u>A framework for studying food culture and developing cultural competence</u> How to conduct oral history fieldwork and ethnographic research <u>Additional Readings:</u></p> <ul style="list-style-type: none"> • <i>The Oxford Handbook of Oral History</i>. (2010) Ed. Ritchie, DA. Oxford University Press. • Toczyski, S. (2010) Jean-Baptiste Labat and the Buccaneer Barbecue in Seventeenth Century Martinique. <i>Gastronomica</i>, 10;1:61-69.

2	<p><u>Antigua and Barbuda Food Cultures and Cuisines Introduction</u></p> <p>How to write recipes How to record recipes Exploring Caribbean cooking equipment</p>
3	<p><u>Cuban Food Culture and Cuisine</u></p> <p>Field foraging (Interviewing foragers and “spinach-sellers”)</p> <p><u>Readings:</u></p> <ul style="list-style-type: none"> • Fleites-Lear M. 2012. Mirrors in the Kitchen: The New Cuban Woman Cooks Revolutionarily. <i>Food Culture & Society</i> 15(2):241-260. • Garth, H. (2013) Cooking Cubanidad: Food Importation and Cuban Identity in Santiago De Cuba. In Garth, H. In <i>Food and Identity in the Caribbean</i>. Bloomsbury Publishing.
4	<p><u>Haitian and French Caribbean Food Culture and Cuisine</u></p> <p>Salt gathering and comparative tasting</p> <p><u>Readings:</u></p> <ul style="list-style-type: none"> • Beasley MM. 2012. Women, <i>Sabotaj</i>, and Underground Food Economies in Haiti. <i>Gastronomica</i> 12(2):33-44. • Anderson, L. C. (2010) Swapping Food on Sundays. In <i>Breaking Bread. Recipes and Stories From Immigrant Kitchens</i>. University of California Press, Berkeley, CA.
5	<p><u>Antillean (Dutch) Food Culture and Cuisine</u></p> <p>Interviewing local residents</p> <p><u>Readings:</u></p> <ul style="list-style-type: none"> • Wilk, R. (2013) “Real Belizean Food”: Building Local Identity in the Transnational Caribbean. In <i>Food and Culture, A Reader</i>. Eds. Carole Counihan and Penny van Esterik. Routledge, New York, NY. • Houston, LM. (2007) “Making Do”: Caribbean Foodways and the Economics of Postcolonial Literary Culture. <i>MELUS</i> 32;4:99-113.
6	<p><u>Puerto Rican and Dominican Food Cultures and Cuisines</u></p> <p>Interviewing local residents</p> <p><u>Readings:</u></p> <ul style="list-style-type: none"> • Anderson, L. C. (2010) Eating the Flag. In <i>Breaking Bread. Recipes and Stories From Immigrant Kitchens</i>. University of California Press, Berkeley, CA. • Marte, L. (2013) Versions of Dominican Mangú: Intersections of Gender and Nation in Caribbean Self-making. In Garth, H. <i>Food and Identity in the Caribbean</i>. Bloomsbury Publishing.
7	<p><u>Jamaica and Virgin Island Food Culture and Cuisine</u></p> <p>Fish, local fishing culture, alternative fish culture and fish and globalization throughout history</p> <p><u>Readings:</u></p> <ul style="list-style-type: none"> • Beckford, C. Issues in Caribbean Food Security: Building Capacity in Local Food Production Systems. http://www.intechopen.com/download/get/type/pdfs/id/26514
8	<p><u>Bermuda Food Culture and Cuisine</u></p> <p>Working on cookbook</p> <ul style="list-style-type: none"> • Mak, A.H.N., Lumbers, M. & Eves, A. Globalization and Food Consumption in Tourism. <i>Annals of Tourism Research</i>. 39(1), 171-196.

9	<p><u>Trinidad and Tobago Food Cultures and Cuisines</u></p> <p>Contemporary food systems and food security; future directions for food security.</p> <ul style="list-style-type: none"> • Wilson, M. (2013) From Colonial Dependency to 'Finger-Lickin' Values: Food, Identity and Globalization in Trinidad. In Garth, H. <i>Food and Identity in the Caribbean</i>. Bloomsbury Publishing. • Mazzeo, J. (2013) Peasant Resistance to Hybrid Seed in Haiti: the Implications of Agro-Industrial Inputs through Humanitarian Aid on Food Security, Food Sovereignty, and Cultural Identity. In Garth, H. <i>Food and Identity in the Caribbean</i>. Bloomsbury Publishing.
10	<p><u>Barbudan Food Culture and Cuisine Revisited</u></p> <p><u>Presentation of Recipes/Videos/Cookbook</u></p>

Possible Excursions and Activities

- **Antigua**-Farmers Market
- **Antigua**-Pottery Production
- **Barbuda**-Codrington's Hunting Lodge, Searching the landscape for remnants of vegetable and fruit gardens.
- **Barbuda**-Foraging with spinach sellers
- **Barbuda**-Salt Pond, salt harvesting
- **Barbuda**-Fishing

Additional Excursions and Activities, see Itinerary

NOTE:

EXCURSIONS AND PROGRAM ITINERARY SUBJECT TO MODIFICATIONS DUE TO WEATHER, AVAILABILITY, CURRENCY FLUCTUATIONS OR OTHER UNFORSEEN CIRCUMSTANCES.

Professionalism

Professional behavior and respectful interaction, including appropriate clothes/shoes, conduct and communication is expected of all students at all times during fieldwork. Remember that you are a representative of Brooklyn College. This opportunity is for you to gain experience in field research and to earn the trust and respect of the Barbudian community in which we will live and study.

At the Antigua - Barbuda Field School it is your responsibility to:

- Attend every class and arrive on time. Arriving on time demonstrates a professional attitude and good time management skills. Arriving late disrupts the learning/work/experience of your instructors/supervisors, fellow students and collaborators.
- Read the assigned materials for each class, all readings will be available well in advance of departure.
- Participate in all classroom debate and demonstrate appropriate oral communication skills (e.g. Raise your hand or otherwise indicate that you have information to contribute before speaking, speak in complete sentences, formulate good arguments and avoid using fillers such as "*like*" and "*you know*", and be courteous).
- Know which assignments or readings are due and complete them on or before the date and for the time they are due.
- Work collaboratively in small groups as well as a class or other teams as assigned. Team skills are one of the top priorities of any employer and important for a successful education and career.

- Participate in cooking activities and clean-up as assigned.
- Turn off cell phones and other electronic devices. Researching online during class, lectures or fieldwork activities is obviously allowed if it is part of the learning/research activities.

Your final course grade will be comprised of the following components:

Attendance/Participation	25%
Group Presentation	10%
Cooking Sessions	15%
Term Assignment	30%
<u>Journal and Blog</u>	<u>20%</u>
Total	100%

Written Assignments

Research Project: Group Assignment

Students will collaborate on planning, conducting, photographing and video documenting interviews with local residents with the purpose of gathering ethnographic evidence of local food culture, foodways, cooking methods, food anecdotes and recipes. The recipes and foodways gathered will be used to create a Barbudan cookbook. Format to be determined.

Journal

Each student is required to keep a log/journal of fieldwork activities. This journal should be a professional handwritten record of your observation, experiences, encounters and epiphanies as we prepare for, study and work in Barbuda. Journal entries should result in blog entries on a daily basis.

Term Assignment

As a culminating assignment each student is required to write a 5-7page paper summarizing the field school experience and reflect on the lessons learned. The paper should include:

- Introduction to the Caribbean food culture research project
- Description of research process, techniques, anecdotes, significant events
- Description of process of producing the video vignettes and cookbook
- A reflection on the outcome, community response, lessons learned and suggestions for future projects.

Formatting Written Work

Always include:

- Name, date, class, assignment, title;
- Correct grammar and spelling;
- Page numbers and last name (in footer) when submitting more than one page;
- Double spaced, 12-inch font, Times New Roman, left-justified;
- Citation in the text for ANY information that is not considered common knowledge AND full references at the end of your assignment. Follow the APA format
 - American Psychological Association. (2013) The Basics of APA Style. Available at: <http://www.apastyle.org/learn/tutorials/basics-tutorial.aspx>

- **The term assignment for this course must be submitted through the appropriate Blackboard Safe Assign link by 11:59 on the due date.**

POLICIES

Academic Integrity

The faculty and administration of Brooklyn College support an environment free from cheating and plagiarism. Each student is responsible for being aware of what constitutes cheating and plagiarism and for avoiding both. The complete text of the CUNY Academic Integrity Policy and the Brooklyn College procedure for implementing that policy can be found at this site: <http://www.brooklyn.cuny.edu/bc/policies>

If a faculty member suspects a violation of academic integrity and, upon investigation, confirms that violation, or if the student admits the violation, the faculty member **MUST** report the violation.

Types of Academic Dishonesty Explicitly Prohibited

- ***Cheating*** is the unauthorized use or attempted use of material, information, notes, study aides, devices or communication during an academic exercise.
- ***Plagiarism*** is the act of presenting another person's ideas, research or writings as your own.
- ***Internet plagiarism*** includes submitting downloaded term papers or parts of term papers, paraphrasing or copying information from the internet without citing the source, and "cutting & pasting" from various sources without proper attribution.
- ***Obtaining unfair advantage*** is any activity that intentionally or unintentionally gives a student an unfair advantage in his/her academic work over another student. This includes sharing specific information about exam questions with other students.
- ***Falsification of records and official documents*** includes, but is not limited to, forging signatures of authorization and falsifying information on an official academic record.

Center for Student Disability Services

In order to receive disability-related academic accommodations students must first be registered with the Center for Student Disability Services. Students who have a documented disability or suspect they may have a disability are invited to set up an appointment with the Director of the Center for Student Disability Services, Ms. Valerie Stewart-Lovell at 718-951-5538. If you have already registered with the Center for Student Disability Services please provide me with the course accommodation form so we can discuss your specific accommodation as soon as possible.

Student Absence on Account of Religious Belief

A student who, for religious reasons, does not attend classes on a particular day or days shall be excused from any examination or other work. The student shall have equivalent opportunity to make up any examination or study or work requirements. Please make every effort to notify me beforehand of any planned absences for religious reasons. For a full description of the policy, consult the Brooklyn College Bulletin.

Refer to Student Manual for more detailed information and additional Field School policies.

APPENDIX – HELPFUL HINTS FOR MAKING FRIENDS AND IMPRESSING SUPERVISORS

GOOD SIGNS

- Ask questions. Make sure you understand instructions and concepts fully.
- Helps others, is respectful and considerate of both fellow students and our local guests
- Moderately cheerful despite insects, poisonous plants, extreme heat, sunlight and fatigue
- Tolerant, sense of humor, broad minded, flexible
- Up and ready for work in the AM

NOT SO GOOD SIGNS

- Always first for breaks and lunch, always the last back to work
- Serious conversationalist, but not paying attention to the lectures and work
- Far too good for the rest of us, subject to debilitating angst, has multiple deep, vocal prejudices, always right and highly critical: not a fun companion
- Needs special diet (ex. all chocolate), sudden undisclosed medical problem requiring immediate bed rest
- Not cooperative in domestic cleaning and cooking chores
- Chronically late in the AM – last one in the vehicle

Itinerary for Culture and Change in the West Indies

Antigua/Barbuda

JUNE 4-24, 2014

CORC 3208 Comparative Studies in Cultures and Transformations, 3 credits

ANTH 7011X Special Topics: Peoples and Cultures of the Caribbean

ANTH 3015 Anthropology Abroad: Food in the Caribbean, 3 credits

ANTH 7010X Special Topics: Food in the Caribbean, 3 credits

June 4

Depart from New York City

Arrive in Antigua.

Accommodations: Carter's Hotel.

Afternoon: Visit to the Ness waterfront area.

Evening: Dinner and Introductory Lecture by Dr. Reg Murphy UN Secretary General for Antigua and Barbuda and Director National Parks Authority

June 5

Morning: Walking tour of the local market accompanied by a chef. Identification of local and global foods. Participate in the preparation of traditional dishes (Afro Caribbean, West Indian, Rastafarian).

Lunch: Lecture on the cultural influences in the produce and food heritage of Antigua and Barbuda.

Afternoon: Lecture by Jose Laurent, Esq. on the **Antigua and Barbuda Legal System**

Visit the village of Seaview to watch pottery making of Afro Caribbean clay pots

St. John's Cathedral, the National Museum and Nelson's Dockyard Museum

Evening: Rotti dinner at downtown St. John's. Walking tour of Heritage Quay

June 6

Morning: Field trip to the rain forest region of Antigua, Wallings Site.

Visit the Interpretation Center for a video presentation on the History and Culture of Antigua and Barbuda followed by a lecture on the art and the long established music influences in the Caribbean world by the Minister of Culture Mr. E. Adams

Afternoon: Visit to the Historic Structures at Shirley Heights

Evening: Dinner and Steel Band Performance

June 7

Morning: (Early) Visit to arts and crafts galleries.

Afternoon: Departure for Barbuda

Arrival in Barbuda.

Students will stay in shared rooms in several guest houses during their stay on Barbuda.

Evening: Lecture on frameworks for studying food culture and cultural competence
Communal dinner

June 8

Morning: Walking Tour of Codrington Village with lectures on the Historic Buildings, Wells and Churches of the island.

Afternoon: Lecture on Prehistoric Archaeology

Evening: Introduction to Antigua and Barbuda Food Cultures and Cuisines and Recipe Writing
Communal Barbudan and Antiguan dinner

June 9

Morning: Visit to the Dark Cave and Highland House

Lunch: Lecture on Museum Exhibit Preparation

Afternoon: Lecture on Cuban Food Culture and Field Foraging

Evening: **Lecture Climate Change and Sustainability in small island Communities**

Communal Cuban dinner

June 10

Morning: Visit Two Foot Bay National Park and the Prehistoric archaeological sites of Indian Cave, Seaview and Indian Town Trail

Lunch: Students to start work on individual research projects

Afternoon: Lecture on **Health Care implementation on Antigua and Barbuda**. International partnerships, connections to Doctors without Borders and in general health concerns in the light of changing lifestyles and westernized food introduction.

Evening: Lecture on Haitian and French Caribbean Food Culture and Cuisine

Communal Haitian dinner

June 11

Morning: Visit to the Frigate Bird Colony and 17 mile beach **to examine issues of biodiversity and erosion**

Lunch: Afternoon Lab on Artifact conservation

Afternoon: Conducting food interviews with local residents

Evening: Communal Antillean dinner

June 12

Morning: Tour the aquaponics facility and debate **issues of sustainability and food security**

Start preparation of Museum Exhibit

Afternoon: Conducting food interviews with local residents

Evening: Lecture on Puerto Rican and Dominican Food Cultures and Cuisines

Communal Puerto Rican and Dominican dinner

June 13

Morning: Meeting with Political Representatives. **Explore policy and governance** of Antigua and Barbuda

Afternoon: Lecture on Jamaica and Virgin Island Food Culture and Cuisine and Food Security

Evening: Communal Jamaican and Virgin Island dinner

June 14

Morning: Visit Fisheries complex and explore the **affects of climate change on fishing and agricultural production** (coral reef bleaching, increased salinity and livelihood impacts).

Afternoon: Work on cookbook project and video vignettes.

Evening: Communal Antillean dinner

June 15 Free Day

June 16

Morning: Visit local Churches. Explore the **history of religion and the importance of religion in culture and the formation of ethnic identity**

Afternoon: Continue working on the Museum Exhibit

Work on cookbook project and video vignettes.

Evening: Communal Bermudan dinner

June 17

All Day: Finalizing preparations of Museum Projects

Finalizing preparations for cookbook/poster and video vignettes

June 18

All Day: Museum Exhibit presentation – All day event

June 19

Morning: Visit Highland House and Darby Cave

Afternoon: Foraging for remnants of fruit and vegetable gardens, plant identification.

Evening: Debate issues of globalization

Communal Trinidadian and Tobagoan dinner

June 20

Morning: Meeting with High School Students and Faculty to explore the Education system and priorities in the CariCom countries.

Afternoon: Salt harvesting and international salt tasting with local guests

Evening: Communal Barbudan and Antiguan dinner (revisited)

June 21

Morning: Meeting with Farmers Cooperative discussion of Food Production and Sustainability

Afternoon: Project wrap up

Evening: Communal dinner

June 22 Free Day

June 23

Morning: Analysis and interpretation of cultural Heritage remains

Afternoon: Preparation for departure

Evening: Communal dinner

June 24

Morning: Early am departure from Barbuda to make connecting flights in Antigua for NY

LOCAL US CONTACT NUMBERS

Name	Phone
Sophia Perdikaris	917-353-3843
Margrethe Horlyck-Romanovsky	917-741-6841

INTERNATIONAL CONTACT NUMBERS

Barbuda Phone Numbers

Sophia Perdikaris	268-732-0297
Niki Murphy	268-764-3535
Reg Murphy	268-773-0312
John Mussington	268-724-7084