

Radical & Relational Fermentation Dialogue Series

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talk outline

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1. Introduction / an invitation
 2. Experiments with fermentation as method / collaborators
 3. My contributions to Radical and Relational Approaches to Fermentation and Food Sovereignty Cluster
 - a. Feminist science and technology studies
 - b. Public scholarship and community-engaged research
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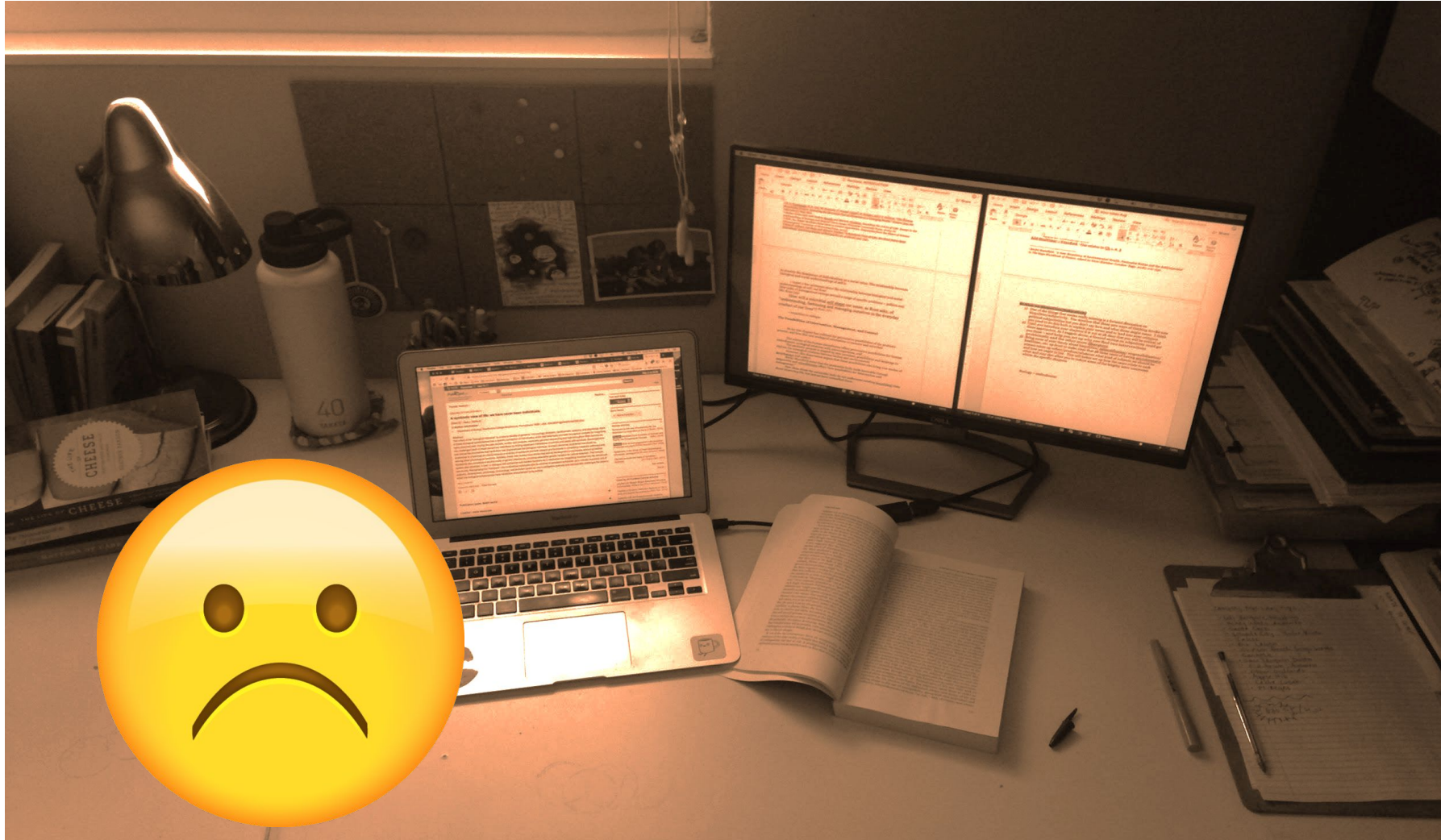


2010
Moved to Davis,
CA / UC Davis

2018
Ph.D. in Cultural Studies
& Feminist Research

Dissertation: *Eat for Your Microbes:
Reimagining Diet, Health, and Subjectivity in
the Probiotic Present*





MAKING A LIFE

COLLABORATION

FEMINISM

FOOD

FERMENTATION

METHOD

EXPERIMENTATION



FOUNDATION FOR FERMENTATION FERVOR

// summer 2014



FERMENTING FEMINISM

// fall 2017

“Bubbling Bodies and Queer Microbes” a collaboration with artist **SEAN NASH** edited by **LAUREN FOURNIER**

Installation in Kansas City



fermenting feminism

Bubbling Bodies and Queer Microbes:
Dispatches from the Foundation for Fermentation Fervor

The Foundation for Fermentation Fervor (FiFF) is the name for Sandor Katz's school of fermentation in middle Tennessee. We attended a magical three-week residency at the FiFF in 2014. Two years later, our passion for the practice of food fermentation is indelibly linked to the social, cultural, scientific, and ontological changes taking place around the microbiome—the collective genome of trillions of microorganisms that live in and on the human body—and our shared, transformative experience at the FiFF. Playing with microbes in the woods offered us a way of unravelling the entanglements of feminist thought and embodiment with theoretical and practice-based fermentation. The connection of food, fermentation, people, and microbes makes room for rethinking the composition of our individual bodies and social fabric alike. Looking to the microbiome, symbiosis, and symbiogenesis presents us with an opportunity to incorporate the perspective of deep time into our lives and practices. By doing so, we see queer language, space, and bodies, and participate in a world of complexity that overturns the hierarchy of big/small.

FiFF is centered in a nexus of several queer rural intentional communities, and the spirit of the area is one where people travel as freely as microbes along the hidden trails connecting the communities. For us, as feminists/queer microbe nerds, the location was one where microbial interaction met glitter and overalls, feather boas and work boots, and where genders could manifest in myriad ways beyond normative expectations. Within this space of queer community, the practice of wild fermentation is indelibly linked with radical expression and queer empowerment. Wild fermentation is an act that can be reproduced, but resists codification. Microbes don't express gender per se, but they can sure play dress up. The boundaries enacted to separate gender expression into distinct types cannot hold in this space. They spill out of containment and into liquid, bubbling forms in playful bodies.

The boundaries of human and microbial embodiment became eroded by purple cabbage stains on our hands, tongues buzzing with effervescent liquids, and crevices teeming with the dank living smells of microbiota we learned to identify in the thick, wet, Tennessee August. We embraced a tactile connection to the creative activities of microbes by caring for miso, sourdough, piment, sauerkraut, milk kefir, and many other living foods. The range of ferments and diverse cultural histories therein provided context and a sense of temporal alignment with the billions of years of symbiotic relationships that comprise life itself—inspiring scientific and mystical marvel.

Stephanie Maroney
and
S.E. Nash

FOOD, FEMINISM, & FERMENTATION

// fall 2017

Conference in Montreal, Quebec
organized by **MAYA HEY**
with **LADY BREW WINNIPEG**

Special issue of *CuiZine: journal of
Canadian Food Culture*



Research / Articles de fond

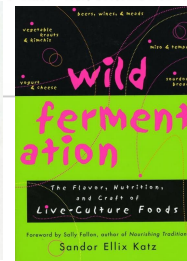
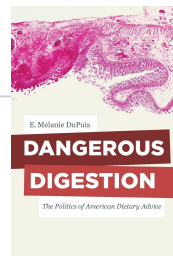
Sandor Katz and the Possibilities of a Queer Fermentive Praxis


Stephanie Maroney

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An article of the journal *Cuisine* 

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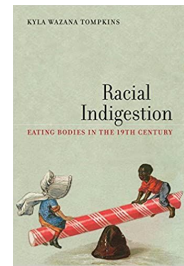
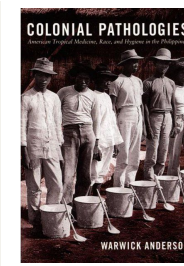
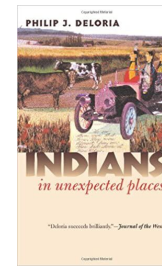
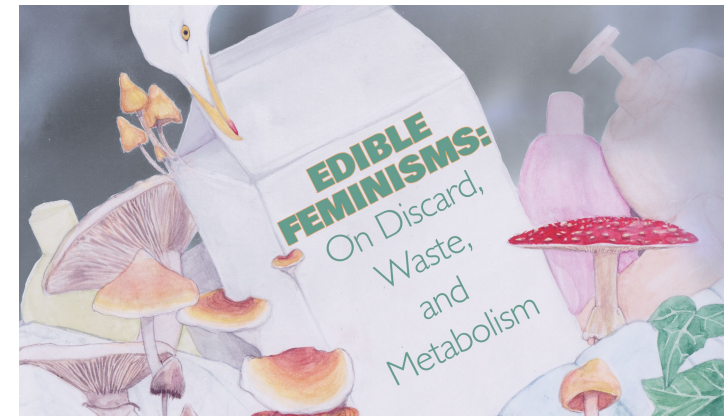
Food, Feminism, and Fermentation

EDIBLE FEMINISMS

// winter 2018

Workshop in Los Angeles (UCLA),
organized by **SARAH TRACY** and **RACHEL VAUGHN**,
co-authored article with **HI'ILEI HOBART**

Special issue of *Food, Culture and Society*



 **Routledge**
Taylor & Francis Group



Food, Culture & Society
An International Journal of Multidisciplinary Research

ISSN: 1552-8014 (Print) 1751-7443 (Online) Journal homepage: <https://www.tandfonline.com/loi/rffc20>

On racial constitutions and digestive therapeutics

BUILDING COMMUNITY FERMENT

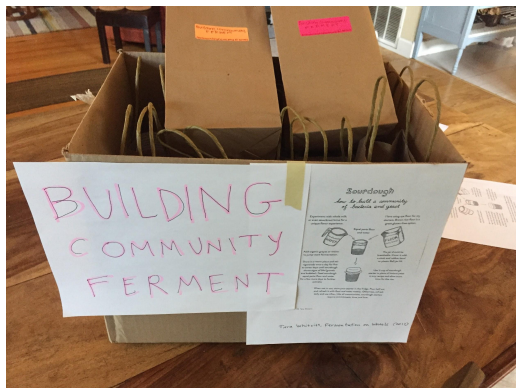
// spring 2018

Non-dogmatic pedagogy; free fermentation workshop at the Yolo Public Library, Davis branch

Co-facilitated with **SEAN NASH**

Supported by **HATCH**: feminist arts & science shop

ongoing!



BUILDING COMMUNITY FERMENT

During this free, all-ages, hands-on workshop, we will make shredded vegetable ferments together in small groups. Everyone will leave with their own jar of 'kraut' they collaboratively made with their group members/microorganisms and a recipe for how to do it again.

MARY L. STEPHENS
DAVIS BRANCH LIBRARY, BLANCHARD ROOM

SATURDAY MAY 12 2018 11AM-1PM

Bring your family, friends, and microbes to join a fermented foods workshop facilitated by members of the Radical Mycology Working Group at UC Davis with visiting artist S.E. Nash. This workshop is both a practical introduction to the simple art of preserving vegetables through bacterial collaboration AND a creative space to ponder our relationships to each other and the more-than-human world. Come prepared to meet new people, learn a fun do-it-yourself skill, and get inspired by the lively activity of microorganisms.

RSVP appreciated at <http://bit.ly/yolofermentation>
email smaroney@ucdavis.edu
for more information



UC DAVIS

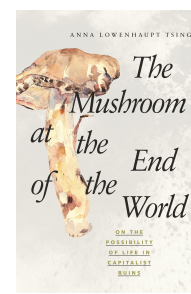
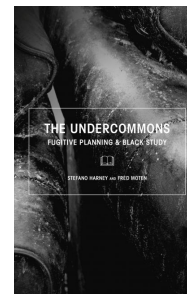
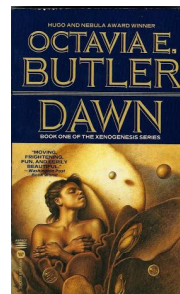
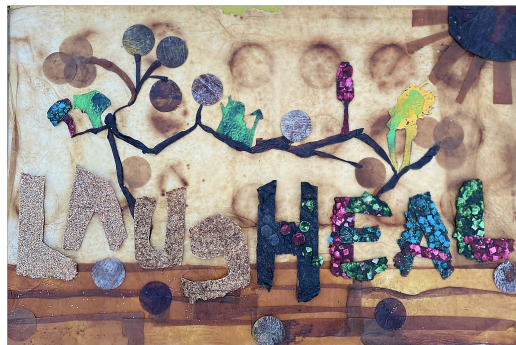


THE HYPHA COLLECTIVE

// fall 2017 +

Kombucha art-making, fermentation experiments, storytelling games (*MycoWorlds*), mycelium as method, John Cage Mycology Collection

with **ANUJ VAIDYA** and **MERCEDES VILLALBA**
co-teaching experiments with **JOE DUMIT**



RADICAL RELATIONAL FERMENTATION CLUSTER

// fall 2020 +



RESEARCH that is with, by, and for
Expansive knowledge, *density*
The role of a public institution in higher learning
Process rather than product

SCIENCE as knowledge-making practices
Knowledges are situated, come from a standpoint
Science(s) have contexts, politics, histories that shape
what is asked, what can be known, and how

FEMINIST as justice-based, transformative, intersectional
Seeking knowledge and experience from “the margins”
Identifying and undoing cisheteropatriarchal white
supremacist values, norms, ideologies, and interlocking
systems of power -- *and* offering something in its place