

THE DEPARTMENT OF HISTORY

# PORKORAMA



WHOLE HOG BBQ

WITH UTC HONORS STUDENTS  
UHON 3510: FROM FARM TO #FOODPORN

SATURDAY  
APRIL 22



2 P.M.

• LET'S CELEBRATE •

CHAMBERLAIN FIELD  
UNIVERSITY OF TENNESSEE  
AT CHATTANOOGA

<https://utcfoodblog.wordpress.com/>

# PORKORAMA

The Department of History invites you  
to celebrate faculty, student, & alumni achievements,  
recognize our campus & community partners,  
& celebrate the end of the school year.

## WHO?

**Prof. Darrin Griffin** (University of Alabama, Communication Studies) teaches courses on barbecue and communication.

**Joseph Wright**, an arborist by trade, has extensive experience butchering and cooking whole hogs.

**Dr. Mark A. Johnson** (UTC, History) teaches courses on food studies, southern history, and African American history. This semester, he taught UHON 3510: From Farm to #FoodPorn.

**Prof. Brooke Persons** (UTC, SCJS) teaches courses on archaeology and will lead UHON students in a presentation on the archeology of food.

**Prof. Jamie Kreiner** (University of Georgia, History) researches the underappreciated centuries of early modern Europe. She will present on two of her books, *Legions of Pigs* and *The Wandering Mind*.

**UHON 3510 Students** have been studying food and culture and will participate in this immersive cooking experience. They have prepared presentations related to hogs and culture in Appalachia and around the world.

**Riverview Farms** of Ranger, Georgia, raises heritage-breed pork and grass-fed beef on pasture, as well as organic row crops and heirloom corn.

**Chef Kenyatta Ashford**, from the Algiers neighborhood of New Orleans, has made a home in southeast Tennessee for many years.

**A Berkshire-Duroc Hog**

## WHAT?

The UHON 3510 students will participate in an immersive cooking experience led by Prof. Griffin and Wright. Overnight, the students will cook an 80-pound Berkshire-Duroc hog in the tradition of East Tennessee and Appalachia. They have prepared presentations on the cultural history of hogs in popular culture, the pork taboo, and hogs in Appalachia. By Saturday at 2 p.m., cooks, students, and special guests will sit down to a meal of barbecue, as well as sides (vegetarian and halal-friendly) provided by Chef Kenyatta Ashford.

## WHEN?

**Friday, April 21**

**2 p.m.** Pit Construction, Chamberlain Field

**6:30 p.m.:** Premodern Pigs & Their People: A Conversation on Life, Death & the Divine Order with Professor Jamie Kreiger, Guerry Reading Room

**8:00 p.m.:** Faculty & Student Dinner, Chamberlain Field

**10 p.m.:** Movie Night! The Menu & Chef's Table: BBQ

**Saturday, April 22**

**3 a.m.:** Burn Hickory, Chamberlain Field

**4 a.m.:** Cook Pig, Chamberlain Field

**10 a.m. to 1 p.m.:** Pit Open to the Public, Chamberlain Field

**2 p.m.:** Time to Pig Out, Chamberlain Field