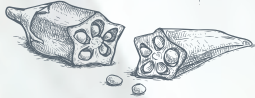


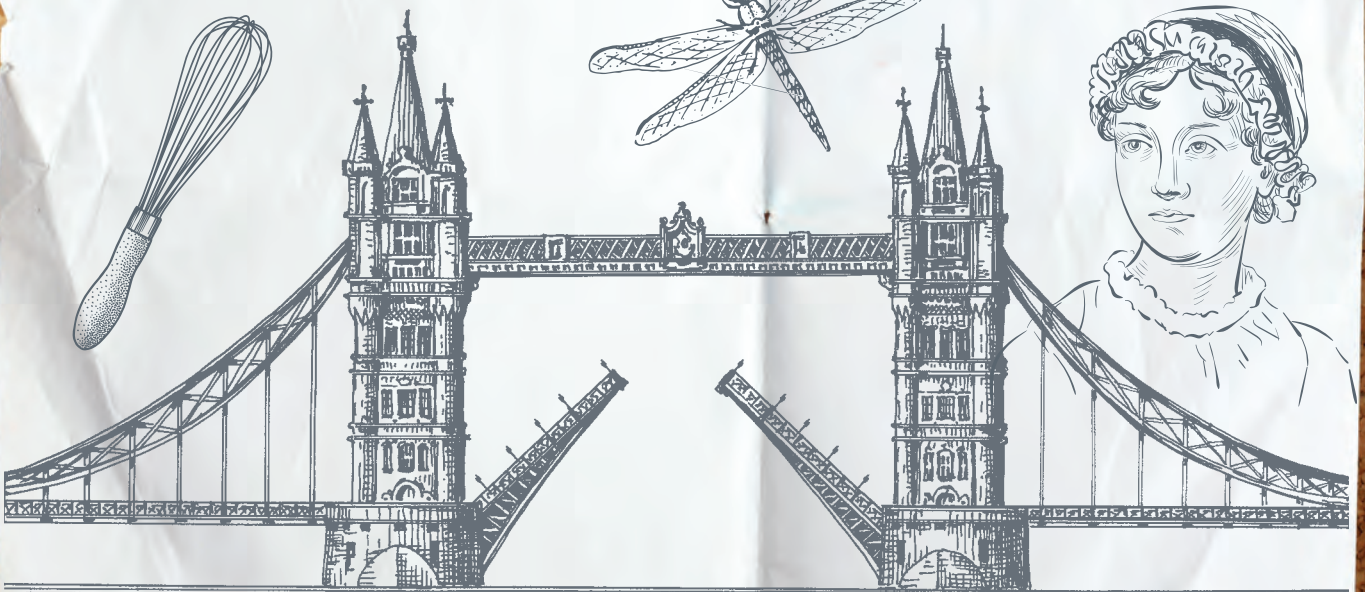
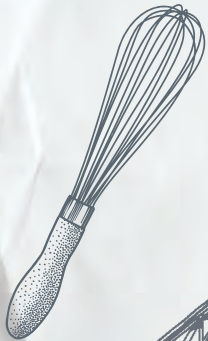
Cheat Sheet Hot Topics, Cool Classes



Students today study many of the same subjects as earlier generations did. While the subjects remain the same, it's the instructor's approach that has changed. Pedagogy, or the theory behind teaching, now recognizes that the teacher is truly a facilitator, helping the student to guide his or her own learning. So while the classic lecture is still alive and well, A&S faculty continue to develop new ways to bring their specialties alive.



Here is a sampling of the many exciting classes available to A&S students across subjects.



AAS 200: “Say It Loud”: Exploring Identity through African American Foodways



Professor: Kishi Animashaun Ducre, associate professor of African American studies. Her research focuses on environmental racism and injustice (the ways environmental policies disproportionately hurt communities of color) and the intersection of race, class, gender and the environment.

In a nutshell: This course explores African American identity, culture, and memory and the cultural connection of the African diaspora through foodways - the types, rituals and ceremonies of food. Because of the cooking component, it is taught with the David B. Falk College of Sport and Human Dynamics, which offers programs in food studies and nutrition.

What “African diaspora” means: Colin Palmer, the late Jamaican American historian, wrote that “the construction of a diaspora is an organic process involving movement from ancestral land, settlement in new lands, and sometimes renewed movement and resettlement elsewhere.” The African diaspora is unique and complex, given the trajectories of people of African descent in different nation-states in the Americas and the Caribbean.

The cool factor: Food! Students attend culinary labs and learn to cook a full meal, including such dishes as cornbread, gumbo, Charleston red rice, greens and sweet potato pie.

Tell me more: It’s a different way to understand the African diaspora and to understand food is more than what we eat, but a cultural production. It opens a complex conversation about food: What are its roots? Why do we eat certain foods? When do we eat it? What is the role of food in justice and resistance? What is the relationship between black people and hospitality, between economic independence and autonomy from serving food post-Emancipation?



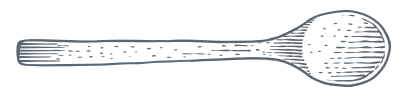
Another perspective: This course offers a broad, nuanced way to focus on African American studies and culture. Because it’s interdisciplinary, there’s room to understand it through popular culture and cookbooks and literary texts. “Hungry for More” (right) for suggestions.

Who knew? Students come from different parts of the country and the world. They discover their commonality may not be language or geography, but food. This course offers students a space to be distinctly different, but connected to each other.

For further consideration: African American culinary traditions continue to thrive in the U.S. although some predominantly black communities have less access to fresh, affordable groceries than white communities.

On social media: On Twitter, follow Bryant Terry (@bryantterry), award-winning chef, activist and author; Michael W. Twitty (@KosherSoul), culinary historian and author of *The Cooking Gene* (2017) and Monica M. White (@gardengriot), author of *Freedom Farmers: Agricultural Resistance and the Black Freedom Movement* (2018).

Bonus points: Eat at soul food restaurants in cities like Washington, D.C., and New Orleans. Visit the National Museum of African American History and Culture in Washington, D.C., and eat at Sweet Home Cafe, which offers an array of African American cuisine.



Hungry for more?

Read *The Welcome Table: African American Heritage Cooking* by Jessica B. Harris (1995) and *Black Food Geographies: Race, Self-Reliance, and Food Access in Washington, DC* by Ashante’ M. Reese (2019). Watch the documentaries *Life and Debt* (2001) and *Soul Food Junkies* (2012).

You can also explore the 3,000-plus cookbook collection at Syracuse’s Carnegie Library. Find them at researchguides.library.syr.edu/cookbooks.

ETS 400: The Mysteries of London



Professor: Mike Goode, associate professor of English, who specializes in late 18th and early 19th century British literature and culture.

In a nutshell: This course examines the mystery literature of Victorian London and its continued fascination for contemporary novelists, filmmakers and tourists. Readings include *Oliver Twist* by Charles Dickens, *Lady Audley's Secret* by Mary Elizabeth Braddon and *Sherlock Holmes* stories by Sir Arthur Conan Doyle.



The cool factor: The class spends spring break in London and visits sites from assigned novels: St. Paul's Cathedral, Baker Street, Covent Garden, Old Scotland Yard, Savoy Hotel, the Royal Courts of Justice, Fleet Street, River Thames and more.

The allure of Victorian London: Scotland Yard started in the middle of the 19th century; London's metropolitan police force was founded in the 1820s. Before then, London was a city of nearly a million people without a police force. Students are attracted to the gritty and seedy side of Victorian London.

Tell me more: Even if you don't like reading Dickens, you can appreciate that he created an image of London. He popularized an image of the city and the idea of paying attention to different neighborhoods and sympathizing with the marginalized in the Victorian era.

Insider's tip: London is a sprawling city without a downtown. It has so many different neighborhoods and so many layers of history that are visible if you're looking. There's no substitute for walking around for that kind of serendipity. Charles Dickens was famous for wandering the city. Allow yourself to wander into things.

Who knew? Some neighborhoods retain their medieval roots, with street names denoting trades plied there, like Wood Street and Mill Street. Love Lane was the red-light district of the day.

For further consideration: There are many film and novel and TV representations of the Victorian era, but most of the neighborhoods on which they focus are not preserved. Only recently has England put money into preserving sites like Victorian workhouses and slums.

Yes, dear reader: Goode also teaches Jane Austen in Context - Hers & Ours, which considers the ongoing popularity of Austen's novels and the ways the stories are rewritten.

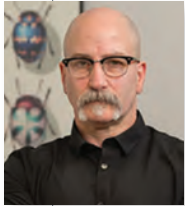
Online resources: Check out jack-the-ripper.org/, which features newspaper archives and other material related to the case, and Republic of Pemberley (peremberley.org), a Jane Austen fan site.

Recommended reading: *Fingersmith* by Sarah Waters (2002), a modern reinvention of *Oliver Twist* and a sensation novel (based on a crime reported in the newspaper); *Jack Maggs* by Peter Carey (1997), a novel about Victorian London featuring an escaped prisoner from Australia; *From Hell* by Allan Campbell and Eddie Moore (2012), a graphic novel about the 1888 serial murderer Jack the Ripper.

Bonus points: In London, visit the creepy, ramshackle Victorian jail cells that survive in the basement of the Viaduct Tavern, or head to Highgate's atmospheric West Cemetery, which inspired many Victorian ghost stories. If you're interested in Austen, visit Bath, a UNESCO World Heritage Site that showcases 18th century architecture and landscape.



Biology 417: Laboratory in Animal Behavior and Evolution



Professor: Scott Pitnick, professor of biology, inaugural Weeden Professor and principal investigator at Syracuse's Center for Reproductive

Evolution. His research interests include sexual selection, speciation and evolution of reproductive and life history traits.

In a nutshell: Students do independent research projects that ask questions about why animals look and behave the way they do. It's a hands-on experience in biology. Students also interpret the data, write papers in the style of a scientific journal and deliver oral presentations.

What is the scientific method? It's a process that begins with observation. The researcher then forms a question, states a hypothesis, runs experiments, analyzes data and draws a conclusion.

The cool factor: Students literally get their hands dirty by collecting specimens from a field and running experiments they design. Independent research projects vary widely; students may look at spiders, earthworms, snails, butterflies, beetles or flies - anything that catches their interest and they want to learn more about.

Tell me more: In another project, the class spends several weeks studying yellow dung flies on a nearby farm. Pitnick and his students have published numerous research projects on this species. The males are large and aggressively compete to mate. Students use large glass tubes to suck the flies off fresh dung. As most of the students have never been on a farm, this often requires some convincing.

Who knew? You can't study evolutionary biology without understanding sperm, the most rapidly evolving cell type. Sperm are the only cells in bodies that are cast away and live in another environment (the female reproductive tract) for weeks or months. You can't understand sperm without understanding the female reproductive tract.

Another perspective: The scientific process is a reasoning process. It's about how you go through the world as a thinking human. People use the scientific method all the time. They're observing things and generating hypotheses and analyzing them.

Can I do this at home? Walk around your yard and look at things. What do you see? What do you think is going on? Look at how spiders build webs. The engineering is sophisticated and beautiful. Look at the bees. Watch the birds. Study squirrels. Put out nuts and different food and observe them. The most important thing is to ask interesting questions about why they look and act the way they do. The starting point is to deeply observe the world around you because it's magnificent.



For further consideration: Evolution is all about sex. It's about getting genes into the next generation. Biologists who study animal behavior and natural selection are looking at colors and armaments and things like antlers and peacock feathers. In animal diversity, it's sexually selected traits that evolved. Who isn't interested in that?

If you liked this: Watch *Blue Planet*, the BBC natural history series hosted by Sir David Attenborough, or the PBS shows *Nature* and *Nova*. Read science articles in *The Atlantic* (look for Ed Yong's work) *Natural History*, and *Smithsonian* magazines.

Bonus points: Look at your compost pile. That's where mating is going on, and you can begin thinking about evolutionary biology.

