

Culinary Mestizaje

Racial Mixing and Foodways across the United States

March 19th-20th, 2026 | Tucson, AZ



Join us for a two-day Tucson celebration of Culinary Mestizaje—a book about food, cooking, and community - with editors **Dr. Felipe Hinojosa** (John and Nancy Jackson Endowed Chair in Latin America and professor of history at Baylor University) and **Dr. Rudy Guevarra** (professor of Asian Pacific American Studies in the School of Social Transformation at Arizona State University).

Book Discussion & Cooking Demo

March 19th at 4pm

UA Campus Store Lower Level @ Community Engagement Center
1209 E. University Blvd. Tucson, AZ 85721

Combining community scholarly insights, cooking tips, and recipes, this book examines how the blending of culinary traditions enables marginalized people to thrive in places fraught with racial tension, anti-immigrant sentiment, and the threat of gentrification. Chefs and entrepreneurs matter in these stories, but so do dishwashers, farm laborers, and immigrants doing the best they can with the ingredients they have. Come listen to a panel with editors and contributors Dr. Tyina Steptoe and Dr. Jerome Dotson! Discussion will be followed by a cooking demonstration.

Community Sobremesa

March 20th at noon

Lunch catered by Cuchara de Abuela
@Louis' Market 4001 S. 12th Ave. 85714

A sobremesa-style gathering that brings together the editors of Culinary Mestizaje with local practitioners of the La Doce Barrio Foodways Project—an ongoing Southside initiative that grew into today's Community Land Trust work—and partners in Tucson's food and land justice ecosystem: Oro House, Regeneración, and Chinese Chorizo Project. Over a shared meal at Louis' Market, the emerging Center for Cultural Organizing, we'll engage in a moderated panel and sobremesa table dialogues that deepen relationships and spark imagination for future work in the region.

RSVP is required :bit.ly/3Nho5E1

