

FOOD & VOCATION NETVUE REGIONAL GATHERING



APRIL 13, 14, 15 2023

Wingate University
Wingate, NC

FOOD AND VOCATION NETVUE GATHERING 2023



APRIL 13
EVENING

Thursday, April 13, 7-9pm

WELCOME

*Provost Jeff Fredrick, Wingate University
David Cunningham, Director, NetVUE*

RECEPTION HOSTS

*Shea Watts and Catherine Wright
The Collaborative for the Common Good & Wingate University Religion Dept.
Vocation Matters Blog Series ([LINK](#))*

STARDUST CELLARS RECEPTION

Intertwining Vines -- Telling the story of the human and fermentation history over a selection of wine and meads

Stardust Cellars is an off-grid, sustainable meadery and winery specializing in method ancestral and foot-stomped, basket-pressed craft wines. Nicolas "Nico" Hogrefe, has a BS in Biochemistry from the University of California and MS in Food Science from Washington State University



DAY 2

Friday April 14, 8am-12:15pm

TITLES OF ADDRESSES & PRESENTATIONS MAY CHANGE

CONTINENTAL BREAKFAST & TABLE FELLOWSHIP

8:00am-8:45am

FOOD AND VOCATION EXPLORATIONS

*Welcome - Dana Patterson, Chief Diversity Officer
Conversation Host: Catherine Wright, Executive Director, The Collaborative for the Common Good*

KEYNOTE ADDRESS - DR. NORMAN WIRZBA

10:00-11:30am

Food and Vocation: Identity, Hospitality, and Banquet

LUNCH - NATIVE ROOTS

Chef Jordan Rainbolt will navigate our experience with food during our lunch and acknowledge the history of the personalities on our plates



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DAY 2

Friday April 14, 12:30 - 4:30pm

WORKSHOP SESSION A: LAND AND FOOD AS INTEGRAL TO IDENTITY (12:30-1:15PM)

- *Food System Advocacy and Community Engaged Courses*
Hannah V. Harrison, PhD (Wake Forest)
- *Interdisciplinary Explorations of Food and Vocation to Foster Conversations About Identity in HEIs*
Laura Wright, PhD (Western Carolina)

WORKSHOP SESSION B: JUSTICE AS HOSPITALITY; HOSPITALITY AS JUSTICE (1:30-2:15PM)

- *Food Business as Justice: Entrepreneurial Callings*
Nicolas Hogrefe, BS, MS and Certification in Business of Wine, Bioinformatics, and HACCP. He holds 10 patents on value-added products and a trademarked Ancestral Mead brand
- *Redefining Hospitality: Exploring Vocation through Policy and Infrastructure Building with RAFI (Rural Advancement Foundation International)*
Jarred White: Program Coordinator; David Allen: Project Manager; Justine Post: Director of Come to the Table Program

PANEL: DIVINE BANQUET EXPLORATION (2:40-4:30PM)

Moderator

Catherine Wright, PhD (Wingate University)

Panel Address

Laura Wright, PhD (Western Carolina)

Respondents

- Kris Reid: Executive Director, Piedmont Culinary Guild
- RAFI Member
- Kendall Vanderslice, Edible Theologian and Baker
- Jordan Rainbolt, Native Root
- Shea Watts, Former Fellow of Creature Kind



FOOD AND VOCATION NETVUE GATHERING 2023



DAY 2
EVENING

Friday April 14, 5:00 - 9:00pm



DINNER & TABLE FELLOWSHIP (5:00PM)

TBD - Farm to Table to Vocation



DOCUMENTARY SHOWING & DISCUSSION (7:00PM)

The Smell of Money (2022) ([LINK](#))

Film Preview as well as a discussion with Larry Baldwin, Waterkeeper Alliance and Producer of the documentary. There will be an exploration of the role of food, faith, vocation, and higher education in the quest for justice in Eastern North Carolina

DAY 3

Saturday April 15, 9am-11:30am



CONTINENTAL BREAKFAST & TABLE FELLOWSHIP

9:00am-9:30am

WORKSHOP SESSION C: FRUITS OF OUR LABORS (9:30-11:15AM)

- *Spirituality of Bread Making -- The Leaven of Vocation*
Kendall Vanderslice, MTS **Limited space available
RSVP at [LINK](#)
- *A Food and Vocation Case Study: Incorporating High Impact Pedagogy into Core Curriculum and Tracking Impact*
Catherine Wright, PhD and Shea Watts, PhD (Wingate University)

CLOSING REMARKS (11:30AM)

[LINK](#)
APRIL 15-16,
2023



DONT FORGET TO CHECK OUT THE CHARLOTTE
(NC) STREETS FESTIVAL CELEBRATING CHEFS
AND NEIGHBORHOODS IN THE CHARLOTTE AREA

