FOOD AND VOCATION
NETVUE GATHERING 2023

**APRIL 13 EVENING**

**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**

**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
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
**DAY 2 
EVENING**

**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) STREATS FESTIVAL CELEBRATING CHEFS AND NEIGHBORHOODS IN THE CHARLOTTE AREA