

LATIN AMERICAN STUDIES



Cultural Retentions in Afroveracruzana Cuisine: Visualizing the Afromexican Culinary Tradition

Dr. Doris Careaga-Coleman, UNM Department of Chicana and Chicano Studies

SEPTEMBER 18

Tuesday, September 18, 2018 | 3:00 | CNM Smith Brasher (SB), Room 102

Join the UNM and CNM Latin American Studies programs for the first presentation in their Fall 2018 LAS Lecture Series as UNM professor Dr. Doris Careaga-Coleman shares her research concerning Afromexican foodways as cultural retentions. A former restaurateur, chef, and TV producer, Dr. Careaga Coleman currently serves as a visiting professor in the Chicana and Chicano Studies department at UNM, where she also earned her PhD in Spanish and Portuguese. Her research includes the study of Son Jarocho, Afromexican foodways as cultural retentions, and the legacy of Caribbean dance in Mexican culture. Her teaching includes courses on Afromexican literature, history, and culture, and her African Presence in Mexico course sits at the heart of UNM's popular Conexiones Veracruz, a study abroad program. Careaga Coleman is the author of *La Cocina Afromestiza en Veracruz* (co-authored with Raquel Torres Cerdán in 1995 and republished in 2000 by el Consejo Nacional para la Cultura y las Artes); *La Cuenca del Papaloapan* (Calendario-Recetario)(1996), *El Exótico Sabor de Veracruz* (2000) and *La Cocina Tradicional de Jalcomulco* (2000). Born in Tamiahua, an Afromexican community in northern Veracruz, Careaga Coleman has dedicated most of her professional life to the study of Afromexican cuisine. She began her formal study of this subject while serving as an executive producer for Radiotelevisión de Veracruz in Xalapa, Veracruz, where she conducted extensive research regarding the history and culture of 12 Afromestizo communities in the state of Veracruz. It was during this work that she discovered the wealth of culture associated with the unique culinary arts found in these communities. Her current book project builds upon her existing work in Afromexican culinary traditions, and uses the cultural retentions found in the Afromexican kitchen to establish an index for Afromexican culture and identity more broadly.



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