\*Photos are in order from left to right

Code for naming:
YYYYMMDD\_[# Order of photos per day] (Location)
(e.g. 20170415\_2 (DC) = Second photo taken on April 15, 2017, at the DC)

Code for location:
DC = Haverford College Dining Center (Haverford)
E = Erdman Dining Hall (Bryn Mawr)
H = “Haffner”; New Dorm Dining Hall (Bryn Mawr)
S = Sharples Dining Hall (Swarthmore)

Part 1: Intersections in Food Placement, Personal Identity, and Activism

1. 20170123\_3 (S)
Sharples maintains both the cult classic sriracha and its own privately packaged version of Old Bay seasoning, a potential attempt at reminding many of its Mid-Atlantic students of their home.
2. 20170124\_3 (DC)
Food activism strikes Haverford first-years who realize that their favorite Twix and “Snix” Snickers ice cream bars have run out of supply at the Dining Center, as they must voice their concerns via Napkin Notes.
3. 20170127\_1 (DC)
Displayed is a Haverfordian attempt at Banh Mi, particularly relevant given the recent controversy in cultural misappropriation and insensitivity at Oberlin College.
4. 20170131\_1 (Hall Hall — Haverford)
This newly introduced petite coffee cup, borrowed from the Dining Center, is accompanied by cornbread cooked by Professor Samantha Noll. The foodscape of the Tri-College Consortium is by no means limited to the four dining halls, but to the many points of access and intersection in the three educational institutions.
5. 20170203\_1 (DC)
An attempt at Soul Food on a Friday night breeds questions of cultural sensitivity and appropriation, all while students strive to find all of their necessary nutrition in what is served.
6. 20170214\_1 (DC)
Napkin Notes lend a casual and frequent relationship for students and the managers in the Dining Center, through anonymous notes of questions and congratulations.
7. 20170220\_1 (S)
Placed next to the vegan section at Sharples, this chef is a staple at Sharples Dining Hall.
8. 20170226\_1 (DC)
This was found shortly after a chicken “tendies” tenders afternoon.
9. 20170316\_1 (Stokes Hall — Haverford)
The women’s lacrosse team at Haverford raises funds by selling to Haverford parents the opportunity to personally wish their child a happy birthday, with a cake, here pictured half-consumed after an a cappella rehearsal. Plates and plasticware not included.
10. 20170328\_1 (DC)
When Oreo cream pie comes out, Haverford students break from their dynamic eating style of moving throughout the dining hall over the course of their meal, to ensure that they keep for themselves at least one slice, before the pie runs out.
11. 20170413\_1 (S)
This was the only Kosher for Passover symbol in the entire dining hall. While it is difficult to proclaim without reasonable doubt that Sharples banishes its observant Jewish students to another room, these students must decide for themselves what is within their own dietary restrictions for the week.
12. 20170413\_3 (S)
With a pinwheel on the table of scattered desserts, it is claimed for Haverford within a new environment.
13. 20170417\_3 (DC)
Because of backlash against having an Oreo-themed day of desserts during Lent, Joe Binotto, the head of operations at the Dining Center, decided to hold a second Oreo-themed celebration the day after Easter for everyone—but those celebrating the eight days of Passover—to enjoy.

Part 2: Quality and Conceptions of Normality

1. 20170120\_1 (DC)
This apple was nearly entirely brown on the inside.
2. 20170123\_4 (S)
Sharples Dining Hall remains the only dining institution in the Tri-College Consortium with any proliferate usage of trays. This allows for students to take all of their food at once, forming a static relationship with their food. Pictured is a catfish-and-vegetables appetizer, a spicy and crispy chicken sandwich with an egg and cheese on top as a main course, and Oreo cream pie for dessert, all at once.
3. 20170123\_5 (S)
Perhaps the bad reputation Sharples holds among its Swarthmore constituency is rooted in its limited selection of unappetizing tomatoes and lettuce, found at the deli bar.
4. 20170124\_1 (DC)
Perhaps, as an attempt to advocate for vegan alternatives, these muffins demonstrate a clear inequity in food quality. Covered in a sugary, creamy sauce is the vegan “alternative” to the conventional breakfast snack.
5. 20170126\_2 (DC)
Despite the many food-based amenities at Haverford, this fork is still crooked.
6. 20170202\_1 (DC)
The special food day, “Meatball Madness,” as this Swedish delight, borne in nostalgia for IKEA, simply could not be finished.
7. 20170204\_1 (Multicultural Center — Haverford)
This vegetarian dinner, cooked for the Alternatives to Non-Violence Project Training Weekend, made participants at the table question whether tasting good and containing meat are two aspects of food that need always go together. When so many people eat bland, steamy vegetables every single day, it’s hard not to think of those as typical.
8. 20170208\_1 (DC)
This piece of paper hidden in a potato dish may be an accident, but it surely breaks the trust of a student who otherwise hopes solely for carbohydrates, and *not* for inedible bits of paper in her meal.
9. 20170329\_1 (DC)
Haverford students express concern over the “S” found in this soup label, for it is almost entirely unseen in the dining hall. Some contend it stands for “seafood,” while others hold that it means “soup.”
10. 20170403\_2 (S)
Pop culture references, as well as foodstuffs, find their way onto the many trays of Sharples.
11. 20170417\_1 (DC)
An inside look at the refrigerated “bread” products in the gluten-free section of the Dining Center. Given the tiny capacity of the gluten-free food space in the Dining Center, many patrons find a close bond with the few others who enter; they are all subjected to the same limited variety of options, in their own self-enclosed area.
12. 20170417\_2 (DC)
“I’m pretty sure that the real DC has fake Cheerios. Cheerios are *supposed* to be gluten-free. We have the real stuff here.” — Raina Fitzpatrick, HC ‘18
13. 20170420\_1 (DC)
Food waste at Haverford is nearly omnipresent in every course, but with prepackaged ice cream bars, it is endemic in the whole dining process. Each Twix bar’s packaging is thrown away—always.
14. 20170420\_2 (DC)
In a foodscape that appears to exist without any scarcity, throwing out nearly an entire sandwich is commonplace, if it isn’t good enough to please the eater. There is no need for doggybags when every meal is already paid for and coming.
15. 20170420\_3 (DC)
Food waste occurs in every course of the meal, only collected at the end, when plates are stacked, to reveal the total of uneaten food.

Part 3: Unique Practices Concerning What Makes A True Meal

1. 20170123\_1 (DC)
Pablo Thiel HC ‘20 uses the dining space not to eat, but to finish his readings for class—on his cell phone.
2. 20170123\_2 (DC)
Pablo Thiel HC ‘20 continues to leverage the dining space not in pursuit of a *table vivante*, but as a study space.
3. 20170124\_2 (DC)
“Buff Chick Pizza,” a DC classic.
4. 20170126\_1 (DC)
Dinner at the private event for concentrators in Peace, Justice, and Human Rights is qualitatively different from that of anywhere else in the Tri-College Consortium. It is entirely vegetarian, and it comes with a variety of vegetables otherwise unseen in their same ensemble at the Dining Center.
5. 20170202\_2 (DC)
Given its popularity, one must ask if pizza is truly a substitution for a main entree, or if it is truly an entree by itself.
6. 20170203\_2 (DC)
With great variety in color, quality and taste become so much more than a mere “chocolate or vanilla” debate.
7. 20170207\_1 (DC)
With a fire in the DC Sunken Lounge, a slice of pizza at 4pm is not merely a snack, but an artform to break up an otherwise busy Tuesday.
8. 20170207\_2 (Hall Hall — Haverford)
When Emma Hoffman BMC ‘20 loses time for dinner in her Tuesday evening, she must transport all of her cuisine to a class on Food and Bioethics, conveniently scheduled during dinnertime.
9. 20170316\_2 (Haverford)
Because it is against College policy to walk across the campus with open, clearly labeled containers of alcohol, one student finds a loophole in pouring their beer into an old Snapple bottle.
10. 20170403\_1 (H)
Kevin Medansky HC ‘19 places frozen yogurt on his brownie in defiance of his own lactose intolerance.
11. 20170408\_1 (H)
With blinding whiteness, the pizza and ice cream Kevin Medansky HC ‘19 hold present strong questions in terms of lactose intolerance, as well as what it is that truly makes a college meal.
12. 20170413\_2 (S)
This meal was deliberately chosen with a goal of rediscovering the “bad Chinese food” from home, often unfound in any dining hall across the Tri-College Consortium.
13. 20170422\_1 (Haverford — Apartment 38)
In this on-campus apartment, the reality of having no open dining establishments on Saturday evenings within a 10-minute walk has encouraged the opening of a new, unofficial establishment for artisan drinks and foodstuffs: EtOH. With a focus on the science in cuisine-based combination, the title is the scientific abbreviation of “Ethanol.”