

DIASPORA, IDENTITY, AND THE POWER OF FOOD IN WASHINGTON DC



**FOOD AS A TOOL FOR DIPLOMACY, RESILIENCE, AND
CULTURAL AWARENESS**

A Report on the March 5th, 2025 Event at American University's School of
International Service

INTRODUCTION

Conflict Cuisine and Food Diplomacy in Washington, D.C.

Commensality, the practice of people eating and drinking together around a table, can lay the groundwork for peacebuilding and connection. Two decades ago, the concept of food as a means of reaching common ground in foreign policy and as a symbol for national identity was introduced in the form of gastrodiploamacy. This strategy is defined by Johanna Mendelson Forman, J.D., the founder of Conflict Cuisine® and a distinguished practitioner at the American University School of International Service (SIS), as when a country uses food as a form of soft power to create a brand, increase tourism, and establish or strengthen its influence on the world stage. Since entering the mainstream, international studies scholars, students have dissected the complexities of gastrodiploamacy, including its antithesis, cuisine in conflict.



Mendelson Forman's 10-year-old SIS course, *A Place at the Table: How Immigrants and Refugees Shape Our Local Food Culture and Teach Us about the World*®, is Conflict Cuisine 101. It integrates the study of foodways and offers SIS students the chance to debate, unpack, and critique all aspects of food in international relations – good and bad. The syllabus includes lessons on food insecurity driving division, the weaponization of food during wartime, and the intersections of climate change, gender inequity, systems of oppression and subjugation, and agriculture. In the class, students studied specific cuisines from countries around the world. Students see and hear firsthand the power and sometimes life-changing role chefs and food justice advocates can have in promoting Social Gastronomy and public policy on a local level.



Social gastronomy, a chef-led movement that grew in parallel to gastrodiploacy, views food as a tool for entrepreneurship. Its mission? Push the conversation addressing immigrants' socio-economic needs to the forefront, and keep it there. Migration patterns and the presence of immigrant diasporas are inherently political, yet they can positively alter a city, region, and even a country's food landscape; this results in an oftentimes beautiful tapestry of multiethnic restaurants, cuisines, and recipes. The food scene in Washington, D.C., and its greater metropolitan area is abundant. The communities represented, and the numerous restaurants that subsequently sprang up, are an epitome of what can happen when American society fundamentally believes that diversity is the engine of the United States' strength. Social Gastronomists propose that intentionally coalescing around and publicly supporting immigrant restaurateurs, chefs, and businesses not only leads to more job opportunities and financial stability for people new to the U.S., but can also help build a sense of home for them and broaden cultural knowledge for all.

AU Kitchen and the students from A Place at the Table hosted a conference on March 5 with the support of SIS Dean Shannon Hader to hear from leaders in the Social Gastronomy space across the District about the work they are doing on the ground. Discussed was the importance of celebrating, humanizing, and advocating for the contributions of immigrants to the food industry and the people behind it. There is a second generation of diaspora and activists who have let their heritage and past shape cuisine, and live as purveyors of food as a means of diplomatic engagement. This report will provide an in-depth overview of the March 5th conference, context to understand the conflict cuisines represented at the conference, highlight their voices and experiences, and the culinary landscapes of conflict. A Place at the Table has been around for 10 years, and hopefully it, and the passion for cultural exchange and understanding through food, will be around for infinitely longer. As the late SIS professor Gary Weaver said, "It is the gesture and values behind the food that's important. It's not just an invitation to dinner. It's an invitation to a relationship."

ACKNOWLEDGEMENTS

No event is ever possible without the support of a team. This conference would not have been possible without the help of all our colleagues at American University. My thanks go to Michael Sher, Assistant Vice President for Business Services. Michael's enthusiasm for the project and this event opened many doors. At the School of International Service, Lee Ullman, Director of Partnerships, was instrumental in bringing together the resources of the school. SIS Dean Shannon Hader was generous with her time, as was her special assistant, Allison Corbett.

We also must thank the AU Campus Kitchen and Chef Robert Marquez for rallying his team and getting the campus kitchen to produce such wonderful food. Sofia Valdez (marketing manager), Ann Marie Powell of Chartwell, the university caterer, was generous to a fault. They provided their support and sent one of their head chefs, Glenn Batten, to collaborate with us on this project.



Finally, there would not have been any event but for the tremendous effort of Maria Paula Ardila, the teaching assistant in the Conflict Cuisine project. Her concern for the outcome, her excellent skills and management of details made for a wonderful event. The students of my course, A Place at the Table, also volunteered their time to author short articles about the local cuisines. Special thanks to Althea R. Bennett, Sade Goodridge, Brooke Hadden, Owen O'Malley, Serene Jewell Sindayiganza, Michael Stefano Vamvakitis, Lulu E.Von Sauer and Meron V. Washington, I am forever grateful to them for their help.

This report was designed, written, and edited by Dr. Mendelson Forman's Teaching and Research Assistant, Maria Paula Ardila (AU '26), and by Dr. Mendelson Forman's Summer Research Assistant and Freelance Journalist, Hannah Langenfeld (AU '25).

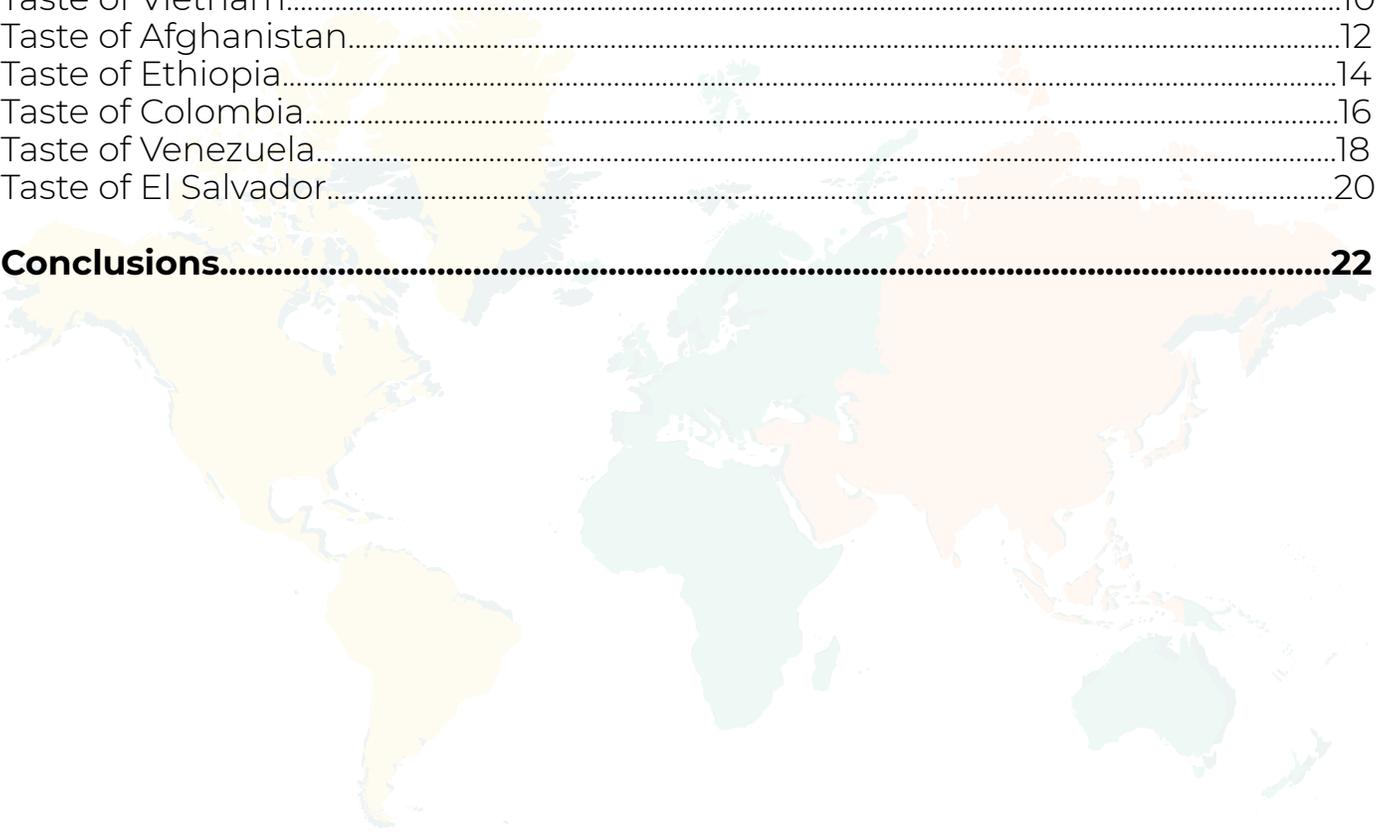


Date: March 5, 2025.
Participants: 6 distinguished panelists, 80+ attendees.

Countries Represented: Colombia, Afghanistan, Ethiopia, Vietnam, Venezuela, El Salvador.

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PANEL DISCUSSION

Diaspora, Identity, and the Power of Food in DC: A Panel Discussion with Chefs, Food Writers, and Restaurateurs

The panel “Diaspora, Identity, and the Power of Food in DC” was part of a March 5 conference co-hosted by AU Kitchen and Mendelson Forman’s Conflict Cuisine class, a Place at the Table. Tim Carman, an award-winning food reporter from the Washington Post, moderated a lively conversation with pioneering chefs and restaurateurs whose own lived experiences, fountains of knowledge, heritage, and intersecting identities shaped their recipes, activism, and *raison d’être*: food and sharing it with others. Carman is quite familiar with the District food scene, having served as food editor and columnist at The Washington City Paper for five years before joining the Post. His work has appeared multiple times in the “Best Food Writing” collections, and he was nominated four times for a James Beard Award^[1].

Panelists Sileshi Alifom, Fernando Gonzalez, Debby Portillo, Téa Ivanovic, and Irena Stein joined Carman. The discussion focused on Social Gastronomy, specifically how these panelists were using their positions of power and passion for immigration and food justice to create opportunities and counteract divisive political rhetoric, legislation, and action that have been particularly combative, aggressive, and targeted toward immigrants since November 2024. Event attendees were able to try foods from Colombia, Afghanistan, Ethiopia, Venezuela, and Vietnam, graciously prepared by Executive Chef Robert Marquez and the AU Kitchen staff, afterwards.

Co-founder of the restaurant group Immigrant Food, Ivanovic, was named on the Forbes 2023 30 Under 30 list for her entrepreneurial goal of using food to communicate the diverse stories of immigrants. Ivanovic explained her coined term, gastroadvocacy, during the panel when asked about her goals when starting up Immigrant Food, which was established in 2016. She said that gastroadvocacy functions in Immigrant Food through a “three-prong approach:” highlighting immigrants’ contributions to the U.S. culinary world, mobilizing efforts to expand immigrant rights, and fighting against the negative perceptions and harmful preconceived notions of immigrant communities. Ivanovic pushed back against Immigrant Food being political, and said that they do not “espouse a certain political candidate or party” and don’t want politics to prevent people from coming in. “We espouse the values of what America is,” Ivanovic said during the discussion. “America’s story is a story of immigrants. It’s who we are. And without immigrants, there would be no America”.



Tea Ivanovic Immigrant
Food

**“America’s story is a story of
immigrants. It’s who we are. And
without immigrants, there would be
no America”.**

On a similar note, Stein, owner of Alma Cocina Latina in Baltimore, drew from her experiences as an immigrant from Venezuela who came to the U.S. to study under a Fulbright Scholarship. Stein said that she wanted to open her restaurant to share her cultural background and refute any harmful assumptions about her native country, Venezuela. This seems to be working, since Stein said the conversations at Alma Cocina Latina, whether overheard or intentional, are grounded in learning. She said that after receiving an email alleging her business was racist, she became even more committed to improving the world through food. Stein, like all of the panelists, has consistently promoted cultural diversity through food to help foster respect and understanding. In her city, Baltimore, doing so “requires education,” Stein said, but is a positive opportunity. “Food is the heart of every culture,” Stein added. “Sharing food and its stories removes barriers and prejudices and invites dialogue.”



Irena Stein Alma Cocina
Latina

“Food is the heart of every culture,
sharing food and its stories
removes barriers and prejudices
and invites dialogue.”

Alifom is the president of DAS Ethiopian Cuisine, and his path to success and background are more commercial than the other panelists. The valuable point of view he shared focused on being able to work within a system stacked against you to achieve a personal dream. Alifom was born in Addis Ababa, Ethiopia, and immigrated to the U.S. in the 1970s when conflict broke out. Marriott recruited him as an executive in the food and beverage division of the corporation's hotels. He soon worked for other top hotel chains and, after retiring, opened DAS. Because of his experience in hospitality and ensuring people left their table satisfied, Alifom said he can appreciate food as a source of connection even greater, despite not being a chef. “People have different ideas, different political views,” Alifom said, “But while they’re eating, they’re all eating from the same plate.”

“People have different ideas,
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Sileshi Alifom DAS -
Ethiopian Restaurant

The conversation shifted to the benefits of fusing global cuisine with American food traditions when Gonzalez and Portillo, owners of the restaurant 2Fifty Texas BBQ, shared their stories. Gonzalez, a pitmaster born in El Salvador, is a self-taught cook with a surprising start as a civil engineer. He immigrated to the U.S. and opened a successful pupuseria in Central Texas, resulting in his first test run of taking U.S. staples and applying Latin American influences. Portillo is a Salvadoran trailblazer in her own right, whose grandmother and personal inspiration opened up a pupuseria in 1962. They represent the second generation of Salvadoran food entrepreneurs in our community. The couple met, and soon, they and their daughter moved to Maryland in 2018 to open 2Fifty. Gonzalez said during the panel that there is a “universality of barbecue” that allows the restaurant to serve an elevated twist of a food that remains true and honest to him and Portillo’s heritage and roots. “One misconception is that barbecue is cheap and fast,” Gonzalez said. “It is not low and slow, and 2Fifty only sources sustainable ingredients, which is expensive. Barbecue is serious business.”



Tim Carman Washington Post
Journalist

“No matter how easy it may be to get to a restaurant and how delicious the food is, it was a challenge to open. Each restaurant is a platform for a story.”

One theme throughout the discussion boiled down to that key aspect of commensality: sharing a meal to reach an understanding. Differing opinions, can become reductive, but talking is necessary and possible. “Anyone can come in and have a meal. We have conversations,” Ivanovic said. “It is important to talk about what we disagree on, and food is the way to do that. Food is not threatening.” Courage is necessary not only in taking a step out of one’s comfort zone to disagree, but in the act of starting a business and being able to “Do what makes you happy,” as Alifom said. Every single panelist showed up to the space with their full self and an individual immigration experience. The winding paths to get to where they are today were certainly blocked by historical challenges and prejudices. So, the next time one goes to a restaurant or tries a food from a cuisine they are unfamiliar with, perhaps there will be a greater appreciation for how it got there due to the work of social gastronomists. “No matter how easy it may be to get to a restaurant and how delicious the food is, it was a challenge to open,” Carman said. “Each restaurant is a platform for a story.”

CUISINE CASE STUDIES



Taste of Vietnam

Since Vietnam's reunification in 1975 at the end of the Vietnam War and the fall of Saigon, the government has worked at an outstanding speed and dedication to establish its brand and cuisine worldwide. After the war and reunification caused displacement and financial hardship for Vietnamese civilians and families in the country, many resettled in the U.S., especially in the Washington, D.C., Maryland, and Virginia area (DMV). As of 2025, more than 78,000 Vietnamese Americans are estimated to live in the DMV^[2], with Virginia hosting one of the highest concentrations in the country.



Arlington, Virginia, is one of the earliest refugee enclaves after the war, and became colloquially known as “Little Saigon” in 1975^[3]. Nearby Falls Church is now home to the Eden Center, the largest Vietnamese commercial complex on the East Coast. With more than 120 Asian American-owned businesses, including restaurants, bakeries, and grocery stores, the Eden Center is a cornerstone of Vietnamese American life and flavor^[4].

Credits: AU Central Kitchen, 2025.

CUISINE CASE STUDIES



One of the popular dishes of Vietnamese cuisine is spring rolls. For many immigrants and their descendants, spring rolls symbolize resilience. Kim O’Connell writes that they are “a symbol of determination, heritage, and healing.”^[5] Fried with care and seasoned with memory, these rolls represent more than street food—they become an edible archive, one bite layered with stories of loss, reunion, and cultural preservation.

Credits: AU Central Kitchen, 2025.

Phở is also a popular dish made with rice noodles, beef broth, thinly sliced beef, and topped with garnishes and seasoning. Bánh Mì may be one of the best-known Vietnamese adapted recipes that takes the best of its own and French culinary skills and flavors. This delicious sandwich filled with pickled or spiced vegetables and meat is an affordable street food that is representative of Vietnam’s cultural diversity.



Credits: AU Central Kitchen, 2025.



Beyond the Eden Center, a couple of other restaurants to try out in Washington, D.C. include Doi Moi, Phở 14, and Viet Kitchen.

CUISINE CASE STUDIES



Taste of Afghanistan

For over four decades, Afghanistan has experienced continuous instability marked by foreign invasions, civil war, and internal political upheaval. From the Soviet occupation in 1979 to the rise of the Taliban in the 1990s, and the U.S.-led intervention after the September 11 attacks, the country has remained at the center of one of the world's most enduring conflicts. The 2021 withdrawal of U.S. and NATO forces and the Taliban's swift return to power triggered a new wave of repression, economic collapse, and mass displacement^[6].

Conflict has long fueled Afghan migration, but it escalated sharply in 2021 amid the fall of Kabul. Nearly 90,000 Afghans were resettled in the United States between 2021 and 2022 under the "Operation Allies Welcome" initiative, according to the Department of Homeland Security. As of 2022, the U.S. Census Bureau estimates that approximately 195,000 Afghan immigrants live in the United States^[7], nearly doubling the population from just a decade earlier.



Credits: AU Central Kitchen, 2025.

CUISINE CASE STUDIES



Credits: AU Central Kitchen, 2025.

At the heart of Afghan culinary tradition is Kabuli Pulao, widely regarded as the national dish. This fragrant rice-based meal, often prepared with tender lamb or chicken, sweetened with caramelized carrots and raisins, and seasoned with cardamom and cloves, is a symbol of hospitality and unity. Kabuli Pulao is considered a special occasion meal^[8] This is a dish meant to be shared at weddings, family gatherings, and community events. It reflects the communal spirit of Afghan culture.

The DMV has become a central hub for the Afghan diaspora, home to 19,000 Afghans^[9] who have brought with them their hopes for a better future and their culture, memories, and cuisine. In the face of war and displacement, food serves as a vital link to home – a way to preserve heritage, foster community, and heal from trauma. Afghan cuisine, rich with aromatic spices and layered traditions, tells the story of a people who have carried their culture across borders. Restaurants like Lapis in Adams Morgan and Bistro Aracosia in Northwest D.C. offer more than meals — they offer an experience of Afghan resilience and pride. These establishments have become important gathering spaces where food is used to nourish, educate, unite, and heal. In a world where Afghanistan is often portrayed solely through the lens of conflict, sharing Afghan cuisine refocuses on the Afghan people’s adaptability, beauty, and tenderness. In the kitchens of the diaspora, memory lives on in the aroma of simmering spices and the warmth of shared meals.

CUISINE CASE STUDIES



Taste of Ethiopia

Ethiopia is a vibrant East African nation with several ethnolinguistic groups creating a rich and storied history and culture. The country's geopolitical positioning in the Horn of Africa makes any domestic and civil conflict devastating within and beyond its borders. The Tigray People's Liberation Front (TPLF) has been in a power struggle with the Tigray Interim Administration (TIA) since 2023, with political destabilization ongoing. A civil war from 2020-2022 surfaced allegations of war crimes and ethnic cleansing^[10].

Even when agricultural systems and farms are targeted and become non-operational due to war, hearty, healthy, and tasty traditional Ethiopian dishes remain. This includes injera, at the heart of Ethiopian cuisine, the sour, spongy flatbread made from teff flour that serves as both plate and utensil, and Doro Wat, a chicken stew seasoned with a berbere spice blend and niter kibbeh, spiced clarified butter.



Credits: AU Central Kitchen, 2025.

CUISINE CASE STUDIES

Migration from Ethiopia to the United States began in earnest in the 1980s, as political turmoil forced thousands into exile. According to 2016 U.S. Census data, Ethiopian-born immigrants now make up the second-largest African immigrant group in the country, after Nigerians, with approximately 305,800 calling the U.S. home^[11].



Credits: AU Central Kitchen, 2025.

Their presence is felt most profoundly in the DMV, where the largest Ethiopian diaspora outside Africa has taken root, particularly in neighborhoods like Adams Morgan, Silver Spring, and Alexandria^[12].

The Ethiopian community in the District, and the presence of their restaurants and cuisine, are outstanding. Local businesses in the District that serve Ethiopian cuisine include Habesha Market and Carryout, DAS - Ethiopian Restaurant and Dukem Restaurant. Food remains a powerful connector of home, resistance to erasure, and heritage.

CUISINE CASE STUDIES



Taste of Colombia

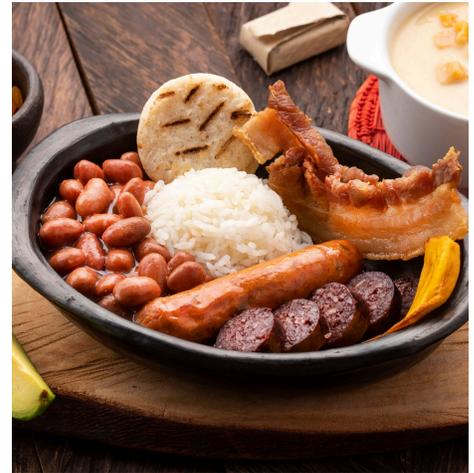
For more than fifty years, Colombia was engulfed in an intense armed conflict involving guerrilla groups such as the Revolutionary Armed Forces of Colombia (FARC) and the National Liberation Army (ELN), paramilitary forces, and the national army. The war officially ended with the signing of the 2016 Peace Agreement between the government and the FARC, setting in motion a process of disarmament and transitional peace. Yet the scars of violence remain. Persistent insecurity, forced displacement, and deep-rooted inequality continue to test the country's fragile peace and social fabric.

Conflict has driven migration, internally and beyond Colombia's borders. Emigration has sharply increased since 2018, due to ongoing violence and economic instability exacerbated by the COVID-19 pandemic. In 2022 alone, more than half a million Colombians left the country – the highest emigration figure in the nation's history^[13]. Many of these migrants have made their way to the United States. According to the Migration Policy Institute^[14], approximately 855,000 Colombian immigrants currently live in the United States, making them the largest South American-origin group in the country. The DMV area alone is home to more than 21,000 Colombians, a vibrant community that has reshaped the region's culinary landscape.



CUISINE CASE STUDIES

In the face of adversity, food becomes more than sustenance – it becomes a form of resistance, a bridge to home, and a tool for healing. Colombia’s rich culinary heritage plays a powerful role in preserving identity and fostering connection across borders. Among the most emblematic dishes is bandeja paisa, a hearty meal rooted in working-class traditions and now widely celebrated at family gatherings and cultural festivals, especially in the “Coffee triangle” region.



Its ingredients vary by region but typically include red beans, white rice, ground beef, fried pork belly (chicharrón), blood sausage (morcilla), chorizo, fried plantain, a fried egg, arepa, and avocado – usually served in an oval-shaped metal or clay tray. Alongside it stands the arepa, a humble cornmeal cake found in kitchens across the Andes, shared with neighboring Venezuela, and central to both daily meals and diasporic nostalgia.

The Colombian diaspora has brought these stories to life in the United States, especially in the nation’s capital. Restaurants such as El Cielo – designed with the philosophy of “cooking peace in Colombia”^[15] – as well as The Royal in the District, and Arepas Pues and La Fonda Paisa in Silver Spring, Maryland, offer not only meals but cultural immersion.



Credits: AU Central Kitchen, 2025.

CUISINE CASE STUDIES



Taste of Venezuela

Venezuela, once one of the wealthiest nations in Latin America, is now experiencing one of the most severe humanitarian crises in the Western Hemisphere. With an estimated 82% of the population living below the poverty line, widespread hunger and malnutrition have become grim markers of daily life. Hyperinflation, government fiscal irresponsibility, human rights sanctions, and climate change all contribute to the worsening food insecurity crisis^[6]. The survival of Venezuelan recipes is a tangible reminder of the endurance of those forced to flee. Over 7.9 million Venezuelans have left the country since 2015, making it one of the largest modern displacement crises in the world^[7]. Central to Venezuelan cuisine is the arepa—a golden cornmeal patty that predates colonization and has been lovingly reinterpreted across centuries. While both Colombians and Venezuelans lay claim to the dish, the Venezuelan arepa has a distinctive character.

Often grilled, baked, or fried, it is typically split open and stuffed with flavorful fillings such as queso blanco, shredded beef (carne mechada), black beans, or avocado. From the minimalist “reina pepiada” (a creamy chicken and avocado blend) to hearty combinations layered with cheese, plantains, or spicy meats, the arepa is both street food and soul food—deeply adaptable and rooted in community tradition.



CUISINE CASE STUDIES

In the United States, the Venezuelan immigrant population has grown dramatically, increasing by over 300% between 2010 and 2023. As of 2023, approximately 770,000 Venezuelan immigrants were living in the United States, according to the Migration Policy Institute^[18]. Many have found refuge in Florida and Texas, but growing numbers are settling in the DMV. As of 2013, approximately 10,000 Venezuelans were living in the region, where they are reshaping the culinary scene and bringing a taste of home to new neighborhoods. In the DMV, the Venezuelan diaspora has reshaped the food scene. Arepateca in Rockville blends classic arepas with global flair; Arepazone offers fast-casual favorites in D.C. and Maryland; and Alma Cocina Latina in Baltimore elevates Venezuelan cuisine with bold, modern elegance. In kitchens across the DMV and beyond, arepas are being grilled with the same intention as in Caracas or Maracaibo: to nourish, to gather, and to remember. In a time of political crisis and forced migration, food is not only survival—it is resistance, identity, and a declaration of presence.



Credits: AU Central Kitchen, 2025.

CUISINE CASE STUDIES



Taste of El Salvador

El Salvador, the smallest country in Central America, has a complex history of beauty and struggle. From 1980 to 1992, the country was gripped by a brutal civil war between the U.S.-backed Salvadoran government and leftist guerrilla forces. The conflict resulted in over 75,000 deaths and widespread displacement, pushing hundreds of thousands of Salvadorans to flee for safety, many resettling in the United States. Even after the peace accords were signed, continued violence, economic instability, and gang-related insecurity have driven successive waves of migration. Today, Salvadorans make up the largest Central American immigrant group in the United States, with more than 1.4 million nationwide as of 2023^[9].

At the heart of Salvadoran cuisine is the pupusa—a thick corn tortilla traditionally stuffed with cheese, beans, chicharrón (seasoned pork), or loroco

(a Central American flower bud). Pupusas are usually served hot off the griddle, accompanied by curtido (a fermented cabbage slaw) and salsa roja. What was once a humble, home-cooked dish has become a national symbol—and an international ambassador of Salvadoran identity.



CUISINE CASE STUDIES

The DMV is home to over 200,000 Salvadorans, which constitutes the second-largest Salvadoran population in the United States and the largest immigrant population in the nation's capital^[20]. While the largest Salvadoran population can be found in California, the establishment of such a prominent Salvadoran community in the DMV provides valuable insight into the region's political, labor, and economic history. Moreover, it demonstrates the resiliency of an immigrant community that has been historically marginalized since the 1970s^[21]. In the DMV, pupuserías are neighborhood staples. Restaurants like El Tamarindo in Adams Morgan (D.C.'s first Salvadoran-owned restaurant, opened in 1982), Doña Azucena Pupusería in Langley Park, La Casita Pupusería in Silver Spring and Brookland serve generations of families and newcomers alike, and Haydee's. Each dish offers more than nourishment—it tells the story of migration, adaptation, and pride.



Credits: AU Central Kitchen, 2025.

CONCLUSIONS

American University and SIS have a powerful platform to teach the study of foodways, gastrodplomacy, and Social Gastronomy to young adults and the next generation of diplomats. After all, food diplomacy is part of statecraft. Hosting events such as the March 5 panel is a good starting point for that work. When silos of information, algorithms, and toxic rhetoric surrounding different diasporas divide the U.S. now more than ever, it is necessary for SIS to commit to courses and events that expose students to cultures and ideas unlike themselves or their immediate social and peer groups. Access to understanding how the nature of food can contribute to peace or war, the nexus of development, inequity, power, and privilege with it, arms people – students and professors alike – with a greater appreciation for what they have and what they can do.

News fatigue about attacks on immigrant communities, such as Immigration and Customs Enforcement (ICE) raids across American cities from Los Angeles to Boston, is real, and it should not be ignored. What this panel discussion did, and what future adjacent events can do, is provide a different narrative, focusing on those marginalized voices who are active participants in their own lives, kitchens, businesses, and advocacy. An informational graphic can only go so far. Meeting and seeing someone eye-to-eye and taking the time to hear about their life is the first step to reducing that fatigue and political division. SIS can continue to support that mission to the benefit of all students. But let's open up A Place at the Table to all University students, because, believe it or not, every student has a food story to tell and one they can relate to.

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