Since the start of the pandemic nearly a year ago, people in the U.S. have made a concerted effort to support local businesses by shopping and eating locally. The trend to eat local foods and even to become “locavores” has circulated in sustainability discussions for years. Buying local produce, meats, and dairy seems an obvious way to reduce one’s “carbon-footprint,” in addition to supporting local business. But is eating local really better for the environment? Is it an effective way to support the economy? Is it even realistic given the cost of food and limitations on local production? With the global population increase, is local food enough to keep the world fed sustainably? Could the value of supporting one’s community make these questions irrelevant?

Discussants

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Please join us for the first of a special three-part Brews and Views series on “The Ethics of MSU’s Green Food Futures: Challenges in distribution and production.” Brews and Views is presented by the Institute for Quantitative Health Science and Engineering in collaboration with the Center for Ethics and Humanities in the Life Sciences.