# 2016 Symposium Bibliography

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#### \*Camron Razavi

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## **Films**

Eat or We Both Starve (Taylor Grocery) by Joe York http://www.southernfoodways.org/film/eat-or-well-both-starve/

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Dora Charles Puts Her Foot In It by Joe York http://www.southernfoodways.org/film/dora-charles-put-her-foot-in-it/

Vish by Danny Klimetz http://www.southernfoodways.org/film-bootcamp-vish/

# Websites

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