I am very grateful to the committee for awarding me a grant for the development of my course, PHIL 095: The Ethics of Eating.

I applied for the grant with two purposes in mind:
1. Fund research assistance
2. Pay for guest speakers

**RESEARCH ASSISTANCE**

The Ethics of Eating is a slightly tricky class to prep for because in order to be in a good position to evaluate various ethical questions about food, you have to have mastered a good deal of non-philosophical literature. For example, in order to evaluate whether it is permissible to factory farm animals you need to know (a) what factory farms are like and (b) what the animals being farmed are like. Neither is a philosophical question. Help in finding good empirical readings was needed. Last summer, I hired Rachel Schattman, a recent MS student in the Rubinstein School, to find readings for the class. As a result, I added a large number of readings to the syllabus. I have noted these on my attached reading list A. Rachel was especially wonderful at improving the sections of my course dealing with the mental lives of animals, conventional agriculture vs. organic agriculture, the treatment of farm workers, and local food.

I had budgeted several hundred dollars for assistance, expecting my assistant to need up to 20 hours to compile the readings, but Rachel was so on top of the literature that she only needed a few hours to do a bang-up job.

In January, I spent a series of days fine-tuning the class in light of course evaluations, student suggestions about handouts and exams, my own dissatisfaction with how things went, etc. As a result, I dropped various topics, dropped some readings, added others, and changed some assignments. The changes to the readings have been noted on reading list B. The most notable changes are extreme streamlining. In fall 2009, Ethics of Eating featured 21 topics. In fall 2010, it will feature 14.

In May, I had a telephone conference for a couple hours with a colleague at Rutgers University who teaches a similar course. We traded ideas on how to improve our courses. As a result, I further refined the syllabus and will be making some changes to Blackboard and to guest speakers. Again, see reading list B.

**GUEST SPEAKERS**

We had six guest speakers last fall:
1. Stephanie Kaza, UVM
2. John Barlow, UVM
3. Sam Fuller, Northeast Organic Farmers Association
4. Kate Turcotte, Sodexo student liaison
5. Rachel Schattman, recent MS grad, employee in UVM’s Center for Sustainable Agriculture, Intervalle farmer
6. David Zuckerman, farmer, state rep, and former chair of the state agriculture committee

After each talk, the speaker, five students—chosen by lottery—and I went to Stone Soup for lunch and conversation. The student evaluations made clear that the guest speakers were one of the highlights of the semester. I will certainly be having more next year though all will come from on-campus and there will be no lunch afterwards. I hope to put in for another IIG in the future to fund lunches since the lunches, even more than the talks, were singled out for praise in my course evaluations.

I had budgeted for travel expenses for speakers but the speakers all either traveled from campus—Kaza, Barlow, Turcotte—or refused reimbursement—Fuller, Schattman, Zuckerman. So I spent much less than anticipated on speakers.

Thanks again.
Reading List A for 2009-2010
The research assistant paid with IIG funds made **bolded** contributions.

**PHIL 095: THE ETHICS OF EATING**

Killing Animals to Eat Them: The basic arguments
⇒ Peter Singer, “All Animals are Equal”
⇒ Colin McGinn, reviews of Singer and Frey

Meat: Overview of Positions and Issues
⇒ *The Omnivore’s Dilemma*, chapter 17
⇒ *The Ethics of What We Eat*, chapter 17
• **UN FAO report, “Livestock’s Long Shadow”**

The Mental Lives of Animals We Eat
⇒ **Temple Grandin and Catherine Johnson, Animals Make Us Human**, chapters 1 and 5-7
• **Temple Grandin and Catherine Johnson, Animals in Translation**, chapter 5
• Hugh Fearnley-Whittingstall, *The River Cottage Cookbook*, introduction and part of chapter 2
• Thomas Nagel, “What is it Like to be a Bat?”

Moral Theory: Consequentialism and Deontology
⇒ *Fundamentals of Ethics*, chapters 9-10, 15-16

Factory Farming
⇒ *The Ethics of What We Eat*, chapters 2-4
⇒ Eric Schlosser, *Fast Food Nation*, chapters 6-9
• **Steve Striffler, Chicken: The Dangerous Transformation of America's Favorite Food**, chapter 8
• Alice Levitt, “Guilt-Free Food”

Vegetarianism and Veganism
⇒ *The Ethics of What We Eat*, chapters 2-4 (again)
⇒ Colin McGinn, reviews of Singer and Frey (again)
⇒ Suzanne Podhaizer, “The Veal Deal”

Freerangetarianism
⇒ *The Ethics of What We Eat*, chapters 6-8
⇒ *The Omnivore’s Dilemma*, chapters 11-12
⇒ R.M. Hare, “Why I am only a Demi-Vegetarian”
Matthew Halteman, “Compassionate Eating as Care of Creation”

Death and Why It’s Bad for You, Life and Why It’s Good for You
⇒ Thomas Nagel, “Death”
⇒ Fundamentals of Ethics, chapters 1-4

Seafood
⇒ The Ethics of What We Eat, chapter 9

“I Make No Difference”
⇒ Derek Parfit, Reasons and Persons, chapter 3

“I Don’t Do Any of This Bad Stuff to Animals”
⇒ Alastair Norcross, “Puppies, Pigs and People: Eating Meat and Marginal Cases”
⇒ Ted Warfield, “Eating Dead Animals” handout
• Hud Hudson, “Collective Responsibility and Moral Vegetarianism”
• R.G. Frey, Rights, Killing, and Suffering
• Philippa Foot, “The Doctrine of Double Effect and the Problem of Abortion”
• Fundamentals of Ethics, chapter 15 (again)

Moral Caution and the Eaten
⇒ Alex Guerrero, “Don’t Know, Don’t Kill”
⇒ The Ethics of What We Eat, fragment of chapter 9

Moral Caution and Eaters
⇒ Pollan, In Defense of Food, chapter 1, sections 5-7, 9 and chapter 2
⇒ Matthew Brown, “Picky Eating is a Moral Failing”
⇒ Sally Fallon and Mary Enig, “Cinderella’s Dark Side”
• Fundamentals of Ethics, fragment of chapter 13
• Glenn Braunstein, “Environmental Gynecomastia”
• Marion Nestle, Food Politics, introduction and chapters 1-3

Conventional Agriculture
⇒ The Omnivore’s Dilemma, chapters 1-4
⇒ The Ethics of What We Eat, chapters 1-5
• David Pimentel, et al., “Erosion Threatens World Food Production”
• A.N. Shipley, et al., “Agricultural Phosphorous and Eutrophication”
• State of VT report, “Vermont Clean and Clear Action Plan Executive Summary”

Organic Agriculture
⇒ The Omnivore’s Dilemma, chapters 8-10
⇒ The Ethics of What We Eat, chapter 14
⇒ The Economist, “Good Food? Ethical Food” and “Voting with Your Trolley: Special Report Food Politics”
⇒ Samuel Fromartz, *Organic Inc.*, chapter 2
⇒ Carol Trauner, “The Culture of Aquaculture”
• Podhaizer, “The Organic Vote”

Organic Fantasy
⇒ Fromartz, *Organic Inc.*, chapters 1 and 6
• Julie Guthman, *Agrarian Dreams*, chapters 1 and 6-8
• Steven Stoll, *The Fruits of Natural Advantage*, chapters 1 and 4

Future Generations
⇒ Parfit, *Reasons and Persons*, chapter 16
• Gidon Eshel and Pam Martin, “Diet, Energy, and Global Warming”

Workers
⇒ Schlosser, *Fast Food Nation*, chapters 7-8 (again)
⇒ Striffler, *Chicken*, chapter 6
⇒ Arturo Rodriguez, Alexa Delwiche, and Sheheryar Kaoosji, “Cheap Food: Workers Pay the Price”
⇒ Alan Wertheimer, *Consent to Sexual Relations*, chapter 6
• Thomas Arcury, et al., “Pesticide Safety Among Farmworkers”
• Erbin Crowell and Michael Sligh, “Domestic Fair Trade”
• Linda Levine, “Farm Labor Shortages and Immigration Policy”
• Suzanne Stack, “Spanish-Speaking Dairy Workers in NY, PA, and VT”
• *Fundamentals of Ethics*, fragment of chapter 14

Local Food
⇒ *The Ethics of What We Eat*, chapter 10
⇒ Bill McKibben, *Deep Economy*, chapter 2, especially pp. 46-70, 77-94
• Virginia Nickerson, *Understanding Vermont’s Local Food Landscape*
• Rich Pirog and Patrick Schuh, “Checking the Food Odometer”
• Rachel Schattman, *Sustainability Indictaors in the Vermont-Regional Food System*
Dealing with People Who Think It’s Fine to Eat Things You Don’t Think It’s Fine to Eat
⇒ Seana Shiffrin, fragments of “Egalitarianism, Choice-Sensitivity, and Accommodation”
⇒ Matthew Noah Smith, fragments of “The Importance of What They Care About”
• J.M. Coetzee, *The Lives of Animals*
Reading List B for 2010-2011
Created with research funding from IIG grant. Major changes: extreme streamlining and introduction of more popular texts: Foer’s book on animals, Gladwell on Michael Vick and animals, Grescoe on animals, The Free Press on VT slaughterhouses.

PHIL 095: THE ETHICS OF EATING

Killing Animals to Eat Them: The basic arguments
⇒ Colin McGinn, reviews of Singer and Frey
⇒ Jonathan Safran Foer, selections from Eating Animals

Meat: Overview of Positions and Issues
⇒ The Omnivore’s Dilemma, chapter 17
⇒ The Ethics of What We Eat, chapter 17
⇒ Malcolm Gladwell on Michael Vick and dogfighting
• UN FAO report, “Livestock’s Long Shadow”

The Mental Lives of Animals We Eat
⇒ Temple Grandin and Catherine Johnson, Animals Make Us Human, chapters 1 and 5-7
• Temple Grandin and Catherine Johnson, Animals in Translation, chapter 5

Moral Theory: Consequentialism and Deontology
⇒ Fundamentals of Ethics, chapters 9-10, 15-16

Factory Farming
⇒ The Ethics of What We Eat, chapters 2-4
⇒ Eric Schlosser, Fast Food Nation, chapters 6-9
⇒ Selected Burlington Free Press articles on Grand Isle slaughterhouse
• Alice Levitt, “Guilt-Free Food”

Vegetarianism and Veganism
⇒ The Ethics of What We Eat, chapters 2-4 (again)
⇒ Colin McGinn, reviews of Singer and Frey (again)
⇒ Suzanne Podhaizer, “The Veal Deal”

Freerangetarianism
⇒ The Ethics of What We Eat, chapters 6-8
⇒ The Omnivore’s Dilemma, chapters 11-12
⇒ R.M. Hare, “Why I am only a Demi-Vegetarian”
⇒ Matthew Halteman, “Compassionate Eating as Care of Creation”

Death and Why It’s Bad for You, Life and Why It’s Good for You
⇒ Thomas Nagel, “Death”
⇒ *Fundamentals of Ethics*, chapters 1-4

**Seafood**

⇒ *The Ethics of What We Eat*, chapter 9  
⇒ Taras Grescoe, *Bottomfeeder*, chapter 9 and appendix

**From Production to Consumption**

⇒ Derek Parfit, *Reasons and Persons*, chapter 3  
⇒ Alastair Norcross, “Puppies, Pigs and People: Eating Meat and Marginal Cases”  
⇒ Ted Warfield, “Eating Dead Animals” handout  
  • Hud Hudson, “Collective Responsibility and Moral Vegetarianism”  
  • R.G. Frey, *Rights, Killing, and Suffering*

**Conventional Agriculture**

⇒ *The Omnivore’s Dilemma*, chapters 1-4  
⇒ *The Ethics of What We Eat*, chapters 1-5  
  • David Pimentel, et al., “Erosion Threatens World Food Production”  
  • A.N. Shipley, et al., “Agricultural Phosphorous and Eutrophication”  
  • State of VT report, “Vermont Clean and Clear Action Plan Executive Summary”

**Organic Agriculture**

⇒ *The Omnivore’s Dilemma*, chapters 8-10  
⇒ *The Ethics of What We Eat*, chapter 14  
⇒ *The Economist*, “Good Food? Ethical Food” and “Voting with Your Trolley: Special Report Food Politics”  
⇒ Samuel Fromartz, *Organic Inc.*, chapters 1, 2, and 6  
⇒ Carol Trauner, “The Culture of Aquaculture”  
  • Podhaizer, “The Organic Vote”  
  • Fred Magdoff, *Building Soils for Better Crops*  
  • Julie Guthman, *Agrarian Dreams*, chapters 1 and 6-8  
  • Steven Stoll, *The Fruits of Natural Advantage*, chapters 1 and 4

**Workers**

⇒ Schlosser, *Fast Food Nation*, chapters 7-8 (again)  
⇒ Striffler, *Chicken*, chapter 6  
⇒ Christine Ahn, Melissa Moore, and Nick Parker. “Migrant Farmworkers: America’s New Plantation Workers” On-line at  
  [http://www.foodfirst.org/node/45](http://www.foodfirst.org/node/45)  
http://www.alternet.org/environment/140001/the_ugly_truth_behind_organic_food/?page=entire
⇒ Arturo Rodriguez, Alexa Delwiche, and Sheheryar Kaoosji, “Cheap Food: Workers Pay the Price”
⇒ Alan Wertheimer, Consent to Sexual Relations, chapter 6
• Thomas Arcury, et al., “Pesticide Safety Among Farmworkers”
• Erbin Crowell and Michael Sligh, “Domestic Fair Trade”
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Local Food
⇒ The Ethics of What We Eat, chapter 10
⇒ Bill McKibben, Deep Economy, chapter 2, especially pp. 46-70, 77-94
• Virginia Nickerson, Understanding Vermont's Local Food Landscape
• Rich Pirog and Patrick Schuh, “Checking the Food Odometer”
• Rachel Schattman, Sustainability Indictaors in the Vermont-Regional Food System