



## **Kelly Feltault**

**Monday, November 17, 2008**

**5:30 - 8:00 PM**

**311 Denney Hall**

**Presentation/Discussion/Food**

RSVP: Katherine Borland, borland.19@osu.edu,  
by Friday, November 14th.

Sponsored by the OSUN Cultural Arts Committee, the OSU Departments of Comparative Studies and of Anthropology, the College of Engineering, and the OSU Center for Folklore Studies.

# *Standardizing the Taste of Tradition: Maryland Crab Cakes & All-You-Can-Eat Development*

**Kelly Feltault**, PhD candidate in the Anthropology Department at American University, has worked as a public folklorist and senior program officer in international development for over ten years. Her current research raises questions about the "tragedy of the commons" explanation for fisheries collapse by examining the Chesapeake blue crab fishery in the context of the expanding global seafood industry. Feltault traces the transformation of the Maryland crab cake from regional food to mass marketed national commodity by connecting two neoliberal development patterns: tourism through waterfront redevelopment in Baltimore and non-traditional commodity exports of seafood in Thailand. She will highlight how states, restaurants, and corporations are privatizing and commercializing fisheries closer to the point of consumption by commodifying cultural heritage as a quality brand and nature through global seafood safety standards.