WHERE'S SUPERWOMAN?
35 year old single mother Lucy Odhiambo has to go through the evil practice “Jaboya” in order to make ends meet and help feed her 5 children on her own. Odhiambo mentions to BCC news: “I’m forced to pay for the fish with sex because I have no other means.” Lucy has to sadly sleep with one or two fishermen a week. She’s very aware of the risks, such as the diseases but she has no other choice in order to ensure the survival and wellbeing of her children. According to Lucy, this practice, or “disease” as she mentions, is very widespread in Kenya and because of Jaboya, the HIV infection rate in her homeland is almost 15%, which is double the national average.

However, Lucy Odhiambo has had enough of the suffrage due to Jaboya. She has started joining Agnes Auma, a friend of Lucy who was also a part of Jaboya and now is strongly against the practice, on the lake aboard a boat Agnes owns. The boat is steered by fishermen she employs and when they catch the fish, she manages the sale. Some of the money made is paid to her staff, some is used to repay the cost of the boat – and the rest Agnes keeps. This project Agnes is a part of run by a local charity called Vired, supported by the U.S. Peace Crops, and this project is changing the lives of the women involved. As of 2014, there are 19 women involved in this project but Vired hopes it will increase in numbers over time. This project has changed Lucy Odhiambo’s life tremendously and she’s happy that she no longer has to depend on men and sex in order to get the “best batch of fish” and provide for her family.
**Samaki wa kukaanga**

*Samaki wa kukaanga*, Swahili for "fried fish," is a simple but popular way to prepare fish in Eastern Africa. It is sometimes sold at roadside stands.

- salt and pepper
- onion (1)
- red or green bell peppers (1)
- garlic (6-8) cloves
- tomatoes (1 cup)
- coconut milk (1.5 cups)
- curry powder (2-3 teaspoons)
- tamarind paste (1-2 tablespoons)

**Method**

1. Add the fish, lime or lemon juice, garlic, salt and cayenne pepper to a large, non-reactive bowl and set aside to marinate for 20 to 30 minutes.

2. Heat the oil in a saute pan or skillet over medium-high heat. Remove the fish fillets from the marinade and pat dry with paper towels. Fry the fillets in the hot oil until browned on each side.

3. Serve with rice and *sukuma wiki* (see greens recipe variations).
Mtuzi wa samaki

Mtuzi wa samaki is a tasty fish curry dish that originated on the tiny island of Zanzibar. The use of Indian-style curry is indicative of Zanzibar's history as a crossroads of trade. Over time, mtuzi wa samaki has become popular throughout the coastal region of East Africa.

Ingredients

- Oil -- 3 tablespoons
- Fish filets, cut into serving portions -- 2 to 2 1/2 pounds
- Salt and pepper -- to taste
- Onion, chopped or sliced -- 1
- Red or green bell peppers, chopped or sliced -- 2
- Garlic, minced -- 6-8 cloves
- Tomatoes, seeded and chopped -- 1 cup
- Coconut milk -- 1 1/2 cups
- Garam masala or curry powder -- 2-3 teaspoons
- Tamarind paste or lemon juice -- 1-2 tablespoons
- Salt and pepper -- to taste

Method

1. Heat the oil over medium-high flame in a large skillet or pot. Season the fish with salt and pepper. Sear the fish fillets on both sides and remove to a plate. Do not cook through.
2. Reduce the heat to medium and add the onions and peppers. Sauté until the onion is translucent. Add the garlic and sauté 1-2 minutes more.
3. Add the tomatoes, coconut milk, garam masala or curry powder, tamarind paste or lemon juice, salt and pepper. Bring to a boil, then reduce heat to low and simmer for 6-8 minutes. Add the fish fillets, cover and continue to simmer until the fish is cooked through, 5-10 minutes. Serve with rice, ugali, boiled potatoes, boiled cassava or chapatti.
It all starts early in the morning, when the sun hasn’t even blessed the paddies with its presence yet, and the women begin their day. Asian women leave their beds and tend to the rice paddies. They work all day to harvest these grains that will provide their family with nourishment. The work they do is labor intensive and goes for many hours a day. Not only are they working long and strenuous days they must also cook, clean, tend to their families, respect their husbands, manage the house and care for children, all while acting in a proper manner for women.

Over in Japan, Amika wakes up at the crack of dawn, not to the rice paddies, but rather to the factory. She works long hours and is exhausted by the end of the day just to be able to provide three bowls of rice to her family for the day. When she is done at the factory she heads home and her first obligation is cooking dinner for her elders, husband and children. She cooks a decent batch of rice and some soup to go along with it to provide her family with dinner. She serves tea, dinner and afterwards cleans up everything while the children play and her husband and elders retire to their bedrooms. Amika’s day is not nearly over. After she cleans the kitchen and dining room she must tidy up the rest of the house to prepare for tomorrow. After cleaning her children’s things off the floor she baths and heads to her children’s bedroom where she will tend to them and then it’s off to her elder’s room to tend to them. Her final stop before heading to bed is making sure her husband is satisfied and has everything he needs before his work early tomorrow morning. As Amika lay in bed she realizes the reality of how early she must wake up to start the day tomorrow and repeat
all of the tedious and strenuous activities she will perform. She turns over in bed and gives a low and slow sigh as to not disturb her husband.

**Mochi Recipe**

1 cup sweet rice flour (glutinous rice flour)

1 cup water

1/4 cup sugar

Potato or Rice starch for dusting

Mix the rice flour and sugar in a bowl and add water to combine. Cover the bowl and put in the microwave on high for four minutes. Uncover and let cool. You can cut them into pieces and eat them like that or fill with a variety of fillings such as red bean, ice cream, or chocolate. Dust with the starch of your choice and enjoy!
Aba is a single mother of four beautiful children. Every morning she follows the same routine; wake up, cook breakfast, get the children ready for school, take them to school, and head off to work. Work for Aba is on a farm in the next town over. Aba works on the farm with 9 other women and they are not paid much, but the few cents she does make a day is what is used to feed her children. Aba and the 9 other women job on the farm is to harvest the crops and then go off to sell them at local fresh food markets.

Over the past few months Aba and the other women who work on the farm have noticed that living an agriculture lifestyle is healthier. They feel that this is something that other women in Israel should be informed about. With much time passing and planning the women decided to start an advocate group. Aba and the other women intentions are to start a movement to promote an affordable agriculture lifestyle. Aba and the other women believe that the children are the future and in order for them to make a difference in the near future, they have to start off first by living a healthier lifestyle.
**Israeli Salad**

**Ingredients**

- 6 cucumbers, diced
- 4 Roma (plum) tomatoes, seeded and diced
- 5 green onions, sliced
- 1 Red bell pepper, seeded and diced
- 1/3 cup chopped fresh parsley
- ½ cup minced fresh mint leaves
- ½ cup olive oil
- 2 tablespoons fresh lemon juice
- 1 tablespoon salt
- 1 tablespoon ground black pepper

**Directions**

Toss the cucumbers, tomatoes, onions, bell pepper, garlic, parsley, and mint together in a bowl. Drizzle the olive oil and lemon juice over the salad and toss to coat. Season with salt and pepper to serve.
Adilia is a working woman in the Middle East, she is a nurse in Saudi Arabia; she feels lucky to have this job, most women her age are unable to find a job in this conservative job market. She is focused on making a better life for herself and doesn’t want to waste the education that government scholarships have paid for. Nearing the age of 26, Adilia is expected to be married and have a family of her own by now, but with the unemployment rate in the Middle East steadily increasing, settling down is making her nervous. Adilia’s parents have threatened to find someone for her if “she doesn’t pick up the pace with the husband search” (their words, not hers). She doesn’t want to give up working just to start a family, but she also doesn’t want to disappoint her family and it doesn’t help that her younger sister just got married. “Twenty-four and married right out of college,” Adilia scoffs.

How can her family expect her to get married when half of the guys she has met don’t even have jobs? Is she expected to be the bread winner and take care of her future children? She’s sure her future In-Laws would love that. Adilia feels trapped by the expectations society has placed on her and the expectations she has for herself. Will she have to choose between her career and her family? She plops down on the couch and sighs, “I need a drink.”
Biryani is a dish usually served for special events like weddings, birthdays and holidays like Ramadan. Homemade biryani is a process to make, with long meal preps and a pretty decently long cook time. However, this dish has turned into a dish that might be eaten every other month or so to a staple food for street vendors and even fast food places in the Middle East. A busy woman, like Adilia, may stop somewhere to get this as a quick lunch or even on her way home if she has been working late. Biryani is known for its unique aroma, flavor and spices.

**Ingredients:**

4 tablespoons vegetable oil

4 small potatoes, peeled and halved

2 large onions, finely chopped

2 cloves garlic, minced

1 tablespoon minced fresh ginger root

1/2 teaspoon chili powder

1/2 teaspoon ground black pepper

1/2 teaspoon ground turmeric

1 teaspoon ground cumin

1 teaspoon salt

2 medium tomatoes, peeled and chopped

2 tablespoons plain yogurt

2 tablespoons chopped fresh mint leaves
1/2 teaspoon ground cardamom
1 (2 inch) piece cinnamon stick
3 pounds boneless, skinless chicken pieces cut into chunks
2 1/2 tablespoons vegetable oil
1 large onion, diced
1 pinch powdered saffron
5 pods cardamom
3 whole cloves
1 (1 inch) piece cinnamon stick
1/2 teaspoon ground ginger
1 pound basmati rice
4 cups chicken stock
1 1/2 teaspoons salt

Directions

1. In a large skillet, in 2 tablespoons vegetable oil (or ghee) fry potatoes until brown, drain and reserve the potatoes. Add remaining 2 tablespoons oil to the skillet and fry onion, garlic and ginger until onion is soft and golden. Add chili, pepper, turmeric, cumin, salt and the tomatoes. Fry, stirring constantly for 5 minutes. Add yogurt, mint, cardamom and cinnamon stick. Cover and cook over low heat, stirring occasionally until the tomatoes are cooked to a pulp. It may be necessary to add a little hot water if the mixture becomes too dry and starts to stick to the pan.
2. When the mixture is thick and smooth, add the chicken pieces and stir well to coat them with the spice mixture. Cover and cook over very low heat until the chicken is tender, approximately 35 to 45 minutes. There should only be a little very thick gravy left when chicken is finished cooking. If necessary cook uncovered for a few minutes to reduce the gravy.
3. Wash rice well and drain in colander for at least 30 minutes.
4. In a large skillet, heat vegetable oil (or ghee) and fry the onions until they are golden. Add saffron, cardamom, cloves, cinnamon stick, ginger and rice. Stir continuously until the rice is coated with the spices.
5. In a medium-size pot, heat the chicken stock and salt. When the mixture is hot pour it over the rice and stir well. Add the chicken mixture and the potatoes; gently mix them into the
rice. Bring to boil. Cover the saucepan tightly, turn heat to very low and steam for 20 minutes. Do not lift lid or stir while cooking. Spoon biryani onto a warm serving dish.
Nuha, now called Om Abir, after her first son which means, mother of Abir. Mothers and fathers must take their first sons name when born.

Nuha is a woman who lives with her family under the Jordanian government. Along with her two daughters, Samaah and Noor, her son, Abir and husband, Abu Abir. They get by through her husband’s income as a government worker. Their son Abir is their family’s prize possession since he will be entering into the work force inheriting his father’s position and soon be married by a woman of his father’s liking. He will maintain his families honor by producing more sons that can inherit the family’s governmental ties. Nuha works all day cleaning, taking care of the children and preparing meals that must be served throughout the day. She is always hard at work teaching her two daughters, Samaah and Noor, proper etiquette and chores as ladies, in hopes they will be married into well off families.

If it were not for the children, Nuha would have divorced Abu Abir because of his work within government, he has taken all of Nuha’s rights away from her because he does not want others to think he has a defiant, unruly wife who does not agree with the current laws. If they were to divorce he would have full custody of the children. Nuha will remain working within the home and her only calmness is to prepare traditional Middle Eastern food and spend as much time with her children before they leave home.
Babaganoush

Ingredients:

1 large eggplant (about 1 pound)
1 glove garlic, minced
1/4 teaspoon salt
1/4 cup finely chopped fresh flat-leaf parsley, plus more for garnish
2 tablespoons tahini
2 tablespoons lemon juice

Directions:

Preheat oven to 450 degrees F.

Prick eggplant with a fork and place on a cookie sheet lined with foil. Bake the eggplant until it is soft inside, about 20 minutes. Alternatively, grill the eggplant over a gas grill, rotating it around until the skin is completely charred, about 10 minutes. Let the eggplant cool. Cut the eggplant in half lengthwise, drain off the liquid, and scoop the pulp into a food processor. Process the eggplant until smooth and transfer to a medium bowl.

On a cutting board, work garlic and 1/4 teaspoon salt together with the flat side of a knife, until it forms a paste. Add the garlic-salt mixture to the eggplant. Stir in the parsley, tahini, and lemon juice. Season with more salt, to taste. Garnish with additional parsley.
Debbie wakes up at 5:30 each morning so that she has time to pop in an instructional yoga video before packing her kids lunch and waking them for school. She typically manages to make herself an egg and eat a piece of fruit while the kids much on their cereal du jour. Once the kids are on the bus, Debbie takes the city bus to her job as a gossip magazine editor. Usually her work day is so busy that she barely has time for a noon-time granola bar. By the time that she gets home and pays the babysitter, Debbie barely has time to heat a lean frozen meal for dinner. Before bed, Debbie glances under the microwave where the decadent chocolate cake is sitting tantalizingly. “I deserve this, I’ve been good today” Debbie thinks as she cuts a generous slice.
Chocolate Heaven Cake

For the cake:
3 cups cake flour (not self-rising)
1 teaspoon salt
1 ½ teaspoons baking soda
4 cups sugar
1 cup sour cream, at room temperature
4 large eggs, at room temperature
1 cup oil
9 ounces unsweetened chocolate
1 tablespoon vanilla extract
2 cups strong, fresh brewed coffee

Directions

For the cake:
Preheat oven to 325 degrees. Grease bottom and sides of three 9” cake pans.
In a large mixing bowl combine flour, sugar, baking soda and salt.
In a medium bowl place chocolate and pour hot coffee and vanilla.
Let stand about 2 minutes to melt the chocolate then stir until smooth.

In another bowl whisk together eggs and oil until well blended and light in color. Whisk in sour cream, then melted chocolate mixture.
Add chocolate sour cream mixture to dry ingredients and mix on low speed while gradually adding in thirds. Mix until just until incorporated scraping down the sides of the bowl as needed. Fill prepared pans two thirds full. Bake cakes 40-55 minutes until a toothpick inserted comes out clean. Let cool then decorate as desired.

For the frosting:
Mix butter and milk until smooth and creamy.
Add vanilla just until incorporated.
Add melted chocolate until completely mixed.
Gradually add sugar until you reach the consistency of frosting.

For the frosting:
3 sticks unsalted Butter at room temperature
2 tablespoons milk
1 teaspoons vanilla
9 ounces melted semi sweet chocolate
2 1/2 to 3 cups sifted confectioners sugar
Megan lives with her husband Jim and their two children in the suburbs of New York City. They have a comfortable life, at least economically. She wants it all, to be the perfect mom, the perfect wife and have a career. But even though both she and her husband are trying to pursue careers within their respective fields, Megan is the one who has ended up having the main responsibility for taking care of the household and the children. She realizes that she is pulling most of the weight at home, but since her husband’s job pays more it makes sense that she is the one who had to cut down on her hours in order to take care of the kids. Or, does it?

Her cutting down on her hours unfortunately led to a missed opportunity for her to climb the ladder within the company, but she is thinking that perhaps she will get her chance once the kids are older. As for now, she is the first one to get up in the morning, and the last one to go to sleep. Somehow there never seems to be enough hours in the day and more often then she would like to admit, she turns to her go-to emergency dinner, KRAFT’s Macaroni & Cheese, when rushing home from the office and the kids are yelling for food. Another thing that Megan doesn’t want to admit is that she is not only physically but mentally exhausted, which is not really surprising since her total workload is 10 hours more per week than Jim’s. For the past couple of years she has been experiencing back pains and depression. She wishes that she had more help, but doesn’t want to complain. It’s just the way that life is, right?
Mom’s KRAFT Macaroni & Cheese

Ingredients:

1-1/2 qt. (6 cups) water
1 pkg. (7-1/4 oz.) KRAFT Macaroni & Cheese Dinner
1/4 cup margarine or butter, cut up
1/4 cup milk

Directions:

1. Bring water to boil in a medium saucepan. Add macaroni; cook 7 to 8 min, or until tender while stirring occasionally.
2. Drain macaroni (do not rinse.) Turn off the heat and return the macaroni to the pan.
3. Add margarine/butter, milk and cheese sauce-mix; mix well.
4. Serve in bowls and enjoy your “home cooked” meal!
Tomatoes are an important part of a shopping trip. They can be used for salads, snacking, toppings or a main feature of a meal. But how often do we think of how our tomatoes are picked?

In America, it is very possible that our tomatoes that comes from the Southern states. Not many people know that the tomatoes that we so desperately want are picked, cleaned and packaged for sale by immigrants to America. Many times, these immigrants are women such as Lucy who work long hard hours, sometimes 12 hours a day hunched over, to pick trays of tomatoes.

Lucy is a mother as well. She picks 12 trays of tomatoes that will yields her $360. This money not only helps her children but her family back in her country. But when she receives her paycheck from the managers, she is only paid $240. If Lucy complains, the manager can retaliate by threatening or firing her on the spot. She is cheated out of over hundreds of dollars weekly and she does not know that she can do something about it according to federal labor laws.

Not only does Lucy get cheated out of work, she receives no health insurance, sick time or days off. She breathes in dangerous pesticides that can have devastating results on her offspring as well as on her body. If Lucy complains, she could get fired.

Lucy does this work for her family. She works hard because she knows it’s the best thing for her family.
Homemade Tomato Salsa

3 large ripe tomatoes

3 tablespoons finely chopped onion

2 to 3 tablespoons cilantro

Lime juice to taste

Directions:

Cut and seed the tomatoes into medium or small sized pieces. Chop the onion and cilantro finely. Mix together. Add lime juice to taste. For best results, refrigerate overnight.
Ana spends her days working on a banana plantation in Colombia. She prepares the bananas to be transported to the docks, where they will be shipped overseas to countries like the United States. This work ranges from carefully removing the bunches of bananas from their thick stems, so as not to damage them, to washing them in a hazardous chemical solution, to weighing the fruit and attaching a Chiquita sticker on each bundle. Ana is paid per piece, so she is expected to work quickly, and her pay is only consistent during harvest times. Between harvests, Ana may not receive any pay at all. To make up for the lack of pay between harvests, Ana resorts to sex work. She provides sexual services to the men who work on the plantation, as many of her female coworkers do during the off-season. It isn’t her first choice of work, but she needs a way to provide for her parents and herself, and it’s encouraged on the plantation. The irony is that fried plantains are one of her favorite foods.
PLATANOS MADUROS Y FRITO

Ingredients:

1. Plantains 
2. Cooking oil

Directions:

• Heat oil in large frying pan on medium high heat 
• Peel the bananas and cut them in half, then slice them lengthwise into thin pieces 
• Add the slices slowly into the hot oil, frying each side for 3-5 minutes or until golden brown 
• Remove from the pan, drain on paper towels
Where’s Superwoman?
– Annotated Bibliography

AFRICA


This source gives a summary of what Sex-For-Fish is and how this practice is affecting African women in many parts of the continent, especially in Kenya. Additionally, Sex-For-Fish has also been one of the main factors that can be associated with the high levels of HIV/AIDS that has been spreading across Africa. Lastly, this source talks about the initiatives that the U.S. Peace Corps have done in order to spread awareness of this epidemic and prevent this practice from continuously occurring amongst many African women.


This article titled “Kenya's battle to end 'sex for fish' trade” was written by Mark Lowen who is a known BBC news reporter, in February of 2014. He tells the story of the heartbreak going on in Lake Victoria in Western Kenya of selling 'sex for fish'. This encompasses women who sell their bodies in exchange for fish they otherwise cannot afford. Lowen includes a brief, yet filling video of scenes and interviews at the scene of this devastation.

ASIA


The author discusses women in the labor force and the undercounted number of women working in agriculture. The author accounts this to the correlation between women as homemakers and the assumption that agricultural work is not money earning employment. The results of such assumptions regarding women and agricultural work lead to the invisibility of women and
variations in regional planning in relation to its labor value. Since agricultural labor is mostly food production, women are the majority of laborers in this field but are not considered members of the labor force for various reasons including assumed gender roles, the availability of agricultural land, and the division of labor.

<https://web.duke.edu/.../Gro.../Political%20Determinants.htm>

This site talks about the political and social issues surrounding rice. It is a huge piece of the global economy as well as being important to local Asian countries. The work that goes into rice is outlined and described on this site as well.

The author discusses the impact of Japanese culture on Japanese women such as household responsibilities, the importance of motherhood, and the independence of women. The author declares that the role of women in Japanese society, as strong mothers and separate from the male dominate world have lead to conflicting understandings about Japanese traditions and cultures. Women are responsible for the homes and also seek authority there because they are not seen as participants in the business/professional world. The author mentions that the status of Japanese women is similar to women in other nations but the differences lie in cultural and historical traditions.


This article contains data collected by CGIAR (Consultative Group on International Agricultural Research) and focuses on the production of rice and conditions endured by women in Asia. Several case studies are provided to depict the lives of women supporting families by rice farming while their husbands acquire better paying jobs away from their homes in urban areas.

This source talks about Japan's dependence on rice and how women work long hours in factories just to obtain rice. Rice is one of the biggest food sources for Asian countries and the intensive labor that goes into obtaining it is vital to their diet.

THE MIDDLE EAST


This article discusses the Middle East, particularly, Jordan and the impact it has on women that live and abide by the Jordanian government. It explains that although women’s lives are improving from the stern Middle Eastern reign and they are entitled to healthcare, some education, a little participation in politics and employment within in certain work forces there is still much room for improvement. The women in Jordan face gender discrimination and are still seen as property to their husbands. Women are denied national and citizenship rights that equal to their men counterparts. There is issues with gender bias of family law and receiving social security benefits, as well as, are highly recommended to stand clear of political activities. There is also a high percentage of violence among women in Jordan and scarce protection and awareness to stop this issue.


Saudi Arabia: We got most of the information about the “modern” Saudi women through this article. The article states that King Abdullah is providing women with more government scholarships in order for them to attend school and graduate with a college degree. However, the job market in Saudi Arabia is still a conservative place, 34% of women in 2012 with a college degree were unemployed in Saudi Arabia.

"The Middle Eastern Marriage Crisis." PBS. PBS, 11 July 2008. Web. 21 Apr. 2014. Marriage Crisis: Even though this interview did take place in 2008, unemployment in the Middle East is still a concern in 2014. The information taken from this interview is that many younger people in the Middle East are holding off on marriage; they are waiting until they have a job and can provide for their future families. This puts a strain on the cultural implications put on the younger generation, they are expected to get married as a rite into adulthood, but they cannot afford the marriage.

NORTH AMERICA
While women are affected everyday by unrealistic body image expectations, the general population is still not seeing this as a health emergency. In recent years, an “us or them” mentality has arisen which makes “skinny” girls into the problem and “curvey” girls the heroines. Furthermore, body image issues stem from two ideas: that a body can be shaped at will, so that "the only thing that lies between any woman and perfection is effort," and that an imperfect body reflects an imperfect person. "Superimposed on these wrong assumptions is the highly unrealistic body ideal," he said. "It leads women into conflict with their own body." Body image issues are only getting worse and affecting larger populations of women.


This article examines women's work roles and their impact on health, well-being, and careers. Over recent decades women have become more assimilated into the workforce, however, women from dual career households not only continue to do a larger share of the housework and childcare, but they also tend to carry the primary responsibility for these tasks. In the United States women spend more than twice as much time as men when it comes to household chores. As a result, the total workload is greater for women and they end up working 5 to 10 hours more per week than men. In order to compensate for the heavy workload, many women cut down on their paid working hours or search for a less demanding job. It has a negative effect on their careers and may also lead to a reduced job status. This is likely one of the main reasons that women remain underrepresented in administrative and managerial positions and are overrepresented in clerical and service occupations. The study examines the United States, Sweden, and The Netherlands and the same trends could be seen in all three countries.


This article describes the conditions that women have to work in the agricultural industry. Many of the women are undocumented immigrants who have very little to no ways to make a living to
support their selves and family. They often have no knowledge of labor laws in America and what is appropriate pay and benefits. Because of this, companies take advantage of these women by having them work long hours in the fields, sometimes underpaying them or not at all, offering them no benefits, such as sick days, vacation time or even emergency days off for when their children or the women are sick. They also give no type of health insurance and women who get sick on the job either have two choices: work with their illness or ask about health insurance and get fired. Their offspring often suffer the consequences through birth defects. Even in America, we profit from undocumented workers hard days just so we can have our tomatoes, meat and fruits at the end of the day.

SOUTH AMERICA


In this chapter, Enloe discusses the international politics of the banana and US imperialism. Included in this discussion is the way Carmen Miranda contributed to this process, the way Western imperialism has impacted banana republics, and the gender politics involved. The gender politics involved range from women’s role at home and their role in the banana factories, to sexual harassment and sex work.


In these few short video clips, it covers how the women of brazilian are taking to social media and the streets to “Bare All” and remind the people of brazil that just because they dress a certain way, they still don’t deserve to be raped. “65% of Brazilians believed that women who dress provocatively deserve to be attacked and raped” This study has brought an outrage to the women of brazil and has created a social media phenomenon in which women and taking photos of themselves, dressed or not dressed with the words #NãoMereçoSerEstuprada, which translates to '#IDon'tDeserveToBeRaped written across their bodies.