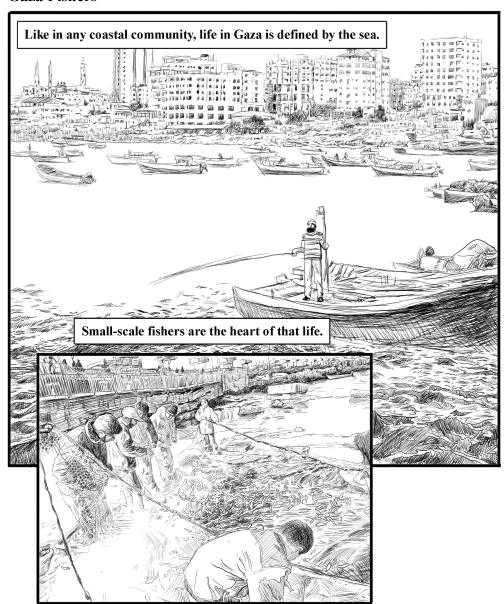


Palestine and the Right to Food

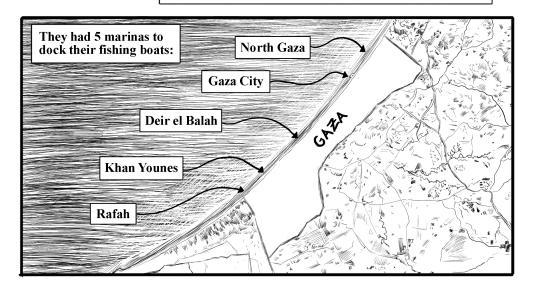
The Special Rapporteur on the Right to Food Michael Fakhri has published his report "Starvation and the right to food, with an emphasis on the Palestinian people's food sovereignty" (A/79/171) and includes the following three graphic reports illustrated by Omar Khouri:

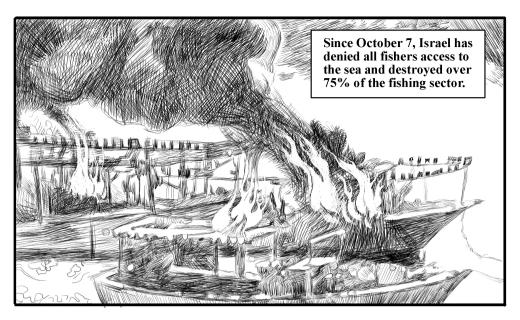
- 1. Gaza Fishers
- 2. Dignity Despite Suffering
- 3. Palestinian People's Food Sovereignty

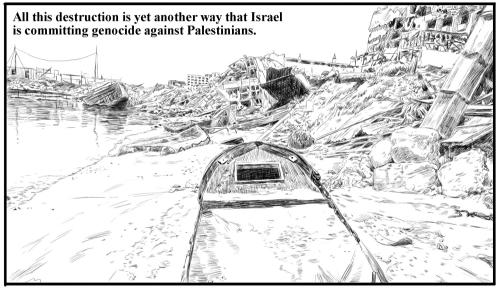
I. Gaza Fishers

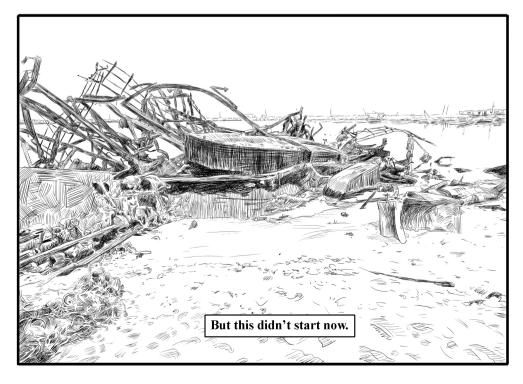


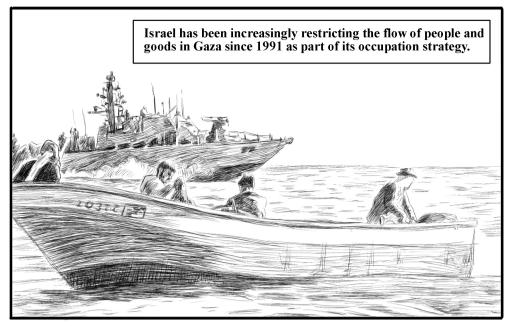
Before October 2023, Gaza's fishing community was made up of 4,500 regular workers, approximately 1,500 seasonal workers, 1,050 motor boats, and 900 row boats.



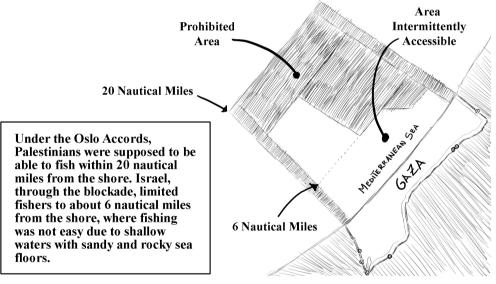


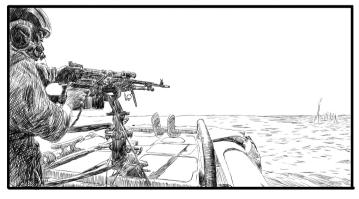






In 2007, Israel imposed a more permanent and acute blockade in Gaza, closing all sea and air routes, and severely restricting the movement of people and goods by land.





They were also regularly shot at and arrested by Israeli forces simply for fishing in Palestinian territorial waters.





In Gaza, it is telling us that the starvation of the Palestinian people isn't a sudden and unpredictable consequence of the latest aggressions by the Occupation Forces but a gradual and deliberate strategy that was set in motion many years ago.

^{*} This graphic report is based on firsthand testimony by Zakharia Fadel Hasan Baker, an Activist and Specialist in Gaza's Fishing Sector.

II. Dignity Despite Suffering

This is a unique moment within the history of the Palestinian people's century-long struggle for liberation and self-determination. Today, the Palestinian people's food sovereignty continues even during starvation. People in Gaza are still expressing their dignity through how they cook and eat, in how they continue to celebrate holidays even when surrounded by suffering. The Special Rapporteur received an account from Um Ahmad in Gaza wherein she described how she continued to cook summaqiyya, a quintessential Gazan festive dish dating back to the 11th century CE, with indigenous sumac berries (after which the dish is named). To feed people during Eid el Adha, she had to improvise without access to most of the usual ingredients. People like Um Ahmad, who carry and create recipes like this, hold knowledge about a people's ongoing relationship to the land, territory and history. This knowledge comes from the struggle of cooking and feeding one's family and community, regenerating life itself. This knowledge is critical for the realization of people's right to food.

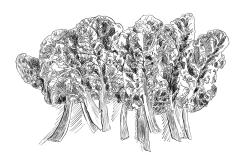
In this graphic report, the Special Rapporteur shares the stark difference between two ingredient lists from two recipes for summaqiyya before and after this war in Gaza.

The ingredients that are currently available in Gaza markets are acquired at exorbitant prices. These recipes, like many recipes, are embedded in knowledge about the Palestinian people's ongoing relationship with their land, territory and history.* Collecting and sharing recipes is so much more than developing a cooking guide since it is a practice that preserves local knowledge, and changes as more people cook. Cooking, along with the collecting and sharing recipes, is also a practice of being steadfast and adaptable in moments of profound pain and suffering while expressing one's sense of dignity, reciprocity, care and self-determination.

Summaqiyya Ingredient list before the war



500 grams boneless beef or lamb



200 grams chard

Summaqiyya Ingredient list during the war

No meat



Forage wild chard or common mallow

^{*} Laila Haddad and Maggie Schmitt, The Gaza Kitchen (Washington D.C., Just World Books, 2021).

Summaqiyya Ingredient list before the war



½ cup sumac berries



4 large onions



1 head of garlic



5 green peppers



Summaqiyya Ingredient list during the war



Use dried sumac sparingly

No onions

No garlic

No green peppers

No hot green chili pepper

Summaqiyya Ingredient list before the war



1 tablespoon dill seeds



1 teaspoon ground coriander seeds



¼ cup red tahini



300 grams dried chickpeas



2-3 tablespoons flour



Summaqiyya Ingredient list during the war

No dill seeds

No Coriander seeds



No red tahini. Use white tahini if you have it.



Canned chickpeas, depending on the number of cans you have



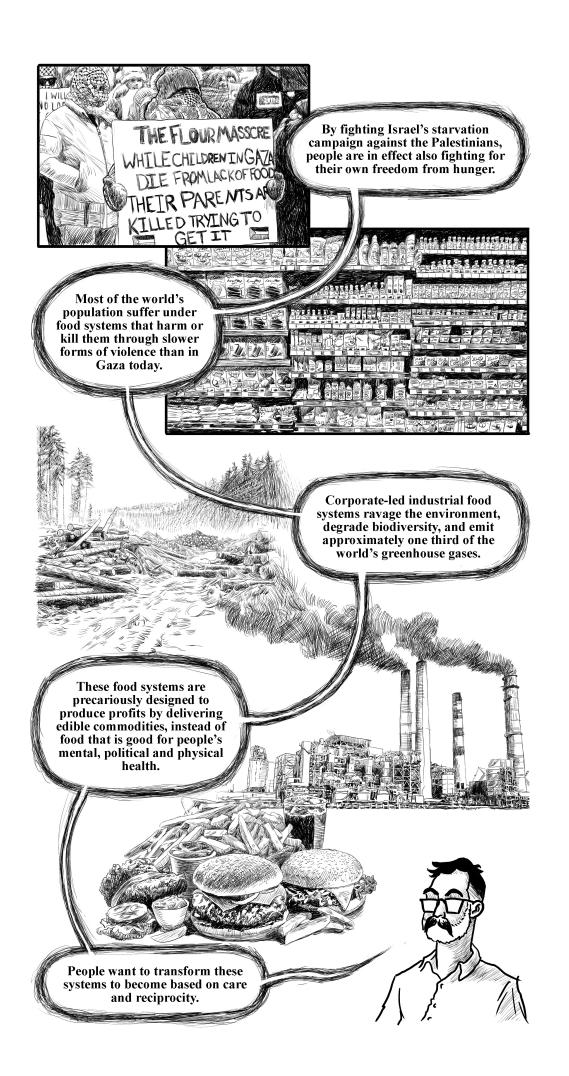
Use flour sparingly

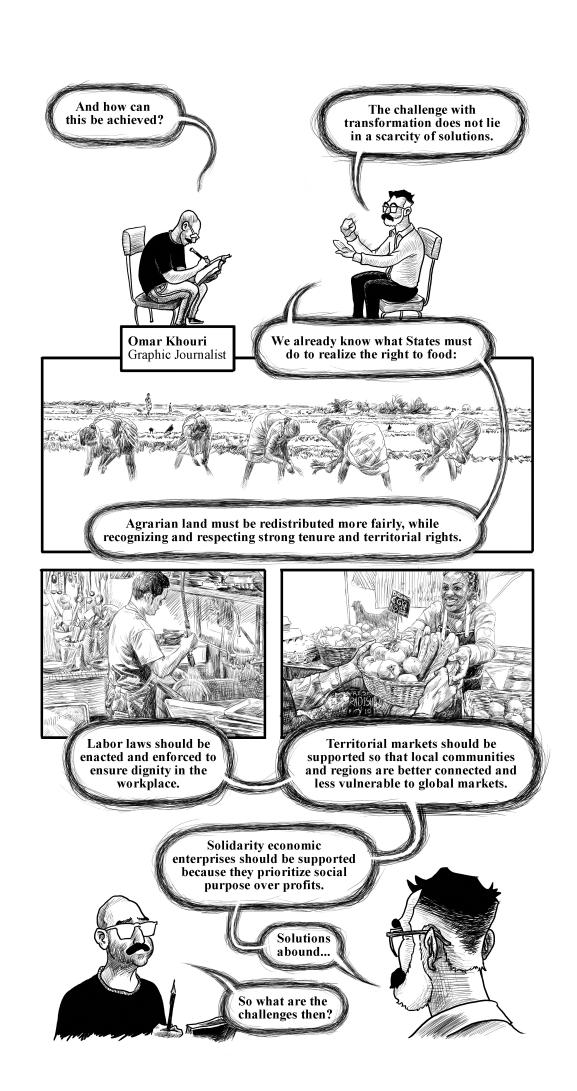


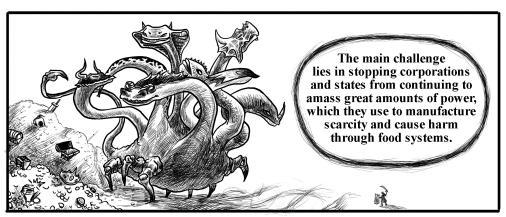
Use cooking oil sparingly

III. Palestinian People's Food Sovereignty

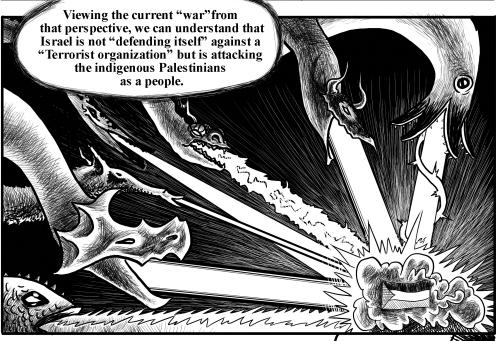












This past year,
Is raeli settlers and armed forces
inflicted record rates of violence
against peasants and pastoralists
in the Occupied West Bank.



