

# THE RESEARCH CENTRE FOR THE HISTORY OF FOOD AND DRINK



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## News and Events

Andrew Jefford has arrived in Adelaide

Andrew Jefford, author of *Peat Smoke and Spirit: a Portrait of Islay and its Whiskies* and *The New France* has arrived in Adelaide. He will be based in Australia for at least a year, via a Senior Research Fellowship at the University of Adelaide and as Wine writer in Residence to the Australian Wine 2030 Project ([http://www.adelaide.edu.au/wine2030/news\\_and\\_events/](http://www.adelaide.edu.au/wine2030/news_and_events/)). For more information about his research and just to keep tabs on him, visit <http://www.andrewjefford.com/>

Mr. President, may we have a word?  
Some thoughts on diplomatic gastronomy by Linda Morgan, Masters in Gastronomy

In the weeks before Barack Obama's inauguration, expectations for his food policy bubbled up and boiled over when some people sought to persuade him to adopt their view of the food world. Restaurateur Alice Waters wrote offering to help choose a White House chef who would have "integrity and devotion to the ideals of environmentalism, health, and conservatism." Once her letter was made public, mainstream media, blogs and forums jumped into what became a lively and sometimes tumultuous conversation. It spurred debates about the ingredients of Obama family meals, which led to numerous suggestions for planting vegetable gardens in public spaces in Washington, and somewhere along the way the topic branched off into a heated parley over who should be Secretary of Agriculture.

This passionate discourse resulted because of food's symbolic nature. And if food is rich in semiotics, obviously so is the meal, especially the diplomatic ones Obama will host. In recognising gastronomy's salient role in the system of diplomatic communication, Costas M. Constantinou reminds us there is a vital logic to diplomatic gastronomy.<sup>1</sup> Indeed, state dinners practically shout symbolism, relaying messages about the participants. However these signals can be misinterpreted depending on one's cultural relationship with food, so it is important not only to choose the menu carefully but also to

fully understand the psychology involved when world leaders break bread together.

Obama likely will entertain many national leaders, each arriving with an agenda. The grand ceremonial dinner, as well as the low-key working lunch, informs the world that a relationship exists between two countries. But importantly, as symbols, these meals can be manipulated to one's advantage and thus further characterise the type of relationship. In 1961 John F. Kennedy faced this situation as the rival leaders of Pakistan and India raced to meet the new president. Despite careful planning for both these visits, the White House neglected to consider the broader, albeit subtle, understanding of a meal as it related to South Asian cultures and thus some hospitality may have had unintentional significance for the visiting leaders.

Yes, the president's "food policy" will send symbolic messages to Americans and we need to pay attention to this. But we also need to re-examine the diplomatic meal, for it is more than an official gesture. It can define a relationship. It can also lead to unexpected consequences if we have not done our homework. This too deserves our attention.

<sup>1</sup> Costas M. Constantinou, *On the Way to Diplomacy*, eds. David Campbell and Michael J. Shapiro, vol. 7, *Borderlines* (Minneapolis: University of Minnesota Press, 1996), 125-175.

## ProChef SmartBrief

<http://www.smartbrief.com/cia/>

The Culinary Institute of America recently started a free e-mail newsletter, ProChef SmartBrief, which has summaries of and links to articles of interest to food enthusiasts, chefs, and restaurateurs. Its publicity states:

- \* Know what your competition is doing.
- \* Spot trends and act on them first.
- \* Stay up-to-date with news, research, and more.

The editors handpick key articles from hundreds of publica-

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tions, do a brief summary of each and provide links back to the original sources. In other words, they do all the research... and you get the news you need, without the fluff.

## Conferences

### School of Oriental and African Studies Food Studies Centre

2 day workshop

2-3 February 2009

Brunei Gallery Lecture Theatre, Brunei Gallery, SOAS, University of London

[http://www.soas.ac.uk/migrationdiaspora/seminarsevents/food\\_migration\\_abstracts/index.html](http://www.soas.ac.uk/migrationdiaspora/seminarsevents/food_migration_abstracts/index.html)

The SOAS Centre for Migration & Diaspora Studies, the SOAS Food Studies Centre, and the Sussex Centre for Migration Research held a two day workshop on food and migration. Migration and food are two areas of study which are commanding increasing interest and analysis in contemporary society. Ongoing public and academic debate about the causes and consequences of migration is matched by growing speculation into food related practices and their social, economic and cultural outcomes. Yet the complex, and multidimensional, relationship between food and migration remains both under researched and under theorised. This workshop brought together both national and international scholars across disciplines in order to engage in critical dialogues that aim to further our knowledge of these issues. Nineteen papers associated with the workshop are available on their website.

### Growing and Eating for Nourishment, Nourishing the Future

Saturday 21 February 2009

The Canadian Organic Growers Toronto 2009 Organics Conference

University of Toronto Conference Centre 89 Chestnut St., Toronto, Canada

<http://www.cog.ca/toronto/AGENDACOGConference2009.htm>

The conference is organized by Canadian Organic Growers Toronto. Its mission is to create awareness of and appreciation for sustainable organic food systems by growing membership and providing opportunities to connect people and their food, land and community (with hope, promise and passion).

The conference keynote speaker is Carlo Leifert Professor of Ecological Agriculture, NEFG group leader and Director of the Stockbridge Technology Centre (STC) at Newcastle University. Professor Leifert is also the scientific coordinator of the EU Quality Low Input Food project.

The conference includes a mini-market and a delicious organic lunch created by Chef Jaco Lokker. Panels include Growing for Nourishment, Pregnancy and Organic, All About Your Meat, Organic Restaurants, Importing DDT, Organic Makeover, Preserving and Canning, The Organic Wine Story and more. Tickets are \$85.

### A Symposium on the History and Foodways of Chocolate

Saturday, 7 March 2009, 9:15 am-7 pm

National Museum of American History and Mars, Incorporated

Georgetown University Department of Anthropology

<http://anthropology.georgetown.edu>

Registration deadline 12 February 2009

The National Museum of American History and Mars, Incorporated present a symposium on the history and foodways of chocolate. The event 'Chocolate: The North American Experience' is held on Saturday, March 7, 2009 from 9:15am-7pm at the Carmichael Auditorium. Please register for the free symposium at this email: [chocolate.symposium@effem.com](mailto:chocolate.symposium@effem.com). The registration deadline is on February 12th, 2009 because space is limited. In addition, demonstrations of historical chocolate making will occur during the day throughout the Smithsonian National Museum of American History, the Kenneth E. Behring Center.

### Sustaining Food: Conference on Past and Present

**Food Systems** - 6th Annual Anthropology Conference on Culture, Community, and Well-Being

Friday, March 20, 2009

Kwantlen Polytechnic University

Surrey, B.C. • Canada

<http://www.kwantlen.ca/socialsciences/anthropology/conference.html>

This conference aims to explore how food plays an essential role in the development of civilization and culture. Current concerns over soil depletion, water conservation, biotechnology, intellectual property rights, socially just food production, food safety, and food security rest on our understanding of the long-term development of food, and its impact on specific cultures.

Anthropology, archaeology and other interdisciplinary methods substantially contribute to our current understandings of food and culture. Cross-culturally, the examination of different historical and cultural standpoints shows us various social strategies to adapt to food stress. Additionally, at present, studying the rise of green consumers, agro-ecology or sustainable farming, cultural heritage conservation, and efforts to protect biodiversity convey significant information about social change. To what degree might current systems succeed in being economically viable, socially responsible, and ecologically sound? And, how does the ideology and structure of society relate to these practices? The conveners invite you to join them in better understanding the relationship between people and food in ways that can truly sustain us.

### The Future of Food and Nutrition: A Graduate Research Conference

28 March 2009

Friedman School of Nutrition Science and Policy  
Boston, MA, USA

<http://studentconference.nutrition.tufts.edu/index.html>

The abstract submission deadline is 2 February 2009.

The conveners invite you to join them as they explore the interactions between food, the environment, nutrition, human well-being, and society. For current and future leaders in the fields of food and nutrition, the Conference is a valuable opportunity to network, brainstorm, and explore graduate student research. This year's expert panel topic, "New Approaches to Feeding the World," is one that we are sure will inspire lively discussion and new ideas.

### The 5th EU Quality Low Input Food (QLIF)

**Congress**

22-25 April 2009

Organized in conjunction with the 3rd International Congress

on Food and Nutrition

Antalya, Turkey. [Http://www.qlif.org/](http://www.qlif.org/)

While the general sessions of the congress are science, focused, they do also include topics such as food authenticity, global food regulation and legislation, food security and sustainability and consumer perspectives. Sessions associated with the Quality Low Input Food (QLIF) project include the following:

- Effect of organic and 'low input' production methods on food quality and safety
- Minimum and alternative processing strategies for organic and 'low input' foods
- Environmental and economic impacts of organic and 'low input' food production systems
- Consumer attitudes, perceptions, expectations with regards to foods from 'low input' and organic production systems

### **Informing Possibilities for the Future of Food and Agriculture**

28 – 31 May 2009

2009 Joint Annual Meetings of the Agriculture, Food and Human Values Society (AFHVS) and the Association for the Study of Food and Society (ASFS)

Penn Stater Conference Center, Penn State University, State College, PA

<http://www.afhvs.org/2009mtg.html>

The deadline for submission of abstracts is 13 February 2009.

Our food and agriculture system now seems to manifest two opposing tendencies: one tendency is toward high technology, global sourcing, and disconnecting from "nature," with profit being a key motivation. The other tendency is toward emphasizing natural processes and local sourcing, with building "community" and serving human needs being key motivations. The social constructions by those arrayed around or aligned with either tendency merit attention. These social constructions encode cultural meanings and shape social action, that may ultimately help to create social and biophysical infrastructures consistent with and potentially reinforcing of preferred food system tendencies. Each tendency involves a complex mix of social, ethical, ecological and other issues that need to be closely examined from many different perspectives and discussed publicly. Understanding the divergences and convergences between these tendencies can inform the individual and collective choices that will shape our future food and agriculture system. Together AFHVS and ASFS are well-suited to examine the wide range of analytic and practice issues involved and to imagine the possibilities that can inform and invigorate public discussion.

### **Food, Farms, and Community: Rural America's Local Food Renaissance**

16-18 June 2009

Sterling College, Craftsbury Common, VT, USA

<http://www.futureharvestcasa.org/09conference.html>

This year's theme, Food, Farms, and Community focuses on the changing connections between rural communities and their food sources. The local food theme will be highlighted by discussions, field trips, and hands-on workshops featuring food historians, agricultural scientists, farmers, policy makers, journalists, artists, chefs, and food activists.

Northern Vermont has recently attracted national media atten-

tion for its growing local food network created and supported by area farmers, entrepreneurs, and community members. The Institute will consider emerging local food businesses and their capacity for developing agricultural economies, the health and cultural benefits of local food, local eateries and their farming partners, and a historical look at the back to the land movement and a return to traditional farming methods.

### **Third Annual Meeting of the American Association of Wine Economists**

18-20 June 2009

Reims, Champagne (France)

<http://www.wine-economics.org/meetings/Reims2009/details.htm>

Abstract submission deadline 1 March 2009

All economics and statistics papers related to wine and food are welcome and more information will be posted on the website as it becomes available.

### **Research opportunities**

#### **Scholarships and Awards**

#### **2009 Gruppo Ristoratori Italiani/Giacomo Bologna Scholarship**

<http://www.nraef.org/scholarships/>

Applications close 13 February 2009

The National Restaurant Association Educational Foundation (NRAEF) and Gruppo Ristoratori Italiani (GRI)/Giacomo Bologna will award six recipients an all-expense paid trip to Italy under the auspices of GRI. This trip, from New York to Italy, will include travel and lodging as well as educational culinary/wine seminars and viticulture workshops. To be eligible to apply, applicants must demonstrate a commitment to Italian viticulture and be a full-time student enrolled in a college or culinary arts program.

#### **Chemical Heritage Foundation Fellowships**

<http://www.chemheritage.org/research/research.html>

Applications close on 15 February 2009

After this year's successful expansion of its extensive fellowship program, the Chemical Heritage Foundation (CHF) is happy to announce the start of the 2009-10 competition. Generous pre- and postdoctoral fellowships are available for research on the history of chemistry, broadly construed. Fellowships are available for periods of 1 to 9 months, and will be spent in residence at CHF in Philadelphia; there are travel grants available for shorter research projects.

Projects funded in the past range from the history of Arabic alchemy and agricultural improvement to nanotechnology, pharmaceutical industry and trans fats. Research proposals detailing the importance of CHF's wide-ranging collections for the proposed project will be considered with particular care. During the fellowship tenure, CHF fellows form a vital part of CHF's intellectual life, with opportunities to publish in the Chemical Heritage Magazine, and to join conferences, talks, seminars and social events.

#### **Cornell University College of Human Ecology History Fellowship 2009**

<http://www.human.cornell.edu/che/Fellowship/index.cfm>

Applications close 2 March 2009

The College of Human Ecology, Cornell University, is accepting applications for the 2009 Dean's Fellowship in the History

of Home Economics and Human Nutrition. Faculty members, research scholars, and advanced graduate students with demonstrated background and experience in historical studies are eligible to apply. One award of \$6,000 is available for a summer or sabbatical residency of six continuous weeks to use the unique resources available from the College and the Cornell University Library System in pursuit of scholarly research in the history of home economics and its impact on American society. Relevant historical subject areas include: history of food, nutrition, housing, the family, child development, clothing and textiles, and history of women in higher education among other key topics in American social history.

### **Association for the Study of Food and Society's New Book, Article and Pedagogy Awards**

<http://food-culture.org/news.html>

Applications close 1 April 2009

The Association for the Study of Food and Society proudly announces the inauguration of three new awards for recognition of outstanding scholarship in the field of food within the social sciences, humanities and related disciplines. Submissions in the sciences, arts and other disciplines that deal with food are welcome if they discuss food as it relates to culture and society.

The ASFS Book Award recognizes an outstanding book about food published within the last two years. The book should employ exemplary research methods, offer novel theoretical insights and constitute a significant contribution to the study of food from a scholarly perspective. Books which suggest new questions and new avenues of food research for future scholars are encouraged to apply. Writing style, organizational rigor and a strong thesis will also be criteria for this award. Applicants may self-nominate and should arrange to have three copies of the work forwarded to the Awards Committee Administrator. Membership in the ASFS is not required and there is no fee for nominating a book. Three anonymous judges representing different disciplines will assess the entrants. The awards administrators have no input on the final decision. A cash stipend of \$500 dollars accompanies the award. The award may not be granted should an outstanding book not be identified.

The Belasco Prize for Scholarly Excellence recognizes a peer-reviewed article published in the last two years that exhibits superior research, a unique perspective and methodological approach as well as novel insights for the study of food. Clear and effective writing as well as a persuasive thesis are also criteria for this award. Three copies of the article as published should be submitted to the Awards Committee Administrator. Offsets or clean and legible copies are acceptable. Membership in the ASFS is not required. The article may have been published in any academic journal. A book chapter if it stands alone as a scholarly work may also be submitted for consideration. A single chapter taken from a monograph may not. A cash stipend of \$300 dollars accompanies the award.

The ASFS Award for Food Studies Pedagogy is given to the teacher of food studies in any discipline who presents a course description, syllabus, evaluations and peer assessments of a course on food which uses innovative and successful pedagogical techniques to reach students. These may include classroom exercises and assignments and well as outside projects, trips, and service activities. The course may be taught at the graduate or undergraduate level, for degree credit. Any

ancillary evidence of exemplary teaching methods will also be accepted. A cash stipend of \$200 accompanies this award. Books, articles or pedagogy materials should be sent by April 1, 2009 to:

Ken Albala and Netta Davis,  
ASFS Awards Administrators  
c/o History Department  
University of the Pacific  
Stockton, CA 95211 USA

### **Calls for Research Contributions**

#### **Food + Sex | Call for Contributions**

<http://bouwerie.blogspot.com/>

The publishers of Food + Sex— a new independent quarterly that explores the history, nature and culture of food and sex— are calling for writers, thinkers and artists to contribute works of unpredictable lengths and a wide variety of subject matter for their forthcoming preview issue of Food + Sex. With the goal to expand and elevate expectations of food and sex, the editors seek compelling ideas that foster critical thought and reflection about the world, the beauty of nature, primal desire and elementally, what it means to be human. Preferred works include journalism, interviews, personal narratives, prose, poetry, photo essays, original artwork, graphic compositions and cartoons.

#### **Food, Culture, and the Law**

Call for Papers

<http://cfp.english.upenn.edu/archive/Collections/3394.html>

The field of food studies has grown enormously over the last decade, as evidenced in part by the steadily increasing number of academics and professionals in the humanities, social and nutrition sciences, culinary arts, and hospitality studies who have become engaged in cross-disciplinary conversations about food. Operating in tandem with the explosion of popular fascination with food, these conversations have been joined of late by academics, attorneys, and activists who are particularly concerned with the question of how our relationship to food is, has been, and should be, mediated through law.

In response to this emerging area of inquiry, we are soliciting both conference papers and publishable essays that integrate multidisciplinary scholarship in food studies with legal scholarship related to food in existing fields such as agricultural, constitutional, criminal, administrative, tort, intellectual property, and international trade law. Among the questions we hope to answer are: How might one account for the law's varying treatment of food over time and/or cross-culturally? What role does law play in shaping cultural ideas about food production, trade, and consumption? And, inversely, what role does food play in shaping ideas about the law?

Having already set up panels on food, culture, and the law for the upcoming annual convention of the Association for the Study of Law, Culture, and the Humanities (Suffolk University Law School, Boston, April 3-4, 2009), we now seek further submissions for papers to be delivered at the annual joint meetings of the Association for the Study of Food and Society (ASFS) and the Agricultural, Food, and Human Values Society (AFHVS) (Penn State, State College, May 28-31, 2009).

We aim to use these panels as a partial foundation for creating the edited collection but are also happy to consider abstracts and articles from potential contributors who are unable to at-

tend either conference. Finished essays should be of a quality suitable for publication with an established university press and reasonably accessible to a multidisciplinary audience of scholars and students of the law, social sciences, and humanities, as well as interested readers outside the academy.

### **Food Sovereignty and Cultural Studies – a special issue of Politics and Culture**

Call for Papers

Submission deadline 1 March 2009

Please forward submissions (in RTF or DOC format) along with a brief bio and contact information to both haivenmf@mcmaster.ca and stonemsr@mcmaster.ca

In a moment of acute historical potential, food and sovereignty each name a grave global crisis and a horizon of political hope. Together, they name the rallying cry for increasingly global diversity of social movements (both radical and reformist) prioritizing the “right” of local communities to manage their agriculture against global neoliberalism and neocolonialism.

This issue of Politics and Culture seeks to mobilize scholars invested in cultural studies-related approaches (defined very broadly) to bring together new research both on sovereignty and on food to deepen and enhance our understanding of both terms and to contribute to ongoing academic and activist debates around the concept of food sovereignty.

The editors anticipate brief (1000-4000 words) submissions from a wide range of disciplinary and critical approaches.

Submissions may take a variety of forms.

### **Food, Culture and the Environment: Communicating About What We Eat**

-- Call for manuscripts for special issue of Environmental Communication: A Journal of Nature and Culture Volume #4, Issue #2 (2010)

<http://www.tandf.co.uk/journals/titles/17524032.asp>

Submission deadline 31 August 2009

The editors invite researchers worldwide who are working in the topic area of food and culture to submit manuscripts that analyse the meanings of food in the discourses of the media, commercial culture, social movements, and public policy.

They seek manuscripts that analyse language, media representations, historical contexts, material and economic conditions, institutional settings, political initiatives, practices of resistance, and/or the theoretical significance of discursive formations surrounding food. All methodologies are appreciated and welcomed. Essays will be selected to be academically sound, intellectually innovative, and conceptually relevant to communication about food. The journal is published in English, and manuscripts must be submitted in English. Please see the journal website for more information.

### **American Folklore Society - Call for Book Proposals from New Scholars**

[www.folklorestudies.org](http://www.folklorestudies.org).

Submission deadline 1 April 2009

The University of Illinois Press, the University Press of Mississippi, and the University of Wisconsin Press, in cooperation with the American Folklore Society and with the support of the Andrew W. Mellon Foundation, are collaborating to host an author's workshop at the 2009 conference of the American Folklore Society for authors working on their first book. Up

to six authors will be selected to participate in a full day of intensive activities devoted to critiquing and developing their individual projects. Workshop activities will include one-on-one mentoring sessions with editors and senior scholars and group discussions of revision and editing strategies, publishing processes, and project critiques. A modest stipend will be provided to participants to help defray the costs of attending the workshop.

This opportunity is open only to authors preparing their first books. Projects must be single-authored, nonfiction books based on folklore research. Edited volumes, photography collections with minimal text, and memoirs will not be considered. Projects selected for the workshop will be candidates for publication in the Presses' new collaborative series, Folklore Studies in a Multicultural World, which aims to publish exceptional first books that emphasize the interdisciplinary and/or international nature of the field of folklore.

Proposals should include a 5- to 10-page description of the project, an annotated table of contents, one sample chapter (revised, if from a dissertation), and curriculum vitae or resume.

### **Publications**

#### **New Books**

#### **Warran Belasco and Roger Horowitz, eds., Food Chains: From Farmyard to Shopping Cart (University of Pennsylvania Press, 2008).**

In recent years, the integrity of food production and distribution has become an issue of wide social concern. The media report frequently on cases of food contamination as well as on the risks of hormones and cloning. Journalists, documentary filmmakers, and activists have had their say, but until now a survey of the latest research on the history of the modern food-provisioning system--the network that connects farms and fields to supermarkets and the dining table--has been unavailable. In Food Chains, Warren Belasco and Roger Horowitz present a collection of fascinating case studies that reveal the historical underpinnings and institutional arrangements that compose this system.

The dozen essays in Food Chains range widely, from the pig, poultry, and seafood industries to the origins of the shopping cart. The book examines what it took to put ice in nineteenth-century refrigerators, why Soviet citizens could buy ice cream whenever they wanted, what made Mexican food popular in France, and why Americans turned to commercial pet food in place of table scraps for their dogs and cats. Food Chains goes behind the grocery shelves, explaining why Americans in the early twentieth century preferred to buy bread rather than make it, and how Southerners learned to like self-serve shopping. Taken together, these essays demonstrate the value of a historical perspective on the modern food-provisioning system.

#### **Anne Bower, ed., African American Foodways: Explorations of History and Culture (University of Illinois Press, 2008).**

Ranging from seventeenth-century West African fare to contemporary fusion dishes using soul food ingredients, the essays in this book provide an introduction to many aspects of African American foodways and an antidote to popular

misconceptions about soul food. Examining the combination of African, Caribbean, and South American traditions, the volume's contributors offer lively insights from history, literature, sociology, anthropology, and African American studies to demonstrate how food's material and symbolic values have contributed to African Americans' identity for centuries. Individual chapters examine how African foodways survived the passage into slavery, cultural meanings associated with African American foodways, and the contents of African American cookbooks, both early and recent.

Contributors are Anne L. Bower, Robert L. Hall, William C. Whit, Psyche Williams-Forsen, Doris Witt, Anne Yentsch, Rafia Zafar.

**Sara R Curran, *The Global Governance of Food (Rethinking Globalizations)* (Routledge, 2009).**

Food provides a particularly exciting and grounded research site for understanding the mechanisms governing global transactions in the 21st century. While food is intimately and fundamentally related to ecological and human well-being, food products now travel far flung trade routes to reach us. International trade in food has tripled in value and quadrupled in volume since 1960 and tracing the production, movement, transformation, and consumption of food necessitates research that situates localities within global networks and facilitates our capacity to 'see the trees and the forest' by zooming from the global to the local and back to the global. Our need for food is a constant; how we acquire food is a variable; and, the production, commercialization, and consumption of food therefore offer an invaluable window onto the globalization of the world we inhabit. Food provides an ideal site for answering the fundamental questions of governance of central concern to globalization debates. This book presents recent and interdisciplinary scholarship about the variety of mechanisms governing global food systems and their impacts on human and environmental well-being. This book was previously published as a special issue of "Globalizations".

**Sebastian Krapohl, *Risk Regulation in the Single Market: The Governance of Pharmaceuticals and Foodstuffs in the European Union* (Palgrave Macmillan, 2009).**

This book seeks to compare two important regulatory regimes in the EU, those relating to pharmaceuticals and foodstuffs, in terms of a theoretical framework derived from rational institutionalism.

Michael Lomonaco, Annie Hauck-Lawson, and Jonathan Deutsch, eds., *Gastropolis: Food and New York City* (Columbia University Press, 2008).

Whether you're digging into a slice of cherry cheesecake, burning your tongue on a piece of fiery Jamaican jerk chicken, or slurping the broth from a juicy soup dumpling, eating in New York City is a culinary adventure unlike any other in the world. An irresistible sampling of the city's rich food heritage, *Gastropolis* explores the personal and historical relationship between New Yorkers and food. Beginning with the origins of cuisine combinations, such as Mt. Olympus bagels and Puerto Rican lasagna, the book describes the nature of food and drink before the arrival of Europeans in 1624 and offers a history of early farming practices. Essays trace the function of place and memory in Asian cuisine, the rise of Jewish food icons, the evolution of food enterprises in Harlem, the relationship

between restaurant dining and identity, and the role of peddlers and markets in guiding the ingredients of our meals. They share spice-scented recollections of Brooklyn, Queens, and the Bronx, and colourful vignettes of the avant-garde chefs, entrepreneurs, and patrons who continue to influence the way New Yorkers eat. Touching on everything from religion, nutrition, and agriculture to economics, politics, and psychology, *Gastropolis* tells a story of immigration, amalgamation, and assimilation. This rich interplay between tradition and change, individual and society, and identity and community could happen only in New York.

**Peter-ben Smit, *Fellowship & Food in the Kingdom: Eschatological Meals & Scenes of Utopian Abundance in the New Testament* (Eisenbrauns, 2008)**

This is a revised version of the author's 2001 doctoral thesis. Mark Swislocki, *Culinary Nostalgia: Regional Food Culture and the Urban Experience in Shanghai* (Stanford University Press, 2008).

"This remarkable, path-breaking book maps the parameters of a new field - food studies - as an integral part of the socio-cultural history of modern China." - Dorothy Ko, author of *Cinderella's Sisters: A Revisionist History of Footbinding*  
"This is a fascinating and highly original study based on meticulous research and personal reminiscences of Shanghai with newspapers and magazines, local gazetteers, sociological urban studies, and municipal archives. Aptly locating the history of restaurant culture in Shanghai within the larger history of the city, the author has created that rarity: a fine work of scholarship that is truly enjoyable to read."

**Recent Journals and Papers**

**American Association of Wine Economists(AAWE) Working Papers**

Then AAWE has posted five working papers online:

Maria Bonaria Lai, Teresa Del Guidice and Eugenio Pomarici, "Unobserved Heterogeneity in the Wine Market: An Analysis of Sardinian Wine Using Mixed Logit," AAWE Working Paper No. 28

<[http://www.wine-economics.org/workingpapers/AAWE\\_WP28.pdf](http://www.wine-economics.org/workingpapers/AAWE_WP28.pdf)>

Trent Preszler and Todd M. Schmit, "Modeling Perceptions of Locally Produced Wine among Restaurateurs in New York City," AAWE Working Paper No. 29

<[http://www.wine-economics.org/workingpapers/AAWE\\_WP29.pdf](http://www.wine-economics.org/workingpapers/AAWE_WP29.pdf)>

Stefano Castriota and Marco Delmastro, "Individual and Collective Reputation: Lessons from the Wine Market," AAWE Working Paper No. 30

<[http://www.wine-economics.org/workingpapers/AAWE\\_WP30.pdf](http://www.wine-economics.org/workingpapers/AAWE_WP30.pdf)>

James Fogarty, "The Demand for Beer, Wine and Spirits: Insights from a Meta-Analysis Approach," AAWE Working Paper No. 31

<[http://www.wine-economics.org/workingpapers/AAWE\\_WP31.pdf](http://www.wine-economics.org/workingpapers/AAWE_WP31.pdf)>

Boyan Jovanovic, "Bubbles in Prices of Exhaustible Resources," AAWE Working Paper No. 32

<[http://www.wine-economics.org/workingpapers/AAWE\\_WP32.pdf](http://www.wine-economics.org/workingpapers/AAWE_WP32.pdf)>

## **Food Culture and Society, Volume 11:3 (2008) Special Issue on Canadian Food Studies**

<http://food-culture.org/FCS.html>

This special edition contains the following articles:

Introduction: "A Double-double and a Maple-Glazed Doughnut" Elaine Power and Mustafa Koc, guest editors

Invited Commentaries: Issues in Canadian Food Studies Josee Johnston, editor

Struggles for the 'Up and Coming': Challenges Facing New Food Scholars and Food Scholarship Josee Johnston  
Healthy New Foods, Healthy Population? Regulation, Marketing, and a Critical Gap in Food Studies Valerie Tarasuk  
A Global Outlook on Food Studies Jennifer Clapp

The Cuisine of the Tundra: Towards a Canadian Food Culture at Expo 67 Rhona Richman Kenneally

Tracing Social Change Among the Labrador Inuit and Inuit-Métis: What Does the Nutrition Literature Tell Us? Maura Hanrahan

'A Poor Man's Meal': Molasses in Atlantic Canada Diane Tye  
Consuming Food and Constructing Identities among Arabic and South Asian Immigrant Women Helen Vallianatos and Kim Raine

Mandarin Peelings and Lola's Tinola: Exploring Subjectivity and Belonging through Cultural Food Narratives Jacqui Gingras and Lara Tiro

## **In Visible Culture, Issue 14, Aesthetes and Eaters – Food and Artistry**

Guest Editors: Alexandra Alisaukas and Paula Pinto

[http://www.rochester.edu/in\\_visible\\_culture/](http://www.rochester.edu/in_visible_culture/)

For their special edition "Aesthetes and Eaters – Food and Artistry," the peer-reviewed, electronic journal *In Visible Culture* has invited papers and projects that explore the role of food in art and food as an art form. This has two main implications: a reconsideration of the non-visual senses in art spectatorship and a bringing together of the phenomenological and social in various forms of aesthetic experience.

The 2006 *Dokumenta* art fair in Kassel, Germany included Ferran Adrià head chef of the experimental restaurant *El Bulli* in its roster of artists. Such an inclusion speaks to the ultimate confluence of concerns in both the art world and the world of cuisine –

namely the paramount role of food beyond its biological function. This event specifically highlighted the role of food as a mediator in aesthetic experience.

Whether recent instantiations, such as Rikrit Tiraviniya's gallery feasts, or historical practices such as Daniel Spoerri's *Eat Gallery*, Gordon Matta-Clark's *Food Restaurant*, or Judy Chicago's *The Dinner Party*, the use of food in artistic practices has had various symbolic, cultural and aesthetic resonances. Food as a loaded material, and food as a form of representation might thus participate not only in questions about the form of the artwork (a literal dematerialization of the art object through consumption), but the specific role of artworks and artists. It might also present a different form of engagement with the artwork that demands a sensual or social dimension, therefore forcing us to reconsider the traditional role of the spectator in aesthetic experience.

Similarly, food production and the theorization of food preparation as a form of artistry, share with art projects a concern with the role of the (food) object, and its formal components.

It might also seek to reinvest the individual's engagement with food and eating as a practice. As such, this journal issue seeks to consider the potential role of food in or as an aesthetic encounter.

## **Museums and Art Galleries**

### **The Southern Food and Beverage Museum**

Riverwalk Marketplace, New Orleans, LA, USA

<http://southernfood.org/content/>

The Museum is a nonprofit living history organization dedicated to the discovery, understanding and celebration of the food, drink and the related culture of the South. They opened their doors on 7 June 2008 at the Riverwalk Marketplace in New Orleans, Louisiana.

While based in New Orleans, the Museum examines and celebrates all the cultures that have come together through the centuries to create the South's unique culinary heritage. It brings all races and ethnicities to the table to tell the tale, from the farmer and the homemaker to the line cook and the celebrity chef.

And although we are based in New Orleans, we are bringing our message about the entire South to the world through exhibits, collection of oral histories and videos, and other research.

### **Singapore Living Galleries – Food**

#### **Eating on the Street**

1 January 2009 to 31 December 2009: 10:00 am to 8:00 pm

Level 2 National Museum of Singapore

[http://www.nationalmuseum.sg/nms/nms\\_html/nms\\_content\\_6c.asp?content\\_template=4&content\\_id=22&tab\\_id=22&cin\\_id=855&fest\\_id=0](http://www.nationalmuseum.sg/nms/nms_html/nms_content_6c.asp?content_template=4&content_id=22&tab_id=22&cin_id=855&fest_id=0)

Feel the vibrancy of Singapore's street life from the 1950s to 1970s as you immerse yourself in this display of food-related artefacts and sound installations. In this Gallery, you will discover how street food reflects the ethnic diversity, cross-cultural exchanges and cultural innovations of Singapore. Watch interviews of various individuals' nostalgic accounts of the past.

Enter the backroom where magnificent reproductions of *The Farquhar Prints & Drawings* donated by Mr GK Goh are embellished onto an array of colourful jars. You will be tempted to take a sniff at the enticing aroma of spices displayed as you uncover the special spices used in our favourite local dishes.

#### **Faith and Food – Abraham's Supper**

Thursday 19 February 2009, 6:00 pm -10:00 pm

Nexus Cabaret Space at Nexus Multicultural Arts Centre

Lion Arts Centre, City West, Adelaide, Australia

<http://www.nexus.asn.au/special.html>

In the past two years, Nexus Multicultural Arts Centre has held an annual Interfaith Forum run along the popular theme of combining faith and food. In 2009, Nexus will be holding this Community Interfaith Forum "Faith and Food - Abraham's Supper," which will incorporate dialogue, food tasting, and music. A panel of 3 key speakers, each drawn from the following faiths: Christian, Muslim and Jewish, will talk for a maximum of 15-20 minutes, highlighting the cultural practices and rituals of particular foods associated with their faiths. The talks will focus on Abraham as the ancient Patriarch of three major world religions: Judaism, Christianity and Islam. Afterwards, the panel would be open to the audience, who will later sample foods associated with the 3 faiths in a multi-faith platter; and listen to spiritual music.

## **Websites**

### **New York Food Museum Over Spilt Milk Exhibition**

- <http://www.nyfoodmuseum.org/milk/>

The newest online exhibit is live at the New York Food Museum. The Museum invites you to take a few minutes to review some of the aspects of this astonishing story of activism, self-empowerment, solidarity and an unusual moment in food politics and consumer education.

The organisers are anxious to give this unique story legs, so please contact them with ideas about including it in curricula, reviews, events and wherever else it resonates.

The physical exhibition opens 30 January 2009 at the City Reliquary and Civic Organization in Williamsburg Brooklyn. [www.cityreliquary.org](http://www.cityreliquary.org).

### **Food Timeline - <http://www.foodtimeline.org/index.html>**

Whether visitors to the Food Timeline are foodies, or just plain curious, they will definitely find more information than can be taken in at one sitting. The Food Timeline was developed by a "reference librarian with a passion for food history," and her dedication is evident in the link near the top of the page entitled "About Culinary Research". Clicking on this link is extremely helpful for those researching food, and just plain interesting for those who are simply curious. In a nutshell, the author tells the visitor that research on food history is quite difficult and complex, and gives a bounty of hints on how to approach a particular food puzzler. She also notes that very few foods have been invented, rather they have just evolved. The timeline is smack dab in the middle of the homepage, and has links galore. It has links to individual ingredients, as well as to complete dishes and historically important cookbooks. Near the bottom of the homepage, below the timeline, is a menu of choices that includes: "Teacher Resources", "Historic Menu Collections", "Digitized Cookbooks", and "Historic Food Prices". There is so much on this website visitors might want to grab a snack and a beverage, and let the learning begin. [KMG]