

# THE RESEARCH CENTRE FOR THE HISTORY OF FOOD AND DRINK



Newsletter No. 52, May 2009

Director, Roger Haden, 08 8303 5605, roger.haden@adelaide.edu.au

Editor, Andrea Cast, andrea.cast@adelaide.edu.au

Research and Administration, Margaret Meyler, margaret.meyler@adelaide.edu.au

---

## News and Events

### Review: *Tasting Histories: Food and Drink Cultures through the Ages*

It is said there is an ancient rivalry between two wealthy and famous Californian wine producers and the valleys that host each of them. Endowing educational establishments seems to have been one of manifestation of this rivalry, surely an immensely positive one. The University of California Davis campus has benefited greatly from such largesse, hosting not only the Robert and Margaret Mondavi Performing Arts Centre, but also the new, immensely impressive Robert Mondavi Institute for Wine and Food Science. Over the three days from last February 28th to March 2nd the Institute hosted a scholarly convening, free and open to the public, held in celebration of its October 2008 opening and in commemoration of the UC Davis' 2008-2009 Centennial Anniversary.

I was privileged to be invited to this event, and present a paper in one of the Panel Sessions titled 'Case Studies in the Global Proliferation of Australian Native Food Products'. In so doing I found myself representing the global intent of the weekend, mine being one of the few international papers presented-- and with Darra Goldstein as a Panel commentator I felt under considerable pressure to attract favourable reviews.

More broadly, *Tasting Histories* presented an exceptional opportunity to hear and meet many of the world's outstanding food academics, writers and producers. Opening talks from Doris Witt, Rachel Laudan and Laura Shapiro set a high standard. Crammed into two very full days were 36 presentations, plus commentary panels covering a range of fascinating topics ranging from the history of refrigeration, to discussions on particular foodways: whether as historical fads, fashions or agents of change. Comment and discussion were enlivened by an array of academics and luminaries from other campuses of the vast University of California system. Other presentations included a keynote address by Susanne Friedberg, author of

"French Beans and Food Scares: Culture and commerce in an anxious age" and Ken Albala speaking on "Food History through the Ages: The impact of retrospection on culinary fashion." These illustrate just how delicious the experience of 'tasting history' was.

The five regional Northern Californian food producers and innovators invited to present their particular stories, must surely have been heartened at the recognition bestowed on food as history and food as our future.

Heather Hunwick

### The Future of the Graduate Program in Gastronomy (University of Adelaide)

We would like to inform you that the collaborative arrangement between the University of Adelaide and Le Cordon Bleu will come to an end as of October 2010. This means we are no longer accepting new enrolments into the Gastronomy program. Nevertheless, both the University and Le Cordon Bleu are committed to honouring their obligations to students who are currently enrolled in the program.

The teaching staff of the program, Barbara Santich, Roger Haden, Rachel Ankeny, Kelly Donati and Andrea Cast, are sincerely sorry that the program, in its current form, is coming to an end. In the meantime, however, they are doing what they can to introduce a new, more up-to-date, more relevant and more exciting postgraduate program as soon as realistically feasible.

### Events

#### The 17th Symposium of Australian Gastronomy

Adelaide, South Australia

13-16 November, 2009

This 17th Symposium, to be held in Adelaide, marks a return to the city that inaugurated this great event 25 years ago. It therefore celebrates the first and subsequent symposia as it

---

A Research Centre of the  
Faculty of Humanities  
and Social Sciences



does all those who, in 1984, contributed to what is now part of Australia's gastronomic history, including gastronomic luminaries like Michael Symons, Cheong Liew, Barbara Santich, Phillip Searle, and Gay Bilson. The symposium therefore honours the contributions made by as many of the original participants as we can get to attend!

The symposium will look back to some of the themes of former years and reflect on changes to food culture over the quarter century. The usual format will be observed: a welcome on the eve of the symposium (Friday), followed by two days of paper presentations (Sat/Sun), punctuated by various dining and eating experiences, and culminating with a banquet at the historic Ayers House (Sunday), one of Adelaide's original stately homes (now a museum). The next morning there will be an informal close to proceedings at the Art Gallery Cafe. This Symposium's theme this year also marks another "return," to a fundamental concept: **economy**. Please see details under Call for Papers, below. For other questions relating to the Symposium, please contact Roger Haden ([roger.haden@adelaide.edu.au](mailto:roger.haden@adelaide.edu.au)) or see our website [www.hss.adelaide.edu.au/centrefooddrink/](http://www.hss.adelaide.edu.au/centrefooddrink/) for updates.

## Conferences

### **James Beard: The Quintessential American Epicure**

12 February 2009 6:00 p.m.

Wollman Hall, Eugene Lang Building, 65 West 11th Street, 5th floor (enter at 66 West 12th Street), New York City, NY, USA  
<http://www.newschool.edu/eventDetail.aspx?id=26854>

James Beard, called "the quintessential American cook" by Julia Child, laid the groundwork for the gastronomical revolution that surged in the second half of the 20th century. Beard trained as an actor but found his life's work in food: he was the author of 27 cookbooks, founded his own cooking school, and made history in 1946 by hosting the first cooking show on television. Anointed the "dean of American cookery" by the New York Times, Beard is now associated with the best in American restaurants and cooking. His most important legacy is his celebration of American food and food traditions. Speakers included Mitchell Davis, vice president of the James Beard Foundation; writers Betty Fussell, Barbara Kafka, and Judith Jones; and Dana Polan, professor of Cinema Studies at New York University. The moderator was Andrew F. Smith, editor of the Oxford Companion to American Food and Drink and member of the New School faculty.

### **Globalization, Food and Social Identities in the Asia Pacific Region**

21-22 February 2009

Sophia University, Yotsuya Campus, Tokyo, Japan  
[http://www fla.sophia.ac.jp/icc/Sophia%20University%20ICC%20Global%20Food%20Project/GFP\\_Symposium\\_Main.htm](http://www fla.sophia.ac.jp/icc/Sophia%20University%20ICC%20Global%20Food%20Project/GFP_Symposium_Main.htm)

This symposium focused on the global/local linkages in the production of new food cultures in societies in the Asia/Pacific region, including the Americas and Asia, asking how foodways work as expressions of social identity, including ethnic, regional, class and national identities. Papers in this conference stressed conceptual questions such as the nature of "cuisine" in different social and cultural contexts, and also food policy questions related to the commercial promotion of cuisines from developing countries and the livelihood of food

consumers and producers. On the first day of the symposium presenters explored the transnational circuits of particular food products, chains of supply, ecological impacts, cultural definitions and ties to national and local identities. On the second day, presenters focused on the development of "cuisines" in the context of food globalization, looking at cuisines as expressions of national identity and social class, and also as the outcomes of local and transnational political strategies.

The papers will be published by the Institute of Comparative Culture as an online collection of working papers.

### **"Courtly Conviviality and Gastronomy in Early Modern France and Italy: Society, Politics, and Aesthetics"**

2-4 April 2009

Royce Hall 314, UCLA Campus, Los Angeles, CA, USA  
[http://www.cmrs.ucla.edu/programs/conference\\_conviviality\\_program.html](http://www.cmrs.ucla.edu/programs/conference_conviviality_program.html)

This three-day conference analyzed the development of gastronomy and conviviality in Italy and France and the regions in between and/or bordering (Savoy, Grisons, Ticino, Belgium, etc.) from the times of Taillevent (Guillaume Tirel: 1310-1395) to the publication of *Le Cuisinier français* by François-Pierre de la Varenne (1651). The centre of this scenario is occupied by extremely significant historical events such as the Council of Costanz (1417) and the composition of the schism, the rebirth of Rome as capital of the Catholic world, and the sack of Rome in 1527. The central figures are, of course, Francis I, Catherine De Medici, her son Henri III, Marie de Medici and her husband Henry IV. The crucial shift from Stoicism to Epicureanism as it emerges from writings of Lorenzo Valla, Platina (Bartolomeo Scappi), and other humanists, as well as from the actual cookbooks (Maestro Martino's *Libro de arte coquinaria*; Bartolomeo Scappi's *Opera*; Cristoforo di Messisbugo's *Banchetti e composizione di vivande*, culminating in *La Varenne's Cuisinier français*) will be discussed. The gastronomical and convivial scene was studied as the locus where Theater and Music (and Architecture) received a vital impulse toward the creation of a multimedia event *avant-la-lettre*.

### **The Future of Food: Transatlantic Perspectives**

8-9 May 2009

Boston University, Boston, Mass., USA  
<http://www.bu.edu/euforyou/EU/future-of-food.html>

The organisers constructed these events in response to the growing concerns of local communities in the United States and Europe over matters of health, the environment, and the economy. The conference took the growing global food crisis as a starting point and asked key stakeholders to imagine a different future. Their working hypothesis was that the current food crisis is systemic in nature and solutions from the past (more market, more regulation, etc.) will not allow the global food system to evolve in a sustainable way. The situation calls for innovations in infrastructure and re-thinking how food is grown, shipped, and distributed locally, regionally, and globally. How can we foster a global food system that safeguards cultural and biodiversity while providing safe and nourishing food for all citizens?

### **Euro-Pop: The Consumption and Production of a European Popular Culture in the 20th Century**

8-11 June 2009

German-Italian Centre Villa Vigoni, Via Giulio Vigoni, 1, I-22017 Loveno di Menaggio (CO), Italy

<http://www.villavigoni.it/index.php?id=67&L=2>

Whereas Europe as a political and economic project has received much scholarly attention, the European dimension of popular culture – the movies, books and sport events, the music, theatre and television, the fashion, food and tourism which are all aimed at a mass market and are meant to entertain – has been neglected. This is somewhat surprising as popular culture is generally perceived as a prime medium of social integration and the construction of identity.

Against this backdrop, the planned conference suggests to scrutinise the consumption and production of a European popular culture and its societal effects. It wants to assess its current state in regard to historical developments, explore its potential for European social integration and identify factors that have facilitated or impeded its Europeanization. To this end the organisers have invited researchers at post-doc stage or near completion of their doctoral thesis to present studies that deal with the consumption and/or production of popular culture in one area from music, food, tourism, sport, fashion and news/fiction in mass media.

### **Resorting to the Coast: Tourism, Heritage and Cultures of the seaside**

25-29 June 2009

Blackpool, United Kingdom

<http://www.tourism-culture.com/64/C-Blackpool/C-Bpool%20postcard.pdf>

Globally, coastlines are arguably the most important sites for tourist activity and tourism development. The various combinations of sea and shore have become highly popular and successful attractions, and a majority of the world's leisure tourists cling to these liminal spaces at the margins of the land. The lure of the 'seaside', the beach, and the resorts which have evolved to service and entertain tourists, is immensely powerful, reflecting a long standing but ever-changing relationship between humans and the oceans. The dominance of coastal tourism within the modern period has generated a wealth of issues which this conference seeks to address, including: The patterns and trends in how tourists mobilise the resources of sea, sand and shore; Ways in which coastal communities have adapted to tourism; Environmental degradation and regeneration of coastal regions and marine ecologies; The historical forms, structures and aesthetics of 'seaside' resorts; Regeneration of 'historic' resorts; Continuing multi-national development of 'pristine' coastlines; Inclusivities and exclusivities in coastal resorts; Changing beach and seaside holiday 'traditions'.

### **3rd National Conference on Facilitating Sustainable Agriculture Education**

15-17 July 2009

Iowa State University, Iowa, USA

[SustainableAgEd.org](http://SustainableAgEd.org)

Students and faculty in the Graduate Program in Sustainable

Agriculture at Iowa State University, in cooperation with Marshalltown Community College and Michigan State University, have organised three days of cutting-edge, participatory-based programming.

Conference participants will have the opportunity to lead in-depth discussions, share experiences, and exchange resources in a variety of thematic topics. Attendees will also have the opportunity to visit local learning farms. Regional food, art, and lively music will be featured throughout the meeting, concluding with an Iowa-styled supper!

### **Workshop for the History of Environment, Agriculture, Technology & Science (WHEATS)**

2-4 October 2009

Mississippi State University Starkville, Mississippi, USA

<http://www.msstate.edu/dept/history/WHEATS/Home.html>

The History Department at Mississippi State University is proud to host the sixth annual Workshop for the History of Environment, Agriculture, Technology & Science on 2-4 October 2009. This workshop will continue its tradition, begun at MIT in 2004, of bringing together history graduate students (or very recent PhDs, space permitting) who are studying the environment, agriculture, science, or technology. Papers are circulated in advance to all participants. At the meeting, authors make brief presentations and then receive feedback from fellow participants and senior scholars through informal discussion. The format is particularly suitable for the presentation of work in progress. In conjunction with the workshop, organisers are planning professional development activities of interest to junior scholars. Due to logistical constraints, papers must be in English.

### **The Meaning of Food: Culinary Choices as Expressions of Cultural Values**

8-10 October 2009

Rocky Mountain MLA, Snow Bird, Utah, USA

<http://call-for-papers.sas.upenn.edu/node/1084>

As increasing numbers of artists and scholars turn their attention to the ways that our food choices convey and contest personal and cultural values, this panel seeks papers that analyse representations of food, food production, and/or food ritual. What are the cultural implications of our food choices? How does what we eat shape our environment? How have individual and cultural sustenance patterns influenced us politically? Historically? And what do representations of food choices demonstrate in arts and literature? The panel is open to discussions of the representation of food in fiction, non-fiction, or film or to comparative approaches that engage with the question of the meaning of food choices (or lack of choices).

### **American Anthropological Association Annual Meeting**

2-6 December 2009

Philadelphia, PA, USA

<http://www.aaanet.org/meetings/index.cfm>

The AAA annual meeting will present a panel of interest to food scholars called 'Health and Aesthetics: Moral Orders of Enhancement and Care.'

Individuals and institutions each commonly view the desire for health as a social responsibility, while associating the desire

for beauty with selfish vanity. Underlying this distinction is the implication that health and aesthetics reflect different, and often antithetical moral orders. The organisers are seeking papers that examine ethnographic accounts of health and aesthetics – and explore the ways in which varied technologies of body commodification connect individual and social bodies, tying the person with the political.

Medical anthropology has drawn important theoretical, historical and ethnographic parallels between biomedicine and neoliberalism. Yet, as the global socio-economic crisis shifts public emphasis away from the individualization, autonomisation and even corporatization of the mind/body/self, and toward the expressed importance of civic responsibility, ethnographically situated analyses of different understandings of “care” – for the self and for others – have become increasingly necessary. The general aim of this panel is to explore the moral orders surrounding these ethoi of care; the immediate aim is to consider how a neoliberal focus on individual responsibility rests alongside the call for social responsibility following the recent economic collapses (and the resulting sociological, as well as financial, crises). The organisers are interested in diverse motivations that drive the quests for health and beauty while analysing the forms of citizenship enacted in these sometimes dichotomous and sometimes overlapping pursuits.

### **UMAMI: food and art festival, 2010 – Call for Proposals**

Proposal deadline: 12pm on 1 June 2009

New York City, NY, USA

[www.umamifestival.com](http://www.umamifestival.com)

Umami: food and art festival in New York brings together artists and food professionals who use food as a medium to present multi-sensory experiences in the theatre, gallery, or dining room. Choosing food as a common thread creates new ways to look at and integrate art into daily life, and uses artistic expression to think about food and its role in society. Last years' festival included performances, film and video, artists books and visual arts in conjunction with artist/chef roundtables, panels, culinary tastings and workshops. Our extensive schedule at Roulette in Soho, brought culinary professionals, food scholars, artists, and lovers of food and art together to feast on a banquet of ideas.

We are delighted to be planning Umami 2010. For this festival the organisers will be presenting events in a number of different venues (including a black box theatre, a culinary school, on the web, and in restaurants...) Along with works commissioned for the festival, the organisers are seeking proposals for food-centred artistic projects. The festival focuses on live performance, but project proposals in other mediums will be given consideration e.g.: film/video/visual art. Collaborative works that cross boundaries and expand dialogue between artists and food professionals are especially encouraged. Proposals should include artists' background (please include web links if available) and a description of the work.

Please direct all inquiries to Ame Gilbert, curator-email: [ame@umamifestival.com](mailto:ame@umamifestival.com) or by mail to: Umami Festival, 54 Prospect Pl., Brooklyn, NY, 11217, USA.

### **Health and Cities In Spain, 1880-1940**

Proposal deadline: 31 July 2009

8-9 July 2010

Barcelona, Spain

[www.uab.es](http://www.uab.es)

Environmental conditions, standard of living and sanitary interventions

In this seminary the organisers wish to gather researchers who could bring new evidence and approaches about the first wave of urban modernization in Spain before the Spanish Civil War, related to the changes observed on the biological standard of living. The organisers will focus our attention on the period that goes from the second half of the 19th century to the Second World War. In a future meeting the organisers will deal with the changes operated in the second half of the 20th century. Basic structure: the meeting will start with a conference on the main contributions developed at a European level upon the topic of the seminary, and then it will continue with the presentations of papers by guest speakers.

### **Call for Papers**

#### **Symposium of Australian Gastronomy**

**13-16 November, 2009. Adelaide, South Australia.**

**Economy:** this theme can be interpreted as broadly as possible; accordingly we welcome papers on topics including, but not limited to, sustainability, frugality, simplicity, kitchen economies, eco-economics, local food economies, food habits in hard times, but also political economy, moral economy, and national and global economy as these relate to food culture and/or gastronomy.

Abstracts of no more than 500 words, together with a 100-word biography of the presenter(s) and any special audiovisual requirements (a computer and data projector will be available), should be submitted by email to the paper convener, Rachel Ankeny ([rachel.ankeney@adelaide.edu.au](mailto:rachel.ankeney@adelaide.edu.au)), by 1 August 2009. Abstracts will be reviewed and papers selected on the basis of merit and relevance to the overall theme. For those papers selected, presentations will be limited to 20 minutes, and full manuscripts will be due one month after the Symposium (15 December 2009).

Please contact Rachel with any questions about paper proposal submission. A downloadable version of the call for papers is available at [www.hss.adelaide.edu.au/centrefooddrink/](http://www.hss.adelaide.edu.au/centrefooddrink/)

#### **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)

Co-Editors: Andy Opel, Florida State University; José Johnston, University of Toronto; Richard Wilk, Indiana University. Every day, humans literally eat the world. Our most intimate, daily contact with the natural world comes in the form of the food we eat and the liquids we drink. The environmental, political, and social implications of our food choices ripple across the planet, shaping ecosystems, our bodies and the actual genetic structure of plants and animals. In recent years, discourses have emerged that renew our attention to food as a site of cultural struggle where language, power and politics influence what we eat and how we eat it. Labels such as “natu-

ral,” “organic,” “free-range,” and “cruelty-free” direct our attention back to the food production process, reconnecting us to the environmental and industrial systems that produce and distribute our food.

From the “slow food” movement to concepts such as the locavore, food miles, low-carbon diet, edible schoolyard and community supported agriculture, food is attaining new levels of public awareness in-part through new discursive formations. Global grassroots activists and authors such as Michael Pollan, Marion Nestle, Carlo Petrini, Wendell Berry and Vandana Shiva have been unpacking the political and cultural dimensions of our food choices, serving up a buffet of issues and debates in need of scholarly attention.

We invite researchers worldwide who are working in the topic area of food and culture to submit manuscripts that analyze the meanings of food in the discourses of the media, commercial culture, social movements, and public policy. How is language used to reveal and/or elide food production processes? What are the popular images of food, how are they produced and what do they tell us about our farms, our diets and our politics? How is food being used to advance environmental agendas? What do food labels tell us about the food we eat? What are the social justice components of our food and how are these connected to environmental justice? How are grassroots movements responding to corporate food production and distribution? These are examples of the questions that may be addressed in this special issue of **Environmental Communication**.

We seek manuscripts that analyze 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.

Manuscripts should be formatted in Microsoft Word in a PC-compatible version (Mac users, please utilize the most current versions of Word and end your file names in “.doc”) and submitted electronically as attachments. E-mail messages to which manuscripts are attached should contain all authors’ name and affiliations. They should indicate a corresponding author, and include name, affiliation, e-mail address, postal address, and voice and fax telephone numbers for that person. Manuscripts should include an abstract of 150 words or less, including a list of five suggested key words. Manuscripts should be prepared in 12-point font, should be double-spaced throughout, and should not exceed 8,000 words including references. The journal adheres to APA Style. Manuscripts must not be under review elsewhere or have appeared in any other published form. Upon notification of acceptance, authors must assign copyright to Taylor and Francis and provide copyright clearance for any copyrighted material. For further details on manuscript submission, please refer to the ‘Instructions for authors’ on the journal’s website.

The journal is published in English, and manuscripts must be submitted in English. Please see the journal website ( <http://www.tandf.co.uk/journals/titles/17524032.asp>) for manuscript guidelines. Manuscripts should be emailed to [aopel@fsu.edu](mailto:aopel@fsu.edu) by August 31, 2009.

Please disseminate this CFP to any colleagues that might be interested.

Andy Opel, Ph.D.  
Associate Professor  
Media Production Area Head  
Department of Communication  
Florida State University  
PO Box 3062664  
University Center Bldg C  
Tallahassee, FL 32306-2664  
(W): 850-644-8768  
(C): 850-322-3349  
[www.andyopel.net](http://www.andyopel.net)

## **Research opportunities**

### **Research Careers**

#### Gastronomy and Food Studies

Culinary Institute of America, Hudson Valley, New York, USA  
The Culinary Institute of America, the world’s premier culinary college, is seeking applicants for a full-time, year-round faculty position in Gastronomy and Food Studies to teach our students, who are aspiring professionals in the culinary arts. Students are enrolled in both our Associate’s degree program and our Bachelor’s degree programs.

Candidates applying for this position must have earned, at minimum, a master’s degree in a related field and have prior college teaching experience. This candidate needs to have a working knowledge of the history and evolution of gastronomy, the sensory experience of the palate and the emerging fields of food and culture and food politics. This position centres on an intensive teaching load. In addition the successful candidate will be expected to advise students, participate in campus committees and contribute to his/her field of research.

Applications will be reviewed immediately and will continue to be accepted until the position is filled. Please contact Henry Woods on [personnel@culinary.edu](mailto:personnel@culinary.edu).

### **Curator of American Culinary History**

William L. Clements Library, University of Michigan-Ann Arbor, Ann Arbor, MI, USA

The position is one of five division heads reporting to the library director and will be filled at the level of curator or assistant curator depending on experience and qualifications. Salary range of \$38,000 - \$67,000 will be commensurate with qualifications and experience.

A minimum of eight years of professional experience is required for the appointment of Curator as a librarian/curator working with special collections material in an academic library or similar setting; for the appointment of Assistant Curator the requirement is a minimum of two years as a librarian/curator working with special collections material in an academic library or similar setting, or equivalent experience.

ALA-accredited master’s degree in library and information science from an ALA-accredited program is required.

For a more detailed description on the necessary and desired job requirements, go to <http://www.umich.edu/~jobs/>. Enter site as a guest; click on 'start here' and enter the Job ID: 28911 Assistant/Associate Professor – College of Human Ecology Syracuse University, New York, USA

Syracuse University is a private, coeducational, and residential university located in the centre of New York State, about 250 miles northwest of New York City. Its enrollment of approximately 10,700 undergraduate students and 5,000 graduate students represents the 50 states, more than 76 countries, and a variety of diverse backgrounds. The nutrition programs at SU include an accredited didactic program in dietetics, a nutrition science undergraduate major, a master's degree program, and an accredited dietetic internship. The organisers are seeking to add another enthusiastic individual to our faculty leadership team for the fall 2009 semester. This position is for the 8 ½ month academic year.

The organisers prefers applicants to have an earned doctorate, MPH or DPH, a background in public health nutrition, a proven track record of high quality teaching experience at the university level, the potential for scholarly achievement through research, publications, presentations, and external funding.

The successful candidate will teach undergraduate and graduate courses, supervise applied and service learning experiences for students, serve as academic advisor for assigned students, develop an active research program, pursue external funding, and provide service to the institution and/or community.

Applicants for the position should be able to teach in at least two of the following areas: maternal and child nutrition, public health nutrition policy, food and nutrition policy, nutrition research methods.

Submit your application including cover letter, curriculum vitae, official transcripts and three letters of recommendation on the Syracuse University Job Opportunities website, [www.sujobopps.com](http://www.sujobopps.com). For questions, please contact Kay Stearns Bruening, Ph.D., RD, Chair, NSD Department, Syracuse University, 304 Lyman Hall, Syracuse, NY 13244, or via email [ksbrueni@syr.edu](mailto:ksbrueni@syr.edu). Review of applications will begin as they are received. Syracuse University is an affirmative action/equal opportunity employer.

### **Lecturer, Hospitality Management and Tourism Program**

#### **Department Of Nutrition and Food Science**

University Of Kentucky

The University of Kentucky is seeking candidates for a Lecturer, non-tenure track position in Hospitality Management and Tourism (HMT). This is a 9-month position in the Department of Nutrition and Food Science. The HMT program has a dynamic team oriented faculty and students that are focused on making an impact in the hospitality tourism industry.

The successful candidate will advise undergraduate students and teach undergraduate courses in the HMT program. Lecturers are members of the Faculty and should take responsibility for infusing diversity, scholarship and state of the art issues into the curriculum. The position is expected to contribute to student learning in variety of areas including but not limited to: tourism & travel, hotel management, foodservice management and meetings & event management in addition to advising students. A typical full-time teaching assignment

is 12 credit hours per semester, but advising and, perhaps, other assignments may substitute for some instructional load. The specific teaching and advising assignment is dependent on departmental needs and individual expertise.

Master's degree in Hospitality, Tourism, Food service management, Business or a closely related area is required.

Candidates who possess a doctorate or doctoral candidacy are preferred. In addition to Master's degree, the candidate must demonstrate success in a management position in the hospitality industry, and the ability to work as part of a team. University teaching experience and use of technology in teaching are preferred.

Applicants must have proof of legal authority to permanently work in the US.

Anticipated appointment date is August 2009. Applications are accepted until the position is filled, but review of applicants begins immediately. Send letter of application, current curriculum vita, copies of transcripts, statement of teaching philosophy to:

HMT Lecturer Committee Chair  
203 Funkhouser Building  
Lexington, KY 40546-0054  
(859) 257-3800

### **Scholarships and Awards**

#### **Study of Food and Society (SFS) Student Paper Awards**

Deadline for Submission: 13 March 2009.

<http://www.food-culture.org/student.html>

The Association for the Study of Food and Society (ASFS) invited undergraduate and graduate to submit a paper for the William Whit (undergraduate) and Alex McIntosh (graduate) prizes. These awards were intended to recognize students' contributions to the field of food studies. One award was given for an undergraduate student paper and one award for a graduate student paper. The author of each award-winning paper received \$500, payment of membership and conference fees and a free banquet ticket for the coming year's annual meeting.

If you have missed the submission deadline this year, look out for it next year.

#### **The Sophie Coe Prize in Food History - 2009**

Deadline for submission 23 June 2009

[http://www.oxfordsymposium.org.uk/images/stories/sophie\\_coe\\_2009.pdf](http://www.oxfordsymposium.org.uk/images/stories/sophie_coe_2009.pdf)

This Prize (value in 2009 UK £1,500), is awarded annually in memory of Sophie Coe, the distinguished food historian who died in 1994. The announcement of winners takes place at the annual Oxford Symposium on Food and Cookery.

The award is made by a small Panel of Judges for an essay or article on some aspect of food history, embodying new research or providing new insights. Food history, food and cookery are large subject areas. All aspects qualify, but the judges look for serious, informative and original essays. The Prize is specifically for essays, articles or papers as opposed to books, although, exceptionally, something taken from a book can be considered if it stands alone as a self-contained essay. Previous winners, which have come from scholars all over the world, have included essays on the culinary legacy

of Alexander the Great, gastronomy in still-life paintings, food in the Talmud, German pickled cucumbers, and jelly. The judges may also award subsidiary prizes (past winners include work on modern British cheese, Eskimo foodways, Renaissance egg recipes and ketchup).

Work published in the twelve months preceding the deadline for submission is eligible as is work recently written but not yet published. Entries must be submitted in the English language, will normally be in the range of 1,500 to 10,000 words, and the author must be able to assert his or her moral right to be considered its author; an entry from two or more co-authors will be considered on the same basis. In 2009 the deadline for entries is Tuesday 23rd June. For full details of how to enter for the Prize, please write to the secretary of the Sophie Coe Memorial Fund, Laura Mason at: 4 St John Street, York YO31 7QT, England, or email [lhmason@ntlworld.com](mailto:lhmason@ntlworld.com).

### **Calls for Research Contributions**

#### **Food Cultures of the World Encyclopedia**

Submission deadline: undetermined

Ken Albala is searching for contributors to a Food Cultures of the World Encyclopedia. He has managed to get many authors, but still has a long way to go. If anyone is interested in writing a nice juicy 5K article about one of these, for a little money - or if you do two you can have the whole 4 volume 700,000 word beast instead, please let him know on [kalbala@pacific.edu](mailto:kalbala@pacific.edu).

- Peru, Chile, Argentina, Uruguay, Paraguay, Bolivia, Colombia, Canada, US South, US Pacific NW, US Midwest, US Southwest, Cuba, Jamaica, Puerto Rico, French Caribbean, Guyanas, Dominican Republic, Maya, Yanomami, Quechua, Inuit, Native Americans
- Scotland, Latvia and Lithuania, Austria, Romania, Ukraine, Belarus, Moldova, Czech and Slovakia, Portugal, Sweden, Poland, Serbia and Montenegro, Croatia, Bosnia and Herzegovina, Bulgaria, Georgia, Armenia, Saami, Roma, Basques
- Indonesia, Thailand, Papua/New Guinea, Hmong, Tibet, Afghanistan, Pakistan, Sri Lanka, Bangladesh, Burma, Malaysia, Singapore, Brunei, Aboriginal Australia, Maori, Polynesia, Hawaii
- Palestine, Iraq, Iran, Jordan, Egypt, Libya, Kazakstan and Uzbekistan, Uganda, Sudan, Madagascar, Angola, Mozambique, Zambia, Zimbabwe, Swaziland, Mauritania, Senegal, Ivory Coast, Liberia, Ghana, Nigeria, Congo, Ethiopia and Eritrea, Somaliland, Masai, San/Mbuti, Berbers/Tuareg, Cape Verde, Azores, Canaries, Madeira

The Consortium on Human Rights and Expressive Culture

Submission deadline: undetermined

The Consortium on Human Rights and Expressive Culture is a research initiative aimed at assessing the place of anthropology – especially the anthropology of music, dance, art, or other expressive media – in activating social change and resolving human rights issues and international conflicts.

Students and scholars are invited to contribute to the Consortium through participation in study groups, workshops, online discussions, and monthly meetings, which will culminate in a symposium to be held in 2010 at CUNY Hunter College. For further information, or to submit a statement of interest, send an email to [chreculture@gmail.com](mailto:chreculture@gmail.com) or visit [www.chreculture.blogspot.com](http://www.chreculture.blogspot.com).

### **In Visible Culture – seeking book reviews**

Submission deadline: undetermined

As part of an upcoming In Visible Culture (an electronic journal for visual culture out of the University of Rochester) on Food and Artistry, the organisers are seeking individuals to write reviews of recent food related books. Some titles the organisers have for review are:

-Kenneth Hayes. *Milk and Melancholy*. MIT Press, 2008.

-Josh Ozersky. *The Hamburger: A History*. Yale University Press, 2008.

This would be for an issue slated to come out in Fall 2009. For more information on In Visible Culture and submission formats/information please visit: [http://www.rochester.edu/in\\_visible\\_culture/InfoX-IVC.html](http://www.rochester.edu/in_visible_culture/InfoX-IVC.html)

We are also open to other books (as long as they are recent and related to the issue of food, or food and the arts) or exhibition reviews. If you are interested in reviewing or have an idea for a review, please get in touch with Alex Alisaukas ([aalisauk@mail.rochester.edu](mailto:aalisauk@mail.rochester.edu)).

American Folklore Society - Call for Book Proposals

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 were 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.

For complete submission guidelines, please visit our website at [www.folklorestudies.org](http://www.folklorestudies.org).

### **Storied Dishes: What Our Family Recipes Tell Us About Who We Are and Where We've Been** (Praeger, 2010)

Submission Deadline: 15 April 2009 (negotiable)

Editor Linda Murray Berzok, MA, was in need of 1100-1200-word compelling, literary food memory essays focused on a significant recipe passed on by an important woman friend/relative. She also needed the recipe itself with a headnote. Personal photos were a plus.

For further information, please send informal, 3 to 4 sentence query to Linda at [lmberzok@hotmail.com](mailto:lmberzok@hotmail.com).

### **Frugality and Food in Contemporary and Historical Perspective**

Submission deadline: 30 April 2009

Papers were invited for a proposed special issue of the journal Food and Foodways with the working title 'Frugality and Food in Contemporary and Historical Perspective'.

The upcoming issue will devote scholarly attention to the relationships between 'frugality' and 'food' (and their social construction) in contemporary and historical contexts, with articles drawn from a range of disciplines within the social sciences and humanities, and utilising a range of theoretical and methodological resources. Further information about Food and Foodways, including the

journal's general instructions for authors, can be accessed at: <http://www.tandf.co.uk/journals/journal.asp?issn=0740-9710&linktype=44>

### **Cultural Encyclopedia of Vegetarianism**

Submission deadline: 1 May 2009

Editor Margaret Puskar-Pasewicz ([mpuskarpasewicz@gmail.com](mailto:mpuskarpasewicz@gmail.com)) was seeking contributors for a reference work on vegetarianism to be published by Greenwood Publishing Group. This encyclopedia will include approximately 100 entries and covers cultural and historical aspects of vegetarianism. Scholars from a diversity of fields, such as History, Nutrition, Anthropology, American Studies, Religious Studies, Women's & Gender History, History of Childhood & Children, and the History of Medicine, are encouraged to submit. Entries vary in size from 500 to 1500 words.

### **Alimentations, migrations et identifications: Food, migrations and identifications – Anthropology of Food**

Submission deadline: 1 May 2009

<http://aof.revues.org/>

Movements of populations migrating from one territory to the next are one of the major characteristics of our contemporary societies. They have various causes: economy, hope for individual social promotion, tradition among elites, persecutions or wars. Migrations involve millions of people throughout Europe and the world.

This call for papers put forward the hypothesis that identities opposing "us" to "them" are still largely determined by the nation and/or the ethnic group which an individual feels he belongs to. We know that food and food behaviours play an important part in this process (Bruegel and Lauriou, 2002), particularly in a situation of migration. In this up-coming issue, the editors wish to analyse how food behaviours are being transformed along the migration context, and how food takes part in the construction of the migrants' social identity, according to situations which individuals have to face. Indeed food is a marker in the field of both collective and individual identities and becomes one of the symbolic boundaries between individuals, according to the place they occupy within the social hierarchy of the immigration country. Such boundaries can be transgressed and used as signposts towards the host society, within the frame of subjective processes. In the same way we'll take into account economic globalisation processes (Warnier, 2000), to which migrants fully participate, and which affect food systems.

This issue intends to offer a pluridisciplinary panorama (social and cultural anthropology, history, human geography, sociology, economy,...) on food in the multifarious contexts of migration, through time and space. Reviews of dedicated books and articles will also be welcome.

### **Matter of Taste – film contributions**

Submission deadline: 15 May 2009

[www.matteroftaste.eu](http://www.matteroftaste.eu)

NISI MASA - the European Network of Young Cinema is organising a mouth-wateringly ambitious audiovisual project this spring/summer, entitled MATTER OF TASTE! They were seeking European short films which deal with issues related to food and culture. Selected filmmakers will attend the MATTER OF TASTE main event, which will take place during the Lago Film Fest in Northern Italy (between 24th - 31st of July 2009).

The programme will feature screenings (shorts, documentaries and fictions), debates and special culinary events. The lucky few will also have the chance to get their shorts screened at further food and culture-themed NISI MASA events all over Europe.

### **Icons of American Cooking**

Submission deadline: 1 June 2009

Icons of American Cooking is an edited collection of biographical essays to be published by ABC-CLIO in 2011. They are looking for contributors to write short articles of around 5000 words each on the lives, legacies, and iconic natures of such renowned chefs and food celebrities as:

Julia Child, Martha Stewart, James Beard, M.F.K. Fisher, Paul Prudhomme, the Culinary Institute of America, Alice Waters, Jacques Pepin, Chuck Williams, Fanny Farmer/Marion Cunningham, The Joy of Cooking, Anthony Bourdain, Dan Barber, Mario Batali, Lidia Bastianich, Rachel Ray, Diana Kennedy, Mollie Katzen, Betty Crocker, Thomas Keller, Charlie Trotter, Nina Zagat and Tim Zagat, Edna Lewis, and Ruth Reichl

They would like to have all topics assigned by June 1, 2009. Essays will be due to the editors November 1, 2009. For more information, please contact Victor W. Geraci, PhD --- Associate Director on [vgeraci@library.berkeley.edu](mailto:vgeraci@library.berkeley.edu).

### **Food Policy and Health – Stanford Law & Policy Review Symposium**

Submission deadline 15 June 2009

The Stanford Law & Policy Review seeks articles or short essays for publication in the Stanford Law & Policy Review's upcoming symposium on "Food Policy and Health."

The Stanford Law & Policy Review is an academic journal at Stanford Law School that explores current issues at the nexus of law and public policy. For each issue, the editors solicit articles from prominent professors, judges, lawyers, political leaders, regulators, economists, and other experts (past contributors include then Governor Bill Clinton, Senator John McCain, and Governor Jeb Bush).

Through this symposium, the organisers would like to explore the many ways United States policies directly and indirectly related to food have consequences for national health, broadly defined. The organisers hope to address all stages of the supply chain, including production, processing, transportation, sales and consumption. The organisers would particularly like to highlight the ways agricultural production and the environment may be connected to health through food policy.

The organisers welcome submissions on any subject relating to United States food policy and health.

Additionally, authors will be invited to present their articles at a live symposium at Stanford Law School during the 2009 – 2010 academic year. The organisers will begin evaluating submissions for next year's volume on June 15, 2009, so please submit your article by that date if you are interested in contributing. Articles should be between ten and forty double-spaced pages, not including notes and citations. Please contact us at your earliest convenience to discuss your submission. To submit an article, please e-mail it to [slpr.foodpolicy@gmail.com](mailto:slpr.foodpolicy@gmail.com).

## **Edible History: Radical Foodways – Issue Number 110**

Submission deadline: 1 June 2009

Ian Bender of the University of Toronto and Jeffrey Pilcher of the University of Minnesota will be editing a special issue of the *Radical History Review* dedicated to Radical Foodways. They look forward to your contributions and hope that you will also help them to spread the word.

The current and worsening international food crisis has placed food and hunger at the centre of pitched debates about energy, international trade, aid and development, and cultural autonomy in a homogenizing global economy. The contemporary food crisis, manifested in spiralling commodity prices, restrictions on food exports and imports, famine, drought, and environmental degradation, is cast as a new phenomenon and a problem for the future. The lack of historical perspective in current debates obscures the roots of contemporary problems in forms of production and consumption grounded in the earliest transnational food exchanges and the policies and politics of empire.

Contemporary fears of shortages, as well as of an obesity epidemic, are linked to historical practices: the rise of plantation economies, industrial foodways, gendered divisions of consumption and production, the accumulation of calories by the imperial and post-colonial North, and changing representations of the healthy body.

The *Radical History Review* seeks papers that work to understand these critical connections. This special issue conceptualizes a radical history of food that places food within broader histories of raced, gendered, and classed applications of power. Food history has enjoyed extraordinary popularity in recent years in the classroom as well in trade and academic publishing. This popularity is partly spurred by recent public fascination in the Global North with the cosmopolitanism and entertainment value of food – often to the exclusion of issues of empire, class, industry, gender, and transnationalism that guided foundational work in the field, including Sidney Mintz's classic *Sweetness and Power* (1985).

The editors invite submissions that speak to the different elements of the *Radical History Review*, including works that propose interviews and discussions, media reviews, public history, and historiographic essays.

By 1 June 2009, please submit a 1-2 page abstract summarizing the article you wish to include in this issue as an attachment to [rhr@igc.org](mailto:rhr@igc.org) with "Issue 110 abstract submission" in the subject line.

## **Study Opportunities**

2009 Summer University Tours (France):

### **Thinking Food, Feeding Thoughts**

30 August to 6 September 2009

The François-Rabelais University, Tours, France and the European Institute of the History and Cultures of Food, Tours, France  
The 2009 European Summer University will tackle a fundamental topic that touches upon the very core of scientific research in food: the theories, methods, and approaches. Because of the multiple recent innovations, questionings and contributions, this topic has become extremely important. Hence, to the study of the history and culture of food, multidisciplinary has become obligatory. However, this richness has led to doubting the identity, methods, approaches and aim of this new field. This has become more pressing in recent years because of the amplification of disciplines that convene in food studies. The European Summer

University presents renowned experts who will teach and discuss turns that occurred in sociology, history, ethnology, literary studies, media studies and archaeology, in order to explore the many roads of food studies. Classes will be in English and French.

If you are interested, send a message to Mrs. Marie-Claude Piochon : ([mc.piochon@iehca.eu](mailto:mc.piochon@iehca.eu)) in order to receive the programme and the registration form.

## **Summer Sustainability Series - Sustainable Agriculture and Food System**

22-26 June 2009

Portland and Corvallis, Oregon, USA

Summer Sustainability Series - Sustainable Agriculture and Food Systems is not your ordinary conference. This fast-paced five day mobile symposium will venture up and down the Willamette Valley to industry-leading farms and ranches, processors, distributors, markets and restaurants. Attendance is limited to 15 top graduate students and 20 professionals, which supports our goal of providing an individualized, interactive learning environment.

The Summer Sustainability Series is convened by the Oregon University System and the Oregon Business Council. Students may earn under-graduate or graduate level credits and/or CEU's. Attached is an invitation flyer you may download and pass along to the students you feel would benefit most from this type of experience. Our website is also full of information, testimonials from the class of 2008 and applications. [www.summersustainabilityseries.org](http://www.summersustainabilityseries.org)

## **Reading Historic Cookbooks: A Structured Approach**

7-12 June 2009

The Schlesinger Library at the Radcliffe Institute for Advanced Study at Harvard University, Cambridge, MA, USA

Cookbooks are among the best sources we have for the study of food history, but they are complex documents that yield their secrets only to an attentive and systematic reader. Join scholar, writer, and honorary curator of the Schlesinger Library's culinary collection, Barbara Ketcham Wheaton, for a highly interactive, weeklong seminar in augmenting research skills in culinary history. A maximum of fourteen participants will have the opportunity to work closely with Ms. Wheaton to explore the art of reading cookbooks for meaning.

The seminar will cover such themes as ingredients; the cook's workplace, techniques, and equipment; meals; cookbooks; and the worlds of the writer, the reader, the cook, and the eater. Participants will have the opportunity to view a selection of rare cookbooks from the Schlesinger Library's culinary collection. Applications will be accepted through May 8, 2009. For more information, please visit [http://www.radcliffe.edu/events/calendar\\_2009culinary.aspx](http://www.radcliffe.edu/events/calendar_2009culinary.aspx)

## **Publications**

### **New Books**

*Water, Borders and Sovereignty in Asia and Oceania* edited by Devleena Ghosh, Heather Goodall and Stephanie Hemelryk Donald Routledge UK, 2008 [in Routledge Studies in Physical Geography and Environment series]

This book restores water, both fresh and salt, to its central position in human endeavour, ecology and environment. Water

access and the environmental and social problems of development are some of the major issues of concern in this century. Drawing on water's many formations in debating human relationship with a major source of life and a major factor in contemporary politics, this book covers oceans and rivers to lagoons, billabongs and estuaries in Asia, Oceania and the West Pacific.

In an interdisciplinary and cross-disciplinary analysis of the water problem, the contributors address the physical descriptors of water and water flow, and they interrogate the politicised administrations of water in closely corresponding regions.

*Water, Sovereignty and Borders in Asia and Oceania* identifies new discursive possibilities for thinking about water in theory and in practice. It presents those discourses that seem most useful in addressing the multiple crises the region is facing and thus should be of interest to scholars of Asian Studies, Geography, Environmental and Cultural Studies.

Paul H. Freedman. *Out of the East: Spices and the Medieval Imagination*. (New Haven: Yale University Press, 2008).

The demand for spices in medieval Europe was extravagant and was reflected in the pursuit of fashion, the formation of taste, and the growth of luxury trade. It inspired geographical and commercial exploration, as traders pursued such common spices as pepper and cinnamon and rarer aromatic products, including ambergris and musk. Ultimately, the spice quest led to imperial missions that were to change world history.

This engaging book explores the demand for spices: why were they so popular, and why so expensive? Paul Freedman surveys the history, geography, economics, and culinary tastes of the Middle Ages to uncover the surprisingly varied ways that spices were put to use--in elaborate medieval cuisine, in the treatment of disease, for the promotion of well-being, and to perfume important ceremonies of the Church. Spices became symbols of beauty, affluence, taste, and grace, Freedman shows, and their expense and fragrance drove the engines of commerce and conquest at the dawn of the modern era.

Read the review at <http://www.h-net.msu.edu/reviews/showrev.php?id=23721>

Kenneth Hayes. *Milk and Melancholy*. (Cambridge: MIT Press, 2008).

*Milk and Melancholy* looks at milk through the lens of photography and from the angle of art. Specifically, it considers the milk splash in all its manifestations, representations, and variations, tracing the complex flow of the image in works ranging from Harold Edgerton's milk drop coronet to Jeff Wall's exploding milk carton. In *Milk and Melancholy*, Kenneth Hayes considers milk as corporate advertising's mustache of health; as the anti-wine; as a complex mixture of fat, protein, corpuscles, lactose, chyle, and plasma that lacks darkness but lacks also the morally pure transparency of crystal; and as the luminous middle term between mercury's glare and water's transparency. He offers the first-ever history of the "knowledge of splashes," a history that brings together Goethe's theory of optics, the invention of the stroboscope, and the milk paint dripped by Jackson Pollock in the 1940s. Taking Edgerton's famous photograph as a starting point, Hayes tracks its influence in the infinite variety of representations of milk in the work of more than twenty artists including Pollock, Ed Ruscha, Barbara Kruger, Bruce Nauman, Adrian Piper, Martha Rosler, Mike Kelley, and William Wegman. More than 100 images, most of them in color and all of them exquisitely reproduced, illustrate Hayes's text. With this book, a splash in its own right,

we will never see milk as a mere grocery item again.

Michael Olmert. *Kitchens, Smokehouses, and Privies: Outbuildings and the Architecture of Daily Life in the Eighteenth-Century Mid-Atlantic*. (Ithaca: Cornell University Press, 2008). In *Kitchens, Smokehouses, and Privies*, Michael Olmert takes us into the eighteenth-century backyards of colonial America. He explores the many small outbuildings that can still be found at obscure rural farmsteads throughout the Tidewater and greater mid-Atlantic, in towns like Williamsburg and Annapolis, and at elite plantations such as Mount Vernon and Monticello. In this appealing book, featuring nearly a hundred crisp black-and-white photographs, Olmert explains how these well-made buildings actually functioned. He is riveted by the history of outbuildings: their architecture, patterns of use, folklore, and even their literary presence. In two appendixes he also considers octagonal and hexagonal structures, which had special significance, both doctrinal and cultural, in early America. Archaeologists and historians still have many questions about the design and function of outbuildings--questions that are often difficult to answer because of the ephemeral nature of these structures; they were not documented--any more than laundry rooms and storage units inspire rhapsodies today. Olmert's book, deeply grounded in scholarship, eminently readable, and profusely illustrated, takes these buildings seriously and gives them the attention they deserve.

### Recent Journals and Papers

#### **Journal of Wine Economics** (Vol. 3, No. 2)

[www.wine-economics.org/journal](http://www.wine-economics.org/journal)

The lead article is by Robert T. Hodgson, who analyzes the reliability of wine judges at a major California Wine Fair. "Each panel of four expert judges received a flight of 30 wines imbedded with triplicate samples poured from the same bottle. Between 65 and 70 judges were tested each year. About 10 percent of the judges were able to replicate their score within a single medal group...." That is, 90% of the judges were not able to replicate their wine assessment within one medal group. In fact, 80% of the judges scored the same wine ranging from Gold to no medal.

#### **Food, Culture and Society** (Vol 3, No. 2)

The following articles and book reviews have been published in the latest *Food, Culture and Society* journal.

Articles:

"From Spaghetti to Sushi" An investigation of the growth of ethnic restaurants in Montreal, 1951-2001 by Alan Nash.

Nordic Children's Foodscapes Images and Reflections by Barbro Johansson, Johanna Makela, Gun Roos, Sandra Hillen, Gitte Laub Hansen, Tine Mark Jensen and Anna Huotilainen.

What's Cooking in America? Cookbooks Narrate Ethnicity: 1850-1990 by Liora Gvion.

Culture and the Politics of Alternative Food Networks by Wendy Parkins and Geoffrey Craig.

### Book Reviews

Joan Thirsk, *Food in Early Modern England: Phases, Fads, Fashions 1500-1760*. Reviewed by Kyri Watson Claffin.

David Beriss and David Sutton, editors, *The Restaurants Book: Ethnographies Of Where We Eat*. Reviewed by Lisa Stowe.

Fuchsia Dunlop, *Shark's Fin and Sichuan Pepper: A Sweet-*

Sour Memoir of Eating in China, and Sara Roahen,  
Gumbo Tales: Finding My Place at the New Orleans Table.  
Reviewed by Rien T. Fertel.

John Cooper, Eat and Be Satisfied: A Social History of Jewish  
Food and Leonard J. Greenspoon, Ronald A. Simkins, Gerald  
Shapiro, editors, Food and Judaism, Studies in Jewish Civiliza-  
tion, vol. 15. Reviewed by Benjamin E. Zeller.

Lila Zaouali. Medieval Cuisine of the Islamic World: A Concise  
History with 174 Recipes. Reviewed by Cynthia Bertelsen.

### Special Issue of **Politics And Culture On Food (&) Sovereignty** 2009 (2)

Guest editors: Scott Stoneman and Max Haiven

As cultural studies and related disciplines attempt to grapple with the ongoing global crisis of food, the term “food sovereignty” has animated the political imagination of activists and scholars the world over. What are the resonances and meanings of this phrase? How do struggles over food politics speak to and against new (and not so new) forms of power, local and global? This special issue takes up these questions through short articles and concise interviews.

#### **Editorials**

Scott Stoneman - Learning to learn from the food crisis: consumer sovereignty and the restructuring of subjectivity

Max Haiven - Food, finance, crisis, catalyst: global capitalism and the revolutionary value of food sovereignty

#### **Interviews**

Silvia Federici - On capitalism, colonialism, women and food politics

Julie Guthman - On globalization, neoliberalism, obesity, local food and education

Raj Patel - On rights, sovereignty, and suicide

Michael Perelman - On globalization, economics, and the history of food crises

#### **Articles**

Chad Lavin - Pollanated Politics, or, The Neoliberal’s Dilemma

Gwendolyn Blue - On the politics and possibilities of locavores: situating food sovereignty in the turn from government to governance.

Kelly Bronson - What we talk about when we talk about biotechnology.

Bethany Turner - Corn coalitions: struggles for food sovereignty in Mexico.

Irena Knezevic - Monsanto rules: science, government, and seed monopoly.

Karine Vigneault - Terroirs as spaces of intergenerational justice: building communities for the “food citizen.”

Michael Mikulak - Backyard survivalism: the global politics of the kitchen garden

Emily Johansen - The political allure of the local: food and cosmopolitanism in Timothy Taylor’s Stanley Park and Ruth L. Ozeki’s My Year of Meats

#### **Museums, Libraries and Art Galleries**

Agricultural Literature Archive Passes One Million Page Mark  
<http://chla.library.cornell.edu>,

Cornell University’s Mann Library is pleased to announce that the Core Historical Literature of Agriculture, or CHLA, has recently added hundreds of new monographs and several new serials to its collection. The online library, at <http://chla.library.cornell.edu>, currently has over 2000 book titles and 510 volumes of twelve dif-

ferent journals.

The total number of pages stands at over one million. And there’s more good news: Over 400 public domain books from the CHLA collection are now available at Amazon Books via the library’s new “print on demand” arrangement with the online store. More public domain titles will be available later in the year. You may find these titles at <http://bookstore.library.cornell.edu> or at <http://www.amazon.com>.

Titles available via “print on demand” may be found via the Amazon website (<http://www.amazon.com>) or the Cornell store (<http://bookstore.library.cornell.edu>).

A full list of monographs and journals is available in CHLA’s browse section. Users may browse for books either alphabetically or by date range (from 1620 to 1999), and a “recent additions” section shows a sample of the newly added titles.

#### **Key Ingredients: America by Food** - Smithsonian

<http://www.keyingredients.org/>

What exactly are kolaches, spaetzle and pierogie? Most of us eat day in day out without giving a second thought to consider the wealth of history and culture that shapes our dining habits and taste preferences. Our recipes, menus, ceremonies, and etiquette are directly shaped by our country’s rich immigrant experience, the history and innovations of food preparation technology, and the ever-changing availability of key ingredients.

Curated by Charley Camp, Key Ingredients: America by Food explores the connections between Americans and the foods they produce, prepare, preserve, and present at table – a provocative and thoughtful look at the historical, regional, and social traditions that merge in everyday meals and celebrations. It is the newest exhibition of Museum on Main Street, a partnership of the Smithsonian Institution and state humanities councils in service to museums and citizens of rural America. Through a selection of artefacts, photographs, and illustrations, Key Ingredients examines the evolution of the American kitchen and how food industries have responded to the technological innovations that have enabled Americans to choose an ever-wider variety of frozen, prepared, and fresh foods. Key Ingredients also looks beyond the home to restaurants, diners, and celebrations that help build a sense of community through food. The exhibition offers a multitude of opportunities for hosting organizations to link their own collections and local food specialties to the panoramic story told in the exhibition. Key Ingredients addresses farming, table manners, history, markets, and kitchen gadgets in a lively presentation that stimulates comparisons of back then and right now, over there and right here. The exhibition will engage audiences everywhere, creating conversations and inspiring community recollection and celebration.

#### **Big Business: Food Production, Processing & Distribution in the North 1850-1900**

<http://www.americanantiquarian.org/Exhibitions/Food/>

This online exhibition features lithographs, chromolithographs, trade catalogues, trade cards, and product labels from the American Antiquarian Society’s collection that help shed light on major changes in the way Americans in the North produced and sold their food in the second half of the nineteenth century.

Enormous shifts in agricultural practices and in the manufacturing, marketing, and delivery of food occurred during the Industrial Revolution in the United States. Technological developments that made these changes possible included innovations in farming machinery, the building of railroads, improvements

in refrigeration, the mechanization of food processing, and the invention of new packing materials and promotional techniques. The structure of the modern food system took shape during this time as farming conglomerates raised fresh foods in large quantities far from consumers and made them available for longer periods during the year, large corporations developed and marketed processed products that became dietary staples, grocery stores became the main site of food distribution, and Northerners looked to home gardening as a source of pleasure rather than as a necessity.

An examination of the ways in which food was produced and sold during the second half of the nineteenth century is a relevant endeavour at the beginning of the twenty-first. Many of the negative aspects of our present food system, including the effects of fast food and processed food on Americans' health and the increasingly prohibitive costs of transporting foods grown and manipulated far from the marketplace, originated in the nineteenth century. Current movements to buy locally can be viewed as a reaction to trends that actually began 150 years ago.

### **Film - The Secret of the Grain**

When Tunisian immigrant Slimane (Habib Boufares) is laid off after 35 years as a dockworker, he uses his severance pay to fulfill his dreams of turning an old freighter into a restaurant with his ex-wife's renowned mullet couscous as the specialty. Meanwhile, the white financial officers and city bureaucrats place one hurdle after another before the taciturn old man. His dream seems unbelievable, but his contagious conviction and persistence work their way into the hearts of his loyal but dispersed family: the four children from his first marriage, his ex-wife, current girlfriend and her bright, outspoken daughter Rym (played to great acclaim by the stunning newcomer Hafsia Herzi). A touching, resoundingly humanistic drama about fate, food and family, written and directed by Abdel Kechiche (Games of Love and Chance). Winner of 4 César Awards, including Best Film and Best Director. (Fully subtitled)

### **Websites**

#### **Southern Foodways – Food in Film**

[www.southernfoodways.com](http://www.southernfoodways.com)

The Southern Foodways Alliance at the University of Mississippi has produced nearly 20 short films and two longer ones. Subjects range from fried chicken cooks to cheese makers to urban gardening activists.

Most are streamed at [www.southernfoodways.com](http://www.southernfoodways.com) in the documentary section. All are available for screening, at no charge, save shipping costs, to educational institutions. While you're on the SFA website, explore the organization's many oral history projects--an incredibly rich reservoir of materials that pair beautifully with the documentary films. These films are great to use in class--just the right length for a taste of the subject. There are additional resources for the classroom--bibliographies, etc. on the site, as well.

#### **Your Agriculture**

[www.fb.org/yourag](http://www.fb.org/yourag)

The American Farm Bureau Federation launched a web site targeted at consumers. The site, Your Agriculture, at [www.fb.org/yourag](http://www.fb.org/yourag), is aimed at educating the non-farming public about agriculture issues, farmers and ranchers and the food,

fiber and fuel they grow.

"The average American is three generations removed from the farm and does not have a clear understanding of where their food comes from," said AFBF Director of Public Relations Don Lipton.

### **50 of the world's best food blogs**

[http://www.timesonline.co.uk/tol/life\\_and\\_style/food\\_and\\_drink/real\\_food/article5561425.ece?print=yes&randnum=1235207708105](http://www.timesonline.co.uk/tol/life_and_style/food_and_drink/real_food/article5561425.ece?print=yes&randnum=1235207708105) Change the way you cook and eat for ever with Times Online's guide to the world's tastiest food blogs

### **Swedish cookbook library online**

<http://130.243.103.139:8080/cgi-bin/library?site=localhost&a=p&p=ab&out&c=unicoo&ct=0&l=sv&w=utf-8>

This remarkable Swedish library of cookbooks going back to the 15th century that has been scanned. I've found it a little clunky to use, but there is a wealth of information if you have the patience to let each page download. There are many sources here - right up to modern times, that I'm fairly certain can be found no where else except in rare book libraries. It also has search functions which are very useful. And you can even eat while reading them!

### **Food Navigator**

<http://www.foodnavigator-usa.com/Financial-Industry/Food-ingredient-database-aims-to-empower-consumers>

An Australian company that created a database analyzing foods for allergens and additives has landed in the US, offering American consumers an online tool for comparing thousands of manufactured foods. Food and beverage companies have increasingly been removing certain ingredients from their products as a result of perceived consumer demand, including synthetic colorings or high fructose corn syrup, and others are reformulating to remove potential allergens such as gluten.

**FoodEssentials.com** is a searchable database which allows consumers to compare foods from different manufacturers according to which ingredients or nutrients they wish to avoid or find.