## "Cheat Sheet" for the midterm exam for FOLK 267: Food and Culture

February 17<sup>th</sup>

Students may bring this sheet with them into the exam. You may also bring a **translation** dictionary, but remember, definitions should be for the way a **folklorist** understands the term.

## Format:

- 10 multiple choice (1 mark each)
- 10 short-answer questions: sentence long, based on readings and class discussions (1 mark each)
- 1 essay on a general topic (options provided), based on a synthesis of readings and class discussions (10 marks)

**Total**: 30 marks. Divided by 2 = 15% of final grade.

**How to pass**: Do the readings, attend class regularly (travel back in time if need be), review the PowerPoint slides.

**Keywords**: Familiarise yourself with these concepts: Adaptation; Aesthetic; Age; Antimodern; Authenticity; Belief; Belief; Carnivalesque; Common; Communal; Conservatism; Corporeality; Counter-cuisines; Counter-culture; Culinary tourism; Culture; Danger; Décor; Dimensions of otherness; Dirt; Dominance; Dynamism; Edible; Embodiment; Esoteric; Ethnomimesis; Ethos; Exoteric; Exotic; Explication; Familiar; Folklore; Framing; Gender; Hegemony; Hospitality; Identity work; Ideological; Inedible; Informal; Inviolate; Kashrut; Local tourist; Liminal (inc. pre-liminal and post-liminal); Magic, contagious; Magic, homeopathic; Magic, sympathetic; Marginal; Menu; Naming; Negotiation; Nutrition; Orientalism; Palatable; Performance of authenticity; Personal; Pilgrimage; Place; Play; Popular culture; Post-Tourist; Proscriptions; recipe; Realms of culinary experience; Region; Repertoire; Resistance; Selection; Socioeconomic class; Stage; Staged authenticity; Strategies of negotiation; Syncretic; Terroir; Time; Tourism; Tourist gaze; Tradition; Traditional; Translation; Unpalatable

**One sentence synopses**, because sometimes it's difficult to remember names and titles: Long in her "Introduction" charts the history of tourism scholarship and notes the contribution folklore can make to it; Long (again) in "Culinary Tourism: A Folkloristic Perspective" introduces her interpretation of culinary tourism and a framework of subjective axes along which we locate our food tastes and experiences; Molz in "Tasting an Imagined Thailand" discusses three ways of looking at the idea of 'authenticity' and its role within a typology of the tourist; Pilcher in "From 'Montezuma's Revenge' to 'Mexican Truffles'" examines the development of Mexican 'cuisine' as it shifts from a disparaged peasant food to a nationalistic impulse among elites; McAndrews in "Incorporating the Local Tourist" examines how an esoteric dish can be reframed as a form of play and social satire; Rotkovitz in "Kashering the Melting Pot" looks at the tension between an assimilation attitude towards American cooking and popular food in tension with food proscriptions critical for (Jewish) self-identity; Bentley in "From Culinary Other to Mainstream America" examines the development of 'South-western' cooking, the attendant ideas of syncretism and appropriation, and the conflicting ideologies it represents; Wilson in "Pass the Tofu, Please" looks at the population of aging American baby boomers who, already immersed in counter-cultural attitudes, look elsewhere for a relationship between diet and health.

(You'll get one of these for the final, too. But the font's going to be smaller!)