

Course Outline

FOLK 267: Food and Culture

Ian Brodie
Jan. 5 – Apr. 5, 2011
T & Th, 10:05-11:20

<http://tinyurl.com/folk267>

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Calendar description

An examination of the role food plays in traditional and contemporary culture. Topics to include food as material culture, food and economy, food and the environment, the food and drink in ritual and custom, food and dietary taboo, culinary tourism, and traditional foodways in contemporary culture. Fieldwork and/or archival work required.

Required Texts

At the Bookstore

Long, Lucy M., ed. 2003. *Culinary Tourism*. Lexington: UP of Kentucky.

Tye, Diane. 2010. *Baking as Biography: A Life Story in Recipes*. Montreal and Kingston: McGill-Queen's UP.

Articles available online:

Adler, Thomas A. 1981. Making Pancakes on Sunday: The Male Cook in Family Tradition. *Western Folklore* 40.1: 45-54. Stable URL: <http://www.jstor.org/stable/1499848>

Lloyd, Timothy Charles. 1981. The Cincinnati Chili Culinary Complex. *Western Folklore* 40.1: 28-40. Stable URL: <http://www.jstor.org/stable/1499846>

Newton, Sarah E. 1992. "The Jell-O Syndrome": Investigating Popular Culture/Foodways. *Western Folklore* 51.3-4: 249-267. Stable URL: <http://www.jstor.org/stable/1499775>

Evaluation

Research Assignment	February 17	25%*
Midterm Exam	March 1	15%*
Fieldwork Assignment	March 31	40%
Final Exam	TBD	20%

* These are the classes that flank reading week. On the first day of class I will ask whether you want these dates switched.

Webpage

Go to <http://tinyurl.com/folk267> (full address: <http://faculty.cbu.ca/ibrodie/folk267.html>) for copies of the syllabus, any assignment handouts you may have missed, and links to the three articles listed above.

Assignments

Research assignment

Due February 17

Write an essay on ONE of the topics listed below. Always define the concepts and terms you use. Draw your illustrations from the coursework, related readings, and from your own experience. Develop your points in as much detail and depth as possible. See the listing of CBU library resources that can assist you in your work at the end of this syllabus. See also “What I Want From An Essay.” Anticipated length: 6-8 pages double-spaced (exclusive of bibliography).

- Take a quotidian food from your diet and discuss it according to where the constituent ingredients come from, how they are produced and processed, and through which channels they arrived at your Cape Breton dinner table.
- Is there such a thing as ‘Cape Breton’ food? How does it differ from – and how is it similar to – the food of other regions? What makes it ‘Cape Breton’?
- Identify a food that you did not, could not, or would not eat in your past, and explain the processes by which it has entered your food repertoire. Conversely, identify a food that you do not, can not, or will not eat now and explain the processes of its exit.
- Identify a food that is ‘necessary’ for the proper observance of a custom (a ritual, a calendar custom, a rite of passage, etc.). Trace its origins both in a larger, historical context and in your own personal history.
- Contrast a typical meal/food event that you may prepare for ‘intimates’ (friends, family) with one you may prepare for ‘strangers’ (important guests, potential romantic partners, etc.). What constitutes ‘special occasion’ food and why?

Fieldwork assignment

Due March 31

Conduct a short ethnographic exercise in which you observe and participate in a food event, documenting as much of the process as you are able through fieldnotes, subsequent interviews with participants, photography, etc. An essay will provide a synthesis of your research, in which you should describe the food event from conception to culmination, locate it within the larger food repertoire of the particular group and the group’s socio-cultural tradition, and relate it to other cultural performances. Students should consult and cite the relevant literature for analogous food performances in different contexts. See the next page for a listing of CBU library resources that can assist you in your work. Anticipated length: 5-7 pages double-spaced (exclusive of bibliography).

PLEASE NOTE: Hospitality and Tourism students may not use the “Evening of Food and Wine” as the site for their fieldwork project, irrespective of whether you are currently in the course responsible for it, have been in the past, or will be in the future.

Exams

Midterm (March 1): Multiple-choice and short answer questions based on the readings and lectures to date.

Final (TBD): Multiple-choice and short answer questions based on the readings and lectures since the midterm, and an essay question synthesising materials from the entire semester.

Resources at CBU's Library

A good enough place to start

Katz, Solomon H. *Encyclopedia of Food and Culture*. New York: Scribner, 2003. (In the reference section).

Foodways sources

Belasco, Warren and Philip Scranton, eds. *Food Nations: Selling Taste in Consumer Societies*. New York: Routledge, 2002.

Bhote, Tehmina. *Medieval feasts and banquets: food, drink, and celebration in the middle ages*. New York: Rosen Central, 2004.

Bringéus, Nils-Arvid, and Günter Wiegelmann, eds. *Ethnological food research in Europe and USA*. Reports from the First International Symposium for Ethnological Food Research, Lund, August 1970. Göttingen: O. Schwartz, 1971.

Brown, Linda Keller and Kay Mussell, eds. *Ethnic and Regional Foodways in the United States: The Performance of Group Identity*. Knoxville: U of Tennessee P, 1984.

Fenton, Alexander and Trefor M. Owen, eds. *Food in perspective*. Proceedings of the third International Conference on Ethnological Food Research, Cardiff, Wales, 1977. Edinburgh: J. Donald, 1981.

Fiddes, Nick. *Meat: a natural symbol*. London; New York: Routledge, 1991.

Fieldhouse, Paul. *Food & nutrition: customs & culture*. London; Dover, N.H.: Croom Helm, 1986.

Fitzgerald, Thomas K., ed. *Nutrition and anthropology in action*. Assen, The Netherlands: Van Gorcum, 1977.

Forth, Christopher E. and Ana Carden-Coyne, eds. *Cultures of the abdomen: diet, digestion, and fat in the modern world*. New York: Palgrave Macmillan, 2005.

Germov, John and Lauren Williams, eds. *A Sociology of food & nutrition: the social appetite*. South Melbourne, Vic.; New York: Oxford University Press, 2004.

Harris, Marvin and Eric B. Ross, eds. *Food and evolution: toward a theory of human food habits*. Philadelphia: Temple University Press, 1987.

Humphrey, Theodore C. and Lin T. Humphrey, eds. *"We Gather Together": Food and Festival in American Life*. Ann Arbor: UMI Research Press, 1988.

Jenner, Alice. *Food: fact and folklore: selected sources*. Toronto, McClelland and Stewart, 1973.

Jerome, Norge W., Randy F. Kandel, and Gretel H. Pelto, eds. *Nutritional anthropology: contemporary approaches to diet & culture*. Pleasantville, N.Y.: Redgrave Pub. Co., 1980.

Jones, Michael Owen, Bruce Guiliana, and Roberta Krell, eds. *Foodways and Eating Habits: Directions for Research*. Spec. Issue of *Western Folklore* 40.1 (1981).

Kittler, Pamela Goyan and Kathryn P. Sucher. *Cultural foods: traditions and trends*. Belmont, CA: Wadsworth/Thompson Learning, 2000.

Lupton, Deborah. *Food, the body and the self*. London; Thousand Oaks, CA: Sage Publications, 1996.

- Lysaght, Patricia, ed. *Food and the traveller: migration, immigration, tourism and ethnic food*. Proceedings of the eleventh International Conference for Ethnological Food Research, 1996. Nicosia: Intercollege Press, 1998.
- Mennell, Stephen, Anne Murcott, and Anneke H. van Otterloo. *The sociology of food: eating, diet, and culture*. London; Thousand Oaks, CA: Sage, 1992.
- Murcott, Anne, ed. *The Sociology of Food and Eating*. Croft: Gower, 1983.
- Sloan, Donald. *Culinary taste: consumer behaviour in the international restaurant sector*. Boston: Elsevier Butterworth-Heinemann, 2004.
- Visser, Margaret. *Much depends on dinner: the extraordinary history and mythology, allure and obsessions, perils and taboos, of an ordinary meal*. New York: Grove Press, 1987.
- Visser, Margaret. *The rituals of dinner : the origins, evolution, eccentricities, and meaning of table manners*. New York: Grove Weidenfeld, 1991.
- Vuorela, Toivo, et al., eds. *Ethnologische Nahrungsforschung = Ethnological food research*. Proceedings of the second International Symposium for Ethnological Food Research, Helsinki, 1973. Helsinki: [Suomen muinaismuistoyhdistys], 1975.
- Wood, Roy C. *The sociology of the meal*. Edinburgh: Edinburgh University Press, 1995.

Journals

<i>Anthropology of Food</i> (online only: www.aofood.org)	<i>Folk life</i> <i>Folklore</i>	<i>Journal of American Folklore</i> (available online)
<i>Béaloideas</i>	<i>Folklore Forum</i> .	<i>Journal of Folklore Research</i> .
<i>Canadian Folklore canadien</i> (becomes <i>Ethnologies</i>)	<i>Food and Foodways: History and Culture of Human Nourishment</i> (online)	<i>Keystone Folklore</i> <i>Medieval Folklore</i> .
<i>Culture & Tradition</i>	<i>International Folklore Review</i> .	<i>Ulster Folklife</i>
<i>Ethnologies</i> (continues <i>Canadian Folklore canadien</i>)		<i>Western Folklore</i>

Navigating the Library

The Library of Congress numbers for foodways are GT 2850 to GT 2999; the numbers TX 341 to TX 953 cover such topics as 'Nutrition; Foods and food supply,' 'Cookery,' 'Dining-room service,' 'Hospitality industry,' and 'Taverns, barrooms, and saloons'; whereas HD 1401 to HD 2210 is devoted to agriculture as an industry, and HD 9000 to 9495 to agriculture as a trade, all of S is devoted to agriculture as a science, with subclasses SB ('Plant culture'), SF ('Animal Culture'), SH ('Aquaculture') and SK ('Hunting sports') being possibly relevant; RA601-602 concerns 'Food and food supply in relation to public health'; and, just for fun, BJ 2021 to BJ 2078 covers 'Etiquette of entertaining' (of which there is only one book in our library).

The best way to use a library is to go to it and look through the shelves. It seems like silly advice, but, whereas online resources will help you with precise searches, browsing the tangible holdings will help you with a more heuristic approach.

Course Breakdown and Reading Schedule

Aperitif: What is 'Foodways'?

January 6 –Introduction

January 11 –Some Basic Concepts

January 13 –Some Basic Terminology | Assignment Discussion

Main Course: Lucy Long's *Culinary Tourism*

January 18 –Long, "Introduction"

January 20–Long, "Culinary Tourism: A Folkloristic Perspective"

January 25 –Molz, "Tasting an Imagined Thailand"

January 27 –Pilcher, "From 'Montezuma's Revenge' to 'Mexican Truffles'"

February 1 –McAndrews, "Incorporating the Local Tourist at the Big Island Poke Festival"

February 3 –Rudy, "'Of Course, in Guatemala, Bananas are Better'"

February 8 –Rotkowitz, "Kashering the Melting Pot"

February 10 –Bentley, "From Culinary Other to Mainstream America"

February 15 –Wilson, "Pass the Tofu, Please"

February 17 –Research Assignment due | Film: *Hamburger and Dolma*

March 1 –Midterm

Seconds: Some More Foodways Research

March 3 –Adler, "Making Pancakes on Sunday"

March 8 –Lloyd, "The Cincinnati Chili Culinary Complex"

March 10 –Newton, "The Jell-O Syndrome"

Dessert: Diane Tye's *Baking As Biography*

March 15 –"A Life in Recipes"

March 17 –"Feeding Our Family Well"

March 22 –"Church Lunches and Ladies' Teas"

March 24 –"Baking for a Third Place"

March 29 –"Tasting the Past"

The Bill

March 31 –Fieldwork assignment due | Film: *Carolina Hash*

April 5 –Exam Review, Evaluations