

History 016
2010

History of Food and Cuisine

Books to be purchased (available from Labyrinth):

Food: The History of Taste, ed. Paul Freedman
Donna Gabaccia, *We are what we Eat: Ethnic Food and the Making of Americans*
Harvey Levenstein, *Revolution at the Table: The Transformation of the American Diet*
Laura Shapiro, *Something from the Oven*
Ruth Reichl, *Garlic and Sapphires: The Secret Life of a Critic in Disguise*
Sidney Mintz, *Sweetness and Power*

Readings Packet available from Tyco. Excerpts are marked below with an *

Jan. 11	Food in History: Introduction	
Jan. 13	Culinary Principles: Is there such a thing as American Cuisine?	<i>Food/Taste</i> , Introduction
Jan. 15	Taste Preferences in Prehistory	<i>Food/Taste</i> , chapter 1
Jan. 20	A Case Study: Sugar	Mintz, <i>Sweetness and Power</i>
Jan. 25	Classical Greece and Rome	<i>Food/Taste</i> , chapter 2
Jan. 27	Taste and Class in Medieval Europe	<i>Food/Taste</i> , chapters 4 and 5 *Santich, <i>Mediterranean Cuisine</i>
Feb. 1	New Worlds	<i>Food/Taste</i> , chapter 6
Feb. 3	The French Culinary Revolution	<i>Food/Taste</i> , chapter 8
Feb. 8	The First European Restaurants	<i>Food/Taste</i> , chapter 9 *Spang, <i>Invention of the Restaurant</i>
Feb. 10	Orientation for Manuscripts and Archives Library (meet at Bass Library Seminar Room --	FIRST PAPER IS DUE Diane Kaplan, M & A)

- Feb. 15 Food in Colonial America McWilliams, *A Revolution in Eating*
(Yale Internet Resource), pp. 1-86; 201-238
- Feb. 17 Dining out in the US, 1830-1865 Ranhofer, *The Epicurean*
(shared project-- available at www.digital.lib.msu.edu/projects/cookbooks = first item on
Google for Ranhofer Epicurean)
- Feb. 22 The Gilded Age *Grimes, *Appetite City*
- Feb. 24 New Orleans *Tucker, *New Orleans Cuisine*
SECOND PAPER DUE
- March 1 Middle Class USA, 1880-1930 Levenstein, *Revolution at the Table*
- March 3 African-American Cuisine *Mosley in *Gastropolis*

V A C A T I O N

- March 22 The Special Case of Chinese Food *Spiller in *Gastropolis*
in America Samantha Barbas, "I'll Take Chop Suey,"
article in *Journal of Popular Culture* 36 (2003) (JSTOR)
- March 24 Immigration and "Ethnic Food" Gabaccia, *We are What We Eat*
- March 26 (Friday) Optional trip to NYC -- Jackson Heights and Chinatown
- March 29 Technology and its Price *Food/Taste*, chapter 7
(Melina Shannon-DiPietro of the Yale Sustainable Food Project
will lead the discussion)
- March 31 Convenience and "Creativity" Shapiro, *Something from the Oven*
- April 5 Gender and Cooking Shapiro, *Something from the Oven*
- April 7 The Current Scene **The United States of Arugula*
(Adam Platt, restaurant reviewer for *New York Magazine* will lead)

- April 12 Dieting *Kaufman, *The American Stomach*
(Mr. Kaufman will lead the discussion)
- April 14 Restaurants and their Clients Reichl, *Garlic and Sapphires*
(Visit from Christopher Russell, manager, and Carmen Quagliata,
chef, of the Union Square Cafe, New York City)
- April 19 Food and Identity Arjun Appadurai, "How to Make a National
Cuisine: Cookbooks in Contemporary India," *Comparative Studies in
Society and History* 30 (1988), 3-34 (JSTOR)
- April 21 Globalization THIRD PAPER DUE