

History 409
The Culture & History of Food in America
Spring 2014

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Welcome to Food in America, a course in which we will talk about, read about, and eat food together. At some point early in the semester we will have a class pot luck dinner.

Course Goals:

This course is designed to investigate aspects of the production, consumption, and cultural meanings of food in the United States from the colonial period to the twentieth century.

All peoples need food and all cultures imbue food with meaning. In this course food functions as a gateway to examine issues of labor, gender, race, class, family & power in America. We will explore issues such as the meaning attached to foods of the Columbian Exchange; the ways in which immigrants new to America intersected with Native Americans and shaped the colonial food landscape; the diversity of ethnic foodways that accompanied mass immigration in the 19th Century; who actually cooks food; concerns over food safety and the rise of scientific cookery in the 20th Century; the advent of the restaurant and its connection to class status; and the history of white bread.

Required Readings: All books are available at the MSU Bookstore.

- James E. McWilliams, *A Revolution in Eating: How the Quest for Food Shaped America*, 2007
- Jane Ziegelman, *97 Orchard: An Edible History of Five Immigrant Families in One New York Tenement*, 2011.
- Laura Shapiro, *Perfection Salad: Women and Cooking at the Turn of the Century*, 2009.
- Rebecca Sharpless, *Cooking in Other Women's Kitchens: Domestic Workers in the South, 1865-1960*, 2013.
- Andrew P. Haley, *Turning the Tables: Restaurants and the Rise of the American Middle Class, 1880-1920*, 2013.
- Aaron Bobrow-Strain, *White Bread: A Social History of the Store-Bought Loaf*, 2013

There are also some additional materials posted on D2L.

Assignments & Evaluation:

- 1. Exam & Analytical Essays:** There will be one in-class exam, and two analytical essays assigned on the readings. The exam will consist of identifications and an essay. For the papers, I will give you a choice of questions; you will write a four-page paper in response to one of them. Due dates are on the following schedule. Exam & Essays: 100 points each.

2. Participation: Attendance, presentation of your chosen reading, oral comments in class, and short in-class writing exercises will constitute participation.

Each day one or two of you will begin class with a short reading about food. You may choose from fiction, poetry, non-fiction, a food blog—anything that inspires you. The reading does not have to coincide with the topics we are covering, but should be something about that you enjoy and would like to share with the class. 100 points

I will take attendance every day. Everyone gets three unexcused absences; further absences will affect your grade. If you miss 9 classes—three weeks—you fail the course, regardless of your performance on other assignments. 100 points.

3. Research & Creativity: Each student will conduct an oral history interview with a member of her or his family or community about foodways. You will then use the interview to write a 500-word story, accompanied by a recipe & a photograph collected from your narrator. As a class project, you will, with your colleagues and with Natalie's assistance, make these stories, recipes & photographs into a digital cookbook. 100 points.

YOU MUST COMPLETE EACH AND EVERY ASSIGNMENT TO PASS THE COURSE.

Grade Scale for Final Course Grade Based on 500 points

465-500 A
450-464 A-
435-449 B+
415-434 B
400-414 B-
385-399 C+
365-384 C
350-364 C-
335-349 D+
308-334 D
0-307 F

Course Ground Rules

The success of this class depends on your full participation. Attendance is required and preparation is absolutely necessary. I will put a premium on preparation, thoughtfulness, and helpfulness--on contributions to the scholarly community that are based on cooperation rather than competitive individualism. I expect that all sincere contributions will be treated with respect. One of the goals of this class is to increase your self-confidence in expressing yourself verbally. To do that we must encourage familiarity with each other and open, good-humored, and generous exchange in the classroom. To ensure all of our good humor, please turn off cell phones before you come to class.

Plagiarism

Paraphrasing or quoting another's work without citing the source is a form of academic misconduct. Even inadvertent or unintentional misuse or appropriation of another's work (such as relying heavily on source material that is not expressly acknowledged) is considered

plagiarism. If you have any questions about using and citing sources, you are expected to ask for clarification.

Academic Misconduct

Section 420 of the Student Conduct Code describes academic misconduct as including but not limited to plagiarism, cheating, multiple submissions, or facilitating others' misconduct.

Possible sanctions for academic misconduct range from an oral reprimand to expulsion from the university.

History 409 Spring 2014 Schedule of Assignments

Reading assignments are listed for the day on which you should be prepared to discuss them in class. Papers & Other Assignments are due in class on the day listed.

Date	ASSIGNMENT
1. W 1/8	
2. F 1/10	
3. M 1/13	
4. W 1/15	Rebecca Earle, “If you Eat Their Food . . .”: Diets and Bodies in Early Colonial Spanish America,” <i>American Historical Review</i> vol. 115, no. 3, June 2010, pp. 688-713. On D2L
5. F 1/17	<i>Revolution in Eating</i> , intro & ch 1
6. M 1/20	MARTIN LUTHER KING DAY—NO CLASS
7. W 1/22	
8. F 1/24	<i>Revolution in Eating</i> , ch 2 & ch 3
9. M 1/27	<i>Revolution in Eating</i> , ch 5
10. W 1/29	<i>Revolution in Eating</i> , ch 7
11. F 1/30	
12. M 2/3	Exam
13. W 2/5	
14. F 2/7	<i>97 Orchard</i> , pp. 1-82
15. M 2/10	<i>97 Orchard</i> , pp. 83-181
16. W 2/12	<i>97 Orchard</i> , pp. 182-227
17. F 2/14	
18. M 2/17	PRESIDENT’S DAY—NO CLASS
19. W 2/19	
20. F 2/21	
21. M 2/24	<i>Perfection Salad</i> , Prologue & chs 1-3
22. W 2/26	
23. F 2/28	<i>Perfection Salad</i> , chs. 4-6, conclusion & afterword
24. M 3/3	
25. W 3/5	<i>Perfection Salad</i> , chs. 7-8, conclusion & afterword
26. F 3/7	1st Paper Due
27. M 3/10	SPRING BREAK
28. W 3/12	SPRING BREAK

29. F 3/14	SPRING BREAK
30. M 3/17	
31. W 3/19	<i>Turning the Tables</i> , pp. xii, introduction, chs. 1-2
32. F 3/21	
33. M 3/24	<i>Turning the Tables</i> , pp. xii, introduction, chs. 3-6
34. W 3/26	
35. F 3/28	<i>Turning the Tables</i> , pp. xii, introduction, chs. 7-8 & conclusion
36. M 3/31	Cookbook Project
37. W 4/2	Cookbook Project
38. F 4/4	Cookbook Project
39. M 4/7	<i>Cooking in Other Women's Kitchens</i> , preface, intro, chs. 1-2
40. W 4/9	
41. F 4/11	<i>Cooking in Other Women's Kitchens</i> , chs. 3-5
42. M 4/14	<i>Cooking in Other Women's Kitchens</i> , chs. 6-7
43. W 4/16	2nd Paper Due
44. F 4/18	UNIVERSITY DAY—NO CLASSES
45. M 4/21	<i>White Bread</i> , preface-ch. 3
46. W 4/23	<i>White Bread</i> , chs. 4-6 & conclusion
47. F 4/25	
T 4/29	Final Exam is scheduled 4-5:50 p.m. We will have a presentation of the class cookbook and a last supper