

THE DIGEST

*A Newsletter for —
The Interdisciplinary Study of Food*

Volume I Number 3

Fall 1978



The year has been good. Much of the success of the newsletter is the result of the interest and support of its subscribers. We feel that we have established a readership which encompasses a myriad of interests and approaches to food studies. We are pleased that academics here and abroad, civil servants, restaurateurs, private citizens and institutional subscribers have found this newsletter useful. Our second goal, that of presenting readers to one another, will be accomplished in this third issue. The opportunity to facilitate communication among geographically and professionally diverse readers will continue to be our immediate aim; each issue will reflect our role as a clearing house of food research information.

Our objectives for the next three issues are to continue this function and to simultaneously focus attention on topics of special interest to our subscribers. The next two issues will present resources which are available, yet not well-known to everyone. The winter issue will have a bibliographic supplement (available at extra cost). We urge you to contribute to its realization by sending us bibliographic information from your particular field. The second issue of Volume II will concentrate on government as a resource for information on special subjects, funding, and other activities at the federal and local level. Again, we must draw on your knowledge to present to everyone the richest possible information on this subject.

We welcome suggestions and ideas about the third issue. We are also inviting our readers to submit reviews, short articles, notes and queries, research problems for discussion, and other thoughtful essays about food. We urge you to keep us informed about current research, conferences, funding possibilities and any food related activities in your area which come to your attention.

The Editors

**** SUBSCRIPTION POLICY ****

Due to the increased cost of publication and in order to simplify record keeping, we are revising our subscription rates and policy. Subscriptions will cover one publication year.

Thus: \$3.00 entitles you to Volume I (1977-1978), issues 1, 2, and 3.
\$5.00 entitles you to Volume II (1978-1979), issues 1, 2, and 3.
Foreign subscriptions will cost an additional \$3.00 for postage or \$2.00 at printed matter rates.

Please renew your subscription at this time. All subscriptions begin with the first issue of each year. Back issues are available. Concurrently we hope you will keep us informed about your own work. If you have not filled out a questionnaire, please do so. Each year we will update the Directory to include new and more complete information on subscribers.

Bibliographic Supplement: The size and cost of printing the bibliographic supplement unfortunately precludes our offering it as part of the winter issue. However, it will be available to subscribers at a reduced cost of \$2.50 and to non-subscribers at a cost of \$4.00.

The Editors: Janet Theophano; Leslie Prosterman; Rita Moonsammy.

Contributors: Karen Curtis; Judith Goode; Philip Hyman;
Barbara Kirshenblatt-Gimblett; Amy Shuman; Claude Thouvenot;
Arjun Appadurai

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All subscription requests, information, articles should be addressed to:
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AMERICAN FOLKLORE SOCIETY - FOODWAYS SECTION MEETING

The Foodways Section of the American Folklore Society convened during the annual meetings (October 12, 1978) at Salt Lake City, Utah. The following individuals offered to function as a working committee for the year: Simon Bronner, Gary Fine, Annette Fromm, Lin T. Humphrey and Craig Mishler. Those present reported on their current research and suggested ways to increase interest in Foodways within the Society. It was suggested that those writing in this area should submit papers to the Journal of American Folklore so that Foodways will be represented more frequently in this publication, and, in addition, that the Journal should be presented with a proposal for a special issue on food.

Presentations dealing with food given at this year's meetings include:

Film Events

Les Blank (Flower Films): "Always for Pleasure"

Ban Seng Hoe (Canadian Center for Folk Cultural Studies):
"Chinese Folk Cuisine"

Craig Mishler (University of Alaska, Anchorage): "Half-Fast Chili"

Papers

Charles Camp (Maryland Arts Council Folklife Program):
"Federal Foodways Research: 1935-1943"

Lin T. Humphrey (Citrus Community College) and Theodore C. Humphrey (California State Polytechnic University):
"Celebration and Soup Night: Behaviors, Uses, and Functions of Food-Focused Para-Festivals"

Ormond H. Loomis (Indiana University): "Traditional Elements in the Hog-Corn Complex"

Jens Lund (Indiana University): "Freshwater Fish in the Traditional Diet of the Lower Ohio Valley"

Venetia Newell (University of London): "The Unspeakable in Pursuit of the Uneatable: Some Comments on Our English Sport of Fox-Hunting"

Richard Raspa (University of Utah): "Food and Ethnicity in the Rocky Mountains"

Richard G. Sweterlitsch (University of Vermont): "Vermont Dairy Farming: Tradition and Innovation"

John O. West (University of Texas, El Paso): "The Day of the Dead in Northern Chihuahua"

COMMISSION ON THE ANTHROPOLOGY OF FOOD

The International Commission on the Anthropology of Food and Food Problems of the IUAES met in Philadelphia on October 13, 1978. The meeting was hosted by Professors Sol Katz and Arjun Appadurai at the Anthropology Department of the University of Pennsylvania. Also present were Professors Mary Douglas and Ravindra Khare (Co-Chairmen of the CAF); Dr. David Feingold (ISHI) and Dr. Edward Montgomery of the University of Washington. Limited funds prevented the attendance of other members of the North American Working Group of the CAF.

Two major matters were discussed during this meeting. First, arrangements were finalized for the several panels on food and nutrition supported by the Commission at the World Anthropology Meetings in Delhi. Some funding was obtained from the Smithsonian Institution, through its Foreign Currency Program, to fund participants in these panels. The Commission-sponsored panels and their organizers are: Professor Katz (Nutrition Policy and Anthropology); Professors Khare and Douglas (Food and Cosmology: Methodological Problems in the Study of Food); Professor Igor de Garine (Cross-Disciplinary Approaches to Nutrition); Professor Hladik (Primate Food Habits); Professor Appadurai (Food Rules and Cultural Roles). Details on participants and papers in these panels can be obtained from Professor Ravindra Khare, Department of Anthropology, University of Virginia, Charlottesville, Virginia.

The second major issue that was discussed was the question of the organization, structure and membership of the Commission, which is still at the formative stage. Since the Commission is mandated to be genuinely international, there will be a series of major regional working groups in the major regions of the world. These will have maximum internal autonomy, but will operate within a structure that will facilitate the flow of information and expertise across regional boundaries. Also discussed was the potential composition and leadership of the North American Group. In this regard, it was felt that there should be an intensive effort to solicit the suggestions and recommendations of as wide a range as possible of those involved

in the study of food. The CAF invites suggestions and recommendations, and these also may be sent to Professor Khare at the University of Virginia.

There is a tentative agreement between ISHI Publications (Philadelphia) and Vikas Publications (New Delhi) for the co-publication of the proceedings of the New Delhi panels.

The business meeting was followed by a wine and cheese hour, during which the CAF Group had an opportunity to discuss informally a wide range of issues with a number of scholars at the University of Pennsylvania and in the Philadelphia area generally.

Arjun Appadurai
University of Pennsylvania

LECTURES & SYMPOSIA

The Department of Folklore and Folklife of the University of Pennsylvania and the Foodways Group have sponsored a series of lectures which were presented to the students of the Foodways class and to which everyone has been invited.

On Wednesday, October 18, Lorna Sass presented "Do Too Many Cooks Spoil the Broth?", a workshop and illustrated lecture on the art of cookery in the age of Chaucer. The noon workshop, "Problems in the Study of Historical Cookery", concerned sources and methods of historical reconstruction. In the evening, Dr. Sass presented an illustrated lecture on Medieval cookery.

Dr. Sass received her Ph.D. in Medieval Literature from Columbia University. She has prepared a diplomatic edition of the Fourme of Cury (c. 1391), a cookery manuscript in Middle English, and has published To the King's Taste: Richard II's Book of Feasts and Recipes (1975); To the Queen's Taste: Elizabethan Feasts and Recipes (1976); and Dinner with Tom Jones (1977).

The presentation on November 1 was "Conceptions and Preconceptions: Childbirth and Nutrition in Rural Malaysia", given by Carol Laderman. The Malays' categorization of foods would seem to cause diet imbalance and vitamin deficiencies, and their beliefs concerning the slaughter of animals during pregnancy and post-partum food taboos would seem to result in protein deprivation for the family and, especially, severe damage to the mother's health. Therefore, one would expect the Malays to be a declining population with a low life expectancy and

a high infant and maternal mortality. However, the reverse is true. In her lecture, Ms. Laderman explored the reasons for this seeming paradox.

Ms. Laderman teaches in the Anthropology Department at Hunter College in New York City. Her most recent publication, "The Malay Shaman and the Theory of Angin", will appear in The Role of the Shaman in Asian Society (R. Heinze, ed.).

Dr. Arjun Appadurai, Assistant Professor of Anthropology and South Asia Regional Studies at the University of Pennsylvania, discussed "Gastro-Politics in South Asia" on November 8. The lecture explored the common features that make for a "politics of food" in South Asia by looking at three arenas: the household, the marriage feast, and the temple. All three reveal variants of an underlying tension between intimacy and hierarchy, which food especially encodes, and which creates the varieties of "gastro-politics" in South Asia.

Dr. Appadurai received his doctorate from the University of Chicago in 1976. His interest in food was first stimulated by his fieldwork in a South Indian temple. He is chairing and organizing a panel on "Food Rules and Cultural Roles" at the World Anthropology Meetings in New Delhi. His long-term research deals with "Gastronomic and Nutritional Aspects of Peasant Budgeting Systems in South Asia", and his general interests include the anthropological study of symbolic systems and ethno-history.

All of the presentations ended fittingly with foods representative of the times and places discussed.

A REVIEW

Marvin Harris. "Beef, Pork, Horse Meat and Sacred Dogs: Infrastructure and American Food Preferences". Lecture. Temple University, October 20, 1978.

For students of food behavior, Marvin Harris' recent talk on American food preferences was a disappointment and an affront because of the nature of his explanations and his evaluation of the importance of the study of food habits. Harris views the question of food preference and taboo as of trivial concern. He asked the audience not to think of him as "the guy who goes around asking why Americans don't eat dogs." In his view, the exploration of food behavior is currently an appropriate area of research, but only because the "big questions have been solved." He is interested in specific questions about food

habits as a vehicle with which to explore his cultural materialist thesis and as a medium for what has become a public debate with Marshall Sahlins.

Harris discussed the Old Testament taboo on pigs, the prohibition of beef in India, and American preference for beef and disdain for dogs and horses; in each case, he provides an ecological and/or economic explanation for these phenomena. Although Harris is open to criticism on a number of levels, particularly concerning the nature of explanation, in this review a few of the more obvious problems with his analysis will be presented.

His analysis of the Old Testament dietary proscription on pork ignores the other potentially edible foodstuffs which are part of this complex. Pigs, Harris tells us, represented an ecological anomaly in the semi-arid Middle East. Pigs are efficient sources of animal protein in forested areas, where they can forage. But in an area like the Middle East, they require the same kind of food as humans and are non-efficient energy converters. Therefore they are prohibited. What about the rest of the Abominations? Can this argument about ecological efficiency be made for insects or shellfish? I think not, and as Mary Douglas pointed out more than a decade ago, these dietary rules must be analyzed as a system.

The major portion of Harris' remarks focused on contemporary American food preferences. In his view, the American preference for beef may be traced to ecological and economic changes within the last century. During colonial times, pork was the preferred source of animal protein, primarily, it seems, because of its efficiency as an energy converter in a forested area. Did colonial Americans really eat more pork than beef? Although historical accounts confirm Harris' assertion, archaeological evidence does not.* Basically, his argument is that, initially, increasing population and deforestation on the east coast and, later, technological innovation (e.g., the refrigerator car) combined to shift the relative value of pork and beef. "Beef became king." The problem is surely more complex than this, and its historical antecedents are probably earlier than the explanation suggests.

Harris ignores and in fact does not believe that there may be non-material aspects of the development of food habits. The food system serves important symbolic and communicative functions. Categorical distinctions of edibility and preference must be related to these roles. Economic and ecological efficiency must be considered as aspects of explanation, but they do not constitute the sole explanation.

*Michael Barber. "The Vertebrate Fauna from a Late Eighteenth Century Well: The Bray Plantation, King's Mill, Virginia". *Historic Archaeology* X (1976): 68-72.

Sharon Ann Burnston. 1978. "Report on the Faunal Remains, George Washington Birthplace Excavations, 1977". Unpublished manuscript. Available through the National Park Service, Mid-atlantic Region.

A videotape of this lecture may be seen at the Media Learning Center, Humanities Building, Temple University, Philadelphia, PA 19122 (215) 787-8265 Robin Lawrason, Director.

See also Marshall Sahlins (1976) Culture and Practical Reason, pp. 170-79; and Marvin Harris and Eric B. Ross. "How Beef Became King", Psychology Today, October 1978, pp. 88-94.

Karen A. Curtis
Temple University

*** CURRENT RESEARCH: FRANCE ***

INTRODUCTION TO THE NATURE AND OBJECTIVES OF THE CENTRE FOR
THE ANALYSIS OF HUMAN ALIMENTATION MILIEUS IN NANCY, FRANCE

The recently founded C.A.H.A.M. (Centre for the Analysis of Human Alimentation Milieus) studies the changes in the consumption of foods in the light of different factors: economic (production, transformation, distribution) and socio-cultural (standards of living, ways of life, habits, mentalities of the consumers). The governing idea has been to set up strong interdisciplinary links between determined and competent researchers in various fields, with a view to creating research units oriented towards food studies within already existing laboratories or institutes, while at the same time developing the essential organizing executive body.

The C.A.H.A.M. includes:

1. Regional socio-economic food observatories - already created in the South West and North East of France or to be created in the West, North and Paris area - within the framework of the regional geography institutes. They aim at studying the regional aspects both of the economic and socio-cultural factors described above.

2. A food cartography unit which strives to visualize all the existing and future data concerning the various fields of alimentation. The map is an excellent medium to deal with statistical data for it helps to explain, find, ask or pose again questions in an original and fruitful way. The C.A.H.A.M. is presently working on a food atlas of France; it is a collection of analytical maps by types of foods, visualizing as far as possible all the existing data pertaining to the economic aspects and consumption of foods.

3. The study of the vocabulary of alimentation by one unit created within the framework of the Institut de la Langue Francaise, the CRNS' own laboratory, whose task it is to compile the Twentieth Century Dictionary. This unit is active at the level of the definition and meaning of food terms. It is oriented towards production of practical glossaries requested by a varied public in order to make easier the exchange of information between the scientists who give it and the users who receive it, to bridge the gap between the different jargons.

4. The formation, in Nancy and Paris, of one unit devoted to the historical background of alimentation within the framework of the History Institutes.

Starting from regional analyses, the organizer of the C.A.H.A.M. has spread the activities of the Centre to the whole of France and contemplates contacts outside France. He is seeking correspondents and bibliographic references, especially in the following areas:

1. Regional or nationwide food analytical surveys, historical as well as contemporary, devoted to:
 - a. one type of food or one group of foods
 - b. one or several "technical" factors of change such as urbanization, industrialization, mechanization, technological change, etc.
 - c. one or several "human" factors of change such as female labor, the evolution of the conditions, standards and ways of life, habits, etc.
 - d. typologies of consumers in an historical or present-day perspective.
2. Food cartography at the level of principles and results:
 - a. maps of regional production and consumption
 - b. national maps visualizing the production, transformation, distribution and consumption of the main foods and statistics allowing their preparation.
3. Food linguistics analyses, for instance, glossaries of the terms associated with bread, milk, meat, agro-alimentary

industries. (Practical rather than theoretical studies are preferred.)

4. Addresses and details of researchers, institutes and organizations in various countries (France excepted) interested in the above mentioned matters. (Bibliographic notices are appreciated.)

At the present time, the C.A.H.A.M. is setting up two projects accepted by the ad-hoc commissions of the Centre National de la Recherche Scientifique and of the Delegation Generale a la Recherche Scientifique et Technique. The goals of the projects are: the compilation of a food atlas of France (see above); and analysis of the barriers to the family and collective consumption of eggs and ovo-products in France.

The duration of the planned program is two years starting from June 1978. Exchanges could be made as articles appear.

Claude Thouvenot
Centre d'Analyse des Milieux
Humaines Alimentaires
11, Allee Picasso
54600 Villiers-Les-Nancy France

PUBLICATIONS OF INTEREST

BOOKS

Ballantine, Rudolph, M.D. Diet and Nutrition: A Holistic Approach. Honesdale, PA: The Himalayan International Institute, 1978. 634 pp. \$7.95 ISBN 0-89389-022-7.

Margen, Sheldon, M.D., and Richard A. Ogar, M.A. (eds.). Progress in Human Nutrition. Volume 2. Westport, Connecticut: The Avi Publishing Company, 1978. ISBN 0-87055-255-4.

NEWSLETTER

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BWH78-16287

RECENT PUBLICATIONS AND FILMS

HUSH HOGGIES HUSH: TOM JOHNSON'S PRAYING PIGS

4 minutes, 16mm, color

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Editor: Karen Sawyer Production Assistant: Frank Fourmy

Additional Photography: Bobby Taylor Sound Mixer: Randy Robertson

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Hush Hoggies Hush: Tom Johnson's Praying Pigs is a four-minute documentary about Tom Johnson of Bentonla, Mississippi. Johnson has spent 35 years training numerous litters of pigs to "pray" before they eat. This film examines the process of this remarkable hobby of a man who says "Most everybody I know is amazed to see this."

This project was produced with support from the National Endowment for the Arts, the National Endowment for the Humanities, and the Rockefeller Foundation.

For additional information on Center films, records, slide-tape programs, and publications, write:

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COMMITTEE ON ANTHROPOLOGY AND NUTRITION

The Committee on Anthropology and Nutrition, an offshoot of the Society for Medical Anthropology, is about to finish its first year of official operation under formal by-laws. This year, the committee published two numbers of its newsletter, the Communicator. Items covered include funding opportunities, curriculum development, research reports, etc. The Communicator also contains much information from the professional organization of nutritional science. Anyone interested in membership and/or the newsletter can write to the Secretary-Treasurer:

Dr. Judith Goode
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BOOK REVIEWS

ATLAS OF FOOD CROPS. Jacques Bertin, Jean-Jacques Hemardinger, Michael Keul, W.G.L. Randles. The Hague: Mouton and Company, 1971. Approximate price \$50.00. (Mouton publications are distributed in the U.S. by Aldine Publishing Company, Chicago, Illinois). Text in both French and English.

This atlas, which appeared in 1971, is a major work for anyone interested in foods. Its high price and limited availability mean that only a few of the people potentially interested in such a publication know of its existence.

The authors conceived it as the first in a collection of atlases which would all relate to world history. The project is indeed an ambitious one. This atlas is, in fact, a boxed collection of eighteen maps, unbound, and one brochure which contains an introduction and an extensive bibliography. The Bibliography alone (twenty very large pages) is a major achievement, and is essential for anyone doing research into the history of the eighteen food plants covered in the Atlas. The maps themselves are clearly drawn and large enough (61 cm x 40 cm - 24 in. x 15 3/4 in.) to read easily. Reading any given map is an exciting and revealing experience. As the authors write in their preface:

The reader will find in the Atlas of Food Crops numerous detailed innovations, a new kind

of history, a more accurate coverage, a previously unattempted time span. But these special points are not the only ones. Beyond the history of any particular crop, the reader will find a world survey of information relating to eighteen food crops. In comparing the maps with each other or comparing them with other facts, the user will discover parallels, correlations and limits which hitherto have passed unnoticed. A systematic cartographic survey is much more than a dictionary and it is the many new unsuspected relationships which it reveals that provide the fundamental conclusions for future research to prove or disprove.

The eighteen crops represented here are: wheat, rye, oats, rice, buckwheat, broomcorn millet, foxtail millet, sorghum, maize, manioc, sweet potato, potato, yam, banana, sugar cane, date palm, olive tree, and grapevine.

The maps are purely historical and no attempt is made to indicate the past or present intensity of cultivation or specific uses for the plants involved. The concern of the authors is to discover and indicate as specifically as possible the place of origin of a given plant, and the direction it traveled from there, as well as the dates of its adoption elsewhere in the world. The date of adoption here is distinguished from the date of introduction, since the authors are not concerned with a plant's first appearance in a country if at that time it was only a botanical curiosity or rarity. Thus, certain dates may seem "late" because of this criterion. Dates are given whenever possible, with a fifty year allowance for error. For instance, sorghum is charted as being grown along the eastern seaboard of the United States, slightly inland from Virginia in a narrow, oval-shaped area running down into Georgia, some time after 1600 and before 1649. The same map reveals that it spread to the Midwest and down into Texas between 1850 and 1899. In maps of this kind for the whole world, such accuracy is impressive. Continuing to use sorghum as an example, a glance at the map quickly reveals it to be a plant of African origin dating from approximately 3000 B.C. in a wide area of north central Africa, running through Mali, Nigeria, Chad and the Sudan. Its early appearance in India (about 500 B.C.) and relatively late (1150 to 1199) introduction into China (a controversial issue) are clear at a glance. Arrows indicate the exact direction the crop went from Africa to the Americas, and dates indicate when these things happened.

But there are problems with the system. For instance, there are two species of sorghum: one produces a grain that is used as a cereal, and the other's sweet stalk is used pri-

marily as a sweetener (a form of molasses is made from it). The authors seem to be dealing with all sorghum without distinction in this one map. It would have been much more informative to indicate which species of the plant was meant when the introduction dates are given -- but this seems to be beyond the scope of this Atlas. Also, some of the findings presented here will seem surprising and even controversial, and because of the graphic format, no attempt is made to explain or justify the conclusions. One is left to suppose that the superb bibliography is there for those who wish to question or investigate the findings given here.

In any case, despite its flaws, the Atlas of Food Crops is a major achievement of unparalleled importance for historians of food and food plants.

Philip Hyman
Paris, France

THE FOOD CRISIS IN PREHISTORY: Overpopulation and the Origins of Agriculture. Mark Nathan Cohen. New Haven: Yale University Press, 1977. 341 pp.

The Food Crisis in Prehistory is one of the most recent contributions to the continuing anthropological debate about the origins of agriculture. Cohen argues that the development of agriculture was an adjustment forced by increasing population. This assertion is based on: the Boserupian (1965) model of population growth, which views population pressure as the determinant of technological change; recent research on the comparative efficacy and efficiency of hunting and gathering and agricultural procurement strategies, which shows that agriculture's only advantage is its ability to support denser populations; and the world-wide development of agriculture within the same relatively short time span.

The level of analysis is global, and leaving aside questions of the validity of this approach and the interpretation of archaeological evidence, the critical point is the relationship between food supply and population growth. Cohen (following Boserup) maintains that food supply is elastic, responding in part to labor investment. He argues further that human groups rarely exploit all the resources available to them. The question of equilibrium must therefore include not only man's population and his food supply, but cultural food preferences, level of labor investment and resources as modified by his behavior as well.

Cohen argues that a very slow but steady rate of population growth throughout the Pleistocene resulted in a gradual build-up of population pressure. Population pressure is defined here as "an imbalance between a population, its choice of foods and its work standards, which forces the population either to change its eating habits or to work harder...." Thus population pressure can (and in Cohen's view did) serve as the catalyst for technological change in food procurement. He presents the reader with a world saturated with hunting and gathering populations who were forced to change both their resource base and their procurement strategies. This is a compelling argument, particularly considering the well-documented change in food habits at the end of the Pleistocene.

The reader is left wondering whether the title of the book is really appropriate. Are the concepts of overpopulation and a crisis in food supply consistent with the argument for a gradual transformative process and assumption that productivity is dependent in part on the investment of labor? Do they not imply a neo-Malthusian point of view? Perhaps the title was chosen for its sensational impact? In any case, the title suggests a breach, while he argues that there was none; his presentation is not consistent.

What are the implications of this point of view for the current concern about the adequacy of the world food supply? Cohen tells us that we face basically the same situation as prehistoric man at the end of the Pleistocene and that we must make the same response. He suggests that the prehistoric transformation in food procurement is a model for understanding the present day food crisis. However, the word "crisis" in Cohen's work is misleading, and The Food Crisis in Prehistory must be considered as a general source for understanding the variables influencing any food patterns rather than as a particular model for (solving) understanding today's food crisis.

Karen Curtis
Temple University

COURSES

MEMPHIS STATE UNIVERSITY, Memphis, Tennessee. Seminars in various aspects of nutritional and biocultural anthropology.
Dr. Nina Etkin.

DUKE UNIVERSITY SCHOOL OF NURSING, Duke Medical Center, Durham, North Carolina. Perspectives on food and hunger. Spring, 1979.

UNIVERSITY OF FLORIDA, Gainesville, Florida. A graduate level course in culture and nutrition. Dr. Leslie Sue Lieberman.

UNIVERSITY OF CALIFORNIA, San Francisco, California. Program in Medical Anthropology. Lecture/Seminar in nutritional anthropology. Winter, 1979. Tentative.

FUNDING

GRANTS AWARDED BY RUSSELL SAGE FOUNDATION

Gary Beauchamp (Program of Research on Culture, Monell Chemical Senses Center): cultural influence on flavor perception in different ethnic communities.

Judith Goode, Karen Curtis, Janet Theophano (Institute for the Study of Human Issues): cultural influences embodied in food patterns among Italian Americans in Philadelphia, Pennsylvania.

Edward Montgomery (Washington University): the effects of industrialization on food use in Bolivar, Tennessee.

William Powers, Marla Powers (Rutgers University): ritual food and ethnic boundaries in Oglala Sioux, South Dakota.

Tony Larry Whitehead, Judit Katona-Apte (University of North Carolina): cultural and class variables underlying food habits in Johnson County, North Carolina.

UPCOMING EVENTS

TENTATIVE SCHEDULE FOR THE FOODWAYS GROUP IN PHILADELPHIA

November 29, 1978: Dr. David Feingold (Institute for the Study of Human Issues) - "Drugs as Food: A Thai Perspective"

December 5, 1978: Dr. Karen Kerner (Institute for the Study of Human Issues) - "A Discussion of Sumptuary Laws"

January 31, 1978: Aysa Gürsan Salzmänn (University of Pennsylvania) - "The Food Patterns of Anatolia: Archaeological and Ethnographic Findings"

February, 1979: Dr. Solomon Katz (University of Pennsylvania) - "The Fava Bean: Biocultural Adaptation and Folklore"

March, 1979: Dr. Anne Sharman (Institute for the Study of Human Issues) - "Distribution and Consumption of Food Within Households"

April, 1979: Leslie Prosterman (University of Pennsylvania) - "The Role of the Caterer in the Development of Jewish Festival Foods"

CALL FOR PAPERS

The International Committee for the Anthropology of Food and Food Habits is planning a session on Food Habits at the Northeastern Anthropological Association's annual meeting, March 28-31, 1979. The meeting will be held at The New England College in Henniker, New Hampshire. Anyone wishing to present a paper may contact:

Dr. Margaret Arnott
324 South Twenty-first Street
Philadelphia, Pennsylvania 19103

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Courses concerning food and food-related behavior expected to be taught in the future; please give specific dates and indicate where, when, and by whom the course will be taught. Please enclose course descriptions, syllabi and bibliographies, if possible.

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