

THE DIGEST

*A Newsletter for —
The Interdisciplinary Study of Food*



VOLUME III No. 2

Spring 1981

At long last the Spring issue has arrived with our apologies for the delay. However, for our subscribers who have waited so patiently we have an extra thick issue containing new course outlines, abstracts from food conferences around the country and much more. Thank you for your continued support and we encourage all people interested in food studies to send us items of interest, updates on research and news of upcoming events.

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Course Outlines

INTERNATIONAL NUTRITION

Barry M. Popkin and Judit Katona-Apte, Duke University

This course is aimed at graduate students from all disciplines. A background in biochemistry or biology will not be needed; in fact, the instructor is a social scientist. The emphasis will be on understanding some of the key concepts related to the determinants and consequences of malnutrition and policies used to eliminate malnutrition. Thus the course will be analytic or methodological in orientation. My hope is that you will gain a greater understanding not only of the dimensions, determinants and consequences, and possible solutions but some of the approaches for examining these issues.

The course will consist of two lectures per week during the scheduled Tuesday and Thursday period. We will attempt to develop a seminar format in which each student presents a topic in 25-30 minutes and a class discussion follows.

The course grade will be based on three equally-weighted components: 2 class presentations, papers and the final exam.

- (1) Presentation: The person who handles the presentation will be expected to read not only the basic required reading in each section but the supplemental readings. Students are encouraged to use whatever format they desire for presenting the material. Material should be synthesized. Results of each article should not be presented separately. Also presentations should not be read to the class. Handouts, flip charts, black boards, slides, and so forth can be used. Topics available for presentation have a P next to them. A maximum of 20 total pages of Xeroxing are available for each presentation (2-3 pages per student).

(2) Papers:

Objective: help the student gain skills and experience in relating social and biological phenomenon in a manner which allows you to consider meaningful program alternatives.

Specific aims: a) Select a topic relating one specific social factor such as child care organization, income, the economic roles of women, family size, urbanization to a major nutritional problem. A problem could be poor maternal

diet, the decline of breast-feeding behavior, infant or preschool malnutrition, poor intra-household food distribution, adult male anemia and so forth (one page introduction).

b) Develop a framework which discusses the various social factors which affect your problem. This could be called a socioeconomic epidemiological model of your problem. Review briefly the way each of these factors affects your problem (2-3 pages).

c) Discuss in detail the way your main factor affects this problem. Include a careful review of the alternatives. Also discuss the interactions, if any, between your social factor and others mentioned in your framework if you feel these interactions are important (4-6 pages).

d) Based on your discussion above and an additional review of any programs you wish to include (which have tried to change your social factor in relation to your problem), develop programs which can be used to affect your problem. Make sure you have laid out a basis for these problems.

Schedule:

- (1) An outline must be presented to me by October 3 which includes a potential bibliography. I will provide you with extra ideas, bibliography, etc. Feel free to meet with me during September as you get going. In fact, I encourage you to do this.
- (2) Papers must be turned in by November 23, 1978. Any delay beyond that point will result in a .25 deduction of a grade for each week or part of week of delay (e.g. 10 days is-- .50 grade).

Format of paper:

- (1) Type footnotes and references at the end of the paper.
- (2) References in the text can be referred to by authors, last name and date e.g. (Jelliffe et al, 1978).
- (3) Hand in two typed double-spaced copies of your paper.

- (3) Examination: The final examination will consist of short answer, short essay and long essay questions. It will be a two-hour examination which will be given during the formal examination date or an earlier date agreed upon by all class members.

All course materials are available in the Health Sciences Library. They have been placed on reserve for Nutrition 105. This includes the books used in this course. There is no available text or key book for this course. The following books are used extensively:

1. Alan Berg, The Nutrition Factor, cited as Berg below.
2. Joint FAO/WHO Expert Committee on Nutrition, Food and Nutrition Strategies in National Development, 1976, referred to as WHO
3. F. James Levinson, Morinda: An Economic Analysis of Malnutrition Among Young Children in Rural India, cited as Levinson.
4. Food and Agriculture, Scientific American, for September 1976.

In the reading list which follows articles marked with an R are required reading. All required reading plus other articles or books marked with RES are on reserve. All other material is available in the HSL.

Before each section, a number placed in parentheses indicates the number of lectures appropriate for this topic(s). For example (2) means two class period will be used for this subject matter.

Sections marked with a "P" are those for which presentations are appropriate.

I. INTRODUCTION: WHAT ARE THE PROBLEMS?

- (1) A. Course introduction plus description of major problems of PCM, anemia, xerophthalmia, goiter, etc.
 1. slide presentation
 2. handout on nutrition terminology
 3. readings:
1. Aykroyd, WR. The Conquest of Famine. 1975. E.P. Dutton, N.Y.

2. Beaton, GH. and Bengoa, JM. Nutrition in Preventive Medicine. WHO, Geneva, 1976.
- R 3. Davidson et al. Human Nutrition and Dietetics. Churchill Livingstone, 1975. N.Y. Chapters 26, 32, and 54).
4. Famine. Symposia of the Swedish Nutrition Foundation. Uppsala 1971.
5. FAO: Handbook on human nutritional requirements. WHO monograph series no. 61. 1974.
6. Hansen, JD. et al. "Protein Energy Malnutrition - Signs, symptoms, etc. (pp. 118-146) from Textbook of Paediatric Nutrition. ed. DS McLaren and D. Burman, Churchill Livingstone 1976.
7. Hegsted, DM. "A Deprivation syndrome of protein-calorie malnutrition," from Nutrition Reviews, Vol. 30, pp. 51-54, 1972.
- R 8. McLaren, D.S. "A fresh look at protein-calorie malnutrition," from Lancet II, pp. 485-488, 1966.
9. Morley, D. Paediatric Priorities in the Developing World. Butterworth, 1973, London. (pp. 284-290-Common anemias).
- RES 10. Popkin, BM. Health/Nutrition Indicators. MS
11. Robson, JR. Malnutrition. Gordon and Breach, N.Y. 1972. Chapters 1 and 2.
12. Scrimshaw, NS. and M. Behar "Malnutrition." in Kilbourne ED and Smillie WG. ed. Human Ecology and Public Health. Macmillan Co. N.Y. 1969. (pp. 284-307).
13. Stini, WA. "Errors of a nutritional policy to maximize human growth," MS.
- RES 14. WHO: The Health Aspects of Food and Nutrition. 1969. (PP. 41-70, 78-83).

B. THE PROTEIN-CALORIE CONTROVERSY AND ANTHROPOMETRIC MEASUREMENTS.

(1) Readings:

1. Assessment of protein nutritional status: A committee report. American Journal of Clinical Nutrition. 23:807-819, 1970.
2. Beaton and Bengos, op. cit. pp. 501-519.
- RES 3. Edizian, JC. et al. "Human protein deficiency: Results of a Nigerian village study. Journal of Nutrition. 106:312-328, 1976.
4. Garza, C. et al. "Human protein requirements: the effects of variations in energy intake within the maintenance range." American Journal of Clinical Nutrition. 29:280-287, 1976.
5. Habicht, JP, "Height and weight standards for preschool children: How relevant are ethnic differences in growth potential," Lancet 2, 611-615, 1974.
6. Hegsted, DM. "Protein needs and possible modifications of the American diet." Journal of the American Dietary Association. 68:317-320.
7. McLaren, DS. "The great protein fiasco" Lancet 2 pp. 93-96, 1974.
- RES 8. NCHS growth charts, 1976. (HRA) 76-1120, vol. 25, no. 3, supplement June 22, 1976.
9. Robson, JR, op. cit. Chapter 5.
10. Scrimshaw, NS. "Nature of protein requirements," Journal of the American Dietary Association. 54:94-101, 1969.
- R 11. Scrimshaw, NS. "Shattuck lecture" on protein. New England Journal of Medicine. 294:136-142 and 198-203.
12. Scrimshaw, NS. Through a glass daryl. Nutrition Today, Jan/Feb 1978.
- RES 13. Seone, N. and MC. Latham. "Nutritional anthropometry in the identification of malnutrition in childhood. Journal of Trop. Ped. and Env. Child Health, 17:89-104, 1971.

- R 14. Sukhatme, PV. Presidential Address: Protein strategy and agricultural development. Indian J. Agric. Econ. 27:1-24, 1972.
- R 15. USDA WIC evaluation guide: Indicators and standards, their importance and limitations. 1. Anthropometry.
- 16. Whitehead, RG. Protein Requirements, Lancet 2:280-281, 1974.
- 17. WHO technical report series 258. Expert committee on medical assessment of nutritional status. 1963.
- 18. WHO technical report series 593. Methodology of nutritional surveillance.

II. MACRO DIMENSIONS AND DETERMINANTS OF MALNUTRITION.

(1) A. Food, population, and hunger.

Readings:

- RES 1. Coale, AJ. The history of the human population." Scientific American, Sept. 1974.
- RES 2. Dovring, F. "The world food crisis and the challenge to agriculture." Occasional paper, Inst. of Nutr. UNC, 1974.
- RES 3. DeGariné, I. Population, production, and culture in the plains societies of northern Cameroon and Chad: The anthropologist in development projects. Current Anthropology 19: 42-57, 1978.
- 4. FAO: Population, food supply and agricultural development. 1975.
- R 5. Johnson, DG. "World food problems in perspective." Occasional paper, Inst. of Nutr. UNC, 1975.
- RES 6. Mayer, J. The dimensions of human hunger." Scientific American 235:40-49, 1976.
- RES 7. Mellor, JW. "The agriculture of India." Scientific American 235:154-163.
- RES 8. Poleman, TT. "The food-population prospect: 175 years later." Occasional paper, Int. of Nutr. UNC 1977.

- R 9. Reutlinger, S. Malnutrition - "A poverty or a food problem?" Occasional paper. Int. of Nutr. UNC 1977.
- RES 10. Wortman, S. "Food and agriculture." Scientific American, 235:30-39, 1976.

(2) B. THE DETERMINANTS: POLITICAL ECONOMY ISSUES.

P (1) Theory

Readings:

- R 1. Baran, PA. The political Economy of Growth. Modern reader paperbacks, N.Y. 1957. (foreward and chapter 1)
- R 2. Edwards, RC. et al. The Capitalist System. Prentice-Hall, New Jersey, 1972. (pp. 435-457)
- RES 3. Frank "Sociology of development and underdevelopment" in JD Cockcroft ed. Dependence and Underdevelopment: Latin America
4. Turhsen, M. "The impact of colonialism on health and health services in Tanzania." Int. J. of Health Services 7:7-36, 1977.
- R 5. Navarro, V. "Social class, political poor, and the state and their implications in medicine." Int. J. Health Services 7:255-292, 1977.
6. Navarro, V. "The underdevelopment of health or the health of underdevelopment: An analysis of the distribution of human health resources in Latin America." Int. J. Health Services, 4:5-27, 1974.

P (2) Specific Issues

Readings:

- RES 1. Adrianzen, BT. and GG. Graham. "The high cost of being poor: Water." Archives of Environmental Health, 28:312-315, 1974.
- RES 2. Clark, RJ. Land Tenure Center Monograph 42
- RES 3. Gish, O. "Resource Allocation, equality of access, and health." Int. J. Health Services, 3:399-412, 1973.

- RES 4. Greiner, T. "The promotion of bottle feeding by multinational corporations: How advertising and the health professors have contributed." Int. Monog. Series number 3. (Ithaca, N.Y. Cornell U Division of Nutr. Science, 1975.)
- R 5. Gwatkin, DR. "Nutrition planning and physical well-being in Kerala and Sri Lanka." MS
- RES 6. Jelliffe, DB. and EF. Jelliffe. "The infant food industry and international child health." Int. J. Health Services, 7:249-254, 1977.
- RES 7. Machiado, FS. "The redistribution of income of Chile and its impact on the pattern of consumption of essential foods (1970-71)", Sept. 1974, Madison Wis. Land Tenure Center.
- R 8. Popkin, BM. and M. Latham. "The limitations and dangers of commerciogenic nutritious food" Am. J. Clin. Nutr. 26:1015-1023, 1973.

III. MICRO DETERMINANTS OF MALNUTRITION

(1) A. Framework

Readings:

1. "The etiology of endemic cretinism." Nutrition Reviews 29:227-229, 1971.
- RES 2. Horwitz and Popkin "Socioeconomic determinants of malnutrition." MS.
3. Knutsson, KE. "Malnutrition: Macrolevels and micro-levels" in Berg, A. et al ed. Nutrition, National Development and Planning. MIT Press, Cambridge, 1973.
- R 4. Levinson, FJ. Morinda: An Economic Analysis of Malnutrition Among Young Children in Rural India. Cornell/MIT International Nutrition Policy Series, Cambridge, 1974. (all of it)

B. Income

P (1) Readings:

- RES 1. Berg, A. The Nutrition Factor. The Brookings Institution, Washington, 1973. (Chapter 4)
- R 2. Chernichovsky, D. and AA Kielmann "Socioeconomic status, diet, and growth of preschool children in rural Punjab-India." MS
- RES 3. FAO Technical report series 584. Food and Nutrition Strategies in National Development. 1976 (PP. 14-16)
- R 4. Levinson, op. cit. pp. 7-9

C. Time and the role of women.

(1) Readings:

- RES 1. Birdsall, N. and WP. McGeevey. "The second sex in the third world: is female poverty a development issue?" MS
- RES 2. DaVanzo, J. and LP. Lee "The compatibility of child care with labor force participation and non-market activities: Preliminary evidence from Malaysian time budget data." MS
- RES 3. Evenson, RE. "Household production and its impact on rural development." MS
- RES 4. FAO Op. cit. pp. 4-5, 16-20
- R 5. Friedl, E. "Society and sex roles." Human Nature, 4:68-75, 1978.
- RES 6. Nerlove, SB. "Women's workload and infant feeding practices: A relationship with demographic implications." Ethnology XIII: 207-214, 1974.
- RES 7. Popkin, BM. "Women, work, and child welfare." MS
- R 8. Popkin, BM. and FS. Solon. "Income, time, the working mother and child nutrition." J. Trop. Ped. and Env. Child Health, Aug. 1976.
- RES 9. Quinn, N. "Anthropological studies on women's status." Ann. Rev. Anthropol. 6:181-225, 1977.

P (1) D. Knowledge, attitude, and culture.

Readings:

- RES 1. Brown, RE. "Weaning foods in development countries." American Journal of Clinical Nutrition April/May 1978.
- R 2. Den Hartog, AP. and Bornstein-Johansson, A. "Social Science, Food, and Nutrition." in Pitt, D. ed. Development from Below. Mouton, The Haag, 1977.
- RES 3. Haas, JD. and Harrison, GG. "Nutritional anthropology and biological adaptation." Ann. Rev. Anthropol. 6:69-101, 1977.
- RES 4. Katona-Apte, J. "The socio-cultural aspects of food avoidance in a low-income population in Tamilnad, South India." J. Trop. ped. and Env. Child Health. April 1977.
- RES 5. Kronld, MM. and Boxen, GG. "Nutrition behavior, food resources, and energy." in Arnott, M. ed Gastronomy: The Anthropology of Food Habits. Moutin, The Haag, 1975.
- RES 6. Lee, RB. and deVore, I. Man the Hunter. Aldine, Chicago, 1968. Part II: Ecology and Economics.
- RES 7. Sanjur, D. "Food ideology systems as conditioners of nutritional practices." Archivos Latinoamericanos de Nutricion. 24:47-63, 1974.
- RES §=8. De Garine, I. "Population, production, and culture in the plans societies of Northern Cameroon and Chad: The anthropologist in development projects." Current Anthropology 19:42-57, 1978.
- (2) E. Maternal nutrition, breast feeding, and infant weaning.

Maternal nutrition.

Readings:

- RES 1. Edozien, JC. et al. "Human protein deficiency: Results of a Nigerian village study." J. Nutr. 106:312-328, 1976.
2. Gopalan, C. "Studies on lactation in poor Indian Communities." J. Trop. Fed. 87-97, 1958.

- R 3. Wray, JD. "Material nutrition, breast-feeding and infant survival." in Mosley, WH ed. Nutrition and Human Reproduction, Plenum Press, 1978.

Breast feeding.

Readings:

- RES 1. Berg, A. Nutrition Factor, op. cit. Chapter 7.
2. Cunningham, AS. "Morbidity in breast-fed and artificially-fed infants," J. of Pediatrics 90:726-29, 1977.
3. Jelliffe, DB. and EF. Jelliffe. "The uniqueness of human milk: an overview." American Journal of Clinical Nutrition. 24:1013-1024, 1971.
- R 4. Mata, L. "Breast-feeding: Main promoter of infant health." American Journal of Clinical Nutrition, May 1978.
- RES 5. Popkin, BM. "Economic determinants of breast-feeding behavior: The case of rural households in Laguna, Phillipines." in Misley ed. Nutrition and Human Reproduction. Plenum Press, 1978.

Infant weaning.

Readings:

1. Beer, AE. and RE. Billingham. "Immunologic benefits and hazards of milk in maternal-perinatal relationship." Annals of Int. Med. 83:865-871, 1975.
2. Copeland, L. "Chronic diarrhea in infancy." American Journal of Nursing, March 1977.
3. Goldman, AS. "Human milk, leukocytes, and immunity." Journal of Pediatrics 90:167-168, 1977.
- R 4. Gordon, JE. et al. "Weaning diarrhea" American Journal of Medical Science 245:129/345-161-377, 1963.
5. Gracey, M. et al. "Environmental pollution and diarrhoeal disease in Jakarta, Indonesia." J. Trop. Ped. and Env. Child Health. February 1976.

- RES 6. Murray, J. and A. Murray "Suppression of infection by famine and its activation by refeeding - a paradox?" Perspectives in Biology and Medicine. Summer 1977.

P III F. URBANIZATION AND SEASONALITY

(1) Readings:

- R 1. Basta, S. "Nutrition and health in low income urban areas of the third world." Ecology Food and Nutrition 6:113-124, 1977.
- RES 2. Hunter, JM. "West African savanna: A survey of body-weights in Nangodi, North-East Ghana." Institute of British Geographers, 41:167-185, 1967.
- RES 3. Annegers, JE. "Seasonal food shortages in West Africa." Ecol. Food and Nutr. 2:251-257, 1973.
- RES 4. Jelliffe, DB. and EE. Jelliffe. "The urban avalanche and Child nutrition I and II." Journal American Dietetic Association. 57:111-121, 1970.
- RES. 5. Katona-Apte, J. "Urbanization, income and socio-cultural factors relevant to nutrition in Tamil Nadu." Social Action 27:266-278, 1977.
- RES 6. Ogbu, JU. "Seasonal hunger in tropical Africa as a cultural phenomenon." published but reference missing.
7. Sinha, DP. and FB. Bang. "Seasonal variations in signs of vitamin A deficiency in rural West Bengal children." Lancet, 2:228-231, 1973.
- RES 8. Sakamoto-Momiyama, M. "Changes in the seasonality of human mortality: A medico-geographical study." Social Science and Medicine 12:29-42, 1978.
- R 9. Wilmsen, EN. "Seasonal effects of dietary intake on Kala-bari San" Fed. Proc. 37:65-72, 1978.

P III G MATERNAL AND INFANT INTERACTION (CHILD STIMULATION, HOUSEHOLD SIZE AND COMPOSITION.)

(1) Readings:

- R 1. Cassel, J. "Health consequences of population density and crowding." Rapid Population Growth, prepared by National Academy of Sciences, Baltimore, 1971.

- RES 2. Cravioto, J. and DeLicardie, ER. "The effect of malnutrition on the individual." in Berg, A. et al. ed. Nutrition, National Development, and Planning, MIT Press, Cambridge, 1973.
- RES 3. Cravioto, J. and DeLicardie, ER. "Microenvironmental factors in severe PCM" in Scrimshaw, N. and Behar, M. ed. Nutrition and Agricultural Development, Plenum Press, N.Y. 1976 (pp. 23-35)
- R 4. Klaus, MH. and Kennel, KH. Maternal-infant Bonding. Mosby, St. Louis, 1976. (Chapters 1 and 2)
- RES 5. Klein, RE. et al. "Relationship of infant/caretaker interaction, social class and nutritional status to developmental test performance among Gautemalan infants." MS
6. Klein, RE. et al. "Corrections of mild to moderate protein-calorie malnutrition among rural Gautemalan infants and preschool children." Symposia of Swedish Nutrition Foundation XII:168-181, (no date).
- RES 7. Politt, E. "Failure to thrive: socioeconomic, dietary intake and mother-child interaction data." Fed. Proc. 34:1591-1957, 1975.
- R 8. Torun, B. et al. "EEffects of physical activity upon growth of children recovering from protein-caloria malnutrition (PCM)." Proc. X Int. Cong. of Nutr. pp. 247-249, 1976.
- R 9. Wishik, SM. and Van der Vynck, S. "Nutrition, Mother's Health and Fertility: The effect of childbearing on health and nutrition." PAG Bulletin V, Sept. 1975, pp. 11-17.

IV. CONSEQUENCES OF MALNUTRITION.

P (1) A. Mortality

Readings:

- RES 1. Berg, A. The Nutrition Factor. op cit. pp. 9-23.
- R 2. Lechtig, A. et al. "Effects of maternal nutrition on infant mortality." in Mosley, WH. ed. Nutrition and Human Reproduction, Plenum Press, 1978.

3. Osofsky, HT. "Relationships between nutrition during pregnancy and subsequent infant and child development." Obst. and Gynecological Survey 30:227-241, 1975.
4. Puffer, RR. and CV. Serrano, Patterns of Mortality in Childhood. (Washington DC, Pan American Health Orga. 1973)
5. Thomson, AM. "Historical perspectives of nutrition, reproduction, and growth." in Scrimshaw, NS. and JE. Gordon ed. Malnutrition, Learning, and Behavior. MIT Press, Cambridge, 1968.
6. WHO Technical Report Series No. 247. The Prevention of Perinatal Mortality and Morbidity. 1970 (pp. 14-25)

B. Fertility and fecundability.

P (1) Readings:

- RES 1. Frisch, RE. "Nutrition, fatness and fertility: The effect of food intake on reproductive ability." in Mosley, WH. ed. Nutrition and Human Reproduction, Plenum Press, 1978.
- R 2. Osteria, TS. "Variations in fertility with breast-feeding practice and contraception in urban Filipino women: Implications for a nutrition program." in Mosley ed. ibid.
- RES 3. Tanner, TM. "Earlier maturation in man." Scientific American 218:21-27, 1968.
- RES 4. Van Ginneken, JK. "The impact of prolonged breast-feeding on birth intervals and on postpartum amenorrhea." in Mosley ed. op. cit.
- R 5. Wray, JD. "Will better nutrition decrease fertility?" MS

C. Intellectual development and learning.

(1) Readings:

- R 1. Barnes, RH. "Dual role of environmental deprivation and malnutrition in retarding intellectual development." American Journal of Clinical Nutrition. 29:912-917, 1976.
- R 2. Chavez, A. and C. Martinez. "Nutrition and development of children from poor rural areas vs. nutrition and behavioral development." Nutrition Reports International 11:477-489, June 1975.
- RES 3. Cravioto, J. "The Ecologic approach to the study of nutrition and mental development: The Mexico study." in Moore, MM. et al. ed. Nutrition, Growth and Development of North American Indian Children. DHEW publication no. 72-26 (NIH) Washington DC Government Printing Office, 1972. (pp. 169-184)
4. Dasen, PR. et al. "Early moderate malnutrition and the development of sensori-motor intelligence." J. Trop. Ped. and Env. Child Health, June 1977.
5. Dairy Council Digest "Malnutrition, learning, and behavior," vol. 44, no. 6, Nov.-Dec. 1973.
6. Dobbin, J. "Effects of experimental undernutrition on development of the nervous system." in Scrimshaw, NS. and J. Gordon ed. Malnutrition, Learning, and Behavior. MIT Press, Cambridge, 1968.
- RES 7. Engle, PL. et al. "Sex differences in growth and mental development in rural Guatemala." MS.
- R 8. Irwin, M. et al. The relationship of prior ability and family characteristics to school attendance and school achievement in rural Guatemala. MS.
- RES 9. Klein, RE. et al. "Effect of protein-calorie malnutrition on mental development." Advances in Pediatrics, Vol. 18
10. Latham, MC. "Protein-calorie malnutrition in children and its relation to psychological development and behavior." Physiological Reviews 54:541-565, 1974.

11. Pollitt, E. et al. "Early mother-infant interaction and somatic growth." Early Human Development 1/4: 325-336, 1978.
- RES 12. Popkin, BM. and Lim-Ybanez, M. "Nutrition and School achievement: An economic analysis." MS
13. Richardson, SA. "The influence of severe malnutrition in infancy on the intelligence of children at school age: An ecological perspective." in Walsh, RD. and WT. Greenough ed. Environments as Therapy for Brain Dysfunction. Plenum Press, NY 1975
- RES 14. Sahota, CK. "A model of educability with applications to different socio-cultural environments." MS (pp. 1-8 and footnotes 1-9)
15. Scrimshaw, NS. "Infant malnutrition and adult learning." Saturday Review, March 16, 1968.
- R 16. Winick, M. et al. "Malnutrition and environmental enrichment by early adoption." Science, 190:1173-1175, 1975.

D. Physical Performance.

(1) Readings:

- RES 1. Arteaga, A. "The nutritional status of Latin American adults." in Scrimshaw, NS. and M. Behar ed. Nutrition and Agricultural Development, Plenum Press, N.Y. 1976.
2. Bogert, LJ. et al. Nutrition and Physical Fitness, W.B. Saunders Company, Philadelphia, 1973 (9th ed.)
- RES 3. Latham, MC. "Nutritional problems in the labor force and their relation to economic development." in Scrimshaw, ed. op cit.
4. Montgomery, E. and A. Johnson "Machiguenga energy expenditure" Ecol. Food and Nutr. 6:1-9, 1977.
- R 5. Popkin, BM. "Nutrition and labor productivity." Social Science and Medicine (In Press)
- RES 6. Viteri, FE. "Definition of the nutrition problem in the labor force." in Scrimshaw ed. op. cit.

V. PLANNING NUTRITION PROGRAMS.

(1) A. Overall Strategies - systems and relationships.

Readings:

1. Berg, A. "Fear of trying." American Journal of Clinical Nutrition. 68:311-316, 1976.
- RES 2. Latham, MC. and SB. Westley. "Introduction: Nutrition Planning and Policy for African Countries," Cornell International Nutrition Monograph Series No. 5 (1977)
- R 3. Popkin, BM and Horwitz. "Towards a food and nutrition policy." MS
- R 4. WHO Technical Report Series No. 584, 1976. pp. 22-30)

P (1) B. A planning model for microlevel projects: The xerophthalmia project in Cebu.

Readings:

1. Arreyave, G. "Distribution of vitamin A to population groups." Proceedings of Western Hemisphere Nutrition Congress III, AMA, Chicago, 1972.
- RES 2. Popkin, BM. et al. "Benefit-cost analysis in the nutrition area: A project in the Philippines." MS.
- R 3. Solon, FS. et al. "The planning, implementation and evaluation of a fortification program: The control of vitamin A deficiency in the Philippines." Journal of American Dietetic Association (in press).
- R 4. Solon, FS. et al. "An evaluation of strategies to control vitamin A deficiency in the Philippines." American Journal of Clinical Nutrition (in press).
- R 5. Solon, FS. et al. "Vitamin A deficiency in the Philippines: a study of xerophthalmia in Cebu" American Journal of Clinical Nutrition 31:360-368, 1978.

P (1) C. Integrated nutrition, health, and population.

Readings:

- RES 1. Briscoe, J. "The role of water supply in improving health in poor countries." MS

2. The Nutrition Component of Health Delivery Systems. (Position paper). Journal of American Dietetic Association 58:538-540, 1971.
- R 3. Johnston, BE. and AJ. Meyer. "Nutrition, health, and population in strategies for rural development." Economic Development and Cultural Change, 26:1-23, 1977.
- RES 4. Kawata, K. "Water and other environmental interventions." MS.
- R 5. Keusch, GT. et al. "Program development for interventions in the malnutrition infection complex." MS.
- R 6. Kielman, AA. et al. "The Narangwal nutrition study: A summary review." MS

P D. Structural change or reform.

(1) Readings:

- RES 1. Navarro, V. "Health, health servies and health planning in Cuba." Int. J. of Health Services 2:397 1972.
- RES 2. Pinstруп-Andersen, Per and Luther Tweeten.
- RES 3. Timmer, CP. "The nutritional impact of the Green Revolution." MS.

E. New foods, food supply changes, food reserve systems.

(1) Readings:

1. Arroyave, G. "Distribution of vitamin A to population groups." Proceedings from Western Hemisphere Nutrition III.n.d.
- RES 2. Berg, A. The Nutrition Factor op cit. Chapters 5 and 8.
- R 3. Brown, LR By Bread Alone Praeger, N.Y. 1974. Chapter 14.
4. Jelliffe, DB and EE. Jelliffe. "The infant food industry and international child health." International J. Health Services 7:249-254, 1977.

- RES 5. Popkin, BM. and MC. Latham. "The limitations and dangers of commerciogenic nutritious foods." A.J. Clin. Nutr. 26";0;5-1023, 1973.
6. WHO, op. cit. pp. 11-12

F. Education

P (1) Readings:

- RES 1. Drake, WD. and LF. Fajardo. "The promotora program in Candelares: A Colombian attempt to control malnutrition and disease, 1968-74." (Dale, Columbia Systems Foundation: June 1976.).
- RES 2. Drummond, T. "Using the method of Paulo Freire in nutrition education: An Experimental plan for community action in North-east Brazil." Cornell International Nutrition Monograph Series No. 3, 1975.
- RES 3. Greiner, T. "Regulation and education: Strategies for solving the bottle feeding problem." Cornell International Nutrition Monograph Series No. 4, 1977.
- RES 4. Giff, HH. et al. Nutrition, Behavior, and Change. Prentice-Hall, New Jersey, 1972, Chapter 7.
- R 5. Hochbaum, GM. "Human behavior and nutrition education." Nutrition News, February 1977.
- R 6. Leslie, J. "Mass media for nutrition education." MS.
- RES 7. Notes on home production. MS.
- RES 8. Nutrition message and the mass media. Development Communication report, Sept. 1977.
- R 9. Rohde, JE. et al. "Preparing for the next round: Convalescent care after acute infection." MS.

CULTURE AND NUTRITION

Leslie Sue Lieberman

University of Florida

The present course "Culture and Nutrition" as outlined below has a five year evolutionary history. As a graduate student in 1974, I originally taught a section of introductory cultural anthropology focusing on food. This course was intitled "Partridges in Peartrees" and was taught at Central Connecticut State College. In Spring, 1975 I taught a graduate course in nutritional anthropology at Pennsylvania State University. That summer I continued teaching a course entitled "Changing Food Patterns" in the Department of Food, Nutrition and Institution Management at Washington State University. For the past three years I have offered the graduate course in culture and nutrition at the University of Florida. The course is limited to 25 students who last year were drawn from the Departments of Anthropology (40%), Food Science and Human Nutrition (30%), Sociology, Psychology, Health Education, Fruit Crops, Agronomy, and Agricultural Economics. The University of Florida has a strong applied program in Culture and Agriculture with an emphasis on international development.

COURSE FOCUS:

The course title "Culture and Nutrition" is somewhat misleading. Actually, the course provides a cross-cultural examination of nutritional behaviors within an explicitly ecological and evolutionary framework. Six major themes are covered in the ten week course. These themes are: (1) the role of nutrition in human evolution; (2) contemporary biological variation in relation to food ingestion, digestion and utilization; (3) comparative studies of energy systems through different modes of subsistence (nutritional ecology); (4) food ideology, patterns and practices; (5) malnutrition and its biological, psychological, and socio-cultural consequences; and (6) a cross-cultural perspective on applied nutrition intervention programs.

COURSE CONTENT:

The course content, especially the readings, varies each year. I have used two textbooks in the past. These are Nutrition, Behavior, and Change. H. Giff, M. Washbon, G. Harrison, Prentice-Hall, Englewood Cliffs, 1972 and Nutrition and Anthropology in Action, T. Fitzgerald (ed.), van Gorcum, Assen, 1977. Students have not been happy with the use of either text. I have also put together a group of Xeroxed readings which include published and unpublished materials as well as a 350 item bibliography. Required readings average 50-75 pages per week.

Students are required to do a number of small projects, for example a folk taxonomy of food types or preparation

techniques; a term paper and presentation, and to actively participate in the class. This year groups of 2 and 3 people collaborated on short papers explaining the food habits of minority groups in Florida. These papers include a discussion of traditional food patterns and beliefs, contemporary food patterns, major food items of the four food groups, special dishes and preparation techniques, suggestions for the preparation of more nutritious diets, a glossary of terms, and a short bibliography for 16 ethnic groups. These papers will be published by Cooperative Extension Service as a handbook of Cultural Food Patterns in Florida.

Although the course content reflects the needs and interests of the students, I have found that three varied aspects of the course are well received by all groups. The first aspect is an introduction to the course using Dr. Ray Birdwhistell's film on proxemics, Microcultural Incidents in Ten Zoos Around the World. The focus of the film is on the unique ingestive event of families feeding the elephants (and themselves) at zoos. The presentation of this unique and simple event with the array of cross-cultural behavioral patterns stimulates discussion and thinking about nutrition and food patterns in a very broad framework. The second aspect of the course is the short laboratory on clinical and field techniques useful in nutrition surveys. The focus is on anthropometry, other non-invasive techniques, and the interpretation of data, graphs, charts, and nomograms. The third aspect is the Transcultural Gastronomic Consumption Event which occurs at the end of the course. For each dish prepared a form is filled out listing the name and ethnic origins of the dish, the major components, and the ingredients which contain significant amounts of specified macro and micro nutrients. This is the grand finale.

TEXTS

- (1) Readings: Culture and Nutrition (Xerox)
- (2) Harris, M. Cows, Pigs, Wars and Witches: The Riddles of Culture
- (3) Cohen Y. Man in Adaptation: The Biosocial Background

TOPICS AND ASSIGNMENTS

INTRODUCTION TO NUTRITIONAL ANTHROPOLOGY: THE BIOBEHAVIORAL APPROACH BECOMING A NUTRITIONAL ETHNOLOGIST.

- (1) Movie: Microcultural Incidents in 10 Zoos around the World--Birdwhistle
- (2) Eames, E. and H. Robby. "The Socio-cultural Context of an Italian-American Dietary Item." The Cornell Journal of Social Relations 2:63-75, 1967. (Reprinted in Jorgenson & Tituzzi (eds) Anthropology and American Life).

FOOD AND HUMAN ORIGINS
NON-HUMAN PRIMATE DIETS

- (1) Stini, W. "Evolutionary Implications of Changing Nutrition Patterns in Human Populations." 1971 American Anthropologist 73:1019-1030.

DOMESTICATION OF PLANTS AND ANIMALS
RISE OF CIVILIZATIONS

- (1) Adams, R. "Early Civilizations, Subsistence and Environment" City Invincible: A Symposium of Urbanization and Culture Development in the Ancient Near East. (Kraeling and McC. Adams, eds) 1960. University of Chicago Press, Chicago. (Reprinted in Cohen p. 501-515.)
- (2) Flannery, K.V. "The Origins of the Village as a Settlement Type in Mesoamerica and the Near East: A Comparative Study," Man, Settlement and Urbanism (Eck, Tringham and Dimpleby, eds), Schenkman Pub. Co., Cambridge 1972. (Reprinted in Warner Modular Publications and in Ecology and Agricultural Settlements: An Ethnographic and Archaeological Perspective, Tringham, ed. pp. 1-31, 1973.)
- (2) Flannery, K.V. "The Ecology of Early Food Production in Mesopotamia." Science 147: 1247-56, 1965. (Reprinted in Vayda (ed) "Environment and Cultural Behavior" pp. 283-307, 1969. Contemporary Archaeology: A Guide to Theory and Contributions. (Leone, ed.) pp. 255-267, 1972.

NUTRITIONAL ECOLOGY: ENERGY FLOW MODELS, TROPHIC LEVELS,
HUNTERS AND GATHERERS

- (1) Handouts on Energy Flow
- (2) Lee, R. "What Hunters do for a Living, or How to Make Out on Scarce Resources" 1968 Man the Hunter (Lee and DeVore, eds.) Aldine, Chicago, (Reprinted in Cohen p. 87-100).
- (3) Vayda, A. and R. Rappaport Ecology, Culture and Nonculture" in Human Ecology: An Environmental Approach (Richardson and McEvoy, eds.); Oxbury, North Scituate, pp. 6-25, 1976.
- (4) Kemp, W. "The Flow of Energy In a Hunting Society. Scientific American," Sept. 1971. (Reprinted in Biological Anthropology (Katz, ed) Scientific American, San Francisco, pp. 359-370, 1975.
- (5) Kolata, G. "!Kung Hunter-Gatherers: Feminism, Diet and Birth Control" Science 185 932-34, 1974.

NUTRITIONAL ECOLOGY "Pastoralism" pp. 261-266.

- (1) Handouts on Energy Flow

- (2) Sweet, L. "Camel Pastoralism in North Arabia and the Minimal Complaint Unit" in Man, Culture and Animals: The Role of Animals in Human Ecological Adjustments (Leeds and Vayda, eds), AAAS, Washington pp. 129-52, 1965.
- (3) Spooner, B. "The Cultural Ecology of Pastoral Nomads" 1973. Addison-Wesley Module No. 45. 53 pp. Reserve.

NUTRITIONAL ECOLOGY: HORTICULTURALISTS AND AGRICULTURALISTS

- (1) Smith, P. "The Consequences of Food Production." Addison-Wesley Module in Anthropology No. 31. pp. 1-38.
or
- (2) Smith, P. Food Production and Its Consequences, Cummings Pub. Co., Menlo Park, 1976.
- (3) Rappaport, R. "The Flow of Energy in an Agricultural Society" Scientific American, Sept. 1971. (Reprinted in Biological Anthropology (Katz. ed), Scientific American, San Francisco, pp. 371-383, 1975)

BIOLOGICAL VARIATION: NOT ALL DIGESTIVE SYSTEMS ARE CREATED EQUAL. GENETOTROPHIC ADAPTATION

- (1) Harrison, G. "Primary Lactose Deficiency. A Problem in Anthropological Genetics." American Anthropologists, 77:812-835.
- (2) Schaefer, O. "When the Eskimo Comes to Town." 1971 Nutrition Today. 6:8-16.

UNDERNUTRITION: BIOLOGICAL AND SOCIAL CONSEQUENCES

- (1) Hunter, J. "A culture-Nutrition Hypothesis of Clay Eating," Paper presented at annual meeting of the American Association of Physical Anthropologists, 1976.
- (2) Term Paper outlines are DUE pp 1-3. Individual Conference this week.

OVERNUTRITION: BIOLOGICAL AND SOCIAL CONSEQUENCES

- (1) Read a popular article of your choice on obesity in the U.S.
- (2) Collect advertisements related to obesity.

DIFFERENTIAL NUTRITION: BY SEX, BY AGE

- (1) Rosenberg, E. "Ecological Effects of Sex-differential Nutrition." 1973 paper presented at 72nd American Anthropological Assoc. Meeting 29 pp.

- (2) Sanjur, D. and A. Scoma, "Food Habits of Low-Income Children in Northern New York." 1971. Journal of Nutrition Education. 2:85-95.
- (3) Gross, D. and B. Underwood "Technological Change and Caloric Costs: Sisal Agriculture in NE Brazil." 1971 American Anthropologists, 73:1-16.

DIFFERENTIAL NUTRITION: BY ECONOMIC LEVEL, BY ETHNIC GROUP

- (1) Jerome, N. "Northern Urbanization and Food Consumption Patterns in Southern-born Negroes" 1969. American Journal of Clinical Nutrition 22:1667-1669.
- (2) Harrison, G., et al. "Food Strategies and Nutritional Implications in Tucson." Paper presented at annual meeting of the American Association of Physical Anthropologists, 1976.
- (3) Film: Hunger in America. CBS Documentary Film.

THE MAJOR FOOD TABOOS: COWS AND PIGS

- (1) Harris, M. Cows, Pigs, Wars and Witches, 1974. Random House, N.Y. "Preface", "Prologue", p. 3-7, "Mother Cow" p. 11-32, "Pig Lovers and Pig Haters" p. 35-57, "Primitive War" p. 61-80.
- (2) Rappaport, R. "Ritual Regulations Among A New Guinea People." 1967. Ethnology 6:17-30. (Reprint Environment and Cultural Behavior, (Vayda, et.), Natural History Press, N.Y. 1969, p. 181-201).

MINOR FOOD TABOOS AND FOOD FADDISM

- (1) Kottak, C. "McDonald's as Myth, Symbol and Ritual" Paper presented at the annual meeting of the American Anthropological Assoc." 1976.
- (2) Guest Lecturer: Dr. Sol Kramer, "Vegetarianism and Macrobiotics"

FOOD AND PSYCHOLOGICAL STATES

- (1) Bolton, R. "Aggression and Hypoglycemia Among the Quolla: A Study in Psychological Anthropology." 1973. Ethnology, 12:227-257.
- (2) Foulke, E. The Artic Hysterias. 1972 no. 10 American Anthropological Assoc., Washington "A Synthetic Approach" p/1-5, "The Calcium Hypothesis", p 68 -82, "Calcium Rhythms" p. 83-86.

MEDICO-NUTRITIONAL SYSTEMS

- (1) Wellin, E. "Water Boiling in a Peruvian Town" in 1955 in Health, Culture and Community (ed. Paul), Russel Sage Foundation, N.Y. p. 71-103.
- (2) Harwood, A. "The Hot-Cold Theory of Dissent." Implications for Treatment of Puerto Rican Patients." Journal of American Medical Association, 216:1163-1158.

ASSESSMENT OF NUTRITIONAL STATUS: WHAT DO THE NORMS REALLY MEAN?

- (1) Handouts
- (2) Laboratory on Nutritional Anthropometry
Research Papers: Presentation (15 min.)
Research Papers: Presentation (15 min.)
Research Papers: Presentation (15 min.)
Course Summary

TRANSCULTURAL GASTRONOMIC CONSUMPTION EVENT (6-10 pm)

Conferences

On November 20, 1980, the conference Politics, Propaganda, Symbols and Food was held at Mills College in Oakland, California. Its sponsors included Mills College, the Nutrition Department of the University of California, Berkeley, and the West Coast Nutritional Anthropologists. Several hundred people attended the all-day conference which was covered by the news media in the San Francisco area and drew the interest of correspondents from England and France. A lively audience generated many questions for virtually all of the speakers, some of whose presentations were taped.

What follows is a brief sketch of the presentations in alphabetical order by speaker.

For further information, contact:

Bert Gordon, Coordinator
Politics, Propaganda, Symbols and
Food Conference
P.O. Box 9962
Mills College
Oakland, California 94613
(415) 430-2159

Presentations:

"Food, Ritual, and Tradition at Mills College," Elizabeth Burwell, Director, Housing Management and Food Service, Mills College. A discussion of the many rituals involving food that have developed among the students at Mills College since its inception in 1852. Old menus showed traditional Thanksgiving and Christmas dinners. Song sheets illustrated the songs sung at these and other festival occasions. Traditions such as candle-passing, a ritual marking the engagement of a student to be married, were discussed in detail, especially as they related to the students' meals.

"Sex Roles and Housework: The Joy of Cooking," Judith Clariv-Albert, Sociology, Mills College. A satirical use of a popular cookbook title to argue that traditional housework roles have consistently denigrated the place of women in society. This paper argued that women have continually been assigned the most repetitive, least stimulating, and lowest status tasks in American society. Housework in general and cooking in particular are chores the results of which are ephemeral at best. The house gets dirty after it has been cleaned and the food, so painstakingly

prepared, is rapidly consumed by husbands and children. In neither case does the women receive the psychological gratification that should be attendant upon her work.

"Who Ate What and Why at the American Thanksgiving," Ian C. Dengler, University of California, Berkeley. A slide presentation showing the great variation in traditional Thanksgiving dinners across the United States. Although most people think their traditional Thanksgiving dinners are the same as everyone else's, intensive questioning shows significant variation in the detail: dressings, choice of vegetables, salad types, for example, that reflect the geographic, ethnic, educational, and other distinctions existing among Americans. The slides showed actual Thanksgiving meals together with the menus for them as detailed in interviews done by the speaker.

"How to Sell a Potato: Marketing Non-Brand Name Foods," Jane Donohue, Vice President and Creative Director, Scroggin and Fischer Advertising, San Francisco. Using professionally made film clips selling potatoes and strawberries, the speaker highlighted differences in advertising techniques for non-brand name as opposed to brand name foods. In the latter one produce competes against a similar one. The non-brand name advertiser's task is to motivate the public to buy the product at all, for example changing a negative public image of the potato from that of a fattening low-status food to one of a more fashionable party item.

"Symbols and Propaganda in the Japanese Tea Ceremony," Lloyd Fulton, History, Humboldt State University, Arcata, California. A slide lecture touching on many of the social qualities, including the current popular revival in Japan, of the traditional tea ceremony. There are variations in the ceremony, depending on the wealth and social status of the participants, but some aspects of it remain fixed, for example the complimenting of the tea no matter how bad it might actually taste. Masters of the tea ritual are highly paid in contemporary Japan and very much sought after for their services by aspiring brides who hope that learning the ritual might improve their own marriage prospects.

"The History of the Hamburger," Bert Gordon, History, Mills College. A slide presentation focusing on the emergence of the American hamburger as a national symbol, recognizable to virtually all in our society by the mid-1930's. Illustrations of menus, recipes, and cartoons were used to show how the hamburger became a symbol of automobile, fast-

food, and radio culture. The ironic connections of a German place name to an American national symbol were discussed in the early history of the term "Hamburg beef" and "Hamburg steak." Since the emergence of the hamburger, it has been depicted in art, music, and plays. Although it continues to symbolize American fast-foods, it is being rivalled by other items such as pizza and, more recently, Polish sausage.

"Diet in Ancient Egypt: Food Symbols," Louis Grivetti, Nutrition, Geography, University of California, Davis. A slide lecture illustrating the complexities in studying diet over the long period that constituted the history of ancient Egypt. Showing onions and lentils intact from antiquity, the speaker expanded upon several ancient religious cults associated with food in Egypt. Pork avoidance, for example, was traced back to 2800 B.C. In addition to preserved food items, the presentation made use of ancient Egyptian sacred writings and tomb drawings.

"Perspectives on Women's Psychological Relationship to Food," Jane Karsh and Joanne Abel, Oasis Counseling Center, Walnut Creek, California. A joint presentation discussing the many psychological barriers women have in attempting to lose weight. Using their counseling experience, the speakers focused on the self-image of their clients, exclusively women, particularly on the sometimes hidden reasons for keeping weight on. This brought up the larger issue of body image generally and the various factors, both individual and social, that influence women's perceptions of their ideal body shapes. Overweight was described as one way in which women convey a desire to appear sexually non-threatening.

"Humors and Vapors--Hot and Cold: Cultural Values in the Present World," Angela Little, Nutrition, University of California, Berkeley. Humorial theory teaches that there are different personality types for whom different foods are appropriate. Western humorial thought is associated in its origins with the Salerno school in Medieval Italy. From there ideas of personality type and related diet spread throughout Europe and eventually into America. Yin and yang in China and hot and cold foods in the West are both surviving ideas of humorial theory. Despite the advent of modern nutritional science, beliefs linking specific foods to personality types are still common in Western popular culture.

"Contemporary Politics of Nutrition," Sheldon Margen, Nutrition, University of California, Berkeley. A summation of some of the issues raised by other speakers, especially in regard to the ways in which political issues sometimes interfere with efficacious and equitable food distribution. Problems of bureaucracies and special interests exist in societies as different from one another as India, Jamaica, and the United States but the resulting incidences of malnutrition are similar. Increased nutritional knowledge and technological sophistication themselves are not sufficient to eradicate malnutrition. An informed and sensitive public must be enlisted in the struggle to improve the diet of all the world's people.

"The U.N. and the Evolution of Jamaican Foods," Marilynn Marsh, California Food Policy Coalition. A discussion, illustrated with slides, of the many subtle changes in the diet of an underdeveloped society caused by the intrusion of large sums of money from an outside source. The International Monetary Fund made money available with the purpose of improving the diet of Jamaicans, but these funds were channeled by various political interests with the result that while food production levels were increased, much of it was for market. Many of the poor suffered the loss of traditional foodstuffs they had formerly produced without benefiting from the new technology made available.

"Ethnic Foods in a Camping Town: Somersville, California," Larry McKee, Anthropology, University of California, Berkeley. The Somersville project is a continuing series of excavations through the remains of a nineteenth century mining town in California in an anthropological study of the lives of its inhabitants. Many Chinese immigrants were employed in the town and the remains indicate a strong conservatism in dietary patterns on their part, as well as that of other ethnic groups in the area. The lecture was illustrated with slides showing the town of Somersville, its environment, and the techniques of the excavation teams.

"Food and Sexuality in Victorian America," Marianne Sheldon, History, Mills College. One of the major proponents of dietary change in large nineteenth century America was Sylvester Graham, probably best remembered for the crackers that bear his name. Graham, who defended fundamentalist Biblical views, proposed a diet that he thought would minimize gluttony and sexual excess. Significantly, Graham's diet was a step toward sexual equality because it was intended for men and women, unlike earlier regimens which, based on Medieval humorial theory, proposed

different foods for men and women. The step toward culinary equality between the sexes was a precondition for subsequent moves toward political sexual equality.

"Food as Religious Symbol: Theological Reflections," John Staten, Chaplain, Mills College. A brief discussion of some of the sacramental uses of food, particularly wine, in the traditions of the various Christian denominations. This was followed by a more detailed consideration of different kinds of wine and some of the ways in which they were used during religious ceremonies.

"Politics of Food Distribution in India," Harry Summerfield, Health Nutrition, School of Public Health, University of California, Berkeley. Despite continued reports of widespread malnutrition in India, the country could produce enough food to feed its population adequately. The political incentives, however, are not there. Traditional attitudes about caste and low status prevent the political elites in India from viewing large numbers of their fellow citizens as totally human. It is a major example of the ways in which social hierarchy and cultural tradition influence diet.

"Symbolic Meanings of Foods to Malays," Christine Wilson, Epidemiology and International Health, University of California, San Francisco. A discussion of the many ways in which Malayan culture is marked by rites using food. This is especially the case in ceremonials marking rites of passage in sexuality. Puberty and Marriage, for example, are marked by food related rituals. As an outside woman, the speaker was particularly fortunate in being allowed to witness and photograph some of the ceremonies which are normally seen by men only. The techniques of ceremonial food preparation were illustrated with slides.

The INSTITUTE OF FOOD TECHNOLOGISTS of Chicago, Illinois sponsored their annual concert on current topics of food and nutrition, March 15-17, 1981 in Richmond, VA. The following papers were given:

Fats in the Diet

Fats and Oils in Home Cooking

Ada Marie Campbell, Ph.D., Professor of Home Economics, University of Tennessee (Ret'd), Knoxville.

Fats and Oils in Processed Foods.

Joseph Fiorreti, Ph.D., Lipids Research Laboratory, General Foods Co., White Plains, N.Y.

Low Fat Cholesterol Cooking.

Suzanne S. Jones, Food Engineer, Cuisinarts, Inc., Greenwich, Conn.

The New(er) Fats and Oils

Milk Protein

Charles V. Morr, Ph.D., Professor of Food Science, Clemson University.

Open Dating on Labels

Isabel Wolf, M.S., Assistant Professor of Food Science, University of Minnesota, St. Paul.

Caffeine: Upper or Downer?

Harold Grice, D.V.M., M.Sc. Scientific Director, International Life Sciences Institute.

Minerals in Processed Foods

Stephanie Crocco, Ph.D., Department of Foods and Nutrition, American Medical Association, Chicago.

Lead in Canned Foods.

Robert Schaffner, Ph.D., Deputy Director, Bureau of Foods, U.S. Food & Drug Administration, Washington, D.C.

Tenderizing Processes for Meat Carcasses.

Roger West, Ph.D., Professor of Meat Science, University of Florida, Gainesville.

Bulk Asceptic Storage

Philip E. Nelson, Ph.D., Director, Food Sciences Institute,
Purdue University, W. Lafayette, IN.

Nutrient Losses in Fresh Produce

For more information or membership details, write:
Institute of Food Technologists, 221 N. LaSalle Street, Chicago,
ILL 60601.

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The American Folklore Society held its 1980 Annual Meeting last October in Pittsburgh, Pa. The following papers were presented:

CAMP, Charles, "THE FUNERAL BAKED MEATS DID COLDLY FURNISH FORTH THE MARRIAGE TABLE": A SEMIOTIC ANALYSIS OF FOOD EVENTS (Maryland Arts Council Folklore Program) Folklorists have conventionally described the traditions which comprise American foodways in terms of particular foods and foodstuffs, giving attention to the social occasion in which the preparation and consumption of food are situated as contextual matters. By employing some of the methods of semiotic analysis, the paper will attempt to probe these occasions as cultural statements and offer an alternative definition of traditional foodways based upon what the occasions convey. This definition in turn provides the means for a fresh consideration of the social and cultural continuities which support, and are supported by, food-related behaviors.

CHITTENDEN, Varick A., THE COVERED DISH SUPPER VS. NEW YORK STATE PUBLIC HEALTH LAW, STATE SANITATION CODE, SUB-PART 14-2 (State University of New York at Canton. Center for the study of North Country Folklore) Regulations by the New York State Department of Public Health make illegal the "covered dish supper"--a "function wherein members of any organization like churches, volunteer fire department of grangers) prepare and bring food to a particular ocation--to be shared by others." Attempts to enforce the rules brought a vehement reaction by the public and the legislature, for such events are integral social traditions to many groups, especially in rural areas. The paper will focus on the case and how people themselves rallied in defense of their tradition. Other issues of government regulation of tradition will be cited. Some suggestions for folklorists' involvement in such decision making will be discussed.

CAROS, Mary. THE DINNER DANCE EMERGENCE OF A NEW FESTIVITY IN CERTAIN IMMIGRANT COMMUNITIES IN THE UNITED STATES (Aman Folk Ensemble). In this paper I analyze the Dinner Dance, a form of festivity in the Cretan immigrant community in the United States. I intend to show that in this form, one not found in Crete, Greece, some traditions from the motherland are kept intact, others have changed in varying degrees, and new material is assimilated. I first introduce and briefly discuss the festive forms of rural Crete and the migration of these forms to the immigrant Cretan communities in the U.S.A. Next, I compare and contrast the four elements (drinks, food, singing, and dancing) commonly found in the festivities in both motherland Crete and Cretan-American communities. I then focus on the Dinner Dance, its form and its economic and social function. I describe the elements common to the form, relate them to the original, and finally discuss the role they play in the event's overall function.

DARGAN, Amanda, FOOD, PLACE AND STATUS (University of Pennsylvania). In the South, as in other parts of the United States, regional and local dishes have become important identifying features of their areas, and regional identity and pride are often closely tied to these dishes. Certain foods are also associated with socio-economic status within a region or community. Thus, while catfish stew is generally viewed as a characteristically Southern dish, and the variations in its preparation as distinguishing regions within the South, in some areas catfish stew is a low-status fish--it is "poor man's food." In order to understand the foodways of a region, it is important to know what associations different dishes have for residents of the area. This paper attempts to show how individuals manipulate status and establish place through food. It also suggests the effects these identifications have on food preferences in the South and among Southerners who have moved North.

FINE, Gary Alan. THE KENTUCKY FRIED RAT. LEGEND AND MODERN MASS SOCIETY. (University of Minnesota). The examination of popular legends can indicate the effects of social change on folklore. Over the past several decades massive dislocations have occurred in American community life, which in turn have influenced urban legends. These changes include urbanization, impersonalization, increasing systemic ties between local communities and national organizations, and a transfer of local functions to government and business in order to understand how social changes affects folklore over urban legend is analyzed--the Kentucky Fried Chicken served a fried rat to a customer. The legend indicates several basic anxieties of modernity and how individuals attempt to cope with social change.

Pine Barrens of southern New Jersey make up nearly one-third of the land area of the nation's most densely populated state. The Pines have harbored a native indigenous folk culture characterized by sparsely settled communities that are small, homogeneous, distinctive, and, to a large degree, self-sufficient. Their foods have taken on symbolic value. Their distinctive cuisine has become a badge of identity. Essentially the food of the Pines comes from four sources--the woods, the water, the garden, and the store. Piney informants see food in terms of its all-providing self-sufficiency.

GRAHAM, Joe Stanley. FOODWAYS AS AN INDICATOR OF CULTURE CHANGE. (Texas A & M University). When the Mexican Americans of West Texas moved from the small ranches and communities along the Rio Grande into larger communities further north (dominated by Anglo culture), their culture began changing in a number of ways. These changes are clearly reflected in their folklore and folklife. This paper will examine the changing foodways of the group as indicators of the changes which have occurred and which are still occurring, and attempt to explain them in terms of changed technology, improved economic situation, the move from rural to small-town environment, and prolonged contact with Anglo culture.

GUTIERREZ, C. Paige, CAJUNS AND CRAWFISH: ETHNICITY AND FOODWAYS IN SOUTHERN LOUISIANA (University of North Carolina at Chapel Hill). The foodways of Louisiana's Cajuns provide a clear example of how traditional foodways may serve in the expression of and maintenance of ethnic/regional identity. In recent years, the crawfish, a popular Cajun food, has come to be a major symbol of Cajun ethnic consciousness. This paper traces the historical-geographical connections between Cajuns and crawfish, the role of the crawfish in Cajun folk/popular lore, the significance of specific crawfish foodways in intra- and inter-group relations, and the rise of the once disparaged crawfish to pre-eminence among local food-related ethnic symbols.

ISAACS, Susan L., TILLIE NEBOLSKY'S NASHERAI: JEWISH FOODWAYS IN CINCINNATI (Jewish Folklife/Cincinnati Historical Society). Tillie Nebolsky manages what she claims is Ohio's only kosher restaurant. Accurate or not, her claim to fame is an aspect of the folklore imbedded in one of this state's most distinctive ethnic restaurants. Tillie's employees include three generations of extended family, American born Jews and blacks, as well as Polish, Russian and Italian immigrants. Their narratives, together with those of patrons and critics, have been used to produce a slide-tape documentary. This program about the American expression of Eastern European Jewish foodways, family folklore and life history, will form the basis of this presentation.

KALCIK, Susan, FOOD AS SYMBOL IN THE PERFORMANCE OF ETHNIC IDENTITY. (Smithsonian Institution). The Southeast Asians who have settled in the U.S. recently are among the most recent immigrants to this country to undergo a process of foodways acculturation. The process has been charged with emotion for new and old Americans because food operates as a symbol of identity. Some foods will come to be associated closely with specific groups and attitudes, beliefs and values about the group are transferred to those foods, individuals and groups may manipulate food symbols in the expressive performance of their identities for in-and out-group audiences. Not only do ethnics eat certain foods to signal specific stances vis-a-vis their ethnic identity, but the "American" eating pattern signals an attitude toward pluralism. We ingest each new immigrant wave by ingesting its foods.

LLOYD, Timothy Charles, "JUST AS GOOD AS MOM'S," "FOOD HABITS, NOSTALGIA AND EVALUATION (Ohio Foundation on the Arts). The notions of food habit, food pattern and dietary regime have been central to much of contemporary foodways research. Such patterns of everyday diet and consumption constitute the primary set against which the significance of secondary or special foods, food events and food behaviors (such as those surrounding holiday celebrations) must be measured. These patterns are largely formed in the context of family meals and life during the childhood years. This paper will explore the connections among food habits developed in childhood, the remembrance of past meals, and food-related activities, the images of place which sometimes surround such memories, and the role of all of these recollections of the past in the evaluation of foods and foodways in the present.

LOCKWOOD, Yvonne. PASTY: A UP-ER SPECIALTY. (University of Michigan). Ethnicity and region are examined in the context of the Upper Peninsula of Michigan in terms of folk history and identity. Specifically, this paper focuses on the foodways associated with pastries (dough-encased, meat and vegetable food specialty) as expressions of ethnic, differentiation and regional affiliation. Although cognitive values given to pastries often reflect the multi-ethnic context of the Upper Peninsula, the pastry is first and foremost a regional food.

LUND, Jens. FRESHWATER FOOD RESOURCES AND TRADITIONAL DIETARY HABITS IN THE LOWER OHIO VALLEY. (Indiana University). Thirteen species of commercial fish, several species of game fish, and a species of turtle and of frog constitute the freshwater food resources of the lower Ohio Valley. The availability and utilization of these fauna are subject to many influences, including biological, hydrological, and legal factors. The chief factor which affects their use, however, seems to be their

place in the traditional diets of the Black and White inhabitants of the area. Fieldwork data and published reports suggest that food fish are subject to a stratified "hierarchy of desirability," based upon social, racial and economic statutes of those who have a traditionally eaten them.

PROSTERMAN, Leslie. FOOD AND ALLIANCE AT THE COUNTY FAIR (University of Pennsylvania). At a county fair in the upper Midwest, food vendors and their customers indicate political stances and community values through their food behavior. Both the conventional party and community politics, and the politics of the fair are expressed through the manipulation of food at the various booths. The Grand Old Party Brats booth, the 4-H or Grange hamburgers and the carny concessionnaires selling lemonade accrue real and perceived differences of food behavior which establish political and moral locations at the fair. Not only the actual foods sold and eaten (which are often identical), but the surrounding actions and expressed opinions maintain political and community alliances and identities.

THEOPHANO, Janet, FOOD AND ITS SIGNIFICANCE IN AN ITALIAN-AMERICAN SETTING (University of Pennsylvania). Two distinctively different Italian-American communities in the Philadelphia area will be examined: Ambler and South Philadelphia, Pennsylvania. The particular histories of each community will be described to show the impact of locale on the development of a shared food pattern. Though the system has undergone change, the transformation occurred within the constraints of the structure of the system. In this way, new forms and new content have been incorporated. A comparison of two weddings will be used to illuminate the communities and changes in the food system.

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The Society for Nutrition education held its 1980 Annual Meeting on Reflection on Food Choices July 6, in Montreal, Canada. The following papers were presented:

Factors Affecting Food Choices

Family Influences on Food Choices and Nutrition Behavior,
Ann Hertzler, College of Home Economics, Virginia Polytechnic Institute, Blacksburg.

Psychosocial Influences on Food Choices and Nutrition Behavior,
George Kawash, Associate Professor, University of Guelph, Guelph.

Economic Influences on Food Choices and Nutrition Behavior,
Gordon Bivens, Professor, Iowa State University, Ames.

Biocultural Influences on Food Choices and Nutrition Behavior,
Paul Rozin, Professor, University of Pennsylvania, Philadelphia.

Food Choices Away from Home

Session A School Age Population

Session B Working Adults

An overview of Eating Habits of Working Adults, Jim King, Market Facts, Toronto.

Is Organized Labor Concerned? Jim McDonald, Director, Canadian Automatic Merchandising Association.

What's Happening to Employer Sponsored eating Programs? Representative to be announced.

Session C Senior Citizens

Barbara Posner, Director of Clinical Nutrition Education, Sargent College of Allied Health Professionals, Boston.

Joncier M. Greene, Aging Services Program Specialist, Administration on Aging, Washington, DC.

Magda Krondl, Director of Feriatric Nutrition, Department of Nutrition and Food Science, University of Toronto, Toronto.

Eleanor Schlenker, Chairman, Human Nutrition and Foods, Program, Univesity of Vermont, Burlington.

Box Supper and Plenary Session

Nutrition Policies and Eating Trends

Nutrition Guidelines of Canada, Heather Nielson, Chief, Nutrition Education Division, Ottawa.

Quebec Nutrition Policy, Madeleine Blanchet, Minister of Social Affairs, Quebec.

Swedish Nutrition Education Experience, Leif Hambraeus, Professor, University of Uppsala, Uppsala.

Plenary Session - Mock Trial:

Nutrition Education v Nutrient Addition

Nutrition Update

Topics to be covered include: nutrition and cancer, Vitamin E, diet and heart disease, anorexia nervosa, trade mineral

nutrition, dietary standards and nutrition requirements, food additives, and diet and hyperkinesis.

The Department of Food Science and the Human Nutrition Program at the Pennsylvania State University in collaboration with regional project NE-73, Human Nutrition Improvements, sponsored a symposium in "Attitude, Theory and Measurement in Food and Nutrition Research" last June, 1980. Held at Penn State, the three day meeting consisted of the following papers:

Role of Attitudes in Information Processing - Dr. Jerry C. Olson, Penn State University.

Attitude Measurement Issues - Dr. Ron Wimberly, North Carolina State.

Public Opinion Surveys - Dr. Alden Clayton, Marketing Sciences Institute.

Issues in Sensory Testing and Food Preferences:
Gail Civile, Sensory Consultant.

Food-Related Attitudes and Their Measurement
Dr. Howard Schutz, University of California.

Attitude Research in Consumer Behavior
Dr. James McCullough, University of Arizona.

Measuring and Validating Nutrition-Related Attitudes -
Dr. Laura Sims, Penn State University.

Book Notes

FOOD FROM HARVEST FESTIVALS AND FOLK FAIRS, THE BEST RECIPES FROM AND A GUIDE TO FOOD HAPPENINGS ACROSS THE NATION. By Anita Borghese. (New York: Thomas Y. Crowell Company, 1977). 270 pp., introduction, index. \$9.95 hardbound.

Anita Borghese's FOOD FROM HARVEST FESTIVALS AND FOLK FAIRS is of interest to foodways researchers as a guide to thirty-eight events in the United States which honor a food(s) or which include celebrations of food along with other festive activities. In her brief introduction, Borghese describes the various kinds of festivals. Included are harvest festivals (pumpkins, soybeans, watermelons, etc.) or other affairs with an emphasis on a specific food (crayfish, clams, lobster). In addition, celebrations for regional dishes (chili, kolacky, apple butter) are featured, as are ethnic events where food plays an important role (Danish Days in Solvang, California; the Feast of San Gennaro in New York City). Borghese also notes the various emphases of food celebrations. Some festivals are strictly food-oriented with bake-offs, auctions, eating contests, and sales. Others include parades, craft sales, and band concerts.

Each festival in the book is discussed in terms of its historical background, the major events which compose it, and useful "festival facts" describing locations, dates, sponsors, and addresses if one wishes to write for more information. These are mainly Chamber of Commerce addresses and so unlikely to have changed much since the book was published. Each chapter concludes with selected recipes, some provided by the official organizers of the event and other from clubs or individuals associated with the event.

The actual festivals chosen to be honored cover a wide geographical area and are observed at all times of the year. There are general "folk festivals" (Kutztown Pennsylvania Dutch Folk Festival, Pittsburgh Folk Festival); "national" festivals (National Peanut Festival, National Date Festival), even and "international" festival (International Rice Festival), along with state affairs (Vermont's Northeast Kingdom Fall Foliage Festival, Ohio Swiss Festival, the Hawaiian Prince Kuhio Festival), and very specific observances (Junior Baking Contest of the Association of Connecticut Fairs, Christmas at Williamsburg). Borghese provides little background on the criteria she uses in choosing which events to describe except to emphasize the pan-American range of the examples. She wants to share "the experience of talking, corresponding, and working with festival cooks all over America (pg. 4)."

Borghese does not dwell on any theoretical analysis of the events. Her main attitude towards food is that not only should it accompany celebrations but that it deserves celebration in and of itself. Her enthusiasm and appreciation for food is somewhat sentimentally conveyed: "Harvests . . . cause people to gather together to celebrate in old-fashioned and new-fashioned ways the wonders and abundance of local crops and to share in their goodness (pg. 2)."

While the book is obviously intended for a popular audience academic researchers should also find it useful. Most apparent is the similarity between the festivals and their related events: the selection and crowning of queens, the parades, the special meals (most often breakfast), the official proclamations. Historically oriented researchers may be intrigued by the motivating forces behind the festivals, both the older ones and the recent introductions to the food festival circuit. With its detailed descriptions the book also is an aid in selecting just what festivals an investigator might want to visit since information on such observances is often scanty and only obtained from lists of numerous and varied events in an area. Since there are thousands of public food events celebrated in the United States each year perhaps Borghese's guide will inspire companion volumes to cover many more such events. Nevertheless, her efforts are a much needed and pleasing start.

Sue Samuelson

HOW FRESH IS "FRESH"? IFT RELEASES NEW SUMMARY ON OPEN-CODE FOOD DATING

"Consumers are looking for a simple solution to a complex problem when they clamor for open dating on food packages, according to the Institute of Food Technologists (IFT). Dr. Arlette Rasmussen, of the department of food science and human nutrition at the University of Delaware, IFT Regional Communicator for Delaware, Maryland and Eastern Pennsylvania, said "Actual shelf life of a food varies with the age and type of ingredients used, the process, the package, and the environmental conditions during distribution and storage."

"Consumer food storage and handling habits also have a bearing on shelf life, as does the consumer's taste preferences, and his or her own judgment as to how fresh is "fresh," said the IFT Communicator, quoting from a newly released Scientific Status Summary produced by IFT's Expert Panel on Food Safety and Nutrition.

A number of states already require dating information, depending on whether the food is "Perishable," "Semi-perishable," or "Shelf-Stable," the IFT said. These categories are based on the rate at which a given food deteriorates and the conditions that affect that deterioration. Milk, eggs and fish, for example, are classified as "perishable," according to the Summary, and most states limit the length of time they may remain on shelves or in coolers. Requirements vary from state to state, however, and the actual temperature in a given cooler or the length of time the food is left outside the cooler will determine whether the product actually retains its high quality for the stated number of hours or days. Similar considerations also apply to semi-perishable foods such as cheeses, cured meats, some pickled foods and snack foods and to even shelf-stable foods such as canned goods, dried foods, and breakfast cereals.

According to the IFT Expert Panel, three different types of dating systems have been proposed. These include a "pack date," which simply tells when a food was packed and leaves it up to the consumer to decide how long after that date the food is still of high quality. This is the coded date most often used for stock rotation at present.

Many states now require a "sell by" data, on certain foods, also called the "Pull" data, according to the food technologists. After this date, the store manager must remove the package from his regular retail shelves, and either dispose of it (possibly to charitable organizations) or sell it at a reduced price in a segregated part of the store.

"Use-by" dates are also suggested, but these carry the idea that the product is guaranteed to be of high quality until that date regardless of any storage abuse which it may undergo, or that it suddenly becomes unpalatable or even dangerous after that date. This could lead to waste if the food is thrown out on that assumption, the IFT said.

A modification of this system, called "Best if used by" or "Best if used within XX days of date stamped on the package," implies that the food is still safe and usable, if possibly of somewhat lower quality after that time.

For any of these dates to be meaningful, everyone in the food distribution chain, including the consumer, must be aware of his or her role in preserving freshness and quality, the Summary said. "Like so many other aspects of food and nutrition, safety and high quality is an obligation to be shared among producers, processors, distributors and consumer. Use of open dating will not alter that shared obligation."

Abstracted from the Bulletin of the Institute of Food Technologists.

Announcements

Grants are up to \$2,500 for special lectures on topics of general interest to the public are available from the S & H Foundation for 1981-82. History departments are encouraged to apply for such grants. Deadline for proposals is February 15, 1981. For details contact Richard Schlatter, Director, S & H Lectureship Program, Box 315, Neshanic, NJ 08853. Ask for future deadlines.

Georgia Agritama, assisted by a grant from the National Endowment for the Humanities, is sponsoring intensive research into the social, economic and political history of the Wiregrass region in South Georgia in the 1880's and 1890's. The research team is seeking information about Wiregrass history in the following four major areas:

(1) Agricultural systems of the period. They need information, photographs and documents about life on all kinds of farms and also agricultural finance and banking, buying and selling in the town markets and kinds of farm tools used. (2) Rural industrialization. They are anxious to learn more about the effects of the railroads, the lumber and turpentine industries and the cotton and grist mills in the area. (3) Agrarian and rural protest movements. They need information available concerning Alliance or Populist activity, including Alliance and Populist newspapers, minutes of

their meetings, photographs, etc. (4) The working and social roles of women, blacks, foreign immigrants and northern immigrants. If you can be of any help on any of these subjects or need more information write to: Rural History Project, Georgia Agritama, P.O. Box Q, Tifton, Georgia 31794. They can be contacted by phone at (912) 386-3344.

Joan M. Jensen. WITH THESE HANDS: WOMEN WORKING ON THE LAND. Feminist Press/McGraw Hill, 1980. \$6.95 in paperback. This book is a documentary history of farm women.

CONSERVATION FROM EAST TO WEST: A REPORT ON THE 1979 AGRICULTURAL CONSERVATION PROGRAM. United States Department of Agriculture. Agricultural Stabilization and Conservation Service, 1980, 32 pages. Free of charge. This publication can be ordered by writing to: Frances Fuller, ASCS Information, P.O. Box 2415, Washington, D.C. 20013. Pages 6 to 24 contain 14 feature articles showing conservation practices in 13 States.

The main program at the Center for Science in the Public Interest (CSPI) is their Nutrition Action Project. Their primary goal is to "inform people and dispel confusion about the dangers of the American diet. As "health activists" they feel that the "American diet is a prime contributor to cancer, heart disease, and other serious health program." To further this goal, they are involved with work with various regulatory agencies such as the FDA, FTC and NIH. Other activities include the "Great American Nutrition Campaign" which sent a staff on a national tour complete with puppet shows and posters on subjects such as "Chemical Cuisine," a "Nutrition Scoreboard" and "The Great American Eating Guide Poster." They also offer a series of publications which includes the following titles: Eater's Digest, Creative Food Experiences for Children, The Changing American Diet and Food on Campus: A recipe for Action.

For membership, publication, and other information, the CSPI can be contacted at 1755 S. Street, N.W. Washington, DC 20009.

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The United States Government Office--Superintendent of Documents--provides a wide selection of publications related to food, diet and nutritional studies. For a complete list of all the government food publications, write to the following address:

Superintendent of Documents
U.S. Government Printing Office
Washington, D.C. 20402

An example of the publication provided by the government office are:

- 1) Edible TV. Your Child and Food Commercials.
- 2) Food Problems of Developing Countries
- 3) Nutritive Value of American Foods in
- 4) Child Nutrition in Developing Countries, Handbook for Fields and Stream
- 5) Coventry Catfish: A Variety of catfish recipes from Mississippi

WESTERN FOLKLORE announces its latest special issue Foodways and Eating Habits: Directions for Research. Immediately available, the issue features the following articles:

THE SENSORY DOMAIN: "Creative Eating: the Oreo Syndrome" by E.M. Adler; "A Moveable Feast: the Art of a Knish Maker" by J.L. Adler; "Pleasing the Palate: Diet Selection and Aversion Learning" by C.C. Palmerino; and "The Cincinnati Chili Culinary Complex" by T.C. Lloyd.

THE SOCIAL DIMENSION:

"Making Pancakes on Sunday: The Male Cook in Family Tradition" by T.A. Adler; "'Let's Eat!' Commitment and Communion in Cooperative Households" by A. Graham; "Una Tamalada: The Special Event" by M.H. de la Peña Brown; "The Rhetoric of Portions" by A. Shuman; and "Food and Alliance at the County Fair" by L. Prosterman.

RESOURCES AND METHODS:

"Personal Narratives: A Key to Interpreting Consumer Behavior" by S.J. Levy; "The Compiled Cookbook as Foodways Autobiography" by L. Ireland; "The Paradox of Pride and Loathing, and Other Problems" by S.J. Bronner; and "Perspectives in the Study of Food Habits" by R.M. Mirsky.

The publication, edited by Michael Owen Jones, Bruce Guiliano, and Roberta Krell is available by sending \$5.00 to WESTERN FOLKLORE, Folklore and Mythology Program, University of California, Los Angeles, CA 90024.

AUBURN UNIVERSITY ARCHIVES

ACQUISITION The Auburn University Archives has recently received and catalogued the photographs of the Alabama Cooperative Extension Service. The collection contains some 1500 prints and negatives relating to the Extension Service programs in rural Alabama from 1920 to 1960. The Archives had already collected about 300 Extension Service prints from other sources. Most of these date from 1915-1920 and add to the significance of the Extension Photograph Collection. The major series for the collection are: state staff individuals; 4-H individuals, both arranged alphabetically by county; and subject photographs. The subject photographs are perhaps the most interesting. They include photographs on such topics as: Boy's Clubs, cotton, fairs, farm machinery, club markets, home improvements, horses and mules, meetings and conferences, mills, Negro Extension, nutrition, packing plants, surveying and wills. The collection visually captures much of rural Alabama life in the 1920's and 1930's. For more information on the collection, contact the Auburn University Archives, Ralph Brown Draughon Library, Auburn University, Alabama 36849, or call (205)826-4464.

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.

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\$5.00 entitles you to Volume II (1978-1979), issues 1, 2, 3
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Bibliographic Supplement: The size and cost of printing the bibliographic supplement unfortunately precludes our offering it as part of the regular 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.

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