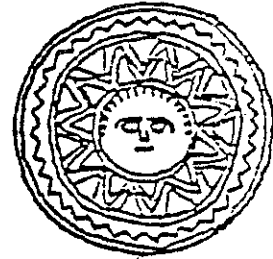


# THE DIGEST

A Newsletter for  
The Interdisciplinary Study of Food



VOLUME IV

no. 3

Fall, 1982

This is the last issue of volume 4. It is a little late but will be followed fairly soon (we hope) by vol. 5, no. 1, thus getting the Digest back onto its normal publication schedule of fall, winter and spring issues. It is also time to renew your subscription to the Digest. In the past, renewal forms have been attached to the back of each volume's last issue. This time we got smart and put it in the front (and unattached). Please send in your renewals as soon as possible, before the notice gets buried under piles of correspondence, term papers, etc. We will not be mailing second renewal notices.

As always, we would like to stress our dependency on our readers' contributions of short papers, reports on conferences (past and future), book notes or reviews, and miscellaneous announcements.

## Conferences

A special conference, "Women and Food, A Feminist Perspective," was held in February, 1982, at the University of New South Wales. Discussions focused on three major issues: women as producers of food; women as the preparers and providers of food; and women as consumers of food. Papers included Wendy Sinclair's (Univ. of Sydney) "Cooking for God: Food Preparation in a Hindu Convent." A set of the conference papers may be acquired by sending \$10.00 to Dr. Lenore Manderson, School of Sociology, University of New South Wales, P.O. Box 1, Kensington, New South Wales, 2033, Australia.

The XIth International Congress of Anthropological and Ethnological Sciences will be held in Quebec City, Canada, August 14-17, 1983, and in Vancouver, Canada, August 20-25th, 1983. The congress is held once every five years and brings together over 3,000 delegates from 100 different countries to discuss topics pertaining to archaeology, physical anthropology, social and cultural anthropology, and folklore. Among the hundreds of panels and paper sessions are some food-oriented ones, such as "Household Focus in Nutritional Anthropology" and "World Infant Salt Intake: An Approach to Customs and Taboos." More information about the program, registration, accommodations and affiliated activities can be obtained from: XIth International Congress of Anthropological and Ethnological Sciences, Dept. of Anthropology and Sociology, Univ. of British Columbia, 6303 N.W. Marine Dr., Vancouver, B.C. Canada V6T 2B2

The annual Middle East Studies Association meeting will include a special panel on "Foodways Among the Turks." Topics will include the nomad's diet, Central Asian materials, reports of foreign travellers on food practices, and food traditions among the Dervishes. The meeting will be held in Philadelphia, November 3-6, 1982. For additional information contact: Grace Martin-Smith, Dept. of Near Eastern Studies, UC-Berkeley, Berkeley, CA 94720.

NYSHA Summer Seminar  
Workshop on Open Hearth Cooking  
Farmers' Museum  
Cooperstown, N.Y.  
July 4-10, 1982

Each summer the New York State Historical Association (NYSHA) offers a variety of weeklong seminars and workshops on early American history, arts and traditional crafts in Cooperstown, N.Y. The facilities include the Fenimore House with its collections, the Farmers' Museum and Village Crossroads, a lane of restored 19th century buildings, and local sites of historic and cultural significance. Among these summer's workshops was "Open Hearth Cooking," taught by Lynne J. Belluscio, lead historic cook at the Genesee Country Museum. Recipes and menus were selected from a variety of 18th and 19th century sources. Period techniques and equipment included: spit roasting, boiled puddings, brick bake oven, tin reflector spit, Dutch oven, cheese press, butter churn and wafer iron. Discussions included the interpretation and genealogy of antique "receipts," leavening agents and characteristics of "heirloom vegetables." Particular attention

was devoted to the interpretation of foodways at various museums and restoration villages. Texts for the workshop were: L. Belluscio (ed.), Selected Recipes from The Genesee Farmer 1831-1856 and R. Klein, et al., The Heirloom Vegetable Garden: Gardening in the 19th Century. Highlight of the workshop was the concluding dinner prepared by traditional methods.

Persons interested in future NYSHA activities should address inquiries to: Education Department, NYSHA, P.O. Box 800, Cooperstown, NY 13326; or call (607) 547-2534.

Lynne J. Belluscio  
Genesee Country Museum

Jeff L. Close  
The College of  
Staten Island

## BOOK NOTES

Readers might be interested in perusing the following catalogue: Household Words, Books associated with cooking, eating, drinking and kindred subjects. It is available for \$2.00 from: Household Words, P.O. Box 7231, Berkeley, Calif. 94707.

From Agricultural History News Notes (August, 1982):

James R. Simpson and Donald E. Farris. The World's Beef Business. Ames, Iowa: Iowa State University Press, 1982. 344 pp., \$12.95 paper, \$19.95 cloth + \$1.00 postage and handling. This book offers an overview of one of the world's most complex and diversified industries. The beef business is presented from the primitive nomadic cattle herders to the massive feedlots and packing plants of the United States. They examine the present level of demand for beef as food and project a probable demand level for the future; compare the production patterns in the United States, Europe, Africa, Asia, Latin America, and Australia; discuss the question of animal health, disease and control; the art of cattle breeding; and the economic and financial aspects of the breeding industry. To order, write: Iowa State University Press, 2121 South State Ave., Ames, Iowa 50010.

Anthony E. Gallo, Larry G. Hamm and James A. Zellner. Couponing's Growth in Food Marketing. Economic Research Service, Agricultural Economic Report No. 486. Washington, D.C.: U.S. Department of Agriculture, June, 1982. 17 pages. \$3.25. The number of cents-off coupons distributed by manufacturers and retailers rose from 10 billion to 90 billion between 1965 and 1980. About 80 percent of U.S. households redeemed coupons in 1979, making coupons the most rapidly growing form of food advertising. Although coupons still make up the smallest portion of all major food advertising, their value rose from less than 6 percent of total advertising expenditures in 1970 to 11 percent in 1979. This report analyzes the use of coupons by consumers, as a marketing tool by manufacturers and retailers, and in the marketing of farm produce. To order, write: Superintendent of Documents, U. S. Government Printing Office, Washington, D.C. 20402. GPO No. 0001-000-04275-1.

Jean-Francois Blanchette. The Role of Artifacts in the Study of Foodways in New France, 1720-60. 184 pp. Available from the Canadian Government Publishing Centre, Supply and Services Canada, Hull, Quebec, Canada K1A 0S9. Price: \$11.95 in Canada, \$14.35 (Canadian) outside of Canada. Catalogue # R64-81/1981-52E. The book was originally a Ph.D. dissertation done in the anthropology department of Brown University.

# FOOD IN THE NEWS

Jan Schaffer, "Phila.'s Wild About Frozen Waffles," Philadelphia Inquirer (June 3, 1982), pp. 1-A and 8-A)

This article summarizes the first published study of food-buying habits in the Philadelphia region. It was conducted by Selling Area-Marketing Inc. (SAMI) and published originally in the May 31, 1982 issue of Advertising Age.

The Philadelphia area, when compared with 39 other markets in the United States, ranked number one in the sales of frozen waffles and was second highest for sales of frozen French toast and pancakes. The explanation for the high rankings is that the Philadelphia area is the home base for Swanson frozen foods and executives will make a bigger effort to see their products do well in their home territory.

Philly also scored big in the consumption of frozen asparagus and mixed vegetables, as well as Italian food sauces, tomato paste and tomato puree (because of the large Italian population). The region had the lowest margarine sales per household in the country, but recouped its low standing with 238 per cent more purchases of iced-tea mix than the average household nationwide.

(Clipping provided by Saul Broudy.)

## Announcements

Have you heard of:

Chocolate News, a bimonthly newsletter devoted to chocolate. Subscription is \$9.95 for one year. Address: Chocolate News, Zel Publishing, Box 1745, FDR Station, NY, NY 10150.

The Garlic Times. Published by the Lovers of the Stinking Rose, 526 Santa Barbara Road, Berkeley, CA 94707. Published twice a year with recipes, book reviews, and other news, often tongue-in-cheek. Subscription is \$13.00,

# DIRECTORY

The last issue (v. 4, no. 2) of The Digest contained a revised version of our Directory of Foodways Researchers. Since we have received additional entries which are listed below.

Aaronson, Sheldon  
Biology Dept.  
Queens College  
Flushing, NY 11367

Professor of Microbiology;  
interested in the origins of  
human use of microorganisms  
for food and drink,  
\*\*\*

Anzilotti, Dina Olga  
P.O. Box 268  
Boonville, CA 95415

Chef and Innkeeper's  
Associate for the Toll House  
Inn. Applications of art in  
cooking: food, presentation,  
decor, aroma, flavoring. Designs  
and teaches mini-courses on Italian,  
French and Brazilian cuisines.  
\*\*\*

Armstrong, Jill  
1600 Holloway  
Ed. Bldg 333  
San Francisco State Univ.  
San Francisco, CA 94123

Professor of Foods and Nutrition.  
Food habits of Mexican-Americans;  
cultural food beliefs, values,  
and symbols.  
\*\*\*

Bradshaw, Michael  
New York Restaurant School  
27 West 34 St.  
NY, NY 10001

Chairman, Restaurant Management  
Program, The New York Restaurant  
School. Foods of the colonial  
Americans; fast food of quality  
for the 1980s.  
\*\*\*

Brown, Antoinette B.  
Dept. of Community Health Nutrition  
Georgia State Univ.  
Atlanta, Georgia 30303

Asst. professor. Paleonutrition  
(reconstruction of prehistoric  
diet from skeletal remains, trace  
element analysis, osteometry);  
energy balance studies; nutrition  
and health impacts of rural  
economic development  
\*\*\*

Fine, Sally R.  
1668 Main St.  
Sarasota, Fla. 33577

Owner of antique and gourmet  
shop. Cookbook editor. Culinary  
editor, Sarasota Magazine.  
Owns a cooking school specializing  
in "The New American Cuisine,"  
as well as French, North  
Italian, Chinese, etc. Also  
has a weekly radio and TV  
program.  
\*\*\*

Hooker, Richard J.  
401 Port Republic St.  
Beaufort, SC 29902

All aspects of history of  
food and drink in America.  
Author of Food and Drink  
in America: A History (1981)  
and The Book of Chowder (1978).  
\*\*\*

Hostettler, Agnes  
German Dept.  
East Carolina Univ.  
Greenville, NC 27834

Assoc. professor of German.  
Molded cookies, recipes and  
molds (esp. from southern  
German, Austria, Switzerland).  
\*\*\*

Johnson, Conrad  
475 Riverside Dr.  
NY, NY 10027

Research consultant for United  
Presbyterian Church, Office  
of Economic Justice. International  
agricultural and trade problems  
and policies.

Klavans, Nancy  
26 Raynham Rd.  
Merion Station, PA 19066

Use of ethnic and regional cook-  
books as tools for foodways  
research; historical research on  
Hannah Widdifield, 19th century  
Philadelphia cookbook author;  
effects of mass media on  
traditional foodways  
\*\*\*

Ribnick, Rosalind  
Dept. of Social Anthropology  
and Social Welfare  
Humboldt State Univ.  
Arcata, Ca 95521

Lecturer. Diet and nutrition of  
early hominids; food taboos in  
modern culture; gender and diet.  
\*\*\*

Sharman, Anne  
Institute for the Study  
of Human Issues  
3401 Market St.  
Philadelphia, PA 19104

Senior research associate at  
the Institute for the Study  
of Human Issues. Resources and  
diet, distribution of food within  
domestic units; consumption  
decisions; power, influence and  
food; patterns of food con-  
sumption from generation to  
generation.

Viederman, Stephen  
108 High St.  
Leonia, NJ 07605

Food and history; food and  
culture.

\*\*\*

Foreign:

Bodenstedt, Prof. Dr. A. Andreas  
Inst. of Rural Sociology  
Giessen D6300  
WEST GERMANY

General theory of nutrition  
behavior; food habits in  
industrialized countries;  
nutrition surveys and nutrition  
behavior; sociological  
interpretation of food behavior;  
relationship between social structure  
and food patterns.

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Philadelphia, Pennsylvania 19104

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