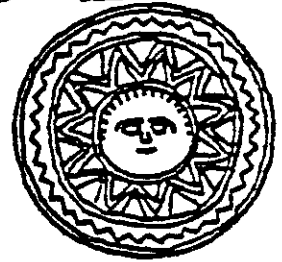


THE DIGEST

A Newsletter for
The Interdisciplinary Study of Food



VOLUME V, NO. 1

Winter, 1983

The publication of Volume 5 marks a change in editorship of the Digest. We are grateful to Sue Samuelson and Susan Foshay, who so skillfully compiled Volume 4, and wish them luck in their new ventures.

Our goal for the Digest is to present you with as much current information on foodways as we can and to serve as a networking device between professionals working in diverse areas of food-related research. In order to accomplish this, we need your help. The Digest is your newsletter and requires your contributions to remain a relevant and useful publication.

As the change in editorship has resulted in a delay in publication, issue 2 of Volume 5 will be sent to you within the next month. Issue 3 will follow in the late summer in order to allow you time to send in contributions to us. We are interested in receiving short articles, conference news, book notes, film clip reviews, and notes and queries on food-related items. Remember, we can provide you with the forum you need to communicate with other professionals working in foodways research.

Nancy Klavans
Janice Gadaire

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- III. Food Habits and the Individual--what are the cultural ramifications of being under or overweight? Is body weight determined culturally or biologically? How are family, friends, strangers and the media involved in eating patterns and conceptions of self?

Millman

- IV. Lifestyles and Personal Eating Habits--how do our models for life determine our food habits? How do personal eating habits differ in group and individual settings? How do we classify people by their personal eating habits?

Robertson, L. and C. Flinders, B. Godfrey. "Giving the Gift of Life: in LAUREL'S KITCHEN. Petaluma, CA: 1981, pp. 3-50.

Trillin

Shuman, A. "The Rhetoric of Portions" in FOODWAYS AND EATING HABITS. pp. 72-80.

Adler, T. "Making Pancakes on Sunday: The Male Cook in Family Tradition" in FOODWAYS AND EATING HABITS, pp. 45-54.

- V. Food and Health--how are our attitudes about food and our attitudes about health connected? How do food beliefs constitute a belief system about illness, disease and living one's life?

Tyman, Robert. "The Clay Eater: A New Look at an Old Southern Enigma." JOURNAL OF SOUTHERN HISTORY 1971:439-448.

Handouts

- VI. Food in Ritual and Symbol--how is food used in both sacred and secular rituals, how is food used as a medium of communication, for manipulation, what are the significant meanings imbedded in various foods?

Berger, Arthur. "Soft Drinks and Hard Icons" in M. Fishwick and R. Browne's ICONS OF POPULAR CULTURE, 1970.

Graham, Andrea. "'Let's Eat!' Commitment and Communion in Cooperative Households" in FOODWAYS AND EATING HABITS. pp. 55-63.

- VII. Food and Aesthetics--how the senses are affected by foods, how food is an artistic medium.

Part I: The Sensory Domain, in FOODWAYS AND EATING HABITS, pp. 1-40.

Barthes, Roland. "Ornamental Cookery" in MYTHOLOGIES. Paris, 1957, pp. 78-80.

- VIII. Food taboos, Beliefs and Aversions--the acquisition of tastes, the cultural and biological arguments for preference and avoidance.

FOOD IN CULTURE: A COURSE IN FOOD HABITS AND ATTITUDES

A course investigating behaviors and attitudes towards food and eating.

Course Requirements:

Mid Term and Final Exams
Journal

Required Books:

- Tannahill, Reah. FOOD IN HISTORY. New York: 1974.
- Jones, Michael O. FOODWAYS AND EATING HABITS, Western Folklore Special Issue. Loss Angeles, CA: 1981.
- Millman, Marcia. SUCH A PRETTY FACE. New York: 1981.
- Trillin, Galvin. AMERICAN FRIED. New York: 1976.
- Hightower, Jim. EAT YOUR HEART OUT. New York: 1976.

SYLLABUS

- I. Introduction--establish a base for the study of foodways using a folkloric emphasis. Definitions, terminology, history and approaches.
- "Prologue" in Jones' FOODWAYS AND EATING HABITS.
- Yoder, Don. "Folk Cookery" in R. Dorson's FOLKLORE AND FOLKLIFE: AN INTRODUCTION. Chicago: 1972.
- Babcock, Charlotte. "Attitudes and the Use of Food" JOURNAL OF THE AMERICAN DIETETIC ASSOCIATION (JADA), 1961, 38:546-551.
- II. History of Food--the development and use of different foods through history and their cultural significance.

Tannahill

Cosman, Madeline. FABULOUS FEASTS: MEDIEVAL COOKERY AND CEREMONY. New York: 1976.

Braudel, Fernand. CAPITALISM AND MATERIAL LIFE, 1400-1800. New York: 1973.

Palmerino, C. "Diet Selection and Aversion Learning" in FOODWAYS AND EATING HABITS, pp. 19-27.

Angyal, A. "Disgust and Related Aversions" in JOURNAL OF ABNORMAL AND SOCIAL PSYCHOLOGY 1971, 36:393-412.

Douglas, M. "The Abominations of Leviticus" in PURITY AND DANGER. Baltimore: 1966.

- IX. The Structure of Food Events--what are the various models and research methods describing structure and elaboration in food events? Are there different classifications of food and food events? How can the structure of food events clue us into cultural meanings?

Levi-Strauss, Claude. "The Culinary Triangle" in PARTISAN REVIEW, 33:4:586-595.

Bulmer, R. "Why is a Cassowary not a bird? A problem of zoological taxonomy among the Karam of the New Guinea Highlands" MAN, New Series 2:1:15-25, March 1967.

Douglas, M. & M. Micod. "Taking the Biscuit, the Structure of British Meals." NEW SOCIETY, Dec. 1974, vol. 30, Oct. 3-Dec. 26:744-747.

- X. Food and Ethnicity--how is food used as a marker for different people? What is the concept of ethnicity and how does it interrelate with concepts about food?

Kraut, "The Significant of Food in the Designation of Cultural Boundaries Between Immigrant Groups in the US, 1840-1921." JOURNAL OF AMERICAN CULTURE, 1979, 2:409-20.

Weaver, W.W. "Food Acculturation and the First Pennsylvania-German Cookbook." JOURNAL OF AMERICAN CULTURE, 1979, 2:421-432.

- XI. Regional Variation

Sorre, Max. "The Geography of Diet" in READINGS IN CULTURAL GEOGRAPHY. Wagner & Mikesell, eds. Chicago: 1962, pp. 445-456.

Jerome, N. "Northern Urbanization and Food Consumption Patterns in Southern-born Negroes." AMERICAN JOURNAL OF CLINICAL NUTRITION 1969, 22:1667-1669.

Hillard, Sam. "Hog-Meat and Cornpone: Food Habits in the Ante-Bellum South," PROCEEDINGS OF THE AMERICAN PHILOSOPHICAL SOCIETY, 1969, 113:1-13.

- XII. Food and Material Culture--the history and nature of kitchens and the use of space in relation to cultural systems. Food as an artifact. Using cookbooks to investigate culture.

Franklin, Linda. FROM HEARTH TO COOKSTOVE. Alabama, 1976.

Schroedel, Alan. "The Dish Ran Away With the Spoon: Ethnography of Kitchen Culture." in J. Spradley, D. McCurdy, eds., THE CULTURAL EXPERIENCE. Chicago: 1972.

XIII. Food and Industrialization--the food industry, shopping and buying patterns, advertising, restaurants.

Hightower, Jim. EAT YOUR HEART OUT. New York: 1976.

Dressa, Norine. "Is it Fresh? An Examination of Jewish-American Shopping Habits." NEW YORK FOLKLORE QUARTERLY 27:153-160, 1971.

Pyke, Magnus. "Food Technology and Society." NUTRITION REVIEWS, 1970, 28:31-34.

Harrison, G.G., W.L. Rathje and W.W. Hughes. "Food Waste Behavior in an Urban Population." JOURNAL OF NUTRITION EDUCATION 7:1:12-16, 1975.

XIV. Food and Industrialization

Fine, Gary A. "The Kentucky Fried Rat: Legends and Modern Society." JOURNAL OF THE FOLKLORE INSTITUTE, 1980, 17:222-243.

Fine, Gary A. "Cokelore and Coke Law: Urban Belief Tales and the Problem of Multiple Origins." JOURNAL OF AMERICAN FOLKLORE, 1979, 92:447-481.

Jackson, E. Christine. "Ethnography of an Urban Burger King Franchise." JOURNAL OF AMERICAN CULTURE, 1979, 2:534-539.

Boorstin, Daniel J. "How We Democratized the American Diet from Salt Fish to Frozen Berries." SMITHSONIAN MAGAZINE, Oct. 1973, 4:3:26-35.

JOURNAL DUE: Last day of class.

Office Hours--by appointment only (Folklore Dept.--898-7352)

Journal Assignments:

To help students incorporate lectures and readings into their own lives, a journal is required to act as the course term paper. Use a loose-leaf notebook and feel free to use artwork to illustrate your ideas and experiences.

JOURNAL EXERCISES

1. Write a 2-3 page paper on the history of a spice. Describe its social and cultural significance. For example, garlic is used not only to flavor dishes but also has medicinal properties and wards off vampires. Determine how your spice has particular attitudes or beliefs surrounding it and/or its economic/political significance.
2. Over a 2-3 day period, be very aware of the topic of weight reduction or weight gain in your daily conversations with friends, family, etc. Keep a statistical record, if you'd like. Develop a sense for the length of conversations on this topic. Record your observations and the attitudes people have about eating and their bodies. In dining with others, do you perceive people eating for weight reduction? How? In looking through newspapers, magazines and watching TV, how does the media portray bodies and eating? Record your observations. Feel free to include any clippings, articles, advertisements, pictures, drawings, etc. If you'd like, ask people what their ideal body would look like and how they would really like to eat. You could even have them draw pictures of their bodies now and then their ideal bodies plus the foods they would eat for each image. Include any of your own attitudes or habits or your own personal experiences with dieting/weight gain if you so desire.
3. Sit down in a quiet place and work out a day's menu by asking yourself what your body feels that it needs for that day. Trust your intuition. Listen to food CRAVINGS even though they may seem silly.

When you shop for the food for this menu, find a store in which you feel relaxed, where you do not feel dazzled or confused by the number of choices available, by the decor, or by the activities around you. If you cannot find such a place, do the best you can and shop during the least busiest time of day. Take time choosing this food. Smell it, feel it, read the contents on labels, and as you are doing these things, remind yourself that you are going to incorporate that food into the life within your body.

Prepare the food with love. If you feel tense, stop doing the preparation, clear your mind by taking several deep breaths or rotating your head clockwise, then counterclockwise. Get as close as you can to the food you are preparing; feel it, smell it, taste it, look at it as though you had never seen it before.

Serve the food in serving bowls so that you and/or the people you serve can choose how much and what kinds of food desired, rather than putting food on each plate for each person.

Sit down to eat, but before you eat or put any food on your plate, pause and relax. Clear your mind of the day's tensions and troubles. Take deep breaths or do the neck rolls if necessary.

Immediately before eating, pause and ask yourself if you are hungry. If you are not really hungry, ask yourself why it is that you are sitting down to eat at this time. Maybe it is "time" to eat, it is a dinner appointment with friends, etc.

Serve yourself only the KINDS and AMOUNTS of food which your body tells you that you need. Try to free yourself of the PLATE CLEANING impulse.

Look at the food and ask yourself what feelings you get from it. Does it make you feel happy, sad, angry, disappointed, elated, indifferent, or what?

As you begin eating, notice how the food tastes, its texture, and how it works in relation to your teeth, tongue and the roof of your mouth. There are many sensations involved with food, and most people are aware of only one or two. Awareness of them will eventually give you added criteria for judging food.

As you swallow, make note of how the food feels in your throat. Throats are much more than simple chutes--they actually push food to your stomach. Thus, your throat interacts with your food in its own particular way. Be sensitive to the messages it gives off.

Notice the speed at which you are eating. Are you chewing fast or slow? Are you finishing before most of the people around you have finished, or after them? Are you talking a lot during the meal? Does your mind wander as you eat? Is it hard for you to think about eating?

How do you feel after you have eaten? Take note of your energy levels between meals.

Everyone has their own rhythms in eating. Experiment with increasing or decreasing the number of your meals based on how your body feels.

4. Read a cookbook of your choice, one that has some sort of introduction and statement of purpose. Pick a recipe from the book and explain how that recipe can inform you about the author's purpose and philosophy. List all the possibilities that can be inferred from the recipe about the author and the culture he represents.
5. Think about Food and Color. Express your thoughts in a food, poster, collage, poem, play/skit, writing, song/music, etc. Be creative--Be inventive--Be imaginative--Be wild and spontaneous--or serious--have fun! Bring to class or put in journal.
6. Take 2 pieces of cheese and 2 types of crackers with wine, seltzer, water, or tonic. Start with the cheese. First look at it, then touch it. Then smell it. Then taste it. Record all observations and sensations. How does it feel, what colors are there, how does it smell, etc.?

Take a sip of water to clear your palate.

Take a cracker and go through the same process. Record your observations and sensations.

Take a sip of water.

Do the same process for your beverage. Record your observations and sensations.

Take a sip of water.

Now try combinations. Record your observations and sensations.

Feel free to include any artwork.

7. What foods/drinks do you have an aversion to? Why substances are taboo for you? List them and discuss why. Ask others what foods they have an aversion to or taboo against. Are they similar or different from yours? Present your findings and come to some sort of conclusion.

8. CHOOSE ONE:

either watch TV for several hours at different times during different days

OR

acquire a number of very different magazines containing food ads

The purpose of this exercise is to determine how food is advertised in the media. What different types of ads are there? How do they present foods so you will buy them? Notice color, texture, sound, words, music, how people are portrayed, how the food is placed and presented, backgrounds, costumes, etc. Give some specific examples in your journal along with any artwork, etc.

REPORT OF THE 1982 MEETING OF THE FOODWAYS SECTION
OF THE AMERICAN FOLKLORE SOCIETY

The annual meeting of the Foodways Section of the American Folklore Society was held in conjunction with the AFS meeting in Minneapolis, Minnesota on October 14, 1982. Sue Samuelson convened the meeting. The initial topic of discussion was the status of The Digest as the semi-official newsletter of the Section. The Digest's position vis a vis the section has always been rather unclear. The founders of the newsletter--Janet Theophano, Leslie Prosterman, and Barbara Kirshenblatt-Gimblett--also were among the early members of the Foodways Section. The two endeavors have remained intertwined, but since there is no written constitution for the Section, an official charge to publish The Digest does not exist. However, The Digest carries an acknowledgement in every issue that it is published under the auspices of the American Folklore Society; its copyright is assigned to the AFS as well. Thus, when the AFS Executive Board asked for a consolidation of all Sections' finances in AFS-administered bank accounts a re-evaluation of The Digest's status occurred.

Digest staff members initially resisted the idea of placing financial matters in the hands of the AFS fearing that day-to-day operations of the newsletter would be hindered by lack of easy access to its funds. Particularly when an issue is in press and the typing and printing costs must be paid immediately, it would be difficult to go through the process of requesting checks from the AFS Executive Secretary-Treasurer. An alternative was suggested, to set up The Digest's accounts in a more accessible organizational banking system, such as the University of Pennsylvania

(where The Digest is currently edited), although the Foodways Section would continue to support the publication in spirit if not in fact.

At the Section meeting this issue was thoroughly discussed by The Digest's current editors, Sue Samuelson and Nancy Klavans, its former advisor, Barbara Kirshenblatt-Gimblett, and AFS Executive Secretary-Treasurer Charles Camp. No decision was reached and the matter was temporarily set aside. (Note: Later conversations with Charles Camp eventually did resolve the issue. All Digest funds will be sent to the AFS but a petty cash fund will remain in the editors' hands for use in paying production costs and will be replenished as necessary. The transfer of funds is now underway but will take some time as we wait for checks to clear the accounts.) The ambiguity of The Digest's role in the Section led to a discussion of the Section's function as a whole. Other than meeting once a year to see who is working in the foodways field, talk a bit about current interests, and thus generally engage in discussions about foodways research and next years meeting, is there more that the Section could be doing? The consensus of those present was that despite this low-key approach, the section meetings did afford a welcome opportunity to exchange information and to network with seldom seen colleagues. Given the time of day the foodways section meets and the general atmosphere of conference schedules, it was suggested that a restaurant might be a more appropriate meeting place, for foodways discussions.

The logistical problems of deducing the number of participants in advance, selecting a restaurant, making reservations, etc. were considered and found to be surmountable. Several Western Kentucky University folklore students offered to do some of the preliminary work for such a meeting next year in Nashville. Section members (based on our attendance lists from the last few meetings) will be contacted well in advance of the meeting about the new format and the Program Chair will be requested to set aside a suitable time in the 1983 meeting schedule.

Following these discussions of old and new business, the members present finally commenced their individual updates on current foodways interests and projects, then scattered to the winds until next year's meeting.

Submitted by,

Sue Samuelson

Foodways Section Convenor, 1982

FOOD-RELATED PAPERS PRESENTED AT THE
1982 AMERICAN FOLKLORE SOCIETY MEETING

The 1982 meetings of the American Folklore Society were held in Minneapolis, Minnesota, October 13-17, 1982. Below is a list of foodways related papers. If you desire a copy of one of the papers, please write directly to the author, not to The Digest. Please note that some of the authors may be reluctant to disseminate copies of an unpublished paper, but will inform you when it does appear in print.

Adler, Thomas A. (University of Kentucky) FUNNY FOODS: HUMOR IN THE FOODWAYS OF KENTUCKY'S BLUEGRASS REGION. Traditional foods can become objects of humor by being misrepresented or euphemistically disguised; by being entirely imaginary or absurd; by being introduced into incongruous contexts or associations; by mocking ritual eating; or by focusing talk or action on a suspension of basic oppositions, as between foods and nonfoods, between animals that eat and animals that are eaten, or between food and drink. Drawing primarily on recent foodways research in the Bluegrass region of Kentucky, this paper presents an analysis of the humorous talk and action directed at well-known foods, diners, food-events, and food-manipulation techniques.

Cadaval, Oliva (George Washington University) WHAT'S IN AN EMPANADA? LATINO FOODWAYS IN WASHINGTON D.C. The empanada, which is very much like a turnover, can be seen as a communicative art form that reflects the common yet diverse heritage of the D.C. Latinos. Its incidence signals to some fundamental factors that have led to the formation of the Latino community in Washington D.C. This paper traces the functions of the empanada and of its bakers in this community and the role the empanada had, and still has, in the ongoing creation of the D.C. Latino community. It forms part of the process of community formation, network building, and identity affirmation. The empanada is both a part of that process and an emblem. It is a shared form in the D.C. Latino community that has served as a tool to inquire into value systems and to explore communication within groups and across group boundaries.

Condon, Kathleen (University of North Carolina, Chapel Hill) ETHNIC RESTAURANTS AND THE DEVELOPMENT OF ETHIOPIAN IDENTITY IN WASHINGTON, D.C. This paper examines the role of the presentation of popularized, commercialized ethnic foodways in the restaurant context in the development of the ethnic identity of the Ethiopian community in Washington, D.C. It states that the models developed to understand the role of folk culture in the assimilation/ethnicization process of immigrants to American society are not applicable to the study of the Ethiopian

community, and also argues for the study of folk tradition in popularized contexts as they affect an ethnic group's attitudes toward itself and its own folk traditions.

Hostettler, Agnes F. (East Carolina University) **MOLDED COOKIES AS GIFTS OF LOVE.** The history of cookie molds has been documented by German, Swiss, and Austrian folklorists. The most popular illustrations on these molds have to do with love, courtship, engagement and wedding. While the symbols of heart, flower, bird, tree-of-life, wreath, or gloves were easily understood until the 19th century, their meaning is today largely forgotten. How these hearty, spiced honey-cake Lebkuchen, delicate almond paste marzipan, and snow-white Springerle were used as gifts of love will be explained in this slide lecture.

Klavans, Nancy (University of Pennsylvania) **COOKBOOKS: A TOOL FOR FOLKLORE FIELDWORKERS.** Folklorists are constantly searching for new tools that will help them to gather reliable data on the people they are studying. This paper will examine whether folklore scholars can use locally published cookbooks to provide reliable information about the foodways of their informants. The main problem with using cookbooks as primary sources of data is that the folklorist may not be able to tell whether the book really provides an accurate picture of the foodways of the community he is studying. I will demonstrate that locally published cookbooks can be used as reliable source material for folklore fieldwork. I believe that they should be used in conjunction with interviews of informants and ethnographic accounts of the area to provide an overall picture of the community under study. As evidence for my argument, I will discuss the relationship between Irish cookbooks and the food actually eaten in the smaller communities of northern Ireland. I will be using materials written by Henry Glassie, E. Estyn Evans, and the Ulster Folklife Museum, as well as interviews with Irish immigrants to the United States, as my sources for ethnographic data on northern Ireland. The cookbooks I will be discussing were all published in Ireland within the past 20 years.

Rashap, Amy (University of Pennsylvania) **AN EXPLORATION OF THE LIMITS AND BOUNDARIES OF CONTROL AT A CAMP FOR OVERWEIGHT INDIVIDUALS.** This paper is based on fieldwork conducted at Camp "Peanuts," a camp that attempts to correct the problem of obesity among its members. In this paper I examine the relationship between a group's social structure and its folklore. The very purpose of the camp is corrective in nature due to its efforts to help the campers overcome a socially deviant trait--obesity. The environment is one of total control, every activity, from eating, the possession of money, to sleeping, being carefully monitored. Topics that will be discussed are: Do the campers consider themselves to be part of a community? How does folklore function in such a group? The various layers of folklore will also be examined--for example, folklore created by the campers and told to the campers, as opposed to folklore created by the administrators and told to the campers.

Shuman, Amy (Ohio State University) **FOOD AS GIFT: SHALEKH MONES EXCHANGES IN AN OBSERVANT JEWISH COMMUNITY.** Exchanges of food are rarely straightforward transfers of goods equal in kind or quality, but rather involve complex understandings of reciprocity. This study of the preparation and distribution of gifts of food on Purim (shalekh mones) in a Brooklyn Jewish community examines how people assess exchanges as equitable and appropriate and how they manage conformity to the dietary laws of kashrut amidst the complicated transferences of food between households.

Siporin, Steve (Indiana University) THE TABLE OF THE ANGEL AND TWO OTHER JEWISH-VENETIAN FOOD CUSTOMS. This paper contests Cecil Roth's statement that "it is unhappily too late" to collect "the folklore of the Italian Ghetto," by presenting three festival food customs that predate the ghetto era and yet are still vigorous today. These three very different customs share some common adaptations that help explain their survival and demonstrate the creative powers of a small and waning community. Old folklore items should be sought and seen as one group of resources among many that contemporary communities adapt and call upon as they respond imaginatively to challenges.

Yingst, James R. (University of Illinois, Urbana-Champaign) THE TRADITION OF HISPANIC AGRICULTURE IN NORTHERN NEW MEXICO: ONE FARMER'S PERSPECTIVE. The crop selection, land-use patterns, farming practices, and values of a Hispanic farmer from Chamita, New Mexico, reflect a historical derivation from both Old and New World antecedents. This farmer's knowledge of "how things should be done" frequently contradicts his actual farming practices, however. His farming system can best be viewed as an empirical construction of a perception of a past reality. The continuous generation or reworking of tradition in the context of the present produces a dynamic system of agriculture providing continuity with the past yet incorporating the changing needs of the present.

CONFERENCES

The 1983 national meeting of the Popular Culture Association will be held in Wichita, Kansas, April 24-27. The subject of papers/presentations will be "Fast Foods in American Culture." The focus will be on the cultural implications of the growing preference for mass-marketed and quickly available foods. For more information, contact:

Jacqueline J. Snyder
Office of Academic Affairs
Wichita State University
Wichita, Kansas 67208

The 1983 Festival of American Wine and Food, co-sponsored by The American Institute of Wine and Food, Macy's California, The American Express Card, and Food and Wine Magazine, will be held in San Francisco May 3-5, 1983. The Institute, a newly formed non-profit organization, is dedicated to the study of gastronomy. The festival will be a fund raiser for the institute. Events are open to the public. Daytime events will be designed primarily for those with scholarly interest in gastronomy, while evening events are intended to appeal to a wide audience of wine and food enthusiasts. For further information, contact:

The American Institute of Wine and Food
655 Sutter Street
San Francisco, California 94102
(415) 474-0407/441-8919

The 1983 Oxford Symposium will be held from June 24 through June 26 in Oxford, England. The subject for this year's conference will be "Food in Motion--Migrations of Foodstuffs and Cookery Techniques." As attendance at the symposium may be limited, the organizers suggest that you write to them immediately. For further information, contact:

Alan Davidson
Prospect Books Ltd.
45 Lamont Road
London SW 10 OHU ENGLAND

ANNOUNCEMENTS

SHORT COURSE ON NUTRITIONAL METHODS SCHEDULED FOR JUNE 6-10, 1983

The Committee on Nutritional Anthropology, in conjunction with the International Committee on Anthropology of Food is again organizing a short course for anthropologists on nutritional methods. Hosted by the MIT-Harvard International Food and Nutrition Program, the 5-day course will address problems and methods of obtaining nutrition information as part of field studies and will include project conceptualization, dietary analysis, anthropometric and functional assessments and nutritional status and data interpretation. The course is scheduled for the second week of June 1983. To cover expenses, the course must assess a \$300 tuition fee. For participants who lack financial support, this fee will be met by our limited course funds. All participants will be expected to finance their own accommodations, but we hope to obtain M.I.T. student housing, which will minimize expenses. An application form is provided below.

Applicants will be selected by a committee on the basis of background, experience, and current field/analytical research interests.

For more information contact:

Mary Scrimshaw
International Food and Nutrition Program
MIT 20A-201
18 Vassar Street
Cambridge, Massachusetts 02139
(617) 353-5101

The American Institute of Wine and Food has recently begun publishing a monthly newsletter. The publication will focus on disseminating information about its parent organization.

For further information contact:

The American Institute of Wine and Food
655 Sutler Street
San Francisco, California 94102

The journal Southwest Folklore is planning a special double issue on the general topic of foodways. Persons interested in obtaining copies of this issue should contact:

Keith Cunningham, Editor

Southwest Folklore

Box 5905

Northern Arizona University

Flagstaff, Arizona 86011

BOOK NOTES

Barbara Feret is conducting a sale to reduce her inventory of rare and used cookbooks. For a catalogue of this substantial collection contact:

Barbara L. Feret, Bookseller
136 Crescent Street
Northampton, Massachusetts 01060
(413) 586-6365

A 66 page catalogue of cookbooks for sale is available from:

Jessica's Biscuit
Box 301
Netwonville, Massachusetts 02106

EDITORIAL BOARD

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All subscription requests, information, and articles should be addressed to:

The Digest
C/O Department of Folklore and Folklife
Logan Hall 415 CN
University of Pennsylvania
Philadelphia, Pennsylvania 19104

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