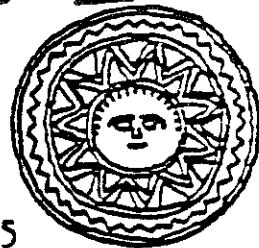


# THE DIGEST

*A Newsletter for —  
The Interdisciplinary Study of Food*



Volume V , no. 3

Spring 1985

After a brief hiatus in production, we finally present you with the last number in volume 5 of The Digest. Some of you have written to us expressing your concern over not receiving your newsletter. While we were pleased to learn that you missed us, we apologize for the delay.

Beginning with volume 6, which we expect to have out in early fall, Kathy Neustadt will join us as the new editor of The Digest. She comes to the task with experience in writing, editing, and technical production. An editorial board has been formed to assist her in all phases of publication. With the aid of a computer, we expect to produce an expanded newsletter with some new features and a new look.

In honor of these new plans, please note that we have attached a subscription form to this issue of The Digest. We would appreciate your filling it out and returning it at your earliest possible convenience so that Kathy can begin working on Volume 6. We depend on your financial support for our running costs.

With best wishes,

Nancy Klavans, Editor

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# CONFERENCE SCHEDULE

## Friday September 28

- 6:30 - 8:00 Reception and Opening of Exhibition, "Restaurant Culture of the Lower Eastside"
- 8:00 - 8:45 Welcome  
 Faye Ginsburg, Nancy Groce, Conference Coordinators,  
 Arthur Lobner, Community Documentation Workshop, St. Mark's Church  
 Szeve Zeitlin, New York Folklore Society
- 8:45 - 8:30 Opening Remarks  
 Barbara Kirshenblatt-Gimblett (Performance Studies, NYU)
- 9:30 - 10:30 Media Presentations  
 Introduction, Lyn Tietjenbacher, Exhibition Curator  
 The Lower Eastside: Past and Present Slide Show, 30 minutes  
 Wendy Tietjenbacher with Arthur Lobner  
 Restaurant Culture: premiere of a video documentary, 30 minutes  
 Lyn Tietjenbacher, Nolan Poole, Dave Penecost

## Saturday, September 29

- 8:00 - 9:00 Registration
- 9:00 - 9:15 Introduction, Faye Ginsburg
- 9:15 - 11:00 Remembrance of Meals Past:  
 New Historical Perspectives  
 Michael Frisch (American Studies, SUNY Buf-  
 falo)  
 The Hidden History of Food Distribution  
 Suzanne Wasserman (History, New York  
 University)  
 Spicing, Shriveling and Frying: A Critical  
 Look at the Good Old Days  
 Barbara Balliet (History, New York University)  
 We Want Bread! Jewish Women and the New  
 York City Food Riots of 1917  
 Elizabeth Blackmar, Moderator (History,  
 Columbia University)  
 Virginia Yans McLaughlin (History, Rutgers  
 University) Discussant
- Break 11:00 - 11:15**
- 11:00 - 12:45 New Perspectives  
 on Foodways  
 Charles Camp (Maryland State Arts Council)  
 Eating the Evidence: Significant Units in the  
 Description and Analysis of American Foodways
- 12:00 - 3:45 Behind the Scenes: Workers in  
 Ethnic Restaurants  
 Shalom Staab (Pa. Heritage Affairs Commission)  
 The View from Backstage: Yeminite Restaurant  
 Workers  
 Jack Tchen (Chinatown History Project)  
 Chinese Restaurant Workers, Tourism, and  
 Chop Suey  
 Leslie Prosterman (The Epstein Collection)  
 Innovating Tradition: Kasher Careers
- Lunch 1:00 - 2:00**
- 2:00 - 3:45 Behind the Scenes: Workers in  
 Ethnic Restaurants  
 Shalom Staab (Pa. Heritage Affairs Commission)  
 The View from Backstage: Yeminite Restaurant  
 Workers  
 Jack Tchen (Chinatown History Project)  
 Chinese Restaurant Workers, Tourism, and  
 Chop Suey  
 Leslie Prosterman (The Epstein Collection)  
 Innovating Tradition: Kasher Careers
- 3:45 - 4:00 **Break**
- 4:00 - 5:45 Restaurants and the Definition  
 of Social Space  
 Carole Counihan (Anthropology, Stockton State  
 College)  
 From Mama's Kitchen to Spaghetteria: The  
 Emergence of Ethnic Fast Foods  
 Lyn Tietjenbacher (Anthropology, Temple  
 University)  
 The Reconstruction of Folk Environments on  
 the Lower Eastside  
 Annelise Orleck (History, New York University)  
 Russian Nights in Brighton Beach  
 Judy Gordon (Sociology, University of New  
 Haven/Vale)  
 We Eat Where We Are: Social Factors Affecting  
 Eating Behavior and the Elderly in Institutions.  
 Janet Theophano (University of Pennsylvania)  
 Discussant
- 5:45 - 7:30 **Reception and Dinner Break**
- 7:30 - 8:00 Closing Remarks  
 Judith Goode, (Anthropology, Temple  
 University)
- 8:00 - 9:30 The View from the Kitchen:  
 Narrative and Personal Narratives  
 Introduction, Steve Zeitlin, Nancy Groce (New  
 York Folklore Society)
- This session is organized around oral histories  
 and folklore from owners of and workers in  
 restaurants on the Lower Eastside today.
- CONFERENCE COORDINATORS:** Faye  
 Ginsburg, Nancy Groce, Lyn Tietjenbacher  
**CONFERENCE ASSISTANTS:** Suzanne  
 Wasserman, Joan Turner, Nolan Poole  
**EXHIBITION CURATOR:** Lyn Tietjenbacher  
**ASSISTANT CURATOR:** Nolan Poole



## Sunday September 30

- 10 A.M. - 12:30 A WALKING TOUR led by James Shenton. A World in Change—The Cuisines of the Lower Eastside: Chinese, Jewish, Italian, Indian-Bangladesh. Meet at Chatham Square. Contribution: \$5.  
 1 P.M. - 6 P.M. FILM FESTIVAL at St. Mark's Church. Filmmakers will be present to discuss the following works: *Jaroslava* by Deedee Halleck; *Part of Your Loving* by Tony DeNoon; *One On Every Corner: Manhattan's Greek Coffee Shops* by Doreen Moses; *Cibao* by Bret Eynon and Stacey Freeman. Additional films to be screened are: *Gailie Is as Good as Ten Mothers* by Les Blank and *Werner Herzog Eats His Shoe* by Les Blank; *The Festival of San Gennaro* by Scott Morris. Suggested Contribution: \$3  
 Nolan Poole, Festival Organizer; Faye Ginsburg, Moderator

Support for this project has come from: The New York State Council on the Arts, The New York Council for the Humanities, Consolidated Edison, Materials for the Arts, N.Y. Dept. for Cultural Affairs, Young Filmmakers Video Arts and community businesses including: D'Agostino's, D. Sokolin Company, East Village Cheese Store, Second Avenue Deli, Shams, Warren Wines, Warehouse Wines & Spirits

Special thanks to: Elizabeth Acebedo, Asian Cine-Vision, Leroy Brathwaite, Paula Epstein, Craig Johnson, Jean Lemmonier, Kate Morgan, Dave Penecost, Maria Pichonovsky, Bonnie Redlich, Sonya Rivera, Ani Sandomal, Pao Tshui, Tom Zafian

**"What's Cooking?: Restaurant Culture of the Lower East Side":  
An Impressionistic Review of the Conference.**

by Hugo A. Freund, University of Pennsylvania

During the weekend of September 28-30, 1984, The Community Documentation Workshop of St. Mark's Church-in-the-Bowery and The New York Folklore Society presented an exhibition, film festival, and conference which focused on "foodways" and "restaurant culture" (see program, page 1). The whole project was funded by a wide range of organizations: the New York State Council on the Arts, the New York Council for the Humanities, Consolidated Edison, Materials for the Arts, the New York Department for Cultural Affairs, Young Filmmakers/Video Arts, and community businesses.

Located on the Lower East Side of Manhattan, New York City, the conference site was surrounded by local ethnic restaurants, such as Indian-Bangladeshi, Eastern European, and Hispanic, which are being threatened with extinction by rapidly rising rents as gentrification arrives in the area. Thus, the conference was, to borrow from the writings of Ormond Loomis, an act of cultural conservation: an attempt to conserve, through recognition and study, the ethnic restaurants.

Foodways have touched a responsive chord in the popular press, as evidenced by the presence at the conference of a reporter from The Village Voice. He will certainly give his readers a visceral sense of the meetings in his genre of writing--literary journalism. I attended the conference on Saturday only, and this is a report of my impressions of the day from a more academic viewpoint.

Probably the most important papers were presented at the beginning of the day. The unstated theme for the conference seemed to be the economic importance of food for urban life. The study of foodways has often emphasized the private, home orientation of food consumption. However, the public nature of food is equally important. Food must travel through markets and distribution centers before it reaches the individual consumer.

As Michael Frisch noted in his lead-off paper on "Food Distribution and Urban Markets as a Historical Problem," in the 18th and early part of the 19th

centuries, city politicians dominated food distribution. The regulation of market fees, control of prices, and policing of weights and measures were all controlled by city government. Food was a kind of public utility which had to be carefully watched so that it would remain at reasonable prices. In this country, it was only in the mid-19th century that food could be supplied plentifully and cheaply and that the food distribution system no longer needed politicians as watchdogs of the food markets.

An exception to the efficient running of the modern food distribution system was presented in Barbara Balliet's paper, "We Want Bread! Jewish Women and the New York Food Riots of 1917." With the outbreak of World War I, speculators began hoarding food. Jewish women responded to the dramatically rising food prices: they rioted in the streets, demanding more reasonable prices for such foodstuffs as onions and potatoes. These women focused attention on the wholesalers who controlled the prices. Eventually, food prices began to drop as food speculation failed. The papers of both Frisch and Balliet emphasized the often neglected issue of the impact of food distribution on urban life.

Two other papers should be singled out as important--those of Charles Camp and Shalom Staub. Charles Camp, in his presentation "Significant Units in the Description and Analysis of American Foodways," examined the methodological problems of doing a study of foodways. He felt that food should not be the only type of unit used in describing and analyzing a foodways event. Rather, Camp explained that there should be a detailed description of the community in which the food event is taking place. Any food event is a social act that is framed by larger material and social contexts.

Camp also examined eating at an ethnic restaurant as a foodways event: restaurants imitate home serving and home habits, but in a public place; the waiter mediates between these spheres of private and public space. A restaurant meal, served at home, is different from that served in the restaurant because of the context. Normally the Thanksgiving meal is a private home food event. When eaten in a restaurant, the Thanksgiving meal according to Camp becomes a more somber food event. Regardless of whether one agrees with Camp's subjective evaluation of the Thanksgiving meal, he is right that the public space of the restaurant transforms a private family event. These kinds of context-specific food events need further study. Thus, according to Camp, foodways is not just a study of food but includes a complex social-cultural matrix. Food is a physical substance and serves as a medium

through which the event is ordered.

Shalom Staub's "The View from the Backstage: Yeminite Restaurant Workers" is an ethnographic description of the use of social space in a restaurant. Making use of Irving Goffman's "backstage" and "main stage," Staub described the mediation between Yemini customs and customer preferences. The menu contained mostly Middle Eastern dishes with few Yemini specialties. The Yemini culture of the restaurant workers is not on view to most people who eat at the restaurant. Instead, these practices and customs are reserved for spaces that are not on view to the public, and mostly are confined to the back rooms.

Tom Bailey provided an interesting complement to Staub's work in his paper "Immigrant and Native-Born Workers," which discussed immigrant-owned restaurants. According to Bailey, immigrant-operated restaurants require skilled workers and 50-60-hour work weeks. Menus are often large. In addition, these types of restaurants are generally labor-intensive, as opposed to capital-intensive, modes of production employed by restaurants owned by native-born Americans. The training of workers in immigrant-owned restaurants is done informally, and these people tend to remain employed at that same restaurant, making it a lifelong career. Bailey also observed that the community often plays a role in how the restaurant is run.

In addition to the conference, the Community Documentation Workshop at St. Mark's Church-in-the-Bowery also put together a videotape describing three ethnic restaurant owners. The tape consisted of interior views of the restaurants and interviews with their owners. Of all the conference presentations I saw, the videotape seemed to come the closest to being an ethnographic study of local ethnic restaurants. A photographic exhibit, displayed on the church balcony, was sadly disappointing. For one, the photos desperately needed to be supplemented by more information about the restaurants and people in the pictures. I was never sure what I was looking at.

In some ways, the photographs seemed torn between the intention of doing overtly artful pieces and of being documentary photographs. As an observer, interested in learning something about neighborhood ethnic restaurants, I had trouble understanding why the photos were hand-tinted with sometimes garish colors. Was the photographer emulating similar photos

taken in 19th century India or was s/he interested in local Bowery residents (who were being obscured by the intrusion of pinks, reds, and greens)?

The major accomplishment of the "What's Cooking?" conference was to contribute to our knowledge of the complex negotiation that must go on between traditional practices, the economic necessities of making a living, and customer needs and preferences. Ethnic cuisines and customs are not just emblems of identity but are also a critical part of economic survival. Ethnic foodways are the basis for meaningful interpersonal interactions among a network of people who share a common sense of origin. But in addition, these foodways can be a practical way of making a living. Once in the public marketplace, ethnic identity and ethnic cuisine become commodities that are 'served' in a restaurant.

It is the economic issues that folklorists have little studied. Does the exchange of money for goods or services destroy the sorts of relationships that folklorists or foodway specialists are interested in? Who indeed is the audience, and how do they respond to the traditional foodways? Likewise, does the paying audience only accept a tradition when it can incorporate the exotic appetizer into its own experience? Are such terms as "audience," "paying customer," and "member of the folk" mutually exclusive?

Perhaps future research will study the purchasing public and their notions of what makes for traditional cuisine. The manager of an ethnic restaurant does not work in isolation but must take into consideration the wishes of the audience. Perhaps it would be better to view the paying customer who sits down to a meal of Ethiopian-Italian specialties as involved in a process of engagement, where the restaurant is the site of multiple worldviews coming together.

This process of engagement sidesteps the issue of boundaries of ethnic groups that still dominates the understanding of ethnicity. All those in the restaurant, whether an ethnic or not, are participating in an ethnic tradition. In the ethnic restaurant as the microcosm of folk participation, the folklorist needs to understand the qualitative differences in the process of participation. The quality of participation for the ethnic cognoscente can be distinguished from that of a first-time customer who brings a different worldview.

## **Food-Related Papers Presented at the 1984 American Folklore Society Meetings**

The 1984 meetings of the American Folklore Society were held in San Diego, California, October 10-14. The following is a list of foodways papers presented. If you would like a copy of any of the papers, please correspond directly with the author, not with The Digest. Please note that some authors may be reluctant to disseminate copies of an unpublished paper: no doubt they will inform you when it will appear in print.

•Adler, Thomas A. (University of Kentucky) **PARKING-LOT EATING: THE BLUEGRASS MUSIC FESTIVAL MEAL-SYSTEM.** Drawing on participant-observation and interview data at several central Kentucky bluegrass festivals, the paper will first survey the food acts that typify such festivals and will then focus on certain large complex festal meals within the overall festival meal-system. Large festal dinners prepared by a single band or family may center on fried fish, turtle, frogs' legs, squirrel, or other indigenous foodstuffs; these meals are stabilizing and revitalizing acts of hospitality that maintain the participants' sense of community in the midst of the social disruption of the festival parking lot.

•Cornell, Carole (Radcliffe College) **COUSCOUS IN QUEBEC: FOODWAYS AND ASSIMILATION AMONG TUNISIAN-CANADIANS.** Unusually well-educated and socially adept, Tunisian immigrants to Montreal did not establish institutions typical of any other ethnic groups. Although acculturation was rapid, Tunisian identity was often subordinated to a broader Muslim image. Traditional foodways, a direct, unaltered link, sustained their assimilation and, today, provide a sense of community.

•Garza, Juanita (Pan American University) **COAHUILTECAN DIETARY INFLUENCES IN SOUTH TEXAS.** The Mexican-American community of South Texas is one of the major subcultures of the United States that still maintains its customs and traditions. This is especially true of culinary practice. Cuisine in this community has been heavily influenced by Indian practices. Coahuiltecan Indians lived as nomadic hunters and gatherers; the Spanish settlers moved into South Texas, and they have also had to learn to use the environment because of their isolated status. The result was a culinary blending of Indian and Spanish traditions that still survives.



•Humphrey, Theodore C. (California State Polytechnic University, Pomona)  
**THE PAULEY BARBECUE: AN ATTEMPT TO SUSTAIN COMMUNITY.** Observation of a rural festive gathering, a community barbecue held for the past several years in the small farming community of Morrison, Oklahoma, reveals a value system fully within the mainstream of American tradition. This value system includes reverence for the individual, a belief in the value of food as nourishment and as a socially cohesive force, the worth of friendship and community ties, the value of work, the need to celebrate, and the need to return home to renew family ties. Thus the Pauley barbecue establishes a sense of cohesiveness and unity, and sustains a sense of community.

•Klavans, Nancy G. (University of Pennsylvania) **DESIGNING HISTORIC KITCHEN DISPLAYS FROM A FOLKLIFE PERSPECTIVE.** Folklorists have frequently expressed concern about the way museums have chosen to display their material artifacts. However, kitchen restorations present museum curators with a particularly difficult set of problems. This paper will examine whether folklife scholars can provide museum curators with some useful tools for presenting effective displays of period kitchens, while circumventing some of the problems mentioned in the literature. I will demonstrate that those curators who are willing to experiment with creative approaches can design a kitchen display which both stimulates public interest and maintains historic integrity.

•Wachs, Eleanor (University of Massachusetts) **"TO TOAST THE BAKE": THE FAMILY CLAMBAKE.** In many shoreline neighborhoods of Greater Boston, the tradition of the family clambake has continued for decades. One family clambake has been held since 1908 in a working class neighborhood 12 miles outside of the downtown area. Based on my fieldwork with this family, I will describe ethnographically the various stages and aspects of the clambake (production, process, consumption); how the bake has been modified because of ecological damage to the shoreline; and how the participants interpret the event as a symbol of urban, regional, and topophilic affiliation.

### **Eating Disorders: A Course Outline** by Carole Counihan (Stockton State College)

The eating disorders of obesity, anorexia nervosa and bulimia are widespread in the United States. This course takes a cross-disciplinary and

cross-cultural approach to the questions, "What are eating disorders? Who gets them? What causes them? What can be done about them?" The course examines the biological bases of appetite and weight control and the physiological effects of starving, overeating, and purging. Autobiographical and literary accounts present the insider's view of the food obsession. Psychological, sociological, and political explanations for eating disorders in the U.S. will be examined. As the food obsession strikes women with particular force, special attention will be given to feminist explanations. Finally, the course will attempt to broaden understanding of eating disorders by investigating the existence of similar phenomena in other societies.

### Requirements

This course satisfies one of the Stockton writing requirements. This means that writing will be an integral part of the course.

The course requirements are:

1. Keep a journal throughout the course (20%).
2. Write three short (1-3 page) essays on subjects assigned (15% each).
3. Write an analysis of your own eating habits (3-5 pages, 20%).
4. Take part in writing a research design for a study of eating disorders at Stockton (15%).

Your journal should be kept in a loose-leaf notebook. Please buy one which can be carried at all times. Your journal notes will focus on your thoughts and feelings about food, eating, your body, and yourself. Your notes might be inspired by experiences or by course readings, lectures, and discussions. They might focus on eating or on how your attitudes toward food reflect who you are. Your journal notes will contribute to writing a paper analyzing your own food habits, self-attitude, and relationships to others as mediated by food. Compilation of a questionnaire and one-week food log will provide additional data for this paper.

The whole class will be involved in preparing a research design for a study of eating disorders at Stockton. Class time will be devoted to outlining the aims of this design and to discussing social science methodologies.

## Readings

The following books are on sale in the bookstore and on reserve in the library. They are to be read in the order directed on the syllabus.

Bruch, Hilde

1978 The Golden Cage. The Enigma of Anorexia Nervosa. New York: Vintage.

Kaplan, Jane Rachel

1980 A Woman's Conflict: The Special Relationship Between Women and Food. Englewood Cliffs, NY: Prentice Hall.

Millman, Marcia

1980 Such a Pretty Face. Being Fat in America. New York: Norton.

The following articles are on reserve in the library and are to be read in the order directed on the syllabus.

Boskind-Lodahl, Marlene

1976 Cinderella's stepsisters: a feminist perspective on Anorexia Nervosa and Bulimia. Signs 2:342-56.

Counihan, Carole M.

1983 What Does It Mean To Be Fat, Thin and Female in the United States? Food and Foodways, 1.

Shack, William A.

1971 Hunger, Anxiety and Ritual: Deprivation and Spirit Possession among the Gurage of Ethiopia. Man 6, 1:30-43.

In addition, students must read one other book about eating disorders from the list below.

Atwood, Margaret

1969 The Edible Woman. New York: Warner Books.

1976 Lady Oracle. New York: Avon Books.

Barrile, Jackie

1983 Confessions of a Closet Eater. Wheaton, Ill.: Tyndale.

Hautzig, Deborah

1981 Second Star to the Right. New York: Avon Books.

Roth, Geneen

1982 Feeding the Hungry Heart. The Experience of Compulsive Eating. New York: Signet.

Yeziarska, Anzia

1925 Bread Givers. New York: Persea.

## Syllabus

- Week 1. Introduction.**  
Kaplan, 1-28. Begin book of your choice.
- Week 2. Why are people fat or thin?**  
Food logs and questionnaires distributed in class.
- Week 3. Nutrition, hunger, starvation vs. the meaning of food.**  
Kaplan, 177-99, 59-83.
- Week 4. Obesity--social perspectives vs. biophysiological causes.**  
Food log, questionnaires and paper due.  
Kaplan, 30-57.
- Week 5. Obesity as shield or badge.**  
Millman, xiii-79.
- Week 6. Obesity--personal, political, social or sexual.**  
Millman, 80-131.
- Week 7. Obesity--power and control.**  
Millman, 132-207.
- Week 8. Obesity and gender.**  
Second paper due.  
Millman, 209-226.
- Week 9. Anorexia Nervosa.**  
Bruch, vii-73.
- Week 10. Anorexia Nervosa, effects and therapy.**  
Bruch, 76-154.
- Week 11. Bulimia.**  
Boskind-Lodahl.  
Finish book of your choice.
- Week 12. Cross-cultural perspectives on eating disorders.**  
Third paper due.  
Shack.  
Kaplan, 159-76.
- Week 13. Explanations for eating disorders.**  
Work on research design.  
Kaplan, 203-31.  
Counihan.
- Week 14. Explanations and therapy for eating disorders.**  
Research design due.
- Week 15. Summary.**  
Final paper due.

## **Anthropology of Food Symposium at the NEAA Annual Meeting**

The 25th Annual Northeastern Anthropological Association meetings were held at Lake Placid, NY, April 24-27. The Anthropology of Food Symposium, organized by Carole M. Counihan of Stockton State College (Pomona, New Jersey) and Margaret Arnott, was entitled "Food and Aging." Sylvia H. Forman was the discussant. The abstracts from that session follow:

•Sachs, Patricia. **CULTIVATING RESOURCES: GARDENS, FOOD, FAMILY AND COMMUNITY.** Retired coal mining families in West Virginia raise gardens in their back yards. Back yard cultivation is not particularly unusual in North American communities, but the patterns which characterize it, and the meaning it holds for its residents vary. This paper explores the patterns of gardening and food exchange among these families, and relates them to gender and occupation at different phases of the life cycle.

•Teski, Marea. **AGING, HEALTH, AND DIET IN A KALMUK COMMUNITY.** Kalmuk elders resettled in the U.S. in the 1950s are unusual in that they seek medical care less often than do mainstream elderly. Self-reported responses to questions about physicians and hospital use show that these elders felt that both were rarely needed. Health practices include adequate exercise, good state of mind, and successful reaction to stress. Diet reflects no standard "health food" preferences. Meats, fats, and sweets are favored without results according to the elders' own reports. Their good health status seems to support the importance of a good attitude, for the elders interviewed showed a consistent tendency to report that old age is a good time of life, and that they found themselves able to function almost as well as in their younger days.

•Huss-Ashmore, Rebecca. (University of Pennsylvania) **BABY'S FIRST FOOD: SORGHUM AS SYMBOL IN THE LIFE CYCLE OF BASOTHO WOMEN.** This paper outlines the role of sorghum as a marker for significant events in the life-cycle of Basotho women. For the Basotho, sorghum is seen as symbolically and economically the province of women. In its dual roles as porridge and as beer, it sets off the changing statuses of women during the cycle of growth and development. To illustrate its nutritional and symbolic importance, data are presented here on the use of sorghum as an infant food. As porridge, it is the first item fed to both mother and child after birth. It is also a preferred weaning food and a reputedly potent galactagogue. It thus forms, both directly and indirectly, the basis of a baby's first food. The implications of rapid modernization in Southern Africa are discussed as they impact on this traditional pattern.

•Counihan, Carole M. (Stockton State College) CHILDREN EAT AND WOMEN FEED: FEMALE MATURATION IN CONTEMPORARY FLORENCE.

Studies of gender identity in the United States have proposed that male development is characterized by discontinuity and severance of relationships while female maturation is marked by continuity and growth of attachments. Data on gender in contemporary Florence reveal a different situation. Men maintain a lifelong domestic dependence on women while they gradually develop autonomy in the public sphere of work and recreation. Women, on the other hand, undergo a radical transition at marriage from dependent children to wives and mothers responsible for nurturing others, a passage marked by assumption of cooking and feeding duties. Women's increasingly common entry into public work is a radical step out of the kitchen, which inevitably sets up a tension between the domestic and public female which is sometimes manifest in crises over food--indications of the problematic character of femininity in contemporary Florence.

•Mathias, Elizabeth. (St. John's University) BEYOND METABOLISM: PRE-NATAL AND POSTMORTEM "NUTRITION." Death in the Sardinian villages of Botteda, Burgos, and Esportatu initiates a new sort of relationship between the deceased and members of his/her family. A distribution of food, exactly one month following the day of death, marks the new relationship. On this day, members of the bereaved family carry a package of food containing raw meat, pasta, and cheese to each household in the village. The food is given in order to "feed the souls of the dead." Pregnancy, at the other end of the life continuum, also calls for giving food but may require withholding it if the mother is nursing another infant. In both cases, the local logic of food use involves a belief in the presence of a personality before and after an individual joins active life in the community. This paper, a work in progress, examines the cultural rules governing interaction with these personalities.

•Armstrong, George J. (University of Massachusetts) NUTRITION AND LONGEVITY: MYTHS AND REALITY. The role of nutrition in extending longevity has been the subject of considerable interest in the popular press. Concurrently, research on rodents suggests that animals on low calorie and reduced protein diets show an increase in longevity. The reduction of neoplastic lesions appear to be a major factor in increasing the life span of these rodents. While it is difficult to extrapolate from these experiments to modern humans, these dietary changes do suggest the possibility of an increase in an individual's potential for longevity. However, the suggestion that change in diet will extend life span beyond the current maximums does not seem warranted.

## ANNOUNCEMENTS

### **Food Science Grant**

The food science department at Penn State has been awarded a five-year, \$460,000 grant by the U.S. Department of Agriculture to establish the country's first Home Food Preservation Center of Excellence. The purpose of the Center is to improve on traditional methods of food storage and preservation and to insure safer results. The study will begin with canning but may eventually investigate pickling, freezing, and drying techniques.

### **Information Wanted**

The National Agricultural Library is constantly working to improve access to the large body of agricultural information available within the library as well as in other parts of the country and the world: a Special Collections Reference Shelf is being developed to bring together a wide range of "finding aids" on the history of agriculture and its related sciences. Any information on guides to collections related to agricultural history--especially those containing rare books, manuscripts, and photos--historical bibliographies, and published union-type lists should be sent to Judith J. Ho, National Agricultural Library, Special Collections, Room 301A, Beltsville, MD 20705, phone (301) 344-3877. Ms. Ho plans to have these materials catalogued and added to the AGRICOLA database.

### **New Foodways Journal**

Originally slated for a Fall 1984 debut, the first Food and Foodways: Explorations in the History and Culture of Human Nourishment is due out imminently. It proposes to be published four times a year, with approximately 100-120 pages per issue; the personal subscription rate is \$40 (institutional rate, \$80), and a free sample copy is available upon request.

According to the advanced publicity materials, "by reflecting on the role food plays historically and culturally, this unique journal will explore the powerful but often subtle ways in which food has shaped and continues to shape our lives socially, economically, politically, mentally and morally. Food is as much a social as a biological matter. **Food and Foodways** will stress the social aspects of food without losing sight of its biological nature.

"Because food is a pervasive social phenomenon, it cannot be approached by any one discipline. The founding editors and advisors of **Food and Foodways** are anthropologists, sociologists, psychologists, ethnobotanists, economists, historians, nutritionists and literary critics. The journal will publish original articles in these and other areas, especially those that are provocative and problematic in nature, opening windows on the sister disciplines and engaging dialogue, debate and exchange."

The editors welcome submission of pertinent articles, and a detailed style sheet is available on request from either editor: Steven L. Kaplan, Dept. of History, Cornell University, Ithaca, NY 14853; Jean-Louis Flandrin, Maison des Sciences de l'Homme, 54, Boulevard Raspail, 75006 Paris, France. To subscribe, write to Gordon and Breach at One Park Avenue, New York, NY 10016 or at 42 William IV Street, London WC2N 4DE, England.

## **CALENDAR**

### **MAY: Lecture**

William Woys Weaver will give a lecture/course on "Sauerkraut Yankees: Three Centuries of Pennsylvania German Cookery" at Brown University on Wednesday, May 15, 1985, from 6 to 7:15 PM. Tuition for the course is \$40 and includes a dinner at the Rhode Island School of Design. Enrollment is limited. For more information, contact: Brown Learning Community Office, 102 Rhode Island Hall, Brown University, Providence, RI 02912, phone (401) 863-3452.

### **JUNE: Culinary History**

Co-sponsored by the Schlesinger Library of Radcliffe College and the Culinary Historians of Boston, "Current Research in Culinary History: Sources, Topics, and Methods" will take place June 14-16, 1985. On Friday at 11, there will be a tour of the Schlesinger Library given by Barbara Haber, curator of printed books. Another tour leaves at 2 PM and returns at 9, a special visit to Plimoth Plantation. The visit includes a period dinner in one of the houses: a rare opportunity to see the food practices of colonial America performed in an authentic setting.



On Saturday, Alan Davidson, the internationally known food author who is currently at work on the Oxford Companion to Food, will present the keynote address. Formal paper presentations and workshops are scheduled throughout the day. Saturday evening there will be a reception and dinner at Maison Robert.

On Sunday, Sheryl Julian of the Northeast Regional Center of the American Institute of Wine and Food will give a cooking demonstration of an historically reconstructed menu. Of perhaps greatest interest to Digest readers, a bibliography of pre-1920 cookbooks at the Schlesinger and Harvard University Libraries has been compiled by the Culinary Historians and will be available during the conference. The basic registration fee of \$35 covers admission to the conference, lunch on Saturday, and the conference program, and also includes this bibliography. There is an additional charge of \$40 for the reception and dinner on Saturday night and a \$10 fee for the Sunday demonstration.

For more information, contact: Culinary History Conference, Schlesinger Library, Radcliffe College, 10 Garden Street, Cambridge, MA 02138.

### **JUNE: Folklore through Foodways**

The Annual meeting of the Food and Nutrition Section of the American Home Economics Association will be meeting on June 21-23, 1985, at the Sheraton University City Hotel in Philadelphia. The topic is "Folklore through Foodways or how folklore affects our food habits, behaviors, and nutrition."

The tentative agenda includes keynote addresses on Friday by Judith Goode, chair of the anthropology department of Temple University, and Janet Theophano, founding editor of The Digest and professor in the College of General Studies at the University of Pennsylvania, followed by a reception with local folklorists. There are a series of planned papers: Anne Hertzler (VPI, Blacksburg, VA), "Culture: A Prediction of Foodways?"; Charles Camp (Maryland State Folklorist), "Research and Restaurants: Eating the Evidence"; Barbara J. Ivens (Nutrition Communications Specialist, Gerber Products Co., Fremont, Michigan), "Patterns of Infant Feeding"; Jacqueline M. Newman (Queens College, Flushing, NY), "The Home Economists and Foodways: Men, Materials and Media."

In addition, there will be research reporting sessions, some films on Folklore through Foodways, and Elaine Douglas Cohn, editor of Foodtalk will

speaking on publication sources.

#### **JUNE: Economics of Agriculture**

The Northeastern Agricultural and Resource Economics Association will hold their 1985 annual meeting on June 24-26, 1985, at the University of Massachusetts in Amherst. Papers will deal with the economics of agriculture, natural resources, and community development. Activities will be held at the Murray Lincoln Campus Center, and low-cost rooms will be available in a nearby dormitory. For more information, contact Mary Tempelton, 2032 Agricultural Sciences Building, West Virginia University, Morgantown, WV 26506-6108.

#### **OCTOBER: Ethnological Food Research**

The Sixth International Conference on Ethnological Food Research will be held October 8-13 at the Agricultural Schooling Centre, Karniowice, Poland. This conference is being hosted by the Polish Academy of Sciences under the direction of Dr. Anna Kowalska-Lewicka, President of the Polish Ethnological Society. The theme of this conference will be "Innovations in Food Habits." Conference participants will be given side trips to the Wieliczka Salt Mines and to the Museum of Folk Architecture at Nowy Sącz, where demonstrations in folk cookery will be observed.

#### **FUTURE: Folk Art Exhibit**

"The Christmas Cook: Edible Folk Art from Early America" is an exhibit planned for November 10, 1987, through January 17, 1988, at the Museum of American Folk Art in New York. Guest Curator is William Woys Weaver (phone 215/MU8-9185), who notes that he is "looking for old objects of known American manufacture that would have been used in making shaped or molded foods."

## SUBSCRIPTION RENEWAL

Dear Digest Subscriber:

This is the final issue of Volume 5; renewal subscriptions are now due for Volume 6, which promises to be an even bigger and better Digest. We are increasing the subscription rates to \$9.00 for domestic and \$11.00 for international mail, and although we regret asking you for more money, we are confident that you will be pleased with the new newsletter. (Back issues of The Digest are available for \$6.00 per year; \$8.00 international rate.)

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