

Hist 1106 Food: A North American History

Lecture and Seminar Schedule (REVISED Jan 31 with page numbers in Course Reader)

Note: Most readings are available in the Hist 1106 course reader (indicated by “CR” following the author’s last name and article title) but there are also links to web-based materials on the class webpage. Don't miss these.

PART I: APPETIZERS (INTRODUCTION)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
1 Seminar (S)	Jan 8	Cancelled	
1 Lecture (L)	Jan 10	Introduction	
		Food as History	Lecture Reading (LR): Pilcher, Introduction
2 S	Jan 15	Workshop: Making Sense of the Past	Seminar Reading (SR): Episode 1 & Episode 2 , <i>Victorian Bakers</i> . BBC Television, 2016. YouTube. Class webpage. Question: What factors (poverty, technology, taste, etc) shaped how bread was made and what sort of bread people ate in Victorian Britain? How and why did these change from the early to the mid-Victorian period?
2 L	Jan 17	Hunting, Fishing, Agriculture	
		Food: Local vs Trade	
3 S	Jan 22	Seminar: Food in Pre-Colonial America	SR: Course Reader (CR), pp. 1-20 - Albala, 57-60, CR. - From “Karihwa’onwe—The Original Matters,” in <i>The Clay We are Made Of</i> , CR. Question: What kind of foods did the indigenous people of North America eat?
3 L	Jan 24	Taste	

PART II: TEA (THE STAPLE FOOD OF BRITISH COLONIALISM)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
4 S	Jan 29	Workshop: Presenting Food History	SR: CR, pp. 21-43 - Haley, "The Nation Before Taste: The Challenges of American Culinary History," CR. Question: Why is it impossible, according to Haley, for us to taste the past?
4 L	Jan 31	The Columbian Exchange	
		Tea, Coffee, and Sugar	LR: Pilcher, Introduction to Part I and Chaps 2-3
<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
5 S	Feb 5	Seminar: Colonialism, Resettlement, and Food	SR: CR, pp. 44-65 - Traill, 111-13; 140-53, CR. - Albala, 70, 71, CR. Question: How did colonialism affect what foods people ate? Was food a tool of colonialism?
5 L	Feb 7	Cooking Class: Tea	<i>Reminder: All cooking classes take place in the Meeting Room, Governor's House.</i> LR: Pilcher, Chap 4

Part III: Chop Suey & Pizza (Ethnic Foodways)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
		Food & Industrialization	LR: Pilcher, Chap 5, pp. 42-5 and Chap 6
6 S	Feb 12	Seminar: Industrial Foodways	SR: CR, pp. 66-92 - Albala, 76, 78, 80-82, CR. - Extracts from <i>The Market Assistant</i> , CR Question: How did industrial food and culinary systems differ from pre-industrial food and culinary systems?
6 L	Feb 14	Migrations	
		Ethnic Food. Film: <i>Big Night</i> .	LR: Pilcher, Chaps 7-8

	Feb 18-22	Study Week (no classes)	
--	-----------	-------------------------	--

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
7 S	Feb 26	Seminar: Ethnic Food	SR: CR, pp. 93-108 - Albala, 65, 69, 74, 75, 85, CR. Question: Why did different nations eat different foods?
7 L	Feb 28	Cooking Class: Chop Suey	LR: Pilcher, Chap 9
		Cooking Class: Pizza	
8 S	Mar 5	Workshop: Writing Papers in History	SR: CR, pp. 109- 116 - Strunk & White, Sec V, 1-7 & 16, CR. Question: How can I make my writing more effective and interesting?

Part IV: Finnish Pancakes (Working-Class Food)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
8 L	Mar 7	New Ontario	
		Food, Solidarity and Working-Class Resistance	
9 S	Mar 12	Seminar: Working-Class Food	SR: CR, pp. 117-148 - DeLottinville, “Joe Beef of Montreal: Working-Class Culture and the Tavern,” CR. Question: Why was Joe Beef’s important?
9 L	Mar 14	Cooking Class: Finnish Pancakes	

Part V: Mexican Food (Indigenous Food)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
		Mexico	
10 S	Mar 19	Seminar: Indigenous Food	SR: TBA
10 L	Mar 21	Agri-Food	

Part VI: Hamburgers & Hot Dogs (Fast Food)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
		McDonaldization, or, the Power of Fast Food	LR: Pilcher, Chap 11
11 S	Mar 26	Seminar: Fast Food	SR: CR, pp. 149-167 <ul style="list-style-type: none"> - Extract from <i>Grinding it Out: The Making of McDonald's</i> - Pollan, "The Processing Plant" and "The Consumer: A Republic of Fat," CR. <p>Question: What is Pollan's critique of fast and processed food?</p>
11 L	Mar 28	Cooking Class: Tacos	
		Cooking Class: Hamburgers	LR: Pilcher, Chap 12
12 S	April 2	Seminar: New Food Movements	SR: CR, pp. 168-194 <ul style="list-style-type: none"> - Extract from <i>Diet for a Small Planet</i>, CR. - Patel, from "Introduction," in <i>Stuffed and Starved</i>, CR. - Pollan, from <i>In Defense of Food</i>, CR. <p>On Class Webpage:</p> <ul style="list-style-type: none"> - "The Slow Food Manifesto," class webpage. - Vegan Dad, "On Why Veganism is Perfectly Normal"; also read the recipes "Crispy Fried Cauliflower Wingz" and "Wagon Wheel Cake" (or just poke through the recipes on the blog), class webpage. <p>Question: How are new food movements challenging present-day assumptions about, and practices of, food and eating?</p>

12 L	April 4	The Food Landscape Today	
------	---------	--------------------------	--

Part VII: Dessert (Review)

<i>Week</i>	<i>Date</i>	<i>Class Topic</i>	<i>Readings</i>
	April 4	Review	LR: Pilcher, Conclusion