



ILLUSTRATION BY NOEL BIELACZYC

GASTRONOMY AT BU

NEWSLETTER MAY 2013

Upcoming BU Gastronomy Courses

The Gastronomy Department at Boston University Metropolitan College offers a variety of food studies courses through the summer and fall terms. For more information, contact gastmmla@bu.edu.

Summer Term I May 21—June 28

The Big Fat Controversy with Karen Pepper

Food and Culture with Merry White

Food and Visual Art with Potter Palmer

Wild and Foraged Foods with Netta Davis

Summer Term II July 1 – Aug 9

Culinary Lab: Cooking with Christine Merlo

Culinary Lab: Baking with Janine Sciarappa

Local to Global Food Policy with Ellen Messer

Fall Term Sept 3 – Dec 20

Anthropology of Food with Carole Counihan

Culinary Arts Laboratory with Rebecca Alssid

Cultural Tourism with Sam Mendlinger

Culture and Cuisine of Quebec with Rachel Black

Food and Gender with Carole Counihan

Food and Visual Culture with Potter Palmer

Food Policy and Food Systems with Ellen Messer

History of Food with Beth Forrest

Introduction to Gastronomy: Theory and Methodology with Amanda Mayo

Food and the Senses with Netta Davis

The Many Meanings of Meat with Warren Belasco

Reading and Writing Food Memoir with Karen Pepper

Studies in Food Activism with Cristina Grasseni

Wine Courses with Bill Nesto:

Fundamentals of Wine

A Comprehensive Survey of Wine

Mastering Wine: Skill Development

The Wine Trade" Global, National, and Local Perspectives



Course spotlight:

Cuisine and Culture of Québec

Gastronomy program coordinator and assistant professor Dr. Rachel Black will be offering this unique experiential learning opportunity again for the Fall 2013 semester.

MET ML 639 explores the cuisine of this predominantly French-speaking region of Canada and how it has been marked by the lasting legacies of French, British, and a variety of immigrant cultures. This blended-format course meets once a month and includes a weeklong trip to explore Québec, Montréal, and environs. If you missed the spring webinar, contact gastmmla@bu.edu for more information.

Spring 2013 Julia Child Awards

The Julia Child Scholarship Award goes to a matriculating student in the Master of Liberal Arts in Gastronomy who has been nominated by their instructor for outstanding academic work.

- **Chris Maggio** for "Culture & Cuisine of Québec"
- **Annu Ross** for "Food & the Senses"
- **Meghan Finn** for "Food Systems and Policy"
- **Emily Gelsomin** for "Food Anthropology"
- **Miriam Ruth Dike** for "Food Ethnography"
- **Miki Kawasaki** for "History of Food" and "Theory and Methodology"
- **Jessica Spier** for "Laboratory in the Culinary Arts"



to cure: A road trip



Chris and Brad eel wrestling

This summer, **Brad Jones** and **Chris Maggio** are undertaking a 15,000 mile documentary and research journey across the United States. Their project, "*to cure: A Food Anthology*" will document the

nation's artisanal foodways from the perspectives of those individuals actively engaged in craft food production. They write: "So what of '*to cure*:?' What might be our myths of creation? Like many good ideas, it was born one evening over a beer. Brad had dreams of Italy and returning to work on organic farms, while Chris dreams of northern France and research on the breweries to be found there. But we also yearned for America! Why seek elsewhere what is budding in our own backyard? So we decided that we'd set off on a journey. That we'd spend the summer travelling our country like the roots of grass, low to the ground, entrenched in the local soil. And like the grass grows, '*to cure*:!' seemed to take on a life of its own."

To see their introductory video and learn more about "*to cure*:!" please visit Brad and Chris' [Indieoggo campaign](#).

BU Gastronomy Garden Club

With the April 20th average last frost date behind us, the gardening season is well underway in Boston. Recognizing the tell-tale signs of spring, the BU Gastronomy Garden Club organized their first formal workday to coincide with the annual Fenway Victory Gardens (FVG) Meeting.

The FVG meeting was held at the MassArt Tower, and included a coffee and pastry social, a discussion of garden safety led by Bruno Rubio (FVG VP of Safety and BU Chemistry lecturer), and plans to update the FVG website announced by Mario D'Amato (VP of Communication and Social Media).

After an eventful FVG meeting, the Garden Club members set about retrieving salvaged wooden pallets (courtesy of Taza Chocolate) that will be re-appropriated as planting containers and repairing the fencing around the gate. Mulching, weeding, and planting cover crops late last fall made spring soil preparation a breeze. After a quick rake and a little weeding the plot was ready to go. Now comes the fun part! If you want to learn more about the BU Gastronomy Garden Club find us on Facebook.



Fenway Victory Gardens in full glory

GASTRONOMY AT BU Lecture Series

The Spring 2013 Gastronomy at BU Lecture Series highlighted the multidisciplinary nature of food studies and featured topics from school lunch programs to the science of taste. Here is a recap:

Guy Crosby presented on the science and chemistry behind taste in his lecture **Understanding and Enhancing the Flavor of Food**, drawing from his background as a chemist, Science Editor for America's Test Kitchen, and Adjunct Associate Professor, Department of Nutrition, Harvard School of Public Health.

In her lecture, **To Feed the Revolution: The Black Panther Party and the Politics of Food**, Mary Potorti, PhD candidate, American and New England Studies Program, Boston University, discussed the centrality of food sovereignty in the groups' activism and politics.

A Fine Linea: How Italian Food Advertisements Reflected and Affected Gender Division presented by Diana Garvin, PhD candidate, Italian Studies, Cornell University, discussed gender divisions through 1960's food ads from Italy's most famous food magazine, *La Cucina Italiana*.

To cap off the lecture series, Janet Poppendieck, Professor of Sociology, Emerita, Hunter College, City University of New York, discussed ideas from her most recent book *Free for All: Fixing School Food in America*, in her aptly titled presentation: **Universal Free School Meals: An Idea Whose Time Has Come**



Janet Poppendieck engages with gastronomy students.

Life After Gastronomy

This information and workshop series was designed to help prepare Gastronomy students for what lies beyond the MLA. The Life After Gastronomy Series drew from the experience and knowledge of professionals and Gastronomy Alumni who answered questions and provided guidance for students, whether their planned next step is a PhD program or a career in food.

Life After Gastronomy Part I: Pursuing the PhD

This workshop's aim was to demystify the PhD application process with BU Anthropology and History faculty on-hand for Q&A, and the first hand applicant's point of view provided by fellow Gastronomy student Emily Contois. The program's emphasis was on application preparation and successful essay writing.



Life After Gastronomy Part II: Career Workshop

Part II of Life After Gastronomy was career focused and featured advice on managing your online presence from social media guru and food writer Jacqueline Church, as well as strategies for fine tuning your CV and resume presented by independent career consultant Matt Casey. Part II also featured a lively alumni roundtable format discussion of Gastronomy career paths with Alex Galimberti, Nicole Leavenworth, Perrin H. Long, CEC, CCE, AAC and Erin Ross.

STUDENT ACHIEVEMENTS

Lucia Austria has been appointed Acting Production Manager of Taza Chocolate in Somerville, MA.

Emily Contois participated on the panel, "Cookbooks as Works of Art and Status Objects" at the Roger Smith Cookbook Conference. In March, she wrote a guest post titled, "**Gender, Family, and Globalization in *Eat Drink Man Woman***" for Bitch Flicks, a feminist film blog. She also presented a poster, "Food Safety Politics Then and Now: Analyzing Refrigerator Advertising 1920 to 1940" at the Future of Food and Nutrition Graduate Research Conference at the Tufts University Friedman School of Nutrition Science and Policy.

Michelle Hastings will attend a field school at a 17th-18th century tavern dig site (the Bryant-Barker Tavern) this summer

and is the frontrunner for a scholarship for a portion of the dig because of her Gastronomy degree. Additionally, she and **Penny Skalnik** have been asked to contribute entries to *The Archaeology of Food: An Encyclopedia*, which is being published by Alta Mira in 2014.

Val Ryan contributed an article to the forthcoming *The Archaeology of Food: An Encyclopedia*. She also had a number of recipes and photographs published in the *Boston Globe* Food Pages and Magazine

Katherine (KC) Hysmith continues to publish regularly in *The Boston Globe*. Two of her recent publications include: "**Best of the New 2012: Food**" and "**Greg Dickinson creates gumbo feasts for the L'Espalier staff**".

ALUMNI NEWS

The Gastronomy Program thanks the alumni who participated in the roundtable discussion at the "Life after Gastronomy" career workshop on April 7:

Erin Ross is currently serving as an AmeriCorps Ambassador of Mentoring at Future Chefs in the South End where she developed and ran the pilot year of their mentoring program. She also just started baking for Union Square Donuts.

Perrin H. Long CEC, CCE, AAC taught at Southern New Hampshire University for 13 years before accepting his current position as Culinary Instructor at Portsmouth High School. He is currently certified as an Executive Chef and Certified Culinary Educator through the American Culinary Federation and is a member of the American Academy of Chefs.

Nicole Leavenworth currently works for the Columbus Hospitality Group, a Boston restaurant group specializing in fine dining. Her main duties are aiding in the negotiation and purchasing of produce, meat, dairy and dry goods across all restaurants. She also leads new business growth, marketing, social media, sales, package development and quality control for the bakery.

Alex Galimberti works as beverages director, chef instructor, and also in front of house at Taranta restaurant in Boston. He is also the Boston organizer for Restaurant Opportunities Centers United. As an activist he has engaged in issues of food

sovereignty and labor justice in the food system with organizations such as the Coalition of Immokalee Workers, and the US Food Sovereignty Alliance.

Also...

Allison Carroll Duffy's first book, *Preserving with Pomona's Pectin: The Revolutionary Low-Sugar, High-Flavor method for Crafting and Canning Jams, Jellies, Conserves, and More*, will be published by Fairwinds Press in June of 2013.

Barbara Rotger spoke at the Roger Smith Cookbook Conference as part of the Wartime Cookbooks panel organized by Kyri Claflin. Her paper, "Practical Patriotism: Isabella Ward and her Wartime Recipe Scrapbook," presents a study WWI-era recipe collection, with an analysis of how the recipes in the collection might provide evidence of how this household observed (or did not observe) WWI food policies.

In February, **Christopher Allen Tanner**, CEC, WCC, CHE, AAC, accepted a position as Executive Chef at the Campbell Soup Company in Camden, NJ. In 2012 he was inducted in the American Academy of Chefs - The American Culinary Federation's honor society, and he continues to serve as Vice-President of the American Culinary Federation, Philadelphia.



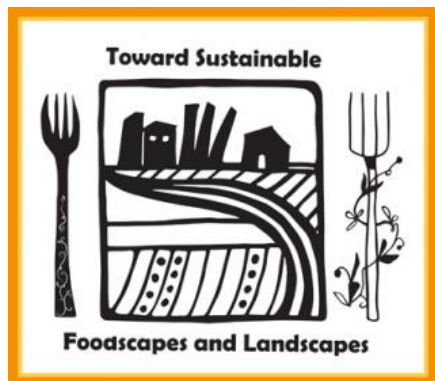
Share your Alumni News

If you are a graduate of the Gastronomy Program, we'd love to hear what you're up to in the world of food. To have your alumni news featured in an upcoming newsletter or if you are interested in contributing a post for the *Gastronomy at BU* blog, please contact:

Barbara Rotger,
Gastronomy Program
Coordinator

brotger@bu.edu or
617-358-6916

2013 AFHVS/ASFS Conference



The 2013 AFHVS/ASFS Conference “**Toward Sustainable Foodscapes and Landscapes**” will be held from June 19 to June 23 at Michigan State University. Congratulations to the following members of the BU Gastronomy community – faculty, students and alumni – who have had papers selected for this program:

Rachel Black – Masters Programs in Food Studies, Food Systems and Food Policy: A Roundtable Discussion

Emily Contois – The Dudification of Dieting: Marketing Weight Loss Programs to Men in the Twenty-First Century

M. Ruth Dike – Exploring Evolving Moroccan Identity in the Diaspora

Beth Forrest – *La Pyramide* or Top of the Food Chain: Chefs, Diners, and their Changing Spaces and Status

Katherine Hysmith – “Fine Food for a Rambling Fancy:” Gastronomic Gentility and Symbolism in Jane Austen’s Texts

Brad Jones – We Nourish and Nurture the Community: An Ethnographic investigation of Incubator Kitchens and Artisanal Food Production

Miki Kawasaki – Anti Pasta: The Radical Course of Futurist Cuisine

Chris Maggiolo – United We Brew: Culinary Craftsmanship and the American Craft Beer Renaissance

Amanda Mayo – A Suitcase Full of Kimchi: Korean-American Identity Formation through Food Gifts

Gabriel Mitchel – More than White Rice: Jagucida and Constructed Identity in Cape Verdean Americans

Alicia Nelson – Grow Your Own: Defining and cultivating food literacy

Catherine Womack “I don’t want no f***ing baby cup”: Diverse Eating Patterns and the Problem of Consensus in Making Food Policy

Dun-Ying Vicki Yu – Caught in the Middle: Taiwanese-American cultural identity formed in the comfort of food



Congratulations

Gastronomy Graduates!

The Gastronomy Program will graduate 20+ students this semester. Metropolitan College Graduation will be held Saturday, May 18, at 6 PM in the Agganis Arena. All students and faculty are welcome at the commencement ceremony, and at the preceding reception in the West Campus Dining Hall. We hope to see you there!

Students, faculty, alums...

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FACULTY NEWS

Rachel Black spoke about food entrepreneurship in the Gastronomy Program at the conference “Food, the City, and Innovation,” hosted by the University of Texas at Austin’s Food Lab in February. In March, she spoke on her book *Porta Palazzo: The Anthropology of an Italian Market*, as part of the de Bosis Colloquium in Italian Studies at Harvard, and also was interviewed on this work as part of BBC Radio’s “Thinking Allowed” program. Her next book, co-authored with Robert Ulin, *Wine and Culture: Vineyard to Glass*, will be published by Berg Publishers, and is scheduled to appear in July.

Bill Nesto and Frances Di Savino’s new book, *The World of Sicilian Wine*, was published in March 2013 by the University of California Press.

Catherine Womack’s article, “Ethical and Epistemic Issues in Direct-to-Consumer Drug Advertising: Where is patient agency?” appears in the May edition of *Medicine, Health Care and Philosophy*. In March she gave a panel presentation on “The Interviewing Philosopher, or How I Learned to Stop Worrying and Love Qualitative Research,” at the Public Philosophy Network conference at Emory University, and in April she was a commentator on CCTV and Public Anonymity at the Information Ethics Roundtable at the University of Washington.

Thank you to the Spring 2013 gastronomyatbu.com contributors!

Amanda Balagur
Noel Bielaczyc
Susan Brassard
Nora Conroy

M. Ruth Dike
Aubree DuPlessis
Rob Haley
Lauren Kouffman

Chris Maggiolo
Ashley Pardo
Audrey Reid
Caitlin Vanderbilt
Beth Whalen

Students, faculty, and alumni are welcome to contribute. For more information, contact gastm1a@bu.edu.

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