

HIST 221: Food Histories From Farm to Table

Fall 2019 4 credits

MW 2:30-3:45pm Engineering Hall 3534

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Course Description:

About 80% of foods on grocery store shelves did not exist one hundred years ago. How has the rise of big agriculture, processed food and refrigeration affected food production, food, diet, bodies, culture, and the environment? This course the history of food and how it has changed as well as the shifting meanings and experiences of food, the ways that knowledge about food is produced and circulated, and how people have launched food movements in order to influence the food that they and others can access. Food is a topic that is broad in geopolitical and corporate foundations and yet intimate in the ways that we experience it bodily and through consuming communities. We will find junctures between the public and the personal, the abstract and the intimate. We'll explore the historical roots that have led to current issues of food insecurity, inequity around race and class in food access, and issues of growing food in sustainable and healthy ways.

Course Format:

The course will be run as a workshop, which means that our time will be characterized by short lectures, discussion, and in-class activities with books, articles, films and primary historical sources. Because of this, the success of the class depends on you doing the reading and coming to class prepared to participate throughout the session.

Required Texts:

1. Monica White, *Freedom Farmers* (2018) This book is available for **FREE DOWNLOAD** online through the library. It is also available for sale at A Room of One's Own Bookstore and on reserve at College Library.
2. Liz Carlisle, *The Lentil Underground: Renegade Farmers and the Future of Food in America* (2015). This book is for sale at A Room of One's Own Bookstore and is on reserve at College Library.
3. Packet of articles available on Canvas.
4. James C. Giesen and Bryant Simon, *Food and Eating in America: A Documentary Reader*. We will only read a small portion of the documents in this book. Available for **FREE DOWNLOAD** online through the library. Do **NOT** buy this book.

Note: If you wish to order *Freedom Farmers* or *The Lentil Underground* through A Room of One's Own, you can click here. Please note that there is a used option.

Course Requirements:

1. Section Participation (15%):
This includes section attendance; doing the reading; completing short canvas or written assignments before class; sharing your views; and listening and interacting respectfully with others. See criteria sheet.
2. Two Midterm Exams (15% each)
4. Cookbook Analysis Paper (15%)

5. Poster Presentation on a Food Movement (15%)

This is an opportunity for you to move outside of the readings of the course to discover secondary and/or primary sources on a topic that interests you. I construe “movement” broadly—this can mean food activists or artists addressing a wide range of issues, such as a movement for local or organic or urban farming; a farm or food worker’s rights movement, a consumer movement such as those around affordable food access (food justice etc) or public health. The goals are to analyze how people are trying to change the way our food system works; and to make connections between contemporary and historical movements.

6. Final Exam (20%)

7. Lecture Attendance (5%)

Because this course is based largely on participation, your attendance is particularly important and we will take attendance in both section and lecture. Section attendance is part of your participation grade. In an effort to give you credit for attending lecture, I have incorporated attendance into the grade structure (just 5%). Because there will inevitably be colds and the flu going around and other things that come up that are outside of your control, I have given you two free misses for lecture—an entire week. Since our structure already accommodates these ordinary issues, there is no need for notifying me or Yu-Li when you need to miss class. If a major medical issue arises that jeopardizes your success in the class, we want to hear about it so we can help you out.

0-2 absences from lecture: A

3 absences from lecture: B

4 absences: C

5 absences or more absences: F

NOTE ABOUT WORKLOAD:

This 4-credit course meets as a group for 4 hours per week (according to UW-Madison’s credit hour policy, each lecture counts as 1.5 hours and each discussion counts as one hour). The course also carries the expectation that you will spend an average of at least 2 hours outside of class for every hour in the classroom. In other words, in addition to class time, plan to allot an average of at least 8 hours per week for reading, writing, preparing for discussions, and/or studying for quizzes and exams for this course.

LEARNING GOALS:

In this course you will learn to:

1. Demonstrate knowledge about the history of how the production, distribution and consumption of food has changed, especially in the last 100 years.
2. Pose a historical question (history credit)
3. Utilize a range of sources and modes through which historical information can be found and expressed in order to make oral and written arguments. Such sources include oral interviews, letters and diaries, advertisements, music and film, etc. (history credit)
4. Present clearly written, persuasive arguments in response to academic questions
5. Prepare for and present in oral discussion by offering points with evidence
6. Recognize, challenge and avoid false analogies, overgeneralizations, and other logical fallacies.

ACADEMIC INTEGRITY

By enrolling in this course, each student assumes the responsibilities of an active participant in UW-Madison’s community of scholars in which everyone’s academic work and behavior are held to the highest academic integrity standards. Academic misconduct compromises the integrity of the university. Cheating, fabrication, plagiarism, unauthorized collaboration, and helping others commit these acts are examples of academic misconduct, which can result in disciplinary action. This

includes but is not limited to failure on the assignment/course, disciplinary probation, or suspension. Substantial or repeated cases of misconduct will be forwarded to the Office of Student Conduct & Community Standards for additional review. For more information, refer to studentconduct.wiscweb.wisc.edu/academic-integrity/.

ACCOMMODATIONS FOR STUDENTS WITH DISABILITIES

McBurney Disability Resource Center syllabus statement: “The University of Wisconsin-Madison supports the right of all enrolled students to a full and equal educational opportunity. The Americans with Disabilities Act (ADA), Wisconsin State Statute (36.12), and UW-Madison policy (Faculty Document 1071) require that students with disabilities be reasonably accommodated in instruction and campus life. Reasonable accommodations for students with disabilities is a shared faculty and student responsibility. Students are expected to inform faculty [me] of their need for instructional accommodations by the end of the third week of the semester, or as soon as possible after a disability has been incurred or recognized. Faculty [I], will work either directly with the student [you] or in coordination with the McBurney Center to identify and provide reasonable instructional accommodations. Disability information, including instructional accommodations as part of a student’s educational record, is confidential and protected under FERPA.”
<http://mcburney.wisc.edu/facstaffother/faculty/syllabus.php>

DIVERSITY & INCLUSION

Everyone is welcome in this class, including people of all races, classes, genders and sexual orientations. This course seeks to make that “welcome” into a vibrant classroom community where respect for others and a willingness to learn is combined with a search for truth and understanding via historians’ practices of determining facts and developing arguments. If you feel you are not being treated fairly or with respect, please talk to Nan and/or the chair of the history department. For further resources, see <https://diversity.wisc.edu/>

Course Schedule:

All reading and writing assignments should be completed before our class session. All readings are on canvas EXCEPT our two books and the document reader.

Week 1: Introductions~ Gifts and Commodities

Wednesday Sept 4

Wendell Berry, “The Pleasures of Eating” *What are People For?*

Robin Wall Kimmerer, “The Gift of Strawberries,” *Braiding Sweetgrass*

Week 2: In Sorrow’s Kitchen~ On Slavery, Agriculture and Cuisine

Monday September 9

Michael W. Twitty, “Introduction” and “Alma Mater” from *The Cooking Gene*

Wednesday September 11

Judith Carney and Richard N. Rosanoff, “Introduction” and “The Africanization of Plantation Food Systems” from *In the Shadow of Slavery*.

Week 3: The Cold Chain~ How Beef Changed the World

Monday September 16

Joshua Specht, “War” From *Red Meat Republic*

Charlie Hamilton James, “As the Amazon Burns...” National Geographic

David Truer, “The Souix Chef...” from *Saveur*

Wednesday September 18

Joshua Specht, “Slaughterhouse,” from *Red Meat Republic*

Doc 8.8 “HOT Hamburger: Just Off the Griddle” (1926)

EVENT: Public Lecture Sept 18 6pm: Marcia Chatelain, “Franchise: The Golden Arches in Black America” Fluno Center Auditorium

Week 4: Regulating the Jungle?

Monday September 23

Deborah Blum, excerpt, *The Poison Squad*

Doc 8.2 The Pure Food and Drug Act of 1906

Wednesday September 25

In-class exam

Week 5: Food and the Boundaries of Group Identities

Monday September 30

Sarah Robbins and Carrie Helms Tippen, “Gathering Around Hull-House Dining Tables,” *American Studies*

Katherine Massoth, “Mexican Cookery That Belongs to the United States” from *Food Across Borders*

Wednesday October 2

Jennifer Jensen Wallach, “Creating the Foodways of Uplift,” and “Booker T. Washington’s Multifaceted Program...” from *Every Nation Has its Dish*

Week 6: How the Depression and World War II Changed How We Eat

Monday October 7

Anna Zeide, “Grade A Tomatoes: Labeling Debates and Consumers in the New Deal,” from *Canned*

Emily E. LB. Twarog, “The 1935 Meat Boycott and the Evolution of Domestic Politics,” from *Politics of the Pantry*

Wednesday October 9

Kellen Backer, “Constructing Borderless Foods: The Quartermaster Corps and World War II Army Subsistence” from *Food Across Borders*

Doc 10.1 “How to Use Your War Ration Book”

Doc 10.2 “Eat Well to Work Well”

Doc 10.3 “Have a Coke=Good Winds Have Blown You Here”

Doc 10.5 Excerpt from *Farewell to Manzanar*

Week 7: Making Cheap Food~ Why Does It Cost So Much?

Monday October 14

Steve Striffler, “An American Industry,” from *Chicken: The Dangerous Transformation of America’s Favorite Food*.

Listen to a conversation between Prof. Nan and Bryant Simon:

<https://edgeeffects.net/bryant-simon/>

Wednesday October 16

Bryant Simon, Excerpt 1 (“Introduction”, “Hamlet” & “Chicken”) *The Hamlet Fire: A Tragic Story of Cheap Food, Cheap Government, and Cheap Lives*

EVENT: Public Lecture October 15 7:00pm Deborah Blum, “The Poison Squad” Shannon Hall, Memorial Union.

Week 8: Deregulating the Jungle

Monday October 21

Bryant Simon, Excerpt 2 (“Labor”, “Bodies”) *The Hamlet Fire: A*

Tragic Story of Cheap Food, Cheap Government, and Cheap Lives

Wednesday October 23

In-class Exam

Week 9: The Supermarket and the Suburb

Monday October 28

Amy Bentley, "Shifting Child-Rearing Philosophies and Early Solids: The Golden Age of Baby Food at Mid-Century," in *Inventing Baby Food*

Tracey Deutsch, "Babes in Consumerland: Supermarkets, Hardware Stores and the Politics of Postwar Mass Retail" (excerpt) in *Building a Housewife's Paradise*

Anna Zeide, "Grocery Garbage: Food Waste and the Rise of Supermarkets in the Mid-Twentieth Century," *History of Retailing and Consumption*

Doc 11.1 "Photograph of Super Giant Supermarket" (1964)

Wednesday October 30

Rafia Zafar, "The Signifying Dish: Autobiography and History in Two Black Women's Cookbooks," *Feminist Studies*

TOUR STEENBOCK LIBRARY COOKBOOK COLLECTION DURING CLASS

Thursday October 31

Bring your selected Cookbook to section

Week 10: Civil Rights, Food, and Agriculture

Monday November 4

Monica White, *Freedom Farmers* Introduction and chapter 2

Wednesday November 6

John T. Edge, "Kitchen Tables," "Restaurant Theaters," and "Black Power" from *The Potlikker Papers*

Doc 12.2 Mississippi Freedom Democ. Party "Food for Fight for Freedom" (1965)

Doc 12.3 Black Panther Party "To Feed Our Children" (1969)

Doc 12.7 Vietnamese Fishermen v The Knights of the Ku Klux Klan (1981)

Week 11: Alternative Agricultural Economies

Monday November 11

Monica White, *Freedom Farmers* chapters 3 and 4

Carlisle, *Lentil Underground* Part 1 (pp. 1-29)

Wednesday November 13

Carlisle, *Lentil Underground* Part 2 (pp. 33-77)

Thursday November 14

COOKBOOK ANALYSIS DUE IN SECTION

Week 12: Small Business in the Land of Big Ag

Monday November 18

Carlisle, *Lentil Underground* Part 3 (pp. 81-105)

Wednesday November 20

John T. Edge, "Landed Hippies" from *The Potlikker Papers*

Doc 13.2 Kit Leder, "Women in the Communes" (1969)

Week 13: Immigrant Agricultural Laborers

Monday November 25

Laura-Anne Minkoff-Zern, "Farmworker Led Movements Then and Now" from *The New Food Activism*

Doc 10.4 "The Official Bracero Agreement" (1942)

Doc 12.4 Eliseo Medina, "Why a Grape Boycott" (~1969)

Wednesday November 27- **NO CLASS! Happy Thanksgiving!**

Week 14: Defining Food Movements

Monday December 2

Carlisle, *Lentil Underground* Parts 4 &5 (pp. 109-end)

Wednesday December 4

Monica White, *Freedom Farmers* chapter 5

Kera Lovell, "Free Food, Free Space: People's Stews and the Spatial Identity
Politics of People's Parks," *American Studies* (2018).

Week 15: How Do We Feed the World?~CAFOs or Organic or...?

Monday December 9

Jan Dutkiewicz, "Transparency and the Factory Farm: Agro-tourism and Counter-
Activism at Fair Oaks Farm," in *Gastronomica*

Doc 11.5 Excerpts from Norman Borlaug, "The Green Revolution"

Doc 14.3 Pollan "Down on the Industrial Organic Farm"

Doc 13.5 Bryant Simon "Why Starbucks Lost its Mojo"

Wednesday December 11

Wrap up and review for final exam—no new reading.

Thursday December 12-- **POSTERS DUE in section**

Take-home Final Exam Due Monday December 16, Noon in Yu-Li's box is # 5108 on the fifth floor of Humanities Building. The mailboxes are near the elevator in the corner of Humanities closest to Memorial Library. I recommend you go in a door on that corner also.