

IDH 3931

Asian Art & Food: Culinary History through Material Culture

Allysa Peyton, Assistant Curator of Asian Art, Harn Museum of Art

R: Period 7 (1:55-2:45pm), Hume 0119

Office hours: Friday 9am-10am (at the Harn Museum)

and by appointment, abrowne@harn.ufl.edu

Culinary History and Art History are often separated as disciplines, although the cross-pollination of the two is becoming more and more common. This class will study the origins and trajectories of pan-Asian culinary techniques through museum objects and material culture. The class will focus on the inter-cultural exchanges between Asian cultures which resulted magnificently in food and drink such as curries, noodles, dumplings, rice, and tea. As a class, we will study tea ceremony and ritual, religious and cultural food taboos, travel and exchange, recipes and cookbooks, colonialism, and alcoholic beverages with help from visual imagery held in local, national, and international museum collections, including the Harn Museum of Art, www.harn.ufl.edu.

Students in this course will study food traditions and material culture from Indian, Japan, Korea, and China. Class participants will study a variety of sources for weekly readings and complete two reflection papers during the semester. There will be two quizzes during the term and one final paper due April 26th.

Requirements:

Assignments submitted late, but within twenty-four hours of the due date, will be penalized a full letter grade. Assignments submitted after a twenty-four-hour delay will not be accepted. Attendance and class participation is expected. Excused absences are consistent with university policies in the undergraduate catalog (<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>) and require appropriate documentation.

Accommodations:

Students Requiring Accommodations Students with disabilities requesting accommodations should first register with the Disability Resource Center (352-392-8565, www.dso.ufl.edu/drc/) by providing appropriate documentation. Once registered, students will receive an accommodation letter which must be presented to the instructor when requesting accommodation. Students with disabilities should follow this procedure as early as possible in the semester. Students who may need other accommodations are encouraged to make an office appointment.

Readings Provided Weekly:

Readings will provided each week through class list via e-mail. Additional selections from *The Food History Reader* (2014), recipes, recent articles, and (video) food demonstrations in class, as appropriate.

Schedule of Classes and Readings:

Readings for the week should be completed before the class period.

Week 1: Thursday, January 5: Introduction and Overview

Week 2: Thursday, January 12: Methods of Studying Food & Art: Ethnography or Material Culture?

- Jules Prown, "Mind in Matter: An Introduction to Material Culture Theory and Method," *Winterthur Portfolio*, vol. 17, no. 1 (Spring, 1982): 1-19.
- Mintz, Sidney W. and Christine M. Du Bois, "Anthropology of Food and Eating," *Annual Review of Anthropology*, vol. 31 (2002): 99-111.

Week 3: Thursday, January 19: Recipes and Cookbooks

- William Sitwell, *A History of Food in 100 Recipes*, 2013. (Selections)
- Arjun Appadurai, "How to Make a National Cuisine: Cookbooks in Contemporary India," *Comparative Studies in Society and History*, vol. 30, no.1 (Jan. 1988): 3-24.
- Maria Godoy, "Why Hunting Down 'Authentic Ethnic Food' is a Loaded Proposition," *The Salt: Food for Thought*, NPR: April 9, 2016.
<http://www.npr.org/sections/thesalt/2016/04/09/472568085/why-hunting-down-authentic-ethnic-food-is-a-loaded-proposition>

Week 4: Thursday: January 26: Food and the Senses

- Sutton, David E. "Food and the Senses," *Annual Review of Anthropology*, vol. 39 (2010), 209-223.
- Adrian McNeil, "Why Hindustani Musicians are Good Cooks," *Asian Music*, vol. 25, no.1/2 (1993-1994): 69-80.

****Reflection Paper #1 Due**

Week 5: Thursday: February 2: Rice and Curry

- Hamilton, Roy W. "Introduction," in *The Art of Rice: Spirit and Sustenance in Asia* (2003), 21-36.
- Soity Banerjee, "Cooking the World's Oldest Curry" BBC News: June 22, 2016.
<http://www.bbc.com/news/world-asia-india-36415079>

Week 6: Thursday, February 9: Ritual and Religion

- Hamilton, Roy W. "Rice Festivals: Community and Celebration," in *The Art of Rice: Spirit and Sustenance in Asia* (2003), 155-160.
- Eric C. Rath, "Hell's Kitchen and the Joy of Cooking: Culinary Themes in Kumano kanjin jikkai mandara," *Impressions*, No. 37 (2016): 107-127.

****Quiz #1**

Week 7: Thursday, February 16: Travel and Exchange

- Collingham, Lizzie. "Curry Travels the World," in *Curry: A Tale of Cooks and Conquerors* (2006), 245-255. Recipe, 256-257.
- Andrew Leonard, "Why Revolutionaries Love Spicy Food: or How the Chili Pepper Got to China" *Nautilus* (April 14, 2016)

Investigate: CIAT (International Center for Tropical Agriculture) "About Where Our Food Comes From," CIAT Blog and Online Interactive, <http://blog.ciat.cgiar.org/origin-of-crops/>

Week 8: Thursday, February 23: Food Boundaries

- Ghosh, Pika, "Household Rituals and Women's Domains," in *Cooking for the Gods: The Art of Home Ritual in Bengal* (1995), 20-25.
- Brian K. Smith, "Eaters, Food, and Social Hierarchy in Ancient India: A Dietary Guide to a Revolution of Values" *Journal of the American Academy of Religion*, vol. 58, no. 2 (Summer 1990): 177-205. Skim.

Week 9: Thursday, March 2: Colonialism

Choose one to read and to discuss in class:

- Jhala, Angma D. "Cosmopolitan Kitchens: Cooking for Princely Zenanas in Late Colonial India," in *Curried Cultures: Globalization, Food, and South Asia* (2012), 49-72.
- Collingham, Lizzie. "Madras Curry: The British Invention of Curry," in *Curry: A Tale of Cooks and Conquerors* (2006), 107-125. Recipe, 126-127.

****Quiz #2****Week 10:** Thursday, March 9: No Class, UF Spring Break**Week 11:** Thursday, March 16: Food Taboos

- Achaya, K.Y. "Indian Food Ethos," in *Curried Cultures: Globalization, Food, and South Indian Food: A Historical Companion* (1994), 61-76.
- Tania Bhattacharya, "How the 20 Jews left in Kolkata are using food to keep their culture alive" Quartz India: September 12, 2016. <http://qz.com/776602/jewish-indian-food-how-the-20-jews-left-in-kolkata-india-are-using-food-to-keep-their-culture-alive/>

Week 12: Thursday, March 23: Assignment TBD**Week 13:** Thursday, March 30: Noodles and Dumplings

- Françoise Sabban, "A scientific controversy in China over the origins of noodles" *Carnets du Centre Chine*. October, 15, 2012
<http://cecmc.hypotheses.org/?p=7663>
- Li, Li, "Cultural and Intercultural Functions of Chinese Restaurants in the Mountain West: An Insider's Perspective," *Western Folklore*, vol. 61, no. 3/4 (2002): 329-346.

****Reflection Paper #2 Due**

Week 14: Thursday, April 6: Tea

- Haga Kōshirō (trans. Martin Collcut), “The Wabi Aesthetic through the Ages” in *Tea in Japan: Essays on the History of Chanoyu* (1989): 195-232. Skim.
- Phil Lutgendorf, “Making Tea in India: Chai Capitalism, Culture” *Thesis 11*, vol. 113, no. 1 (December 2012): 11-31.

Week 15: Thursday, April 13: Saki, Soju and other Fermented Beverages

- Asma, Stephen T. “Reason for the Few: Magic for the Many?” in *The Gods Drink Whiskey* (2005), 49-83.
- Sascha Priewe, “Ritual and Revelry: The Art of Drinking in Asia,” *Orientations*, (September 2012): 621-636.

Final Exam: Wednesday, April 26, 9:30am, Hume 0119****Final Paper Due****Evaluation of Grades:**

Assignment	Total Points	Percent of Grade
Class participation	100	10%
Reflection Papers (2)	200	20%
Quizzes (2)	400	40%
Final Paper	300	30%
TOTAL	1000	100%

More information on grades and grading policies is here:

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>

Class Demeanor: Students are expected to arrive to class on time and behave in a manner that is respectful to the instructor and to fellow students. Please avoid the use of cell phones and restrict eating to outside of the classroom. Opinions held by other students should be respected in discussion, and conversations that do not contribute to the discussion should be held at minimum.

University Honesty Policy: UF students are bound by The Honor Pledge which states, “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity by abiding by the Honor Code. The Honor Code (<https://www.dso.ufl.edu/sccr/process/student-conducthonor-code/>) specifies a number of behaviors that are in violation of this code and the possible sanctions.

Counseling and Wellness Center: Contact information for the Counseling and Wellness Center: <http://www.counseling.ufl.edu/cwc/Default.aspx>, 392-1575; and the University Police Department: 392-1111 or 9-1-1 for emergencies.