

• **FOOD** •

Higgins@uic.edu, Wed. 3-5, Henry Hall 305

lisalee@uic.edu, Mon. 10-12, JAHHM

**REQUIRED  
TEXTS**

**Belly of Paris**

Emile Zola (Boston: Modern Library, 2009).

**97 Orchard: An Edible History of Five Immigrant  
Families in One New York Tenement**

Jane Siegelman (New York: Harper Collins, 2010).

**Antidiets of the Avant-Garde:**

**From Futurist Cooking to Eating Art**

Cecilia Novero (Minn.: Univ. of Minnesota Press, 2010).

**Manifestos on the Future of Food**

Ed., Vandana Shiva (New York: South End Press, 2007).

**SOUPE  
ET SALADES**

**Add to our Tasting Menu**

Working with a partner, each student will be responsible for creating a "tasting course" of readings, leading that week's discussion, and an intriguing and artful food presentation. A modest budget will be provided.

**Present a Site-Specific Food History**

Each student will excavate, research and present the site-specific food history of an address of your choice.

**Deconstruct a Meal**

Document the source of each ingredient, how it was raised/grown/prepared and presented. Explore and consider the multiple cultural, social, political and economic histories of the meal.

**Feast: Radical Hospitality in Contemporary Art**

We will visit and perform a food action at the Smart Museum's new exhibition.

**Careful Reading of Texts and Active Participation**

Students are expected to come to all classes, and be prepared to contribute to conversation and conviviality.

**Final Project Options:**

**Class Feast**

Help create a final Futurist Dinner for the class and other invited guests. This meal will be presented in the Hull-House Residents' Dining Hall during Final's Week.

**Plan for a Research Paper**

Write an abstract for a research paper with a full, annotated bibliography.

Grades: 20% each of these requirements, with the exception of the Smart Museum Visit.

**LES PLATS PRINCIPAUX**

**Recipes for Art, Resistance and Pleasure**

Douglas Crimp, "The End of Art and the Origin of the Museum"; Alexander Dumas, *Dictionary of Cuisine*; Selections from *Alice B. Toklas Cookbook*; Selections from Vijay Prashad, *Everybody Was Kung Fu Fighting: Afro-Asian Connections and the Myth of Cultural Purity*; Claude Levi Strauss, "The Culinary Triangle"; Selections from *Yours in Food, John Baldessari*; Rirkrit Tiravanija, *Cook Book*; Lisa Heldke, "Let's Cook Thai: Recipes for Colonialization;" Andrea Gyrody and Charles Changduke Kang, "Edible Landscapes. Song Dong's Food Installations"; Lori Waxman, "The Banquet Years, FOOD: A SoHo Restaurant; Agnieszka Gratz, "Spiritual Nourishment Food and Ritual in Performance Art"

**"Place Settings" and Site Specificity**

Mary Douglas, "Deciphering a Meal"; Selections from Doris Witt, *Black Hunger*; Selections from Ida B Wells Barnett, "The Reason Why the Colored American Is Not in the World's Columbian Exposition"; Barbara Miller, "Gingerbread Houses: Art, Food, and the Postwar Architecture of Domestic Space"; Dorita Hannah, "Butcher's White: Where the Art Market Meets the Meat Market in New York City"

**Hunger, Consumerism and Co-Production**

Frank Kafka, *A Hunger Artist*; Joan Jacobs Brumberg, "Appetite as Voice"; Hilda Bruch, "Anorexia Nervosa and Its Differential Diagnosis"; Susan Brownwell, "Food, Hunger, and the State"; Robert Paarlberg, "The Global Food Fight." Roland Barthes, "Toward a Psychosociology of Contemporary Food Consumption"; Selections from Andreas Huyssen, *After the Great Divide: Modernism, Mass Culture, Postmodernism*; Alfredo Jaar, *Art 21*; Selections from Raj Patel, *Stuffed & Starved, The Hidden Battle for the World Food System*; Maurizio Cattelan and Ferran Adrià, "Ferran Adrià: Eating Thought"; Maribel Alvarez, "Food Poetry and Bordelands Materiality: Walter Benjamin at the Taqueria"; Caitlin Hines, *Re-Baking the Pie: Woman as Dessert Metaphor.*

**Manifestos and Antidiets**

F.T. Marinetti, *Futurist Cookbook*; Alison Knowles; Daniel Spoerri; Enrico Cesaretti, "Recipes for the Future. Traces of Past Utopias in The Futurist Cookbook."