

CLASS SYLLABUS, SPRING 2014

FOOD-GE 2271-095

Food, Identity & Culture:

Intensive Graduate Seminar in New Orleans

New York University

Steinhardt School of Culture, Education and Human Development
Department of Nutrition, Food Studies and Public Health

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3 credits; limited to 18 students.

Dates:

Orientation Session: Tuesday January 28, 2014, 5:00-6:30pm, Pless Hall (82 Washington Square East), 5th fl. Conference Room

Pre-Trip Class at NYU: Friday February 28, 4:30-7:15pm, Pless Hall (82 Washington Square East), 5th fl. Conference Room

Field Trip in New Orleans: Sunday March 16 through Saturday March 22, 2014

Post-Trip Final Class at NYU: **TBD** (aiming for Friday May 2 OR Friday May 9, 2014, 4:30pm-7:15pm)

Course Description:

In few places in the world is food more defining than in New Orleans. Together with its music and architecture, its cuisine—a rich pastiche of Creole, Cajun, Afro-Caribbean, French, Spanish, and other influences—is nearly synonymous with the soul and culture of the city. Providing far more than physical nourishment, the food of New Orleans is a potent marker of identity for those who live there, and a symbol and tourism magnet for those who don't.

Through firsthand immersion in the foodways of New Orleans, we will explore the ways culture, ethnicity, race, class, geography, and history mesh—and clash—to forge cultural meaning and identity in this complicated, fascinating city. In addition, we will examine the serious challenges still faced by the people of New Orleans years after the devastation of Katrina in 2005, and the vital role of food and food-related institutions in the ongoing recovery and renewal of the city. We will also explore the economic, ecological, and cultural impact of the 2010 BP oil spill on the Gulf fisheries and seafood industry.

While the food and culture of New Orleans are the specific focus of this course, students will be encouraged to think more broadly about the intersection of culture, meaning, and identity as they shape, and are shaped by, food traditions and practices.

Course Objectives—Students should be able to:

- Demonstrate a deep understanding of the food and culture of New Orleans, in the context of its unique history, geographic location, ethnic influences and immigration patterns
- Critically assess the ways in which New Orleans' food traditions and rituals serve to both mark and bridge classic divides across race, class, and ethnic groups
- Identify issues and challenges created or exacerbated by the aftermath of Katrina, and ways in which local visionaries and activists at both the grassroots and institutional level are working to overcome these challenges, with a focus on:
 - Food supply and access (fishing and shellfishing industries; agriculture; grocery stores, community gardens, and farmers' markets; chefs, restaurants, and restaurant workers; nutrition; etc.)
 - General infrastructure and well-being (health; education; transportation; housing; neighborhood development and urban planning; the economy; the environment)
- Synthesize learnings from our New Orleans field experience and apply them more broadly to general questions of food, meaning, and identity, e.g.:
 - How is culture transmitted and preserved through food? How do people use food to define themselves as individuals, groups, or whole societies?
 - How can food have different meanings and uses for different people?
 - How does food function both to foster community feeling and drive wedges among people?

COURSE SCHEDULE & TRIP ITINERARY

Pre-Trip Meetings in NYC:

Tuesday January 28: Orientation Session at NYU, Pless Hall 5th fl. Conference Room

5:00-6:30pm: Introductions/orientation. Review of course objectives, preliminary trip itinerary, and logistics. Health forms and travel waivers. Selection of topics for pre-trip class assignment (iconic food/drink presentations).

Friday, February 28: Pre-Trip Class at NYU, Pless Hall, 5th floor conference room

4:30-7:15pm: Regrounding in syllabus. Student presentations on select iconic Creole and Cajun food topics. Hand in short (2-3-page) essay on your assigned food topic. (See Assignments, below). Roundtable discussion of select readings. Possible screening of select short documentary films. *[Possible lecture by Dr. Jessica Harris on African-Caribbean Antecedents of New Orleans Cuisine—to be confirmed]*

TRIP ITINERARY in New Orleans, March 16-22, 2014:

(Itinerary is still evolving and subject to change; an updated version will be provided prior to our trip)

Hotel Information: Hotel Monteleone, 214 Rue Royale, New Orleans, LA, (866) 338-4684, www.hotelmonteleone.com/. Located in the historic French Quarter.

Day 1, Sunday, March 16: Arrival in New Orleans; Orientation

3:30pm-4:30pm: Convene in **Carousel Bar** at Hotel Monteleone for welcome and run-through of week's itinerary.

For those who arrive in New Orleans earlier, you may want to:

- stop en route from the airport (if you're coming in by taxi) at Crabby Jack's for one of their famous po-boys
- watch the Mardi Gras Indians Super Sunday Parade beginning at noon, departing from A.L. Davis Park (<http://www.mardigrasneworleans.com/supersunday.html>)
- take an audio tour of the historic Hotel Monteleone; inquire in the coffee shop in the lobby about this free 25-minute self-guided tour.

5:00pm-7:30pm: Welcome **Gumbo Lesson and Tasting Party** with renowned local food personality Poppy Tooker, author and host of NPR-affiliate radio show *Louisiana Eats!* The New Orleans Cooking Experience, 1519 Carondelet Street.

Day 2, Monday, March 17: Introduction to the Food & Culture of New Orleans; St. Patrick's Day, New Orleans style

[things in italics are still coming together]

9am-??? Walking tour of French Quarter with local tour guide Alice Hopkins of Loyola University. Introduction to the history, architecture, and culinary landmarks of the storied French Quarter.

Maybe group lunch at Acme Oysters (pay on own)

4:00pm: "History in a Glass": Guest **lecture on the history of the Sazerac cocktail** by culinary and cocktail historian **Elizabeth Pearce**, co-author of *The French Quarter Drinking Companion* and founder of Drink & Learn, at her home in the Bywater, 1019 Desire Street (2 blocks from start of the St. Patrick's Day parade to follow).

[May also have lecture with Dr. David Beriss, culinary anthropologist, UNO, and Dr. Madelon Powers, former chair of History at UNO, before or after Elizabeth's talk]

6:30pm: **Downtown Irish Club's annual St. Patrick's Day Parade**, starting at the corner of Burgundy and Piety in the Bywater neighborhood and winding its way through the Marigny and French Quarter. Watch out for cabbages and carrots—paraders throw the makings of Irish stew out to the crowds along with beads and other prize "throws"!

Late evening on own. You may wish to witness more St. Paddy's Day celebrating at **Parasol's** in the Irish Channel (home of the annual St. Patrick's Day block party), though it will be VERY crowded! **The Country Club** and **Marky's Bar**, both in the Bywater near the parade route, are also good spots to observe the action.

Day 3, Tuesday, March 18: The New Immigration: Village de l'Est/Vietnamese Community (morning); Food Security & the New Urban Agriculture (afternoon)

9:45am: Board mini-bus in front of hotel to head to New Orleans East to visit with members of the Vietnamese community. (We may screen DVDs *en route* that bring to life some of the issues and challenges facing people in the fishing/shrimping/oystering industries, many of them Vietnamese, Croatian, and Isleños from the Canary Islands, or a film with oral histories on the impact of the BP oil spill on people's lives, as we drive through coastal fishing communities in St. Bernard Parish.)

10:30am-1:15pm: Tour, talk, and lunch with **Daniel Nguyen** of the Mary Queen of Viet Nam Community Development Corporation (MQVN CDC), through New Orleans' Vietnamese community Village de l'Est, hard hit by Hurricane Katrina and the BP oil spill. View plans for **Viet Village Urban Farm**, an inspiring project encompassing community gardens, commercial agriculture, a major produce market, and a **Sustainable Aquaculture Park** and **the Veggi Farmers Cooperative** (for which Daniel is the project manager), and learn about ways the MQVN CDC is supporting community farmers and fisherfolk, helping them organize around environmental justice issues and, in the case of those who lost their

livelihoods in the fishing industry due to the oil spill and other forces, migrate to new economic opportunities such as aquaponics.

Lunch at traditional Vietnamese restaurant in New Orleans East (this will be a pay-on-your-own meal). You may also choose to sample food from one of the many taco trucks that have cropped up here and in other parts of the city with the influx of Latino workers after Katrina.

2:00pm-6:00pm: **Urban Farm Tour** with Emery Van Hook Sonnier, Associate Director of Market Umbrella. *[details TBD. Possible stops (will probably visit ~3): ESYNOLA, Jeanette Bell/Fleur d'Eden, Hollygrove, Sterling Farms, Sankofa, NOCCA? Also tour through Lower Ninth Ward. May start tour at Café Reconcile or SoFAB Culinary Library?]*

Evening on own. You may wish to attend the special “**Eat Well/Do Good**” dinner at **Borgne** with Chef Brian Landry, featuring coastal Louisiana cuisine with an Islenos influence (6:30pm, \$75pp including tax and tip; reserve in advance); proceeds benefit Café Reconcile and the John Besh Foundation. <http://cafereconcile.org/uncategorized/eat-well-do-good-dinner-series-with-the-besh-restaurant-group>

Chance to hear Grammy-winning **Rebirth Brass Band** at Maple Leaf at night if you wish (on own).

Day 4, Wednesday, March 19: Race, Ritual, & Religion

9:00am: Visit private and church-based **St. Joseph’s Day altars**, including elaborate food altar at St. Louis’ Cathedral in Jackson Square, the oldest Catholic cathedral in continual use in the United States. Sample traditional **Sicilian** cookies from the altar and collect dried fava beans, a symbol of good luck on this feast day. Our guide will be **Liz Williams**, founder of the SoFAB Institute and author of *New Orleans: A Food Biography*.

11:45am: Tour the **Backstreet Cultural Museum**, 1116 Henriette Delille Street, featuring costumes, artifacts, and other materials important to New Orleans’ African American culture, with special exhibits on the Mardi Gras Indians, social aid and pleasure clubs, and jazz funerals.

1:30pm-3:30pm: Lunch at **Dooky Chase**, Leah Chase’s iconic Creole restaurant in Tremé, considered the oldest African-American neighborhood in the United States. 2301 Orleans Avenue. New Orleans food expert **Poppy Tooker** (our gumbo teacher) will join us for lunch,

and Mrs. Chase will hopefully meet with us as well, which is very special. (Everyone will be responsible for getting back to the French Quarter on your own.)

Afternoon on own (see list of food and cultural places at end of this itinerary for suggestions of places you may wish to explore independently. Be sure to check hours first to make sure places are open). You may wish to use some of your free time to gather research/materials for your final projects.

7:00pm: Cocktails/nibbles (optional but recommended; pay on own) at **SoBou**, 310 Chartres Street, with special guests from the New Orleans food community. Potential guests (pending their availability) include **Tess Monahan** of Good Eggs New Orleans; **Rien Fertel**, writer, historian, and nephew of Ruth's Chris founder Ruth Fertel; **Sara Roahen**, author of *Gumbo Tales*, **Lolis Eric Elie**, food scholar and writer for HBO series *Tremé*; and Forbes food journalist **Karen Beninato**, among others.

8:30pm: **Dessert Party** at the antiques-filled home of antiquarian and historian **Peter Patout** on Bourbon Street in the French Quarter. Chance to mingle with some locals and learn about the history of the sugar industry in Louisiana that our host's family has been involved with in Bayou Teche for generations. We'll enjoy award-winning Bananas Foster Bread Pudding from Café Reconcile, a nonprofit restaurant where at-risk young people have the chance to build life and workplace skills in the food industry, part of Reconcile New Orleans' overall mission to break the cycle of poverty in the New Orleans area.

Day 5, Thursday, March 20: Sugarcane, Canary Islanders, & Crawfish (St. Bernard's Parish) [THIS DAY IS PROBABLY BEING TOTALLY REVISED so ignore what's here for now. This will likely be a day-long excursion to Plaquemines Parish, with time at a crawfish plantation and an outing with oysterman or shrimper, among other experiences]

[9:00am P&J Oysters's?]

11:30am bus (or earlier and stop at fishing dock in Chalmette?)

12:00pm Lunch & lecture at home of Liz Williams, founder and president of SoFAB Institute, an institution that documents and celebrates the culture of food and drink. (invite Warren?) Fisherman??? Ray Brandhurst, Four Winds Seafood, Chalmette

2:00pm Los Isleños Heritage & Cultural Society Museum, 1357 Bayou Road, St.

4:00pm The Old Arabi Sugar Museum, 220 Hernandez St., Arabi (10am-5pm)

5:00pm Crawfish Festival, Sigur Cultural Center, 8245 West Judge Perez Dr., Chalmette, LA 70043

6:30pm board bus to head back to hotel

Optional evening activity (on own): **Kermit Ruffins** & the Barbecue Swingers at **Vaughan's Lounge** in the Bywater. Kermit usually serves up barbecue at the club before his sets. May also enjoy wine and cheese in tropical courtyard at funky **Bacchanal**, wonderful place near Vaughn's at 600 Poland Avenue.

Day 6, Friday, March 21: Creole Apotheosis

9:30am-11:00am: Private tour of permanent and special exhibits at the **Historic New Orleans Collection**, 533 Royal Street, with Daphne Derven, Curator of Education and food expert. Discussion of food-related primary sources at HNOC's Williams Research Center.

11:15am: Famous Friday lunch at **Galatoire's**, 209 Bourbon Street (please note: We'll be seated in the main downstairs dining room when they open at 11:30am, but we must be on line by 11:15am. Festive attire preferred; no shorts/jeans). Guests at lunch: Culinary/cocktail historian Elizabeth Pearce; maybe 1 more guest speaker TBD.

[Afternoon, ~2pm on—either lecture/experience or free time, TBD]

Evening on own. May want to hear **Ellis Marsalis at Snug Harbor** on Frenchmen Street, where he plays most Friday nights.

Day 7, Saturday, March 22: To Market, To Market; Departure

Very early morning, optional trip on own out to **Vietnamese Farmers Market** in New Orleans East, open ~6am-9am (you may need to team up and rent a car if you want to do this. It could take ~30 mins to get there, so plan accordingly if you go. We will have been in New Orleans East earlier in the week, but the market is only open on Saturday.)

9:00am-10:30am: **Crescent City Farmers Market, Downtown**. 700 Magazine Street at Girod Street. Market tour by **Emery Van Hook Sonnier**, Director of Markets for Market Umbrella (who's leading our Urban Farm tour earlier in the week). We'll aim to meet with producers of Creole cream cheese, a heritage food that Slow Food has helped revive, and shrimpers from the White Boot Brigade, among others.

<http://www.crescentcityfarmersmarket.org/>

11:00am-12:00pm: [please note: we might have something more formal planned for this time period, TBD.] Debrief and review of journals at Carousel Bar. [optional other activities: *Lunch at Willie Mae's Scotch House on own for those not rushing to airport? Beignets at Café du Monde? Tennessee Williams Festival for those not departing until later....*]

Departure to airport (transportation on own).

Post-Trip Meeting in NYC:

DATE/location TBD (early May): Final Class at NYU

4:30-7:15pm: Reflections on the field trip and readings. Student presentations and discussion of final research projects.

(Please note: Final papers are due on Sunday, May 4th)

Be sure to consult “Assignments” below for due dates for other assignments throughout the semester.

DRAFT

Places to Explore on Your Own in New Orleans

Meryl's select recommendations

Culinary and Cultural Places

(some of these we'll be visiting together but I'm leaving them here for your reference)

- **Lucullus**, famed culinary antiques gallery (proprietor Patrick Dunne) at 601 Chartres Street (generally open Mon-Sat, 9am-5pm).
<http://www.lucullusantiques.com>
- **Kitchen Witch**, culinary bookstore featuring hundreds of Cajun/Creole/Louisiana cookbooks, dedicated since Katrina to “rebuilding New Orleans one book at a time” (proprietors Debbie Lindsey and Philippe LaMancusa) at 631 Toulouse Street. <http://www.kwcookbooks.com/>
- **The Backstreet Cultural Museum**, preserving New Orleans’ African-American cultural traditions related to parading, including the Mardi Gras Indians, jazz funerals, and Social Aid & Pleasure Clubs. 1116 St. Claude Avenue, in the Tremé. <http://www.backstreetmuseum.org/>
- **Rouses**, the only local supermarket to expand its footprint after Katrina, in their French Quarter location. 701 Royal Street. Louisiana-owned family business supporting the local community, farmers, and fishermen. The stores feature Mardi Gras king cakes and South Louisiana specialties made in their own smokehouses and sausage kitchens by their “Bayou Boys” (butchers and seafood managers).
- The **Historic New Orleans Collection & Williams Research Center**
<http://www.hnoc.org/collections/research-center.html>
- Cooking classes at **New Orleans Cooking Experience**.
<http://www.neworleanscookingexperience.com/classes.htm>
- Blaine Kern’s **Mardi Gras World**
- The famous above-ground **cemeteries** (e.g. St. Louis Cemetery) and **voodoo haunts** of New Orleans.
- The **National World War II Museum** (fka The National D-Day Museum).
- The **Ogden Museum of Southern Art**
- **New Orleans Pharmacy Museum**
- The **Germaine Wells Mardi Gras Museum** upstairs at Arnaud’s (a hidden gem)

Or just poke around more neighborhoods and parks and enjoy the jazz clubs, bars and restaurants....

Food & Music Suggestions

(This list is by no means comprehensive. It is a compilation of some of my favorites, or places that are too famous not to mention, or places that are a bit off the beaten track that have come recommended to me by friends over the years. You'll want to do your own research and call ahead to avoid disappointment.-- Meryl)

Cocktail Bars/A Few Great Places for Drinks:

- Arnaud's French 75
- Bar Tonique
- Bellocq
- Cane & Table ("rustic colonial" tiki bar)
- Carousel Bar (esp. for a Vieux Carré)
- Columns Hotel (esp. for Ramos Gin Fizz)
- Country Club (esp. for Bloody Mary)
- Cure
- Kingfish
- Lafitte's Blacksmith Shop
- Napoleon House (famous for Pimm's Cup)
- Sazerac Bar (esp. for Sazeracs and Ramos Gin Fizz), at The Roosevelt Hotel
- Twelve Mile Limit

Cheap Eats & Mid-Priced Restaurants:

- Acme Oyster House (chargrilled oysters are very popular here)
- Bacchanal Wine
- Borgne
- Café Degas
- Camellia Grill
- Casamento's (oyster loaf)
- Central Grocery (home of the muffuletta)
- Clover Grill
- Cochon
- Coops' Place (great gumbo)
- Cooter Browns (pastrami po-boys, oysters, gator sausage)
- Dante's Kitchen
- Dick & Jenny's
- Domenica
- Dooky Chase
- Liuzza's by the Track
- Mandina's
- Martinique Bistro
- Old Coffee Pot
- Peche Seafood Grill
- Satsuma
- Stanley
- Willie Mae's Scotch House (amazing fried chicken)

Po-Boys Places:

- Crabby Jack's (convenient to airport but limited hours)
- Domilise's
- Mahony's
- Parkway Bakery

Upscale Dining:

- August
- Bayona
- Brigtsen's
- Commander's Palace
- Coquette
- Domenica
- Emeril's Delmonico
- Galatoire's
- Gautreau's
- Herbsaint
- Lilette
- Pelican Club
- Stella!
- Tableau
- Tujague's
- Upperline

Places that offer vegetarian and vegan options:

(There are more and more all the time, as you'll find doing your own research; this is just a starting point. Many of John Besh's and Donald Link's restaurants can prepare vegan meals with advance notice.)

- Bennachin
- Bhava
- Carmo Tropical Café
- Cochon (with advance notice)
- Gumbo Shop
- NOLA Vegan Meetup Group (www.meetup.com/vegetarian-515)
- Reggae Roots Café
- Satsuma Café

Coffee/Dessert and Other:

- Café du Monde (beignets)
- La Divina Gelateria
- Sucré
- Food trucks around the city: <http://nolafoodtrucks.com/>

Jazz/Music Venues:

There are MANY great places to hear music in New Orleans; here are just a few. Radio station WWOZ has a great online calendar of jazz and heritage music events at <http://www.wwoz.org/new+orleans+community/music+calendar>.

- d.b.a.
- Donna's
- Dos Jefes
- Ernie K-Doe's Mother-in-Law Lounge
- Howlin' Wolf (look out for Trombone Shorty)
- Maple Leaf (look for Rebirth Brass Band—they often play on Tuesdays)
- One Eyed Jacks
- Preservation Hall
- Rock 'n' Bowl
- Snug Harbor (jazz pianist Ellis Marsalis, father of Branford and Wynton, there many Friday nights)
- Tipitina's (including Cajun fais-do-do's on Sundays)
- Vaughan's (esp. Thursdays when Kermit Ruffins & The Barbecue Swingers perform—and cook up barbecue between sets)

COURSE READINGS

Books marked with an asterisk (*) are on reserve at Bobst Library and are available at the NYU Bookstore or through Amazon.com or other booksellers. I strongly recommend you obtain your own copy of the Roahen, Tucker, and Williams books, at a minimum.

Most of the articles and chapter excerpts are available electronically on NYU Classes and/or online via links below. Many of the readings are short (and most are very interesting and enjoyable) so don't be daunted by the long list. Please try to complete most of the readings prior to arrival in New Orleans.

You may also find it helpful to have a copy of a local guidebook to New Orleans such as Fodor's or Frommer's, both of which tend to include reflections on the post-Katrina experience and good information on the food and music scene.

Please note that additional readings may be added once the itinerary is finalized, to give you flavor and background on specific people you'll be meeting with.

[1. New Orleans & Louisiana: General Context on History, Culture, Cuisine, & Local Color](#)

Fertel, Randy. "Beyond Bourbon Street," *Smithsonian* magazine, Sept. 2011, pp. 24-28.
<http://www.smithsonianmag.com/travel/New-Orleans-Beyond-Bourbon-Street.html>

*Gaudet, Marsha and James McDonald, eds. *Mardi Gras, Gumbo, and Zydeco: An Introduction to Louisiana Culture*. University Press of Mississippi, 2003.

Please read Gaudet's Preface and Ch. 13, "Is It Cajun, or Is It Creole?" and other chapters as you're inspired.

Johnson, Walter. "A Person With a Price," Introduction in *Soul by Soul: Life Inside the Antebellum Slave Market*. Harvard University Press, 1999.

Louisiana Timeline, 1519-2005.

<http://www.worldatlas.com/webimage/countrys/namerica/usstates/latimeln.htm>

Stanonis, Anthony. "The Triumph of Epicure: A Global History of New Orleans Culinary Tourism." *Southern Quarterly*. Vol. 46, No. 3, pp. 145-161, Spring 2009.

*Williams, Elizabeth (Liz). *New Orleans: A Food Biography*. AltaMira Press, 2013.

Please read Ch. 1, "Introduction: A Real Cuisine," Ch. 2, "The Material Resources," Ch. 4, "The Old World in the New," and Ch. 5, "Immigrants: Their Neighborhoods and Contributions," and other sections as your interests lead you.

2. Creole & Cajun Cooking and Specific Iconic Foods

Beriss, David. "Red Beans and Rebuilding: An Iconic Dish, Memory and Culture in New Orleans." In Wilk, Richard and Livia Barbosa, eds. *Rice and Beans: A Unique Dish in a Hundred Places*, pp. 241-263, London: Berg, 2012.

Cohen, Hennig. "The History of 'Poor Boy,' the New Orleans Bargain Sandwich." *American Speech*, 25:1 (Feb. 1950), 67-69.

Edge, John T. "Shuck and jive." Excerpted from *Gourmet* 2002.
<http://www.johntedge.com/oysters/>

Elie, Lolis Eric. "Lolis Eric Elie Explores The Origin Myth of New Orleans Cuisine." *Oxford American: Southern Food* 2010. Issue 68, April 5 2010.
<http://www.oxfordamerican.org/articles/2010/apr/05/lolis-eric-elie-explores-origin-myth-new-orleans-c>

Gutierrez, C. Paige. "The Social and Symbolic Uses of Ethnic/Regional Foodways: Cajuns and Crawfish in South Louisiana," Ch. 12 in *Gaudet, Marsha and James McDonald, eds. *Mardi Gras, Gumbo, and Zydeco: An Introduction to Louisiana Culture*. University Press of Mississippi, 2003. (listed above)

You may also enjoy the chapter on King Cake by Gaudet (Ch. 5).

*Harris, Jessica. *Beyond Gumbo: Creole Fusion Food from the Atlantic Rim*. New York: Simon & Schuster, 2003.

Please read "Introduction: Beyond Gumbo," pp. 1-17.

*Roahen, Sara. *Gumbo Tales: Finding My Place at the New Orleans Table*. New York: W.W. Norton & Company, 2008.

Especially chapters on "Gumbo" (3-20), "Red Gravy" (52-81), "Stuffed, Smothered, Z'Herbes" (82-98), "Po-Boys" (99-118), "Poisson Meuniere Amandine" (153-172) and "Red Beans and Rice" (243-255).

*Tucker, Susan, ed. Foreword by S. Frederick Starr. *New Orleans Cuisine: Fourteen Signature Dishes and Their Histories*. University Press of Mississippi, 2009.

Please read the first chapter, "Setting the Table in New Orleans" (pp. 3-27) and use the rest as reference for your iconic food essays and personal interest.

3. Restaurants

Beriss, David. "Authentic Creole: Tourism, Style, and Calamity in New Orleans Restaurants." Chapter 10 in *The Restaurants Book: Ethnographies of Where We Eat*, David Beriss and David Evan Sutton, eds. New York: Berg, 2007. (about the iconic restaurant Galatoire's)

Elie, Lolis Eric. "A New Orleans Original." *Gourmet*, Feb. 2000. [*Dooky Chase*]
<http://www.gourmet.com/magazine/2000s/2000/02/neworleansoriginal?printable=true>

McNulty, Ian. "The Extraordinary Life of Leah Chase." *Gambit*, May 22, 2012.
<http://www.bestofneworleans.com/gambit/the-extraordinary-life-of-leah-chase/Content?oid=2008540&showFullText=true>

4. Post-Katrina Impact & Recovery; the Deepwater Horizon Gulf Oil Spill; Hunger & Hope in New Orleans

Black, Jane. "By freezing his catch at sea, Louisiana shrimper turns the tide on his business." *Washington Post*, Dec. 13, 2011.
http://www.washingtonpost.com/lifestyle/food/by-freezing-his-catch-at-sea-la-shrimper-turns-the-tide-on-his-business/2011/11/03/gIAo6nNsO_print.html

Derven, Daphne and Natalie Jayroe. "Transforming Hunger in New Orleans." NOLA Loyola "Live to Eat" Symposium, Sept. 2011.

Elie, Lolis Eric. "A Letter From New Orleans." *Gourmet*, February 2006.
<http://www.gourmet.com/magazine/2000s/2006/02/letterfromneworleans?printable=true>

Fertel, Randy. "The BP Oil Spill and the Bounty of Plaquemines Parish." *Gastronomica*, Spring 2011, Vol. 11 Number 1 (on Classes).

Michna, Catherine. "On NOLA and Longing: why I'm not second lining this year." Sept. 3, 2013 blog post on *Hearing the Hurricane Coming*, www.catherinemichna.wordpress.com.

Nabhan, Gary, Leigh Belanger and Regina Fitzsimmons. "Food Producers and their Place-Based Foods at Risk in the Gulf Coast." RAFT (Renewing America's Food Traditions), June 2010. <http://garynabhan.com/raft/pdf/RAFT%20Gulf%20Coast%20web%203MB.pdf>

Olopade, Dayo. "Green Shoots in New Orleans: A frustrating quest for food security has led some residents to grow their own." *The Nation*, Sept. 21, 2009, pp. 23-26. (New Orleans Food & Farm Network, Market Umbrella, Viet Village)

Rosofsky, Meryl. "What to Think When the Big Easy is Anything But." Unpublished essay, March 2006. (to give you a snapshot in time post-Katrina)

Severson, Kim. "In New Orleans, Knives, Forks, and Hammers." *The New York Times*, August 23, 2006. (again, a snapshot in time)

Southern Food & Beverage Museum. "Gulf Coast Oil Spill Data Collecting Clearing House: Cultural Impact Research." <http://southernfood.org/sofab/?p=1156> (*compendium of ongoing research efforts to catalogue and analyze the cultural impact of the oil spill, including effects on seafood harvesting communities, restaurants and markets.*)

5. Frames: Culinary Tourism, Folklore, Region & Ethnicity

[If you're feeling overwhelmed, it's fine to pick just a few of the readings in this section to focus on, though you may find they're all useful to cultivating a Food Studies framework of analysis for your work going forward]

Bronner, Simon. "'Gombo' Folkloristics: Lafcadio Hearn's Creolization and Hybridization in the Formative Period of Folklore Studies." *Journal of Folklore Research*, Vol. 42, No. 2, pp. 141-184, 2005.

Elliot, Shanti. "Carnival and Dialogue in Bakhtin's Poetics of Folklore." *Folklore Forum*, Vol. 30, No. 1/2, pp. 129-139, 1999.

Long, Lucy. "Introduction." In *Culinary Tourism*. Edited by Lucy Long, 2-19. University of Kentucky Press, 2004.

Pillsbury, Richard. "Cuisine Regions: Concept and Content." Chapter 10 (pp. 209-233) in *No Foreign Food: The American Diet in Time and Place*. Westview Press, 1988.

St. John, Warren. "Greens in Black and White." *New York Times*, Section F, p. 1, October 6, 2004.

Urry, John. "The Tourist Gaze 'Revisited.'" *American Behavioral Scientist*. Vol. 36, No. 2, pp. 172-186, Nov. 1992.

OPTIONAL/RECOMMENDED ADDITIONAL BOOKS

This list is here for inspiration and reference. It includes memoirs, academic texts, cookbooks, and fiction (even a graphic novel), all chock full of Louisiana lore and cultural history. You may wish to peruse some or all of these books, some of which are written by people we will be meeting with or hearing about. The list is by no means comprehensive.

Alsup, Allison, Elizabeth Pearce, and Richard Read. *French Quarter Drinking Companion*, Pelican Publishing, 2013

Bernard, Shane. *The Cajuns: Americanization of a People*. University Press of Mississippi, 2003.

*Bernard, Shane. *Cajuns and their Acadian Ancestors: A Young Reader's History*. University Press of Mississippi, 2008.

Besh, John. *My New Orleans: The Cookbook*. Andrews McMeel Publishing, 2009.

Bienvenu, Marcelle, Carl A. Brasseaux and Ryan A. Brasseaux. *Stir the Pot: The History of Cajun Cuisine*. New York: Hippocrene Books, 2005.

Bienvenu, Marcelle. *Who's Your Mama, Are You Catholic, and Can You Make a Roux? A Cajun/Creole Family Album Cookbook*. Acadian House Publishing, 2006.

Bienvenu, Marcelle and Judy Walker. *Cooking Up a Storm: Recipes Lost and Found from the Times-Picayune of New Orleans*. San Francisco: Chronicle Books, 2008.

Brite, Poppy Z. *Second Line: Two Short Novels of Love and Cooking in New Orleans*. Small Beer Press, 2009.

Clark, Joshua. *Heart Like Water: surviving katrina and life in its disaster zone*. New York: Free Press, 2007.

*Dyson, Michael Eric. *Come Hell or High Water: Hurricane Katrina and the Color of Disaster*. New York: Basic Civitas, 2006.

If you do pick this one up, I especially recommend the Preface, Ch. 1 ("Unnatural Disasters: Race and Poverty"), Ch. 9 ("Frames of Reference: Class, Caste, Culture, and Cameras"), and the Afterword.

*Elie, Lolis Eric. *Tremé: Stories and Recipes from the Heart of New Orleans*. Chronicle Books, 2013.

*Evans, Freddi Williams. *Congo Square: African Roots in New Orleans*. Univ. of Louisiana at Lafayette, 2011.

Ferris, Marcie Cohen. *Matzoh Ball Gumbo: Culinary Tales of the Jewish South*. Chapel Hill: University of North Carolina Press, 2005.

I especially recommend Ch. 3, "Matzoh Ball Ya Ya: The Creole and Jewish Worlds of New Orleans and Natchez," pp. 89-139.

*Fertel, Randy. *The Gorilla Man and the Empress of Steak: A New Orleans Family Memoir*. Jackson: University Press of Mississippi, 2011.

Hearn, Lafcadio. *Lafcadio Hearn's Creole Cook Book*. Gretna, LA: Pelican, 1990 [reprint; first published in 1885].

*Johnson, Pableaux with Charmaine O'Brien. *World Food New Orleans: Creole, Cajun & Soul*. Victoria, Australia: Lonely Planet Publications, 1st edition, 2000.

*Perrin, Warren. *Acadian Redemption: From Beausoleil Brossard to the Queen's Royal Proclamation*. Andrepont Publishing, 2005.

*Powers, Madelon. *Faces Along the Bar: Lore and Order in the Workingman's Saloon, 1870-1920*. Chicago: University of Chicago Press, 1999.

Rose, Chris. *I dead in attic: Post-Katrina stories by Times-Picayune columnist*. New Orleans: Chris Rose Books, 2005.

Rosofsky, Meryl. "Food to the Rescue! The Restorative Role of Food-Related Organizations in Post-Katrina New Orleans." Paper presented at the Association for the Study of Food & Society conference, June 2008 [available on Classes or by request].

Tooker, Poppy. *Crescent City Farmers Market Cookbook*. Foreword by Alice Waters. Market Umbrella, 2009.

Tooker, Poppy. *Louisiana Eats! The People, the Food, and Their Stories*. Pelican Publishing, 2013.

*Wolnik, Dar. "Food Will Save Us." In *Do You Know What It Means to Miss New Orleans?* Edited by David Rutledge, 110-114. Seattle: Chin Music Press, 2006.

OPTIONAL FILMS TO VIEW ON OWN

You may find these on Netflix, through the Southern Foodways Alliance (SFA), at the NYU Libraries, or through websites below. Feel free to bring to class's attention other films you find on your own.

- **Above the Line: Saving Willie Mae's Scotch House**, by Joe York and the Center for Documentary Projects (SFA), ~57 minutes.
“A documentary that chronicles the SFA's rebuilding of the Scotch House, a New Orleans restaurant operated by 92-year-old fried chicken maven Willie Mae Seaton.”
http://southernfoodways.org/documentary/film/willie_mae.html
- **Faubourg Tremé: The Untold Story of Black New Orleans**, by Dawn Logsdon & Lolis Eric Elie, 2008, ~68 minutes (3 minute trailer available online).
“Arguably the oldest black neighborhood in America and the birthplace of jazz, Faubourg Tremé was home to the largest community of free black people in the Deep South during slavery and a hotbed of political ferment. Here black and white, free and enslaved, rich and poor cohabitated, collaborated, and clashed to create America's first Civil Rights movement and a unique American culture. Faubourg Tremé: The Untold Story of Black New Orleans is a riveting tale of heartbreak, hope, resiliency and haunting historic parallels.” <http://www.tremedoc.com/>
- **Marsaw**, by Joe York (SFA), ~12 minutes.
“The tale of Martin Sawyer, bartender at the Omni Royal Orleans Hotel in New Orleans. Mr. Sawyer, a veteran of more than six decades of tending bar, witnessed the flood of 1927 and survived Hurricane Katrina.”
<http://southernfoodways.org/documentary/film/marsaw.html>
- **New Orleans: American Experience**, by Stephen Ives (PBS), 2007, PBS Home Video, 120 minutes (available for purchase at <http://www.shoppbs.org>).
“New Orleans: the utterly original American city that lies at the mouth of the mighty Mississippi and at the beating heart of the great American experiment. Walled in on almost all sides by water, pressed together by the demands and dangers of geography, the crowded streets of New Orleans have always been a laboratory where the social forces that characterize American life play out in dramatic and, at times, disastrous fashion. Over the course of two provocative hours, American Experience tells the story of this remarkable city. Focusing primarily on the century from Reconstruction to school desegregation in the 1960s, the film offers a portrait of New Orleans that both explores its unique and distinctive culture and illuminates its central place on the American landscape.”
- **No One Ever Went Hungry: Cajun Food Traditions Then and Now**, by Kevin McCaffrey, 2011, 58 minutes.
“This documentary film explores the color, the rich tradition, the musical resonance and the fragrant food traditions in today's Cajun Louisiana, a place where a unique community of people, in touch with their roots, has happily survived in the face of huge environmental compromises, coastal erosion and America's biggest oil spill disaster.

Cajun foodways are a cultural continuum, starting with the traditions imported to the Louisiana landscape by Acadian immigrants of French descent, mixed with existing Native Americans, and German, Spanish, Isleno and Irish settler practices; and influenced by the range of minority immigrant populations co-existing in this place. All of these cultural ingredients, mixed with the accessibility of improving cooking technology, and the population's inherent pragmatism and willingness to experiment, have been shaped and refined by the richly productive wetland and prairie habitats of the region."

- **Tootie's Last Suit**, by Lisa Katzman, 2006, 97 minutes.
"As early as the 1700s, African Americans in New Orleans masqueraded as Native Americans in honor of the refuge local tribes offered runaway slaves in the bayous of New Orleans, and of bonds of friendship and marriage forged between these peoples. By the Civil War, the identity of New Orleans had been cast in the crucible of the city's singular Mardi Gras celebration—one that consolidated the power of white ruling elites.... In the atmosphere of post-Reconstruction's injustices and hypocrisies, 'masking Indian' was an implicit civil rights protest aimed at white elites and at segregation, in keeping with New Orleans' carnivalesque spirit. [This film] explores the complex relationships, rituals, history, and music of New Orleans' vibrant Mardi Gras Indian culture while telling the story of Allison "Tootie" Montana, former Chief of Yellow Pocahontas Hunters. In the aftermath of Katrina, TOOTIE'S LAST SUIT bears witness to the Mardi Gras Indians who, in picking up the threads of their torn lives and tradition, are the spiritual healers of New Orleans."
<http://www.tootieslastsuit.com/>
- **When the Levees Broke: A Requiem in Four Acts**, by Spike Lee (HBO), 2006, ~256 minutes.
"Spike Lee commemorates the people of New Orleans with a four-hour epic documentary that not only recounts the events of late August 2005 but asks why they unfolded the way they did in the first place. Weaving interviews with news footage and amateur video, Lee uses the film to give meaningful voice to the people who were left behind. With a detached and unsentimental eye, he delivers a poignant account of a major moment in recent U.S. history."

ASSIGNMENTS & GRADING

1. **Participation**, including class before and after the field trip in New Orleans, and **familiarity with readings**, as demonstrated by references in conversations and your papers (15%)

2. **Short essay and mini-presentation on specific iconic Creole or Cajun food**, due at our pre-trip class Feb. 28 (10%)

This assignment will help orient the class to such iconic foods/drinks as pralines, Sazeracs, po-boys, etc. Topics will be drawn out of a hat at our Orientation.

Research your topic and write a short (~2-3 page), well-researched essay describing what the food/beverage is, its history, cultural uses and associations, and other interesting facets you uncover in your research.

Be sure to use multiple, quality sources for your research, and if you are intent on using Wikipedia and/or simple non-academic websites as your starting point, take all facts in them with a grain of salt and cross-reference—and cite—everything! If you discover contradictions and discrepancies in your research, point these out and try to resolve them if you can. You must use at least 3-4 substantial/more academic sources in addition to any simple websites. The Tucker, Roahen, and Williams books are good references for many of the dishes (but should not be your only ones). You may include a recipe as well, and bring in samples if you're so inspired. The recipe and your bibliography are not included in the page count.

Be prepared to share a brief overview (3-4 minutes) of your topic in class.

Iconic food topics include:

- Andouille, boudin and tasso
- Beignets
- Café brulot
- Calas (rice fritters)
- Crawfish boil
- Etouffée
- Gumbo
- Jambalaya
- King cake
- Muffulettas
- Po-boys
- Oysters Rockefeller and Oysters Bienville
- Pralines
- Ramos Gin Fizz
- Red beans & rice
- Sazerac cocktail and Herbsaint liquor
- Tabasco, Crystal Hot Sauce, Louisiana Hot Sauce, & other local hot sauces
- Turducken

3. **Journal** due at the end of field trip (5%)
Keep a notebook during the trip in NOLA, jotting down observations, ideas, surprises, data for your paper, etc. This can help focus your observations during the trip and provide useful fodder and data for your post-trip research/writing. You'll be asked to turn this in at the end of the trip for me to look at briefly and return to you before you leave New Orleans so you'll have it as reference as you develop your papers.

4. **Short Reflection Essay** due March 30, a week after end of trip (15%)
Write a short essay (~2-3 pages; this can be longer if you're inspired) synthesizing your key experiences and insights gained from the field trip in NOLA: What were the most meaningful aspects of this experience and the key takeaways for you? What did it illuminate about issues related to culture, food, meaning, and identity? Did it change your thinking on these issues, and if so, how?

5. **Response paper**, also due March 30 (15%)
Choose a topic from choices below and write a short (~2-3 page) response paper:
[I will likely propose some additional topics at the end of the field trip based on specific hypotheses and controversies raised during the week]
 - A) It has been said (by Dr. Jessica Harris and others) that in order to understand the character and gestalt of New Orleans, the city needs to be seen as less an "American" city than a **city resting on the northernmost edge of the Caribbean**. Explain how this could be so, with regard to food as well as other cultural and material elements. At the same time, people often characterize New Orleans as **more "European"** than "American." In what ways would this be true (again, with regard to food as well as other elements)?
 - B) Because of the dramatic and incredibly destructive damage done by Hurricane Katrina and the ensuing levee breaks it is almost impossible for us to examine any aspect of New Orleans food and culture without noting a "pre-" and "post-" hurricane state (ex: restaurants, food markets, St. Joseph's Day altars, agriculture and seafood production pre- and post-Katrina). Choose one aspect of New Orleans food and culture we've explored on the trip, and offer some **pre- and post-Katrina comparisons**. Is there any aspect of NOLA culture that remains untouched by the hurricane? How have things changed in the years since Katrina?
 - C) It is impossible to understand NOLA culture and society without understanding the area's long **history of occupation and colonialism**, especially the **legacy of slavery**. The city's history is fraught with remarkable pain, yet remarkable also in the congeniality and intimacy that have crossed class and racial boundaries. New Orleans food, like its music, is a direct product of this history. Pick one or two of New Orleans' signature dishes, drinks, or food products and show its connection to the city's multi-layered history (*note: Do not choose the same item you wrote about for your pre-trip iconic food essay*).
 - D) John Urry's article "The Tourist Gaze 'Revisited'" explores the multi-faceted nature of the tourist experience. Urry explains, "the tourist experience involves something that is visually different and distinguished from otherwise mundane activities" and that the "tourist gaze endows the tourist experience with a striking, almost sacred, importance."

He notes that “tourist gazes” —places, objects or views that are designated as signs or symbols of something larger and thus their meaning is amplified—are first, often self-consciously organized by professionals; second, are authorized by different discourses of tourism (health, or education); and third, can take various forms, including “romantic,” “collective,” “spectatorial,” “environmental,” and “anthropological” (184). Employ **Urry’s “tourist gaze”** in evaluating your own experience as a tourist in New Orleans. How does New Orleans “perform” itself to and for tourists? How does this differ from (or is similar to) how New Orleans is lived and consumed by its residents? How does the post-Katrina experience affect the tourist gaze?

- E) Elizabeth Pearce, David Beriss and others talk about the notion of authenticity, or perhaps more accurately, legitimacy, of various iconic foods of South Louisiana, gumbo being a prime example. A number of questions arise: Is it “real” or legitimate if the cook uses canned roux or other convenience products? Does the color of one’s skin or place of one’s birth make a difference in determining the authority of the cook? Or, as Dr. Beriss puts it rather succinctly, “Who stands for the food?,” that is, who has the right to cook it and represent it, and does this go against the notion of Creole food as a seamless mixed “gumbo”? Consider in your response who and what determines **legitimacy, ownership and authenticity** when it comes to Creole dishes that are flavored by a long and often fraught history of migration, slavery, colonialism, commerce/ commercialism, and cultural boundary-building and commingling.
- F) A number of people have argued that post-Katrina New Orleans has become, by necessity, a **crucible for innovation** (which is not to say the disaster was in any way a good thing, but rather that it brought the urgency and need to reinvent as a matter of survival). Indeed, New Orleans is replete with innovative examples like Edible Schoolyard NOLA, the urban farms and community gardens supported by New Orleans Food & Farm Network, and the leading-edge public markets spearheaded by Market Umbrella, along with a vibrant restaurant scene that’s absorbing and responding to new ethnic influences and the push for local ingredients. Yet New Orleans’ identity is firmly rooted in the past—few places in the country have a food culture and cuisine as codified, identifiable, and traditional as that of New Orleans. What are the tensions and contradictions you’ve observed between **innovation** on the one hand and **traditionalism/conservatism** on the other, as it applies to the food culture and community of New Orleans post-Katrina?
- G) Liz Williams of the SoFAB Institute argues that the food of the south is truly American cuisine. She further observes that it’s “hard to find a truly ethnic restaurant here” (in New Orleans) because the cuisines of new groups, e.g. Vietnamese and Latino, get merged into the dominant cuisine and lose their own identity. She believes it is the **French colonial history** of New Orleans that accounts for its well-developed cuisine and **strong food/restaurant culture** (vs. the Anglo/Puritan influence in the 13 original English colonies). Do you agree? Why or why not?
- H) Dr. Madelon Powers discusses bars in New Orleans as vital “first responders” in the aftermath of Katrina, yet saloons have long been the “black sheep” of social institutions. What do you think it is in the **culture, history, and social constitution of New Orleans** that allowed **neighborhood bars to function as a vital part of the civic and communal and psychological recovery** of New Orleans after Katrina, and could or do bars function that way anywhere else?

- I) **What else** is important/prominent/significant about food and culture in New Orleans that hasn't been addressed in the other questions? State your observations and analyze.

6. Final Research Paper on topic of choice (40% for paper + presentation)

- A) **1-page outline** due Friday, April 4
- B) **Research paper** due Sunday May 4
- C) **Brief oral presentation** of your project at final class
(date TBD--Fri May 2 or Fri May 9)

Research and write a 10-14 page (double-spaced) paper on topic of your choice (see Guidelines below).

Prepare a short (~5-6 minute) oral presentation on your project for our last class. You may use slides/visual aids if you like; this is recommended but not required.

If desired, you may team up in a pair or trio for your final research project, each exploring different but complementary aspects of a unified overarching topic. Please note that if you go this route, which I fully welcome you to do, each person should still count on doing the same amount of research and writing as if you were doing an individual paper.

Final Research Paper—Topic Selection & Research Guidelines

It is possible that the topic for your final paper will present itself to you early on from the readings, even before our field trip. It is more likely that it will evolve from your New Orleans experience. It may also be a spin-off of one of the Response Paper topics.

Once you land on your topic, prepare a short outline laying out the thesis/argument of your paper and the themes/elements you plan to cover. Your outline should also describe the research methods/source materials you plan to employ.

Use your paper as an opportunity to think critically and analytically about the issues, challenges, and debates raised throughout the course. Clearly state your main thesis/argument and then elaborate and explore it, supporting your assertions with data. Even if you select a very focused topic, place it in a broader context to synthesize key themes related to food culture and identity.

Research papers should draw on both secondary sources (books and articles, scholarly and journalistic) and primary data gathered during and after the trip (e.g. menus and other written materials, participant/observation, interviews, surveys, photographs, food products, archival material, etc.) Your papers should conform to standard expectations of a research paper.

SUMMARY OF DUE DATES:

Feb. 28: Iconic food essay

Mar. 22: Journal

Mar. 30: Reflection essay AND Response paper

Apr. 4: Outline

May 4: Final research paper (+ oral presentation at last class—date TBD)

GENERAL GUIDELINES FOR WRITTEN ASSIGNMENTS

Please submit all written assignments to me via email at mr186@nyu.edu.

You may submit hard copies as well, but this is not required (except for your journal, which for most of you will probably be handwritten). Late assignments will be docked a grade unless cleared with instructor in advance.

All written assignments should be double-spaced and are expected to be free of typographical and grammatical errors. (You may find it helpful to consult the Writing Center for feedback and support.) Aim for clarity and originality of thought, eloquence, and a critical, well-supported argument in your writing.

Plagiarism is, of course, completely unacceptable and may result in a failing grade. Cite all original quotes and paraphrased information. Consult a standard writing manual and NYU's policies for additional information on plagiarism and academic integrity. Any academic style of citation is acceptable; list all sources you consulted at the end, in addition to whatever format you use for specific citations. Page length guidelines do not include your bibliography and any title page.

NYU Course Evaluation Standards

A=Outstanding. High level of commitment to class in attendance, participation and preparation; this means that reading assignments are read fully and appraised, original opinions are formed and articulated, and compelling questions are raised. Written work is skillfully executed, and reflects both thoughtful interpretation of materials and original insight, with virtually no grammatical errors. Primary and secondary source materials are documented consistently, and in an acceptable format such as The Chicago Manual of Style or The Publication Manual of the APA. During the intensive fieldtrip, there is a high level of focus and constructive verbal participation, resulting in a positive contribution to the total experience. [A+=94-100; A-=90-93]

B=Good. Although commitment is less than exemplary, preparation and participation are generally positive. Ability is clear, but skills may be under-utilized; assignments are not completed in an optimal manner, and well thought out questions are not often raised. Written work demonstrates a complete and accurate understanding of the material, with a reasonable degree of insight, but stays at a general or predictable level. Work is carefully proofread, but some errors in grammar as well as documentation may remain. During the intensive fieldtrip, the level of focus is reasonably high, and there is some verbal participation and interaction with both the class and the presenters. [B+=87-89; B=84-86; B-=80-83]

C=Fair Few visible signs of commitment to class. Reading assignments may be incomplete, or completed with only a perfunctory assessment of the materials. Questions are rarely raised, and there are few cogent comments. Written work is superficial, with significant errors in style and grammar. Arguments lack concrete, specific examples; source materials are insufficient. During the intensive fieldtrip, there is a lack of both interest and verbal participation. There is little in the way of constructive interaction with the class or the presenters. [C+=77-79; C=74-76; C-=70-73]

Any student attending NYU who needs an accommodation due to a chronic, psychological, visual, mobility and/or learning disability, or is Deaf or Hard of Hearing should register with the Moses Center for Students with Disabilities at 212 998-4980, 240 Greene Street, www.nyu.edu/csd.