

THE CAMBRIDGE COMPANION TO LITERATURE AND FOOD

This Cambridge Companion provides an engaging and expansive overview of gustation, gastronomy, agriculture, and alimentary activism in literature from the medieval period to the present day, as well as an illuminating introduction to cookbooks as literature. Bringing together sixteen original essays by leading scholars, the collection rethinks literary food from a variety of critical angles, including gender and sexuality, critical race studies, postcolonial studies, ecocriticism, and children's literature. Topics covered include mealtime decorum in Chaucer, Milton's culinary metaphors, early American taste, Romantic gastronomy, Victorian eating, African American women's culinary writing, modernist food experiments, Julia Child and Cold War cooking, industrialized food in children's literature, agricultural horror and farmworker activism, queer cookbooks, hunger as protest and postcolonial legacy, and "dude food" in contemporary food blogs. Featuring a chronology of key publication and historical dates and a comprehensive bibliography of further reading, this Companion is an indispensable guide to an exciting field for students and instructors.

J. Michelle Coghlan is Lecturer in American Literature at the University of Manchester, UK. She is the author of Sensational Internationalism: The Paris Commune and the Remapping of American Memory in the Long Nineteenth Century, which won the 2017 Arthur Miller Centre First Book Prize in American Studies. Her articles have appeared in Arizona Quarterly, The Henry James Review, Resilience: A Journal of the Environmental Humanities, and several edited collections, including Gitanjali G. Shahani's Food and Literature. She is currently completing a book on food writing and the making of American taste in the nineteenth century.

A complete list of books in the series is at the back of this book.





THE CAMBRIDGE COMPANION TO

LITERATURE AND FOOD

EDITED BY
J. MICHELLE COGHLAN
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Studies, Fat Studies: An Interdisciplinary Journal of Body Weight and Society, Journal of Historical Research in Marketing, and Yearbook of Women's History, among others.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

380 BCE	Plato, <i>Gorgias</i> , wherein Socrates suggests cooking is mere "routine," rather than art.
390-450 CE	Apicius, <i>De Re Coquinaria</i> ("On Cooking"), oldest surviving Roman cookbook.
ca. 700–1025	Anon., Beowulf.
ca.1173	William FitzStephen, <i>Description of London</i> includes account of meals partaken at public cookshops along the Thames.
1255	Anon., Havelok.
ca. 1300	Rustichello da Pisa, <i>Livre des Merveilles du Monde</i> ("Book of the Marvels of the World") recounts Marco Polo's travels in China, including descriptions of restaurant culture in Hangzhou.
ca. 1363-87	William Langland, Piers Plowman.
ca. 1390	Anon., Sir Gawain and the Green Knight; Chief master cooks of King Richard II, Forme of Cury ("Method of Cooking"), one of the earliest known English cookbooks.
ca. 1390s	Geoffrey Chaucer, the Canterbury Tales.
ca. 1400	Anon., the Alliterative Morte Arthure.
ca. 1450	John Russell, Boke of Nurture.
1492	Christopher Columbus "discovers" America.
1493	Christopher Columbus introduces sugarcane in Hispaniola during his second voyage to the Americas.
1498	Vasco da Gama reaches Calicut, India.
ca.1500	Portuguese colonists introduce maize in Africa and sugarcane in Brazil.
1508	Wynkyn de Worde, Boke of Keruynge.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

1517	Martin Luther posts his Ninety-Five Theses in Wittenberg, helping spark the Protestant Reformation and Eucharistic debates across Europe.
1534	King Henry VIII breaks with Rome over his divorce of Catherine of Aragon. Parliament passes the Act of Supremacy (1534), which declares him Head of the Church of England.
1571	Luís Vaz de Camões, The Lusiads.
1573	John Partridge, The Treasurie of Commodious Conceits.
1589	George Puttenham, The Arte of English Poesy.
1590	Edmund Spenser, The Faerie Queene (1590, 1596).
ca. 1596	William Shakespeare, The Merchant of Venice.
1600	East India Company (1600–1874) receives Royal Charter from Queen Elizabeth I to commence trade in the East Indies; from 1757, the Company rules over much of the Indian subcontinent.
1607	Virginia Company founds Jamestown, the first successful English colony in the Americas.
1611	William Shakespeare, The Winter's Tale.
1620	The <i>Mayflower</i> lands at Plymouth Bay, and its Pilgrim settlers found Plymouth Colony.
1637	Pieter Blower begins cultivation of sugarcane in Barbados. By 1680, sugar will be the dominant crop in all British and French-held islands in the Caribbean; as in Brazil, the brutal system of sugar production will be maintained by the importation of vast numbers of enslaved Africans.
1641	Outbreak of Rebellion in Ulster.
1642	Outbreak of English Civil War.
1649	Trial and execution of King Charles I. Launch of Cromwell's brutal conquest of Ireland (1649–53).
1652	The Dutch East India Company founds the Cape Colony in present-day Cape Town, South Africa.
1653	Oliver Cromwell dissolves Parliament and declares himself Lord Protector of England.
1655	English troops capture Jamaica from Spain. The country will remain a British colony until it gains its independence in 1962.
1660	Stuart monarchy restored in England.
	Royal Society founded in London by a group of natural philosophers committed to scientific knowledge by experimentation, including

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

	John Wilkins, Robert Boyle, Robert Hooke, and Christopher Wren.
1666	Margaret Cavendish, Observations upon Experimental Philosophy.
1667	John Milton, Paradise Lost.
1669	Sir Kenelm Digby, <i>The Closet of Sir Kenelm Digby</i> , <i>Open'd</i> includes the first Chinese recipe published in England.
1712	Joseph Addison, "Taste."
1757	David Hume, "Of the Standard of Taste."
1766	Mathurin Roze de Chantoiseau opens his <i>salle de restaurant</i> on Rue St. Honoré in Paris, inaugurating modern restaurant culture.
1769	Bengal Famine (1769–72), exacerbated by East India Company rule, kills an estimated 10 million people, one third of the total population of Bengal.
1775	The American Revolutionary War (1775-83).
1776	Declaration of Independence adopted by the Second Continental Congress in Philadelphia.
1787	Colony of Freetown established in present-day Sierra Leone by formerly enslaved Black Britons with the support of British abolitionists.
1789	Storming of the Bastille in Paris launches the French Revolution (1789–99). French refugees open restaurants in London, New York, Philadelphia, Baltimore, Charleston, New Orleans, and various European cities.
1791	Haitian Revolution (1791–1804), the most successful slave uprising in the Americas, defeats French colonial forces and establishes Haiti as an independent nation.
	William Fox, An Address to the People of Great Britain, On the Consumption of West India Produce, the most widely distributed pamphlet of the eighteenth century, helps to spark sugar and rum boycott by anti-slavery campaigners in Britain and the USA.
1792	William Cowper, "Epigram."
1794	French food writer and philosopher Jean-Anthelme Brillat-Savarin flees to New York (1794–7) in the aftermath of the French Revolution.



CHRONOLOGY OF MAJOR WORKS AND EVENTS

British troops seize the Cape Colony from the Netherlands. It will return to Dutch control in 1803 and once again come under British rule from 1806. Amelia Simmons, American Cookery, the first known American cookbook. Irish Rebellion led by the Society of United Irishmen seeks the end of British rule in Ireland. Act of Union (1800) takes effect, dissolving the Irish Parliament and merging the Kingdom of Great Britain and the Kingdom of Ireland into the United Kingdom of Great Britain and Ireland. A. B. L. Grimod de La Reynière begins publishing the Almanach des gourmands (1803—12). After two decades of transatlantic abolitionist agitation, Britain and the USA outlaw the importation of enslaved Africans, but internal slave trade continues. Freetown settlement (present-day Sierra Leone) becomes a British crown colony. Sake Dean Mohomed opens the Hindoostane Coffee House, the first Indian restaurant in London. Percy Bysshe Shelley, "A Vindication of Natural Diet." William Hazlitt, "On Gusto." William Hazlitt, "On Gusto." William Kitchiner, Apicius Redevivus, or the Cook's Oracle. Mary Shelley, Frankenstein. Mary Randolph, The Virginia Housewife. Jean Anthelm Brillat-Savarin, The Physiology of Taste. Lydia Maria Child, The Frugal Housewife. Swiss immigrants Giovanni and Pietro Delmonico open Delmonico's in New York. Savery Abolition Act abolishes slavery throughout the British Empire. William Makepeace Thackeray, "Memorials of Gourmandizing." Catharine Beecher, A Treatise on Domestic Economy. Eliza Acton, Modern Cookery for Private Families.		
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Eliza Acton, Modern Cookery for Private Families. Potato blight triggers the Great Famine in Ireland (1845–9). Over one million people die of starvation or malnutrition, wiping out	1841	William Makepeace Thackeray, "Memorials of Gourmandizing."
Potato blight triggers the Great Famine in Ireland (1845–9). Over one million people die of starvation or malnutrition, wiping out	1842	Catharine Beecher, A Treatise on Domestic Economy.
one million people die of starvation or malnutrition, wiping out	1844	Eliza Acton, Modern Cookery for Private Families.
	1845	one million people die of starvation or malnutrition, wiping out

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

	British government's decision not to cap food exports out of the country. An estimated two million inhabitants emigrate to the USA, Britain, and Australia.
1846	US-Mexican War (1846-8).
1847	William Carleton, The Black Prophet.
	James Clarence Mangan, "The Song of the Albanian."
	Alexander Somerville, Letters from Ireland during the Famine of 1847.
1848	James Clarence Mangan, "A Voice of Encouragement."
	William Henry Smith, A Twelve Months' Residence in Ireland, during the Famine and the Public Works, 1846 and 1847.
1849	Canton Restaurant, the first Chinese restaurant in North America, opens in San Francisco.
	James Clarence Mangan, "For Soul and Country," "Bear Up," "Siberia" and "A Vision: A. D. 1848."
1850	Sydney Godolphin Osborne, Gleanings in the West of Ireland.
1851	The first Great Exhibition held in Crystal Palace, London.
	Asenath Nicholson, Annals of the Famine in Ireland.
1852	Lady Clutterbuck (Catherine Dickens), What Shall We Have for Dinner?
1854	John Mitchel, Jail Journal.
1857	Indian Mutiny against British colonial rule.
	Charles Pierce, The Household Manager.
1859	Isabella Beeton, Book of Household Management.
1860	Charles Selby/Tabitha Tickletooth, The Dinner Question or How to Dine Well & Economically.
	Anthony Trollope, Castle Richmond and Framley Parsonage (1860-1).
1861	American Civil War (1861-5).
1863	Abraham Lincoln fixes the date of Thanksgiving as the last Thursday in November.
1863	Lydia Maria Child, "Willie Wharton."
1865	13th Amendment abolishes slavery in the USA.
	Lewis Carroll, Alice's Adventures in Wonderland.
1866	Malinda Russell, A Domestic Cook Book.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

1867	District 6, a mixed community of freed slaves, immigrants, merchants, and artisans, established in Cape Town, South Africa.
1869	Catharine Beecher and Harriet Beecher Stowe, <i>The American Woman's Home</i> .
1874	Charles Lamb, "A Dissertation Upon Roast Pig."
1881	Abby Fisher, What Mrs Fisher Knows About Old Southern Cooking.
1882	Thomas Carlyle, Reminiscences of My Irish Journey in 1849.
	Chinese Exclusion Act prohibits Chinese "skilled and unskilled laborers" from entering the USA.
1889	Cassell's Book of the Household (1889–91).
	The British South Africa Company, under the direction of Cecil Rhodes, acquires a royal charter to colonize and control mining rights in Matebeleland (present-day Zimbabwe).
1895	The New York Vegetarian Society opens the first Vegetarian restaurant in the USA, Vegetarian Restaurant No.1, in New York City.
	The British South Africa Company christens territory south of Zambezi in present-day Zimbabwe "Rhodesia" in honor of Cecil Rhodes.
	Fannie Farmer, The Boston Cooking School Cook Book.
1899	Kate Chopin, The Awakening.
1901	Frank Norris, The Octopus.
	Romesh Chunder Dutt, Indian Famines: Their Causes and Prevention.
1902	Owen Wister, The Virginian.
1906	Upton Sinclair, <i>The Jungle</i> , which helped to spur the passage of the Meat Inspection Act (1906) and Pure Food and Drug Act (1906) in the USA.
1910	The Federation Cook Book, a community cookbook authored by "the Colored Women of the State of California."
	The Union of South Africa founded, uniting the British colonies of the Cape and Natal with the Boer republics of Transvaal and the Orange Free State. It remains an autonomous dominion of the British Empire until 1931.
1912	Founding of the Native National Conference, later known as the African National Congress (ANC).

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

1914	Austria-Hungary declares war on Serbia, sparking World War I. Food shortages and, eventually, rationing spread across Europe.
1916	Easter Rising in Dublin.
1919	Treaty of Versailles, end of World War I.
1920	British Parliament passes the Government of Ireland Act, formally partitioning Ireland into two, and allowing for limited "home rule" of Southern Ireland in Dublin and Northern Ireland in Belfast.
	Mahatma Gandhi launches Non-Cooperation Movement against British colonial rule in India.
1921	Anglo-Irish Treaty ends Irish War of Independence.
	H. P. Lovecraft, "The Picture in the House."
1922	Establishment of Irish Free State.
1923	Southern Rhodesia becomes a self-governing British colony following a whites-only referendum vote.
1928	Oswald de Andrade, Manifesto Antropofago.
1929	Wall Street Crash on October 24 triggers Great Depression in the USA and severe global economic downturn. Widespread unemployment, hunger, and food insecurity lead to National Hunger Marches in the USA, Britain, and France in the early 1930s.
1930	Mahatma Gandhi launches Civil Disobedience campaign (1930–4) in India, and engages in a series of hunger strikes to unite India and protest British colonial rule.
1932	F. T. Marinetti, The Futurist Cookbook.
1935	Mulk Raj Anand, Untouchable.
1936	Dorothea Lange, "Migrant Mother."
	Pare Lorentz, The Plow that Broke the Plains.
1937	Liam O'Flaherty, Famine.
1939	German invasion of Poland sparks outbreak of World War II.
	John Steinbeck, The Grapes of Wrath.
	Carey McWilliams, Factories in the Fields.
	Sanora Babb, Whose Names are Unknown (pub. 1996).
1940	Nazi Occupation of France; stringent food rationing imposed throughout the country.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

The British government's Ministry of Food introduces food rationing of sugar, meat, fats, bacon, and cheese; the purchase of canned foods, dried fruit, cereals, and biscuits would later also require ration coupons.

Woody Guthrie, "The Ballad of Tom Joad."

Debut of *Gourmet* (1941–2009), the first American magazine devoted entirely to the topic of food and wine.

The Combined Food Board launched by the British and American governments to coordinate wartime food strategy, shipments and rationing.

M. F. K. Fisher, How to Cook a Wolf.

US government begins rationing sugar and coffee; the purchase of items such as meat, lard, shortening, cheese, butter, margarine, dried fruits, canned milk, and processed foods will require ration coupons by 1943.

Bengal Famine (1943–4), exacerbated by British colonial policies, kills an estimated three million people.

1944 Bijon Bhattacharya, Nabanno (New Rice).

Tarashankar Bandyopadhyay, Manavantar (Epoch's End).

Sukanta Bhattacharya, Aakaal (Famine).

Ela Sen, Darkening Days.

German forces surrender to the Allies, ending World War II in Europe (May 8).

The USA drops atomic bombs on Hiroshima (August 6) and Nagasaki (August 8). Japan surrenders to the Allies (August 15), ending World War II in Asia.

Freda DeKnight's cooking column, "A Date with A Dish," debuts in *Ebony* magazine.

Carlos Bulosan, America is in the Heart.

1946 Lorine Niedecker, New Goose.

India proclaimed independent from British rule and partitioned into India and Pakistan.

Bhabani Bhattacharya, So Many Hungers!

Freda DeKnight, A Date with a Dish.

Policy of racial segregation known as apartheid formally adopted under the white supremacist Afrikaner National Party government.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

1949	End of food rationing in France, in part due to US Marshall Plan agricultural aid.
1953	Playboy magazine (1953-), complete with cooking column, is first published.
1954	Alice B. Toklas, The Alice B. Toklas Cookbook.
	British government ends food rationing program begun in 1940.
	Sir Milton Margai, leader of the Sierra Leone's People's Party, elected Chief Minister (later, Prime Minister) of Sierra Leone.
	Bhabani Bhattacharya, He Who Rides a Tiger.
1955	Ray Kroc opens his first McDonald's franchise in Des Plaines, Illinois.
1956	Sulekha Sanyal, Nabankur (The Seedling).
1958	The National Council of Negro Women, Historical Cookbook of the American Negro.
1959	Truman Capote, In Cold Blood.
	Bibhutibhushan Bandyopadhyay, Ashani Sanket (Distant Thunder).
1960	Peg Bracken, I Hate to Cook Book.
	The Student Non-Violent Organization Committee (SNCC) launches national sit-in movement after four African American college students stage a sit-in at Woolworth's lunch counter in Greensboro, North Carolina to protest racially segregated dining in America.
1961	Julia Child, Simone Beck, and Louisette Bertholle, <i>Mastering the Art of French Cooking</i> .
	South Africa declared a republic following a whites-only referendum vote to leave the British Commonwealth.
	Founding of the Zimbabwe African People's Union (ZAPU), which called for the end to whites-only rule of Zimbabwe and independence from Britain.
	Sierre Leone declared independent from British rule.
1962	National Farm Workers Association formed under the leadership of Dolores Huerta and Cesar Chavez.
	Rachel Carson, Silent Spring.
1963	Julia Child's cooking show, <i>The French Chef</i> , debuts on Boston's National Educational Television channel.
	Founding of the Zimbabwean African National Union (ZANU), which called for the end to whites-only rule of Zimbabwe and independence from Britain.

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

	Manik Bandyopadhyay, "Aaj Kaal Porshur Golpo" ("A Tale of These Days").
1964	Leo Marx, The Machine in the Garden: Technology and the Pastoral Ideal.
	South African anti-apartheid activist Nelson Mandela sentenced to life in prison.
1965	Lou Rand Hogan, The Gay Cookbook: The Complete Compendium of Campy Cuisine and Menus for Men or What Have You.
	Ian Smith, leader of the white Rhodesian government, declares unilateral independence from Britain.
1966	Luis Valdez, "Quinta Temporada."
	South African government declares District 6 a whites-only area under the Group Areas Act and begins forced removals of black and immigrant residents.
1968	M. F. K. Fisher, "Anatomy of a Recipe."
	Ayi Kewi Armah, The Beautyful Ones Are Not Yet Born.
1969	Margaret Atwood, The Edible Woman.
	Raymond Barrio, The Plum Plum Pickers.
1970	Vertamae Smart-Grosvenor, Vibration Cooking: Or, Travel Notes of a Geechee Girl.
	The first Earth Day celebration held in the USA, which brought together students from two thousand college and universities, ten thousand primary and secondary schools, and communities across the country to campaign for environmental reforms.
1971	Alice Waters opens Chez Panisse in Berkeley, California.
	Tomás Rivera, Y No Se Lo Tragó La Tierra.
1975	Eavan Boland, "The Famine Road."
1977	Stephen King, "Children of the Corn."
1978	Dambudzo Marechera, House of Hunger.
1980	Kitchen Table Press (1980–92) founded by Audre Lorde and Barbra Smith.
	Ngũgĩ wa Thiong'o, The Devil on the Cross.
	ZANU leader Robert Mugabe elected Prime Minister of Zimbabwe.
1982	South African government orders the demolition of the final remaining houses in District Six. Some 60,000 residents forcibly relocated during its clearance (1966–82).

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CHRONOLOGY OF MAJOR WORKS AND EVENTS

1986	Bode Noonan, Red Beans and Rice.
1987	Fannie Flagg, Fried Green Tomatoes at the Whistle Stop Café.
1990	Lindsey Collen, There is a Tide.
	Nelson Mandela released from prison.
1991	Sierre Leone Civil War (1991–2002).
1992	Cherríe Moraga, Heroes and Saints.
1993	The Food TV Network cable television channel (now known as the Food Network) debuts in the USA.
1994	Eavan Boland, In a Time of Violence.
	The African National Congress (ANC) wins the first free elections in South Africa and Nelson Mandela is elected president.
1995	Helena María Viramontes, Under the Feet of Jesus.
	Lucha Corpi, Cactus Blood.
1998	Ffiona Morgan, The Lesbian Erotic Cookbook: Cuisine Extraordinaire to Caress and Fondle the Palate.
2002	Julie Powell begins the Julie/Julia Project, helping to inaugurate the food blog genre.
	Mass food shortages in Zimbabwe.
2004	Rozena Maart, Rosa's District 6.
2005	Zimbabwean government launches "Operation Murambatsvina," a program of forced slum clearances in urban areas that displaces an estimated 700,000 residents.
2006	Aminatta Forna, Ancestor Stones.
	Chimamanda Ngozi Adichie, Half of a Yellow Sun.
2007	Paul Lynch, Grace.
2008	Lee Lynch, Nel Ward, and Sue Hardesty, The Butch Cookbook.
	Aravind Adiga, The White Tiger.
	Alex Rivera, Sleep Dealer.
2009	Beatrice Pita and Rosaura Sánchez, Lunar Braceros 2125-2148.
2012	Ceyenne Doroshow, Cooking in Heels: A Memoir Cookbook.
2013	NoViolet Bulwayo, We Need New Names.
2014	Hannah Hart, My Drunk Kitchen: A Guide to Eating, Drinking, & Going with Your Gut.

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