

WMU Department of History

Burnham-Macmillan Lecture Series

2017-18 Theme - *"FOOD AND DRINK IN HISTORY"*

"The Formation of American Cuisine"

How did American food get to be the way it is today? This paper looks at three factors that have influenced how Americans eat:

1. regional factors and distinctions, the rise of standardized processed foods that broke down regional identities. These standardized manifestations include
2. national products (Nabisco, Heinz, Kraft, breakfast cereal companies), supermarkets (which started around the First World War) and fast-food.
3. variety--- Americans have always tended to be eclectic and developed a taste for foreign foods (especially Chinese and Italian) in the late-nineteenth century.



Paul Freedman is a professor in the History Department at Yale University.

His fields are the history of the Middle Ages (especially social history), and the history of food (especially in the United States).

Paul Freedman

(Yale University)

Wednesday, September 20, 2017

4 p.m. Presentation, 3508 Knauss Hall
Reception Following in 2500 Knauss Hall
University Center for the Humanities

Open to the Public

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Department of History

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