

HISTORY



Roundtable est. 2017

July's Topic: Food History

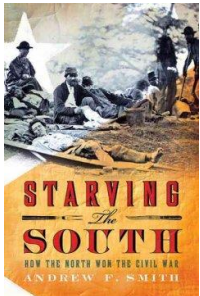
Meeting Date: Tuesday, July 22nd, 2025 at 6:30pm

Register at www.greenwoodlibrary.us or by calling 317-881-1953.

More info and handout at www.greenwoodlibrary.us/historyroundtable.

Read. Watch. Listen. Discuss. Read any non-fiction book, watch a documentary, and/or listen to a podcast pertaining to **Food History**. Once you've read/watched/listened to the item, come to the roundtable prepared to summarize your book/video/podcast for all the participants. Possible resources include (but are not limited to) –

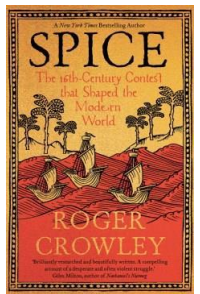
Books:



Starving the South: How the North won the Civil War by Andrew F. Smith

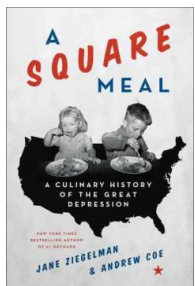
– NONFICTION HISTORY WARS CIVIL WAR Smith;

In *Starving the South*, Andrew Smith takes a gastronomical look at the war's outcome and legacy. While the war split the country in a way that still affects race and politics today, it also affected the way we eat: It transformed local markets into nationalized food suppliers, forced the development of a Northern canning industry, established Thanksgiving as a national holiday and forged the first true national cuisine from the recipes of emancipated slaves who migrated north.



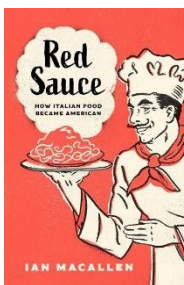
Spice: The 16th Century Contest that Shaped the Modern World by Roger Crowley – NONFICTION HISTORY WORLD Crowley

Spices drove the early modern world economy, and for Europeans they represented riches on an unprecedented scale. Cloves and nutmeg could reach Europe only via a complex web of trade routes, and for decades Spanish and Portuguese explorers competed to find their elusive source. But when the Portuguese finally reached the spice islands of the Moluccas in 1511, they set in motion a fierce competition for control. Taking us on voyages from the dockyards of Seville to the vastness of the Pacific, the volcanic Spice Islands of Indonesia, the Arctic Circle, and the coasts of China, this is a narrative history rich in vivid eyewitness accounts of the adventures, shipwrecks, and sieges that formed the first colonial encounters--and remade the world economy for centuries to follow.



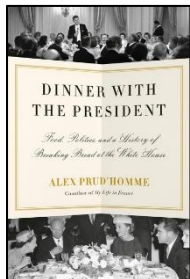
A Square Meal: A Culinary History of the Great Depression by Jane Ziegelman & Andrew Coe – HISTORY COOKING REGIONAL Ziegelman; [eBook](#) and [eAudio](#) via Libby*

Before 1929, America's relationship with food was defined by abundance. But the collapse of the economy, in both urban and rural America, left a quarter of all Americans out of work and undernourished--shattering long-held assumptions about the limitlessness of the national larder. *A Square Meal* examines the impact of economic contraction and environmental disaster on how Americans ate then--and the lessons and insights those experiences may hold for us today.



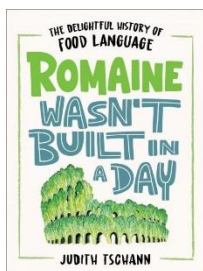
Red Sauce: How Italian Food became American by Ian MacAllen – via Evergreen Indiana*; [eBook](#) via Libby*

In *Red Sauce*, Ian MacAllen traces the evolution of traditional Italian-American cuisine, often referred to as “red sauce Italian,” from its origins in Italy to its transformation in America into a new, distinct cuisine. It is a fascinating social and culinary history exploring the integration of red sauce food into mainstream America alongside the blending of Italian immigrant otherness into a national American identity.



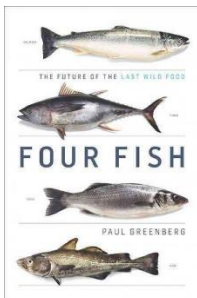
Dinner with the President: Food, Politics, and a History of Breaking Bread at the White House by Alex Prud'homme – via Evergreen Indiana*; [eBook](#) via Libby*

Perhaps the most significant meals in the world have been consumed at 1600 Pennsylvania Avenue by the presumptive leaders of the free world. Thomas Jefferson had an affinity for eggplant and FDR for terrapin stew. Nixon ate a lump of cottage cheese topped with barbecue sauce every day and Obama regularly had arugula. Now, Alex Prud'homme takes us to the dining tables of the White House to look at what the presidents chose to eat, how the food was prepared and by whom, and the context in which the meals were served, making clear that every one of these details speaks volumes about both the individual president and the country he presided over.



Romaine wasn't Built in a Day: The Delightful History of Food Language by Judith Tschann – NONFICTION COMMUNICATION Tschann; [eAudio](#) via Libby*

A killer virus ... an all-powerful Empress ... an encounter cloaked in secrecy. As smallpox ravaged her empire and threatened her court, Catherine the Great took the momentous decision to summon the Quaker physician Tomas Dimsdale to St. Petersburg to carry out a secret mission that would transform both their lives. Ward expertly unveils the extraordinary story of Enlightenment ideals, female leadership and the fight to promote science over superstition.

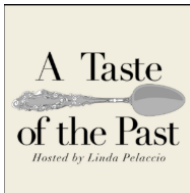


Four Fish: The Future of the Last Wild Food by Paul Greenberg – NONFICTION SOCIAL TOPICS ENVIRONMENTAL Greenberg; [eBook](#) via Libby*

Investigating the forces that get fish to our dinner tables, Greenberg reveals our damaged relationship with the ocean and its inhabitants. Just three decades ago, nearly everything we ate from the sea was wild. Today, rampant overfishing and an unprecedented biotech revolution have brought us to a point where wild and farmed fish occupy equal parts of a complex marketplace. *Four Fish* offers a way for us to move toward a future in which healthy and sustainable seafood is the rule rather than

the exception.

Podcasts:



A Taste of the Past hosted by Linda Pelaccio

Linda Pelaccio interviews authors, historians, food scholars, and more for casual, in-depth conversations on topics of culinary history as long ago as the ancient Egyptians to the changing American culinary landscape of yesterday. It's where food, culture, and history meet.



Savor hosted by Anney Reese and Lauren Vogelbaum – available via iHeart and Apple Podcasts

Savor digs into how people live and how they eat – and why. Hosts Reese and Vogelbaum interview the culinary creators and consumers of the world, exploring the science, history, and culture of food and drink, all with a key question in mind: Why do we like what we like, and how can we find more of those things?

*=requires GPL Evergreen Indiana card