Literary Meals in Canada examines Austin Clarke’s Pig Tails ‘n Breadfruit, Hiromi Goto’s Chorus of Mushrooms and The Kappa Child, Tessa McWatt’s This Body, and Fred Wah’s Diamond Grill. It asks, what does food mean to these stories, what does it allow the writers in question to say—about social structures, culture, language, and subjectivity—and how do they go about making these connections or drawing these conclusions? In other words, what are their food-writing strategies? I also read these texts as part of a larger conversation about food, a conversation taking place in academic circles as well as at the supermarket, on food labels, on television, and other media outlets. I look for moments in which my literary corpus responds to and challenges food-centred discourse. Comprised of four chapters—Production, Procurement, Preparation, and Consumption—this dissertation explicates Rachel Bowlby’s term, “literary supermarket,” through Michael Pollan and Hiromi Goto; it compares Escoffier’s haute cuisine with Austin Clarke’s “hot-cuisine”; it tracks the kinship between “cooking” and writing cooking, as articulated by Luce Giard, Austin Clarke, and Fred Wah; it reads Emily Post’s advice on table manners against Hiromi Goto’s cacophony of gnashing and nibbling; and it pairs Tessa McWatt with Elspeth Probyn, both of whom share a similar approach to, and interest in, bodies that eat. The texts that make up this corpus are foodbooks. Food and the activities and processes associated with it are therefore mediated by language. For this reason the dissertation attends to the particularities and the potential effects of writing food.
TEST N 4. (Vocabulary test “FOOD AND MEALS”). What do we call: small pieces of raw potatoes fried crisp; vegetables served at table; the sweet nectar of flowers collected by bees; small balls of dough cooked in boiling oil; substances we add to food to make it tastier; a person, who likes sweets; the process of preparing dinner (breakfast); the meat which has no fat; extra money that we give to a waiter in a restaurant; a large spoon we use to pour soup into a plate; a meal taken between lunch and supper if dinner is not taken in the evening; a snack and drink taken during the morning; a qu In this context, to have seconds means to have a second serving of food. If something is particularly delicious or if someone is still hungry, they might have a second serving of a particular dish or course. Cuisine. Then I go grocery shopping one time to get everything I need for the week. You should see how long my grocery list is! I have to get all the fruits and veggies; plus poultry, beef; the dry goods; spices, after-school snacks for the kids, and whatever else we need... laundry detergent, soap, glue.