Culinary citizenship in American restaurants, 1919-1964

Abstract
This dissertation examines how the growth of the “dining-out habit” captured the American popular imagination in the twentieth century and suggests a rethinking of the social significance of restaurants in American culture by placing public dining spaces at the intersection of sensory experience, technology, and contests of power. In an urban industrial world where Americans found themselves saturated with sensory stimuli and innumerable choices, restaurants tried to create calm out of the chaos and uncertainty—including the social “disruptions” of changing gender roles, immigration patterns, and race relations—through manipulation of the built environment. Each chapter addresses struggles over power and authority and the material objects that represented this tension, from the technological regulation of air and sound or the monitoring of waitresses’ physical appearance to representations of national and foreign heritage in themed restaurants and the role of guidebooks as instruction manuals for public dining throughout the United States. Central to this project is the complexity of racial, ethnic, and national identity as represented and performed in restaurants. Restaurants used thematic symbols of heritage, foreignness, domesticity, womanhood, and racial identity to generate idealized narratives of nationhood and performances of citizenship for American-born patrons, immigrant employees, and visitors from around the world as part of a national discourse of culinary consumerism. American restaurants contributed to the fabric of the nation’s social character, and in turn, culinary citizens claimed restaurant dining as a badge of prosperity, privilege, and social authority.

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1919: no award given. 1920s[edit]. 1920: The War with Mexico by Justin H. Smith. 1964: Puritan Village: The Formation of a New England Town by Sumner Chilton Powell. 1965: The Greenback Era by Irwin Unger. 1966: The Life of the Mind in America by Perry Miller. 1967: Exploration and Empire: The Explorer and the Scientist in the Winning of the American West by William H. Goetzmann. 1968: The Ideological Origins of the American Revolution by Bernard Bailyn. 1969: Origins of the Fifth Amendment by Leonard W. Levy. White Supremacy: A Comparative Study in American & South African History by George M. Fredrickson. 1983: The Transformation of Virginia, 1740–1790 by Rhys L. Isaac. Southern Honor: Ethics & Behavior in the Old South by Bertram Wyatt-Brown. American culture includes both conservative and liberal elements, scientific and religious competitiveness, political structures, risk taking and free expression, materialist and moral elements. Despite certain consistent ideological principles (e.g. individualism, egalitarianism, and faith in freedom and democracy), American culture has a variety of expressions due to its geographical scale and demographic diversity. 10 Habits Of Americans That Others Find Offensive. Culture of Chile vs. Culture of the United States. A Typical American Bathroom in the United States - American Culture. Transcription. Contents. Restaurants, culinary schools and cookbooks have been common in China since the Song dynasty, about 1000 A.D.) He used these texts to research his magisterial new book, "Phoenix Claws and Jade Trees," which details not only the recipes and regions but also the underlying concepts that have been the building blocks of Chinese cooking — and of much East Asian cooking — for thousands. This new effort to synthesize Chinese and American cuisines takes more study and skill than squirting a few drizzles of soy and hoisin onto Western dishes like grilled steak or mashed potatoes. Those thoughtless mash-ups are why these Chinese-American chefs now shudder at the term “Asian fusion” and go to great lengths to define what they are doing differently.