

# The Sophie Coe Prize in Food History - 2010

The Prize, in memory of Sophie Coe, the distinguished food historian who died in 1994, is awarded in cooperation with the Oxford Symposium on Food and Cookery for an essay or article on some aspect of food history, embodying new research or providing new insights. The award will be made by a small Panel of Judges. Work published in the twelve months preceding the deadline for submission is eligible as is work recently written but not yet published.

## 1. Conditions of Entry

a) FORM. An entry must be submitted in the English language, even if originally written in some other language.

Entries must be submitted either:

in typescript or computer printout; or in photocopy from a printed source such as a book or journal or newspaper (but in the latter case it may be necessary to remount the text, free of ads or other complications, on A4 or American 'letter' stationery).

In either case a small number of manuscript amendments is acceptable, but in this connection, and in general, candidates are reminded that the Panel of Judges will inevitably be influenced by how easy an entry is to read.

Each entry must be accompanied by four complete paper copies and an electronic copy whenever possible, formatted for Microsoft Word 1997 – 2003.

Each of the five copies submitted, and the electronic copy, must have a cover sheet giving the author's name and address, the title of the essay, a 100-200 word summary of its content, particulars of publication (if already achieved or confidently foreseen), approximate word count, and original language if a translation. Telephone number and/or email address would be useful – particularly if you win a prize.

b) CONTENT. Food history, food and cookery are large subject areas and the Panel of Judges do not wish to rule out or focus particular attention on any of them. All aspects qualify, although, obviously, some lend themselves more than others to the production of serious, informative and original essays.

c) NATURE OF MATERIAL. The Prize is specifically for essays, articles or papers as opposed to books (for which a number of other prizes exist). However, exceptionally, something taken from a book can be considered. Examples would be: an essay contributed to a book of essays by various authors; an appendix on a particular food topic in a book on a wider subject; or something like a chapter on 'The Food of Bulgarian Peasants in the 15th Century' in a book about medieval Bulgaria generally. Any such item would in any case have to be free-standing and self-contained like an essay.

Technical papers will be considered provided that they embody a fully comprehensible account of the implications for food history.

If in doubt about this, or indeed any other, condition, get in touch with me and I will consult the judges before you take the trouble to submit an entry.

d) LENGTH. Entries will normally be in the range of 1,500 to 10,000 words.

e) ILLUSTRATIONS. These are entirely at the discretion of the author.

f) AUTHORSHIP. An entry will normally be the work of a single author, who must be able to assert his or her moral right to be considered its author. An entry from two or more co-authors will be considered on the same basis.

Someone other than the author may submit an author's work as an entry, provided that the author has given his prior consent. Such a submission will be subject to the same rules as one from the author.

No more than two entries by one author will be considered in any one year, whether submitted directly or indirectly.

An entry by an author who has won The Sophie Coe Prize will not be eligible for The Prize, as opposed to subsidiary awards, until the third year after winning The Prize.

Entries for subsidiary awards may however be made – and may be successful – during the interim period.

g) **DEADLINE.** In 2010 entries must be received at the address given below by Tuesday 25<sup>th</sup> May. Entries must not be sent by fax. The e-mail copy is requested in addition to the paper copies.

## **2. Value and Announcement of Award**

The prize in 2010 will be £1,500, which will not be divided.

The Prize will be announced at the Oxford Symposium on Food and Cookery (July 9<sup>th</sup> – 11th 2010). The winning candidate will be notified in advance to make it reasonably possible for him or her to attend. The Prize will be paid either by bank draft into any currency, or in the form of a cheque in UK sterling, US Dollars or Euros.

## **3. Publication of Winning Entry**

If appropriate and if not being published elsewhere, the winning entry may be published either in *Petits Propos Culinaires* or in the series of *Oxford Symposium Documents*. Such publication will carry no fee and will not prejudice the author's copyright.

## **4. Other Points**

If, in any year, the Judges conclude that there is no entry of sufficient merit, they may abstain from making an award.

The decision of the Panel of Judges will be final and they will not engage in correspondence about the merits of particular entries.

Anyone who would like to know how Sophie Coe herself addressed questions of food history should refer to:

Sophie D. Coe, *America's First Cuisines*, University of Texas Press, Austin, 1994 (ISBN 0 292 71155 7).

Sophie D. Coe & Michael D. Coe, *The True History of Chocolate*, Thames and Hudson, London, 1996 (ISBN 0-500-01693-3).

Her essays in *Oxford Symposium Documents*, 1988, 1989, 1990, 1991, 1992 and in *Petits Propos Culinaires (PPC)*, issues 19, 20, 21, 29, 31, 37 (available from Prospect Books, Allaleigh House, Blackawton, Devon TQ9 7DL, England).

Laura Mason, Secretary, Sophie Coe Memorial Fund.  
Registered Charity Number 1048753

October 2009

### **Address for entries and enquiries:**

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## The Sophie Coe Memorial Fund

### Previous Winners

**1995** ( The first year the Prize was awarded)

Joint Winners:

Ove Fosså – A Whale of a dish: whalemeat as food. **£500**

Regina Sexton – I'd ate it like Chocolate: the disappearing offal food traditions of Cork City. **£500**

**1996**

Andrew Dalby – Alexander's Culinary Legacy. **£1000**

Barbara Santich – The rise and Demise of the Kangaroo Steamer. **£250**

Sharon Hudgins – Raw Liver and More: feasting with the Buriats of Southern Siberia. Books to the value of **£125**

**1997**

Peter Brears – Transparent Pleasures: the story of the jelly. **£1000**

Ivan Day – Further Musings on the Syllabub **£250**

Delwyn Samuel – Approaches to the Archaeology of Food. Books to the value of **£150**

Darra Goldstein – Is Hay only for Horses? Books to the value of **£150**

**1998**

Rachel Laudan – A Kind of Chemistry. **£1000**

Paula Marcoux – The Thickening Plot. **£300**

Chitrita Banerji – Sweet Offerings. **£200**

Eve Jochnowitz – Feasting on the Future. **£100**

Andrew Smith – From Garum to Ketchup. **£100**

The late Roy Shipperbottom – Elizabeth Raffald. Honourable Mention.

**1999**

Gillian Riley – Gastronomy in the Still-life Paintings of Meléndez. **£1000**

Daniel Block – Purity, Economy, and Social Welfare in the Progressive Era Pure Milk Movement. **£250**

Gilly Lehmann – Politics in the Kitchen **£250**

Chitrita Banerji – The Kindest Cut: How the Bengali discovered *Chhana* and its Delightful Offspring. **£150**

Jules Rabin – Soup for Bread: Altering and Shrinking the Sparse Repasts of the Poor. **£150**

Claudia Alarcon –Tamales in Mesoamerica: Food for Gods and Mortals. Books to the value of **£100**

Alyson M. Ryley – The Prime of Miss Frank Buttolph: Notes toward a Menu History of New York City. Books to the value of **£100**

Regina Sexton – Porridges, Gruels and Breads: The Cereal Foodstuffs of Early Medieval Ireland. Books to the value of **£100**

Professor Constance Hieatt and Brenda Hosington – From *Espinnee* to *Sambucade: Flowers in Recipes of Medieval England*. Special Commendation, with a book.

**2000**

Warren Belasco – Future Notes: The meal in a Pill. **£1000**

Richard R. Wilk – The Origins of “Belizean Food”. **£300**

Laura Mason – William Jarrin: The Italian Confectioner 1784-1848. **£200**

Zona Spray – Memories of a Vanishing Eskimo Cuisine. **£200**

Gaitri Pagrach Chandra – Damra Bound: Indian Echos in Guyanese Foodways. **£100**

Andrew Dalby – Dining with the Caesars. Books to the value of **£75**

Malcolm Thick – William Ellis, the Country Housewife's Family Companion, 1750. Books to the value of **£75**

**2001**

William and Yvonne Lockwood – Continuity and Adaptation in Arab American Foodways. **£1000**

June di Schino – The Pope, the Queen and the Mystery Banquets. **£450**

## **2002**

- Barry A. Groves – William Banting: the father of the low-carbohydrate diet. **£1000**  
Helen Day – Waste Not, Want Not: the excesses of gluttony in the early to mid-Victorian period. **£300**  
Valerie Mars and Gerald Mars – Fat in the Victorian kitchen: a medium for cooking, control, deviance and crime. **£300**

## **2003**

- Dr. Susan Weingarten – The great *Tracta* debate: evidence from the Talmud. **£1000**  
Jeremy MacClancy – Feeding Nationalism: a Basque example. **£400**  
A. Lynn Martin – Fetal Alcohol Syndrome in Europe, 1399-1700: a Review of data on Alcohol Consumption and a Hypothesis **£300**

## **2004**

- Ursula Heinzlmann – Spreewaldgurken: Pickled Cucumbers from the Spreewald. **£1250**  
Jane Levi – A Surreptitious Snack: The evolution of Eleveses **£500**

## **2005**

- Anthony F. Buccini – Western Mediterranean Vegetable Stews and the Integration of Culinary Exotica. **£1500**  
Bronwen E. Bromberger – Twenty-first Century Artisans: three British farmstead cheese-makers on the concept of “Tradition”. **£200**  
Christine Knight – Nostalgia and authenticity in low-carbohydrate dieting. **£200**  
Alison Locker – Omega 3: Rent, Lent and Charity. **£200**  
Jules Rabin – Crammed with Distressful Bread. **£200**

## **2006**

- Ursula Heinzlmann – Teltow Turnips: Humble roots with a long history: a unique example of the link between place of origin and authenticity of flavour. **£1500**.  
Allison Clark – Russian Roulette or a Way of Life: the ‘60-day Rule’ for Raw Milk Cheese. **£300**  
Fuchsia Dunlop – The Strange Tale of General Tso’s Chicken. **£200**  
Carolyn Young – Salvador Dali’s Giant Egg. **£150**  
Kristin A. Morrissey – How the Cactus Lost its Fruit: Representations of Saguaro Fruit as Cultural Constructions (1540-1920). **£100**  
Zona Spray Sparks – Creating with Arctic Eggs. **£50**

## **2007**

- Anne Mendelson – The Lenapes: In Search of Pre-European Foodways in the Greater New York Region. **£1500**  
William Rubel – Eggs in Moon Shine with Cream: A Selection of Egg Recipes 1500-1800. **£150**  
Maren Möhring – Transnational food migration and the internationalisation of food consumption. Ethnic Cuisine in West Germany. **£150**  
Alicia Ríos – Cooking and Eating London: An Ali&Cia urbanography ceremony commissioned by Lift. **£150**

## **2008**

- Aylin Öney Tan – The Poppy: Potent yet Frail. **£1500**  
Kyri Watson Clafin – Les Halles & the Moral Market: Frigophobia Strikes in the Belly of Paris. **£300**  
Modhumita Roy: Some like Hot: Class, Gender, Empire in the Making of Mulligatawny Soup. **£200**

## **2009**

- Kaori O’ Connor – The Hawaiian Luau: food as tradition, transgression, transformation and travel. **£1,500**  
Ruth Carroll – Vague Language in the Medieval Recipes of the *Forme of Cury*. **£400**