## COOKING POTS AND OTHER LANDMARKS OF CARIBBEAN CULINARY HERITAGE

Dr. Candice Goucher

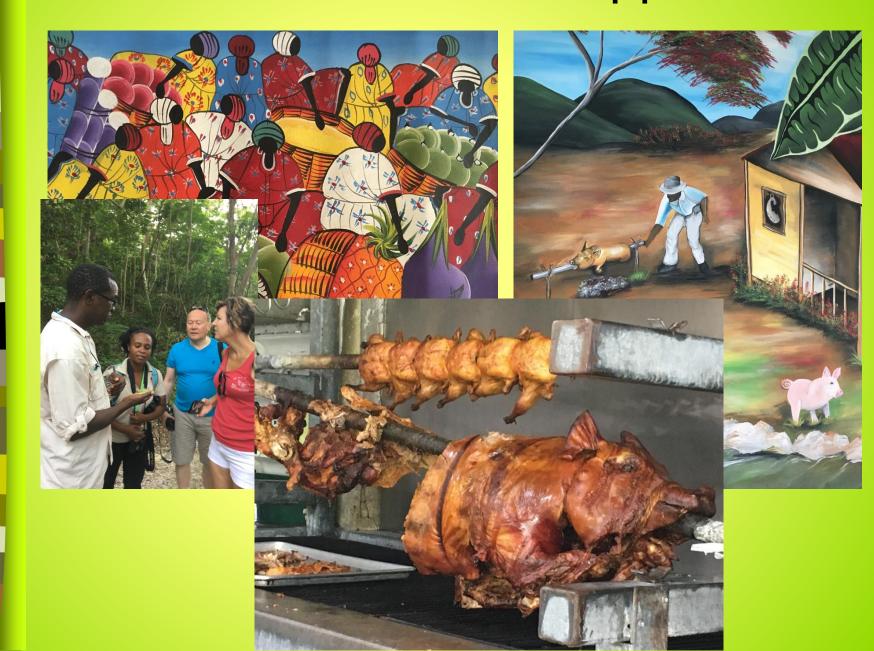


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#### The Food Tour: Tasting History



#### Visitors Have Cultural Appetites



# There is one Caribbean Sea, but many shores...

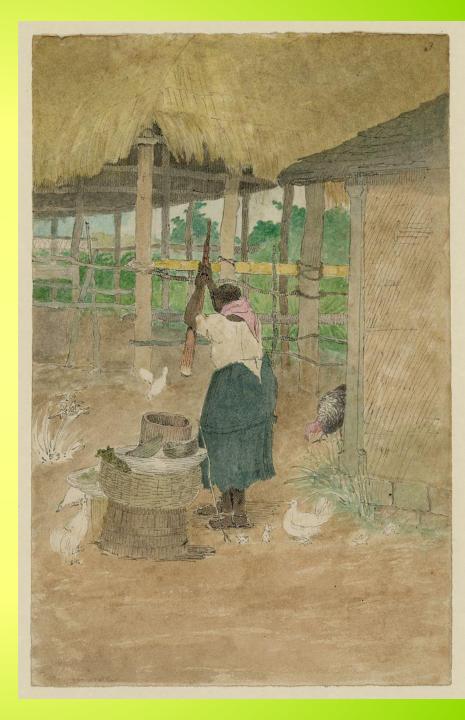


 Regional unity of the Caribbean past, rooted in a global narrative

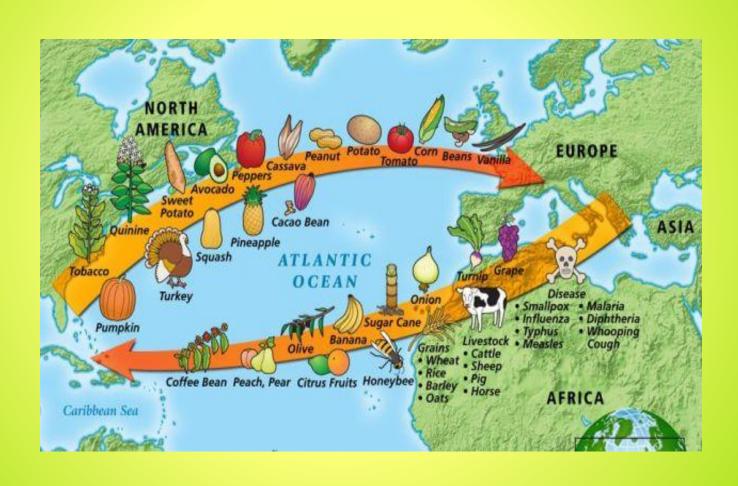
 Signature recipes are unique opportunities to identify culinary landmarks

### African Culinary Roots in the Cooking Pot





# The Columbian Exchange: People and Foodways



#### **Maritime Diets**

Feeding the Past

Maroons, Sailors, and Cooks





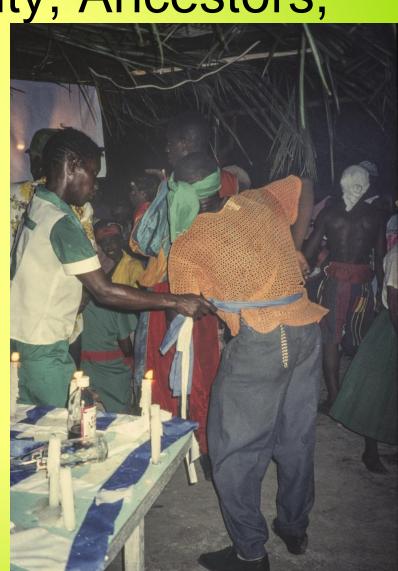


Recipes for Resistance: Feeding Community, Ancestors,

and Spirits

African beliefs:
 Kumina, Vodun,
 Santeria, Shango,
 etc.

Folktales and stories



#### Trickster Anancy sings the recipe:

"It want some sugar/A little piece a ginger/A little cinnamon/And then you stir so/And then you stir so."



### Interacting Foodways



Queen Nanny of the Maroon







Lady Maria Nugent, Jamaica

"If you fail to be a lizard in your own land, you will fail to be a crocodile in another land."

-- African Proverb from The Gambia



The Iguana Tastes like Chicken...

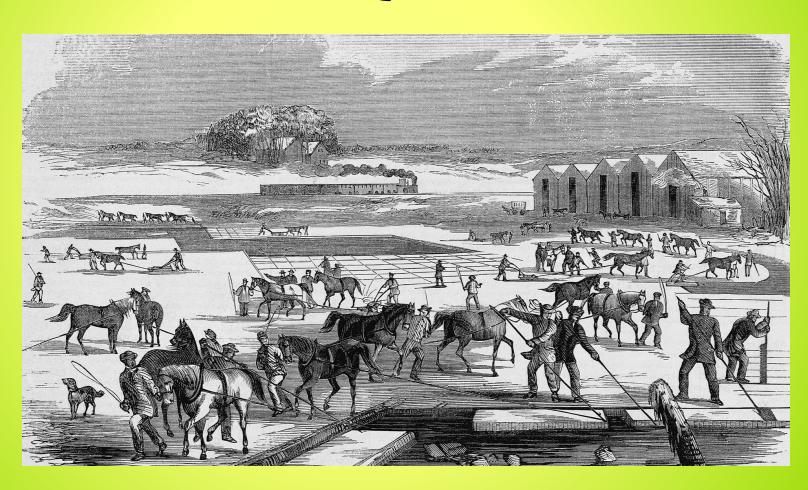
#### Jean-Baptiste Labat

French Priest and Foodie in Martinique (1693-1706)

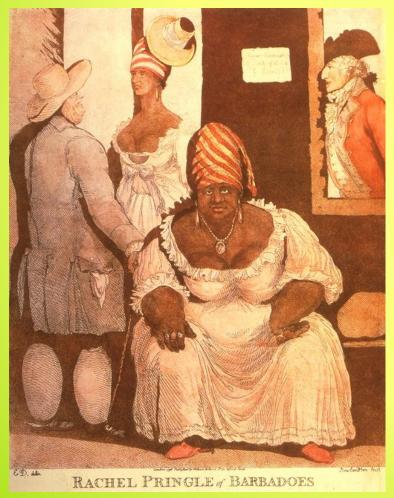


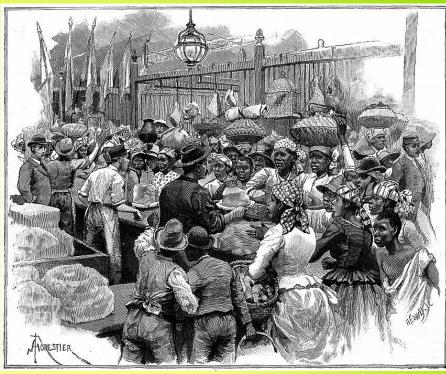


# Frederick Tudor and the Caribbean Ice Queens

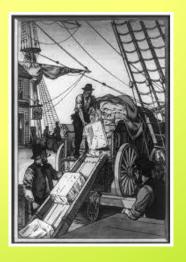


#### Icy Markets



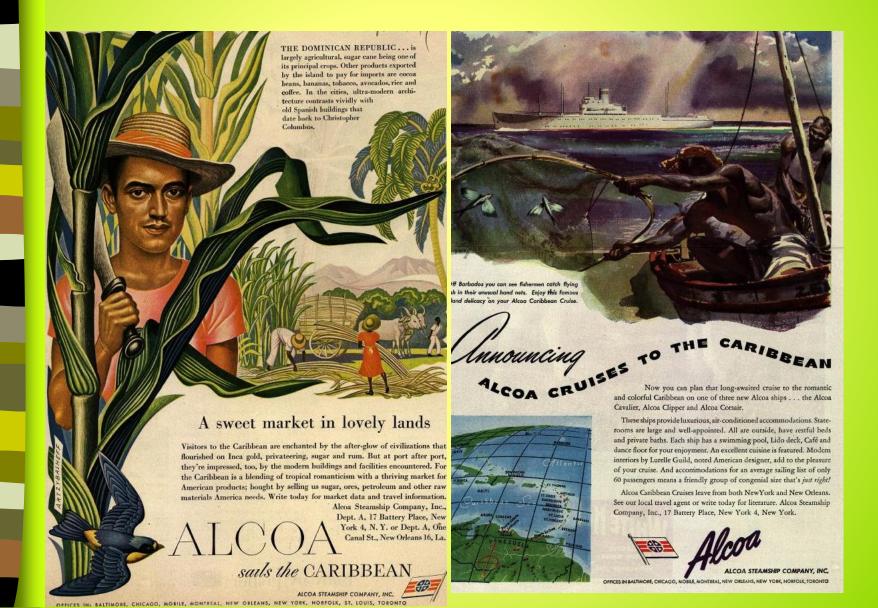


Selling Ice in Stabroek Market, Guyana





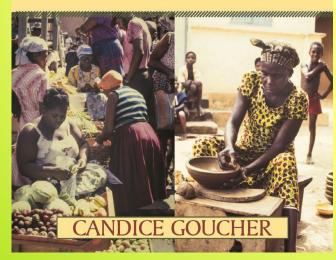
#### Tourism and Foodways



## To find out more on the history of Caribbean culinary history...



CONGOTAY! CONGOTAY!
A Global History
of Caribbean Food



- Congotay.com Blog
- FoodinWorld History.com Blog
- Candice Goucher, "Recipes for Resistance: Gourmet Gods at African-Caribbean Tables" and "Caribbean Ice Queens" in *Eaten: The Food History Magazine* vols.1 & 9

## Thank you!

