Greetings! We're in the midst of another very busy year in the History Department. Our senior Capstone seminar concluded in December (see p. 4) with superb presentations by 14 graduating seniors. The department co-sponsored a film screening of "Filling the Gap" in celebration of Black History Month on February 24th, in collaboration with the Stockton San Joaquin Public Library. University archivist Mike Wurtz will present his research on Pacific's architectural history "The Sinuous Story of Stained Glass" as part of our History Research Colloquium on March 26th. Sophomore History major Eeva Nelson will present her research paper "The Hypocrisy of the Sight: How Lorna Simpson Subverts the Stereotypical Messages of Advertisers " at the National Conference for Undergraduate Research in April in Lacrosse, WI and we will celebrate our senior class at our graduation party on April 26 at Ken Albala's house. Please join us for food, fun and conversation!

We've also been fortunate to have two superb visiting colleagues. Jessie Hewitt (Ph.D. U.C. Davis, 2012) taught both halves of the World History sequence this year. Her research specialty is nineteenth century France. Andreas Agocs (Ph.D., U.C. Davis, 2009) is Visiting Assistant Professor of Modern European History. He is currently teaching Modern Germany and Western Civ, Part II, and will teach The Holocaust in Fall 2013. (For more information on Andreas, see page 2).

We also want to thank our alums for completing our online survey. Your responses were an essential part of the evidence-gathering for our program review self-study, which we completed in December. We are now awaiting a visit by an external reviewer who will provide a comprehensive evaluation of our program. Once the process is complete we will post a copy of all documentation on our web page. Thanks again for your help.
**ANDREAS AGOC S JOINS THE HISTORY DEPARTMENT**

 Professor Andreas Agocs joined the department this year as a Visiting Assistant Professor in modern European History. Born and raised in Germany, he completed his Master’s Degree at Heinrich Heine University in Düsseldorf, Germany and his Doctorate at UC Davis in 2009. The title of his dissertation was “Contesting the ‘Other Germany’: Politics and Cultural Renewal from Antifascism to Cold War, 1935-1953.” Before coming to Pacific, he taught at UC Davis and Sacramento State University. His research area is the cultural and political history of Germany and Central Europe in the nineteenth and twentieth centuries. In his free time, Dr. Agocs spends time with his family. He and his wife have a daughter and a son. Growing up in Europe, he is an ardent follower of international soccer. Professor Agocs is teaching Modern Germany and Western Civilization, Part II in Spring 2013 and will teach World History, Part I and History of the Holocaust in the Fall. Welcome, Andreas!

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**THREE WORLD CUISINES TEXTBOOK HONORED WITH GOURMAND WORLD COOKBOOK AWARD**

*Three World Cuisines: Italian, Mexican, Chinese* is a textbook written by Ken Albala, recently published within the series Alta Mira Studies in Food and Gastronomy which Albala also edits. It is a cross-cultural study of food history, cooking technologies and individual ingredients used by these three cultures and subsequently exchanged in the modern era. Each chapter also contains classic recipes. It recently won the Gourmand World Cookbook award for best book on foreign cuisine published in the U.S.

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**FOOD STUDIES - MULTICULTURAL CUISINE**

“Ken Albala is a leader in the movement to unite academic food studies with the practices of cooking. He offers new understandings of Chinese, Italian, and Mexican cuisines by comparing their historical development and material culture. This is serious history informed by mouth-watering recipes.” —Jeffrey M. Pilcher, University of Minnesota

“This is a great book for students of culinary cultures and for people who love to cook and learn about the ideas underlying cooking. I’m a great fan of Ken Albala and his work. He’s an academic and brings that intelligence to the work, but he writes for the cook in us all, and I love how he interweaves scholarship, passion, cooking know-how, and a love of life and food.” —Michael Ruhlman, Journalist and author of Ruhlman’s Twenty: 20 Techniques, 500 Recipes, A Cook’s Manifesto

This “living” textbook provides students, in both academic and vocational settings, with a solid understanding of the chief cuisines that have historically had the greatest impact on the world. Knowledge of Italian, Mexican, and Chinese cuisines illuminates many of the great historical themes of the past 10,000 years as well as why we eat the way we do today.

**KEN ALBALA** is professor of history at the University of the Pacific in Stockton, California, where he has taught courses on food history and also teaches in the gastronomy program at Boston University. He is the author of many books on food and has coauthored the cookbook *The Last Art of Real Cooking* (2010). He is the general editor of AltaMira Studies in Food and Gastronomy and the coeditor of the journal *Food, Culture and Society.*

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As part of the efforts by the Brubeck Institute to document the history of Dave and Iola Brubeck’s jazz musical, *The Real Ambassadors*, student historians Ignacio Sanchez-Alonso (B.A., 2012) and John Langdon (B.A., 2013) conducted oral history interviews at the 55th Monterey Jazz Festival in September. They recorded the recollections of Festival patrons who witnessed the historic 1962 performance of the *Real Ambassadors*, which starred Louis Armstrong. The musical was performed only one time and was not filmed. Students collected eight interviews, including one with singer Yolande Bavan, who appeared in the 1962 performance and one with Laurel Lyons, the widow of Festival co-founder Jimmy Lyons. Langdon commented that the interviews surpassed his expectations. He was especially struck by an interview with Mary Ellen Harris who gave perspective on segregation and how emotionally moving the performance had been for concert-goers in 1962.

During the summer of 2012, the students trained with Professor Jennifer Helgren in oral history and worked closely Professor Keith Hatschek (Conservatory) and University Archivist Mike Wurtz to learn about the *Real Ambassadors* and the Brubeck’s civil rights commitment. The project was supported by a Pacific Fund Grant and by the Brubeck Institute and history department. Sanchez-Alonso and Dr. Hatschek had the opportunity to promote the event on Capital Public Radio’s “Insight.” Next, the students will transcribe the interviews and make them available to interested researchers. To view the Oral History project website go to: www.go.pacific.edu/real.

History students John Langdon (B.A., 2013) and Ignacio Sanchez-Alonso (B.A., 2012) set up to conduct oral history interviews at a booth at the Monterey Jazz Festival.

Ignacio Sanchez-Alonso and John Langdon at the Monterey Jazz Festival conducting an oral history interview with jazz DJ Don Hoffman, who spoke at length about Bavan’s role in the performance.

The Pacific chapter of Phi Alpha Theta elected new officers for the spring quarter. Justin Hough is President; Justin Adams is Secretary; and Ken Avila continues to serve as Treasurer and Vice President.

The northern California Regional Phi Alpha Theta conference will be held at Sacramento State University on April 19 and 20, 2013. History students are encouraged to present their Capstone or other original research paper. Students do not need to be members to participate, but only members can win the prizes. Talk to Jennifer Helgren (jhelgren@pacific.edu) for more information.

Spring initiation will be held at the end of the year history party on April 26.
**Capstone visits San Joaquin Historical in Micke Grove**

On October 10, students in the senior Capstone Seminar visited San Joaquin Historical Society in Micke Grove. Founded in 1954, the Society has maintained a museum since 1966 and was accredited by the American Association of Museums (AAM) in 1973. Home to more than 50,000 artifacts including items owned by Stockton’s founder, Charles M. Weber and his family, SJHS also functions as the county’s historic archive and has a research library that preserves early records of the county dating back to the nineteenth century. Hosts Leigh Johnsen, Archivist-Librarian, and Julie Blood, Collections and Exhibits Manager, gave the Capstoners a full afternoon of tutorials on how the museum functions, what is involved in archives- and collections-management, and how public historians interact with the general public. Several Pacific history majors have interned at SJHS including Lloyd Barba (B.A., 2010) who has just passed his doctoral exams at the University of Michigan.

![Students are seen here in front of the museum’s dredge bucket, one of many agricultural implements on exhibit throughout the complex.](image)

**History Food Class Tours Local Companies**

Students from Ken Albala’s Global History of Food class went on two separate tours to get a taste of local food history. First they visited Corto Olive Company just north of Stockton, the latest venture of the Cortopassi family, where they grow olives densely in tight rows, keep them trimmed short and harvest by machine. This allows the olives to be sent directly to the factory for pressing without time to oxidize or develop off flavors. The oil was green and pungent, tasting very fresh. Then we visited Kimberley Vinegar company in Acampo where we stood among the barrels hearing about how vinegar basically makes itself from wine exposed to air and acetic acid bacteria. We tasted vinegar from Chardonnay, Cabernet, Champagne grapes and even sherry and balsamic styles. With sample bottles students were given, we will all be eating a lot of salad this year!

Please provide addresses of any people you know that would like to receive a copy of the History Newsletter. Thank you!
Kathleen Bruce (B.A., 2007), Associate Professor was not sure of her major and dabbled a bit in a number of options. After taking an East Asian history course, she was hooked and declared her major in History. This has rewarded her with great career opportunities.

She was the Captain of the Speech and Debate Team at UOP and was very involved with the team. She was appreciative that all the history professors showed immense patience with the strenuous tournament schedule and considers herself fortunate to have been a part of such a great department.

After graduation she continued with her education at University of the Pacific's political communication master's program. Her focus went from Speech and Debate to publishing and writing conference papers. This gave her the opportunity to present papers at Oxford University and Mexico City along with many cities in the United States. She graduated the top graduate student in the program in 2009. Kathleen says she highly recommends graduate school to all seniors with a thirst for knowledge.

Having both her BA in history and MA in Communication, she found the job possibilities endless. She was hired after graduation by Service Employees International Union (SEIU) as a labor and community organizer and worked with the union for two years.

She is now the Director of Forensics (Head Coach of the debate team) and Associate Professor at San Joaquin Delta College. She is in her third year of teaching and coaching and cannot imagine a better job. Kathleen says, “I hope my career path stays in academia, so that I may continue to help students.”

Eeva Nelson, Sophomore History major will present her research paper, “The Hypocrisy of the Sight: How Lorna Simpson Subverts the Stereotypical Messages of Advertisers," at the National Conference for Undergraduate Research in April in Lacrosse, WI.

Amy Delgado (B.A., 2012) is excited about getting into the Masters program at Sonoma State.

Danyelle Norman (B.A., 2009) is now the Director of Research & Publications at Association of Independent California Colleges and Universities.

Melissa (Cyfers) Stewart had a baby boy named Connor James Stewart. She sends love to everyone.

Johanna Bakmas (B.A., 2009) is completing her Masters degree at George Washington University and has an internship at the Smithsonian Institution’s Museum of the American Indian.

John Hurley (B.A., 2008), graduate student in Psychology at Pepperdine University, and Heather Mellon have become engaged.

Sarah Chronister (B.A., 2013) was accepted to her first choice, Santa Clara Law School.

**GRADUATION PARTY !**

Please Join Us

**April 26, 2013 at 5:00 p.m.**

At the home of Professor Ken Albala

1574 Lucerne Ave, Stockton
This past fall the Arthur H. Clark Company, a subsidiary of the University of Oklahoma Press, published Professor Swagerty’s *The Indianization of Lewis and Clark*. At nearly 800 pages, this two-volume endeavor takes the reader on a journey into the material and cultural worlds of both Indians and non-Indians circa 1800. Backgrounds of each of the men and women involved in the expedition are analyzed using a cultural hearth approach to show what was familiar and comfortable on the cusp of the expedition. After establishing typical clothing, food, shelter, transportation, and race-relations circa 1800, the book investigates the degree to which the Corps of Discovery adapted Indian ways of procuring, processing and transporting food and gear across the continent and back to St. Louis from 1803 to 1806. Swagerty also explores sexual relations, sharing of geographic knowledge, and protocols of meetings with tribes along the Missouri and Columbia River systems. The study ends at 1820, with sections on the immediate consequences of the expedition and the long-term results of scientific discoveries made by Lewis and Clark through Native hosts. Research for the project was conducted in St. Louis, Philadelphia, and at many state and local historical societies along the Lewis and Clark National Historic Trail. History majors John Hurley and Johanna Bakmas (B.A., 2009) helped with checking sources and quotations during their respective time at Pacific. Hurley (B.A., 2008) is now completing an advanced degree at Pepperdine University and Bakmas is in a graduate program in Museum Studies at George Washington University, as well as interning at the Smithsonian Institution.
This summer Professor Ken Albala was featured in a film about the 17th century composer Claudio Monteverdi. He was asked to cook a full meal, using period ingredients and a wood burning oven, to recreate foods that would have been eaten by the composer at the court in Mantua. The idea was to highlight the connections between food and music and show how similar aesthetic principles and embellishments run through the composer’s operas and in cookbooks and banqueting guides like that of Vittorio Lancelotti, whose Lo Scalco Pratico Albala used for the recipes. Albala created a large heart-shaped veal pie studded with candied citron and gooseberries, glazed with sugar and decorated with marzipan and edible flowers. He also made 17th century gnocchi and asparagus in amberigis sauce. The scenes were shot in a castle in Nideggen, Germany.


Professor Gesine Gerhard presented a paper in Moscow, Russia in December 2012. The topic of the conference was "Nazi War Crimes in the Soviet Union during World War II." It was the first international conference on atrocities in the Soviet Union since the end of the Cold War. Dr. Gerhard gave a paper on the mass starvation of Soviet prisoners of war in German captivity. The conference was held in Russian and English.

During the weekend of February 23-24 in Paris, France, Professor Ken Alabala’s Three World Cuisines: Italian, Mexican, Chinese also won the "Best Foreign Cuisine Book in the World" from the Gourmand World Cookbook Awards. This was the final round of the award Ken won as a finalist representing the US. Here’s the link to the program. http://www.cookbookfair.com/index.php/gourmand-awards/winners-2013-gg/gourmand-awards-winners-2013-cookbook/book/8?page=1

Professor Gesine Gerhard is an invited speaker in April at a conference on Food Justice. The conference is organized by the University of Chicago Institute for the Humanities.

Professor Andreas Agocs will be presenting a paper titled "Transnational Fatherland: Nineteenth-Century German Experiences of Migration and the U.S. Civil War" at the Nineteenth-Century Studies Association Conference in Fresno on March 9.

We invite you to become involved in the education of our current students. Underwriting opportunities exist for donors at all levels of support. Your gifts help support field trips, and the Phi Alpha Theta chapter.
History Alums!

Help the History program at Pacific plan its future!

Please Complete the Survey at https://www.surveymonkey.com/s/PacificHistoryMajorAlumSurvey

Got an idea for a story in the Fall 2013 Newsletter? Email it to historynews@pacific.edu