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(It's grilled salmon! For the recipe see below)

Roger Horowitz is Associate Director of the Center for the History of Business, Technology, and Society at the Hagley Museum and Library in Wilmington, Delaware. With a Ph.D. in History from the University of Wisconsin (1990), he has published widely on labor, business and food history as well as on oral history methodology. His recent publications include *Putting Meat on the American Table* (2005), "That Was a Dirty Job!" Technology and Workplace Hazards in Meatpacking over the Long Twentieth Century" (2008), and "Meat for the Multitudes: Market Culture in Paris, New York City, and Mexico City over the 'Long' Nineteenth Century" (2004). He is active in professional organizations, currently serving as secretary-treasurer (executive director) for the Business History Conference and as a member of the Oral History Association Executive Council.

COURSE DESCRIPTIONS

MALS667: We Are What We Eat: Food in Our Society

This class will explore the prosaic structures that provision our society, and how taste and preference interact with the systems of labor, business, and technology that make food available in different places, and at different times. Students will attain a broad understanding of the development of American food as well as in-depth explorations into particular issues and the multi-disciplinary approaches of food scholars. Readings from historians, anthropologists, nutritionists, and journalists along with occasional lectures will be leavened by outside forays to food institutions. Expect lots of reading including muckraking accounts, sweeping surveys of food history, how particular foods became part of our diets, and explanations of consumer choices. And also anticipate the opportunity to talk with a successful restaurant owner, organic farmers, and others engaged in the food business so we can learn how our choices about food influences daily life all around us.

MALS667: The Art of Oral History

This class introduces students to the use of oral interviews for historical research and interpretation. The class combines a state of the art introduction to oral history theory and method with practical experiences conducting and using oral interviews. All participants

will be trained to conduct oral interviews and to write papers based on interpretation of oral interviews. Completion of at least one interview is a course requirement. Students will also learn how to comply with the Human Subjects Research guidelines of the university pertaining to oral interviews.

Roger's Grilled Salmon

Use salmon fillet with the skin left on, about 10 ounces per person. It should be a pretty thick filet – best, of course, is organic, but you also can make a pretty good meal with the farm-raised salmon from a supermarket.

Before you start, chop plenty of garlic coarsely with a knife. I use 5 or 6 cloves per pound. Prepare a mixture of rosemary, thyme, and oregano (again, don't be shy about the amount), chopping fresh leaves if you have them. Otherwise, use dried leaves.

Heat olive oil in a sauce pan, perhaps 1/2 cup, or more if you want. When it is hot, add the garlic, rosemary, thyme, and oregano along with some sea salt. Cook for a short time, taking the pan off the fire before the garlic starts to brown.

Place the salmon skin-side down in a pan. The pan should have sides and fit the fish pretty closely. Distribute the olive oil mixture over the fish with a spoon, making sure to spread the garlic/herb mixture over the fish relative consistently. Some olive oil will run off on the sides, which is fine. Cover and let sit for an hour, letting the fish warm to room temperature.

I use a charcoal Weber grill -- if you use gas or a grill without a cover, you will have to adapt this recipe. Use enough charcoal to cover the area under the fish. Once the coals are white, or even a little past their peak, spread out and put the fish on, skin side down to the heat and the cooking grate. (That is very important!) Take the dish with the marinade and distribute some of the oil mixture over the fish, reserving some. As the oil drips into the grill it will flame, so immediately cover and if necessary close the air holes for a minute to put out any flames -- but open them up quickly once the flames go down. Then leave the salmon on the grill for 12-15 minutes, depending on its thickness. **DO NOT TURN OVER.** The heat inside the grill will in essence poach as well as grill the salmon. A couple of minutes before taking it off pour the remaining olive oil mixture over the fish. If you have run out, you can heat some more up in the original pan. Remove and eat, adding some lemon if you want, and of course not eating the skin, which should be very black by this time.