

The Wolfe Institute

*The Ethyle R. Wolfe Institute for the Humanities,
in cooperation with the Center for Italian American Studies,
presents*

The Italian American Table Food, Family, and Community in New York City



Looking at the historic Italian American community of East Harlem in the 1920s and 30s, Simone Cinotto recreates the bustling world of Italian life in New York City and demonstrates how food was at the center of the lives of immigrants and their children. From generational conflicts resolved around the family table to a vibrant food-based economy of ethnic producers, importers, and restaurateurs, food was essential to the creation of an Italian American identity. Italian American foods offered not only sustenance but also powerful narratives of community and difference, tradition and innovation as immigrants made their way through a city divided by class conflict, ethnic hostility, and racialized inequalities.

Simone Cinotto teaches history at the University of Gastronomic Sciences, Pollenzo, Italy, where he is the director of the Master's Program in Food Culture and Communications: Food, Place, and Identity. He is the author of *Soft Soil, Black Grapes: The Birth of Italian Winemaking in California*.

**Thursday, November 14, 2013
12:30 to 2:00 p.m.
Honors College Conference Room,
2231 Boylan Hall
Brooklyn College**

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