

A letter from the Editors:

Dear Readers,

Articles and research notes in this issue of *Digest* explore the interconnections of food with both space and time. We begin with Mary Magoulick's documentation of early 20th century foodways in Southern Indiana. In 1993 this paper won the Sue Samuelson Prize for Foodways Scholarship but because the journal went through a hiatus, it was not published. We are happy to present the article here in a slightly revised form. Magoulick takes the reader back in time through the experiences of several southern Indiana women. Erika Derkas extends the examination of deeply-rooted agriculturally-based foodways to another state and another cultural group in her exploration of the meanings of chile to Hispano culture in northern New Mexico. At the same time she points to the complexities that emerge with the commodification of culinary tourism. Ty Matejowsky also takes up the subject of complexities as he reflects on the challenges that emerge when a fast food outlet becomes involved with a community garden project in Orlando Florida.

In the Research Note section Deana Weibel and Katie Kujala take the reader to Rocamadour, France where religious pilgrimage and the local production of goat cheese come together and Jeff Howard constructs the development of the slow food movement in Italy as a form of applied folklore. The last two notes are set in St. John's, Newfoundland, Canada. The first, by Diane Tye, explores ways in which residents use food to play with time during those days when a winter storm brings daily life in the city to a stand still. The last report surveys the cereal aisle in a major grocery store, reflecting on the ways that folklore, popular culture, and marketing intersect.

The Amuse Bouche section draws together several ads from Paul Smith's collection of historical documents and ephemera with contemporary food photos and a recipe for a Cajun dish, Rice Dressing, which is the center of Dustin Knepp's family holiday celebrations. The issue concludes with three reviews that shift focus from the local to the national to the global: a food biography of New Orleans, a social history of American food and culture, and an exploration of Italian, Mexican and Chinese world cuisines.

We want to thank Erin Whitney, a MA student in the Department of Folklore at Memorial University, who took over the responsibilities of Assistant Editor for the issue; we appreciate her help.

The image shows two handwritten signatures in black ink. The signature on the left is 'Michael Lange' and the signature on the right is 'Diane Tye'.

Michael Lange and Diane Tye, editors