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"Allen Smith, GSLIS" 28-FEB-1991 07:20:07.44

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GRADUATE SCHOOL OF LIBRARY AND INFORMATION SCIENCE  
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Quiz 1

Explain how you might answer any three of the following reference questions. Answer in the form of a short narrative. I am most interested in how and why you find an answer. Bring your answers to class following the online segment.

- 1) What percent of the American population read a novel, short story, poem, or a play in 1985? How many attended an opera?
- 2) The terms "chopper, horse mackerel, and greenfish" are sometimes used to describe the bluefish. What are some other names for the bluefish? [and the under question of why things have many names ...]
- 3) What advantage is there to using a tall champagne glass, sometimes called a flute? *oenophile question*
- 4) A graduate student would like to have a list of periodicals in medieval literature. What would you suggest?
- 5) What is the proper name of the paddle found in an ice cream freezer? (one for home use, not an industrial freezer)

*dasher?*

on  
online  
way?  
↓  
descriptive  
medical  
→ ask  
Journals

'medical' in card catalog doesn't produce anything that looks like it would have a list

← Fisher PN 671.F5 MLA review of research

Humanities Index  
under literature, medical  
Chaucer Rev  
Soc Sci Lit C J  
Mod Lang Rev  
Pap Lang Lit  
Ergonomics  
Style

→ see also Eng Lit Old 1100-1500  
Fr Lit to 1500  
Ger Lit MHG  
Eun Lit to 1100  
Prose Lit to 1500

Patterson PN 43/P37  
Literary Research Guide  
pp 95-98  
lists a dozen for "Eng Lit"

this is wandering in P

this would be American-biased

also a source  
the Graduate Student should know about/assimilate

5. When I was young some summer evenings included home-made ice cream, and I remember that one of the benefits of taking turns at the crank was that I got to lick at least part of the **dasher**, as it was called. Sometime pretty early I learned that the rod used to churn butter was also called by the same term. When the reference question came up I remembered the term, or thought I did, and therefore had to confirm it; I had noticed a couple of picture dictionaries in the reference collection downstairs, and figured that they were likely sources of confirmation --aimed as they are at non-native speakers who want to know what things are called. Bingo came on page 236 of the Facts on File English-Chinese Visual Dictionary (PL 1455 .C675), where the beater in the illustration (found by means of 'ice cream' in the index) was labeled 'dasher' and 打棒. I looked in the OED2 to see what the earliest mention of the term was and found that it was in a patent application from 1846; the OED isn't a very good source for dating domestic appliances because it's after all fundamentally literary. Almost needless to say, this projected me into further searchings once I got home. My two relevant references were goldmines both, and well worth knowing about for their riches if you don't already. Harold McGee's On Food and Cooking: the science and lore of the kitchen should be on every foodie's bookshelf. His treatment of dairy products (pp. 3-53) includes several pages (pp. 23-31) on ice cream, which (although not mentioning the dasher by name) note that the hand-crank freezer was invented in 1846 by Nancy Johnson (of New Jersey --according to People's Chronology) and patented two years later by William G. Young (as "Johnson Patent Ice Cream Freezer", says People's Chronology). Margaret Visser's Much Depends on Dinner: the extraordinary history and mythology, allure and obsessions, perils and taboos of an ordinary meal has a chapter (pp. 285-322) on ice cream that includes information on ice Through the Ages, mentions the dasher (p. 301) and more about Nancy Johnson, and includes this wonderful lyric which she assures us "the Association of Ice Cream Manufacturers sang at their conventions in the 1920s... to the tune of 'Old Black Joe':

9  
9  
9  
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Gone are the days when Father was a souse,  
 Gone are the days of the weekly family rows,  
 Gone from this land since Prohibition's here—  
 He brings a brick of ice cream home instead of beer!

He's coming, he's coming; we can see him coming near  
 He brings a brick of ice cream home instead of beer!"  
 (p. 308)

She notes that ice cream "has become invested, in European and American cultures, with what amounts to mythic power. Ice cream is an appropriate and inevitable symbol of the yearnings, satisfactions, and contradictions [more on those below...] inherent in modernity." (p. 287)

3. And if that's not enough tangential overkill, my findings on the question of the superiority of the flute as a Champagne glass take us into really deep waters [yeah, this leads eventually to fish too...]. I figured that the definitive word on the flute would be found in the Wine Snob literature (oenophilia majoris) and started with the online catalog under 'wine', which produced two reference books of the 'Encyclopedia of Wine' ilk. These were not concerned with glasses or propriety, but their call number (TP 546) aimed me at that section of the stacks, where a nice array of books touching on the subject awaited. Alec Waugh's In Praise of Wine had a brief note on the flute on page 162, but was more interesting on other subjects (unspeakably vulgar to drink Champagne at luncheon, my dear...). Frank J. Prial's Wine Talk was closer to the mark in his chapter on "The Right Glass": we learn the rule of thumb (well, nose) that "guests with larger noses should be served less wine..." (p. 56) on the way to "Champagne is not supposed to be served in the flat, saucer-like glasses endemic to most weddings: they are for ice cream and shrimp. The true Champagne glass is tall and thin and is called a flute. It makes the Champagne look better and last longer" (p. 57). So far so good, but it is in Terry Robards' Book of Wine that our education really begins:

Champagne glasses come in three basic varieties: the flute, the tulip, and the *coupe* or cup. For some unexplained reason [which I propose to explain momentarily...] the *coupe* is used almost universally in the US, despite many basic shortcomings. Because it is wide and shallow, the Champagne bubbles are dissipated into the air more quickly. This violates the essence of Champagne, which after all is a sparkling wine... according to legend [always a promising beginning...] the first *coupe* was fashioned from the breast of Helen of Troy, using a wax mould to create an exact replica, so that the gods henceforth would be able to experience the illusion that they were drinking from the breast of Jupiter's daughter. Another tale has it that the *coupe* was designed from the breasts of Marie Antoinette... The Champenois go to great lengths to create the bubbles in their unique wine, and they bend every effort to preserve them while they are drinking it... [the tulip's] shape enables the drinker to perceive a string of bubbles rising from the point at which the bowl joins the stem... [the flute's] sides do not curve in at the top, but are straight. Generally, you should not swirl Champagne around in the glass to develop its bouquet in the way you would swirl a still wine, so the flute shape is not a handicap in this context..

(p. 35)

So why the *coupe* at Hymeneal rites? Deftly sidestepping the temptations of the psychobabbly obvious, I think it's because the object of the Champagne (in fact usually champagne...) is to put folks in a celebratory state of mind, and nothing does that more rapidly than gulping a few glasses of giggle water. Forget watching the bubbles rise, forget the taste, Hoch sollen Sie leben!

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Another element is the conspicuous consumption/potlatching quality of overflowing bubbles. Harold McGee adds another little-known fillip:

Strange to say, it may be that bubbly champagne was invented by the English... Champagne was the favorite drink of the English Restoration but didn't catch on in the French Regency until nearly 40 years later. How is it that the English scooped the French with the French wine? The key appears to be cork. Cork stoppers, made from the inner bark of a certain oak native to Spain, had been used in English ale and wine bottles since the time of Shakespeare. For some reason, France continued to use plugs of hemp soaked in oil [!] Whereas any buildup of carbon dioxide in a French bottle would seep out through the fibrous hemp, it would be held back by the more elastic, tighter-fitting cork. Bubbly champagne was probably discovered when the English imported barrels of still champagne wine and bottled it themselves: residual yeasts produced enough gas in the bottle to make it sparkle...

(pp. 439-440)

A fishy story, but not inappropriate as a lead-in to ➡

2. In Nova Scotia the fish called 'pollock' is sometimes labelled 'Boston bluefish', though nobody calls it that. The OED notes that 'pollack, pollock' is

a sea-fish of genus *Pollachius*, allied to the Cod, but having the lower jaw protruding; comprising several species used for food in Europe and America, esp. the true or whiting pollack, *P. pollachius*, of European seas, also called *greenfish*, *lythe*, etc., and the green pollack or COAL-FISH, *P. virens*... ['Greenling' is another name sometimes encountered]

The OED says of 'horse-mackerel':

A name for several fishes allied to the mackerel; esp. the Cavally or Scad (*Caranx vulgaris*)... Also in various parts of the US the common Tunny, the Jurel (*Caranx pisquetus*), the Bluefish (*Pomatomus saltatrix*), the Black Candle-Fish (*Anopoploma fimbria*) and the Ten-Pounder (*Elops saurus*)

The Dictionary of American English notes that **bluefish** is "applied to various other fishes, as the weakfish [called 'squeteague' on the Jersey coast] and sea bass ['Black Will']". The Dictionary of American Regional English adds 'fatback', 'jumbo', 'skipjack', 'snapper', 'snapping mackerel', 'tailor', and 'whitefish' as other names for **bluefish**, and says that 'bluefish' is also applied to wrasse and cunner. The Dictionary of Canadianisms plumps for Arctic grayling as 'bluefish', and the New Dictionary of Americanisms adds 'chickwit' as another Jersey coast name, and 'salt water tailor' for Virginia. Sources with better ichthyological credentials than the OED and its American cousins don't make the picture much clearer, though they seem to be in agreement about the unpleasantness of the Bluefish. David Starr Jordan's two-volume A Guide to the Study of Fishes (1905) (QL 621 .J82) has this to say of the Bluefish (quoting Baird): "...the Bluefish has been well likened to an

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animated **chopping-machine** the business of which is to cut to pieces and otherwise destroy as many fish as possible in a given space of time... the relationship of these fish to the other inhabitants of the sea is that of an unmitigated butcher..." (pp 279, 281). It is clear from Scott and Scott Atlantic Fishes of Canada (at UMass/Amherst) that Pollock (*Pollachius pollachius* or *P. vivens*, the American species --called blister-back, Boston bluefish, coalfish, green cod, saithe, coley, merlan noire, merlan, colin, goberge) is not Bluefish (*Pomatomus saltatrix*), but then again neither is horse-mackerel (which is given as a name for bluefin tuna [tunny, great albacore] and for Atlantic bonito). The chart on the next page is a preliminary attempt to systematize all this.

The most interesting aspect of this farrago is the imperfect mapping of folk and biological taxonomies, a subject that I did some work on 20 years ago and now am curious to know what has happened to (which should send me to the SSCI yet again). At the Tozzer Library I ran across Harold Conklin's 1980 Folk Classification: a topically arranged bibliography of contemporary and background references through 1971 (Tozzer REF GN 468.4 .Z99 C6) which lists only two sources that specifically deal with fish (E.S. Herald's Living Fishes of the World [in the MCZ, but not seen yet] and a 1967 article by Warren Morrill on "Ethnoichthyology of the Cha-Cha" in *Ethnology* (6.4:405-416)). The Great Work on Atlantic Coast Ethnoichthyology remains to be done. Two other sources of which I'm sure you'll be glad to know the existence give some idea of the great richness of Conklin 1980: Harry Kirke Swann's 1913 A Dictionary of English and Folk-names of British Birds; with their history, meaning, and first usage; and the folk-lore, weather-lore, legends, etc, relating to the more familiar species (said to have been reprinted in 1968 by Gale, but evidently not in the Harvard libraries), and an article that I *must* have by LYC Lai and RJ Walsh (1966) "Observations on ear lobe types" in *Acta Genetica et Statistica Medica* 16:250-257.

colin **SES**  
 goberge **SES**  
 merlan (noire) **SES**  
 greenfish **OED**  
 greenling **OED**  
 lythe **OED**  
 coalfish **SES OED**  
 coley **SES**  
 blister-back **SES**  
 green cod **SES**  
 saithe **SES**  
 pollock ————— Boston bluefish **SES**

weakfish ————— squeteague **DAE**  
 ————— bluefish **DAE**

sea bass ————— 'Black Will' **DAE**  
 ————— bluefish **DAE**

wrasse ————— bluefish **DARE**

cunner ————— bluefish **DARE**

Arctic grayling ————— bluefish **DC**

**BLUEFISH**  
*P. saltatrix*

greenfish **LAS**  
 chopper **LAS**  
 fatback **DARE**  
 jumbo **DARE**  
 skipjack **DARE**  
 snapper **DARE**  
 whitefish **DARE**  
 chickwit **NDA**  
 (salt water) tailor — **DARE**  
 snapping mackerel —  
 horse mackerel **OED**  
 — **LAS**

cavally **OED**  
 scad **OED**  
 ten-pounder **OED**  
 jurel **OED**  
 black candlefish **OED**  
 tunny **OED SES**  
 bluefin tuna **SES**  
 great albacore **SES**  
 Atlantic bonito **SES**

Authorities

- OED** Oxford English Dictionary  
**SES** Scott and Scott Atlantic Fishes of Canada  
**DARE** Dictionary of American Regional English  
**NDA** New Dictionary of Americanisms  
**DAE** Dictionary of American English  
**DC** Dictionary of Canadianisms  
**LAS** L. Allen Smith

I'm having some difficulty in contriving an artful jump to question 4, but it's interesting enough that I'll report on what I found anyway.

I tried 'medieval' in the online subject catalog and in scanning titles for something likely as an overview encountered John H. Fisher's The Medieval Literature of Western Europe: a review of research, mainly 1930-1960 (PN 671 .F5); I also recalled seeing Patterson's Literary Research Guide in the reference shelves and found that it lists a dozen journals under "English literature" for the medieval period; it's a source that this graduate student ought to know about anyway. It also occurred to me to look in Humanities Index under 'literature, medieval', which gives see-also to seven other categories (French, Provençal, Irish, etc) and 15 minutes in those would turn up a list of journals that is pretty current though distinctly American in character. Fisher turns out to be the most complete, and begins with a 'Table of Abbreviations' (pp xi-xvi) that includes a lot of very obscure but doubtless important periodical sources, many of which would be hard to find in American libraries. Of course this approach to 'medieval' is pretty Eurocentric, and really we want to include 'Middle Eastern', Indian and Chinese sources as well, since all three had more advanced civilizations at that point in time. But our graduate student doesn't want his or her life further complicated, and Fisher is challenge enough. I'm considering trying a jn= search in a database or two using descriptors allied to 'medieval'.

I suppose I could round out the set by trying #1, but I'm so dubious about any such figures that I don't think it's particularly worthwhile to hunt. I'm afraid it's just the sort of shaming statistic that one would find in the culture-culture books like whosits's diatribe about how nobody knows anything anymore... and if you'd only buy his book you would...