

FACULTY PROFILE



Prof. Timothy Tomasik, Ph.D.

Assistant Professor of French

Meier Hall 122219.464.5263 Timothy.Tomasik@valpo.edu

Biography

EDUCATION Ph.D. -- Harvard
University

RESEARCH INTERESTS: The language, literature, and culture of early modern France My primary research interest is the language, literature, and culture of early modern France. In particular, I study the intersections between late medieval/early Renaissance literary works and culinary texts (cookbooks, dietetic treatises, and natural histories).

RECENT PRESENTATIONS,
PUBLICATIONS, AND
PROFESSIONAL ACTIVITIES Edited
Books • *At the Table: Metaphorical and
Material Cultures of Food in Medieval
and Early Modern Europe*. Co-edited
with Juliann Vitullo. Turnhout, Belgium:
Brepols, 2007.

Articles • “The World in Pantagruel’s
Mouth: Alimentary Aesthetics
and Culinary Consciousness” in
*Approaches to Teaching Rabelais’s
Gargantua, Pantagruel, and Other
Works*. Eds. Floyd Gray and Todd
Reeser. New York: The Modern
Language Association, forthcoming.
• “Fishes, Fowl, and the *Fleur de
toute cuysine*: Culinary Discourses in
Rabelais’s *Quart livre*” in *Renaissance
Food from Rabelais to Shakespeare:
Culinary Readings and Histories*.

Department of Foreign Languages & Literatures - Valparaiso University
Ed. Joan Fitzpatrick. Burlington, VT:
Ashgate, forthcoming. • “Cookbooks.”
*Handbook of Medieval Studies:
Concepts, Methods, Historical
Developments, and Current Trends
in Medieval Studies*. Ed. Albrecht
Classen. De Gruyter, forthcoming. •
“Translating Taste in the Vernacular
Editions of Platina’s *De honesta
voluptate et valetudine*” in *At the Table:
Metaphorical and Material Cultures of
Food in Medieval and Early Modern
Europe*. Eds. Timothy J. Tomasik and
Juliann Vitullo. Turnhout, Belgium:
Brepols, 2007. • “Gastronomy.” *The
History of Twentieth Century French
Thought*. Ed. Lawrence D. Kritzman.
New York: Columbia University
Press, 2006. • “De Certeau à la carte:
Translating Discursive *Terroir* in *The
Practice of Everyday Life: Living and
Cooking*.” *The South Atlantic Quarterly*
100, 2 (Spring 2001): 517-540. • “Les
'Chansons' de Charles d'Orléans: Des
jalons pour une poésie inconvenante?”
Le Moyen Français 35-36 (1996):
49-65.

Translations • *The Most Excellent Book
of Food*. Translation with Ken Albala.
London: Prospect, forthcoming. [*Livre
fort excellent de cuysine*. Lyon, Olivier
Arnoullet, 1542.] • *The Condemnation of
Banquet*. Translation and critical edition.
*Early European Drama in Translation
Series. Medieval and Renaissance
Texts and Studies*. Tempe, AZ,
forthcoming. [Nicolas de La Chesnaye,
La Condamnation de Banquet. Paris:
Antoine Vérard, 1507]. • *The Book of
Table Manners*. Translation in verse
and introduction. Sebastopol, CA: Ben
Kinmont, 2006. [*Les contenances de
la table*. Paris: Pierre Mareschal &
Barnabé Chaussard, c.1503]. • *The
Practice of Everyday Life: Living and
Cooking*. Minneapolis: University of
Minnesota Press, 1998 (292 pp.).
[Michel de Certeau, Pierre Mayol, and

Book Reviews • Joan Fitzpatrick's *Food in Shakespeare: Early Modern Dietaries and the Plays* (Ashgate, 2007), *Bulletin of the History of Medicine* 83 (Summer 2009): 392-394.

Conference Papers • "Translating Renaissance Hybridity: Dietetic Morality in *La Condamnation de Banquet*." *MLA Convention, Philadelphia*. Special Session on "Translating the Renaissance" (December 2009). • "Translating Taste in the Vernacular Editions of Platina's *De honesta voluptate et valetudine*." *Courtly Conviviality and Gastronomy in Early Modern France and Italy: Society, Politics, and Aesthetics*, Los Angeles, CA. Sponsored by the UCLA Center for Medieval and Renaissance Studies (April 2009). • *Special Session Chair*, "Ruminating Repasts in Medieval and Early Modern Literature." *MLA Convention, Chicago* (December 2007). • "Culinary Moralities and Realities in *La Condamnation de Banquet*." *42nd International Congress on Medieval Studies*, Kalamazoo, MI (May 2007). • "Selon la jambe le coup': Marketing Strategies in Renaissance French Cookbooks." *Renaissance Society of America Conference, San Francisco, CA*, Cookbooks and Cuisine in the Renaissance (March 2006). • "Not Just for Noble Tables Anymore: Marketing Meals for Richer and for Poorer in the Printed Editions of Taillevent's *Viandier*." *12th Annual Arizona Center for Medieval and Renaissance Studies Conference, Tempe, AZ*, Food, Farce, and Feminism in Early Modern France (February 2006). • "Salubrious Sins: Rhetorical and Culinary Pleasures in Platina's *De honesta voluptate et valetudine*." *40th International*

Department of Foreign Languages & Literatures - Valparaiso University
Congress on Medieval Studies, Kalamzoo, MI, If It Feels Good, It Must Be Bad for the Soul, I (May 2005).
 • “Perceval's *norreture*: Alimentary Educations in Chrétien de Troyes's *Conte du Graal*.” *11th Annual Arizona Center for Medieval and Renaissance Studies Conference, Tempe, AZ, Romancing the Table: Food and Feasting in Medieval Romances* (February 2005). • “Translating Taste in the French Editions of Platina's *De honesta voluptate et valetudine*.” *11th Annual Arizona Center for Medieval and Renaissance Studies Conference, Tempe, AZ, Culinary Identities in Early Modern France* (February 2005). • “Blood Sausages and Boiling Cauldrons: The Weird Sisters' Anti-Cuisine in Shakespeare's *Macbeth*.” *11th Annual Arizona Center for Medieval and Renaissance Studies Conference, Tempe, AZ, The Gender Politics of Food* (February 2005).
 • “Fishes, Fowl, and *La Fleur de toute cuysine*: Culinary Discourses in Rabelais's *Quart livre*.” *Renaissance Society of America Conference, Tempe, AZ, The Novelistic and the Dialogical I* (April 2002). • “Nicolas de La Chesnaye's *La Condamnation de Banquet* and the Ends of Pleasure.” *MLA Convention, Washington D.C., Open topic in Sixteenth-Century French Literature* (December 2000).

Invited Lectures • “From Feudalism to Humanism: Transformations in French Culture from the Middle Ages to the Renaissance.” *South Haven Public Library* (April 2009). • “*De gustibus non est disputandum*: Transformations of Tastes in Late Medieval and Early Modern France.” *University of Illinois—Urbana-Champaign*. Sponsored by the French Department and Program in Medieval Studies (March 2009). • “Current Events: Nicolas Sarkozy.” *VOLTS: Valparaiso*

Department of Foreign Languages & Literatures - Valparaiso University
Organization for Learning and Teaching Seniors, Valparaiso University
 (January 2009). • “The Crusades.” *The Conversations Project*. Panel Discussion on “What’s in a Name: The VU Crusader Mascot” (November 2008). • Review of Ann Patchett’s *Run. Books and Coffee Series*. Sponsored by the Department of English, Error! Contact not defined. (February 2008). • “Cuisine by the Cut of One’s Trousers: Cookbook Marketing in Renaissance France.” *The Humanities Institute at the University of California--Davis* (February 2007). • “On Right Pleasure and Good Health: A Banquet Commentary.” *The Center for Medieval Studies, University of Minnesota*. Symposium on “Medieval Inventions: The Hospital?” (April 2006). • “Current Events: France.” VOLTS: *Valparaiso Organization for Learning and Teaching Seniors, Valparaiso University* (February 2006). • “Translating Taste in the French Editions of Platina’s *De honesta voluptate et valetudine*.” *GSAS Research Workshop on French Seventeenth and Eighteenth Century Studies, Harvard University* (November 2002). • “Des goûts on ne dispute point: La cuisine, la diététique, et les ‘fins’ du plaisir au seuil de la Renaissance en France.” *Harvard University Content and Immersion Institute for Teachers of French* [in collaboration with the Cambridge Public Schools] (August 2001). • “New Approaches to Renaissance Studies: Objects and Practices of Everyday Life.” *Humanities Center, Harvard University* (May 2000). • “Conviviality and the Table in Rabelais.” *American Institute of Wine and Food, American Library in Paris* (1997).

Awards • Valparaiso University Committee to Enhance Learning and Teaching (CELT) grant toward the purchase of films and books for a new

Department of Foreign Languages & Literatures - Valparaiso University
course in classic French cinema, spring
2007. • AATF "French Teacher of the
Year Award" (post-secondary level),
summer 2007.

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