

**PROF. CHRISTOPHER B. STEINER**  
**DEPARTMENT OF ART HISTORY**  
**CONNECTICUT COLLEGE**  
**OFFICE: CUMMINGS 211 (x2797)**  
**OFFICE HOURS: THURSDAY 10AM-12PM**  
**CUMMINGS 307**

**FALL 2006**  
**FYS 140**  
**M AND W 2:45 TO 4:00 PM**  
**W 7:00 – 9:45 PM**

## **First Year Seminar:** **Food in Art, Culture and Cinema**



## WARNING

Some of the readings and films for this course contain controversial or sexually explicit language and imagery. If you have personal or moral opposition to such language or imagery, please discuss your concerns immediately with the professor to seek alternative assignments for fulfilling the course requirements.

### I. COURSE DESCRIPTION

This is an exploratory seminar where we will work together to consider the representation of food in art, culture and cinema. Having never before taught this course, I am open to your suggestions and feedback for the course and the selected topics as we investigate different aspects of the seminar's subject matter.

### II. COURSE FORMAT

The class meets twice a week for discussion and lecture. Additionally we have scheduled a 3-hour class time on Wednesday evenings for film screenings and cooking.

### III. ASSIGNED READING

Most assigned readings for this course may be found on the course webpage in Adobe Acrobat format. In addition, you may purchase books on your own (I would recommend ordering through amazon.com). Books for the "Book Report" assignments are:

Anthony Bourdain (2000) Kitchen Confidential: Adventures in the Culinary Underbelly. Harper Perennial. 320 pp. Paperback (\$14)

Julie Powell (2005) Julie and Julia: My Year of Cooking Dangerously. Back Bay Books. 336 pp. paperback (\$14)

Ruth Reichl (2005) Garlic and Sapphires: The Secret Life of a Critic in Disguise. Penguin. 352 pp. Paperback (\$15)

Eric Schlosser (2002) Fast Food Nation: The Dark Side of the All-American Meal. Harper Perennial. 416 pp. Paperback (\$15)

## **IV. COURSE REQUIREMENTS**

In order to pass the course, all assignments and exams must be completed and submitted to the professor in a timely manner. No exceptions.

Plagiarism, cheating, and academic dishonesty will not be tolerated, and will likely result in a failing grade on the assignment and the course.

Finally, I reserve the right to assign a grade of “F” to anyone who misses more than three classes (without a verifiable and valid excuse).

1. ***Class attendance and participation (10%).*** You are required to attend all scheduled classes and film screenings or cooking sessions. Informed and active participation in class discussion is essential, and will be taken into account in your final course grade.
2. ***Journals and Reports (25%)***
  - a. ***Book Report (4-team exercise).*** Each level-4 team will be responsible for reading and reporting to the class on a book. See “Book Reports” in syllabus for details on book titles. Assignment details are provided on the course webpage.
  - b. ***Food Item Biography (4-team exercise).*** Working with your level-4 teammates, you will develop a “biography” of a food item – including its history and examples of its iconography or visual representation. Your team will present the food biography in class in an illustrated talk using a PowerPoint presentation. The four food items are: (1) Corn, (2) Hamburger, (3) Ice Cream, (4) Oysters. Assignment details are provided on the course webpage.
  - c. ***Food Diary (individual exercise).*** Each student is responsible for creating an individual “food diary” during a two week period. Everything that you eat and drink should be photographed and recorded in the diary. At the end of the two week period you will write a brief essay (about 250 words, double-spaced) analyzing your food eating patterns. Did the diary reveal something about your consumption habits of which you were not previously aware? Have your food choices changed since you started college? Do you think your

food consumption is typical among your peers/age group? Do you find that your eating habits change depending on the current events in your life, etc.? Will you alter your eating habits in the future based on any revelations gleaned from the diary? You will also assemble the images into a PowerPoint presentation, and present your food diary to the class.

- d. ***Supermarket Exercise (2-team exercise)***. Working with your level-2 teammates, you will investigate the aesthetic and cultural design of a food market or supermarket. Assignment details are provided on the course webpage.
- e. ***Restaurant Review (2-team exercise)***. Working with your level-2 teammate, you will review a restaurant of your choice. Assignment details are provided on the course webpage.
- f. ***Occasional Thoughts on Food in Art and the Media (individual exercise)***. Did you read an article about food that might interest the class? Bring it in and share it with us. Went to a museum and saw a work of art with a food theme? Take a picture of it and share it with the class. Same goes for a book, TV show, movie, or personal restaurant experience. This is not a mandatory exercise but simply a way to enrich the seminar experience.

**CHOICE:**

- g. ***Thanksgiving Report (individual exercise)***. On the day that Thanksgiving is observed in America, you will document your main meal. Your documentation will include photographs of the food and event, as well as an essay (500-1000 words, double-spaced) reflecting on the social and cultural aspects of the meal – See “Thanksgiving Assignment” on course webpage for full details.

**OR**

- h. ***Fast Food Nation Film Review (individual exercise)***. If you do not celebrate Thanksgiving, or choose not to document a holiday family meal, you may alternatively write a critical review of the film Fast Food Nation (Richard Linklater, Dir). Release date November 17, 2006. **Note:** In order to write an informed review, you must also have read Eric Schlosser’s book Fast Food Nation (2001).

3. ***Film Reaction Papers (20%)***. After each film-screening for this class, you are expected to write a response paper (not longer than one-page single-spaced). The paper is due in class the following Monday. You are allowed to skip one film reaction paper during the semester. Guidelines and questions for each film will be handed out in class.
4. ***Midterm Exam (20%)***. To be taken in class on Monday, October 23.
5. ***Final Paper/Project (25%)***. Near-complete-draft due in class on Wednesday, December 13. Final draft due Monday, December 18 in my office (Cummings 211) no later than 4pm.

## V. READING ASSIGNMENTS

### **WEEK 1: APPETIZER – AN INTRODUCTION TO THE COURSE**

**SEPTEMBER 4: FOODIE ART, FOODIE MOVIES, AND FOODIE MUSEUMS**

**SEPTEMBER 6: SOMETIMES YOU FEEL LIKE A NUT**

**FILM SCREENING (IN CLASS):** **In a Nutshell: A Portrait of Elizabeth Tashjian**. Don Bernier, Dir (2005). 80 mins.

**READINGS:**

Roy Strong (2002) "From Court to Cabinet," pp. 211-66. In Feast: A History of Grand Eating. Harcourt Press.

**\*FILM SCREENING (7-9PM): Vatel** (Roland Joffe, 2000). 103 mins.

### **WEEK 2: CLASS AND HUMORAL PHYSIOLOGY IN THE RENAISSANCE**

**SEPTEMBER 11: DINING AS SPECTACLE**

**READINGS:**

Barbara Ketcham Wheaton (1983) Savoring the Past: The French Kitchen and Table from 1300 to 1789. New York: Touchstone Books. Read pp. 95-148.

Jeremy Parzen (2004) "Please Play with Your Food: An Incomplete Survey of Culinary Wonders in Italian Renaissance Cookery," Gastronomica 4(4): 25-33.

**SEPTEMBER 13: FOOD AS MEDICINE – WHERE ART MEETS SCIENCE?**

**READINGS:**

Ken Albala (2002) Eating Right in the Renaissance (Berkeley: University of California Press). Read pp. 14-47 and 163-240.

Platina (1463-65). "Book One," pp. 3-22. In On Right Pleasure and Good Health, translated by Mary Ella Milham. Pegasus Press, 1999.

**\*COOKING SESSION (6-9PM): Renaissance Meal** (Team 1 cooks; Team 2 cleans)

## WEEK 3: FOOD MEMORY AND THE AESTHETICS OF CONSUMPTION

### SEPTEMBER 18: PHOTOGRAPHY, FOOD, TASTE AND MEMORY (GUEST SPEAKER – JOHN BOONE)

#### READINGS:

Tucker Shaw (2005) Everything I Ate: A Year in the Life of my Mouth. San Francisco: Chronicle Books. Read “Introduction” and skim the rest of the book.

Jean-Anthelme Brillat-Savarin (1854) “On Taste,” pp. 15-23. In The Taste Culture Reader: Experiencing Food and Drink, edited by Carolyn Korsmeyer. Berg, 2005.

Elisabeth Rozin and Paul Rozin (1981) “Culinary Themes and Variations,” pp. 34-41. In The Taste Culture Reader: Experiencing Food and Drink, edited by Carolyn Korsmeyer. Berg, 2005.

### SEPTEMBER 20: ANOREXIA AND BODY IMAGERY

#### READINGS:

Gretchen Papazian (2004) “Anorexia Envisioned: Mike Leigh’s *Life is Sweet*, Chul-Soo Park’s *301/302*, and Todd Haynes’s *Superstar*,” pp. 147-66. In Reel Food: Essays on Food and Film, edited by Ann L. Bower. London: Routledge.

David Bell and Gill Valentine (1997) “Body,” pp. 21-56. In Consuming Geographies: We Are What We Eat. Routledge.

Caroline Walker Bynum (1987) “Food as Control of Self,” pp. 189-218. In Holy Feast and Holy Fast: The Religious Significance of Food to Medieval Women. University of California Press.

**\*FILM SCREENING (7-9PM): 301/302** (Chul-Soo Park, 1995), 98 mins.

## WEEK 4: FOOD, ARCHITECTURE AND GEOGRAPHY

### SEPTEMBER 25: FROM MARKET TO SUPERMARKET – MAPPING THE GEOGRAPHY OF FOOD CONSUMPTION

#### READINGS:

Kenneth Bendiner (2004) "The Market," pp. 31-74. In Food in Painting: From the Renaissance to the Present. London: Reaction Books.

Christoph Grunenberg (2002) "The American Supermarket," pp. 171-74. In Shopping: A Century of Art and Consumer Culture, edited by Christoph Grunenberg and Max Hollein. Hatje Cantz Publishers.

Richard Pillsbury (1998) "Marketing to the Masses," pp. 99-117. In No Foreign Food: The American Diet in Time and Place. Westview Press.

### SEPTEMBER 27: CHOCOLATE, SPICES, AND THE CULTURES OF EXOTICA

#### READINGS:

Sophie D. Coe and Michael D. Coe (1996) "Chocolate Conquers Europe," pp. 125-78. In The True History of Chocolate. Thames & Hudson.

Susan J. Terrio (2000) "Chocolate as Self and Other," pp. 237-60. In Crafting the Culture and History of French Chocolate. University of California Press.

Marie Griffith (2001) "'Don't Eat That': The Erotics of Abstinence in American Christianity," Gastronomica 1(4): 36-47.

**\*FILM SCREENING (7PM): Chocolat**. (Lasse Hallstrom, 2001). 105 mins.

## **WEEK 5: TASTE AND THE BIRTH OF HAUTE CUISINE**

**OCTOBER 2:**     **NO CLASS FOR YOM KIPPUR**

**OCTOBER 4:**     **THE NINETEENTH-CENTURY PALATE/PALETTE**

**ASSIGNMENT DUE:** **FOOD DIARY** DUE IN CLASS FOR PRESENTATION

**ASSIGNMENT DUE:** **FOOD BIOGRAPHY: OYSTERS**

### **READINGS:**

Priscilla Parkhurst Ferguson (2003) "Writing Out of the Kitchen: Carême and the Invention of French Cuisine," Gastronomica 3(3): 40-51.

Ian Kelly (2003) "A Feast for Epicures," pp. 9-29. In Cooking for Kings: The Life of Antonin Careme, the First Celebrity Chef. New York: Walker & Co.

Jean-Claude Bonnet (1997) "Carême, or the Last Sparks of Decorative Cuisine," pp. 155-82. In Taste Nostalgia, edited by Allen S. Weiss. Lusitania Books.

Carolin C. Young (2002) "Diplomacy: Charles-Maurice de Talleyrand-Perigord at Table, Paris, Early Nineteenth Century," pp. 191-225. In Apples of Gold in Settings of Silver: Stories of Dinner as a Work of Art. Simon & Schuster.

**\*COOKING SESSION (6PM): 19<sup>th</sup>-Century French Meal** (Team 2 cooks; Team 1 cleans)

## WEEK 6: FOOD AS ART / CHEF AS ARTIST

### OCTOBER 9: THE CHEF AS ARTIST: EL BULLI

**FILM SCREENING (IN CLASS):** Decoding Ferran Adria.(2004). 59 mins.

#### READINGS:

Fabio Parasecoli (2001) "Deconstructing Soup: Ferran Adria's Culinary Challenges," Gastronomica 1(1): 61-73.

Gilly Lehmann (1998) "The Cook as Artist?," pp. 125-33. In Food in the Arts: Proceedings of the Oxford Symposium on Food and Cookery. Prospect Books.

Carolyn Korsmeyer (1999) "The Meaning of Taste and the Taste of Meaning," pp.103-45. In Making Sense of Taste: Food and Philosophy. Cornell University Press.

### OCTOBER 11: "GASTROPORN": THE VISUAL CULTURE OF FOOD AS VOYEURISM

**BOOK REPORT 1:** Julie Powell (2006) Julie and Julia: My Year of Cooking Dangerously. Back Bay Books. 336 pp.

**ASSIGNMENT DUE:** SUPERMARKET EXERCISE DUE IN CLASS FOR PRESENTATION

#### READINGS:

Frederick Kaufman (2005) "Debbie Does Salad: The Food Network at the Frontiers of Pornography," Harper's Magazine (October): 55-60.

Andrew Chan (2003) "'La Grande Bouffe': Cooking Shows as Pornography," Gastronomica 3(4): 47-53.

Michael Ruhlman (2006) "Emeril and Rachael," pp. 237-268. In The Reach of a Chef: Beyond the Kitchen. Viking Books.

John F. Carafoli (2003) "Tempting the Palate: The Food Stylist's Art," Gastronomica 3(2): 94-97.

**\*FILM SCREENING (7PM):** Last Holiday (Wayne Wang, 2006). 111 mins.

## WEEK 7: FOOD AND THE POLITICS OF CLASS AND GENDER

**OCTOBER 16: GENDER AND EATING IN THE FILMS OF ALFRED HITCHCOCK  
(GUEST SPEAKER: PROF. DAVID GREVEN)**

### READINGS:

David Greven (2004) "Engorged with Desire: The Films of Alfred Hitchcock and the Gendered Politics of Eating," pp. 297-310. In Reel Food: Essays on Food and Film, edited by Anne L. Bower. New York: Routledge.

Robin Wood (2002) "Retrospective (1977)," pp. 206-228. In Hitchcock's Films Revisited. New York: Columbia University Press.

**OCTOBER 18: UN-MOLDING MOLDED FOODS – FROM HIGH ART TO KITSCH**

**ASSIGNMENT DUE: FOOD BIOGRAPHY: ICE CREAM**

### READINGS:

Harvey Levenstein (2003) "The American Table in 1880: The Tastes of the Upper Crust," pp. 10-22. In Revolution at the Table: The Transformation of the American Diet. University of California Press.

Carolyn Wyman (2001) Jello: A Biography. Harcourt Publishers. Read pp. 1-13,

Kathleen LeBesco (2001) "There's Always Room for Resistance: Jell-O, Gender, and Social Class," pp. 129-49. In Cooking Lessons: The Politics of Gender and Food, edited by Sherrie A. Inness. Rowman & Littlefield.

Sherrie A. Inness (2001) "Paradise Pudding, Peach Fluff and Prune Perfection: Dainty Dishes and the Construction of Femininity," pp. 52-70. In Dinner Roles: American Women and Culinary Culture. University of Iowa Press.

**\*FILM SCREENING (7-9PM): The Gleaners and I. (Agnes Varda Dir., 2000). 82m**

## WEEK 8: FOOD, TEXT AND CRITICAL WRITING

**OCTOBER 23: MID-TERM EXAM (IN CLASS)**

**OCTOBER 25: JUDGMENTS OF TASTE- THE RESTAURANT CRITIC**

**BOOK REPORT 2:** Ruth Reichl (2006) Garlic and Sapphires: The Secret Life of a Critic in Disguise. New York: Penguin. 352 pp.

### **READINGS:**

Andrew Dornenburg and Karen Page (1998) "Is Judging a Restaurant a Matter of Taste?" and "Exploring the Art of Criticism," pp. 53-94 and 161-190. In Dining Out: Secrets from America's leading Critics, Chefs and Restaurateurs. John Wiley & Sons.

Rudolph Chelminski (2005) "Le Guide Michelin (and Others)," pp. 45-71. In The Perfectionist: Life and Death in Haute Cuisine. Gotham Books.

Joanne Finkelstein (1989) "The Modern Restaurant: A Diorama of Desire," pp. 55-67. In Dining Out: A Sociology of Modern Manners. NYU Press.

**\*FILM SCREENING (7-9PM): Dinner Rush** (Bob Giraldi, 2001). 99 mins.

## WEEK 9: KITCHEN TECHNOLOGIES

**OCTOBER 30: FOOD, COOKING AND GENDER AT AMERICAN CAMP  
(GUEST SPEAKER: PROF. ABIGAIL VAN SLYCK)**

### **READINGS:**

Abigail A. Van Slyck (2002) "Kitchen Technologies and Mealtime Rituals: Interpreting the Food Axis at American Summer Camps, 1890-1950," Technology and Culture 43: 668-92.

**NOVEMBER 1: THE MODEL KITCHEN**

**BOOK REPORT 3:** Anthony Bourdain (2000) Kitchen Confidential: Adventures in the Culinary Underbelly. Harper Perennial. 320 pp

### **READINGS:**

Nicholas Bullock (1988) "'First the Kitchen – then the Façade'," Journal of Design History 1(3-4): 177-92.

Elizabeth C. Cromley (1996) "Transforming the Food Axis: Houses, Tools, Modes of Analysis," Material History Review 44: 8-22.

Laura Scott Holliday (2001) "Kitchen Technologies: Promises and Alibis, 1944-1966," Camera Obscura 16(2): 79-131.

**\*FILM SCREENING (7-9PM): Kitchen Stories** (Bent Hamer, 2003). 95 mins.

## WEEK 10: FAST FOOD

**NOVEMBER 6:** RE-READING ART HISTORY THROUGH THE LENS OF RADICAL VEGETARIANISM (GUEST SPEAKER: MARK BRAUNSTEIN)

**FILM SCREENING (IN CLASS):** Meat (excerpts). Frederick Wiseman, Dir. 1976.

**READINGS:**

Kenneth L. Ames (1992) "Death in the Dining Room," pp. 44-96. In Death in the Dining Room and Other Tales of Victorian Culture. Temple University Press.

Jessamyn Neuhaus (2003) "'King of the Kitchen': Foods and Cookery Instruction for Men," pp. 191-218. In Manly Meals and Mom's Home Cooking: Cookbooks and Gender in Modern America. Baltimore: Johns Hopkins University Press.

James C. Whorton (2000) "Vegetarianism," pp. 1553-64. In The Cambridge World History of Food, Vol. 2, edited by Kenneth F. Kiple and Kriemhild Coneè Ornelas. Cambridge University Press.

**NOVEMBER 8:** INDUSTRIAL FOOD AND THE ART OF FORGETTING

**BOOK REPORT 4:** Eric Schlosser (2001) Fast Food Nation: The Dark Side of the American Meal. New York: Harper, 416 pp.

**ASSIGNMENT DUE:** FOOD BIOGRAPHIES: HAMBURGER AND CORN

**READINGS:**

Michael Pollan (2006) "Our National Eating Disorder" and "Industrial Corn," pp. 1-119. In The Omnivore's Dilemma: A Natural History of Four Meals. Penguin Books.

John a Jakle and Keith A. Sculle (1999) "McDonald's," pp. 139-162. In Fast Food: Roadside Restaurants in the Automobile Age. Johns Hopkins University Press.

**\*FILM SCREENING – DOUBLE FEATURE (7-10PM):** Super-Size Me (Morgan Spurlock, 2002). 96 mins; and Muffin Man (Jessica Eisner, 2003). 93 mins.

## WEEK 11: FOOD, SELF AND OTHERNESS

**NOVEMBER 13:** A CULTURAL HISTORY OF CHINESE FOOD IN AMERICA  
(GUEST SPEAKER: HARLEY SPILLER)

**ASSIGNMENT DUE:** RESTAURANT REVIEW

### READINGS:

Harley Spiller (2004) "Late Night in the Lion's Den: Chinese Restaurant-Nightclubs in 1940s San Francisco," Gastronomica 4(4): 94-101.

Sherrie A. Inness (2001) "'Fearsome Dishes': International Cooking and Orientalism Between the Wars," pp. 88-108. In Dinner Roles: American Women and Culinary Culture. University of Iowa Press.

Sylvia Lovegren (2005) "An Exotic Interlude, I: Chinese Food in America," pp. 85-113. In Fashionable Food: Seven Decades of Food Fads. Chicago: University of Chicago Press.

**NOVEMBER 15:** FOOD, STEREOTYPES AND CULTURAL IDENTITY

### READINGS:

William Woys Weaver (2006) "The Dark Side of Culinary Ephemerata: The Portrayal of African Americans," Gastronomica 6(3): 76-81.

Debnita Chakravarti (2004) "Feel Good Reel Food: A Taste of the Cultural Kedgerees in Gurinder Chadha's *What's Cooking?*," pp. 17-26. In Reel Food: Essays on Food and Film, edited by Anne L. Bower. New York: Routledge.

**\*FILM SCREENING (7-9PM): What's Cooking?** (Gurinder Chadha, Dir.) 109 m.

## WEEK 12: FOOD AND MEMORY

**NOVEMBER 20:** THE FUNCTION AND DYSFUNCTION OF THE HOLIDAY MEAL

**FILM SCREENING (IN CLASS):** Pieces of April (Peter Hedges, 2003) 80 min.

**READINGS:**

Andrew F. Smith (2003) "The First Thanksgiving," Gastronomica 3(4): 79-85.

**NOVEMBER 22:** NO CLASS - THANKSGIVING

## WEEK 13: THE MORALITY AND AESTHETICS OF EXCESS

**NOVEMBER 27:** FOOD IN RENAISSANCE AND BAROQUE ART  
(GUEST SPEAKER: PROF. ROBERT BALDWIN)

**READINGS:**

TBA

**NOVEMBER 29:** FUTURISM, SURREALISM AND GASTRO ESTHETICS

**ASSIGNMENT DUE:** THANKSGIVING REPORT OR *FAST FOOD NATION* FILM REVIEW

**READINGS:**

Carolyn C. Young (2002) "Shocking the World: Caress Crosby's Surrealist Picnic, the Moulin de Soleil, Forest of Ermenonville, Early July 1932," pp. 272-96. In Apples of Gold in Settings of Silver: Stories of Dinner as a Work of Art. Simon & Schuster.

Robert Irwin (1999) "The Disgusting Dinners of Salvador Dali," pp. 103-111. In Food in the Arts: Proceedings of the Oxford Symposium on Food and Cookery 1998. Prospect Books.

Filippo Tommaso Marinetti (1989/1932) The Futurist Cookbook. Translated, and with an introduction by Suzanne Brill. Trefoil Publications. Selections.

**\*FILM SCREENING (7-9PM):** La Grande Bouffe (Marco Ferreri, 1973). 103 m.

## WEEK 14: THE SINS AND PLEASURES OF FOOD

### DECEMBER 4: Gluttony

**FILM SCREENING (IN CLASS):** Buffet: All You Can Eat, Las Vegas (Natasha Dow Schull, 2006). 28 mins.

### READINGS:

TBA

### DECEMBER 6: SLOW FOOD/REGIONAL FOOD

**FILM SCREENING (IN CLASS):** Garlic is as Good as Ten Mothers (Les Blank, 1980). 51 mins.

### READINGS:

Carlo Petrini (2001) Slow Food: the Case for Taste. Columbia University Press.

Daniel S. Friedman (2004) "Cuisine and the Compass of Ornament: A Note on the Architecture of Babette's Feast," pp. 115-29. In Eating Architecture, edited by Jamie Horwitz and Paulette Singley. MIT Press.

Priscilla Parkhurst Ferguson (2004) "Babette's Feast: A Fable for Culinary France," pp. 187-202. In Accounting for Taste: The Triumph of French Cuisine. University of Chicago Press.

**\*FILM SCREENING (7-9PM):** Babette's Feast (Gabriel Axel, 1987). 102 mins.

## **WEEK 15: FOOD AND FEMINISM IN ART**

**DECEMBER 11: PERFORMANCE ART AND JUDY CHICAGO'S THE DINNER PARTY**

### **READINGS:**

Barbara Kirshenblatt-Gimblett (1999) "Playing to the Senses: Food as a Performance Medium," Performance Research 4(1): 1-30.

Lucy Baldwin (1996) "Blending In: The Immaterial Art of Bobby Baker's Culinary Events," The Drama Review 40(4)

**DECEMBER 13: PRESENTATION OF FINAL PAPERS/PROJECTS**

**DECEMBER 18: FINAL PAPERS/PROJECTS DUE AT MY OFFICE (CUMMINGS 211) NO LATER THAN 4PM.**