<u>Irish Latin American Research Fund</u> <u>Application Form</u>

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University or institutional affiliation (if any)	(Please specify department) Université de Montréal (History)
Member of the Faculty?	No [★] Yes [] If yes, rank:
Student?	Undergraduate [] Graduate [] Principal advisor or thesis director: Post-doctora Fellow
Independent Scholar?	No [] Yes []
Intended Product	Thesis [] Dissertation [] Book [] Article [X] Documentary [] Other [] (describe)
Date degree expected or date of project completion	April 2009 (research will be completed by this date.
Title or research topic (please include the time period being studied):	"Between Cork and Cap Français! Cork Production Histories of le boeuf sale d'Irlande, 1650-1789" Irish salt beef, a Key item in the Iris Atlantic provisions trade to the Caribb
How did you learn about this research grant opportunity? (Please he specifie)	A notice came through H-France, a listsery I subscribe to.
Proposed field trip: purpose, destination, dates of travel and proposed duration of stay (may be changed)	propose a two-week research trip, provisionally planned for November
Estimate of actual expenses; please provide details of air, automobile, bus, rail, or other expenses and local accommodations (please add an itemized budget); Amount of grant support equested (in Euros)	flight Paris - Cork = 85.00 Hinghts B+B = 630.00 Hidays perdiem = 210.00 associated costs = 75.00 (admin. telephone etc.) E 1000.00

В	fore submitting the application, did you attach:
V	Your Project Description (max. 3 pages)? V
V	Your Curriculum Vitae (max. 3 pages)?
V	Your Itemised Budget (1 page)?
ÿ	Your photo?
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- ADUATE AND GRADUATE STUDENTS: A letter of recommendation from your principal faculty advisor (may be mailed separately)?
- The signed Grantee Agreement?
- Did you ensure that your research project is undoubtedly relevant within the Scope of Study of the Society for Irish Latin American Studies, i.e., "the migration of people from Ireland to Latin America, their settlement, lives, and achievements, as well as those of their descendants, together with contemporary presence of Ireland and people of Irish ancestry in the life and culture of Latin America, and the presence of Latin Americans in Ireland"?

INCOMPLETE APPLICATIONS WILL NOT BE CONSIDERED.

Bortre Mount Date April 28, 2008

The application must be received (or postmarked) on or before the established deadline at:

The Society for Irish Latin American Studies Maison Rouge 1268 Burtigny Switzerland

PLEASE DO NOT SEND YOUR APPLICATION VIA EMAIL.

"Between Cork and Cap Français: Cork Production Histories of *le bœuf salé d'Irlande*, 1650-1789"

I am applying for a £1000 grant from the Irish Latin American Research Fund in order to carry out research in Cork for a project that has grown out of my doctoral thesis in historical geography, completed in December 2007 and defended in February 2008. The intended outcome of the Cork research project is to produce an article which will contribute to an eventual monograph, provisionally entitled *Irish Production*, Atlantic Provision, Caribbean Consumption: Irish Salt Beef in the ancien régime French Antilles. The overall project will examine the larger Atlantic context of the commodity networks formed through the production, distribution and consumption of Irish salt beef that connected Ireland to the Franco-Caribbean during the seventeenth and eighteenth centuries; the Cork project for which I am applying for this grant will focus on understanding the ways the Atlantic trade in Irish salt beef developed and was managed in one of its main places of production.

As a short introduction to the entire project, my doctoral thesis, entitled Feeding the French Atlantic: Colonial Food Provisioning Networks in the Franco-Caribbean during the Ancien Régime, investigated the crises of subsistence that were triggered by the expansion of the French into the Caribbean basin in the seventeenth and eighteenth centuries. It argued that the spatialized social struggles over food, and the colonial food provisioning patterns that resulted were a central and defining feature of the French Atlantic. In particular, the thesis examined the precarious balance of imported food and locally-cultivated foodstuffs via a series of key sites in the history of food provision during the period of the escalation of France's economic power in the region. As I began my research for the PhD in 2004, it became clear that one of these key sites, and an exemplary case study of the transatlantic commodification of food in these cras, was the Irish salt beef that played such a key role in colonial diets, but more specifically in the diets of slaves in the Franco-Caribbean. In almost every type of primary source that I consulted, repetitions of the centrality of salt beef specifically produced in Ireland abounded. For example, in series of correspondence,

colonial governors and Intendants reported on its absence and the catastrophic results of its lack on colonial and slave populations. Metropolitan trade manuals referred to the vibrant provisions trade that France carried on with Ireland in order to sustain its growing colonies, especially after the arrival of sugar in the mid-seventeenth-century: the list of these provisions included butter, candles, salt pork and linen, but salt beef was the most valuable commodity in this trade. Early French Dominican, Capuchin and Jesuit missionaries describing the daily routines that developed in tobacco and then sugar plantations detailed its provision to and consumption by colonial populations. And crucially, the legislative framework that the Ministre de la Marine constructed and continually revised throughout the ancien régime to govern the entirety of colonial trade referred to it by name throughout these decades - le boeuf salé d'Irelande. Indeed in the 1730s during a period of tremendous demographic growth in Saint Domingue because of expanding sugar cultivation - the demand for Irish beef was so great that the Ministre de la Marine issued a series of exceptional decrees allowing French merchant vessels to sail directly from Ireland to the Caribbean with cargoes of beef, bypassing the regular procedures of warehousing Irish beef in the French Atlantic ports of La Rochelle and Bordcaux before its transatlantic journey.

My research into the Atlantic connections formed through the production to consumption trajectories of Irish beef produced one of five substantive chapters of my thesis (entitled "The rest is nothing by comparison': Atlantic networks and Irish salt beef in the Franco-Caribbean colonial diet"), which I subsequently published in article form in *History Workshop Journal* ("A Transatlantic Commodity: Irish Salt Beef in the French Atlantic World," Issue 63, 2007). Following on this work, I was invited by Dr Patrick Crowley to give a seminar presentation on this general theme in the Department of French Studies at University College Cork in February 2008. For this presentation, I focussed on another aspect of the immeasurably rich history of this commodity in the early modern Franco-Caribbean: I followed the archival trail left in records of *la Marine* (Navy) of the efforts of a specific Irishman (Carmichael) in the 1780s to develop a salt beef industry in France, close to Nantes where he lived. Carmichael was attempting to intervene in the immensely lucrative

Irish-French-Caribbean trade networks, and used his Irishness as a marker of his ability to successfully produce the commodity that the French had been supplying to their colonies for over a century. This research formed the basis of the February seminar presentation which was attended by geographers and historians as well as staff and students from the French Department.

The accumulated research from these two projects – as well as the positive feedback I have received, including the discussions that followed the seminar presentation - provides evidence that a much longer project would be possible and indeed of interest to many. The grant I am applying for would permit substantive archival research into a crucial aspect of these interconnected Atlantic histories that hitherto I have not been able do: the histories of the production of Irish beef. Cork was one of the main centres of salt beef production, and indeed of the larger Atlantic provisions trade of the seventeenth and eighteenth centuries, which has an enormous effect on its growth and development during these centuries. This grant would permit me to spend two weeks investigating primary sources in the Cork City and County Archives. The questions in which I am particularly interested are: are there traces of growth in the salt beef trade that can be directly connected to the development of France's 'sugar' colonies in the Caribbean? How was the salt beef trade for the French Caribbean colonics managed in Cork itself? That is, how did trade networks take shape between merchants and producers in Cork and merchants in metropolitan France and in the Caribbean? Most especially, what is the evidence for the development of a specific commodity - 'small beef' of 'French beef' - that sources I have consulted report grew in relation to the French demand. These sources describe a cheaper, coarser type of salt beef being produced for the French trade in view of its ultimate consumption by slaves. What was this commodity; what were its production histories; and what did Cork and Irish producers know of the transatlantic colonial populations who would be consuming it? This grant will allow me to develop this crucial angle of the commodity network I am tracing, in view of understanding the overlapping Atlantic connections between Ireland and the Franco-Caribbean.