

How to Make A Hanging Indent

**Great for Annotated
Bibliographies**

Student's Name
Anthropology 1XX
Assignment X
Date
Cynthia Clarke

Research thesis/question: How has the watermelon become a staple American picnic food?

Adams, S. (1994). That gray melon from Charleston. *Agricultural Research*, 42(10), 23-25.

The Charleston Gray is a watermelon fashioned by C. Fred Andrus, a plant breeder who took on the task of developing a better watermelon in the 1940s. After several years of breeding he had a melon that was oblong and hard so that it could be shipped easily, more adaptable so it could be grown in more places, and resistant to all of the most serious watermelon diseases. Even with all of these advantages, the watermelon still retained its taste and consistency. For over two decades, the Charleston Grey was the most predominant watermelon in the United States. Its popularity began to wane when other breeders began using it as a starting ground to create even more varieties of tasty, easily shipped melons. Similar techniques have been used to produce new varieties of cantaloupe, peppers, beans, and peas at the same lab that Andrus established over half a century ago. The first half of this article follows the watermelon fairly closely and contains a wealth of information on some of the common types and their origins, however, by the second half the message becomes diffuse and diverges from the fruit of its title completely, focusing on a quantity of other vegetables.

Egerton, J. (1987). A gastronomical view of the South. In *Southern food: At home, on the road, in history* (pp. 13-28). New York: Alfred A. Knopf.

This chapter of the book begins with a history of southern cuisine, starting back in the early seventeenth century and following some individual types of food through the slave trade, civil war, and other defining events that shaped the south. The origins of Cajun and Creole food, as

The first step is to type the citation and summary like this.

The left margin is set to 1" and it Left-justified.

The best way to double space is to use <shift>+<enter>

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**For each single-spaced summary
you need to “block indent”.**

- 1) Position your cursor to the left of any line except the first line.**
- 2) Click on Tab key. Done.**



Make sure you have a tab set at 0.5

Huteson, P. R. (2003). Feasts, festivals, and fasts. In S. H. Katz, & W. W. Weaver (Eds.), *Encyclopedia of food and culture: (Vol. 1, pp. 626-630)*. New York: Thomson Gale.

This entry discusses the evolution of the feast, defined as a “celebration with foods.” From its probable origins as a ritual gathering, several types of feasts have emerged. Many feasts continue to maintain their ritualistic origins; however some have come completely secular in nature. Of particular note, one description of the feast is as a social gathering, which may not have any significance other than bringing people together. As cultures have blended, new types of gatherings have emerged with food as their focus, whether it is event-centric (such as Thanksgiving) or more informal, like the common picnic. This source was fairly focused on Native American festivals at times, and so was too specific much of the time to yield any in-depth insights into the picnic, however there was enough general information provided to tie into the topic.

For the citation (if longer than 1 line) you have to do it a bit differently:

- 1) Use <shift>+<enter> to double space the lines**
- 2) Highlight those lines you want to indent**
- 3) Grab the lower part of the tab set (the diamond pointed up) and move to the tab set. Done. Repeat this for all entries.**