

In the 1890s it was considered daring to go to an Italian restaurant and eat spaghetti. The restaurants were not in affluent neighborhoods and some middle-class people worried (largely needlessly) about how clean they were. Non-drinkers didn't approve of the "red ink" (wine) that came with the spaghetti. Some women felt it was not ladylike to eat spaghetti in public. Then there was the garlic, which was considered seriously foreign by many Americans. But others, especially offbeat types – artists, musicians, and free spirits known as "bohemians" – loved the whole experience: spaghetti, wine, garlic, low prices, and the friendly atmosphere found in most Italian places. The future of spaghetti belonged to them.

