Food And Culture A Reader
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The Handbook of Food and Anthropology

Art & Visual Culture Authored by the leading voices in critical legal studies, feminist legal theory, critical race theory and queer legal theory, After Identity explores the importance of sexual, national and other identities in people's lived experiences while simultaneously challenging the limits of legal strategies focused on traditional identity groups. These new ways of thinking about cultural identity have implications for strategies for legal reform, as well as for progressive thinking generally about theory, culture and politics.

The Cultural Politics of Food and Eating The Anthropology of Food and Body explores the way that making, eating, and thinking about food reveal culturally determined gender-power relations in diverse societies. This book brings feminist and anthropological theories to bear on these provocative issues and will interest anyone investigating the relationship between food, the body, and cultural notions of gender.

Food and Culture From Hank Williams to hip hop, Aunt Jemima to the Energizer Bunny, scrap-booking to NASCAR racing, this volume—edited by a pioneer in the field—invites readers to reflect on a sampling of modern myths, icons, archetypes, and rituals. Ray B. Browne has mined both scholarly and mainstream media to bring together penetrating essays on fads and fashions, sports fandom, the shaping of body image, the marketing of food, vacationing and sightseeing, toys and games, genre fiction, post-9/11 entertainment, and much more.

Food and Culture This richly informative overview encapsulates the diverse peoples and geographies that have produced such popular cuisines.

Everyone Eats Visions of Culture: A Reader, Second Edition, is an anthology of articles about anthropological theorists.

Food in the USA What and how we eat are two of the most persistent choices we face in everyday life. Whatever we decide on though, and however mundane our decisions may seem, they will be inscribed with information both about ourselves and about our positions in the world around us. Yet, food has only recently become a significant and coherent area of inquiry for cultural studies and the social sciences. Food and Cultural Studies re-examines the interdisciplinary history of food studies from a cultural studies framework, from the semiotics of Barthes and the anthropology of Levi-Strauss to Elias' historical analysis and Bourdieu's work on the relationship between food, consumption and cultural identity. The authors then go on to explore subjects as diverse as food and nation, the gendering of eating in, the phenomenon of TV chefs, the ethics of vegetarianism and food, risk and moral panics.

Cuisine and Culture Taste is recognized as one of the most evocative senses. The flavors of food play an important role in identity, memory, emotion, desire, and aversion, as well as social, religious and other occasions. Yet despite its fundamental role, taste is often mysteriously absent from discussions about food. Now in its second edition, The Taste Culture Reader examines the sensuous dimensions of eating and drinking and highlights the centrality of taste in human experience. Combining both classic and contemporary sources from anthropology, philosophy, sociology, history, science, and beyond, the book features excerpts from texts by David Hume, Immanuel Kant, Pierre Bourdieu, Brillat-Savarin, Marcel Proust, Sidney Mintz, and M.F.K. Fisher as well as original essays by authors such as David Sutton, Lisa Heldke, David Howes, Constance Classen, and Amy Trubek. This edition has been revised substantially throughout to include the latest scholarship on the senses and features new introductions from the editor as well as 10 new chapters. The perfect introduction to the study of taste, this is essential reading for students in food studies, anthropology, sensory studies, philosophy, and culinary arts.

Visions of Culture The food truck on the corner could be a brightly painted old-style lonchera offering tacos or an upscale mobile vendor serving lobster rolls. Customers range from gastro-tourists to construction workers, all eager for food that is delicious, authentic, and relatively inexpensive. Although some cities that host food trucks encourage their proliferation, others throw up regulatory roadblocks. This book examines the food truck
phenomenon in North American cities from Los Angeles to Montreal, taking a novel perspective: social justice. It considers the motivating factors behind a city's promotion or restriction of mobile food vending, and how these motivations might connect to or impede broad goals of social justice. The contributors investigate the discriminatory implementation of rules, with gentrified hipsters often receiving preferential treatment over traditional immigrants; food trucks as part of community economic development; and food trucks' role in cultural identity formation. They describe, among other things, mobile food vending in Portland, Oregon, where relaxed permitting encourages street food; the criminalization of food trucks by Los Angeles and New York City health codes; food as cultural currency in Montreal; social and spatial bifurcation of food trucks in Chicago and Durham, North Carolina; and food trucks as a part of Vancouver, Canada's, self-branding as the "Greenest City." Contributors: Julian Agyeman, Sean Basinski, Jennifer Clark, Ana Croegaert, Kathleen Dunn, Renia Ehrenfeucht, Emma French, Matthew Gebhardt, Phoebe Godfrey, Amy Hanser, Robert Lemon, Nina Martin, Caitlin Matthews, Nathan McClintock, Alfonso Morales, Alan Nash, Katherine Alexandra Newman, Lenore Lauri Newman, Alex Novie, Matthew Shapiro, Hannah Sobel, Mark Vallianatos, Ginette Wessel, Edward Whittall, Mackenzie Wood

Food in Zones of Conflict In Near a Thousand Tables, acclaimed food historian Felipe Fernández-Armesto tells the fascinating story of food as cultural as well as culinary history -- a window on the history of mankind. In this "appetizingly provocative" (Los Angeles Times) book, he guides readers through the eight great revolutions in the world history of food: the origins of cooking, which set humankind on a course apart from other species; the ritualization of eating, which brought magic and meaning into people's relationship with what they ate; the inception of herding and the invention of agriculture, perhaps the two greatest revolutions of all; the rise of inequality, which led to the development of haute cuisine, the long-range trade in food which, practically alone, broke down cultural barriers; the ecological exchanges, which revolutionized the global distribution of plants and livestock; and, finally, the industrialization and globalization of mass-produced food. From prehistoric snail "herding" to Roman banquets to Big Macs to genetically modified tomatoes, Near a Thousand Tables is a full course meal of extraordinary narrative, brilliant insight, and fascinating explorations that will satisfy the hungriest of readers.

Near a Thousand Tables From ingredients and recipes to meals and menus across time and space, this highly engaging overview illustrates the important roles that anthropology and anthropologists play in understanding food and its key place in the study of culture. The new edition, now in full colour, introduces discussions about nomadism, commercializing food, food security, and ethical consumption, including treatment of animals and the long-term environmental and health consequences of meat consumption. New feature boxes offer case studies and exercises to help highlight anthropological methods and approaches, and each chapter includes a further reading section. By considering the concept of cuisine and public discourse, Eating Culture brings order and insight to our changing relationship with food.

Food Trucks, Cultural Identity, and Social Justice In early modern culture, eating and reading were entangled acts. Our dead metaphors (swallowed stories, overcooked narratives, digested information) are all that now remains of a rich interplay between text and food, in which every element of dining, from preparation to purgation, had its equivalent in the literary sphere. Following the advice of the poet George Herbert, this essay collection “looks to the mouth”, unfolding the charged relationship between ingestion and expression in a wide variety of texts and contexts. With contributions from leading scholars in the field, Text, Food and the Early Modern Reader. Eating Words fills a significant gap in our understanding of early modern cultural history. Situated at the lively intersection between literary, historical and bibliographical studies, it opens new lines of dialogue between the study of material textuality and the history of the body.

Qué Gordita! This is the first volume to consider the popular literary category of Early Readers - books written and designed for children who are just beginning to read independently. It argues that Early Readers deserve more scholarly attention and careful thought because they are, for many younger readers, their first opportunity to engage with a work of literature on their own, to feel a sense of mastery over a text, and to experience pleasure from the act of reading independently. Using interdisciplinary approaches that draw upon and synthesize research being done in education, child psychology, sociology, cultural studies, and children's literature, the volume visits Early Readers from a variety of angles: as teaching tools; as cultural artifacts that shape cultural and individual subjectivity; as mass produced products sold to a niche market of parents, educators, and young children; and as aesthetic objects, works of literature and art with specific conventions. Examining the reasons such books are so popular with young readers, as well as the reasons that some adults challenge and censor them, the volume considers the ways Early Readers contribute to the construction of younger children as readers, thinkers, consumers, and as gendered, raced, classed subjects. It also addresses children's texts that have been translated and sold around the globe, examining them as part of an increasingly transnational children's media culture that may add to or supplant regional, ethnic, and national children's literatures and cultures. While this collection focuses mostly on books written in English and often aimed at children living in the US, it is important to acknowledge that these Early Readers are a major US cultural export, influencing the reading habits and development of children across the globe.

Food Activism This companion reader to Film as Social Practice brings together key writings on contemporary cinema, exploring film as a social and cultural phenomenon.
Food in the USA This work offers an introduction to the central debates in sexuality research. Among the issues examined are the social and cultural dimensions of sex, human sexuality and sex research.

Eating Culture Winner of the CHOICE Outstanding Academic Title of the Year Award 2017. Interest in the anthropology of food has grown significantly in recent years. This is the first handbook to provide a detailed overview of all major areas of the field. 20 original essays by leading figures in the discipline examine traditional areas of research as well as cutting-edge areas of inquiry. Divided into three parts – Food, Self and Others; Food Security, Nutrition and Food Safety; Food as Craft, Industry and Ethics – the book covers topics such as identity, commensality, locality, migration, ethical consumption, artisanal foods, and children’s food. Each chapter features rich ethnography alongside wider analysis of the subject. Internationally renowned scholars offer insights into their core areas of specialty. Examples include Michael Herzfeld on culinary stereotypes, David Sutton on how to conduct an anthropology of cooking, Johan Pottier on food insecurity, and Melissa Caldwell on practicing food anthropology. The book also features exceptional geographic and cultural diversity, with chapters on South Asia, South Africa, the United States of America, post-socialist societies, Maoist China, and Muslim and Jewish foodways. Invaluable as a reference as well as for teaching. The Handbook of Food and Anthropology serves to define this increasingly important field. An essential resource for researchers and students in anthropology and food studies.

Unforgotten Collects poetry, essays, interviews, memoirs, and artwork from the quarterly journal, Gastronomica.

The Anthropology of Food and Body Across the globe, people are challenging the agro-industrial food system and its exploitation of people and resources, reduction of local food varieties, and negative health consequences. In this collection leading international anthropologists explore food activism across the globe to show how people speak to, negotiate, or cope with power through food. Who are the actors of food activism and what forms of agency do they enact? What kinds of economy, exchanges, and market relations do they practice and promote? How are they organized and what are their scales of political action and power relations? Each chapter explores why and how people choose food as a means of forging social and economic justice, covering diverse forms of food activism from individual acts by consumers or producers to organized social groups or movements. The case studies embrace a wide geographical spectrum including Cuba, Sri Lanka, Egypt, Mexico, Italy, Canada, France, Colombia, Japan, and the USA. This is the first book to examine food activism in diverse local, national, and transnational settings, making it essential reading for students and scholars in anthropology and other fields interested in food, economy, politics and social change.

Profiles of Popular Culture Food has a special significance in the expanding field of global history. Food markets were the first to become globally integrated, linking distant cultures of the world, and in no other area have the interactions between global exchange and local cultural practices been as pronounced as in changing food cultures. In this wide-ranging and fascinating book, the authors provide an historical overview of the relationship between food and globalization in the modern world. Together, the chapters of this book provide a fresh perspective on both global history and food studies. As such, this book will be of interest to a wide range of students and scholars of history, food studies, sociology, anthropology and globalization.

From Virtue to Vice The classic book that helped to define and legitimize the field of food and culture studies is now available, with major revisions, in a specially affordable e-book version (978-0-203-07975-1).e The third edition includes 40 original essays and reprints of previously published classics under 5 Sections: FOUNDATIONS, HEGEMONY AND DIFFERENCE, CONSUMPTION AND EMBODIMENT, FOOD AND GLOBALIZATION, and CHALLENGING, CONTESTING, AND TRANSFORMING THE FOOD SYSTEM. 17 of the 40 articles included are either, new to this edition, rewritten by their original authors, or edited by Counihan and van Esterik.e A bank of test items applicable to each article in the book is available to instructors interested in selecting this edition for course use. Simply send an e-mail to the publisher at textbooksonline@taylorandfrancis.com

Feeding the City This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Discover the evolution of food. Food Around the World. A Cultural Perspective, 4e is a unique and fascinating text examining the geography, history, economic, religious, and cultural factors influencing food consumption and availability. Appropriate for all students, especially those in food science, dietetics, and nutrition, it examines cultural food patterns and fosters an appreciation for various regions, nations, and cuisines. Chapters explore how and why different regions developed their unique cuisines and include recipes from each region. Vivid maps and photographs bring global cultures and foods to life as students travel through each chapter. Extensive learning tools help students master material and make the text an instructor-friendly resource. Teaching and Learning Experience This text provides a comprehensive and engaging cultural examination of food around the globe. It provides: Cultural insight through food. Chapters use food as an engaging avenue of insight into cultures around the world. Well-rounded understanding. Detailed chapters present topics with proper context and include effective learning tools. Opportunities to experience global cuisine: Students can create dishes from around the world, bringing topics from the text to life in the kitchen. Rich visuals to engage readers: Numerous maps, photos, and figures illustrate and support the text and engage visual learners.
Food and Gender Why are human food habits so diverse? Why do Americans recoil at the thought of dog meat? Jews and Moslems, pork? Hindus, beef? Why do Asians abhor milk? In Good to Eat, best-selling author Marvin Harris leads readers on an informative detective adventure to solve the world's major food puzzles. He explains the diversity of the world's gastronomic customs, demonstrating that what appear at first glance to be irrational food tastes turn out really to have been shaped by practical, economic, or political necessity. In addition, his smart and spirited treatment sheds wisdom on such topics as why there has been an explosion in fast food, why history indicates that it is bad to eat people but good to kill them, and why children universally reject spinach. Good to Eat is more than an intellectual adventure in food for thought. It is a highly readable, scientifically accurate, and fascinating work that demystifies the causes of myriad human cultural differences.

Food and Folklore Reader Everyone eats, but rarely do we investigate why we eat what we eat. Why do we love spices, sweets, coffee? How did rice become such a staple food throughout so much of eastern Asia? These are just a few of the many questions asked in this reader. Food and Folklore brings together an exciting selection of articles by anthropologists, biologists, and chefs from around the world to answer some of these questions.

Diners, Dudes, and Diets "Anthology of key texts that document the history of art over the past one thousand years" -- back cover.

The Early Reader in Children's Literature and Culture This reader reveals how food habits and beliefs both present a microcosm of any culture and contribute to our understanding of human behaviour. Particular attention is given to how men and women define themselves differently through food choices.

Culture, Society and Sexuality This reader reveals how food habits and beliefs both present a microcosm of any culture and contribute to our understanding of human behaviour. Particular attention is given to how men and women define themselves differently through food choices.

Cuisines in Japan have an ideological dimension that cannot be ignored. In addressing this question, this book offers a rich ethnographic account of how middle-class families in urban India care for their relatives with dementia. From the husband who wakes up at 3 am to feed his wife ice-cream to the daughters who gave up employment for seven years to care for their mother with dementia, this book illuminates the local idioms on dementia and aging, the personal experience of caregiving, the functioning of stigma in daily life, and the social and cultural barriers in accessing support.
In 2013, ‘traditional Japanese dietary cultures’ (washoku) was added to UNESCO’s Intangible Cultural Heritage list. Washoku’s predecessor was “national people’s cuisine,” an attempt during World War II to create a uniform diet for all citizens. Japan’s Cuisines reveals the great diversity of Japanese cuisine and explains how Japan’s modern food culture arose through the direction of private and public institutions. Readers discover how tea came to be portrayed as the origin of Japanese cuisine, how lunch became a gourmet meal, and how regions on Japan’s periphery are reasserting their distinct food cultures. From wartime foodstuffs to modern diets, this fascinating book shows how the cuisine from the land of the rising sun shapes national, local, and personal identity.

Food Culture in Southeast Asia This Reader brings together a selection of key writings to explore the relationship between religion, media and cultures of everyday life. It provides an overview of the main debates and developments in this growing field, focusing on four major themes: Religion, spirituality and consumer culture; Media and the transformation of religion; The sacred senses: visual, material and audio culture; Religion, and the ethics of media and culture. This collection is an invaluable resource for students, academics and researchers wanting a deeper understanding of religion and contemporary culture.

Text, Food and the Early Modern Reader The recovered possess the key to overcoming anorexia. Although individual sufferers do not know how the affliction takes hold, piecing their stories together reveals two accidental afflictions. One is that activity disorders—dieting, exercising, healthy eating—start as virtuous practices, but become addictive obsessions. The other affliction is a developmental disorder, which also starts with the virtuous—those eager for challenge and change. But these overachievers who seek self-improvement get a distorted life instead. Knowing anorexia from inside, the recovered offer two watchwords on helping those who suffer. One is “negotiate,” to encourage compromise, which can aid recovery where coercion fails. The other is “balance,” for the ill to pursue mind-with-body activities to defuse mind-over-body battles.

Food and Culture From Thanksgiving to fast food to the Passover seder, Food in the USA brings together the essential readings on these topics and is the only substantial collection of essays on food and culture in the United States. Essay topics include the globalization of U.S. food; the dangers of the meatpacking industry; the rise of Italian-American food; the meaning of Soul food; the anorexia epidemic; the omnipotence of Coca-Cola; and the invention of Thanksgiving. Together, the collection provides a fascinating look at how and why we Americans are what we eat.

Food and Globalization Folklore has long explored food as a core component of life, linked to identity, aesthetics, and community and connecting individuals to larger contexts of history, culture and power. It recognizes that we gather together to eat, define class, gender, and race by food production, preparation, and consumption, celebrate holidays and religious beliefs with food, attach meaning to the most mundane of foods, and evoke memories and emotions through our food selections and presentations. The Food and Folklore Reader is the first comprehensive introduction to folklore methods and concepts relevant to food, spanning the entire discipline with key sources drawn from around the globe. Whilst folklore approaches have long permeated food studies, this is the first dedicated reader to introduce those ideas and to encourage students of food to explore them in their own work. Internationally respected editor Lucy M. Long offers expert commentary and rich learning features to aid teaching. Definitive in scale and scope, the reader covers the history of food in folklore scholarship whilst also highlighting food studies approaches and concepts for folklore readers. From seminal works on identity and aesthetics to innovative scholarship on contemporary food issues such as culinary tourism and food security, this will be an essential resource for food studies, folklore studies and anthropology.

Food Around the World The availability of food is an especially significant issue in zones of conflict because conflict nearly always impinges on the production and the distribution of food, and causes increased competition for food, land and resources. Controlling the production of and access to food can also be used as a weapon by protagonists in conflict. The logistics of supply of food to military personnel operating in conflict zones is another important issue. These themes unite this collection, the chapters of which span different geographic areas. This volume will appeal to scholars in a number of different disciplines, including anthropology, nutrition, political science, development studies and international relations, as well as practitioners working in the private and public sectors, who are currently concerned with food-related issues in the field.

After Identity The Cultural Politics of Food and Eating offers an ethnographically informed perspective on the ways in which people use food to make sense of life in an increasingly interconnected world. Uses food as a central idiom for teaching about culture and addresses broad themes such as globalization, capitalism, market economies, and consumption practices. Spanning 5 continents, features studies from 11 countries—Japan, China, Russia, Ukraine, Germany, France, Burkina Faso, Chile, Trinidad, Mexico, and the United States. Offers discussion of such hot topics as sushi, fast food, gourmet foods, and food scares and contamination.

Food and Cultural Studies First Published in 2002. Routledge is an imprint of Taylor & Francis, an informa company.
The Gastronomica Reader An illuminating account of how history shapes our diets—now in a new revised and updated Third Edition Why did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats? How did African cultures imported by slavery influence cooking in the American South? What does the 700-seat McDonald's in Beijing serve in the age of globalization? With the answers to these and many more such questions, Cuisine and Culture, Third Edition presents an engaging, entertaining, and informative exploration of the interactions among history, culture, and food. From prehistory and the earliest societies in the Fertile Crescent to today's celebrity chefs, Cuisine and Culture, Third Edition presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies. Now revised and updated, this Third Edition is more comprehensive and insightful than ever before. Covers prehistory through the present day—from the discovery of fire to the emergence of television cooking shows Explores how history, culture, politics, sociology, and religion have determined how and what people have eaten through the ages Includes a sampling of recipes and menus from different historical periods and cultures Features French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliography Includes all-new content on technology, food marketing, celebrity chefs and cooking television shows, and Canadian cuisine. Complete with revealing historical photographs and illustrations, Cuisine and Culture is an essential introduction to food history for students, history buffs, and food lovers.

The Taste Culture Reader From Thanksgiving to fast food to the Passover seder, Food in the USA brings together the essential readings on these topics and is the only substantial collection of essays on food and culture in the United States. Essay topics include the globalization of U.S. food; the dangers of the meatpacking industry; the rise of Italian-American food; the meaning of Soul food; the anorexia epidemic; the omnipotence of Coca-Cola; and the invention of Thanksgiving. Together, the collection provides a fascinating look at how and why we Americans are what we eat.

Word of Mouth This volume examines, among other things, the significance of food-centered activities to gender relations and the construction of gendered identities across cultures. It considers how each gender's relationship to food may facilitate mutual respect or produce gender hierarchy. This relationship is considered through two central questions: How does control of food production, distribution, and consumption contribute to men's and women's power and social position? and How does food symbolically connote maleness and femaleness and establish the social value of men and women? Other issues discussed include men's and women's attitudes towards their bodies and the legitimacy of their appetites.