

Culinary Tourism Edited By Lucy Long University Press

[Food and Folklore Reader](#) [Culinary Tourism](#) [Culinary Tourism](#) [Honey Comfort Food](#) [Lucy Long Ago](#) [Food Cults](#) [Ethnic American Food Today](#) [Ethnic American Food Today](#) [Food in Memory and Imagination](#) [Planet Taco](#) [When Breath Becomes Air](#) [New Orleans From Traveling Show to Vaudeville](#) [Eating Architecture](#) [University Studies](#) [The Light We Lost](#) [Urban Foodways and Communication](#) [Behind the Burnt Cork Mask](#) [Regional American Food Culture](#) [Impoverishment and Asylum](#) [Study Abroad and the Quest for an Anti-Tourism Experience](#) [Taking Food Public](#) [We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States](#) [Sameness in Diversity](#) [Folklife Center News](#) [Food for Thought](#) [Garlic Capital of the World](#) [Routledge International Handbook of Food Studies](#) [Flip The System UK: A Teachers' Manifesto](#) [Food and Everyday Life](#) [Offal: Rejected and Reclaimed Food](#) [The Restaurants Book](#) [Encyclopedia of African American Education](#) [Eating Fandom](#) [The Tourist](#) [Her Father's Daughter](#) [Food in Time and Place](#) [Ethnic American Cooking](#) [Food in World History](#)

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Food for Thought Aug 01 2020 Historically, few topics have attracted as much scholarly, professional, or popular attention as food and eating—as one might expect, considering the fundamental role of food in basic human survival. Almost daily, a new food documentary, cooking show, diet program, food guru, or eating movement arises to challenge yesterday's dietary truths and the ways we think about dining. This work brings together voices from a wide range of disciplines, providing a fascinating feast of scholarly perspectives on food and eating practices, contemporary and historic, local and global. Nineteen essays cover a vast array of food-related topics, including the ever-increasing problems of agricultural globalization, the contemporary mass-marketing of a formerly grassroots movement for organic food production, the Food Network's successful mediation of social class, the widely popular phenomenon of professional competitive eating and current trends in "culinary tourism" and fast food advertising. Instructors considering this book for use in a course may request an examination copy here.

Food in World History Jun 18 2019 The second edition of this concise survey offers a comparative and comprehensive study of culinary cultures and food politics throughout the world, from ancient times to the present day. It examines the long history of globalization of foods as well as the political, social, and environmental implications of our changing relationship with food, showing how hunger and taste have been driving forces in human history. Including numerous case studies from diverse societies and periods, *Food in World History* explores such questions as: What social factors have historically influenced culinary globalization? How did early modern plantations establish patterns for modern industrial food production? Were eighteenth-century food riots comparable to contemporary social movements around food? Did Italian and Chinese migrant cooks sacrifice authenticity to gain social acceptance in the Americas? Have genetically modified foods fulfilled the promises made by proponents? This new edition includes expanded discussions of gender and the family, indigeneity, and the politics of food. Expanded chapters on contemporary food systems and culinary pluralism examine debates over the concentration of corporate control over seeds and marketing, authenticity and exoticism within the culinary tourism industry, and the impact of social media on restaurants and home cooks.

Honey Jul 24 2022 "Honey is now thought of mostly as a sweetener, but in its long history around the world, it has been treated as a food, tonic, medicine and preservative. It was also used in religious rituals as a sacred food from the gods. And its creators - bees - are vital to the pollination of wild plants as well as many domesticated crops. Lucy M. Long explores the fascinating history of honey, tracing its use and meanings through numerous cultures and demonstrating how this seemingly simple substance is connected to politics, religion, economics, popular culture and beliefs about the natural and supernatural world"--Publisher's website.

Taking Food Public Dec 05 2020 The field of food studies has been growing rapidly over the last thirty years and has exploded since the turn of the millennium. Scholars from an array of disciplines have trained fresh theoretical and methodological approaches onto new dimensions of the human relationship to food. This anthology capitalizes on this particular cultural moment to bring to the fore recent scholarship that focuses on innovative ways people are recasting food in public spaces to challenge hegemonic practices and meanings. Organized into five interrelated sections on food production – consumption, performance, Diasporas, and activism – articles aim to provide new perspectives on the changing meanings and uses of food in the twenty-first century.

Food Cults Apr 21 2022 Understanding how food fads and diets can develop a fervent following that rise to the level of a cult is a new area of study and often overlooked. Here, Kima Cargill and other experts shed fresh light on the subject, revealing how and why such cults may develop among certain communities.

[Regional American Food Culture](#) Mar 08 2021 The classic fare and evolving food traditions from New England to the West are illuminated like never before.

Folklife Center News Sep 02 2020

Food and Everyday Life Mar 28 2020 This book is a qualitative, interpretive, phenomenological, and interdisciplinary, examination of food and food practices and their meanings in the modern world. Each chapter thematically focuses upon a particular food practice and on some key details of the examined practice, or on the practice's social and cultural impact.

Ethnic American Cooking Jul 20 2019 *Ethnic American Cooking: Recipes for Living in a New World* is much more than a cookbook. It contains recipes from almost every nationality or ethnicity residing in the US and includes a brief introduction to understanding how those recipes represent that group's food culture. It illustrates the ways in which recipes, like identities, are fluid, adapting to new ingredients, tastes, and circumstances and are adjusted to continue to carry meaning or perhaps acquire new ones. The book is based on the two-volume *Ethnic American Food Today: A Cultural Encyclopedia*, which looked at the way ethnic groups in the US eat. Here, the recipes of the varied groups are brought together for the adventurous chef, the curious reader, and the casual cook alike. The recipes have been tested for use in modern American home kitchens with ingredients that can be found in most supermarkets. Substitutions and options are also suggested where needed. The dishes range from gourmet to everyday and offer a taste of the myriad ethnic culinary cultures in the US."

Behind the Burnt Cork Mask Apr 09 2021 The songs, dances, jokes, parodies, spoofs, and skits of blackface groups such as the Virginia Minstrels and Buckley's Serenaders became wildly popular in antebellum America. Behind the Burnt Cork Mask not only explores the racist practices of these entertainers but considers their performances as troubled representations of ethnicity, class, gender, and culture in the nineteenth century. William J. Mahar's unprecedented archival study of playbills, newspapers, sketches, monologues, and music engages new sources previously not considered in twentieth-century scholarship. More than any other study of its kind, Behind the Burnt Cork Mask investigates the relationships between blackface comedy and other Western genres and traditions; between the music of minstrel shows and its European sources; and between "popular" and "elite" constructions of culture. By locating minstrel performances within their complex sites of production, Mahar offers a significant reassessment of the historiography of the field. Behind the Burnt Cork Mask promises to redefine the study of blackface minstrelsy, charting new directions for future inquiries by scholars in American studies, popular culture, and musicology.

Planet Taco Dec 17 2021 As late as the 1960s, tacos were virtually unknown outside Mexico and the American Southwest. Within fifty years the United States had shipped taco shells everywhere from Alaska to Australia, Morocco to Mongolia. But how did this tasty hand-held food--and Mexican food more broadly--become so ubiquitous? In Planet Taco, Jeffrey Pilcher traces the historical origins and evolution of Mexico's national cuisine, explores its incarnation as a Mexican American fast-food, shows how surfers became global pioneers of Mexican food, and how Corona beer conquered the world. Pilcher is particularly enlightening on what the history of Mexican food reveals about the uneasy relationship between globalization and authenticity. The burritos and taco shells that many people think of as Mexican were actually created in the United States. But Pilcher argues that the contemporary struggle between globalization and national sovereignty to determine the authenticity of Mexican food goes back hundreds of years. During the nineteenth century, Mexicans searching for a national cuisine were torn between nostalgic "Creole" Hispanic dishes of the past and French haute cuisine, the global food of the day. Indigenous foods were scorned as unfit for civilized tables. Only when Mexican American dishes were appropriated by the fast food industry and carried around the world did Mexican elites rediscover the foods of the ancient Maya and Aztecs and embrace the indigenous roots of their national cuisine. From a taco cart in Hermosillo, Mexico to the "Chili Queens" of San Antonio and tamale vendors in L.A., Jeffrey Pilcher follows this highly adaptable cuisine, paying special attention to the people too often overlooked in the battle to define authentic Mexican food: Indigenous Mexicans and Mexican Americans.

Encyclopedia of African American Education Dec 25 2019 The Encyclopedia of African American Education covers educational institutions at every level, from preschool through graduate and professional training, with special attention to historically black and predominantly black colleges and universities. Other entries cover individuals, organizations, associations, and publications that have had a significant impact on African American education. The Encyclopedia also presents information on public policy affecting the education of African Americans, including both court decisions and legislation. It includes a discussion of curriculum, concepts, theories, and alternative models of education, and addresses the topics of gender and sexual orientation, religion, and the media. The Encyclopedia also includes a Reader's Guide, provided to help readers find entries on related topics. It classifies entries in sixteen categories: " Alternative Educational Models " Associations and Organizations " Biographies " Collegiate Education " Curriculum " Economics " Gender " Graduate and Professional Education " Historically Black Colleges and Universities " Legal Cases " Pre-Collegiate Education " Psychology and Human Development " Public Policy " Publications " Religious Institutions " Segregation/Desegregation. Some entries appear in more than one category. This two-volume reference work will be an invaluable resource not only for educators and students but for all readers who seek an understanding of African American education both historically and in the 21st century.

Impoverishment and Asylum Feb 07 2021 Impoverishment and Asylum argues that a shift has taken place in recent decades towards construing asylum as primarily a political and/or humanitarian phenomenon, to construing it as primarily an economic phenomenon, and that this shift has had led to the purposeful impoverishment, by the state, of people seeking asylum in the UK. This shift has far-reaching consequences for people seeking asylum, who have been systematically impoverished as part of the effort to strip out any possibility of an economic pull factor leading to more arrivals, but also for those administering their support system, and for civil society organisations and groups who seek to ameliorate the worst effects of the resulting asylum regimes. This book argues that within this context asylum support policies in the UK which are meant to help and protect, in fact do serious harm to their recipients. It argues that the shift from construing asylum seekers as economically, rather than politically, motivated migrants across the West, is part of a much broader set of historical and philosophical worldviews than has previously been articulated. The book offers a rigorously researched and richly theorised analysis drawing on postcolonial and decolonial perspectives in making sense of the purposeful impoverishment by the state of a particular group of people, and why this continues to be tolerated in the fourth richest country in the world.

Food in Time and Place Aug 21 2019 Food and cuisine are important subjects for historians across many areas of study. Food, after all, is one of the most basic human needs and a foundational part of social and cultural histories. Such topics as famines, food supply, nutrition, and public health are addressed by historians specializing in every era and every nation. Food in Time and Place delivers an unprecedented review of the state of historical research on food, endorsed by the American Historical Association, providing readers with a geographically, chronologically, and topically broad understanding of food culturesÑfrom ancient Mediterranean and medieval societies to France and its domination of haute cuisine. Teachers, students, and scholars in food history will appreciate coverage of different thematic concerns, such as transfers of crops, conquest, colonization, immigration, and modern forms of globalization.

Comfort Food Jun 23 2022 The perfect collection for anyone seeking to understand the cultural importance of comfort food

Culinary Tourism Sep 26 2022 Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world. The contributors argue that the sensory experience of eating provides people with a unique means of communication. Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

Food and Folklore Reader Oct 27 2022 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.

When Breath Becomes Air Nov 16 2021 ** SUNDAY TIMES NUMBER ONE BESTSELLER** 'Rattling. Heartbreaking. Beautiful.' Atul Gawande, bestselling author of Being Mortal What makes life worth living in the face of death? At the age of thirty-six, on the verge of completing a decade's training as a neurosurgeon, Paul Kalanithi was diagnosed with inoperable lung cancer. One day he was a doctor treating the dying, the next he was a patient struggling to live. When Breath Becomes Air chronicles Kalanithi's transformation from a medical student asking what makes a virtuous and meaningful life into a neurosurgeon working in the core of human identity - the brain - and finally into a patient and a new father. Paul Kalanithi died while working on this profoundly moving book, yet his words live on as a guide to us all. When Breath Becomes Air is a life-affirming reflection on facing our mortality and on the relationship between doctor and patient, from a gifted writer who became both. 'A vital book about dying. Awe-

inspiring and exquisite. Obligatory reading for the living' Nigella Lawson

Sameness in Diversity Oct 03 2020 Americans of the 1960s would have trouble navigating the grocery aisles and restaurant menus of today. Once-exotic ingredients—like mangoes, hot sauces, kale, kimchi, and coconut milk—have become standard in the contemporary American diet. Laresh Jayasanker explains how food choices have expanded since the 1960s: immigrants have created demand for produce and other foods from their homelands; grocers and food processors have sought to market new foods; and transportation improvements have enabled food companies to bring those foods from afar. Yet, even as choices within stores have exploded, supermarket chains have consolidated. Throughout the food industry, fewer companies manage production and distribution, controlling what American consumers can access. Mining a wealth of menus, cookbooks, trade publications, interviews, and company records, Jayasanker explores Americans' changing eating habits to shed light on the impact of immigration and globalization on American culture.

New Orleans Oct 15 2021 New Orleans' celebrated status derives in large measure from its incredibly rich food culture, based mainly on Creole and Cajun traditions. At last, this world-class destination has its own food biography.

Eating Architecture Aug 13 2021 A highly original collection of essays that explore the relationship between food and architecture - the preparation of meals and the production of space.

Food in Memory and Imagination Jan 18 2022 How do we engage with food through memory and imagination? This expansive volume spans time and space to illustrate how, through food, people have engaged with the past, the future, and their alternative presents. Beth M. Forrest and Greg de St. Maurice have brought together first-class contributions, from both established and up-and-coming scholars, to consider how imagination and memory intertwine and sometimes diverge. Chapters draw on cases around the world—including Iran, Italy, Japan, Kenya, and the US—and include topics such as national identity, food insecurity, and the phenomenon of knowledge. Contributions represent a range of disciplines, including anthropology, history, philosophy, psychology, and sociology. This volume is a veritable feast for the contemporary food studies scholar.

Culinary Tourism Aug 25 2022 Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world. The contributors argue that the sensory experience of eating provides people with a unique means of communication. Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also shows how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

From Traveling Show to Vaudeville Sep 14 2021 Before phonographs and moving pictures, live performances dominated American popular entertainment. Carnivals, circuses, dioramas, magicians, mechanical marvels, musicians, and theatrical troupes—all visited rural fairgrounds, small-town opera houses, and big-city palaces around the country, giving millions of people an escape from their everyday lives for a dime or a quarter. In *From Traveling Show to Vaudeville*, Robert M. Lewis has assembled a remarkable collection of nineteenth- and early twentieth-century primary sources that document America's age of theatrical spectacle. In eight parts, Lewis explores, in turn, dime museums, minstrelsy, circuses, melodramas, burlesque shows, Wild West shows, amusement parks, and vaudeville. Included in this compendium are biographies, programs, ephemera produced by theatrical entrepreneurs to lure audiences to their shows, photographs, scripts, and song lyrics as well as newspaper accounts, reviews, and interviews with such figures as P. T. Barnum and Buffalo Bill Cody. Lewis also gives us reminiscences about and reactions to various shows by members of audiences, including such prominent writers as Mark Twain, William Dean Howells, Nathaniel Hawthorne, Carl Sandburg, Walt Whitman, Louisa May Alcott, Charles Dickens, O. Henry, and Maxim Gorky. Each section also includes a concise introduction that places the genre of spectacle into its historical and cultural context and suggests major interpretive themes. The book closes with a bibliographic essay that identifies relevant scholarly works. Many of the pieces collected here have not been published since their first appearance, making *From Traveling Show to Vaudeville* an indispensable resource for historians of popular culture, theater, and nineteenth-century American society.

University Studies Jul 12 2021

Her Father's Daughter Sep 21 2019 "Considers a group of royal women in the early medieval kingdoms of the Asturias and of León-Castilla; their lives say a great deal about structures of power and the roles of gender and religion within the early Iberian kingdoms. Pick examines these women, all daughters of kings, as members of networks of power that work variously in parallel, in concert, and in resistance to some forms of male power, and contends that only by mapping these networks do we gain a full understanding of the nature of monarchical power"--

Study Abroad and the Quest for an Anti-Tourism Experience Jan 06 2021 With contributions from anthropologists and cultural theorists, *Study Abroad and the Quest for an Anti-Tourism Experience* examines the culture and cultural implications of student travel. Drawing on rich case studies from the Arctic to Africa, Asia to the Americas, this impressive array of experts focuses on the challenges and ethical implications of student engagement, service and volunteering, immersion, research in the field, local community engagement, and crafting a new generation of active, engaged global citizens. This volume is a must-read for students, practitioners, and scholars.

Routledge International Handbook of Food Studies May 30 2020 Over the past decade there has been a remarkable flowering of interest in food and nutrition, both within the popular media and in academia. Scholars are increasingly using foodways, food systems and eating habits as a new unit of analysis within their own disciplines, and students are rushing into classes and formal degree programs focused on food. Introduced by the editor and including original articles by over thirty leading food scholars from around the world, the *Routledge International Handbook of Food Studies* offers students, scholars and all those interested in food-related research a one-stop, easy-to-use reference guide. Each article includes a brief history of food research within a discipline or on a particular topic, a discussion of research methodologies and ideological or theoretical positions, resources for research, including archives, grants and fellowship opportunities, as well as suggestions for further study. Each entry also explains the logistics of succeeding as a student and professional in food studies. This clear, direct Handbook will appeal to those hoping to start a career in academic food studies as well as those hoping to shift their research to a food-related project. Strongly interdisciplinary, this work will be of interest to students and scholars throughout the social sciences and humanities.

Eating Fandom Nov 23 2019 This book considers the practices and techniques fans utilize to interact with different aspects and elements of food cultures. With attention to food cultures across nations, societies, cultures, and historical periods, the collected essays consider the rituals and values of fan communities as reflections of their food culture, whether in relation to particular foods or types of food, those who produce them, or representations of them. Presenting various theoretical and methodological approaches, the anthology brings together a series of empirical studies to examine the intersection of two fields of cultural practice and will appeal to sociologists, geographers and scholars of cultural studies with interests in fan studies and food cultures.

The Light We Lost Jun 11 2021 The New York Times Bestseller and A Reese's Book Club Pick "This love story between Lucy & Gabe spans decades and continents as two star-crossed lovers try to return to each other... Will they ever meet again? This book kept me up at night, turning the pages to find out, and the ending did not disappoint."—Reese Witherspoon "One Day meets Me Before You meets your weekend bag."—The Skimm "Extraordinary."—Emily Giffin He was the first person to inspire her, to move her, to truly understand her. Was he meant to be the last? Lucy is faced with a life-altering choice. But before she can make her decision, she must start her story—their story—at the very beginning. Lucy and Gabe meet as seniors at Columbia University on a day that changes both of their lives forever. Together, they decide they want their lives to mean something, to matter. When they meet again a year later, it seems fated—perhaps they'll find life's meaning in each other. But then Gabe becomes a photojournalist assigned to the Middle East and Lucy pursues a career in New York. What follows is a thirteen-year journey of dreams, desires, jealousies, betrayals, and, ultimately, of love. Was it fate that brought them together? Is it choice that has kept them away? Their journey takes Lucy and Gabe continents apart, but never out of each other's hearts. This devastatingly romantic debut novel about the enduring power of first love, with a shocking,

unforgettable ending, is Love Story for a new generation. "It's the epic love story of 2017."—Redbook

Flip The System UK: A Teachers' Manifesto Apr 28 2020 How did we let teacher burn-out happen, and what can we do about it – before it's too late? This brave and disruptive book accurately defines the problems of low teacher morale and offers systemic, future-proof and realistic solutions to bringing hope, energy and joy back to the profession. The simple answer is staring us in the face: increase teacher agency. Our rallying cry: our profession needs a return to values of humanity, pride, and professionalism. From research literacy to a collective voice, better CPD to smarter accountability, contributors to this book demonstrate the huge scope for increased teacher influence at every level of the education sector. Education voices including Sam Twiselton, Alison Peacock, David Weston and Andy Hargreaves, supported by a broad range of academics and policy makers, vouch for increased teacher agency and stronger, more powerful networks as a means of improving practice, combatting teacher disillusionment, and radically improving UK education. This text offers an exciting and hopeful perspective on education; urging teachers to work together to 'flip the system' and challenging policy makers to help... or get out of the way. Chapters have been contributed by Tom Bennett, Peter Ford, Jonathan Firth, David Weston, David Williams, Zeba Clarke, Julie Smith, Dr Robert Loe, Jeremy Pattle, Debra Kidd, Steven Watson, Ross Morrison McGill, George Gilchrist, Howard Stevenson, Professor Dame Alison Peacock, d'Reen Struthers, Phil Wood, Rae Snape, Simon Gibbs, Ross Hall, Jackie Ward, Simon Knight, David Frost, Sheila Ball, Sarah Lightfoot, Andy Hargreaves, Darren Macey, Gary Farrell, Julian Critchley, Tony Gallagher, Gareth Alcott, Sam Twiselton, Jelmer Evers, Alma Harris, Michelle Jones, Natalie Scott, Deborah M. Netolicky, Jon Andrews, Cameron Paterson, Per Kornhall, Joe Hallgarten, Tom Beresford and Sara Hjelm.

The Tourist Oct 23 2019 "Nothing short of brilliant."--Lewis Coser "Nothing short of brilliant."--Lewis Coser

Urban Foodways and Communication May 10 2021 Urban Foodways and Communication is a collection of ethnographic case studies that examine urban foodways around the world as forms of human communication and intangible cultural heritage.

We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States Nov 04 2020 This entertaining and informative encyclopedia examines American regional foods, using cuisine as an engaging lens through which readers can deepen their study of American geography in addition to their understanding of America's collective cultures. • Includes dozens of recipes that students and readers can test for themselves • Highlights and thus preserves the cultural integrity of endangered regional foods • Supports learning through engagingly written entries accessible to readers of all ages • Allows readers to think critically about foods and their origins • Highlights "fun facts" about the entries, including terminology and laws, in sidebars

The Restaurants Book Jan 26 2020 Is the restaurant an ideal total social phenomenon for the contemporary world? Restaurants are framed by the logic of the market, but promise experiences not of the market. Restaurants are key sites for practices of social distinction, where chefs struggle for recognition as stars and patrons insist on seeing and being seen. Restaurants define urban landscapes, reflecting and shaping the character of neighborhoods, or standing for the ethos of an entire city or nation. Whether they spread authoritarian French organizational models or the bland standardization of American fast food, restaurants have been accused of contributing to the homogenization of cultures. Yet restaurants have also played a central role in the reassertion of the local, as powerful cultural brokers and symbols for protests against a globalized food system. The Restaurants Book brings together anthropological insights into these thoroughly postmodern places.

Garlic Capital of the World Jun 30 2020 According to Pauline Adema, you smell Gilroy, California, before you see it. In Garlic Capital of the World, the folklorist and culinary anthropologist examines the role of food and festivals in creating a place brand or marketable identity. The author scrutinizes how Gilroy, California, successfully transformed a negative association with the pungent bulb into a highly successful tourism and marketing campaign. This book explores how local initiatives led to an iconization of the humble product in Gilroy. The city, a well-established agricultural center and bedroom community south of San Francisco, rapidly built a place-brand identity based on its now-famous moniker, "Garlic Capital of the World." To understand Gilroy's success in transforming a local crop into a tourist draw, Adema contrasts the development of this now-thriving festival with events surrounding the launch and demise of the PigFest in Coppell, Texas. Indeed, the Garlic Festival is so successful that the event is all that many people know about Gilroy. Adema explores the creation and subsequent selling of foodscapes or food-themed place identities. This seemingly ubiquitous practice is readily visible across the country at festivals celebrating edibles like tomatoes, peaches, spinach, and even cauliflower. Food, Adema contends, is an attractive focus for image makers charged with community building and place differentiation. Not only is it good to eat; food can be a palatable and marketable symbol for a town or region.

Ethnic American Food Today Mar 20 2022 Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

Ethnic American Food Today Feb 19 2022 Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

Lucy Long Ago May 22 2022 Illustrated in full color with stunning computer-generated artwork and with rare paleo photography, this story of scientific sleuthing invites readers to wonder what our ancestors were like and recounts the discovery of the remains of Lucy, the world's most famous hominid.

Offal: Rejected and Reclaimed Food Feb 25 2020 Contains the proceedings from the 2016 Oxford Symposium on Food & Cookery focusing on offal.