

Culinary Tourism Edited By Lucy Long University Press

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Canadian Culinary Imaginations Shelley Boyd 2022-03-30 In the twenty-first century, food is media – it is not just on plates, but in literature and on screens, displayed in galleries, studios, and public places. Canadian Culinary Imaginations provokes new conversations about the food-related concepts, memories, emotions, cultures, practices, and tastes that make Canada unique. This collection brings together academics, writers, artists, journalists, and curators to discuss how food mediates our experiences of the nation and the world. Together, the contributors reveal that culinary imaginations reflect and produce the diverse bodies, contexts, places, communities, traditions, and environments that Canadians inhabit, as well as their personal and artistic sensibilities. Arranged in four thematic sections – Indigeneity and foodways; urban, suburban, and rural environments; cultural and national lineages; and subversions of categories – the essays in this collection indulge a growing appetite for conversations about creative engagements with food and the world at large. As the essays and images in Canadian Culinary Imaginations demonstrate, food is more than sustenance – as language and as visual and material culture, it holds the power to represent and remake the world in unexpected ways.

The Broken Village Daniel R. Reichman 2011-11-15 In The Broken Village, Daniel R. Reichman tells the story of a remote village in Honduras that transformed almost overnight from a sleepy coffee-growing community to a hotbed of undocumented migration to and from the United States. The small village—called here by the pseudonym La Quebrada—was once home to a thriving coffee economy. Recently, it has become dependent on migrants working in distant places like Long Island and South Dakota, who live in ways that most Honduran townspeople struggle to comprehend or explain. Reichman explores how the new "migration economy" has upended cultural ideas of success and failure, family dynamics, and local politics. During his time in La Quebrada, Reichman focused on three different strategies for social reform—a fledgling coffee cooperative that sought to raise farmer incomes and

establish principles of fairness and justice through consumer activism; religious campaigns for personal morality that were intended to counter the corrosive effects of migration; and local discourses about migrant "greed" that labeled migrants as the cause of social crisis, rather than its victims. All three phenomena had one common trait: They were settings in which people presented moral visions of social welfare in response to a perceived moment of crisis. The Broken Village integrates sacred and secular ideas of morality, legal and cultural notions of justice, to explore how different groups define social progress.

Regional American Food Culture Lucy M. Long 2009 The classic fare and evolving food traditions from New England to the West are illuminated like never before.

Honey Lucy Long 2017-04-15 Whether drizzled into our tea or spread atop our terms of endearment, there's one thing that is always true about honey: it is sweet. As Lucy M. Long shows in this book, while honey is definitely the natural sweetener par excellence, it has a long history in our world as much more, serving in different settings as a food, tonic, medicine, and even preservative. It features in many religions as a sacred food of the gods. In this luscious history, she traces the uses and meanings of honey in myriad cultures throughout time. Long points to a crucial fact about honey: it can be enjoyed with very little human processing, which makes it one of the most natural foods we consume. Its nutritional qualities and flavors dramatically reflect the surroundings in which it is produced, and those who produce it—bees—are some of the most important insects in the world, the chief pollinators of wild plants and domesticated crops alike. Showing how honey has figured in politics, religion, economics, and popular culture, Long also directly explores its tastiest use—in our food and drink—offering a history of its culinary place in the world, one sweetened with an assortment of delicious recipes. Lively and engaged, her account will give even the saltiest of us an insatiable sweet tooth.

Food Tourism Around The World C. Michael Hall 2004-02-18 Food and wine are vital components of the tourism experience, and are increasingly being seen as prime travel motivators in their own right. Food Tourism Around The World: Development, Management and Markets offers a unique insight into this phenomenon, looking at the interrelationship between food, the tourism product and the tourist experience. Using international case studies and examples from Europe, North America, Australasia and Singapore, Food Tourism Around The World: Development, Management and Markets discusses the development, range and repercussions of the food tourism phenomenon. The multi-national contributor team analyses such issues as: * the food tourism product * food tourism and consumer behaviour * cookery schools - educational vacations * food as an attraction in destination marketing Ideal for both students and practitioners, the book represents the most comprehensive and wide-ranging treatment yet of this recent development in tourism.

Culinary Tourism Lucy M. Long 2013-07-24 ""From Kosher Oreos to the gentrification of Mexican cuisine, from the charismatic cook of Basque communities in Spain and the United States to the mainstreaming of southwestern foodways, Culinary Tourism maps a lively cultural and intellectual terrain.""—from the foreword by Barbara Kirshenblatt-Gimblett 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 Long contends that although the interest in experiencing "otherness" is strong within American society, total immersion into the unfamiliar is not always welcome. Thus spicy flavors of Latin America and the exotic ingredients of Asia have been mainstreamed for everyday consumption. Culinary Tourism 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.

Falafel Nation Yael Raviv 2015 When people discuss food in Israel, their debates ask politically charged questions: Who has the right to falafel? Whose hummus is better? But Yael Raviv's *Falafel Nation* moves beyond the simply territorial to divulge the role food plays in the Jewish nation. She ponders the power struggles, moral dilemmas, and religious and ideological affiliations of the different ethnic groups that make up the "Jewish State" and how they relate to the gastronomy of the region. How do we interpret the recent upsurge in the Israeli culinary scene—the transition from ideological asceticism to the current deluge of fine restaurants, gourmet stores, and related publications and media? Focusing on the period between the 1905 immigration wave and the Six-Day War in 1967, Raviv explores foodways from the field, factory, market, and kitchen to the table. She incorporates the role of women, ethnic groups, and different generations into the story of Zionism and offers new assertions from a secular-foodie perspective on the relationship between Jewish religion and Jewish nationalism. A study of the changes in food practices and in attitudes toward food and cooking, *Falafel Nation* explains how the change in the relationship between Israelis and their food mirrors the search for a definition of modern Jewish nationalism.

Food and Sustainability in the Twenty-First Century Paul Collinson 2019-06-06 Sustainability is one of the great problems facing food production today. Using cross-disciplinary perspectives from international scholars working in social, cultural and biological anthropology, ecology and environmental biology, this volume brings many new perspectives to the problems we face. Its cross-disciplinary framework of chapters with local, regional and continental perspectives provides a global outlook on sustainability issues. These case studies will appeal to those working in public sector agencies, NGOs, consultancies and other bodies focused on food security, human nutrition and environmental sustainability.

Holiday in Mexico Dina Berger 2009-01-01 With its archaeological sites, colonial architecture, pristine beaches, and alluring cities, Mexico has long been an attractive destination for travelers. The tourist industry ranks third in contributions to Mexico's gross domestic product and provides more than 5 percent of total employment nationwide. *Holiday in Mexico* takes a broad historical and geographical look at Mexico, covering tourist destinations from Tijuana to Acapulco and the development of tourism from the 1840s to the present day. Scholars in a variety of fields offer a complex and critical view of tourism in Mexico by examining its origins, promoters, and participants. Essays feature research on prototourist American soldiers of the mid-nineteenth century, archaeologists who excavated Teotihuacán, business owners who marketed Carnival in Veracruz during the 1920s, American

tourists in Mexico City who promoted goodwill during the Second World War, American retirees who settled San Miguel de Allende, restaurateurs who created an “authentic” cuisine of Central Mexico, indigenous market vendors of Oaxaca who shaped the local tourist identity, Mayan service workers who migrated to work in Cancun hotels, and local officials who vied to develop the next “it” spot in Tijuana and Cabo San Lucas. Including insightful studies on food, labor, art, diplomacy, business, and politics, this collection illuminates the many processes and individuals that constitute the tourism industry. Holiday in Mexico shows tourism to be a complicated set of interactions and outcomes that reveal much about the nature of economic, social, cultural, and environmental change in Greater Mexico over the past two centuries. Contributors. Dina Berger, Andrea Boardman, Christina Bueno, M. Bianet Castellanos, Mary K. Coffey, Lisa Pinley Covert, Barbara Kastelein, Jeffrey Pilcher, Andrew Sackett, Alex Saragoza, Eric M. Schantz, Andrew Grant Wood

Food Cults Kima Cargill 2016-12-01 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.

The Oxford Handbook of Food History Jeffrey M. Pilcher 2012-11-08 The final chapter in this section explores the uses of food in the classroom.

Culinary Tourism Lucy M. Long 2013-07-24 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.

Eating Fandom CarrieLynn D. Reinhard 2020-10-30 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.

Edible Identities: Food as Cultural Heritage Ronda L. Brulotte 2016-04-29 Food - its cultivation, preparation and communal consumption - has long been considered a form of cultural heritage. A dynamic, living product, food creates social bonds as it simultaneously marks off and maintains cultural difference. In bringing together anthropologists, historians and other scholars of food and heritage, this volume closely examines the ways in which the cultivation, preparation, and consumption of food is used to

create identity claims of 'cultural heritage' on local, regional, national and international scales. Contributors explore a range of themes, including how food is used to mark insiders and outsiders within an ethnic group; how the same food's meanings change within a particular society based on class, gender or taste; and how traditions are 'invented' for the revitalization of a community during periods of cultural pressure. Featuring case studies from Europe, Asia and the Americas, this timely volume also addresses the complex processes of classifying, designating, and valorizing food as 'terroir,' 'slow food,' or as intangible cultural heritage through UNESCO. By effectively analyzing food and foodways through the perspectives of critical heritage studies, this collection productively brings two overlapping but frequently separate theoretical frameworks into conversation.

Eat to Beat Disease William W Li 2019-03-19 Eat your way to better health with this New York Times bestseller on food's ability to help the body heal itself from cancer, dementia, and dozens of other avoidable diseases. Forget everything you think you know about your body and food, and discover the new science of how the body heals itself. Learn how to identify the strategies and dosages for using food to transform your resilience and health in *Eat to Beat Disease*. We have radically underestimated our body's power to transform and restore our health. Pioneering physician scientist, Dr. William Li, empowers readers by showing them the evidence behind over 200 health-boosting foods that can starve cancer, reduce your risk of dementia, and beat dozens of avoidable diseases. *Eat to Beat Disease* isn't about what foods to avoid, but rather is a life-changing guide to the hundreds of healing foods to add to your meals that support the body's defense systems, including: Plums Cinnamon Jasmine tea Red wine and beer Black Beans San Marzano tomatoes Olive oil Pacific oysters Cheeses like Jarlsberg, Camembert and cheddar Sourdough bread The book's plan shows you how to integrate the foods you already love into any diet or health plan to activate your body's health defense systems-Angiogenesis, Regeneration, Microbiome, DNA Protection, and Immunity-to fight cancer, diabetes, cardiovascular, neurodegenerative autoimmune diseases, and other debilitating conditions. Both informative and practical, *Eat to Beat Disease* explains the science of healing and prevention, the strategies for using food to actively transform health, and points the science of wellbeing and disease prevention in an exhilarating new direction.

Study Abroad and the Quest for an Anti-Tourism Experience John J. Bodinger de Uriarte 2020-12-16 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.

The Ballad of Songbirds and Snakes (A Hunger Games Novel) Suzanne Collins 2020-05-19 Ambition will fuel him. Competition will drive him. But power has its price. It is the morning of the reaping that will kick off the tenth annual Hunger Games. In the Capitol, eighteen-year-old Coriolanus Snow is preparing for his one shot at glory as a mentor in the Games. The once-mighty house of Snow has fallen on hard times, its fate hanging on the slender chance that Coriolanus will be able to outcharm, outwit, and

outmaneuver his fellow students to mentor the winning tribute. The odds are against him. He's been given the humiliating assignment of mentoring the female tribute from District 12, the lowest of the low. Their fates are now completely intertwined - every choice Coriolanus makes could lead to favor or failure, triumph or ruin. Inside the arena, it will be a fight to the death. Outside the arena, Coriolanus starts to feel for his doomed tribute . . . and must weigh his need to follow the rules against his desire to survive no matter what it takes.

Culinary Diplomacy's Role in the Immigrant Experience Jennifer Gray 2021-04-15 Culinary Diplomacy's Role in the Immigrant Experience: Fiction and Memoirs of Middle Eastern Women is the first contribution to literary food study to examine Middle Eastern women's writing. Using twenty-first century transnational theory, the volume establishes books with recipes as tools of culinary diplomacy.

Planet Taco Jeffrey M. Pilcher 2017-02-14 Planet Taco examines the historical struggles between globalization and national sovereignty in the creation of "authentic" Mexican food. By telling the stories of the "Chili Queens" of San Antonio and the inventors of the taco shell, it shows how Mexican Americans helped to make Mexican food global.

Ghosts of Old Louisville David Domine 2017-08-11 Old Louisville in Louisville, Kentucky, is the third-largest National Preservation District in the United States and the largest Victorian-era neighborhood in the country. Beneath the balconies and terraces of the district's Gothic, Queen Anne, and Beaux Arts mansions, current residents trade riveting stories about their historic homes. Many of these tales defy rational explanation. When David Dominé moved into one of these houses, he dismissed local rumors of a resident poltergeist named Lucy. However, before long, unnerving, disembodied footsteps and mysterious odors caused him to flee his home in the middle of the night. Since that night, David Dominé not only embraced the possibility of supernatural phenomenon but also turned it into a popular tour series and best-selling collection of books, which have brought new attention to this iconic neighborhood. The book that launched the guided tours, Ghosts of Old Louisville, introduced readers to the hauntingly beautiful Lady of the Stairs and the Widow Hoag, who waits eternally near Fountain Court for a lost child who will never return. These tales of things that go bump in the night not only reveal why Old Louisville is considered the "most haunted neighborhood in America," but also help to preserve this historically and architecturally significant community.

Comfort Food Michael Owen Jones 2017-04-14 With contributions by: Barbara Banks, Sheila Bock, Susan Eleuterio, Jillian Gould, Phillis Humphries, Michael Owen Jones, Alicia Kristen, William G. Lockwood, Yvonne R. Lockwood, Lucy M. Long, LuAnne Roth, Rachelle H. Saltzman, Charlene Smith, Annie Tucker, and Diane Tye Comfort Food explores this concept with examples taken from Atlantic Canadians, Indonesians, the English in Britain, and various ethnic, regional, and religious populations as well as rural and urban residents in the United States. This volume includes studies of particular edibles and the ways in which they comfort or in some instances cause discomfort. The contributors focus on items ranging from bologna to chocolate, including sweet and savory puddings, fried bread with an egg in the center, dairy products, fried rice, cafeteria fare, sugary fried dough, soul food, and others. Several essays consider comfort food in the context of cookbooks, films, blogs, literature, marketing, and tourism. Of course what

heartens one person might put off another, so the collection also includes takes on victuals that prove problematic. All this fare is then related to identity, family, community, nationality, ethnicity, class, sense of place, tradition, stress, health, discomfort, guilt, betrayal, and loss, contributing to and deepening our understanding of comfort food. This book offers a foundation for further appreciation of comfort food. As a subject of study, the comfort food is relevant to a number of disciplines, most obviously food studies, folkloristics, and anthropology, but also American studies, cultural studies, global and international studies, tourism, marketing, and public health.

Garlic Capital of the World Pauline Adema 2010-02-17 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.

The World in a Selfie Marco D'Eramo 2021-03-30 A spirited critique of the cultural politics of the tourist age. Or, why we are all tourists who hate tourists We've all been tourists at some point in our lives. How is it we look so condescendingly at people taking selfies in front of the Tower of Pisa? Is there really much to distinguish the package holiday from hipster city-breaks to Berlin or Brooklyn? Why do we engage our free time in an activity we profess to despise? *The World in a Selfie* dissects a global cultural phenomenon. For Marco D'Eramo, tourism is not just the most important industry of the century, generating huge waves of people and capital, calling forth a dedicated infrastructure, and upsetting and repurposing the architecture and topography of our cities. It also encapsulates the problem of modernity: the search for authenticity in a world of ersatz pleasures. D'Eramo retraces the grand tours of the first globetrotters - from Francis Bacon and Samuel Johnson to Arthur de Gobineau and Mark Twain - before assessing the cultural meaning of the beach holiday and the 'UNESCO-cide' of major heritage sites. The tourist selfie will never look the same again.

New Orleans Elizabeth M. Williams 2012-12-19 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.

Sustainable Tourism Dialogues in Africa Judy Kepher Gona 2022-03-21 Focusing on the future of tourism, Sustainable Tourism

Dialogues in Africa is inclusive of experienced and emerging researchers, as well as incorporating local stakeholders in the tourism industry: architects, tourism operators, sustainable tourism lobbyists, policy makers, archaeologists, and geographers. The editors are frontline sustainable tourism advocates in Africa, and the book's thematic content is derived from 30 inter-university seminars on sustainable tourism hosted by Sustainable Travel & Tourism Agenda Kenya from 2017 to November 2019. These seminars involved the participation of 17 universities in Kenya, tourism operators, conservationists, developmentalists, investors, policy makers, and students. Every chapter is a voice projecting aspirations for the responsible management of tourism in Africa and promoting the ideals of sustainable tourism that young people in Africa advocate for the industry's future. In so doing, the authors pinpoint the necessary actions for bringing about transformations in sustainable development of tourism. The book thus seeks to encourage debate, while facilitating the development of both theoretical and practical foundations for managing tourism sustainably in Africa.

Ethnic American Food Today Lucy M. Long 2015-07-17 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.

The Routledge History of Food Carol Helstosky 2014-10-03 The history of food is one of the fastest growing areas of historical investigation, incorporating methods and theories from cultural, social, and women's history while forging a unique perspective on the past. The Routledge History of Food takes a global approach to this topic, focusing on the period from 1500 to the present day. Arranged chronologically, this title contains 17 originally commissioned chapters by experts in food history or related topics. Each chapter focuses on a particular theme, idea or issue in the history of food. The case studies discussed in these essays illuminate the more general trends of the period, providing the reader with insight into the large-scale and dramatic changes in food history through an understanding of how these developments sprang from a specific geographic and historical context. Examining the history of economic, technological, and cultural interactions between cultures and charting the corresponding developments in food history, The Routledge History of Food challenges readers' assumptions about what and how people have eaten, bringing fresh perspectives to well-known historical developments. It is the perfect guide for all students of social and cultural history.

How America Eats Jennifer Jensen Wallach 2012-11-21 In How America Eats, Food historian Jennifer Wallach examines how Americans have produced food, cooked, and filled their stomachs from the colonial era to the present. Due to the complex history of conquest, enslavement, and immigration, the United States has never developed a singular cohesive culinary tradition. U.S. food practices have been shaped by the various groups that have called a certain geographical space home. However, more than fusion and friction between different racial and ethnic groups went into creating American foodways. Wallach demonstrates that technological innovations and ideas about industrialism and progress have also impacted what and how Americans eat. Moreover, the American diet is the product of more amorphous factors, the outgrowth of both shared and competing values. The history of food in America reveals changing and contradictory ideas about subjects including nationality, race, technological innovation,

gender, politics, religion, and patriotism.

Strip Cultures The Project on Vegas 2015-09-07 On the Las Vegas Strip, blockbuster casinos burst out of the desert, billboards promise "hot babes," actual hot babes proffer complimentary drinks, and a million happy slot machines ring day and night. It's loud and excessive, but, as the Project on Vegas demonstrates, the Strip is not a world apart. Combining written critique with more than one hundred photographs by Karen Klugman, Strip Cultures examines the politics of food and water, art and spectacle, entertainment and branding, body and sensory experience. In confronting the ordinary on America's most famous four-mile stretch of pavement, the authors reveal how the Strip concentrates and magnifies the basic truths and practices of American culture where consumerism is the stuff of life, digital surveillance annuls the right to privacy, and nature—all but destroyed—is refashioned as an element of decor.

An Introduction to Popular Culture in the US Jenn Brandt 2018-01-25 The first introductory textbook to situate popular culture studies in the United States as an academic discipline with its own history and approach to examining American culture, its rituals, beliefs, and the objects that shape its existence.

The Political Language of Food Samuel Boerboom 2015-05-06 The Political Language of Food addresses why the language used in the production, marketing, selling, and consumption of food is inherently political. Food language is rarely neutral and is often strategically vague, which tends to serve the interests of powerful entities. Boerboom and his contributors critique the language of food-based messages and examine how such language—including idioms, tropes, euphemisms, invented terms, etc.—serves to both mislead and obscure relationships between food and the resulting community, health, labor, and environmental impacts. Employing diverse methodologies, the contributors examine on a micro-level the textual and rhetorical elements of food-based language itself. The Political Language of Food is both timely and important and will appeal to scholars of media studies, political communication, and rhetoric.

Food in Zones of Conflict Paul Collinson 2014-09-01 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.

Artichoke to Za'atar Greg Malouf 2008 Written by award-winning chef Greg Malouf and his writing partner, this richly illustrated book offers a comprehensive collection of 170 recipes, organized alphabetically according to ingredients widely used in Middle Eastern cooking.

The Many Facets of Diamonds Are Forever Oliver Buckton 2019-03-13 This book explores themes of consumerism, gender and

sexuality, genre, popular culture, and American culture in *Diamonds Are Forever*, situating Ian Fleming's novel and Guy Hamilton's film as important milestones in modern popular culture.

Urban Foodways and Communication Casey Man Kong Lum 2016-05-19 *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.

Food and Folklore Reader Lucy Long 2015-12-31 This indispensable reader maps a comprehensive and global study of food through key sources in folklore, unpacked with expert commentary and student-focused learning features.

Ethnic American Cooking Lucy M. Long 2016-07-15 *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."

Comfort Food Michael Owen Jones 2017-04-14 With contributions by: Barbara Banks, Sheila Bock, Susan Eleuterio, Jillian Gould, Phillis Humphries, Michael Owen Jones, Alicia Kristen, William G. Lockwood, Yvonne R. Lockwood, Lucy M. Long, LuAnne Roth, Rachelle H. Saltzman, Charlene Smith, Annie Tucker, and Diane Tye *Comfort Food* explores this concept with examples taken from Atlantic Canadians, Indonesians, the English in Britain, and various ethnic, regional, and religious populations as well as rural and urban residents in the United States. This volume includes studies of particular edibles and the ways in which they comfort or in some instances cause discomfort. The contributors focus on items ranging from bologna to chocolate, including sweet and savory puddings, fried bread with an egg in the center, dairy products, fried rice, cafeteria fare, sugary fried dough, soul food, and others. Several essays consider comfort food in the context of cookbooks, films, blogs, literature, marketing, and tourism. Of course what heartens one person might put off another, so the collection also includes takes on victuals that prove problematic. All this fare is then related to identity, family, community, nationality, ethnicity, class, sense of place, tradition, stress, health, discomfort, guilt, betrayal, and loss, contributing to and deepening our understanding of comfort food. This book offers a foundation for further appreciation of comfort food. As a subject of study, the comfort food is relevant to a number of disciplines, most obviously food studies, folkloristics, and anthropology, but also American studies, cultural studies, global and international studies, tourism, marketing, and public health.

Routledge International Handbook of Food Studies Ken Albala 2013-05-07 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.

Taste of the Nation Camille Begin 2016-06-15 During the Depression, the Federal Writers' Project (FWP) dispatched scribes to sample the fare at group eating events like church dinners, political barbecues, and clambakes. Its America Eats project sought nothing less than to sample, and report upon, the tremendous range of foods eaten across the United States. Camille Begin shapes a cultural and sensory history of New Deal-era eating from the FWP archives. From "ravioli, the diminutive derbies of pastries, the crowns stuffed with a well-seasoned paste" to barbeque seasoning that integrated "salt, black pepper, dried red chili powder, garlic, oregano, cumin seed, and cayenne pepper" while "tomatoes, green chili peppers, onions, and olive oil made up the sauce", Begin describes in mouth-watering detail how Americans tasted their food. They did so in ways that varied, and varied widely, depending on race, ethnicity, class, and region. Begin explores how likes and dislikes, cravings and disgust operated within local sensory economies that she culls from the FWP's vivid descriptions, visual cues, culinary expectations, recipes and accounts of restaurant meals. She illustrates how nostalgia, prescriptive gender ideals, and racial stereotypes shaped how the FWP was able to frame regional food cultures as "American."