Food And Eating An Anthropological Perspective

Current discussions of the ethics around alternative food movements—concepts such as "local," "organic," and "fair trade"—tend to focus on their growth and significance in advanced capitalist societies. In this groundbreaking contribution to critical food studies, editors Yuson Jung, Jakob A. Klein, and Melissa L. Caldwell explore what constitutes "ethical food" and "ethical eating" in socialist and formerly socialist societies. With essays by anthropologists, sociologists, and geographers, this politically nuanced volume offers insight into the origins of alternative food movements and their place in today's global economy. Collectively, the essays cover discourses on food and morality; the material and social practices surrounding production, trade, and consumption; and the political and economic power of social movements in Bulgaria, China, Cuba, Lithuania, Russia, and Vietnam. Scholars and students will gain important historical and anthropological perspective on how the dynamics of state-market-citizen relations continue to shape the ethical and moral frameworks guiding food practices around the world. From ingredients and recipes to meals and menus across time and space, Eating Culture is a highly engaging overview that illustrates the important role that anthropology and anthropologists have played in understanding food, as well as the key role that food plays in the study of culture. The new edition, now with a full-color interior, 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. "Grist to the Mill" sections at the end of each chapter provide further readings and "Food for Thought" case studies and exercises help to highlight anthropological methods and approaches. By considering the concept of cuisine and public discourse, this practical guide brings order and insight to our changing relationship with food.

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. 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.
Food preparation, consumption, and exchange are eminently social practices, and experiencing another cuisine often provides our first encounter with a different culture. This volume presents fascinating essays about cooking, eating, and sharing food, by anthropologists working in many parts of the world, exploring what they learned by eating with others. These are accounts of specific experiences - of cooking in Mombasa, shopping for organic produce in Vienna, eating vegetarian in Vietnam, raising and selling chickens in Hong Kong, and of refugees subsisting on food aid. With a special focus on the experience and challenge of ethnographic fieldwork, the essays cover a wide range of topics in food studies and anthropology, including food safety and food security, cultural diversity and globalization, colonial histories and contemporary identities, and changing ecological, social, and political relations across cultures. Food: Ethnographic Encounters offers readers a broad view of the vibrancy of local and global food cultures, and provides an accessible introduction to both food studies and contemporary ethnography.

Significant scholarship exists on anthropological fieldwork and methodologies. Some anthropologists have also published memoirs of their research experiences. Renowned anthropologist Jeffrey Cohen’s Eating Soup without a Spoon is a first-of-its-kind hybrid of the two, expertly melding story with methodology to create a compelling narrative of fieldwork that is deeply grounded in anthropological theory. Cohen’s first foray into fieldwork was in 1992, when he lived in Santa Anna del Valle in rural Oaxaca, Mexico. While recounting his experiences studying how rural folks adapted to far-reaching economic changes, Cohen is candid about the mistakes he made and the struggles in the village. From the pressures of gaining the trust of a population to the fear of making errors in data collection, Cohen explores the intellectual processes behind ethnographic research. He offers tips for collecting data, avoiding pitfalls, and embracing the chaos and shocks that come with working in an unfamiliar environment. Cohen’s own photographs enrich his vivid portrayals of daily life. In this groundbreaking work, Cohen discusses the adventure, wonder, community, and friendships he encountered during his first year of work, but, first and foremost, he writes in service to the field as a place to do research: to test ideas, develop theories, and model how humans cope and react to the world. This book offers a global perspective on the role food has played in shaping human societies, through both individual and collective identities. It integrates ethnographic and archaeological case studies from the European and Near Eastern Neolithic, Han China, ancient Cahokia, Classic Maya, the Inka and many other periods and regions, to ask how the meal in particular has acted as a social agent in the formation of society, economy, culture and identity. Drawing on a range of social theorists, Hastorf provides a theoretical toolkit essential for any archaeologist interested in foodways. Studying the social life of food, this book engages with taste, practice, the meal and the body to discuss power, identity, gender and meaning that creates our world as it created past societies.

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. Anthropologists training to do fieldwork in far-off, unfamiliar places prepare for significant challenges with regard to language, customs, and other cultural differences. However, like other travelers to unknown places, they are often unprepared to deal with the most basic and necessary requirement: food. Although there are many books on the anthropology of food, Adventures in Eating is the first intended to prepare students for the uncomfortable dining situations they may encounter over the course of their careers. Whether sago grubs, jungle rats, termites, or the pungent durian fruit are on the table, participating in the act of sharing food can establish relationships vital to anthropologists' research practices and knowledge of their host cultures. Using their own experiences with unfamiliar-and sometimes unappealing-food practices and customs, the contributors explore such eating moments and how these moments can produce new understandings of culture and the meaning of food beyond the immediate experience of eating it. They also address how personal eating experiences and culinary dilemmas can shape the data and methodologies of the discipline. The main readership of Adventures in Eating will be students in anthropology and other scholars, but the explosion of food media gives the book additional appeal for fans of No Reservations and Bizarre Foods on the Travel Channel.

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). 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. 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

Food has played a major role in funerary and memorial practices since the dawn of the human race. In the ancient Roman world, for example, it was common practice to build channels from the tops of graves into the crypts themselves, and mourners would regularly pour offerings of food and drink into these conduits to nourish the dead while they waited for the afterlife. Funeral cookies wrapped with printed prayers and poems meant to comfort mourners became popular in Victorian England; while in China, Japan, and Korea, it is customary to offer food not only to the bereaved, but to the deceased, with ritual dishes prepared and served to the dead. Dying to Eat is the first interdisciplinary book to examine the role of food in death, bereavement, and the afterlife. The contributors explore the phenomenon across cultures and religions, investigating topics including tombstone rituals in Buddhism, Catholicism, and Shamanism; the role of death in the Moroccan approach to food; and the role of funeral casseroles and church cookbooks in the Southern United States. This innovative collection not only offers food for thought regarding the theories and methods behind these practices but also provides recipes that allow the reader to connect to the argument through material experience. Illuminating how cooking and corpses both transform and construct social rituals, Dying to Eat serves as a fascinating
exploration of the foodways of death and bereavement.

New paperback edition of Robin Fox's study of systems of kinship and alliance, which has become an established classic of social science literature.

The dramatic increase in all things food in popular and academic fields during the last two decades has generated a diverse and dynamic set of approaches for understanding the complex relationships and interactions that determine how people eat and how diet affects culture. These volumes offer a comprehensive reference for students and established scholars interested in food and nutrition research in Nutritional and Biological Anthropology, Archaeology, Socio-Cultural and Linguistic Anthropology, Food Studies and Applied Public Health.

Multi-Sited Ethnography has established itself as a fully-fledged research method among anthropologists and sociologists in recent years. It responds to the challenge of combining multi-sited work with the need for in-depth analysis, allowing for a more considered study of social worlds. This volume utilizes cutting-edge research from a number of renowned scholars and empirical experiences, to present theoretical and practical facets charting the development and direction of new research into social phenomena. Owing to its clear contribution to a rapidly emerging field, Multi-Sited Ethnography will appeal to anyone studying social actors, including scholars within human geography, anthropology, sociology and development and migration studies.

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.

A fascinating and well-researched look into what we really know about cannibalism.

We Are What We Eat follows the fortunes of dozens of enterprising immigrant cooks and grocers, street hawkers and restaurateurs who have cultivated and changed the tastes of native-born Americans from the seventeenth century to the present. The book draws a surprisingly peaceful picture of American ethnic relations, in which "Americanized" foods like Spaghetti-Os happily coexist with painstakingly pure ethnic dishes and creative hybrids.

The term 'Anthropology of Food' has become an accepted abbreviation for the study of anthropological perspectives on food, diet and nutrition, an increasingly important subdivision of anthropology that encompasses a rich variety of perspectives, academic approaches, theories, and methods. Its multi-disciplinary nature adds to its complexity. This is the first publication to offer guidance for researchers working in this diverse and expanding field of anthropology.
A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets. In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry. He discusses the production and consumption of sugar, and reveals how closely interwoven are sugar’s origins as a "slave" crop grown in Europe's tropical colonies with its use first as an extravagant luxury for the aristocracy, then as a staple of the diet of the new industrial proletariat. Finally, he considers how sugar has altered work patterns, eating habits, and our diet in modern times. "Like sugar, Mintz is persuasive, and his detailed history is a real treat." -San Francisco Chronicle

Due to its centrality in human activities, food is a meaningful object that necessarily participates in any cultural, social and ideological construction and its qualification as 'traditional' is a politically laden value. This book demonstrates that traditionality as attributed to foods goes beyond the notions of heritage and authenticity under which it is commonly formulated. Through a series of case studies from a global range of cultural and geographical areas, the book explores a variety of contexts to reveal the complexity behind the attribution of the term 'traditional' to food. In particular, the volume demonstrates that the definitions put forward by programmes such as TRUEFOOD and EuroFIR (and subsequently adopted by organisations including FAO), which have analysed the perception of traditional foods by individuals, do not adequately reflect this complexity. The concept of tradition being deeply ingrained culturally, socially, politically and ideologically, traditional foods resist any single definition. Chapters analyse the processes of valorisation, instrumentalisation and reinvention at stake in the construction and representation of a food as traditional. Overall the book offers fresh perspectives on topics including definition and regulation, nationalism and identity, and health and nutrition, and will be of interest to students and researchers of many disciplines including anthropology, sociology, politics and cultural studies.

Accompanying the curriculum guides are a series of student booklets. Each filled with games such as crossword puzzles and word searches -- designed around the Olympic theme.

A classic text about the social study of food, this is the first English language edition of Jean-Pierre Poulain's seminal work. Tracing the history of food scholarship, The Sociology of Food provides an overview of sociological theory and its relevance to the field of food. Divided into two parts, Poulain begins by exploring the continuities and changes in the modern diet. From the effect of globalization on food production and supply, to evolving cultural responses to food – including cooking and eating practices, the management of consumer anxieties, and concerns over obesity and the medicalization of food – the first part examines how changing food practices have shaped and are shaped by wider social trends. The second part provides an overview of the emergence of food as an academic focus for sociologists and
anthropologists. Revealing the obstacles that lay in the way of this new field of study, Poulain shows how the discipline was first established and explains its development over the last forty years. Destined to become a key text for students and scholars, The Sociology of Food makes a major contribution to food studies and sociology. This edition features a brand new chapter focusing on the development of food studies in the English-speaking world and a preface, specifically written for the edition.

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? Everyone Eats examines the social and cultural reasons for our food choices and provides an explanation of the nutritional reasons for why humans eat what they do, resulting in a unique cultural and biological approach to the topic. E. N. Anderson explains the economics of food in the globalization era; food’s relationship to religion, medicine, and ethnicity; and offers suggestions on how to end hunger, starvation, and malnutrition. This thoroughly updated Second Edition incorporates the latest food scholarship, most notably recognizing the impact of sustainable eating advocacy and the state of food security in the world today. Anderson also brings more insight than ever before into the historical and scientific underpinnings of our food customs, fleshing this out with fifteen new and original photographs from his own extensive fieldwork. A perennial classic in the anthropology of food, Everyone Eats feeds our need to understand human ecology by explaining the ways that cultures and political systems structure the edible environment.

First published in 1997. Routledge is an imprint of Taylor & Francis, an informa company.

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
Explores the anthropological connections between various eating habits and human behavior, with such intriguing examples and Bantu society's dependence on beer and the Chinese culture's avoidance of milkshakes
A fascinating tour through the evolution of the human diet, and how we can improve our health by understanding our complicated history with food. There are few areas of modern life that are burdened by as much information and advice, often contradictory, as our diet and health: eat a lot of meat, eat no meat; whole-grains are healthy, whole-grains are a disaster; eat everything in moderation; eat only certain foods--and on and on. In 100 Million Years of Food biological
anthropologist Stephen Le explains how cuisines of different cultures are a result of centuries of evolution, finely tuned to our biology and surroundings. Today many cultures have strayed from their ancestral diets, relying instead on mass-produced food often made with chemicals that may be contributing to a rise in so-called "Western diseases," such as cancer, heart disease, and obesity. Travelling around the world to places as far-flung as Vietnam, Kenya, India, and the US, Stephen Le introduces us to people who are growing, cooking, and eating food using both traditional and modern methods, striving for a sustainable, healthy diet. In clear, compelling arguments based on scientific research, Le contends that our ancestral diets provide the best first line of defense in protecting our health and providing a balanced diet. Fast-food diets, as well as strict regimens like paleo or vegan, in effect highjack our biology and ignore the complex nature of our bodies. In 100 Million Years of Food Le takes us on a guided tour of evolution, demonstrating how our diets are the result of millions of years of history, and how we can return to a sustainable, healthier way of eating.

In Everyday Food Practices, Tarunna Sebastian examines the everyday food journeys of people in diverse metropolitan communities. Sebastian investigates how food knowledge and education inform food choices and are influenced by the media, social and familial interaction, globalised food retailers, and alternative food networks.

Revised for the first time in ten years, the second edition of Nutritional Anthropology: Biocultural Perspectives on Food and Nutrition continues to blend biological and cultural approaches to this dynamic discipline. While this revision maintains the format and philosophy that grounded the first edition, the text has been revamped and revitalized with new and updated readings, sections, introductions, and pedagogical materials that cover current global food trade and persistent problems of hunger in equal measure. Unlike any other book on the market, Nutritional Anthropology fuses issues past and present, local and global, and biological and cultural in order to give students a comprehensive foundation in food and nutrition.

Is the restaurant an ideal total social phenomenon for the contemporary world? Restaurants are key sites for practices of social distinction, where chefs struggle for recognition as stars and patrons insist on seeing and being seen. This text brings together anthropological insights into these postmodern places.

With the rapid growth and interest in food studies around the U.S. and globally, the original essays in this one-of-a-kind volume aid instructors in expanding their teaching to include both the latest scholarship and engage with public debate around issues related to food. The chapters represent the product of original efforts to develop ways to teach both with and about food in the classroom, written by innovative instructors who have successfully done so. It would appeal to community college and university instructors in anthropology and social science disciplines who currently teach or want to develop food-related courses. This book -illustrates the creative ways that college instructors have tackled teaching...
about food and used food as an instructional device;-aims to train the next generation of food scholars to deal with the complex problems of feeding an ever-increasing population -contains an interview with Sidney Mintz, the most influential anthropologist shaping the study of food
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 worlds major food puzzles. He explains the diversity of the worlds 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 its 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.
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.
University of Toronto Press
This enlightening collection of essays from expert scholars examines the idea of food nomadism and food nomads. Looking at the role of mobility and the influence of food manufacturers and related industries, they reveal the complexities of this intriguing subject.
Food and eating practices are central to current sociological and anthropological concerns about the body, health, consumption, and identity. This study explores the importance of these themes as they intersect with processes of globalization and cultural
production within a specific group of consumers, British Sh'ite Iranians. Through the analysis of the consumption practices of this particular migrant group, this book illustrates how both the nutritional value and symbolic significance of food contribute to its health-giving properties and how gender and ethnic identities are preformed and reinforced through the medium of food-work in public and private spheres. At the same time, as this study demonstrates, migration modifies and transfigures such identities and produces hybrid cultures and cuisines. Lynn Harbottle is a medical anthropologist and nutritionist, with a particular interest in the food habits and health of ethnic minorities in Britain. She was awarded the Frankenberg prize for her Masters dissertation on which this book is based.

Nutritional Anthropology and public health research and programming have employed similar methodologies for decades; many anthropologists are public health practitioners while many public health practitioners have been trained as medical or biological anthropologists. Recognizing such professional connections, this volume provides in-depth analysis and comprehensive review of methods necessary to design, plan, implement and analyze public health programming using anthropological best practices. To illustrates the rationale for use of particular methods, each chapter elaborates a case study from the author's own work, showing why particular methods were adopted in each case.

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.

Everyday, millions of people eat earth, clay, nasal mucus, and similar substances. Yet food practices like these are strikingly understudied in a sustained, interdisciplinary manner. This book aims to correct this neglect. Contributors, utilizing anthropological, nutritional, biochemical, psychological and health-related perspectives, examine in a rigorously comparative manner the consumption of foods conventionally regarded as inedible by most Westerners. This book is both timely and significant because nutritionists and health care professionals are seldom aware of anthropological information on these food practices, and vice versa. Ranging across diversity of disciplines Consuming the Inedible surveys scientific and local views about the consequences - biological, mineral, social or spiritual - of these food practices, and probes to what extent we can generalize about them.

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.