

# Culinary Tourism Edited By Lucy Long University Press

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**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.

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.

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."

**The Taste of American Place** Barbara G. Shortridge  
1999-09-01 Tracing the intertwined roles of food, ethnicity, and regionalism in the construction of American identity, this textbook examines the central role food plays in our lives. Drawing on a range of disciplines\_including sociology, anthropology, folklore, geography, history, and nutrition\_the editors have selected a group of engaging essays to help students explore the idea of food as a window into American culture. The editors' general introductory essay offers an overview of current scholarship, and part introductions contextualize the readings within each section. This lively reader will be a valuable supplement for courses on American culture across the social sciences.

Conversations With Food Dorothy Chansky 2021-02-02

"Conversations With Food" offers readers an array of essays revealing the power of food (and its absence) to transform relationships between the human and non-human realms; to define national, colonial, and postcolonial cultures; to help instantiate race, gender, and class relations; and to serve as the basis for policymaking. Food functions in these contexts as items in religious or secular law, as objects with which to bargain or over which to fight, as literary trope, and as a way to improve or harm health—individual or collective. The anthology ranges from Ancient Greece to the posthuman fairy underworld; from the codifying of French culinary heritage to the strategic marketing of 100-calorie snacks; from the European famine after the Second World War to the lush and exotic cuisines of culinary tourism today. "Conversations With Food" will engage anyone interested in discovering the disciplinary breadth and depth of food studies. The anthology is ideally suited for introductory and advanced courses in food studies, as it includes essays in a range of humanities and social science disciplines, and each author draws cross-disciplinary linkages between their own work and other essays in the volume. This thematic and conceptual intercalation, when read with the editors' introduction, makes the collection an exceptionally strong representation of the field of food studies.

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.

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.

**Food Between the Country and the City** Nuno Domingos 2014-03-27 At a time when the relationship between 'the country' and 'the city' is in flux worldwide, the value and meanings of food associated with both places continue to be debated. Building upon the foundation of Raymond Williams' classic work, *The Country and the City*, this volume examines how conceptions of the country and the city invoked in relation to food not only reflect their changing relationship but have also been used to alter the very dynamics through which countryside and cities, and the food grown and eaten within them, are produced and sustained. Leading scholars in the study of food offer ethnographic studies of peasant homesteads, family farms, community gardens, state food industries, transnational supermarkets, planning offices, tourist boards, and government ministries in locales across the globe. This fascinating collection provides vital new insight into the contested dynamics of food and will be key reading for upper-level students and scholars of food studies, anthropology, history and geography.

**Eating Architecture** Jamie Horwitz 2004 A highly original collection of essays that explore the relationship between food and architecture - the preparation of meals and the production of space.

**Writing Food History** Kyri W. Claflin 2013-08-01 The vibrant interest in food studies among both academics and amateurs has made food history an exciting field of investigation. Taking stock of three decades of groundbreaking multidisciplinary research, the book examines two broad questions: What has history contributed to the development of food studies? How have other disciplines - sociology, anthropology, literary criticism, science, art history - influenced writing on food history in terms of approach, methodology, controversies, and knowledge of past foodways? Essays by twelve prominent scholars provide a compendium of global and multicultural answers to these questions. The contributors critically assess food history writing in the United States, Africa, Mexico and the Spanish Diaspora, India, the Ottoman Empire, the Far East - China, Japan and Korea - Europe, Jewish communities and the Middle East. Several historical eras are covered: the Ancient World, the Middle Ages, Early Modern Europe and the Modern day. The book is a unique addition to the growing literature on food history. It is required reading for anyone seeking a detailed discussion of food history research in diverse times and places.

**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.

**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

**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.

**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.

**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.

*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.

*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.

**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.

**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.

**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.

*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.

*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.

**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.

*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.

**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.

**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.

**Re-orienting Cuisine** Kwang Ok Kim 2015-02-01 Foods are changed not only by those who produce and supply them, but also by those who consume them. Analyzing food without considering changes over time and across space is less meaningful than analyzing it in a global context where tastes, lifestyles, and imaginations cross boundaries and blend with each other, challenging the idea of authenticity. A dish that originated in Beijing and is recreated in New York is not necessarily the same, because although authenticity is often claimed, the form, ingredients, or taste may have changed. The contributors of this volume have expanded the discussion of food to include its social and cultural meanings and functions, thereby using it as a way to explain a culture and its changes.

**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.

**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.

**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.

**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.

**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."

**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 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.

**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. **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.

**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.

**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.