

Food And Globalization Consumption Markets And Politics In The Modern World Cultures Of Consumption Series

Globalization: Prospects and Problems, by JoAnn Chirico, provides a comprehensive and enlightening overview of globalization issues and topics. Emphasizing the theory and methods that social scientists employ to study globalization, the text reveals how macro globalization processes impact individual lives—from the spread of scientific discourse to which jobs are more or less likely to be offshored. The author presents a clear image of “the big globalization picture” by skillfully exploring, piece by piece, a myriad of globalization topics, debates, theories, and empirical data. Compelling chapters on theory, global civil society, democracy, cities, religion, institutions (sports, education, and health care), along with three chapters on global challenges, help readers develop a broad understanding of key topics and issues. Throughout the text, the author encourages readers to relate their personal experiences to globalization processes, allowing for a more meaningful and relevant learning experience.

This book puts German policy toward Romania and the German East into a global context. One of the signal events of the twentieth century was Germany's effort to construct an empire in Europe modeled on the European experience outside Europe. The turn to European empire resulted less from the dynamics of capitalist expansion than from a deep crisis in global political and economic order. Confronted with the global economic and political power of the western allies, the Germans turned to Eastern Europe to construct a

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dependent space, tied to Germany as Central America was to the US. The First World War transformed how Germans thought about international order, empire and the nature of Romanians. The domestic consequences of Germany's eviction from global markets authorized deep interventions in Romanian society to establish a pre-eminent position for the German state inside Romania. David Hamlin embeds occupation and war aims in economic concerns.

Contains essays presented at the 2012 Oxford Symposium on Food and Cookery

The book examines the history of co-operation in the broad context of the history of consumerism and consumption; of internationalism and the development of international organisations; and debates about international trade during the inter-war period. The fundamental question explored in the book concerns the meaning of co-operation. Was it a social movement or an economic enterprise? Did it aspire to challenge capitalism or to reform it? Did it contain at its heart a political vision for the transformation of society or was it simply a practical guide for organising a business? Hilson argues that it was both, but that an examination of the debates over the different meanings of co-operation can also illuminate broader questions about the emergence of consumer interests in the first half of the twentieth century, especially in a transnational context.

' This fascinating and insightful volume introduces readers to food as a window to the social and cultural history and geography of Singapore. It demonstrates how the food we consume, the ways in which we acquire and prepare it, the company we keep as we cook and eat, and our preferences and practices are all revealing of a larger economic, social, cultural and political world, both historically and in contemporary times. Readers will be captivated by chapters that deal with the intersections of food and ethnicity, gender

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and class, food hybridity, innovations and creativity, heritage and change, globalization and localization, and more. This is a must-read for anyone interested in Singapore culture and society. Contents: Theorising Contemporary Foodscapes: Conceptual and Empirical Insights from Singapore (Lily Kong and Vineeta Sinha) Taking the Street Out of Street Food (Chua Beng Huat) Singapore's "Snackscapes" (Adeline Tay) Tasting Memories, Cooking Heritage: A Sensuous Invitation to Remember (Kelvin E Y Low) Placing Pig Farming in Post-Independence Singapore: Community, Development and Landscapes of Rurality (Harvey Neo) The Kopitiam in Singapore: An Evolving Story about Cultural Diversity and Cultural Politics (Lai Ah Eng) The Taste of Retro: Nostalgia, Sensory Landscapes and Cosmopolitanism in Singapore (Jean Duruz) Mapping Singapore's Culinary Landscape: Is Anyone Cooking? (Vineeta Sinha) Bloggers, Critics and Photographers in the Mediation of Food Consumption (Tan Xiang Ru, Amy) From Sushi in Singapore to Laksa in London: Globalising Foodways and the Production of Economy and Identity (Lily Kong) Readership: General public and a must-read for anyone interested in Singapore culture and society.

Key Features: There is currently no single volume that addresses the history and geography of food in Singapore in the post-colonial years; this is the first of its kind The volume provides a critical analysis of food within a larger economic, social and cultural context, and is not merely a celebratory narrative It brings together some of the key scholars on food in Singapore Keywords: Food; Foodways; Foodscapes; Post-colonial Singapore; Culture; Community; Consumption "This book is a multidisciplinary masterpiece and the intensely researched examination that the foodways and foodscapes of Singapore deserves. Comprehensive in its examination of changing food practices, this volume powerfully connects consumption, production, built environments, home kitchens,

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hawker centres, and the sensory experience of food. It is a must read for anyone interested in how a multidisciplinary analysis can enliven the study of food in diverse cities."

Daniel Bender Canada Research Chair in Global Culture and Director Culinaria Research Centre University of Toronto "In

the many reflections for SG50, nothing comes closer to Singapore's identity than the city-state's diversified, multi-ethnic and delectable foods. The 10 chapters in this book are a much welcomed multidisciplinary academic intervention of the quintessential Singaporean passion of eating and snacking. This book savours all its foodscapes, foodways and cuisines through its street foods, hawker centres, kopitiam and restaurants. Singapore's food obsession best undergirds Joseph Nye's "soft power", an expression of "Eurasian" cultural fusion, Asian gastronomical delights and cosmopolitan consumption which variously defines Singapore's national identity, its innovative expressions, its tourist beaconing, its recollection of "sensory heritage", its transcultural involvement, and its global-local statement.

Sample Singapore's mouth-watering creativity through its social, cultural, political, historical, and economic taste buds. This is definitely a digestible book worth consuming." Victor R Savage National University of Singapore "Journey through kampungs and kopitiam and find out why food is so important in Singapore culture! An essential read for anyone seeking to understand Singapore food!" Leslie Tay Author, blogger and self-proclaimed gastro-geek

<http://ieatishootipost.sg> "Food, Foodways and Foodscapes is an extraordinary and a rare book that is simultaneously richly descriptive, deeply evocative, and sharply analytical. It provides a welcome and much needed shift in the locus of discussion from the over-written spaces of restaurants and TVs in North Atlantic nations, to the streets, the home, and the web, in a city-state in southeast Asia, which is precisely

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what makes it theoretically fecund." Krishnendu Ray New York University & President, Association for the Study of Food & Society "This is one of the most accessible and comprehensive book to chart Singapore's food history ... It is an excellent starting point for anyone keen to understand the ways in which Singaporeans think about and enjoy, food." The Sunday Times, Singapore '

All animals face the possibility of food limitation and ultimately starvation-induced mortality. This book summarizes state of the art of starvation biology from the ecological causes of food limitation to the physiological and evolutionary consequences of prolonged fasting. It is written for an audience with an understanding of general principles in animal physiology, yet offers a level of analysis and interpretation that will engage seasoned scientists. Each chapter is written by active researchers in the field of comparative physiology and draws on the primary literature of starvation both in nature and the laboratory. The chapters are organized among broad taxonomic categories, such as protists, arthropods, fishes, reptiles, birds, and flying, aquatic, and terrestrial mammals including humans; particularly well-studied animal models, e.g. endotherms are further organized by experimental approaches, such as analyses of blood metabolites, stable isotopes, thermobiology, and modeling of body composition.

This book provides a new and definitive overview of customer experience and how it can be managed and enhanced in one of the most dynamic industries in the world—the service industry. Its highly qualified international team of contributors ensures that it adopts a global perspective, and clearly outlines the key theoretical perspectives of customer experience, covering customer experience both from demand and supplier perspectives. Fully informed by the latest research, it explores different country contexts and how they

impact upon the customer experience; investigates the social, cultural and economic dimensions of customer experience; provides case studies from a wide range of service industry sectors; and includes industry perspectives and examples. *Latin@s' Presence in the Food Industry* takes the holistic culinary approach of bringing together multidisciplinary criticism to explore the diverse, and not always readily apparent, ways that Latin@s relate to food and the food industry. The networks Latin@s create, the types of identities they fashion through food, and their relationship to the US food industry are analyzed to understand Latin@s as active creators of food-based communities, as distinctive cultural representations, and as professionals. This vibrant new collection acknowledges issues of labor conditions, economic politics, and immigration laws—structural vulnerabilities that certainly cannot be ignored—and strives to understand more fully the active and conscious ways that Latina@s create spaces to maneuver global and local food systems. *Why We Eat, How We Eat* maps new terrains in thinking about relations between bodies and foods. With the central premise that food is both symbolic and material, the volume explores the intersections of current critical debates regarding how individuals eat and why they eat. Through a wide-ranging series of case studies it examines how foods and bodies both haphazardly encounter, and actively engage with, one another in ways that are simultaneously material, social, and political. The aim and uniqueness of this volume is therefore the creation of a multidisciplinary dialogue through which to produce new understandings of these encounters that may be invisible to more established paradigms. In so doing, *Why We Eat, How We Eat*

concomitantly employs eating as a tool - a novel way of looking - while also drawing attention to the term 'eating' itself, and to the multiple ways in which it can be constituted. The volume asks what eating is - what it performs and silences, what it produces and destroys, and what it makes present and absent. It thereby traces the webs of relations and multiple scales in which eating bodies are entangled; in diverse and innovative ways, contributors demonstrate that eating draws into relationships people, places and objects that may never tangibly meet, and show how these relations are made and unmade with every mouthful. By illuminating these contemporary encounters, *Why We Eat, How We Eat* offers an empirically grounded richness that extends previous approaches to foods and bodies.

Dedicated to the growing field of food and drink tourism and culinary engagement, Sally Everett offers a multi-disciplinary approach to the subject, embracing theories and examples from numerous subject disciplines.

Through a combination of critical theory reflections, real-life case studies, media excerpts and activities, examples of food and drink tourism around the world as well as a focus on employability, *Food and Drink Tourism* provides a comprehensive & engaging resource on the growing trend of food motivated travel & leisure. Suitable for any student studying tourism, hospitality, events, sociology, marketing, business or cultural studies.

Providing a valuable overview of regionalism throughout the entire continent, *Regionalism in Modern Europe* combines both geographical and thematic approaches to examine the origins and development of regional

movements and identities in Europe from 1890 to the present. A wide range of internationally renowned scholars from the USA, the UK and mainland Europe are brought together here in one volume to examine the historical roots of the current regional movements, and to explain why some of them - Scotland, Catalonia and Flanders, among others – evolve into nationalist movements and even strive for independence, while others – Brittany, Bavaria – do not. They look at how regional identities - through regional folklore, language, crafts, dishes, beverages and tourist attractions - were constructed during the 20th century and explore the relationship between national and subnational identities, as well as regional and local identities. The book also includes 7 images, 7 maps and useful end-of-chapter further reading lists. This is a crucial text for anyone keen to know more about the history of the topical – and at times controversial – subject of regionalism in modern Europe.

This volume explores cultural, social and economic connections between the Americas and the South Pacific. It reaches beyond Sino-American collaborations to focus on rather neglected, and sometimes invisible, Southern linkages, asking how these connections originated and have developed over time, which local responses they have generated, and what impact these processes have in the region in terms of representational forms and strategies, new cultural practices, and empowerment of individuals in (post)colonial contexts. The volume also compares and contrasts intriguing parallels of politics and identity formation. By extending

the focus beyond East Asia to the Southern Pacific region, including Island connections with the Americas, the volume provides a more comprehensive understanding of recent dynamics and shifting relations across the Pacific. By approaching the Transpacific Americas as an assemblage or relational space, which is created and becomes meaningful through multiple localities and their translocal connections, the book complicates the Euro-American distinction between "centre" and "rim". While the collection offers a distinctive geographical focus, it simultaneously emphasizes the translocal qualities of specific locations through their entanglements in transpacific assemblages within and across cultural, social and economic spheres. Furthermore, without neglecting the inextricable, historical dimension of anthropological perspectives, the focus is on the diverse and unexpected contemporary forms of cultural, social and economic encounters and engagements, and on (re)emerging Indigenous networks. Primarily based on empirical research, the volume explores face-to-face encounters, relations "from below," and transcultural interactions and relationships in, as well as ideas and conceptualizations of, cultural spaces across localities that have long been perceived as separate, but are indeed closely interconnected. Despite being a universal experience, eating occurs with remarkable variety across time and place: not only do we not eat the same things, but the related technologies, rituals, and even the timing are in constant flux. This lively and innovative history paints a fresco of the Italian nation by looking at its storied relationship to

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Based on deep analysis of Mass Observation wartime diaries, *Food in Wartime Britain* explores the food experience of the British middle classes in their own words throughout the course of the Second World War. It reveals that, while the food practices of the population were modified by rationing and food scarcity, social class and personal circumstances were key dimensions of the wartime food experience that demand to be taken into account in the historical narrative of the Home Front. Studies 1 of the Max Planck Research Library for the History and Development of Knowledge.

19th-century British imperial expansion dramatically shaped today's globalised world. Imperialism encouraged mass migrations of people, shifting flora, fauna and commodities around the world and led to a series of radical environmental changes never before experienced in history. *Eco-Cultural Networks and the British Empire* explores how these networks shaped ecosystems, cultures and societies throughout the British Empire and how they were themselves transformed by local and regional conditions. This multi-authored volume begins with a rigorous theoretical analysis of the categories of 'empire' and 'imperialism'. Its chapters, written by leading scholars in the field, draw methodologically from recent studies in environmental history, post-colonial theory and the history of science. Together, these perspectives provide a comprehensive historical understanding of how the British Empire reshaped the globe during the 19th and 20th centuries. This book will be an important addition to the literature

on British imperialism and global ecological change. Has material civilization spun out of control, becoming too fast for our own well-being and that of the planet? This book confronts these anxieties and examines the changing rhythms and temporal organization of everyday life. How do people handle hurriedness, burn-out and stress? Are slower forms of consumption viable? This volume brings together international experts from geography, sociology, history, anthropology and philosophy. In case studies covering the United States, Asia, and Europe, contributors follow routines and rhythms, their emotional and political dynamics, and show how they are anchored in material culture and everyday practice. Running themes of the book are questions of coordination and disruption; cycles and seasons; and the interplay between power and freedom, and between material and natural forces. The result is a volume that brings studies of practice, temporality and material culture together to open up a new intellectual agenda.

The relationship between food and development has always been controversial. Over the last thirty years, development in the north and south has failed to deliver people a decent diet. While some people have too little food and die as a consequence, some people have too much food and die from associated diseases.

Furthermore, some methods of food production create social dislocation and deadly environments where biodiversity is eroded and pollution is rampant. While guaranteeing enough food for the world's inhabitants continues to be a serious challenge, new issues about

food have emerged. Food and Development is a lively and lucidly written text which provides a clear and accessible introduction to these complex and diverse food related problems. It explores the continued prevalence of mass under nutrition in the developing world; acute food crises in some places associated with conflict; the emergence of over nutrition in the developing world and the vulnerability of the contemporary global food production system. The text identifies the major problems and analyzes factors at international, national and local scales to understand their continued prevalence. The book concludes by evaluating the potential of some oppositional forces to challenge the hegemony of the contemporary food system. This timely and original text will be invaluable to undergraduates interested in the challenges surrounding food and development. The text is richly filled with case studies from the Global North and South to illustrate the nature and extent of these urgent issues and their interrelated nature. Each chapter contains a range of features to assist undergraduate learning, including: learning objective, key concepts, summaries, discussion questions, further reading and websites, and follow up activities.

Although South Asian cookery and gastronomy has transformed contemporary urban foodscape all over the world, social scientists have paid scant attention to this phenomenon. Curried Cultures-a wide-ranging collection of essays-explores the relationship between globalization and South Asia through food, covering the cuisine of the colonial period to the contemporary era, investigating its

material and symbolic meanings. *Curried Cultures* challenges disciplinary boundaries in considering South Asian gastronomy by assuming a proximity to dishes and diets that is often missing when food is a lens to investigate other topics. The book's established scholarly contributors examine food to comment on a range of cultural activities as they argue that the practice of cooking and eating matter as an important way of knowing the world and acting on it.

This book critically reviews recent social scientific investigations of consumption, a controversial topic with moral overtones, and of popular public interest and political and economic significance. The author explores how consumption affects personal identity and social position, developing a sociological analysis using theories of practice to account for everyday consumption, its role in the social order, and its consequences for environmental sustainability. The book offers a controversial analysis which explains consumption not in terms of the purchasing of commodities but of the organization and coordination of daily practices. Consumption will be of interest to scholars and students of sociology, anthropology, geography, cultural studies, consumer research, business studies and social theory.

This handbook brings together contributions from the top researchers in the economics of food consumption and policy. Designed as a comprehensive guide to academics and graduate students, it discusses theory and methods, policy, and current topics and applications. This book provides a framework for understanding the

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global flows of cuisine both into and out of Asia and describes the development of transnational culinary fields connecting Asia to the broader world. Individual chapters provide historical and ethnographic accounts of the people, places, and activities involved in Asia's culinary globalization.

This work is a comprehensive collection of cutting-edge scholarship on the economic, international business, political, legal, and environmental ramifications of globalization--one of the hottest topics of the day. * 100 A-Z entries covering the major issues of globalization * Reproduces the founding documents for the World Trade Organization and other international trade organizations * Maps of trade blocs and regional organizations such as the European Union, Association of Southeast Asian Nations (ASEAN), and Mercado Común del Sur (MERCOSUR) * Charts, figures, and graphs illustrating data trends and statistical information * Includes contributions from more than 100 specialists in economics, law, business, and other applicable fields

Following a study on the world flows of American products during early globalization, here the authors examine the reverse process. By analyzing the imperial political economy, the introduction, adaptation and rejection of new food products in America, as well as of other European, Asian and African goods, *American Globalization, 1492–1850*, addresses the history of consumerism and material culture in the New World, while also considering the perspective of the history of ecological globalization. This book shows how these changes triggered the formation of mixed imagined

communities as well as of local and regional markets that gradually became part of a global economy. But it also highlights how these forces produced a multifaceted landscape full of contrasts and recognizes the plurality of the actors involved in cultural transfers, in which trade, persuasion and violence were entwined. The result is a model of the rise of consumerism that is very different from the ones normally used to understand the European cases, as well as a more nuanced vision of the effects of ecological imperialism, which was, moreover, the base for the development of unsustainable capitalism still present today in Latin America.

Can food be both national and global at the same time? What happens when a food with a national identity travels beyond the boundaries of a nation? What makes a food authentically national and yet American or broader global? With these questions in mind, Sonia Ryang explores the world of Korean food in four American locations, Iowa City, Baltimore, Los Angeles, and Hawaii (Kona and Honolulu). Ryang visits restaurants and grocery stores in each location and observes Korean food as it is prepared and served to customers. She analyzes the history and evolution of each dish, how it arrived and what it became, but above all, she tastes and experiences her food—four items to be specific—naengmyeon cold noodle soup; jeon pancakes; galbi barbecued beef; and bibimbap, rice with mixed vegetable. In her ethnographic journey, Ryang discovers how the chewy noodles from Pyongyang continue to retain their texture and yet are served differently in different locales. Jeon pancakes become completely decontextualized in the United States and metamorphosed into a portable and packable carry-out food. American consumers are unaware of the pancake's sacred origin. In Hawaii, Ryang finds that it is the Vietnamese

restaurant that serves unexpectedly delicious galbi barbecued meat. Intertwined in the complex colonial and postcolonial contexts, Korean galbi and Japanese yakiniku can be found side by side on the streets of Honolulu frequented by both the locals and tourists. In writing *Eating Korean in America: Gastronomic Ethnography of Authenticity*, Sonia Ryang is as much an eater as a researcher. Her accounts of the cities and their distinctive take on Korean food are at once entertaining and insightful, yet deeply moving. Ryang challenges the reader to stop and think about the food we eat every day in close connection to colonial histories, ethnic displacements, and global capitalism. *Reconnecting Consumers, Producers and Food* presents a detailed and empirically grounded analysis of alternatives to current models of food provision. The book offers insights into the identities, motives and practices of individuals engaged in reconnecting producers, consumers and food. Arguing for a critical reevaluation of the meanings of choice and convenience, *Reconnecting Consumers, Producers and Food* provides evidence to support the construction of a more sustainable and equitable food system which is built on the relationships between people, communities and their environments.

With contributions from over 30 scholars, *A Global History of Consumer Co-operation* surveys the origins and development of the consumer co-operative movement throughout the world from the mid-nineteenth century until the present day.

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

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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.

The period of the "second slavery" was marked by geographic expansion of zones of slavery into the Upper US South, Cuba and Brazil and chronological expansion into the industrial age. As *The Reinvention of Atlantic Slavery* shows, ambitious planters throughout the Greater Caribbean hired a transnational group of chemists, engineers, and other "plantation experts" to assist them in adapting industrial technologies to suit their "tropical" needs and increase profitability. Not only were technologies reinvented so as to keep manufacturing processes local but slaveholders' adaptation of new racial ideologies also shaped their particular usage of new machines. Finally, these businessmen forged a new set of relationships with one another in order to sidestep the financial dominance of Great Britain and the northeastern United States. In addition to promoting new forms of mechanization, the technical experts depended on the know-how of slaves alongside whom they worked. Bondspeople with industrial craft skills played key roles in the development of new production processes and technologies like sugar mills. While the very existence of such skilled slaves contradicted prevailing racial ideologies and allowed black people to wield power in their own interest, their contributions grew the slave economies of Cuba, Brazil, and

the Upper South. Together reform-minded planters, technical experts, and enslaved people modernized sugar plantations in Louisiana and Cuba; brought together rural Virginia wheat planters and industrial flour-millers in Richmond with the coffee-planting system of southeastern Brazil; and enabled engineers and iron-makers in Virginia to collaborate with railroad and sugar entrepreneurs in Cuba. Through his examination of the creation of these industrial bodies of knowledge, Daniel B. Rood demonstrates the deepening dependence of the Atlantic economy on forced labor after a few revolutionary decades in which it seemed the institution of slavery might be destroyed. The reinvention of this plantation world in the 1840s and 1850s brought a renewed movement in the 1860s, especially from enslaved people themselves in the United States and Cuba, to end chattel slavery. This account of capitalism, technology, and slavery offers new perspectives on the nineteenth-century Americas.

This book analyzes the reception of artisanal pizza in Japan through the lens of professional pizza chefs. The movement of food and workers, and the impact that such movements have on the artisanal workers occupation are at issue.

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

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Indications of geographic origin for foodstuffs and manufactures have become an important source of brand value since the beginnings of globalization during the late nineteenth century. In this work, David M. Higgins explores the early nineteenth-century business campaigns to secure national and international protection of geographic brands. He shows how these efforts culminated in the introduction of legal protocols which protect such brands, including, 'Champagne', 'Sheffield', 'Swiss made' watches and 'Made in the USA'. Higgins explores the major themes surrounding these indications, tying in the history of global marketing and the relevant laws on intellectual property. He also questions the effectiveness of European Union policy to promote 'regional' and 'local' foods and why such initiatives brought the EU in conflict with North America, especially the US. He extends the study with a reflection on contemporary issues affecting globalization, intellectual property, less developed countries, and supply chains.

The world agri-food system is getting increasingly 'globalized'. As the majority moves into cities, and those who remain in rural areas adopt urbanized lifestyles the consumption of food is changing toward varied yet similar consumption around the world. This book reflects on how these changes are affecting the poor by looking at specific factors that are driving change. The chapters consider different angles to the following questions: How do these changes affect the roles and powers of various actors along the food chain? How relevant are these trends to the economic developments within the global agri-food system, and in particular to the poor

segments of society? How is the globalization of foods affecting human health? How can international and national policy address possible adverse direct and indirect effects of globalization of the world's agri-food system while strengthening positive ones? The book attempts to combine both lines of inquiry, focusing more specifically on the globalization of agri-food systems, the actual and potential impacts of these trends on the poor, and the implications for food and nutrition security in developing countries.

This book provides a comprehensive theological framework for assessing the significance of eating. Drawing on diverse theological, philosophical, and anthropological insights, it offers fresh ways to evaluate food production and consumption practices as they are being worked out in today's industrial food economy. Unlike books that focus primarily on vegetarianism and hunger-related concerns, this book broadens the scope of consideration to include the sacramental character of eating, the deep significance of hospitality, the meaning of death and sacrifice, the Eucharist as the place of inspiration and orientation, the importance of saying grace, and the possibility of eating in heaven. Throughout, eating is presented as a way of enacting fidelity between persons, between people and fellow creatures, and between people and Earth. Food and Faith demonstrates that eating is of profound

economic, moral, and spiritual significance. Revised throughout, this edition includes a new introduction and two chapters, as well as updated bibliography. The additions add significantly to the core idea of creaturely membership and hospitality through discussion of the microbiome revolution in science, and the daunting challenge of the Anthropocene. Looking at cultural appropriation from around the world, this volume uses the field of cultural studies—heavily influenced by both economics and sociology—as a lens through which to view the paradigm of transcultural consumption. The editors present a variety of consumptive phenomena including: the introduction of Chinese foods to the United States, Ford cars in Germany, and American schoolbooks in the Philippines. Rejecting the idea that these interactions were simply forms of “Americanization,” *Travelling Goods, Travelling Moods* fills a gap in consumer studies and enriches the debate about cultural transfer.

Includes papers and case studies presented at a FAO workshop held in Rome, Italy from 8 to 10 October 2003

This edited collection outlines the accomplishments, shortcomings, and future policy prospects of the 2005 UNESCO Convention on the Protection and Promotion of the Diversity of Cultural Expressions, arguing that the Convention is not broad enough to confront the challenges concerning human rights,

sustainability, and cultural diversity as a whole.

Between the 1930s and the 1950s rural life in Europe underwent profound changes, partly as a result of the Second World War, and partly as a result of changes which had been in progress over many years. This book examines a range of European countries, from Scandinavia to Spain and Ireland to Hungary, during this crucial period, and identifies the common pressures to which they all responded and the features that were unique to individual countries. In particular, it examines the processes of agricultural development over western Europe as a whole, the impact of the war on international trading patterns, the relationships between states and farmers, and the changing identities of rural populations. It presents a bold attempt to write rural history on a European scale, and will be of interest not only to historians and historical geographers, but also to those interested in the historical background to the Common Agricultural Policy of the European Union, to which the changes discussed here provided a dramatic prologue.

With globalization has come an increased focus on food--where it comes from, how it is transported, who eats it, and what cultural significance it has. This volume brings together ethnographically based anthropological analyses of shifting meanings and representations associated with the foods,

ingredients, and cooking practices of marginalized and/or indigenous cultures. Contributors are particularly interested in how these foods intersect with politics, nationhood and governance, identity, authenticity, and conservation. The chapters cover diverse locales, issues, and foods: the cultural meanings of *sinonggi*, a thick sago porridge from Sulawesi, Indonesia; the significance of *pom*, a Surinam dish popular in the Netherlands; the transformation of alpaca meat in Peru; the impact of culinary tourism on indigenous cuisine in Mexico; the re-presenting of minor millets in South India; and the development of cheeses in the Italian Alps. A conceptual essay on food and social boundaries rounds out the collection. Throughout, the contributors address important questions, including: How are traditional foods "repackaged" in the process of mainstreaming access? What does this repackaging mean for the ways local or indigenous peoples view their traditional food practices? How are local cuisines mobilized in movements to create national images and identities? What tensions emerge between new representations of foods and local cultural meanings? Together the contributors provide a thoughtful inquiry into what happens when food and culinary practices are moved from the cultural or physical margins, and how such movements can be shaped by--and employed in the pursuit of--political, social, and cultural goals.

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With studies of China, India, West Africa, South America and Europe, this book provides a global perspective on food consumption in the modern world. Combining ethnographic, historical and comparative analyses, the volume celebrates the contributions of Jack Goody to the anthropology of food.

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