

Culinary Tourism Edited By Lucy Long University Press

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Edible Ideologies Kathleen LeBesco 2008-01-10 Contributors explore the relationship between food and the production of ideology.

Selected Studies on Rural Tourism and Development Gulizar Akkus 2019-01-17 Rural tourism is a form of tourism that is based on natural resources and requires intertwining with rural areas. It can be easily integrated with other types of tourism, and can be an effective global development strategy. Therefore, introducing rural tourism practices in various regions throughout the world allows further exploration of the reciprocal effects of agriculture, rural areas and tourism. This book provides insights into the potential of rural tourism potential and its future development, through unique examples and case studies drawn from Turkey, which has been increasingly implementing this form of tourism in recent years. Given the continued existence of traditional lifestyles in rural areas and villages, in addition to the rich cultural heritage, local handicrafts, and the natural flora and fauna, rural tourism holds massive potential for Turkey. The volume will appeal to both international academicians and tourism professionals and practitioners, in addition to anyone with an interest in rural areas and rural development.

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.

Rehabilitation and Tourism Activity Radoslaw Muszkieta 2010

The Digest 1998

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.

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.

Planet Taco Jeffrey M. Pilcher 2017-02-14 "In Planet Taco, Jeffrey Pilcher traces the historical origins and evolution of Mexico's national cuisine, explores its incarnation as a Mexican American fast-food, shows how surfers became global pioneers of Mexican food, and how Corona beer conquered the world. Pilcher is particularly enlightening on what the history of Mexican food reveals about the uneasy relationship between globalization and authenticity. The burritos and taco shells that many people think of as Mexican were actually created in the United States. But Pilcher argues that the contemporary struggle between globalization and national sovereignty to determine the authenticity of Mexican food goes back hundreds of years. During the nineteenth century, Mexicans searching for a national cuisine were torn between nostalgic "Creole" Hispanic dishes of the past and French haute cuisine, the global food of the day. Indigenous foods were scorned as unfit for civilized tables. Only when Mexican American dishes were appropriated by the fast food industry and carried around the world did Mexican elites rediscover the foods of the ancient Maya and Aztecs and embrace the indigenous roots of their national cuisine"--

The Routledge Handbook of Gastronomic Tourism Saurabh Kumar Dixit 2019-02-01 The Routledge Handbook of Gastronomic Tourism explores the rapid transformations that have affected the interrelated areas of gastronomy, tourism and society, shaping new forms of destination branding, visitor satisfaction, and induced purchase decisions. This edited text critically examines current debates, critical reflections of contemporary ideas, controversies and queries relating to the fast-growing niche market of gastronomic tourism. This comprehensive book is structured into six parts. Part I offers an introductory understanding of gastronomic tourism; Part II deals with the issues relating to gastronomic tourist behavior; Part III raises important issues of sustainability in gastronomic tourism; Part IV reveals how digital developments have influenced the changing expressions of gastronomic tourism; Part V highlights the contemporary forms of gastronomic tourism; and Part VI elaborates other emerging paradigms of gastronomic tourism. Combining the knowledge and expertise of over a hundred scholars from thirty-one countries around the world, the book aims to foster synergetic interaction between academia and industry. Its wealth of case studies and examples make it an essential resource for students, researchers and industry practitioners of hospitality, tourism, gastronomy, management, marketing, consumer behavior, business and cultural studies.

Dubious Gastronomy Robert Ji-Song Ku 2013-12-31 California roll, Chinese take-out, American-made kimchi, dogmeat, monosodium glutamate, SPAM—all are examples of what Robert Ji-Song Ku calls "dubious" foods. Strongly associated with Asian and Asian American gastronomy, they are commonly understood as ersatz, depraved, or simply bad. In Dubious Gastronomy, Ku contends that these foods share a spiritual fellowship with Asians in the United States in that the

Asian presence, be it culinary or corporeal, is often considered watered-down, counterfeit, or debased manifestations of the “real thing.” The American expression of Asianness is defined as doubly inauthentic—as insufficiently Asian and unreliably American when measured against a largely ideological if not entirely political standard of authentic Asia and America. By exploring the other side of what is prescriptively understood as proper Asian gastronomy, Ku suggests that Asian cultural expressions occurring in places such as Los Angeles, Honolulu, New York City, and even Baton Rouge are no less critical to understanding the meaning of Asian food—and, by extension, Asian people—than culinary expressions that took place in Tokyo, Seoul, and Shanghai centuries ago. In critically considering the impure and hybridized with serious and often whimsical intent, *Dubious Gastronomy* argues that while the notion of cultural authenticity is troubled, troubling, and troublesome, the apocryphal is not necessarily a bad thing: The dubious can be and is often quite delicious. *Dubious Gastronomy* overlaps a number of disciplines, including American and Asian American studies, Asian diasporic studies, literary and cultural studies, and the burgeoning field of food studies. More importantly, however, the book fulfills the critical task of amalgamating these areas and putting them in conversation with one another. Written in an engaging and fluid style, it promises to appeal a wide audience of readers who seriously enjoys eating—and reading and thinking about—food.

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.

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.

Urban Foodways and Communication Casey Man Kong Lum 2016-05-19 *Urban Foodways and Communication* is a collection of ethnographic case studies that examine urban foodways around the world as forms of human communication and intangible cultural heritage.

Food 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 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.

An Introduction to Popular Culture in the US Jenn Brandt 2018-01-25 Winner of the Popular Culture Association's 2018 John G. Cawelti Award for the Best Textbook / Primer What is popular culture? Why study popular culture in an academic context? An Introduction to Popular Culture in the US: People, Politics, and Power introduces and explores the history and contemporary analysis of popular culture in the United States. In situating popular culture as lived experience through the activities, objects, and distractions of everyday life, the authors work to broaden the understanding of culture beyond a focus solely on media texts, taking an interdisciplinary approach to analyze American culture, its rituals, beliefs, and the objects that shape its existence. After building a foundation of the history of popular culture as an academic discipline, the book looks broadly at cultural myths and the institutional structures, genres, industries, and people that shape the mindset of popular culture in the United States. It then becomes more focused with an examination of identity, exploring the ways in which these myths and mindset are internalized, practiced, and shaped by individuals. The book concludes by connecting the broad understanding of popular culture and the unique individual experience with chapters dedicated to the objects, communities, and celebrations of everyday life. This approach to the field of study explores all matters of culture in a way that is accessible and relevant to individuals in and outside of the classroom.

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.

Foodscape, Foodfields, and Identities in Yucatán Steffan Igor Ayora Díaz 2012 The travel experience filled with personal trauma; the pilgrimagethrough a war-torn place; the journey with those suffering: these represent the darker sides of travel. This book explores the writings and texts of dark journeys and travels. In traveling over the dead, amongst the dying, and alongside the suffering, the authors give us a tour of humanity's violence and misery. From this dark side, there comes great beauty and poignancy in the characterization of flight; creativity in the comic, graphic, and graffiti sketches and comments on life; and the sense of profound and spiritual journeys being undertaken, recorded, and memorialized.

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

Ethnic American Cooking Lucy M. Long 2016-07-15 Ethnic American Cooking: Recipes for Living in a New World is much more than a cookbook. It contains recipes from almost every nationality or ethnicity residing in the US and includes a brief introduction to understanding how those recipes represent that group's food culture. It illustrates the ways in which recipes, like identities, are fluid, adapting to new ingredients, tastes, and circumstances and are adjusted to continue to carry meaning or perhaps acquire new ones. The book is based on the two-volume Ethnic American Food Today: A Cultural Encyclopedia, which looked at the way ethnic groups in the US eat. Here, the recipes of the varied groups are brought together for the adventurous chef, the curious reader, and the casual cook alike. The recipes have been tested for use in modern American home kitchens with ingredients that can be found in most supermarkets. Substitutions and options are also suggested where needed. The dishes range from gourmet to everyday and offer a taste of the myriad ethnic culinary cultures in the US."

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

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.

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 shows how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

Identität in der Küche Mona Nikolic 2015-04-30 Welche Bedeutung hat die Küche als Identitätsmarker in Costa Rica? Entgegen der üblichen Einschränkung auf die Frage, welchen Einfluss transnationale Fast-Food-Unternehmen auf die Nationalküche haben, untersucht Mona Nikolic die costa-ricanischen Global-lokal-Beziehungen mit Fokus auf den transnationalen Beziehungen des Tourismus, der Transmigration und der lokalen kulinarischen Diversität. Auf der Basis von Feldforschungsergebnissen aus drei transnational geprägten lokalen Kontexten zeichnet sie nach, wie lokale Akteure ihre Identitäten über Praktiken rund ums Essen konstruieren und zum Ausdruck bringen.

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 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.

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.

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.

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.

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.

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.

Kultur und kulturelle Bildung

Adrianna Hlukhovych 2018-10-17

The Oxford Companion to American Food and Drink Andrew F. Smith 2007-05-01 Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle, and the origin of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative, and exuberant look at this modern American obsession. Ideal for the food scholar and food enthusiast alike, it is equally appetizing for anyone fascinated by Americana, capturing our culture and history through what we love most--food! Building on the highly praised and deliciously browseable two-volume compendium the Oxford Encyclopedia of Food and Drink in America, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor, mint, next to cash registers at bars. Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors. Edited by Andrew Smith, a writer and lecturer on culinary history, the Companion serves up more than just trivia however, including hundreds of entries on fast food, celebrity chefs, fish, sandwiches, regional and ethnic cuisine, food science, and historical food traditions. It also dispels a few commonly held myths. Veganism, isn't simply the practice of a few "hippies," but is in fact wide-spread among elite athletic circles. Many of the top competitors in the Ironman and Ultramarathon events go even further, avoiding all animal products by following a strictly vegan diet. Anyone hungering to know what our nation has been cooking and eating for the last three centuries should own the Oxford Companion to American Food and Drink.

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 show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

A History of Modern Tourism Eric Zuelow 2015-10-26 Tourism is one of the largest industries in the world, yet leisure travel is more than just economically important. It plays a vital role in defining who we are by helping to place us in space and time. In so doing, it has aesthetic, medical, political, cultural, and social implications. However, it hasn't always been so. Tourism as we know it is a surprisingly modern thing, both a product of modernity and a force helping to shape it. A History of Modern Tourism is the first book to track the origins and evolution of this pursuit from earliest times to the present. From a new understanding of aesthetics to scientific change, from the invention of steam power to the creation of aircraft, from an elite form of education to family car trips to see national 'shrines,' this book offers a sweeping and engaging overview of a fascinating story not yet widely known.

Cultural Analysis 2010

Food for Thought Lawrence C. Rubin 2014-01-10 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](#).

Culinary Diplomacy's Role in the Immigrant Experience Jennifer Gray 2021-04-07 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.

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