

Conceptualizing Taste Food Culture And Celebrities

This Handbook brings together leading interdisciplinary scholarship on the gendered nature of the international political economy. Spanning a wide range of theoretical traditions and empirical foci, it explores the multifaceted ways in which gender relations constitute and are shaped by global politico-economic processes. It further interrogates the gendered ideologies and discourses that underpin everyday practices from the local to the global. The chapters in this collection identify, analyze, critique and challenge gender-based inequalities, whilst also highlighting the intersectional nature of gendered oppressions in the contemporary world order.

This book discusses food in the context of the cultural matrix of India. Addressing topical issues in food and food culture, it explores questions concerning the consumption, representation and mediation of food. The book is divided into four sections, focusing on food fads; food representation; the symbolic value of food; modes and manners of resistance articulated through food. Investigating consumption practices in both public and ethnic culture, each chapter introduces a fresh approach to food across diverse literary and cultural genres. The book offers a highly readable guide for researchers and practitioners in the field of literary and cultural studies, as well as the sociological fields of food studies, body studies and fat studies. 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.

Over the past decade the academic study of emotion has developed very substantially across a number of disciplines, including religious studies. This anthology is the first collection of recent papers addressing the topic of religion and emotion. The selected pieces - each a foundational essay in this rapidly evolving field - examine attitudes toward and expressions of emotion in a wide range of religious traditions and periods. Among the themes considered are the relation of emotion to moral or religious norms, the role of emotion in faith, religious emotion as a performance of feeling in ritual contexts, and the relation of emotion to religious language. Specific topics examined range from filial emotions and filial values in medieval Korean Buddhism to weeping and spirituality in 16th-century Jewish mysticism. This volume is designed to provide an introduction to recent work in the field and should appeal to both scholars and students of comparative religion, anthropology, and psychology.

Tastes of the Empire

Cultural Life in the Information Age

Foodies

Handbook on the International Political Economy of Gender

Activity, Diet and Social Practice

Strategic Questions in Food and Beverage Management

Chinese Food and Foodways in Southeast Asia and Beyond

This book draws together empirical research across a range of contemporary examples of food tourism phenomenon in Asia to provide a holistic picture of their role and influence. It encompasses case studies from around the pan-Asian region, including China, Japan, South Korea, Thailand, Singapore, Vietnam, and India. The book specifically focuses on and explicitly includes a variety of perspectives of non-Western and Asian research contexts of food tourism by bringing multidisciplinary approaches to food tourism research and wider evidence of food and tourism in Asia.

First Published in 1995. Much of recent theory has characterized life in media-sophisticated societies in terms of a semiotic overload which, allegedly, has had only devastating effects on communication and subjectivity. In Architectures of Excess, Jim Collins argues that, while the rate of technological change has indeed accelerated, so has the rate of absorption. The seemingly endless array of information has generated not chaos but different structures and strategies, which harness that excess by turning it into forms of art and entertainment. Digital sampling in rap music and cyber-punk science fiction are well-known examples of techno-pop textuality, but Collins concentrates on other contemporaneous phenomena that are also envisioning new cultural landscapes by accessing that array--hyper-self-reflexivity in mall movies, best sellers, and prime-time television; the deconstructive vs. new-classical debate in architecture; the emergence of the "New Black Aesthetic;" the development of retro-modernism in interior design and the fashion industries. The analyses of these disparate, discontinuous attempts to develop a meaningful sense of location, in an historical as well as a spatial sense, address a cluster of interconnected questions: How is the array of information being "domesticated?" How has appropriation evolved from the Pop-Art of the sixties to the sampling of the nineties? How has the relationship between tradition, innovation, and evaluation been altered? Architectures of Excess investigates how these phenomena reflect change in taste and subjectivity, considering how we must account for both, pedagogically.

This book explores the emergent relationship between food and family in contemporary China through an empirical case study of Guangzhou, a typical city, to understand the texture of everyday life in the new consumerist society. The primary focus of this book is on the family dynamics of middle-income households in Guangzhou, where everyday food practices, including growing food, shopping, storing, cooking, feeding, and eating, play a pivotal role. The book aims to conduct a comprehensive and integrated analysis of themes such as material and emotional domestic cultures, family relationships, and social connections between the domestic and the public, based on a discussion of family food practices. These topics will not only offer academic readers a full understanding of the most innovative recent critical engagements with urban Chinese families but also provide more general readers with a broader view of food consumption patterns within the scope of domestic and family issues.

This book will be of interest to sociologists, anthropologists and human geographers as well as post graduate students who are interested in food studies and Chinese studies.

During the 17th century, England saw foreign foods made increasingly available to consumers and featured in recipe books, medical manuals, treatises, travel narratives, and even in plays. Yet the public's fascination with these foods went beyond just eating them. Through exotic presentations in popular culture, they were able to mentally partake of products for which they may not have had access. This book examines the "body and mind" consumerism of the early British Empire.

Food and War in Twentieth Century Europe

A Political History of Italian Food TV

Heritage Cuisines

Approaches and Interpretations

Handbook of Culture and Migration

A Neopragmatic Landscape Approach

Where the World Ended

Food Words is a series of provocative essays on some of the most important keywords in the emergent field of food studies, focusing on current controversies and on-going debates. Words like 'choice' and 'convenience' are often used as explanatory terms in understanding consumer behavior but are clearly ideological in the way they reflect particular positions and serve specific interests, while words like 'taste' and 'value' are no less complex and contested. Inspired by Raymond Williams, Food Words traces the multiple meanings of each of our keywords, tracking nuances in different (academic, commercial and policy) contexts. Mapping the dynamic meanings of each term, the book moves forward from critical assessment to active intervention -- an attitude that is reflected in the lively, sometimes combative, style of the essays. Each essay is research-based and fully referenced but accessible to the general reader. With a foreword by eminent food scholar Warren Belasco, Professor of American Studies at the University of Maryland-Baltimore County, and written by an inter-disciplinary team associated with the CONANX research project (Consumer culture in an 'age of anxiety'), Food Words will be essential reading for food scholars across the arts, humanities and social sciences.

This book examines the ethics, politics and aesthetics of veganism in contemporary culture and thought. Traditionally a lifestyle located on the margins of western culture, veganism has now been propelled into the mainstream, and as agribusness grows animal issues are inextricably linked to environmental impact as well as to existing ethical concerns. This collection connects veganism to a range of topics including gender, sexuality, race, the law and popular culture. It explores how something as basic as one's food choices continue to impact on the cultural, political, and philosophical discourse of the modern day, and asks whether the normalization of veganism strengthens or detracts from the radical impetus of its politics. With a Foreword by Melanie Joy and Jens Tuidor, this book analyzes the mounting prevalence of veganism as it appears in different cultural shifts and asks how veganism might be rethought and re-practised in the twenty-first century.

Food Television and Otherness in the Age of Globalization examines the growing popularity of food and travel television and its implications for how we understand the relationship between food, place, and identity. Attending to programs such as Bizarre Foods, Bizarre Foods America, The Pioneer Woman, Diners, Drive-Ins, and Dives, Man vs. Food, and No Reservations, Casey Ryan Kelly critically examines the emerging rhetoric of culinary television, attending to how American audiences are invited to understand the cultural and economic significance of global foodways. This book shows how food television exoticizes foreign cultures, erases global poverty, and contributes to myths of American exceptionalism. It takes television seriously as a site for the reproduction of cultural and economic mythology where representations of food and consumption become the commonsense of cultural difference and economic success.

The capital of Louisiana, Baton Rouge, has been the scene of fundamental changes in recent decades. In the context of the triple of petrochemistry, Louisiana State University (LSU) and public administration (especially of the state of Louisiana), which has been fully developed since the end of the 1920s, general processes (such as the transition from modern to post-modern spatial development) mix with specific local and regional characteristics and logics, also in dealing with spaces (such as the eccentric location of the downtown area, the limited influence of spatial planning). The result is a social-spatial formation of a "multivillage metropolis". The investigation of this "multivillage metropolis" follows a neopragmatic approach that triangulates different theories, methods, data and researcher perspectives. Videos per App: Laden Sie die Springer Nature More Media formations herunter - Abbildungen im Buch per App mit Handy oder Tablet scannen, um Videos zu streamen.

Addressing Everyday Life in Human Skeletal Remains

Food Tourism in Asia

Critical Perspectives on Veganism

Evidence from Poland

Promoting Creative Tourism: Current Issues in Tourism Research

Proceedings of the 4th International Seminar on Tourism (ISOT 2020), November 4-5, 2020, Bandung, Indonesia

The Multivillage-Metropolis Baton Rouge

This book considers the practices and techniques fans utilize to interact with different aspects and elements of food cultures. With attention to food cultures across nations, societies, cultures, and historical periods, the collected essays consider the rituals and values of fan communities as reflections of their food culture, whether in relation to particular foods or types of food, those who produce them, or representations of them. Presenting various theoretical and methodological approaches, the anthology brings together a series of empirical studies to examine the intersection of two fields of cultural practice and will appeal to sociologists, geographers and scholars of cultural studies with interests in fan studies and food cultures.

Day-to-day activities are important in the development of social identities, the establishment of social standing, and the communal understanding of societal rules. This perspective is broadly referred to as practice theory and relates to the power of an overarching social structure and the individual actors that shape it. Practice theory has made an important contribution to anthropological and archaeological research as these fields are particularly interested in daily life and the importance of these actions. This volume argues that practice theory can also be used in a bioarchaeological context through the examination of human skeletal remains and the archaeological context in which they were excavated. Bioarchaeology offers a unique perspective on these day-to-day experiences--skeletal tissue is constantly undergoing a process of change and, as a living biological system, it can adapt to external forces. Furthermore, bioarchaeological studies are multi-scalar and can examine individuals, groups, or entire populations. Using osteological indicators of activity patterns (enthesal changes, osteoarthritis) and dietary isotopes (carbon, nitrogen) as examples, this book addresses patterns of everyday life in the ancient past. Physical activities and food consumption are actions that are carried out on a daily basis. While bioarchaeology does not have the ability to recreate specific day-to-day activities, we can assess broad trends in everyday life. The volume illustrates these points using examples from the Ancient Nile Valley. Through the examination of over 800 Egyptian and Nubian individuals from five different archaeological sites, the research addresses patterns of everyday life as they relate to social inequality, agency, and practice. Beyond osteological indicators of activity and dietary patterns, this book also discusses additional methods that can be pursued to draw attention to daily life. Lastly, this book also highlights the applicability of and potential contribution that practice theory can make to this area of research.

While it has been thought and sustained without food and this unique collection explores the impact of war on food production, allocation and consumption in Europe in the twentieth century. A comparative perspective which incorporates belligerent, occupied and neutral countries provides new insights into the relationship between food and war. The analysis ranges from military provisioning and systems of food rationing to civilians' survival strategies and the role of war in stimulating innovation and modernization.

Chinese cuisine has had a deep impact on culinary traditions in Southeast Asia, where the lack of certain ingredients and access to new ingredients along with the culinary knowledge of local people led Chinese migrants to modify traditional dishes and to invent new foods. This process brought the cuisine of southern China, considered by some writers to be "the finest in the world," into contact with a wide range of local and global cuisines and ingredients. When Chinese from Southeast Asia moved on to other parts of the world, they brought these variants of Chinese food with them, completing a cycle of culinary reproduction, localization and invention, and globalization. The process does not end there, for the new context offers yet another set of ingredients and culinary traditions, and the "embedding and fusing of foods" continues, creating additional hybrid forms. Written by scholars whose deep familiarity with Chinese cuisine is both personal and academic, Chinese Food and Foodways in Southeast Asia and Beyond is a book that anyone who has been fortunate enough to encounter Southeast Asian food will savour, and it provides a window on this world for those who have yet to discover it.

Delicious and the Gourmet Foodscape

Place, Taste, and Community

Re-Unification and Identity in the German Borderland

Culture and Everyday Life

Settling Accounts and Developing Alternatives

The Social Construction of Emotion in India

Cultural Analysis and Bourdieu's Legacy

A number of recent books, magazines, and television programs have emerged that promise to take viewers inside the exciting world of professional chefs. While media suggest that the occupation is undergoing a transformation, one thing remains clear: being a chef is a decidedly male-dominated job. Over the past six years, the prestigious James Beard Foundation has presented 84 awards for excellence as a chef, but only 19 were given to women. Likewise, Food and Wine magazine has recognized the talent of 110 chefs on its annual "Best New Chef" list since 2000, and to date, only 16 women have been included. How is it that women—the gender most associated with cooking—have lagged behind men in this occupation? Taking the Heat examines how the world of professional chefs is gendered, what conditions have led to this gender segregation, and how women chefs feel about their work in relation to men. Tracing the historical evolution of the profession and analyzing over two thousand examples of chef profiles and restaurant reviews, as well as in-depth interviews with thirty-three women chefs, Deborah A. Harris and Patti Giuffrè reveal a great irony between the present realities of the culinary profession and the traditional, cultural associations of cooking and gender. Since occupations filled with women are often culturally and economically devalued, male members exclude women to enhance the job's legitimacy. For women chefs, these professional obstacles and other challenges, such as how to balance work and family, ultimately push some of the women out of the kitchen. Although some women consider anxiety about food remain widespread, the participants in Taking the Heat recount advantages that women chefs offer their workplaces and strengths that Harris and Giuffrè argue can help offer women chefs—and women in other male-dominated occupations—opportunities for greater representation within their fields. Click here to access the Taking the Heat teaching guide (http://rutgerspress.rutgers.edu/pages/teaching_guide_for_taking_the_heat.aspx).

The papers presented in this work cover themes such as sustainable tourism; ICT and tourism; marine tourism; tourism and education; tourism, economics, and finance; tourism marketing; recreation and sport tourism; halal & sharia tourism; culture and indigenous tourism; destination management; tourism gastronomy; politic, social, and humanities in tourism; heritage tourism; medical & health tourism; film induced tourism; community based tourism; tourism planning and policy; meeting, incentive, convention, and exhibition; supply chain management; hospitality management; restaurant management and operation; safety and crisis management; corporate social responsibility (CSR); tourism geography; disruptive innovation in tourism; infrastructure and transportation in tourism development; urban and rural tourism planning and development; community resilience and social capital in tourism. The 4th ISOT 2020 aimed at (1) bringing together scientists, researchers, practitioners, professionals, and students in a scientific forum and (2) having discussions on theoretical and practical knowledge about current issues in tourism. The keynote speakers contributing to this conference are those with expertise in tourism, either in an academic or industrial context.

This book examines and analyses the connections between gastronomy, tourism and the media. It argues that in the modern world, gastronomy is increasingly a major component and driver of tourism and that destinations are using their cuisines and food cultures in marketing to increase their competitive advantage. It proposes that these processes are interconnected with film, television, print and social media. The book emphasises the notion of gastronomy as a dynamic concept, in particular how it has recently become more widely used and understood throughout the world. The volume introduces core concepts and delves more deeply into current trends in gastronomy, the forces which shape them and their implications for tourism. The book is multidisciplinary and will appeal to researchers in the fields of gastronomy, hospitality, tourism and media studies.

Despite government claims that food is safer and more readily available today than ever before, recent survey evidence demonstrates high levels of food-related anxiety among Western consumers. While chronic hunger and malnutrition are relatively rare in the West, food scores relating to individual products, concerns about food safety, and concerns about food quality are widespread. Anxious Appetites explores the causes of these present-day anxieties. Looking at fears over provenance and regulation in a world of lengthening supply chains and greater concentration of corporate power, Peter Jackson investigates how anxieties about food circulate and how they act as a channel for broader social issues. Drawing on case studies such as the 2013 horsemeat scandal and fears about the contamination of infant formula in China in 2008, he examines how and why these concerns emerge. Comparing survey results with ethnographic observation of consumer practice, he explores the gap between official advice about food safety and people's everyday experience of food, including a critique of ideological notions of 'consumer choice'. A captivating, timely book which presents a new theory of social anxiety.

Anxious Appetites

Cooking, Food, and Counterculture in Contemporary Practices

Eating Fandom

Food Words

Religion and Emotion

Divine Passions

A Sociology of Culture, Taste and Value

When the Berlin Wall fell, people who lived along the dismantled border found their lives drastically and rapidly transformed. Daphne Berdahl, through ongoing ethnographic research in a former East German border village, explores the issues of borders and borderland identities that have accompanied the many transitions since 1990. What happens to identity and personhood, she asks, when a political and economic system collapses overnight? How do people negotiate and manipulate a liminal condition created by the disappearance of a significant frame of reference? Berdahl concentrates especially on how these changes have affected certain "border zones" of daily life—including social organization, gender, religion, and nationality—in a place where literal, indeed concrete, borders were until recently a very real and palpable presence. Her study, as well as of intense locality, these qualities may in fact be mutually constitutive. She shows how, in a moment of heady historical transformation, larger political, economic, and social processes are manifested locally and specifically. In the process of a transition between two German states, people have invented, and to some extent ritualized, cultural practices that both reflect and constitute profound identity transformations in a period of intense social discord. Where the World Ended combines a vivid ethnographic account of everyday life under socialist rule and after German reunification with an original investigation of the paradoxical human condition of a borderland.

This book aims to develop a political history of Italian "good food" on national television, and the central role of food in Italian culture, and the focus is highly original and this is a unique interdisciplinary study at the intersection between food studies, media studies and politics. The three protagonists of Pasta, Pizza and Propaganda are food, television and politics. These are the three main characters that interrelate, collaborate and fight behind the scenes, while in front of the camera the writers, intellectuals and celebrity chefs talk about, prepare or taste the best Italian dishes. The book retraces the history of Italian food television from a political point of view: the early shows of the pioneers under strict Catholic control in the 1950s and 1960s, the left-wing political twist of the 1970s, the conservative riflusso or resurgence of the 1980s, the disputed Berlusconi era and the rise of the celebrity chefs, which, for better or for worse, makes Italy similar to the other western countries. The history of Italy since the mid-1950s is retold through the lenses of food television. This lively book demonstrates that cooking spaghetti in a TV studio is a political act, and tries to uncover how it is possible that, while watching on TV how to make pizza, we become citizens. The primary readership will be an academic audience, including those in the disciplines of food studies, media studies, politics and Italian studies, as well as potentially for those interested in Italian sociology and anthropology. There may be a potential wider readership because of the popularity of Italian food and food television.

At the field of tourism and hospitality experiences maturity and scientific sophistication, researchers need to fully understand the breadth and depth of existing scales that help explain, understand, monitor, and predict not only behaviour but also consequences of such behaviour as a function of demand and supply interactions in the field. By introducing the importance of measurement and scales and providing groupings of existing scales The Handbook of Scales in Tourism and Hospitality Research serves as the state of the art reference book in the field of tourism, hospitality and allied fields such leisure, recreation, and services management.

From the scientific and industrial revolution to the present day, food - an essential element of life - has been progressively transformed into a private, transnational, mono-dimensional commodity of mass consumption for a global market. But over the last decade there has been an increased recognition that this can be challenged and reconceptualized if food is regarded and enacted as a commons. This Handbook provides the first comprehensive review and synthesis of knowledge and new thinking on how food and food systems can be thought, interpreted and practiced around the old/new paradigms of commons and commoning. The overall aim is to investigate the multiple constraints that occur within and sustain the dominant food and nutrition regime and to explore how it can change when different elements of the current food systems are explored and re-imagined from a commons perspective. Chapters do not define the notion of commons but engage with different schools of thought: the economic approach, based on rivalry and excludability; the political approach, recognizing the plurality of social constructions and incorporating epistemologies from the South; the legal approach that describes three types of proprietary regimes (private, public and common) and different layers of entitlement (bundles of rights); and the radical activist approach that considers the commons as the dominant neoliberal narrative. These schools have different and rather diverging epistemologies, vocabularies, ideological stances and policy proposals to deal with the construction of food systems, their governance, the distributive implications and the socio-ecological impact on Nature and Society. The book sparks the debate on food as a commons between and within disciplines, with particular attention to spaces of resistance (food sovereignty, de-growth, open knowledge, transition town, occupations, bottom-up social innovations) and organizational scales (local food, national policies, South-South collaborations, international governance and multi-national agreements). Overall, it shows the consequences of a shift to the alternative paradigm of food as a commons in terms of food, the planet and living beings.

Food Deserts?

Handbook of Scales in Tourism and Hospitality Research

Tourism and Socio-Economic Transformation of Rural Areas

Routledge Handbook of Food as a Commons

Food Culture Studies in India

Women Chefs and Gender Inequality in the Professional Kitchen

Food Practices and Family Lives in Urban China

This important new cultural analysis tells two stories about food. The first depicts good food as democratic. Foodies frequent 'hole in the wall' ethnic eateries, appreciate the pie found in working-class truck stops, and reject the snobbery of fancy French restaurants with formal table service. The second story describes how food operates as a source of status and distinction for economic and cultural elites, indirectly maintaining and reproducing social inequality. While the first storyline insists that anybody can be a foodie, the second asks foodies to look in the mirror and think about their relative social and economic privilege. By simultaneously considering both of these stories, and studying how they operate in tension, a delicious sociology of food becomes available, perfect for teaching a broad range of cultural sociology courses.

This book explores social inequalities in relation to culture, taste and value. It argues that society can contribute to debates about aesthetic value and to an understanding of how people evaluate. Exploring food-related interventions in various digital and cultural contexts, this book demonstrates how food is a discursive resource can be mobilized to accomplish actions of social, cultural, and political consequence. The chapters reveal how social media users employ language, images, and videos to construct identities and ideologies that both encompass and transcend food. Drawing on various discourse analytic frameworks to digital communication, contributors examine interactions across Facebook, Twitter, YouTube, and Instagram. From the multimodal discourse of a Korean livestreaming online eating show, to food activism in an English blogging community and discussions of a food-related controversy on Omani Twitter, this book shows how language and multimodal resources serve not only to communicate about food, but also as a means of accomplishing key aspects of everyday social life.

Culture and Everyday Life provides students with a comprehensive overview of theoretical models, issues and examples of contemporary cultural practice. Andy Bennett begins by summarising and situating - in everyday settings - the key theoretical models applied in the study of existing cultural practices. This entails a systematic study of how academic thinking about mass culture has changed, from critical accounts of early mass cultural theorists to radical postmodernist critiques of mass cultural accounts and to 'the cultural turn', which explored how various social identities are culturally constructed.

Foreign Foods in Seventeenth Century England

Taking the Heat

Italian Food Activism in Urban Sardinia

The Taste of Art

Social Media Interactions Across Cultural Contexts

Traditions, Identities and Tourism

With her new book, Italian Food Activism in Urban Sardinia, cultural anthropologist Carole Counihan makes a significant contribution to understanding the growing global movement for food democracy. Providing a detailed ethnographic case study from Cagliari, the capital of the Italian island-region of Sardinia, she draws upon Sardinians' own descriptions of their actions and motivations to change their food as they pursue grassroots alternatives to the agro-industrial food system through GAS (Gruppi di Acquisto Solidale or solidarity-based purchase groups), organic and urban agriculture, alternative restaurants, and farm-to-school programs. They link their activism to the sensory and emotional resonance of food and its nostalgic connections to place, tradition, and culture. They stress the importance of education through experience, and they build relationships and networks through workshops, farm visits, and commensality. The book focuses on three key themes to emerge in interviews with Cagliari food activists: the significance of territorio (or place), the importance of taste, and the role of education. By exploring these areas of concern, Counihan uncovers key tensions in consumption as a force for change, in individual vs. group actions, and in political and economic power relations, which are of crucial importance to wider global efforts to promote food democracy.

The Taste of Art offers a sample of scholarly essays that examine the role of food in Western contemporary art practices. The contributors are scholars from a range of disciplines, including art history, philosophy, film studies, and history. As a whole, the volume illustrates how artists engage with food as matter and process in order to explore alternative aesthetic strategies and indicate countercultural shifts in society. The book also explores the experiences of artists in food and foodways. The multidisciplinary nature of the content will appeal to a broad academic audience in the fields of tourism, gastronomy, geography, cultural studies, anthropology and sociology.

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Culture and Everyday Life provides students with a comprehensive overview of theoretical models, issues and examples of contemporary cultural practice. Andy Bennett begins by summarising and situating - in everyday settings - the key theoretical models applied in the study of existing cultural practices. This entails a systematic study of how academic thinking about mass culture has changed, from critical accounts of early mass cultural theorists to radical postmodernist critiques of mass cultural accounts and to 'the cultural turn', which explored how various social identities are culturally constructed.

Foreign Foods in Seventeenth Century England

Taking the Heat

Italian Food Activism in Urban Sardinia

The Taste of Art

Social Media Interactions Across Cultural Contexts

Traditions, Identities and Tourism

With her new book, Italian Food Activism in Urban Sardinia, cultural anthropologist Carole Counihan makes a significant contribution to understanding the growing global movement for food democracy. Providing a detailed ethnographic case study from Cagliari, the capital of the Italian island-region of Sardinia, she draws upon Sardinians' own descriptions of their actions and motivations to change their food as they pursue grassroots alternatives to the agro-industrial food system through GAS (Gruppi di Acquisto Solidale or solidarity-based purchase groups), organic and urban agriculture, alternative restaurants, and farm-to-school programs. They link their activism to the sensory and emotional resonance of food and its nostalgic connections to place, tradition, and culture. They stress the importance of education through experience, and they build relationships and networks through workshops, farm visits, and commensality. The book focuses on three key themes to emerge in interviews with Cagliari food activists: the significance of territorio (or place), the importance of taste, and the role of education. By exploring these areas of concern, Counihan uncovers key tensions in consumption as a force for change, in individual vs. group actions, and in political and economic power relations, which are of crucial importance to wider global efforts to promote food democracy.

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