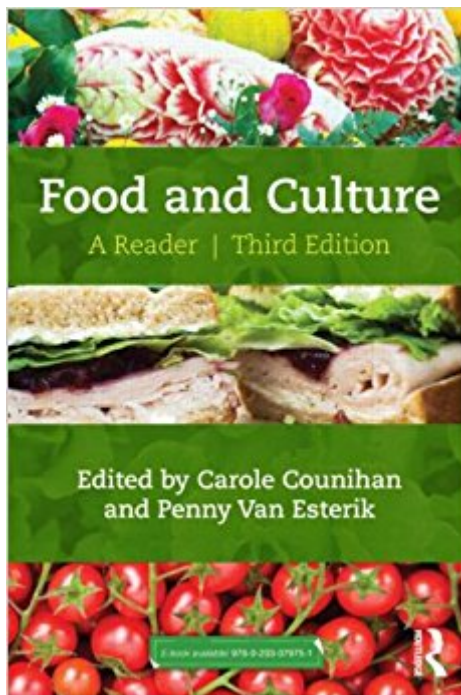


The book was found

Food And Culture: A Reader



Synopsis

The classic book that helped to define and legitimize the field of food and culture studies is now available, with major revisions, in a specially affordable e-book version (978-0-203-07975-1). The third edition includes 40 original essays and reprints of previously published classics under 5 Sections: FOUNDATIONS, HEGEMONY AND DIFFERENCE, CONSUMPTION AND EMBODIMENT, FOOD AND GLOBALIZATION, and CHALLENGING, CONTESTING, AND TRANSFORMING THE FOOD SYSTEM. 17 of the 40 articles included are either, new to this edition, rewritten by their original authors, or edited by Counihan and van Esterik. A bank of test items applicable to each article in the book is available to instructors interested in selecting this edition for course use. Simply send an e.mail to the publisher at companionaccess@informa.com.

Book Information

Paperback: 648 pages

Publisher: Routledge; 3 edition (October 31, 2012)

Language: English

ISBN-10: 0415521041

ISBN-13: 978-0415521048

Product Dimensions: 9.9 x 7 x 1.3 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 8 customer reviews

Best Sellers Rank: #28,451 in Books (See Top 100 in Books) #21 in Books > Politics & Social Sciences > Social Sciences > Customs & Traditions #371 in Books > Textbooks > Social Sciences > Sociology #925 in Books > Politics & Social Sciences > Sociology

Customer Reviews

"Counihan and Van Esterik were my gateway to food studies. It's simply impossible for me to imagine a more cohesive and enticing anthology of writings about culture, consumption, and cuisine for students, scholars, and the public-at-large. But in this newest iteration we see the abundant fruit of their earlier path-breaking labors: rich new insights about health, lifestyle, social equity, and popular advocacy. The third edition is indispensable." — Benjamin N. Lawrance, Conable Chair in International Studies, Rochester Institute of Technology, author of *Local Foods Meet Global Foodways: Tasting History* "Counihan and Van Esterik's reader has long been a staple of food-related course syllabi and reading lists. This new edition reflects the vibrancy of food studies today with the inclusion of recent key contributions to the field. Anyone who is serious about the

study of food should have a copy close at hand." â•Harry G. West, Professor of Anthropology, Chair of the Food Studies Centre, SOAS, University of London "They've done it again. Blending foundational favorites with important new work on race, power, and nation, Counihan and Van Esterik's latest edition of Food and Culture puts our field's diverse and crucial contributions at our students' fingertips." â•Carolyn De La Peña, American Studies, University of California, Davis "For several years Food and Culture has been a phenomenon in the field of food studies. This new, revised edition continues the exciting mix of tradition and innovation, showing the editors' mastery of a subject that has become increasingly complex." â•Peter Scholliers, History, Vrije Universiteit Brussel, co-editor of Food & History "Food and Culture is the indispensable resource for anyone delving into food studies for the first time. The editors have conveniently gathered readings from classic texts to the latest writings on cutting-edge issues in this field. In its third edition the book has so much new material that it reads as fresh and should appeal to and be useful to students and others from a range of disciplines" â•Marion Nestle, Nutrition, Food Studies, and Public Health, New York University, co-author of Why Calories Count: From Science to Politics "Incorporating both classics and the latest work, Food and Culture remains the essential introduction to the flourishing field of food studies." â•Warren Belasco, American Studies, University of Maryland, Baltimore County, author of Appetite for Change, Meals to Come, and Food: The Key Concepts

Carole Counihan is Professor Emerita of Anthropology at Millersville University in Pennsylvania and editor-in-chief of Food and Foodways. Her earlier books include *Around the Tuscan Table: Food, Family, and Gender in Twentieth-Century Florence*, *Food in the USA*, and *The Anthropology of Food and Body: Gender, Meaning, and Power*. Penny Van Esterik is Professor of Anthropology at York University in Toronto, Canada where she teaches nutritional anthropology, in addition to doing research on food and globalization in Southeast Asia. She is a founding member of WABA (World Alliance for Breastfeeding Action) and writes on infant and young child feeding, including her earlier book, *Beyond the Breast-Bottle Controversy*.

Bought it for a class and was not disappointed. Came in great condition!

A thoughtful and well written work that takes you on a journey which will make you question things we are taught and told while growing up. This book is a must read which will hold true for past present and future generations to come.

Really great book that opens your eyes to the world of food and the way it really effects our lives

I bought the Food and Culture Book because it was a text book for a class that I was taking. But, I am going to keep the book and not resell it because it is very interesting.

book was in great condition

nice tablet useable and affordable

Good

I am currently reading all of the essays, but felt the need to point out to the editors that I have found an unusual amount of typographical errors throughout most of the essays in the collection. These are errors primarily of punctuation, but I have also noted missing or extra words, as well as hyphens in the middle of words that were probably line breaks in a former iteration. The effect is the sense that this edition was hastily assembled. Routledge should pay more attention to quality control before final printing. It is a disservice to the contributors to print their essays with needless errors.

[Download to continue reading...](#)

Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Culture, Society and Sexuality: A Reader (Sexuality, Culture and Health) The Feminism and Visual Culture Reader (In Sight: Visual Culture) Food and Culture: A Reader Culture Smart! Czech Republic (Culture Smart! The Essential Guide to Customs & Culture) Culture Smart! Costa Rica (Culture

Smart! The Essential Guide to Customs & Culture) Concentration and Power in the Food System: Who Controls What We Eat? (Contemporary Food Studies: Economy, Culture and Politics) Inside the California Food Revolution: Thirty Years That Changed Our Culinary Consciousness (California Studies in Food and Culture) The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze (California Studies in Food and Culture) Food And Nutrition At Risk In America: Food Insecurity, Biotechnology, Food Safety And Bioterrorism Women and Crime: A Text/Reader (SAGE Text/Reader Series in Criminology and Criminal Justice) Balinese Food: The Traditional Cuisine & Food Culture of Bali Food Journal for Digestive Disorders: Keep Record of Food Intake and Symptoms in the Food Journal for Digestive Disorders Food Service Menus: Pricing and Managing the Food Service Menu for Maximun Profit (The Food Service Professional Guide to Series 13)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)