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Nota di contenuto	Front matter -- Contents -- List of Illustrations -- Acknowledgments -- Preface -- Introduction: Food History as a Field -- 1. Premodern Europe -- 2. China -- 3. India -- 4. Out of Africa: A Brief Guide to African Food History -- 5. Middle Eastern Food History -- 6. Latin American Food between Export Liberalism and the Vía Campesina -- 7. Food and the Material Origins of Early America -- 8. Food in Recent U. S. History -- 9. Influence, Sources, and African Diaspora Foodways -- 10. Migration, Transnational Cuisines, and Invisible Ethnics -- 11. The French Invention of Modern Cuisine -- 12. Restaurants -- 13. Cookbooks as Resources for Social History -- 14. The Revolt against Homogeneity -- 15. Food and Popular Culture -- 16. Post-1945 Global Food Developments -- Contributors -- Index
Sommario/riassunto	Food and cuisine are important subjects for historians across many areas of study. Food, after all, is one of the most basic human needs and a foundational part of social and cultural histories. Such topics as famines, food supply, nutrition, and public health are addressed by historians specializing in every era and every nation. Food in Time and Place delivers an unprecedented review of the state of historical research on food, endorsed by the American Historical Association,

providing readers with a geographically, chronologically, and topically broad understanding of food cultures—from ancient Mediterranean and medieval societies to France and its domination of haute cuisine. Teachers, students, and scholars in food history will appreciate coverage of different thematic concerns, such as transfers of crops, conquest, colonization, immigration, and modern forms of globalization.
