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Nota di contenuto	Front matter -- Contents -- Illustrations -- Preface -- Acknowledgments -- 1. American Artisanal -- 2. Ecologies of Production -- 3. Economies of Sentiment -- 4. Traditions of Invention -- 5. The Art and Science of Craft -- 6. Microbiopolitics -- 7. Place, Taste, and the Promise of Terroir -- 8. Bellwether -- Appendix -- Notes -- Bibliography -- Index
Sommario/riassunto	Cheese is alive, and alive with meaning. Heather Paxson's beautifully written anthropological study of American artisanal cheesemaking tells the story of how craftwork has become a new source of cultural and economic value for producers as well as consumers. Dairy farmers and artisans inhabit a world in which their colleagues and collaborators are a wild cast of characters, including plants, animals, microorganisms, family members, employees, and customers. As "unfinished" commodities, living products whose qualities are not fully settled, handmade cheeses embody a mix of new and old ideas about taste and value. By exploring the life of cheese, Paxson helps rethink the politics

of food, land, and labor today.

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