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| 1. Record Nr.           | UNINA9910953864603321   |
| Autore                  | Paxson Heather <1968->  |
| Titolo                  | The life of cheese : crafting food and value in America // Heather Paxson   |
| Pubbl/distr/stampa      | Berkeley, : University of California Press, c2013   |
| ISBN                    | 9781784024437<br>1784024430<br>9781283646345<br>128364634X<br>9780520954021<br>0520954025   |
| Edizione                | [1st ed.]   |
| Descrizione fisica      | 1 online resource (322 p.)  |
| Collana                 | California studies in food and culture ; ; v. 41  |
| Disciplina              | 637/.3  |
| Soggetti                | Cheesemaking - United States<br>Cheese industry - United States<br>Cheese - Social aspects - United States<br>Food habits - United States<br>Local foods - United States  |
| Lingua di pubblicazione | Inglese   |
| Formato                 | Materiale a stampa  |
| Livello bibliografico   | Monografia  |
| Note generali           | Description based upon print version of record.   |
| Nota di bibliografia    | Includes bibliographical references and index.  |
| 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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| 2. Record Nr.           | UNINA9910698687603321   |
| Titolo                  | Development of analytical methods for trace elements and elemental species in foods ... annual report                   |
| Pubbl/distr/stampa      | [Washington, D.C.], : U.S. Dept. of Agriculture, Agricultural Research Service  |
| ISSN                    | 1947-069X   |
| Descrizione fisica      | : HTML files  |
| Disciplina              | 363.19  |
| Soggetti                | Trace elements - Analysis<br>Trace elements - Speciation<br>Food - Composition - Analysis - Methodology<br>Periodicals. |
| Lingua di pubblicazione | Inglese   |
| Formato                 | Materiale a stampa  |
| Livello bibliografico   | Periodico   |

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