

1. Record Nr.	UNINA9910778282403321
Autore	Mitman Gregg
Titolo	Breathing space [[electronic resource]] : how allergies shape our lives and landscapes // Gregg Mitman
Pubbl/distr/stampa	New Haven, : Yale University Press, c2007
ISBN	1-281-72901-9 9786611729011 0-300-13832-6
Descrizione fisica	xv, 312 p. : ill., maps
Disciplina	616.2/02
Soggetti	Respiratory allergy Respiratory allergy - Environmental aspects
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph
Nota di bibliografia	Includes bibliographical references (p. [255]-295) and index.
Nota di contenuto	Front matter -- CONTENTS -- PREFACE -- Introduction -- 1. Hay Fever Holiday -- 2. When Pollen Became Poison -- 3. The Last Resorts -- 4. Choking Cities -- 5. On the Home Front -- 6. An Inhaler in Every Pocket -- Epilogue -- Notes -- Index
Sommario/riassunto	Allergy is the sixth leading cause of chronic illness in the United States. More than fifty million Americans suffer from allergies, and they spend an estimated

2. Record Nr.	UNINA9910786197103321
Autore	Paxson Heather <1968->
Titolo	The life of cheese [[electronic resource]] : crafting food and value in America / / Heather Paxson
Pubbl/distr/stampa	Berkeley, : University of California Press, c2013
ISBN	1-78402-443-0 1-283-64634-X 0-520-95402-5
Descrizione fisica	1 online resource (322 p.)
Collana	California studies in food and culture ; ; v. 41
Disciplina	637/.3
Soggetti	Cheesemaking - United States Cheese industry - United States Cheese - Social aspects - United States Food habits - United States 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.

