

1. Record Nr.	UNINA9910788192303321
Titolo	Re-orienting cuisine : East Asian foodways in the twenty-first century / / edited by Kwang Ok Kim
Pubbl/distr/stampa	New York, [New York] ; ; Oxford, [England] : , : berghahn, , 2015 ©2015
ISBN	1-78238-563-0
Descrizione fisica	1 online resource (306 p.)
Collana	Food, Nutrition, and Culture ; ; Volume 3
Disciplina	394.1/2095
Soggetti	Food habits - East Asia Diet - East Asia
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 at the end of each chapters and index.
Nota di contenuto	Contents; Figures and Tables; Acknowledgments; Introduction; Part I - National/Local Food in the (Re)Making; Chapter 1 - Dining Elegance and Authenticity: Archaeology of Royal Court Cuisine in Korea; Chapter 2 - History and Politics of National Cuisine: Malaysia and Taiwan; Chapter 3 - Wudang Daoist Tea Culture; Chapter 4 - Rice Cuisine and Cultural Practice in Contemporary Korean Dietary Life; Part II - Food Practice across Cultural Boundaries; Chapter 5 - Noodle Odyssey: East Asia and Beyond; Chapter 6 - Cultural Nostalgia and Global Imagination: Japanese Cuisine in Taiwan Chapter 7 - The Visible and the Invisible: Intimate Engagements with Russia's Culinary East Chapter 8 - Experiencing the ""West"" through the ""East"" in the Margins of Europe: Chinese Food Consumption Practices in Postsocialist Bulgaria; Chapter 9 - Exoticizing the Familiar, Domesticating the Foreign: Ethnic Food Restaurants in Korea; Chapter 10 - Serving Ambiguity: Class and Classification in Thai Food at Home and Abroad; Part III - Health, Safety, and Food Consumption; Chapter 11 - Well-Being Discourse and Chinese Food in Korean Society Chapter 12 - The Social Life of American Crayfish in Asia Chapter 13 - Eating Green: Ecological Food Consumption in Urban China; Chapter 14 - From Food Poisoning to Poisonous Food: The Spectrum of Food-Safety Problems in Contemporary China; Contributors; Index

Sommario/riassunto

Foods are changed not only by those who produce and supply them, but also by those who consume them. Analyzing food without considering changes over time and across space is less meaningful than analyzing it in a global context where tastes, lifestyles, and imaginations cross boundaries and blend with each other, challenging the idea of authenticity. A dish that originated in Beijing and is recreated in New York is not necessarily the same, because although authenticity is often claimed, the form, ingredients, or taste may have changed. The contributors of this volume have expanded the discus
