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Nota di contenuto	Frontmatter -- Contents -- 1. Introduction -- 2. A Different History of the Present: The Movement of Crops, Cuisines, and Globalization -- 3. Cosmopolitan Kitchens: Cooking for Princely Zenanas in Late Colonial India -- 4. Nation on a Platter: The Culture and Politics of Food and Cuisine in Colonial Bengal -- 5. Udupi Hotels: Entrepreneurship, Reform, and Revival -- 6. Dum Pukht: A Pseudo-Historical Cuisine -- 7. "Teaching Modern India How to Eat": "Authentic" Foodways and Regimes of Exclusion in Affluent Mumbai -- 8. "Going for an Indian": South Asian Restaurants and the Limits of Multiculturalism in Britain -- 9. Global Flows, Local Bodies: Dreams of Pakistani Grill in Manhattan -- 10. From Curry Mahals to Chaat Cafés: Spatialities of the South Asian Culinary Landscape -- 11. Masala Matters: Globalization, Female Food

Entrepreneurs, and the Changing Politics of Provisioning -- Postscript.
Globalizing South Asian Food Cultures: Earlier Stops to New Horizons
-- References -- Contributors -- Index

Sommario/riassunto

Although South Asian cookery and gastronomy has transformed contemporary urban foodscape all over the world, social scientists have paid scant attention to this phenomenon. *Curried Cultures*-a wide-ranging collection of essays-explores the relationship between globalization and South Asia through food, covering the cuisine of the colonial period to the contemporary era, investigating its material and symbolic meanings. *Curried Cultures* challenges disciplinary boundaries in considering South Asian gastronomy by assuming a proximity to dishes and diets that is often missing when food is a lens to investigate other topics. The book's established scholarly contributors examine food to comment on a range of cultural activities as they argue that the practice of cooking and eating matter as an important way of knowing the world and acting on it.
