Record Nr. UNINA9910790686803321
Titolo The larder : food studies methods

The larder : food studies methods from the American South / / edited

by John T. Edge, Elizabeth S. D. Engelhardt, Ted Ownby

Pubbl/distr/stampa Athens:,: University of Georgia Press,, [2013]

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ISBN 0-8203-4555-5

0-8203-4652-7

Edizione [First edition.]

Descrizione fisica 1 online resource (399 pages) : illustrations, facsimiles

Collana Southern Foodways Alliance studies in culture, people, and place

Classificazione SOC002010CKB041000

Altri autori (Persone) EngelhardtElizabeth Sanders Delwiche <1969->

OwnbyTed

Disciplina 394.1/20975

Soggetti Food habits - Southern States

Food preferences - Southern States

Food - Southern States - Psychological aspects

Southern States Social life and customs

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 and index.

Nota di contenuto part 1. Cookbooks and ingredients -- part 2. People and communities

-- part 3. Spaces and technologies -- part 4. Material cultures -- part

5. On authenticity.

Sommario/riassunto "The sixteen essays in The Larder argue that the study of food does not

simply help us understand more about what we eat and the foodways we embrace. The methods and strategies herein help scholars use food and foodways as lenses to examine human experience. The resulting conversations provoke a deeper understanding of our overlapping, historically situated, and evolving cultures and societies. The Larder presents some of the most influential scholars in the discipline today, from established authorities such as Psyche Williams-Forson to emerging thinkers such as Rien T. Fertel, writing on subjects as varied as hunting, farming, and marketing, as well as examining restaurants, iconic dishes, and cookbooks. Editors John T. Edge, Elizabeth Engelhardt, and Ted Ownby bring together essays that demonstrate that food studies scholarship, as practiced in the American South, sets

methodological standards for the discipline. The essayists ask

questions about gender, race, and ethnicity as they explore issues of identity and authenticity. And they offer new ways to think about material culture, technology, and the business of food. The Larder is not driven by nostalgia. Reading such a collection of essays may not encourage food metaphors. "It's not a feast, not a gumbo, certainly not a home-cooked meal," Ted Ownby argues in his closing essay. Instead, it's a healthy step in the right direction, taken by the leading scholars in the field"--