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Nota di contenuto	Cover Page; Title Page; Copyright Page; Dedication; Contents; Figures; Contributors; Wold Map; CHAPTER ONE The Importance of Food and Feasting around the World; Methodologies, or What Food Can Tell Us; Setting the Table; Notes; References; SECTION I The Main Course; CHAPTER TWO Boiled Eggs with Chicks Inside, or What Commensality Means; Appetizer; First Course: The Meanings of Commensality; Second Course: Reflux and Reflexivity; Third Course: Gustatory Distinctions and Ambivalence; Fourth Course: Bland Yet Filling Food Connections; DESSERT; References; CHAPTER THREE A Rat by Any Other Name Biology and History of Agouti PACA; My First Experience with Gibnut; It's All About Dinner; The End of My Ignorance; Notes; References; CHAPTER FOUR The Delicacy of Raising and Eating Guinea Pig; Introduction: The Cuy; First Encounters: Acceptance and Tolerance; Post-Initiation: Raising the General State of the Cuy; Conclusion: Hopes and Dreams of Cavia Porcellus; Note; References; CHAPTER FIVE Termites Tell the Tale; Adventures with Termites; Termites are Good to Think; Research Site and Methods; Globalization of an Indigenous Food

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Mainstay Sauce in Ethiopian Cuisine

Sommario/riassunto

Anthropologists training to do fieldwork in far-off, unfamiliar places prepare for significant challenges with regard to language, customs, and other cultural differences. However, like other travelers to unknown places, they are often unprepared to deal with the most basic and necessary requirement: food. Although there are many books on the anthropology of food, *Adventures in Eating* is the first intended to prepare students for the uncomfortable dining situations they may encounter over the course of their careers. Whether sago grubs, jungle rats, termites, or the pungent durian fruit are on the table, participating in the act of sharing food can establish relationships vital to anthropologists' research practices and knowledge of their host cultures. Using their own experiences with unfamiliar-and sometimes unappealing-food practices and customs, the contributors explore such eating moments and how these moments can produce new understandings of culture and the meaning of food beyond the immediate experience of eating it. They also address how personal eating experiences and culinary dilemmas can shape the data and methodologies of the discipline. The main readership of *Adventures in Eating* will be students in anthropology and other scholars, but the explosion of food media gives the book additional appeal for fans of *No Reservations* and *Bizarre Foods* on the Travel Channel.
