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Altri autori (Persone)	GraffSarah R Rodriguez-AlegriaEnrique
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Nota di contenuto	Introduction: The Menial Art of Cooking / Enrique Rodriguez-Alegria and Sarah R. Graff -- Culinary Preferences : Seal-Impressed Vessels from Western Syria as Specialized Cookware / Sarah R. Graff -- Food Preparation, Social Context, and Ethnicity in a Prehistoric Mesopotamian Colony / Gil J. Stein -- The Habitus of Cooking Practices at Neolithic Catalhoyuk : What Was the Place of the Cook? / Christine A. Hastorf -- Cooking Meat and Bones at Neolithic Catalhoyuk, Turkey / Nerissa Russell and Louise Martin -- From Grinding Corn to Dishing Out Money : A Long-Term History of Cooking in Xaltocan, Mexico / Enrique Rodriguez-Alegria -- Cooking for Fame or Fortune : The Effect of European Contact on Casabe Production in the Orinoco / Kay Tarble

de Scaramelli and Franz Scaramelli -- Crafting Harappan Cuisine on the Saurashtran Frontier of the Indus Civilization / Brad Chase -- Vale Boi : 10,000 Years of Upper Paleolithic Bone Boiling / Tiina Manne -- "Hoe Cake and Pickerel" : Cooking Traditions, Community, and Agency at a Nineteenth-Century Nipmuc Farmstead / Guido Pezzarossi, Ryan Kennedy, and Heather Law -- Great Transformations : On the Archaeology of Cooking / Kathleen D. Morrison.

Sommario/riassunto

Although the archaeology of food has long played an integral role in our understanding of past cultures, the archaeology of cooking is rarely integrated into models of the past. The cooks who spent countless hours cooking and processing food are overlooked and the forgotten players in the daily lives of our ancestors. The Menial Art of Cooking shows how cooking activities provide a window into other aspects of society and, as such, should be taken seriously as an aspect of social, cultural, political, and economic life. This book examines techniques and technologies of food preparation, the spaces where food was cooked, the relationship between cooking and changes in suprahousehold economies, the religious and symbolic aspects of cooking, the relationship between cooking and social identity, and how examining foodways provides insight into social relations of production, distribution, and consumption. Contributors use a wide variety of evidence-including archaeological data; archival research; analysis of ceramics, fauna, botany, glass artifacts, stone tools, murals, and painted ceramics; ethnographic analogy; and the distribution of artifacts across space-to identify signs of cooking and food processing left by ancient cooks. The Menial Art of Cooking is the first archaeological volume focused on cooking and food preparation in prehistoric and historic settings around the world and will interest archaeologists, social anthropologists, sociologists, and other scholars studying cooking and food preparation or subsistence.
