

1. Record Nr.	UNINA9911028735903321
Autore	Colquhoun Anna
Titolo	Food Beyond Terroir : Tasting Place and Placing Taste in Global Perspective
Pubbl/distr/stampa	New York, NY : , : Berghahn Books, Incorporated, , 2025 ©2025
ISBN	1-83695-188-4 1-83695-189-2
Edizione	[1st ed.]
Descrizione fisica	1 online resource (336 pages)
Collana	Food, Nutrition, and Culture Series ; ; v.9
Altri autori (Persone)	GrafKatharina
Disciplina	394.1/2
Soggetti	Food Terroir Nutritional anthropology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Part 1. LANDS. Terroir in contested territories -- Beating the bounds of terroir: A perambulation of the micro and macro cultures of cidermaking in Devon, England -- Fishnets: Land-sea relationalities and contingencies in Coastal Latvian "Taste of Place" -- On being placeless? The case of vegan cheeses -- What's mine Is mine and what's yours Is mine: The terroirism of Nash in Russian culinary colonialism -- Part 2. LAWS. The Domace relations of cured pork: "Homemade" resistance to terroir products in Croatian Istria -- From terroir to viticultural bricolages: Facing environmental challenges in Burgundy -- Food producers and place brands in contemporary Japan -- Shifting wind, eternal earth: Lapsang Souchong, a foreign Fengtu comes home -- Part 3. BODIES. Domestic cooks' work toward Moroccan Beldi foods in uncertain times -- Culinary Mestizaje: On the making of an authentic Cuban taste of place -- Food, place, and personhood in South India: The limits of terroir -- To chop means to eat: The cosmology of taste in Ghanaian foodways -- Part 4. IMAGINARIES. Terroir in future tense? Gender, taste, and emplacement in an age of borders -- British-born Chinese restaurateurs and the reinvention of Chinese cuisine -- "Good Wine" (Dobro Vino) and the social imaginary of place: Wine quality

debates in the Bulgarian wine industry -- Intimacy at scale: Sovereignty as political temporality -- Afterword: Thinking, and becoming, beyond terroir.

---

Sommario/riassunto

Through diverse ethnographic case studies, leading food scholars examine the meaning and making of place and taste. In doing so, the book challenges unsettling terroir-inspired notions of a fixed taste of place and pushes the boundaries of what we think we know about their connections.

---