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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.
