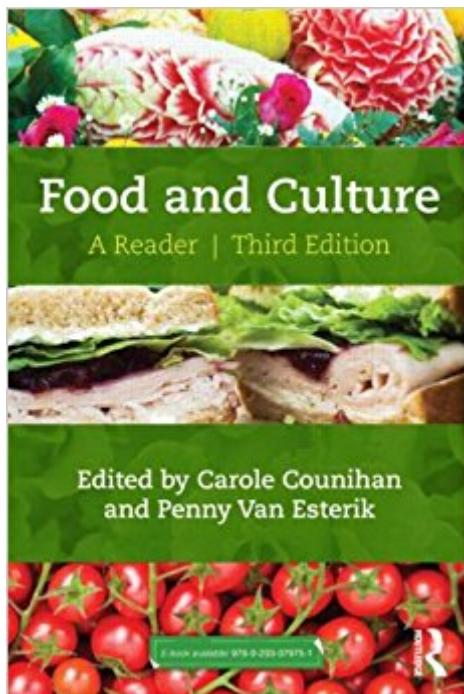


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# Food And Culture: A Reader



## **Synopsis**

The classic book— that helped to define and legitimize the field of food and culture studies is now available, with major revisions, in a specially affordable e-book version (978-0-203-07975-1). The third edition includes 40 original essays and reprints of previously published classics under 5 Sections: FOUNDATIONS, HEGEMONY AND DIFFERENCE, CONSUMPTION AND EMBODIMENT, FOOD AND GLOBALIZATION, and CHALLENGING, CONTESTING, AND TRANSFORMING THE FOOD SYSTEM. 17 of the 40 articles included are either, new to this edition, rewritten by their original authors, or edited by Counihan and van Esterik. A bank of test items applicable to each article in the book is available to instructors interested in selecting this edition for course use. Simply send an e-mail to the publisher at [companionaccess@informa.com](mailto:companionaccess@informa.com).

## **Book Information**

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## **Customer Reviews**

"Counihan and Van Esterik were my gateway to food studies. It's simply impossible for me to imagine a more cohesive and enticing anthology of writings about culture, consumption, and cuisine for students, scholars, and the public-at-large. But in this newest iteration we see the abundant fruit of their earlier path-breaking labors: rich new insights about health, lifestyle, social equity, and popular advocacy. The third edition is indispensable." —Benjamin N. Lawrance, Conable Chair in International Studies, Rochester Institute of Technology, author of *Local Foods Meet Global Foodways: Tasting History* "Counihan and Van Esterik's reader has long been a staple of food-related course syllabi and reading lists. This new edition reflects the vibrancy of food studies today with the inclusion of recent key contributions to the field. Anyone who is serious

about the study of food should have a copy close at hand." ª Harry G. West, Professor of Anthropology, Chair of the Food Studies Centre, SOAS, University of London "They've done it again. Blending foundational favorites with important new work on race, power, and nation, Counihan and Van Esterik's latest edition of Food and Culture puts our field's diverse and crucial contributions at our students' fingertips." ª Carolyn De La Peña, American Studies, University of California, Davis "For several years Food and Culture has been a phenomenon in the field of food studies. This new, revised edition continues the exciting mix of tradition and innovation, showing the editors' mastery of a subject that has become increasingly complex." ª Peter Scholliers, History, Vrije Universiteit Brussel, co-editor of Food & History "Food and Culture is the indispensable resource for anyone delving into food studies for the first time. The editors have conveniently gathered readings from classic texts to the latest writings on cutting-edge issues in this field. In its third edition the book has so much new material that it reads as fresh and should appeal to and be useful to students and others from a range of disciplines" ª Marion Nestle, Nutrition, Food Studies, and Public Health, New York University, co-author of Why Calories Count: From Science to Politics "Incorporating both classics and the latest work, Food and Culture remains the essential introduction to the flourishing field of food studies." ª Warren Belasco, American Studies, University of Maryland, Baltimore County, author of Appetite for Change, Meals to Come, and Food: The Key Concepts

Carole Counihan is Professor Emerita of Anthropology at Millersville University in Pennsylvania and editor-in-chief of Food and Foodways. Her earlier books include Around the Tuscan Table: Food, Family, and Gender in Twentieth-Century Florence, Food in the USA, and The Anthropology of Food and Body: Gender, Meaning, and Power. Penny Van Esterik is Professor of Anthropology at York University in Toronto, Canada where she teaches nutritional anthropology, in addition to doing research on food and globalization in Southeast Asia. She is a founding member of WABA (World Alliance for Breastfeeding Action) and writes on infant and young child feeding, including her earlier book, Beyond the Breast-Bottle Controversy.

Bought it for a class and was not disappointed. Came in great condition!

A thoughtful and well written work that takes you on a journey which will make you question things we are taught and told while growing up. This book is a must read which will hold true for past present and future generations to come.

Really great book that opens your eyes to the world of food and the way it really effects our lives

I bought the Food and Culture Book because it was a text book for a class that I was taking. But, I am going to keep the book and not resell it because it is very interesting.

book was in great condition

nice tablet useable and affordable

Good

I am currently reading all of the essays, but felt the need to point out to the editors that I have found an unusual amount of typographical errors throughout most of the essays in the collection. These are errors primarily of punctuation, but I have also noted missing or extra words, as well as hyphens in the middle of words that were probably line breaks in a former iteration. The effect is the sense that this edition was hastily assembled. Routledge should pay more attention to quality control before final printing. It is a disservice to the contributors to print their essays with needless errors.

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