

# **Slow Food Collected Thoughts On Taste Tradition And The Honest Pleasures Of Food**

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**The Revolution Will Not Be Microwaved**

Sandor Ellix Katz 2006-11-15 An instant classic for a new generation of monkey-wrenching food

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activists. Food in America is cheap and abundant, yet the vast majority of it is diminished in terms of flavor and nutrition, anonymous and mysterious after being shipped thousands of miles and passing through inscrutable supply chains, and controlled by multinational corporations. In our system of globalized food commodities, convenience replaces quality and a connection to the source of our food. Most of us know almost nothing about how our food is grown or produced, where it comes from, and what health value it really has. It is food as pure corporate commodity. We all deserve much better than that. In *The Revolution Will Not Be Microwaved*, author Sandor Ellix Katz (*Wild Fermentation*, Chelsea Green 2003) profiles grassroots activists who are taking on Big Food, creating meaningful alternatives, and challenging the way many Americans think about food. From community-supported local farmers, community gardeners, and seed saving activists, to underground

distribution networks of contraband foods and food resources rescued from the waste stream, this book shows how ordinary people can resist the dominant system, revive community-based food production, and take direct responsibility for their own health and nutrition.

### The Face on Your Plate: The Truth About Food

Jeffrey Moussaieff Masson 2010-04-26 "It's a challenge to create transformative moments with books, but [Masson] does it."—Susan Salter Reynolds, Los Angeles Times In this revelatory work, Jeffrey Moussaieff Masson shows how food affects our moral selves, our health, and our planet. Masson investigates how denial keeps us from recognizing the animal at the end of our fork and urges readers to consciously make decisions about food.

**Urban Place** Peggy F. Barlett 2005-08-26 Amidst city concrete and suburban sprawl, Americans are discovering new ways to reconnect with the natural world. From community gardens in New York's Lower East

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Side to homeless shelters in California, the search for a more sustainable future has led grassroots groups to a profound reconnection to place and to the natural world. Studies of the health consequences of renewing a connection with nature support the urgency of providing green surroundings as cities expand and the majority of the earth's population lives in urban areas. Medical research results, from groups as diverse as healthy volunteers, surgery patients, and heart attack survivors, suggest that contact with nature may improve health and well-being. Engagement with nearby natural places also provides restoration from mental fatigue and support for more resilient and cooperative behavior. Aspects of stronger community life are fostered by access to nature, suggesting that there are significant social as well as physical and psychological benefits from connection with the natural world. This volume brings together research from anthropology, sociology, public health, psychology, and landscape architecture

to highlight how awareness of locale and a meaningful renewal of attachment with the earth are connected to delight in learning about nature as well as to civic action and new forms of community. Community garden coalitions, organic market advocates, and greenspace preservationists resist the power of global forces, enacting visions of a different future. Their creative efforts tell a story of a constructive and dynamic middle ground between private plots and public action, between human health and ecosystem health, between individual attachment and urban sustainability. Eating in Eden Etta M. Madden 2006-01-01 A study of community visions of food and the relationship to other communal ideals, including ethnicity, religious affiliation, and gender roles. **The Real Cost of Cheap Food** Michael Carolan 2013-10-30 This challenging but accessible book critically examines the dominant food regime on its own terms, by seriously asking whether we can afford cheap food and exploring what

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exactly cheap food affords us. Detailing the numerous ways that food has become reduced to a state, such as a price per ounce, combination of nutrients, yield per acre, or calories, the book argues for a more contextual understanding of food when debating its affordability. The author makes a compelling case for why today's global food system produces just the opposite of what it promises. The food produced under this regime is in fact exceedingly expensive. Thus meat production and consumption are inefficient uses of resources and contribute to climate change; the use of pesticides in industrial-scale agriculture may produce cheap food, but there are hidden costs to environmental protection, human health and biodiversity conservation. Many of these costs will be paid for by future generations - cheap food today may mean expensive food tomorrow. By systematically assessing these costs the book delves into issues related, but not limited, to international development, national security, health care,

industrial meat production, organic farming, corporate responsibility, government subsidies, food aid and global commodity markets. The book concludes by suggesting ways forward, going beyond the usual solutions such as farmers markets, community supported agriculture, and community gardens. Exploding the myth of cheap food requires we have at our disposal a host of practices and policies. Some of those proposed and explored include microloans, subsidies for consumers, vertical agriculture, and the democratization of subsidies for producers.

Dacha Idylls Melissa L. Caldwell 2011 "Anyone who has spent time in Russia knows the importance of 'going to the dacha.' In this ethnography Melissa Caldwell reveals the mystique of rural life by exploring the social nature of gardening and making food, and Russian relationships to the land. It's truly an innovative study!"--Catherine Wanner, author of *Communities of the Converted: Ukrainians and*

Global Evangelism "In this engaging ethnography, Melissa Caldwell brilliantly demonstrates what is peculiarly Russian about the dacha, long an object of literary and nostalgic imagining, while simultaneously situating the 'vacation cottage' within larger histories of leisure, consumption, home, and post-socialist transition. A must-read for scholars of Russia or tourism."--Pamela Ballinger, author of *History in Exile: Memory and Identity at the Borders of the Balkans*

*Slow Tourism* Simone Fullagar 2012-03-23  
Bringing together scholars from the areas of tourism, leisure and cultural studies, eco-humanities and tourism management, this book examines the emerging phenomenon of slow tourism. The book explores the range of travel experiences that are part of growing consumer concerns with quality leisure time, environmental and cultural sustainability, as well as the embodied experience of place. Slow tourism encapsulates a range of lifestyle

practices, mobilities and ethics that are connected to social movements such as slow food and cities, as well as specialist sectors such as ecotourism and voluntourism. The slow experience of temporality can evoke and incite different ways of being and moving, as well as different logics of desire that value travel experiences as forms of knowledge. Slow travel practices reflect a range of ethical-political positions that have yet to be critically explored in the academic literature despite the growth of industry discourse.

**Food and World Culture [2 volumes]** Linda S. Watts 2022-08-23 This book uses food as a lens through which to explore important matters of society and culture. In exploring why and how people eat around the globe, the text focuses on issues of health, conflict, struggle, contest, inequality, and power. Whether because of its necessity, pleasure, or ubiquity, the world of food (and its lore) proves endlessly fascinating to most people. The story of food is a narrative

filled with both human striving and human suffering. However, many of today's diners are only dimly aware of the human price exacted for that comforting distance from the lived-world realities of food justice struggles. With attention to food issues ranging from local farming practices to global supply chains, this book examines how food's history and geography remain inextricably linked to sociopolitical experiences of trauma connected with globalization, such as colonization, conquest, enslavement, and oppression. The main text is structured alphabetically around a set of 70 ingredients, from almonds to yeast. Each ingredient's story is accompanied by recipes. Along with the food profiles, the encyclopedia features sidebars. These are short discussions of topics of interest related to food, including automats, diners, victory gardens, and food at world's fairs. This project also brings a social justice perspective to its content—weighing debates concerning food access, equity,

insecurity, and politics.

*Anthropologica* 2004

**Tasting Tourism: Travelling for Food and Drink** Priscilla Boniface 2017-03-02 Along with basic practical reasons, our practices concerning food and drink are driven by context and environment, belief and convention, aspiration and desire to display - in short, by culture. Similarly, culture guides how tourism is used and operates. This book examines food and drink tourism, as it is now and is likely to develop, through a cultural 'lens'. It asks: what is food and drink tourism, and why have food and drink provisions and information points become tourist destinations in their own right, rather than remaining among a number of tourism features and components? While it offers a range of international examples, the main focus is on food and drink tourism in the UK. What with the current diversification of tourism in rural areas, the increased popularity of this type of tourism in the UK, the series of BSE, vCJD and foot and

mouth crises in British food production, and the cultural and ethnic fusion in British towns and cities, it makes a particularly rich place in which to explore this subject. The author concludes that the future of food and drink tourism lies in diversity and distinctiveness. In an era of globalisation, there is a particular desire to enjoy varied, rather than mono-cultural ambiance and experience. She also notes that there is an immediacy of gratification in food and drink consumption which has become a general requirement of contemporary society.

**Embodied Food Politics** Michael S. Carolan 2016-04-29 While the phenomenon of embodied knowledge is becoming integrated into the social sciences, critical geography, and feminist research agendas it continues to be largely ignored by agro-food scholars. This book helps fill this void by inserting into the food literature living, feeling, sensing bodies and will be of interest to food scholars as well as those more generally interested in the phenomenon known

as embodied realism. This book is about the materializations of food politics; "materializations", in this case, referring to our embodied, sensuous, and physical connectivities to food production and consumption. It is through these materializations, argues Carolan, that we know food (and the food system more generally), others and ourselves.

**Slow Food** Carlo Petrini 2001-10-01 Remember the days before the dot.com explosion, before Golden Arches rose from the Great Plains, before the Age of Information, when the only commodity that wasn't in short supply in America was time? Time to relax and reflect, time to cook well, eat well, and live the life of sustainable hedonism. Today we pound down our Big Mac and fries as we check our e-mail on our collective Palm Pilots, at the expense of true nourishment for our bodies and souls. "Enough!" says Carlo Petrini, the founder of Slow Food International, a movement that encourages us to turn down the volume, unplug the answering

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machine, and enjoy life to its fullest. Away with nutraceutical soft drinks and breakfast cereals made from refined sugar and shaped liked clowns. Bring back the pleasure of the palate, and return the humanity to food. More than 60,000 members worldwide now belong to the Slow Food movement, which believes that the slow shall inherit the earth. Slow Food: Collected Thoughts on Taste, Tradition, and the Honest Pleasures of Food is an anthology for cooks, gourmets, and anyone who is passionate about food and its impact on our culture. Drawn from five years of the quarterly journal Slow (only recently available in America), this book includes more than 100 articles covering eclectic topics from "Falafel" to "Fat City." From the market at Ulan Bator in Mongolia to Slow Food Down Under, this book offers an armchair tour of the exotic and bizarre. You'll pass through Vietnam's Snake Tavern, enjoy the Post-Industrial Pint of Beer, and learn why the lascivious villain in Indian cinema always eats

Tandoori Chicken. The articles are contributed by some of the world's top food writers. Slow Food is moving fast in North America, with more than 5,000 members, loosely organized into 55 "Convivia," from Montreal to San Francisco, benefiting from enormous free publicity. Slow Food offers a clear alternative to the "fast food nation" (the title of Eric Schlosser's great book on the horrors of the fast food biz). This is a perfect follow-up to Joan Dye Gussow's This Organic Life, and is proof positive that he or she who lives slow, lives best.

**The Omnivore's Dilemma** Michael Pollan  
2009-10-15 The New York Times bestseller that's changing America's diet is now perfect for younger readers "What's for dinner?" seemed like a simple question—until journalist and supermarket detective Michael Pollan delved behind the scenes. From fast food and big organic to small farms and old-fashioned hunting and gathering, this young readers' adaptation of Pollan's famous food-chain exploration



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encourages kids to consider the personal and global health implications of their food choices. In a smart, compelling format with updated facts, plenty of photos, graphs, and visuals, as well as a new afterword and backmatter, *The Omnivore's Dilemma* serves up a bold message to the generation that needs it most: It's time to take charge of our national eating habits—and it starts with you.

Food, Energy and Water Sustainability Laura M. Pereira 2017-10-16 Societies around the world face an increasingly uncertain future as social and ecological changes create pressure on resource governance, and this uncertainty calls for new models that illuminate the intersections of civil society, public sector, and private sector resource management. This volume presents a diversity of collaborations between various governance actors in the management of the Food-Energy-Water (FEW) nexus. It analyses the ability of emergent governance structures to cope with the complexity of future challenges

across FEW systems. Divided into two sections, chapters in the first half of the book present a collection of case studies from around the world exemplifying how FEW nexus challenges are addressed in a multitude of ways and by a variety of actors. Chapters in the second half offer broader perspectives on the management of FEW and underline the lessons that emerge from applying a FEW lens to the question of natural resource governance. The varied examples in this book highlight that the management of FEW is often a question of reinventing, adapting, and building upon existing practices. Such practices are deeply embedded in unique socio-cultural, environmental, and political contexts as well as 'hard' infrastructures. Most of all, this edited volume seeks to communicate the wealth of ideas from committed individuals who continue to work to improve natural resource governance and our sustainable futures.

**Food and Culture** Carole Counihan 2018-12-07

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This innovative and global best-seller helped establish food studies courses throughout the social sciences and humanities when it was first published in 1997. The fourth edition of *Food and Culture* contains favorite articles from earlier editions and several new pieces on food politics, globalism, agriculture, and race and gender identity.

*Beyond the Global City* James Gordon Nelson 2012 Policies promoting Toronto as a global city and provincial economic engine have been seen as beneficial to the development of all of Ontario, yet much of the province has borne significant environmental, social, economic, and political costs as a result of one city's growth. Contributors to this volume call for a radical re-imagining of public policy at local, provincial, and federal levels that accounts for Ontario's overlooked regions. *Beyond the Global City* presents a kaleidoscopic view of the province - the rich fields and small towns of the southwest, the productive agricultural lands of

rural Huron County, historic Kingston and the Upper St Lawrence, the social and cultural diversity of the Ottawa valley, the near mythical woodlands and waters of Muskoka and Georgian Bay, and the heavily exploited coasts and waters of the Great Lakes - to provide a deeper understanding of its various communities. In a series of regional studies, contributors describe each area's distinctive qualities and challenges and offer recommendations about what is needed to move them forward in a more equitable and sustainable way. Two initial historical chapters lay the framework for the regional discussions, while cross-cutting and integrated chapters analyze the state of natural and cultural heritage and current development theory provincially, offering guidance for the future.

*Sustainable Development of Organic Agriculture* Kimberly Etingoff 2017-01-06 This title includes a number of Open Access chapters. This important compilation presents an in-depth view

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spanning past values and practices, present understandings, and potential futures, and covering a range of concrete case studies on sustainable development of organic agriculture. The book explores the very different facets of organic and sustainable agriculture. Part I of this book delves into the ways that people have approached organic agriculture in sociological, scientific, and economic terms. Part II looks ahead to the future of organic agriculture, presenting opportunities for further progress. Part III consists of an extensive bibliography chronologically developing the progress of organic and sustainable agriculture over two thousand years. The book Studies the cultural dimension of organic consumption Presents how sustainable agriculture can reduce and mitigate the impact of climate change on crop production Looks at the impact of agriculture on both famine and rural poverty in an ecofriendly and socially inclusive manner Examines six of the oldest grain-crop-based organic comparison

experiments in the US, looking at the environmental and economic outcomes from organic agroecosystems, to both producers and policymakers Reviews the role of experimentation and innovation in developing sustainable organic agriculture Looks at the challenges of organic farmers Discusses ways to ensure sustainability and resilience of farming Looks at ways to change the mindset of farmers especially in traditional farming communities Explores the development of organic and sustainable agriculture through more than 500 years, ending with the early twenty-first century. Altogether, the chapters provide a nuanced look at the development of organic and sustainable agriculture, with the conclusion that organic is not enough to be sustainable.

**Culinary Nutrition** Jacqueline B. Marcus  
2013-04-15 Culinary Nutrition: The Science and Practice of Healthy Cooking is the first textbook specifically written to bridge the relationship between food science, nutrition and culinology

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as well as consumer choices for diet, health and enjoyment. The book uses a comprehensive format with real-life applications, recipes and color photographs of finished dishes to emphasize the necessity of sustainably deliverable, health-beneficial and taste-desirable products. With pedagogical elements to enhance and reinforce learning opportunities, this book explores what foods involve the optimum nutritional value for dietary needs, including specific dietary requirements and how foods are produced. It also considers alternative production methods, along with the impact of preparation on both the nutritional value of a food and its consumer acceptability. Other discussions focus on the basics of proteins, carbohydrates, and lipids, issues of diet and disease such as weight management, and food production and preparation. Laboratory-type, in-class activities are presented using limited materials and applications of complex concepts in real-life situations. This book will be a

valuable resource for undergraduate students in culinary nutrition, nutrition science, food science and nutrition, and culinary arts courses. It will also appeal to professional chefs and food scientists as well as research chefs in product development. Gourmand World Cookbook Awards 2014: USA, Best Author or Chef for Professionals, Gourmand International Global Food Industry Awards 2014: Special Mention in Communicating Science-Related Knowledge to Consumers Aimed at Improving their Lifestyle, International Union of Food Science and Technology (IUFoST) Explores the connections among the technical sciences of nutrition, food science and the culinary arts as well as consumer choices for diet, health and enjoyment Presents laboratory-type, in-class activities using limited materials and real-life applications of complex concepts Includes photographs and recipes to enhance learning experience Representing Italy Through Food Peter Naccarato 2017-03-09 Italy has long been

romanticized as an idyllic place. Italian food and foodways play an important part in this romanticization - from bountiful bowls of fresh pasta to bottles of Tuscan wine. While such images oversimplify the complex reality of modern Italy, they are central to how Italy is imagined by Italians and non-Italians alike. *Representing Italy through Food* is the first book to examine how these perceptions are constructed, sustained, promoted, and challenged. Recognizing the power of representations to construct reality, the book explores how Italian food and foodways are represented across the media - from literature to film and television, from cookbooks to social media, and from marketing campaigns to advertisements. Bringing together established scholars such as Massimo Montanari and Ken Albala with emerging scholars in the field, the thirteen chapters offer new perspectives on Italian food and culture. Featuring both local and global perspectives - which examine Italian

food in the United States, Australia and Israel - the book reveals the power of representations across historical, geographic, socio-economic, and cultural boundaries and asks if there is anything that makes Italy unique. An important contribution to our understanding of the enduring power of Italy, Italian culture and Italian food - both in Italy and beyond. Essential reading for students and scholars in food studies, Italian studies, media studies, and cultural studies.

*Alice Waters and Chez Panisse* Thomas McNamee 2007-03-22 The first authorized biography of "the mother of American cooking" (The New York Times) This adventurous book charts the origins of the local "market cooking" culture that we all savor today. When Francophile Alice Waters opened Chez Panisse in Berkeley in 1971, few Americans were familiar with goat cheese, cappuccino, or mesclun. But it wasn't long before Waters and her motley coterie of dreamers inspired a new

culinary standard incorporating ethics, politics, and the conviction that the best-grown food is also the tastiest. Based on unprecedented access to Waters and her inner circle, this is a truly delicious rags-to-riches saga.

**Food Lit** Melissa Brackney Stoeger 2013-01-08  
An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking. *Food Lit: A Reader's Guide to Epicurean Nonfiction* provides a much-needed resource for librarians assisting adult readers interested in the topic of food—a group that is continuing to grow rapidly. Containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy reference, the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food exposés. Author Melissa

Stoeger has organized and described hundreds of nonfiction titles centered on the themes of food and eating, including life stories, history, science, and investigative nonfiction. The work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles. It also provides lists of suggested read-alikes for those titles, and includes several helpful appendices of fiction titles featuring food, food magazines, and food blogs.

*In Late Winter We Ate Pears* Deirdre Heekin 2009-06-02  
More than a cookbook, *In Late Winter We Ate Pears* is a love affair with a culture and a way of life. In vignettes taken from their year in Italy, husband and wife Caleb Barber and Deirdre Heekin offer glimpses of a young, vibrant Italy: of rolling out pizza dough in an ancient hilltown at midnight while wild dogs bay in the abandoned streets; of the fogged car windows of an ancient lovers' lane amid the olive groves outside Prato. The recipes in *In Late Winter We Ate Pears* are every bit as delicious as

the memories. Selections such as red snapper with fennel sauce, fresh figs with balsamic vinegar and mint, and frangipane and plum tart capture the essence of Italy. Following the tradition of Italian cuisine, the 80 recipes are laid out according to season, to suggest taking advantage of your freshest local ingredients. Whether you are an experienced cook looking for authentic Italian recipes or a beginner wanting to immerse yourself in the romance of a young couple's culinary adventure, *In Late Winter We Ate Pears* provides rich sustenance in the best tradition of travel and food writing. Cheers to Chef Barber and writer Deirdre Heekin for sharing these marvelous recipes from Osteria Pane e Salute (Pane translates as bread and Salute as health) and for sharing the story of a most inspired year spent in Italy. *In Late Winter We Ate Pears* is a testament that bread and health are the things that make a good life.

**The Politics of Actually Existing Unsustainability** John Barry 2012-02-23 At the

level of developing a progressive and critical theoretical understanding of unsustainability, it argues for the importance of integrating vulnerability, which has been largely neglected by both mainstream western political theory and analyses of the current global ecological crisis. It suggests that valuable insights into the causes of and alternatives to unsustainability can be found in a critical embracing of human vulnerability and dependency as both constitutive and ineliminable aspects of what it means to be human. Rather than seeing invulnerability as the appropriate response, the book defends resilience, and the ability to 'cope with' rather than 'solve' vulnerability, as more productive.

**Slow Living** Wendy Parkins 2006-02 Originating in Italy, "slow food" is not only committed to the preservation of traditional cuisines and sustainable agriculture but also the pleasures of the table and a slower approach to life in general. Craig and Parkins argue that slow living is a complex response to processes of

globalization. It connects ethics and pleasure, the global and the local, as part of a new emphasis on everyday life in contemporary culture and politics.

*Síla přírodní fermentace* Gill Hasson 2015-01-05  
Autor popisuje, jak na domácí výrobu kysaných mléčných produktů, představuje základní postupy na výrobu sýrů, věnuje se kváskovému pečivu, luštěninám či nastiňuje variabilitu přípravy kysaného zelí i jiné nakládané zeleniny. Mnohdy se během svého vyprávění pozastaví nad tradicemi nejrůznějších světových kultur. V knize nechybějí ani skutečně jednoduché techniky na domácí výrobu piva, vína i octa (spolu s recepty na cider, medovinu i šumivé víno). S téměř stovkou receptů je neobsáhlejší a nejširěji pojatou knihou o fermentovaných potravinách, která kdy byla publikována.

**Consuming Symbolic Goods** Wilfred Dolfsma 2013-09-13  
The phenomenon of consumption has increasingly drawn attention from economists. While the 'sole purpose of production is

consumption', as Adam Smith has claimed, economists have up to recently generally ignored the topic. This book brings together a range of different perspectives on the topic of consumption that will finally shed the necessary light on a largely neglected theme, such as Why is the consumption of symbolic goods different than that of goods that are not constitutive of individuals' identity? How does the consumption of symbolic goods affect social processes and economic phenomena? Will taking consumption (of symbolic goods) seriously impact economics itself? The book discusses these issues theoretically, and, through analyses of such cases as food, religion, fashion, empirically as well. It also discusses the possible role in the future of consumption. This book was previously published as a special issue of *Review of Social Economy*

*Common Sense Forestry* Hans W. Morsbach 2002  
*Common Sense Forestry* relates thirty years' experience of an environmentally



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conscious woodland owner. Much of the book is devoted to starting a forest and how to maintain it. It answers such questions as: What seedlings to buy? Should your forest be monoculture or a mixed forest? What is the payback for planting and maintaining a forest? Is seeding a good way to start a forest? What kind of seeds work best? Does it pay to hire a consultant? What should he/she do for you? Does it pay to do much maintenance in your forest? How should I prune? Is timberland improvement worthwhile? How, when and whether to thin? How to herbicide and when? Can the damage done to nature by chemicals be justified by the benefits to your seedlings? What are the economics of woodland ownership? The success and history of German forestry methods is discussed and suggests what can be learned from these age-old practices. It will tell you how to file your income taxes, what equipment to buy, what works--and does not work--and why. It also provides guidance on how to deal with state and federal

programs. Although intended for private woodland owners, the book is used as a classroom text in universities. The book is more practical than technical, yet still imparts knowledge of basic forestry, explaining terms such as succession and shade tolerance and how to apply these concepts in practice. Even sophisticated concepts are covered in plain, non-technical terms. Hans Morsbach, the author, believes that forestry is an art more than a science. Competent foresters may apply different methods of managing their forests and achieve comparable results. Still, it is important to be guided by natural forest principles. Doing nothing may sometimes be a better course of action than doing too much. The book suggests ways to gauge your involvement with your woodland to time available and your personal preference. It is most important that you enjoy your forest.

**Knowing Where It Comes From** Fabio Parasecoli 2017-08-15 Offering the first broadly

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comparative analysis of place-based labeling and marketing systems, Knowing Where It Comes From examines the way claims about the origins and meanings of traditional foods get made around the world. Reflecting a rich array of juridical, regulatory, and activist perspectives, these approaches seek to level the playing field on which food producers and consumers interact. Book jacket.

*The Political Economy of Consumer Behavior*

Bruce Pietrykowski 2009-05-07 This book applies insights from the fields of feminist, heterodox and behavioral economics to a study of consumption, focusing on its construction as a learned activity and a lifestyle choice.

**The Business of Food** Gary Allen 2007-10-30

The business of food and drink is for better and worse the business of our nation and our planet, and to most consumers how it works remains largely a mystery. This encyclopedia takes readers as consumers behind the scenes of the food and drink industries. The contributors come

from a wide range of fields, and the scope of this encyclopedia is broad, covering from food companies and brands to the environment, health, science and technology, culture, finance, and more. The more than 150 essay entries also cover those issues that have been and continue to be of perennial importance. Historical context is emphasized and the focus is mainly on business in the United States. Most entries include Further Reading. The frontmatter includes an Alphabetical List of Entries and a Topical List of Entries to allow the reader to quickly find subjects of interest. Numerous cross-references in the entries and blind entries provide other search strategies. The person and subject index is another in-depth search tool. Sample entries: Advertising, Agribusiness, Altria, Animal Rights, Betty Crocker, Celebrity Chefs, Chain Restaurants, Commodities Exchange, Cooking Technology, Culinary Tourism, Eco-terrorism, Environmental Protection Agency, Ethnic Food Business,

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European Union, Flavors and Fragrances, Food Safety, Food Service Industry, Genetic Engineering, Internet, Labor and Labor Unions, Marketing to Children, McDonald's, Meat Packing, North American Free Trade Agreement, Nutrition Labeling, Organic Foods, Poultry Industry, Slow Food, SPAM, Television, Trader Joe's, Tupperware, TV Dinners, Whole Foods, Williams-Sonoma, Wine Business

**Learning the Language of the Fields** Daniel G. Deffenbaugh 2006-12-25 Deffenbaugh calls us to “live in a reciprocal relationship” with our biotic communities—the plants, animals, and other non-human cultures that share our particular places in the world. By rerooting our global lifestyles in the ecological knowledge of our homes, we may truly begin to mend the health of our planet. Deffenbaugh marries Christian theology and spiritual disciplines with Native American mythology and the practice of organic gardening to deepen our engagement with the places in which we live.

Around the Tuscan Table Carole M. Counihan 2004-05-09 In this delicious book, noted food scholar Carole M. Counihan presents a compelling and artfully told narrative about family and food in late 20th-century Florence. Based on solid research, Counihan examines how family, and especially gender have changed in Florence since the end of World War II to the present, giving us a portrait of the changing nature of modern life as exemplified through food and foodways.

Good Food Tastes Good Carol Hart 2007 Hart presents evidence to say that taste is a highly evolved and fundamentally reliable guide to nutritional quality—much more reliable, in fact, than reading Nutrition Fact labels.

The Bottom Line or Public Health William H. Wiist 2010-03-03 When corporations claim the same citizenship rights as human citizens, they exercise an undue influence on health policy and democratic processes. Surprisingly, the same basic repertoire of tactics has been found to be

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employed by corporations to effect this influence, regardless of the specific industry at work. In this book, authors from around the world reveal the range of tactics used across the corporate world that ultimately favor the bottom line over the greater good. The Bottom Line or Public Health deconstructs some of the most ubiquitous tactics at play, including public relations, political influence, legal maneuvering, and financial power, using the pharmaceutical, food and agriculture, tobacco, alcohol, and motor vehicle industries as illustration. However, there is a growing global movement to counter this corporate force. The book discusses the role of non-governmental organizations, indigenous peoples' groups, health advocates, and social justice activists, and the ways in which they are working to reduce corporate power and put control of policy back in the hands of individuals. The Bottom Line or Public Health is for scholars interested in studying the corporate entity, and for individuals and

organizations who want to reclaim democracy for human citizens so that health is placed above the bottom line.

The Taste for Civilization Janet A. Flammang 2009-10-06 This book explores the idea that table activities--the mealtime rituals of food preparation, serving, and dining--lay the foundation for a proper education on the value of civility, the importance of the common good, and what it means to be a good citizen. The arts of conversation and diplomatic speech are learned and practiced at tables, and a political history of food practices recasts thoughtfulness and generosity as virtues that enhance civil society and democracy. In our industrialized and profit-centered culture, however, foodwork is devalued and civility is eroding. Looking at the field of American civility, Janet A. Flammang addresses the gendered responsibilities for foodwork's civilizing functions and argues that any formulation of "civil society" must consider food practices and the household. To allow space for

practicing civility, generosity, and thoughtfulness through everyday foodwork, Americans must challenge the norms of unbridled consumerism, work-life balance, and domesticity and caregiving. Connecting political theory with the quotidian activities of the dinner table, Flammang discusses practical ideas from the "delicious revolution" and Slow Food movement to illustrate how civic activities are linked to foodwork, and she points to farmers' markets and gardens in communities, schools, and jails as sites for strengthening civil society and degendering foodwork.

### **Gastronomy, Hospitality, and the Future of the Restaurant Industry: Post-COVID-19**

**Perspectives** Pinto Borges, Ana 2022-03-04

Gastronomic tourism has made remarkable progress within the past decade in both academia and within its own sector. However, many industries have suffered from the COVID-19 pandemic, and food tourism businesses had to take unique precautions for

the health and safety of global consumers.

Despite the economic turbulence of the COVID-19 pandemic, there are many strategies available for the restaurant industry to thrive. *Gastronomy, Hospitality, and the Future of the Restaurant Industry: Post-COVID-19 Perspectives* presents the most recent research surrounding food and gastronomy in relation to hospitality and tourism, highlighting emerging themes and different methods of approach. Concretely, it constitutes a timely and relevant compendium of chapters that offers its readers relevant issues in gastronomy and management strategies in the hospitality industry. Covering topics such as food tourism, organic food production, and restaurant communication, this book is an essential resource for managers, business owners, entrepreneurs, consultants, marketing specialists, government officials, libraries, researchers, academicians, educators, and students.

### **Theme Cities: Solutions for Urban Problems**

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Wayne K.D. Davies 2015-03-23 This book reviews a series of new urban ideas or themes designed to help make cities more liveable, sustainable, safe and inclusive. Featuring examples drawn from cities all over the world, the various chapters provide critical assessments of each of the various approaches and their potential to improve urban life. New Urbanism: creating new areas based on a more humane scale with neighbourhood cohesion Just Cities: creating more fairness in decision-making so all residents can participate and benefit. Green Cities: helping places become greener with environmental rehabilitation and protection Sustainable Cities: avoiding the waste of resources and harmful pollution in settlements Transition Towns: developing local initiatives for more sustainable actions Winter Cities: making cities in cold climates more comfortable and enjoyable Resilient Cities: strengthening cities to better enable them to withstand natural hazards Creative Cities: supporting cultural industries

and attracting talented individuals Knowledge Cities: creating, renewing and spreading knowledge and innovation Safe Cities: ensuring that citizens are better protected against criminal actions Healthy Cities: making improvements in the health of people in cities Festive Cities: rediscovering the utility of festive events in settlements Slow Cities: enhancing locally unique activities, such as local cuisines and community interactions This volume offers a host of approaches designed to give a new direction and focus to planning policies, helping readers to fully understand the advantages and disadvantages of each potential idea. It seeks to solve the many current problems associated with urban developments, making it a valuable resource for university and college students in urban geography, urban planning, urban sociology and urban studies as well as to planners and the general public.

**Qualities of food** Mark Harvey 2018-07-30 This electronic version has been made available

under a Creative Commons (BY-NC-ND) open access license. In this book, the complexity and the significance of the foods we eat are analysed from a variety of perspectives, by sociologists, economists, geographers and anthropologists. Chapters address a number of intriguing questions: how do people make judgments about taste? How do such judgments come to be shared by groups of people?; what social and organisational processes result in foods being certified as of decent or proper quality? How has dissatisfaction with the food system been expressed? What alternatives are thought to be possible? The multi-disciplinary analysis of this book explores many different answers to such questions. The first part of the book focuses on theoretical and conceptual issues, the second part considers processes of formal and informal regulation, while the third part examines social and political responses to industrialised food production and mass consumption. Qualities of food will be of interest to researchers and

students in all the social science disciplines that are concerned with food, whether marketing, sociology, cultural studies, anthropology, human nutrition or economics.

**Cultural Studies and Anti-Consumerism** Sam Binkley 2014-02-25 Anti-consumerism has become a conspicuous part of contemporary activism and popular culture, from 'culture jams' and actions against Esso and Starbucks, through the downshifting and voluntary simplicity movements, the rise of ethical consumption and organic and the high profile of films and books like *Supersize Me!* and *No Logo*. A rising awareness of labor conditions in overseas plants, the environmental impact of intensified consumer lifestyles and the effects of neo-liberal privatization have all stimulated such popular cultural opposition. However, the subject of anti-consumerism has received relatively little theoretical attention - particularly from cultural studies, which is surprising given the discipline's historical investments in extending radical

politics and exploring the complexities of consumer desire. This book considers how the expanding resources of contemporary cultural theory might be drawn upon to understand anti-consumerist identifications and practices; how railing against the social and cultural effects of consumerism has a complex past as well as present; and it pays attention to the interplays between the different movements of anti-consumerism and the particular modes of consumer culture in which they exist. In addition, as well as 'using' cultural studies to analyse anti-consumerism, it also asks how such anti-consumerist practices and discourse challenges some of the presumptions and positions currently held in cultural studies. This book was previously published as a special issue of Cultural Studies.

**Slow Media** Jennifer Rauch 2018-09-11 Today we recognize that we have a different relationship to media technology--and to information more broadly--than we had even five

years ago. We are connected to the news media, to our jobs, and to each other, 24 hours a day. But many people have found their mediated lives to be too fast, too digital, too disposable, and too distracted. This group--which includes many technologists and young people--believes that current practices of digital media production and consumption are unsustainable, and works to promote alternate ways of living. Until recently, sustainable media practices have been mostly overlooked, or thought of as a counterculture. But, as Jennifer Rauch argues in this book, the concept of sustainable media has taken hold and continues to gain momentum. Slow media is not merely a lifestyle choice, she argues, but has potentially great implications for our communities and for the natural world. In eight chapters, Rauch offers a model of sustainable media that is slow, green, and mindful. She examines the principles of the Slow Food movement--humanism, localism, simplicity, self-reliance, and fairness--and applies them to



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the use and production of media. Challenging the perception that digital media is necessarily eco-friendly, she examines green media, which offers an alternative to a current commodities system that produces electronic waste and promotes consumption of nonrenewable resources. Lastly, she draws attention to mindfulness in media practice-- "mindful emailing" or "contemplative computing>," for example--arguing that media has significant impacts on human health and psychological wellbeing. Slow Media will ultimately help readers understand the complex and surprising relationships between everyday media choices, human well-being, and the natural world. It has the potential to transform the way we produce and use media by nurturing a media ecosystem that is more satisfying for people, and more sustainable for the planet.

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