

## *The Ethnic Restaurateur*

Grounded in the work of Roland Barthes, Bruno Latour, Pierre Bourdieu, and Michel Foucault, this exciting book uses food as a lens to examine agency and the political, economic, social, and cultural power which underlies every choice of food and every act of eating. The book is divided into three parts - National Characters; Anthropological Situations; Health – with each of the eight chapters exploring the power of food as well as the power relationships reflected and refracted through food. Featuring contributions from historians, sociologists, anthropologists, and cultural studies scholars from around the world, the book offers case studies of a diverse range -from German cuisine and ethnicity in San Francisco after the Gold Rush, through Italian cuisine in Japan, to 'ultragreasy bureks' and teenage fast food consumption in Slovenia. By directly engaging with questions of agency and power, the book pushes the field of food studies in new directions. An important read for students and researchers in food studies, food history, anthropology of food, and sociology of food.

With culinary nationalism defined as a process in flux, as opposed to the limited concept of national cuisine, the contributors of this book call for explicit critical comparisons of cases of culinary nationalism among Asian regions, with the intention of recognizing patterns of modern culinary development. As a result, the formation of modern cuisine is revealed to be a process that takes place around the world, in different forms and periods, and not exclusive to current Eurocentric models. Key themes include the historical legacies of imperialism/colonialism, nationalism, the Cold War, and global capitalism in Asian cuisines; internal culinary boundaries between genders, ethnicities, social classes, religious groups, and perceived traditions/modernities; and global contexts of Asian cuisines as both nationalist and internationalist enterprises, and "Asia" itself as a vibrant culinary imaginary. The book, which includes a foreword from Krishnendu Ray and an afterword from James L. Watson, sets out a fresh agenda for thinking about future food studies scholarship.

This enlightening collection of essays from expert scholars examines the idea of food nomadism and food nomads. Looking at the role of mobility and the influence of food manufacturers and related industries, they reveal the complexities of this intriguing subject.

This book explores different emergent spaces where diverse urbanites spontaneously negotiate, make and remake urban spaces, create opportunities, produce social change, challenge urban life, culture, and politics, or simply ask for their right to the city. The focus of this book is on spaces and contexts where change is seeded, regardless of whether it was planned and whether it was or will be successful in the end. Contributors analyze the seeds of change at their very inception in diverse cultural contexts across four continents. How do small groups of ordinary and often also disenfranchised people design, suggest and implement ideas of change? How do they use and remake small urban spaces to better suit their purposes, voice claims to the city, create opportunities, and design better urban lives and futures? The emphasis of this volume is not on the nature of activities and change, but on the minute processes of initiating change.

**Front of the House, Back of the House**

**London from the Sixties to Thatcher**

**Innovative Approaches**

**Food, Power, and Agency**

**Restaurants and the Rise of the American Middle Class, 1880-1920**

**Fast Food, Fast Track**

**Urban Food Culture**

In this book, Margaret Magat explores both the traditional and popular culture contexts of eating balut. Balut-fertilized duck or chicken eggs that have developed into fully formed embryos with feathers and beaks-is a delicacy which elicits

passionate responses. Hailed as an aphrodisiac in Filipino culture, balut is often seen and used as an object of revulsion in Western popular culture. Drawing on interviews, participant observation, reality television programs, travel shows, food blogs, and balut-eating contests, Magat examines balut production and consumption, its role in drinking rituals, sex, and also the vampire-like legends behind it. Balut reveals how traditional foods are used in the performance of identity and ethnicity, inspiring a virtual online cottage industry via social media. It also looks at the impact globalization and migration are having on cultural practices and food consumption across the world. The first academic book on balut, this is essential reading for anyone in food studies, folklore studies, anthropology, and Asian American studies.

"This book is a fiery critique on cultural appropriation rampant in today's culinary marketplace"--Provided by publisher.

Arranged around the themes of theorizing and policy-making, race, ethnicity and religion, gender, and class, inequality and welfare, this book addresses the question of whether the European Union tends towards diversification or standardization. It engages with issues of identity, citizenship and social justice, changes throughout the life course, social movements, the reconciliation of work and life, the increasing diversity of cultural values, and integration and immigration, whilst also examining questions of social inclusion and exclusion. Presenting a general theoretical framework for the simultaneous analysis of standardization and diversification processes, alongside detailed case studies at EU and national levels, *Diversity, Standardization and Social Transformation* explores the interactions between national, European and regional regulatory spaces.

Americans of the 1960s would have trouble navigating the grocery aisles and restaurant menus of today. Once-exotic ingredients—like mangoes, hot sauces, kale, kimchi, and coconut milk—have become standard in the contemporary American diet. Laresh Jayasanker explains how food choices have expanded since the 1960s: immigrants have created demand for produce and other foods from their homelands; grocers and food processors have sought to market new foods; and transportation improvements have enabled food companies to bring those foods from afar. Yet, even as choices within stores have exploded, supermarket chains have consolidated. Throughout the food industry, fewer companies manage production and distribution, controlling what American consumers can access. Mining a wealth of menus, cookbooks, trade publications, interviews, and company records, Jayasanker explores Americans' changing eating habits to shed light on the impact of immigration and globalization on American culture.

The Global Citizenship Nexus

Millennial Mestizaje Meets the Culinary Marketplace

American Cuisine: And How It Got This Way

Immigrants, Big Business, And The American Dream

Sydney, Shanghai and Singapore in the Twentieth Century

Food Identities at Home and on the Move

Beyond Hummus and Falafel

Mahatma Gandhi redefined nutrition as a holistic approach to building a more just world. What he chose to eat was intimately tied to his beliefs. His key values of nonviolence, religious tolerance, and rural sustainability developed in

coordination with his dietary experiments. His repudiation of sugar, chocolate, and salt expressed his opposition to economies based on slavery, indentured labor, and imperialism. Gandhi's Search for the Perfect Diet sheds new light on important periods in Gandhi's life as they relate to his developing food ethic: his student years in London, his politicization as a young lawyer in South Africa, the 1930 Salt March challenging British colonialism, and his fasting as a means of self-purification and social protest during India's struggle for independence. What became the pillars of Gandhi's diet—vegetarianism, limiting salt and sweets, avoiding processed food, and fasting—anticipated many of the debates twenty-first-century food studies, and presaged the necessity of building health and more equitable food systems.

Ethnic American Cooking: Recipes for Living in a New World is much more than a cookbook. It contains recipes from almost every nationality or ethnicity residing in the US and includes a brief introduction to understanding how those recipes represent that group's food culture.

"Bringing together contributions from a diverse group of scholars, Volume XXVIII of Studies in Contemporary Jewry presents a multifaceted view of the subtle and intricate relations between Jews and their foodways. The symposium covers Europe, the Middle East, Africa, and North America from the 20th century to the 21st."--

In the spirit of Ivan Illich's 1968 speech 'To hell with good intentions', the book takes aim at a ubiquitous form of contemporary ideology, namely the concept of global citizenship. Its characteristic discourse can be found inhabiting a nexus of four complexes of 'ruling' institutions, namely universities with their international service learning, the United Nations and allied international institutions bent on global citizenship education, international non-governmental organizations and foundations promoting social entrepreneurship, and global corporations and their mouthpieces pitching corporate social responsibility and sustainable development. The question is: in the context of Northern or Western imperialism and US-led, neoliberal, global, corporate capitalism, and the planetary Armageddon they are wringing, what is the concept of global citizenship doing for these institutions? The studies in the book put this question to each of these four institutional complexes from broadly political-economic and post-colonial premises, focusing on the concept's discursive use, against the background of the mounting production of the global non-citizen as the global citizen's 'other'. Addressed to all users of the concept of global citizen(ship) from university students and faculty in global studies to social entrepreneurs and United Nations bureaucrats, the book's studies ultimately ask whether the idea helps or hinders the global quest for social and economic justice.

Drunk in China

Gentrification around the World, Volume II

Moveable Gardens

Ten Restaurants That Changed America

Studies in Symbolic Interaction  
The Dynamics of Food and Nationalism  
Society, Culture and Consumption

Named one of the Ten Best Books About Food of 2018 by Smithsonian magazine MAD Dispatches: Furthering Our Ideas About Food Good food is the common ground shared by all of us, and immigration is fundamental to good food. In eighteen thoughtful and engaging essays and stories, You and I Eat the Same explores the ways in which cooking and eating connect us across cultural and political borders, making the case that we should think about cuisine as a collective human effort in which we all benefit from the movement of people, ingredients, and ideas. An awful lot of attention is paid to the differences and distinctions between us, especially when it comes to food. But the truth is that food is that rare thing that connects all people, slipping past real and imaginary barriers to unify humanity through deliciousness. Don't believe it? Read on to discover more about the subtle (and not so subtle) bonds created by the ways we eat.

Everybody Wraps Meat in Flatbread: From tacos to dosas to pancakes, bundling meat in an edible wrapper is a global practice. Much Depends on How You Hold Your Fork: A visit with cultural historian Margaret Visser reveals that there are more similarities between cannibalism and haute cuisine than you might think. Fried Chicken Is Common Ground: We all share the pleasure of eating crunchy fried birds. Shouldn't we share the implications as well? If It Does Well Here, It Belongs Here: Chef René Redzepi champions the culinary value of leaving your comfort zone. There Is No Such Thing as a Nonethnic Restaurant: Exploring the American fascination with "ethnic" restaurants (and whether a nonethnic cuisine even exists). Coffee Saves Lives: Arthur Karulewa recounts the remarkable path he took from Rwanda to Seattle and back again.

This book explores the food history of twentieth-century Sydney, Shanghai and Singapore within an Asian Pacific network of flux and flows. It engages with a range of historical perspectives on each city's food and culinary histories, including colonial culinary legacies, restaurants, cafes, street food, market gardens, supermarkets and cookbooks, examining the exchange of goods and services and how the migration of people to the urban centres informed the social histories of the cities' foodways in the contexts of culinary nationalism, ethnic identities and globalization. Considering the recent food history of the three cities and its complex narrative of empire, trade networks and migration patterns, this book discusses key aspects of each city's cuisine in the twentieth century, examining the interwoven threads of colonialism and globalization.

When Taso G. Lagos began to memorialize his family's beloved Greek restaurant The Continental, he wrestled with 40 years of history and a clientele that stretched for generations. His family bought into the operation without a clue how to run an eatery, yet in time they became linchpins of their Seattle neighborhood. Customers became

friends, and meals turned into memories. It wasn't only the food or the company, though. The Continental also served as an entry point into mainstream culture for a family who had just arrived in the United States as Greek immigrants a few years prior. While the Lagoses cooked and cared for many people, they also learned valuable lessons about what it means to be "American." This memoir illuminates life in a Greek restaurant through the experiences of one member of a restaurateur family. It also emphasizes the role of restaurants as vital social institutions that often provide immigrants with a dynamic space for acculturation. Readers will learn the many ways a family restaurant adds culture and richness to a community.

Having "discovered" the flavors of barbacoa, bibimbap, bánh mi, sambusas, and pupusas, white middle-class eaters are increasingly venturing into historically segregated neighborhoods in search of "authentic" eateries run by—and for—immigrants and people of color. This interest in "ethnic" food and places, fueled by media attention and capitalized on by developers, contributes to gentrification, and the very people who produced these vibrant foodscapes are increasingly excluded from them. Drawing on extensive fieldwork, geographer Pascale Joassart-Marcelli traces the transformation of three urban San Diego neighborhoods whose foodscapes are shifting from serving the needs of longtime minoritized residents who face limited food access to pleasing the tastes of wealthier and whiter newcomers. The \$16 Taco illustrates how food can both enliven and displace immigrants, shedding light on the larger process of gentrification and the emotional, cultural, economic, and physical displacement it produces. It also highlights the contested food geographies of immigrants and people of color by documenting their contributions to the cultural food economy and everyday struggles to reclaim ethnic foodscapes and lead flourishing and hunger-free lives. Joassart-Marcelli offers valuable lessons for cities where food-related development projects transform neighborhoods at the expense of the communities they claim to celebrate.

Food

Explorations at the Intersection of Food, Belonging and Dwelling

The History of Sushi

On the Countless Ways Food and Cooking Connect Us to One Another (MAD Dispatches, Volume 1)

Contested Geographies of Food, Ethnicity, and Gentrification

Turning the Tables

The Next Supper

*Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods—but they are also the most widely misunderstood. Oishii: The History of Sushi reveals that sushi began as a fermented food with a sour taste, used as a means to preserve fish. This book, the first history of sushi in English, traces sushi's development from China to Japan and then internationally, and from street food to high-class cuisine. Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it. Written by an expert on Japanese food history, Oishii is a must read for understanding sushi's past, its variety and sustainability, and how it became one of the world's greatest*

*anonymous cuisines.*

*The second edition of this concise survey offers a comparative and comprehensive study of culinary cultures and food politics throughout the world, from ancient times to the present day. It examines the long history of globalization of foods as well as the political, social, and environmental implications of our changing relationship with food, showing how hunger and taste have been driving forces in human history. Including numerous case studies from diverse societies and periods, Food in World History explores such questions as: What social factors have historically influenced culinary globalization? How did early modern plantations establish patterns for modern industrial food production? Were eighteenth-century food riots comparable to contemporary social movements around food? Did Italian and Chinese migrant cooks sacrifice authenticity to gain social acceptance in the Americas? Have genetically modified foods fulfilled the promises made by proponents? This new edition includes expanded discussions of gender and the family, indigeneity, and the politics of food. Expanded chapters on contemporary food systems and culinary pluralism examine debates over the concentration of corporate control over seeds and marketing, authenticity and exoticism within the culinary tourism industry, and the impact of social media on restaurants and home cooks.*

*Featuring a new chapter on ten restaurants changing America today, a “fascinating . . . sweep through centuries of food culture” (Washington Post). Combining an historian’s rigor with a food enthusiast’s palate, Paul Freedman’s seminal and highly entertaining Ten Restaurants That Changed America reveals how the history of our restaurants reflects nothing less than the history of America itself. Whether charting the rise of our love affair with Chinese food through San Francisco’s fabled Mandarin; evoking the poignant nostalgia of Howard Johnson’s, the beloved roadside chain that foreshadowed the pandemic of McDonald’s; or chronicling the convivial lunchtime crowd at Schrafft’s, the first dining establishment to cater to women’s tastes, Freedman uses each restaurant to reveal a wider story of race and class, immigration and assimilation. “As much about the contradictions and contrasts in this country as it is about its places to eat” (The New Yorker), Ten Restaurants That Changed America is a “must-read” (Eater) that proves “essential for anyone who cares about where they go to dinner” (Wall Street Journal Magazine).*

*A consumer's guide to the food system, from local to global: our part as citizens in the interconnected networks, institutions, and organizations that enable our food choices. Everybody eats. We may even consider ourselves experts on the topic, or at least Instagram experts. But are we aware that the shrimp in our freezer may be farmed and frozen in Vietnam, the grapes in our fruit bowl shipped from Chile, and the coffee in our coffee maker grown in Nicaragua, roasted in Germany, and distributed in Canada? Whether we know it or not, every time we shop for food, cook, and eat, we connect ourselves to complex supply networks, institutions, and organizations that enable our food choices. Even locavores may not know the whole story of the produce they buy at the farmers market. In this volume in the MIT Press Essential Knowledge series, food writer and scholar Fabio Parasecoli offers a consumer's guide to the food system, from local to global. Parasecoli describes a system made up of open-ended, shifting, and unstable networks rather than well-defined chains; considers healthy food and the contradictory advice about it consumers receive; discusses food waste and the implications for sustainability; explores food technologies (and “culinary luddism”); and examines*

*hunger and food insecurity in both developing and developed countries. Parasecoli reminds us that we are not only consumers but also citizens, and as citizens we have more power to improve the food system than we do by our individual food choices.*

*American Chinese Restaurants*

*The End of Restaurants as We Knew Them, and What Comes After*

*The Bloomsbury Handbook of Food and Popular Culture*

*Nomadic Food*

*Fertilized Eggs and the Making of Culinary Capital in the Filipino Diaspora*  
*Food Fight!*

*The Emergence of National Food*

What do deep fried mars bars, cod, and Bulgarian yoghurt have in common? Each have become symbolic foods with specific connotations, located to a very specific place and country. This book explores the role of food in society as a means of interrogating the concept of the nation-state and its sub-units, and reveals how the nation-state in its various disguises has been and is changing in response to accelerated globalisation. The chapters investigate various stages of national food: its birth, emergence, and decline, and why sometimes no national food emerges. By collecting and analysing a wide range of case studies from countries including Portugal, Mexico, the USA, Bulgaria, Scotland, and Israel, the book illustrates ways in which various social forces work together to shape social and political realities concerning food. The contributors, hailing from anthropology, history, sociology and political science, investigate the significance of specific food cultures, cuisines, dishes, and ingredients, and their association with national identity. In so doing, it becomes clearer how these two things interact, and demonstrates the scope and direction of the current study of food and nationalism.

China is one of the world's leading producers and consumers of liquor, with alcohol infusing all aspects of its culture, from religion and literature to business and warfare. Yet to the outside world, China's most famous spirit, baijiu, remains a mystery. This is about to change, as baijiu is now being served in cocktail bars beyond its borders. *Drunk in China* follows Derek Sandhaus's journey of discovery into the world's oldest drinking culture. He travels throughout the country and around the globe to meet with distillers, brewers, snake-oil salesmen, archaeologists, and ordinary drinkers. He examines the many ways in which alcohol has shaped Chinese society and its rituals. He visits production floors, karaoke parlors, hotpot joints, and speakeasies. Along the way he uncovers a tradition spanning more than nine thousand years and explores how recent economic and political developments have conspired to push Chinese alcohol beyond the nation's borders for the first time. As Chinese society becomes increasingly international, its drinking culture must also adapt to the times. Can the West also adapt and clink glasses with China? Read *Drunk in China* and find out.

How workers navigate race, gender, and class in the food service industry Two unequal worlds of work exist within the upscale restaurant scene of Los Angeles. White, college-educated servers operate in the front of the house—also known as the public areas of the restaurant—while Latino immigrants toil in the back of the house and out of customer view. In *Front of the House, Back of the House*, Eli Reville Yano Wilson shows us what keeps these workers apart, exploring race, class, and gender inequalities in the food service industry. Drawing on research at three different high-end restaurants in Los

Angeles, Wilson highlights why these inequalities persist in the twenty-first century, pointing to discriminatory hiring and supervisory practices that ultimately grant educated whites access to the most desirable positions. Additionally, he shows us how workers navigate these inequalities under the same roof, making sense of their jobs, their identities, and each other in a world that reinforces their separateness. *Front of the House, Back of the House* takes us behind the scenes of the food service industry, providing a window into the unequal lives of white and Latino restaurant workers. With case studies from the USA, Canada, Chile, and other countries in Latin America, *American Chinese Restaurants* examines the lived experiences of what it is like to work in a Chinese restaurant. The book provides ethnographic insights on small family businesses, struggling immigrant parents, and kids working, living, and growing up in an American Chinese restaurant. This is the first book based on personal histories to document and analyze the American Chinese restaurant world. New narratives by various international and American contributors have presented Chinese restaurants as dynamic agencies that raise questions on identity, ethnicity, transnationalism, industrialization, (post)modernity, assimilation, public and civic spheres, and socioeconomic differences. *American Chinese Restaurants* will be of interest to general readers, scholars, and college students from undergraduate to graduate level, who wish to know Chinese restaurant life and understand the relationship between food and society.

Cooking Greek, Becoming American

Oishii

The \$16 Taco

Critical Studies

Jews and Their Foodways

Change and Innovation in Small Urban Spaces

Eating with the World in Mind

*Capturing the important place and power role that culture plays in the decision-making process of migration, this Handbook looks at human movement outside of a vacuum; taking into account the impact of family relationships, access to resources, and security and insecurity at both the points of origin and destination.*

*Academic discussions of ethnic food have tended to focus on the attitudes of consumers, rather than the creators and producers. In this ground-breaking new book, Krishnendu Ray reverses this trend by exploring the culinary world from the perspective of the ethnic restaurateur. Focusing on New York City, he examines the lived experience, work, memories, and aspirations of immigrants working in the food industry. He shows how migrants become established in new places, creating a taste of home and playing a key role in influencing food cultures as a result of transactions between producers, consumers and commentators. Based on extensive interviews with immigrant restaurateurs and students, chefs and alumni at the Culinary Institute of America, ethnographic observation at immigrant eateries and haute institutional kitchens as well as historical sources such as the US census, newspaper coverage of restaurants, reviews, menus, recipes, and guidebooks, Ray reveals changing tastes in a major American city between the late 19th and through the 20th century. Written by one of*

*the most outstanding scholars in the field, The Ethnic Restaurateur is an essential read for students and academics in food studies, culinary arts, sociology, urban studies and indeed anyone interested in popular culture and cooking in the United States.*

*A kaleidoscopic history of how the 1960s and 1970s changed London forever Waterloo Sunrise is a panoramic and multifaceted account of modern London during the transformative years of the sixties and seventies, when a city still bearing the scars of war emerged as a vibrant yet divided metropolis. John Davis paints lively and colorful portraits of life in the British capital, covering topics as varied as the rise and fall of boutique fashion, Soho and the sex trade, eating out in London, cabbies and tourists, gentrification, conservation, suburbia and the welfare state. With vivid and immersive scene-setting, Davis traces how 'swinging London' captured the world's attention in the mid-sixties, discarding postwar austerity as it built a global reputation for youthful confidence and innovative music and fashion. He charts the slow erosion of mid-sixties optimism, showing how a newly prosperous city grappled with problems of deindustrialisation, inner-city blight and racial friction. Davis reveals how London underwent a complex evolution that reflected an underlying tension between majority affluence and minority deprivation. He argues that the London that had taken shape by the time of Margaret Thatcher's election as prime minister in 1979 already displayed many of the features that would come to be associated with 'Thatcher's Britain' of the eighties. Monumental in scope, Waterloo Sunrise draws on a wealth of archival evidence to provide an evocative, engrossing account of Britain's ever-evolving capital city. The influence of food has grown rapidly as it has become more and more intertwined with popular culture in recent decades. The Bloomsbury Handbook of Food and Popular Culture offers an authoritative, comprehensive overview of and introduction to this growing field of research. Bringing together over 20 original essays from leading experts, including Amy Bentley, Deborah Lupton, Fabio Parasecoli, and Isabelle de Solier, its impressive breadth and depth serves to define the field of food and popular culture. Divided into four parts, the book covers: - Media and Communication; including film, television, print media, the Internet, and emerging media - Material Cultures of Eating; including eating across the lifespan, home cooking, food retail, restaurants, and street food - Aesthetics of Food; including urban landscapes, museums, visual and performance arts - Socio-Political Considerations; including popular discourses around food science, waste, nutrition, ethical eating, and food advocacy Each chapter outlines key theories and existing areas of research whilst providing historical context and considering possible future developments. The Editors' Introduction by Kathleen LeBesco and Peter Naccarato, ensures cohesion and accessibility throughout. A truly interdisciplinary, ground-breaking resource, this book makes an invaluable contribution to the study of food and popular culture. It will be an essential reference work for students, researchers and scholars in food studies, film and media studies, communication*

*studies, sociology, cultural studies, and American studies.*  
*Gender, Ethnicity and Inequality in Europe*  
*Devouring Japan*  
*Emergent Spaces*  
*Food and Globalization in Modern America*  
*Food in World History*  
*Forty Years at Seattle's Continental Restaurant*

*Anthropological and Historical Studies around the World*  
How does food restore the fragmented world of migrants and the displaced? What similar processes are involved in challenging, maintaining or reinforcing divisions between groups coexisting in the same living place? *Food Identities at Home and on the Move* examines how 'home' is negotiated around food in the current worldwide context of uncertainty, mobility and displacement. Drawing on empirical approaches to heritage, identity and migration studies, the contributors analyse the relationship between food and the various understandings of home and dwelling. With case studies on sushi around the world, food as heritage in the Afghan diaspora and Mexican foodways in Chicago, these chapters offer novel readings on the convergence of food and migration studies, the anthropology of space and place and the field of mobility by focusing on how entangled stories of food and home are put on display for constructing the present and imagining the future.

In recent years Japan's cuisine, or *washoku*, has been eclipsing that of France as the world's most desirable food. UNESCO recognized *washoku* as an intangible cultural treasure in 2013 and Tokyo boasts more Michelin-starred restaurants than Paris and New York combined. International enthusiasm for Japanese food is not limited to haute cuisine; it also encompasses comfort foods like ramen, which has reached cult status in the U.S. and many world capitals. Together with anime, pop music, fashion, and cute goods, cuisine is part of the "Cool Japan" brand that promotes the country as a new kind of cultural superpower. This collection of essays offers original insights into many different aspects of Japanese culinary history and practice, from the evolution and characteristics of particular foodstuffs to their representation in literature and film, to the role of foods in individual, regional, and national identity. It features contributions by both noted Japan specialists and experts in food history. The authors collectively pose the question "what is *washoku*?" What culinary values are imposed or implied by this term? Which elements of Japanese cuisine are most visible in the global gourmet landscape and why? Essays from a variety of disciplinary perspectives interrogate how foodways have come to represent aspects of a "unique" Japanese identity and are infused with official and unofficial ideologies. They reveal how Japanese culinary values and choices, past and present, reflect beliefs about gender, class, and race; how they are represented in mass media; and how they are interpreted by state and non-state actors, at home and abroad. They examine the thoughts, actions, and motives of those who produce, consume, promote, and represent Japanese foods.

In the nineteenth century, restaurants served French food to upper-class Americans with aristocratic pretensions, but by the turn of the century, even the best restaurants cooked ethnic and American foods for middle-class urbanites. In *Turning the Tables*, Andrew P. Haley examines how the transformation of public dining that established the middle class as the arbiter of American culture was forged through battles over French-language menus, scientific eating, cosmopolitan cuisines, unescorted women, un-American tips, and servantless restaurants.

*Beyond Hummus and Falafel* is the story of how food has come to play a central role in how Palestinian citizens of Israel negotiate life and a shared cultural identity within a tense political context. At the household level, Palestinian women govern food culture in the home, replicating tradition and acting as agents of change and modernization, carefully adopting and adapting mainstream Jewish culinary practices and technologies in the kitchen. Food is at the center of how Arab culture minorities define and shape the boundaries and substance of their identity within Israel.

The Ethnic Restaurateur

Global Perspectives on Japanese Culinary Identity

Baijiu and the World's Oldest Drinking Culture

Waterloo Sunrise

Ethnic American Cooking

Recipes for Living in a New World

Diversity, Standardization and Social Transformation

Examines the mesodomain of welfare reform through re-negotiating the order of economic inequality, provides a grounded fractal analysis into the medicalization of homelessness and the sociology of the self, and looks at the labeling of immigrant men as criminals. This title deals with issues of gender, ethnicity, illness and the urban situation.

Bringing together scholarly but readable essays on the process of gentrification, this two-volume collection addresses the broad question: In what ways does gentrification affect cities, neighborhoods, and the everyday experiences of ordinary people? In this second volume of *Gentrification around the World*, contributors contemplate different ways of thinking about gentrification and displacement in the abstract and “on-the-ground.” Chapters examine, among other topics, social class, development, im/migration, housing, race relations, political economy, power dynamics, inequality, displacement, social segregation, homogenization, urban policy, planning, and design. The qualitative methodologies used in each chapter—which emphasize ethnographic, participatory, and visual approaches that interrogate the representation of gentrification in the arts, film, and other mass media—are themselves a unique and pioneering way of studying gentrification and its consequences worldwide.

Although South Asian cookery and gastronomy has transformed contemporary urban foodscape all over the world, social scientists have paid scant attention to this phenomenon. *Curried Cultures*-a wide-ranging collection of essays-explores the relationship between globalization and South Asia through food, covering the cuisine of the colonial period to the contemporary era, investigating its material and symbolic meanings. *Curried Cultures* challenges disciplinary boundaries in considering South Asian gastronomy by assuming a proximity to dishes and diets that is often missing when food is a lens to investigate other topics. The book's established scholarly contributors examine food to comment on a range of cultural activities as they argue that the practice of cooking and eating matter as an important way of knowing the world and acting on it.

*Moveable Gardens* explores the ways people make sanctuaries with plants and other traveling companions in the midst of ongoing displacement in today's world. This volume addresses how the destruction of

homelands, fragmentation of habitats, and post-capitalist conditions of modernity are countered by the remembrance of tradition and the migration of seeds, which are embodied in gardening, cooking, and community building.

Social and Political Aspects of Palestinian Food in Israel

Culinary Nationalism in Asia

Balut

Race and Inequality in the Lives of Restaurant Workers

Gandhi's Search for the Perfect Diet

Globalization, Food, and South Asia

Itineraries and Sanctuaries of Memory

Hailing from China, the Caribbean, Latin America, and India, a colorful sea of faces has taken place behind one of the most ubiquitous American business institutions ? the fast-food counter. They have become a vital link between the growing service sector in our cities' ethnic enclaves and the multi-billion dollar global fast-food industry. For four years, sociologist Jennifer Parker Talwar stood behind the counter herself and listened to immigrant fast-food workers in New York City's ethnic communities. They talked about balancing their low-paying jobs and monotonous daily reality while keeping the faith that these very jobs could be the first step on the path to the American Dream. In this original and compelling work of ethnography, Talwar shows that contrary to those arguments, the fast-food industry only represents an increasing homogenization of the American workforce. Fast-food chains in immigrant communities must and do adapt to their surroundings.

With an ambitious sweep over two hundred years, Paul Freedman's lavishly illustrated history shows that there actually is an American cuisine. For centuries, skeptical foreigners—and even millions of Americans—have believed there was no such thing as American cuisine. In recent decades, hamburgers, hot dogs, and pizza have been thought to define the nation's palate. Not so, says historian Paul Freedman, who demonstrates that there is an exuberant and diverse, if not always coherent, American cuisine that reflects the history of the nation itself. Combining historical research and culinary passion, Freedman underscores three recurrent themes—regionality, standardization, and variety—that shape a completely novel history of the United States. From the colonial period after the Civil War, there was a patchwork of regional cooking styles that produced local specialties such as gumbo from southern Louisiana, or clam chowder from New England. Later, this kind of regional identity was manipulated for historical effect, as in Southern cookbooks that mythologized the gracious "plantation hospitality," rendering invisible the African Americans who originated much of the region's food. As the industrial revolution produced rapid changes in every sphere of life, the American palate dramatically shifted from local to processed. A new urban class clamored for convenient, modern meals and the freshness of regional cuisine disappeared, replaced by packaged and standardized products—such as canned peas, baloney, sliced white bread, and jarred baked beans. By the early twentieth century, the era of homogenized American food was in full swing. Boarding nutrition "experts," marketing consultants, and advertising executives, food companies convinced consumers that industrial food tasted fine and, more importantly, was convenient and nutritious. A group was more susceptible to the blandishments of advertisers than women, who were more concerned that their husbands might stray if not satisfied with the meals provided at home. On the other hand, men wanted women to be svelte, sporty companions, not kitchen drudges. The solution companies offered was time-saving recipes using modern processed helpers. Men supposedly liked hearty food, but women were portrayed as fond of fussy, "dainty," colorful, but tasteless dishes—tuna salad sandwiches, multicolored Jell-O, or artificial crab toppings. The 1970s saw the zenith of processed food hegemony, but also the beginning of a food revolution in California. What became known as New American cuisine rejected the blandness of standardized food in favor of the actual taste and pleasure that seasonal, locally grown products provided. The result was a farm-to-table trend that continues to dominate. "A book to be savored" (Stephen Aron), *American Cuisine* is also a repository of anecdotes that will delight food lovers: how dry cereal was created by William Kellogg for

with digestive and low-energy problems; that chicken Parmesan, the beloved Italian favorite, actually an American invention; and that Florida Key lime pie goes back only to the 1940s and based on a recipe developed by Borden's condensed milk. More emphatically, Freedman shows American cuisine would be nowhere without the constant influx of immigrants, who have provided everything from tacos to sushi rolls. "Impeccably researched, intellectually satisfying, and hugely readable" (Simon Majumdar), *American Cuisine* is a landmark work that sheds astonishing light on a history most of us thought we never had.

A searing expose of the restaurant industry, and a path to a better, safer, happier meal. In 2010, the restaurant business was booming. Americans spent more than half of their annual food budget dining out. In a generation, chefs had gone from behind-the-scenes laborers to TV stars. The rise of Seamless, DoorDash, and other meal delivery apps was overtaking home cooking. Beneath the growth lurked serious problems. Many of the best restaurants in the world employed unpaid interns. Meal delivery apps were putting many restaurants out of business. And all that dining out meant dramatically less healthy diets. The industry may have been booming, but it also desperately needed change. And, then, along came COVID-19. From the farm to the curbside pickup parking spot, everything about the restaurant business is changing, for better or worse. *The Next Supper* is a timely story, and offers clear and essential advice for what and how to eat to ensure the well-being of our chefs and waitstaff, not to mention our bodies and the environment. *The Next Supper* reminds us that breaking bread is an essential human activity, and charts a path to preserving the joy of food in this turbulent era.

Sameness in Diversity

Handbook of Culture and Migration

Curried Cultures

You and I Eat the Same