

Acquired Tastes

An examination of political conflicts over pesticide drift and the differing conceptions of justice held by industry, regulators, and activists. The widespread but virtually invisible problem of pesticide drift—the airborne movement of agricultural pesticides into residential areas—has fueled grassroots activism from Maine to Hawaii. Pesticide drift accidents have terrified and sickened many living in the country's most marginalized and vulnerable communities. In this book, Jill Lindsey Harrison considers political conflicts over pesticide drift in California, using them to illuminate the broader problem and its potential solutions. The fact that pesticide pollution and illnesses associated with it disproportionately affect the poor and the powerless raises questions of environmental justice (and political injustice). Despite California's impressive record of environmental protection, massive pesticide regulatory apparatus, and booming organic farming industry, pesticide-related accidents and illnesses continue unabated. To unpack this conundrum, Harrison examines the conceptions of justice that increasingly shape environmental politics and finds that California's agricultural industry, regulators, and pesticide drift activists hold different, and conflicting, notions of what justice looks like. Drawing on her own extensive ethnographic research as well as in-depth interviews with regulators, activists, scientists, and public health practitioners, Harrison examines the ways industry, regulatory agencies, and different kinds of activists

address pesticide drift, connecting their efforts to communitarian and libertarian conceptions of justice. The approach taken by pesticide drift activists, she finds, not only critiques theories of justice undergirding mainstream sustainable-agriculture activism, but also offers an entirely new notion of what justice means. To solve seemingly intractable environmental problems such as pesticide drift, Harrison argues, we need a different kind of environmental justice. She proposes the precautionary principle as a framework for effectively and justly addressing environmental inequities in the everyday work of environmental regulatory institutions.

During the early part of the 20th century farming in America was transformed from a pre-industrial to an industrial activity. This book explores the modernization of the 1920s, which saw farmers adopt not just new technology, but also the financial cultural & ideological apparatus of industrialism.

How to focus anti-hunger efforts not on charity but on the root causes of food insecurity, improving public health, and reducing income inequality. Food banks and food pantries have proliferated in response to an economic emergency. The loss of manufacturing jobs combined with the recession of the early 1980s and Reagan administration cutbacks in federal programs led to an explosion in the growth of food charity. This was meant to be a stopgap measure, but the jobs never came back, and the “emergency food system” became an industry. In *Big Hunger*, Andrew Fisher takes a critical look at the business of hunger and offers a new vision for the anti-hunger movement. From

one perspective, anti-hunger leaders have been extraordinarily effective. Food charity is embedded in American civil society, and federal food programs have remained intact while other anti-poverty programs have been eliminated or slashed. But anti-hunger advocates are missing an essential element of the problem: economic inequality driven by low wages. Reliant on corporate donations of food and money, anti-hunger organizations have failed to hold business accountable for offshoring jobs, cutting benefits, exploiting workers and rural communities, and resisting wage increases. They have become part of a “hunger industrial complex” that seems as self-perpetuating as the more famous military-industrial complex. Fisher lays out a vision that encompasses a broader definition of hunger characterized by a focus on public health, economic justice, and economic democracy. He points to the work of numerous grassroots organizations that are leading the way in these fields as models for the rest of the anti-hunger sector. It is only through approaches like these that we can hope to end hunger, not just manage it.

How modern food helped make modern society between 1870 and 1930: stories of power and food, from bananas and beer to bread and fake meat. The modern way of eating—our taste for food that is processed, packaged, and advertised—has its roots as far back as the 1870s. Many food writers trace our eating habits to World War II, but this book shows that our current food system began to coalesce much earlier. Modern food came from and helped to create a society based on racial hierarchies,

colonization, and global integration. *Acquired Tastes* explores these themes through a series of moments in food history—stories of bread, beer, sugar, canned food, cereal, bananas, and more—that shaped how we think about food today. Contributors consider the displacement of native peoples for agricultural development; the invention of Pilsner, the first international beer style; the “long con” of gilded sugar and corn syrup; Josephine Baker’s banana skirt and the rise of celebrity tastemakers; and faith in institutions and experts who produced, among other things, food rankings and fake meat.

The exhibition features twelve established and emerging contemporary artists whose work focuses on our reciprocal relationship to food: what we consume, how we consume it and how it consumes us. In recent years, the culinary arts have seen a rise in popularity through cable television cooking shows; increased public awareness of food politics; and the explosion of impassioned food movements such as slow food, pop-up restaurants and gourmet food trucks. In *Acquired Taste*, visual artists use a variety of mediums to address the underlying issues surrounding food and consumption: Greg Stewart’s living sculptures and *Moveable Gardens* envision sustainable agriculture as both utopic and democratic; Jennifer Rubell’s playful, participatory work uses food as a vehicle for social interaction; and Dustin Wayne Harris’s *Cake Mixx* photographs offer a humorous, narrative take on first encounters. Artwork in the exhibition ranges from site-specific installations to sculpture and oil paintings. In addition, curators Alyssa Cordova

and Heather Richards are collaborating with local food enthusiasts to offer exciting programming and events: cooking demonstrations by chef Jonathan Dye; KCRW Good Food contributor Delilah Snell's Jam Van of preserves and other goodies; lectures by featured artist-in-residence Greg Stewart, and more! Artists include: Sita Bhaumik, Shannon Faseler, Dustin Wayne Harris, Pamela Johnson, Jennifer Knox, MyersBerg Studios, Mary Parisi, Justin Perricone, Victoria Reynolds, Jennifer Rubell, Stephen Shanabrook, Greg Stewart and Tattfoo Tan. Accompanying *Acquired Taste: Food and the Art of Consumption* is a full-color exhibition catalog of artwork and essays slated to be published October/November 2011. Essayists include freelance writer and blogger Nicole Caruth (*Contemporary Confections*); art historian and blogger Megan Fizell (*Feasting on Art*); and Pulitzer prize-winning writer Jonathan Gold (*LA Weekly*, KCRW's *Good Food*).

Peterson explores a change in French cooking in the mid-seventeenth century - from the heavily sugared, saffroned, and spiced cuisine of the medieval period to a new style based on salt and acid tastes. In the process, she reveals more fully than any previous writer the links between medieval cooking, alchemy, and astrology. Peterson's vivid account traces this newly acquired taste in food to its roots in the wider transformation of seventeenth-century culture which included the Scientific Revolution. She makes the startling - and persuasive - argument that the shift in cooking styles was actually part of a conscious effort by humanist scholars to revive Greek and Roman learning and to

chase the occult from European life.

"The Science of Wine does an outstanding job of integrating 'hard' science about wine with the emotional aspects that make wine appealing."--Patrick J. Mahaney, former senior Vice President for wine quality at Robert Mondavi Winery "Jamie Goode is a rarity in the wine world: a trained scientist who can explain complicated subjects without dumbing them down or coming over like a pointy head. It also helps that he's a terrific writer with a real passion for his subject."--Tim Atkin MW, The Observer

An in-depth look at how democratic values have widened the American arts scene, even as it remains elite and cosmopolitan Two centuries ago, wealthy entrepreneurs founded the American cathedrals of culture—museums, theater companies, and symphony orchestras—to mirror European art. But today's American arts scene has widened to embrace multitudes: photography, design, comics, graffiti, jazz, and many other forms of folk, vernacular, and popular culture. What led to this dramatic expansion? In *Entitled*, Jennifer Lena shows how organizational transformations in the American art world—amid a shifting political, economic, technological, and social landscape—made such change possible. By chronicling the development of American art from its earliest days to the present, Lena demonstrates that while the American arts may be more open, they are still unequal. She examines key historical moments, such as the creation of the Museum of Primitive Art and the funneling of federal and state subsidies during the New Deal to support the production and display of culture.

Charting the efforts to define American genres, styles, creators, and audiences, Lena looks at the ways democratic values helped legitimate folk, vernacular, and commercial art, which was viewed as nonelite. Yet, even as art lovers have acquired an appreciation for more diverse culture, they carefully select and curate works that reflect their cosmopolitan, elite, and moral tastes.

An examination of the transformation of the Japanese diet from subsistence to abundance and an assessment of the consequences for health, longevity, and the environment. In a little more than a century, the Japanese diet has undergone a dramatic transformation. In 1900, a plant-based, near-subsistence diet was prevalent, with virtually no consumption of animal protein. By the beginning of the twenty-first century, Japan's consumption of meat, fish, and dairy had increased markedly (although it remained below that of high-income Western countries). This dietary transition was a key aspect of the modernization that made Japan the world's second largest economic power by the end of the twentieth century, and it has helped Japan achieve an enviable demographic primacy, with the world's highest life expectancy and a population that is generally healthier (and thinner) than that of other modern affluent countries. In this book, Vaclav Smil and Kazuhiko Kobayashi examine Japan's gradual but profound dietary change and investigate its consequences for health, longevity, and the environment. Smil

and Kobayashi point out that the gains in the quality of Japan's diet have exacted a price in terms of land use changes, water requirements, and marine resource depletion; and because Japan imports so much of its food, this price is paid globally as well as domestically. The book's systematic analysis of these diverse consequences offers the most detailed account of Japan's dietary transition available in English.

This book is an exploration of how time, space and social atmospheres contribute to the experience of taste. It demonstrates complex combinations of material, sensual and symbolic atmospheres and social encounters that shape this experience. *Space, Taste and Affect* brings together case studies from the fields of sociology, geography, history, psycho-social studies and anthropology to examine debates around how urban designers, architects and market producers manipulate the experience of taste through creating certain atmospheres. The book also explores how the experience of taste varies throughout life, or even during fleeting social encounters, challenging the sense of taste as static. This book moves beyond common narratives that taste is 'acquired' or developed, to emphasize the role of psycho-social histories of nostalgia, memories of childhood, migration, trauma and displacement in the experience of we eat and drink. It focuses on entrenched social dimensions of class, value and distinction

instead of psychological and neuroscientific conceptualizations of taste and sensuous practices of consumption to be intrinsically linked to the experience of taste in complex ways. This book will appeal to undergraduate and postgraduate students of sociology, human geography, tourism and leisure studies, anthropology, psychology, arts and literature, architecture and urban design. Detailed case studies of agrecological initiatives show how growers, scientists, agricultural organizations, and public agencies can form partnerships to develop innovative, ecologically based techniques for reducing reliance on agrochemicals.

Magazine articles and self-improvement books tell us that our food choices serve as bold statements about who we are as individuals. *Acquired Tastes* reveals that they say more about where we come from and who we would like to be. Interviews with Canadian families in both rural and urban settings reveal that age, gender, social class, ethnicity, health concerns, food availability, and political and moral concerns shape the meanings that families attach to food. They also influence how parents and teens respond to discourses on health, beauty, and the environment, a finding with profound implications for public health campaigns. In this kaleidoscopic memoir, Elissa Altman tells the story of tradition, expectations, religion and rule-breaking that defined her childhood, from the

dinner table to the synagogue to the bedrooms of her apartment building. Spanning from 1940s wartime Brooklyn to 1960s and '70s Queens to present day rural New England, *Treyf* is a story of contradiction, hope, betrayal and one family's relentless yearning for acceptance; it is a vivid tale of what it means to find yourself both in spite of, and in honour to, your past.

Since the early decades of the eighteenth century, European, and especially British, thinkers were preoccupied with questions of taste. Whether Americans believed that taste was innate—and therefore a marker of breeding and station—or acquired—and thus the product of application and study—all could appreciate that taste was grounded in, demonstrated through, and confirmed by reading, writing, and looking. It was widely believed that shared aesthetic sensibilities connected like-minded individuals and that shared affinities advanced the public good and held great promise for the American republic. Exploring the intersection of the early republic's material, visual, literary, and political cultures, Catherine E. Kelly demonstrates how American thinkers acknowledged the similarities between aesthetics and politics in order to wrestle with questions about power and authority. Judgments about art, architecture, literature, poetry, and the theater became an arena for considering political issues ranging from government structures and legislative representation to qualifications for citizenship and the

meaning of liberty itself. Additionally, if taste prompted political debate, it also encouraged affinity grounded in a shared national identity. In the years following independence, ordinary women and men reassured themselves that taste revealed larger truths about an individual's character and potential for republican citizenship. Did an early national vocabulary of taste, then, with its privileged visibility, register beyond the debates over the ratification of the Constitution? Did it truly extend beyond political and politicized discourse to inform the imaginative structures and material forms of everyday life? *Republic of Taste* affirms that it did, although not in ways that anyone could have predicted at the conclusion of the American Revolution.

The author samples the best that life can offer, from handmade shoes and limousine etiquette, to the art of keeping a mistress in style and the world's best caviar

Internationally bestselling author of *A Year in Provence*, Mayle comes out with a new bestseller about the true pleasure of fine living.

Benjamin R. Cohen uses the pure food crusades at the turn of the twentieth century to provide a captivating window onto the origins of manufactured foods in the United States. In the latter nineteenth century, extraordinary changes in food and agriculture gave rise to new tensions in the ways people understood,

obtained, trusted, and ate their food. This was the Era of Adulteration, and its concerns have carried forward to today: How could you tell the food you bought was the food you thought you bought? Could something manufactured still be pure? Is it okay to manipulate nature far enough to produce new foods but not so far that you question its safety and health? How do you know where the line is? And who decides? In *Pure Adulteration*, Benjamin R. Cohen uses the pure food crusades to provide a captivating window onto the origins of manufactured foods and the perceived problems they wrought. Cohen follows farmers, manufacturers, grocers, hucksters, housewives, politicians, and scientific analysts as they struggled to demarcate and patrol the ever-contingent, always contested border between purity and adulteration, and as, at the end of the nineteenth century, the very notion of a pure food changed. In the end, there is (and was) no natural, prehuman distinction between pure and adulterated to uncover and enforce; we have to decide. Today's world is different from that of our nineteenth-century forebears in many ways, but the challenge of policing the difference between acceptable and unacceptable practices remains central to daily decisions about the foods we eat, how we produce them, and what choices we make when buying them.

How food pantries stigmatize their clients through a discourse that emphasizes

hard work, self help, and economic productivity rather than food justice and equity. The United States has one of the highest rates of hunger and food insecurity in the industrialized world, with poor households, single parents, and communities of color disproportionately affected. Food pantries—run by charitable and faith-based organizations—rather than legal entitlements have become a cornerstone of the government's efforts to end hunger. In *Feeding the Other*, Rebecca de Souza argues that food pantries stigmatize their clients through a discourse that emphasizes hard work, self help, and economic productivity rather than food justice and equity. De Souza describes this “framing, blaming, and shaming” as “neoliberal stigma” that recasts the structural issue of hunger as a problem for the individual hungry person. De Souza shows how neoliberal stigma plays out in practice through a comparative case analysis of two food pantries in Duluth, Minnesota. Doing so, she documents the seldom-acknowledged voices, experiences, and realities of people living with hunger. She describes the failure of public institutions to protect citizens from poverty and hunger; the white privilege of pantry volunteers caught between neoliberal narratives and social justice concerns; the evangelical conviction that food assistance should be “a hand up, not a handout”; the culture of suspicion in food pantry spaces; and the constraints on food choice. It is only by rejecting the neoliberal narrative and

giving voice to the hungry rather than the privileged, de Souza argues, that food pantries can become agents of food justice.

Popularized by such best-selling authors as Michael Pollan, Barbara Kingsolver, and Eric Schlosser, a growing food movement urges us to support sustainable agriculture by eating fresh food produced on local family farms. But many low-income neighborhoods and communities of color have been systematically deprived of access to healthy and sustainable food. These communities have been actively prevented from producing their own food and often live in "food deserts" where fast food is more common than fresh food. *Cultivating Food Justice* describes their efforts to envision and create environmentally sustainable and socially just alternatives to the food system. Bringing together insights from studies of environmental justice, sustainable agriculture, critical race theory, and food studies, *Cultivating Food Justice* highlights the ways race and class inequalities permeate the food system, from production to distribution to consumption. The studies offered in the book explore a range of important issues, including agricultural and land use policies that systematically disadvantage Native American, African American, Latino/a, and Asian American farmers and farmworkers; access problems in both urban and rural areas; efforts to create sustainable local food systems in low-income communities of color; and

future directions for the food justice movement. These diverse accounts of the relationships among food, environmentalism, justice, race, and identity will help guide efforts to achieve a just and sustainable agriculture.

The worst cookbook ever, packed with truly bizarre and utterly disgusting recipes from all over the world Ever since humankind produced its first foodie, the culinary world has dished up some staggering confections which could best be described as 'acquired tastes': dishes such as Virgin Boy Eggs (eggs soaked in the urine of prepubescent boys); live octopus, which clutches at the diner's tongue and throat as it is swallowed; and Beard Beer, made from the yeast found in facial hair. In northern Greenland, the Inuit are fond of cramming as many as 500 dead auks (small sea birds) into an old seal skin which they place under a large rock until the birds have fermented into what has rightly been described as a 'sticky, pungent, toxic, cheesy gloop'. Kiviak, as it is called, is eaten by biting off the birds' heads and sucking out the juices. The mighty Roman Empire was built on such delicacies as larks' tongues, stuffed thrush, boiled flamingo and grilled cow's womb, while the Tudors loved nothing more than a roast cockenthrice: the head and upper body of a pig carefully stitched onto the lower body and legs of a turkey. Today, for those with an adventurous mindset and a robust life insurance policy, there is no shortage of nauseating local delicacies to enjoy. In China, not

only is tuna eyeball on the menu, but also yak penis (served whole). In Vietnam, one can enjoy the still-beating heart of a freshly-killed snake; in Iceland, raw puffin heart. In the Philippines, there is duck embryo to be had - like a Kinder Surprise . . . only containing a dead foetus instead of a toy. In Sardinia, they like nothing more than a nice bit of maggot-infested cheese; and the favourite tipple of Korean foodies is Ttongsul, a wine made from the fermented faeces of a child. Bon appetit!

May the best chef win... After four years at the country's top culinary school and several years as head chef in her mother's restaurant, Rowan Townsend has built a notable reputation. Her farm-to-table collard greens have long been bringing everyone to the yard, but limits on the restaurant's size have led to long waits. Looking to expand the restaurant, she enters a televised chef competition. The problem? Her infuriatingly-talented nemesis from culinary school also enters. To the culinary world, Knox Everheart is restaurant royalty. As much as Rowan wants to deny it, he's a gifted chef. Rowan knows her arrogant arch-nemesis is confident he'll win—he's certainly given her a run for her money more times than she'd like to admit. But this time, she's ready to show him who's boss. Their rivalry soon sparks fireworks in the kitchen and, as the competition heats up, so does Rowan's attraction to Knox. And somewhere between pasta and gumbo,

they both need to decide what's worth fighting for.

Looks at culinary fare since the beginning of white settlement in Australia - Sea rations - Damper - Billy tea - Colonial cookery - Early practices of the 20th century - Traditional Australian 'meat pie' (Pie floater P.68) - Household & domestic equipment.

The first non-fiction Title from Al Raines, designed to look and feel like a CD will rock the first generation of this new millenium. Voices will be found. Paths will be found. And will be found the Zeitgist of the 21st Century. The Spirit Of The Age is here : are you ready to rock with Class MMX? FOR ALL YOU TEENAGERS OUT THERE... There has never been more young people at one time in one place in all of human history - may this book be your lighthouse when storms gather around your ship. And may you change our HISTORY for ALL TIME.

The growth of the global meat industry and the implications for climate change, food insecurity, workers' rights, the treatment of animals, and other issues. Global meat production and consumption have risen sharply and steadily over the past five decades, with per capita meat consumption almost doubling since 1960. The expanding global meat industry, meanwhile, driven by new trade policies and fueled by government subsidies, is dominated by just a few corporate giants. Industrial farming—the intensive production of animals and fish—has spread

across the globe. Millions of acres of land are now used for pastures, feed crops, and animal waste reservoirs. Drawing on concrete examples, the contributors to *Global Meat* explore the implications of the rise of a global meat industry for a range of social and environmental issues, including climate change, clean water supplies, hunger, workers' rights, and the treatment of animals. Three themes emerge from their discussions: the role of government and corporations in shaping the structure of the global meat industry; the paradox of simultaneous rising meat production and greater food insecurity; and the industry's contribution to social and environmental injustice. Contributors address such specific topics as the dramatic increase in pork production and consumption in China; land management by small-scale cattle farmers in the Amazon; the effect on the climate of rising greenhouse gas emissions from cattle raised for meat; and the tensions between economic development and animal welfare. Contributors Conner Bailey, Robert M. Chiles, Celize Christy, Riva C. H. Denny, Carrie Freshour, Philip H. Howard, Elizabeth Ransom, Tom Rudel, Mindi Schneider, Nhung Tran, Bill Winders

An examination of Latino/a immigrant farmers as they transition from farmworkers to farm owners that offers a new perspective on racial inequity and sustainable farming. Although the majority of farms in the United States have US-

born owners who identify as white, a growing number of new farmers are immigrants, many of them from Mexico, who originally came to the United States looking for work in agriculture. In *The New American Farmer*, Laura-Anne Minkoff-Zern explores the experiences of Latino/a immigrant farmers as they transition from farmworkers to farm owners, offering a new perspective on racial inequity and sustainable farming. She finds that many of these new farmers rely on farming practices from their home countries—including growing multiple crops simultaneously, using integrated pest management, maintaining small-scale production, and employing family labor—most of which are considered alternative farming techniques in the United States. Drawing on extensive interviews with farmers and organizers, Minkoff-Zern describes the social, economic, and political barriers immigrant farmers must overcome, from navigating USDA bureaucracy to racialized exclusion from opportunities. She discusses, among other topics, the history of discrimination against farm laborers in the United States; the invisibility of Latino/a farmers to government and universities; new farmers' sense of agrarian and racial identity; and the future of the agrarian class system. Minkoff-Zern argues that immigrant farmers, with their knowledge and experience of alternative farming practices, are—despite a range of challenges—actively and substantially contributing to the movement for an

ecological and sustainable food system. Scholars and food activists should take notice.

The champion of uncelebrated foods including fat, offal, and bones, Jennifer McLagan turns her attention to a fascinating, underappreciated, and trending topic: bitterness. What do coffee, IPA beer, dark chocolate, and radicchio all have in common? They're bitter. While some culinary cultures, such as in Italy and parts of Asia, have an inherent appreciation for bitter flavors (think Campari and Chinese bitter melon), little attention has been given to bitterness in North America: we're much more likely to reach for salty or sweet. However, with a surge in the popularity of craft beers; dark chocolate; coffee; greens like arugula, dandelion, radicchio, and frisée; high-quality olive oil; and cocktails made with Campari and absinthe—all foods and drinks with elements of bitterness—bitter is finally getting its due. In this deep and fascinating exploration of bitter through science, culture, history, and 100 deliciously idiosyncratic recipes—like Cardoon Beef Tagine, White Asparagus with Blood Orange Sauce, and Campari Granita—award-winning author Jennifer McLagan makes a case for this misunderstood flavor and explains how adding a touch of bitter to a dish creates an exciting taste dimension that will bring your cooking to life.

After Lee Sutton finds that one of his closest neighbors is a member of the same

secret society he once belonged to, Lee's life is thrown into disarray at exactly the wrong moment, and he has to face new choices, weighted against the past. “Fascinating. Doidge’s book is a remarkable and hopeful portrait of the endless adaptability of the human brain.”—Oliver Sacks, MD, author of *The Man Who Mistook His Wife for a Hat* What is neuroplasticity? Is it possible to change your brain? Norman Doidge’s inspiring guide to the new brain science explains all of this and more An astonishing new science called neuroplasticity is overthrowing the centuries-old notion that the human brain is immutable, and proving that it is, in fact, possible to change your brain. Psychoanalyst, Norman Doidge, M.D., traveled the country to meet both the brilliant scientists championing neuroplasticity, its healing powers, and the people whose lives they’ve transformed—people whose mental limitations, brain damage or brain trauma were seen as unalterable. We see a woman born with half a brain that rewired itself to work as a whole, blind people who learn to see, learning disorders cured, IQs raised, aging brains rejuvenated, stroke patients learning to speak, children with cerebral palsy learning to move with more grace, depression and anxiety disorders successfully treated, and lifelong character traits changed. Using these marvelous stories to probe mysteries of the body, emotion, love, sex, culture, and education, Dr. Doidge has written an immensely moving, inspiring book that will

permanently alter the way we look at our brains, human nature, and human potential.

Describes professional cooks at the turn of the century, their passion and idealism as well as their bizarre and misguided ideas, and the influential culinary style they engineered.

The debate over genetically modified organisms: health and safety concerns, environmental impact, and scientific opinions. Since they were introduced to the market in the late 1990s, GMOs (genetically modified organisms, including genetically modified crops), have been subject to a barrage of criticism.

Agriculture has welcomed this new technology, but public opposition has been loud and scientific opinion mixed. In *GMOs Decoded*, Sheldon Krimsky examines the controversies over GMOs—health and safety concerns, environmental issues, the implications for world hunger, and the scientific consensus (or lack of one). He explores the viewpoints of a range of GMO skeptics, from public advocacy groups and nongovernmental organizations to scientists with differing views on risk and environmental impact. Krimsky explains the differences between traditional plant breeding and “molecular breeding” through genetic engineering (GE); describes early GMO products, including the infamous Flavr Savr tomato; and discusses herbicide-, disease-, and insect-resistant GE plants. He considers

the different American and European approaches to risk assessment, dueling scientific interpretations of plant genetics, and the controversy over labeling GMO products. He analyzes a key 2016 report from the National Academies of Sciences on GMO health effects and considers the controversy over biofortified rice (Golden Rice)—which some saw as a humanitarian project and others as an exercise in public relations. Do GMO crops hold promise or peril? By offering an accessible review of the risks and benefits of GMO crops, and a guide to the controversies over them, Krimsky helps readers judge for themselves.

Dubbed the undisputed “Indiana Jones of food science,” Professor Massimo Marcone ventures into the bizarre world of food delicacies with this follow-up to his much lauded previous book, *In Bad Taste*. Part travelogue, part scientific journal, *Pass the Food* goes where no other book has gone before. Dr. Marcone describes his journeys into remote regions around the world, often risking life and limb in his quest to explore and explain why people eat what they eat. Whether it's shark-fin soup, maggot-infested cheese, ant eggs, scorpions, fried grasshoppers, or seal-flipper pie, Marcone approaches his subject with the zeal of a scientist, but also with flabbergasted amazement at what human beings are willing to eat to sustain themselves. His investigations lead to fundamental questions: Why do people eat this food, and what makes it a delicacy? Is it a

delicacy simply because it is rare or odd? Why is it so expensive? Is it truly quantifiably different or better than their more conventional varieties?

On its first publication in 1908 this pioneer book received immediate acclaim and was thought to have probably done more than any other single publication to stimulate study of the foundations of social behaviour. Professor McDougall was the most powerful advocate of an idealistic outlook on human life and activity, and his ideas continued to attract attention even when published in paperback form in 1960.

A deliciously eclectic collection from a favorite food critic.

Acquired Tastes Stories about the Origins of Modern Food MIT Press

Revenge is said to be a dish best eaten cold, but when plump, spinsterish academic, Alicia Binns, is betrayed by her best friend, TV producer Vanessa, Alicia discovers she has a taste for revenge not only eaten cold, but smothered in chocolate and whipped cream. The worlds of tabloid TV and academia collide in a tale of lust, sexual fantasy and revenge. Reviews: 'Tom Sharpe in Tights' - Marie Claire 'Summer sizzler' - Woman's Own 'A light-hearted comedy with bonk busting tendencies' - Time Out 'Acquired Tastes' was originally published in 1996 by Mandarin Paperbacks, an imprint of Reed International Books. This is a revised edition.

The intersection of food and immigration in North America, from the macroscale of

national policy to the microscale of immigrants' lived, daily foodways. This volume considers the intersection of food and immigration at both the macroscale of national policy and the microscale of immigrant foodways—the intimate, daily performances of identity, culture, and community through food. Taken together, the chapters—which range from an account of the militarization of the agricultural borderlands of Yuma, Arizona, to a case study of Food Policy Council in Vancouver, Canada—demonstrate not only that we cannot talk about immigration without talking about food but also that we cannot talk about food without talking about immigration. The book investigates these questions through the construct of the immigrant-food nexus, which encompasses the constantly shifting relationships of food systems, immigration policy, and immigrant foodways. The contributors, many of whom are members of the immigrant communities they study, write from a range of disciplines. Three guiding themes organize the chapters: borders—cultural, physical, and geopolitical; labor, connecting agribusiness and immigrant lived experience; and identity narratives and politics, from “local food” to “dietary acculturation.” Contributors Julian Agyeman, Alison Hope Alkon, Fernando J. Bosco, Kimberley Curtis, Katherine Dentzman, Colin Dring, Sydney Giacalone, Phoebe Godfrey, Sarah D. Huang, Maryam Khojasteh, Jillian Linton, Pascale Joassart-Marcelli, Samuel C. H. Mindes, Laura-Anne Minkoff-Zern, Christopher Neubert, Fabiola Ortiz Valdez, Victoria Ostenso, Catarina Passidomo, Mary Beth Schmid, Sea Sloat, Dianisi Torres, Kat Vang, Hannah Wittman, Sarah Wood

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The old adage "you are what you eat" has never seemed more true than in this era, when ethics, politics, and the environment figure so prominently in what we ingest and in what we think about it. Then there are connoisseurs, whose approaches to food address "good taste" and frequently require a language that encompasses cultural and social dimensions as well. From the highs (and lows) of connoisseurship to the frustrations and rewards of a mother encouraging her child to eat, the essays in this volume explore the complex and infinitely varied ways in which food matters to all of us. *Educated Tastes* is a collection of new essays that examine how taste is learned, developed, and represented. It spans such diverse topics as teaching wine tasting, food in *Don Quixote*, Soviet cookbooks, cruel foods, and the lambic beers of the Belgian Payottenland. A set of key themes connect these topics: the relationships between taste and place; how our knowledge of food shapes taste experiences; how gustatory discrimination functions as a marker of social difference; and the place of ethical, environmental, and political concerns in debates around the importance and meaning of taste. With essays that address, variously, the connections between food, drink, and music; the place of food in the development of Italian nationhood; and the role of morality in aesthetic judgment, *Educated Tastes* offers a fresh look at food in history, society, and culture.

A stunning commemoration of 200 years of collecting, study, and debate at this venerable Boston institution

We are not born knowing what to eat; as omnivores it is something we each have to figure out for ourselves. From childhood onward, we learn how big a "portion" is and how sweet is too sweet. We learn to enjoy green vegetables -- or not. But how does this education happen? What are the origins of taste? In *First Bite*, award-winning food writer Bee Wilson draws on the latest research from food psychologists, neuroscientists, and nutritionists to reveal that our food habits are shaped by a whole host of factors: family and culture, memory and gender, hunger and love. Taking the reader on a journey across the globe, Wilson introduces us to people who can only eat foods of a certain color; prisoners of war whose deepest yearning is for Mom's apple pie; a nine year old anosmia sufferer who has no memory of the flavor of her mother's cooking; toddlers who will eat nothing but hotdogs and grilled cheese sandwiches; and researchers and doctors who have pioneered new and effective ways to persuade children to try new vegetables. Wilson examines why the Japanese eat so healthily, whereas the vast majority of teenage boys in Kuwait have a weight problem -- and what these facts can tell Americans about how to eat better. The way we learn to eat holds the key to why food has gone so disastrously wrong for so many people. But Wilson also shows that both adults and children have immense potential for learning new, healthy eating habits. An exploration of the extraordinary and surprising origins of our tastes and eating habits, *First Bite* also shows us how we can change our palates to lead healthier, happier lives.

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