

# Tastes And Temptations Food And Art In Renaissance Italy

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Explore the delectable world where culinary arts met visual masterpieces in Renaissance Italy. This captivating journey uncovers the 'tastes and temptations' that defined an era, from elaborate banquet foods to the symbolism embedded within famous artworks. Discover how the vibrant food culture and artistic innovations intertwined, shaping the social fabric and sensory experiences of one of history's most fascinating periods.

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## Tastes and Temptations

"John Varriano's book is not only a delightful read but draws fascinating parallels between two hitherto disparate fields: art history and the history of food in the Renaissance. Outstanding scholarship that opens whole new venues of inquiry."--Ken Albala, author of *Eating Right in the Renaissance* and *Beans: A History* "Art history and food history have traditionally been separate disciplines, parallel universes. In this book John Varriano makes a cosmic leap and lures the two into a stimulating, provocative, and always entertaining study--a tasting menu of gastronomic and visual delights."--Gillian Riley, author of *The Oxford Companion to Italian Food* "With wit and erudition, John Varriano shows us how broad cultural relationships can be drawn between the developments of Italian Renaissance art and the period's growing and changing interest in food. Enlightening and fascinating details greatly enhance our understanding of the roles that taste and temptation played in creating the early modern world."--David G. Wilkins, co-editor of *History of Italian Renaissance Art* "Appetites for palate and palette are both whetted in Varriano's urbane and thoroughly magisterial study. What could be more satisfying than to feast on food and art together at the same historic table?"--Patrick Hunt, author of *Renaissance Visions*

## Wine

From celebrations of Bacchus in ancient Rome to the Last Supper and casual dinner parties, wine has long been a key component of festivities, ceremonies, and celebrations. Made by almost every civilization throughout history, in every part of the world, wine has been used in religious ceremonies, inspired artists and writers, been employed as a healing medicine, and, most often, sipped as way to relax with a gathering of friends. Yet, like all other forms of alcohol, wine has also had its critics, who condemn it for the drunkenness and bad behavior that arise with its overconsumption. Wine can render

you tongue-tied or philosophical; it can heal wounds or damage health; it can bring society together or rend it. In this fascinating cultural history of wine, John Varriano takes us on a tour of wine's lively story, revealing the polarizing effect wine has had on society and culture through the ages. From its origins in ancient Egypt and Mesopotamia to the expanding contemporary industries in Australia, New Zealand, and America, Varriano examines how wine is made and how it has been used in rituals, revelries, and remedies throughout history. In addition, he investigates the history of wine's transformative effects on body and soul in art, literature, and science from the mosaics of ancient Rome to the poetry of Dickinson and Neruda and the paintings of Caravaggio and Manet. A spirited exploration, this book will delight lovers of sauvignon blanc or pinot noir, as well as those who are interested in the rich history of human creativity and consumption.

### The Taste of Art

The Taste of Art offers a sample of scholarly essays that examine the role of food in Western contemporary art practices. The contributors are scholars from a range of disciplines, including art history, philosophy, film studies, and history. As a whole, the volume illustrates how artists engage with food as matter and process in order to explore alternative aesthetic strategies and indicate countercultural shifts in society. The collection opens by exploring the theoretical intersections of art and food, food art's historical root in Futurism, and the ways in which food carries gendered meaning in popular film. Subsequent sections analyze the ways in which artists challenge mainstream ideas through food in a variety of scenarios. Beginning from a focus on the body and subjectivity, the authors zoom out to look at the domestic sphere, and finally the public sphere. Here are essays that study a range of artists including, among others, Filippo Tommaso Marinetti, Daniel Spoerri, Dieter Roth, Joseph Beuys, Al Ruppertsberg, Alison Knowles, Martha Rosler, Robin Weltsch, Vicki Hodgetts, Paul McCarthy, Luciano Fabro, Carries Mae Weems, Peter Fischli and David Weiss, Janine Antoni, El|bieta JabBoDska, Liza Lou, Tom Marioni, Rirkrit Tiravanija, Michael Rakowitz, and Natalie Jeremijenko.

### Art and Food

Art and Food is a collection of essays exploring a range of research topics relating to the representation of food in art and art in food, from iconography and allegory, through class and commensality, to kitchen architecture and haute cuisine.

### The SAGE Encyclopedia of Food Issues

The SAGE Encyclopedia of Food Issues explores the topic of food across multiple disciplines within the social sciences and related areas including business, consumerism, marketing, and environmentalism. In contrast to the existing reference works on the topic of food that tend to fall into the categories of cultural perspectives, this carefully balanced academic encyclopedia focuses on social and policy aspects of food production, safety, regulation, labeling, marketing, distribution, and consumption. A sampling of general topic areas covered includes Agriculture, Labor, Food Processing, Marketing and Advertising, Trade and Distribution, Retail and Shopping, Consumption, Food Ideologies, Food in Popular Media, Food Safety, Environment, Health, Government Policy, and Hunger and Poverty. This encyclopedia introduces students to the fascinating, and at times contentious, and ever-so-vital field involving food issues. Key Features: Contains approximately 500 signed entries concluding with cross-references and suggestions for further readings Organized A-to-Z with a thematic "Reader's Guide" in the front matter grouping related entries by general topic area Provides a Resource Guide and a detailed and comprehensive Index along with robust search-and-browse functionality in the electronic edition This three-volume reference work will serve as a general, non-technical resource for students and researchers who seek to better understand the topic of food and the issues surrounding it.

### A Taste of Power

"A Taste of Power is an investigation of the crucial role culinary texts and practices played in the making of cultural identities and social hierarchies since the founding of the United States. Nutritional advice and representations of food and eating, including cookbooks, literature, magazines, newspapers, still life paintings, television shows, films, and the internet, have helped throughout American history to circulate normative claims about citizenship, gender performance, sexuality, class privilege, race, and ethnicity, while promising an increase in cultural capital and social mobility to those who comply with the prescribed norms. The study examines culinary writing and practices as forces for the production of social order and, at the same time, as points of cultural resistance against hegemonic norms,

especially in shaping dominant ideas of nationalism, gender, and sexuality, suggesting that eating right is a gateway to becoming an American, a good citizen, an ideal man, or a perfect mother. Cookbooks, as a low-prestige literary form, became the largely unheralded vehicles for women to participate in nation-building before they had access to the vote or public office, for middle-class authors to assert their class privileges, for men to claim superiority over women even in the kitchen, and for Lesbian authors to reinscribe themselves into the heteronormative economy of culinary culture. The book engages in close reading of a wide variety of sources and genres to uncover the intersections of food, politics, and privilege in American culture."--Provided by publisher.

### Tasting French Terroir

This book explores the origins and significance of the French concept of *terroir*, demonstrating that the way the French eat their food and drink their wine today derives from a cultural mythology that developed between the Renaissance and the Revolution. Through close readings and an examination of little-known texts from diverse disciplines, Thomas Parker traces *terroir*'s evolution, providing insight into how gastronomic mores were linked to aesthetics in language, horticulture, and painting and how the French used the power of place to define the natural world, explain comportment, and frame France as a nation.

### Cooking and Eating in Renaissance Italy

Renaissance Italy's art, literature, and culture continue to fascinate. The domestic life has been examined more in recent years, and this book reveals the preparation, eating, and the sociability of dining in Renaissance Italy. It takes readers behind the scenes to the Renaissance kitchen and dining room, where everyday meals as well as lavish banquets were prepared and consumed. Katherine McIver considers the design, equipment, and location of the kitchen and food prep and storage rooms in both middle-class homes and grand country estates. The diner's room, the orchestration of dining, and the theatrical experience of dining are detailed as well, all in the context of the renowned food and architectural scholars of the day.

### Religion and the Senses in Early Modern Europe

This interdisciplinary volume examines the role of sensation in the religious transformations of early modern Europe. Sensation was both central to the doctrinal disputes of the Reformation and critical in shaping new or reformed devotional practices.

### Routledge International Handbook of Food Studies

Over the past decade there has been a remarkable flowering of interest in food and nutrition, both within the popular media and in academia. Scholars are increasingly using foodways, food systems and eating habits as a new unit of analysis within their own disciplines, and students are rushing into classes and formal degree programs focused on food. Introduced by the editor and including original articles by over thirty leading food scholars from around the world, the Routledge International Handbook of Food Studies offers students, scholars and all those interested in food-related research a one-stop, easy-to-use reference guide. Each article includes a brief history of food research within a discipline or on a particular topic, a discussion of research methodologies and ideological or theoretical positions, resources for research, including archives, grants and fellowship opportunities, as well as suggestions for further study. Each entry also explains the logistics of succeeding as a student and professional in food studies. This clear, direct Handbook will appeal to those hoping to start a career in academic food studies as well as those hoping to shift their research to a food-related project. Strongly interdisciplinary, this work will be of interest to students and scholars throughout the social sciences and humanities.

### Art in Renaissance Italy

'Art in Renaissance Italy' sets the art of that time in its context, exploring why it was created and in particular looking at who commissioned the palaces and cathedrals, the paintings and the sculptures.

### The Cookbook Library

This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragoûts of Louis XIV's court to elegant

eighteenth-century chilled desserts, *The Cookbook Library* draws from renowned cookbook author Anne Willan's and her husband Mark Cherniavsky's antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply personal labor of love, *The Cookbook Library* traces the history of the recipe and includes some of their favorites.

### A History of Cookbooks

*A History of Cookbooks* provides a sweeping literary and historical overview of the cookbook genre, exploring its development as a part of food culture beginning in the Late Middle Ages. Studying cookbooks from various Western cultures and languages, Henry Notaker traces the transformation of recipes from brief notes with ingredients into detailed recipes with a specific structure, grammar, and vocabulary. In addition, he reveals that cookbooks go far beyond offering recipes: they tell us a great deal about nutrition, morals, manners, history, and menus while often providing entertaining reflections and commentaries. This innovative book demonstrates that cookbooks represent an interesting and important branch of nonfiction literature.

### The Weight of Obesity

Introduction : the richness of eating -- Disease of modernities -- Nutritional black-boxing -- Care of the social -- Contemporary body counts -- Bodies in balance -- Many values of health -- Conclusion : the opposite of obesity : re-forming the body in global health

### Inventing Baby Food

Food consumption is a significant and complex social activity—and what a society chooses to feed its children reveals much about its tastes and ideas regarding health. In this groundbreaking historical work, Amy Bentley explores how the invention of commercial baby food shaped American notions of infancy and influenced the evolution of parental and pediatric care. Until the late nineteenth century, infants were almost exclusively fed breast milk. But over the course of a few short decades, Americans began feeding their babies formula and solid foods, frequently as early as a few weeks after birth. By the 1950s, commercial baby food had become emblematic of all things modern in postwar America. Little jars of baby food were thought to resolve a multitude of problems in the domestic sphere: they reduced parental anxieties about nutrition and health; they made caretakers feel empowered; and they offered women entering the workforce an irresistible convenience. But these baby food products laden with sugar, salt, and starch also became a gateway to the industrialized diet that blossomed during this period. Today, baby food continues to be shaped by medical, commercial, and parenting trends. Baby food producers now contend with health and nutrition problems as well as the rise of alternative food movements. All of this matters because, as the author suggests, it's during infancy that American palates become acclimated to tastes and textures, including those of highly processed, minimally nutritious, and calorie-dense industrial food products.

### The Traveling Artist in the Italian Renaissance

In this important and revelatory book, David Young Kim examines how mobility and travel affected the identities and artistic styles of artists such as Giotto, Brunelleschi, Donatello, Lotto, Michelangelo, Raphael, and Titian. It is well known that Italian Renaissance artists traveled; this book considers the cultural and historical contexts of their voyages. Kim establishes connections between artists' travel and responses to their work in early modern literature, with critical analysis of 16th-century written culture. Relevant themes in Giorgio Vasari's monumental *Lives of the Artists* are explored in depth. Through new readings of critical ideas, prejudices, and entire biographies in Renaissance art literature, Kim makes a groundbreaking case for the circuitous development of the artists' individual styles, offering a complex understanding of how the concepts of mobility and identity were changing in a shifting and widening world.

### Food and Knowledge in Renaissance Italy

Though Bartolomeo Scappi's *Opera* (1570), the first illustrated cookbook, is well known to historians of food, up to now there has been no study of its illustrations, unique in printed books through the early seventeenth century. In *Food and Knowledge in Renaissance Italy*, Krohn both treats the illustrations in

Scappi's cookbook as visual evidence for a lost material reality; and through the illustrations, including several newly-discovered hand-colored examples, connects Scappi's Opera with other types of late Renaissance illustrated books. What emerges from both of these approaches is a new way of thinking about the place of cookbooks in the history of knowledge. Krohn argues that with the increasing professionalization of many skills and trades, Scappi was at the vanguard of a new way of looking not just at the kitchen-as workshop or laboratory-but at the ways in which artisanal knowledge was visualized and disseminated by a range of craftsmen, from engineers to architects. The recipes in Scappi's Opera belong on the one hand to a genre of cookery books, household manuals, and courtesy books that was well established by the middle of the sixteenth century, but the illustrations suggest connections to an entirely different and emergent world of knowledge. It is through study of the illustrations that these connections are discerned, explained, and interpreted. As one of the most important cookbooks for early modern Europe, the time is ripe for a focused study of Scappi's Opera in the various contexts in which Krohn frames it: book history, antiquarianism, and visual studies.

### Food and Power

Drawing on ethnography conducted in Israel since the late 1990s, Food and Power considers how power is produced, reproduced, negotiated, and subverted in the contemporary Israeli culinary sphere. Nir Avieli explores issues such as the definition of Israeli cuisine, the ownership of hummus, the privatization of communal Kibbutz dining rooms, and food at a military prison for Palestinian detainees to show how cooking and eating create ambivalence concerning questions of strength and weakness and how power and victimization are mixed into a sense of self-justification that maintains internal cohesion among Israeli Jews.

### More Than Just Food

"Raising concerns about health, the environment, and economic inequality, critics of the industrial food system insist that we are in crisis. In response, food justice activists based in marginalized, low-income communities of color across the United States have developed community-based solutions to the nation's food system problems, arguing that activities like urban agriculture, cultural nutrition education, and food-related social enterprises can be an integral part of systemic social change. Highlighting the work of Community Services Unlimited, a South Los Angeles food justice group founded by the Black Panther Party, More Than Just Food explores the possibilities and limitations of the community-based approach, offering a networked examination of the food justice movement in the age of the 'nonprofit industrial complex'"--Provided by publisher.

### Balancing on a Planet

Agricultural Revolutions 3.

### American Tuna

In a lively account of the American tuna industry's fortunes and misfortunes over the past century, a celebrated food writer relates how tuna went from being sold primarily as a fertiliser to becoming the most commonly consumed fish in the US. Tuna is both the subject and the backdrop for other facets of American history.

### Food Politics

Examines how marketing practices promote overeating and malnutrition, and discusses the influence the food industry has over government and health care.

### A Feast of Weeds

"A dazzling display of humanistic erudition, wit, and practical culinary advice. Ballerini's living herbarium reinitiates modern readers living in the concrete manswarm into the joys of foraging, gathering, and savoring herbs, flowers, and berries. Its wide-ranging historical context, a veritable documentary of poets and chroniclers of past and present, is a learned celebration of nature's bounty. Practical and flavorful recipes for each plant transport the 'weeds' from the field to the palate and enhance a narrative enriched by splendid complementary footnotes."—Albert Sonnenfeld, Series Director, Arts of the Table "Weeds indeed. A guide as witty as he is erudite, Luigi Ballerini has given us a remarkable compendium of the wild greens, along with their flowers and fruits, that people have foraged and eaten

for millennia. Once the food of the poor, such ingredients are now in high demand. Gathering greens both familiar—such as mint or borage—and obscure—milk thistle and wallrocket—Ballerini draws upon a diverse cast of authors to attest or dispute their real or alleged medicinal powers. Just as important, he never neglects to suggest how they taste or to present fine recipes so that we can savor them for ourselves."—Carol Field, author of *The Italian Baker* "The scholar and poet Luigi Ballerini has given us a mouthwatering treasure of inventive Italian recipes for foraged wild plants adapted for the American locavore kitchen (including ten for borage alone, as well as nettle and purslane frittatas, and prickly pear risotto). This elegantly illustrated volume is peppered with humor and tastefully seasoned with a wealth of cultural, historical, and scientific sources and information. *A Feast of Weeds* is food for both the palate and the mind."—Jean-Claude Carron, University of California, Los Angeles

### The Untold History of Ramen

A rich, salty, and steaming bowl of noodle soup, ramen Offers an account of geopolitics and industrialization in Japan. It traces the meteoric rise of ramen from humble fuel for the working poor to international icon of Japanese culture.

### The Kingdom of Rye

Celebrated food scholar Darra Goldstein takes readers on a vivid tour of history and culture through Russian cuisine. *The Kingdom of Rye* unearths the foods and flavors of the Russian land. Preeminent food studies scholar Darra Goldstein offers readers a concise, engaging, and gorgeously crafted story of Russian cuisine and culture. This story demonstrates how national identity is revealed through food--and how people know who they are by what they eat together. *The Kingdom of Rye* examines the Russians' ingenuity in overcoming hunger, a difficult climate, and a history of political hardship while deciphering Russia's social structures from within. This is a domestic history of Russian food that serves up a deeper history, demonstrating that the wooden spoon is mightier than the scepter.

### Ways of Eating

What we learn when an anthropologist and a historian talk about food. From the origins of agriculture to contemporary debates over culinary authenticity, *Ways of Eating* introduces readers to world food history and food anthropology. Through engaging stories and historical deep dives, Benjamin A. Wurgaft and Merry I. White offer new ways to understand food in relation to its natural and cultural histories and the social rules that shape our meals. Wurgaft and White use vivid storytelling to bring food practices to life, weaving stories of Panamanian coffee growers, medieval women beer makers, and Japanese knife forgers. From the Venetian spice trade to the Columbian Exchange, from Roman garum to Vietnamese nộm, *Ways of Eating* provides an absorbing account of world food history and anthropology. Migration, politics, and the dynamics of group identity all shape what we eat, and we can learn to trace these social forces from the plate to the kitchen, the factory, and the field.

### Sameness in Diversity

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.

### Culinary Ephemera

This extraordinary collection, a trove of enchanting designs, appealing colors, and forgotten motifs that stir the imagination, features an unprecedented assortment of ephemera, or paper collectibles, related to food. It includes images of postcards, match covers, menus, labels, posters, brochures, valentines, packaging, advertisements, and other materials from nineteenth- and twentieth-century

America. Internationally acclaimed food historian William Woys Weaver takes us on a lively tour through this dazzling collection in which each piece tells a new story about food and the past. Packed with fascinating history, the volume is the first serious attempt to organize culinary ephemera into categories, making it useful for food lovers, collectors, designers, and curators alike. Much more than a catalog, *Culinary Ephemera* follows this paper trail to broader themes in American social history such as diet and health, alcoholic beverages, and Americans abroad. It is a collection that, as Weaver notes, will "transport us into the vicarious worlds of dinners past, brushing elbows with the reality of another time, another place, another human condition."

### Bitter and Sweet

Less than a half century ago, China experienced a cataclysmic famine, which was particularly devastating in the countryside. As a result, older people in rural areas have experienced in their lifetimes both extreme deprivation and relative abundance of food. Young people, on the other hand, have a different relationship to food. Many young rural Chinese are migrating to rapidly industrializing cities for work, leaving behind backbreaking labor but also a connection to food through agriculture. *Bitter and Sweet* examines the role of food in one rural Chinese community as it has shaped everyday lives over the course of several tumultuous decades. In her superb ethnographic accounts, Ellen Oxfeld compels us to reexamine some of the dominant frameworks that have permeated recent scholarship on contemporary China and that describe increasing dislocation and individualism and a lack of moral centeredness. By using food as a lens, she shows a more complex picture, where connectedness and sense of place continue to play an important role, even in the context of rapid change.

### Feeding the Crisis

The Supplemental Nutrition Assistance Program (SNAP), formerly known as food stamps, is one of the most controversial forms of social welfare in the United States. Although it's commonly believed that such federal programs have been cut back since the 1980s, Maggie Dickinson charts the dramatic expansion and reformulation of the food safety net in the twenty-first century. Today, receiving SNAP benefits is often tied to work requirements, which essentially subsidizes low-wage jobs. Excluded populations—such as the unemployed, informally employed workers, and undocumented immigrants—must rely on charity to survive. *Feeding the Crisis* tells the story of eight families as they navigate the terrain of an expanding network of assistance programs in which care and abandonment work hand in hand to make access to food uncertain for people on the social and economic margins. Amid calls at the federal level to expand work requirements for food assistance, Dickinson shows us how such ideas are bad policy that fail to adequately address hunger in America. *Feeding the Crisis* brings the voices of food-insecure families into national debates about welfare policy, offering fresh insights into how we can establish a right to food in the United States.

### The Labor of Lunch

There's a problem with school lunch in America. Big Food companies have largely replaced the nation's school cooks by supplying cafeterias with cheap, precooked hamburger patties and chicken nuggets chock-full of industrial fillers. Yet it's no secret that meals cooked from scratch with nutritious, locally sourced ingredients are better for children, workers, and the environment. So why not empower "lunch ladies" to do more than just unbox and reheat factory-made food? And why not organize together to make healthy, ethically sourced, free school lunches a reality for all children? *The Labor of Lunch* aims to spark a progressive movement that will transform food in American schools, and with it the lives of thousands of low-paid cafeteria workers and the millions of children they feed. By providing a feminist history of the US National School Lunch Program, Jennifer E. Gaddis recasts the humble school lunch as an important and often overlooked form of public care. Through vivid narration and moral heft, *The Labor of Lunch* offers a stirring call to action and a blueprint for school lunch reforms capable of delivering a healthier, more equitable, caring, and sustainable future.

### Curried Cultures

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.

### Slow Cooked

"Slow Cooked tells the story of how Marion Nestle achieved a late-in-life career as a leading public advocate for healthier and more sustainable diets. Coming of age in post-World War II America, she had to overcome the barriers--familial, societal, and institutional--experienced by all women in that era. Here, she explains how she came to recognize the enormous influence of the food industry on our food choices, and wrote *Food Politics* and her other books about the politics of food, nutrition, and health. This is one woman's story with great relevance for anyone who eats"--

### Yerba Mate

Like coffee or tea, yerba mate is one of the world's most beloved caffeinated beverages. Once dubbed a "devil's drink" by Spanish missionaries in South America only to be later hailed by capitalists and politicians as "green gold," it has a long and storied history. And no country consumes and celebrates yerba mate quite like Argentina. *Yerba Mate* is the first book to explore the extraordinary history of this iconic beverage in Argentina from the precolonial period to the present. From yerba mate's Indigenous origins to its ubiquity during the colonial era, from its association with rural people and the poor in the late nineteenth century to its resurgence in the last years of the twentieth century, Julia Sarreal meticulously documents yerba mate's consumption, production, and cultural importance over time. *Yerba Mate* is the definitive history of this popular beverage and social practice, and it tells a fascinating story about race, culture, and how a drink helped forge the national identity of one of the world's most dynamic countries.

### Gastropolitics and the Specter of Race

In recent years, Peru has transformed from a war-torn country to a global high-end culinary destination. Connecting chefs, state agencies, global capital, and Indigenous producers, this "gastronomic revolution" makes powerful claims: food unites Peruvians, dissolves racial antagonisms, and fuels development. *Gastropolitics and the Specter of Race* critically evaluates these claims and tracks the emergence of Peruvian gastropolitics, a biopolitical and aesthetic set of practices that reinscribe dominant racial and gendered orders. Through critical readings of high-end menus and ethnographic analysis of culinary festivals, guinea pig production, and national-branding campaigns, this work explores the intersections of race, species, and capital to reveal links between gastronomy and violence in Peru.

### Making Modern Meals

Home cooking is crucial to our lives but it is not necessary to our survival. Over the past century, it has become an everyday choice even though it is no longer an everyday chore. By looking closely at the stories and practices of American home cooks—witnessing them in the kitchen and at the table—Amy B. Trubek reveals our episodic but also engaged relationship to making meals. *Making Modern Meals* explores the state of American cooking across all its varied practices, whether cooking is considered a chore, a craft, or a creative process. Trubek challenges current assumptions about who cooks, who doesn't cook, and what this means for culture, cuisine, and health. Contending that cooking has changed in the past century, she locates, identifies, and discusses the myriad ways Americans cook in the modern age. In doing so, she argues that changes in making our meals—from shopping to cooking to dining—have created new cooks, new cooking categories, and new culinary challenges.

### Divided Spirits

*Divided Spirits* tells the stories of tequila and mezcal, two of Mexico's most iconic products. In doing so, the book illustrates how neoliberalism influences the production, branding, and regulation of local foods and drinks. It also challenges the strategy of relying on "alternative" markets to protect food cultures and rural livelihoods. In recent years, as consumers increasingly demand to connect with the people and places that produce their food, the concept of terroir—the taste of place—has become more and more prominent. Tequila and mezcal are both protected by denominations of origin (DOs), legal



designations that aim to guarantee a product's authenticity based on its link to terroir. Advocates argue that the DOs expand market opportunities, protect cultural heritage, and ensure the reputation of Mexico's national spirits. Yet this book shows how the institutions that are supposed to guard the legacy of all Mexicans often fail those who are most in need of protection: the small producers, agave farmers, and other workers who have been making tequila and mezcal for generations. The consequences for the quality and taste of tequila and mezcal, and for communities throughout Mexico are stark. *Divided Spirits* suggests that we must move beyond market-based models if we want to safeguard local products and the people who make them. Instead, we need systems of production, consumption, and oversight that are more democratic, more inclusive, and more participatory. Lasting change is unlikely without the involvement of the state and a sustained commitment to addressing inequality and supporting rural development.

### Let's Ask Marion

"There is no one better to ask than Marion, who is the leading guide in intelligent, unbiased, independent advice on eating, and has been for decades."—Mark Bittman, author of *How to Cook Everything* *Let's Ask Marion* is a savvy and insightful question-and-answer collection that showcases the expertise of food politics powerhouse Marion Nestle in exchanges with environmental advocate Kerry Trueman. These informative essays show us how to advocate for food systems that are healthier for people and the planet, moving from the politics of personal dietary choices, to community food issues, and finally to matters that affect global food systems. Nestle has been thinking, writing, and teaching about food systems for decades, and her impact is unparalleled. *Let's Ask Marion* provides an accessible survey of her opinions and conclusions for anyone curious about the individual, social, and global politics of food.

### Dangerous Digestion

Throughout American history, ingestion (eating) has functioned as a metaphor for interpreting and imagining this society and its political systems. Discussions of American freedom itself are pervaded with ingestive metaphors of choice (what to put in) and control (what to keep out). From the country's founders to the abolitionists to the social activists of today, those seeking to form and reform American society have cast their social-change goals in ingestive terms of choice and control. But they have realized their metaphors in concrete terms as well, purveying specific advice to the public about what to eat or not. These conversations about "social change as eating" reflect American ideals of freedom, purity, and virtue. Drawing on social and political history as well as the history of science and popular culture, *Dangerous Digestion* examines how American ideas about dietary reform mirror broader thinking about social reform. Inspired by new scientific studies of the human body as a metabiome—a collaboration of species rather than an isolated, intact, protected, and bounded individual—E. Melanie DuPuis invokes a new metaphor—digestion—to reimagine the American body politic, opening social transformations to ideas of mixing, fermentation, and collaboration. In doing so, the author explores how social activists can rethink politics as inclusive processes that involve the inherently risky mixing of cultures, standpoints, and ideas.

### A Geography of Digestion

"*A Geography of Digestion* explores the legacy of the Kellogg Company, one of America's most enduring and storied food enterprises. In the late nineteenth century, company founder John H. Kellogg was experimenting with state-of-the-art advances in nutritional and medical science at his Battle Creek Sanitarium. At the same time, he was involved in overhauling the form and function of the broader landscapes in which his health practice was situated. Innovations in food-manufacturing machinery, urban sewer infrastructure, and agricultural technology came together to forge an extensible geography of his patients' bodies, changing the way Americans consumed and digested food. In this novel approach to the study of the Kellogg enterprise, Nicholas Bauch asks his readers to think geographically about the process of digesting food. Beginning with the stomach, Bauch moves outward from the sanitarium through the landscapes and technologies that materialized Kellogg's particular version of digestion. Far from a set of organs confined to the epidermal bounds of the body, the digestive system existed in other places. Moving from food-processing machines, to urban sewerage, to agricultural fields, *A Geography of Digestion* paints a grounded portrait of one of the most basic human processes of survival--the incorporation of food into our bodies--leading us to question where exactly our bodies are located"--Provided by publisher.

