## ANT2023\_ANT3023\_ANTM003

Theory and Methods of Food Preservation



[1]

Abbots, E.-J. 2018. 'Corporeal Crafting: Tastes, Knowledges and Quality Protocols in British Cider-Making'. Taste. A. Pavoni et al., eds. University of Westminster Press. 111–144.

[2]

Aistara, G.A. 2014. 'Authentic Anachronisms'. Gastronomica: The Journal of Food and Culture. 14, 4 (2014), 7–16.

[3]

Allen, G. 2015. Sausage: a global history. Reaktion Books Ltd.

[4]

Anthropology - LibGuides at University of Exeter: http://libguides.exeter.ac.uk/AnthropologyHomePage.

[5]

Are fermented foods as good for you as the headlines say? 2017. https://www.deliciousmagazine.co.uk/are-fermented-foods-as-good-for-you-as-the-headlines-say/.

[6]

Belasco, W. 2005. Chapter 13: 'Food and the Counterculture: A Story of Bread and Politics'. The cultural politics of food and eating: a reader. Blackwell Pub. 217–234.

[7]

Bobrow-Strain, A. 2012. Chapter 6: 'How white bread became white trash: dreams of resistance and status'. White bread: a social history of the store-bought loaf. Beacon Press. 163–188.

[8]

Brown, P. and Bradshaw, B. 2013. World's best ciders: taste, tradition, and terroir. Sterling Epicure.

[9]

Cavanaugh, J.R. 2007. 'Making Salami, Producing Bergamo: The Transformation of Value'. Ethnos. 72, 2 (2007), 149–172.

[10]

Collingham, E.M. 2017. Chapter 1: 'In which it is fish day on the Mary Rose, anchored in Portsmouth harbour (Saturday 18 July 1545): How the trade in Newfoundland salt cod laid the foundations of the Empire'. The hungry empire: how Britain's quest for food shaped the modern world. The Bodley Head. 3–13.

[11]

Counihan, C. 1999. Chapter 2: 'Bread as world: food habits and social relations in modernizing Sardinia'. The anthropology of food and body: gender, meaning, and power. Routledge. 25–42.

[12]

Dalby, A. 2009. Chapter 2: 'History'. Cheese: a global history. Reaktion Books. 30-51.

[13]

Davison, J. 2018. Pickles: a global history. Reaktion Books Ltd.

[14]

Dupaigne, B. 1999. Chapter 1: 'The History of Bread'. The history of bread. Harry N. Abrams, Publishers. 10–57.

[15]

Fiddes, N. 1991. Chapter 6: 'The Power of Meat'. Meat: a natural symbol. Routledge.

[16]

Gorton, P. and Oakes, A. 2012. 'Sandford Orchards'. Devon food heroes. Halsgrove. 58-67.

[17]

Graf, K. 2018. 'Cereal citizens: crafting bread and belonging in urbanising Morocco' [in] Paideuma: Mitteilungen zur Kulturkunde. Paideuma: Mitteilungen zur Kulturkunde. 64, (2018).

[18]

Horowitz, R. 2006. Putting meat on the American table: taste, technology, transformation. Johns Hopkins University Press.

[19]

Jacob, H.E. et al. 2016. Six Thousand Years of Bread: its holy and unholy history. Pickle Partners Publishing.

[20]

Jansen, W. 2001. Chapter 11: 'French Bread and Algerian Wine: Conflicting Identities in French Algeria'. Food, drink and identity: cooking, eating and drinking in Europe since the Middle Ages. Berg. 195–218.

[21]

Jung, Y. 2009. Chapter 1: 'From Canned Food to Canny Consumers: Cultural Competence in the Age of Mechanical Production'. Food and everyday life in the postsocialist world. Indiana University Press. 29–56.

[22]

Kaplan, S.L. 2006. Chapter 2: 'Bread: The Double Crisis'. Good bread is back: a contemporary history of French bread, the way it is made, and the people who make it. Duke University Press. 63–99.

[23]

Katz, S.E. 2016. Chapter 3: 'Cultural Homogenization: Standardization, Uniformity, and Mass Production'. Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing. 21–34.

[24]

Katz, S.E. 2016. Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing.

[25]

Katz, S.E. 2016. Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing.

[26]

Katz, S.E. 2016. Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing.

[27]

Katz, S.E. 2016. Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing.

[28]

Katz, S.E. and Pollan, M. 2012. Chapter 1: 'Fermentation as a Coevolutionary Force'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 1–16.

[29]

Katz, S.E. and Pollan, M. 2012. Chapter 2: 'Practical Benefits of Fermentation'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 17–36.

[30]

Katz, S.E. and Pollan, M. 2012. Chapter 4: 'Fermenting Sugars into Alcohol: Meads, Wines and Ciders'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub.

[31]

Katz, S.E. and Pollan, M. 2012. Chapter 5: Fermenting Vegetables (and some fruits too), pp. 136-190. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 136-190.

[32]

Katz, S.E. and Pollan, M. 2012. Chapter 7: 'Fermenting Milk'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 181–208.

[33]

Katz, S.E. and Pollan, M. 2012. Chapter 8: 'Fermenting Grains and Starchy Tubers'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 211–246.

[34]

Katz, S.E. and Pollan, M. 2012. Chapter 12: 'Fermenting Meat, Fish, and Eggs'. The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. Chelsea Green Pub. 337–368.

[35]

Kim, C.-H. 2016. Chapter 3: 'Kimchi Nation: Constructing "Kimjang" as an intangible Korean Heritage'. Urban foodways and communication: ethnographic studies in intangible cultural food heritages around the world. C.M.K. Lum and M. de Ferrie

re Le Vayer, eds. Rowman & Littlefield. 39-53.

[36]

Kindstedt, P. 2005. American farmstead cheese: the complete guide to making and selling artisan cheeses. Chelsea Green Pub.

[37]

Kindstedt, P. 2012. Chapter 1: 'Southwest Asia and the Ancient Origins of Cheese'. Cheese and culture: a history of cheese and its place in western civilization. Chelsea Green Pub. 3–16.

[38]

Kindstedt, P. 2005. Chapter 5: 'The Eight Basic Steps of Cheesemaking'. American farmstead cheese: the complete guide to making and selling artisan cheeses. Chelsea Green Pub. 79–122.

[39]

Lea, A.G.H. 2015. Craft cider making. Crowood Press.

[40]

Leitch, A. 2003. 'Slow food and the politics of pork fat: Italian food and European identity'. Ethnos. 68, 4 (2003), 437–462.

[41]

McGee, H. 2004. 'Cheese'. McGee on food and cooking: an encyclopedia of kitchen

science, history and culture. Hodder & Stoughton. 51–67.

[42]

McGee, H. 2004. 'Preserving Fruits and Vegetables'. McGee on food and cooking: an encyclopedia of kitchen science, history and culture. Hodder & Stoughton. 291–299.

[43]

Merwin, I.A. et al. 2008. Chapter 6: 'Cider Apples and Cider-Making Techniques in Europe and North America'. Horticultural Reviews, Volume 34. Wiley. 365–415.

[44]

Mintz, S.W. 1986. Extract from Sweetness and power: the place of sugar in modern history. Sweetness and power: the place of sugar in modern history. Penguin Books. 123–131.

[45]

Monova, M. 2015. Chapter 3: 'When the Household Meets the State: Ajvar Cooking and Householding in Postsocialist Macedonia'. Oikos and Market: Explorations in Self-Sufficiency after Socialism. S. Gudeman and C. Hann, eds. Berghahn Books. 77–100.

[46]

Paxson, H. 2010. 'Locating Value in Artisan Cheese: Reverse Engineering "Terroir" for New-World Landscapes'. American Anthropologist. 112, 3 (2010), 444–457.

[47]

Paxson, H. 2008. 'Post-Pasteurian Cultures: The Microbiopolitics of Raw-Milk Cheese in the United States'. Cultural Anthropology. 23, 1 (2008), 15–47.

[48]

Percival, B. and Percival, F. 2017. Reinventing the wheel: milk, microbes, and the fight for real cheese. University of California Press.

[49]

Pucci, D. 2018. 'Lost in Time: When memory may not serve you well' [in] Malus. Malus. 2, (2018), 22–27.

[50]

Reedy, D. et al. 2009. 'A Mouthful of Diversity: Knowledge of Cider Apple Cultivars in the United Kingdom and Northwest United States'. Economic Botany. 63, 1 (2009), 2–15.

[51]

Roberts, J.P. 2017. Salted and cured: savoring the culture, heritage, and flavor of America's preserved meats. Chelsea Green Publishing.

[52]

Rubel, W. 2011. Bread: a Global History. Reaktion Books.

[53]

Ruhlman, M. and Polcyn, B. 2013. Charcuterie: the craft of salting, smoking, and curing. W.W. Norton & Company.

[54]

Shephard, S. 2006. 'Introduction: Shelf Life'. Pickled, potted, and canned: how the art and science of food preserving changed the world. Simon & Schuster. 15–27.

[55]

Shephard, S. 2006. Pickled, potted, and canned: how the art and science of food preserving changed the world. Simon & Schuster.

[56]

Shephard, S. 2006. Pickled, potted, and canned: how the art and science of food preserving changed the world. Simon & Schuster.

[57]

Shephard, S. 2006. Pickled, potted, and canned: how the art and science of food preserving changed the world. Simon & Schuster.

[58]

St Sidwell's anti-Food Waste Project – Waste Not Want Not: Pickles and Preserves, Curries and Casseroles: 2018. http://stsidwells.org.uk/food/waste-not-want-not.

[59]

Summers, J. 2014. Chapter 6: 'Boil and Bubble, Toil and Trouble'. Jambusters: the story of the Women's Institute in the Second World War. Simon & Schuster. 162–191.

[60]

Thompson, E.P. 1971. 'The Moral Economy of the English Crowd in the Eighteenth Century'. Past and Present. 50 (1971), 76–136.

[61]

Tunick, M. 2014. The science of cheese. Oxford University Press.

[62]

Weiss, B. 2012. 'Configuring the authentic value of real food: Farm-to-fork, snout-to-tail, and local food movements'. American Ethnologist. 39, 3 (2012), 614–626.

[63]

West, H.G. 2013. Chapter 11: 'Thinking Like a Cheese: Towards an Ecological Understanding of the Reproduction of Knowledge in Contemporary Artisan Cheese Making'. Understanding cultural transmission in anthropology: a critical synthesis. R.F. Ellen et al., eds. Berghahn Books. 320–345.

[64]

West, H.G. 2016. Chapter 19: 'Artisanal Foods and the Cultural Economy: Perspectives on Craft, Heritage, Authenticity and Reconnection'. The handbook of food and anthropology. J.A. Klein and J.L. Watson, eds. Bloomsbury Academic. 406–434.

[65]

Whitley, A. 2009. Chapter 1: 'What's the Matter with Modern Bread?' Bread matters: why and how to make your own. Fourth Estate. 1–29.

[66]

Wilson, B. 2018. 'Yes, bacon really is killing us'. The Guardian. (Mar. 2018).