ANT2023 ANT3023 ANTM003

Theory and Methods of Food Preservation



Abbots, Emma-Jayne. 2018. "Corporeal Crafting: Tastes, Knowledges and Quality Protocols in British Cider-Making". Pp. 111–44 in Taste, edited by A. Pavoni, D. Mandic, C. Nirta, and A. Philippopoulos-Mihalopoulos. London: University of Westminster Press.

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

Allen, Gary. 2015. Sausage: A Global History. London, UK: Reaktion Books Ltd.

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

Anon. n.d. 'Anthropology - LibGuides at University of Exeter'. Retrieved (http://libguides.exeter.ac.uk/AnthropologyHomePage).

Belasco, Warren. 2005. 'Chapter 13: "Food and the Counterculture: A Story of Bread and Politics"'. Pp. 217–34 in The cultural politics of food and eating: a reader. Vol. 8. Malden, MA: Blackwell Pub.

Bobrow-Strain, Aaron. 2012. 'Chapter 6: "How White Bread Became White Trash: Dreams of Resistance and Status"'. Pp. 163–88 in White bread: a social history of the store-bought loaf. Boston: Beacon Press.

Brown, Pete, and Bill Bradshaw. 2013. World's Best Ciders: Taste, Tradition, and Terroir. New York, NY: Sterling Epicure.

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

Collingham, Elizabeth 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". Pp. 3–13 in The hungry empire: how Britain's quest for food shaped the modern world. London: The Bodley Head.

Counihan, Carole. 1999. 'Chapter 2: "Bread as World: Food Habits and Social Relations in Modernizing Sardinia". Pp. 25–42 in The anthropology of food and body: gender, meaning, and power. New York, NY: Routledge.

Dalby, Andrew. 2009. 'Chapter 2: "History". Pp. 30–51 in Cheese: a global history. London: Reaktion Books.

Davison, Jan. 2018. Pickles: A Global History. London, UK: Reaktion Books Ltd.

Dupaigne, Bernard. 1999. 'Chapter 1: "The History of Bread". Pp. 10–57 in The history of bread. New York: Harry N. Abrams, Publishers.

Fiddes, Nick. 1991. 'Chapter 6: "The Power of Meat". in Meat: a natural symbol. London: Routledge.

Gorton, Peter, and Adrian Oakes. 2012. "Sandford Orchards". Pp. 58–67 in Devon food heroes. Wellington: Halsgrove.

Graf, Katharina. 2018. '"Cereal Citizens: Crafting Bread and Belonging in Urbanising Morocco" [in] Paideuma: Mitteilungen Zur Kulturkunde'. Paideuma: Mitteilungen Zur Kulturkunde 64.

Horowitz, Roger. 2006. Putting Meat on the American Table: Taste, Technology, Transformation. Baltimore, MD: Johns Hopkins University Press.

Jacob, H. E., Richard Winston, and Clara Winston. 2016. Six Thousand Years of Bread: Its Holy and Unholy History. Chicago, IL: Pickle Partners Publishing.

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

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

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

Katz, Sandor Ellix. 2016a. 'Chapter 3: "Cultural Homogenization: Standardization, Uniformity, and Mass Production"'. Pp. 21–34 in Wild fermentation: the flavor, nutrition, and craft of live-culture foods. White River Junction, VT: Chelsea Green Publishing.

Katz, Sandor Ellix. 2016b. Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods. Revised and updated edition. White River Junction, VT: Chelsea Green Publishing.

Katz, Sandor Ellix. 2016c. Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods. Revised and updated edition. White River Junction, VT: Chelsea Green Publishing.

Katz, Sandor Ellix. 2016d. Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods. Revised and updated edition. White River Junction, VT: Chelsea Green Publishing.

Katz, Sandor Ellix. 2016e. Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods. Revised and updated edition. White River Junction, VT: Chelsea Green Publishing.

Katz, Sandor Ellix, and Michael Pollan. 2012a. 'Chapter 1: "Fermentation as a Coevolutionary Force"'. Pp. 1–16 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012b. 'Chapter 2: "Practical Benefits of Fermentation"'. Pp. 17–36 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012c. 'Chapter 4: "Fermenting Sugars into Alcohol: Meads, Wines and Ciders". in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012d. 'Chapter 5: Fermenting Vegetables (and Some Fruits Too), Pp. 136-190'. Pp. 136-90 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012e. 'Chapter 7: "Fermenting Milk"'. Pp. 181–208 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012f. 'Chapter 8: "Fermenting Grains and Starchy Tubers"'. Pp. 211–46 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Katz, Sandor Ellix, and Michael Pollan. 2012g. 'Chapter 12: "Fermenting Meat, Fish, and Eggs"'. Pp. 337–68 in The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. White River Junction, VT: Chelsea Green Pub.

Kim, Chi-Hoon. 2016. 'Chapter 3: "Kimchi Nation: Constructing 'Kimjang' as an Intangible Korean Heritage"'. Pp. 39–53 in Urban foodways and communication: ethnographic studies in intangible cultural food heritages around the world, edited by C. M. K. Lum and M. de Ferrie

re Le Vayer. Lanham, MD: Rowman & Littlefield.

Kindstedt, Paul. 2005a. American Farmstead Cheese: The Complete Guide to Making and Selling Artisan Cheeses. White River Junction, VT: Chelsea Green Pub.

Kindstedt, Paul. 2005b. 'Chapter 5: "The Eight Basic Steps of Cheesemaking". Pp. 79–122 in American farmstead cheese: the complete guide to making and selling artisan cheeses. White River Junction, VT: Chelsea Green Pub.

Kindstedt, Paul. 2012. 'Chapter 1: "Southwest Asia and the Ancient Origins of Cheese". Pp. 3–16 in Cheese and culture: a history of cheese and its place in western civilization. White River Junction, VT: Chelsea Green Pub.

Lea, Andrew Geoffrey Howard. 2015. Craft Cider Making. Third edition. Marlborough: Crowood Press.

Leitch, Alison. 2003. "Slow Food and the Politics of Pork Fat: Italian Food and European Identity". Ethnos 68(4):437–62.

McGee, Harold. 2004a. "Cheese". Pp. 51–67 in McGee on food and cooking: an encyclopedia of kitchen science, history and culture. London: Hodder & Stoughton.

McGee, Harold. 2004b. '"Preserving Fruits and Vegetables"'. Pp. 291–99 in McGee on food and cooking: an encyclopedia of kitchen science, history and culture. London: Hodder & Stoughton.

Merwin, Ian A., Sarah Valois, and Olga I. Padilla-Zakour. 2008. 'Chapter 6: "Cider Apples and Cider-Making Techniques in Europe and North America"'. Pp. 365–415 in Horticultural Reviews, Volume 34. Vol. 34. Hoboken, NJ: Wiley.

Mintz, Sidney Wilfred. 1986. 'Extract from Sweetness and Power: The Place of Sugar in Modern History'. Pp. 123–31 in Sweetness and power: the place of sugar in modern history. London: Penguin Books.

Monova, Miladina. 2015. 'Chapter 3: "When the Household Meets the State: Ajvar Cooking and Householding in Postsocialist Macedonia". Pp. 77–100 in Oikos and Market: Explorations in Self-Sufficiency after Socialism, edited by S. Gudeman and C. Hann. New York, NY: Berghahn Books.

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

Paxson, Heather. 2010. "Locating Value in Artisan Cheese: Reverse Engineering 'Terroir' for New-World Landscapes". American Anthropologist 112(3):444–57.

Percival, Bronwen, and Francis Percival. 2017. Reinventing the Wheel: Milk, Microbes, and the Fight for Real Cheese. Vol. 65. Oakland, CA: University of California Press.

Pucci, Dan. 2018. "Lost in Time: When Memory May Not Serve You Well" [in] Malus'. Malus 2:22–27.

Quinn, Sue. 2017. 'Are Fermented Foods as Good for You as the Headlines Say?' Retrieved (https://www.deliciousmagazine.co.uk/are-fermented-foods-as-good-for-you-as-the-headlines-say/).

Reedy, David, Will C. McClatchey, Clifford Smith, Y. Han Lau, and K. W. Bridges. 2009. "A Mouthful of Diversity: Knowledge of Cider Apple Cultivars in the United Kingdom and Northwest United States". Economic Botany 63(1):2–15.

Roberts, Jeffrey P. 2017. Salted and Cured: Savoring the Culture, Heritage, and Flavor of America's Preserved Meats. White River Junction, VT: Chelsea Green Publishing.

Rubel, William. 2011. Bread: A Global History. London: Reaktion Books.

Ruhlman, Michael, and Brian Polcyn. 2013. Charcuterie: The Craft of Salting, Smoking, and

Curing. Revised and updated. New York, NY: W.W. Norton & Company.

Shephard, Sue. 2006a. '"Introduction: Shelf Life"'. Pp. 15–27 in Pickled, potted, and canned: how the art and science of food preserving changed the world. New York, NY: Simon & Schuster.

Shephard, Sue. 2006b. Pickled, Potted, and Canned: How the Art and Science of Food Preserving Changed the World. 1st Simon & Schuster pbk. ed. New York, NY: Simon & Schuster.

Shephard, Sue. 2006c. Pickled, Potted, and Canned: How the Art and Science of Food Preserving Changed the World. 1st Simon & Schuster pbk. ed. New York, NY: Simon & Schuster.

Shephard, Sue. 2006d. Pickled, Potted, and Canned: How the Art and Science of Food Preserving Changed the World. 1st Simon & Schuster pbk. ed. New York, NY: Simon & Schuster.

Summers, Julie. 2014. 'Chapter 6: "Boil and Bubble, Toil and Trouble"'. Pp. 162–91 in Jambusters: the story of the Women's Institute in the Second World War. London: Simon & Schuster.

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

Tunick, Michael. 2014. The Science of Cheese. New York: Oxford University Press.

Weiss, Brad. 2012. "Configuring the Authentic Value of Real Food: Farm-to-Fork, Snout-to-Tail, and Local Food Movements". American Ethnologist 39(3):614–26.

West, Harry G. 2013. 'Chapter 11: "Thinking Like a Cheese: Towards an Ecological Understanding of the Reproduction of Knowledge in Contemporary Artisan Cheese Making"'. Pp. 320–45 in Understanding cultural transmission in anthropology: a critical synthesis. Vol. v. 26, edited by R. F. Ellen, S. J. Lycett, and S. E. Johns. New York, NY: Berghahn Books.

West, Harry G. 2016. 'Chapter 19: "Artisanal Foods and the Cultural Economy: Perspectives on Craft, Heritage, Authenticity and Reconnection". Pp. 406–34 in The handbook of food and anthropology, edited by J. A. Klein and J. L. Watson. London, [England]: Bloomsbury Academic.

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

Wilson, Bee. 2018. "Yes, Bacon Really Is Killing Us". The Guardian.