

ANT2023_ANT3023_ANTM003

Theory and Methods of Food Preservation

View Online



1.

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

2.

Shephard, S.: 'Introduction: Shelf Life'. In: *Pickled, potted, and canned: how the art and science of food preserving changed the world*. pp. 15–27. Simon & Schuster, New York, NY (2006).

3.

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

4.

Katz, S.E.: Chapter 3: 'Cultural Homogenization: Standardization, Uniformity, and Mass Production'. In: *Wild fermentation: the flavor, nutrition, and craft of live-culture foods*. pp. 21–34. Chelsea Green Publishing, White River Junction, VT (2016).

5.

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

6.

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

7.

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

8.

Kim, C.-H.: Chapter 3: 'Kimchi Nation: Constructing "Kimjang" as an intangible Korean Heritage'. In: Lum, C.M.K. and Ferrie

re Le Vayer, M. de (eds.) *Urban foodways and communication: ethnographic studies in intangible cultural food heritages around the world*. pp. 39–53. Rowman & Littlefield, Lanham, MD (2016).

9.

Collingham, E.M.: 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'. In: *The hungry empire: how Britain's quest for food shaped the modern world*. pp. 3–13. The Bodley Head, London (2017).

10.

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

11.

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

12.

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

13.

Shephard, S.: *Pickled, potted, and canned: how the art and science of food preserving changed the world*. Simon & Schuster, New York, NY (2006).

14.

Davison, J.: *Pickles: a global history*. Reaktion Books Ltd, London, UK (2018).

15.

Quinn, S.: Are fermented foods as good for you as the headlines say?, <https://www.deliciousmagazine.co.uk/are-fermented-foods-as-good-for-you-as-the-headlines-say/>.

16.

Katz, S.E.: *Wild fermentation: the flavor, nutrition, and craft of live-culture foods*. Chelsea Green Publishing, White River Junction, VT (2016).

17.

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

18.

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

19.

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

20.

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

21.

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

22.

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

23.

Dupaigne, B.: Chapter 1: 'The History of Bread'. In: The history of bread. pp. 10–57. Harry N. Abrams, Publishers, New York (1999).

24.

Jacob, H.E., Winston, R., Winston, C.: Six Thousand Years of Bread: its holy and unholy history. Pickle Partners Publishing, Chicago, IL (2016).

25.

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

26.

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

27.

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

28.

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

29.

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

30.

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

31.

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

32.

Katz, S.E.: *Wild fermentation: the flavor, nutrition, and craft of live-culture foods*. Chelsea Green Publishing, White River Junction, VT (2016).

33.

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

34.

Abbots, E.-J.: 'Corporeal Crafting: Tastes, Knowledges and Quality Protocols in British Cider-Making'. In: Pavoni, A., Mandic, D., Nirta, C., and Philippopoulos-Mihalopoulos, A. (eds.) *Taste*. pp. 111–144. University of Westminster Press, London (2018).

35.

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

36.

Reedy, D., McClatchey, W.C., Smith, C., Lau, Y.H., Bridges, K.W.: 'A Mouthful of Diversity: Knowledge of Cider Apple Cultivars in the United Kingdom and Northwest United States'. *Economic Botany*. 63, 2–15 (2009).

37.

Lea, A.G.H.: *Craft cider making*. Crowood Press, Marlborough (2015).

38.

Merwin, I.A., Valois, S., Padilla-Zakour, O.I.: Chapter 6: 'Cider Apples and Cider-Making Techniques in Europe and North America'. In: *Horticultural Reviews*, Volume 34. pp. 365–415. Wiley, Hoboken, NJ (2008).

39.

Brown, P., Bradshaw, B.: *World's best ciders: taste, tradition, and terroir*. Sterling Epicure, New York, NY (2013).

40.

Gorton, P., Oakes, A.: 'Sandford Orchards'. In: Devon food heroes. pp. 58–67. Halsgrove, Wellington (2012).

41.

Katz, S.E.: Wild fermentation: the flavor, nutrition, and craft of live-culture foods. Chelsea Green Publishing, White River Junction, VT (2016).

42.

Katz, S.E., Pollan, M.: 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. Chelsea Green Pub, White River Junction, VT (2012).

43.

Dalby, A.: Chapter 2: 'History'. In: Cheese: a global history. pp. 30–51. Reaktion Books, London (2009).

44.

Kindstedt, P.: American farmstead cheese: the complete guide to making and selling artisan cheeses. Chelsea Green Pub, White River Junction, VT (2005).

45.

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

46.

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

47.

West, H.G.: Chapter 11: 'Thinking Like a Cheese: Towards an Ecological Understanding of the Reproduction of Knowledge in Contemporary Artisan Cheese Making'. In: Ellen, R.F., Lycett, S.J., and Johns, S.E. (eds.) *Understanding cultural transmission in anthropology: a critical synthesis*. pp. 320–345. Berghahn Books, New York, NY (2013).

48.

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

49.

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

50.

Kindstedt, P.: Chapter 5: 'The Eight Basic Steps of Cheesemaking'. In: *American farmstead cheese: the complete guide to making and selling artisan cheeses*. pp. 79–122. Chelsea Green Pub, White River Junction, VT (2005).

51.

Katz, S.E.: *Wild fermentation: the flavor, nutrition, and craft of live-culture foods*. Chelsea Green Publishing, White River Junction, VT (2016).

52.

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

53.

Shephard, S.: *Pickled, potted, and canned: how the art and science of food preserving changed the world*. Simon & Schuster, New York, NY (2006).

54.

- McGee, H.: 'Cheese'. In: McGee on food and cooking: an encyclopedia of kitchen science, history and culture. pp. 51-67. Hodder & Stoughton, London (2004).
- 55.
- Tunick, M.: The science of cheese. Oxford University Press, New York (2014).
- 56.
- Allen, G.: Sausage: a global history. Reaktion Books Ltd, London, UK (2015).
- 57.
- Cavanaugh, J.R.: 'Making Salami, Producing Bergamo: The Transformation of Value'. Ethnos. 72, 149-172 (2007).
- 58.
- Weiss, B.: 'Configuring the authentic value of real food: Farm-to-fork, snout-to-tail, and local food movements'. American Ethnologist. 39, 614-626 (2012).
- 59.
- Shephard, S.: Pickled, potted, and canned: how the art and science of food preserving changed the world. Simon & Schuster, New York, NY (2006).
- 60.
- Katz, S.E., Pollan, M.: Chapter 12: 'Fermenting Meat, Fish, and Eggs'. In: The art of fermentation: an in-depth exploration of essential concepts and processes from around the world. pp. 337-368. Chelsea Green Pub, White River Junction, VT (2012).
- 61.
- Ruhlman, M., Polcyn, B.: Charcuterie: the craft of salting, smoking, and curing. W.W. Norton & Company, New York, NY (2013).

62.

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

63.

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

64.

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

65.

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

66.

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