

Culinary Tourism Edited By Lucy Long University Press

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Culinary Tourism Lucy M. Long 2004-01-01 Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world. The contributors argue that the sensory experience of eating provides people with a unique means of communication. Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

Ethnic American Cooking Lucy M. Long 2016-07-15 Ethnic American Cooking: Recipes for Living in a New World is much more than a cookbook. It contains recipes from almost every nationality or ethnicity residing in the US and includes a brief introduction to understanding how those recipes represent that group s food culture. It illustrates the ways in which recipes, like identities, are fluid, adapting to new ingredients, tastes, and circumstances and are adjusted to continue to carry meaning or perhaps acquire new ones. The book is based on the two-volume Ethnic American Food Today: A Cultural Encyclopedia, which looked at the way ethnic groups in the US eat. Here, the recipes of the varied groups are brought together for the adventurous chef, the curious reader, and the casual cook alike. The recipes have been tested for use in modern American home kitchens with ingredients that can be found in most supermarkets. Substitutions and options are also suggested where needed. The dishes range from gourmet to everyday and offer a taste of the myriad ethnic culinary cultures in the US."

Ethnic American Food Today Lucy M. Long 2015 Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

The Many Facets of Diamonds Are Forever Oliver Buckton 2019-03-13 This book explores themes of consumerism, gender and sexuality, genre, popular culture, and American culture in Diamonds Are Forever, situating Ian Fleming's novel and Guy Hamilton's film as important milestones in modern popular culture.

Honey Lucy Long 2017-06-15 "Honey is now thought of mostly as a sweetener, but in its long history around the world, it has been treated as a food, tonic, medicine and preservative. It was also used in religious rituals as a sacred food from the gods. And its creators - bees - are vital to the pollination of wild plants as well as many domesticated crops. Lucy M. Long explores the fascinating history of honey, tracing its use and meanings through numerous cultures and demonstrating how this seemingly simple substance is connected to politics, religion, economics, popular culture and beliefs about the natural

and supernatural world"--Publisher's website.

Eating Architecture Jamie Horwitz 2004 A highly original collection of essays that explore the relationship between food and architecture - the preparation of meals and the production of space.

Falafel Nation Yael Raviv 2015 When people discuss food in Israel, their debates ask politically charged questions: Who has the right to falafel? Whose hummus is better? But Yael Raviv's *Falafel Nation* moves beyond the simply territorial to divulge the role food plays in the Jewish nation. She ponders the power struggles, moral dilemmas, and religious and ideological affiliations of the different ethnic groups that make up the "Jewish State" and how they relate to the gastronomy of the region. How do we interpret the recent upsurge in the Israeli culinary scene—the transition from ideological asceticism to the current deluge of fine restaurants, gourmet stores, and related publications and media? Focusing on the period between the 1905 immigration wave and the Six-Day War in 1967, Raviv explores foodways from the field, factory, market, and kitchen to the table. She incorporates the role of women, ethnic groups, and different generations into the story of Zionism and offers new assertions from a secular-foodie perspective on the relationship between Jewish religion and Jewish nationalism. A study of the changes in food practices and in attitudes toward food and cooking, *Falafel Nation* explains how the change in the relationship between Israelis and their food mirrors the search for a definition of modern Jewish nationalism.

Planet Taco Jeffrey M. Pilcher 2017-02-14 "In *Planet Taco*, Jeffrey Pilcher traces the historical origins and evolution of Mexico's national cuisine, explores its incarnation as a Mexican American fast-food, shows how surfers became global pioneers of Mexican food, and how Corona beer conquered the world. Pilcher is particularly enlightening on what the history of Mexican food reveals about the uneasy relationship between globalization and authenticity. The burritos and taco shells that many people think of as Mexican were actually created in the United States. But Pilcher argues that the contemporary struggle between globalization and national sovereignty to determine the authenticity of Mexican food goes back hundreds of years. During the nineteenth century, Mexicans searching for a national cuisine were torn between nostalgic "Creole" Hispanic dishes of the past and French haute cuisine, the global food of the day. Indigenous foods were scorned as unfit for civilized tables. Only when Mexican American dishes were appropriated by the fast food industry and carried around the world did Mexican elites rediscover the foods of the ancient Maya and Aztecs and embrace the indigenous roots of their national cuisine"--

Food and Folklore Reader Lucy Long 2015-12-31 Folklore has long explored food as a core component of life, linked to identity, aesthetics, and community and connecting individuals to larger contexts of history, culture and power. It recognizes that we gather together to eat, define class, gender, and race by food production, preparation, and consumption, celebrate holidays and religious beliefs with food, attach meaning to the most mundane of foods, and evoke memories and emotions through our food selections and presentations. The *Food and Folklore Reader* is the first comprehensive introduction to folklore methods and concepts relevant to food, spanning the entire discipline with key sources drawn from around the globe. Whilst folklore approaches have long permeated food studies, this is the first dedicated reader to introduce those ideas and to encourage students of food to explore them in their own work. Internationally respected editor Lucy M. Long offers expert commentary and rich learning features to aid teaching. Definitive in scale and scope, the reader covers the history of food in folklore scholarship whilst also highlighting food studies approaches and concepts for folklore readers. From seminal works on identity and aesthetics to innovative scholarship on contemporary food issues such as culinary tourism and food security, this will be an essential resource for food studies, folklore studies and anthropology.

The World in a Selfie Marco D'Eramo 2021-03-30 A spirited critique of the cultural politics of the tourist age. Or, why we are all tourists who hate tourists. We've all been tourists at some point in our lives. How is it we look so condescendingly at people taking selfies in front of the Tower of Pisa? Is there really much to distinguish the package holiday from hipster city-breaks to Berlin or Brooklyn? Why do we engage our free time in an activity we profess to despise? *The World in a Selfie* dissects a global cultural phenomenon. For Marco D'Eramo, tourism is not just the most important industry of the century, generating huge waves of people and capital, calling forth a dedicated infrastructure, and upsetting and repurposing the architecture and topography of our cities. It also encapsulates the problem of modernity: the search for authenticity in a world of ersatz pleasures. D'Eramo retraces the grand tours of the first

globetrotters - from Francis Bacon and Samuel Johnson to Arthur de Gobineau and Mark Twain - before assessing the cultural meaning of the beach holiday and the 'UNESCO-cide' of major heritage sites. The tourist selfie will never look the same again.

Foodscapes, Foodfields, and Identities in Yucatán Steffan Igor Ayora Díaz 2012 The travel experience filled with personal trauma; the pilgrimagethrough a war-torn place; the journey with those suffering: these represent the darker sides of travel. This book explores the writings and texts of dark journeys and travels. In traveling over the dead, amongst the dying, and alongside the suffering, the authors give us a tour of humanity's violence and misery. From this dark side, there comes great beauty and poignancy in the characterization of flight; creativity in the comic, graphic, and graffiti sketches and comments on life; and the sense of profound and spiritual journeys being undertaken, recorded, and memorialized.

Food and Sustainability in the Twenty-First Century Paul Collinson 2019-06-06 Sustainability is one of the great problems facing food production today. Using cross-disciplinary perspectives from international scholars working in social, cultural and biological anthropology, ecology and environmental biology, this volume brings many new perspectives to the problems we face. Its cross-disciplinary framework of chapters with local, regional and continental perspectives provides a global outlook on sustainability issues. These case studies will appeal to those working in public sector agencies, NGOs, consultancies and other bodies focused on food security, human nutrition and environmental sustainability.

Food Cults Kima Cargill 2016-12-01 Understanding how food fads and diets can develop a fervent following that rise to the level of a cult is a new area of study and often overlooked. Here, Kima Cargill and other experts shed fresh light on the subject, revealing how and why such cults may develop among certain communities.

Baking as Biography Diane Tye 2010 A unique work that is both profoundly personal and intellectually informed, Baking as Biography reminds us of the unwritten social and material ingredients behind even the most straightforward recipes for cookies and squares."--pub. desc.

The Routledge History of Food Carol Helstosky 2014-10-03 The history of food is one of the fastest growing areas of historical investigation, incorporating methods and theories from cultural, social, and women's history while forging a unique perspective on the past. The Routledge History of Food takes a global approach to this topic, focusing on the period from 1500 to the present day. Arranged chronologically, this title contains 17 originally commissioned chapters by experts in food history or related topics. Each chapter focuses on a particular theme, idea or issue in the history of food. The case studies discussed in these essays illuminate the more general trends of the period, providing the reader with insight into the large-scale and dramatic changes in food history through an understanding of how these developments sprang from a specific geographic and historical context. Examining the history of economic, technological, and cultural interactions between cultures and charting the corresponding developments in food history, The Routledge History of Food challenges readers' assumptions about what and how people have eaten, bringing fresh perspectives to well-known historical developments. It is the perfect guide for all students of social and cultural history.

Ethnic American Food Today Lucy M. Long 2015-07-17 Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

Encyclopedia of Food and Agricultural Ethics Paul B. Thompson 2014-10-29 This Encyclopedia offers a definitive source on issues pertaining to the full range of topics in the important new area of food and agricultural ethics. It includes summaries of historical approaches, current scholarship, social movements, and new trends from the standpoint of the ethical notions that have shaped them. It combines detailed analyses of specific topics such as the role of antibiotics in animal production, the Green Revolution, and alternative methods of organic farming, with longer entries that summarize general areas of scholarship and explore ways that they are related. Renewed debate, discussion and inquiry into food and agricultural topics have become a hallmark of the turn toward more sustainable policies and lifestyles in the 21st century. Attention has turned to the goals and ethical rationale behind production, distribution and consumption of food, as well as to non-food uses of cultivated biomass and the products of animal husbandry. These wide-ranging debates encompass questions in human nutrition, animal rights and the environmental impacts of aquaculture and agricultural production. Each of these and related topics is both technically complex and involves an – often implicit – ethical dimension. Other topics include methods for integrating ethics into

scientific and technical research programs or development projects, the role of intensive agriculture and biotechnology in addressing persistent world hunger and the role of crops, forests and engineered organisms in making a transition to renewable, carbon-neutral sources of energy. The Encyclopedia of Food and Agricultural Ethics proves an indispensable reference point for future research and writing on topics in agriculture and food ethics for decades to come.

The Digest 1998

Selected Studies on Rural Tourism and Development Gulizar Akkus 2019-01-17 Rural tourism is a form of tourism that is based on natural resources and requires intertwining with rural areas. It can be easily integrated with other types of tourism, and can be an effective global development strategy.

Therefore, introducing rural tourism practices in various regions throughout the world allows further exploration of the reciprocal effects of agriculture, rural areas and tourism. This book provides insights into the potential of rural tourism potential and its future development, through unique examples and case studies drawn from Turkey, which has been increasingly implementing this form of tourism in recent years. Given the continued existence of traditional lifestyles in rural areas and villages, in addition to the rich cultural heritage, local handicrafts, and the natural flora and fauna, rural tourism holds massive potential for Turkey. The volume will appeal to both international academicians and tourism professionals and practitioners, in addition to anyone with an interest in rural areas and rural development.

Lucy Long Ago Catherine Thimmesh 2009 Illustrated in full color with stunning computer-generated artwork and with rare paleo photography, this story of scientific sleuthing invites readers to wonder what our ancestors were like and recounts the discovery of the remains of Lucy, the world's most famous hominid.

Comfort Food Michael Owen Jones 2017-04-14 With contributions by: Barbara Banks, Sheila Bock, Susan Eleuterio, Jillian Gould, Phillis Humphries, Michael Owen Jones, Alicia Kristen, William G. Lockwood, Yvonne R. Lockwood, Lucy M. Long, LuAnne Roth, Rachelle H. Saltzman, Charlene Smith, Annie Tucker, and Diane Tye Comfort Food explores this concept with examples taken from Atlantic Canadians, Indonesians, the English in Britain, and various ethnic, regional, and religious populations as well as rural and urban residents in the United States. This volume includes studies of particular edibles and the ways in which they comfort or in some instances cause discomfort. The contributors focus on items ranging from bologna to chocolate, including sweet and savory puddings, fried bread with an egg in the center, dairy products, fried rice, cafeteria fare, sugary fried dough, soul food, and others. Several essays consider comfort food in the context of cookbooks, films, blogs, literature, marketing, and tourism. Of course what heartens one person might put off another, so the collection also includes takes on victuals that prove problematic. All this fare is then related to identity, family, community, nationality, ethnicity, class, sense of place, tradition, stress, health, discomfort, guilt, betrayal, and loss, contributing to and deepening our understanding of comfort food. This book offers a foundation for further appreciation of comfort food. As a subject of study, the comfort food is relevant to a number of disciplines, most obviously food studies, folkloristics, and anthropology, but also American studies, cultural studies, global and international studies, tourism, marketing, and public health.

Study Abroad and the Quest for an Anti-Tourism Experience John J. Bodinger de Uriarte 2020-12-16 With contributions from anthropologists and cultural theorists, Study Abroad and the Quest for an Anti-Tourism Experience examines the culture and cultural implications of student travel. Drawing on rich case studies from the Arctic to Africa, Asia to the Americas, this impressive array of experts focuses on the challenges and ethical implications of student engagement, service and volunteering, immersion, research in the field, local community engagement, and crafting a new generation of active, engaged global citizens. This volume is a must-read for students, practitioners, and scholars.

Feasting Our Eyes Laura Lindenfeld 2016-11-29 Big Night (1996), Ratatouille (2007), and Julie and Julia (2009) are more than films about food—they serve a political purpose. In the kitchen, around the table, and in the dining room, these films use cooking and eating to explore such themes as ideological pluralism, ethnic and racial acceptance, gender equality, and class flexibility—but not as progressively as you might think. Feasting Our Eyes takes a second look at these and other modern American food films to emphasize their conventional approaches to nation, gender, race, sexuality, and social

status. Devoured visually and emotionally, these films are particularly effective defenders of the status quo. *Feasting Our Eyes* looks at Hollywood films and independent cinema, documentaries and docufictions, from the 1990s to today and frankly assesses their commitment to racial diversity, tolerance, and liberal political ideas. Laura Lindenfeld and Fabio Parasecoli find women and people of color continue to be treated as objects of consumption even in these modern works and, despite their progressive veneer, American food films often mask a conservative politics that makes commercial success more likely. A major force in mainstream entertainment, American food films shape our sense of who belongs, who has a voice, and who has opportunities in American society. They facilitate the virtual consumption of traditional notions of identity and citizenship, reworking and reinforcing ingrained ideas of power.

Food for Thought Lawrence C. Rubin 2014-01-10 Historically, few topics have attracted as much scholarly, professional, or popular attention as food and eating—as one might expect, considering the fundamental role of food in basic human survival. Almost daily, a new food documentary, cooking show, diet program, food guru, or eating movement arises to challenge yesterday's dietary truths and the ways we think about dining. This work brings together voices from a wide range of disciplines, providing a fascinating feast of scholarly perspectives on food and eating practices, contemporary and historic, local and global. Nineteen essays cover a vast array of food-related topics, including the ever-increasing problems of agricultural globalization, the contemporary mass-marketing of a formerly grassroots movement for organic food production, the Food Network's successful mediation of social class, the widely popular phenomenon of professional competitive eating and current trends in "culinary tourism" and fast food advertising. Instructors considering this book for use in a course may request an examination copy [here](#).

Food and Wine Festivals and Events Around the World C. Michael Hall 2008-09-10 *Food and Wine Festivals and Events Around the World* is a pioneering text that recognises the importance of this rapidly growing aspect of the tourism industry. Food and wine festivals and events play a significant role in rural and urban development and regeneration and the impacts of these events can be far ranging at a social, political, economic and environmental level. This innovative book recognises the development of food and wine festivals as a part of regional and national tourism strategies and uses international case studies to illustrate practice and contextualise theory. Bringing together an international contributor team of experts, this is the first book to study this profitable and expanding area of the tourism industry and provides a unique resource for those studying in the fields of tourism, event management and culinary arts.

[Comfort Food](#) Michael Owen Jones 2017 The perfect collection for anyone seeking to understand the cultural importance of comfort food

Garlic Capital of the World Pauline Adema 2010-02-17 According to Pauline Adema, you smell Gilroy, California, before you see it. In *Garlic Capital of the World*, the folklorist and culinary anthropologist examines the role of food and festivals in creating a place brand or marketable identity. The author scrutinizes how Gilroy, California, successfully transformed a negative association with the pungent bulb into a highly successful tourism and marketing campaign. This book explores how local initiatives led to an iconization of the humble product in Gilroy. The city, a well-established agricultural center and bedroom community south of San Francisco, rapidly built a place-brand identity based on its now-famous moniker, "Garlic Capital of the World." To understand Gilroy's success in transforming a local crop into a tourist draw, Adema contrasts the development of this now-thriving festival with events surrounding the launch and demise of the PigFest in Coppel, Texas. Indeed, the Garlic Festival is so successful that the event is all that many people know about Gilroy. Adema explores the creation and subsequent selling of foodscapes or food-themed place identities. This seemingly ubiquitous practice is readily visible across the country at festivals celebrating edibles like tomatoes, peaches, spinach, and even cauliflower. Food, Adema contends, is an attractive focus for image makers charged with community building and place differentiation. Not only is it good to eat; food can be a palatable and marketable symbol for a town or region.

Culinary Diplomacy's Role in the Immigrant Experience Jennifer Gray 2021-04-07 *Culinary Diplomacy's Role in the Immigrant Experience: Fiction and Memoirs of Middle Eastern Women* is the first contribution to literary food study to examine Middle Eastern women's writing. Using twenty-first century

transnational theory, the volume establishes books with recipes as tools of culinary diplomacy.

Edible Identities: Food as Cultural Heritage Ronda L. Brulotte 2016-04-29 Food - its cultivation, preparation and communal consumption - has long been considered a form of cultural heritage. A dynamic, living product, food creates social bonds as it simultaneously marks off and maintains cultural difference. In bringing together anthropologists, historians and other scholars of food and heritage, this volume closely examines the ways in which the cultivation, preparation, and consumption of food is used to create identity claims of 'cultural heritage' on local, regional, national and international scales. Contributors explore a range of themes, including how food is used to mark insiders and outsiders within an ethnic group; how the same food's meanings change within a particular society based on class, gender or taste; and how traditions are 'invented' for the revitalization of a community during periods of cultural pressure. Featuring case studies from Europe, Asia and the Americas, this timely volume also addresses the complex processes of classifying, designating, and valorizing food as 'terroir,' 'slow food,' or as intangible cultural heritage through UNESCO. By effectively analyzing food and foodways through the perspectives of critical heritage studies, this collection productively brings two overlapping but frequently separate theoretical frameworks into conversation.

Conversations With Food Dorothy Chansky 2021-02-02 "Conversations With Food" offers readers an array of essays revealing the power of food (and its absence) to transform relationships between the human and non-human realms; to define national, colonial, and postcolonial cultures; to help instantiate race, gender, and class relations; and to serve as the basis for policymaking. Food functions in these contexts as items in religious or secular law, as objects with which to bargain or over which to fight, as literary trope, and as a way to improve or harm health—individual or collective. The anthology ranges from Ancient Greece to the posthuman fairy underworld; from the codifying of French culinary heritage to the strategic marketing of 100-calorie snacks; from the European famine after the Second World War to the lush and exotic cuisines of culinary tourism today. "Conversations With Food" will engage anyone interested in discovering the disciplinary breadth and depth of food studies. The anthology is ideally suited for introductory and advanced courses in food studies, as it includes essays in a range of humanities and social science disciplines, and each author draws cross-disciplinary linkages between their own work and other essays in the volume. This thematic and conceptual intercalation, when read with the editors' introduction, makes the collection an exceptionally strong representation of the field of food studies.

The Oxford Companion to American Food and Drink Andrew F. Smith 2007-05-01 Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle, and the origin of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative, and exuberant look at this modern American obsession. Ideal for the food scholar and food enthusiast alike, it is equally appetizing for anyone fascinated by Americana, capturing our culture and history through what we love most--food! Building on the highly praised and deliciously browseable two-volume compendium the Oxford Encyclopedia of Food and Drink in America, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor, mint, next to cash registers at bars. Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors. Edited by Andrew Smith, a writer and lecturer on culinary history, the Companion serves up more than just trivia however, including hundreds of entries on fast food, celebrity chefs, fish, sandwiches, regional and ethnic cuisine, food science, and historical food traditions. It also dispels a few commonly held myths. Veganism, isn't simply the practice of a few "hippies," but is in fact wide-spread among elite athletic circles. Many of the top competitors in the Ironman and Ultramarathon events go even further, avoiding all animal products by following a strictly vegan diet. Anyone hungering to know what our nation has been cooking and eating for the last three centuries should own the Oxford Companion to American Food and Drink.

Edible Ideologies Kathleen LeBesco 2008-01-10 Contributors explore the relationship between food and the production of ideology.

The Oxford Handbook of Food History

Jeffrey M. Pilcher 2012-11-08 The final chapter in this section explores the uses of food in the classroom.

The Ballad of Songbirds and Snakes (A Hunger Games Novel) Suzanne Collins 2020-05-19 Ambition will fuel him. Competition will drive him. But power has its price. It is the morning of the reaping that will kick off the tenth annual Hunger Games. In the Capitol, eighteen-year-old Coriolanus Snow is preparing for his one shot at glory as a mentor in the Games. The once-mighty house of Snow has fallen on hard times, its fate hanging on the slender chance that Coriolanus will be able to outcharm, outwit, and outmaneuver his fellow students to mentor the winning tribute. The odds are against him. He's been given the humiliating assignment of mentoring the female tribute from District 12, the lowest of the low. Their fates are now completely intertwined - every choice Coriolanus makes could lead to favor or failure, triumph or ruin. Inside the arena, it will be a fight to the death. Outside the arena, Coriolanus starts to feel for his doomed tribute . . . and must weigh his need to follow the rules against his desire to survive no matter what it takes.

Food Tourism Around The World C. Michael Hall 2004-02-18 Food and wine are vital components of the tourism experience, and are increasingly being seen as prime travel motivators in their own right. Food Tourism Around The World: Development, Management and Markets offers a unique insight into this phenomenon, looking at the interrelationship between food, the tourism product and the tourist experience. Using international case studies and examples from Europe, North America, Australasia and Singapore, Food Tourism Around The World: Development, Management and Markets discusses the development, range and repercussions of the food tourism phenomenon. The multi-national contributor team analyses such issues as: * the food tourism product * food tourism and consumer behaviour * cookery schools - educational vacations * food as an attraction in destination marketing Ideal for both students and practitioners, the book represents the most comprehensive and wide-ranging treatment yet of this recent development in tourism.

New Orleans Elizabeth M. Williams 2012-12-19 New Orleans' celebrated status derives in large measure from its incredibly rich food culture, based mainly on Creole and Cajun traditions. At last, this world-class destination has its own food biography.

Culinary Tourism Lucy M. Long 2013-07-24 Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world. The contributors argue that the sensory experience of eating provides people with a unique means of communication. Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also shows how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

Holiday in Mexico Dina Berger 2009-01-01 With its archaeological sites, colonial architecture, pristine beaches, and alluring cities, Mexico has long been an attractive destination for travelers. The tourist industry ranks third in contributions to Mexico's gross domestic product and provides more than 5 percent of total employment nationwide. Holiday in Mexico takes a broad historical and geographical look at Mexico, covering tourist destinations from Tijuana to Acapulco and the development of tourism from the 1840s to the present day. Scholars in a variety of fields offer a complex and critical view of tourism in Mexico by examining its origins, promoters, and participants. Essays feature research on prototourist American soldiers of the mid-nineteenth century, archaeologists who excavated Teotihuacán, business owners who marketed Carnival in Veracruz during the 1920s, American tourists in Mexico City who promoted goodwill during the Second World War, American retirees who settled San Miguel de Allende, restaurateurs who created an "authentic" cuisine of Central Mexico, indigenous market vendors of Oaxaca who shaped the local tourist identity, Mayan service workers who migrated to work in Cancun hotels, and local officials who vied to develop the next "it" spot in Tijuana and Cabo San Lucas. Including insightful studies on food, labor, art, diplomacy, business, and politics, this collection illuminates the many processes and individuals that constitute the tourism industry. Holiday in Mexico shows tourism to be a complicated set of interactions and outcomes that reveal much about the nature of economic, social, cultural, and environmental change in Greater Mexico over the past two centuries. Contributors. Dina Berger, Andrea Boardman, Christina Bueno, M. Bianet Castellanos, Mary K. Coffey, Lisa Pinley Covert, Barbara Kastelein, Jeffrey Pilcher, Andrew Sackett, Alex Saragoza, Eric M. Schantz, Andrew Grant Wood

Regional American Food Culture Lucy M. Long 2009 The classic fare and evolving food traditions from New England to the West are illuminated like never

before.

How America Eats Jennifer Jensen Wallach 2012-11-21 In How America Eats, Food historian Jennifer Wallach examines how Americans have produced food, cooked, and filled their stomachs from the colonial era to the present. Due to the complex history of conquest, enslavement, and immigration, the United States has never developed a singular cohesive culinary tradition. U.S. food practices have been shaped by the various groups that have called a certain geographical space home. However, more than fusion and friction between different racial and ethnic groups went into creating American foodways. Wallach demonstrates that technological innovations and ideas about industrialism and progress have also impacted what and how Americans eat. Moreover, the American diet is the product of more amorphous factors, the outgrowth of both shared and competing values. The history of food in America reveals changing and contradictory ideas about subjects including nationality, race, technological innovation, gender, politics, religion, and patriotism.