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Renewing Americas Food Traditions Saving

Renewing America's Food Traditions is a collaborative effort of seven founding organizations. It was the first of its kind for the North American continent. The endangered food list notes "at least 1,060 food varieties unique to North America are threatened, endangered or functionally extinct in the marketplaces of the United States, Canada, and Northern Mexico."

Renewing America's Food Traditions: Saving and Savoring ...

Renewing America's Food Traditions is a beautifully illustrated dramatic call to recognize, celebrate, and conserve the great diversity of foods that gives North America its distinctive culinary identity that reflects our multicultural heritage. It offers us rich natural and cultural histories as well as recipes and folk traditions associated with the rarest food plants and animals in North America.

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10+ Renewing Americas Food Traditions Bringing Cultural ...

The surge in public debt in the major advanced economies caused by the pandemic continues apace. Even on the very optimistic assumption that there will be no need for further major economic ...

Renewing America's Food Traditions is a beautifully illustrated dramatic call to recognize, celebrate, and conserve the great diversity of foods that gives North America its distinctive culinary identity that reflects our multicultural heritage. It offers us rich natural and cultural histories as well as recipes and folk traditions associated with the rarest food plants and animals in North America. In doing so, it reminds us that what we choose to eat can either conserve or deplete the cornucopia of our continent. While offering a eulogy to a once-common game food that has gone extinct--the passenger pigeon--the book doesn't dwell on tragic losses. Instead, it highlights the success stories of food recovery, habitat restoration, and market revitalization that chefs, farmers, ranchers, fishermen, and foresters have recently achieved. Through such "food parables," editor Gary Paul Nabhan and his colleagues build a persuasive argument for eater-based conservation. In addition, this book offers the first-ever list of foods at risk in America (more than a thousand), shows how all of us can personally support and participate in such recoveries, and lists food festivals held across the continent to honor and enjoy some of the country's most iconic foods, from crab cakes to maple syrup and filé gumbo. Organized by "food nations" named for the ecological and cultural keystone foods of each region--Salmon Nation, Bison Nation, Chile Pepper Nation, among others--this book offers an altogether fresh perspective on the culinary traditions of North America.

Ethnobiology holds a special place in the hearts and minds of many because of its dedication to celebrating the knowledge and values of some of the most distinctive cultural practices in some of the most distinctive places on Earth. Yet we live in a world of diminishing natural and linguistic diversity. Whether due to climate change or capitalism, homogeneity is trumping the once-resplendent heterogeneity all around us. In this important new collection, Gary Paul Nabhan puts forth a call for the future not only of ethnobiology but for the entire planet. He articulates and broadens the portfolio of ethnobiological principles and amplifies the tool kit for anyone engaged in the ethnobiosphere, those vital spaces of intense interaction among cultures, habitats, and creatures. The essays are grouped into a trio of themes. The first group presents the big questions facing humanity, the second profiles tools and methodologies that may help to answer those questions, and the third ponders how to best communicate these issues not merely to other scholars, but to society at large. The essays attest to the ways humans establish and circumscribe their identities not only through their thoughts and actions, but also with their physical, emotional, and spiritual attachments to place, flora, fauna, fungi, and feasts. Nabhan and his colleagues from across disciplines and cultures encourage us to be courageous enough to include ethical, moral, and even spiritual dimensions in work regarding the fate of biocultural diversity. The essays serve as cairns on the critical path toward an ethnobiology that is provocative, problem-driven, and, above all, inspiring.

Saving seeds to plant for next year's crop has been key to survival around the globe for millennia. However, the twentieth century witnessed a grand takeover of seed producers by multinational companies aiming to select varieties ideal for mechanical harvest, long-distance transportation, and long shelf life. With the rise of the Slow Food and farm-to-table movements in recent years, the farmers and home gardeners who have been quietly persisting in the age-old habit of conserving heirloom plants are finally receiving credit for their vital role in preserving both good taste and the world's rich food heritage. *Kentucky Heirloom Seeds: Growing, Eating, Saving* is an evocative exploration of the seed saver's art and the practice of sustainable agriculture. Bill Best and Doree Adams begin by tracing the roots of the tradition in the state to a 700-year-old Native American farming village in north central Kentucky. Best shares tips for planting and growing beans and describes his family's favorite varieties for the table. Featuring interviews with many people who have worked to preserve heirloom varieties, this book vividly documents the social relevance of the rituals of sowing, cultivating, eating, saving, and sharing.

Up and down the Arkansas Delta, food tells a story. Whether the time Bill Clinton nearly died on the way to a coon dinner or the connections made over biscuits and gravy or the more common chicken and dumpling feuds, the area is no stranger to history. One of America's last frontiers, it was settled in the late nineteenth century by a rough-and-tumble collection of timber men, sharecroppers and entrepreneurs from all over the world who embraced the

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traditional foodways and added their own twists. Today, the Arkansas Delta is the nation's largest producer of rice and adds other crops like catfish and sweet potatoes. Join author Cindy Grisham for this delicious look into Delta cuisine.

Now a feature-length documentary on the Discovery channel narrated by Tom Brokaw. "Lush, gorgeously written...A profoundly hopeful book." –Tina Rosenberg, winner of the Pulitzer Prize and the National Book Award A Kirkus Best Book of 2016 Many of the men and women doing today's most consequential environmental work—restoring America's grasslands, wildlife, soil, rivers, wetlands, and oceans—would not call themselves environmentalists; they would be too uneasy with the connotations of that word. What drives them is their deep love of the land: the iconic terrain where explorers and cowboys, pioneers and riverboat captains forged the American identity. They feel a moral responsibility to preserve this heritage and natural wealth, to ensure that their families and communities will continue to thrive. Unfolding as a journey down the Mississippi River, *Rancher, Farmer, Fisherman* tells the stories of five representatives of this stewardship movement: a Montana rancher, a Kansas farmer, a Mississippi riverman, a Louisiana shrimper, and a Gulf fisherman. In exploring their work and family histories and the essential geographies they protect, *Rancher, Farmer, Fisherman* challenges pervasive and powerful myths about American and environmental values.

The sixteen essays in *The Larder* argue that the study of food does not simply help us understand more about what we eat and the foodways we embrace. The methods and strategies herein help scholars use food and foodways as lenses to examine human experience. The resulting conversations provoke a deeper understanding of our overlapping, historically situated, and evolving cultures and societies. *The Larder* presents some of the most influential scholars in the discipline today, from established authorities such as Psyche Williams-Forsyth to emerging thinkers such as Rien T. Fertel, writing on subjects as varied as hunting, farming, and marketing, as well as examining restaurants, iconic dishes, and cookbooks. Editors John T. Edge, Elizabeth Engelhardt, and Ted Ownby bring together essays that demonstrate that food studies scholarship, as practiced in the American South, sets methodological standards for the discipline. The essayists ask questions about gender, race, and ethnicity as they explore issues of identity and authenticity. And they offer new ways to think about material culture, technology, and the business of food. *The Larder* is not driven by nostalgia. Reading such a collection of essays may not encourage food metaphors. "It's not a feast, not a gumbo, certainly not a home-cooked meal," Ted Ownby argues in his closing essay. Instead, it's a healthy step in the right direction, taken by the leading scholars in the field.

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

Nourishment, nostalgia, Native ingredients and global influences. Southern Cultures's debut "best of" collection gets straight to the heart of the matter: food. For those of us who've debated mayonnaise brand, hushpuppy condiment, or barbecue style—including, in some quarters, whether the latter is a noun or a verb (bless your heart)—we present here a collection equal to our passions. Culled from our best food writing, 2008–2014, this special volume serves up tomatoes, turtles, molasses, Mother Corn and the Dixie Pig, bourbon, gravy, cakes, jams, jellies, pickles, and chocolate pie. Dig in! And stay tuned for more "best of" collections to come.

Food is such a friendly topic that it's often thought of as a "hook" for engaging visitors – a familiar way into other topics, or a sensory element to round out a living history interpretation. But it's more than just a hook – it's a topic all its own, with its own history and its own uncertain future, deserving of a central place in historic interpretation. With audiences more interested in food than ever before, and new research in food studies bringing interdisciplinary approaches to this complicated but compelling subject, museums and historic sites have an opportunity to draw new audiences and infuse new meaning into their food presentations. You'll find: A comprehensive, thematic framework of key concepts that will help you contextualize food history interpretations; A concise, evaluative review of the historiography of food interpretation; Case studies featuring the expression of these themes in the real world of museum interpretation; and Best practices for interpreting food. *Interpreting Food* offers a framework for understanding the big ideas in food history, suggesting best practices for linking objects, exhibits and demonstrations with the larger story of change in food production and consumption over the past two centuries – a story in which your visitors can see themselves, and explore their own relationships to food. This book can help you develop food interpretation with depth and significance, making relevant connections to contemporary issues and visitor interests.

Many North American plants have characteristics that are especially promising for creating varieties needed to expand food production, and there are excellent prospects of generating new economically competitive crops from these natives. The inadequacy of current crops to meet the food demands of the world's huge, growing population makes the potential of indigenous North American food plants even more significant. These plants can also generate crops that are more compatible with the ecology of the world, and many also have inherent health benefits. Presenting detailed scholarship, a thoroughly accessible style, and numerous entertaining anecdotes, *North American Cornucopia: Top 100 Indigenous Food Plants* is a full-color book dedicated to the most important 100 native food plants of North America north of Mexico that have achieved commercial success or have substantial market potential. The

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introductory chapter reviews the historical development of North American indigenous crops and factors bearing on their future economic success. The rest of the book consists of 100 chapters, each dedicated to a particular crop. The book employs a user-friendly chapter format that presents the material in sections offering in-depth coverage of each plant. The first section of each chapter provides information on the scientific and English names of the plants, followed by a section on the geography and ecology of the wild forms, accompanied by a map showing the North American distribution. A section entitled "Plant Portrait" comprises a basic description of the plant, its history, and its economic and social importance. This is followed by "Culinary Portrait," concerned with food uses and culinary vocabulary. The chapters then provide an analysis of the economic future of each crop, discuss notable and interesting scientific or technological observations and accomplishments, and present extensive references.

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