

RICHARD WILK

HOME COOKING IN THE GLOBAL VILLAGE



CARIBBEAN FOOD FROM
BUCCANEERS
TO ECOTOURISTS

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Home Cooking In The Global Village Caribbean Food From Buccaneers To Ecotourists

Kitty F. Emery, Christopher M. Gotz



Home Cooking In The Global Village Caribbean Food From Buccaneers To Ecotourists:

Home Cooking in the Global Village Richard Wilk, 2006-02 The global supermarket Globalization through food Pirates and baymen Slaves masters and mahogany The taste of colonialism Global ingredients and local products Food politics and the making of a nation Migrants tourists and the new Belizean cuisine Fast food or home cooking Home Cooking in the Global Village Richard R. Wilk, 2006 Belize a tiny corner of the Caribbean wedged into Central America has been a fast food nation since buccaneers and pirates first stole ashore As early as the 1600s it was already caught in the great paradox of globalization how can you stay local and relish your own home cooking while tasting the delights of the global marketplace Menus recipes and bad colonial poetry combine with Wilk's sharp anthropological insight to give an important new perspective on the perils and problems of globalization Winner of the Society for Economic Anthropology Annual Book Prize 2008

The Making of Macau's Fusion Cuisine Annabel Jackson, 2020-03-09 In *The Making of Macau's Fusion Cuisine From Family Table to World Stage* Annabel Jackson argues that Macanese cuisine cannot be seen as a unique product of Portuguese colonialism in southern China Instead it needs to be understood in the context of Portugal's culinary footprint in Asia and beyond She contends that the culinary cultures of other Portuguese colonies in Asia and Africa also influenced the cuisine in Macau Macanese cuisine plays a role in evoking a sense of Macanese identity within Macau as well as in the Macanese diaspora As the Macanese have increasingly defined themselves as an ethnically and culturally distinct group their cuisine has growingly been seen as a critical identifier of cohesion and difference The book shows how Macanese cuisine is moving from being an everyday production of food in a domestic setting to something more symbolic and ceremonial It also argues that the practice of recipe sharing historically controversial among the Macanese is now viewed as an important process Drawing on information gathered through interviews and surveys the book is a fascinating study of the history and development of Macanese cuisine one of the oldest fusion cuisines in Asia Annabel Jackson has more than enough knowledge to share with the readers many insights and interesting stories which are embedded in history and cultural interactions among various ethnic groups in Macau and beyond Given the fact that Macau has become the city of gastronomy this book brings in rich information and knowledge for locals and visitors to taste and to remember Sidney Cheung The Chinese University of Hong Kong Annabel Jackson's study of the development of Macanese cuisine and its role in evoking a sense of Macanese identity within Macau and the Macanese diaspora should contribute to the growing interest in the study of food and foodways within cultural and postcolonial studies Written in a lively and engaging way it achieves a good balance between the use of primary sources and theoretical references to buttress its arguments David Brookshaw University of Bristol

Encyclopedia of Consumer Culture Dale Southerton, 2011-09-15 The *Encyclopedia of Consumer Culture* is the first reference work to outline the parameters of consumer culture and provide a critical scholarly resource on consumption and consumerism

The SAGE Handbook of Social Anthropology Richard Fardon, Oliva Harris, Trevor H J Marchand, Cris

Shore, Veronica Strang, Richard Wilson, Mark Nuttall, 2012-07-25 In two volumes the SAGE Handbook of Social Anthropology provides the definitive overview of contemporary research in the discipline It explains the what where and how of current and anticipated work in Social Anthropology With 80 authors contributing more than 60 chapters this is the most comprehensive and up to date statement of research in Social Anthropology available and the essential point of departure for future projects The Handbook is divided into four sections Part I Interfaces examines Social Anthropology's disciplinary connections from Art and Literature to Politics and Economics from Linguistics to Biomedicine from History to Media Studies Part II Places examines place region culture and history from regional area studies to a globalized world Part III Methods examines issues of method from archives to war zones from development projects to art objects and from ethics to comparison Part IV Futures anticipates anthropologies to come in the Brain Sciences in post Development in the Body and Health and in new Technologies and Materialities Edited by the leading figures in social anthropology the Handbook includes a substantive introduction by Richard Fardon a think piece by Jean and John Comaroff and a concluding last word on futures by Marilyn Strathern The authors each at the leading edge of the discipline contribute in depth chapters on both the foundational ideas and the latest research Comprehensive and detailed this magisterial Handbook overviews the last 25 years of the social anthropological imagination It will speak to scholars in Social Anthropology and its many related disciplines

Negotiating Heritage through Education and Archaeology Alicia Ebbitt McGill, 2021-08-17 Combining years of ethnographic research with British imperial archival sources this book reveals how cultural heritage has been negotiated by colonial independent state and community actors in Belize from the late nineteenth century to the present

Farm to Fingers Kiranmayi Bhushi, 2018-03-09 Enquires into the ways in which food and its production and consumption are enmeshed in aspects of human existence and society taking India and its interaction with food as its focal point

Culture of the Slow N. Osbaldiston, 2013-04-23 Across the world there has been a growing dissatisfaction with the tempo of modern life Described simply as the slow phenomenon this volume explores this new brand of living that entails not simply slowing down but an embracing of alternative activities that promote meaning thoughtfulness engagement and authenticity

Eating on the Move from the Eighteenth Century to the Present Rita d'Errico, Stefano Magagnoli, Peter Scholliers, Peter J. Atkins, 2023-06-07 This book focuses on food and meals consumed during travel since the transport revolution and examines the ways in which the introduction of new forms of transport propelled by steam and petrol engines not only affected the way people travel but also led to a transformation in the way we eat Eating on board a train is different from eating on a ship and the same is true for other forms of transport Such differences are not simply a question of quality or variations of menu a unique history has defined each of these different situations a history which is still largely to be studied This volume contains contributions from a mix of established food historians and young researchers Social and economic history overlap with cultural history approaches and forays into the fields of linguistics and art confirming that the field of food history and more

generally food studies is by definition a field of transdisciplinary and border research This volume will be of interest for scholars within the field of food history food studies and food culture as well as social and cultural historians dealing with industrialization or social policy

Why We Eat, How We Eat Emma-Jayne Abbotts, Anna Lavis, 2016-02-11 Why We Eat How We Eat maps new terrains in thinking about relations between bodies and foods With the central premise that food is both symbolic and material the volume explores the intersections of current critical debates regarding how individuals eat and why they eat Through a wide ranging series of case studies it examines how foods and bodies both haphazardly encounter and actively engage with one another in ways that are simultaneously material social and political The aim and uniqueness of this volume is therefore the creation of a multidisciplinary dialogue through which to produce new understandings of these encounters that may be invisible to more established paradigms In so doing Why We Eat How We Eat concomitantly employs eating as a tool a novel way of looking while also drawing attention to the term eating itself and to the multiple ways in which it can be constituted The volume asks what eating is what it performs and silences what it produces and destroys and what it makes present and absent It thereby traces the webs of relations and multiple scales in which eating bodies are entangled in diverse and innovative ways contributors demonstrate that eating draws into relationships people places and objects that may never tangibly meet and show how these relations are made and unmade with every mouthful By illuminating these contemporary encounters Why We Eat How We Eat offers an empirically grounded richness that extends previous approaches to foods and bodies

Foodies Josee Johnston, Shyon Baumann, 2009-12-04 This important new cultural analysis tells two stories about food The first depicts good food as democratic Foodies frequent hole in the wall ethnic eateries appreciate the pie found in working class truck stops and reject the snobbery of fancy French restaurants with formal table service The second story describes how food operates as a source of status and distinction for economic and cultural elites indirectly maintaining and reproducing social inequality While the first storyline insists that anybody can be a foodie the second asks foodies to look in the mirror and think about their relative social and economic privilege By simultaneously considering both of these stories and studying how they operate in tension a delicious sociology of food becomes available perfect for teaching a broad range of cultural sociology courses

Beyond the Consumption Bubble Karin Ekström, Kay Glans, 2010-12-14 This book brings together a diverse set of expert scholars to enliven and sharpen the debate about the ways in which consumption affects society today Research on consumption can shed light on many fundamental questions such as the character of society including social and cultural dimensions the relations between the generations dependency of technology and the risks involved the rise of Asia and its potential consumption preferences the question of whether we must continuously increase our consumption to avoid a recession and whether this is ecologically sustainable

Building a Housewife's Paradise Tracey Deutsch, 2010-05-01 Supermarkets are a mundane feature in the landscape but as Tracey Deutsch reveals they represent a major transformation in the ways that Americans feed themselves

In her examination of the history of food distribution in the United States Deutsch demonstrates the important roles that gender business class and the state played in the evolution of American grocery stores Deutsch's analysis reframes shopping as labor and embeds consumption in the structures of capitalism The supermarket that icon of postwar American life emerged not from straightforward consumer demand for low prices Deutsch argues but through government regulations women customers demands and retailers concerns with financial success and control of the shop floor From small neighborhood stores to huge corporate chains of supermarkets Deutsch traces the charged story of the origins of contemporary food distribution treating topics as varied as everyday food purchases the sales tax postwar celebrations and critiques of mass consumption and 1960s and 1970s urban insurrections Demonstrating connections between women's work and the history of capitalism Deutsch locates the origins of supermarkets in the politics of twentieth century consumption

A Good Position for Birth Aminata Maraesa,2021-04-30 In order to understand the local realities of health and development initiatives undertaken to reduce maternal and infant mortality the author accompanied rural health nurses as they traveled to villages accessible only by foot over waterlogged terrain to set up mobile prenatal and well child clinics Through sustained interactions with pregnant women midwives traditional birth attendants and bush doctors Maraesa encountered reproductive beliefs and practices ranging from obeah pregnancy to nointing that compete with global health care workers directives about risk prenatal care and hospital versus home birth Fear and shame are prominent affective tropes that Maraesa uses to understand women's attitudes toward reproduction that are at times contrary to development discourse but that make sense in the lived experiences of the women of southern Belize *Market and Society* C. M.

Hann,Keith Hart,2009-05-14 This volume considers how the work of Polanyi can contribute to our understanding of the relationship between market and society *The Quinoa Bust* Emma McDonell,2025-02-18 Quinoa rose to global stardom pitched as an unparalleled sustainable development opportunity that heralded a bright future for rural communities devastated by decades of rural urban migration civil war and state neglect The Quinoa Bust is based in a longitudinal ethnography centered around Puno Peru the main quinoa production area in the world's chief quinoa exporting country This book traces the social ecological technological and political work that went into transforming a humble Andean grain into a development miracle crop and also highlights that project's unintended consequences The Quinoa Bust shows how even efforts based in the best of intentions counteracting the homogenization of global food supply empowering small scale farmers revaluing local food cultures and adapting agricultural systems to climate change can generate new kinds of oppression At a time when so called forgotten foods are increasingly positioned as sustainable development tools The Quinoa Bust offers a cautionary tale of fleeting benefits and ambivalent results **The Archaeology of Mesoamerican Animals** Kitty F. Emery,Christopher M. Gotz,2013-11-15 Recognition of the role of animals in ancient diet economy politics and ritual is vital to understanding ancient cultures fully while following the clues available from animal remains in reconstructing

environments is vital to understanding the ancient relationship between humans and the world around them In response to the growing interest in the field of zooarchaeology this volume presents current research from across the many cultures and regions of Mesoamerica dealing specifically with the most current issues in zooarchaeological literature Geographically the essays collected here index the different aspects of animal use by the indigenous populations of the entire area between the northern borders of Mexico and the southern borders of lower Central America This includes such diverse cultures as the north Mexican hunter gatherers the Olmec Maya Mixtec Zapotec and Central American Indians The time frame of the volume extends from the earliest human occupation the Preclassic Classic Postclassic and Colonial manifestations to recent times The book s chapters written by experts in the field of Mesoamerican zooarchaeology provide important general background on the domestic and ritual use of animals in early and classic Mesoamerica and Central America but deal also with special aspects of human animal relationships such as early domestication and symbolism of animals and important yet otherwise poorly represented aspects of taphonomy and zooarchaeological methodology Spanish language version also available ISBN 978 1 937040 12 3

Adventures in Eating Helen R. Haines, Clare A. Sammells, 2010-07-15 Anthropologists training to do fieldwork in far off unfamiliar places prepare for significant challenges with regard to language customs and other cultural differences However like other travelers to unknown places they are often unprepared to deal with the most basic and necessary requirement food Although there are many books on the anthropology of food *Adventures in Eating* is the first intended to prepare students for the uncomfortable dining situations they may encounter over the course of their careers Whether sago grubs jungle rats termites or the pungent durian fruit are on the table participating in the act of sharing food can establish relationships vital to anthropologists research practices and knowledge of their host cultures Using their own experiences with unfamiliar and sometimes unappealing food practices and customs the contributors explore such eating moments and how these moments can produce new understandings of culture and the meaning of food beyond the immediate experience of eating it They also address how personal eating experiences and culinary dilemmas can shape the data and methodologies of the discipline The main readership of *Adventures in Eating* will be students in anthropology and other scholars but the explosion of food media gives the book additional appeal for fans of *No Reservations* and *Bizarre Foods* on the Travel Channel

The Routledge International Handbook of Globalization Studies Bryan Turner, 2013-01-11 The Routledge International Handbook of Globalization Studies offers students clear and informed chapters on the history of globalization and key theories that have considered the causes and consequences of the globalization process There are substantive sections looking at demographic economic technological social and cultural changes in globalization The handbook examines many negative aspects new wars slavery illegal migration pollution and inequality but concludes with an examination of responses to these problems through human rights organizations international labour law and the growth of cosmopolitanism There is a strong emphasis on interdisciplinary approaches with essays covering sociology demography

economics politics anthropology and history The Handbook written in a clear and direct style will appeal to a wide audience The extensive references and sources will direct students to areas of further study **Hong Kong Foodways** Sidney C. H. Cheung, 2022-10-24 This book examines Hong Kong foodways in different periods of social development and hopes to advance anthropological inquiries by addressing issues concerning identity migration consumerism globalization and the invention of local cuisines in the context of Hong Kong as a fast changing society in East Asia This book relates food production and consumption to ecology migration and globalization and contributes to the study of food heritage It is an essential reference on the study of foodways in Hong Kong Tan Chee Beng The Chinese University of Hong Kong Thanks to Sidney Cheung the local anthropologist of food this new book of rich literatures and intimate ethnographies tells amazing political stories of gourmet eating and ethnic and foreign cuisines in Hong Kong David Y H Wu East West Center

Home Cooking In The Global Village Caribbean Food From Buccaneers To Ecotourists Book Review: Unveiling the Magic of Language

In an electronic era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is really remarkable. This extraordinary book, aptly titled "**Home Cooking In The Global Village Caribbean Food From Buccaneers To Ecotourists**," published by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound affect on our existence. Throughout this critique, we shall delve into the book's central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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