



Refined Tastes

SUGAR, CONFECTIONERY,
AND CONSUMERS IN
NINETEENTH-CENTURY
AMERICA

WENDY A. WOLOSON

Refined Tastes Sugar Confectionery And Consumers In Nineteenth Century America

Wendy A. Woloson



Refined Tastes Sugar Confectionery And Consumers In Nineteenth Century America:

Refined Tastes Wendy A. Woloson, 2002-03-26 Sugar became a social marker that established and reinforced class and gender differences BOOK JACKET **Refined Tastes** Wendy A. Woloson, 1999 Brides, Inc. Vicki Howard, 2008-08-25 Reveals how many of our customs and wedding rituals were the product of sophisticated advertising campaigns merchandising promotions and entrepreneurial innovations The businesses and entrepreneurs from jewelers to bridal consultants and caterers set the stage for today's multibillion dollar industry **The Oxford Companion to Sugar and Sweets**, 2015-04-01 A sweet tooth is a powerful thing Babies everywhere seem to smile when tasting sweetness for the first time a trait inherited perhaps from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts But the science of sweet is only the beginning of a fascinating story because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes scoop ice cream into a cone or drop sugar cubes into coffee These are matters of culture and aesthetics of history and society and we might ask many other questions Why do sweets feature so prominently in children's literature When was sugar called a spice And how did chocolate evolve from an ancient drink to a modern candy bar The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors from food historians to chemists restaurateurs to cookbook writers neuroscientists to pastry chefs The Companion takes readers around the globe and throughout time affording glimpses deep into the brain as well as stratospheric flights into the world of sugar crafted fantasies More than just a compendium of pastries candies ices preserves and confections this reference work reveals how the human proclivity for sweet has brought richness to our language our art and of course our gastronomy In nearly 600 entries beginning with la mode and ending with the Italian trifle known as zuppa inglese the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity In between readers will learn about numerous sweeteners as well known as agave nectar and as obscure as castoreum or beaver extract the evolution of the dessert course the production of chocolate and the neurological psychological and cultural responses to sweetness The Companion also delves into the darker side of sugar from its ties to colonialism and slavery to its addictive qualities Celebrating sugar while acknowledging its complex history The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure Like kids in a candy shop fans of sugar and aren't we all will enjoy perusing the wondrous variety to be found in this volume The Mediality of Sugar, 2022-10-24 The Mediality of Sugar probes the potential of reading sugar as a mediator across some of the disciplinary distinctions in early twenty first century research in the arts literature architecture and popular culture Selected artistic practices and material cultures of sugar across Europe and the Americas from the sixteenth to the twenty first century are investigated and connected to the transcontinental and transoceanic history of the sugar plants cane and beet their botanical and cultural dissemination and global sugar capital and trade under colonialism and in decoloniality The

collection contributes to the vision of a Transnational and Postdisciplinary Sugar Studies A Conspiratorial Life Edward H. Miller, 2022-02-23 The first full scale biography of Robert Welch who founded the John Birch Society and planted some of modern conservatism's most insidious seeds Though you may not know his name Robert Welch 1899-1985 founder of the John Birch Society is easily one of the most significant architects of our current political moment In A Conspiratorial Life the first full scale biography of Welch Edward H Miller delves deep into the life of an overlooked figure whose ideas nevertheless reshaped the American right A child prodigy who entered college at age 12 Welch became an unlikely candy magnate founding the company that created Sugar Daddies Junior Mints and other famed confections In 1958 he funneled his wealth into establishing the organization that would define his legacy and change the face of American politics the John Birch Society Though the group's paranoiac right wing nativism was dismissed by conservative thinkers like William F Buckley its ideas gradually moved from the far right fringe into the mainstream By exploring the development of Welch's political worldview A Conspiratorial Life shows how the John Birch Society's rabid libertarianism and its highly effective grassroots networking became a profound yet often ignored or derided influence on the modern Republican Party Miller convincingly connects the accusatory conservatism of the midcentury John Birch Society to the inflammatory rhetoric of the Tea Party the Trump administration Q and more As this book makes clear whether or not you know his name or what he accomplished it's hard to deny that we're living in Robert Welch's America The Table Comes First Adam Gopnik, 2011-10-25 Never before have we cared so much about food It preoccupies our popular culture our fantasies and even our moralizing You still eat meat With our top chefs as deities and finest restaurants as places of pilgrimage we have made food the stuff of secular seeking and transcendence finding heaven in a mouthful But have we come any closer to discovering the true meaning of food in our lives With inimitable charm and learning Adam Gopnik takes us on a beguiling journey in search of that meaning as he charts America's recent and rapid evolution from commendably aware eaters to manic compulsive gastronomes It is a journey that begins in eighteenth century France the birthplace of our modern tastes and by no coincidence of the restaurant and carries us to the kitchens of the White House the molecular meccas of Barcelona and beyond To understand why so many of us apparently live to eat Gopnik delves into the most burning questions of our time including Should a Manhattanite bother to find chicken killed in the Bronx Is a great vintage really any better than a good bottle of wine And Why does dessert matter so much Throughout he reminds us of a time honored truth often lost amid our newfound gastronomic pieties and certitudes What goes on the table has never mattered as much to our lives as what goes on around the table the scene of families friends lovers coming together or breaking apart conversation across the simplest or grandest board This ultimately is who we are Following in the footsteps of Jean Anthelme Brillat-Savarin Adam Gopnik gently satirizes the entire human comedy of the comestible as he surveys the wide world of taste that we have lately made our home The Table Comes First is the delightful beginning of a new conversation about the way we eat now **Slaves to Sweetness** Carl Plasa, 2011-09-01

Literary and sociological studies have long been fascinated by the seemingly innocuous substance of sugar not least because of its direct link with the histories of slavery in the New World Unlike previous texts *Slaves to Sweetness* examines not only traditional classic studies of the history of sugar but also explores the previously ignored work produced by expatriate Caribbean authors from the 1980s onward As a result this volume provides the most comprehensive account to date of the historical transformations undergone by our representations of sugar making it a rich resource for scholars in numerous fields

Pure Adulteration Benjamin R. Cohen, 2019-12-23 Benjamin R Cohen uses the pure food crusades at the turn of the twentieth century to provide a captivating window onto the origins of manufactured foods in the United States In the latter nineteenth century extraordinary changes in food and agriculture gave rise to new tensions in the ways people understood obtained trusted and ate their food This was the Era of Adulteration and its concerns have carried forward to today How could you tell the food you bought was the food you thought you bought Could something manufactured still be pure Is it okay to manipulate nature far enough to produce new foods but not so far that you question its safety and health How do you know where the line is And who decides In *Pure Adulteration* Benjamin R Cohen uses the pure food crusades to provide a captivating window onto the origins of manufactured foods and the perceived problems they wrought Cohen follows farmers manufacturers grocers hucksters housewives politicians and scientific analysts as they struggled to demarcate and patrol the ever contingent always contested border between purity and adulteration and as at the end of the nineteenth century the very notion of a pure food changed In the end there is and was no natural prehuman distinction between pure and adulterated to uncover and enforce we have to decide Today's world is different from that of our nineteenth century forebears in many ways but the challenge of policing the difference between acceptable and unacceptable practices remains central to daily decisions about the foods we eat how we produce them and what choices we make when buying them

Optimising Sweet Taste in Foods W J Spillane, 2006-07-17 A sweet taste is often a critical component in a consumer's sensory evaluation of a food product This important book summarises key research on what determines consumer perceptions of sweet taste the range of sweet tasting compounds and the ways their use in foods can be optimised The first part of the book reviews factors affecting sweet taste perception It includes chapters on how taste cells respond to sweet taste compounds genetic differences in sweet taste perception the influence of taste odour and taste ingredient interactions and ways of measuring consumer perceptions of sweet taste Part two discusses the main types of sweet tasting compounds sucrose polyols low calorie and reduced calorie sweeteners The final part of the book looks at ways of improving the use of sweet tasting compounds including the range of strategies for developing new natural sweeteners improving sweetener taste optimising synergies in sweetener blends and improving the use of bulk sweeteners With its distinguished editor and international team of contributors *Optimising sweet taste in foods* is a standard reference for the food industry in improving low fat and other foods Investigates what determines consumer perceptions of sweet taste Looks at improving the

use of sweet tasting compounds Explores strategies for delivering new natural sweeteners **Sweet Tooth** Kate Hopkins,2025-06-25 A cultural history of candy how it evolved from medicine and a luxury to today s Kit Kat bars and M M s Told through the Kate Hopkins travels in Europe and the U S Sweet Tooth is a first hand account of her obsession with candy and a detailed look at its history and development The sugary treats we enjoy today have a prominent past entertaining kings curing the ill and later developing into a billion dollar industry The dark side of this history is that the confectionery industry has helped create an environment of unhealthy overindulgence has quelled any small business competition that was deemed to be a risk to any large company s bottom line and was largely responsible for the slave trade that evolved during the era of colonization Candy s history is vast and complex and plays a distinct part in the growth of the Western world Thanks to the ubiquity of these treats which allows us to take them for granted that history has been hidden or forgotten Until now Filled with Hopkins trademark humor and accompanied by her Candy Grab Bag tasting notes Sweet Tooth is a must read for everybody who considers themselves a candy freak **Histories of Sensibilities** Isabel Burdiel,Ester García Moscardó,Elena Serrano,2024-10-23 Histories of Sensibilities Visions of Gender Race and Emotions in the Global Enlightenment explores the historical and plural character of sensibility in the Global Enlightenment From Tahiti to New Orleans to the Mariana Islands to Lima Geneva London Oviedo or Venice the book investigates how sensibility was brandished by different ethnic political and cultural groups to define their identities how cross cultural and cross chronological encounters reconfigured ideas of gendered selves how sexuality was used to empower or subjugate non European ethnicities and how the circulation of theories about the origin of emotions and taste reinforced or challenged hegemonic ideas of masculinity and femininity With a primary focus on Southern Europe and the Hispanic World areas still not well charted this edited collection explores the varied forms in which notions of sensibilities circulated within Europe and between Europe the Americas and the Hispanic Asian Pacific questioning normative and diffusionist views Histories of Sensibilities is aimed at postgraduate students and scholars researching the histories of literature and science cultural studies the history of emotions gender studies and women s history as well as scholars of Hispanic studies Latin America studies and European studies The Open Access version of this book available at <http://www.taylorfrancis.com> has been made available under a Creative Commons Attribution No Derivatives CC BY ND 4 0 license **The Oxford Encyclopedia of Food and Drink in America** Andrew Smith,2013-01-31 Home cooks and gourmets chefs and restaurateurs epicures and simple food lovers of all stripes will delight in this smorgasbord of the history and culture of food and drink Professor of Culinary History Andrew Smith and nearly 200 authors bring together in 770 entries the scholarship on wide ranging topics from airline and funeral food to fad diets and fast food drinks like lemonade Kool Aid and Tang foodstuffs like Jell O Twinkies and Spam and Dagwood hoagie and Sloppy Joe sandwiches Cuisine and Empire Rachel Laudan,2015-04-03 Rachel Laudan tells the remarkable story of the rise and fall of the world s great cuisines from the mastery of grain cooking some

twenty thousand years ago to the present in this superbly researched book Probing beneath the apparent confusion of dozens of cuisines to reveal the underlying simplicity of the culinary family tree she shows how periodic seismic shifts in culinary philosophy beliefs about health the economy politics society and the gods prompted the construction of new cuisines a handful of which chosen as the cuisines of empires came to dominate the globe Cuisine and Empire shows how merchants missionaries and the military took cuisines over mountains oceans deserts and across political frontiers Laudan s innovative narrative treats cuisine like language clothing or architecture as something constructed by humans By emphasizing how cooking turns farm products into food and by taking the globe rather than the nation as the stage she challenges the agrarian romantic and nationalistic myths that underlie the contemporary food movement *The Routledge History of American Foodways* Michael D. Wise,Jennifer Jensen Wallach,2016-02-12 The Routledge History of American Foodways provides an important overview of the main themes surrounding the history of food in the Americas from the pre colonial era to the present day By broadly incorporating the latest food studies research the book explores the major advances that have taken place in the past few decades in this crucial field The volume is composed of four parts The first part explores the significant developments in US food history in one of five time periods to situate the topical and thematic chapters to follow The second part examines the key ingredients in the American diet throughout time allowing authors to analyze many of these foods as items that originated in or dramatically impacted the Americas as a whole and not just the United States The third part focuses on how these ingredients have been transformed into foods identified with the American diet and on how Americans have produced and presented these foods over the last four centuries The final section explores how food practices are a means of embodying ideas about identity showing how food choices preferences and stereotypes have been used to create and maintain ideas of difference Including essays on all the key topics and issues The Routledge History of American Foodways comprises work from a leading group of scholars and presents a comprehensive survey of the current state of the field It will be essential reading for all those interested in the history of food in American culture **Sugar** James Walvin,2018-04-03 How did sugar grow from prize to pariah Acclaimed historian James Walvin looks at the history of our collective sweet tooth beginning with the sugar grown by enslaved people who had been uprooted and shipped vast distances to undertake the grueling labor on plantations The combination of sugar and slavery would transform the tastes of the Western world Prior to 1600 sugar was a costly luxury the domain of the rich But with the rise of the sugar colonies in the New World over the following century sugar became cheap ubiquitous and an everyday necessity Less than fifty years ago few people suggested that sugar posed a global health problem And yet today sugar is regularly denounced as a dangerous addiction on a par with tobacco Masterfully insightful and probing James Walvin reveals the relationship between society and sweetness over the past two centuries and how it explains our conflicted relationship with sugar today *The World of Sugar* Ulbe Bosma,2023-05-09 Traversing 2 500 years of global history Ulbe Bosma shows how sugar once a luxury reserved

for Eastern emperors stoked a mania in the West transforming diets and ecosystems destroying and creating cultures and shaping the history of bondage and freedom A major source of calories only since 1900 sugar has suddenly revolutionized our world

The Global Lives of Things Anne Gerritsen, Giorgio Riello, 2015-11-19 *The Global Lives of Things* considers the ways in which things ranging from commodities to works of art and precious materials participated in the shaping of global connections in the period 1400-1800 By focusing on the material exchange between Asia, Europe, the Americas and Australia this volume traces the movements of objects through human networks of commerce, colonialism and consumption It argues that material objects mediated between the forces of global economic exchange and the constantly changing identities of individuals as they were drawn into global circuits It proposes a reconceptualization of early modern global history in the light of its material culture by asking the question what can we learn about the early modern world by studying its objects This exciting new collection draws together the latest scholarship in the study of material culture and offers students a critique and explanation of the notion of commodity and a reinterpretation of the meaning of exchange It engages with the concepts of proto globalization, the first global age and commodities consumption Divided into three parts the volume considers in Part One Objects of Global Knowledge in Part Two Objects of Global Connections and finally in Part Three Objects of Global Consumption The collection concludes with afterwords from three of the leading historians in the field Maxine Berg, Suraiya Faruqi and Paula Findlen who offer their critical view of the methodologies and themes considered in the book and place its arguments within the wider field of scholarship Extensively illustrated and with chapters examining case studies from Northern Europe to China and Australia this book will be essential reading for students of global history

Sweet and Low Rich Cohen, 2007-03-20 *Sweet and Low* is the amazing bittersweet hilarious story of an American family and its patriarch a short order cook named Ben Eisenstadt who in the years after World War II invented the sugar packet and Sweet N Low converting his Brooklyn cafeteria into a factory and amassing the great fortune that would destroy his family It is also the story of immigrants to the New World sugar, saccharine, obesity and the health and diet craze played out across countries and generations but also within the life of a single family as the fortune and the factory passed from generation to generation The author Rich Cohen a grandson disinherited and thus set free along with his mother and siblings has sought the truth of this rancorous colorful history mining thousands of pages of court documents accumulated in the long and sometimes corrupt life of the factor and conducting interviews with members of his extended family Along the way the forty year family battle over the fortune moves into its titanic phase with the money and legacy up for grabs *Sweet and Low* is the story of this struggle a strange comic farce of machinations and double dealings and of an extraordinary family and its fight for the American dream

Raising Cane in the 'Glades Gail M. Hollander, 2009-11-15 Over the last century the Everglades underwent a metaphorical and ecological transition from impenetrable swamp to endangered wetland At the heart of this transformation lies the Florida sugar industry which by the 1990s was at the center of the political storm over the multi

billion dollar ecological restoration of the Everglades *Raising Cane in the Glades* is the first study to situate the environmental transformation of the Everglades within the economic and historical geography of global sugar production and trade Using among other sources interviews government and corporate documents and recently declassified U S State Department memoranda Gail M Hollander demonstrates that the development of Florida s sugar region was the outcome of pitched battles reaching the highest political offices in the U S and in countries around the world especially Cuba which emerges in her narrative as a model a competitor and the regional other to Florida s self Spanning the period from the age of empire to the era of globalization the book shows how the sugar question a label nineteenth century economists coined for intense international debates on sugar production and trade emerges repeatedly in new guises Hollander uses the sugar question as a thread to stitch together past and present local and global in explaining Everglades transformation

Whispering the Techniques of Language: An Mental Journey through **Refined Tastes Sugar Confectionery And Consumers In Nineteenth Century America**

In a digitally-driven earth wherever screens reign supreme and quick transmission drowns out the subtleties of language, the profound secrets and mental nuances concealed within words often go unheard. Yet, nestled within the pages of **Refined Tastes Sugar Confectionery And Consumers In Nineteenth Century America** a interesting fictional treasure sporting with raw thoughts, lies an extraordinary quest waiting to be undertaken. Written by a talented wordsmith, that enchanting opus encourages viewers on an introspective trip, lightly unraveling the veiled truths and profound influence resonating within the fabric of every word. Within the psychological depths of this poignant review, we can embark upon a honest exploration of the book is primary styles, dissect its charming publishing type, and succumb to the strong resonance it evokes deep within the recesses of readers hearts.

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Refined Tastes Sugar Confectionery And Consumers In Nineteenth Century America Introduction

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