Putting

On the American Table

Taste, Technology, Transformation



ROGER HOROWITZ

Putting Meat On The American Table Taste Technology Transformation

Andrew F. Smith

Putting Meat On The American Table Taste Technology Transformation:

Putting Meat on the American Table Roger Horowitz, 2006 This book explains how America became a meat eating nation from the colonial period to the present It examines the relationships between consumer preference and meat processing looking closely at the production of beef pork chicken and hot dogs The author argues that a series of new technologies have transformed American meat He draws on detailed consumption surveys that shed new light on America's eating preferences especially differences associated with income rural versus urban areas and race and ethnicity American Empire Ioshua Freeman, 2012-08-02 A compelling look at the movements and developments that propelled America to world dominance In this landmark work acclaimed historian Joshua Freeman has created an epic portrait of a nation both galvanized by change and driven by conflict Beginning in 1945 the economic juggernaut awakened by World War II transformed a country once defined by its regional character into a uniform and cohesive power and set the stage for the United States rise to global dominance Meanwhile Freeman locates the profound tragedy that has shaped the path of American civic life unfolding how the civil rights and labor movements worked for decades to enlarge the rights of millions of Americans only to watch power ultimately slip from individual citizens to private corporations Moving through McCarthyism and Vietnam from the Great Society to Morning in America Joshua Freeman's sweeping story of a nation's rise reveals forces at play that will continue to affect the future role of American influence and might in the greater world **Making Machines of Animals** Neal A. Knapp, 2023-05-09 How the Chicago International Livestock Exposition leveraged the eugenics movement to transform animals into machines and industrialize American agriculture In 1900 the Chicago International Livestock Exposition became the epicenter of agricultural reform that focused on reinventing animals bodies to fit a modern industrial design Chicago meatpackers partnered with land grant university professors to create the International a spectacle on the scale of a world s fair with the intention of setting the standard for animal quality and in doing so transformed American agriculture In Making Machines of Animals Neal A Knapp explains the motivations of both the meatpackers and the professors describing how they deployed the International to redefine animality itself Both professors and packers hoped to replace so called scrub livestock with improved animals and created a new taxonomy of animal quality based on the burgeoning eugenics movement The International created novel definitions of animal superiority and codified new norms resulting in a dramatic shift in animal weight body size and market age These changes transformed the animals from multipurpose to single purpose products These standardized animals and their dependence on off the farm inputs and exchanges limited farmers choices regarding husbandry and marketing ultimately undermining any goals for balanced farming or the maintenance and regeneration of soil fertility Drawing on land grant university research and publications meatpacker records and propaganda and newspaper and agricultural journal articles Knapp critiques the supposed market oriented efficiency driven industrial reforms proffered by the International which were underpinned by irrational racist ideologies The livestock reform movement not only resulted in

cruel and violent outcomes for animals but also led to twentieth century crops and animal husbandry that were rife with inefficiencies and agricultural vulnerabilities **Food and Drink in American History** Andrew F. Smith, 2013-10-28 This three volume encyclopedia on the history of American food and beverages serves as an ideal companion resource for social studies and American history courses covering topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants The expression you are what you eat certainly applies to Americans not just in terms of our physical health but also in the myriad ways that our taste preferences eating habits and food culture are intrinsically tied to our society and history This standout reference work comprises two volumes containing more than 600 alphabetically arranged historical entries on American foods and beverages as well as dozens of historical recipes for traditional American foods and a third volume of more than 120 primary source documents Never before has there been a reference work that coalesces this diverse range of information into a single set The entries in this set provide information that will transform any American history research project into an engaging learning experience Examples include explanations of how tuna fish became a staple food product for Americans how the canning industry emerged from the Civil War the difference between Americans and people of other countries in terms of what percentage of their income is spent on food and beverages and how taxation on beverages like tea rum and whisky set off important political rebellions in U S history Sovereignty Unhinged Deborah A. Thomas, Joseph Masco, 2023-01-18 Sovereignty Unhinged theorizes sovereignty beyond the typical understandings of action control and the nation state Rather than engaging with the geopolitical realities of the present the contributors consider sovereignty from the perspective of how it is lived and enacted in everyday practice and how it reflects people's aspirations for new futures In a series of ethnographic case studies ranging from the Americas to the Middle East to South Asia they examine the means of avoiding the political and historical capture that make one complicit with sovereign authority rather than creating the conditions of possibility to confront it The contributors attend to the affective dimensions of these practices of world building to illuminate the epistemological ontological and transnational entanglements that produce a sense of what is possible They also trace how sovereignty is activated and deactivated over the course of a lifetime within the struggle of the everyday In so doing they outline how individuals create and enact forms of sovereignty that allow them to endure fast and slow forms of violence while embracing endless opportunities for building new worlds Contributors Alex Blanchette Yarimar Bonilla Jessica Cattelino Mar a Elena Garc a Akhil Gupta Lochlann Jain Purnima Mankekar Joseph Masco Michael Ralph Danilyn Rutherford Arjun Shankar Kristen L Simmons Deborah A Thomas Leniqueca A Welcome Kaya How the Other Half Ate Katherine Leonard Turner, 2014-01-10 In the late nineteenth and Naomi Williams Jessica Winegar early twentieth centuries working class Americans had eating habits that were distinctly shaped by jobs families neighborhoods and the tools utilities and size of their kitchens along with their cultural heritage How the Other Half Ate is a deep exploration by historian and lecturer Katherine Turner that delivers an unprecedented and thoroughly researched study

of the changing food landscape in American working class families from industrialization through the 1950s Relevant to readers across a range of disciplines history economics sociology urban studies women s studies and food studies this work fills an important gap in historical literature by illustrating how families experienced food and cooking during the so called age of abundance Turner delivers an engaging portrait that shows how America's working class in a multitude of ways has shaped the foods we eat today Food History Sylvie Vabre, Martin Bruegel, Peter J. Atkins, 2021-05-17 This pioneering book elevates the senses to a central role in the study of food history because the traditional focus upon food types quantities and nutritional values is incomplete without some recognition of smell touch sight hearing and taste Eating is a sensual experience Every day and at every meal the senses of smell touch sight hearing and taste are engaged in the acts of preparation and consumption And yet these bodily acts are ephemeral their imprint upon the source material of history is vestigial Hitherto historians have shown little interest in the senses beyond taste and this book fills that research gap Four dimensions are treated Words Symbols and Uses Describing the Senses an investigation of how specific vocabularies for food are developed Industrializing the Senses an analysis of the fundamental change in the sensory qualities of foods under the pressure of industrialization and economic forces outside the control of the household and the artisan producer Nationhood and the Senses an exploration of how the combination of the senses and food play into how nations saw themselves and how food was a signature of how political ideologies played out in practical everyday terms Food Senses and Globalization an examination of links between food the senses and the idea of international significance Putting all of the senses on the agenda of food history for the first time this is the ideal volume for scholars of food history food studies and food culture as well as social and cultural historians Putting all of the senses on the agenda of food history for the first time this is the ideal volume for scholars of food history food studies and food culture as well as social and cultural historians 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

Inflation Decade, 1910—1920 David I. Macleod, 2024-04-29 This book shows how inflation can disrupt politics and society With no recent precedent mild inflation spurred mass protests myriad remedial schemes and partisan political reversals between 1910 and 1914 Then wartime demand and inflationary fiscal policy doubled consumer prices from 1915 to 1920 triggering waves of strikes food riots by immigrant housewives class conflict and elite fears of revolution Middle class households resented falling real incomes Even more than today food prices dominated consumer concerns Yet farmers wanted high commodity prices Accordingly both sides blamed and attacked meatpackers wholesalers and retailers Then as now inflation hurt whichever party held the White House Fumbling responses by Wilson's administration and the Federal Reserve led to hesitant price controls punitive raids and prosecutions and a now familiar fallback high interest rates in 1920 and subsequent recession An epilogue traces continuing popular and political responses to changes in the consumer price index down to 2020 Raising Steaks Betty Harper Fussell, 2008 In Raising Steaks Betty Fussell saddles up for a spirited ride across America on the trail of our most iconic food in a celebration of and an elegy for a uniquely American Dream

The Oxford Handbook of Environmental History Andrew C. Isenberg, 2017 The Oxford Handbook of Environmental History draws on a wealth of new scholarship to offer diverse perspectives on the state of the field Global Environmental History J. R. McNeill, Erin Stewart Mauldin, 2012-08-22 The Companion to Global Environmental History offers multiple points of entry into the history and historiography of this dynamic and fast growing field to provide an essential road map to past developments current controversies and future developments for specialists and newcomers alike Combines temporal geographic thematic and contextual approaches from prehistory to the present day Explores environmental thought and action around the world to give readers a cultural intellectual and political context for engagement with the environment in modern times Brings together environmental historians from around the world including scholars from South Africa Brazil Germany and China Food in Nineteenth-Century British History Ian Miller, 2025-07-25 In the long nineteenth century significant developments occurred in science technology and medicine which transformed food production and consumption Coupled with this was the impact of the Industrial and Agricultural Revolutions Developments in agricultural production meant that the rapidly growing British population conglomerated around urban areas could be fed However worsening public health conditions in British towns and cities combined with social problems such as poverty meant that nutritional and dietary health declined This volume explores the foods that were eaten in nineteenth century Britain Migrant Marketplaces Elizabeth Zanoni, 2018-03-21 Italian immigrants to the United States and Argentina hungered for the products of home Merchants imported Italian cheese wine olive oil and other commodities to meet the demand The two sides met in migrant marketplaces urban spaces that linked a mobile people with

mobile goods in both real and imagined ways Elizabeth Zanoni provides a cutting edge comparative look at Italian people and products on the move between 1880 and 1940 Concentrating on foodstuffs a trade dominated by Italian entrepreneurs in New York and Buenos Aires Zanoni reveals how consumption of these increasingly global imports affected consumer habits and identities and sparked changing and competing connections between gender nationality and ethnicity Women in particular by tradition tasked with buying and preparing food had complex interactions that influenced both global trade and their community economies Zanoni conveys the complicated and often fraught values and meanings that surrounded food meals and shopping A groundbreaking interdisciplinary study Migrant Marketplaces offers a new perspective on the linkages between migration and trade that helped define globalization in the late nineteenth and early twentieth centuries

Feeding Gotham Gergely Baics, history of food distribution in the United States explores the roles that gender business class and the state played in the evolution of American grocery stores. Protein Machines, Technology, and the Nature of the Future Wyatt Galusky, 2022-07-18 This book explores the relationships between humans chickens and environments in the context of protein production The history of these relationships reveals them to be increasingly technological which results in humans becoming more responsible for those animals and their environments Understanding this development through the configuration of various kinds of protein machines is key to confronting the kinds of future we wish to promote and the characteristics of the present we wish to sustain The book is organized around narratives that explore the concept of the protein machine with a particular focus on the development of the chicken as it has moved from the field to the factory to the laboratory These transformations are interconnected and culminate in efforts to cultivate meat without the animal Our ultimate goal will be to ask what kind of future does this technology envision and what roles do humans and animals play in it

Debating Your Plate Randi Minetor, 2021-11-05 This book examines the most controversial foods and ingredients providing an objective well balanced look at the health benefits and risks of each It equips readers with the information they need to make their own informed decisions about what they eat Most people aspire to eat healthy but what exactly does that mean While some foods are universally acknowledged as beneficial such as many vegetables and others are widely condemned such as added sugar many foods have a more controversial reputation Debating Your Plate The Most Controversial Foods and Ingredients offers in depth coverage of some of the most hotly debated items on grocery store shelves and dinner plates Each entry provides thorough background and contextual information before examining the unique issues and controversies that surround that food or ingredient By presenting both sides of the argument in clear unbiased language the book allows readers to form their own opinions about which items to include in their diet and which to avoid On a larger scale the book also examines why nutrition science is so prone to controversy and ambiguity and it offers readers guidance on how to evaluate health claims for themselves

A Rich and Fertile Land Bruce Kraig, 2017-10-15 The small ears

of corn once grown by Native Americans have now become row upon row of cornflakes on supermarket shelves The immense seas of grass and herds of animals that supported indigenous people have turned into industrial agricultural operations with regular rows of soybeans corn and wheat that feed the world But how did this happen and why In A Rich and Fertile Land Bruce Kraig investigates the history of food in America uncovering where it comes from and how it has changed over time From the first Native Americans to modern industrial farmers Kraig takes us on a journey to reveal how people have shaped the North American continent and its climate based on the foods they craved and the crops and animals that they raised He analyzes the ideas that Americans have about themselves and the world around them and how these ideas have been shaped by interactions with their environments He details the impact of technical innovation and industrialization which have in turn created modern American food systems Drawing upon recent evidence from the fields of science archaeology and technology A Rich and Fertile Land is a unique and valuable history of the geography climate and food of the United States ^AOxford Companion to American Food and Drink Andrew F. Smith, 2007-05-01 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

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