

## HIST30027: Food: a Global History (Level H Lecture Response Unit)

View Online



---

[1]

Aaron Bobrow-Strain Making White Bread by the Bomb's Early Light: Anxiety, Abundance, and Industrial Food Power in the Early Cold War. *Food and Foodways*. 19, 1, 74-97.

[2]

Aaron J. Ihde and Stanley L. Becker 1971. Conflict of Concepts in Early Vitamin Studies. *Journal of the History of Biology*. 4, 1 (1971), 1-33.

[3]

Abigail A. Van Slyck 2002. Kitchen Technologies and Mealtime Rituals: Interpreting the Food Axis at American Summer Camps, 1890-1950. *Technology and Culture*. 43, 4 (2002), 668-692.

[4]

Alun Howkins and Linda Merricks 2000. 'Dewy-Eyed Veal Calves'. Live Animal Exports and Middle-Class Opinion, 1980-1995. *The Agricultural History Review*. 48, 1 (2000), 85-103.

[5]

Amanda M. Czerniawski 2007. From Average to Ideal: The Evolution of the Height and Weight Table in the United States, 1836-1943. *Social Science History*. 31, 2 (2007), 273-296.

[6]

Amy, B. 2012. "Sustenance, Abundance and the Place of Food in US Histories.". *Writing food history: a global perspective*. Berg.

[7]

Anderson, E.N. 2005. *Everyone eats: understanding food and culture*. New York University Press.

[8]

Andrews, G. 2008. *The slow food story: politics and pleasure*. McGill-Queen's University Press.

[9]

Arjun Appadurai 1988. How to Make a National Cuisine: Cookbooks in Contemporary India. *Comparative Studies in Society and History*. 30, 1 (1988), 3-24.

[10]

Audrey Russek *Appetites Without Prejudice: U.S. Foreign Restaurants and the Globalization of American Food Between the Wars*. *Food and Foodways*. 19, 1, 34-55.

[11]

Bailey, A.R. et al. 2010. Consumer Behaviour and the Life Course: Shopper Reactions to Self-Service Grocery Shops and Supermarkets in England c. 1947-75. *Environment and Planning A*. 42, 6 (Jun. 2010), 1496-1512. DOI:<https://doi.org/10.1068/a42247>.

[12]

Barthes, R. and Lavers, A. 1973. *Mythologies*. Paladin.

[13]

Belasco, W.J. and Scranton, P. eds. 2002. *Food nations: selling taste in consumer societies*. Routledge.

[14]

Bell, D. and Valentine, G. 1997. *Consuming geographies: we are where we eat*. Routledge.

[15]

Betty Friedan Did Not Kill Home Cooking - The Atlantic:  
<https://www.theatlantic.com/sexes/archive/2013/01/betty-friedan-did-not-kill-home-cooking/272518/>.

[16]

Block, D. 2005. Saving Milk Through Masculinity: Public Health Officers and Pure Milk, 1880–1930. *Food and Foodways*. 13, 1–2 (Mar. 2005), 115–134.  
DOI:<https://doi.org/10.1080/07409710590915391>.

[17]

Boivin, N. et al. 2012. Old World globalization and the Columbian exchange: comparison and contrast. *World Archaeology*. 44, 3 (Sep. 2012), 452–469.  
DOI:<https://doi.org/10.1080/00438243.2012.729404>.

[18]

Brenda Gayle Plummer 2008. Restaurant Citizens to the Barricades! *American Quarterly*. 60, 1 (2008), 23–31.

[19]

Brown, V. 2008. Eating the Dead: Consumption and Regeneration in the History of Sugar. *Food and Foodways*. 16, 2 (Jun. 2008), 117–126.  
DOI:<https://doi.org/10.1080/07409710802085973>.

[20]

Bruegel, M. 2002. "How the French Learned to Eat Canned Food, 1809 - 1930s.". *Food nations: selling taste in consumer societies*. W.J. Belasco and P. Scranton, eds. Routledge.

[21]

Bucheli, M. 2005. *Bananas and business: the United Fruit Company in Colombia, 1899-2000*. New York University Press.

[22]

Buettner, E. 2008. "Going for an Indian": South Asian Restaurants and the Limits of Multiculturalism in Britain. *The Journal of Modern History*. 80, 4 (Dec. 2008), 865-901. DOI:<https://doi.org/10.1086/591113>.

[23]

Burnett, J. 2004. *England eats out: a social history of eating out in England from 1830 to the present*. Pearson/Longman.

[24]

Burnett, J. 1989. *Plenty and want: a social history of food in England from 1815 to the present day*. Routledge.

[25]

Carney, J. 2008. Reconsidering *Through a Gendered Lens*. *Food and Foodways*. 16, 2 (Jun. 2008), 127-134. DOI:<https://doi.org/10.1080/07409710802085999>.

[26]

Carney, J.A. 2001. African Rice in the Columbian Exchange. *The Journal of African History*. 42, 03 (Dec. 2001). DOI:<https://doi.org/10.1017/S0021853701007940>.

[27]

Carolan, M.S. et al. eds. 2015. Food utopias: reimagining citizenship, ethics and community . Routledge.

[28]

Cherry, E. 2006. Veganism as a Cultural Movement: A Relational Approach. *Social Movement Studies*. 5, 2 (Sep. 2006), 155–170.  
DOI:<https://doi.org/10.1080/14742830600807543>.

[29]

Civitello, L. 2008. *Cuisine and culture: a history of food and people*. John Wiley.

[30]

Clafin, K.W. and Scholliers, P. 2012. *Writing food history: a global perspective*. Berg.

[31]

Cline, S. 1990. *Just desserts: women and food*. Deutsch.

[32]

Cook, I. and Crang, P. 1996. The World On a Plate: Culinary Culture, Displacement and Geographical Knowledges. *Journal of Material Culture*. 1, 2 (Jul. 1996), 131–153.  
DOI:<https://doi.org/10.1177/135918359600100201>.

[33]

Counihan, C. and Van Esterik, P. 2013. *Food and culture: a reader*. Routledge.

[34]

Cowan, R. 1985. *How the Refrigerator Got Its Hum. The social shaping of technology: how the refrigerator got its hum*. Open University Press.

[35]

Crosby, A.W. 2003. *New World Foods and Old World Demography. The Columbian exchange: biological and cultural consequences of 1492.* Praeger. 165–207.

[36]

Crosby, A.W. et al. 2003. *The Columbian exchange: biological and cultural consequences of 1492.* Praeger.

[37]

Crossley, C. 2005. *Consumable metaphors: attitudes towards animals and vegetarianism in nineteenth-century France.* Peter Lang.

[38]

Cusack, I. 2000. African cuisines: Recipes for nationbuilding? *Journal of African Cultural Studies.* 13, 2 (Dec. 2000), 207–225. DOI:<https://doi.org/10.1080/713674313>.

[39]

DeVault, M.L. 1991. *Feeding the family: the social organization of caring as gendered work.* University of Chicago Press.

[40]

Dicum, G. 2003. Colony in a Cup. *Gastronomica.* 3, 2 (May 2003), 71–77. DOI:<https://doi.org/10.1525/gfc.2003.3.2.71>.

[41]

Dixon, J. 2009. From the imperial to the empty calorie: how nutrition relations underpin food regime transitions. *Agriculture and Human Values.* 26, 4 (Dec. 2009), 321–333. DOI:<https://doi.org/10.1007/s10460-009-9217-6>.

[42]

Dolan, C.S. 2005. Fields of Obligation. *Journal of Consumer Culture*. 5, 3 (Nov. 2005), 365–389. DOI:<https://doi.org/10.1177/1469540505056796>.

[43]

Domosh, M. 2003. Pickles and purity: Discourses of food, empire and work in turn-of-the-century USA. *Social & Cultural Geography*. 4, 1 (Jan. 2003), 7–26. DOI:<https://doi.org/10.1080/1464936032000049289>.

[44]

Douglas, M. 1997. Deciphering a Meal. *Food and culture: a reader*. Routledge. 36–54.

[45]

Dusselier, J. 2002. Does Food Make Place? Food Protests in Japanese American Concentration Camps. *Food and Foodways*. 10, 3 (Jul. 2002), 137–165. DOI:<https://doi.org/10.1080/07409710213923>.

[46]

Elias, N. and Jephcott, E. 1978. *The civilizing process: The history of manners*. Blackwell.

[47]

Endrijonas, E. 2001. *Processed Foods from Scratch: Cooking for a Family in the 1950s. Kitchen culture in America: popular representations of food, gender, and race*. S.A. Inness, ed. University of Pennsylvania Press.

[48]

Ferguson, P. 2005. Eating Orders: Markets, Menus, and Meals. *The Journal of Modern History*. 77, 3 (Sep. 2005), 679–700. DOI:<https://doi.org/10.1086/497720>.

[49]

Fernández-Armesto, F. 2002. *Food: a history*. Pan.

[50]

Ferrières, M. 2005. *Sacred cow, mad cow: a history of food fears*. Columbia University Press.

[51]

Finkelstein, J. 1989. The meanings of food in the public domain. *Dining out: a sociology of modern manners*. Polity Press. 31–54.

[52]

Finstad, T. 2013. Familiarizing Food: Frozen Food Chains, Technology, and Consumer Trust, Norway 1940–1970. *Food and Foodways*. 21, 1 (Jan. 2013), 22–45.  
DOI:<https://doi.org/10.1080/07409710.2013.764786>.

[53]

Finstad, T. 2013. Familiarizing Food: Frozen Food Chains, Technology, and Consumer Trust, Norway 1940–1970. *Food and Foodways*. 21, 1 (Jan. 2013), 22–45.  
DOI:<https://doi.org/10.1080/07409710.2013.764786>.

[54]

Forrest, D.M. 1973. *Tea for the British: the social and economic history of a famous trade*. Chatto and Windus.

[55]

Franklin C. Bing and Harry J. Prebluda 1980. E. V. McCollum: Pathfinder in Nutrition Investigations and World Agriculture. *Agricultural History*. 54, 1 (1980), 157–166.

[56]



Freedman, P. and Warlick, J. 2011. High-End Dining in the Nineteenth-Century United States. *Gastronomica: The Journal of Food and Culture*. 11, 1 (Feb. 2011), 44-52.  
DOI:<https://doi.org/10.1525/gfc.2011.11.1.44>.

[57]

Freidberg, S. 2003. Cleaning up down South: Supermarkets, ethical trade and African horticulture. *Social & Cultural Geography*. 4, 1 (Jan. 2003), 27-43.  
DOI:<https://doi.org/10.1080/1464936032000049298>.

[58]

Freidberg, S. 2003. French beans for the masses: a modern historical geography of food in Burkina Faso. *Journal of Historical Geography*. 29, 3 (Jul. 2003), 445-463.  
DOI:<https://doi.org/10.1006/jhge.2002.0487>.

[59]

Freidberg, S. 2009. *Fresh: a perishable history*. Belknap Press of Harvard University Press.

[60]

Fromer, J.E. 2008. Introduction. *A necessary luxury: tea in Victorian England*. Ohio University Press. 1-25.

[61]

Goody, J. 1982. *Cooking, cuisine and class: a study in comparative sociology*. Cambridge University Press.

[62]

Goody, J. 1982. *Cooking, Cuisine and Class: A Study in Comparative Sociology*. Cambridge University Press.

[63]

Goody, J. 1998. *Food and love: a cultural history of East and West*. Verso.

[64]

Goody, J. 1982. Industrial food: towards the development of a world cuisine. *Cooking, cuisine and class: a study in comparative sociology*. Cambridge University Press. 154–174.

[65]

Grew, R. 1999. *Food in global history*. Westview Press.

[66]

Gross, J. 2009. Capitalism and Its Discontents: Back-to-the-Lander and Freegan Foodways in Rural Oregon. *Food and Foodways*. 17, 2 (Jun. 2009), 57–79.  
DOI:<https://doi.org/10.1080/07409710902925797>.

[67]

Guthman, J. 2008. Bringing good food to others: investigating the subjects of alternative food practice. *cultural geographies*. 15, 4 (Oct. 2008), 431–447.  
DOI:<https://doi.org/10.1177/1474474008094315>.

[68]

Hardyment, C. 1997. *Slice of life: the British way of eating since 1945*. Penguin.

[69]

Harry G. Day and Harry J. Prebluda 1980. E. V. McCollum: 'Lamplighter' in Public and Professional Understanding of Nutrition. *Agricultural History*. 54, 1 (1980), 149–156.

[70]

Hartman, S. 2003. The Political Palate: Reading Commune Cookbooks. *Gastronomica*. 3, 2 (May 2003), 29–40. DOI:<https://doi.org/10.1525/gfc.2003.3.2.29>.

[71]

Humble, N. 2002. Little Swans with Luxette and Loved Boy Pudding: Changing Fashions in Cookery Books. *Women: A Cultural Review*. 13, 3 (Nov. 2002), 322–338. DOI:<https://doi.org/10.1080/09574040220000266441>.

[72]

Hurley, A. 1997. From Hash House to Family Restaurant: The Transformation of the Diner and Post-World War II Consumer Culture. *The Journal of American History*. 83, 4 (Mar. 1997). DOI:<https://doi.org/10.2307/2952903>.

[73]

Inness, S.A. ed. 2001. *Kitchen culture in America: popular representations of food, gender, and race*. University of Pennsylvania Press.

[74]

James, A. 1997. *How British Is British Food. Food, health and identity*. Routledge.

[75]

Jonathan Rees 2005. 'I Did Not Know . . . Any Danger Was Attached': Safety Consciousness in the Early American Ice and Refrigeration Industries. *Technology and Culture*. 46, 3 (2005), 541–560.

[76]

Jones, M. et al. 2011. Food globalization in prehistory. *World Archaeology*. 43, 4 (Dec. 2011), 665–675. DOI:<https://doi.org/10.1080/00438243.2011.624764>.

[77]

Jones, S. and Taylor, B. 2001. Food writing and food cultures: The case of Elizabeth David and Jane Grigson. *European Journal of Cultural Studies*. 4, 2 (May 2001), 171–188. DOI:<https://doi.org/10.1177/136754940100400204>.

[78]

Jordan, J.A. 2007. The Heirloom Tomato as Cultural Object: Investigating Taste and Space. *Sociologia Ruralis*. 47, 1 (Jan. 2007), 20-41.  
DOI:<https://doi.org/10.1111/j.1467-9523.2007.00424.x>.

[79]

Joy Parr 2002. Introduction: Modern Kitchen, Good Home, Strong Nation. *Technology and Culture*. 43, 4 (2002), 657-667.

[80]

Julier, A. and Lindenfeld, L. 2005. Mapping Men onto the Menu: Masculinities and Food. *Food and Foodways*. 13, 1-2 (Mar. 2005), 1-16.  
DOI:<https://doi.org/10.1080/07409710590915346>.

[81]

Kiple, K.F. 2007. *A Movable Feast: Ten Millennia of Food Globalization*. Cambridge University Press.

[82]

Kiple, K.F. and Ornelas, K.C. 2000. *The Cambridge world history of food*. Cambridge University Press.

[83]

Kondoh, K. 2015. The alternative food movement in Japan: Challenges, limits, and resilience of the teikei system. *Agriculture and Human Values*. 32, 1 (Mar. 2015), 143-153.  
DOI:<https://doi.org/10.1007/s10460-014-9539-x>.

[84]

Kornfeld, D. 2014. Bringing Good Food In. *Journal of Urban History*. 40, 2 (Mar. 2014), 345-356. DOI:<https://doi.org/10.1177/0096144213510162>.

[85]

Krämer, H.M. 2008. "Not Befitting Our Divine Country": Eating Meat in Japanese Discourses of Self and Other from the Seventeenth Century to the Present. *Food and Foodways*. 16, 1 (Mar. 2008), 33–62. DOI:<https://doi.org/10.1080/07409710701885135>.

[86]

Kuhn, C.M. 2012. 'It was a Long Way from Perfect, but it was Working': The Canning and Home Production Initiatives in Greene County, Georgia, 1940-1942. *Agricultural History*. 86, 2 (Apr. 2012), 68–90. DOI:<https://doi.org/10.3098/ah.2012.86.2.68>.

[87]

Kuisel, R.F. 1991. Coca-Cola and the Cold War: The French Face Americanization, 1948-1953. *French Historical Studies*. 17, 1 (Spring 1991). DOI:<https://doi.org/10.2307/286280>.

[88]

Lacey, R.W. 1994. *Hard to swallow: a brief history of food*. Cambridge University Press.

[89]

Lee A. Craig, Barry Goodwin and Thomas Grennes 2004. The Effect of Mechanical Refrigeration on Nutrition in the United States. *Social Science History*. 28, 2 (2004), 325–336.

[90]

Leitch, A. 2003. Slow food and the politics of pork fat: Italian food and European identity. *Ethnos*. 68, 4 (Dec. 2003), 437–462. DOI:<https://doi.org/10.1080/0014184032000160514>.

[91]

Lévi-Strauss, C. 1970. *The raw and the cooked*. Jonathan Cape.

[92]

Lobel, C.R. 2010. "Out to Eat". *Winterthur Portfolio*. 44, 2/3 (Jun. 2010), 193–220.  
DOI:<https://doi.org/10.1086/654885>.

[93]

Locher, J.L. et al. 2005. Comfort Foods: An Exploratory Journey Into The Social and Emotional Significance of Food. *Food and Foodways*. 13, 4 (Oct. 2005), 273–297.  
DOI:<https://doi.org/10.1080/07409710500334509>.

[94]

Loveman, K. 2013. The Introduction of Chocolate into England: Retailers, Researchers, and Consumers, 1640-1730. *Journal of Social History*. 47, 1 (Sep. 2013), 27–46.  
DOI:<https://doi.org/10.1093/jsh/sht050>.

[95]

Loveman, K. 2013. The Introduction of Chocolate into England: Retailers, Researchers, and Consumers, 1640-1730. *Journal of Social History*. 47, 1 (Sep. 2013), 27–46.  
DOI:<https://doi.org/10.1093/jsh/sht050>.

[96]

Macfarlane, A. and Macfarlane, I. 2004. *Green gold: the empire of tea*. Ebury.

[97]

Máirtín Mac Con Iomaire 2011. Culinary voices: perspectives from Dublin restaurants. *Oral History*. 39, 1 (2011), 77–90.

[98]

de Maret, O. 2013. More Than Just Getting By: Italian Food Businesses in Brussels at the Turn of the Twentieth Century. *Food and Foodways*. 21, 2 (Apr. 2013), 108–131.  
DOI:<https://doi.org/10.1080/07409710.2013.792192>.

[99]

Martens, L. 1997. Urban Pleasure? On the Meaning of Eating out in a Northern City. *Food, health and identity*. Routledge. 130–150.

[100]

Martin Brown and Peter Philips 1986. Craft Labor and Mechanization in Nineteenth-Century American Canning. *The Journal of Economic History*. 46, 3 (1986), 743–756.

[101]

Matejowsky, T. 2009. Fast Food and Nutritional Perceptions in the Age of "Globesity": Perspectives from the Provincial Philippines. *Food and Foodways*. 17, 1 (Mar. 2009), 29–49. DOI:<https://doi.org/10.1080/07409710802701470>.

[102]

Mazumdar, S. 2008. China and the Global Atlantic: Sugar from the Age of Columbus to Pepsi-Coke and Ethanol. *Food and Foodways*. 16, 2 (Jun. 2008), 135–147. DOI:<https://doi.org/10.1080/07409710802086070>.

[103]

Mazumdar, S. 1999. "The Impact of New World "Food Crops on the Diet and Economy of China and India 1600-1900."". *Food in global history*. Westview Press.

[104]

McDonald, M.C. and Topik, S. 2008. *Americanizing Coffee: The Refashioning of a Consumer Culture? Food and globalization: consumption, markets and politics in the modern world*. Berg.

[105]

McNeil, C.L. 2006. *Chocolate in Mesoamerica: a cultural history of cacao*. University Press of Florida.

[106]

Mennell, S. 1995. All manners of food: eating and taste in England and France from the Middle Ages to the present. University of Illinois Press.

[107]

Mephram, T.B. 1996. Food ethics. Routledge.

[108]

Michael Kennedy 2010. 'Where's the Taj Mahal?': Indian Restaurants in Dublin since 1908. History Ireland. 18, 4 (2010), 50-52.

[109]

Miller, D. 1998. A theory of shopping. Polity Press.

[110]

Mintz, S.W. 1986. Eating and Being. Sweetness and power: the place of sugar in modern history. Penguin. 187-214.

[111]

Möhring, M. 2008. "Transnational Food Migration and the Internationalization of Food Consumption: Ethnic Cuisine in West Germany.". Food and globalization: consumption, markets and politics in the modern world. Berg.

[112]

Möhring, M. 2008. Transnational Food Migration and the Internationalization of Food Consumption: Ethnic Cuisine in West Germany. Food and globalization: consumption, markets and politics in the modern world. Berg.



[113]

Moxham, R. 2003. *Tea: addiction, exploitation and empire*. Constable.

[114]

Nathan Nunn and Nancy Qian 2010. The Columbian Exchange: A History of Disease, Food, and Ideas. *The Journal of Economic Perspectives*. 24, 2 (2010), 163–188.

[115]

Nathan Nunn and Nancy Qian 2010. The Columbian Exchange: A History of Disease, Food, and Ideas. *The Journal of Economic Perspectives*. 24, 2 (2010), 163–188.

[116]

Neill, D. 2009. Finding the "Ideal Diet": Nutrition, Culture, and Dietary Practices in France and French Equatorial Africa, c. 1890s to 1920s. *Food and Foodways*. 17, 1 (Mar. 2009), 1–28. DOI:<https://doi.org/10.1080/07409710802520268>.

[117]

Nick Cullather 2007. The Foreign Policy of the Calorie. *The American Historical Review*. 112, 2 (2007), 337–364.

[118]

Nützenadel, A. and Trentmann, F. 2008. *Food and globalization: consumption, markets and politics in the modern world*. Berg.

[119]

Out of the Kitchen, Onto the Couch - The New York Times:  
<http://www.nytimes.com/2009/08/02/magazine/02cooking-t.html>.

[120]

Parkin, K. 2001. *Campbell's Soup and the Long Shelf Life of Traditional Gender Roles. Kitchen culture in America: popular representations of food, gender, and race.* S.A. Inness, ed. University of Pennsylvania Press.

[121]

Parkin, K.J. 2006. *Food is love: food advertising and gender roles in modern America.* University of Pennsylvania Press.

[122]

Peters, E.J. 2010. Defusing Phở: Soup Stories and Ethnic Erasures, 1919–2009. *Contemporary French and Francophone Studies.* 14, 2 (Mar. 2010), 159–167. DOI:<https://doi.org/10.1080/17409291003644255>.

[123]

Pollan, M. 2008. *In defence of food: the myth of nutrition and the pleasures of eating.* Allen Lane.

[124]

Reid, S.E. 2002. Cold War in the Kitchen: Gender and the De-Stalinization of Consumer Taste in the Soviet Union under Khrushchev. *Slavic Review.* 61, 02 (2002), 211–252. DOI:<https://doi.org/10.2307/2697116>.

[125]

Review by: E. C. Spary 2005. Review: *Ways with Food: Hungering for America. Italian, Irish, and Jewish Foodways in the Age of Migration* by Hasia Diner. *Journal of Contemporary History.* 40, 4 (2005), 763–771.

[126]

Sackman, D.C. 2005. *Orange empire: California and the fruits of Eden.* University of California Press.

[127]

Sandøe, P. and Christiansen, S.B. 2008. Ethics of animal use. Blackwell Publishing.

[128]

Shapin, S. 2014. 'You are what you eat': historical changes in ideas about food and identity. *Historical Research*. 87, 237 (Aug. 2014), 377-392.  
DOI:<https://doi.org/10.1111/1468-2281.12059>.

[129]

Shelley Nickles 2002. 'Preserving Women': Refrigerator Design as Social Process in the 1930s. *Technology and Culture*. 43, 4 (2002), 693-727.

[130]

Shephard, S. 2000. Pickled, potted and canned: the story of food preserving. *Headline*.

[131]

Shortridge, B.G. and Shortridge, J.R. 1998. The taste of American place: a reader on regional and ethnic foods. Rowman & Littlefield.

[132]

Singer, P. 2006. In defense of animals: the second wave. Blackwell.

[133]

Smith, R.E.F. and Christian, D. 1984. Bread and salt: a social and economic history of food and drink in Russia. Cambridge University Press.

[134]

Spang, R.L. 2000. The invention of the restaurant: Paris and modern gastronomic culture. Harvard University Press.

[135]

Spiller, H. 2004. Late Night in the Lion's Den: Chinese Restaurant-Nightclubs in 1940s San Francisco. *Gastronomica*. 4, 4 (Nov. 2004), 94–101.  
DOI:<https://doi.org/10.1525/gfc.2004.4.4.94>.

[136]

Super, J.C. 2002. Food and History. *Journal of Social History*. 36, 1 (Sep. 2002), 165–178.  
DOI:<https://doi.org/10.1353/jsh.2002.0110>.

[137]

Super, J.C. 1988. *Food, conquest, and colonization in sixteenth-century Spanish America*. University of New Mexico Press.

[138]

Swislocki, M. 2009. *Culinary nostalgia: regional food culture and the urban experience in Shanghai*. Stanford University Press.

[139]

Ted Benton 1996. The Politics of Animal Rights—Where is the Left? *New Left Review*. 215, (1996).

[140]

Thompson, P.B. 2015. *From field to fork: food ethics for everyone*. Oxford University Press.

[141]

Toussaint-Samat, M. 1992. *Preserving by Heat & Preserving by Cold. A history of food*. Blackwell. 735–754.

[142]

Toussaint-Samat, M. and Bell, A. 1992. A history of food. Blackwell.

[143]

Trentmann, F. 2008. Before Fair Trade: Empire, Free Trade and the Moral Economies of Food in the Modern World. Food and globalization: consumption, markets and politics in the modern world. Berg.

[144]

Vernon, J. 2007. Hunger: a modern history. Belknap Press of Harvard University Press.

[145]

Vernon, J. 2005. The Ethics of Hunger and the Assembly of Society: The Techno-Politics of the School Meal in Modern Britain. *The American Historical Review*. 110, 3 (Jun. 2005), 693-725. DOI:<https://doi.org/10.1086/ahr.110.3.693>.

[146]

Vicki L. Ruiz 2008. Citizen Restaurant: American Imaginaries, American Communities. *American Quarterly*. 60, 1 (2008), 1-21.

[147]

Vivek Bammi 1981. Nutrition, the Historian, and Public Policy: A Case Study of U.S. Nutrition Policy in the 20th Century. *Journal of Social History*. 14, 4 (1981), 627-648.

[148]

Waddington, K. 2013. "We Don't Want Any German Sausages Here!" Food, Fear, and the German Nation in Victorian and Edwardian Britain. *Journal of British Studies*. 52, 04 (Oct. 2013), 1017-1042. DOI:<https://doi.org/10.1017/jbr.2013.178>.

[149]

Wake, C H H The Changing Pattern of Europe's Pepper and Spice Imports, ca 1400-1700. *Journal of European Economic History*. 8, 2.

[150]

Walton, J.K. 1992. *Fish and chips and the British working class, 1870-1940*. Leicester University Press.

[151]

Walvin, J. 1997. *Tea. Fruits of empire: exotic produce and British taste, 1660-1800*. Macmillan Press. 9-31.

[152]

Warde, A. 1997. *Consumption, food, and taste: culinary antinomies and commodity culture*. Sage Publications.

[153]

Warde, A. and Martens, L. 2000. *Eating Out: Social Differentiation, Consumption and Pleasure*. Cambridge University Press.

[154]

Watson, J.L. 2006. *Golden arches east: McDonald's in East Asia*. Stanford University Press.

[155]

Weiss, J. 2001. *She Also Cooks: Gender, Domesticity, and Public Life in Oakland, California, 1957-1959*. *Kitchen culture in America: popular representations of food, gender, and race*. S.A. Inness, ed. University of Pennsylvania Press.

[156]

W.G., C.-S. 2008. "The Global Consumption of Hot Beverages, C. 1500 to C. 1900.". *Food*

and globalization: consumption, markets and politics in the modern world. Berg.

[157]

Wilk, R. and Hintlian, P. 2005. Cooking on Their Own: Cuisines of Manly Men. *Food and Foodways*. 13, 1-2 (Mar. 2005), 159-168.  
DOI:<https://doi.org/10.1080/07409710590915418>.

[158]

Willetts, A. 1997. 'Bacon Sandwiches Got the Better of Me': Meat-Eating and Vegeatianism in South-East London. *Food, health and identity*. Routledge.

[159]

William L. Langer 1975. American Foods and Europe's Population Growth 1750-1850. *Journal of Social History*. 8, 2 (1975), 51-66.

[160]

Wilson, B. 2009. *Swindled: from poison sweets to counterfeit coffee : the dark history of the food cheats*. John Murray.

[161]

Zwart, H. 2000. A Short History of Food Ethics. *Journal of Agricultural and Environmental Ethics*. 12, 2 (2000), 113-126. DOI:<https://doi.org/10.1023/A:1009530412679>.