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



[1]

M. Douglas, 'Deciphering a Meal', in Food and culture: a reader, New York: Routledge, 1997, pp. 36–54.

[2]

J. C. Super, 'Food and History', Journal of Social History, vol. 36, no. 1, pp. 165–178, Sep. 2002, doi: 10.1353/jsh.2002.0110.

[3]

N. Elias and E. Jephcott, The civilizing process: The history of manners, vol. Mole editions. Oxford: Blackwell, 1978.

[4]

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

[5]

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

[6]

J. Burnett, England eats out: a social history of eating out in England from 1830 to the

present. Harlow: Pearson/Longman, 2004 [Online]. Available: https://www.dawsonera.com/guard/protected/dawson.jsp?name=https://idp.bris.ac.uk/shibboleth&dest=http://www.dawsonera.com/depp/reader/protected/external/AbstractView/S9781408211366

[7]

L. Civitello, Cuisine and culture: a history of food and people, 2nd ed. Hoboken, N.J.: John Wiley, 2008.

[8]

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

[9]

I. Cook and P. Crang, 'The World On a Plate: Culinary Culture, Displacement and Geographical Knowledges', Journal of Material Culture, vol. 1, no. 2, pp. 131–153, Jul. 1996, doi: 10.1177/135918359600100201.

[10]

C. Counihan and P. Van Esterik, Food and culture: a reader, 3rd ed. New York: Routledge, 2013.

[11]

P. Ferguson, 'Eating Orders: Markets, Menus, and Meals', The Journal of Modern History, vol. 77, no. 3, pp. 679–700, Sep. 2005, doi: 10.1086/497720.

[12]

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

[13]

J. Goody, Cooking, cuisine and class: a stu	ıdy in comparative sociology, vol. Themes in the
social sciences. Cambridge: Cambridge U	niversity Press, 1982.

[14]

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

[15]

R. Grew, Food in global history, vol. Global history series. Boulder, Colo: Westview Press, 1999

[16]

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

[17]

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

[18]

C. Lévi-Strauss, The raw and the cooked, vol. Introduction to a science of mythology. London: Jonathan Cape, 1970.

[19]

S. Mennell, All manners of food: eating and taste in England and France from the Middle Ages to the present, 2nd ed. Urbana: University of Illinois Press, 1995.

[20]

Review by: E. C. Spary, 'Review: Ways with Food: Hungering for America. Italian, Irish, and Jewish Foodways in the Age of Migration by Hasia Diner', Journal of Contemporary History, vol. 40, no. 4, pp. 763–771, 2005 [Online]. Available:

http://www.jstor.org/stable/30036359?seq=1#page scan tab contents

[21]

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

[22]

A. W. Crosby, 'New World Foods and Old World Demography', in The Columbian exchange: biological and cultural consequences of 1492, 30th anniversary edition., vol. Contributions in American studies, Westport, Connecticut: Praeger, 2003, pp. 165–207.

[23]

M. Jones, H. Hunt, E. Lightfoot, D. Lister, X. Liu, and G. Motuzaite-Matuzeviciute, 'Food globalization in prehistory', World Archaeology, vol. 43, no. 4, pp. 665–675, Dec. 2011, doi: 10.1080/00438243.2011.624764.

[24]

Nathan Nunn and Nancy Qian, 'The Columbian Exchange: A History of Disease, Food, and Ideas', The Journal of Economic Perspectives, vol. 24, no. 2, pp. 163–188, 2010 [Online]. Available: http://www.jstor.org/stable/25703506?seq=1#page scan tab contents

[25]

N. Boivin, D. Q. Fuller, and A. Crowther, 'Old World globalization and the Columbian exchange: comparison and contrast', World Archaeology, vol. 44, no. 3, pp. 452–469, Sep. 2012, doi: 10.1080/00438243.2012.729404.

[26]

J. A. Carney, 'African Rice in the Columbian Exchange', The Journal of African History, vol. 42, no. 03, Dec. 2001, doi: 10.1017/S0021853701007940.

[27]

C.-S. W.G., '"The Global Consumption of Hot Beverages, C. 1500 to C. 1900."', in Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series, Oxford: Berg, 2008.

[28]

A. Nützenadel and F. Trentmann, Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series. Oxford: Berg, 2008.

[29]

A. W. Crosby, J. R. McNeill, and O. Von Mering, The Columbian exchange: biological and cultural consequences of 1492, 30th anniversary edition., vol. Contributions in American studies. Westport, Connecticut: Praeger, 2003.

[30]

K. F. Kiple, A Movable Feast: Ten Millennia of Food Globalization. Cambridge: Cambridge University Press, 2007 [Online]. Available: http://dx.doi.org/10.1017/CBO9780511512148

[31]

William L. Langer, 'American Foods and Europe's Population Growth 1750-1850', Journal of Social History, vol. 8, no. 2, pp. 51-66, 1975 [Online]. Available: http://www.jstor.org/stable/3786266?seq=1#page_scan_tab_contents

[32]

S. Mazumdar, 'China and the Global Atlantic: Sugar from the Age of Columbus to Pepsi-Coke and Ethanol', Food and Foodways, vol. 16, no. 2, pp. 135–147, Jun. 2008, doi: 10.1080/07409710802086070.

[33]

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

[34]

C. L. McNeil, Chocolate in Mesoamerica: a cultural history of cacao, vol. Maya studies. Gainesville: University Press of Florida, 2006.

[35]

Nathan Nunn and Nancy Qian, 'The Columbian Exchange: A History of Disease, Food, and Ideas', The Journal of Economic Perspectives, vol. 24, no. 2, pp. 163–188, 2010 [Online]. Available: http://www.jstor.org/stable/25703506?seq=1#page_scan_tab_contents

[36]

J. C. Super, Food, conquest, and colonization in sixteenth-century Spanish America, 1st ed. Albuquerque: University of New Mexico Press, 1988.

[37]

Wake, C H H, 'The Changing Pattern of Europe's Pepper and Spice Imports, ca 1400-1700', Journal of European Economic History, vol. 8, no. 2 [Online]. Available: https://search.proguest.com/docview/1292864580?accountid=9730

[38]

J. E. Fromer, 'Introduction', in A necessary luxury: tea in Victorian England, Athens, Ohio: Ohio University Press, 2008, pp. 1–25.

[39]

S. W. Mintz, 'Eating and Being', in Sweetness and power: the place of sugar in modern history, New York: Penguin, 1986, pp. 187–214.

[40]

J. Walvin, 'Tea', in Fruits of empire: exotic produce and British taste, 1660-1800, Basingstoke: Macmillan Press, 1997, pp. 9–31.

[41]

M. Domosh, 'Pickles and purity: Discourses of food, empire and work in turn-of-the-century USA', Social & Cultural Geography, vol. 4, no. 1, pp. 7–26, Jan. 2003, doi: 10.1080/1464936032000049289.

[42]

V. Brown, 'Eating the Dead: Consumption and Regeneration in the History of Sugar', Food and Foodways, vol. 16, no. 2, pp. 117–126, Jun. 2008, doi: 10.1080/07409710802085973.

[43]

J. Carney, 'Reconsidering Through a Gendered Lens', Food and Foodways, vol. 16, no. 2, pp. 127–134, Jun. 2008, doi: 10.1080/07409710802085999.

[44]

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

[45]

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

[46]

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

[47]

J. Goody, Cooking, Cuisine and Class: A Study in Comparative Sociology, vol. Themes in the social sciences. Cambridge: Cambridge University Press, 1982 [Online]. Available: http://dx.doi.org/10.1017/CBO9780511607745

[48]

K. Loveman, 'The Introduction of Chocolate into England: Retailers, Researchers, and Consumers, 1640-1730', Journal of Social History, vol. 47, no. 1, pp. 27-46, Sep. 2013, doi: 10.1093/jsh/sht050.

[49]

K. Loveman, 'The Introduction of Chocolate into England: Retailers, Researchers, and Consumers, 1640-1730', Journal of Social History, vol. 47, no. 1, pp. 27-46, Sep. 2013, doi: 10.1093/jsh/sht050.

[50]

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

[51]

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

[52]

J. Goody, 'Industrial food: towards the development of a world cuisine', in Cooking, cuisine and class: a study in comparative sociology, vol. Themes in the social sciences, Cambridge: Cambridge University Press, 1982, pp. 154–174 [Online]. Available: https://doi.org/10.1017/CBO9780511607745.007

[53]

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

[54]

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

[55]

Martin Brown and Peter Philips, 'Craft Labor and Mechanization in Nineteenth-Century American Canning', The Journal of Economic History, vol. 46, no. 3, pp. 743–756, 1986 [Online]. Available: http://www.jstor.org/stable/2121482?seq=1#page_scan_tab_contents

[56]

W. J. Belasco and P. Scranton, Eds., Food nations: selling taste in consumer societies, vol. Hagley perspectives on business and culture. New York: Routledge, 2002.

[57]

M. Bruegel, '"How the French Learned to Eat Canned Food, 1809 - 1930s."', in Food nations: selling taste in consumer societies, vol. Hagley perspectives on business and culture, W. J. Belasco and P. Scranton, Eds. New York: Routledge, 2002.

[58]

Lee A. Craig, Barry Goodwin and Thomas Grennes, 'The Effect of Mechanical Refrigeration on Nutrition in the United States', Social Science History, vol. 28, no. 2, pp. 325–336, 2004 [Online]. Available: http://www.jstor.org/stable/40267845?seg=1#page scan tab contents

[59]

T. Finstad, 'Familiarizing Food: Frozen Food Chains, Technology, and Consumer Trust, Norway 1940–1970', Food and Foodways, vol. 21, no. 1, pp. 22–45, Jan. 2013, doi: 10.1080/07409710.2013.764786.

[60]

C. M. Kuhn, '"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, vol. 86, no. 2, pp. 68–90, Apr. 2012, doi: 10.3098/ah.2012.86.2.68.

[61]

Shelley Nickles, "Preserving Women": Refrigerator Design as Social Process in the 1930s', Technology and Culture, vol. 43, no. 4, pp. 693–727, 2002 [Online]. Available: http://www.jstor.org/stable/25148008?seq=1#page scan tab contents

[62]

Joy Parr, 'Introduction: Modern Kitchen, Good Home, Strong Nation', Technology and Culture, vol. 43, no. 4, pp. 657–667, 2002 [Online]. Available: http://www.jstor.org/stable/25148006?seg=1#page scan tab contents

[63]

Jonathan Rees, '"I Did Not Know . . . Any Danger Was Attached": Safety Consciousness in the Early American Ice and Refrigeration Industries', Technology and Culture, vol. 46, no. 3, pp. 541–560, 2005 [Online]. Available: http://www.jstor.org/stable/40060903?seg=1#page scan tab contents

[64]

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

[65]

Abigail A. Van Slyck, 'Kitchen Technologies and Mealtime Rituals: Interpreting the Food Axis at American Summer Camps, 1890-1950', Technology and Culture, vol. 43, no. 4, pp. 668–692, 2002 [Online]. Available:

http://www.jstor.org/stable/25148007?seq=1#page scan tab contents

[66]

M. Toussaint-Samat, 'Preserving by Heat & Preserving by Cold', in A history of food, Oxford: Blackwell, 1992, pp. 735-754.

[67]

B. Wilson, Swindled: from poison sweets to counterfeit coffee: the dark history of the food

cheats. London: John Murray, 2009.

[68]

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

[69]

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

[70]

E. Buettner, '"Going for an Indian": South Asian Restaurants and the Limits of Multiculturalism in Britain', The Journal of Modern History, vol. 80, no. 4, pp. 865–901, Dec. 2008, doi: 10.1086/591113.

[71]

C. R. Lobel, "Out to Eat", Winterthur Portfolio, vol. 44, no. 2/3, pp. 193-220, Jun. 2010, doi: 10.1086/654885.

[72]

O. de Maret, 'More Than Just Getting By: Italian Food Businesses in Brussels at the Turn of the Twentieth Century', Food and Foodways, vol. 21, no. 2, pp. 108–131, Apr. 2013, doi: 10.1080/07409710.2013.792192.

[73]

P. Freedman and J. Warlick, 'High-End Dining in the Nineteenth-Century United States', Gastronomica: The Journal of Food and Culture, vol. 11, no. 1, pp. 44–52, Feb. 2011, doi: 10.1525/gfc.2011.11.1.44.

[74]

A. Hurley, 'From Hash House to Family Restaurant: The Transformation of the Diner and Post-World War II Consumer Culture', The Journal of American History, vol. 83, no. 4, Mar. 1997, doi: 10.2307/2952903.

[75]

Michael Kennedy, "Where's the Taj Mahal?": Indian Restaurants in Dublin since1908', History Ireland, vol. 18, no. 4, pp. 50–52, 2010 [Online]. Available: http://www.jstor.org/stable/27823031?seq=1#page scan tab contents

[76]

Máirtín Mac Con Iomaire, 'Culinary voices: perspectives from Dublin restaurants', Oral History, vol. 39, no. 1, pp. 77–90, 2011 [Online]. Available: http://www.jstor.org/stable/25802217?seq=1#page scan tab contents

[77]

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

[78]

M. Möhring, '"Transnational Food Migration and the Internationalization of Food Consumption: Ethnic Cuisine in West Germany."', in Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series, Oxford: Berg, 2008.

[79]

Brenda Gayle Plummer, 'Restaurant Citizens to the Barricades!', American Quarterly, vol. 60, no. 1, pp. 23–31, 2008 [Online]. Available: http://www.jstor.org/stable/40068497?seg=1#page scan tab contents

[80]

Vicki L. Ruiz, 'Citizen Restaurant: American Imaginaries, American Communities', American Quarterly, vol. 60, no. 1, pp. 1–21, 2008 [Online]. Available: http://www.jstor.org/stable/40068496?seg=1#page scan tab contents

[81]

Audrey Russek, 'Appetites Without Prejudice: U.S. Foreign Restaurants and the Globalization of American Food Between the Wars', Food and Foodways, vol. 19, no. 1, pp. 34–55 [Online]. Available:

http://www.tandfonline.com/doi/abs/10.1080/07409710.2011.544170

[82]

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

[83]

H. Spiller, 'Late Night in the Lion's Den: Chinese Restaurant-Nightclubs in 1940s San Francisco', Gastronomica, vol. 4, no. 4, pp. 94–101, Nov. 2004, doi: 10.1525/gfc.2004.4.4.94.

[84]

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

[85]

A. Warde and L. Martens, Eating Out: Social Differentiation, Consumption and Pleasure. Cambridge: Cambridge University Press, 2000 [Online]. Available: http://dx.doi.org/10.1017/CBO9780511488894

[86]

R. Barthes and A. Lavers, Mythologies. St. Albans: Paladin, 1973.

[87]

Arjun Appadurai, 'How to Make a National Cuisine: Cookbooks in Contemporary India', Comparative Studies in Society and History, vol. 30, no. 1, pp. 3–24, 1988 [Online].

Available: http://www.jstor.org/stable/179020?seq=1#page scan tab contents

[88]

I. Cusack, 'African cuisines: Recipes for nationbuilding?', Journal of African Cultural Studies, vol. 13, no. 2, pp. 207–225, Dec. 2000, doi: 10.1080/713674313.

[89]

J. Dusselier, 'Does Food Make Place? Food Protests in Japanese American Concentration Camps', Food and Foodways, vol. 10, no. 3, pp. 137–165, Jul. 2002, doi: 10.1080/07409710213923.

[90]

A. James, 'How British Is British Food', in Food, health and identity, London: Routledge, 1997.

[91]

H. M. Krämer, "Not Befitting Our Divine Country": Eating Meat in Japanese Discourses of Self and Other from the Seventeenth Century to the Present', Food and Foodways, vol. 16, no. 1, pp. 33–62, Mar. 2008, doi: 10.1080/07409710701885135.

[92]

R. F. Kuisel, 'Coca-Cola and the Cold War: The French Face Americanization, 1948-1953', French Historical Studies, vol. 17, no. 1, Spring 1991, doi: 10.2307/286280.

[93]

M. C. McDonald and S. Topik, 'Americanizing Coffee: The Refashioning of a Consumer Culture?', in Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series, Oxford: Berg, 2008.

[94]

M. Möhring, 'Transnational Food Migration and the Internationalization of Food Consumption: Ethnic Cuisine in West Germany', in Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series, Oxford: Berg, 2008.

[95]

E. J. Peters, 'Defusing Phở: Soup Stories and Ethnic Erasures, 1919–2009', Contemporary French and Francophone Studies, vol. 14, no. 2, pp. 159–167, Mar. 2010, doi: 10.1080/17409291003644255.

[96]

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

[97]

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

[98]

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

[99]

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

[100]

K. Waddington, '"We Don't Want Any German Sausages Here!" Food, Fear, and the German Nation in Victorian and Edwardian Britain', Journal of British Studies, vol. 52, no. 04, pp. 1017–1042, Oct. 2013, doi: 10.1017/jbr.2013.178.

[101]

J. L. Watson, Golden arches east: McDonald's in East Asia, 2nd ed. Stanford, Calif: Stanford University Press, 2006.

[102]

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

[103]

Michael Pollan, 'Out of the Kitchen, Onto the Couch - The New York Times'. [Online]. Available: http://www.nytimes.com/2009/08/02/magazine/02cooking-t.html

[104]

E. Matchar, 'Betty Friedan Did Not Kill Home Cooking - The Atlantic'. [Online]. Available: https://www.theatlantic.com/sexes/archive/2013/01/betty-friedan-did-not-kill-home-cooking/272518/

[105]

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

[106]

A. R. Bailey, G. Shaw, A. Alexander, and D. Nell, 'Consumer Behaviour and the Life Course: Shopper Reactions to Self-Service Grocery Shops and Supermarkets in England c. 1947–75', Environment and Planning A, vol. 42, no. 6, pp. 1496–1512, Jun. 2010, doi: 10.1068/a42247.

[107]

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, vol. 19, no. 1, pp. 74–97 [Online]. Available:

http://www.tandfonline.com/doi/abs/10.1080/07409710.2011.544191

[108]

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

[109]

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

[110]

T. Finstad, 'Familiarizing Food: Frozen Food Chains, Technology, and Consumer Trust, Norway 1940–1970', Food and Foodways, vol. 21, no. 1, pp. 22–45, Jan. 2013, doi: 10.1080/07409710.2013.764786.

[111]

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

[112]

N. Humble, 'Little Swans with Luxette and Loved Boy Pudding: Changing Fashions in Cookery Books', Women: A Cultural Review, vol. 13, no. 3, pp. 322–338, Nov. 2002, doi: 10.1080/09574040220000266441.

[113]

A. Julier and L. Lindenfeld, 'Mapping Men onto the Menu: Masculinities and Food', Food and Foodways, vol. 13, no. 1–2, pp. 1–16, Mar. 2005, doi: 10.1080/07409710590915346.

[114]

K. J. Parkin, Food is love: food advertising and gender roles in modern America.

Philadelphia, Penn: University of Pennsylvania Press, 2006.

[115]

M. L. DeVault, Feeding the family: the social organization of caring as gendered work, vol. Women in culture and society. Chicago, Ill: University of Chicago Press, 1991.

[116]

S. E. Reid, 'Cold War in the Kitchen: Gender and the De-Stalinization of Consumer Taste in the Soviet Union under Khrushchev', Slavic Review, vol. 61, no. 02, pp. 211–252, 2002, doi: 10.2307/2697116.

[117]

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

[118]

R. Wilk and P. Hintlian, 'Cooking on Their Own: Cuisines of Manly Men', Food and Foodways, vol. 13, no. 1–2, pp. 159–168, Mar. 2005, doi: 10.1080/07409710590915418.

[119]

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

[120]

Nick Cullather, 'The Foreign Policy of the Calorie', The American Historical Review, vol. 112, no. 2, pp. 337–364, 2007 [Online]. Available: http://www.jstor.org/stable/4136605?seg=1#page scan tab contents

[121]

J. Vernon, 'The Ethics of Hunger and the Assembly of Society: The Techno-Politics of the

School Meal in Modern Britain', The American Historical Review, vol. 110, no. 3, pp. 693–725, Jun. 2005, doi: 10.1086/ahr.110.3.693.

[122]

S. Shapin, "You are what you eat": historical changes in ideas about food and identity, Historical Research, vol. 87, no. 237, pp. 377–392, Aug. 2014, doi: 10.1111/1468-2281.12059.

[123]

Aaron J. Ihde and Stanley L. Becker, 'Conflict of Concepts in Early Vitamin Studies', Journal of the History of Biology, vol. 4, no. 1, pp. 1–33, 1971 [Online]. Available: http://www.jstor.org/stable/4330548?seg=1#page scan tab contents

[124]

Vivek Bammi, 'Nutrition, the Historian, and Public Policy: A Case Study of U.S. Nutrition Policy in the 20th Century', Journal of Social History, vol. 14, no. 4, pp. 627–648, 1981 [Online]. Available: http://www.jstor.org/stable/3787019?seq=1#page scan tab contents

[125]

Franklin C. Bing and Harry J. Prebluda, 'E. V. McCollum: Pathfinder in Nutrition Investigations and World Agriculture', Agricultural History, vol. 54, no. 1, pp. 157–166, 1980 [Online]. Available:

http://www.jstor.org/stable/3742602?seg=1#page scan tab contents

[126]

D. Block, 'Saving Milk Through Masculinity: Public Health Officers and Pure Milk, 1880–1930', Food and Foodways, vol. 13, no. 1–2, pp. 115–134, Mar. 2005, doi: 10.1080/07409710590915391.

[127]

J. Burnett, Plenty and want: a social history of food in England from 1815 to the present day, 3rd ed. London: Routledge, 1989.

[128]

Amanda M. Czerniawski, 'From Average to Ideal: The Evolution of the Height and Weight Table in the United States, 1836-1943', Social Science History, vol. 31, no. 2, pp. 273–296, 2007 [Online]. Available:

http://www.jstor.org/stable/40267940?seg=1#page scan tab contents

[129]

Harry G. Day and Harry J. Prebluda, 'E. V. McCollum: "Lamplighter" in Public and Professional Understanding of Nutrition', Agricultural History, vol. 54, no. 1, pp. 149–156, 1980 [Online]. Available:

http://www.jstor.org/stable/3742601?seq=1#page scan tab contents

[130]

J. Dixon, 'From the imperial to the empty calorie: how nutrition relations underpin food regime transitions', Agriculture and Human Values, vol. 26, no. 4, pp. 321–333, Dec. 2009, doi: 10.1007/s10460-009-9217-6.

[131]

J. L. Locher, W. C. Yoels, D. Maurer, and J. van Ells, 'Comfort Foods: An Exploratory Journey Into The Social and Emotional Significance of Food', Food and Foodways, vol. 13, no. 4, pp. 273–297, Oct. 2005, doi: 10.1080/07409710500334509.

[132]

T. Matejowsky, 'Fast Food and Nutritional Perceptions in the Age of "Globesity": Perspectives from the Provincial Philippines', Food and Foodways, vol. 17, no. 1, pp. 29–49, Mar. 2009, doi: 10.1080/07409710802701470.

[133]

D. Neill, 'Finding the "Ideal Diet": Nutrition, Culture, and Dietary Practices in France and French Equatorial Africa, c. 1890s to 1920s', Food and Foodways, vol. 17, no. 1, pp. 1–28, Mar. 2009, doi: 10.1080/07409710802520268.

[134]

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

[135]

J. Vernon, Hunger: a modern history. London, England: Belknap Press of Harvard University Press, 2007 [Online]. Available: http://www.jstor.org/stable/10.2307/j.ctt13x0kr5

[136]

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

[137]

Ted Benton, 'The Politics of Animal Rights—Where is the Left?', New Left Review, vol. 215, 1996 [Online]. Available:

https://newleftreview.org/I/215/ted-benton-simon-redfearn-the-politics-of-animal-rights-where-is-the-left

[138]

E. Cherry, 'Veganism as a Cultural Movement: A Relational Approach', Social Movement Studies, vol. 5, no. 2, pp. 155–170, Sep. 2006, doi: 10.1080/14742830600807543.

[139]

C. Crossley, Consumable metaphors: attitudes towards animals and vegetarianism in nineteenth-century France, vol. French studies of the eighteenth and nineteenth centuries. Oxford: Peter Lang, 2005.

[140]

G. Dicum, 'Colony in a Cup', Gastronomica, vol. 3, no. 2, pp. 71–77, May 2003, doi: 10.1525/gfc.2003.3.2.71.

[141]

C. S. Dolan, 'Fields of Obligation', Journal of Consumer Culture, vol. 5, no. 3, pp. 365–389, Nov. 2005, doi: 10.1177/1469540505056796.

[142]

M. Ferrières, Sacred cow, mad cow: a history of food fears, vol. Arts and traditions of the table. New York: Columbia University Press, 2005.

[143]

S. Freidberg, 'French beans for the masses: a modern historical geography of food in Burkina Faso', Journal of Historical Geography, vol. 29, no. 3, pp. 445–463, Jul. 2003, doi: 10.1006/jhge.2002.0487.

[144]

S. Freidberg, 'Cleaning up down South: Supermarkets, ethical trade and African horticulture', Social & Cultural Geography, vol. 4, no. 1, pp. 27–43, Jan. 2003, doi: 10.1080/1464936032000049298.

[145]

J. Gross, 'Capitalism and Its Discontents: Back-to-the-Lander and Freegan Foodways in Rural Oregon', Food and Foodways, vol. 17, no. 2, pp. 57–79, Jun. 2009, doi: 10.1080/07409710902925797.

[146]

J. Guthman, 'Bringing good food to others: investigating the subjects of alternative food practice', cultural geographies, vol. 15, no. 4, pp. 431–447, Oct. 2008, doi: 10.1177/1474474008094315.

[147]

- S. Hartman, 'The Political Palate: Reading Commune Cookbooks', Gastronomica, vol. 3, no.
- 2, pp. 29-40, May 2003, doi: 10.1525/gfc.2003.3.2.29.

[148]

Alun Howkins and Linda Merricks, "Dewy-Eyed Veal Calves". Live Animal Exports and Middle-Class Opinion, 1980–1995', The Agricultural History Review, vol. 48, no. 1, pp. 85–103, 2000 [Online]. Available:

http://www.jstor.org/stable/40275615?seq=1#page scan tab contents

[149]

S. Jones and B. Taylor, 'Food writing and food cultures: The case of Elizabeth David and Jane Grigson', European Journal of Cultural Studies, vol. 4, no. 2, pp. 171–188, May 2001, doi: 10.1177/136754940100400204.

[150]

J. A. Jordan, 'The Heirloom Tomato as Cultural Object: Investigating Taste and Space', Sociologia Ruralis, vol. 47, no. 1, pp. 20–41, Jan. 2007, doi: 10.1111/j.1467-9523.2007.00424.x.

[151]

K. Kondoh, 'The alternative food movement in Japan: Challenges, limits, and resilience of the teikei system', Agriculture and Human Values, vol. 32, no. 1, pp. 143–153, Mar. 2015, doi: 10.1007/s10460-014-9539-x.

[152]

D. Kornfeld, 'Bringing Good Food In', Journal of Urban History, vol. 40, no. 2, pp. 345–356, Mar. 2014, doi: 10.1177/0096144213510162.

[153]

A. Leitch, 'Slow food and the politics of pork fat: Italian food and European identity', Ethnos, vol. 68, no. 4, pp. 437–462, Dec. 2003, doi: 10.1080/0014184032000160514.

[154]

T. B. Mepham, Food ethics, vol. Professional ethics. London: Routledge, 1996.

[155]

P. B. Thompson, From field to fork: food ethics for everyone. New York: Oxford University Press, 2015 [Online]. Available:

http://dx.doi.org/10.1093/acprof:oso/9780199391684.001.0001

[156]

M. S. Carolan, P. V. Stock, and C. J. Rosin, Eds., Food utopias: reimagining citizenship, ethics and community, vol. Routledge studies in food, society and environment. Abingdon, Oxon: Routledge, 2015 [Online]. Available:

https://www.dawsonera.com/guard/protected/dawson.jsp?name=https://idp.bris.ac.uk/shibboleth&dest=http://www.dawsonera.com/depp/reader/protected/external/AbstractView/S9781315765532

[157]

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

[158]

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

[159]

F. Trentmann, 'Before Fair Trade: Empire, Free Trade and the Moral Economies of Food in the Modern World', in Food and globalization: consumption, markets and politics in the modern world, English ed., vol. Cultures of consumption series, Oxford: Berg, 2008.

[160]

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

[161]

H. Zwart, 'A Short History of Food Ethics', Journal of Agricultural and Environmental Ethics, vol. 12, no. 2, pp. 113–126, 2000, doi: 10.1023/A:1009530412679.