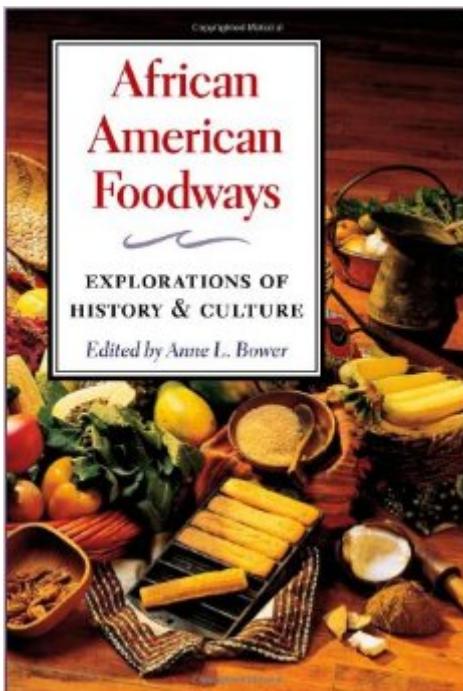


The book was found

# African American Foodways: Explorations Of History And Culture (The Food Series)



## **Synopsis**

Ranging from seventeenth-century West African fare to contemporary fusion dishes using soul food ingredients, the essays in this book provide an introduction to many aspects of African American foodways and an antidote to popular misconceptions about soul food. Examining the combination of African, Caribbean, and South American traditions, the volume's contributors offer lively insights from history, literature, sociology, anthropology, and African American studies to demonstrate how food's material and symbolic values have contributed to African Americans' identity for centuries. Individual chapters examine how African foodways survived the passage into slavery, cultural meanings associated with African American foodways, and the contents of African American cookbooks, both early and recent. Contributors are Anne L. Bower, Robert L. Hall, William C. Whit, Psyche Williams-Forson, Doris Witt, Anne Yentsch, Rafia Zafar.

## **Book Information**

Series: The Food Series

Paperback: 200 pages

Publisher: University of Illinois Press; 1st Edition edition (December 12, 2008)

Language: English

ISBN-10: 0252076303

ISBN-13: 978-0252076305

Product Dimensions: 6 x 0.6 x 9 inches

Shipping Weight: 7.2 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ  See all reviewsÂ  (3 customer reviews)

Best Sellers Rank: #984,733 in Books (See Top 100 in Books) #107 inÂ  Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food #634 inÂ  Books > History > Americas > United States > African Americans > History #5301 inÂ  Books > Politics & Social Sciences > Social Sciences > Specific Demographics > African-American Studies

## **Customer Reviews**

I used this book as a source for a college paper about African American foodways. This book is fascinating and provided so much information on a variety of subjects, including original sources of "Southern" American foods, and preparation methods that have their roots in Africa and the Caribbean. I have not read all the essays in this book, as they did not all apply toward my particular topic, but I am very impressed with the editing, the selection of essays, and the topic coverage in the essays I did read. If you are interested in the ways African American cooking methods and

preferences have changed in the past 100 years, I would recommend reading "The Food of a Younger Land," edited by Mark Kurlansky, along with this book. "Building Houses out of Chicken Legs" by Psyche A. Williams-Forson is also excellent.

I guess I had an appreciation for a writer who writes for the masses, no pretense. I relatively enjoyed this book. I appreciated some author's more than others. I am blaming it on style of writing. My favorite contribution was Chicken and Chains by Psyche Wilson-Forson. I am interested enough to find the book and read it in its entirety. I also enjoyed Excavating the South's African American History by Anne Yentsch.

Use in class.

[Download to continue reading...](#)

African American Foodways: Explorations of History and Culture (The Food Series) Lift Every Voice: The History of African American Music (The African American History Series) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors African Masks Coloring Book: A Coloring Book Featuring Over 30 Images Inspired By Traditional African Masks, Cultural History, Folk Art Coloring Book, African Art Decor African Rhythm and African Sensibility: Aesthetics and Social Action in African Musical Idioms African American Haiku: Cultural Visions (Margaret Walker Alexander Series in African American Studies) Food Politics: How the Food Industry Influences Nutrition, and Health, Revised and Expanded Edition (California Studies in Food and Culture) Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Redreaming America: Toward a Bilingual American Culture (SUNY Series in Latin American and Iberian Thought and Culture) East African Hip Hop: Youth Culture and Globalization (Interp Culture New Millennium) The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze (California Studies in Food and Culture) Begin with the Past: Building the National Museum of African American History and Culture Long Road to Hard Truth: The 100 Year Mission to Create the National Museum of African American History and Culture National Museum of African American History and Culture: A Souvenir Book Signs and Symbols: African Images in African American

Quilts (2nd Edition) Fizz, Bubble & Flash!: Element Explorations & Atom Adventures for Hands-On Science Fun! (Williamson Kids Can! Series) Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit (The Food Service Professional Guide to Series 13)

[Dmca](#)