

Culinary Tourism Edited By Lucy Long University Press

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Culinary Tourism Edited by Lucy M. Long. Narrated by Laura Jennings. Available from Audible. Book published by University Press of Kentucky. Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book 's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world.

Culinary Tourism by Lucy M. Long

Long, a folklorist, provides the keystone to culinary tourism in the introduction and first chapter of this compilation of essays. In lucid prose, she lays out an excellent theoretical framework for positioning culinary tourism amidst other cultural practices.

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Culinary Tourism Edited By Lucy Long University Press

Culinary Tourism explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating. ... Lucy M. Long teaches folklore and food studies in the ...

Culinary Tourism by Lucy M. Long, Hardcover | Barnes & Noble®

Reviewed in the United States on February 6, 2010 Long, a folklorist, provides the keystone to culinary tourism in the introduction and first chapter of this compilation of essays. In lucid prose, she lays out an excellent theoretical framework for positioning culinary tourism amidst other cultural practices.

Culinary Tourism (Material Worlds Series): Long, Lucy M ...

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Culinary Tourism Edited By Lucy Long University Press

For readers interested in a more global and mobile understanding of culinary tourism, with some postcolonial theory infused into the arguments, you will be disappointed. The strongest chapters are the introductory ones by Lucy Long and the This book has potential, but it is important for prospective readers to recognize that this is a US-centric book.

Culinary Tourism by Lucy M. Long

In defining and developing the concept of culinary tourism, it is an important publication. The book opens with a short foreword by Barbara Kirshenblatt-Kimblett and an introductory article by Lucy Long that traces the development of culinary tourism. Long encourages broadening the notion and her definition pushes boundaries.

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Culinary Tourism Edited By Lucy Long University Press

Lucy Long has defined culinary tourism as adventurous eating with consideration of contextual significanceandwith consideration of the perspective and motivations of the eater. (1998:181) This definition, and other discussions I have read about tourism and culture since reading Long ' s work, have named and clarified to me some dimensions of my own decade-long research among the Basque Americans.

Culinary Tourism on JSTOR

“ I define culinary tourism as the intentional, exploratory participation in the foodways of an other - participation including the consumption, preparation, and presentation of a food item, cuisine, meal system, or eating style considered to belong to a culinary system not one ' s own. ” Lucy M. Long, Culinary Tourism

Culinary Tourism Quotes by Lucy M. Long

View document Long, Culinary Tourism Uploaded by Michael Krondl on January 31, 2017 Description: Extracts from Lucy Long's, Culinary Tourism. You are responsible (at minimum) for reading the highlighted passages.

City Tech OpenLab

Lucy M. Long (Ph.D., Folklore, University of Pennsylvania) runs a nonprofit Center for Food and Culture and teaches food studies at Bowling Green State University in the tourism and American culture studies programs.

Culinary Tourism - Oxford Handbooks

Read Free Culinary Tourism Edited By Lucy Long University PressAppeared in Culinary Tourism, edited by Lucy Long (University Press of Kentucky, 2003) ===== Foreword Culinary tourism, an exploratory relationship to the edible world, is the subject of this beautifully conceived book. Whether you go to food or food comes to you, the

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Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

Culinary Tourism is the first book to consider food as both a destination and a means for tourism. The book's contributors examine the many intersections of food, culture and tourism in public and commercial contexts, in private and domestic settings, and around the world. The contributors argue that the sensory experience of eating provides people with a unique means of communication. Editor Lucy explains how and why interest in foreign food is expanding tastes and leading to commercial profit in America, but the book also show how tourism combines personal experiences with cultural and social attitudes toward food and the circumstances for adventurous eating.

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Folklore has long explored food as a core component of life, linked to identity, aesthetics, and community and connecting individuals to larger contexts of history, culture and power. It recognizes that we gather together to eat, define class, gender, and race by food production, preparation, and consumption, celebrate holidays and religious beliefs with food, attach meaning to the most mundane of foods, and evoke memories and emotions through our food selections and presentations. The Food and Folklore Reader is the first comprehensive introduction to folklore methods and concepts relevant to food, spanning the entire discipline with key sources drawn from around the globe. Whilst folklore approaches have long permeated food studies, this is the first dedicated reader to introduce those ideas and to encourage students of food to explore them in their own work. Internationally respected editor Lucy M. Long offers expert commentary and rich learning features to aid teaching. Definitive in scale and scope, the reader covers the history of food in folklore scholarship whilst also highlighting food studies approaches and concepts for folklore readers. From seminal works on identity and aesthetics to innovative scholarship on contemporary food issues such as culinary tourism and food security, this will be an essential resource for food studies, folklore studies and anthropology.

With contributions by: Barbara Banks, Sheila Bock, Susan Eleuterio, Jillian Gould, Phillis Humphries, Michael Owen Jones, Alicia Kristen, William G. Lockwood, Yvonne R. Lockwood, Lucy M. Long, LuAnne Roth, Rachelle H. Saltzman, Charlene Smith, Annie Tucker, and Diane Tye Comfort Food explores this concept with examples taken from Atlantic Canadians, Indonesians, the English in Britain, and various ethnic, regional, and religious populations as well as rural and urban residents in the United States. This volume includes studies of particular edibles and the ways in which they comfort or in some instances cause discomfort. The contributors focus on items ranging from bologna to chocolate, including sweet and savory puddings, fried bread with an egg in the center, dairy products, fried rice, cafeteria fare, sugary fried dough, soul food, and others. Several essays consider comfort food in the context of cookbooks, films, blogs, literature, marketing, and tourism. Of course what heartens one person might put off another, so the collection also includes takes on victuals that prove problematic. All this fare is then related to identity, family, community, nationality, ethnicity, class, sense of place, tradition, stress, health, discomfort, guilt, betrayal, and loss, contributing to and deepening our understanding of comfort food. This book offers a foundation for further appreciation of comfort food. As a subject of study, the comfort food is relevant to a number of disciplines, most obviously food studies, folkloristics, and anthropology, but also American studies, cultural studies, global and international studies, tourism, marketing, and public health.

Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

The fastest growth in tourism is the culinary sector. Covering farmers markets, taste tours, agri-entertainment, glamping, restaurants, farm shops and more, food tourism has become both an important part of holidaying and a purpose in itself. With growth occurring in most developed countries and tourists searching out culinary tourism throughout the world, this book provides an overall direction to the development of food tourism and a section on the future of this trend.

Ethnic American Cooking: Recipes for Living in a New World is much more than a cookbook. It contains recipes from almost every nationality or ethnicity residing in the US and includes a brief introduction to understanding how those recipes represent that group ' s food culture.

The classic fare and evolving food traditions from New England to the West are illuminated like never before.

The final chapter in this section explores the uses of food in the classroom.

The Oxford Handbook of American Folklore and Folklife Studies surveys the materials, approaches, concepts, and applications of the field to provide a sweeping guide to American folklore and folklife, culture, history, and society. Forty-three comprehensive and diverse chapters delve into significant themes and methods of folklore and folklife study; established expressions and activities; spheres and locations of folkloric action; and shared cultures and common identities. Beyond the longstanding arenas of academic focus developed throughout the 350-year legacy of folklore and folklife study, contributors at the forefront of the field also explore exciting new areas of attention that have emerged in the twenty-first century such as the Internet, bodylore, folklore of organizations and networks, sexual orientation, neurodiverse identities, and disability groups. Encompassing a wide range of cultural traditions in the United States, from bits of slang in private conversations to massive public demonstrations, ancient beliefs to contemporary viral memes, and a simple handshake greeting to group festivals, these chapters consider the meanings in oral, social, and material genres of dance, ritual, drama, play, speech, song, and story while drawing attention to tradition-centered communities such as the Amish and Hasidim, occupational groups and their workaday worlds, and children and other age groups. Weaving together such varied and manifest traditions, this handbook pays significant attention to the cultural diversity and changing national boundaries that have always been distinctive in the American experience, reflecting on the relative youth of the nation; global connections of customs brought by immigrants; mobility of residents and their relation to an indigenous,

urbanized, and racialized population; and a varied landscape and settlement pattern. Edited by leading folklore scholar Simon J. Bronner, this handbook celebrates the extraordinary richness of the American social and cultural fabric, offering a valuable resource not only for scholars and students of American studies, but also for the global study of tradition, folk arts, and cultural practice.

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