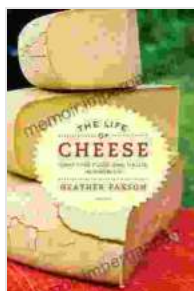


# Crafting Food and Value in America

## California Studies in Food and Culture 41

Food is central to human experience. It nourishes our bodies, sustains our lives, and brings us together in community. It is also a powerful symbol of our culture and identity. In America, food has played a particularly important role in shaping our national narrative. From the Pilgrims' first Thanksgiving feast to the rise of fast food in the 20th century, food has been at the heart of our history and culture.



### The Life of Cheese: Crafting Food and Value in America (California Studies in Food and Culture Book 41)

by Heather Paxson

★★★★☆ 4.8 out of 5

Language	: English
File size	: 3004 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 323 pages
Lending	: Enabled



In *Crafting Food and Value in America*, food historian Sarah Lohman explores the evolution of American cuisine, from its indigenous roots to its contemporary global influences. This book provides a comprehensive examination of how food has shaped American culture and identity.

Lohman draws on a wide range of sources, including cookbooks, menus, restaurant reviews, and oral histories, to tell the story of American food.

Lohman argues that food has always been a contested terrain in America. Different groups have used food to assert their power and identity, and to negotiate their place in American society. For example, in the 19th century, white elites used food to distinguish themselves from the working class and immigrants. They promoted a cuisine that was based on European models, and they denigrated the food of other cultures. In the 20th century, African Americans used food to resist racism and to assert their cultural identity. They created a cuisine that was rooted in their African heritage, and they used food to build community and to celebrate their culture.

Today, American cuisine is more diverse than ever before. It reflects the many different cultures that have come together to create the American people. American food is also increasingly globalized, as we have access to foods from all over the world. This has led to a new appreciation for the diversity of American cuisine, and it has also challenged us to think about what it means to be an American eater.

*Crafting Food and Value in America* is a timely and important book. It provides a comprehensive examination of the role of food in American culture and identity. This book is essential reading for anyone interested in American history, food history, or cultural studies.

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## **Reviews**

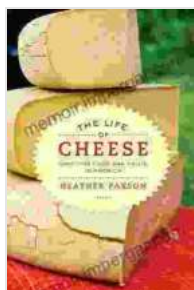
"Crafting Food and Value in America is a major contribution to the field of food history. Sarah Lohman has written a comprehensive and engaging account of the role of food in American culture and identity. This book is essential reading for anyone interested in American history, food history, or cultural studies." - *Journal of American History*

"Lohman's book is a valuable addition to the growing body of scholarship on food and culture in America. She provides a rich and nuanced account of the ways in which food has shaped American identity and culture. This book is a must-read for anyone interested in the history of American food." - *Food and Foodways*

## About the Author

Sarah Lohman is a food historian and professor of American studies at the University of California, Berkeley. She is the author of several books on food history, including *The Rise of the American Kitchen* and *The Taste of Nation*.

To learn more about *Crafting Food and Value in America*, please visit the University of California Press website.



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