## **Politics of Food**

## **Bibliography**

Anthropology of Food 3888 Spring Term, 2010 Ron Haxton

Alexander, William. *The \$64 Tomato: How One Man Nearly Lost His Sanity in the Quest For the Perfect Garden.* Chapel Hill: Algonquin, 2008.

Bassan, Ghillie. Flavors of Morocco: Recipes from North Africa. NY: Ryland, Peters, & Small, 2008.

Belasco, Warren. *Meals to Come: A History of the Future of Food.* Berkeley: University of California Press, 2006.

Bittman, Mark. *Food Matters: Guide to Conscious Eating*. NY: Simon and Schuster, 2008.

Bittman, Mark. *The Best Recipes in the World: 1000 International Dishes.* NY: Simon and Schuster, 2005.

Barnoum, Kim and Rory Freedman. Skinny Bitch Bun in the Oven: A Gutsy Guide to Becoming One Hot and Healthy Mother. NY: Running Press, 2008.

Buettner, Dan. *The Blue Zone: Lessons for Living Longer from the People Who Live the Longest.* Washington, D.C.: 2008.

Caldicott, Chris and Carolyn Calicott. *The Spice Routes: Recipes and Lore.* San Francisco: Soma Press, 2001.

Callenbach, Ernest. Ecotopia. NY: Bantam, 1972 (Reissue 2008).

Carson, Rachel. *Silent Spring: 40th Anniversary Edition.* NY: Houghton Mifflin, with essay by Edward O. Wilson. 1962, 2002.

Clover, Charles. *The End of the Line: How Overfishing is Changing the World and What We Eat.* Berkeley: University of California Press, 2006. (Note: A Documentary film has been made based on this book.)

Critser, Greg. Fat Land: How Americans Became the Fattest People in the World. Boston: Houghton Mifflin, 2003.

Crunpacker, Bunny. Sex Life of Food: Cooking is Foreplay, Eating is Making Love and Doing Dishes is the Morning After. NY: Thomas Dunne, 2007.

Dooley, Beth and Lucia Watson. *Savoring the Seasons of the Northern Heartland*. Minneapolis: University of Minnesota Press, 2004.

Eating Well Magazine: Special Section on The Mediterranean Diet. September, 2008.

Ferrieres, Madeleine. Sacred Cow Mad Cow: A History of Food Fears. New

York: Columbia University Press, 2006.

Goodall, Jane. *Harvest for Hope: A Guide to Mindful Eating*. NY: Warner Books, 2005.

Hill, Tony. The Contemporary Encyclopedia of Herbs and Spices: Seasons for the Global Kitchen. NY: Wiley, 2004.

Hughes, Holly (Ed.). Best Food Writing of 2008. NY: Persus, 2008. (Note: Annual editions 2000 through 2007.)

Imhoff, Daniel. *Food Fight: Citizens Guide to Food and the Farm Bill.* Berkeley: University of California Press, 2007.

Jenkins, Nancy Harmon. *The Essential Mediterranean: How Regional Cooks Transform Key Ingredients into the World Cuisines*. NY: Harper Collins, 2003.

Jenkins, Nancy Harmon. *The Mediterranean Diet Cookbook: A Delicious Alternative for Lifelong Health.* New York: Bantam Books, 2009.

Kamp, David. *The United States of Arugula: How We Became a Gourmet Nation*. NY: Broadway, 2006.

Knecht, G. Bruce. *Hooked: Pirates, Poaching and the Perfect Fish.* Rodale, 2006.

Krondl, Michael. *The Taste of Conquest: The Rise and Fall of the Three Great Cities of Spice*. NY: Ballantine, 2008.

Mallos, Tess. *The Food of Morocco: A Journey for Food Lovers.* London: Murdoch Books, 2008.

McKibben, Bill. American Earth: Environmental Writing since Thoreau (anthology). Library of America, 2008.

McMillan, James. *American Pest: The Losing War on Insects from Colonial Times to DDT*. NY: Columbia University Press, 2008.

Mann, Charles. "Our Good Earth: The Future Rests on Soil." National Geographic., September, 2008.

Mendelson, Anne. Milk: *The Surprising Story of Milk Through the Ages.* New York: Random House, 2008.

Menzel, Peter and Faith D'Aluisio. *Man Eating Bugs: The Art and Science of Eating Insect.* Berkeley: Ten Speed Press, 2003.

Mentzel, Peter and Faith D'Alusio. *Hungry Planet: What the World Eats*. Berkeley: Ten Speed Press, 2005. (Winner of the 2006 James Beard Prize for Outstanding Book on Food Matters. Forward by Marion Nestle.)

Mentzel, Peter and Faith D'Alusio. *The Material World: A Global Family World*, Berkeley: Ten Speed Press, 2003.

Merino, Noel, editor. *Agricultural Subsidies: Opposing View Series.* Farmington Hills: Green Haven, 2010.

Morris, Robert. *The Blue Death: Disease, Disaster and the Water We Drink*. NY: Harper Collins, 2007.

Morse, Kitty. *The Scent of Orange Blossoms: Sephardic Cuisines from Morocco.* Berkeley: Ten Speed Press, 2001.

Morse, Kitty. Couscous: Fresh and Flavorful Contemporary Recipes. San Francisco: 2000.

Nabhan, Gary. Coming Home to Eat: The Pleasures and Politics of Local Foods. New York: Norton, 2002.

Nabhan, Gary. Renewing America's Food traditions: Saving and Savoring the Continent's most Endangered foods. White River Junction. VT: Chelsea Green. 2008.

Nestle, Marion. What to Eat. New York: North Point, 2006.

Norman, Jill. Herbs and Spices: The Cooks Reference. NY: DK Publishing, 2007.

Nestle, Marion. *Food Politics: How the Food Industry Influences Nutrition, and Health, Revised and Expanded Edition.* University of California Press, 2007.

Pollan, Michael. Food Rules: An Eaters Manual. New York: Penguin, 2009.

Schaeffer, Michael. *One Nation Under Dog: Adventures in the New World of Prozac Popping Puppies, Dog Park Politics and Organic Pet Food.* New York: Henry Holt, 2009.

Sortun, Ana. Spice: *Flavors of the Eastern Mediterranean*. NY: Harper Collins, 2006.

Tilson, Jake. A Tale of 12 Kitchens: Family Cooking in Four Countries. NY: Artisan Press, 2006.

Trubek, Amy. *The Taste of Place: An Anthropological Journey into Terroir.* Berkeley: University of California Press, 2008.

Roden, Claudia. The *New Book of Middle Eastern Food: Expanded and Updated*. NY: Knopf, 2001.

Roden, Claudia. *Arabesque: A Taste of Morocco, Turkey and Lebanon*. NY: Alfred Knopf, 2005.

USDA: The Census of Agriculture

Weinstein, Jay. *The Ethical Gourmet: How to Enjoy Great Food That is* Humanely Raised, *Sustainable, Non-Endangered and That Replenishes the Earth.* NY: Broadway Books, 2006.

Wild, Antony. Coffee: A Dark History. NY: W. W. Norton, 2004.

Wilson, Bee. "The Last Bite: Is the World's Food System Collapsing?" The New Yorker, May 19, 2008.

Wolfert, Paula. Couscous and Other Good Food from Morocco. NY: Harper & Row, 1971.

Wolfert, Paula, *The Slow Mediterranean Kitchen: Recipes for the Passionate Cook. Hoboken:* Wiley, 2008.

Wright, Clifford. A Mediterranean Feast: The Story of the Birth of the Celebrated Cuisines of the Mediterranean from the Merchants of Venice to the Barbery Corsairs with More than 500 Recipes. NY: William Morrow, 1999. (Winner of the James Beard Technical Subject Book of the Year, 2000.)