

AFRICAN AMERICAN FOOD MEMORIES, MEDITATIONS, AND RECIPES

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-EDWIDGE DANTICAT, author of Result Free Memory

If I Can Cook You Know God Can

Ntozake Shange

If I Can Cook You Know God Can:

If I Can Cook, You Know God Can Ntozake Shange, 1998 If I Can Cook/You Know God Can Ntozake Shange, 2019-01-29 New edition available Search ISBN 9780807021446 Acclaimed artist Ntozake Shange offers this delightfully eclectic tribute to black cuisine as a food of life that reflects the spirit and history of a people With recipes such as Cousin Eddie s Shark with Breadfruit and Collard Greens to Bring You Money Shange instructs us in the nuances of a cuisine born on the slave ships of the Middle Passage spiced by the jazz of Duke Ellington and shared by all members of the African Diaspora Rich with personal memories and historical insight If I Can Cook You Know God Can is a vivid story of the migration of a people and the cuisine that marks their living legacy and celebration of taste **Fernando Ortiz** Stephan Palmié, 2023-09-15 Cross regional scholarly dialogue inspired by the work of the pioneering Cuban scholar Fernando Ortiz 1881 1969 coined the term transculturation in 1940 This was an early case of theory from the South concepts developed from an explicitly peripheral epistemological vantage point and launched as a corrective to European and North American theoretical formulations What Ortiz proposed was a contrapuntal vision of complexly entangled processes that we today would conceptualize as cultural emergence Inspired by Ortiz this volume engineers an unprecedented conversation between Mediterraneanists and Caribbeanists It harnesses Ortiz's mid twentieth century theoretical formulations to early twenty first century issues pertinent to both regions including migration territorial sovereignty and cultural diversity The contributors explore this perspective arguably formed during Ortiz's youth in late nineteenth century Menorca in a dialogue between scholars of the contemporary Caribbean and Mediterranean to enable novel analytics for both regions and to more broadly to probe the promises and limits of Ortiz's contribution for contemporary anthropological research and theorizing Voices in the Kitchen Meredith E. Abarca, 2006-03-16 Literally chilaquiles are a breakfast I grew up eating fried corn tortillas with tomato chile sauce Symbolically they are the culinary metaphor for how working class women speak with the seasoning of their food from the Introduction Through the ages and across cultures women have carved out a domain in which their cooking allowed them to express themselves strengthen family relationships and create a world of shared meanings with other women In Voices in the Kitchen Meredith E Abarca features the voices of her mother and several other family members and friends seated at their kitchen tables to share the grassroots world view of these working class Mexican and Mexican American women In the kitchen Abarca demonstrates women assert their own saz n seasoning not only in their cooking but also in their lives Through a series of oral histories or charlas culinarias culinary chats the women interviewed address issues of space sensual knowledge artistic and narrative expression and cultural and social change From her mother s breakfast chilaquiles to the most elaborate traditional dinner these women share their lives as they share their savory symbolic and theoretical meanings of food The charlas culinarias represent spoken personal narratives testimonial autobiography and a form of culinary memoir one created by the cooks as writers who speak from their kitchen space Abarca then looks at writers

as cooks to add an additional dimension to the understanding of women's power to define themselves Voices in the Kitchen joins the extensive culinary research of the last decade in exploring the importance of the knowledge found in the practical concrete and temporal aspects of the ordinary practice of everyday cooking Hunger Overcome? Andrew Warnes, 2004 African American writers have consistently drawn connections between hunger and illiteracy and by extension between food and reading This book investigates the juxtaposition of mulnutrition and spectacular food abundance as a key trope of African The Jemima Code Toni Tipton-Martin, 2022-07-01 Winner James Beard Foundation Book Award 2016 Art of Eating Prize 2015 BCALA Outstanding Contribution to Publishing Citation Black Caucus of the American Library Association 2016 Women of African descent have contributed to America's food culture for centuries but their rich and varied involvement is still overshadowed by the demeaning stereotype of an illiterate Aunt Jemima who cooked mostly by natural instinct To discover the true role of black women in the creation of American and especially southern cuisine Toni Tipton Martin has spent years amassing one of the world's largest private collections of cookbooks published by African American authors looking for evidence of their impact on American food families and communities and for ways we might use that knowledge to inspire community wellness of every kind The Jemima Code presents more than 150 black cookbooks that range from a rare 1827 house servant's manual the first book published by an African American in the trade to modern classics by authors such as Edna Lewis and Vertamae Grosvenor The books are arranged chronologically and illustrated with photos of their covers many also display selected interior pages including recipes Tipton Martin provides notes on the authors and their contributions and the significance of each book while her chapter introductions summarize the cultural history reflected in the books that follow These cookbooks offer firsthand evidence that African Americans cooked creative masterpieces from meager provisions educated young chefs operated food businesses and nourished the African American community through the long struggle for human rights The Jemima Code transforms America's most maligned kitchen servant into an inspirational and powerful model of culinary wisdom and cultural authority Cuisine and Culture Linda Civitello, 2011-03-29 Cuisine and Culture presents a multicultural and multiethnic approach that draws connections between major historical events and how and why these events affected and defined the culinary traditions of different societies Witty and engaging Civitello shows how history has shaped our diet and how food has affected history Prehistoric societies are explored all the way to present day issues such as genetically modified foods and the rise of celebrity chefs Civitello s humorous tone and deep knowledge are the perfect antidote to the usual scholarly and academic treatment of this universally They Eat That? Jonathan Deutsch, Natalya Murakhver, 2012-01-16 This thoroughly engaging important subject encyclopedia considers the rich diversity of unfamiliar foods eaten around the world The title They Eat That A Cultural Encyclopedia of Weird and Exotic Food from around the World says it all This fun encyclopedia organized A Z describes and offers cultural context for foodstuffs people eat today that might be described as weird at least to the American palate

Entries also include American regional standards such as scrapple and chitterlings that other regions might find distasteful as well as a few mainstream American foods like honey that are equally odd when one considers their derivation A long narrative entry on insects for example discusses the fact that insects are enjoyed as a regular part of the diet in some Asian South and Central American and African countries It then looks at the kinds of insects eaten where and how they are eaten cultural uses nutrition and preparation Each of the encyclopedia s 100 entries includes a representative recipe or for a food already prepared like maggoty cheese describes how it is eaten Each entry ends with suggested readings Respect Rafia Zafar, 2019-03-15 Food studies once trendy has settled into the public arena In the academy scholarship on food and literary culture constitutes a growing river within literary and cultural studies but writing on African American food and dining remains a tributary Recipes for Respect bridges this gap illuminating the role of foodways in African American culture as well as the contributions of Black cooks and chefs to what has been considered the mainstream Beginning in the early nineteenth century and continuing nearly to the present day African Americans have often been stereotyped as illiterate kitchen geniuses Rafia Zafar addresses this error highlighting the long history of accomplished African Americans within our culinary traditions as well as the literary and entrepreneurial strategies for civil rights and respectability woven into the written records of dining cooking and serving Whether revealed in cookbooks or fiction memoirs or hotel keeping manuals agricultural extension bulletins or library collections foodways knowledge sustained Black strategies for self reliance and dignity the preservation of historical memory and civil rights and social mobility If to follow Mary Douglas s dictum food is a field of action that is a venue for social intimacy exchange or aggression African American writing about foodways constitutes an underappreciated critique of the racialized social and intellectual spaces of the United States High on the Hog Jessica B. Harris, 2011-01-11 New York Times bestseller From the Winner of the James Beard Lifetime Achievement Award Now a Netflix Original Series The grande dame of African American cookbooks and winner of the James Beard Lifetime Achievement Award stakes her claim as a culinary historian with a narrative history of African American cuisine Acclaimed cookbook author Jessica B Harris has spent much of her life researching the food and foodways of the African Diaspora High on the Hog is the culmination of years of her work and the result is a most engaging history of African American cuisine Harris takes the reader on a harrowing journey from Africa across the Atlantic to America tracking the trials that the people and the food have undergone along the way From chitlins and ham hocks to fried chicken and vegan soul Harris celebrates the delicious and restorative foods of the African American experience and details how each came to form such an important part of African American culture history and identity Although the story of African cuisine in America begins with slavery High on the Hog ultimately chronicles a thrilling history of triumph and survival The work of a masterful storyteller and an acclaimed scholar Jessica B Harris s High on the Hog fills an important gap in our culinary history

Reel Food Anne L. Bower, 2012-08-06 Reel Food is the first book devoted to food as a vibrant and evocative element of

film featuring original essays by major food studies scholars among them Carole Counihan and Michael Ashkenazi This collection reads various films through their uses of food from major food films like Babette's Feast and Big Night to less obvious choices including The Godfather trilogy and TheMatrix The contributors draw attention to the various ways in which food is employed to make meaning in film In some cases such as Soul Food and Tortilla Soup for example food is used to represent racial and ethnic identities In other cases such as Chocolat and LikeWater for Chocolate food plays a role in gender and sexual politics And of course there is also discussion of the centrality of popcorn to the movie going experience This book is a feast for scholars foodies and cinema buffs It will be of major interest to anyone working in popular culture film studies and food studies at both the undergraduate and graduate level From Betty Crocker to Feminist Food Studies Arlene Voski Avakian, 2005-01-01 Sheds light on the history of food cooking and eating This collection of essays investigates the connections between food studies and women s studies From women in colonial India to Armenian American feminists these essays show how food has served as a means to assert independence and personal identity We Eat What? Jonathan Deutsch, 2018-05-25 This entertaining and informative encyclopedia examines American regional foods using cuisine as an engaging lens through which readers can deepen their study of American geography in addition to their understanding of America's collective cultures Many of the foods we eat every day are unique to the regions of the United States in which we live New Englanders enjoy coffee milk and whoopie pies while Mid Westerners indulge in deep dish pizza and Cincinnati chili Some dishes popular in one region may even be unheard of in another region This fascinating encyclopedia examines over 100 foods that are unique to the United States as well as dishes found only in specific American regions and individual states Written by an established food scholar We Eat What A Cultural Encyclopedia of Bizarre and Strange Foods in the United States covers unusual regional foods and dishes such as hoppin Johns hush puppies shoofly pie and turducken Readers will get the inside scoop on each food s origins and history details on how each food is prepared and eaten and insights into why and how each food is celebrated in American culture In addition readers can follow the recipes in the book s recipe appendix to test out some of the dishes for themselves Appropriate for lay readers as well as high school students and undergraduates this work is engagingly written and can be used to learn more about United States geography Read My Plate Deborah R. Geis, 2019-05-29 Whether perusing a recipe or learning what a literary character eats readers approach a text differently when reading about food Read My Plate The Literature of Food explores what narrators and characters in fiction in performance and in the popular genre of the food memoir cook and eat Beat poet Allen Ginsberg the inmates of the Terezin concentration camp performance artist Karen Finley novelist Jhumpa Lahiri playwright Suzan Lori Parks and the celebrated chef turned travel journalist Anthony Bourdain are just a few examples of the writers whose works are discussed Close readings of the literal and figurative plates in these texts allow a unique form of intimate access to the speakers feelings and memories and help readers to understand more about how the dynamics of race ethnicity gender religion and social class

affect what the narrators characters eat from tourti re to collard greens to a school lunch bento box Mapping Appetite Pere Gallardo-Torrano, Jopi Nyman, 2009-03-26 As recent years have witnessed a strong interest in the cultural representation of the culinary ranging from analyses of food representation in film and literature to cultural readings of recipes menus national cuisines and celebrity chefs the study of food narratives amidst contemporary consumer culture has become increasingly more important This book seeks to respond to the challenge by presenting a series of case studies dealing with the representation of food and the culinary in a variety of cultural texts including post colonial and popular fiction women s magazines and food writing The contributors to the first part of the volume explore the various functions of food in post colonial writing ranging from Salman Rushdie and Anita Desai to Zadie Smith and Maggie Gee in the context of globalization and multiculturalism In the second part of the volume the focus is on two genres of popular fiction the romantic novel and science fiction While the romantic novels of Joanne Harris for instance link food and cooking with female empowerment in science fiction food is connected with power and technology The essays in the third part of the book explore the role of food in travel writing women s magazines and African American cookery books showing how issues of gender nation and race are present in food narratives Food and Culture Carole Counihan, Penny Van Esterik, Alice Julier, 2018-12-07 This innovative and global best seller helped establish food studies courses throughout the social sciences and humanities when it was first published in 1997 The fourth edition of Food and Culture contains favorite articles from earlier editions and several new pieces on food politics globalism agriculture and race and gender identity

Aesthetic Pleasure in Twentieth-Century Women's Food Writing Alice McLean, 2012-05-22 This book explores the aesthetic pleasures of eating and writing in the lives of M F K Fisher 1908 1992 Alice B Toklas 1877 1967 and Elizabeth David 1913 1992 Growing up during a time when women's food writing was largely limited to the domestic cookbook which helped to codify the guidelines of middle class domesticity Fisher Toklas and David claimed the pleasures of gastronomy previously reserved for men Articulating a language through which female desire is artfully and publicly sated Fisher Toklas and David expanded women s food writing beyond the domestic realm by pioneering forms of self expression that celebrate female appetite for pleasure and for culinary adventure In so doing they illuminate the power of genre bending food writing to transgress and reconfigure conventional gender ideologies For these women food encouraged a sensory engagement with their environment and a physical receptivity toward pleasure that engendered their creative aesthetic The Milk of Almonds Edvige Giunta, Louise DeSalvo, 2017-03-15 A vast thoroughly wonderful assortment of poetry memoirs and stories that defines today s female Italian American experience Publishers Weekly Often stereotyped as nurturing others through food Italian American women have often struggled against this simplistic image to express the realities of their lives In this unique collection over 50 Italian American female writers speak in voices that are loud boisterous sweet savvy and often subversively funny Drawing on personal and cultural memories rooted in experiences of food they dissolve conventional images replacing them with a

sumptuous communal feast of poetry stories and memoir This collection also delves into unexpected sometimes shocking terrain as these courageous authors bear witness to aspects of the Italian American experience that normally go unspoken mental illness family violence incest drug addiction AIDS and environmental degradation As provocative as it is appetizing this collection of verse and prose pieces reveals the evocative and provocative power of food as event and as symbol as well as the diversity of these women s lives and their ambivalence regarding the role of nurturer Library Journal Sara B. Franklin, 2018-02-14 Edna Lewis 1916 2006 wrote some of America's most resonant lyrical and significant cookbooks including the now classic The Taste of Country Cooking Lewis cooked and wrote as a means to explore her memories of childhood on a farm in Freetown Virginia a community first founded by black families freed from slavery With such observations as we would gather wild honey from the hollow of oak trees to go with the hot biscuits and pick wild strawberries to go with the heavy cream she commemorated the seasonal richness of southern food After living many years in New York City where she became a chef and a political activist she returned to the South and continued to write Her reputation as a trailblazer in the revival of regional cooking and as a progenitor of the farm to table movement continues to grow In this first ever critical appreciation of Lewis s work food world stars gather to reveal their own encounters with Edna Lewis Together they penetrate the mythology around Lewis and illuminate her legacy for a new generation The essayists are Annemarie Ahearn Mashama Bailey Scott Alves Barton Patricia E Clark Nathalie Dupree John T Edge Megan Elias John T Hill who provides iconic photographs of Lewis Vivian Howard Lily Kelting Francis Lam Jane Lear Deborah Madison Kim Severson Ruth Lewis Smith Toni Tipton Martin Michael W Twitty Alice Waters Kevin West Susan Rebecca White Caroline Randall Williams and Joe Yonan Editor Sara B Franklin provides an illuminating introduction to Lewis and the volume closes graciously with afterwords by Lewis s sister Ruth Lewis Smith and niece Nina Williams Mbengue Gendering Global Transformations Chima J. Korieh, Philomina E Okeke-Ihejirika, 2008-11-19 The authors collected in Gendering Global Transformations Gender Culture Race and Identity probe the effects of global and local forces in reshaping notions of gender race class identity human rights and community across Africa and its Diaspora The essays in this unique collection employ diverse interdisciplinary approaches drawing from subjects such as history sociology religion anthropology gender studies feminist studies in an effort to centralize gender as a category of analysis in developing critical perspectives in a globalizing world From this approach come a host of exciting insights and subtle analyses that serve to illuminate the effects of issues such as international migration globalization and cultural continuities among diaspora communities on the articulation of women's agency community organization and identity formation at the local and the global level Bringing together the voices of scholars from Africa Europe and the United States Gendering Global Transformations Gender Culture Race and Identity offers a multi national and wholly original perspective on the intricacies of life in a globalized era

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