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African American Foodways: Exploration of History and Culture

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New Book

African American Foodways: Exploration of History and Culture.

Edited by Anne Bower

200 pages, hardcover, ISBN 13: 978-0252031854. University of Illinois Press, 2007.

Description from the publisher:

Moving beyond catfish and collard greens to the soul of African American cooking

Ranging over the progression from seventeenth-century West African fare to contemporary fusion dishes using "soul food" ingredients, this book provides an introduction to many aspects of African American foodways. Examining the combination of African, Caribbean, and South American traditions, the volume's contributors offer insights from history, literary studies, 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.

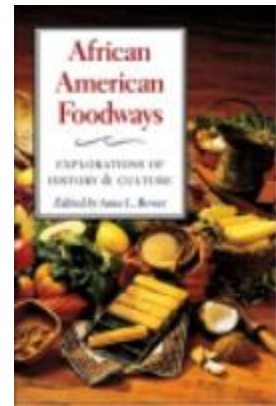


Table of Contents: Introduction: Watching Soul Food, Anne L. Bower; The History of African American Food; Food Crops, Medicinal Plants, and the Atlantic Slave Trade, Robert L. Hall; Soul Food as Cultural Creation, William G. Whit; Excavating the South's African American Food History, Anne Yentsch; Representations of African American Food; From Fiction to Foodways: Working at the Intersections of African American Literary and Culinary Studies, Doris Witt; Chickens and Chains: Using African American Foodways to Understand Black Identities, Psyche Williams-Forson; Recipes for Respect: Black Hospitality Entrepreneurs before World War I, Rafia Zafar; Recipes for History: The National Council of Negro Women's Five Historical Cookbooks, Anne L. Bower.