

Food In Chinese Culture Anthropological And Historical Perspectives

This reader reveals how food habits and beliefs both present a microcosm of any culture and contribute to our understanding of human behaviour. Particular attention is given to how men and women define themselves differently through food choices.

This volume is a study of Chinese food from a cultural and historical perspective. Its focus is on traditional China before establishment of the People's Republic. It identifies and provides comprehensive information on a broad range of Chinese food plants and animals for general readers, as well as for specialists whose interests have led them to questions relating to the food of China. Readers will find discussions regarding origins, how things came to be, time and place of food-plant and animal domestication, the spread of plants and animals from and to China, and other historical questions regarding the foods used by the Chinese people. The book is written with Canton and the southeast as points of departure, but embraces all of China and is directed towards people unfamiliar with China.

Are we what we eat? What does food reveal about how we live and how we think of ourselves in relation to others? Why do people have a strong attachment to their own cuisine and an aversion to the foodways of others? In this engaging account of the crucial significance rice has for the Japanese, *Rice as Self* examines how people use the metaphor of a principal food in conceptualizing themselves in relation to other peoples. Emiko Ohnuki-Tierney traces the changing contours that the Japanese notion of the self has taken as different historical Others--whether Chinese or Westerner--have emerged, and shows how rice and rice paddies have served as the vehicle for this deliberation. Using Japan as an example, she proposes a new cross-cultural model for the interpretation of the self and other.

"Celestials" in the Oregon Siskiyou: Diet, Dress, and Drug Use of the Chinese Miners in Jackson County, ca. 1860-1900 - Jeffrey M. LaLande Abstracts of Papers Presented at the 35th Annual Northwest Anthropological Conference, 8-10 April 1982, Burnaby, British Columbia Red Light Ladies: A Perspective on the Frontier Community - Alexy Simmons Historical Dictionary of Chinese Culture contains a chronology, an introduction, and an extensive bibliography. The dictionary section has more than 300 cross-referenced entries covering arts and entertainment, customs and traditions from the ancient imperial and modern era.

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This book uses Western philosophical tradition to make a case for a form of thinking properly associated with ancient China. The book's thesis is that Chinese thinking is concrete rather than formal and abstract, and this is gathered in a variety of ways under the symbol "body thinking." The root of the metaphor is that the human body has a kind of intelligence in its most basic functions. When hungry the body gets food and eats, when tired it sleeps, when amused it laughs. In free people these things happen instinctively but not automatically. The metaphor of body thinking is extended far beyond bodily functions in the ordinary sense to personal and communal life, to social functions and to cultivation of the arts of civilization. As the metaphor is extended, the way to stay concrete in thinking with subtlety becomes a kind of ironic play, a natural adeptness at saying things with silences. Play and indirection are the roads around formalism and abstraction. Western formal thinking, it is argued, can be sharpened by Chinese body thinking to exhibit spontaneity and to produce healthy human thought in a community of cultural variety.

Does Chinese food taste the same in different parts of the world? What has happened to the Chinese diet in mainland China, Taiwan, Hong Kong and Macau? What has affected the foodways of Chinese communities in other Asian countries with large Chinese diasporic communities? What has made Chinese food popular in Australia, Indonesia, the Philippines and Japan? What has brought about the adoption and adaptation of western food and changes in Chinese diets in Hong Kong, Taiwan and Peking? By considering the practice of globalization, this volume of essays by well-known anthropologists from many locales in Asia, describes changes, variations and innovations to Chinese food in many parts of the world, paying particular attention to questions related to how foods are introduced, maintained, localised and reinvented according to changing lifestyles and social tastes. The book reviews and broadens classic social science theories about ethnic and social identity formation through the examination of Chinese food and eating habits in many locations. It reveals surprising changes and provides a powerful testimony to the impact of late twentieth-century globalization.

Mapping Modern Beijing investigates the five methods of representing Beijing-a warped hometown, a city of snapshots and manners, an aesthetic city, an imperial capital in comparative and cross-cultural perspective, and a displaced city on the Sinophone and diasporic postmemory-by authors travelling across mainland China, Taiwan, Hong Kong, and overseas Sinophone and non-Chinese communities. The metamorphosis of Beijing's everyday spaces and the structural transformation of private and public emotions unfold Manchu writer Lao She's Beijing complex about a warped native city. Zhang Henshui's popular snapshots of fleeting shocks and everlasting sorrows illustrate his affective mapping of urban transition and human manners in Republican Beijing. Female poet and architect Lin Huiyin captures an aesthetic and picturesque city vis--vis the political and ideological urban planning. The imagined imperial capital constructed in bilingual, transcultural, and comparative works by Lin Yutang, Princess Der Ling, and Victor Segalen highlights the pleasures and pitfalls of collecting local knowledge and presenting Orientalist and Cosmopolitan visions. In the shadow of World Wars and Cold War, a multilayered displaced Beijing appears in the Sinophone postmemory by diasporic Beijing native Liang Shiqiu, Taiwan sojourners Zhong Lihe and Lin Haiyin, and migr martial arts novelist Jin Yong in Hong Kong. Weijie Song situates Beijing in a larger context of modern Chinese-language urban imaginations, and charts the emotional topography of the city against the backdrop of the downfall of the Manchu Empire, the rise of modern nation-state, the 1949 great divide, and the formation of Cold War and globalizing world. Drawing from literary canons to exotic narratives, from modernist poetry to chivalric fantasy, from popular culture to urban planning, Song explores the complex

nexus of urban spaces, archives of emotions, and literary topography of Beijing in its long journey from imperial capital to Republican city and to socialist metropolis.

Eleven anthropological essays presented by field researchers Wu and Cheung discuss a wide-ranging area of topics related to the meaning of Chinese food to understanding human culture. Noting that the study of Chinese food practices have attracted little study precisely because of the relative absence of food taboos or food-connected emotionalism (compare, for example, Jewish, Catholic, or Islamic prescriptions on food), the editors argue that an ethnography of food in China can tell us a lot about Chinese cultural practices in the era of globalization. The papers look at the preparation and consumption of Chinese food within China, among the Chinese Diaspora, and in the wider world. Annotation copyrighted by Book News, Inc., Portland, OR

The Hawai'i Reader in Traditional Chinese Culture is a collection of more than ninety primary sources—all but a few of which were translated specifically for this volume—of cultural significance from the Bronze Age to the turn of the twentieth century. They take into account virtually every aspect of traditional culture, including sources from the non-Sinitic ethnic minorities.

'A galloping journey through thousands of years of Chinese culinary history . . . a timely reminder that the country's modern cuisine is the delicious fruit of a rich, ancient and perhaps surprisingly multicultural tradition' FUCHSIA DUNLOP, SPECTATOR 'A tasty portrait of a nation' SUNDAY TELEGRAPH 'A splendid introduction to the complex history of China' GUARDIAN 'A terrific read . . . Jonathan Clements writes with erudition and humour' DAILY MAIL 'This book is itself a feast, each chapter a sumptuous course' Frederik L. Schodt, author of My Heart Sutra 'Witty and insightful' Derek Sandhaus, author of Drunk in China ***** The history of China - not according to emperors or battles, but according to its food and drink. The Emperor's Feast is the epic story of a nation and a people, told through one of its most fundamental pillars and successful exports: food. Following the journeys of different ingredients, dishes and eating habits over 5,000 years of history, author and presenter Jonathan Clements examines how China's political, cultural and technological evolution and her remarkable entrance onto the world stage have impacted how the Chinese - and the rest of the world - eat, drink and cook. We see the influence of invaders such as the Mongols and the Manchus, and discover how food - like the fiery cuisine of Sichuan or the hardy dishes of the north - often became a stand-in for regional and national identities. We also follow Chinese flavours to the shores of Europe and America, where enterprising chefs and home cooks created new traditions and dishes unheard of in the homeland. From dim sum to mooncakes to General Tso's chicken, The Emperor's Feast shows us that the story of Chinese food is ultimately the story of a nation: not just the one that history tells us, but also the one that China tells us about itself.

"This study focuses on the sociocultural dimensions of food classification among the Semaq Beri from Pahang state. ... There are three main themes in this study: firstly, it is by a system of binary classifications that the structure of Semaq Beri food qualities is presented; secondly, 'good to experience' is a key to understanding the ways in which the Semaq Beri classify and categorize the food they eat; thirdly, the practice of food classifications based on the bodily experience of food, is the embodied practice for understanding the structure by which the Semaq Beri reconceptualize and reorganize the world in which they live."--Abstract.

Chinese cuisine without chile peppers seems unimaginable. Entranced by the fiery taste, diners worldwide have fallen for Chinese cooking. In China, chiles are everywhere, from dried peppers hanging from eaves to Mao's boast that revolution would be impossible without chiles, from the eighteenth-century novel Dream of the Red Chamber to contemporary music videos. Indeed, they are so common that many Chinese assume they are native. Yet there were no chiles anywhere in China prior to the 1570s, when they were introduced from the Americas. Brian R. Dott explores how the nonnative chile went from obscurity to ubiquity in China, influencing not just cuisine but also medicine, language, and cultural identity. He details how its versatility became essential to a variety of regional cuisines and swayed both elite and popular medical and healing practices. Dott tracks the cultural meaning of the chile across a wide swath of literary texts and artworks, revealing how the spread of chiles fundamentally altered the meaning of the term spicy. He emphasizes the intersection between food and gender, tracing the chile as a symbol for both male virility and female passion. Integrating food studies, the history of medicine, and Chinese cultural history, The Chile Pepper in China sheds new light on the piquant cultural impact of a potent plant and raises broader questions regarding notions of authenticity in cuisine. One of the great breakthroughs in Chinese studies in the early twentieth century was the archaeological identification of the earliest, fully historical dynasty of kings, the Shang (ca. 1300-1050 B.C.E.). The last fifty years have seen major advances in all areas of Chinese archaeology, but recent studies of the Shang, their ancestors, and their contemporaries have been especially rich. Since the last English-language overview of Shang civilization appeared in 1980, the pace of discovery has quickened. China in the Early Bronze Age: Shang Civilization is the first work in twenty-five years to synthesize current knowledge of the Shang for everyone interested in the origins of Chinese civilization. China in the Early Bronze Age traces the development of early Bronze Age cultures in North and Northwestern China from about 2000 B.C.E., including the Erlitou culture (often identified with the Xia) and the Erligang culture. Robert L. Thorp introduces major sites, their architectural remains, burials, and material culture, with special attention to jades and bronze. He reviews the many discoveries near Anyang, site of two capitals of the Shang kings. In addition to the topography of these sites, Thorp discusses elite crafts and devotes a chapter to the Shang cult, its divination practices, and its rituals. The volume concludes with a survey of the late Shang world, cultures contemporary with Anyang during the late second millennium B.C.E. Fully documented with references to Chinese archaeological sources and illustrated with more than one hundred line drawings, China in the Early Bronze Age also includes informative sidebars on related topics and suggested readings. Students of the history and archaeology of early civilizations will find China in the Early Bronze Age the most up-to-date and wide-ranging introduction to its topic now in print. Scholars in Chinese studies will

use this work as a handbook and research guide. This volume makes fascinating reading for anyone interested in the formative stages of Chinese culture.

Perspectives on genetically modified foods from world religions and indigenous traditions.

Food and cuisine are important subjects for historians across many areas of study. Food, after all, is one of the most basic human needs and a foundational part of social and cultural histories. Such topics as famines, food supply, nutrition, and public health are addressed by historians specializing in every era and every nation. *Food in Time and Place* delivers an unprecedented review of the state of historical research on food, endorsed by the American Historical Association, providing readers with a geographically, chronologically, and topically broad understanding of food cultures—from ancient Mediterranean and medieval societies to France and its domination of haute cuisine. Teachers, students, and scholars in food history will appreciate coverage of different thematic concerns, such as transfers of crops, conquest, colonization, immigration, and modern forms of globalization.

Shows what humanity has borrowed and shared as a common heritage.

More populous than any other country on earth, China also occupies a unique place in our modern world for the continuity of its history and culture. In this sumptuously illustrated single-volume history, noted historian Patricia Ebrey traces the origins of Chinese culture from prehistoric times to the present. She follows its development from the rise of Confucianism, Buddhism, and the great imperial dynasties to the Mongol, Manchu, and Western intrusions and the modern communist state. Her scope is phenomenal—embracing Chinese arts, culture, economics, society and its treatment of women, foreign policy, emigration, and politics, including the key uprisings of 1919 and 1989 in Tiananmen Square. Both a comprehensive introduction to an extraordinary civilization, and an expert exploration of the continuities and disjunctures of Chinese history, Professor Ebrey's book has become an indispensable guide to China past and present. Patricia Ebrey is Professor of East Asian Studies and History and the author of *Chinese Civilization: A Sourcebook* (1993).

Ancient Greece and China Compared is a pioneering, methodologically sophisticated set of studies, bringing together scholars who all share the conviction that the sustained critical comparison and contrast between ancient societies can bring to light significant aspects of each that would be missed by focusing on just one of them. The topics tackled include key issues in philosophy and religion, in art and literature, in mathematics and the life sciences (including gender studies), in agriculture, city planning and institutions. The volume also analyses how to go about the task of comparing, including finding viable comparanda and avoiding the trap of interpreting one culture in terms appropriate only to another. The book is set to provide a model for future collaborative and interdisciplinary work exploring what is common between ancient civilisations, what is distinctive of particular ones, and what may help to account for the latter.

The meal is the key eating occasion, yet professionals and researchers frequently focus on single food products, rather than the combinations of foods and the context in which they are consumed. Research on meals is also carried out in a wide range of fields and the different disciplines do not always benefit from each others' expertise. This important collection presents contributions on meals from many perspectives, using different methods, and focusing on the different elements involved. Two introductory chapters in part one summarise the key findings in *Dimensions of the Meal*, the first book to bring an interdisciplinary perspective to meals, and introduce the current publication by reviewing the key topics discussed in the following chapters. Parts two to four then consider how meals are defined, studied and taught. Major considerations include eating socially and eating alone, the influence of gender, and the different situations of home, restaurant and institutional settings. Part five reviews meals worldwide, with chapters on Brazilian, Indian, Chinese and Thai meals, among others. The final parts discuss meals from further perspectives, including those of the chef, product developer and meal setting designer. With its distinguished editor and international team of contributors, *Meals in science and practice* is an informative and diverse reference for both professionals and academic researchers interested in food from disciplines such as food product development, food service, nutrition, dietetics, sociology, anthropology, psychology, public health, medicine and marketing. Summarises key findings in dimensions of the meal Considers how meals are defined, studied and taught, including eating alone and socially and the influence of gender Reviews the meaning of meals in different cultures

The second edition of the *Oxford Encyclopedia of Food and Drink in America*, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.

The growth of the Chinese economy and the emergence of the Chinese middle class have fuelled the rapid expansion of China's outbound tourism market, with many destinations around the world trying to capitalise on the opportunities created by the growing number of Chinese visitors. This book specifically focuses on the demand for food and wine tourism experiences by Chinese tourists, which in recent years has become an important constituent of destination competitiveness. Looking at the different ways in which individual destinations have responded to this increasing demand, this book provides a better understanding of the preferences, motivations and perceptions that underlie food and wine consumption by Chinese tourists. It also illustrates how food and wine tourism experiences have been used in a range of international destinations to specifically attract visitors from China. Including a range of case examples from the Asia-Pacific region and Europe, this book ultimately investigates the strategic directions adopted to guide destination development and marketing initiatives. Such a perspective provides a novel contribution to the still limited body of knowledge on China outbound tourism and will be of interest to upper level students, researchers and academics in *Tourism and Hospitality*.

This distinctive and enlightening book explores the development of tea drinking in China, using tea culture to explore the profound question of how Chinese have traditionally expressed individuality. By linking tea to individualism, Hinsch's deeply researched book makes an original and influential contribution to the history of Chinese culture.

Food, Cuisine, and Cultural Competency for Culinary, Hospitality, and Nutrition Professionals comprehensively covers unique food traditions as they apply to health. The text explores the critical importance of cultural sensitivity and competency in today's work setting, addresses health literacy issues of diverse client bases, and helps readers identify customer communication techniques that enable professionals to establish trust with clients of ethnicity not their own. Written and peer reviewed by experts in the culture discussed, each chapter in this groundbreaking text covers a distinct region or culture and discusses the various contexts that contribute to nutrition and health: lifestyles, eating patterns, ethnic foods, menu planning, communication (verbal and non-verbal), and more. This book is consistent with The American Dietetic Association's Cultural Competence Strategic Plan.

In recent years, the study of modern Chinese religions has developed into a highly innovative yet challenging field. One of the main reasons for this involves an ongoing (and largely unresolved) debate regarding what methods and theories are appropriate for analyzing the wide range of beliefs and practices we encounter. This series of three volumes is based on the conviction that, in this critical period of research on modern Chinese religions, it is time for scholars to review the development of our field, reconsider its present state of theories and analytical models, and open a new chapter in the understanding of methodologies we employ. Our research is grounded on the need to re-evaluate concepts and practices that inform both the religious sphere and contemporary scholarship, including endogenous Chinese concepts and exogenous ideas from the West and Japan that have been foundational in shaping our knowledge of the Chinese religious landscape. In this third volume of our series, we examine a variety of key concepts through their praxis in modern Chinese lived religions.

A lively discussion of soy production and consumption

From large-scale cattle farming to water pollution, meat— more than any other food—has had an enormous impact on our environment. Historically, Americans have been among the most avid meat-eaters in the world, but long before that meat was not even considered a key ingredient in most civilizations' diets. Labor historian Wilson Warren, who has studied the meat industry for more than a decade, provides this global history of meat to help us understand how it entered the daily diet, and at what costs and benefits to society. Spanning from the nineteenth century to current and future trends, Warren walks us through the economic theory of food, the discovery of protein, the Japanese eugenics debate around meat, and the environmental impact of livestock, among other topics. Through his comprehensive, multifaceted research, he provides readers with the political, economic, social, and cultural factors behind meat consumption over the last two centuries. With a special focus on East Asia, *Meat Makes People Powerful* reveals how national governments regulated and oversaw meat production, helping transform virtually vegetarian cultures into major meat consumers at record speed. As more and more Americans pay attention to the sources of the meat they consume, Warren's compelling study will help them not only better understand the industry, but also make more informed personal choices. Providing an international perspective that will appeal to scholars and nutritionists alike, this timely examination will forever change the way you see the food on your plate.

This compelling text explores the development of China through its art, religion, literature, and thought as well as through its economic, political, and social history. The author team combines strong research with extensive classroom teaching experience to offer a clear, consistent, and highly readable text that is accessible to students with no previous knowledge of the history of China. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Winner of the CHOICE Outstanding Academic Title of the Year Award 2017. Interest in the anthropology of food has grown significantly in recent years. This is the first handbook to provide a detailed overview of all major areas of the field. 20 original essays by leading figures in the discipline examine traditional areas of research as well as cutting-edge areas of inquiry. Divided into three parts – Food, Self and Others; Food Security, Nutrition and Food Safety; Food as Craft, Industry and Ethics – the book covers topics such as identity, commensality, locality, migration, ethical consumption, artisanal foods, and children's food. Each chapter features rich ethnography alongside wider analysis of the subject. Internationally renowned scholars offer insights into their core areas of specialty. Examples include Michael Herzfeld on culinary stereotypes, David Sutton on how to conduct an anthropology of cooking, Johan Pottier on food insecurity, and Melissa Caldwell on practicing food anthropology. The book also features exceptional geographic and cultural diversity, with chapters on South Asia, South Africa, the United States of America, post-socialist societies, Maoist China, and Muslim and Jewish foodways. Invaluable as a reference as well as for teaching, *The Handbook of Food and Anthropology* serves to define this increasingly important field. An essential resource for researchers and students in anthropology and food studies.

Studies food traditions in each major period of Chinese history, noting the impact of methods of preparing, serving, preserving, and eating foods on Chinese culture

The papers explored the use of food and cookery to explore the past and the exotic, and food in corporations.

By considering the practice of globalisation, these essays describe changes, variations and innovations to Chinese food in many parts of the world. The book reviews and broadens classic theories about ethnic and social identity formation through the examination of Chinese food, providing a powerful testimony to the impact of late 20th century globalisation.

Ethnicity is a highly politicized issue in contemporary China. Twentieth-century nation-building has been intimately involved with classification of China's fifty-five ethnic minorities and with fostering harmony and unity among nationalities. Officially sanctioned social science classifies the majority group, the so-called Han, at the pinnacle of modernization and civilization and most other groups as "primitive". In *Portraits of "Primitives"*, Susan D. Blum explores how Han in the city of Kunming, in southwest China, regard ethnic minorities and, by extension, themselves. She sketches "portraits", or cognitive prototypes, of ethnic groups in a variety of contexts, explaining the perceived visibility of each group (which almost never correlates with size of population).

China to Chinatown tells the story of one of the most notable examples of the globalization of food: the spread of Chinese recipes, ingredients and cooking styles to the Western world. Beginning with the accounts of Marco Polo and Franciscan missionaries, J.A.G. Roberts describes how Westerners' first impressions of Chinese food were decidedly mixed, with many regarding Chinese eating habits as repugnant. Chinese food was brought back to the West merely as a curiosity. The Western encounter with a wider variety of Chinese cuisine dates from the first half of the 20th century, when Chinese food spread to the West with emigrant communities. The author shows how Chinese cooking has come to be regarded by some as among the world's most sophisticated cuisines, and yet is harshly criticized by others, for example on the grounds that its preparation involves cruelty to animals. Roberts discusses the extent to which Chinese food, as a facet of Chinese culture overseas, has remained differentiated, and questions whether its ethnic identity is dissolving. Written in a lively style, the book will appeal to food historians and specialists in Chinese culture, as well as to readers interested in Chinese cuisine.

Through the lens of Chinese food, the authors address recent theories in social science concerning cultural identity, ethnicity, boundary formation, consumerism and globalization, and the invention of local cuisine in the context of rapid culture change in East and Southeast Asia.

Recipes from the Garden of Contentment: Yuan Mei's Manual of Gastronomy is the first English edition of the *Suiyuan Shidan* 随园食单, one of the world's most famous books about food. It is both a culinary treatise and a cookbook, written in the late eighteenth century by the poet Yuan Mei 袁枚. This translation by Sean J. S. Chen conveys the charm, humor, and erudition of one of China's greatest writers. The book includes recipes for well-known yet exotic dishes such as bird's nest and shark's fin, and offers modern readers a unique perspective on Chinese history and culinary culture.

How we define, prepare and consume food can detail a full range of social expression. Examining the subject through the dual lens of archaeology and art history, this book argues that cuisine as an art form deserves a higher reputation.

Ancient China / K.C. Chang -- Han, Ying-shih Yü -- T'ang / Edward H. Schafer -- Sung / Michael Freeman -- Yüan and Ming / Frederick W. Mote -- Ch'ing / Jonathan Spece -- Modern China : north / Vera Y.N. Hsu and Francis L.K. Hsu -- Modern China : South / E.N. Anderson, Jr. and Marja L. Anderson.

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