
Fresh A Perishable History

Crafting Food and Value in America

Before the Refrigerator

Cheese and Culture

A History of Ice, Appliances, and Enterprise in America

The Past and Future of Tea

50 Traditional and Modern Recipes for the Japanese Treat

The History of Sushi

Refrigerator

The Story of Cool in the Kitchen

Four Lost Cities: A Secret History of the Urban Age

How We Used to Get Ice

A History

A History of Egypt from the Earliest Times to the Persian Conquest

70 Recipes for the World's Most Luscious Fruit

What You Don't Know about Orange Juice

How Not to Die

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Fresh-Cut Fruits and Vegetables

Discover the Foods Scientifically Proven to Prevent and Reverse Disease

The Fate of the Fruit that Changed the World

Stranger Magic

A Culinary History of the Great Depression

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Movable Markets

Squeezed
The Strange History and Uncertain Future of the World's Most Coveted Delicacy
Culture and Commerce in an Anxious Age
Cold Chain Management for the Fresh Produce Industry in the Developing World
The Life of Cheese
A World History
A Social History of the Store-Bought Loaf
The Science and Lore of the Kitchen
Selling in the Streets from Antiquity to the Present
Acquired Tastes
A Square Meal
Science, Technology, and Market
A History of Cheese and Its Place in Western Civilization

*Fresh A Perishable
History*

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CUNNINGHAM JORDON

Crafting Food and Value in America Oxford
University Press on Demand

Rees shows that how we obtain and
preserve perishable food is related to our
changing relationship with the natural
world.

Before the Refrigerator Routledge
Fresh-cut Fruits and Vegetables: Science,
Technology, and Market provides a
comprehensive reference source for the
emerging fresh-cut fruits and vegetables

industry. It focuses on the unique
biochemical, physiological,
microbiological, and quality changes in
fresh-cut processing and storage and on
the distinct equipment design, packaging
requirements, production economics, and
marketing considerations for fresh-cut
products. Based on the extensive research
in this area during the past 10 years, this
reference is the first to cover the complete
spectrum of science, technology, and
marketing issues related to this field,
including production, processing,
physiology, biochemistry, microbiology,
safety, engineering, sensory,

biotechnology, and economics. ABOUT
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Cheese and Culture Univ of California Press

That rosy tomato perched on your plate in December is at the end of a great journey—not just over land and sea, but across a vast and varied cultural history. This is the territory charted in *Fresh*. Opening the door of an ordinary refrigerator, it tells the curious story of the quality stored inside: freshness. We want fresh foods to keep us healthy, and to connect us to nature and community. We also want them convenient, pretty, and cheap. *Fresh* traces our paradoxical hunger to its roots in the rise of mass consumption, when freshness seemed both proof of and an antidote to progress. Susanne Freidberg begins with refrigeration, a trend as controversial at the turn of the twentieth century as genetically modified crops are today. Consumers blamed cold storage for high prices and rotten eggs but, ultimately, aggressive marketing, advances in technology, and new ideas about health and hygiene overcame this distrust. Freidberg then takes six common foods from the refrigerator to discover what each has to say about our notions of

freshness. Fruit, for instance, shows why beauty trumped taste at a surprisingly early date. In the case of fish, we see how the value of a living, quivering catch has ironically hastened the death of species. And of all supermarket staples, why has milk remained the most stubbornly local? Local livelihoods; global trade; the politics of taste, community, and environmental change: all enter into this lively, surprising, yet sobering tale about the nature and cost of our hunger for freshness.

A History of Ice, Appliances, and Enterprise in America Penguin

A fifteen-year-old Australian girl gets her first job and first crush on her unattainable university-aged co-worker, as both search for meaning in their lives.

The Past and Future of Tea HarperCollins
Women in ancient Rome challenge the historian. Widely represented in literature and art, they rarely speak for themselves. Amy Richlin, among the foremost pioneers in ancient studies, gives voice to these women through scholarship that scours sources from high art to gutter invective. In *Arguments with Silence*, Richlin presents a linked selection of her essays

on Roman women's history, originally published between 1981 and 2001 as the field of "women in antiquity" took shape, and here substantially rewritten and updated. The new introduction to the volume lays out the historical methodologies these essays developed, places this process in its own historical setting, and reviews work on Roman women since 2001, along with persistent silences. Individual chapter introductions locate each piece in the social context of Second Wave feminism in Classics and the academy, explaining why each mattered as an intervention then and still does now. Inhabiting these pages are the women whose lives were shaped by great art, dirty jokes, slavery, and the definition of adultery as a wife's crime; Julia, Augustus' daughter, who died, as her daughter would, exiled to a desert island; women wearing makeup, safeguarding babies with amulets, practicing their religion at home and in public ceremonies; the satirist Sulpicia, flaunting her sexuality; and the praefica, leading the lament for the dead. Amy Richlin is one of a small handful of modern thinkers in a position to consider these questions, and this guided journey

with her brings surprise, delight, and entertainment, as well as a fresh look at important questions.

50 Traditional and Modern Recipes for the Japanese Treat John Wiley & Sons

From its early beginnings in Southeast Asia, to the machinations of the United Fruit Company in Costa Rica and Central America, the banana's history and its fate as a victim of fungus are explored.

The History of Sushi Storey Publishing

The story of how white bread became white trash, this social history shows how our relationship with the love-it-or-hate-it food staple reflects our country's changing values. In the early twentieth century, the factory-baked loaf heralded a bright new future, a world away from the hot, dusty, "dirty" bakeries run by immigrants.

Fortified with vitamins, this bread was considered the original "superfood" and even marketed as patriotic—while food reformers painted white bread as a symbol of all that was wrong with America. So how did this icon of American progress become "white trash"? In this lively history of bakers, dietary crusaders, and social reformers, Aaron Bobrow-Strain shows us that what we think about the humble,

puffy loaf says a lot about who we are and what we want our society to look like. It teaches us that when Americans debate what one should eat, they are also wrestling with larger questions of race, class, immigration, and gender. As Bobrow-Strain traces the story of bread, from the first factory loaf to the latest gourmet pain au levain, he shows how efforts to champion "good food" reflect dreams of a better society—even as they reinforce stark social hierarchies. The history of America's love-hate relationship with white bread reveals a lot about contemporary efforts to change the way we eat. Today, the alternative food movement favors foods deemed ethical and environmentally friendly—and fluffy industrial loaves are about as far from slow, local, and organic as you can get. Still, the early twentieth-century belief that getting people to eat a certain food could restore the nation's decaying physical, moral, and social fabric will sound surprisingly familiar. Given that open disdain for "unhealthy" eaters and discrimination on the basis of eating habits grow increasingly acceptable, *White Bread* is a timely and important examination of

what we talk about when we talk about food.

Refrigerator FreshA Perishable History

How orange juice became a North American breakfast staple and what "100% pure orange juice" means today. Close to three quarters of U.S. households buy orange juice. Its popularity crosses class, cultural, racial, and regional divides. Why do so many of us drink orange juice? How did it turn from a luxury into a staple in just a few years? More important, how is it that we don't know the real reasons behind OJ's popularity or understand the processes by which the juice is produced? In this enlightening book, Alissa Hamilton explores the hidden history of orange juice. She looks at the early forces that propelled orange juice to prominence, including a surplus of oranges that plagued Florida during most of the twentieth century and the army's need to provide vitamin C to troops overseas during World War II. She tells the stories of the FDA's decision in the early 1960s to standardize orange juice, and the juice equivalent of the cola wars that followed between Coca-Cola (which owns Minute Maid) and Pepsi (which owns Tropicana).

Of particular interest to OJ drinkers will be the revelation that most orange juice comes from Brazil, not Florida, and that even "not from concentrate" orange juice is heated, stripped of flavor, stored for up to a year, and then re-flavored before it is packaged and sold. The book concludes with a thought-provoking discussion of why consumers have the right to know how their food is produced.

The Story of Cool in the Kitchen Yale University Press

How to harvest ice -- How to manufacture ice -- How ice (and the perishable food it preserved) make it to consumers -- How ice changed the American diet and American life -- How household refrigerators changed the ice market forever

Four Lost Cities: A Secret History of the Urban Age Reaktion Books

Our foremost theorist of myth, fairytale, and folktale explores the magical realm of the imagination where carpets fly and genies grant prophetic wishes. *Stranger Magic* examines the profound impact of the Arabian Nights on the West, the progressive exoticization of magic, and the growing acceptance of myth and magic in

contemporary experience.

How We Used to Get Ice W. W. Norton & Company

Second only to soda, bottled water is on the verge of becoming the most popular beverage in the country. The brands have become so ubiquitous that we're hardly conscious that Poland Spring and Evian were once real springs, bubbling in remote corners of Maine and France. Only now, with the water industry trading in the billions of dollars, have we begun to question what it is we're drinking. In this intelligent, accomplished work of narrative journalism, Elizabeth Royte does for water what Michael Pollan did for food: she finds the people, machines, economies, and cultural trends that bring it from distant aquifers to our supermarkets. Along the way, she investigates the questions we must inevitably answer. Who owns our water? How much should we drink? Should we have to pay for it? Is tap safe water safe to drink? And if so, how many chemicals are dumped in to make it potable? What happens to all those plastic bottles we carry around as predictably as cell phones? And of course, what's better: tap water or bottled?

A History Crown

Global food losses are a result of a lack of necessary infrastructure, improper food safety handling procedures, and insufficient training for the personnel working in the cold chain. The development of a resource-efficient and energy-smart food supply chain requires a well-integrated evaluation and development of the cold chain. *Cold Chain Management for the Fresh Produce Industry in the Developing World* provides a comprehensive review of the benefits of an unbroken cold chain in developing countries and focuses on the critical role of extension education in the implementation of cold chain management. The unbroken cold chain is essential for all stakeholders in the fresh produce industry to maintain the quality and safety of food products during handling, transporting, and storing in their journey from producer to consumer. Appropriate cold chain management is crucial not only to reduce the postharvest losses and wastages, but also to increase farmers' income, generate employment opportunities, and improve the livelihood of stakeholders along the supply chain. Key Features: Includes case

studies for promoting the expansion of existing technologies for cold chain development in Asian, Africa and the Caribbean nations. Assesses cold chain management as crucial to the growth of global trade in perishable products with contributions from international organizations, researchers and commercial experts. Articulates resilient, sustainable and creative concepts to develop cold chains to enhance food distribution. This book comprises of chapters contributed by the experts and practitioners of cold chain development in developing countries. The authors in the book provide the scenario of cold chain management in the world and discuss the importance of the cold chain as well as the different options and innovations of cooling systems. Chapters also include case studies, success stories, capacity building activities, and other opportunities in cold chain development.

A History of Egypt from the Earliest Times to the Persian Conquest

Routledge

A close look at milk and its history as a pure and modern consumer product in American culture.

70 Recipes for the World's Most Luscious Fruit University of Chicago Press

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical,

medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

What You Don't Know about Orange Juice University of Michigan Press

Madness, sexuality, power, knowledge—are these facts of life or simply parts of speech? In a series of works of astonishing brilliance, historian Michel Foucault excavated the hidden assumptions that govern the way we live and the way we think. The Archaeology of Knowledge begins at the level of "things said" and moves quickly to illuminate the connections between knowledge, language, and action in a style at once profound and personal. A summing up of Foucault's own methodological

assumptions, this book is also a first step toward a genealogy of the way we live now. Challenging, at times infuriating, it is an absolutely indispensable guide to one of the most innovative thinkers of our time.

How Not to Die CRC Press

Benjamin R. Cohen uses the pure food crusades at the turn of the twentieth century to provide a captivating window onto the origins of manufactured foods in the United States. In the latter nineteenth century, extraordinary changes in food and agriculture gave rise to new tensions in the ways people understood, obtained, trusted, and ate their food. This was the Era of Adulteration, and its concerns have carried forward to today: How could you tell the food you bought was the food you thought you bought? Could something manufactured still be pure? Is it okay to manipulate nature far enough to produce new foods but not so far that you question its safety and health? How do you know where the line is? And who decides? In Pure Adulteration, Benjamin R. Cohen uses the pure food crusades to provide a captivating window onto the origins of manufactured foods and the perceived problems they wrought. Cohen follows

farmers, manufacturers, grocers, hucksters, housewives, politicians, and scientific analysts as they struggled to demarcate and patrol the ever-contingent, always contested border between purity and adulteration, and as, at the end of the nineteenth century, the very notion of a pure food changed. In the end, there is (and was) no natural, prehuman distinction between pure and adulterated to uncover and enforce; we have to decide. Today's world is different from that of our nineteenth-century forebears in many ways, but the challenge of policing the difference between acceptable and unacceptable practices remains central to daily decisions about the foods we eat, how we produce them, and what choices we make when buying them.

The Lessons of History McFarland

Readers interested in US history, city and regional planning history, food history, and public policy, as well as anyone curious about the disappearance of the central produce district as a major component of the city, will find Movable Markets a fascinating read.

Writing the History of Roman Women

UNC Press Books

From a late-night snack to a cold beer, there's nothing that whets the appetite quite like the suctioning sound of a refrigerator being opened. In the early 1930s fewer than ten percent of US households had a mechanical refrigerator, but today they are nearly universal, the primary means by which we keep our food and drink fresh. Yet, for as ubiquitous as refrigerators are, most of us take them for granted, letting them blend into the background of our kitchens, basements, garages, and all the other places where they seem so perfectly convenient. In this book, Helen Peavitt amplifies the hum of the refrigerator in technological history, showing us just how it became such an essential appliance. Peavitt takes us to the early closets, cabinets, and boxes into which we first started packing ice and the various things we were trying to keep cool. From there she charts the development of mechanical and chemical technologies that have led to modern-day refrigeration on both industrial and domestic scales, showing how these technologies have created a completely new method of preserving and transporting perishable goods, having a profound impact on

society from the nineteenth century and on. She explores the ways the marketing of refrigerators have expressed and influenced our notions of domestic life, and she looks at how refrigeration has altered the agriculture and food industries as well as our own appetites. Strikingly illustrated, this book offers an informative and entertaining history of an object that has radically changed—in a little over one hundred years—one of the most important things we do: eat.

Simon and Schuster

James Beard Foundation Book Award

Winner From the author of the acclaimed *97 Orchard* and her husband, a culinary historian, an in-depth exploration of the greatest food crisis the nation has ever faced—the Great Depression—and how it transformed America’s culinary culture. The decade-long Great Depression, a period of shifts in the country’s political and social landscape, forever changed the way America eats. Before 1929, America’s relationship with food was defined by abundance. But the collapse of the economy, in both urban and rural America, left a quarter of all Americans out of work and undernourished—shattering long-held

assumptions about the limitlessness of the national larder. In 1933, as women struggled to feed their families, President Roosevelt reversed long-standing biases toward government-sponsored “food charity.” For the first time in American history, the federal government assumed, for a while, responsibility for feeding its citizens. The effects were widespread. Championed by Eleanor Roosevelt, “home economists” who had long fought to bring science into the kitchen rose to national stature. Tapping into America’s long-standing ambivalence toward culinary enjoyment, they imposed their vision of a sturdy, utilitarian cuisine on the American dinner table. Through the Bureau of Home Economics, these women led a sweeping campaign to instill dietary recommendations, the forerunners of today’s Dietary Guidelines for Americans. At the same time, rising food conglomerates introduced packaged and processed foods that gave rise to a new American cuisine based on speed and convenience. This movement toward a homogenized national cuisine sparked a revival of American regional cooking. In the ensuing decades, the tension between

local traditions and culinary science has defined our national cuisine—a battle that continues today. *A Square Meal* examines the impact of economic contraction and environmental disaster on how Americans ate then—and the lessons and insights those experiences may hold for us today. *A Square Meal* features 25 black-and-white photographs.

Fig Heaven Harper Collins

How modern food helped make modern society between 1870 and 1930: stories of power and food, from bananas and beer to bread and fake meat. The modern way of eating—our taste for food that is processed, packaged, and advertised—has its roots as far back as the 1870s. Many food writers trace our eating habits to World War II, but this book shows that our current food system began to coalesce much earlier. Modern food came from and helped to create a society based on racial hierarchies, colonization, and global integration. *Acquired Tastes* explores these themes through a series of moments in food history—stories of bread, beer, sugar, canned food, cereal, bananas, and more—that shaped how we think about food today. Contributors consider the

displacement of native peoples for agricultural development; the invention of Pilsner, the first international beer style;

the “long con” of gilded sugar and corn syrup; Josephine Baker’s banana skirt and the rise of celebrity tastemakers; and faith

in institutions and experts who produced, among other things, food rankings and fake meat.

Best Sellers - Books :

- [The Complete Summer I Turned Pretty Trilogy \(boxed Set\): The Summer I Turned Pretty; It's Not Summer Without You; We'll Always](#)
- [Outlive: The Science And Art Of Longevity By Peter Attia Md](#)
- [Things We Hide From The Light \(knockemout Series, 2\)](#)
- [The Summer Of Broken Rules](#)
- [World Of Eric Carle, Around The Farm 30-button Animal Sound Book - Great For First Words - Pi Kids](#)
- [A Court Of Frost And Starlight \(a Court Of Thorns And Roses, 4\) By Sarah J. Maas](#)
- [Our Class Is A Family \(our Class Is A Family & Our School Is A Family\) By Shannon Olsen](#)
- [The Collector: A Novel By Daniel Silva](#)
- [Meditations: A New Translation](#)
- [To Kill A Mockingbird By Harper Lee](#)