

# Cuisine Colonialism And Cold War Food In Twentieth

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**Historical Dictionary of the Republic of Korea** - James E. Hoare  
2020-10-13

South Korea (Republic of Korea) is the more successful of the two Koreas in both economic and political terms. Even the Asian economic crisis of 1997-1998, which hit badly, was weathered successfully, and when the next crisis came along in 2007, South Korea coped better than many other countries. This economic strength, taken with the steady progress of democratization since 1987, indicates that when the peninsula is eventually reunified, as one day it probably will be, a new unified Korea will follow the South Korea model rather than that of North Korea. This fourth edition of Historical Dictionary of the Republic of Korea contains a chronology, an introduction, appendixes, and an extensive bibliography. The dictionary section has over 700 cross-referenced entries on important personalities as well as aspects of the country's politics, economy, foreign relations, religion, and culture. This book is an excellent resource for students, researchers, and anyone wanting to know more about the Republic of Korea.

South Korea - Daniel J. Schwekendiek 2017-07-05

During the second half of the twentieth century, an economic boom, driven by advances in technology, has led South Korea to become the world's fastest growing economy. But, there were also social factors associated with this shift. In this book, Daniel J. Schwekendiek examines South Korea's socioeconomic evolution since the 1940s. After a brief introduction to Korean history from the late Joseon Dynasty to the division of the Korean peninsula into two occupied zones in 1945, the focus of the book shifts to the rapid socioeconomic development and change that took place in South Korea in the twentieth century. Topics covered include demography, rural-urban development, economic planning, and international trade, in addition to lower and higher education. Important, but understudied areas, such as social capital, nutritional improvements, the rise of capitalist consumerism, and recent nation branding issues, are also addressed. Rarely has a resource incorporated such unique macro-historical perspectives of South Korea, especially in the context of social development. Throughout the book, the author corroborates historical events with empirical data. With over one hundred figures and illustrations, suggested readings at the end of each chapter, and comparisons with North Korea, South Korea will be a crucial reference work for scholars and advanced students in Korean and East Asian Studies.

**The Korean Popular Culture Reader** - Kyung Hyun Kim 2014-01-21

Over the past decade, Korean popular culture has become a global phenomenon. The "Korean Wave" of music, film, television, sports, and cuisine generates significant revenues and cultural pride in South Korea. The Korean Popular Culture Reader provides a timely and essential foundation for the study of "K-pop," relating the contemporary cultural landscape to its historical roots. The essays in this collection reveal the intimate connections of Korean popular culture, or hallyu, to the peninsula's colonial and postcolonial histories, to the nationalist projects of the military dictatorship, and to the neoliberalism of twenty-first-century South Korea. Combining translations of seminal essays by Korean scholars on topics ranging from sports to colonial-era serial fiction with new work by scholars based in fields including literary studies, film and media studies, ethnomusicology, and art history, this collection expertly navigates the social and political dynamics that have shaped Korean cultural production over the past century. Contributors: Jung-hwan Cheon, Michelle Cho, Youngmin Choe, Steven Chung, Katarzyna J. Cwiertka, Stephen Epstein, Olga Fedorenko, Kelly Y. Jeong, Rachael Miyung Joo, Inkyu Kang, Kyu Hyun Kim, Kyung Hyun Kim, Pil Ho Kim, Boduerae Kwon, Regina Yung Lee, Sohl Lee, Jessica Likens, Roald Maliangkay, Youngju Ryu, Hyunjoon Shin, Min-Jung Son, James Turnbull, Travis Workman

**Food, National Identity and Nationalism** - Ronald Ranta 2022-11-13

Building and expanding on the first edition, the second edition of Food,

National Identity and Nationalism continues to explore a much-neglected area study: the relationship between food and nationalism. With a preface written by Michaela DeSoucey and using a wide range of case studies, it demonstrates that food and nationalism is an important area to study, and that the food-nationalism axis provides a useful prism through which to explore and analyse the world around us, from the everyday to the global, and the ways in which it affects us. The second edition includes a number of new case studies, including the demise and resurrection of pie as a 'national dish' in post-Brexit Britain; the use of netnography; the role of diasporas in maintaining and reinventing national food; the gastrodipomatic potential of the New Nordic Cuisine; the potential of veganism to transcend nationalism; and the relationship between gastronationalism and populism.

Food and War in Mid-Twentieth-Century East Asia - Katarzyna J. Cwiertka 2016-04-15

War has been both an agent of destruction and a catalyst for innovation. These two, at first sight contradictory, yet mutually constitutive outcomes of war-waging are particularly pronounced in twentieth-century Asia. While 1945 marked the beginning of peaceful recovery for Europe, military conflicts continued to play a critical role in the historical development of this part of the world. In essence, all wars in twentieth-century Asia stemmed from the political vacuum that developed after the fall of the Japanese Wartime Empire, intricately connecting one region with another. Yet, they have had often very diverse consequences, shattering the homes of some and bringing about affluence to others. Disarray of war may halt economic activities and render many aspects of life insignificant. The need for food, however, cannot be ignored and the social action that it requires continues in all circumstances. This book documents the effects of war on the lives of ordinary people through the investigation of a variety of connections that developed between war-waging and the production, distribution, preparation and consumption of food throughout Asia since the 1930s. The topics addressed range from issues at stake at the time of the conflicts, such as provisioning the troops and food rationing and food relief for civilians, to long-term, often surprising consequences of war waging and wartime mobilization of resources on the food systems, diets, and tastes of the societies involved. The main argument of this volume is that war has not been a mere disruption, but rather a central force in the social and cultural trajectories of twentieth-century Asia. Due to its close connection with human nourishment and comfort, food stands central in the life of the individual. On the other hand, owing to its connection with profit and power, food plays a critical role in the social and economic organization of a society. What happens to food and eating is, therefore, an important index of change, a privileged basis for the exploration of historical processes.

Flavors of Empire - Mark Padoongpatt 2017-09-26

"One night in Bangkok" : food and the everyday life of empire -- "Chasing the yum" : food procurement and early Thai Los Angeles -- Too hot to handle? restaurants and Thai American identity -- "More than a place of worship" : food festivals and Thai American suburban culture -- Thailand's "77th province" : culinary tourism in Thai Town

**Oishii** - Eric C. Rath 2021-04-15

Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods—but they are also the most widely misunderstood. Oishii: The History of Sushi reveals that sushi began as a fermented food with a sour taste, used as a means to preserve fish. This book, the first history of sushi in English, traces sushi's development from China to Japan and then internationally, and from street food to high-class cuisine. Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it. Written by an expert on Japanese food history, Oishii is a must read for understanding sushi's past, its variety and sustainability, and how it became one of the world's greatest anonymous cuisines.

**The Arts of the Microbial World** - Victoria Lee 2021-12-01

The first in-depth study of Japanese fermentation science in the twentieth century. *The Arts of the Microbial World* explores the significance of fermentation phenomena, both as life processes and as technologies, in Japanese scientific culture. Victoria Lee's careful study documents how Japanese scientists and skilled workers sought to use the microbe's natural processes to create new products, from soy-sauce mold starters to MSG, vitamins to statins. In traditional brewing houses as well as in the food, fine chemical, and pharmaceutical industries across Japan, they showcased their ability to deal with the enormous sensitivity and variety of the microbial world. Charting developments in fermentation science from the turn of the twentieth century, when Japan was an industrializing country on the periphery of the world economy, to 1980 when it had emerged as a global technological and economic power, Lee highlights the role of indigenous techniques in modern science as it took shape in Japan. In doing so, she reveals how knowledge of microbes lay at the heart of some of Japan's most prominent technological breakthroughs in the global economy. At a moment when twenty-first-century developments in the fields of antibiotic resistance, the microbiome, and green chemistry suggest that the traditional eradication-based approach to the microbial world is unsustainable, twentieth-century Japanese microbiology provides a new, broader vantage for understanding and managing microbial interactions with society.

*Routledge Handbook of Food in Asia* - Cecilia Leong-Salobir 2019-02-25

Throwing new light on how colonisation and globalization have affected the food practices of different communities in Asia, the *Routledge Handbook of Food in Asia* explores the changes and variations in the region's dishes, meals and ways of eating. By demonstrating the different methodologies and theoretical approaches employed by scholars, the contributions discuss everyday food practices in Asian cultures and provide a fascinating coverage of less common phenomenon, such as the practice of wood eating and the evolution of pufferfish eating in Japan. In doing so, the handbook not only covers a wide geographical area, including Japan, Indonesia, Vietnam, Singapore, India, China, South Korea and Malaysia, but also examines the Asian diasporic communities in Canada, the United States and Australia through five key themes: Food, Identity and Diasporic Communities Food Rites and Rituals Food and the Media Food and Health Food and State Matters.

Interdisciplinary in nature, this handbook is a useful reference guide for students and scholars of anthropology, sociology and world history, in addition to food history, cultural studies and Asian studies in general.

*The Cultural Politics of Food, Taste, and Identity* - Steffan Igor Ayora-Diaz 2021-04-08

*The Cultural Politics of Food, Taste, and Identity* examines the social, cultural, and political processes that shape the experience of taste. The book positions flavor as involving all the senses, and describes the multiple ways in which taste becomes tied to local, translocal, glocal, and cosmopolitan politics of identity. Global case studies are included from Japan, China, India, Belize, Chile, Guatemala, the United States, France, Italy, Poland and Spain. Chapters examine local responses to industrialized food and the heritage industry, and look at how professional culinary practice has become foundational for local identities. The book also discusses the unfolding construction of "local taste" in the context of sociocultural developments, and addresses how cultural political divides are created between meat consumption and vegetarianism, innovation and tradition, heritage and social class, popular food and authenticity, and street and restaurant food. In addition, contributors discuss how different food products—such as kimchi, quinoa, and Soylent—have entered the international market of industrial and heritage foods, connecting different places and shaping taste and political identities.

*Cuisine, Colonialism and Cold War* - Katarzyna J. Cwiertka 2012-11-15

When you consider the size of Korea's population and the breadth of its territory, it's easy to see that this small region has played a disproportionately large role in twentieth-century history. The peninsula has experienced colonial submission at the hands of Japan, occupation by the United States and the Soviet Union, war, and a national division that continues today. *Cuisine, Colonialism and Cold War* traces these developments as they played out in an unusual sphere: Korea's national cuisine, which is savored for its diversity of ingredients and flavor. Katarzyna J. Cwiertka shows that many foods and dietary practices identified as Korean have been created or influenced by its colonial encounters, and she uncovers how the military and the Cold War had an impact on diet in both the North and South. Surveying the manufacture and consumption of rice and soy sauce, the rise of restaurants, wartime

food, and the 1990s famine that still affects North Korea, Cwiertka illuminates the persistent legacy of Japanese rule and the consequences of armed conflicts and the Cold War. Bringing us closer to the Korean people and their daily lives, this book shines new light on critical issues in the social history of this peninsula.

**Seeds of Control** - David Fedman 2020-06-12

Japanese colonial rule in Korea (1905–1945) ushered in natural resource management programs that profoundly altered access to and ownership of the peninsula's extensive mountains and forests. Under the banner of "forest love," the colonial government set out to restructure the rhythms and routines of agrarian life, targeting everything from home heating to food preparation. Timber industrialists, meanwhile, channeled Korea's forest resources into supply chains that grew in tandem with Japan's imperial sphere. These mechanisms of resource control were only fortified after 1937, when the peninsula and its forests were mobilized for total war. In this wide-ranging study David Fedman explores Japanese imperialism through the lens of forest conservation in colonial Korea—a project of environmental rule that outlived the empire itself. Holding up for scrutiny the notion of conservation, *Seeds of Control* examines the roots of Japanese ideas about the Korean landscape, as well as the consequences and aftermath of Japanese approaches to Korea's "greenification." Drawing from sources in Japanese and Korean, Fedman writes colonized lands into Japanese environmental history, revealing a largely untold story of green imperialism in Asia.

*The Routledge History of American Foodways* - Jennifer Jensen Wallach 2016-02-12

*The Routledge History of American Foodways* provides an important overview of the main themes surrounding the history of food in the Americas from the pre-colonial era to the present day. By broadly incorporating the latest food studies research, the book explores the major advances that have taken place in the past few decades in this crucial field. The volume is composed of four parts. The first part explores the significant developments in US food history in one of five time periods to situate the topical and thematic chapters to follow. The second part examines the key ingredients in the American diet throughout time, allowing authors to analyze many of these foods as items that originated in or dramatically impacted the Americas as a whole, and not just the United States. The third part focuses on how these ingredients have been transformed into foods identified with the American diet, and on how Americans have produced and presented these foods over the last four centuries. The final section explores how food practices are a means of embodying ideas about identity, showing how food choices, preferences, and stereotypes have been used to create and maintain ideas of difference. Including essays on all the key topics and issues, *The Routledge History of American Foodways* comprises work from a leading group of scholars and presents a comprehensive survey of the current state of the field. It will be essential reading for all those interested in the history of food in American culture.

*Culinary Nationalism in Asia* - Michelle T. King 2019-07-11

With culinary nationalism defined as a process in flux, as opposed to the limited concept of national cuisine, the contributors of this book call for explicit critical comparisons of cases of culinary nationalism among Asian regions, with the intention of recognizing patterns of modern culinary development. As a result, the formation of modern cuisine is revealed to be a process that takes place around the world, in different forms and periods, and not exclusive to current Eurocentric models. Key themes include the historical legacies of imperialism/colonialism, nationalism, the Cold War, and global capitalism in Asian cuisines; internal culinary boundaries between genders, ethnicities, social classes, religious groups, and perceived traditions/modernities; and global contexts of Asian cuisines as both nationalist and internationalist enterprises, and "Asia" itself as a vibrant culinary imaginary. The book, which includes a foreword from Krishnendu Ray and an afterword from James L. Watson, sets out a fresh agenda for thinking about future food studies scholarship.

*Modern Japanese Cuisine* - Katarzyna Joanna Cwiertka 2006

"Katarzyna Cwiertka shows that key shifts in the Japanese diet were, in many cases, a consequence of modern imperialism. Exploring reforms in home cooking and military catering, wartime food management and the rise of urban gastronomy, she reveals how Japan's pre-modern culinary diversity was eventually replaced by a truly 'national' cuisine - a set of foods and practices with which the majority of Japanese today ardently identify." "The result of more than a decade of research, *Modern Japanese Cuisine* is a look at the historical roots of one of the world's best cuisines. It includes additional information on the influx of Japanese

food and restaurants in Western countries, and how in turn these developments have informed our view of Japanese cuisine. This book is appetizing reading for all those interested in Japanese culture and its influences."--BOOK JACKET.

**An Asian Frontier** - Robert Oppenheim 2016-06

In the nineteenth century the predominant focus of American anthropology centered on the native peoples of North America, and most anthropologists would argue that Korea during this period was hardly a cultural area of great anthropological interest. However, this perspective underestimates Korea as a significant object of concern for American anthropology during the period from 1882 to 1945—otherwise a turbulent, transitional period in Korea's history. *An Asian Frontier* focuses on the dialogue between the American anthropological tradition and Korea, from Korea's first treaty with the United States to the end of World War II, with the goal of rereading anthropology's history and theoretical development through its Pacific frontier. Drawing on notebooks and personal correspondence as well as the publications of anthropologists of the day, Robert Oppenheim shows how and why Korea became an important object of study—with, for instance, more published about Korea in the pages of *American Anthropologist* before 1900 than would be seen for decades after. Oppenheim chronicles the actions of American collectors, Korean mediators, and metropolitan curators who first created Korean anthropological exhibitions for the public. He moves on to examine anthropologists—such as Aleš Hrdlicka, Walter Hough, Stewart Culin, Frederick Starr, and Frank Hamilton Cushing—who fit Korea into frameworks of evolution, culture, and race even as they engaged questions of imperialism that were raised by Japan's colonization of the country. In tracing the development of American anthropology's understanding of Korea, Oppenheim discloses the legacy present in our ongoing understanding of Korea and of anthropology's past.

*The Oxford Companion to Food* - Alan Davidson 2014

Covers such topics as plant products, cooking terms, national and regional cuisines, food preservation, food science, diet, and cookbooks and their authors.

*Seaweed* - Kaori O'Connor 2017-05-15

Some might be put off by its texture, aroma, or murky origins, but the fact of the matter is seaweed is one of the oldest human foods on earth. And prepared the right way, it can be absolutely delicious. Long a staple in Asian cuisines, seaweed has emerged on the global market as one of our new superfoods, a natural product that is highly sustainable and extraordinarily nutritious. Illuminating seaweed's many benefits through a fascinating history of its culinary past, Kaori O'Connor tells a unique story that stretches along coastlines the world over. O'Connor introduces readers to some of the 10,000 kinds of seaweed that grow on our planet, demonstrating how seaweed is both one of the world's last great renewable resources and a culinary treasure ready for discovery. Many of us think of seaweed as a forage food for the poor, but various kinds were often highly prized in ancient times as a delicacy reserved for kings and princes. And they ought to be prized: there are seaweeds that are twice as nutritious as kale and taste just like bacon—superfood, indeed. Offering recipes that range from the traditional to the contemporary—taking us from Asia to Europe to the Americas—O'Connor shows that sushi is just the beginning of the possibilities for this unique plant.

*Social Innovation and Sustainability Transition* - Geoff Desa 2022-12-11

This book uses a historical and modern lens to reimagine the role that Extension could potentially play in catalyzing reciprocal, co-learning relationships between Land-Grant Universities and their diverse local constituencies. The establishment of statewide extension systems was once seen as a way to ensure that Land-Grant Universities would be accessible and responsive to all of a state's residents. Extension systems continue to offer a front-door to a major public university in almost every county of the United States, but they tend to be viewed primarily as a way to translate science or distribute information from the university to the public. This book argues for the importance of Extension and shows that we are conceiving of this system too narrowly. Only by retelling the stories of the Extension and getting people to see themselves as part of the story can we imagine a different future in which state universities and land-grant colleges engage more authentically and equitably in two-way relationships with their local constituents. In catalyzing reciprocal, co-learning relationships between Land-Grant Universities and their diverse local constituencies. Chapter "Palatable disruption: the politics of plant milk", chapter "Feeding the melting pot: inclusive strategies for the multi-ethnic city", chapter "A carrot isn't a carrot isn't a carrot: tracing

value in alternative practices of food exchange", chapter "Virtualizing the 'good life': reworking narratives of agrarianism and the rural idyll in a computer game" and chapter "'Workable utopias' for social change through inclusion and empowerment? Community supported agriculture (CSA) in Wales as social innovation" are available open access under a Creative Commons Attribution 4.0 International license via [link.springer.com](http://link.springer.com).

*Ethnic American Food Today* - Lucy M. Long 2015-07-17

*Ethnic American Food Today* is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

**A Concise History of Korea** - Michael J. Seth 2019-11-20

Now in a fully revised and updated edition including new primary sources and illustrations, this comprehensive book surveys Korean history from Neolithic times to the present. Michael J. Seth explores the origins and development of Korean society, politics, and still little-known cultural heritage from their inception to the two Korean states of today. Telling the remarkable story of the origins and evolution of a society that borrowed and adopted from abroad, Seth describes how various tribal peoples in the peninsula came together to form one of the world's most distinctive communities. He shows how this ancient, culturally and ethnically homogeneous society was wrenched into the world of late-nineteenth-century imperialism, fell victim to Japanese expansionism, and then became arbitrarily divided into two opposed halves, North and South, after World War II. Tracing the post-war years since 1945, the book explains how the two Koreas, with their deeply different political and social systems and geopolitical orientations, evolved into sharply contrasting societies. South Korea, after an unpromising start, became one of the few postcolonial developing states to enter the ranks of the first world, with a globally competitive economy, a democratic political system, and a cosmopolitan and dynamic culture. North Korea, by contrast, became one of the world's most totalitarian and isolated societies, a nuclear power with an impoverished and famine-stricken population. Seth describes and analyzes the radically different and historically unprecedented trajectories of the two Koreas, formerly one tight-knit society. Throughout, he adds a rare dimension by placing Korean history into broader global perspective. All readers looking for a balanced, knowledgeable history will be richly rewarded with this clear and concise book.

**A Companion to Korean American Studies** - Rachael Miyung Joo 2018-06-12

*A Companion to Korean American Studies* aims to provide readers with a broad introduction to Korean American Studies, through essays exploring major themes, key insights, and scholarly approaches that have come to define this field.

**Cuisine, Colonialism and Cold War** - Katarzyna J. Cwiertka 2013-06-01

When you consider the size of Korea's population and the breadth of its territory, it's easy to see that this small region has played a disproportionately large role in twentieth-century history. The peninsula has experienced colonial submission at the hands of Japan, occupation by the United States and the Soviet Union, war, and a national division that continues today. *Cuisine, Colonialism and Cold War* traces these developments as they played out in an unusual sphere: Korea's national cuisine, which is savored for its diversity of ingredients and flavor. Katarzyna J. Cwiertka shows that many foods and dietary practices identified as Korean have been created or influenced by its colonial encounters, and she uncovers how the military and the Cold War had an impact on diet in both the North and South. Surveying the manufacture and consumption of rice and soy sauce, the rise of restaurants, wartime food, and the 1990s famine that still affects North Korea, Cwiertka illuminates the persistent legacy of Japanese rule and the consequences of armed conflicts and the Cold War. Bringing us closer to the Korean people and their daily lives, this book shines new light on critical issues in the social history of this peninsula.

**Invented Traditions in North and South Korea** - Andrew David Jackson 2021-11-30

Almost forty years after the publication of Hobsbawm and Ranger's *The Invention of Tradition*, the subject of invented traditions—cultural and historical practices that claim a continuity with a distant past but which are in fact of relatively recent origin—is still relevant, important, and highly contentious. *Invented Traditions in North and South Korea* examines the ways in which compressed modernity, Cold War conflict, and ideological opposition has impacted the revival of traditional forms in both Koreas. The volume is divided thematically into sections covering:

(1) history, religions, (2) language, (3) music, food, crafts, and finally, (4) space. It includes chapters on pseudo-histories, new religions, linguistic politeness, literary Chinese, p'ansori, heritage, North Korean food, architecture, and the invention of children's pilgrimages in the DPRK. As the first comparative study of invented traditions in North and South Korea, the book takes the reader on a journey through Korea's epic twentieth century, examining the revival of culture in the context of colonialism, decolonization, national division, dictatorship, and modernization. The book investigates what it describes as "monumental" invented traditions formulated to maintain order, loyalty, and national identity during periods of political upheaval as well as cultural revivals less explicitly connected to political power. *Invented Traditions in North and South Korea* demonstrates that invented traditions can teach us a great deal about the twentieth-century political and cultural trajectories of the two Koreas. With contributions from historians, sociologists, folklorists, scholars of performance, and anthropologists, this volume will prove invaluable to Koreanists, as well as teachers and students of Korean and Asian studies undergraduate courses.

**Korean Food Television and the Korean Nation** - Jaehyeon Jeong 2020-12-10

This book examines the historical development of Korean food TV and its articulation of Koreanness in the era of globalization. Jaehyeon Jeong defines the evolution of Korean food TV as an outcome of the conjuncture between the television industry's structural changes, the shift in food's landscape and cultural legitimacy, and various sociocultural, political, and economic transformations. In addition, Jeong reveals how the state appropriates the banality of food to raise South Korea's global image and how it utilizes domestic television to disseminate statist discourse of the nation. Understanding discourses of national cuisine as reflective of and formative of discourses of the nation, he argues that the growth of discourses of national cuisine is symptomatic of the struggle for nationness in a globalized world.

[A Concise History of Modern Korea](#) - Michael J. Seth 2016-03-03

Now in a fully revised and updated edition, this history of modern Korea explores the social, economic, and political issues it has faced since being catapulted into the wider world at the end of the nineteenth century. Placing this formerly insular society in a global context, Michael J. Seth describes how this ancient, culturally and ethnically homogeneous society first fell victim to Japanese imperialist expansionism, and then was arbitrarily divided in half after World War II. Seth traces the postwar paths of the two Koreas—with different political and social systems and different geopolitical orientations—as they evolved into sharply contrasting societies. South Korea, after an unpromising start, became one of the few postcolonial developing states to enter the ranks of the first world, with a globally competitive economy, a democratic political system, and a cosmopolitan and dynamic culture. By contrast, North Korea became one of the world's most totalitarian and isolated societies, a nuclear power with an impoverished and famine-stricken population. Considering the radically different and historically unprecedented trajectories of the two Koreas, Seth assesses the insights they offer for understanding not only modern Korea but the broader perspective of world history. All readers looking for a balanced, knowledgeable history will be richly rewarded with this clear and cogent book.

*Kulinaristik des Frühstücks / Breakfast Across Cultures* - Wierlacher, Alois 2018-01-29

Dieser ‚Frühstücksband‘ versammelt zum ersten Mal in der Wissenschaftsgeschichte Analysen und Theorien der frühen Mahlzeit des Tages aus den Blickwinkeln verschiedener Fächer und Regionen (Nationen) zur Begründung einer transdisziplinären, transnationalen und polyperspektivischen Frühstücksforschung. Ausgangspunkt ist die Annahme, dass es ein weit verbreitetes, meist implizites Frühstücksmuster gibt, das sich in variablen Gewichtungen als nutritive Handlung, als kulturspezifisches Speisenensemble (Gericht), als Sozialsituation oder als kulturelle Institution aktualisiert.

**Japan Since 1945** - Christopher Gerteis 2013-02-14

Examines the social, cultural, and political underpinnings of Japan's postwar and post-industrial trajectories.

**Branding Japanese Food** - Katarzyna J. Cwiertka 2020-02-29

Branding Japanese Food is the first book in English on the use of food for the purpose of place branding in Japan. At the center of the narrative is the 2013 inscription of "Washoku, traditional dietary cultures of the Japanese, notably for the celebration of New Year" on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity. The authors challenge the very definition of washoku as it was presented in the UNESCO nomination, and expose the multitude of contradictions and

falsehoods used in the promotion of Japanese cuisine as part of the nation-branding agenda. Cwiertka and Yasuhara argue further that the manipulation of historical facts in the case of washoku is actually a continuation of similar practices employed for centuries in the branding of foods as iconic markers of tourist attractions. They draw parallels with gastronomic meibutsu (famous products) and edible omiyage (souvenirs), which since the early modern period have been persistently marketed through questionable connections with historical personages and events. Today, meibutsu and omiyage play a central role in the travel experience in Japan and comprise a major category in the practices of gift exchange. Few seem to mind that the stories surrounding these foods are hardly ever factual, despite the fact that the stories, rather than the food itself, constitute the primary attraction. The practice itself is derived from the intellectual exercise of evoking specific associations and sentiments by referring to imaginary landscapes, known as utamakura or meisho. At first restricted to poetry, this exercise was expanded to the visual arts, and by the early modern period familiarity with specific locations and the culinary associations they evoked had become a fixed component of public collective knowledge. The construction of the myths of meibutsu, omiyage, and washoku as described in this book not only enriches the understanding of Japanese culinary culture, but also highlights the dangers of tweaking history for branding purposes, and the even greater danger posed by historians remaining silent in the face of this irreversible reshaping of the past into a consumable product for public enjoyment.

[Geographies of Food](#) - Moya Kneafsey 2021-01-28

What is the future of food in light of growing threats from the climate emergency and natural resource depletion, as well as economic and social inequality? This textbook engages with this question, and considers the complex relationships between food, place, and space, providing students with an introduction to the contemporary and future geographies of food and the powerful role that food plays in our everyday lives. *Geographies of Food* explores contemporary food issues and crises in all their dimensions, as well as the many solutions currently being proposed. Drawing on global case studies from the Majority and Minority Worlds, it analyses the complex relationships operating between people and processes at a range of geographical scales, from the shopping decisions of consumers in a British or US supermarket, to food insecurity in Sub-Saharan Africa, to the high-level political negotiations at the World Trade Organization and the strategies of giant American and European agri-businesses whose activities span several continents. With over 60 color images and a range of lively pedagogical features, *Geographies of Food* is essential reading for undergraduates studying food and geography.

[Routledge Handbook of Modern Korean History](#) - Michael J Seth 2016-01-29

Beginning in the mid-nineteenth century when Korea became entangled in the world of modern imperialism and the old social, economic and political order began to change; this handbook brings together cutting edge scholarship on major themes in Korean History. Contributions by experts in the field cover the Late Choson and Colonial periods, Korea's partition and the diverging paths of North and South Korea. Topics covered include: The division of Korea Religion Competing imperialisms Economic change War and rebellions Nationalism Gender North Korea Under Kim Jong Il Global Korea The Handbook provides a stimulating introduction to the most important themes within the subject area, and is an invaluable reference work for any student and researcher of Korean History.

[Mass Media, Consumerism and National Identity in Postwar Japan](#) - Martyn David Smith 2018-04-05

Mass Media, Consumerism and National Identity in Postwar Japan addresses Japan's evolving nationalism and national identity in relation to its newly rising consumerism during the two decades from 1952 to 1972, through a study of the transformation of the print media and the market for weekly and monthly magazines. Martyn Smith argues that the transformation of the print media in the 1950s and 1960s expanded the possibilities for social, individual and national identities in Japan. From the late 1950s, the growth in the market for weekly magazines was fuelled by the huge potential for advertising revenue, the rapid development of the Japanese economy, and the necessity for the growth of a consumer society. This resulted in the merging of national identity with individual subjectivity - which this book describes as 'national subjectivity' - as the Japanese media promoted individual consumption to aid the recovery of the Japanese nation as a whole. Examining housewife magazines such as Fujin Koron, Fujin no Tomo and Fujin Gaho, as well as

news magazines such as Mainichi Graph and Asahi Graph, and publications aimed at young people – Shukan Heibon and Heibon Punch – Smith shows how the relationship of nationalism to everyday life is best understood by taking into account the changing nature of consumption in the period. By presenting an alternative to the traditional 'top-down' narrative of state-driven economic nationalism, this book therefore makes a unique contribution to the study of postwar Japanese history and Japanese nationalism.

Communicating Food in Korea - Jaehyeon Jeong 2021-03-15

An in-depth investigation of the complex relationships among food, culture, and society, *Communicating Food in Korea* features contributors from a variety of disciplines, including economics, political science, communication studies, nutrition research, tourism research, and more. Each chapter presents a unique interpretation of food's economic, political, and sociocultural relevance. Situated in Korea's shifting historical contexts, contributors explore themes, such as colonialism, food symbolism, gastronationalism, multiculturalism, food tourism, food security, and food sovereignty to research the ways food intersects with social issues in Korean society.

**The Provisions of War** - Justin Nordstrom 2021-08-13

The *Provisions of War* examines how soldiers, civilians, communities, and institutions have used food and its absence as both a destructive weapon and a unifying force in establishing governmental control and cultural cohesion during times of conflict. Historians as well as scholars of literature, regional studies, and religious studies problematize traditional geographic boundaries and periodization in this essay collection, analyzing various conflicts of the nineteenth and twentieth centuries through a foodways lens to reveal new insights about the parameters of armed interactions. The subjects covered are as varied and inclusive as the perspectives offered—ranging from topics like military logistics and animal disease in colonial Africa, Indian vegetarian identity, and food in the counterinsurgency of the Malayan Emergency, to investigations of hunger in Egypt after World War I and American soldiers' role in the making of US-Mexico borderlands. Taken together, the essays here demonstrate the role of food in shaping prewar political debates and postwar realities, revealing how dietary adjustments brought on by military campaigns reshape national and individual foodways and identities long after the cessation of hostilities

Alternative Food Politics - Michelle Phillipov 2018-12-07

Media interest in food has intensified in recent years, leading to a contemporary food landscape where 'alternative' food practices are increasingly visible. Concerns that were once exclusively the domain of activist movements motivated by environmental, animal rights, health and anti-corporate agendas are now central to primetime television cooking shows, mobile apps and social media. This book is the first to explore the impact of popular media and culture on contemporary food politics. Through examination of a range of media and cultural texts, including news, digital media, advertising and food labelling, it brings together leading and emerging scholars in food studies, media and communications, sociology, law, policy studies, business, and geography. The book explores the practices of alternative food movements, the marketing techniques of conventional and alternative food producers, and the relationships between food industries, media, and the public. Covering topics ranging from agtech start-ups and social justice projects, to new ways of mediating food waste, celebrity, and 'ethical' foods, *Alternative Food Politics* reveals the importance of media as a driver of food system transformation. This is a pivotal time for media and food industries, and this book is essential reading for scholars and students seeking to better understand the futures, possibilities and limits of food politics today.

Asian Cuisines - E. N. Anderson 2018-04-30

Sushi, kimchi, baklava, and tofu once seemed exotic. These Asian foods have made their way around the world. But how representative are they of their home cuisines? *Asian Cuisines: Food Culture from East Asia to Turkey and Afghanistan* covers the food history, food culture, and food science of the world's largest and most diverse continent, not only East, Southeast, and South Asia, but also Central and West Asia, including the countries that straddle Asia and the Middle East. Contributors to *Asian Cuisines* include renowned scholars E. N. Anderson, Paul D. Buell, and Darra Goldstein. A glossary provides a quick overview of culinary terms specific to the cuisines. Chapters discuss local ingredients and dishes, and look at the connection between food and social, political, economic, and cultural developments. Each article comes with an easy-to-make recipe to give readers a taste of more than a dozen tantalizing and varied cuisines. This compact volume will be valuable in food studies programs

and fills a unique spot on the shelf of anyone who loves to explore the meanings and flavors of world cuisines.

**Cold War Cosmopolitanism** - Christina Klein 2020-01-21

South Korea in the 1950s was home to a burgeoning film culture, one of the many "Golden Age cinemas" that flourished in Asia during the postwar years. *Cold War Cosmopolitanism* offers a transnational cultural history of South Korean film style in this period, focusing on the works of Han Hyung-mo, director of the era's most glamorous and popular women's pictures, including the blockbuster *Madame Freedom* (1956). Christina Klein provides a unique approach to the study of film style, illuminating how Han's films took shape within a "free world" network of aesthetic and material ties created by the legacies of Japanese colonialism, the construction of US military bases, the waging of the cultural Cold War by the CIA, the forging of regional political alliances, and the import of popular cultures from around the world. Klein combines nuanced readings of Han's sophisticated style with careful attention to key issues of modernity—such as feminism, cosmopolitanism, and consumerism—in the first monograph devoted to this major Korean director. A free open access ebook is available upon publication. Learn more at [www.luminosoa.org](http://www.luminosoa.org).

Writing Food History - Kyri W. Claflin 2013-08-01

The vibrant interest in food studies among both academics and amateurs has made food history an exciting field of investigation. Taking stock of three decades of groundbreaking multidisciplinary research, the book examines two broad questions: What has history contributed to the development of food studies? How have other disciplines - sociology, anthropology, literary criticism, science, art history - influenced writing on food history in terms of approach, methodology, controversies, and knowledge of past foodways? Essays by twelve prominent scholars provide a compendium of global and multicultural answers to these questions. The contributors critically assess food history writing in the United States, Africa, Mexico and the Spanish Diaspora, India, the Ottoman Empire, the Far East - China, Japan and Korea - Europe, Jewish communities and the Middle East. Several historical eras are covered: the Ancient World, the Middle Ages, Early Modern Europe and the Modern day. The book is a unique addition to the growing literature on food history. It is required reading for anyone seeking a detailed discussion of food history research in diverse times and places.

**Moral Foods** - Angela Ki Che Leung 2020-02-29

*Moral Foods: The Construction of Nutrition and Health in Modern Asia* investigates how foods came to be established as moral entities, how moral food regimes reveal emerging systems of knowledge and enforcement, and how these developments have contributed to new Asian nutritional knowledge regimes. The collection's focus on cross-cultural and transhistorical comparisons across Asia brings into view a broad spectrum of modern Asia that extends from East Asia, Southeast Asia, to South Asia, as well as into global communities of Western knowledge, practice, and power outside Asia. The first section, "Good Foods," focuses on how food norms and rules have been established in modern Asia. Ideas about good foods and good bodies shift at different moments, in some cases privileging local foods and knowledge systems, and in other cases privileging foreign foods and knowledge systems. The second section, "Bad Foods," focuses on what makes foods bad and even dangerous. Bad foods are not simply unpleasant or undesirable for aesthetic or sensory reasons, but they can hinder the stability and development of persons and societies. Bad foods are symbolically polluting, as in the case of foreign foods that threaten not only traditional foods, but also the stability and strength of the nation and its people. The third section, "Moral Foods," focuses on how themes of good versus bad are embedded in projects to make modern persons, subjects, and states, with specific attention to the ambiguities and malleability of foods and health. The malleability of moral foods provides unique opportunities for understanding Asian societies' dynamic position within larger global flows, connections, and disconnections. Collectively, the chapters raise intriguing questions about how foods and the bodies that consume them have been valued politically, economically, culturally, and morally, and about how those values originated and evolved. Consumers in modern Asia are not simply eating to satisfy personal desires or physiological needs, but they are also conscripted into national and global statemaking projects through acts of ingestion. Eating, then, has become about fortifying both the person and the nation.

Jahrbuch für Kulinaristik / Band 2, 2018 - Irmela Hijiya-Kirschner 2018-11-13

Wovon reden wir, wenn wir von „japanischer“, „chinesischer“ oder „koreanischer Küche“ reden? Der Schwerpunkt Der globalisierte

Gaumen: Ostasiens Küchen auf Reisen wurde so konzipiert, dass er die vielfältigen Dimensionen und Effekte der Globalisierung beispielhaft an den „Reisen“ ostasiatischer Küchen zum Vorschein bringt. Die zwölf Beiträge beleuchten neben Kapital-, Personen- und Warenverkehr vor allem historische und kulturelle Faktoren. Originalität, Tradition und Authentizität sind thematische Knotenpunkte. Die Vielfalt der Problemstellungen spiegelt sich in der Bandbreite der methodischen Zugänge und Perspektiven. Abgerundet wird dieser Teil durch zwei Dokumentationen zur kulinaristischen Forschung. Mit der Kulinaristischen Ökologie wird ein neuer Denkansatz aus dem Bereich der Lebens- und Umweltwissenschaften für das Feld der Kulinaristik vorgestellt. Dieser soll die ökologischen Konsequenzen und weltweiten Eingriffsfolgen aufzeigen, die dem Groß-Ökosystem 'Erde' und seinen großlandschaftlichen Subsystemen durch Nahrungsbeschaffung für eine ungebremst wachsende Weltbevölkerung erwachsen. Die Beiträge zum Thema Das Gericht loten mit den Mitteln von Wortsemantik und Etymologie, von praxisorientierter Begriffsgeschichte wie mit dem Versuch einer optisch unterfütterten Möbel- und Designgeschichte seine Vieldeutigkeit aus, abgerundet durch ein close reading von italienischer Gegenwartsliteratur im Blick auf eine neue Essensmoral. Der Teil Varia

besucht u.a. mit den Bahnhofsgaststätten einen für das kulturelle Gedächtnis Europas markanten transitorischen Ort. The special focus of vol. 2 of the series "Jahrbuch fuer Kulinaristik" is on: Der globalisierte Gaumen: Ostasiens Küchen auf Reisen/The Globalized Palate: Travelling East Asian Cuisines, pp. 16-380. The focus explores, through a variety of approaches, issues of identity, historical dimensions, socio-economic mechanisms, and political agendas of Japanese, Chinese, and Korean cuisines in a globalized context. The altogether 14 original contributions by authors including Maren Möhring, Yoko Hiramatsu, Eric C. Rath, Eun-Jeung Lee, Thomas O. Hoellmann, James Farrer, Jennifer Robertson, Peter Kupfer, and others, with an introduction by Irmela Hijiya-Kirschner, are rounded off by two bibliographies: A select bi-lingual (German/English) bibliography of recent food and hospitality studies on East and Southeast Asia with Annotations and a comprehensive bi-lingual index, featuring studies in English, German, Japanese, Korean, and French, as well as a list of recent and ongoing graduation theses in German-speaking countries. The volume also features contributions on Ecology and Culinary Studies, the complex relationships between meals and law, and an essay on literary representations of station restaurants as liminal spaces.