World Cultures Of Consumption Series Food And Globalization Consumption Markets And Politics In The Modern World Cultures Of Consumption Series

This edited collection outlines the accomplishments, shortcomings, and future policy prospects of the 2005 UNESCO Convention on the Protection and Promotion of the Diversity of Cultural Expressions, arguing that the Convention is not broad enough to confront the challenges concerning human rights, sustainability, and cultural diversity as a whole. Food has a special significance in the expanding field of global history. In this wide-ranging study, the authors provide an historical overview of the relationship between food and globalization in the modern world.

It is widely accepted in the scientific community that climate change is a reality, and that changes are happening with increasing rapidity. In this second edition, leading climate researcher Barrie Pittock revisits the effects that global warming is havi

Why We Eat, How We Eat maps new terrains in thinking about relations between bodies and foods. With the central premise that food is both symbolic and material, the volume explores the intersections of current critical debates regarding how individuals eat and why they eat. Through a wideranging series of case studies it examines how foods and bodies both haphazardly encounter, and actively engage with, one another in ways that are simultaneously material, social, and political. The aim and uniqueness of this volume is therefore the creation of a multidisciplinary dialogue through which to produce new understandings of these encounters that may be invisible to more established paradigms. In so

doing, Why We Eat, How We Eat concomitantly employs eating as a tool - a novel way of looking - while also drawing attention to the term 'eating' itself, and to the multiple ways in which it can be constituted. The volume asks what eating is - what it performs and silences, what it produces and destroys, and what it makes present and absent. It thereby traces the webs of relations and multiple scales in which eating bodies are entangled; in diverse and innovative ways, contributors demonstrate that eating draws into relationships people, places and objects that may never tangibly meet, and show how these relations are made and unmade with every mouthful. By illuminating these contemporary encounters, Why We Eat, How We Eat offers an empirically grounded richness that extends previous approaches to foods and bodies.

Despite being a universal experience, eating occures with remarkable variety across time and place: not only do we not eat the same things, but the related technologies, rituals, and even the timing are in constant flux. This lively and innovative history paints a fresco of the Italian nation by looking at its storied relationship to food.

Latin@s' Presence in the Food Industry takes the holistic culinary approach of bringing together multidisciplinary criticism to explore the diverse, and not always readily apparent, ways that Latin@s relate to food and the food industry. The networks Latin@s create, the types of identities they fashion through food, and their relationship to the US food industry are analyzed to understand Latin@s as active creators of food-based communities, as distinctive cultural representations, and as professionals. This vibrant new collection acknowledges issues of labor conditions, economic politics, and immigration laws—structural vulnerabilities that certainly cannot be ignored—and strives to understand more fully the active and conscious ways that Latina@s create

spaces to maneuver global and local food systems.
Food and GlobalizationConsumption, Markets and Politics in the Modern WorldBloomsbury Publishing

The book examines the history of co-operation in the broad context of the history of consumerism and consumption; of internationalism and the development of international organisations; and debates about international trade during the inter-war period. The fundamental question explored in the book concerns the meaning of co-operation. Was it a social movement or an economic enterprise? Did it aspire to challenge capitalism or to reform it? Did it contain at its heart a political vision for the transformation of society or was it simply a practical guide for organising a business? Hilson argues that it was both, but that an examination of the debates over the different meanings of co-operation can also illuminate broader questions about the emergence of consumer interests in the first half of the twentieth century, especially in a transnational context.

Women in Transnational History offers a range of fresh perspectives on the field of women's history, exploring how cross-border connections and global developments since the nineteenth century have shaped diverse women's lives and the gendered social, cultural, political and economic histories of specific localities. The book is divided into three thematically-organised parts, covering gendered histories of transnational networks, women's agency in the intersecting histories of imperialisms and nationalisms, and the concept of localizing the global and globalizing the local. Discussing a broad spectrum of topics from the politics of dress in Philippine mission stations in the early twentieth century to the shifting food practices of British women during the Second World War, the chapters bring women to the centre of the writing of new transnational histories. Illustrated with images and figures, this book throws new light on key global $\frac{Page}{A}$

themes from the perspective of women's and gender history. Written by an international team of editors and contributors, it is a valuable and timely resource for students and researchers of both women's history and transnational and global history.

With globalization has come an increased focus on food--where it comes from, how it is transported, who eats it, and what cultural significance it has. This volume brings together ethnographically based anthropological analyses of shifting meanings and representations associated with the foods, ingredients, and cooking practices of marginalized and/or indigenous cultures. Contributors are particularly interested in how these foods intersect with politics. nationhood and governance, identity, authenticity, and conservation. The chapters cover diverse locales, issues, and foods: the cultural meanings of sinonggi, a thick sago porridge from Sulawesi, Indonesia; the significance of pom, a Surinam dish popular in the Netherlands; the transformation of alpaca meat in Peru; the impact of culinary tourism on indigenous cuisine in Mexico; the re-presenting of minor millets in South India; and the development of cheeses in the Italian Alps. A conceptual essay on food and social boundaries rounds out the collection. Throughout, the contributors address important questions, including: How are traditional foods "repackaged" in the process of mainstreaming access? What does this repackaging mean for the ways local or indigenous peoples view their traditional food practices? How are local cuisines mobilized in movements to create national images and identities? What tensions emerge between new representations of foods and local cultural meanings? Together the contributors provide a thoughtful inquiry into what happens when food and culinary practices are moved from the cultural or physical margins, and how such movements can be shaped by--and employed $\frac{Page}{4/23}$

in the pursuit of--political, social, and cultural goals. Commodity Trading, Globalization and the Colonial World: Spinning the Web of the Global Market provides a new perspective on economic globalization in the nineteenth and twentieth centuries. Instead of understanding the emergence of global markets as a mere result of supply and demand or as the effect of imperial politics, this book focuses on a global trading firm as an exemplary case of the actors responsible for conducting economic transactions in a multicultural business world. The study focuses on the Swiss merchant house Volkart Bros., which was one of the most important trading houses in British India after the late nineteenth century and became one of the biggest cotton and coffee traders in the world after decolonization. The book examines the following questions: How could European merchants establish business contacts with members of the mercantile elite from India, China or Latin America? What role did a shared mercantile culture play for establishing relations of trust? How did global business change with the construction of telegraph lines and railways and the development of economic institutions such as merchant banks and commodity exchanges? And what was the connection between the business interests of transnationally operating capitalists and the territorial aspirations of national and imperial governments? Based on a five-year-long research endeavor and the examination of 24 public and private archives in seven countries and on three continents. Commodity Trading, Globalization and the Colonial World: Spinning the Web of the Global Market goes well beyond a mere company history as it highlights the relationship between multinationally operating firms and colonial governments, and the role of business culture in establishing notions of trust, both within the firm and between economic actors in different parts of the world. It thus provides a cutting- $\frac{Page}{5/23}$

edge history of globalization from a micro-perspective. Following an actor-theoretical perspective, the book maintains that the global market that came into being in the nineteenth century can be perceived as the consequence of the interaction of various actors. Merchants, peasants, colonial bureaucrats and industrialists were all involved in spinning the individual threads of this commercial web. By connecting established approaches from business history with recent scholarship in the fields of global and colonial history, Commodity Trading, Globalization and the Colonial World: Spinning the Web of the Global Market offers a new perspective on the emergence of global enterprise and provides an important addition to the history of imperialism and economic globalization.

Reconnecting Consumers, Producers and Food presents a detailed and empirically grounded analysis of alternatives to current models of food provision. The book offers insights into the identities, motives and practices of individuals engaged in reconnecting producers, consumers and food. Arguing for a critical revaluation of the meanings of choice and convenience, Reconnecting Consumers, Producers and Food provides evidence to support the construction of a more sustainable and equitable food system which is built on the relationships between people, communities and their environments.

Studies 1 of the Max Planck Research Library for the History and Development of Knowledge.

This book critically reviews recent social scientific investigations of consumption, a controversial topic with moral overtones, and of popular public interest and political and economic significance. The author explores how consumption affects personal identity and social position, developing a sociological analysis using theories of practice to account for everyday consumption, its role in the social order, and its $\frac{Page}{6/23}$

consequences for environmental sustainability. The book offers a controversial analysis which explains consumption not in terms of the purchasing of commodities but of the organization and coordination of daily practices. Consumption will be of interest to scholars and students of sociology, anthropology, geography, cultural studies, consumer research, business studies and social theory. Dedicated to the growing field of food and drink tourism and culinary engagement, Sally Everett offers a multi-disciplinary approach to the subject, embracing theories and examples from numerous subject disciplines. Through a combination of critical theory reflections, real-life case studies, media excerpts and activities, examples of food and drink tourism around the world as well as a focus on employability, Food and Drink Tourism provides a comprehensive & engaging resource on the growing trend of food motivated travel & leisure. Suitable for any student studying tourism, hospitality, events, sociology, marketing, business or cultural studies. 'This fascinating and insightful volume introduces readers to food as a window to the social and cultural history and geography of Singapore. It demonstrates how the food we consume, the ways in which we acquire and prepare it, the company we keep as we cook and eat, and our preferences and practices are all revealing of a larger economic, social, cultural and political world, both historically and in contemporary times. Readers will be captivated by chapters that deal with the intersections of food and ethnicity, gender and class, food hybridity, innovations and creativity, heritage and change, globalization and localization, and more. This is a must-read for anyone interested in Singapore culture and society. Contents: Theorising Contemporary Foodscapes: Conceptual and Empirical Insights from Singapore (Lily Kong and Vineeta Sinha) Taking the Street Out of Street Food (Chua Beng Huat)Singapore"s "Snackscapes" (Adeline

Tay)Tasting Memories, Cooking Heritage: A Sensuous Invitation to Remember (Kelvin E Y Low)Placing Pig Farming in Post-Independence Singapore: Community, Development and Landscapes of Rurality (Harvey Neo)The Kopitiam in Singapore: An Evolving Story about Cultural Diversity and Cultural Politics (Lai Ah Eng)The Taste of Retro: Nostalgia, Sensory Landscapes and Cosmopolitanism in Singapore (Jean Duruz) Mapping Singapore's Culinary Landscape: Is Anyone Cooking? (Vineeta Sinha) Bloggers, Critics and Photographers in the Mediation of Food Consumption (Tan Xiang Ru, Amy)From Sushi in Singapore to Laksa in London: Globalising Foodways and the Production of Economy and Identity (Lily Kong) Readership: General public and a mustread for anyone interested in Singapore culture and society. Key Features: There is currently no single volume that addresses the history and geography of food in Singapore in the post-colonial years; this is the first of its kindThe volume provides a critical analysis of food within a larger economic, social and cultural context, and is not merely a celebratory narrativelt brings together some of the key scholars on food in SingaporeKeywords:Food;Foodways;Foodscapes;Postcolonial Singapore: Culture: Community: Consumption "This book is a multidisciplinary masterpiece and the intensely researched examination that the foodways and foodscapes of Singapore deserves. Comprehensive in its examination of changing food practices, this volume powerfully connects consumption, production, built environments, home kitchens, hawker centres, and the sensory experience of food. It is a must read for anyone interested in how a multidisciplinary analysis can enliven the study of food in diverse cities." Daniel Bender Canada Research Chair in Global Culture and Director Culinaria Research Centre University of Toronto "In the many reflections for SG50, nothing comes closer to Singapore"s identity than the city-state"s diversified, multi- $\frac{Page}{R/23}$

ethnic and delectable foods. The 10 chapters in this book are a much welcomed multidisciplinary academic intervention of the quintessential Singaporean passion of eating and snacking. This book savours all its foodscapes, foodways and cuisines through its street foods, hawker centres, kopitiams and restaurants. Singapore"s food obsession best undergirds Joseph Nye"s "soft power", an expression of "Eurasian" cultural fusion, Asian gastronomical delights and cosmopolitan consumption which variously defines Singapore"s national identity, its innovative expressions, its tourist beaconing, its recollection of "sensory heritage", its transcultural involvement, and its global-local statement. Sample Singapore's mouth-watering creativity through its social, cultural, political, historical, and economic taste buds. This is definitely a digestible book worth consuming." Victor R Savage National University of Singapore "Journey through kampungs and kopitiams and find out why food is so important in Singapore culture! An essential read for anyone seeking to understand Singapore food!" Leslie Tay Author, blogger and self-proclaimed gastro-geek http://ieatishootipost.sg "Food, Foodways and Foodscapes is an extraordinary and a rare book that is simultaneously richly descriptive, deeply evocative, and sharply analytical. It provides a welcome and much needed shift in the locus of discussion from the over-written spaces of restaurants and TVs in North Atlantic nations, to the streets, the home, and the web, in a city-state in southeast Asia, which is precisely what makes it theoretically fecund." Krishnendu Ray New York University & President, Association for the Study of Food & Society "This is one of the most accessible and comprehensive book to chart Singapore"s food history ... It is an excellent starting point for anyone keen to understand the ways in which Singaporeans think about and enjoy, food." The Sunday Times, Singapore 'Page 9/23

Food has a special significance in the expanding field of global history. Food markets were the first to become globally integrated, linking distant cultures of the world, and in no other area have the interactions between global exchange and local cultural practices been as pronounced as in changing food cultures. In this wide-ranging and fascinating book, the authors provide an historical overview of the relationship between food and globalization in the modern world. Together, the chapters of this book provide a fresh perspective on both global history and food studies. As such, this book will be of interest to a wide range of students and scholars of history, food studies, sociology, anthropology and globalization.

This book puts German policy toward Romania and the German East into a global context. One of the signal events of the twentieth century was Germany's effort to construct an empire in Europe modeled on the European experience outside Europe. The turn to European empire resulted less from the dynamics of capitalist expansion than from a deep crisis in global political and economic order. Confronted with the global economic and political power of the western allies, the Germans turned to Eastern Europe to construct a dependent space, tied to Germany as Central America was to the US. The First World War transformed how Germans thought about international order, empire and the nature of Romanians. The domestic consequences of Germany's eviction from global markets authorized deep interventions in Romanian society to establish a pre-eminent position for the German state inside Romania. David Hamlin embeds occupation and war aims in economic concerns.

This book provides a new and definitive overview of customer experience and how it can be managed and enhanced in one of the most dynamic industries

in the world—the service industry. Its highly qualified international team of contributors ensures that it adopts a global perspective, and clearly outlines the key theoretical perspectives of customer experience, covering customer experience both from demand and supplier perspectives. Fully informed by the latest research, it explores different country contexts and how they impact upon the customer experience; investigates the social, cultural and economic dimensions of customer experience; provides case studies from a wide range of service industry sectors; and includes industry perspectives and examples.

Although South Asian cookery and gastronomy has transformed contemporary urban foodscape all over the world, social scientists have paid scant attention to this phenomenon. Curried Cultures-a wideranging collection of essays-explores the relationship between globalization and South Asia through food, covering the cuisine of the colonial period to the contemporary era, investigating its material and symbolic meanings. Curried Cultures challenges disciplinary boundaries in considering South Asian gastronomy by assuming a proximity to dishes and diets that is often missing when food is a lens to investigate other topics. The book's established scholarly contributors examine food to comment on a range of cultural activities as they argue that the practice of cooking and eating matter Page 11/23

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Consumption Markets And Politics In The Modern
World Cultures Of Consumption Series
as an important way of knowing the world and acting
on it.

Based on deep analysis of Mass Observation wartime diaries, Food in Wartime Britain explores the food experience of the British middle classes in their own words throughout the course of the Second World War. It reveals that, while the food practices of the population were modified by rationing and food scarcity, social class and personal circumstances were key dimensions of the wartime food experience that demand to be taken into account in the historical narrative of the Home Front.

Providing a valuable overview of regionalism throughout the entire continent, Regionalism in Modern Europe combines both geographical and thematic approaches to examine the origins and development of regional movements and identities in Europe from 1890 to the present. A wide range of internationally renowned scholars from the USA, the UK and mainland Europe are brought together here in one volume to examine the historical roots of the current regional movements, and to explain why some of them - Scotland, Catalonia and Flanders, among others – evolve into nationalist movements and even strive for independence, while others -Brittany, Bavaria – do not. They look at how regional identities - through regional folklore, language, crafts, dishes, beverages and tourist attractions were constructed during the 20th century and Page 12/23

World Cultures Of Consumption Series explore the relationship between national and subnational identities, as well as regional and local identities. The book also includes 7 images, 7 maps and useful end-of-chapter further reading lists. This is a crucial text for anyone keen to know more about the history of the topical – and at times controversial subject of regionalism in modern Europe. Following a study on the world flows of American products during early globalization, here the authors examine the reverse process. By analyzing the imperial political economy, the introduction, adaptation and rejection of new food products in America, as well as of other European, Asian and African goods, American Globalization, 1492–1850, addresses the history of consumerism and material culture in the New World, while also considering the perspective of the history of ecological globalization. This book shows how these changes triggered the formation of mixed imagined communities as well as of local and regional markets that gradually became part of a global economy. But it also highlights how these forces produced a multifaceted landscape full of contrasts and recognizes the plurality of the actors involved in cultural transfers, in which trade, persuasion and violence were entwined. The result is a model of the rise of consumerism that is very different from the ones normally used to understand the European cases, as well as a more nuanced vision of the effects of ecological imperialism, which

was, moreover, the base for the development of unsustainable capitalism still present today in Latin America.

With contributions from over 30 scholars, A Global History of Consumer Co-operation surveys the origins and development of the consumer cooperative movement throughout the world from the mid-nineteenth century until the present day. This book provides a comprehensive theological framework for assessing the significance of eating. Drawing on diverse theological, philosophical, and anthropological insights, it offers fresh ways to evaluate food production and consumption practices as they are being worked out in today's industrial food economy. Unlike books that focus primarily on vegetarianism and hunger-related concerns, this book broadens the scope of consideration to include the sacramental character of eating, the deep significance of hospitality, the meaning of death and sacrifice, the Eucharist as the place of inspiration and orientation, the importance of saying grace, and the possibility of eating in heaven. Throughout, eating is presented as a way of enacting fidelity between persons, between people and fellow creatures, and between people and Earth. Food and Faith demonstrates that eating is of profound economic, moral, and spiritual significance. Revised throughout, this edition includes a new introduction and two chapters, as well as updated bibliography. Page 14/23

The additions add significantly to the core idea of creaturely membership and hospitality through discussion of the microbiome revolution in science, and the daunting challenge of the Anthropocene. The relationship between food and development has always been controversial. Over the last thirty years, development in the north and south has failed to deliver people a decent diet. While some people have too little food and die as a consequence, some people have too much food and die from associated diseases. Furthermore, some methods of food production create social dislocation and deadly environments where biodiversity is eroded and pollution is rampant. While guaranteeing enough food for the world's inhabitants continues to be a serious challenge, new issues about food have emerged. Food and Development is a lively and lucidly written text which provides a clear and accessible introduction to these complex and diverse food related problems. It explores the continued prevalence of mass under nutrition in the developing world; acute food crises in some places associated with conflict; the emergence of over nutrition in the developing world and the vulnerability of the contemporary global food production system. The text identifies the major problems and analyzes factors at international, national and local scales to understand their continued prevalence. The book concludes by evaluating the potential of some Page 15/23

oppositional forces to challenge the hegemony of the contemporary food system. This timely and original text will be invaluable to undergraduates interested in the challenges surrounding food and development. The text is richly filled with case studies from the Global North and South to illustrate the nature and extent of these urgent issues and their interrelated nature. Each chapter contains a range of features to assist undergraduate learning, including: learning objective, key concepts, summaries, discussion questions, further reading and websites, and follow up activities.

This book re-examines the interdisciplinary history of food studies from a cultural studies framework, exploring subjects such as food and nation, the gendering of eating in, the phenomenon of TV chefs, vegetarianism, risk and moral panics.

This book analyzes the reception of artisanal pizza in Japan through the lens of professional pizza chefs. The movement of food and workers, and the impact that such movements have on the artisanal workers occupation are at issue.

Globalization: Prospects and Problems, by JoAnn Chirico, provides a comprehensive and enlightening overview of globalization issues and topics.

Emphasizing the theory and methods that social scientists employ to study globalization, the text reveals how macro globalization processes impact individual lives—from the spread of scientific

discourse to which jobs are more or less likely to be offshored. The author presents a clear image of "the big globalization picture" by skillfully exploring, piece by piece, a myriad of globalization topics, debates, theories, and empirical data. Compelling chapters on theory, global civil society, democracy, cities, religion, institutions (sports, education, and health care), along with three chapters on global challenges, help readers develop a broad understanding of key topics and issues. Throughout the text, the author encourages readers to relate their personal experiences to globalization processes, allowing for a more meaningful and relevant learning experience.

Contains essays presented at the 2012 Oxford Symposium on Food and Cookery Indications of geographic origin for foodstuffs and manufactures have become an important source of brand value since the beginnings of globalization during the late nineteenth century. In this work, David M. Higgins explores the early nineteenthcentury business campaigns to secure national and international protection of geographic brands. He shows how these efforts culminated in the introduction of legal protocols which protect such brands, including, 'Champagne', 'Sheffield', 'Swiss made' watches and 'Made in the USA'. Higgins explores the major themes surrounding these indications, tying in the history of global marketing Page 17/23

and the relevant laws on intellectual property. He also questions the effectiveness of European Union policy to promote 'regional' and 'local' foods and why such initiatives brought the EU in conflict with North America, especially the US He extends the study with a reflection on contemporary issues affecting globalization, intellectual property, less developed countries, and supply chains.

The last 20 years have seen a burgeoning of social scientific and historical research on food. The field has drawn in experts to investigate topics such as: the way globalisation affects the food supply; what cookery books can (and cannot) tell us; changing understandings of famine: the social meanings of meals - and many more. Now sufficiently extensive to require a critical overview, this is the first handbook of specially commissioned essays to provide a tour d'horizon of this broad range of topics and disciplines. The editors have enlisted eminent researchers across the social sciences to illustrate the debates, concepts and analytic approaches of this widely diverse and dynamic field. This volume will be essential reading, a ready-to-hand reference book surveying the state of the art for anyone involved in, and actively concerned about research on the social, political, economic, psychological, geographic and historical aspects of food. It will cater for all who need to be informed of research that has been done and that is being done. Page 18/23

With studies of China, India, West Africa, South America and Europe, this book provides a global perspective on food consumption in the modern world. Combing ethnographic, historical and comparative analyses, the volume celebrates the contributions of Jack Goody to the anthropology of food.

This handbook brings together contributions from the top researchers in the economics of food consumption and policy. Designed as a comprehensive guide to academics and graduate students, it discusses theory and methods, policy, and current topics and applications.

The world agri-food system is getting increasingly 'globalized'. As the majority moves into cities, and those who remain in rural areas adopt urbanized lifestyles the consumption of food is changing toward varied yet similar consumption around the world. This book reflects on how these changes are affecting the poor by looking at specific factors that are driving change. The chapters consider different angles to the following questions: How do these changes affect the roles and powers of various actors along the food chain? How relevant are these trends to the economic developments within the global agri-food system, and in particular to the poor segments of society? How is the globalization of foods affecting human health? How can international and national policy address possible adverse direct

and indirect effects of globalization of the world's agrifood system while strengthening positive ones? The book attempts to combine both lines of inquiry, focusing more specifically on the globalization of agri-food systems, the actual and potential impacts of these trends on the poor, and the implications for food and nutrition security in developing countries.

Includes papers and case studies presented at a FAO workshop held in Rome, Italy from 8 to 10 October 2003

This book provides a framework for understanding the global flows of cuisine both into and out of Asia and describes the development of transnational culinary fields connecting Asia to the broader world. Individual chapters provide historical and ethnographic accounts of the people, places, and activities involved in Asia's culinary globalization.

This volume explores cultural, social and economic connections between the Americas and the South Pacific. It reaches beyond Sino-American collaborations to focus on rather neglected, and sometimes invisible, Southern linkages, asking how these connections originated and have developed over time, which local responses they have generated, and what impact these processes have in the region in terms of representational forms and strategies, new cultural practices, and empowerment of individuals in (post)colonial contexts. The volume also compares and contrasts intriguing parallels of politics and identity formation. By extending

the focus beyond East Asia to the Southern Pacific region, including Island connections with the Americas, the volume provides a more comprehensive understanding of recent dynamics and shifting relations across the Pacific. By approaching the Transpacific Americas as an assemblage or relational space, which is created and becomes meaningful through multiple localities and their translocal connections, the book complicates the Euro-American distinction between "centre" and "rim". While the collection offers a distinctive geographical focus, it simultaneously emphasizes the translocal qualities of specific locations through their entanglements in transpacific assemblages within and across cultural, social and economic spheres. Furthermore, without neglecting the inextricable, historical dimension of anthropological perspectives, the focus is on the diverse and unexpected contemporary forms of cultural, social and economic encounters and engagements, and on (re)emerging Indigenous networks. Primarily based on empirical research, the volume explores face-to-face encounters, relations "from below," and transcultural interactions and relationships in, as well as ideas and conceptualizations of, cultural spaces across localities that have long been perceived as separate, but are indeed closely interconnected. Looking at cultural appropriation from around the world, this volume uses the field of cultural studies—heavily influenced by both economics and sociology—as a lens through which to view the paradigm of transcultural consumption. The editors present a variety of consumptive phenomena including: the introduction of

Chinese foods to the United States, Ford cars in Germany, and American schoolbooks in the Philippines. Rejecting the idea that these interactions were simply forms of "Americanization," Travelling Goods, Travelling Moods fills a gap in consumer studies and enriches the debate about cultural transfer.

19th-century British imperial expansion dramatically shaped today's globalised world. Imperialism encouraged mass migrations of people, shifting flora, fauna and commodities around the world and led to a series of radical environmental changes never before experienced in history. Eco-Cultural Networks and the British Empire explores how these networks shaped ecosystems, cultures and societies throughout the British Empire and how they were themselves transformed by local and regional conditions. This multi-authored volume begins with a rigorous theoretical analysis of the categories of 'empire' and 'imperialism'. Its chapters, written by leading scholars in the field, draw methodologically from recent studies in environmental history, post-colonial theory and the history of science. Together, these perspectives provide a comprehensive historical understanding of how the British Empire reshaped the globe during the 19th and 20th centuries. This book will be an important addition to the literature on British imperialism and global ecological change. Has material civilization spun out of control, becoming too fast for our own well-being and that of the planet? This book confronts these anxieties and examines the changing rhythms and temporal organization of everyday life. How do people handle hurriedness, burn-out and

stress? Are slower forms of consumption viable? This volume brings together international experts from geography, sociology, history, anthropology and philosophy. In case studies covering the United States, Asia, and Europe, contributors follow routines and rhythms, their emotional and political dynamics, and show how they are anchored in material culture and everyday practice. Running themes of the book are questions of coordination and disruption; cycles and seasons; and the interplay between power and freedom, and between material and natural forces. The result is a volume that brings studies of practice, temporality and material culture together to open up a new intellectual agenda.

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