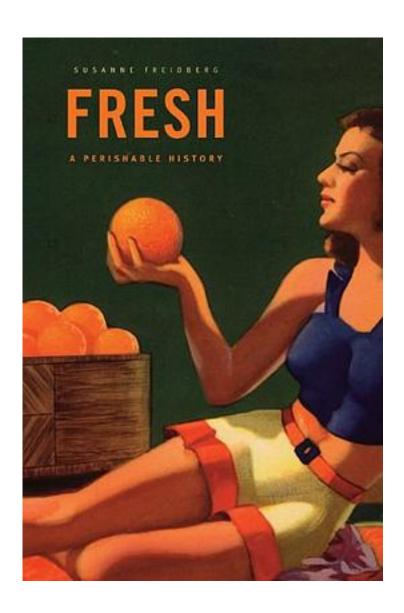
Fresh



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著者:Susanne Freidberg

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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.

作者介绍:

Susanne Freidberg is Associate Professor of Geography at Dartmouth College.

目录: Introduction

1. Refrigeration: Cold Revolution

2. Beef: Mobile Meat

3. Eggs: Shell Games

4. Fruit: Ephemeral Beauty 5. Vegetables: Hidden Labor

6. Milk: Border Politics

7. Fish: Wild Life

Epilogue Notes

Bibliography

Acknowledgments

Index

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标签

Food
开卷八分钟
历史
书
评论
至今看到做食物的STS文献中最为令人兴奋的。通过追溯制冷系统的发展史,来看世界范围内的食物交易和消费的形态变化,从另一个角度展现了全球化进程对于各个国家农业发展和农业人群生态的改变。当初发明者以美好的心愿制造了冰箱,可是其结果,却是改变了人们对于食物地点季节的认识,对于新鲜的定义
learned a lot about the history of provisioning
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