

# Labor And The Locavore The Making Of A Comprehensive Food Ethic

Green FoodThe Culture of FoodThe Nature of the FutureGrow a Sustainable DietMakersFood Justice Now!Legislated InequalityAthens BurningThe Vanishing American CorporationThe Taste of PlaceCut LooseField DaysFast Food, Fast TalkThe Locavore's DilemmaFreshIndustrial and Labor Relations ReviewBeginning to End HungerSocial Justice in Agriculture: Perspectives from France and the United States: Labor and the Locavore: The Making of a Comprehensive Food Ethic and Food, Farms, & Solidarity: French Farmers Challenge Industrial Agriculture and Genetically Modified CropsNo More Invisible ManField Guide to California AgricultureThe Lobster Gangs of MainePressure CookerAnimal, Vegetable, MiracleInvisible LaborFamine Politics in Maoist China and the Soviet UnionGenders in ProductionClass ActsRace and the Invisible HandWith These HandsCulinary CapitalLife on the Other BorderWiltedThey Leave Their Kidneys in the FieldsFarewell to the FactoryAmerican OrganicTeardownGolden RiceMarkets and States in Tropical AfricaLabor and the Locavore

## Green Food

### The Culture of Food

TV cookery shows hosted by celebrity chefs. Meal prep kitchens. Online grocers and restaurant review sites. Competitive eating contests, carnivals and fairs, and junk food websites and blogs. What do all of them have in common? According to authors Kathleen LeBesco and Peter Naccarato, they each serve as

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productive sites for understanding the role of culinary capital in shaping individual and group identities in contemporary culture. Beyond providing sustenance, food and food practices play an important social role, offering status to individuals who conform to their culture's culinary norms and expectations while also providing a means of resisting them. Culinary Capital analyzes this phenomenon in action across the landscape of contemporary culture. The authors examine how each of the sites listed above promises viewers and consumers status through the acquisition of culinary capital and, as they do so, intersect with a range of cultural values and ideologies, particularly those of gender and economic class.

Anyone interested in GMOs, social justice, or world hunger will find Golden Rice a compelling, sad, and maddening true-life science tale.

## **The Nature of the Future**

An anthropologist describes the working world of Maine lobstermen, focusing on the intricate personal network that sustains them.

## **Grow a Sustainable Diet**

"In the seemingly mundane Northern farm of early America and the people who sought to improve its productivity and efficiency, Emily Pawley finds a world rich with innovative practices and marked by a developing interrelationship between scientific knowledge, industrial methods, and capitalism. Agricultural "improvers" became increasingly scientific, driving tremendous increases in the range and volume of agricultural output-and transforming American

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conceptions of expertise, success, and exploitation. Pawley's focus on soil, fertilizer, apples, mulberries, agricultural fairs, and experimental stations shows each nominally dull subject to have been an area of intellectual ferment and sharp contestation: mercantile, epistemological, and otherwise"--

## Makers

Between June 480 and August 479 BC, tens of thousands of Athenians evacuated, following King Xerxes' victory at the Battle of Thermopylae. Abandoning their homes and ancestral tombs in the wake of the invading Persian army, they sought refuge abroad. Women and children were sent to one safe haven, the elderly to another, while all men of military age were conscripted into the fleet. During this difficult year of exile, the city of Athens was set on fire not once, but twice. In *Athens Burning*, Robert Garland explores the reasons behind the decision to abandon Attica, the peninsular region of Greece that includes Athens, while analyzing the consequences, both material and psychological, of the resulting invasion. Garland introduces readers to the contextual background of the Greco-Persian wars, which include the famous Battle of Marathon. He describes the various stages of the invasion from both the Persian and Greek point of view and explores the siege of the Acropolis, the defeat of the Persians first by the allied Greek navy and later by the army, and, finally, the return of the Athenians to their land. Taking its inspiration from the sufferings of civilians, *Athens Burning* also works to dispel the image of the Persians as ruthless barbarians. Addressing questions that are largely ignored in other accounts of the conflict, including how the evacuation was organized and what kind of facilities were available to the refugees along the way, Garland demonstrates the relevance of ancient history to the contemporary world. This compelling story is especially resonant in a time when the news is filled with the

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suffering of nearly 5 million people driven by civil war from their homes in Syria. Aimed at students and scholars of ancient history, this highly accessible book will also fascinate anyone interested in the burgeoning fields of refugee and diaspora studies.

## **Food Justice Now!**

Beginning to End Hunger presents the story of Belo Horizonte, home to 2.5 million people and the site of one of the world's most successful city-run food security programs. Since its Municipal Secretariat of Food and Nutritional Security was founded in 1993, Belo Horizonte has sharply reduced malnutrition, leading it to serve as an inspiration for Brazil's renowned Zero Hunger programs. The secretariat's work with local family farmers shows how food security, rural livelihoods, and healthy ecosystems can be supported together. While inevitably imperfect, Belo Horizonte offers a vision of a path away from food system dysfunction, unsustainability, and hunger. In this convincing case study, M. Jahi Chappell establishes the importance of holistic approaches to food security, suggests how to design successful policies to end hunger, and lays out strategies for enacting policy change. With these tools, we can take the next steps toward achieving similar reductions in hunger and food insecurity elsewhere in the developed and developing worlds.

## **Legislated Inequality**

Attending Hamburger University, Robin Leidner observes how McDonald's trains the managers of its fast-food restaurants to standardize every aspect of service and product. Learning how to sell life insurance at a large midwestern firm, she is coached on exactly what to say, how to stand, when to make eye contact, and how to build up Positive Mental Attitude by chanting "I feel happy! I feel terrific!" Leidner's fascinating report from the frontlines of

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two major American corporations uncovers the methods and consequences of regulating workers' language, looks, attitudes, ideas, and demeanor. Her study reveals the complex and often unexpected results that come with the routinization of service work. Some McDonald's workers resent the constraints of prescribed uniforms and rigid scripts, while others appreciate how routines simplify their jobs and give them psychological protection against unpleasant customers. Combined Insurance goes further than McDonald's in attempting to standardize the workers' very selves, instilling in them adroit maneuvers to overcome customer resistance. The routinization of service work has both poignant and preposterous consequences. It tends to undermine shared understandings about individuality and social obligations, sharpening the tension between the belief in personal autonomy and the domination of a powerful corporate culture. Richly anecdotal and accessibly written, Leidner's book charts new territory in the sociology of work. With service sector work becoming increasingly important in American business, her timely study is particularly welcome.

### **Athens Burning**

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*. Freidberg takes six common foods from the refrigerator to discover what each has to say about our notions of freshness. 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.

### **The Vanishing American Corporation**

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"They Leave Their Kidneys in the Fields takes the reader on an ethnographic tour of the melon and corn harvesting fields in California's Central Valley to understand why farmworkers die at work each summer. Laden with captivating detail of farmworkers' daily work and home lives, Horton examines how U.S. immigration policy and the historic exclusion of farmworkers from the promises of liberalism has made migrant farmworkers what she calls 'exceptional workers.' She explores the deeply intertwined political, legal, and social factors that place Latino migrants at particular risk of illness and injury in the fields, as well as the patchwork of health care, disability, and Social Security policies that provide them little succor when they become sick or grow old. The book takes an in-depth look at the work risks faced by migrants at all stages of life: as teens, in their middle-age, and ultimately as elderly workers. By following the lives of a core group of farmworkers over nearly a decade, Horton provides a searing portrait of how their precarious immigration and work statuses culminate in preventable morbidity and premature death"--Provided by publisher.

### **The Taste of Place**

This third volume in the SAGE Series on Green Society lays out the contours of the field of agri-food studies. It draws on scholars working in the fields of political ecology, rural sociology, geography, and environmental studies to paint a picture of the past, present, and future of agriculture and food. It provides readers with a basic understanding of the institutions, practices, and concepts to identify what is and is not a "green" food. Because food is so intimately connected to our daily lives, the food system offers perhaps the most promise to make change in a sustainable direction. This volume addresses what a sustainable and green food system might look like, what policies would help realize it, and what kinds of tradeoffs we face in deciding which paths to choose. Green Food:

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An A-to-Z Guide provides people interested in food and agricultural systems the basic analytical and conceptual ideas that explain why our food system looks the way it does, and what can be done to change it for the better. Roughly 150 entries discuss how to address issues related to a green food system, and vivid photos, searchable hyperlinks, numerous cross references, an extensive resource guide, and a clear, accessible writing style make the Green Society volumes ideal for classroom use.

## **Cut Loose**

American Organic analyzes the history and significance of organic gardening, farming, shopping, and eating as a cultural movement in the United States.

## **Field Days**

"This books takes us into the kitchens of nine women to tell the complicated story of what it takes to feed a family today. All kitchens are not equal and Pressure Cooker exposes how modern families struggle to confront high expectations and deep-seated inequalities around getting food on the table."--Jacket.

## **Fast Food, Fast Talk**

Historically, Canada has adopted immigration policies focused on admitting migrants who were expected to become citizens. A dramatic shift has occurred in recent years as the number of temporary labourers admitted to Canada has increased substantially. Legislated Inequality critically evaluates this radical development in Canadian immigration, arguing that it threatens to undermine Canada's success as an immigrant nation. Assessing each of the four major temporary labour migration programs in Canada,

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contributors from a range of disciplines - including comparative political science, philosophy, and sociology - show how temporary migrants are posed to occupy a permanent yet marginal status in society and argue that Canada's temporary labour policy must undergo fundamental changes in order to support Canada's long held immigration goals. The difficult working conditions faced by migrant workers, as well as the economic and social dangers of relying on temporary migration to relieve labour shortages, are described in detail. Legislated Inequality provides an essential critical analysis of the failings of temporary labour migration programs in Canada and proposes tangible ways to improve the lives of labourers. Contributors include Abigail B. Bakan (Queen's University), Tom Carter (University of Manitoba), Sarah D'Aoust (University of Ottawa), Christina Gabriel (Carleton University), Jill Hanley (McGill University), Jenna Henneby (Wilfrid Laurier University), Christine Hughes (Carleton University), Karen D. Hughes (University of Alberta), Jahhon Koo (McGill University), Patti Tamara Lenard (University of Ottawa), Laura Macdonald (Carleton University), Janet McLaughlin (Wilfrid Laurier University), Delphine Nakache (University of Ottawa), Jacqueline Oxman-Martinez (Université de Montréal), Kerry Priebsch (University of Guelph), André Rivard (University of Windsor), Nandita Sharma (University of Hawaii), Eric Shragge (Concordia University), Denise Spitzer (University of Ottawa), Daiva Stasuilus (Carleton University) Christine Straehle (University of Ottawa), Patricia Tomic (University of British Columbia, Okanagan), Sarah Torres (University of Ottawa), and Richard Trumper (University of British Columbia, Okanagan).

## **The Locavore's Dilemma**

It may be hard to believe in an era of Walmart, Citizens United, and the Koch brothers, but corporations are on the decline. The number

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of American companies listed on the stock market dropped by half between 1996 and 2012. In recent years we've seen some of the most storied corporations go bankrupt (General Motors, Chrysler, Eastman Kodak) or disappear entirely (Bethlehem Steel, Lehman Brothers, Borders). Gerald Davis argues this is a root cause of the income inequality and social instability we face today. Corporations were once an integral part of building the middle class. He points out that in their heyday they offered millions of people lifetime employment, a stable career path, health insurance, and retirement pensions. They were like small private welfare states. The businesses that are replacing them will not fill the same role. For one thing, they employ far fewer people—the combined global workforces of Facebook, Yelp, Zynga, LinkedIn, Zillow, Tableau, Zulily, and Box are smaller than the number of people who lost their jobs when Circuit City was liquidated in 2009. And in the “sharing economy,” companies have no obligation to most of the people who work for them—at the end of 2014 Uber had over 160,000 “driver-partners” in the United States but recognized only about 2,000 people as actual employees. Davis tracks the rise of the large American corporation and the economic, social, and technological developments that have led to its decline. The future could see either increasing economic polarization, as careers turn into jobs and jobs turn into tasks, or a more democratic economy built from the grass roots. It's up to us.

## **Fresh**

In this engrossing and original book, Leslie Salzinger takes us with her into the gendered world of Mexico's global factories. Her careful ethnographic work, personal voice, and sophisticated analysis capture the feel of life inside the maquiladoras and make a compelling case that transnational production is a gendered process. The research grounds contemporary feminist theory in an

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examination of daily practices and provides an important new perspective on globalization.

## **Industrial and Labor Relations Review**

Strawberries are big business in California. They are the sixth-highest-grossing crop in the state, which produces 88 percent of the nation's favorite berry. Yet the industry is often criticized for its backbreaking labor conditions and dependence on highly toxic soil fumigants used to control fungal pathogens and other soilborne pests. In *Wilted*, Julie Guthman tells the story of how the strawberry industry came to rely on soil fumigants, and how that reliance reverberated throughout the rest of the fruit's production system. The particular conditions of plants, soils, chemicals, climate, and laboring bodies that once made strawberry production so lucrative in the Golden State have now changed and become a set of related threats that jeopardize the future of the industry.

## **Beginning to End Hunger**

"Sherman's insightful ethnography sheds light on the interactional dimension of symbolic boundaries and class relations as they are lived by luxury hotel clients and the workers who serve them. We learn how both groups perform class through emotion work and deepen our understanding of the role played by "niceness" in constituting equality and reversing hierarchies. As such, *Class Acts* is a signal contribution to a growing literature on the place of the self concept in class boundaries. It will gain a significant place in a body of work that broadens our understanding of class by moving beyond structural determinants and taking into consideration the performative, emotional, cognitive, and expressive dimensions of inequality."--Michele Lamont, author of *The Dignity of Working Men: Morality and the Boundaries of Race, Class, and Immigration*

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"Eye-opening, amusing, and appalling, Rachel Sherman's *Class Acts* explains how class inequality is normalized in the refined atmosphere of luxury hotels. This beautifully observed and engagingly written ethnography describes what kinds of deference and personal recognition money can buy. Moreover, it shows how workers who provide luxury service avoid seeing themselves as subordinate and how those whose whims are catered to are made comfortable with their privilege. *Class Acts* is a sobering and timely account of the legitimation of extreme inequality in a culture that prizes egalitarianism."--Robin Leidner, University of Pennsylvania

"Rachel Sherman provides a penetrating and engrossing study of workers and guests in luxury hotels. Do workers resent the guests? Do guests disdain the workers? Sherman argues neither is true--and explains why."--Julia Wrigley, author of *Other People's Children*

### **Social Justice in Agriculture: Perspectives from France and the United States: Labor and the Locavore: The Making of a Comprehensive Food Ethic and Food, Farms, & Solidarity: French Farmers Challenge Industrial Agriculture and Genetically Modified Crops**

"Years after the Great Recession, the economy is still weak, and an unprecedented number of workers have sunk into long spells of unemployment, increasingly unlikely to get another good job in their lifetimes. Based on a careful crossnational comparison, *Cut Loose* describes the experiences of American and Canadian unemployed workers and the impact of the different social policies meant to help them. It focuses on a historically important group: autoworkers. Their well-paid factory jobs built a strong middle class in the decades after World War II. But today, they find themselves lost and beleaguered in a changed economy of greater inequality and risk, one that favors the well-educated--or well-connected.

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Their declining fortunes tell us something about what the white-collar workforce should expect in the years ahead, as job-killing technologies and the shipping of work overseas take away even more good jobs. Their frustrating experiences with retraining question whether education is really the cure-all it is made out to be. And their grim prospects in the job market reveal today's frenzied competition and harsh culture of judgment that has trickled down to a group long known for its strong belief in equality. "Cut Loose" provides a poignant look at how the long-term unemployed struggle in today's unfair economy to support their families, rebuild their lives, and cope with shame and self-blame. Yet it is also a call to action--a blueprint for a new kind of politics, one that offers a measure of grace in a society of ruthless advancement."--Provided by publisher.

### **No More Invisible Man**

Wired magazine editor and bestselling author Chris Anderson takes you to the front lines of a new industrial revolution as today's entrepreneurs, using open source design and 3-D printing, bring manufacturing to the desktop. In an age of custom-fabricated, do-it-yourself product design and creation, the collective potential of a million garage tinkerers and enthusiasts is about to be unleashed, driving a resurgence of American manufacturing. A generation of "Makers" using the Web's innovation model will help drive the next big wave in the global economy, as the new technologies of digital design and rapid prototyping gives everyone the power to invent -- creating "the long tail of things".

### **Field Guide to California Agriculture**

"We wanted to live in a place that could feed us: where rain falls, crops grow, and drinking water bubbles up right out of the ground."

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Barbara Kingsolver opens her home to us, as she and her family attempt a year of eating only local food, much of it from their own garden. Inspired by the flavours and culinary arts of a local food culture, they explore many a farmers market and diversified organic farms at home and across the country. With characteristic warmth, Kingsolver shows us how to put food back at the centre of the political and family agenda. *Animal, Vegetable, Miracle* is part memoir, part journalistic investigation, and is full of original recipes that celebrate healthy eating, sustainability and the pleasures of good food.

## **The Lobster Gangs of Maine**

"This book brings to life one of the most creative (and necessary) human endeavors and makes understandable the incredible complexity of California agriculture, one of the world's most daring experiments in feeding itself. A valuable resource that should be read by everyone—not just those of us who farm, but all of us who depend on farms."—Michael Ableman, farmer, photographer, and author of *From the Good Earth, On Good Land, and Fields of Plenty*. "No understanding of this state is possible without an understanding of its agriculture; that's how important this subject is."—Gerald Haslam, author of *Workin' Man Blues: Country Music in California* "A fascinating, intriguing, and sometimes even humorous exploration of California's agriculture, from broccoli to marijuana and beyond. At long last, a book everyday people can read to understand the state's biggest industry."—Louis Warren, University of California, Davis

## **Pressure Cooker**

This study exposes the human side of the decline of the U.S. auto industry, tracing the experiences of two key groups of General

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Motors workers: those who took a cash buyout and left the factory, and those who remained and felt the effects of new technology and other workplace changes. Milkman's extensive interviews and surveys of workers from the Linden, New Jersey, GM plant reveal their profound hatred for the factory regime—a longstanding discontent made worse by the decline of the auto workers' union in the 1980s. One of the leading social historians of the auto industry, Ruth Milkman moves between changes in the wider industry and those in the Linden plant, bringing both a workers' perspective and a historical perspective to the study. Milkman finds that, contrary to the assumption in much of the literature on deindustrialization, the Linden buyout-takers express no nostalgia for the high-paying manufacturing jobs they left behind. Given the chance to make a new start in the late 1980s, they were eager to leave the plant with its authoritarian, prison-like conditions, and few have any regrets about their decision five years later. Despite the fact that the factory was retooled for robotics and that the management hoped to introduce a new participatory system of industrial relations, workers who remained express much less satisfaction with their lives and jobs. Milkman is adamant about allowing the workers to speak for themselves, and their hopes, frustrations, and insights add fresh and powerful perspectives to a debate that is often carried out over the heads of those whose lives are most affected by changes in the industry.

### **Animal, Vegetable, Miracle**

Labor and the Locavore focuses on one of the most vibrant local food economies in the country, the Hudson Valley that supplies New York restaurants and farmers markets. Based on more than a decade's in-depth interviews with workers, farmers, and others, Gray clearly documents how the romance of small family farms serves to mask the predicament of their migrant workforce. She also

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explores the historical roots of farmworkers' substandard conditions and examines the region's shift from black to Latino workers.--Publisher description.

## **Invisible Labor**

Collects portraits of migrant workers, union organizers, the people who smuggle others across the border, physicians, children, and their families back in Mexico.

## **Famine Politics in Maoist China and the Soviet Union**

A new generation of food activists has come to believe that “sustainable farming” and “eating local” are the way to solve a host of perceived problems with our modern food supply system. By combining healthy eating and a high standard of environmental stewardship, these locavores think, we can also deliver important economic benefits and increase food security within local economies. But after a thorough review of the evidence, economic geographer Pierre Desrochers and policy analyst Hiroko Shimizu have concluded these claims are mistaken. In *The Locavore's Dilemma*, they explain the history, science, and economics of food supply to reveal what locavores miss or misunderstand: the real environmental impacts of agricultural production; the drudgery of subsistence farming; and the essential role large-scale, industrial producers play in making food more available, varied, affordable, and nutritionally rich than ever before in history. At best, they show, locavorism is a well-meaning marketing fad among the world's most privileged consumers. At worst, it constitutes a dangerous distraction from solving serious global food issues. Deliberately provocative, but based on scrupulous research and incontrovertible scientific evidence, *The Locavore's Dilemma* proves that:

- Our modern food-supply chain is a superior

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alternative that has evolved through constant competition and ever-more-rigorous efficiency. • A world food chain characterized by free trade and the absence of agricultural subsidies would deliver lower prices and more variety in a manner that is both economically and environmentally more sustainable. • There is no need to feel guilty for not joining the locavores on their crusade. Eating globally, not only locally, is the way to save the planet.

## Genders in Production

"This is an insider's view, and Raskin offers readers insights into a hidden California. The impact of his book is to return culture to agriculture in a state dominated by agribusiness."—Gerald Haslam, author of *The Great Central Valley: California's Heartland* "Jonah Raskin has lived and taught in this area for well over thirty years and has the credibility to write about the evolution of farming here. His book is a magical mixture of journalism and memoir. I loved his interviews with local farmers and growers. He explores the questions that we all are asking about our relationship to food and what it means to eat locally, who grows it, and will they be able to continue to do so."—Ianthé Brautigan, author of *You Can't Catch Death: A Daughter's Memoir* "'Think global, buy local' takes on new meaning in this intriguing synthesis of memoir and reportage on the slow and local food movements."—Peter Laufer, author of *Wetback Nation* and *The Dangerous World of Butterflies* "Anyone wanting to know what it's like to live in the paradise that is Sonoma County must read *Field Days*. Jonah Raskin brings this blessed region and its communities of environmental champions vividly to life."—Jeff Cox, author of *The Organic Cook's Bible* and *The Organic Food Shopper's Guide* "In Jonah Raskin's wonderfully observant ramble through Sonoma County's farms, orchards, and vineyards, it becomes abundantly clear that American farming has not been killed off by agribusiness, or the Department of

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Agriculture's call to 'get big or get out'. With Raskin we meet a rich community of amazing people who have stayed on the land, or gone back to it, sharing a new kind of ecologically informed consciousness about our intimate connections to the land and the people who work it. Anybody who reads this book, wherever they live, will gain a new appreciation of this new generation of farmers. Thanks to them, we're learning to eat well—a basic necessity in the hard times ahead.”—Ernest Callenbach, author of *Ecotopia* "In *Field Days*, Jonah Raskin becomes the George Plimpton of organic farming. Instead of getting out on the playing field to measure his stuff against pro athletes, he toils long days beside farm workers. Soulful and always curious, Raskin traces the tradition of responsible farming practices in Northern California, and explores the meaning of living locally."—Bart Schneider, author of *The Man in the Blizzard*

## **Class Acts**

This book is about the history of food in Europe and the part it has played in the evolution of the European cultures over two millennia. It has been a driving force in national and imperial ambition, the manner of its production and consumption a means by which the identity and status of regions, classes and individuals have been and still are expressed. In this wide-ranging exploration of its history the author weaves deftly between the classes, regions and nations of Europe, between the habits of late antiquity and the problems of modernity. He examines the interlinked evolutions of consumption, production and taste, to show both what these reveal of the varied cultures and peoples of Europe in the past and what they suggest about the present.

## **Race and the Invisible Hand**

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The “invisible men” of sociologist Adia Harvey Wingfield’s urgent and timely *No More Invisible Man* are African American professionals who fall between extremely high status, high-profile black men and the urban underclass. Her compelling interview study considers middle-class, professional black men and the challenges, obstacles, and opportunities they encounter in white male-dominated occupations. *No More Invisible Man* chronicles these men’s experiences as a tokenized minority in the workplace to show how issues of power and inequality exist—especially as they relate to promotion, mobility, and developing occupational networks. Wingfield’s intersectional analysis deftly charts the ways that gender, race, and class collectively shape black professional men’s work experiences. In its examination of men’s interactions with women and other men, as well as men’s performances of masculinity and their emotional demeanors in these jobs, *No More Invisible Man* extends our understanding of racial- and gender-based dynamics in professional work.

## **With These Hands**

Row by row – maximize your harvest and feed your soil by developing a customized plan for your garden

## **Culinary Capital**

## **Life on the Other Border**

"Demographic and technological trends have yielded new forms of work that are increasingly more precarious, globalized, and brand centered. Some of these shifts have led to a marked decrease in the visibility of work or workers. This edited collection examines situations in which technology and employment practices hide labor

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within the formal paid labor market, with implications for workplace activism, social policy, and law. In some cases, technological platforms, space, and temporality hide workers and sometimes obscure their tasks as well. In other situations, workers may be highly visible--indeed, the employer may rely upon the workers' aesthetics to market the branded product--but their aesthetic labor is not seen as work. In still other cases, the work occurs within a social interaction and appears as leisure--a voluntary or chosen activity--rather than as work. Alternatively, the workers themselves may be conceptualized as consumers rather than as workers. Crossing the occupational hierarchy and spectrum from high- to low-waged work, from professional to manual labor, and from production to service labor, the authors argue for a broader understanding of labor in the contemporary era. This book adopts an interdisciplinary approach that integrates perspectives from law, sociology, and industrial/labor relations"--Provided by publisher.

## **Wilted**

From the time of Booker T. Washington to today, and William Julius Wilson, the advice dispensed to young black men has invariably been, "Get a trade." Deirdre Royster has put this folk wisdom to an empirical test—and, in *Race and the Invisible Hand*, exposes the subtleties and discrepancies of a workplace that favors the white job-seeker over the black. At the heart of this study is the question: Is there something about young black men that makes them less desirable as workers than their white peers? And if not, then why do black men trail white men in earnings and employment rates? Royster seeks an answer in the experiences of 25 black and 25 white men who graduated from the same vocational school and sought jobs in the same blue-collar labor market in the early 1990s. After seriously examining the educational performances, work

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ethics, and values of the black men for unique deficiencies, her study reveals the greatest difference between young black and white men—access to the kinds of contacts that really help in the job search and entry process.

### **They Leave Their Kidneys in the Fields**

During the twentieth century, 80 percent of all famine victims worldwide died in China and the Soviet Union. In this rigorous and thoughtful study, Felix Wemheuer analyzes the historical and political roots of these socialist-era famines, in which overambitious industrial programs endorsed by Stalin and Mao Zedong created greater disasters than those suffered under prerevolutionary regimes. Focusing on famine as a political tool, Wemheuer systematically exposes how conflicts about food among peasants, urban populations, and the socialist state resulted in the starvation death of millions. A major contribution to Chinese and Soviet history, this provocative analysis examines the long-term effects of the great famines on the relationship between the state and its citizens and argues that the lessons governments learned from the catastrophes enabled them to overcome famine in their later decades of rule.

### **Farewell to the Factory**

In her timely new book, Teresa M. Mares explores the intersections of structural vulnerability and food insecurity experienced by migrant farmworkers in the northeastern borderlands of the United States. Through ethnographic portraits of Latinx farmworkers who labor in Vermont's dairy industry, Mares powerfully illuminates the complex and resilient ways workers sustain themselves and their families while also serving as the backbone of the state's agricultural economy. In doing so, *Life on the Other Border* exposes

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how broader movements for food justice and labor rights play out in the agricultural sector, and powerfully points to the misaligned agriculture and immigration policies impacting our food system today.

## **American Organic**

While much has been written about the concept of terroir as it relates to wine, this book expands the concept into cuisine and culture more broadly. Bringing together stories of people farming, cooking and eating, the author focuses on a series of examples ranging from shagbark hickory nuts in Wisconsin to wines from northern California

## **Teardown**

## **Golden Rice**

After living in San Francisco for 15 years, journalist Gordon Young found himself yearning for his Rust Belt hometown: Flint, Michigan, the birthplace of General Motors and ÒstarÓ of the Michael Moore documentary *Roger & Me*. Hoping to rediscover and help a place that once boasted one of the world's highest per capita income levels, but is now one of the country's most impoverished and dangerous cities, he returned to Flint with the intention of buying a house. What he found was a place of stark contrasts and dramatic stories, where an exotic dancer can afford a lavish mansion, speculators scoop up cheap houses by the dozen on eBay, and arson is often the quickest route to neighborhood beautification. Skillfully blending personal memoir, historical inquiry, and interviews with Flint residents, Young constructs a vibrant tale of a once-thriving city still fightingÑdespite

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overwhelming oddsÑto rise from the ashes. He befriends a rag-tag collection of urban homesteaders and die-hard locals who refuse to give up as they try to transform Flint into a smaller, greener town that offers lessons for cities all over the world. Hard-hitting, insightful, and often painfully funny, *Teardown* reminds us that cities are ultimately defined by people, not politics or economics.

## **Markets and States in Tropical Africa**

A rallying cry to link the food justice movement to broader social justice debates *The United States is a nation of foodies and food activists, many of them progressives, and yet their overwhelming concern for what they consume often hinders their engagement with social justice more broadly. Food Justice Now! charts a path from food activism to social justice activism that integrates the two. It calls on the food-focused to broaden and deepen their commitment to the struggle against structural inequalities both within and beyond the food system. In an engrossing, historically grounded, and ethnographically rich narrative, Joshua Sbicca argues that food justice is more than just a myopic focus on food, allowing scholars and activists alike to investigate the causes behind inequities and evaluate and implement political strategies to overcome them. Focusing on carceral, labor, and immigration crises, Sbicca tells the stories of three California-based food movement organizations, showing that when activists use food to confront neoliberal capitalism and institutional racism, they can creatively expand how to practice and achieve food justice. Sbicca sets his central argument in opposition to apolitical and individual solutions, discussing national food movement campaigns and the need for economically and racially just food policies—a matter of vital public concern with deep implications for building collective power across a diversity of interests.*

## **Labor and the Locavore**

Following independence, most countries in Africa sought to develop, but their governments pursued policies that actually undermined their rural economies. Examining the origins of Africa's "growth tragedy," *Markets and States in Tropical Africa* has for decades shaped the thinking of practitioners and scholars alike. Robert H. Bates's analysis now faces a challenge, however: the revival of economic growth on the continent. In this edition, Bates provides a new preface and chapter that address the seeds of Africa's recovery and discuss the significance of the continent's success for the arguments of this classic work.

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