America. By exploring the other side of what is prescriptively understood as proper Asian measured against a largely ideological if not entirely political standard of authentic Asia and of Asianness is defined as doubly inauthentic—as insufficiently Asian and unreliably American when watered-down, counterfeit, or debased manifestations of the "real thing." The American expression Asians in the United States in that the Asian presence, be it culinary or corporeal, is often considered simply bad. In Dubious Gastronomy, Ku contends that these foods share a spiritual fellowship with the pleasures of food and eating. By focusing on multi-sited struggles across various spaces and times, the contributors to this anthology bring into focus the potent forces of class, racial, ethnic, sexual and gender inequalities that pervade and persist in the production of Asian American culinary and food have become ingrained in the American popular imagination. So much so that contentious notions of ethnic authenticity and authority are marked by and argued around images and ideas of food. Eating Asian America: A Food Studies Reader collects burgeoning new scholarship in Asian American Studies that centers the study of foodways and culinary practices in our understanding of the racialized underpinnings of Asian Americaness. It does so by bringing together twenty scholars from across the disciplinary spectrum to inaugurate a new turn in food studies: the refusal to yield to a superficial multiculturalism that naively celebrates difference and reconciliation through the foods of pleasure and food. By focusing on multi-sited struggles across various spaces and times, the contributors to this anthology bring into focus the potent forces of class, racial, ethnic, sexual and gender inequalities that pervade and persist in the production of Asian American culinary and culinary practices, ideas, and images. This is the first collection to consider the fraught trajectories of Asian American immigrant histories and how they are inscribed in the production and dissemination of ideas about Asian American foodways.

Re-orienting Cuisine Stanford University Press
Chop suey. Sushi. Curry. Adobo. Kimchi. The deep associations Asians in the United States have with food have become ingrained in the American popular imagination. So much so that contentious notions of ethnic authenticity and authority are marked by and argued around images and ideas of food. Eating Asian America: A Food Studies Reader collects burgeoning new scholarship in Asian American Studies that centers the study of foodways and culinary practices in our understanding of the racialized underpinnings of Asian Americaness. It does so by bringing together twenty scholars from across the disciplinary spectrum to inaugurate a new turn in food studies: the refusal to yield to a superficial multiculturalism that naively celebrates difference and reconciliation through the foods of pleasure and eating. By focusing on multi-sited struggles across various spaces and times, the contributors to this anthology bring into focus the potent forces of class, racial, ethnic, sexual and gender inequalities that pervade and persist in the production of Asian American culinary and culinary practices, ideas, and images. This is the first collection to consider the fraught trajectories of Asian American immigrant histories and how they are inscribed in the production and dissemination of ideas about Asian American foodways.

Food Culture in Southeast Asia University of Hawaii Press
Translation of: Schlafender Lotos, trunkenes Huhn.

Anthropological and Historical Perspectives Routledge
This richly informative overview encapsulates the diverse peoples and geographies that have produced such popular cuisines.

Critical Perspectives Columbia University Press
California roll, Chinese take-out, American-made kimchi, dogmeat, monosodium glutamate, SPAM—all are examples of what Robert Ji-Song Ku calls "dubious" foods. Strongly associated with Asian and American gastronomy, they are commonly understood as ersatz, depraved, or simply bad. In Dubious Gastronomy, Ku contends that these foods share a spiritual fellowship with Asians in the United States in that the Asian presence, be it culinary or corporeal, is often considered watered-down, counterfeit, or debased manifestations of the “real thing.” The American expression of Asianness is defined as doubly inauthentic—as insufficiently Asian and unreliably American when measured against a largely ideological if not entirely political standard of authentic Asia and America. By exploring the other side of what is prescriptively understood as proper Asian gastronomy, Ku suggests that Asian cultural expressions occurring in places such as Los Angeles, Honolulu, New York City, and even Baton Rouge are no less critical to understanding the meaning of Asian food—and, by extension, Asian people—than culinary expressions that took place in Tokyo, Seoul, and Shanghai centuries ago. In critically considering the impure and hybridized with serious and often whimsical intent, Dubious Gastronomy argues that while the notion of cultural authenticity is troubled, troubling, and troublesome, the apocryphal is not necessarily a bad thing: The dubious can be and is often quite delicious. Dubious Gastronomy overlaps a number of disciplines, including American and Asian American studies, Asian diasporic studies, literary and cultural studies, and the burgeoning field of food studies. More importantly, however, the book fulfills the critical task of amalgamating these areas and putting them in conversation with one another. Written in an engaging and fluid style, it promises to appeal a wide audience of readers who seriously enjoys eating—and reading and thinking about—food.

Chinese Street Food University of Arkansas Press
An intimate collection of more than 175 of the finest Vietnamese recipes. When author Andrea Nguyen's family was airlifted out of Saigon in 1975, one of the few belongings that her mother hurriedly packed for the journey was her small orange notebook of recipes. Thirty years later, Nguyen has written her own intimate collection of recipes, Into the Vietnamese Kitchen, an ambitious debut cookbook that chronicles the food traditions of her native country. Robustly flavored yet delicate, sophisticated yet simple, the recipes include steamy pho noodle soups infused with the aromas of fresh herbs and lime; rich clay-pot preparations of catfish, chicken, and pork; classic bánh mi sandwiches; and an array of Vietnamese charcuterie. Nguyen helps readers shop for essential ingredients, master core cooking techniques, and prepare and serve satisfying meals, whether for two on a weekend or 12 on a weekend.

The Story of Chinese Food in America Berghahn Books
Foods are changed not only by those who produce and supply them, but also by those who consume them. Analyzing food without considering changes over time and across space is less meaningful than analyzing it in a global context where tastes, lifestyles, and imaginations cross boundaries and blend with each other, challenging the idea of authenticity. A dish that originated in Beijing and is recreatored in New York is not necessarily the same, because although authenticity is often claimed, the form, ingredients, or taste may have changed. The contributors of this volume have expanded the discussion of food to include its social and cultural meanings and functions, thereby using it as a way to explain a culture and its changes.
Chinese food is one of the most recognizable and widely consumed cuisines in the world. Almost no town on earth is without a Chinese restaurant of some kind, and Chinese canned, frozen, and preserved foods are available in shops from Nairobi to Quito. But the particulars of Chinese cuisine vary widely from place to place as its major ingredients and techniques have been adapted to local agriculture and taste profiles. To trace the roots of Chinese foodways, one must look back to traditional food systems before the early days of globalization. Food and Environment in Early and Medieval China traces the development of the food systems that coincided with China’s emergence as an empire. Before extensive trade and cultural exchange with Europe was established, Chinese farmers and agriculturalists developed systems that used resources in sustainable and efficient ways, permitting intensive and productive techniques to survive over millennia. Fields, gardens, semidwild lands, managed forests, and specialized agricultural landscapes all became part of an integrated network that produced maximum nutrients with minimal input—though not without some environmental cost. E. N. Anderson examines premodern China’s vast, active network of trade and contact, such as the routes from Central Asia to Eurasia and the slow introduction of Western foods and medicines under the Mongol Empire. Bringing together a number of new findings from archaeology, history, and field studies of environmental management, Food and Environment in Early and Medieval China provides an updated picture of language relationships, cultural innovations, and intercultural exchanges.

Harper Collins

This collection critically examines tourism as a site of intercultural communication, drawing on the analytical tools afforded by the discipline toward better understanding contemporary tourism discourses and the broader societal structures of power and ideologies in which they are situated. The volume interrogates culture and interculturality in tourism in detailed analyses of discursive details in tourism interactions and focuses on the notion of culture as a process or phenomenon engaged in or enacted on by individuals. Drawing on discourse analytic and ethnographic approaches, the book brings together perspectives from the lived experiences of residents, hosts, and ethnographers to explore the extent to which linguistic and cultural differences are constructed, identities negotiated, and power relations maintained and perpetuated in tourism encounters. The volume draws on insights from those working across a range of geographic contexts and explores the interplay of these issues in English as well as other languages and language varieties used in tourism interactions. With its focus on critical approaches to understanding language and culture, this book will appeal to students and scholars in intercultural communication, applied linguistics, sociolinguistics, linguistic anthropology, discourse analysis, and tourism studies. The Cultural Politics of Eating Asian in the USA NYU Press

"A pathbreaking volume on Japanese culinary history with great depth and scope." - Merry Isaacs White, author of Perfectly Japanese: Making Families in an Era of Upheaval "Required reading for anyone interested in Japanese history, food, and foodways. I couldn’t put this book down!" - Samuel Hideo Yamashita, author of Leave From an Autumn of Emergencies: Selections from the Wartime Diaries of Ordinary Japanese Spanning nearly six hundred years of Japanese food culture, Japanese Foodways, Past and Present considers the production, consumption, and circulation of Japanese foods from the mid-fifteenth century to the present day in contexts that are political, economic, cultural, social, and religious. Diverse contributors—including anthropologists, historians, sociologists, a tea master, and a chef—address a range of issues such as medieval banquet cuisine, the tea ceremony, table manners, cookbooks in modern times, food during the U.S. occupation period, eating and dining out during wartimes, the role of heirloom vegetables in the revitalization of rural areas, children’s lunches, and the gentrification of blue-collar foods. Framed by two reoccurring themes—food in relation to place and food in relation to status—the collection considers the complicated relationships between the globalization of foodways and the integrity of national identity through eating habits. Focusing on the consumption of Western foods, heirloom foods, once-taboo foods, and contemporary Japanese cuisines, Japanese Foodways, Past and Present shows how Japanese concerns for and consumption of food have relevance and resonance with other foodways around the world. Contributors are: Hideo Yamashita, Gary Saka Cadwallader, Katarzyna Cwiertka, Satomi Fukutomi, Shoko Higashiyotoguyanagi, Joseph R. Justice, Michael Kinski, Barak Kushner, Bridget Love, Joji Nozawa, Tomoko Onabe, Eric C. Rath, Akira Shimizu, George Solt, David E. Wells, and Miho Yashahara. Eric C. Rath is an associate professor of history at the University of Kansas and the author of The Ethos of Noh: Actors and Their Art. Stephanie Assmann is a lecturer at Tohoku University, Sendai, Japan, and the author of Value Change and Social Stratification in Japan: Aspects of Women’s Consumer Behaviour.

Culinary Nostalgia Routledge

The essays in Chop Suey and Sushi from Sea to Shining Sea fill gaps in the existing food studies by revealing and contextualizing the hidden, local histories of Chinese and Japanese restaurants in the United States. The writer of these essays show how the taste and presentation of Chinese and Japanese dishes have evolved in sweat and hardship over generations of immigrants who became restaurant owners, chefs, and laborers in the small towns and large cities of America. These vivid, detailed, and sometimes emotional portrayals reveal the survival strategies deployed in Asian restaurant kitchens over the past 150 years and the impact these restaurants have had on the culture, politics, and foodways of the United States. Some of these authors are family members of restaurant owners or chefs, writing with a passion and richness that can only come from personal investment, while others are academic writers who have painstakingly mined decades of archival data to reconstruct the past. Still others offer a fresh look at the amazing continuity and domination of the “evil Chinaman” stereotype in the “foreign” world of American Chinatown restaurants. The essays include insights from a variety of disciplines, including history, sociology, anthropology, ethnography, economics, phenomenology, journalism, food studies, and film and literary criticism. Chop Suey and Sushi from Sea to Shining Sea not only complements the existing scholarship and exposes the work that still needs to be done in this field, but also underscores the unique and innovative approaches that can be taken in the field of American food studies.

The Ethnic Restaurateur Routledge

This book argues that regional food culture is intrinsic to how Chinese connect to the past, live in the present, and imagine their future. It focuses on Shanghai—a food lover’s paradise—and identifies the importance of regional food culture at pivotal moments in the city’s history, and in Chinese history more generally.
leading Chinese migrants to modify traditional dishes and to invent new foods. This process brought the cuisine of southern China, considered by some writers to be "the finest in the world," into contact with a wide range of local and global cuisines and ingredients. When Chinese from Southeast Asia moved on to other parts of the world, they brought these variants of Chinese food with them, completing a cycle of culinary reproduction, localization and invention, and globalization. The process does not end there, for the new context offers yet another set of ingredients and culinary traditions, and the "embedding and fusing of foods" continues, creating additional hybrid forms. Written by scholars whose deep familiarity with Chinese cuisine is both personal and academic, Chinese Food and Foodways in Southeast Asia and Beyond is a book that anyone who has been fortunate enough to encounter Southeast Asian food will savour, and it provides a window on this world for those who have yet to discover it.

Eating Identities Ten Speed Press
American diners began flocking to Chinese restaurants more than a century ago, making Chinese cuisine the first mass-consumed food in the United States. By 1980, it had become the country's most popular ethnic cuisine. Chop Suey, USA is the first comprehensive analysis of the forces that made Chinese food ubiquitous in the American gastronomic landscape and turned the country into an empire of consumption. Chinese food's transpacific migration and commercial success is both an epic story of global cultural exchange and a history of the socioeconomic, political, and cultural developments that shaped the American appetite for fast food and cheap labor in the nineteenth and twentieth centuries. Americans fell in love with Chinese food not because of its gastronomic excellence. They chose quick and simple dishes like chop suey over China's haute cuisine, and the affordability of such Chinese food democratized the once-exclusive dining-out experience for underprivileged groups, such as marginalized Anglos, African Americans, and Jews. The mass production of food in Chinese restaurants also extended the role of Chinese Americans as a virtual service labor force and marked the racialized division of the American population into laborers and consumers. The rise of Chinese food was also a result of the ingenuity of Chinese American restaurant workers, who developed the concept of the open kitchen and popularized the practice of home delivery. They effectively streamlined certain Chinese dishes, turning them into nationally recognized brand names, including chop suey, the "Big Mac" of the pre-McDonald's era. Those who engineered the epic tale of Chinese food were a politically disfranchised, numerically small, and underprivileged groups, such as marginalized Anglos, African Americans, and Jews. The mass production of food in Chinese restaurants also extended the role of Chinese Americans as a virtual service labor force and marked the racialized division of the American population into laborers and consumers. The rise of Chinese food was also a result of the ingenuity of Chinese American restaurant workers, who developed the concept of the open kitchen and popularized the practice of home delivery. They effectively streamlined certain Chinese dishes, turning them into nationally recognized brand names, including chop suey, the "Big Mac" of the pre-McDonald's era. Those who engineered the epic tale of Chinese food were a politically disfranchised, numerically small, and underprivileged group, embodying a classic American story of immigrant entrepreneurship and perseverance.

Regional Food Culture and the Urban Experience in Shanghai Routledge
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.

A Cultural History of Chinese Food in the United States Reaktion Books

Academic discussions of ethnic food have tended to focus on the attitudes of consumers, rather than the creators and producers. In this ground-breaking new book, Krishnendu Ray reverses this trend by exploring the culinary world from the perspective of the ethnic restaurateur. Focusing on New York City, he examines the lived experience, work, memories, and aspirations of immigrants working in the food industry. He shows how migrants become established in new places, creating a taste of home and playing a key role in influencing food cultures as a result of transactions between producers, consumers and commentators. Based on extensive interviews with immigrant restaurateurs and students, chefs and alumni at the Culinary Institute of America, ethnographic observation at immigrant eateries and haute institutional kitchens as well as historical sources such as the US census, newspaper coverage of restaurants, reviews, menus, recipes, and guidebooks, Ray reveals changing tastes in a major American city between the late 19th and through the 20th century. Written by one of the most outstanding scholars in the field, The Ethnic Restaurateur is an essential read for students and academics in food studies, culinary arts, sociology, urban studies and indeed anyone interested in popular culture and cooking in the United States.