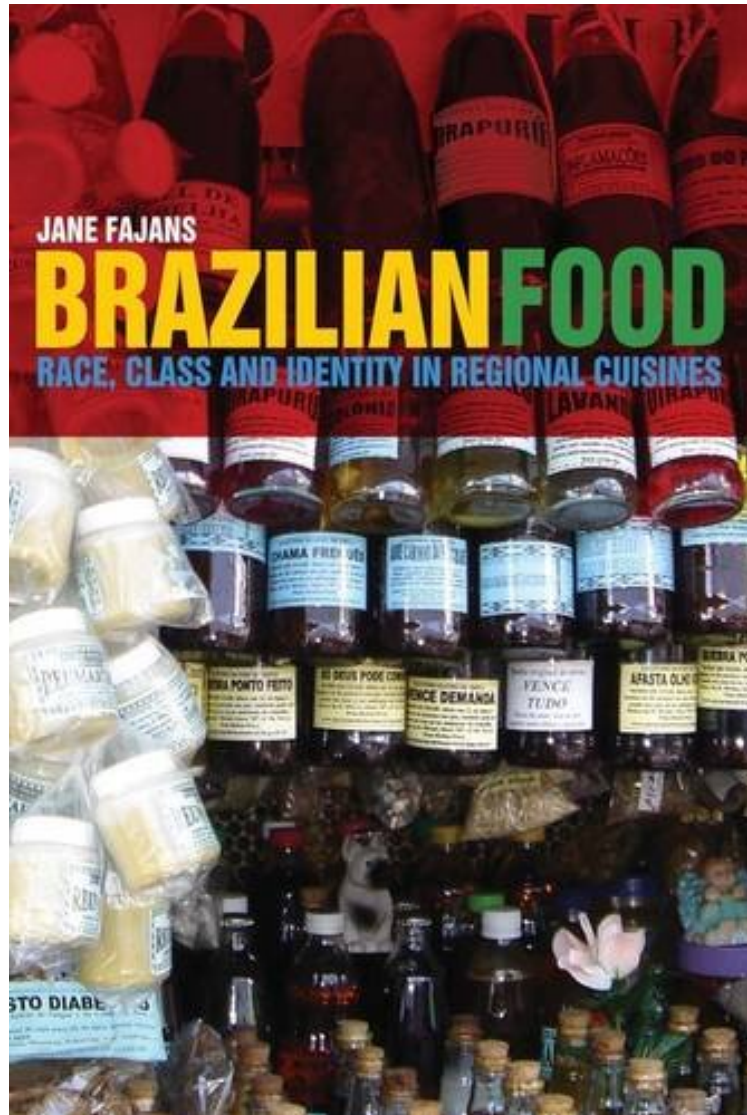


Brazilian Food: Race, Class and Identity in Regional Cuisines

Jane Fajans

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#1686267 in Books Bloomsbury Academic 2012-11-01 2012-11-01 Original language: English PDF # 1 9.20 x .1 x 6.26l, .60 #File Name: 0857850423160 pages | File size: 76.Mb

Jane Fajans : Brazilian Food: Race, Class and Identity in Regional Cuisines before purchasing it in order to gage whether or not it would be worth my time, and all praised Brazilian Food: Race, Class and Identity in Regional Cuisines:

1 of 1 people found the following review helpful. Cultural Communication through FoodBy Bernd LambertAlthough this book is written by an anthropology professor, it is accessible to readers interested in Brazilian culture or to anyone who wants to know more about how people use food to assert their identity. It has even been shown experimentally that the food you prefer communicates something about yourself, whether voluntarily or involuntarily. A similar book

about American tastes in food might be fun to read. Fajans includes recipes for those who want to try these delicious Brazilian dishes for themselves. (Disclaimer: Jane Fajans is a friend of mine, but I would enthusiastically recommend her book even if I had never heard of her.) 0 of 0 people found the following review helpful. Fajans does a marvelous job describing the finer details of regional cuisine in Brazil. By Katelyn Stout Fajans does a marvelous job describing the finer details of regional cuisine in Brazil. She expounds on the staples of the land while giving attention to the continuing evolution and new additions to the traditional cuisine! 3 of 4 people found the following review helpful. A mixed bag. By DarrenIngram_dot_com Unless you are Brazilian or have lived in that country, do you really know what Brazilian food is? How has it been influenced by regional and foreign lands? Is there anything really authentic? Well this book might help. Certainly it helped open this reviewer's eyes to just how big and culinary different Brazil really is. There is no one single climate, there are many regional differences, cultural identities play a major role in shaping the culinary map. This is an academically-written book that is fairly accessible for the curious gastronome, but do not make the mistake of thinking you will be getting recipes as well as a lot of great information. But saying that, there ARE a few recipes, but that is not the book's focus... This book is relatively slim and yet it manages to pack a lot of interesting information within. To be fair, if you are not specifically curious about Brazilian culture or perhaps a wider Latin American context, this book is probably not for you. It doesn't make the cut as a "good, general interest"-type of book but that does not make it a bad book. Just a different book. It does deliver well what it sets out to do, but it is probably a book you would seek out rather than stumble across, if you can understand the semantic differences. Unlike many academically-focussed books, there are no footnotes and specifically directed citations. The series of notes and bibliography at the end of the book does meet a need, but it is perhaps less academically-suited and focussed as it could be. That is a shame as it would not have affected the general 'accessibility' of the book for the non-academic reader. It just seems to be suffering a bit of an identity crisis. It is not full of colour photography, diagrams and laid out to be a 'mass consumer' book yet it is not really following the academic mould either. As a result, it has a bit of a mixed identity that can be confusing. Neither one or the other, perhaps in an attempt to be more inclusive. The book could have been a lot, lot more if it had tried, that is sure. The content is good, interesting and throughout provoking but it is slightly let down (at least in the reviewed softcover version) by its execution and presentation.

Brazil is a nation of vast expanses and enormous variation from geography and climate to cultures and languages. Within these boundaries are definable regions in which certain customs, history, and shared views help define an identity and cohesion. In many cases, the pattern of settlement and immigration has influenced the culinary culture of Brazil. This book explores the role that food and cuisine play in the construction of identity on both the regional and national levels in Brazil through key case examples. It explores the way in which food has become an important element in attracting tourists to a region as well as a way of making aspects of a culture known beyond its borders as cookbooks, ingredients and restaurants move outward in our globalized world.

By thinking through the function and provenance of eponymous dishes, *Brazilian Food* interrogates how food might carry traces of its temporal, spatial, ethnic, and regional history. For Fajans, it is the very kinds of power that food animates that makes it so incredibly good to think with. Simrat Kang, Allegra Lab About the Author Jane Fajans is an Associate Professor at Cornell University, USA. She is the author of *They Make Themselves: Work and Play among the Baining of Papua New Guinea* and editor of *Exchanging Products: Producing Exchange*, Oceania Monograph 43.