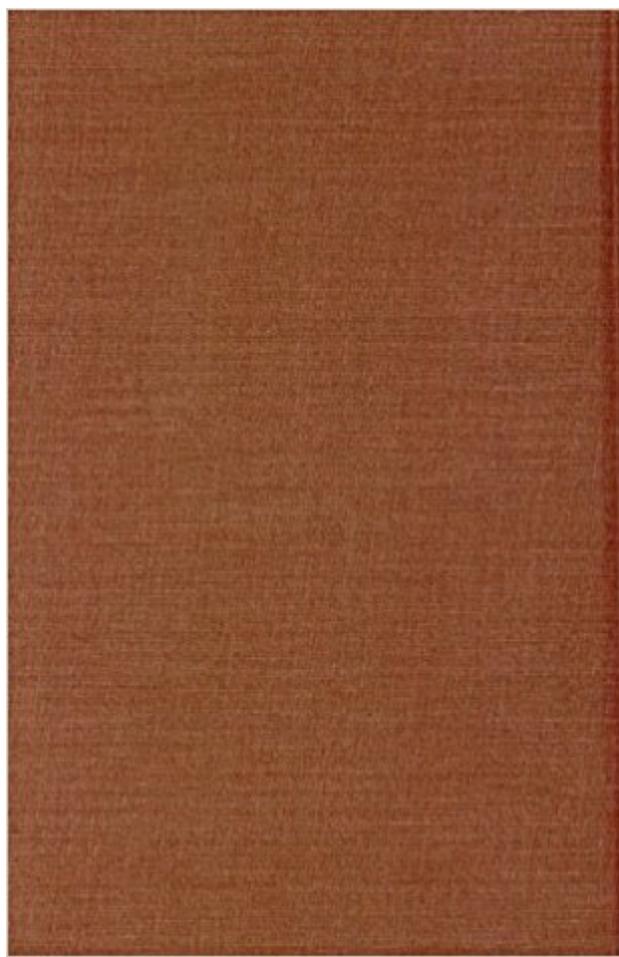


The book was found

Rooted In America: Foodlore Of Popular Fruits And Vegetables



Synopsis

From the exotic appeal of oranges to the joy of home-grown tomatoes, many fruits and vegetables have come to play key roles in our gardening, cooking, and eating habits. This book explores ten familiar cultivars—“apples, bananas, corn, cranberries, peppers, oranges, pumpkins, tobacco, tomatoes, and watermelons”—to show how they have become intimately entwined with the American way of life. Through recipes and superstitions, jokes and urban legends, history and advertising, these foods have become unmistakably part of our popular culture. We might attend a county fair and see a blue ribbon awarded to a prize pumpkin, then take in a movie that evening where we see a cigarette dangling from Humphrey Bogart’s lips or even witness *The Attack of the Killer Tomatoes*. Whether native or exotic, consumed daily or associated with festivities, these common comestibles have become food for thought as well as for sustenance. *Rooted in America* examines how these foods express our cultural values and carry meanings that derive from the contexts in which we place them. It offers a tour of the apple in American history and consciousness, from Johnny Appleseed to mass production; tells how fruit companies taught North Americans to eat bananas while teaching Central Americans to grow them; examines differing social status attached to eating corn; explores the aesthetic contribution of cranberries to plate and landscape; and reveals how hot peppers separate men from boys—and also European from non-European cultures. All of the essays show how these foods have slipped into our minds and hearts as symbols of what we value about ourselves and the places we live. *Rooted in America* will delight readers with its insights into favorite foods—proving that, no matter what their origins, all are as American as apple pie. David Scofield Wilson is emeritus professor and former director of American studies at the University of California, Davis, and author of *In the Presence of Nature*. Angus Kress Gillespie is associate professor of American studies at Rutgers University and coeditor of *American Wildlife in Symbol and Story*, also from Tennessee. Contributors: Angus Kress Gillespie, Virginia S. Jenkins, Jay Mechling, Theresa Meléndez, Boria Sax, C. W. Sullivan III, Tad Tuleja, Patricia Turner, David Scofield Wilson. --This text refers to an alternate Library Binding edition.

Book Information

Library Binding: 248 pages

Publisher: University of Tennessee Press (July 1999)

Language: English

ISBN-10: 157233052X

ISBN-13: 978-1572330528

Product Dimensions: 9.3 x 6.2 x 0.9 inches

Shipping Weight: 1.3 pounds

Average Customer Review: 5.0 out of 5 stars 2 customer reviews

Best Sellers Rank: #2,215,728 in Books (See Top 100 in Books) #46 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > By Technique > Propagation & Cultivation #1314 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > By Region #1975 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

From the exotic appeal of oranges to the joy of home-grown tomatoes, many fruits and vegetables have come to play key roles in our gardening, cooking, and eating habits. This book explores ten familiar cultivars—“apples, bananas, corn, cranberries, peppers, oranges, pumpkins, tobacco, tomatoes, and watermelons”—to show how they have become intimately entwined with the American way of life. Through recipes and superstitions, jokes and urban legends, history and advertising, these foods have become unmistakably part of our popular culture. We might attend a county fair and see a blue ribbon awarded to a prize pumpkin, then take in a movie that evening where we see a cigarette dangling from Humphrey Bogart’s lips or even witness *The Attack of the Killer Tomatoes*. Whether native or exotic, consumed daily or associated with festivities, these common comestibles have become food for thought as well as for sustenance. *Rooted in America* examines how these foods express our cultural values and carry meanings that derive from the contexts in which we place them. It offers a tour of the apple in American history and consciousness, from Johnny Appleseed to mass production; tells how fruit companies taught North Americans to eat bananas while teaching Central Americans to grow them; examines differing social status attached to eating corn; explores the aesthetic contribution of cranberries to plate and landscape; and reveals how hot peppers separate men from boys—and also European from non-European cultures. All of the essays show how these foods have slipped into our minds and hearts as symbols of what we value about ourselves and the places we live. *Rooted in America* will delight readers with its insights into favorite foods—proving that, no matter what their origins, all are as American as apple pie. David Scofield Wilson is emeritus professor and former director of American studies at the University of California, Davis, and author of *In the Presence of Nature*. Angus Kress Gillespie is associate professor of American studies at Rutgers University and coeditor of *American Wildlife in Symbol and Story*, also from Tennessee. Contributors: Angus

Kress Gillespie, Virginia S. Jenkins, Jay Mechling, Theresa Meléndez, Boria Sax, C. W. Sullivan III, Tad Tuleja, Patricia Turner, David Scofield Wilson. --This text refers to an alternate Library Binding edition.

David Scofield Wilson is emeritus professor and former director of American studies at the University of California, Davis, and author of *In the Presence of Nature*. Angus Kress Gillespie is associate professor of American studies at Rutgers University and coeditor of *American Wildlife in Symbol and Story*, also from Tennessee. --This text refers to an alternate Library Binding edition.

This book is a fascinating study of the historical and cultural contexts for everyday foods. Each chapter looks at the history of a fruit or vegetable that is a common part of American foodways. The writers fill out the historical background with intriguing discussions of the social and cultural norms that are associated with nine different foods and also with tobacco use. Readers can find out the real scoop on Johnny Appleseed and also discover why the cities of Fulton and South Fulton host a banana festival in two towns that straddle the border of Kentucky and Tennessee. The book is an excellent resource for information about common foods in Americans' diets, but it also provides a model for writing a social history of significant aspects of everyday life. You'll never eat an orange or a slice of watermelon in quite the same way after reading this interesting and well-written book that presents solid folklife scholarship in a digestible format.

I want to buy this book and if there is only one left I want it. Get back to me. diane darr

[Download to continue reading...](#)

Rooted in America: Foodlore of Popular Fruits and Vegetables Rooted In America: Foodlore Popular Fruits Vegetables How to Grow More Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) As American as Shoofly Pie: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine Superfruits: (Top 20 Fruits Packed with Nutrients and Phytochemicals, Best Ways to Eat Fruits for Maximum Nutrition, and 75 Simple and Delicious Recipes for Overall Wellness) Wild Berries & Fruits Field Guide of Minnesota, Wisconsin and Michigan (Wild Berries & Fruits Identification Guides) Health Benefits and Healing Power of Fruits and Vegetables: Inflammation, Anti-aging, High Blood Pressure and Much More... The Beekman 1802 Heirloom Cookbook: Heirloom fruits and vegetables, and more than 100 heritage recipes to inspire every generation How to Grow More Vegetables, Ninth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than

You Ever Thought Possible on Less Land with Less Water Than You Can Imagine Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun Hydroponics: The Simple Guide to Hydroponics Gardening For Beginners, Grow Organic Vegetables, Fruits and Herbs to save time and money!(Hydrofarm, Homesteading, Aquaculture, Aquaponics, Horticulture) The Grow Your Own Food Handbook: A Back to Basics Guide to Planting, Growing, and Harvesting Fruits and Vegetables (The Handbook Series) Plants: 2,400 Royalty-Free Illustrations of Flowers, Trees, Fruits and Vegetables (Dover Pictorial Archive) Medical Medium Life-Changing Foods: Save Yourself and the Ones You Love with the Hidden Healing Powers of Fruits & Vegetables Botanical Line Drawing: 200+ Step by Step Drawings of Trees, Flowers, Fruits, Leaves and Vegetables: The Complete Workbook of Botanical Line Drawing I Love to Eat Fruits and Vegetables Tomatoes Grow on a Vine (How Fruits and Vegetables Grow) Apples Grow on a Tree (How Fruits and Vegetables Grow) Lettuce Grows on the Ground (How Fruits and Vegetables Grow)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)