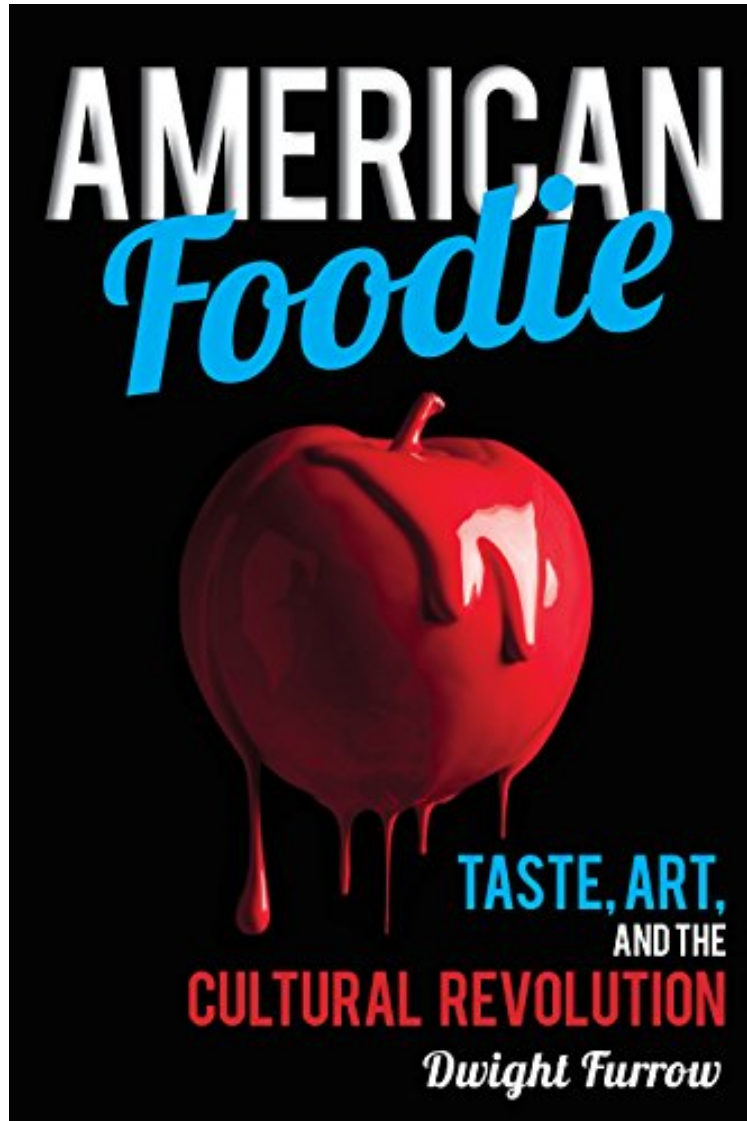


## American Foodie: Taste, Art, and the Cultural Revolution

*Dwight Furrow*

*ePub | \*DOC | audiobook | ebooks | Download PDF*



 Download

 Read Online

#2246789 in Books Furrow Dwight 2016-01-14Original language:EnglishPDF # 1 9.26 x .69 x 6.271, .0  
#File Name: 1442249293188 pagesAmerican Foodie Taste Art and the Cultural Revolution | File size:  
53.Mb

**Dwight Furrow : American Foodie: Taste, Art, and the Cultural Revolution** before purchasing it in order to gage whether or not it would be worth my time, and all praised American Foodie: Taste, Art, and the Cultural Revolution:

2 of 4 people found the following review helpful. 21st Century Food Culture Revolution.By AdrienneFifty years ago we would cut-out a recipe from a newspaper or magazine but most food instructions were hand-written and shared on recipe cards by home cooks who maybe owned one or two cookbooks tops. Julia Child was alone on the TV set. Now

we have traditional TV channels with food-focused programming trying to compete with and capture the 24/7 cable food show audiences. Gourmet food-trucks and innovative, leading-edge chefs serve fresh local fare in exotic and authentic dishes in a variety of creative styles and venues. Whats this all about? In this new book, author Dwight Furrowan, inspiring Professor of Philosophy and Certified Specialist of Wine, makes his case we are part of the 21st Century food culture revolution. He discusses his rationale from various angles and guides us into understanding and appreciating what and why we are in revolt. In *American Foodie, Taste, Art and the Cultural Revolution* you'll discover all the nuances of the foodie movement. Granted it reads a bit like a thesis but if you stick with it you will find it contains a wealth of observation, reflection, and thoughtful explanation of this food revolution in America. Its a great resource for all foodies, wanna-bes and those interested in cultural trends and how change evolves.<sup>3 of 4 people found the following review helpful. Perfect Book for Foodies!</sup>By Christine Ive been waiting awhile for this book to be released and the wait was worth it. The author really captures the attitude of foodies toward industrial food and makes a good case for the potential of changes in the way we eat to shape society. I also learned a lot about art and why food is a form of art. I never really thought of food in this way before. The author is a philosopher, which Im not, but the book is accessible to readers outside that field. If youre into food I highly recommend it.<sup>1 of 2 people found the following review helpful. A Must-Read for Eaters</sup>By Jorn Kleinhans *American Foodie* picks up on an elementary and exciting trend in the United States. The pursuit of luxury is now aiming at experiences, and at conscious enjoyment. This book describes how Food Wine appreciation has become a center of intellectual stimulation and pleasure, at a higher level than ever in history. Dr. Furrow vividly describes the silent revolution of food appreciation, and how to benefit from this cultural shift. Reading this book made me richer and enabled me to understand that my quest for culinary sensation is part of a wider, satisfying American phenomenon. The narrative provided is so clear that I won't look at a restaurant dinner in the same way again. This book is an essential purchase for anyone who eats.

As nutrition, food is essential, but in todays world of excess, a good portion of the world has taken food beyond its functional definition to fine art status. From celebrity chefs to amateur food bloggers, individuals take ownership of the food they eat as a creative expression of personality, heritage, and ingenuity. Dwight Furrow examines the contemporary fascination with food and culinary arts not only as global spectacle, but also as an expression of control, authenticity, and playful creation for individuals in a homogenized, and increasingly public, world.

You dont have to be a fan of sophisticated food to enjoy this often entertaining illuminating lecture on Americas current taste revolution. Furrow, a professor of philosophy at San Diego Mesa College, digs up the roots of Yankee cuisine, blaming the Puritans for whom pleasure was restricted by dogma, and all cooking was dictated by the seasons of planting and reaping for the dullness of most traditional American food. He declares that food is far more than fuel and nutrition: meals accompany all social life, and food can be so compelling that well-off foodies travel just to savor local cuisines. Theres style and substance in Furrows theories of cooking and composition on the plate. He casts a wide net to include middle-class consumers with a yen for organics, celebrity chefs, amateur food bloggers, Julia Child, TV dinners, specialty bistros, food trucks, and family-run farms. In chapters about reading a meal, the beauty of a tuna casserole, and the future of taste, Furrow argues that the foodie craze is in revolt against a life that has become bureaucratic and digitized. In the end, Furrow makes a case for the taste revolution in a text. (Publishers Weekly) What this books is, is a fascinating look at how the 'foodie' came to be and what we do with that concept now. Think roots in Yankee cuisine (pleasure was restricted by dogma) all the way to the new age chef prancing his /her way across the television screen declaring anything goes. [Y]oull be challenged to look at food and those who creatively love it in a whole new way once you read this book. (Examiner.com) *American Foodie* is a thoroughly readable and insightful book on the aesthetics of food and the role of taste in our everyday lives. Dwight Furrow makes the provocative case that far from being an indulgence of the wealthy, foodie culture harbors revolutionary potential to free us from the grip of the food industry by reminding us that flavor matters. (David M. Kaplan, University of North Texas, director, The Philosophy of Food Project) *American Foodie* offers a thought-provoking and readable analysis of the extraordinary rise of interest in cuisine in the United States over the last half century. Furrow presents a compelling vision of the meanings that food attains, meanings attached to home, tradition, romance, and memory. Especially in his examination of culinary modernism, he makes a persuasive case not only for the aesthetic appeal of food but also for its standing as a form of art. (Carolyn Korsmeyer, author of *Making Sense of Taste: Food and Philosophy*) This entertainingly written work brings the aesthetics of food up-to-date. It is a must-read for foodies, gourmards, chefs, epicureans, cultural theorists, and philosophers of art. (Thomas Leddy, San Jose State University, author of *The Extraordinary in the Ordinary: The Aesthetics of Everyday Life*) "We think youll be challenged to look at food and those who creatively love it in a whole new way once you read this book." (Linda Kissam, President of International Food, Wine Travel Writers Association) About the Author Dwight Furrow is professor of philosophy at San Diego Mesa College. He specializes in the philosophy of food and wine, aesthetics, and ethics. He is also a Certified Wine Specialist with certification from the Society of Wine Educators and an advanced level certification from the Wine and Spirits Educational Trust. Furrow is the author of *Edible Arts*, a blog devoted to food and wine aesthetics. He is also the

author of many books, professional journal articles, op-ed pieces, and magazine articles in publications such as the San Diego Union Tribune, Los Angeles Times, The Humanist, and Enterprise Virginia.