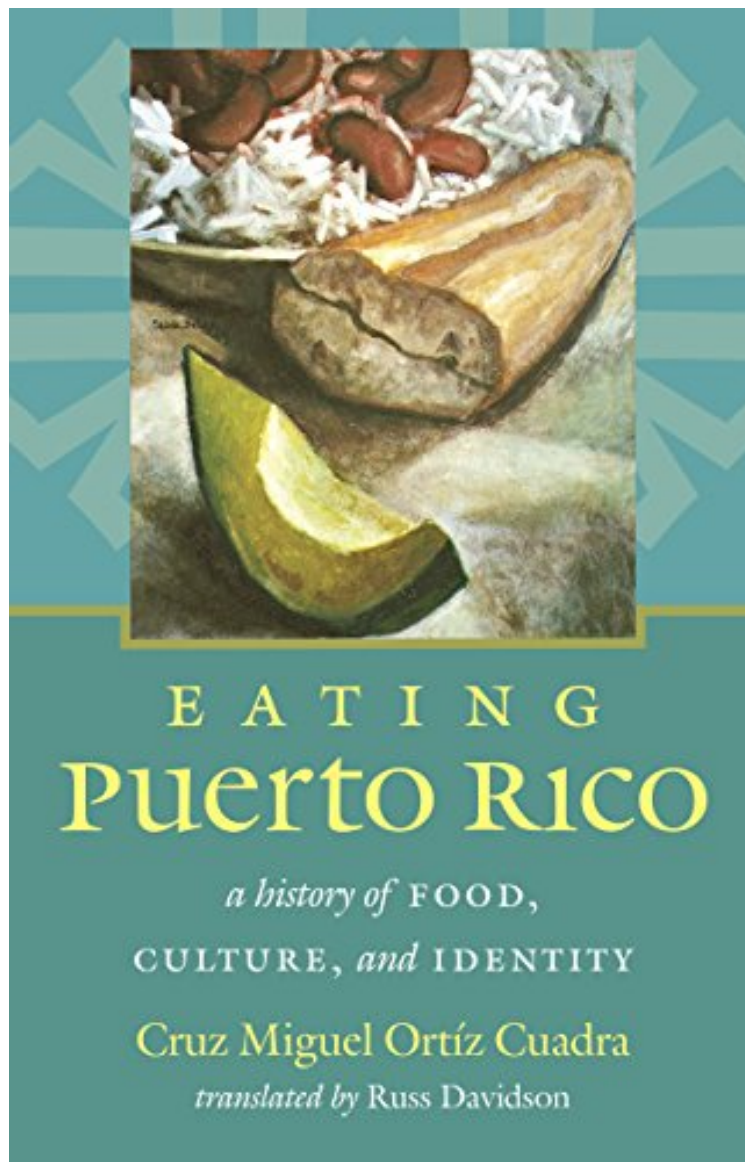


[Library ebook] Eating Puerto Rico: A History of Food, Culture, and Identity (Latin America in Translation/en Traduccin/em Traduo)

Eating Puerto Rico: A History of Food, Culture, and Identity (Latin America in Translation/en Traduccin/em Traduo)

Cruz Miguel Ortiz Cuadra

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#816971 in Books Cruz Miguel Ort z Cuadra 2016-08-01Original language:EnglishPDF # 1 9.21 x .91 x 6.14l, .0 #File Name: 1469629976408 pagesEating Puerto Rico A History of Food Culture and Identity Latin America in Translation En Traduccin Em Traducao | File size: 20.Mb

Cruz Miguel Ortiz Cuadra : Eating Puerto Rico: A History of Food, Culture, and Identity (Latin America in Translation/en Traduccin/em Traduo) before purchasing it in order to gage whether or not it would be worth my time, and all praised Eating Puerto Rico: A History of Food, Culture, and Identity (Latin America in Translation/en

Traduccin/em Traduo):

Available for the first time in English, Cruz Miguel Ortiz Cuadra's magisterial history of the foods and eating habits of Puerto Rico unfolds into an examination of Puerto Rican society from the Spanish conquest to the present. Each chapter is centered on an iconic Puerto Rican foodstuff, from rice and cornmeal to beans, roots, herbs, fish, and meat. Ortiz shows how their production and consumption connects with race, ethnicity, gender, social class, and cultural appropriation in Puerto Rico. Using a multidisciplinary approach and a sweeping array of sources, Ortiz asks whether Puerto Ricans really still are what they ate. Whether judging by a host of social and economic factors--or by the foods once eaten that have now disappeared--Ortiz concludes that the nature of daily life in Puerto Rico has experienced a sea change.

Ortiz treats his subject with respect and academic rigor. Ortiz's primary research is as impressive as his mastery of relevant secondary literature, and he provides a model for how best to exploit the archives to construct his food history.-- s in American HistoryWell researched, with an accessible organization, engaging writing, and plenty of data . . . will be useful for food scholars, educated audiences, and lay readers.--New West Indian GuideEngaging and well-written.provides valuable insights into the connection between food and identity.--Journal of American CultureInnovative work on Puerto Rico. . . . A food-centered history.--The AmericasA great resource for scholars focusing on food in the Caribbean.--Food, Culture and Society: An International Journal of Multidisciplinary ResearchCruz Miguel Ortiz Cuadra's innovative methodology relies on primary sources, such as menus at religious convents, hospitals, prisons, and public schools; home economics class records; and cookbooks. The book is an important contribution to the social and cultural history of the Caribbean and may also be fruitful as a primary source for studies of colonialism, Third World poverty, and underdevelopment.--The HistorianCharming and learned . . . [but] also bittersweet. . . . One ends up wondering whether, finally, the question has to be: 'Who really determines what choices are available?'--Sidney W. Mintz, *Gastronomica*[Ortiz Cuadra] is a man dedicated to understanding and exploring the precise spot where food and history intersect en la isla del encanto.--NBC LatinoWell translated. . . . Recommended. All levels/libraries.--ChoiceA feast for the mind . . . highly readable and frequently entertaining.--Journal of Latin American GeographyAs much as Ortiz Cuadra succeeds in demythologizing the basic staples of Puerto Rican cuisine by explaining how rice, beans, cornmeal, codfish, beef, and pork arrived on the island and how they became as popular as they did, he also skillfully deconstructs the category of "Puerto Rican" into multiple populations defined by gender, rural vs. urban, literacy and education levels, laboring class, immigrant or island-born, government vs. private sector, and colonizer or colonized, among others.--American Historical An important contribution to the social and cultural history of the Caribbean.--The Historian"Ortiz Cuadra grounds culinary culture in the logistics of conquest and colonization; migration; gender, class, and racialized struggles; climate and soil fertility; technological advances in cultivation, preservation, and transport; and the ebbs and flows of market exchanges and financial investments. Ortiz Cuadra employs an impressive range of sources and has creatively put together a multidisciplinary methodological apparatus to meet the challenge of historicizing symbolic practices such as taste, food preferences, and national belonging. In sum, Ortiz Cuadra provides an innovative introduction to the histories of colonialism, struggle, and cultural hybridization that is useful in the classroom and beyond--Hispanic American Historical A magnificent book. Ortiz provides a fascinating anthropological, historical, and sociological study of Puerto Rican culture articulated through the foods consumed historically on the island. But the book is about much more than that. It is a history of the deep culture of Puerto Ricans since the Spanish conquest, addressing race, ethnicity, and class."--Cesar J. Ayala, coauthor of *Puerto Rico in the American Century: A History Since 1898*From the Inside FlapAvailable for the first time in English, Cruz Miguel Ortiz Cuadra's magisterial history of the foods and eating habits of Puerto Rico unfolds into an examination of Puerto Rican society from the Spanish conquest to the present. Each chapter is centered on an iconic Puerto Rican foodstuff, from rice and cornmeal to beans, roots, herbs, fish, and meat. Ortiz shows how their production and consumption connects with race, ethnicity, gender, social class, and cultural appropriation in Puerto Rico.