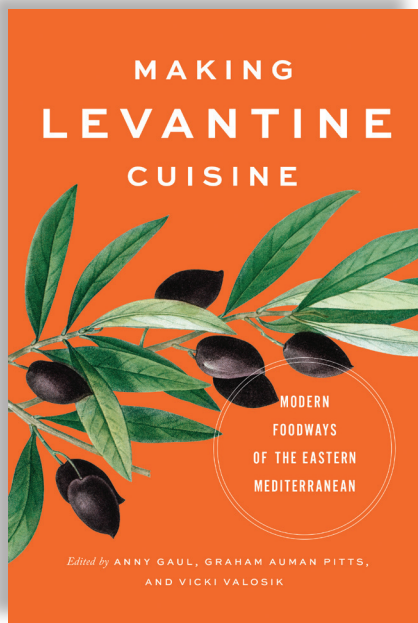


FOOD

UNIVERSITY OF TEXAS PRESS



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Making Levantine Cuisine

Modern Foodways of the Eastern Mediterranean

EDITED BY ANNY GAUL, GRAHAM
AUMAN PITTS & VICKI VALOSIK

The histories, ingredients, and recipes
that place the Levant onto an ever-
shifting global culinary map

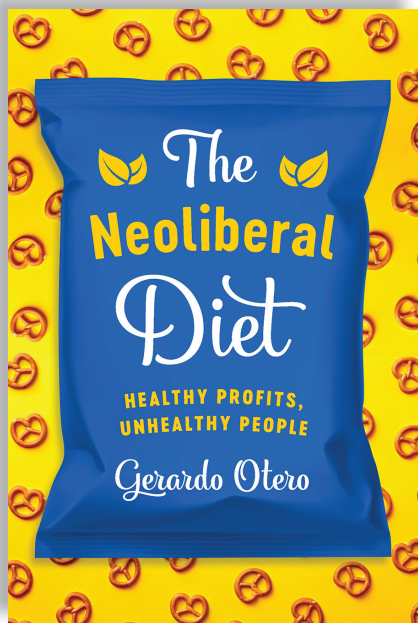
ISBN 978-1-4773-2457-8 | \$45.00 *hardcover*

“This is an admirable and timely collection addressing key topics at the interface of Middle Eastern and culinary studies. The scholarship is excellent; and recipes, reminiscences, and poetry add complementary modes of describing modern Levantine cuisine. It’s wonderful to have so many insights into the relations between culinary, political, and economic history of this fascinating and pivotal part of the world. There’s lots to love about this volume.”

—RACHEL LAUDAN, author of *Cuisine and Empire:
Cooking in World History*

“This important collection is an absolute delight. Bringing together historians, anthropologists, and literary scholars, but also poets and food writers, it is interdisciplinary in the true sense of the term. Taken together, these enlightening essays do more than simply provide us with new insight into Middle Eastern foodways: they also open up new conversations and suggest new ways of looking at the world. This book is indispensable reading for all those interested in the region’s rich culinary cultures.”

—ANDREW ARSAN, author of *Lebanon: A Country in Fragments*



The Neoliberal Diet

Healthy Profits, Unhealthy People

BY GERARDO OTERO

Analyzing international data regarding food production and social inequality, especially in the NAFTA region, this book convincingly argues that neoliberal regimes, not individuals, have created the global obesity epidemic

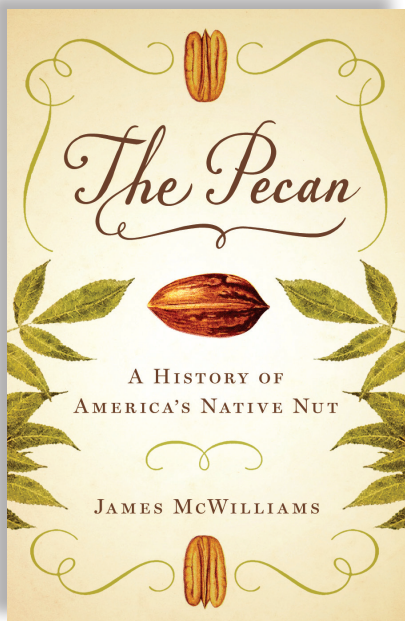
ISBN 978-1-4773-1698-6 | \$34.95 paperback

“An important and well-documented work. Rejecting the notions that diet is a matter of choice and that with education, the poor would become slimmer and healthier, Otero analyzes structures that limit healthy choices for the poor, particularly in countries linked to developed countries, as Mexico is through NAFTA. He documents how this form of food insecurity is increasing with the implementation of patented genetic engineering. Without the policies that make the technology quite useful for financialization and capital accumulation, combined with laws and tax policies that favor increased concentration in agricultural-input industries and retail distributors, the food system would look very different—as would international migration streams and environmental quality.”

—CORNELIA BUTLER FLORA, coauthor of *Rural Communities: Legacy + Change*

“*The Neoliberal Diet* provides a valuable investigation into the complex interplay of social forces driving the globalization of the ‘unhealthy’ agrifood system. . . . *The Neoliberal Diet* should be required reading for scholars and practitioners dedicated to bringing about a more sustainable and just agrifood system.”

—RURAL SOCIOLOGY



The Pecan

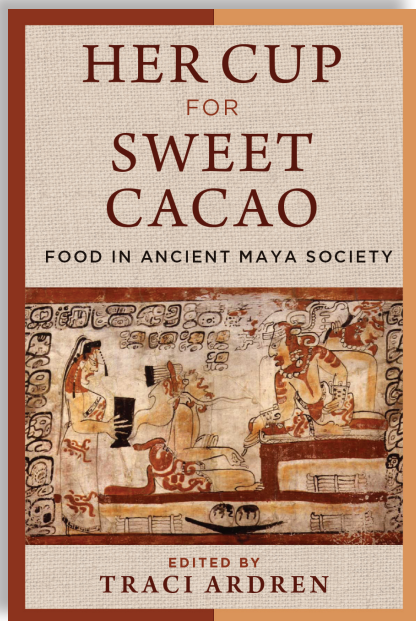
A History of America's Native Nut

BY JAMES MCWILLIAMS

How the pecan has become a global commodity and endangered heirloom

ISBN 978-0-292-76218-3 | \$19.95 paperback

In *The Pecan*, acclaimed writer and historian James McWilliams explores the history of America's most important commercial nut. He describes how essential the pecan was for Native Americans—by some calculations, an average pecan harvest had the food value of nearly 150,000 bison. McWilliams explains that, because of its natural edibility, abundance, and ease of harvesting, the pecan was left in its natural state longer than any other commercial fruit or nut crop in America. Yet once the process of “improvement” began, it took less than a century for the pecan to be almost totally domesticated. Today, more than 300 million pounds of pecans are produced every year in the United States—and as much as half of that total might be exported to China, which has fallen in love with America's native nut. McWilliams also warns that, as ubiquitous as the pecan has become, it is vulnerable to a “perfect storm” of economic threats and ecological disasters that could wipe it out within a generation. This lively history suggests why the pecan deserves to be recognized as a true American heirloom.



Her Cup for Sweet Cacao

Food in Ancient Maya Society

EDITED BY TRACI ARDREN

Presenting new data from leading scholars in the field, this collection uses evidence from archaeology, hieroglyphic texts, chemical analyses, and art to explore the many ways food was integral to Classic Maya society

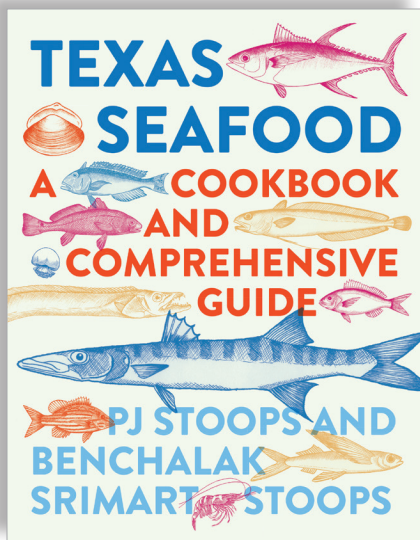
ISBN 978-1-4773-2164-5 | \$60.00 hardcover

“Through a range of approaches, *Her Cup for Sweet Cacao* makes powerful connections that show the many different ways one can learn about past peoples through food. It is an important work not only for Mesoamerican archaeologists but anyone studying the foodways of the Americas.”

—CHRISTINE A. HASTORF, University of California, Berkeley,
author of *The Social Archaeology of Food: Thinking about
Eating from Prehistory to the Present*

“*Her Cup for Sweet Cacao* is clear about how a focus on food and drink can reveal important insights for archaeological information. . . a satisfying taste of ancient Maya foodways.”

—REVISTA: HARVARD REVIEW OF LATIN AMERICA



Texas Seafood

A Cookbook and Comprehensive Guide

BY PJ STOOPS & BENCHALAK SRIMART
STOOPS

A sumptuous cookbook and illustrated guide to identifying, catching, buying, cooking, and savoring more than two hundred species of fish and seafood from the Texas Gulf

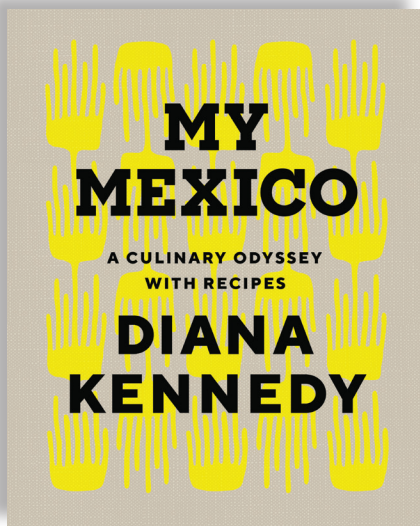
ISBN 978-1-4773-1803-4 | \$35.00 hardcover

“PJ and Benchalak Stoops have written the definitive book on the seafood that comes out of the Gulf. The recipes are superb and the food is glorious, but the bigger message is the one that is vital to the national discourse: our planet is in the midst of a global food and climate crisis. Eating locally, cooking less popular species of smaller fish, and broadening our vision of what seafood on our plate looks like is a lasting legacy that makes *Texas Seafood* one of the most important cookbooks of this or any year.”

—ANDREW ZIMMERN, James Beard Award-winning
TV personality, chef, and author

“PJ and Benchalak Stoops are true stewards of our Gulf. They understand how to source seafood—but also how to cook it—and have helped me open our guests’ eyes to new and delicious species of fish. This book should be a learning tool in every restaurant in Texas and beyond.”

—CHRIS SHEPHERD, James Beard Award-winning
chef/owner, Underbelly Hospitality



My Mexico

A Culinary Odyssey with Recipes

BY DIANA KENNEDY

Now back in print with a fresh design and photographs, *My Mexico* is the most personal book by Diana Kennedy, renowned as the Julia Child of Mexican cooking and author of the definitive works on the subject, including the James Beard Award-winning *Oaxaca al Gusto*

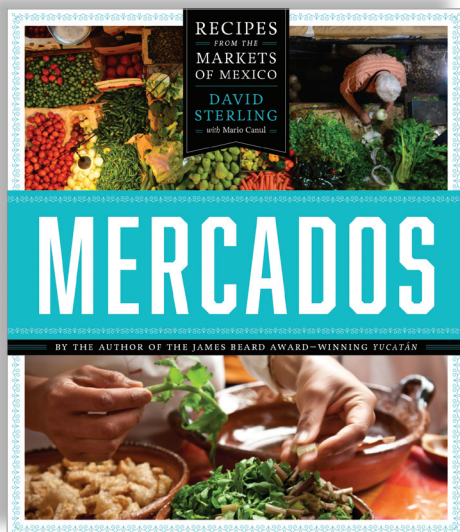
ISBN 978-1-4773-2298-7 | \$45.00 hardcover

“My Mexico is a masterwork. I am thrilled to see it being republished. No other writer has come close to Diana Kennedy in communicating the variety, richness, and delights of the cuisines of Mexico. Reading the book, for it’s a great read, is like watching a layered lively video, as images unspool in the mind’s eye. Cooking from it is also a pleasure, for directions are clear and results exceptional, in my experience.”

—NAOMI DUGUID, author of *Burma: Rivers of Flavor*

“Diana Kennedy stands in the canon of outstanding people like Fanny Calderón de la Barca, Malcolm Lowry, and Leonora Carrington, who came to Mexico and made the country their own. The uniqueness of Diana Kennedy’s journey and brilliant body of work is that she also gave Mexico to itself.”

—JENNIFER CLEMENT, prize-winning author
and president of PEN Mexico



Mercados

Recipes from the Markets of Mexico

BY DAVID STERLING

A glorious tribute to the beloved Mexican markets where James Beard Award-winning author David Sterling found cultural treasures—and the inspiration for more than one hundred delectable recipes

ISBN 978-1-4773-1040-3 | \$60.00 hardcover

“The 560 thick, glossy pages of [*Mercados*] are such a riot of color and photography, the first time I picked up the book, I didn’t pause to read a word of it. It took a second pass through David Sterling’s gorgeous travelogue to absorb that it is equally rich in information—not so much a cookbook as a treatise on the food and culture of Mexico as told through its vibrant markets.”

—DALLAS MORNING NEWS

“It’s wonderful to see [*Mercados*] come to fruition, shining a light on so many small-scale markets and the specialty foods and dishes they produce . . . [*Mercados*] reflects a lifetime of traveling to markets throughout Mexico to document the diverse foodways of the country.”

—AUSTIN360



American Tacos

A History and Guide

BY JOSÉ R. RALAT

The first history of tacos developed in the United States, this book is the definitive survey that American taco lovers must have for their own taco explorations

ISBN 978-1-4773-1652-8 | \$26.95 *hardcover*

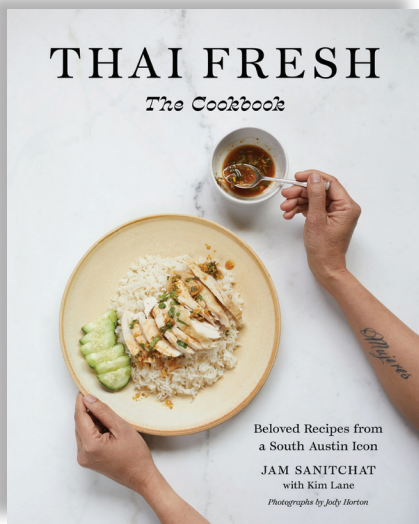
Winner of the 2020 International Latino Book Award

“Everything a food history book should be: illuminating, well-written, crusading, and inspiring a taco run afterwards. You’ll gain five pounds reading it, but don’t worry—most of that will go to your brain.”

—GUSTAVO ARELLANO, *Los Angeles Times* features writer, *iAsk a Mexican!* columnist, and author of *Taco USA: How Mexican Food Conquered America*

“If tacos ever had a family reunion, José Ralat would help you remember the names and stories of all those in the room . . . even the distant cousins. *American Tacos* is a detailed, diverse, and hunger-inducing exploration of one of our nation’s most iconic foods.”

—ADRIAN MILLER, James Beard Award-winning culinary historian and barbecue judge, author of *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time*



Thai Fresh

Beloved Recipes from a South Austin Icon

BY JAM SANITCHAT & KIM LANE

Chef Jam Sanitchat delivers a charming love letter in the form of a cookbook to the Austin community she has embraced, supported, and fed since 2008

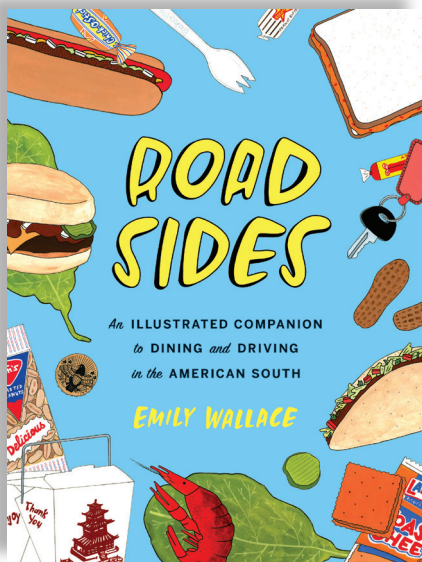
ISBN 978-1-4773-2222-2 | \$40.00 hardcover

“I fundamentally don’t believe Thai, or Indian, or Somalian, or Persian cookbooks need to offer ingredient substitutions to be deemed ‘approachable’ enough for Americans, but the forty-plus possible substitutions in here certainly make this book a boon for beginners, or anyone without access to a great and varied market.”

—EPICURIUS

“The gorgeous tome’s packed with easy-to-follow recipes from Thai Fresh, including many of Sanitchat’s family classics . . . the whole thing’s illustrated with full-color, food-as-rockstar photography from James Beard award-winner Jody Horton. If we found this bright hardbound volume beneath our tree, we’d kiss Santa right on his mask.”

—AUSTIN CHRONICLE, “Gift Guide: Homegrown Food and Beverage Favorites!”



Road Sides

*An Illustrated Companion to
Dining and Driving in the
American South*

BY EMILY WALLACE

An illustrated A-to-Z companion for
discovering the history, cuisine, and
landmarks of a southern road trip

ISBN 978-1-4773-1656-6 | \$24.95 *hardcover*

“In the tradition of Alexis de Tocqueville and William Least Heat-Moon, Emily Wallace invites readers for a ride-along that reveals truths about people and the roads they take. Her strengths are different: She can draw and paint! She’s funny! She’s been to Weeki Wachee! But the results are just as insightful. *Road Sides* is flush with intellectual curiosity and small-town wonder and begs a full tank and an open road.”

—JOHN T. EDGE, author of *The Potlikker Papers: A Food History of the Modern South*

“Only the brilliant Emily Wallace could capture the complex, curious, delightful, disturbing, and delicious roadside landscapes of the modern South where pop culture, inventive food entrepreneurs, and hungry travelers have intersected for decades. Wallace’s unmistakable artistry, humor, and smarts enliven our take on these beloved venues and their hold on the southern imagination and palate.”

—MARCIE COHEN FERRIS, author of *The Edible South: The Power of Food and the Making of an American Region*



Texas BBQ, Small Town to Downtown

BY WYATT MCSPADDEN

A decade after he celebrated traditional, wood-smoked 'cue in *Texas BBQ*, Wyatt McSpadden captures the new urban BBQ scene epitomized by Franklin Barbecue, as well as small-town favorites such as Snow's in Lexington

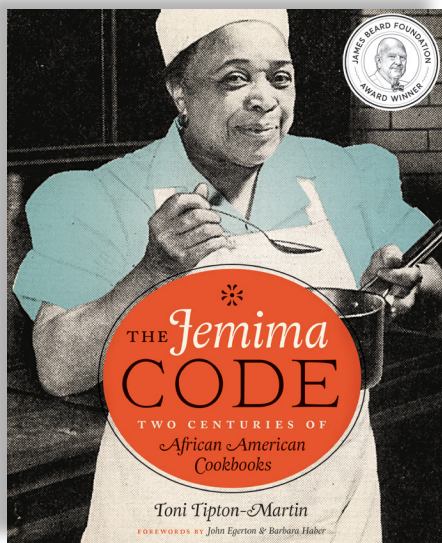
ISBN 978-1-4773-1670-2 | \$39.95 hardcover

“Each photo caption includes the population of the town where the barbecue joints resides to provide an unusual but helpful bit of context. . . . It’s great to see big city upstarts . . . featured right alongside some of McSpadden’s new small-town discoveries.”

—TEXAS MONTHLY

“This is a history of the contemporary barbeque scene that displays coffee table quality. You’ll want to leaf through and ponder the flavors of the blackened meats on display. And you’ll probably want to plot a journey to sample some of these establishments.”

—COOKING BY THE BOOK



The Jemima Code

Two Centuries of African American Cookbooks

BY TONI TIPTON-MARTIN

Showcasing one of the world's largest private collections of African American cookbooks, ranging from rare nineteenth-century texts to modern classics by Edna Lewis and Vertamae Grosvenor, this lavishly illustrated collection speaks volumes about America's food culture

ISBN 978-0-292-74548-3 | \$45.00 hardcover

Winner of 2015 Art of Eating Prize, 2016 James Beard Foundation Book Award & 2016 BCALA Outstanding Contribution to Publishing Citation, Black Caucus of the American Library Association

"The history of food might be one of the richest stories in America's history. Up until this point, however, some of the originators have been overlooked. *The Jemima Code* digs deep to unearth treasures and histories of black cooks, their books, and their recipes. We should all thank Toni Tipton-Martin for this incredible book."

—MARCUS SAMUELSSON, author of *Yes, Chef* as well as chef-owner of Red Rooster Harlem and Streetbird Rotisserie

"In this beautiful compendium of two hundred years of nearly invisible work by African American cooks, Toni Tipton-Martin changes the American culinary narrative. She reveals the Jemima Code as what it is: a systemic denial of the culinary contribution of the community that largely shaped the American appetite. I feel lucky to have this book on my shelf."

—TAMAR ADLER, *New York Times Magazine*,
and author of *An Everlasting Meal*

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