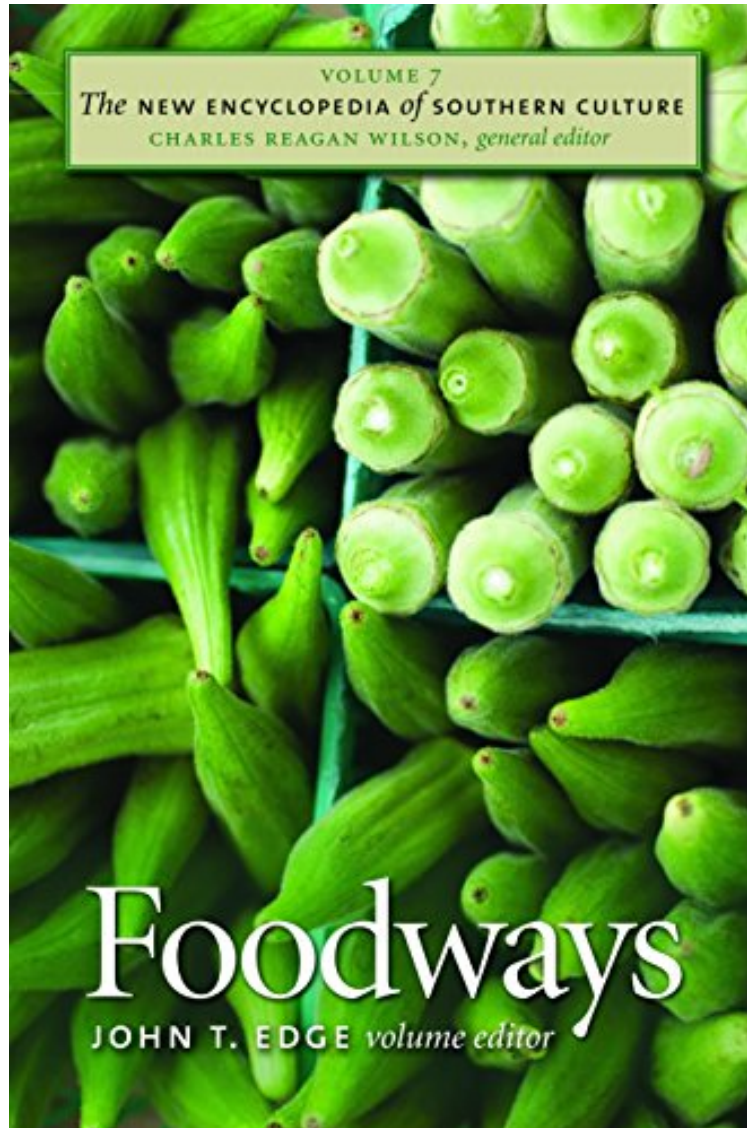


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## The New Encyclopedia of Southern Culture, Vol. 7: Foodways

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**From Brand: The University of North Carolina Press : The New Encyclopedia of Southern Culture, Vol. 7: Foodways** before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Encyclopedia of Southern Culture, Vol. 7: Foodways:

25 of 36 people found the following review helpful. Essential, but UnevenBy Winter MaidenI have the original "Encyclopedia of Southern Culture," and I am delighted to see that a new edition is being published, and in an expanded, multi-volume format, too. On the whole, I like what I've read so far quite a lot. Most articles strike a

pleasing balance between the academic and the popular, with both good general information and entertaining tidbits. I do have a few reservations, though. Some of the articles in this volume (and other volumes, as well) quote authors who aren't credited in the short end-of-article bibliographies. The articles occasionally seem rather random and choppy edited. And some articles appear to drag in race just so the authors can assure the reader that slavery and Jim Crow were Very Bad Indeed. (Are they instructing the presumably-white-Southern and thus presumably-benighted reader? Or do they simply feel obligated to throw in a "racism is terrible" remark as a sort of "Hail, Mary!", regardless of how appropriate to the particular context?) Sometimes this tendency is merely a matter of stating the obvious, but sometimes it achieves a certain level of entertaining absurdity, e.g., after noting that African Americans during the Jim Crow era often had to carry their meals because restaurants wouldn't serve them: "While their home-cooked meal was probably better than what they would find in a restaurant on the road, for most blacks the food took on a bitter quality because of the lack of freedom to choose." In addition, I have come across one case (in a different volume of the series) where the author of an article quotes her own theory extensively and in the third person, in the process commending the scholar (herself) for shedding new light on the topic. All of these lapses in professionalism suggest that many articles were farmed out to graduate students and perhaps not sufficiently edited afterwards. I also wonder that of all the experts connected with this project, none of them seem aware that "Mammy" is a traditional British and Irish equivalent for "Mommy" or "Mummy," and that (especially in old songs and rhymes) it doesn't always necessarily refer to a black slave or servant. As a folklorist, I could also wish for a little more on the folklore of food, but my objections in general are on the level of quibbles. This is a very worthwhile project, and I look forward to the yet unpublished volumes. 0 of 3 people found the following review helpful. Meh  
By Allison W. This book was literally just a dictionary of ingredients. Not very useful or impressive.

When the original Encyclopedia of Southern Culture was published in 1989, the topic of foodways was relatively new as a field of scholarly inquiry. Food has always been central to southern culture, but the past twenty years have brought an explosion in interest in foodways, particularly in the South. This volume marks the first encyclopedia of the food culture of the American South, surveying the vast diversity of foodways within the region and the collective qualities that make them distinctively southern. Articles in this volume explore the richness of southern foodways, examining not only what southerners eat but also why they eat it. The volume contains 149 articles, almost all of them new to this edition of the Encyclopedia. Longer essays address the historical development of southern cuisine and ethnic contributions to the region's foodways. Topical essays explore iconic southern foods such as Moon Pies and fried catfish, prominent restaurants and personalities, and the food cultures of subregions and individual cities. The volume is destined to earn a spot on kitchen shelves as well as in libraries.

A delicious repast, encompassing the regional specialties of Southern cooking from biscuits to benne, from Coca-Cola cake to stack cakes, from collard greens to red beans and rice.--Georgia Library Quarterly This first-of-its-kind study of Southern foodways is intellectual enough for history buffs and entertaining enough for kitchen cooks.--Delta Magazine A primer on the nation's foremost regional cuisine.--The Courier A delightful and informative read, so much so that it can be read straight through as a highly readable introduction to southern foodways. It of course serves equally well as a reference work.--Western Folklore The volume offers much food for thought as well as food descriptions sure to make folks hungry.--The Herald-Sun The fact that southern food, real southern food, is thriving in an age of homogenization, globalization, and desensitization is due in no small part to the efforts of John T. Edge and the Southern Foodways Alliance. This volume of The New Encyclopedia of Southern Culture is their testament. Anyone even mildly curious about what it is to be southern will find nothing here but the truth. Amen, and pass the okra.--Alton Brown I'm as pleased to have this book as little Bobby Willis is to have all that food on page five.--Roy Blount Jr. About the Author John T. Edge is director of the Southern Foodways Alliance. He is author of several books, including *Fried Chicken: An American Story*, and serves as general editor of the book series *Cornbread Nation: The Best of Southern Food Writing* (volumes 1, 2, and 3 of which are available from the University of North Carolina Press). Charles Reagan Wilson is director of the Center for the Study of Southern Culture at the University of Mississippi and coeditor of the original Encyclopedia of Southern Culture.