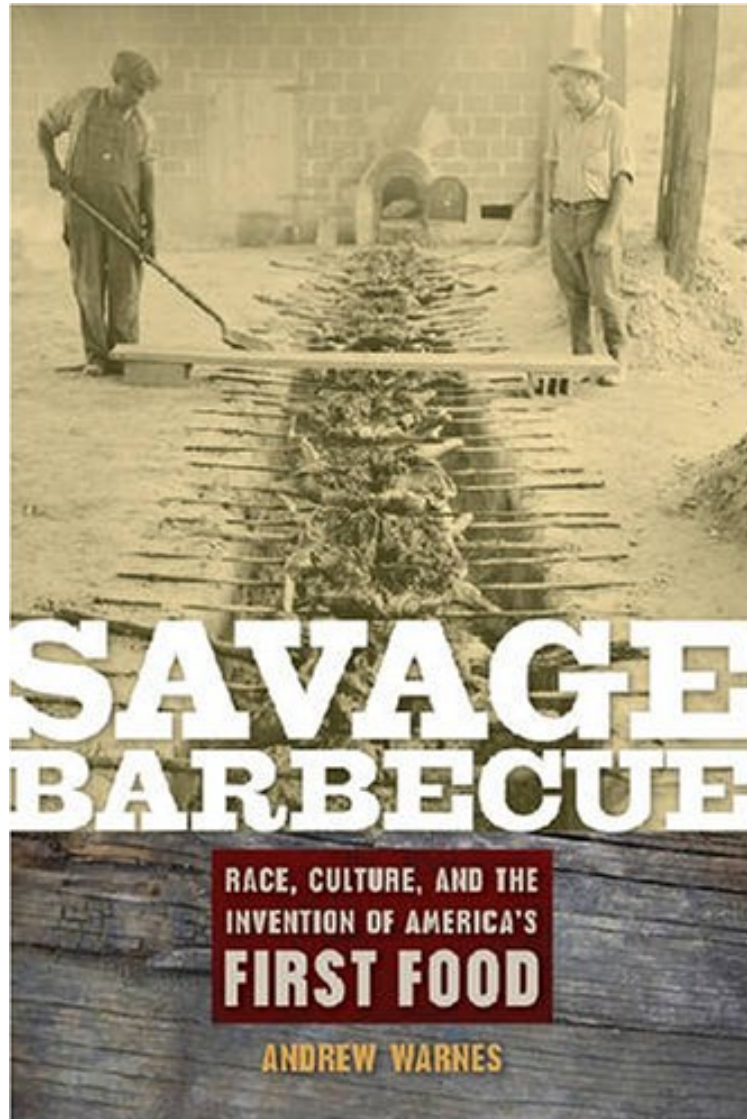


[Download free pdf] Savage Barbecue: Race, Culture, and the Invention of America's First Food

Savage Barbecue: Race, Culture, and the Invention of America's First Food

Andrew Warnes

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#1311086 in Books University of Georgia Press 2008-08-15 2008-08-15 Original language: English PDF # 1
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Andrew Warnes : Savage Barbecue: Race, Culture, and the Invention of America's First Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Savage Barbecue: Race, Culture, and the Invention of America's First Food:

1 of 3 people found the following review helpful. A Tangential RamblingBy B TuckThis book has a great name with an appealing cover photo, so I pre-ordered it prior to its release. Inside is a different story. The book seems to be a

compilation of word searches for the different terms used for "barbeque" over the centuries from what are now non-fiction free books. An interesting idea. Unfortunately, the author doesn't incorporate the context of these entries and simply surrounds the bbq references with series of words that make little or no sense. I recognized an excerpt from Dampier's: *A New Voyage Round the World* (1697), where a single sentence mentioned barbeque as part of a meal for the crew of Dampier's ship when going ashore to trade with a native tribe. Instead of using this potentially rich example of bbq in the 17th century and the foods, spices and woods available for that bbq experience, the author continued with his flight of ideas leading no where. I even found myself reading some of the more ridiculous sentences to my peers. I have read a number of books on the art of barbeque and collect early 20th century cookbooks. Disappointingly, I found absolutely no value in *Savage Barbeque*. 13 of 20 people found the following review helpful. BBQ Book Bust By JohnBBQAs a history buff and BBQ cook, this book is a bust. It has no index and misses so much real history of barbecue that it is not of much interest to those that slow cook meats and appreciate the stories of smoke and time. It is the first book on BBQ that has totally disappointed me. History of any subject needs a couple of anchors and to write about BBQ and leave out Kansas City, the Carolina's and any mention of meats is a failure of focus. This is not a food lovers book, nor is it an easy read, and it is not a book you will talk about very long. You really have to work to get any meat out of this book. 3 of 4 people found the following review helpful. Very academic, lots of potential wasted by overtheorization By P. B. Sturtevant First and foremost, it is important for any reader to understand that this book is an academic history rather than a popular one: it is probably not meant for consumption by the average barbecue aficionado, but instead by scholars or students of food history and postcolonial theory. And that is, I fear, one of the greatest problems with this book. One of the founding aspects of the work is that it understands the idea of "barbecue" very differently than I believe most do. The book sees the word and the idea of barbecue as rather irredeemably universal, colonial and racist, steeped in a history of oppression of the Native Americans. Thus, while it cites a range of evidence to support its claims-- particularly with regards to the origins of barbecuing in the caribbean, its conclusions about that evidence are wildly out of proportion to what is stated. Mountains are made of molehills-- and that's not to say that the molehills aren't interesting, it's just that this book seems to take them widely out of proportion. I was also very disappointed to discover that the book overlooks one of the critical periods of the development of barbecue, for which a definitive history has yet to be written: the late 18th and 19th centuries. The author even acknowledges that this is missing, and thus it is overlooking potentially the most interesting formative period of ideas and ideologies with regards to race and this food. So, approach this book with some caution. Some sections are insightful, but many blown out of proportion. For the early and later development of barbecue, it is a useful collection of sources, and probably best used for its bibliography and quotations rather than its postcolonial overtheorization.

Barbecue is a word that means different things to different people. It can be a verb or a noun. It can be pulled pork or beef ribs. And, especially in the American South, it can cause intense debate and stir regional pride. Perhaps, then, it is no surprise that the roots of this food tradition are often misunderstood. In *Savage Barbecue*, Andrew Warnes traces what he calls America's first food through early transatlantic literature and culture. Building on the work of scholar Eric Hobsbawm, Warnes argues that barbecue is an invented tradition, much like Thanksgiving-- one long associated with frontier mythologies of ruggedness and relaxation. Starting with Columbus's journals in 1492, Warnes shows how the perception of barbecue evolved from Spanish colonists' first fateful encounter with natives roasting iguanas and fish over fires on the beaches of Cuba. European colonists linked the new food to a savagery they perceived in American Indians, ensnaring barbecue in a growing web of racist attitudes about the New World. Warnes also unearths the etymological origins of the word barbecue, including the early form *barbacoa*; its coincidental similarity to barbaric reinforced emerging stereotypes. Barbecue, as it arose in early transatlantic culture, had less to do with actual native practices than with a European desire to define those practices as barbaric. Warnes argues that the word barbecue retains an element of violence that can be seen in our culture to this day. *Savage Barbecue* offers an original and highly rigorous perspective on one of America's most popular food traditions.

Warnes has written a well-researched book in *Savage Barbecue*. The historical and contemporary ideas he shares make this a fine contribution to the ever-expanding discussions of food and foodways. We will, from now on, look at barbecue as more than a way of preparing food on a grill. (Psyche Williams-Forsson author of *Building Houses out of Chicken Legs: Black Women, Food, and Power*) In *Savage Barbecue*, Andrew Warnes proves that barbecue is more than a word, more even than a style of cooking. In this meticulously researched work, Warnes demonstrates that the barbecue tradition has long been about the careful separation of 'us' and 'them.' Warnes's masterwork proves that the use of the word barbecue has long told us as much about the person speaking as it has about what's being spoken about. (Lolis Eric Elie author of *Smokestack Lightning: Adventures in the Heart of Barbecue Country*) Andrew Warnes places 'this most American food' [barbecue] in a surprisingly broad historical context. . . . [He] has a firm hand on the ways in which the power to name is also the power to define . . . [and he] smartly deconstructs the history of the word itself, offering an informed speculation on the word's genesis. . . . This is a full exploration of a food bigger than any

plate it's served on. . . . Savage Barbecue gets the story done just right. (Pop Matters)For those interested in how food and culture intertwine together, Savage Barbecue is painstakingly well researched and will surely be included in the bibliographies of many books one day. (Sauce Magazine)This is a rigorously researched and argued cultural, literary, and etymological study. While most useful to those interested in how language creates reality, serious barbecue enthusiasts might also appreciate its uncommon angle. (ForeWord)About the AuthorAndrew Warnes is Lecturer in American Literature and Culture at Leeds University. He is the author of *Hunger Overcome?* (Georgia) and *Richard Wright's Native Son*.