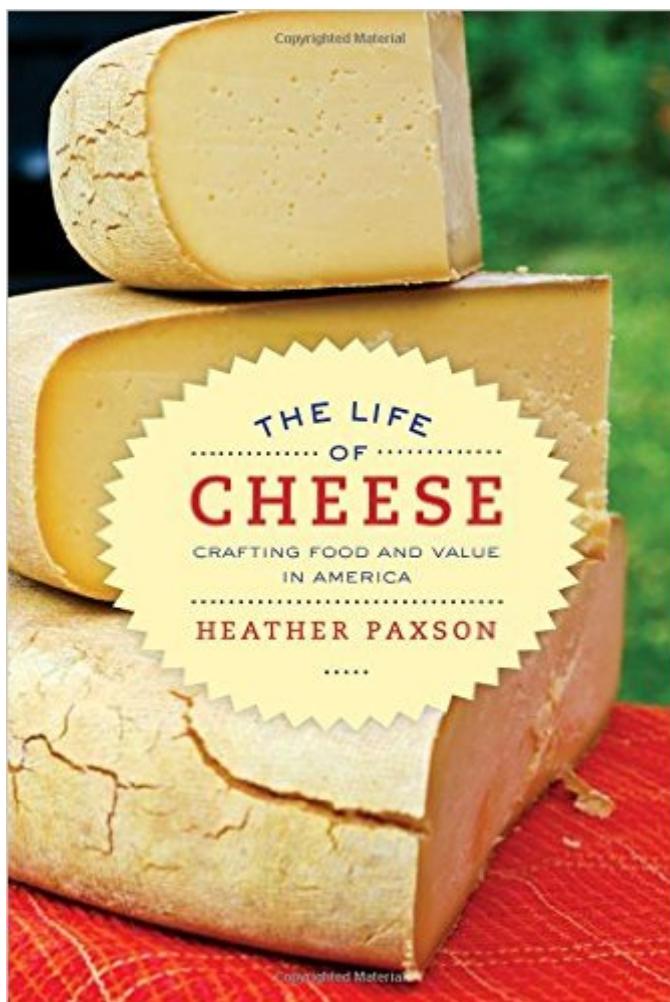


The book was found

# The Life Of Cheese: Crafting Food And Value In America (California Studies In Food And Culture)



## Synopsis

Cheese is alive, and alive with meaning. Heather Paxsonâ™s beautifully written anthropological study of American artisanal cheesemaking tells the story of how craftwork has become a new source of cultural and economic value for producers as well as consumers. Dairy farmers and artisans inhabit a world in which their colleagues and collaborators are a wild cast of characters, including plants, animals, microorganisms, family members, employees, and customers. As &#147;unfinishedâ• commodities, living products whose qualities are not fully settled, handmade cheeses embody a mix of new and old ideas about taste and value. By exploring the life of cheese, Paxson helps rethink the politics of food, land, and labor today.

## Book Information

Series: California Studies in Food and Culture (Book 41)

Paperback: 303 pages

Publisher: University of California Press (December 10, 2012)

Language: English

ISBN-10: 0520270185

ISBN-13: 978-0520270183

Product Dimensions: 6 x 0.8 x 9 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 starsÂ See all reviewsÂ (2 customer reviews)

Best Sellers Rank: #73,013 in Books (See Top 100 in Books) #32 inÂ Books > Business & Money > Economics > Labor & Industrial Relations #33 inÂ Books > Politics & Social Sciences > Politics & Government > Specific Topics > Labor & Industrial Relations #56 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Budget

## Customer Reviews

Heather Paxsonâ™s book does a great job of looking into the artisanal â“slowâ™ food culture that has been steadily growing in the United States. The book evidently focuses on the cheese making aspect of this subculture, while also going into the particulars of the various kinds of dairy farming involved. From an anthropology perspective Paxson takes an approach of not only breaking down the process of artisanal cheese making but also looking into the lives and motivations of those involved in the trade. The diverse backgrounds of the cheese makers and farmers find a commonality by having similar motivations. These motivations span from wanting to work with animals by living a farm life to creating a sustainable business to pass onto future generations.

Ultimately Paxsonâ™s work is an entertaining read that is still able to be a valid anthropological study in subculture world of artisanal cheese making. The three different types of animals used for cheese making all require different skill sets and thus attract different character types as well. These three animals are cows, sheep, and goats. Paxson states that the dairy farmers or cheese makers have very different personalities depending on the type of animal they choose to work with. Sheep farming is more in line with those who enjoy living on the pastureland, as sheep require extensive roaming space and need to be moved frequently. Goats are for those who really enjoy working with animals, as Goats are said to be the best animals to own as they enjoy people and have unique personalities. Finally cows are said to be for those who enjoy working with machinery. Cows being the most popular form of dairy farming are also the most efficient, as they produce the largest quantities of milk and require the least amount of moving.

[Download to continue reading...](#)

The Life of Cheese: Crafting Food and Value in America (California Studies in Food and Culture)  
How to Make Cheese: A Home Cook's Guide to Artisan Cheese Making ~ 14 Homemade Cheese Recipes Cheese and Culture: A History of Cheese and its Place in Western Civilization Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture Book 3) Wine and Cheese Box Set (4 in 1): Wine Tasting, Pairing, and Serving Guide Plus Secrets of Making Perfect Cheese at Home (Etiquette Parties) 57 Delish Mac N Cheese Recipes: My All Time Favorite Mac & Cheese Recipes (57 Recipe Series) California MBE Questions, Answers and Analysis (1&2): California law students rely and depend on Value Bar Prep books! Secrets from the Greek Kitchen: Cooking, Skill, and Everyday Life on an Aegean Island (California Studies in Food and Culture) California Rules of Court - State, 2015 ed. (Vol. I, California Court Rules) (California Rules of Court. State and Federal) Cuisine and Empire: Cooking in World History (California Studies in Food and Culture) Becoming Salmon: Aquaculture and the Domestication of a Fish (California Studies in Food and Culture) Managing Diversity in the Military: The value of inclusion in a culture of uniformity (Cass Military Studies) Matchbox Toys 1948 to 1993/Identification and Value Guide (Matchbox Toys: Identification & Value Guide) Healthcare Value Selling: Winning Strategies to Sell and Defend Value in the New Market NASCAR Die-Cast Collectibles: Collector's Value Guide (Collector's Value Guides) Ty Beanie Babies Winter 2000 Collector's Value Guide (Collector's Value Guide Ty Beanie Babies) Spring 1999 Collector's Value Guide To Ty Beanie Babies (Collector's Value Guide Ty Beanie Babies) Square Foot Gardening High-Value Veggies: Homegrown Produce Ranked by Value (All New Square Foot Gardening) The Homesteading Handbook: A Back to Basics Guide to Growing Your Own Food, Canning, Keeping Chickens,

Generating Your Own Energy, Crafting, Herbal Medicine, and More (The Handbook Series)

Tecnologia de alimentos de origen animal/ Technology of animal food: Elaboracion de queso

Oaxaca/ Production of Oaxaca cheese (Spanish Edition)

[Dmca](#)