

Slaughterhouse Blues The Meat And Poultry Industry In North America Case Studies On Contemporary Social Issues

An expanded second edition of *SLAUGHTERHOUSE BLUES: THE MEAT AND POULTRY INDUSTRY IN NORTH AMERICA* is now available. The authors, a cultural anthropologist and a social geographer, draw on three decades of research to present a detailed look at the modern meat and poultry industry in the United States and Canada. Following chapters on industrial beef, poultry, and pork production, *SLAUGHTERHOUSE BLUES* scrutinizes industry impacts on farmers and ranchers, processing workers, and on the communities that host its plants. The book details the authors' efforts to help communities plan for and mitigate the negative consequences of meat and poultry plants as well as community opposition to confined animal feeding operations. The second edition includes recent research and up-to-date information on industry and consumer trends. A new chapter, *Is Meat Murder?* examines the growing public concern with animal rights and animal welfare. The book concludes with a look at the health and social consequences of the present system of meat production before exploring alternatives to North America's model of industrialized meat. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

When Smithfield Foods opened its pork processing plant in Tar Heel, North Carolina, in 1992, workers in the rural area were thrilled to have jobs at what was billed as “the largest slaughterhouse in the world.” However, they soon left in droves because of the fast, unrelenting line speed and high rate of injury. Those who stayed wanted higher wages and safer working conditions, but every time they tried to form a union, the company quickly cracked down, firing union leaders, assaulting organizers, and setting minority groups against each other. Author and journalist Lynn Waltz reveals how these aggressive tactics went unchecked for years until Sherri Buffkin, a higher-up manager at Smithfield, blew the lid off the company's corrupt practices. Through meticulous reporting, in-depth interviews with key players, and a mind for labor and environmental histories, Waltz weaves a fascinating tale of the nearly two-decade struggle that eventually brought justice to the workers and accountability to the food giant, pitting the world's largest slaughterhouse against the world's largest meatpacking union. Following in a long tradition of books that expose the horrors of the meatpacking industry—from Upton Sinclair's *The Jungle* to Eric Schlosser's *Fast Food Nation*—Hog Wild uncovers rampant corporate environmental hooliganism, labor exploitation, and union-busting by one of the nation's largest meat producers. Waltz's eye-opening examination sheds new light on the challenges workers face not just in meatpacking, but everywhere workers have lost their power to collectively bargain with powerful corporations.

On the South Side to tour the Union Stock Yard, people got a firsthand look at Chicago's industrial prowess as they witnessed cattle, hogs, and sheep disassembled with breathtaking efficiency. At their height, the kill floors employed 50,000 workers and processed six hundred animals an hour, an astonishing spectacle of industrialized death. Pacyga chronicles the rise and fall of an industrial district that, for better or worse, served as the public face of Chicago for decades. He takes readers through the packinghouses as only an insider can, covering the rough and toxic life inside the plants and their lasting effects on the world outside. He shows how the yards shaped the surrounding neighborhoods; looks at the Yard's sometimes volatile role in the city's race and labor relations; and traces its decades of mechanized innovations.

A special fiftieth anniversary edition of Kurt Vonnegut's masterpiece, “a desperate, painfully honest attempt to confront the monstrous crimes of the twentieth century” (*Time*), featuring a new introduction by Kevin Powers, author of the National Book Award finalist *The Yellow Birds* Selected by the Modern Library as one of the 100 best novels of all time *Slaughterhouse-Five*, an American classic, is one of the world's great antiwar books. Centering on the infamous World War II firebombing of Dresden, the novel is the result of what Kurt Vonnegut described as a twenty-three-year struggle to write a book about what he had witnessed as an American prisoner of war. It combines historical fiction, science fiction, autobiography, and satire in an account of the life of Billy Pilgrim, a barber's son turned draftee turned optometrist turned alien abductee. As Vonnegut had, Billy experiences the destruction of Dresden as a POW. Unlike Vonnegut, he experiences time travel, or coming “unstuck in time.” An instant bestseller, *Slaughterhouse-Five* made Kurt Vonnegut a cult hero in American literature, a reputation that only strengthened over time, despite his being banned and censored by some libraries and schools for content and language. But it was precisely those elements of Vonnegut's writing—the political edginess, the genre-bending inventiveness, the frank violence, the transgressive wit—that have inspired generations of readers not just to look differently at the world around them but to find the confidence to say something about it. Authors as wide-ranging as Norman Mailer, John Irving, Michael Crichton, Tim O'Brien, Margaret Atwood, Elizabeth Strout, David Sedaris, Jennifer Egan, and J. K. Rowling have all found inspiration in Vonnegut's words. Jonathan Safran Foer has described Vonnegut as “the kind of writer who made people—young people especially—want to write.” George Saunders has declared Vonnegut to be “the great, urgent, passionate American writer of our century, who offers us . . . a model of the kind of compassionate thinking that might yet save us from ourselves.” Fifty years after its initial publication at the height of the Vietnam War, Vonnegut's portrayal of political disillusionment, PTSD, and postwar anxiety feels as relevant, darkly humorous, and profoundly affecting as ever, an enduring beacon through our own era's uncertainties. “Poignant and hilarious, threaded with compassion and, behind everything, the cataract of a thundering moral statement.”—*The Boston Globe*

That rosy tomato perched on your plate in December is at the end of a great journey—not just over land and sea, but across a vast and varied cultural history. This is the territory charted in *Fresh*. Opening the door of an ordinary refrigerator, it tells the curious story of the quality stored inside: freshness. We want fresh foods to keep us healthy, and to connect us to nature and community. We also want them convenient, pretty, and cheap. *Fresh* traces our paradoxical hunger to its roots in the rise of mass consumption, when

freshness seemed both proof of and an antidote to progress. Susanne Freidberg begins with refrigeration, a trend as controversial at the turn of the twentieth century as genetically modified crops are today. Consumers blamed cold storage for high prices and rotten eggs but, ultimately, aggressive marketing, advances in technology, and new ideas about health and hygiene overcame this distrust. Freidberg then takes six common foods from the refrigerator to discover what each has to say about our notions of freshness. Fruit, for instance, shows why beauty trumped taste at a surprisingly early date. In the case of fish, we see how the value of a living, quivering catch has ironically hastened the death of species. And of all supermarket staples, why has milk remained the most stubbornly local? Local livelihoods; global trade; the politics of taste, community, and environmental change: all enter into this lively, surprising, yet sobering tale about the nature and cost of our hunger for freshness.

Presents an alphabetically-arranged reference to the history of business and industry in the United States. Includes selected primary source documents.

Industrial agriculture is generally characterized as either the salvation of a growing, hungry, global population or as socially and environmentally irresponsible. Despite elements of truth in this polarization, it fails to focus on the particular vulnerabilities and potentials of industrial agriculture. Both representations obscure individual farmers, their families, their communities, and the risks they face from unpredictable local, national, and global conditions: fluctuating and often volatile production costs and crop prices; extreme weather exacerbated by climate change; complicated and changing farm policies; new production technologies and practices; water availability; inflation and debt; and rural community decline. Yet the future of industrial agriculture depends fundamentally on farmers' decisions. In *Defense of Farmers* illuminates anew the critical role that farmers play in the future of agriculture and examines the social, economic, and environmental vulnerabilities of industrial agriculture, as well as its adaptations and evolution. Contextualizing the conversations about agriculture and rural societies within the disciplines of sociology, geography, economics, and anthropology, this volume addresses specific challenges farmers face in four countries: Bolivia, Brazil, Canada, and the United States. By concentrating on countries with the most sophisticated production technologies capable of producing the largest quantities of grains, soybeans, and animal proteins in the world, this volume focuses attention on the farmers whose labors, decision-making, and risk-taking throw into relief the implications and limitations of our global industrial food system. The case studies here acknowledge the agency of farmers and offer ways forward in the direction of sustainable agriculture.

What role should racial difference play in the American workplace? As a nation, we rely on civil rights law to address this question, and the monumental Civil Rights Act of 1964 seemingly answered it: race must not be a factor in workplace decisions. In *After Civil Rights*, John Skrentny contends that after decades of mass immigration, many employers, Democratic and Republican political leaders, and advocates have adopted a new strategy to manage race and work. Race is now relevant not only in negative cases of discrimination, but in more positive ways as well. In today's workplace, employers routinely practice "racial realism," where they view race as real--as a job qualification. Many believe employee racial differences, and sometimes immigrant status, correspond to unique abilities or evoke desirable reactions from clients or citizens. They also see racial diversity as a way to increase workplace dynamism. The problem is that when employers see race as useful for organizational effectiveness, they are often in violation of civil rights law. *After Civil Rights* examines this emerging strategy in a wide range of employment situations, including the low-skilled sector, professional and white-collar jobs, and entertainment and media. In this important book, Skrentny urges us to acknowledge the racial realism already occurring, and lays out a series of reforms that, if enacted, would bring the law and lived experience more in line, yet still remain respectful of the need to protect the civil rights of all workers.

"Gewertz and Errington unpack the aspirations and anxieties, calculations and controversies that inhabit an inexpensive cut of fatty meat. Following the trail of sheep bellies from slaughterhouses in Australia and New Zealand to the plates of Pacific Islanders, they evenhandedly map the divergent perspectives of commercial traders, government officials, and ordinary consumers acting within a contested material and moral economy. *Cheap Meat* provides a startling view of how global food markets fashion the bodies and identities of people everywhere."--Robert J. Foster, author of *Coca-Globalization: Following Soft Drinks from New York to New Guinea* "*Cheap Meat* is a compelling example of how ethnography concerned with Oceania can elucidate broader questions in anthropology and the social sciences in general. Gewertz and Errington show the complexity of globalization by focusing on the most unlikely commodity. This work at once demonstrates how unfettered capitalism is able to use global circulation to literally convert one person's trash to another's treasure and how resilient Pacific Islanders refashion Western commodities to their own ends."--Paige West, Curator for the Pacific American Museum of Natural History

The second edition of the *Oxford Encyclopedia of Food and Drink in America*, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.

Filling a gap in contemporary food and globalization scholarship, this timely book presents recent case-study research on the globalization of food systems, and the impacts for communities around the world. It covers debates on new structures and food products, as well as detailed accounts of fresh horticulture, tropical crops and livestock. Drawing together contributions of twenty-six leading international social scientists from eleven countries, this book will interest researchers in geography, development studies, agricultural economics and political science, as well as professionals in the fields of trade and food policy.

From inside the chicken factory, a report on the real cost of chicken for farmers, workers, and consumers

The SAGE Encyclopedia of Food Issues explores the topic of food across multiple disciplines within the social sciences and related areas including business, consumerism, marketing, and environmentalism. In contrast to the existing reference works on the topic of food that tend to fall into the categories of cultural perspectives, this carefully balanced academic encyclopedia focuses on social and policy aspects of food production, safety, regulation, labeling, marketing, distribution, and consumption. A sampling of general topic areas covered includes Agriculture, Labor, Food Processing, Marketing and Advertising, Trade and Distribution, Retail and Shopping, Consumption, Food Ideologies, Food in Popular Media, Food Safety, Environment, Health, Government Policy, and Hunger and Poverty. This encyclopedia introduces students to the fascinating, and at times contentious, and ever-so-vital field involving food issues. Key Features: Contains approximately 500 signed entries concluding with cross-references and suggestions for further readings Organized A-to-Z with a thematic "Reader's Guide" in the front matter grouping related entries by general topic area Provides a Resource Guide and a detailed and comprehensive Index along with robust search-and-browse functionality in the electronic edition This three-volume reference work will serve as a general, non-technical resource for students and researchers who seek to better understand the topic of food and the issues surrounding it.

Slaughterhouse Blues: The Meat and Poultry Industry in North America Cengage Learning

The Encyclopedia of Environment and Society brings together multiplying issues, concepts, theories, examples, problems, and policies, with the goal of clearly explicating an emerging way of thinking about people and nature. With more than 1,200 entries written by experts from incredibly diverse fields, this innovative resource is a first step toward diving into the deep pool of emerging knowledge. The five volumes of this Encyclopedia represent more than a catalogue of terms. Rather, they capture the spirit of the moment, a fascinating time when global warming and genetic engineering represent only two of the most obvious examples of socio-environmental issues.

Savagery, much attributed to the 'old world' is not entirely absent in the 'new world' but rather it is more prevalent than ever before. Modern civilization has made the 20th century the bloodiest century in human history. Industrialization of wars and violence in the 20th century led to killing of more than 350 million people, directly or indirectly. Science and technology led to discovery and mass usage of lethal weapons. Usage of petroleum expanded the war zone to include several continents. Localized battles of 'old world' turned into global World wars. But world wars haven't stopped for a moment. World has not seen respite from war. Right at this moment there are several countries fighting wars with one another. There is internal war going on in almost half of the countries in the world. All these wars are being fuelled and sustained by billions of tonnes of weapons produced by the Military-industrial complex every year. An impressive array of chemical, biological and nuclear weapons are waiting to be dropped on our heads. What has been produced at great cost and is being stored with great care, is certainly meant for use and will be used one day. But why are we so hell-bent on killing each other? Why is our species so violence-prone? To answer these questions we would do well to think about our exploitation and slaughter of animals and its effect on human civilization. Could it be that we oppress and kill each other so readily because our abuse and slaughter of animals has desensitized us to the suffering and death of others? An ancient Chinese verse so rightly puts it, "For hundreds of thousands of years the stew in the pot has brewed hatred and resentment that is difficult to stop. If you wish to know why there are disasters of armies and weapons in the world, listen to the piteous cries from the slaughterhouse at midnight." Agnes Ryan concurs, "Wars will never cease while men still kill other animals for food, for to turn any living creature into a roast, a steak, a chop, or any other type of 'meat' takes the same kind of violence, the same kind of bloodshed, and the same kind of mental processes required to change a living man into a dead soldier." Peace will be possible only if we live and let others live.

Inequity of control over food systems is a particularly insidious form of injustice. Collectively, the contributors to this volume posit that this inequity is rooted in power asymmetries in the U.S. food system and codified through U.S. food policies. This process puts the public at risk in the U.S. and, via trade and foreign aid policies, in the Global South. Inequities are manifest in the allocation of food and food-producing resources in favor of the wealthy, exploitation of the natural environment for short-term gain of private interests over long-term public ones, the framing of public discussion on food and food deprivation, and finally, the deflection of moral challenges posed by human rights to food. The contributors draw on long-term anthropological field research to examine these tensions and their on-the-ground outcomes in diverse cultural and national contexts. The authors' insightful analyses span a wide variety of topics including dietary change, food insecurity, livestock production, and organic farming in the light of U.S. trade, food, labor, and agricultural policies and food assistance programs. The collection highlights the obstacles to, and the dilemmas and inconsistencies in, shaping policy in the public interest. This book was originally published as a special issue of Food & Foodways.

The musician and activist offers "a collection of compelling, well-researched essays . . . shining light on the world of agribusiness" and Big Meat (Publishers Weekly). For everyone from omnivores to vegans, this eye-opening guide offers food for thought on today's meat industry. Moby, renowned musician and passionate vegan, and Miyun Park, leading food policy activist, bring together experts from diverse backgrounds including: farming, workers' rights activism, professional athletics, science, environmental sustainability, food business, and animal welfare advocacy. Together, they eloquently lay out how industrial animal agriculture unnecessarily harms workers, communities, the environment, our health, our wallets, and animals. In the tradition of Michael Pollan's The Omnivore's Dilemma, Gristle combines hard-hitting facts with a light touch and includes informative charts and illustrations depicting the stark realities of America's industrial food system. Contributors include: Brendan Brazier Lauren Bush Christine Chavez and Julie Chavez Rodriguez Michael Greger, MD Sara Kubersky and Tom O'Hagan Frances Moore Lappé and Anna Lappé John Mackey Danielle Nierenberg and Meredith Niles Wayne Pacelle Paul and Phyllis Willis

Workers in American beef, pork, and poultry slaughtering and processing plants perform dangerous jobs in difficult conditions. But workers in this industry face more than hard work in tough settings. They contend with conditions and abuses that violate human rights. The report includes specific recommendations for reform addressed to employers, to federal and state legislators, and to federal and state labor law enforcement agencies.

This title offers an interdisciplinary look at the rise of the slaughterhouse in 19th-century Europe and the Americas. Over the course of this period, the factory slaughterhouse replaced the hand slaughter of animals by individual butchers. A wholly modern invention, the municipal slaughterhouse was a political response to public concerns.

Since the mainstreaming of horror in the 1970s, journalists have warned against the dangers of increasingly explicit forms of violent entertainment. Xavier Aldana Reyes takes a very different stance in *Body Gothic* by celebrating the transgressive qualities of visceral texts. He considers relevant popular literary and filmic movements of the past three decades and reads them as updates in a long Gothic tradition that goes back to the eighteenth century. The book contains case studies of key texts in splatterpunk, body horror, the new avant-pulp, the slaughterhouse novel, torture porn and surgical horror.

This collection of essays explores some of the complex relations between meat and health in the twentieth century. It highlights a complicated array of contradictory attitudes towards meat and human health. They show how meat came to be regarded as a central part of a modern healthy diet and trace critiques of meat-eating and the meat industry.

Chicana/o history has reached an intriguing juncture. While academic and intellectual studies are embracing new, highly nuanced perspectives on race, class, gender, education, identity, and community, the field itself continues to be viewed as a battleground, subject to attacks from outside academia by those who claim that the discipline promotes racial hatred and anti-Americanism. Against a backdrop of deportations and voter suppression targeting Latinos, *A Promising Problem* presents the optimistic voices of scholars who call for sophisticated solutions while embracing transnationalism and the reality of multiple, overlapping identities. Showcasing a variety of new directions, this anthology spans topics such as growth and reassessment in Chicana/o history manifested in a disruption of nationalism and geographic essentialism, the impact of legal history, interracial relations and the experiences of Latino subpopulations in the US South, race and the politics of religious history, transborder feminism in the early twentieth century, and aspirations for a field that increasingly demonstrates the relational dynamics of cultural production. As they reflect on the state of their field, the contributors offer significant insights into sociology, psychology, anthropology, political science, education, and literature, while tracing the history of activism throughout the last century and debating the very concepts of "Chicano" and "Chicano history." Although the political landscape is fraught with closed-off rhetoric, *A Promising Problem* encourages diversity of thought and opens the possibilities of historical imagination.

To what extent do we and can we understand others—other peoples, species, times, and places? What is the role of others within ourselves, epitomized in the notion of unconscious forces? Can we come to terms with our internalized others in ways that foster mutual understanding and counteract the tendency to scapegoat, project, victimize, and indulge in prejudicial and narcissistic impulses? How do various fields or disciplines address or avoid such questions? And have these questions become particularly pressing and not in the least confined to other peoples, times, and places? Making selective and critical use of the thought of such important figures as Sigmund Freud, Jacques Derrida, and Mikhail Bakhtin, in *Understanding Others* Dominick LaCapra investigates a series of crucial topics from the current state of deconstruction, trauma studies, and the humanities to newer fields such as animal studies and posthumanist scholarship. LaCapra adroitly brings critical historical thought into a provocative engagement with politics and our current political climate. This is LaCapra at his best, critically rethinking major currents and exploring the old and the new in combination, often suggesting what this means in the age of Trump.

Examines the practices of the modern food industry, exposing its exploitation, waste, and inhumane treatment of animals, and provides guidelines for making informed and ethical choices in the selection of food products.

With the ever rising demand for meat around the world, the production of meat has changed dramatically in the past few decades. What has brought about the increasing popularity and attendant normalization of factory farms across many parts of the world? What are some of the ways to resist such broad convergences in meat production and how successful are they? This book locates the answers to these questions at the intersection between the culture, science and political economy of meat production and consumption. It details how and why techniques of production have spread across the world, albeit in a spatially uneven way. It argues that the modern meat production and consumption sphere is the outcome of a complex matrix of cultural politics, economics and technological faith. Drawing from examples across the world (including America, Europe and Asia), the tensions and repercussions of meat production and consumption are also analyzed. From a geographical perspective, food animals have been given considerably less attention compared to wild animals or pets. This book, framed conceptually by critical animal studies, governmentality and commodification, is a theoretically driven and empirically rich study that advances the study of food animals in geography as well as in the wider social sciences.

Contributions by prominent scholars examining the intersections of environmental philosophy and philosophy of technology. Environmental philosophy and philosophy of technology have taken divergent paths despite their common interest in examining human modification of the natural world. Yet philosophers from each field have a lot to contribute to the other. Environmental issues inevitably involve technologies, and technologies inevitably have environmental impacts. In this book, prominent scholars from both fields illuminate the intersections of environmental philosophy and philosophy of technology, offering the beginnings of a rich new hybrid discourse. All the contributors share the intuition that technology and the environment overlap in ways that are relevant in both philosophical and practical terms. They consider such issues as the limits of technological interventions in the natural world, whether a concern for the environment can be designed into things, how consumerism relates us to artifacts and environments, and how food and animal agriculture raise questions about both culture and nature. They discuss, among other topics, the pessimism and dystopianism shared by environmentalists, environmental philosophers, and philosophers of technology; the ethics of geoengineering and climate change; the biological analogy at the heart of industrial ecology; green products and sustainable design; and agriculture as a bridge between technology and the environment. Contributors Braden Allenby, Raymond Anthony, Philip Brey, J. Baird Callicott, Brett Clark, Wyatt Galusky, Ryan Gunderson, Benjamin Hale, Clare Heyward, Don Idhe, Mark Sagoff, Julian Savulescu, Paul B. Thompson, Ibo van de Poel, Zhang Wei, Kyle Powys Whyte

Engagingly written and richly illustrated, *Putting Meat on the American Table* explains how America became a meat-eating nation -- from the colonial period to the present. It examines the relationships between consumer preference and meat processing -- looking closely at the production of beef, pork, chicken, and hot dogs. Betty Fussell, *Gastronomica*

Addresses the power of oligopolistic corporations in contemporary society. The largest, wealthiest corporations have gained unprecedented power and influence in contemporary life. From cradle to grave the decisions made by these entities have an enormous impact on how we live and work, what we eat, our physical and psychological health, what we know or believe, whom we elect, and how we deal with one another and with the natural world around us. At the same time, government seems ever more subservient to the power of these oligopolies, providing numerous forms of corporate welfare—tax breaks, subsidies, guarantees, and bailouts—while neglecting the most basic needs of the population. In *Corporate Power, Oligopolies, and the Crisis of the State*, Luis Suarez-Villa employs a multidisciplinary

perspective to provide unprecedented documentation of a growing crisis of governance, marked by a massive transfer of risk from the private sector to the state, skyrocketing debt, great inequality and economic insecurity, along with an alignment of the interests of politicians and a new, minuscule but immensely wealthy and influential corporate elite. Thanks to this dysfunctional environment, Suarez-Villa argues, stagnation and a vanishing public trust have become the hallmarks of our time. "This book makes a substantial contribution to the literature, particularly to the field of political economy. It is unique and much needed for the way it draws links between a wide and diverse range of social, economic, and political phenomena through a sophisticated and powerful theoretical analysis. Luis Suarez-Villa manages to paint the big picture while touching upon detailed developments in numerous fields—not unlike the great political economists of the nineteenth century." — Joel Bakan, author of *The Corporation: The Pathological Pursuit of Profit and Power*

Part memoir and part investigative report, *Eating Animals* is the groundbreaking moral examination of vegetarianism, farming, and the food we eat every day that inspired the documentary of the same name. Bestselling author Jonathan Safran Foer spent much of his life oscillating between enthusiastic carnivore and occasional vegetarian. For years he was content to live with uncertainty about his own dietary choices but once he started a family, the moral dimensions of food became increasingly important. Faced with the prospect of being unable to explain why we eat some animals and not others, Foer set out to explore the origins of many eating traditions and the fictions involved with creating them. Traveling to the darkest corners of our dining habits, Foer raises the unspoken question behind every fish we eat, every chicken we fry, and every burger we grill. Part memoir and part investigative report, *Eating Animals* is a book that, in the words of the *Los Angeles Times*, places Jonathan Safran Foer "at the table with our greatest philosophers" -and a must-read for anyone who cares about building a more humane and healthy world.

Meat Market elevates the debate over animal agriculture. Erik Marcus exposes and clears away the exaggerated claims and counterclaims put forth by the meat industry and its opponents. In the process, Marcus presents a thorough examination of animal agriculture's cruelties and its far-reaching social costs. Marcus then considers the discouraging progress made by the animal protection movement. He evaluates where the movement has gone wrong, and how its shortcomings could best be remedied.

Livestock production worldwide is increasing rapidly, in part due to economic growth and demand for meat in industrializing countries. Yet there are many concerns about the sustainability of increased meat production and consumption, from perspectives including human health, animal welfare, climate change and environmental pollution. This book tackles the key issues of contemporary meat production and consumption through a lens of political ecology, which emphasizes the power relations producing particular social, economic and cultural interactions with non-human nature. Three main topics are addressed: the political ecology of global livestock production trends; changes in production systems around the world and their implications for environmental justice; and existing and emerging governance strategies for meat production and consumption systems and their implications. Case studies of different systems at varying scales are included, drawn from Asia, Africa, the Americas and Europe. The book includes an editorial introduction to set the context and synthesize key messages for the reader.

This is the first encyclopedia to help the general reader understand the myriad components of what sustains us: the food and drink industries.

Arguing that historical analysis is an important, yet heretofore largely underexplored dimension of scholarship in animal geographies, this book seeks to define historical animal geography as the exploration of how spatially situated human–animal relations have changed through time. This volume centers on the changing relationships among people, animals, and the landscapes they inhabit, taking a spatio-temporal approach to animal studies. Foregrounding the assertion that geography matters as much as history in terms of how humans relate to animals, this collection offers unique insight into the lives of animals past, how interrelationships were co-constructed amongst and between animals and humans, and how nonhuman actors came to make their own worlds. This collection of chapters explores the rich value of work at the contact points between three sub-disciplines, demonstrating how geographical analyses enrich work in historical animal studies, that historical work is important to animal geography, and that recognition of animals as actors can further enrich historical geographic research.

Many rural communities attract meat, poultry and fish processing plants owned by transnational corporations. They often bring social disorder in their wake (incoming workers). This work offers anthropological, geographical, sociological, journalist and industrial perspectives on the issue.

Alice Crary offers a transformative account of moral thought about human beings and animals. Instead of assuming that the world places no demands on our moral imagination, she underscores the urgency of treating the exercise of moral imagination as necessary for arriving at an adequate world-guided understanding of human beings and animals.

This three-volume work examines all facets of the modern U.S. food system, including the nation's most important food and agriculture laws, the political forces that shape modern food policy, and the food production trends that are directly impacting the lives of every American family. • Examines a breadth of contemporary food controversies and offers diverse viewpoints on them, placing these perspectives fairly into a broader historical context • Presents a multidisciplinary approach to the subject of food that highlights related issues in transportation, business, diet and nutrition, public health, the environment, and public policy • Includes primary documents that illuminate important laws, policies, and perspectives on the environmental, public health, and economic impact of food • Provides readers with the latest information about food controversies as well as extensive resources for further study on major food controversies

This book addresses the persistence of meat consumption and the use of animals as food in spite of significant challenges to their environmental and ethical legitimacy. Drawing on Foucault's regime of power/knowledge/pleasure, and theorizations of the gaze, it identifies what contributes to the persistent edibility of 'food' animals even, and particularly, as this edibility is increasingly critiqued. Beginning with the question of how animals, and their bodies, are variously mapped by humans according to their use value, it gradually unpacks the roots of our domination of 'food' animals – a domination distinguished by the literal embodiment of the 'other'. The logics of this embodied domination are approached in three inter-related parts that explore, respectively, how knowledge, sensory and emotional associations, and visibility work together to render animal's bodies as edible flesh. The book concludes by exploring how to more effectively challenge the 'entitled gaze' that maintains 'food' animals as persistently edible.

Bill 6, the government of Alberta's contentious farm workers' safety legislation, sparked public debate as no other legislation has done in recent years. The Enhanced Protection for Farm and Ranch Workers Act provides a right to work safely and a compensation system for those killed or injured at work, similar to other provinces. In nine essays, contributors to *Farm Workers in Western Canada* place this legislation in context. They look at the origins, work conditions, and precarious lives of farm workers in terms of larger historical forces such as colonialism, land rights, and racism. They also examine how the rights and privileges of farm workers, including seasonal and temporary foreign workers, conflict with those of their employers, and reveal the barriers many face by being excluded from most statutory employment laws, sometimes in violation of the Canadian Charter of Rights and Freedoms. Contributors: Gianna Argento, Bob Barnetson, Michael J. Broadway, Jill Bucklaschuk, Delna Contractor, Darlene A. Dunlop, Brynna Hambly (Takasugi), Zane Hamm, Paul Kennett, Jennifer Koshan, C.F. Andrew Lau, J. Graham Martinelli, Shirley A. McDonald, Robin C. McIntyre, Nelson Medeiros, Kerry Preibisch, Heidi Rolfe, Patricia Tomic, Ricardo Trumper, and Kay Elizabeth Turner.

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