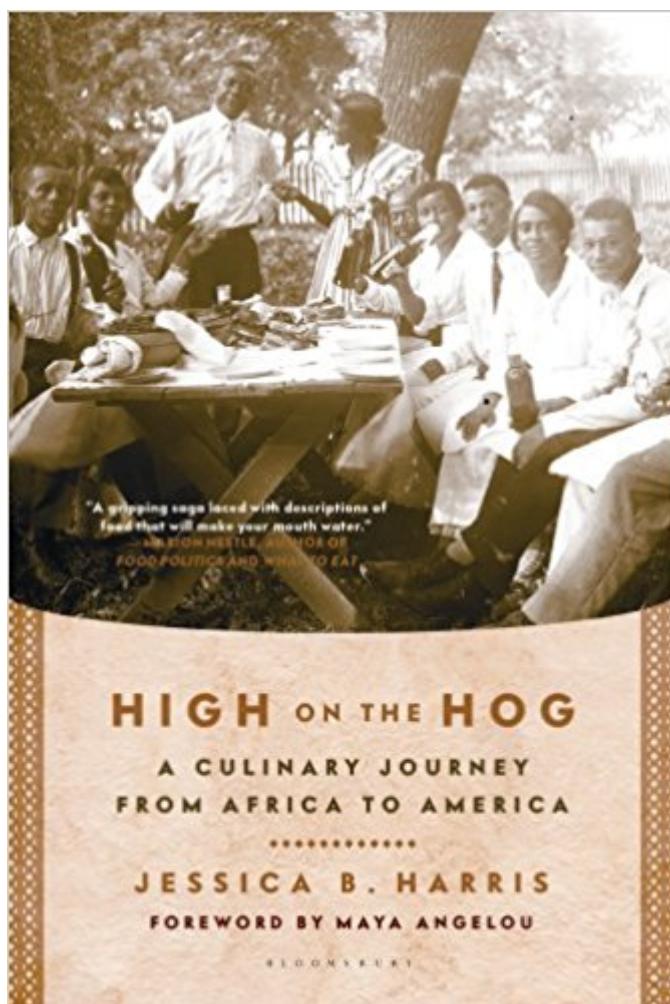


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High On The Hog: A Culinary Journey From Africa To America



Synopsis

Acclaimed cookbook author Jessica B. Harris weaves an utterly engaging history of African American cuisine, taking the reader on a harrowing journey from Africa across the Atlantic to America, and tracking the trials that the people and the food have undergone along the way. From chitlins and ham hocks to fried chicken and vegan soul, Harris celebrates the delicious and restorative foods of the African American experience and details how each came to form an important part of African American culture, history, and identity. Although the story of African cuisine in America begins with slavery, *High on the Hog* ultimately chronicles a thrilling history of triumph and survival. The work of a masterful storyteller and an acclaimed scholar, Jessica B. Harris's *High on the Hog* fills an important gap in our culinary history.

Book Information

Paperback: 304 pages

Publisher: Bloomsbury USA (January 24, 2012)

Language: English

ISBN-10: 1608194507

ISBN-13: 978-1608194506

Product Dimensions: 5.7 x 20.4 x 8.3 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 34 customer reviews

Best Sellers Rank: #329,673 in Books (See Top 100 in Books) #50 in Books > Cookbooks, Food & Wine > Regional & International > African #457 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #1250 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

Acclaimed cookbook author Harris (*The Africa Cookbook*, 1998) tells the story of the African diaspora through food, from the foodstuff brought along with African slaves to barely maintain them on the Middle Passage to the undeniable imprint of African American cuisine on southern American and Caribbean food. She traces African foods (yams, okra, black-eyed peas, corn), flavoring, cooking methods, and food rituals from the abduction of Africans and enslavement in the Americas to travel throughout the American and European continents, recounting tribulations and joy. Along the way, she profiles famous and obscure but gifted cooks; cooks in the big houses of slave plantations; "Pig Foot" Mary, who grew wealthy from sales of food she cooked on a

stove mounted on a baby carriage; chefs who served meals to presidents; and members of a cooperative of black hoteliers in Philadelphia in the nineteenth century. Along with historical context, Harris offers recollections from her own travels and ends with selected recipes. Photographs enhance this passionate perspective on the culinary history of the African diaspora. --Vanessa Bush

--This text refers to an out of print or unavailable edition of this title.

Ã¢ ¸Ã“AbsorbingÃ¢ ¸Ã|Ms. Harris has an eye for detail and an inquisitive manner on the page, qualities that take any writer a long way.Ã¢ ¸Ã¢ ¸â ¢Dwight Garner, New York TimesÃ¢ ¸Ã“Harris covers a lot of territory economically, offering a tremendous cast of characters whose names deserve wider renown.Ã¢ ¸Ã¢ ¸â ¢William Grimes, New York Times Book ReviewÃ¢ ¸Ã“Our leading historian of African-American cooking continues her quest to trace the multiplicity of ways that American food has been enriched--and in many ways created--by the Africans who were forced to immigrate to North America and their descendants.Ã¢ ¸Ã¢ ¸â ¢Vogue.comÃ¢ ¸Ã“Anyone interested in food history will find plenty to savor in Jessica B. Harris's latest book.Ã¢ ¸Ã¢ ¸â ¢Saveur MagazineÃ¢ ¸Ã“A satisfying gumbo of info, insight and research.Ã¢ ¸Ã¢ ¸â ¢USA TodayÃ¢ ¸Ã“[A]Ã¢ ¸Ã|passionate perspective on the culinary history of the African diasporaÃ¢ ¸Ã¢ ¸â ¢BooklistÃ¢ ¸Ã“There is more than enough for every taste in [High on the Hog]Ã¢ ¸Ã¢ ¸â ¢Chicago TribuneÃ¢ ¸Ã“Harris's flavorful writing moves with an effortless voice that you feel could recite most of these pages from loving memory. As much historical document as ethnography of a vital and rich gastronomy, High on the Hog is a book to make your mouth water.Ã¢ ¸Ã¢ ¸â ¢Paste magazineÃ¢ ¸Ã“Rejoice, all you lovers of the personal and inimitable voice of Jessica B. Harris. In High on the Hog, she has woven her own story into the epic of the African Diaspora, using food to illuminate the intertwined tapestries of Africa, Europe, and America. From General George Washington's black cook Hercules to New Orleans' famed Dooky Chase, she shows how important are the African underpinnings of the American table. Harris's passionate devotion to languages and history, together with her own compassion and wit, resonate with the humanity she espouses in all her books, but especially this one.Ã¢ ¸Ã¢ ¸â ¢Betty Fussell, author of Raising Steaks and My Kitchen WarsÃ¢ ¸Ã“High on the Hog is a sweeping yet intimate view of food in African American life and the profound influence of blacks on American food culture. It is unusually well crafted and written with style and grace. Harris is an engaging guide in this journey that begins in Africa and ends in the twenty-first century. Her personal vignettes provide vivid detail of her experiences at sites of historical importance to the subject. She has rescued from obscurity many historical figures who make for

fascinating reading and demonstrate the great range and diversity of African American achievement in areas of food culture. ¹ Charles Reagan Wilson, Kelly Gene Cook Sr. professor of history and southern studies, Center for the Study of Southern Culture² In High on the Hog, the inimitable Jessica B. Harris tells the story of the African American diaspora from the perspective of an accomplished food historian. Food, she tells us, is a metaphor for society. If so, I can't think of a better one. From slave food to Taste of Ebony, this is a gripping saga laced with descriptions of food that will make your mouth water.³ Marion Nestle, NYU professor and author of Food Politics and What to Eat --This text refers to an out of print or unavailable edition of this title.

Excellent, excellent, excellent! I loved this book. A lot of history I didn't learn in school. I'm getting ready to read a second time.

A wonderful panorama of southern life and experience from the black point of view but I must admit that a lot of it parallels that of my white family. This book focuses on food but the real aim is to give an objective picture of black history in the US. I love the anecdotes about shoe box lunches (like my grandmother would prepare for me for the trip home - train diner food was so expensive!).

Wonderful writing with much history from food, to cultural, to migration, and jobs--I would recommend this book to everyone.

A wonderful book. Jessica Harris is an amazing culinary historian who provides a great context for understanding the history of food and food traditions. There are also some great recipes.

Love this book. If you love cookbooks with a story, this is for you. I cannot stop raving about this book and the stories that accompany the receipes. I have it displayed on my baker's rack

Loved the way the author weaves in the culinary aspects of African culture with stories and history of Africa, the influences of African culture and cuisine on America, and demystifies both.

Fascinating

Great Book

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