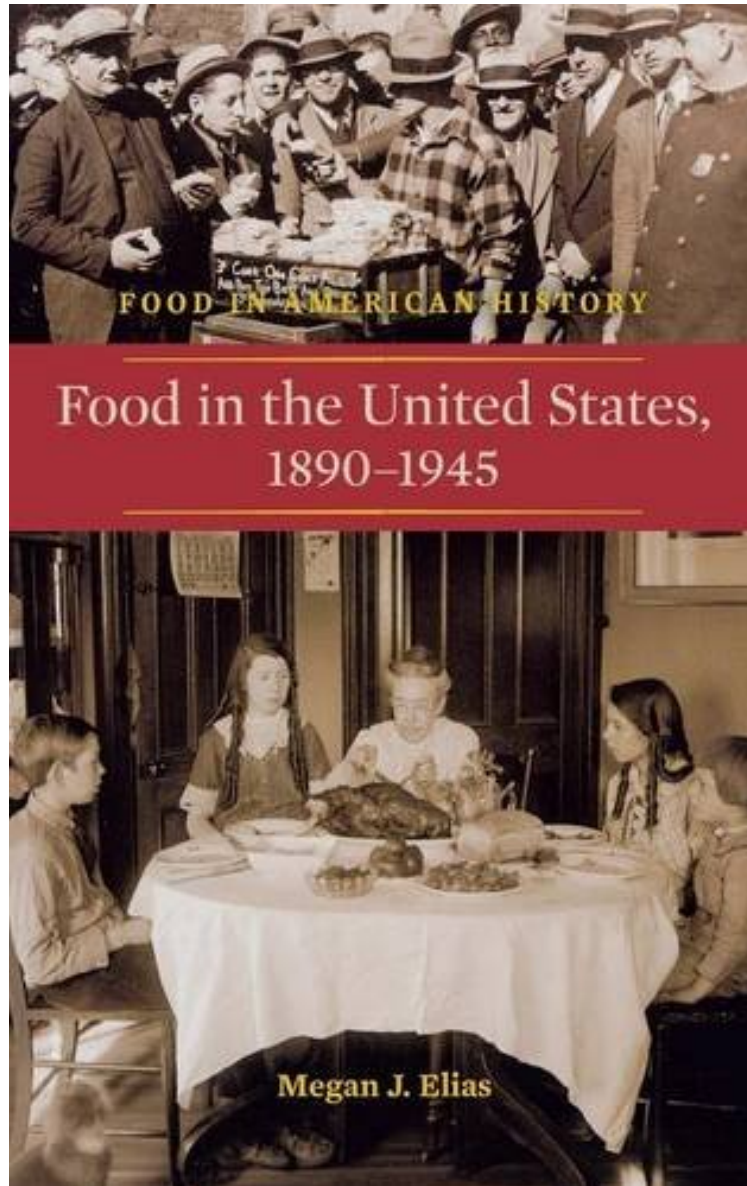


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## Food in the United States, 1890-1945 (Food in American History)

*Megan J. Elias*

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**Megan J. Elias : Food in the United States, 1890-1945 (Food in American History)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Food in the United States, 1890-1945 (Food in American History):

4 of 5 people found the following review helpful. Nicely organized into four major sections (Food Stuffs; Food Preparation; Eating habits; Concepts of Diet and Nutrition and FoodBy Midwest Book ReviewIt was in 1893 that the

United States Supreme Court designated the tomato as a vegetable for the purposes of trade. In 1903 James Dole began canning pineapple in order to make it easier and more reliable to sell them elsewhere in this country and around the world. In 1923 the ice cream industry was revolutionized with the introduction of Good Humor bars. The commercial soda pop industry began with the introduction of 7-Up in 1929. Innovations were also happening in the kitchen as well with the 1930 introduction of the Sunbeam Mixmaster. The American military saw innovations as well, such as Spam from the Hormel Company in 1937 and K Rations in 1944. The federal government contributed to the regulating of the food industry with The National Pure Food and Drug Act in 1906. All of these fascinating bits of food, food industry, and domestic food preparations (and so much more!) are laid out by Megan J. Elias (Assistant Professor of History, Queensborough Community College, Bayside, New York) in the pages of "Food In The United States 1890-1945", the newest title in the outstanding Greenwood Press 'Food in American History' series. After an informed and informative introduction, "Food In The United States 1890-1945" is very nicely organized into four major sections (Food Stuffs; Food Preparation; Eating habits; Concepts of Diet and Nutrition and Food Crises). With the addition of an extensive bibliography and a comprehensive index, and a work of exceptionally impressive scholarship, "Food In The United States 1890-1945" is enthusiastically recommended as a unique and seminal addition to academic and community library American History reference collections.

No American history or food collection is complete without this lively insight into the radical changes in daily life from the Gilded Age to World War II, as reflected in foodways. 25 period photos complement the text. Recipes allow students to sample dishes no longer common on American tables. A timeline makes clear the changes and new technologies that occurred during the period. A selected bibliography facilitates further research.