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The Modern History of Global Food

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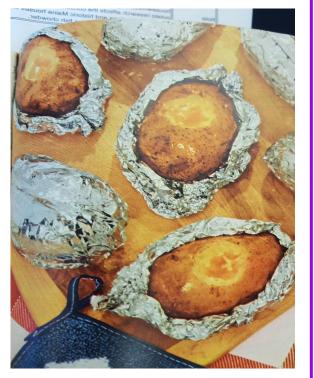
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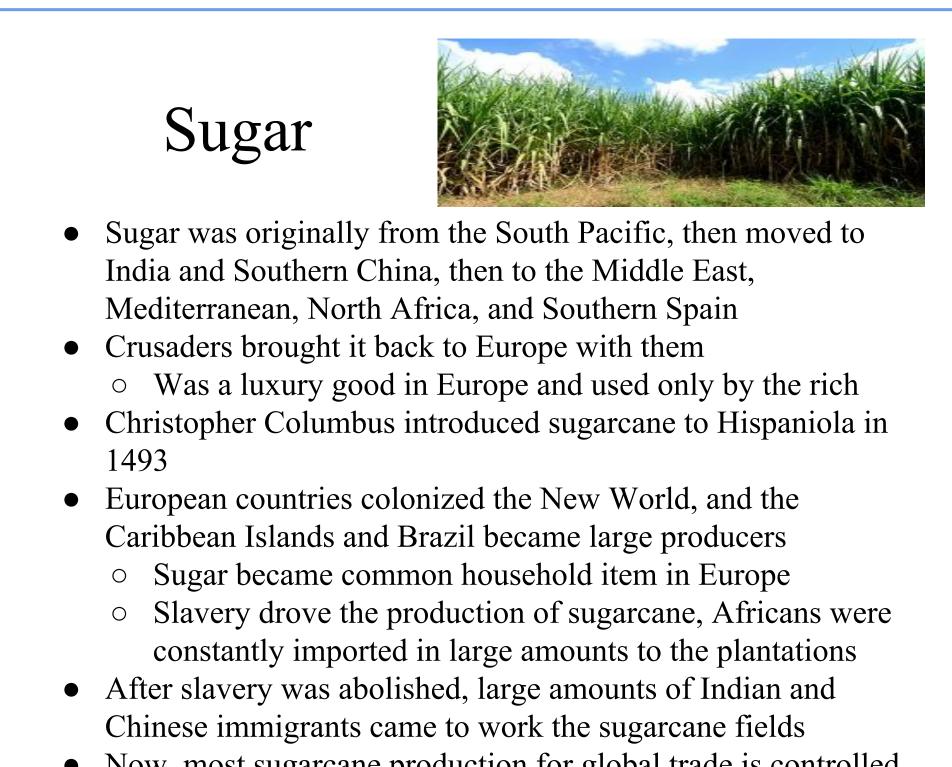
History of Global Food Summer Research



Potatoes



- Potatoes originated in the Andes mountains and were consumed by the Incas
- The Spaniards brought them to Europe at the end of the 16th century
- Potatoes were not originally accepted into diets, but were catapulted into popularity through crises
- Eventually, potatoes became staples in places like Ireland, England, France, the United States, and Russia
- Today, potatoes are universally accepted as a global product and are the second most important staple crop



• Now, most sugarcane production for global trade is controlled by large companies and countries

Leland Cook, Margaret Dickinson, Natalie Fulk, Noah Switalski Summer Research with Dr. Lauren Janes, Hope College

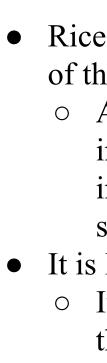
Research Process

- Found sources for Dr. Janes' upcoming global food textbook • Built Zotero Library
- Each focused on a case study
- Researched in the Van Wylen Library and visited the Janice Bluestein Longone Culinary Archive at UofM

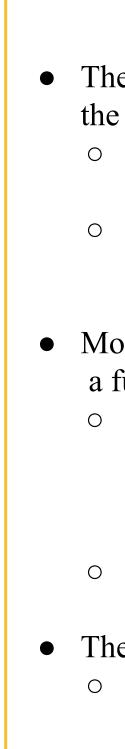


Overall Themes

- Imperialism
- Exploitation
- Cultural Assimilation
- Abuse/use of Land
- Symbolism of Food
- Power of Demand
- Global Trade and Globalism
- Political Importance of Food









Rice

- Rice is a main food staple for over half of the world's population
 - Almost every culture that has come into contact with rice has incorporated it into their diet in
- some way • It is Indigenous to Southeastern Asia • It then spread throughout the world through trade and conquest



- Virtually all rice grown today is descended from an Asian strain
- Due to its importance to many cultures, rice has often been the focus of imperialism
- Rice has been the focus of genetic modification to increase yields
- New technology and foreign aid in respect to rice have led to theories of neocolonialism on the rise

Curry

- The word "curry" refers to any dish of Indian origin that relies on the use of strong spices
 - It developed from the British mispronunciation
 - of *karil* or *kari*
 - No Indian would have referred to their food as
 - "curry"
- Modern curry developed from a fusion of different dishes
 - The Mughal emperors
 - combined cuisines of northern Hindustan, central Asia, and Persia
 - The Portuguese
 - introduced the chili pepper and tomatoes
- The British brought their love of curry home with them
 - This led to the development of curry powder

