



The Evolution of Southern Cuisine Bibliography

- Brasseaux, C.A. *Acadian to Cajun: Transformation of a People, 1803-1877*. Jackson: University of Mississippi Press, 1992.
- Brewer, Priscilla J. *From Fireplace to Cookstove: Technology and the Domestic Ideal*. Syracuse: Syracuse University, 2000.
- Brown, Linda Keller and Kay Mussell, eds. *Ethnic and Regional Foodways in the United States*. Knoxville: University of Tennessee Press, 2000.
- Bundy, Beverly. *The Century in Food: America's Fads and Favorites*. Portland, OR: Collectors Press, 2002.
- Burton, Nathaniel and Rudy Lombard. *Creole Feast: 15 Master Chefs of New Orleans Reveal Their Secrets*. New York: Random House, 1978.
- Calloway, CG. *New Worlds for All: Indians, Europeans, and the Remaking of Early America*. Baltimore: John Hopkins University Press, 1997.
- Darden, Norma Jean and Carole Darden. *Spoonbread and Strawberry Wine: Recipes and Reminiscences of a Family*. New York: Doubleday, 1994.
- Dupree, Nathalie. *New Southern Cooking*. New York: Knopf, 1996.
- Dvorak, Angeline Godwin. "Cooking as Mission and Ministry in Southern Culture: The Nurturers of Clyde Edgerton's *Walking Across Egypt*, Fannie Flagg's *Fried Green Tomatoes at the Whistle Stop Cafe*, and Anne Tyler's *Dinner at the Homesick Restaurant*." *Southern Quarterly* Vol 30 Nos 2-3 (1992): 90-98.
- Edge, John T. *A Gracious Plenty: Recipes and Recollections from the American South*. New York: G.P. Putnam's Sons, 1999.
- Edgerton, Clyde. *Where Trouble Sleeps*. Chapel Hill: Algonquin Books, 1997.
- Egerton, John. *Southern Food: At Home, On the Road, In History*. New York: Alfred A.

- Knopf, 1987.
- Evans, Amy. "From Barbecue to Baklava: The Delta's Culinary Crossroads." *Delta Magazine* (September/October 2006): 104-108.
- Ferris, Marcie. *Matzoh Ball Gumbo: Culinary Tales of the Jewish South*. Chapel Hill: University of North Carolina Press, 2005.
- Fisher, Abby. *What Mrs. Fisher Knows about Old Southern Cooking*. Ed., Karen Hess. Beford, MA: Applewood Books, 1995.
- Folse, John. *The Evolution of Cajun & Creole Cuisine*. Chef John Folse & Company, 1989.
- Fowler, Damon Lee. *Damon Lee Fowler's New Southern Kitchen: Traditional Flavors for Contemporary Cooks*. New York: Simon & Schuster, 2002.
- Fussell, Betty. *The Story of Corn: The Myths and History, The Culture and Agriculture, The Art and Science of America's Quintessential Crop*. New York: Knopf, 1992.
- Guterl, Matthew Pratt. After Slavery: Asian Labor, the American South, and the Age of Emancipation. *Journal of World History* Vol 14 No 2 (June 2003): 209-241.
- Guthrie, Patricia. *Catching Sense: African American Communities on a South Carolina Sea Island*. Westport, CT: Bergin & Garvey, 1996.
- Harris, Jessica B. *Beyond Gumbo: Creole Fusion food From the Atlantic Rim*. Simon & Schuster, 2003.
- , *Iron Pots and Wooden Spoons: Africa's Gift to New World Cooking*. Simon & Schuster, 1999.
- , *Welcome Table: African American Heritage Cooking*. New York: Simon & Schuster, 1995.
- Hess, Karen. *The Carolina Rice Kitchen: The African Connection*. Columbia: University of South Carolina Press, 1992.
- Hill, Annabella P. *Mrs. Hill's Southern Practical Cookery and Receipt Book*. Columbia: University of South Carolina Press, (1867) 1995.
- Hill, Carole and Patricia D. Beavers, eds. *Cultural Diversity in the U.S. South: Anthropological Contributions to a Region in Transition*. Athens: University of Georgia Press, 1998.
- Hilliard, Sam. *Hog Meat and Hoecake: Food Supply in the Old South, 1840-1860*.

- Carbondale: Southern Illinois University Press, 1972.
- Hogue, S. Homes. "Corn Dogs and Hush Puppies: Diet and Domestication at Two Protohistoric Farmsteads in Oktibbeha County, Mississippi" In *Southeastern Archaeology* vol. 22 issue 2 (Winter 2003):185-185.
- Iggers, Jeremy. *The Garden of Eating: Food, Sex, and the Hunger for Meaning*. New York: Basic, 1996.
- Jones, Wilbert. *The New Soul-Food Cookbook: Healthier Recipes for Traditional Favorites*. Secaucus, NJ: Birch Lane Press Book, 1996.
- Lewis, Edna. *Taste of Country Cooking*. New York: Knopf, 1976.
- Lewis, Edna and Scott Peacock. *The Gift of Southern Cooking: Recipes and Revelations from Two Great American Cooks*. New York: Knopf, 2003.
- Lundy, Ronni. *Butterbeans to Blackberries: Recipes from a Southern Garden*. New York: Farrar Straus & Giroux, 2003.
- . *Shuck Beans, Stack Cakes, and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens*. New York: Atlantic Monthly Press, 1991.
- Macbeth, Helen, ed. *Food Preferences and Taste: Continuity and Change*. Providence, RI: Berghahn Books, 1997.
- MacClancy, Jeremy. *Consuming Culture: Why You Eat What You Eat*. New York: Henry Holt and Company. 1992.
- Macinnis, Peter. *Bittersweet: The Story of Sugar*. Crows Nest NSW: Allen & Unwin, 2002.
- Mickler, Ernest Matthew. *White Trash Cooking*. Berkeley: Ten Speed Press, 1986.
- Mitchell, Patricia B. *Plantation Row: Slave Cabin Cooking; The Roots of Soul Food*. Chatham, VA: Self-Published, 1998.
- Nabhan, G.P. *Enduring Seeds*. San Francisco: North Point Press, 1989.
- Parkins, A.E. *The South: It's Economic-Geographic Development*. West Port, CT: Greenwood Press, 1938.
- Perdue, Charles L. and Nancy J. Martin-Perdue, eds. *Talk about Trouble: A New Deal Portrait of Virginians in the Great Depression*. Chapel Hill: University of North Carolina Press, 1996.

- Poe, Tracy N. "The Origins of Soul Food in Black Urban Identity: Chicago, 1915-1947." *American Studies International* Vol 37 issue 1 (Feb. 1999):4-34.
- Randall, Chef Joe and Toni Tipton-Martin. *A Taste of Heritage: The New African-American Cuisine*. New York: MacMillan, 1998.
- Randolph, Mary. *The Virginia House-wife*. Ed., Karen Hess. Columbia: University of South Carolina Press, (1824) 1984.
- Reed, John Shelton. "Instant Grits and Plastic-Wrapped Crackers: Southern Culture and Social Change." *The American South: Portrait of a Culture*. Ed., Louis Rubin. Baton Rouge: Louisiana State University Press, 1980.
- Reed, John Shelton, J. Kohl and C. Hanchette. "The Shrinking South and Dissolution of Dixie." *Social Forces* 69 (September 1990): 221-233.
- Roberts, Dianne. "Spanish Dixie." *The Oxford American* Issue 49 (Spring 2005): 26-30.
- Schulze, Richard and John Martin Taylor. *Carolina Gold Rice: The Ebb and Flow of a Lowcountry Cash Crop*. Charleston: History Press 2005
- Schwabe, Calvin W. *Unmentionable Cuisine*. Charlottesville: University of Virginia Press, 1979.
- Schwarzweiler, Harry K., James S. Brown and J.J. Mangalam. *Mountain Families in Transition*. University Park, PA: Pennsylvania State University Press, 1971.
- Schweid, Richard. *Catfish and the Delta: Confederate Fish Farming in the Mississippi Delta*. Berkeley: Ten Speed Press, 1992.
- . *Hot Peppers; Cajuns and Capsicum in New Iberia, Louisiana*. Chapel Hill: University of North Carolina Press, 1999.
- Sharpless, Rebecca. "Traditional Southern Cooking—Not Gone With the Wind." Phi Kappa Phi Forum. Vol 82 Issue 3 (Summer 2002): 10-15.
- Shephard, Sue. *Pickled, Potted, and Canned: How the Art Science of Food Preserving Changed the World*. New York: Simon & Schuster, 2000.
- Shirley, Michael. *From Congregation Town to Industrial City: Culture and Social Change in a Southern Community*. New York: New York University Press, 1994.
- Simmons, Peter Lund. *The Curiosities of Food*. Introduction by Alan Davidson. Berkeley: Ten Speed Press (1859) 2001.

- Slaughter, Sabra Conway. *"The Old Ones Die and the Young Ones Leaving": The Effects of Modernization on the Community of Daufuskie, South Carolina*. (Doctoral Dissertation) Ann Arbor, MI: University Microfilms, 1985.
- Sokolov, Raymond. *Why We Eat What We Eat: How the Encounter Between the New and Old World Changed the Way Everyone on the Planet Eats*. New York: Summit Press, 1991.
- Spivey, Diane M. *The Peppers, Crackling, and Knots of Wool Cookbook: Global Migration of African Cuisine*. New York: State University of New York Press, 2000.
- Stamps, Martha. *The New Southern Basics: Traditional Southern Food for Today*. Nashville: Cumberland House Publishing, 2001.
- Stitt, Frank. *Frank Stitt's Southern Table: Recipes and Gracious Traditions from Highlands Bar and Grill*. New York: Artisan, 2004.
- Taylor, Joe Gray. *Eating, Drinking, and Visiting in the Old South*. Baton Rouge: Louisiana State University Press, 1982.
- Taylor, John Martin. *The New Southern Cook: 200 Hundred Recipes from the South's Best Chefs and Home Cooks*. New York: Bantam, 1995.
- Theophano, Janet. *Eat My Words: Reading Women's Lives through the Cookbooks They Wrote*. New York: Palgrave, 2002.
- Viola, Herman J. and Carolyn Margolis, eds. *Seeds of Change: 500 Years Since Columbus*. Washington, DC: Smithsonian Institution, 1991.
- Visser, Margaret. *Much Depends on Dinner: The Extraordinary History and Mythology, Allure and Obsessions, Perils and Taboos, of an Ordinary Meal*. New York: Grove Press, 1997.
- Weaver, William Woys. *100 Vegetables and Where They Came From*. Chapel Hill: Algonquin Books, 2000.
- Windham, Kathryn Tucker. *Southern Cooking to Remember*. Jackson: University of Mississippi Press, 1997.
- Woods, Marvin. *The New Low-Country Cooking: 125 Recipes for Coastal Southern Cooking With Innovative Style*. New York: Morrow Cookbooks, 2000.
- Zafar, Rafia. "The Signifying Dish: Autobiography and History in Two Black Women's Cookbooks." *Feminist Studies* Vol 25 Issue 2 (Summer 1999) :449-470.