

## Food Farms And Community Exploring Food Systems

Beer & Fitness Visions of American Agriculture Introduction to the US Food System Exploring Prehistoric Identity in Europe It Starts with Fruit Life on the Other Border Reconnecting Consumers, Producers and Food Exploring the Architecture of Place in America's Public and Farmers Markets The Baja Cookbook Michigan Journal of Community Service Learning Community, Food & Agriculture Program News Life in Neolithic Farming Communities Future Horizons Why Forests? Why Now? Food Town, USA Best Practices in Hospitality and Tourism Marketing and Management Globalization and Food Sovereignty Encyclopedia of Rural America: A-M Exploring Nature's Bounty Environmentalism Unbound The Sustainable University Edwardian Farm The Food Sharing Revolution Food, Farms, and Community Exploring New York Urban Agriculture and Community Values Civic Agriculture Extension and Education Materials for Sustainable Agriculture: without special title The Color of Food Exploring Your Community Innovations in the Food System Entrepreneurial Community Gardens The New Farm The Food Chain Inquiries into the Nature of Slow Money NOFA Organic Farms, Folks & Foods Exploring Our Global Community ; People, Food, and Agriculture See What We Eat! The New American Farmer Exploring Community Festivals and Events

### Beer & Fitness

In her timely new book, Teresa M. Mares explores the intersections of structural vulnerability and food insecurity experienced by migrant farmworkers in the northeastern borderlands of the United States. Through ethnographic portraits of Latinx farmworkers who labor in Vermont's dairy industry, Mares powerfully illuminates the complex and resilient ways workers sustain themselves and their families while also serving as the backbone of the state's agricultural economy. In doing so, *Life on the Other Border* exposes how broader movements for food justice and labor rights play out in the agricultural sector, and powerfully points to the misaligned agriculture and immigration policies impacting our food system today.

### Visions of American Agriculture

Globalization has impacted many aspects of life, and the food chain is no exception. Approximately one-quarter of America's food supply is imported, and while food production and manufacturing companies financially benefit from sourcing food from other countries, regulating these food sources becomes increasingly difficult. How does food regulation and inspection differ between countries? What can be done to ensure food imported from other countries is safe for consumption, and how can we make sure people involved in the food production process around the world are treated ethically? Readers will explore the many considerations affecting the global food chain.

## **Introduction to the US Food System**

Beer & Fitness is the essential guide to craft beer and the indispensable resource for those struggling to enact positive changes in their lives. It is at once an entry point for folks who are brand new to the world of craft beer and a guide for those with an already established interest. It demystifies the terminology, explores the brewing process, and provides enough detailed information to put neophyte fans in the know while offering plenty of fun, innovative ideas for how to explore craft beer more deeply as a hobby for longtime aficionados. It also provides the framework for improving one's overall physical and mental fitness through sound, practical advice from first-hand experience.

## **Exploring Prehistoric Identity in Europe**

Identity is relational and a construct, and is expressed in a myriad of ways. For example, material culture and its pluralist meanings have been readily manipulated by humans in a prehistoric context in order to construct personal and group identities. Artefacts were often from or reminiscent of far-flung places and were used to demonstrate membership of an (imagined) regional, or European community. Earthworks frequently archive maximum visual impact through elaborate ramparts and entrances with the minimum amount of effort, indicating that the construction of identities were as much in the eye of the perceiver, as of the perceived. Variations in domestic architectural style also demonstrate the malleability of identity, and the prolonged, intermittent use of particular places for specific functions indicates that the identity of place is just as important in our archaeological understanding as the identity of people. By using a wide range of case studies, both temporally and spatially, these thought processes may be explored further and diachronic and geographic patterns in expressions of identity investigated.

## **It Starts with Fruit**

Could there ever be an alternative stock exchange dedicated to slow, small, and local? Could a million American families get their food from CSAs? What if you had to invest 50 percent of your assets within 50 miles of where you live? Such questions-at the heart of slow money-represent the first steps on our path to a new economy. Inquiries into the Nature of Slow Money presents an essential new strategy for investing in local food systems and introduces a group of fiduciary activists who are exploring what should come after industrial finance and industrial agriculture. Theirs is a vision for investing that puts soil fertility into return-on-investment calculations and serves people and place as much as it serves industry sectors and markets. Leading the charge is Woody Tasch-whose decades of work as a venture capitalist, foundation treasurer, and entrepreneur now shed new light on a truer, more beautiful, more prudent kind of fiduciary responsibility. He offers an alternative vision to the dusty old industrial concepts of the nineteenth and twentieth centuries

when dollars, and the businesses they financed, lost their connection to place; slow money, on the other hand, is firmly rooted in the new economic, social, and environmental realities of the 21st century. Inquiries into the Nature of Slow Money is a call to action for designing capital markets built around not extraction and consumption but preservation and restoration. Is it a movement or is it an investment strategy? Yes.

### **Life on the Other Border**

Jam making gets a bad rap for being highly technical, complicated, messy, hot, and sticky; but preserving fruit can be simple and easy. Jordan Champagne unlocks the secrets of mouthwatering fruit sauces and butters, delicious whole-fruit preserves, and fresh-tasting jams and marmalades from the comfort of your home kitchen. It Starts with Fruit features 73 recipes total: master recipes for each type of preserve, followed by recipes for jams, marmalade, juices, syrups, shrubs, whole fruit preserves, butters, pie fillings, and dried fruits, plus a final chapter on baking with preserves. • Great for home cooks who want an easy and approachable guide to making jams and other fruit-based preserves • Jordan's gentle and encouraging methods will guide you through the process of making incredible fruit preserves using seasonal produce. • Learn inventive techniques that are more flavorful and less complicated than traditional methods—with less sugar, too! Jordan Champagne, author and cofounder of Happy Girl Kitchen, learned how to make jam while working on a farm, trying to use up fruits and vegetables that would otherwise go to waste. Now it's your turn to learn. Recipes include Raspberry Lemon Jam, Pink Grapefruit Marmalade, Honeyed Apricots, and Peach Rosemary Syrup, as well as baking recipes to turn your fabulous preserves into Thumbprint Cookies, Jam Bars, Fruit Cobbler, and Homemade Toaster Pastries. • A must-have for anyone who wants to learn about making jam and other preserves, likes experimenting in the kitchen, or enjoys DIY projects • Approachable for first-timers who feel intimidated by jam-making • Perfect for those who loved The Noma Guide to Fermentation by René Redzepi & David Zilber, The Blue Chair Jam Cookbook by Rachel Saunders, and Preserving by the Pint by Marisa McClellan

### **Reconnecting Consumers, Producers and Food**

Follow-up to the hit BBC series Victorian Farm Victorian Farm sold over 40,000 copies (Nielsen Bookscan figures) Includes projects and recipes to try at home Following on from the hit BBC series Victorian Farm, this book accompanies a new 12-part BBC series. This time, Ruth Goodman, Alex Langlands and Peter Ginn take a leap forward in time to immerse themselves in an Edwardian community in the West Country. In the nineteenth and early twentieth centuries, Morwellham Quay was situated in a bustling and commercially prosperous region – a stunning rural landscape encompassing rolling farmland, wild moorland, tidal river, coast and forest, which supported a vibrant and diverse economy. Ruth, Peter and Alex will spend a year exploring all aspects of this working landscape - restoring boats, buildings and equipment, cultivating

crops, fishing, rearing animals and rediscovering the lost heritage of this fascinating era as well as facing the challenges of increasingly commercial farming practices, fishing and community events.

## **Exploring the Architecture of Place in America's Public and Farmers Markets**

Exploring the Architecture of Place in America's Public and Farmers Markets draws attention to the simple but elusive architectural space of public and farmers markets. It discusses three seminal types of markets--heritage building, open-air pavilion, and pop-up canopy--demonstrating the characteristics of each type using a mixture of narrative and illustration. The narrative combines historically informed architectural observation with interview material drawn from conversations the author has had over the years with market managers, vendors, and shoppers. The illustrations include an appealing variety of photos, diagrams, and drawings that enabled the author to view each market through an architectural lens based on eight scales of measure--the hand, the container, the person, the stall, a grouping of stalls, the street, the block, and the market's situation within the neighborhood. Some of the architectural elements discussed include walls that layer, openings that frame, roofs that encompass, and niches that embrace. While each of the case studies illustrates shared characteristics of one of the architectural typologies, each farmers market is distinct in the specific ways it reflects the local culture and environment. Ultimately, in viewing markets through these three types and eight scales of measure we are able to better appreciate how farmers markets foster social interaction and community engagement. The book concludes with a broad look at the way of life and living that public and farmers markets have spawned, while looking ahead to what the author sees as an emerging new typology - the mobile market - which takes the bounty of local farmers to neighborhoods underserved with fresh healthy food, and otherwise known as food deserts. Market vendors speak enthusiastically about the qualitative benefits that farming life allows, and the greater good their individual choice provides for the general public and region. Likewise, a spectrum of governmental, commerce and community leaders champion the economic development farmers markets catalyze through allied business development and civic commitment.

## **The Baja Cookbook**

Redefining the face of the American farmer Through her compelling stories and powerful images Natasha Bowens' rainbow of farmers remind us that the industrialization of our food system and the oppression of our people -- two sides of the same coin -- will, if not confronted, sow the seeds of our own destruction.--- Mark Winne, Author of "Closing the Food Gap: Resetting the Table in the Land of Plenty" "The Color of Food" is a stunning collection of portraits and stories that sheds light on the seemingly forgotten agricultural history of people of color. Author, photographer and biracial farmer Natasha Bowens' quest to explore her own roots in the soil leads her to unearth a larger story, weaving together culture, resilience and the critical issues that lie at the intersection of race and farming While honoring a tradition far richer than slavery and

migrant labor, "The Color of Food" teaches us that the food and farm movement is about more than buying local and protecting our soil. It is about preserving community, digging deeply into the places we've overlooked, and celebrating those who have come before us. Blending storytelling, photography, oral history, and unique insight, these pages remind us that true food sovereignty means a place at the table for everyone. Captures the heart and souls of farmers of color through the lens of a camera we step into the cultural history of our foods and the beautiful and proud people that grow them. ---Cynthia Hayes, Executive director of Southeastern African American Farmers Organic Network Natasha Bowens is an author, farmer, and creator of the multimedia project The Color of Food. Her advocacy focuses on food sovereignty and social issues.

### **Michigan Journal of Community Service Learning**

This book addresses the evolving crisis in agriculture and sketches the 'community economy' that grounds agricultural enterprise more accurately than the industrial model. In its current practice, agriculture is (in the United States but increasingly in the rest of the world) unsustainable and destructive. The most immediately unsustainable feature of industrial agriculture is its dependence on the products of petroleum—as feedstock for fertilizers, herbicides, and pesticides, and as fuel for the farm machinery and transport of agricultural products into the cities. The problems of agriculture and in general the food systems to which it is attached range from the vulnerability of monocultures to new and stronger pests to the emerging medical problem of obesity. The need for agricultural reform is widely acknowledged; one part of the new work being done suggests that food production in the cities may solve several of its problems at once. This book is suitable for both undergraduate and graduate students in agriculture and environmental studies.

### **Community, Food & Agriculture Program News**

Drawing on both the results of recent archaeological research and anthropological theory, leading experts synthesize current thinking on the nature of and variation within Neolithic social arrangements. The authors analyze archaeological data within a range of methodological and theoretical perspectives to reconstruct key aspects of ritual practices, labor organization, and collective social identity at the scale of the household, community, and region.

### **Life in Neolithic Farming Communities**

Tropical forests are an undervalued asset in meeting the greatest global challenges of our time—averting climate change and promoting development. Despite their importance, tropical forests and their ecosystems are being destroyed at a high and even increasing rate in most forest-rich countries. The good news is that the science, economics, and politics are

aligned to support a major international effort over the next five years to reverse tropical deforestation. *Why Forests? Why Now?* synthesizes the latest evidence on the importance of tropical forests in a way that is accessible to anyone interested in climate change and development and to readers already familiar with the problem of deforestation. It makes the case to decisionmakers in rich countries that rewarding developing countries for protecting their forests is urgent, affordable, and achievable.

### **Future Horizons**

Marvin is a contract hog farmer in Iowa. He owns his land, his barn, his tractor, and his animal crates. He has seen profits drop steadily for the last twenty years and feels trapped. Josh is a dairy farmer on a cooperative in Massachusetts. He doesn't own his cows, his land, his seed, or even all of his equipment. Josh has a healthy income and feels like he's made it. In *The Food Sharing Revolution*, Michael Carolan tells the stories of traditional producers like Marvin, who are being squeezed by big agribusiness, and entrepreneurs like Josh, who are bucking the corporate food system. The difference is Josh has eschewed the burdens of individual ownership and is tapping into the sharing economy. Josh and many others are sharing tractors, seeds, kitchen space, their homes, and their cultures. They are business owners like Dorothy, who opened her bakery with the help of a no-interest, crowd-sourced loan. They are chefs like Camilla, who introduces diners to her native Colombian cuisine through peer-to-peer meal sharing. Their success is not only good for aspiring producers, but for everyone who wants an alternative to monocrops and processed foods. The key to successful sharing, Carolan shows, is actually sharing. He warns that food, just like taxis or hotels, can be co-opted by moneyed interests. But when collaboration is genuine, the sharing economy can offer both producers and eaters freedom, even sovereignty. The result is a healthier, more sustainable, and more ethical way to eat.

### **Why Forests? Why Now?**

A joyful exploration of the cuisine of Baja California--hailed as Mexico's Napa Valley--with 60 recipes celebrating the laidback lifestyle found right across the border. Less than an hour's drive from San Diego, Baja California is an up-and-coming destination for tourists looking to experience the best of what Mexico has to offer. From Baja wine country to incredible seafood along the coast, Baja cuisine showcases grilled meats, freshly caught fish, and produce straight from the garden, all mingled with the salt spray of the Pacific Ocean. Inspired by the incredible local landscape and his food from the award-winning restaurant *Fauna*, star chef David Castro Hussong conducts a dreamy exploration of Baja cuisine featuring 60 recipes ranging from street food such as Grilled Halibut Tacos and Chicharrones to more refined dishes such as Grilled Steak in Salsa Negra and Tomatillo-Avocado Salsa. Each chapter features gorgeous photographs of the region and profiles of top food purveyors are scattered throughout, bringing the spirit of Baja into your kitchen, no matter where you live.

## **Food Town, USA**

An award-winning author and illustrator uses accessible language and familiar characters from his other books to encourage young children to make healthy choices about what they eat, while introducing each basic food group. Full color.

## **Best Practices in Hospitality and Tourism Marketing and Management**

## **Globalization and Food Sovereignty**

Comprehensive in its scope, *Visions of American Agriculture* discusses the issues that confront agriculture today -- environmental degradation, declining rural communities, economic inequities, and changing national and global realities. In response to these challenges, the authors develop ideas about agriculture that preserve and refine the best of traditions, while promoting new approaches to farm life, rural communities, the food system, applications of science and technology, and enlightened policies. Concerned with the fate of individuals, families, and communities, their proposals look beyond the next farm bill and the nearest crisis to the evolving future of the nation -- a future in which agriculture, however transformed, will still be at the heart of American life.

## **Encyclopedia of Rural America: A-M**

## **Exploring Nature's Bounty**

A public health approach to the US food system *Introduction to the US Food System: Public Health, Environment, and Equity* is a comprehensive and engaging textbook that offers students an overview of today's US food system, with particular focus on the food system's interrelationships with public health, the environment, equity, and society. Using a classroom-friendly approach, the text covers the core content of the food system and provides evidence-based perspectives reflecting the tremendous breadth of issues and ideas important to understanding today's US food system. The book is rich with illustrative examples, case studies, activities, and discussion questions. The textbook is a project of the Johns Hopkins Center for a Livable Future (CLF), and builds upon the Center's educational mission to examine the complex interrelationships between diet, food production, environment, and human health to advance an ecological perspective in reducing threats to the health of the public, and to promote policies that protect health, the global environment, and the ability to sustain life for future generations. Issues covered in *Introduction to the US Food System* include food insecurity, social justice, community

and workerhealth concerns, food marketing, nutrition, resource depletion, andecological degradation. Presents concepts on the foundations of the US food system,crop production, food system economics, processing and packaging,consumption and overconsumption, and the environmental impacts offood Examines the political factors that influence food and how itis produced Ideal for students and professionals in many fields, includingpublic health, nutritional science, nursing, medicine, environment,policy, business, and social science, among others Introduction to the US Food System presents a broad viewof today's US food system in all its complexity and providesopportunities for students to examine the food system's stickiestproblems and think critically about solutions.

### **Environmentalism Unbound**

### **The Sustainable University**

A guidebook for finding places that are natural sites and within a two hour drive from New York City.

### **Edwardian Farm**

Colleges and universities are at the forefront of efforts to preserve the earth's resources for future generations. Carbon neutrality, renewable energy sources, green building strategies, and related initiatives require informed and courageous leaders at all levels of higher education. James Martin and James E. Samels have worked closely with college and university presidents, provosts, and trustees to devise best practices that establish sustainable policies and programs in the major areas of institutional operations. While almost seven hundred chief executive officers have signed the American College and University Presidents' Climate Commitment, several thousand have yet to do so. This book identifies four of the most formidable challenges facing these presidents and leadership teams along with solutions to address them: effectively institutionalizing sustainability thinking; developing an efficient, flexible system of sustainability benchmarks; implementing an accountable university budget model; and engaging boards of trustees in the campus sustainability agenda. The volume's contributors, including recognized authorities on sustainability as well as campus executives with broad-ranging experience, consider these challenges and discuss specific action plans, best practices, and emerging trends in sustainability efforts. They offer sustainability solutions for almost every major operational area of campus and consider what sustainability means for colleges and universities—and the legacy of those entrusted with shaping their future. The meaning of sustainability is evolving, and it differs from one campus to the next. This timely and comprehensive volume guides institutional leaders past the myths and misconceptions to the sustainable university.

## **The Food Sharing Revolution**

### **Food, Farms, and Community**

#### **Exploring New York**

Look at any list of America's top foodie cities and you probably won't find Boise, Idaho or Sitka, Alaska. Yet they are the new face of the food movement. Healthy, sustainable fare is changing communities across this country, revitalizing towns that have been ravaged by disappearing industries and decades of inequity. What sparked this revolution? To find out, Mark Winne traveled to seven cities not usually considered revolutionary. He broke bread with brew masters and city council members, farmers and philanthropists, toured start-up incubators and homeless shelters. What he discovered was remarkable, even inspiring. In Bethlehem, Pennsylvania, once a company steel town, investment in the arts has created a robust new market for local restaurateurs. In Alexandria, Louisiana, "one-stop shopping" food banks help clients apply for health insurance along with SNAP benefits. In Jacksonville, Florida, aeroponics are bringing fresh produce to a food desert. Over the course of his travels, Winne experienced the power of individuals to transform food and the power of food to transform communities. The cities of Food Town, USA remind us that innovation is ripening all across the country, especially in the most unlikely places.

### **Urban Agriculture and Community Values**

#### **Civic Agriculture**

An examination of Latino/a immigrant farmers as they transition from farmworkers to farm owners that offers a new perspective on racial inequity and sustainable farming. Although the majority of farms in the United States have US-born owners who identify as white, a growing number of new farmers are immigrants, many of them from Mexico, who originally came to the United States looking for work in agriculture. In *The New American Farmer*, Laura-Anne Minkoff-Zern explores the experiences of Latino/a immigrant farmers as they transition from farmworkers to farm owners, offering a new perspective on racial inequity and sustainable farming. She finds that many of these new farmers rely on farming practices from their home countries—including growing multiple crops simultaneously, using integrated pest management, maintaining small-scale production, and employing family labor—most of which are considered alternative farming

techniques in the United States. Drawing on extensive interviews with farmers and organizers, Minkoff-Zern describes the social, economic, and political barriers immigrant farmers must overcome, from navigating USDA bureaucracy to racialized exclusion from opportunities. She discusses, among other topics, the history of discrimination against farm laborers in the United States; the invisibility of Latino/a farmers to government and universities; new farmers' sense of agrarian and racial identity; and the future of the agrarian class system. Minkoff-Zern argues that immigrant farmers, with their knowledge and experience of alternative farming practices, are—despite a range of challenges—actively and substantially contributing to the movement for an ecological and sustainable food system. Scholars and food activists should take notice.

### **Extension and Education Materials for Sustainable Agriculture: without special title**

Throughout the United States, people are increasingly concerned about where their food comes from, how it is produced, and how its production affects individuals and their communities. The answers to these questions reveal a complex web of interactions. While large, distant farms and multinational companies dominate at national and global levels, innovative programs including farmers' markets, farm-to-school initiatives, and agritourism are forging stronger connections between people and food at local and regional levels. At all levels of the food system, energy use, climate change, food safety, and the maintenance of farmland for the future are critical considerations. The need to understand food systems--what they are, who's involved, and how they work (or don't)--has never been greater. *Food, Farms, and Community: Exploring Food Systems* takes an in-depth look at critical issues, successful programs, and challenges for improving food systems spanning a few miles to a few thousand miles. Case studies that delve into the values that drive farmers, food advocates, and food entrepreneurs are interwoven with analysis supported by the latest research. Examples of entrepreneurial farms and organizations working together to build sustainable food systems are relevant to the entire country--and reveal results that are about much more than fresh food.

### **The Color of Food**

*Reconnecting Consumers, Producers and Food* presents a detailed and empirically grounded analysis of alternatives to current models of food provision. The book offers insights into the identities, motives and practices of individuals engaged in reconnecting producers, consumers and food. Arguing for a critical reevaluation of the meanings of choice and convenience, *Reconnecting Consumers, Producers and Food* provides evidence to support the construction of a more sustainable and equitable food system which is built on the relationships between people, communities and their environments.

### **Exploring Your Community**

A call for a broadened environmental movement that addresses issues of everyday life. In *Environmentalism Unbound*, Robert Gottlieb proposes a new strategy for social and environmental change that involves reframing and linking the movements for environmental justice and pollution prevention. According to Gottlieb, the environmental movement's narrow conception of environment has isolated it from vital issues of everyday life, such as workplace safety, healthy communities, and food security, that are often viewed separately as industrial, community, or agricultural concerns. This fragmented approach prevents an awareness of how these issues are also environmental issues. After tracing a history of environmental perspectives on land and resources, city and countryside, and work and industry, Gottlieb focuses on three compelling examples of this new approach to social and environmental change. The first involves a small industry (dry cleaning) and the debate over pollution prevention approaches; the second involves a set of products (janitorial cleaning supplies) that may be hazardous to workers; and the third explores the obstacles and opportunities presented by community or regional approaches to food supply in the face of an increasingly globalized food system.

### **Innovations in the Food System**

#### **Entrepreneurial Community Gardens**

Addresses a range of topics important to rural America, including such issues as environmental regulation, groundwater, the organic foods industry, community, and various policies, including health care.

#### **The New Farm**

This volume analyses the positive effects that tourism generates on resident's quality of life, and how this influences tourists' quality of life as they enjoy an enriching experience in the destination they visit. It provides significant theoretical and empirical contributions, as well as, case studies related to quality of life in hospitality and tourism marketing and management. This volume is the result of the effort that many researchers from all over the world have done to spread some new light on this outstanding research line and add knowledge on the relationship between tourism and quality of life of both residents and tourists. This last is highlighted as a fundamental factor to take into account for the development of new tourism practices. This volume is a true reference for researchers, students and professionals working in tourism marketing and management.

#### **The Food Chain**

On August 7<sup>th</sup>, 2019, the National Academies of Sciences, Engineering, and Medicine hosted a public workshop in Washington, DC, to review the status of current and emerging knowledge about innovations for modern food systems and strategies for meeting future needs. The workshop addressed different perspectives on the topic of food systems and would build on a workshop on the topic of sustainable diets hosted by the Food Forum in August 2018. This publication summarizes the presentations and discussions from the workshop.

## **Inquiries into the Nature of Slow Money**

### **NOFA Organic Farms, Folks & Foods**

A engaging analysis of food production in the United States emphasizing that sustainable agricultural development is important to community health.

### **Exploring Our Global Community ; People, Food, and Agriculture**

In recent years, food sovereignty has emerged as a way of contesting corporate control of agricultural markets in pursuit of a more democratic, decentralized food system. The concept unites individuals, communities, civil society organizations, and even states in opposition to globalizing food regimes. This collection examines expressions of food sovereignty ranging from the direct action tactics of La Vía Campesina in Brazil to the consumer activism of the Slow Food movement and the negotiating stances of states from the global South at WTO negotiations. With each case, the contributors explore how claiming food sovereignty allows individuals to challenge the power of global agribusiness and reject neoliberal market economics. With perspectives drawn from Europe, the Americas, Asia, Africa, and Australia, Globalization and Food Sovereignty is the first comparative collection to focus on food sovereignty activism worldwide.

### **See What We Eat!**

### **The New American Farmer**

The development of the festival and event industry has seen large scale growth and extensive government support as a result of objectives to enhance and project the image of place and leverage positive sponsorship and regeneration opportunities. As we move deeper into austerity measures prompted by economic recession, community festivals and

events as a sacred or profane time of celebration can be considered even more important than ever before. This book for the first time explores the role and importance of 'community', 'culture' and its impact through festivals and events. Split into two distinct sections, the first introduces key themes and concepts, contextualises local traditions and culture, and investigates how festivals and events can act as a catalyst for tourism and create a sense of community. It then questions the social and political nature of festivals and community events through examining their ownership. The second section focuses on communities themselves, seeking to examine and discuss key emerging themes in community event studies such as; the role of diaspora, imagined communities, pride and identity, history, producing and consuming space and place, authenticity, and multi-ethnic communities. Examples are drawn from Portugal, the Dominican Republic, the USA, Malaysia, Malta, Finland and Australia making this book truly international. This significant volume will be valuable reading for students and academics across the fields of Event, Tourism and Hospitality studies as well as other social science disciplines.

### **Exploring Community Festivals and Events**

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