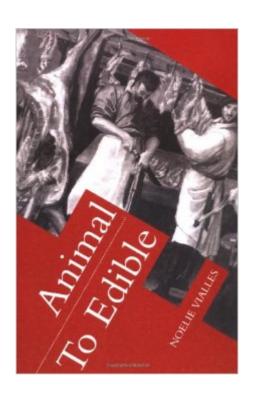
The book was found

Animal To Edible





Synopsis

Why do we find it necessary to slaughter living animals in order to enjoy their flesh? And why does this act offend our sensibilities, without necessarily making us into vegetarians? In her study of abattoirs in southwest France, Noélie Vialles brings to light a complex system of avoidances. Her analysis reveals that beyond the specific denial of the work of the abattoirs lies a whole system of symbolic representations of blood, human beings and animals, a symbolic code that determines the way in which we prepare domestic animals for the table.

Book Information

Paperback: 160 pages

Publisher: Cambridge University Press (June 24, 1994)

Language: English

ISBN-10: 0521466725

ISBN-13: 978-0521466721

Product Dimensions: 6 x 0.4 x 9.2 inches

Shipping Weight: 10.6 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars Â See all reviews (1 customer review)

Best Sellers Rank: #513,598 in Books (See Top 100 in Books) #693 in Books > Science & Math > Agricultural Sciences > Animal Husbandry #934 in Books > Science & Math > Agricultural Sciences > Food Science #1553 in Books > Politics & Social Sciences > Anthropology > General

Customer Reviews

French anthropologist Vialles takes us into the depths of the mystifying--and often horrifying--French abattoir's and shows us how our culture has constructed an industry that transforms an animal into meat. The mystery of the work is complicit in "creating" something completely divorced from the living being that has entered the abattoirs doors. This book is not only a knowing reading of how meat is produced, but a piece of Foucault-inspired intellectual history that speaks volumes about the kind of mentality required to keep our society the smooth and modern machine that it is.

Download to continue reading...

Foraging: A Guide to Discovering Delicious Edible Wild Plants and Fungi (Foraging, Wild Edible Plants, Edible Fungi, Herbs, Book 1) Animal to Edible Champagne: A Global History (Reaktion Books - Edible) Champagne: A Global History (Edible) Edible Histories, Cultural Politics: Towards a Canadian Food History Edible Plants for Prairie Gardens: The Best Fruits, Vegetables and Herbs

(Prairie Gardener) Edible Gardening for California: Vegetables, Herbs, Fruits & Seeds Texas Organic Vegetable Gardening: The Total Guide to Growing Vegetables, Fruits, Herbs, and Other Edible Plants the Natural Way Edible Gardening for Washington and Oregon: Vegetables, Herbs, Fruits & Seeds Landscaping with Edible Plants in Texas: Design and Cultivation (Louise Lindsey Merrick Natural Environment Series) Edible Landscaping in the Desert Southwest: Wheelbarrow to Plate 50 HOMEMADE FERTILIZERS AND SOIL AMENDMENTS: The Ultimate Collection of EASY, ORGANIC Recipes for Edible Gardens using FREE and Recycled Materials (Home Grown Fun Garden Series Book 1) The Edible Garden: How to Have Your Garden and Eat It, Too Easy Growing: Organic Herbs and Edible Flowers from Small Spaces EDIBLE LANDSCAPING WITH A PERMACULTURE TWIST: HAVE YOUR YARD AND EAT IT TOO Wild and Exotic Mushroom Cultivation in North America: A Growers' and Gourmets' Guide to the New Edible Species Mushrooms: A New Ultimate Guide to Growing Mushrooms at Home For Dummies: (Mushroom Farming, How to Grow Oyster Mushrooms, Edible Mushrooms) (Farming For Dummies, Gardening For Dummies Book 2) Foodscaping: Practical and Innovative Ways to Create an Edible Landscape Landscaping with Fruit: Strawberry ground covers, blueberry hedges, grape arbors, and 39 other luscious fruits to make your yard an edible paradise. (A Homeowners Guide) Edible Landscaping with a Permaculture Twist: How to Have Your Yard and Eat It Too

Dmca