

Chapter 1 : Sweetness and Power contents

A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry.

Reviews Sweetness and Power Jessica A great history book in the wonderful myopic vein Ginnie mentioned. I am also planning to read Rats at some point, which seems like one too. I am baffled by some changes since the last time I was on here. With a green salad. Lots of jumping around and repeti Remarkably uneven in quality. The last two chapters are problematic, IMO - far too much space has been devoted to theory, defending the earlier historical materialist approach against disciplinary battles with social anthropology, while the prior historical approach is ultimately jettisoned in favou Adopting a global approach was a necessity - there is no way to tell the story of production and consumption of sugar, even just within the British Empire, without the global perspective. According to Mintz, in the world of su Hushour Mintz dives into an endlessly fascinating theme: However, the end result, while probably intoxicatingly and almost sexually fulfilling to lovers of "theory", is patchwork and stilted. The main reason why is that a perfectly fine historical and even science-y narrative is continually interrupted for large swathes of the book by pushy academic theory Mintz traces the development of sugar from a primarily noble-class condiment to one used by all classes, including that of a caloric additive by members of working classes. The work focuses on England, particularly 17th and 18th centuries, with an emph Mintz, the author sets out to uncover the meaning and place of sugar in the modern world specifically England and how it came to be. For this task, Mintz is more qualified than most; he is an anthropologist and has personal experience working in and around Caribbean sugar plantations. Krishna This is an excellent example of what might be called a micro history, in this case that of a single commodity, sugar, and its impact on historical developments over the last five hundred years. In the process of telling the story of sugar, Sidney Mintz masterfully draws in the biology and cultivation of sugarcane, the economics of plantation agriculture, the anthropological analysis of dietary practices, the institution of slavery and the slave t To us today sugar may seem a common-place and in many case we eat far too much of it but it has not so for more than a couple of hundred years, and sugar played a major part in Abby Mintz traces the rise of sugar from all angles: My anthropologist best friend recommends this book as one of the top food anthropology books, and I agree with Dr. Anders A thought-provoking and riveting social history of the discovery and incorporation of sugar into capitalist modernity. All that, and a really fun read! I guess what I like best about it, and what makes it most accessible, is his supre Jessica Once on a dare I ate a tablespoon of cornstarch at a party. The minute that powder hit my tongue it was a relentless battle to create enough saliva to get it down my gullet. I choked and coughed and when I did a plume of powder was emitted. It was all quite entertaining to the party goers. Annie Koh a fun read on how what had been an elite condiment in the middle ages became a staple of the working class diet by the 19th century. In the late 18th century it was increased to a pin Peter Walton-Jones I loved this book. Read during my anthropology years I found this treatment of history, people, and product intelligent, readable, coherent and simply satisfying Sweetness and Power is a book I had to read over my Christmas break for university and there could have been worse books for them to tell me to read, but there also could have been much.. Sweetness and Power is a history of sugar, covering the chemical process in how they made sugar, which countries had dominance over the industry at what times, the role of slavery, how it went It could have been condensed into about half the size without losing much. However it provided interesting insights into the development of sugar as a luxury item, to a staple commodity from the s onward. Slightly frustrated by that, but I recognize it is a good piece of research. This one was drrrryyyyy. I listened to about half of the audio book on double speed before skimming the rest in text. It was so repetitive. I hate assigned reading okay. Ethnographies are not for me. I found the information astonishing. Nitsy Balboa Great essay, however it was too over thoerised. Mega Chan Though sugar has an amazing history and understanding that is important to understanding the modern world. Important ideas that I wish were presented and supported more clearly. Interesting view on food from anthropology point of view. Emily I found this book to be really

dense and dry. There was some good information, but the delivery was hard to get through. John Ermer An important book for anyone who studies or has interests in the Caribbean, but perhaps a little out of step with more recent scholarship for which it forms the foundation. Ai Miller Clearly a classic in the world of food studies, and in some ways, definitely worthy of that title. I struggled to get through this book at first--his rapid global history of sugar production bounced rapidly through time and was difficult to slog through to get to his arguments about the English working class. Once I did get there, his argument really came together, but before then, it was hard to see the point of where he was going. Samantha Lewis Sooooo repetitive Mia By lack of its physical presence, I had to read Sweetness and power by Sidney Mintz in digital format. While the subject is very interesting and the book traces a line from the beginning of sugar in history to the end, it hasn't caught my complete attention, which I can say is definitely my loss. It is structured in detailing the path of sugar, from rarity to commodity, through chapters that deal with the anthropology of food, production, and consumption. The differences for the most part relate to the contrasting approaches of anthropology Mintz and economic history Beckert, with the latter presenting an unceasing and repetitive record of cultural causation by the hammerblow forces of capital, and the former describing far-reaching and dramatic cultural change resulting from a much more nebulous set of agents intersecting. Readers Also Enjoyed Good to Eat: Riddles of Food and Culture The Potato: A Reader Paradox of Plenty:

Chapter 2 : Sugar - Sidney Mintz

Still, it is a rich subject for someone interested in the history and character of the modern world, for its importance and popularity rose together with tea, colonial slavery, and the machine era. Had it not been for the immense importance of sugar in the world history of food, and in the daily lives of so many, I would have left it alone.

History of Sugar History of Sugar History of the world is filled with culinary ingredients that had great impact on our civilizations, development of sciences, and global socio-economic status. Such important food ingredient really deserves deep and insightful recap of its history, and here you can find out everything about it. When we look at the journey of the sugar from its birthplace in India to the modern day popularity, we can see five distinct stages of its life: Early Sugarcane cultivation Sugar is a substance filled with natural sweet ingredients that pack high concentration of calories and flavors that can greatly enrich our food and calm our emotions and mood swings. Because of that, early human civilizations tried to find and cultivate plants and fruits that had the most amount of sugar in them. First ones who managed to find that plant were civilizations from New Guinea, who some 10 thousand years ago successfully domesticated, sugarcane. Their knowledge of this incredible plant slowly moved across Southeast Asia, southern China, until it reached India, which was home of the first organized sugar production. India and its perfect climate for sugarcane plantations used sugar in several distinct forms. First they used simple techniques of chewing sugarcane in an attempt to get to the sweet fluids filled with sweet Sucrose, but around AD they managed to devise a way to crystalize it in a more portable form. Both of those areas quickly learned everything to know about sugar, and adopted it into their cuisine and culture. By AD china had their plantations of sugarcane. In all that period Sugar was exclusively found only in India, China and Middle East where Muslim chemist managed to improve its manufacturing process substantially. During the age of Arab Agricultural Revolution they adopted sugar into their cuisine, making with it incredible sweet products that were revered by everyone who came in contact to them. One of the most important contacts that they have come during crusades, when warriors from many western European countries went to the Holy Land. This led to the slow expansion of traders toward the east, most notably, formation of few European settlements in the Middle East by Venetians. Because sugar could be made only after very labor intensive period in both growing and processing, it maintained its high price after Venetian, Italian and Spanish traders managed to transport it back to Europe. Sugar in the New World From the moment European settlers came into Caribbean, Central and South America, they noticed that these newfound lands could be perfect for the growth of sugarcane. Island of Hispaniola modern day Cuba started its sugar production as early as , and Brazil managed to expand to over sugarcane mills in the coastal areas, Santa Catarina Island, Demarara and Surinam. This unprecedented need for the production of such high number of sugar mills forced the development of new industrial processes and increase in iron manufacturing, which was one of the key steps in enabling the start of the 17th century Industrial Revolution. By mid s sugar production spread all across Spanish, French and Dutch lands in the New World, bringing drop of its price and enabling it to finally become available on the tables of the poorer Europeans. As sugar production started increasing in North American colonies held by the French and the British, need for acquiring new workforce brought the age of slavery. As work on the sugarcane field was hard and very dangerous, high mortality rate caused death of over 3 million Native American and African slaves. Since the beginning of the slave trade, lands of British West Indies imported over 4 million slaves from Africa, but only thousand managed to survive after slavery was abolished in British Empire including colonies in High influx of slaves made Caribbean the largest worldwide producer of sugar. Low prices of sugar from Guadaloupe, Barbados, Jamaica and Saint-Domingue modern day Haiti caused the end of the sugar trade between Europe and India in 18th century. During this time, sugar became enormously popular in the Europe, even managing to surpass grains by its popularity and value. New foods such as jams, coffee, tea, cocoa, candy, processed foods and many other caused great changes in European and north American diets. By the end of 18th century, prices of sugar dropped to such levels that it became available to everyone, everywhere in the world. Introduction of Beet sugar History of sugar manufacture changed forever in late 18th century when German scientists and chemist Andreas

Marggraf identified sucrose in beet root, and Franz Achard built first sugar beet processing factory in modern day Poland. Mechanization With great help from industry, 18th century sugar production became more mechanized and efficient, ending the need for hard labor workforce. With the help of steam engine, powered sugar mills started emerging all around the world, enabling workers to produce sugar 24 hours a day. Discovery of English chemist Edward Charles Howard in also enabled great improvement in sugar production. His introduction of boiling sugar mass in closed kettles enabled higher yields of sugar and lower production costs. As early as , sugar became treated in multiple-effect evaporator that was designed by American engineer Norbert Rillieux. Final but very important improvement in the process of sugar production came in when American David Weston introduced mechanical way of separating sugar from molasses in Hawaii. Modern day sugars and sweeteners In 20th century, sugars received large competition from artificial sweeteners and high-fructose corn syrup which was developed by Richard O. Marshall and Earl P. This product received several upgrades to its formula, and from its popularity rose greatly after United States raised sugar import taxes significantly. With abundance of locally produced corn, American manufacturers quickly developed sugar plants, and introduced high-fructose corn syrup in various food products. Even internationally well-known products such as Coca Cola and Pepsi use ordinary sugar in majority of the countries, but in United States they switched to corn high-fructose corn syrup. Other additives that are commonly used today as a replacement for sugar are Aspartame, Cyclamate, Saccharin, Stevia, Sucralose, and wide variety of natural formed substitutes such as Brazzein, Thaumatin, Curculin, Monellin and others. Some of their advantages are lack of calories sweetened weight loss food , dental care, diabetes sweetened food , cost and other factors.

Chapter 3 : Sweetness and Power by Garrett Arban on Prezi

Traces the history of sugar production and consumption, examines its relationship with slavery, class ambitions, and industrialization, and describes sugar's impact on modern diet and eating habits.

A Social and Economic History. In American Historical Review: Hall, Slavery and African Ethnicities in the Americas. Life in a Haitian Valley. Sugar and Colonialism in Asia and the Americas. Bittersweet, in Gastronomica 4 2: Productores esclavizados, consumidores proletarizados. Du Bois , Annual Reviews of Anthropology Essays in Honor of William Curtis Sturtevant. Smithsonian Contributions to Anthropology Times Literary Supplement, Sept 14, No. Bealer, The World of Caffeine. Times Literary Supplement, April 6 , No. Current Anthropology 41 2: The Diffusion of Plant Foods: McDonalds in East Asia. Essays in Honor of Harry Hoetink. Journal of the Royal Anthropological Institute 2 2: Consecuencias del Encuentro de dos Mundos. Universidad Nacional Autonoma de Mexico. University of Tennessee Press, Land Tenure, Development, and Dependency, Second thoughts on the Caribbean region at mid-millennium. The Cultures of Dependence, in American Anthropologist 96 4: Johns Hopkins University Press, xxiii-xxviii. Holistic Anthropology in Theory and Practice. Cornell University Press, Scott , The Cuba Commission Report: A Hidden History of the Chinese in Cuba. Johns Hopkins University press: Pittsburgh University Press, Ibero-Americana Pragensia, Supplementum 5: Smithsonian Institution Press, Ediciones San Angel, Essays to Mark the 25th Anniversary of F. Wolf , Critique of Anthropology 9 1: Van Loghum Slaterus, From Emancipation to Independence. En Torno a Angel Palerm: Moya Pons, and S. Essays in Honor of Harry Hoijer, Herskovits and Caribbean Studies: American Anthropologist 63 3:

Chapter 4 : History of Sugar - From Early Sugarcane Cultivation

About Sweetness and Power. A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry.

Chapter 5 : Sweetness and power : the place of sugar in modern history (Book,) [calendrierdelascience.co

In this book the author shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry.

Chapter 6 : Editions of Sweetness and Power: The Place of Sugar in Modern History by Sidney W. Mintz

"The track sugar has left in modern history is one involving masses of people and resources, thrown into productive combination by social, economic, and political forces, that were actively remaking the entire world.

Chapter 7 : Sweetness and Power: The Place of Sugar in Modern History - Sidney Wilfred Mintz - Google B

This is a wonderful history of a "thing" -- sugar -- placing it in a rich context of politics and economics, production and consumption, and history. For those interested in how the objects of the world hold it together, this is a book they must read.

Chapter 8 : [Sidney W. Mintz] — Sweetness and Power — Books Online

Sweetness and Power: The Place of Sugar in Modern History (Unabridged) - Sidney W. Mintz Audiobook - Mondo Book Store.

Chapter 9 : Sweetness and Power: The Place of Sugar in Modern History by Sidney W. Mintz

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