The Fruits Of Natural Advantage Making The Industrial Countryside In California

The Fruits of Natural Advantage - Steven Stoll 1998-11-01 The once arid valleys and isolated coastal plains of California are today the center of fruit production in the United States. Steven Stoll explains how a class of capitalist farmers made California the nation's leading producer of fruit and created the first industrial countryside in America. This brilliant portrayal of California from 1880 to 1930 traces the origins, evolution, and implications of the fruit industry while providing a window through which to view the entire history of California. Stoll shows how California growers assembled chemicals, corporations, and political influence to bring the most perishable products from the most distant state to the great urban markets of North America. But what began as a compromise between a beneficent environment and intensive cultivation ultimately became threatening to the soil and exploitative of the people who worked it. Invoking history, economics, sociology, agriculture, and environmental studies, Stoll traces the often tragic repercussions of fruit farming and shows how central this story is to the development of the industrial countryside in the twentieth century.

Down to Earth - Ted Steinberg 2002-05-09 In this ambitious and provocative text, environmental historian Ted Steinberg offers a sweeping history of our nation—a history that, for the first time, places the environment at the very center of our story. Written with exceptional clarity, Down to Earth re-versions the story of America "from the ground up." It reveals how focusing on plants, animals, climate, and other ecological factors can radically change the way that we think about the past. Examining such familiar topics as colonization, the industrial revolution, slavery, the Civil War, and the emergence of modern-day consumer culture, Steinberg recounts how the natural world influenced the course of human history. From the colonists' attempts to impose order on the land to modern efforts to sell the wilderness as a consumer good, the author reminds readers that many critical episodes in our history were, in fact, environmental events. He highlights the ways in which we have attempted to reshape and control nature, from Thomas Jefferson's surveying plan, which divided the national landscape into a grid, to the transformation of animals, crops, and even water into commodities. The text is ideal for courses in environmental history, environmental studies, urban studies, economic history, and American history. Passionately argued and thought-provoking, Down to Earth retells our nation's history with nature in the foreground—a perspective that will challenge our view of everything from Jamestown to Disney World.

The Natural Advantage of Nations - Michael Harrison Smith 2013-06-17 This book is more than just a 'palliative care' guide for the planet - it is about innovation, solutions, competitiveness and profitability. At work, at home and as members of society, our generation has an opportunity - to be part of the obligation - and an exciting solution in restoring the balance. The authors present a bold vision for the future and demonstrate how we can get there, drawing on lessons of competitive advantage theory and the latest in sustainability, economics, innovation, business and governance theory and practice. The result is nothing less than the most authoritative and comprehensive guide to date, to building the new ecologically sustainable economy. For further information about The Natural Edge Project and to view the book's online companion, visit www.naturaledgeproject.net.

This Organic Life - Joan Dye Gussow 2002-01-10 In this bestselling combination memoir, polemic, and gardening manual, Gussow discusses the joys and challenges of growing organic produce in her own New York garden. This work offers encouragement to urban and suburban gardeners who want to grow at least some of their own produce. 30 recipes.

The Defoliation of America - Amy Marie Hay 2021-11-30 "In The Defoliation of America, Amy M. Hay profiles the attitudes, understandings, and motivations of grassroots activists who rose to fight the use of phenoxy herbicides (commonly known as the Agent Orange chemicals) in various aspects of American life during the post-WWII era. First introduced in 1946, these chemicals mimic hormones in broadleaf plants, causing them to, essentially, grow to death while grass, grains, and other monocots remain unaffected. By the 1950s, millions of pounds of chemicals were produced annually for use in brush control, weed eradication, other agricultural applications, and forest management. The herbicides allowed suburban lawns to take root and become iconic symbols of success in American life. The production and application of phenoxy defoliants continued to skyrocket in subsequent years, encouraged by market forces and unimpeded by regulatory oversight. By the late 1950s, however, pockets of skepticism and resistance had begun to appear. The trend picked up steam after 1962, when Rachel Carson's Silent Spring directed mainstream attention to the harm modern chemicals were causing in the natural world. But it wasn't until the Vietnam War, when nearly 40 million gallons of Agent Orange and related herbicides were sprayed to clear the canopy and destroy crops in Southeast Asia, that the long-term damage associated with this group of chemicals began to attract widespread attention and alarm. Using a wide array of sources and an
interdisciplinary approach, The Defoliation of America is organized in three parts. Part 1 (1945-70) examines the development, use, and responses to the new chemicals used to control weeds and remove jungle growth. As the herbicides became militarized, critics increasingly expressed concerns about defoliation in protests over US imperialism in Southeast Asia. Part 2 (1965-85) profiles three different women who, influenced by Rachel Carson, challenged the uses of the herbicides in the American West, affecting US chemical policy and regulations in the process. Part 3 (1970-95) revisits the impact and legacies of defoliant use after the Vietnam War. From countercultural containment and Nixon's declaration of the "War on Drugs" to the toxic effects on American and Vietnamese veterans, civilians, and their children, it became increasingly obvious that American herbicides damaged far more than forest canopies. With sensitivity to the role gender played in these various protests, Hay's study of the scientists, health and environmental activists, and veterans who fought US chemical regulatory policies and practices reveals the mechanisms, obligations, and constraints of state and scientific authority in midcentury America. Hay also shows how these disparate and mostly forgotten citizen groups challenged the political consensus and were able to shift government and industry narratives of chemical safety--.

The Fruits Of Empire- Shana Klein 2020 The Fruits of Empire is a history of American expansion through the lens of art and food. In the decades after the Civil War, Americans consumed an unprecedented amount of fruit as it grew more accessible with advancements in refrigeration and transportation technologies. This excitement for fruit manifested in an explosion of fruit imagery within still life paintings, prints, trade cards, and more. Images of fruit labor and consumption by immigrants and people of color also gained visibility, merging alongside the efforts of expansionists to assimilate land and, in some cases, people into the national body. Divided into five chapters on visual images of the grape, orange, watermelon, banana, and pineapple, this book demonstrates how representations of fruit struck the nerve of the nation's most heated debates over land, race, and citizenship in the age of high imperialism.

Plumes- Sarah Abrevaya Stein 2008-01-01 From Yiddish-speaking Russian-Lithuanian feather handlers in South Africa to London manufacturers and wholesalers, from New York's Lower East Side to entrepreneurial farms in the American West, this text explores the details of a remarkably vibrant yet ephemeral culture.

Fresh-Susanne Freidberg 2010-10-01 That rosy tomato perched on your plate in December is at the end of a great journey—not just over land and sea, but across a vast and varied cultural history. This is the territory charted in Fresh. Opening the door of an ordinary refrigerator, it tells the curious story of the quality stored inside: freshness. We want fresh foods to keep us healthy, and to connect us to nature and community. We also want them convenient, pretty, and cheap. Fresh traces our paradoxical hunger to its roots in the rise of mass consumption, when freshness seemed both proof of and an antidote to progress. Susanne Freidberg begins with refrigeration, a trend as controversial at the turn of the twentieth century as genetically modified crops are today. Consumers blamed cold storage for high prices and rotten eggs but, ultimately, aggressive marketing, advances in technology, and new ideas about health and hygiene overcame this distrust. Freidberg then takes six common foods from the refrigerator to discover what each has to say about our notions of freshness. Fruit, for instance, shows why beauty trumped taste at a surprisingly early date. In the case of fish, we see how the value of a living, quivering catch has ironically hastened the death of species. And of all supermarket staples, why has milk remained the most stubbornly local? Local livelihoods; global trade; the politics of taste, community, and environmental change; all enter into this lively, surprising, yet sobering tale about the nature and cost of our hunger for freshness.

Kitchen Literacy- Ann Vileisis 2008-02-02 Ask children where food comes from, and they'll probably answer: “the supermarket.” Ask most adults, and their replies may not be much different. Where our foods are raised and what happens to them between farm and supermarket shelf have become mysteries. How did we become so disconnected from the sources of our breads, beef, cheeses, cereal, apples, and countless other foods that nourish us every day? Ann Vileisis’s answer is a sensory-rich journey through the history of making dinner. Kitchen Literacy takes us from an eighteenth-century garden to today’s sleek supermarket aisles, and eventually to farmer’s markets that are now enjoying a resurgence. Vileisis chronicles profound changes in how American cooks have considered their foods over two centuries and delivers a powerful statement: what we don’t know could hurt us. As the distance between farm and table grew, we went from knowing particular places and specific stories behind our foods’ origins to instead relying on advertisers’ claims. The woman who raised, plucked, and cooked her own chicken knew its entire life history while today most of us have no idea whether hormones were fed to our poultry. Industrialized eating is undeniably convenient, but it has also created health and environmental problems, including food-borne pathogens, toxic pesticides, and pollution from factory farms. Though the hidden costs of modern meals can be high, Vileisis shows that greater understanding can lead consumers to healthier and more sustainable choices. Revealing how knowledge of our food has been lost and how it might now be regained, Kitchen Literacy promises to make us think differently about what we eat.

Industrial Cowboys- David Igler 2005-01-28 “The process by which two neighborhood butchers turned themselves into landed industrialists depended to an extraordinary degree on the acquisition, manipulation, and exploitation of natural resources. Igler examines the broader impact of western industrialism - as exemplified by Miller & Lux - on landscapes and waterscapes, bringing to the forefront the important issues of land reclamation, water politics, San Francisco's unique business environment, and the city's relation to its surrounding hinterlands. He provides a rich discussion of the social relations engineered by Miller & Lux, from the dispossession of Californio rancheros to the ethnic segmentation of the firm's massive labor force.”-Jacket.
The Fruits Of Natural Advantage - Making The Industrial Countryside In California

The Natural Advantage - Alan Heeks 2001 A guide to growth and development in a business environment explains how to apply seven important principles of organic farming to the workplace to foster a healthy, organic work environment.

The Minnesota Horticulturist - 1911

Larding the Lean Earth - Steven Stoll 2002 An early environmental debate is illuminated in this fascinating exploration of farmers in nineteenth-century America who argued over whether to improve conditions in the East or farm new lands in the West.

The Georgia Peach - William Thomas Okie 2016-11-22 Imprinted on license plates, plastered on billboards, stamped on the tail side of the state quarter, and inscribed on the state map, the peach is easily Georgia's most visible symbol. Yet Prunus persica itself is surprisingly rare in Georgia, and it has never been central to the southern agricultural economy. Why, then, have southerners - and Georgians in particular - clung to the fruit? The Georgia Peach: Culture, Agriculture, and Environment in the American South shows that the peach emerged as a viable commodity at a moment when the South was desperate for a reputation makeover. This agricultural success made the fruit an enduring cultural icon despite the increasing difficulties of growing it. A delectable contribution to the renaissance in food writing, The Georgia Peach will be of great interest to connoisseurs of food, southern, environmental, rural, and agricultural history.

Visualizing Taste - Ai Hisano 2019 Ai Hisano exposes how corporations, the American government, and consumers shaped the colors of what we eat and even the colors of what we consider "natural," "fresh," and "wholesome." The yellow of margarine, the red of meat, the bright orange of "natural" oranges--we live in the modern world of the senses created by business. Ai Hisano reveals how the food industry capitalized on color, and how the creation of a new visual vocabulary has shaped what we think of the food we eat. Constructing standards for the colors of food and the meanings we associate with them--wholesome, fresh, uniform--has been a business practice since the late nineteenth century, though one invisible to consumers. Under the growing influences of corporate profit and consumer expectations, firms have sought to control our sensory experiences ever since. Visualizing Taste explores how our perceptions of what food should look like have changed over the course of more than a century. By examining the development of color-controlling technology, government regulation, and consumer expectations, Hisano demonstrates that scientists, farmers, food processors, dye manufacturers, government officials, and intermediate suppliers have created a version of "natural" that is, in fact, highly engineered. Retailers and marketers have used scientific data about color to stimulate and influence consumers'--and especially female consumers'--sensory desires, triggering our appetites and cravings. Grasping this pivotal transformation in how we see, and how we consume, is critical to understanding the business of food.

Eating History - Andrew F. Smith 2011 Offers an account of an eating history in America which focuses on a variety of topics, ingredients, and cooking styles.

Sunset Limited - Richard J. Orsi 2007-02-06 "An extraordinary book by a master historian! Orsi demonstrates that the Southern Pacific was not simply a predatory corporation obsessed with maximizing its profits and political power; it had a strong sense of the public good and a devotion to building stable, prosperous communities. This superb book should be required reading for all historians of the West, business, and the environment."—Donald J. Pisani, author of Water and American Government "This deep and extensive examination of the Southern Pacific’s development activities in California will encourage readers to look beyond the overblown rhetoric of the railroad’s many political enemies and see afresh its many positive economic accomplishments as it worked to build the Twentieth-Century West. Orsi’s presentation is as luminous as it is impressive"—Carlos Schwantes, author of Going Places: Transportation Redefines the Twentieth Century West “This brilliantly researched and beautifully written study of one of America's greatest railroads offers wonderful insights into both transportation and Western history. Orsi places the early history of the Southern Pacific Railroad in proper focus by skillfully untangling the long-standing Octopus myth. This work deserves to be called a landmark in the field.”—H. Roger Grant, author of Follow the Flag: A History of the Wabash Railroad Company "Sunset Limited illuminates not only the workings and ambitions of the Southern Pacific railroad but teaches us a great deal about the late nineteenth and early twentieth century American West as well. This is a wonderful scholarly study: remarkably thorough, ambitious, and gracefully rendered."—William Deverell, author of Railroad Crossing: Californians and the Railroad, 1850-1910

Wilted - Julie Guthman 2019-08-20 Strawberries are big business in California. They are the sixth-highest-grossing crop in the state, which produces 88 percent of the nation’s favorite berry. Yet the industry is often criticized for its backbreaking labor conditions and dependence on highly toxic soil fumigants used to control fungal pathogens and other soilborne pests. In Wilted, Julie Guthman tells the story of how the strawberry industry came to rely on soil fumigants, and how that reliance reverberated throughout the rest of the fruit’s production system. The particular conditions of plants,
soils, chemicals, climate, and laboring bodies that once made strawberry production so lucrative in the Golden State have now changed and become a set of related threats that jeopardize the future of the industry.

**The Oxford Encyclopedia of Food and Drink in America**-Andrew Smith 2013-01-31 The second edition of the Oxford Encyclopedia of Food and Drink in America, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.

**Garden Variety**-John Hoenig 2017-11-21 Chopped in salads, scooped up in salsa, slathered on pizza and pasta, squeezed onto burgers and fries, and filling aisles with roma, cherry, beefsteak, on-the-vine, and heirloom: where would American food, fast and slow, high and low, be without the tomato? The tomato represents the best and worst of American cuisine: though the plastic-looking corporate tomato is the hallmark of industrial agriculture, the tomato’s history also encompasses farmers’ markets and home gardens. Garden Variety illuminates American culinary culture from 1800 to the present, challenging a simple story of mass-produced homogeneity and demonstrating the persistence of diverse food cultures throughout modern America. John Hoenig explores the path by which, over the last two centuries, the tomato went from a rare seasonal crop to America’s favorite vegetable. During the twentieth century, as food production, processing, and distribution became increasingly centralized, the tomato remained king of the vegetable garden and, in recent years, has become the centerpiece of alternative food cultures. Reading seed catalogs, menus, and cookbooks, and following the efforts of cooks and housewives to find new ways to prepare and preserve tomatoes, Hoenig challenges the extent to which branding, advertising, and marketing dominated twentieth-century American life. He emphasizes the importance of tomatoes to numerous immigrant groups and their influence on the development of American food cultures. Garden Variety highlights the limits on corporations’ ability to shape what we eat, inviting us to rethink the history of our foodways and to take the opportunity to expand the palate of American cuisine.

**Agrarian Dreams**-Julie Guthman 2014-07-11 In this groundbreaking study of organic farming, Julie Guthman challenges accepted wisdom about organic food and agriculture in the Golden State. Many continue to believe that small-scale organic farming is the answer to our environmental and health problems, but Guthman refutes popular portrayals that pit “small organic” against “big organic” and offers an alternative analysis that underscores the limits of an organic label as a pathway to transforming agriculture. This second edition includes a thorough investigation of the federal organic program, a discussion of how the certification arena has continued to grow and change since its implementation, and an up-to-date guide to the structure of the organic farming sector. Agrarian Dreams delivers an indispensable examination of organic farming in California and will appeal to readers in a variety of areas, including food studies, agriculture, environmental studies, anthropology, sociology, geography, and history.

**Canned**-Anna Zeide 2018-03-06 Condensed milk: the development of the early canning industry -- Growing a better pea: canners, farmers, and agricultural scientists in the 1910s and 1920s -- Poisoned olives: consumer fear and expert collaboration -- Grade A tomatoes: labeling debates and consumers in the New Deal -- Fighting for safe tuna: postwar challenges to processed food -- BPA in Campbell’s soup: new threats to an entrenched food system

**Empire of Vines**-Erica Hannickel 2013-10-09 The lush, sun-drenched vineyards of California evoke a romantic, agrarian image of winemaking, though in reality the industry reflects American agribusiness at its most successful. Nonetheless, as author Erica Hannickel shows, this fantasy is deeply rooted in the history of grape cultivation in America. Empire of Vines traces the development of wine culture as grape growing expanded from New York to the Midwest before gaining ascendency in California—a progression that illustrates viticulture’s centrality to the nineteenth-century American projects of national expansion and the formation of a national culture. Empire of Vines details the ways would-be gentleman farmers, ambitious speculators, horticulturists, and writers of all kinds deployed the animating myths of American wine culture, including the classical myth of Bacchus, the cult of terroir, and the fantasy of pastoral republicanism. Promoted by figures as varied as horticulturist Andrew Jackson Downing, novelist Charles Chesnutt, railroad baron Leland Stanford, and Cincinnati land speculator Nicholas Longworth (known as the father of American wine), these myths naturalized claims to land for grape cultivation and legitimated national expansion. Vineyards were simultaneously lush and controlled, bearing fruit at once culturally refined and naturally robust, laying claim to both earthy authenticity and social pedigree. The history of wine culture thus reveals nineteenth-century Americans’ fascination with the relationship between nature and culture.

**Food Nations**-Warren Belasco 2014-06-03 This original collection abandons culinary nostalgia and the cataloguing of regional cuisines to examine the role of food and food marketing in constructing...
Hazardous Metropolis-Jared Orsi 2004-01-05 An fascinating history of flood control efforts in Los Angeles from the 1870s to the present, showing how engineering has continually failed to contain...
nature. This book teaches us to think of cities as ecosystems.

**A Passion for Nature** - Donald Worster 2011-05-01

Donald Worster's *A Passion for Nature* is the most complete account of the great conservationist and founder of the Sierra Club ever written. It is the first to be based on Muir's full private correspondence and to meet modern scholarly standards, yet it is also full of rich detail and personal anecdote, uncovering the complex inner life behind the legend of the solitary mountain man. It traces Muir from his boyhood in Scotland and frontier Wisconsin to his adult life in California right after the Civil War up to his death on the eve of World War I. It explores his marriage and family life, his relationship with his abusive father, his many friendships with the humble and famous (including Theodore Roosevelt and Ralph Waldo Emerson), and his role in founding the modern American conservation movement. Inspired by Muir's passion for the wilderness, Americans created a long and stunning list of national parks and wilderness areas, Yosemite most prominent among them. Yet the book also describes a Muir who was a successful fruit-grower, a talented scientist and world-traveler, a doting father and husband, and a self-made man of wealth and political influence. The winner of numerous book awards, *A Passion for Nature* was also named a Best Book of 2008 by Washington Post Book World. It is the first comprehensive biography of Muir to appear in six decades.

**A Companion to American Environmental History** - Douglas Cazaux Sackman 2010-02-12

*A Companion to American Environmental History* gathers together a comprehensive collection of over 30 essays that examine the evolving and diverse field of American environmental history. Provides a complete historiography of American environmental history. Brings the field up-to-date to reflect the latest trends and encourages new directions for the field. Includes the work of path-breaking environmental historians, from the founders of the field, to contributions from innovative young scholars. Takes stock of the discipline through five topically themed parts, with essays ranging from American Indian Environmental Relations to Cities and Suburbs.

**Western Fruit Jobber** - 1922

**Southern California Quarterly** - 1999

**Fractivism** - Sara Ann Wylie 2018-02-09

From flammable tap water and sick livestock to the recent onset of hundreds of earthquakes in Oklahoma, the impact of fracking in the United States is far-reaching and deeply felt. In *Fractivism* Sara Ann Wylie traces the history of fracking and the ways scientists and everyday people are coming together to hold accountable an industry that has managed to evade regulation. Beginning her story in Colorado, Wylie shows how nonprofits, landowners, and community organizers are creating novel digital platforms and databases to track unconventional oil and gas well development and document fracking's environmental and human health impacts. These platforms model alternative approaches for academic and grassroots engagement with the government and the fossil fuel industry. A call to action, *Fractivism* outlines a way forward for not just the fifteen million Americans who live within a mile of an unconventional oil or gas well, but for the planet as a whole.

**Crisis of the Wasteful Nation** - Ian Tyrrell 2015-01-19

This study examines rising alarm over waste of natural resources, and its use by Theodore Roosevelt and his administration to further objectives of conservation and an American form of empire. These objectives encompassed both preservationist and utilitarian approaches, centred on efficiency, but interpreting efficiency in social and political rather than economic terms. These policies revealed an emerging idea of environmental ‘habitability’ that presaged modern interest in sustainability.

**The Third Plate** - Dan Barber 2014-05-20

"Not since Michael Pollan has such a powerful storyteller emerged to reform American food." —The Washington Post

Today's optimistic farm-to-table food culture has a dark secret: the local food movement has failed to change how we eat. It has also offered a false promise for the future of food. In his visionary New York Times-bestselling book, chef Dan Barber, recently showcased on Netflix's *Chef's Table*, offers a radical new way of thinking about food that will heal the land and taste good, too. Looking to the detrimental cooking of our past, and the misguided dining of our present, Barber points to a future "third plate": a new form of American eating where good farming and good food intersect. Barber’s *The Third Plate* charts a bright path forward for eaters and chefs alike, daring everyone to imagine a future for our national cuisine that is as sustainable as it is delicious.

**Food in Time and Place** - Paul Freedman 2014-11-24

Food and cuisine are important subjects for historians across many areas of study. Food, after all, is one of the most basic human needs and a foundational part of social and cultural histories. Such topics as famines, food supply, nutrition, and public health are addressed by historians specializing in every era and every nation.
and Place delivers an unprecedented review of the state of historical research on food, endorsed by the American Historical Association, providing readers with a geographically, chronologically, and topically broad understanding of food cultures—from ancient Mediterranean and medieval societies to France and its domination of haute cuisine. Teachers, students, and scholars in food history will appreciate coverage of different thematic concerns, such as transfers of crops, conquest, colonization, immigration, and modern forms of globalization.
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