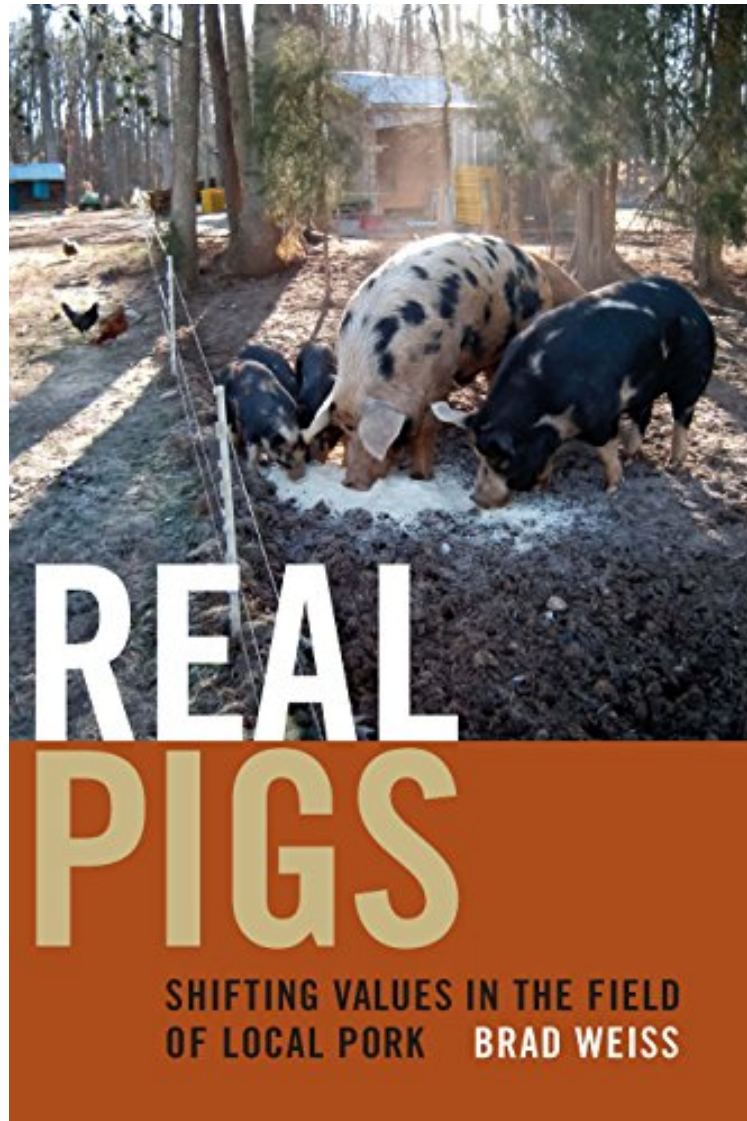


[Download] Real Pigs: Shifting Values in the Field of Local Pork

Real Pigs: Shifting Values in the Field of Local Pork

Brad Weiss

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Brad Weiss : Real Pigs: Shifting Values in the Field of Local Pork before purchasing it in order to gage whether or not it would be worth my time, and all praised Real Pigs: Shifting Values in the Field of Local Pork:

2 of 2 people found the following review helpful. Supply and Demand for Pasture Raised, Heritage Breed, Locally Slaughtered Pork By ccw3990I raise Tamworth breed hogs on pasture in New England and applaud this author for sticking his snout in rarely disturbed ground for this genre, raising uncomfortable topics such as class and race and why foodies at upscale metropolitan farmers' markets frequently inquire about sustainable environmental practices but never ask about sustainable wages for farm laborers or meat processors at the regional abattoir. One criticism: this

book is written by an academic in academese, a language I do not speak and cannot understand. Two examples: "Authenticity is plainly an ethnographically observable motivation, but it is also a complex symbolic form that I argue needs to be better theorized, rather than dissolved as epiphenomenal in a constructivist framework of invented traditions and fetishized commodities." And later, "An appreciation of this innovative taste--a capacity for discernment, both objectified and subjectified--is, therefore, a dimension of a reconfigured sensory field entailed in the reproduction of pigs in a local landscape." (Grunt.)

In addition to being one of the United States' largest pork producers, North Carolina is home to a developing niche market of pasture-raised pork. In *Real Pigs* Brad Weiss traces the desire for "authentic" local foods in the Piedmont region of central North Carolina as he follows farmers, butchers, and chefs through the process of breeding, raising, butchering, selling, and preparing pigs raised on pasture for consumption. Drawing on his experience working on Piedmont pig farms and at farmers' markets, Weiss explores the history, values, social relations, and practices that drive the pasture-raised pork market. He shows how pigs in the Piedmont become imbued with notions of authenticity, illuminating the ways the region's residents understand local notions of place and culture. Full of anecdotes and interviews with the market's primary figures, *Real Pigs* reminds us that what we eat and why have implications that resonate throughout the wider social, cultural, and historical world.

"Moving beyond normative debates over whether eating local is a moral good, Brad Weiss shows us that locality itself comes into view through American understandings of what 'good' food is and should be. *Real Pigs* gives us rich fodder to think about the interconnections of taste and place, consumption and production, capital and labor, humans and animals in the contemporary United States."