

# Download Crafting Culture History French Chocolate

Crafting the Culture and History of French Chocolate. by Susan J. Terrio (Author) September 2000; First Edition; Paperback \$33.95, £27.00; Courses Anthropology of Food People & Cultures of Europe; Title Details. Rights: Available worldwide Pages: 326 ISBN: 9780520221260 Trim Size: 6 x 9 Illustrations: 15 b/w photographs and 1 map.

Crafting the Culture and History of French Chocolate This absorbing narrative follows the craft community of French chocolatiers—members of a tiny group experiencing intensive international competition—as they struggle to ensure the survival of their businesses.

Anthropologist Susan Terrio's spent over ten years researching Chocolatiers in France's Basque region. The result of her work, *Crafting the Culture and History of French Chocolate*, provides a cultural, economic, and gendered analysis of chocolate making in modern France.

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Crafting The Culture And History Of French Chocolate By Susan J. Terrio University of California Press, 2000 . Susan J. Terrio's *Crafting the Culture and History of French Chocolate* resorts to using her subject as a rich (oops!) source of puns only once.

I cannot imagine a student of french culture or a student of chocolate not being deeply pleased and satisfied by this study, which seems to have no comparable rival, even within French literature. A bit of update to the heroic struggles of the French against the EC allowing MGTV into french chocolate -- as of 2003, extra vegetative fats may now be added into the chocolates, up to 5% weight.

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History of chocolate in France History of the compagnie francaise des chocolats et des thes louis schaal & cie The history of the factory Schaal begins with the Compagnie Pelletier & Cie, which originates from Henri Duthu's dispensary, Queen Marie-Antoinette's chocolate pharmacist.

History of chocolate in France Chocolate first came to France in 1615; it was a gift to the 14 year old King Louis XIII from his 14 year old wife to be – Anne of Austria. It was said the chocolate was placed in a chest as a gift of great value, as indeed it was.

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