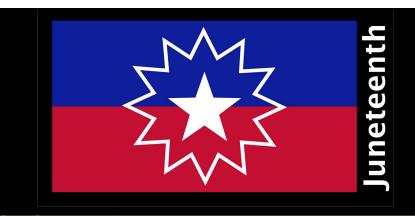
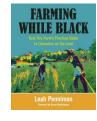


June 19th, 2022



Black Farming



Farming while Black : Soul Fire Farm's practical guide to liberation on the land by Leah Penniman

The first comprehensive manual for African-heritage people ready to reclaim their rightful place of dignified agency in the food system.



We are each other's harvest : celebrating African American farmers, land, and legacy

by Natalie Baszile The author of the novel Queen Sugar gathers together essays, poems, photographs, quotes, conversations and first-person stories to examine black people's connection to the



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Freedom farmers : agricultural resistance and the black freedom movement

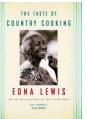
by Monica M. White

"Expands the historical narrative of the black freedom struggle to embrace the work, roles, and contributions of southern black farmers and the organizations they formed. Whereas existing scholarship generally views agriculture as a site of oppression and exploitation of black people, this book reveals agriculture as a site of resistance and provides a

historical foundation that adds meaning and context to current conversations around the resurgence of food justice/sovereignty movements in urban spaces like Detroit, Chicago, Milwaukee, New York City, and New Orleans"

American land from Emancipation to today

Cookbooks and Foodways



The Taste of Country Cooking : 30th Anniversary Edition

by Edna Lewis

In this classic Southern cookbook, the "first lady of Southern cooking" (NPR) shares the seasonal recipes from a childhood spent in a small farming community settled by freed slaves. She shows us how to recreate these timeless dishes in our own kitchens—using natural ingredients, embracing the

seasons, and cultivating community.



In pursuit of flavor

by Edna Lewis

Provides recipes for Southern style staples, explains how to prepare local Virginia produce, and describes how to preserve items as they go out of season



Black, white, and The Grey : the story of an unexpected friendship and a landmark restaurant

by John O. Morisano

"Food brings people together, but can it help heal the racial divide? At The Grey in Savannah, Georgia, a rising-star black woman chef and a food-obsessed white businessman are equal partners who're breaking barriers--one plate at a time.

Black, White, and The Grey is a story about the mission, trials, and triumphs of two individuals who had little in common--except an obsession for great food--until they came together through an awakened determination to play a part in bridging the deep cultural divide in America during a time of profound national division, activated racism, and raging classism.!"

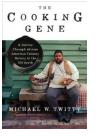


Jubilee : recipes from two centuries of African-American cooking

by Toni Tipton-Martin

Drawing from historical texts and rare African-American cookbooks, a collection of 125 recipes takes readers into the world of African-American cuisine made by enslaved master chefs, free caterers and black entrepreneurs and culinary

stars that goes far beyond soul food. Illustrations.

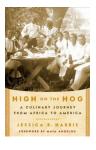


The cooking gene : a journey through African-American culinary history in the Old South

by Michael Twitty

Sifting through stories, recipes, genetic tests and historical documents, a renowned culinary historian, in a memoir of Southern culinary tradition and food culture, traces his ancestry through food, from Africa to America and slavery to freedom, and the charged politics surrounding the origins of

soul food, barbecue and all Southern cuisine.



High on the hog : a culinary journey from Africa to America

by Jessica B. Harris

The author of The Africa Cookbook presents a history of the African Diaspora on two continents, tracing the evolution of culturally representative foods ranging from chitlins and ham hocks to fried chicken and vegan soul.



Black food : stories, art & recipes from across the African diaspora

by Bryant Terry

A James Beard Award-winning chef, educator and author presents a joyful celebration of Black culture by interweaving food, experiences and community through poetry, essays and recipes.