SERIES EDITORS’ PREFACE

The University of Arkansas Press Series on Food and Foodways explores historical and contemporary issues in global food studies. We are committed to representing a diverse set of voices that tell lesser-known food stories and to provoking new avenues of interdisciplinary research. Our strengths are works in the humanities and social sciences that use food as a critical lens to examine broader cultural, environmental, and ethical issues.

Feeding ourselves has long entangled human beings within complicated moral puzzles of social injustice and environmental destruction. When we eat, we consume not only food on the plate, but also the lives and labors of innumerable plants, animals, and people. This process distributes its costs unevenly across race, class, gender, and other social categories. The production and distribution of food often obscures these material and cultural connections, impeding honest assessments of our impacts on the world around us. By taking these relationships seriously, Food and Foodways provides a new series of critical studies that analyze the cultural and environmental relationships that have sustained human societies.

Relationships between food and place have garnered much scholarly attention over the 2010s, as the so-called spatial turn in the humanities and social sciences has more fully encouraged the critical sensibilities of cultural geography to spread across the field of food studies. This volume comprises the interdisciplinary work of twenty-eight contributors and three editors who bring to bear the latest geographical approaches in a book that not only provides a global consideration of the specific socio-spatial contexts of craft brewing, but also presents a state-of-the-field showcase of how food studies writers and scholars can generate crucial cultural insights using precise and imaginative spatial analysis.

One of the most striking aspects of Beer Places is the expertise and familiarity with practices of craft brewing that each of the editors and contributors brings to this study. Their fluency with the technical details—and their ability to communicate those specificities with readers—allows their arguments to emerge with clarity and convincing
honesty. Informed as well with references to a wide range of work in social and cultural theory, the volume also connects the seemingly esoteric world of craft brewing to much larger conversations about urban and rural development, social justice, and the political economy of food and memory in the twenty-first century.

*Beer Places* wears these weighty scholarly contributions lightly, however, returning page after page to its central concern: parsing the spatial meanings of beer, taking seriously the role of place in affecting “taste” in a multitude of ways. More than just borrowing from the spatial concerns of food studies, this volume—perhaps the first true edited collection in “beer studies”—contributes its own new perspectives to the literature and should appeal to both academic and nonacademic food writers.

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