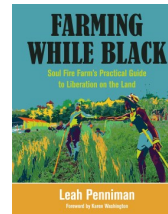


Juneteenth

Celebrating Freedom

Black Farming



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

by Leah Penniman

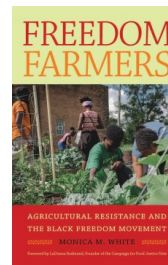
The first comprehensive manual for African-heritage people ready to reclaim their rightful place of dignified agency in the food system.



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 American land from Emancipation to today



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. 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"

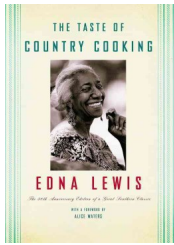


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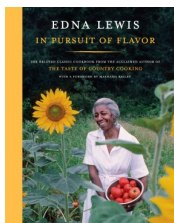
Cookbooks and Foodways



The Taste of Country Cooking : 30th Anniversary Edition

by Edna Lewis

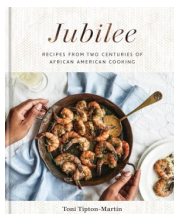
In this classic Southern cookbook, the “first lady of Southern cooking” (NPR) shares the seasonal recipes from a childhood spent in a small farming community settled by freed slaves. She shows us how to recreate these timeless dishes in our own kitchens—using natural ingredients, embracing the seasons,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



In pursuit of flavor

by Edna Lewis

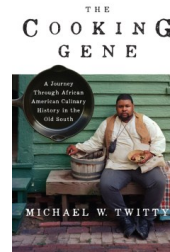
Provides recipes for Southern style staples, explains how to prepare local Virginia produce, and describes how to preserve items as they go out of season



Jubilee : Recipes From Two Centuries of African-American Cooking

by Toni Tipton-Martin - 641.59296 TIPTON-MARTIN

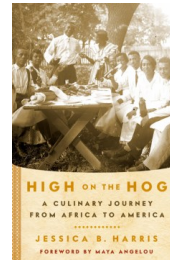
A collection of 125 recipes takes readers into the world of African-American cuisine made by enslaved master chefs, free caterers and black entrepreneurs and culinary stars that goes far beyond soul food.



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.



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

by John O. Morisano

The business partners and friends behind the At The Grey restaurant in Savannah, Georgia, provide recipes and discuss how they came to understand their differences, challenge themselves to be better and generate conversations about race, gender, class and culture. Illustrations.