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The Atlas Of Food: With A New Introduction

The Atlas of FOOD

WHO EATS WHAT, WHERE, AND WHY

Erik Millstone and Tim Lang

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What we eat, where we eat, and how we eat: these questions are explored in this remarkable book, now with a new introduction contextualizing the atlas for 2013 and beyond. By providing an up-to-date and visually appealing understanding of important issues around global food and agriculture, The Atlas of Food maps out broad areas of investigation—contamination of food and water, overnutrition, micronutrient deficiency, processing, farming, and trade—to offer a concise overview of today’s food and farming concerns. Buttressed by engaging prose and vivid graphics, Erik Millstone and Tim Lang convincingly argue that human progress depends on resolving global inequality and creating a more sustainable food production system.

### Book Information

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I bought this book as a required text for a course I’m taking, but I really like this book and would have enjoyed it if I had discovered it independently. The visualizations convey a lot of information in a very concise manner, and it is really interesting to see the geospatial patterns of different food related data.

Great resource about global food resources.
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