



“*The Life of Cheese* is the definitive work on America's artisanal food revolution. A must read for anyone interested in fostering a sustainable food system.”

—Warren Belasco, author of *Meals to Come: A History of the Future of Food*

“Paxson's book, like her subject matter, is lively, evocative, and masterfully crafted.”

—Susanne Freidberg, author of *Fresh: A Perishable History*

“This vivid ethnography explores both the labor of hand crafting and the moral overtones of this calling. For those who participate, ‘the life of cheese’ is indeed a calling in the spiritual or philosophic sense, entailing a journey through the biopolitical world of agribusiness, bacterial cultures, and the FDA.”

—Theodore C. Bestor, author of *Tsukiji: The Fish Market at the Center of the World*

“Through vivid storytelling, Heather Paxson advances a post-pastoral food ethos that reconsiders contemporary beliefs about America’s food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food.”

—Amy Trubek, author of *The Taste of Place: A Cultural Journey into Terroir*

“Anyone who loves cheese will find *The Life of Cheese* a fascinating read, illuminating layers of meaning in the artisan cheese revival. Heather Paxson is simultaneously documentarian and theoretician in her explorations of cheesemaking and its values, culture, socio-economics, and ‘microbiopolitics.’”

—Sandor Ellix Katz, author of *The Art of Fermentation*