



Food: A Culinary History (European Perspectives: A Series in Social Thought and Cultural Criticism)

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When did we first serve meals at regular hours? Why did we begin using individual plates and utensils to eat? When did "cuisine" become a concept and how did we come to judge food by its method of preparation, manner of consumption, and gastronomic merit?

Food: A Culinary History explores culinary evolution and eating habits from prehistoric times to the present, offering surprising insights into our social and agricultural practices, religious beliefs, and most unreflected habits. The volume dispels myths such as the tale that Marco Polo brought pasta to Europe from China, that the original recipe for chocolate contained chili instead of sugar, and more. As it builds its history, the text also reveals the dietary rules of the ancient Hebrews, the contributions of Arabic cookery to European cuisine, the table etiquette of the Middle Ages, and the evolution of beverage styles in early America. It concludes with a discussion on the McDonaldization of food and growing popularity of foreign foods today.

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Editorial Review

Review

From the Bible and ancient Egypt to the 'banquets' of the Middle Ages and the 'McDonaldization' of Europe, *Food: A Culinary History* covers the immense history of the table throughout the world. Well researched and scholarly, it is essential reading for the historian and the lover of social studies as well as the modern cook and gourmet.

(Jacques Pépin)

Vastly informative.... Jean-Louis Flandrin and Massimo Montanari have done a marvelous job of making all these aspects of food history make sense from prehistory to the present.

(Eugen Weber *Times Literary Supplement*)

Although written in a sophisticated manner, this is a thorough, up-to-date overview of a universally appealing topic.

(*School Library Journal*)

Now that gastronomy and the culinary arts in general are finally being accepted as legitimate academic subjects, it is time we had available to us a copious and worthy sourcebook. The Flandrin and Montanari *Food: A Culinary History* is exactly what we have needed. Literally overflowing with facts, anecdotes, and histories, it is a major compendium for those in the profession as well as a delightful store of knowledge for anyone who loves to read.

(Julia Child)

A massive but tasty compendium called *Food: A Culinary History* demonstrates that the art of dining has gone through some astonishing changes through the centuries.

(Herbert Kupferberg *Parade Magazine*)

Food: A Culinary History is essential reading for students of the rich and influential culinary tradition rooted in the Mediterranean. It is provocative in providing a framework for a more general history of European foodways.

(*Journal of Social History*)

The dense, illuminating, sometimes delightful, occasionally maddening collection of essays and papers introduced and edited by Flandrin and Montanari... aspires to be nothing short of a complete history of man's

experience and conduct at the table... A cornucopia of captivating, subtle, myth de-bunking information, research and insight.

(Michael Frank *LOS ANGELES TIMES BOOK REVIEW*)

Food: A Culinary History stands as a remarkable achievement.

(Priscilla Ferguson *Journal of Modern History*)

Review

When two of Europe's great food historians collaborate to edit a major collection on food and culture, past and present, there is much to celebrate. From the cuisine of 'les temps prehistoriques' to the food of today ('le hamburger et la pizza'), more than forty scholars explore a huge range of fascinating topics.... A fine book that will bring enlightenment and pleasure to all those who can eat and think at the same time.

(Nach Waxman, Kitchen Arts & Letters Bookstore, New York City)

About the Author

Jean-Louis Flandrin is professor emeritus at the University of Paris VIII-Vincennes.

Massimo Montanari is professor of medieval history and the history of food at the Institute of Paleography and Medieval Studies, University of Bologna.

Users Review

From reader reviews:

Lawrence Howe:

This book untitled *Food: A Culinary History (European Perspectives: A Series in Social Thought and Cultural Criticism)* to be one of several books that will best seller in this year, here is because when you read this publication you can get a lot of benefit onto it. You will easily to buy this kind of book in the book retailer or you can order it via online. The publisher on this book sells the e-book too. It makes you quickly to read this book, because you can read this book in your Smartphone. So there is no reason to your account to past this e-book from your list.

Ruby Chartrand:

A lot of people always spent their very own free time to vacation or maybe go to the outside with them household or their friend. Were you aware? Many a lot of people spent they free time just watching TV, as well as playing video games all day long. If you wish to try to find a new activity honestly, that is look different you can read some sort of book. It is really fun in your case. If you enjoy the book that you read you can spent all day long to reading a publication. The book *Food: A Culinary History (European Perspectives: A Series in Social Thought and Cultural Criticism)* it doesn't matter what good to read. There are a lot of folks that recommended this book. These folks were enjoying reading this book. If you did not have enough space to bring this book you can buy often the e-book. You can m0ore very easily to read this book from the

smart phone. The price is not too high but this book has high quality.

Deon Henderson:

People live in this new moment of lifestyle always attempt to and must have the free time or they will get large amount of stress from both day to day life and work. So , whenever we ask do people have free time, we will say absolutely of course. People is human not just a robot. Then we ask again, what kind of activity do you possess when the spare time coming to you actually of course your answer can unlimited right. Then do you try this one, reading books. It can be your alternative throughout spending your spare time, the actual book you have read is definitely Food: A Culinary History (European Perspectives: A Series in Social Thought and Cultural Criticism).

Adam Carter:

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