



Food: A Culinary History from Antiquity to the Present

From Columbia University Press

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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

From School Library Journal

YA-The editors have diligently researched and presented the evolution of food, meals, and eating customs from the first prehistoric hunters to the fast-food chains of today, and show how they all have had an impact on culture in general. The fact that social status, geography, diseases, families, and religion have influenced the history of food is also covered. For example, the Black Plague is credited for the use of individual portions rather than a community plate. The chronologically arranged essays are written by different experts in the fields. While the emphasis is strongly European, some Asian influences are mentioned. Although written in a sophisticated manner, this is a thorough, up-to-date overview of a universally appealing topic.

Myra Tabish, W. T. Woodson High School, Fairfax, VA

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From Library Journal

This English-language edition of *L'Histoire de l'alimentation* (1996) is an entertaining and informative addition to the study of food and the customs that surround it. The 40 essays comprising this volume were written by historians from various countries and focus primarily on the food history of Europe. The essays are arranged by time period, from prehistoric to modern times, with the bulk of the work concentrating on the medieval period and before. Introductory essays for each section provide a brief overview of the time period and its issues. This is an excellent compilation of consistently well-written articles on a wide range of topics, including the dietary rules of the ancient Hebrews, the origins of the restaurant, and the contribution of Arab cooking to European culture. Recommended for anyone interested in European social history in general and food history in particular. [Bibliographical references and index not seen.] A Mary Martin, Manchester, N.

-A Mary Martin, Manchester, NH

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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*)

Users Review

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Heather Wade:

This Food: A Culinary History from Antiquity to the Present is great book for you because the content and that is full of information for you who else always deal with world and still have to make decision every minute. That book reveal it information accurately using great coordinate word or we can declare no rambling sentences inside it. So if you are read the item hurriedly you can have whole facts in it. Doesn't mean it only will give you straight forward sentences but tricky core information with attractive delivering sentences. Having Food: A Culinary History from Antiquity to the Present in your hand like obtaining the world in your arm, information in it is not ridiculous one. We can say that no book that offer you world within ten or fifteen second right but this publication already do that. So , this really is good reading book. Hey Mr. and Mrs. busy do you still doubt that?

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Diana Gum:

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