



Food: A Culinary History from Antiquity to the Present

From Columbia University Press

[Download now](#)

[Read Online](#) 

Food: A Culinary History from Antiquity to the Present From Columbia University Press

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.

 [Download Food: A Culinary History from Antiquity to the Pre ...pdf](#)

 [Read Online Food: A Culinary History from Antiquity to the P ...pdf](#)

Food: A Culinary History from Antiquity to the Present

From Columbia University Press

Food: A Culinary History from Antiquity to the Present From Columbia University Press

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.

Food: A Culinary History from Antiquity to the Present From Columbia University Press

Bibliography

- Sales Rank: #755281 in Books
- Published on: 1999-09-15
- Original language: French
- Number of items: 1
- Dimensions: 10.27" h x 1.60" w x 7.32" l, 2.90 pounds
- Binding: Hardcover
- 592 pages



[Download Food: A Culinary History from Antiquity to the Pre ...pdf](#)



[Read Online Food: A Culinary History from Antiquity to the P ...pdf](#)

Download and Read Free Online Food: A Culinary History from Antiquity to the Present From Columbia University Press

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

Copyright 2000 Reed Business Information, Inc.

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.]AMary Martin, Manchester, N.

-AMary Martin, Manchester, NH

Copyright 1999 Reed Business Information, Inc.

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

From reader reviews:

Hayden Roberts:

Hey guys, do you really wants to finds a new book you just read? May be the book with the name Food: A Culinary History from Antiquity to the Present suitable to you? The book was written by well known writer in this era. The book untitled Food: A Culinary History from Antiquity to the Present is the main one of several books that will everyone read now. This kind of book was inspired many men and women in the world. When you read this reserve you will enter the new shape that you ever know just before. The author explained their idea in the simple way, thus all of people can easily to be aware of the core of this book. This book will give you a wide range of information about this world now. So you can see the represented of the world in this book.

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?

Adam Perlman:

Reading a book being new life style in this 12 months; every people loves to go through a book. When you examine a book you can get a great deal of benefit. When you read publications, you can improve your knowledge, because book has a lot of information into it. The information that you will get depend on what kinds of book that you have read. If you would like get information about your study, you can read education books, but if you act like you want to entertain yourself you are able to a fiction books, these us novel, comics, along with soon. The Food: A Culinary History from Antiquity to the Present provide you with new experience in studying a book.

Diana Gum:

You can get this Food: A Culinary History from Antiquity to the Present by look at the bookstore or Mall. Only viewing or reviewing it can to be your solve problem if you get difficulties for ones knowledge. Kinds of this e-book are various. Not only by written or printed and also can you enjoy this book by e-book. In the modern era just like now, you just looking by your mobile phone and searching what your problem. Right now, choose your own ways to get more information about your book. It is most important to arrange yourself to make your knowledge are still upgrade. Let's try to choose proper ways for you.

Download and Read Online Food: A Culinary History from Antiquity to the Present From Columbia University Press #LHBMS5TVAC8

Read Food: A Culinary History from Antiquity to the Present From Columbia University Press for online ebook

Food: A Culinary History from Antiquity to the Present From Columbia University Press Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Food: A Culinary History from Antiquity to the Present From Columbia University Press books to read online.

Online Food: A Culinary History from Antiquity to the Present From Columbia University Press ebook PDF download

Food: A Culinary History from Antiquity to the Present From Columbia University Press Doc

Food: A Culinary History from Antiquity to the Present From Columbia University Press MobiPocket

Food: A Culinary History from Antiquity to the Present From Columbia University Press EPub

LHBMS5TVAC8: Food: A Culinary History from Antiquity to the Present From Columbia University Press