



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.]

A Mary Martin,
Manchester, N.

-A Mary 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:

Dorothy Bernstein:

Have you spare time for the day? What do you do when you have more or little spare time? Yes, you can choose the suitable activity with regard to spend your time. Any person spent all their spare time to take a stroll, shopping, or went to the particular Mall. How about open or perhaps read a book eligible Food: A Culinary History from Antiquity to the Present? Maybe it is for being best activity for you. You know beside you can spend your time with the favorite's book, you can wiser than before. Do you agree with it has the opinion or you have other opinion?

Ricky Dotson:

Nowadays reading books be than want or need but also turn into a life style. This reading practice give you

lot of advantages. Associate programs you got of course the knowledge even the information inside the book which improve your knowledge and information. The knowledge you get based on what kind of book you read, if you want get more knowledge just go with knowledge books but if you want really feel happy read one along with theme for entertaining like comic or novel. The particular Food: A Culinary History from Antiquity to the Present is kind of reserve which is giving the reader unpredictable experience.

Theresa Collins:

Reading can called head hangout, why? Because when you are reading a book especially book entitled Food: A Culinary History from Antiquity to the Present your brain will drift away trough every dimension, wandering in each aspect that maybe mysterious for but surely will end up your mind friends. Imaging just about every word written in a reserve then become one contact form conclusion and explanation this maybe you never get before. The Food: A Culinary History from Antiquity to the Present giving you a different experience more than blown away your thoughts but also giving you useful information for your better life on this era. So now let us present to you the relaxing pattern the following is your body and mind will likely be pleased when you are finished examining it, like winning a sport. Do you want to try this extraordinary spending spare time activity?

Millie Goodman:

You can find this Food: A Culinary History from Antiquity to the Present by go to the bookstore or Mall. Just viewing or reviewing it may to be your solve difficulty if you get difficulties for your knowledge. Kinds of this reserve are various. Not only simply by written or printed and also can you enjoy this book by means of e-book. In the modern era like now, you just looking from your mobile phone and searching what your problem. Right now, choose your current ways to get more information about your publication. It is most important to arrange you to ultimately make your knowledge are still up-date. Let's try to choose right ways for you.

Download and Read Online Food: A Culinary History from Antiquity to the Present From Columbia University Press #ND8YXMLP91U

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

ND8YXMLP91U: Food: A Culinary History from Antiquity to the Present From Columbia University Press