

A Curious History Of Food And Drink Kindle Edition Ian Crofton

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Love Entwined Workman Publishing Company

“ Thoughtful, well researched, and truly moving. Shines a light on what it means to cook and eat American food, in all its infinitely nuanced and ever-evolving glory. ” —Anthony Bourdain Named one of Publishers Weekly ’ s Top 10 Food Books for Spring 2018 American food is the story of mash-ups. Immigrants arrive, cultures collide, and out of the push-pull come exciting new dishes and flavors. But for Edward Lee, who, like Anthony Bourdain or Gabrielle Hamilton, is as much a writer as he is a chef, that first surprising bite is just the beginning. What about the people behind the food? What about the traditions, the innovations, the memories? A natural-born storyteller, Lee decided to hit the road and spent two years uncovering fascinating narratives from every corner of the country. There ’ s a Cambodian couple in Lowell, Massachusetts, and their efforts to re-create the flavors of their lost country. A Uyghur caf é in New York ’ s Brighton Beach serves a noodle soup that seems so very familiar and yet so very exotic—one unexpected ingredient opens a window onto an entirely unique culture. A beignet from Caf é du Monde in New Orleans, as potent as Proust ’ s madeleine, inspires a narrative that tunnels through time, back to the first Creole cooks, then forward to a Korean rice-flour hoedduck and a beignet dusted with matcha. Sixteen adventures, sixteen vibrant new chapters in the great evolving story of American cuisine. And forty recipes, created by Lee, that bring these new dishes into our own kitchens.

A Curious History of Food and Drink What the Great Ate

Fermented Foods serves up the history and science behind some of the world’s most enduring food and drink. It begins with wine, beer, and other heady brews before going on to explore the fascinating and often whimsical histories of fermented breads, dairy, vegetables, and meat, and to speculate on fermented fare’s possible future. Along the way, we learn about Roquefort cheese’s fabled origins, the scientific drive to brew better beer, the then-controversial biological theory that saved French wine, and much more. Christine Baumgarthuber also makes several detours into lesser known ferments—African beers, the formidable cured meats of the Subarctic latitudes, and the piquant, sometimes deadly ferments of Southeast Asia. Anyone in search of an accessible, fun, yet comprehensive survey of the world’s fermented foods need look no further than this timely, necessary work.

A Square Meal Tilbury House Publishers and Cadent Publishing

Surveys the history of changing tastes in food and fine dining - what was available for people to eat, and how it was prepared and served - from prehistory to the present day Since earliest times food has encompassed so much more than just what we eat - whole societies can be revealed and analysed by their cuisines. In this wide-ranging book, leading historians from Europe and America piece together from a myriad sources the culinary accomplishments of diverse civilizations, past and present, and the pleasures of dining. Ten chapters cover the food and taste of the hunter-gatherers and first farmers of Prehistory; the rich Mediterranean cultures of Ancient Greece and Rome; the development of gastronomy in Imperial China; Medieval Islamic cuisine; European food in the Middle Ages; the decisive changes in food fashions after the Renaissance; the effect of the Industrial Revolution on what people ate; the rise to dominance of French cuisine in the 19th and 20th centuries; the evolution of the restaurant; the contemporary situation where everything from slow to fast food vies for our attention. Throughout, the entertaining story of worldwide food traditions provides the ideal backdrop to today’s roaming the globe for great gastronomic experiences.

Quercus

A 2017 James Beard Award Nominee: From the breweries of New Amsterdam to Brooklyn’s Sweet’n Low, a vibrant account of four centuries of food production in New York City. New York is hailed as one of the world’s “food capitals,” but the history of food-making in the city has been mostly lost. Since the establishment of the first Dutch brewery, the commerce and culture of food enriched New York and promoted its influence on America and the world by driving innovations in machinery and transportation, shaping international trade, and feeding sailors and soldiers at war. Immigrant ingenuity re-created Old World flavors and spawned such familiar brands as Thomas’ English Muffins, Hebrew National, Twizzlers, and Ronzoni macaroni. Food historian Joy Santlofer re-creates the texture of everyday life in a growing metropolis—the sound of stampeding cattle, the smell of burning bone for char, and the taste of novelties such as chocolate-covered matzoh and Chiclets. With an eye-opening focus on bread, sugar, drink, and meat, Food City recovers the fruitful tradition behind today’s local brewers and confectioners, recounting how food shaped a city and a nation.

Food Basic Books

James Beard Foundation Book Award Winner From the author of the acclaimed 97 Orchard and her husband, a culinary historian, an in-depth exploration of the greatest food crisis the nation has ever faced—the Great Depression—and how it transformed America ’ s culinary culture. The decade-long Great Depression, a period of shifts in the country ’ s political and social landscape, forever changed the way America eats. Before 1929, America ’ s relationship with food was defined by abundance. But the collapse of the economy, in both urban and rural America, left a quarter of all Americans out of work and undernourished—shattering long-held assumptions about the limitlessness of the national larder. In 1933, as women struggled to feed their families, President Roosevelt reversed long-standing biases toward government-sponsored “ food charity. ” For the first time in American history, the federal government assumed, for a while, responsibility for feeding its citizens. The effects were widespread. Championed by Eleanor Roosevelt, “ home economists ” who had long fought to bring science into the kitchen rose to national stature. Tapping into America ’ s long-standing ambivalence toward culinary enjoyment, they imposed their vision of a sturdy, utilitarian cuisine on the American dinner table. Through the Bureau of Home Economics, these women led a sweeping campaign to instill dietary recommendations, the forerunners of today ’ s Dietary Guidelines for Americans. At the same time, rising food conglomerates introduced packaged and processed foods that gave rise to a new American cuisine based on speed and convenience. This movement toward a homogenized national cuisine sparked a revival of American

regional cooking. In the ensuing decades, the tension between local traditions and culinary science has defined our national cuisine—a battle that continues today. A Square Meal examines the impact of economic contraction and environmental disaster on how Americans ate then—and the lessons and insights those experiences may hold for us today. A Square Meal features 25 black-and-white photographs.

Food Anatomy Storey Publishing

A New York Times, USA Today, and national indie bestseller. A Feast of Wonder! Created by the ever-curious minds behind Atlas Obscura, this breathtaking guide transforms our sense of what people around the world eat and drink. Covering all seven continents, Gastro Obscura serves up a loaded plate of incredible ingredients, food adventures, and edible wonders. Ready for a beer made from fog in Chile? Sardinia ’ s “ Threads of God ” pasta? Egypt ’ s 2000-year-old egg ovens? But far more than a menu of curious minds delicacies and unexpected dishes, Gastro Obscura reveals food ’ s central place in our lives as well as our bellies, touching on history – trace the network of ancient Roman fish sauce factories. Culture – picture four million women gathering to make rice pudding. Travel – scale China ’ s sacred Mount Hua to reach a tea house. Festivals – feed wild macaques pyramid of fruit at Thailand ’ s Monkey Buffet Festival. And hidden gems that might be right around the corner, like the vending machine in Texas dispensing full sized pecan pies. Dig in and feed your sense of wonder. “ Like a great tapas meal, Gastro Obscura is deep yet snackable, and full of surprises. This is the book for anyone interested in eating, adventure and the human condition. ” – Tom Colicchio, chef and activist “ This exquisite guide kept me at the breakfast table until dinner time. ” – Kyle MacLachlan, actor and vintner

Backyard Garden Witchery University of Washington Press

Did you know... the term "hot dog" is believed to have been coined during a baseball game between the Yankees and the Giants in 1901? calzones get their name from their less-than-glamorous looks: calzone means "trouser leg" or "drooping sack" in Italian? the word "salary" comes from Roman soldiers being paid their wages in salt? shrimp cocktail became popular in the 1920s as a safe way of "having a cocktail" during Prohibition? the Cobb salad was invented by Robert H. Cobb-founder of the Brown Derby restaurant chains-who threw the salad together for Sidney Grauman-owner of the Chinese Theatre in Hollywood-as a midnight snack based on ingredients in his refrigerator? In What Caesar Did For My Salad, historian Albert Jack offers a fascinating look at the unexpected stories, creators, and bizarre origins behind the world's most beloved dishes. Who was Margherita, for instance, and why was the world's most famous pizza named after her? Why do we call our favorite kinds of coffee espresso or cappuccino? Did medieval Turkish soldiers really invent the kebab by threading bits of meat on to their swords and balancing them on top of their campfires? What exactly does horseradish sauce have to do with our equine friends? From your morning eggs to America's favorite pies, fries, and martinis, you'll never look at your kitchen pantry or refrigerator in the same light again.

Ginseng, the Divine Root Univ of California Press

Prologue: a rendez-vous -- The cook -- Writer and author -- Origin and early development of modern cookbooks -- Printed cookbooks: diffusion, translation, and plagiarism -- Organizing the cookbook -- Naming the recipes -- Pedagogical and didactic aspects -- Paratexts in cookbooks -- The recipe form -- The cookbook genre -- Cookbooks for rich and poor -- Health and medicine in cookbooks -- Recipes for fat and lean days -- Vegetarian cookbooks -- Jewish cookbooks -- Cookbooks and aspects of nationalism -- Decoration, illusion, and entertainment -- Taste and pleasure -- Gender in cookbooks and household books -- Epilogue: cookbooks and the future

Cuisine and Empire Rowman & Littlefield

A two-volume set which traces the history of food and nutrition from the beginning of human life on earth through the present.

Gastro Obscura HarperCollins

From a New York Times-bestselling historian comes the story of how the alphabet ordered our world. A Place for Everything is the first-ever history of alphabetization, from the Library of Alexandria to Wikipedia. The story of alphabetical order has been shaped by some of history's most compelling characters, such as industrious and enthusiastic early adopter Samuel Pepys and dedicated alphabet champion Denis Diderot. But though even George Washington was a proponent, many others stuck to older forms of classification -- Yale listed its students by their family's social status until 1886. And yet, while the order of the alphabet now rules -- libraries, phone books, reference books, even the order of entry for the teams at the Olympic Games -- it has remained curiously invisible. With abundant inquisitiveness and wry humor, historian Judith Flanders traces the triumph of alphabetical order and offers a compendium of Western knowledge, from A to Z. A Times (UK) Best Book of 2020 Food Univ of California Press

Ever wondered where noodles came from? How Worcester Sauce was invented? Or even who the 'Cucumber King of Burma' was? Beginning with the hippo soup eaten in Africa in 6000 BC, through to the dangerous blowfish enjoyed in contemporary Japan, A Curious History of Food and Drink reveals the bizarre origins of the food and drink consumed throughout history. From the pheasant brains and flamingo tongues scoffed by the Roman emperor Vitellius, to the unusual uses of liquorice (once a treatment for sore feet) - Ian Crofton makes use of original sources - including journals, cookbooks and manuals - to reveal the bizarre, entertaining and informative stories behind the delicacies enjoyed by our ancestors.

Food in History Penguin UK

Surveys the evolution of man's diverse gastronomic habits, customs, and traditions against their cultural and historical background

Butter Unbound Publishing

From dal to samosas, paneer to vindaloo, dosa to naan, Indian food is diverse and wide-ranging—unsurprising when you consider India ’ s incredible range of climates, languages, religions, tribes, and customs. Its cuisine differs from

north to south, yet what is it that makes Indian food recognizably Indian, and how did it get that way? To answer those questions, Colleen Taylor Sen examines the diet of the Indian subcontinent for thousands of years, describing the country's cuisine in the context of its religious, moral, social, and philosophical development. Exploring the ancient indigenous plants such as lentils, eggplants, and peppers that are central to the Indian diet, Sen depicts the country's agricultural bounty and the fascination it has long held for foreign visitors. She illuminates how India's place at the center of a vast network of land and sea trade routes led it to become a conduit for plants, dishes, and cooking techniques to and from the rest of the world. She shows the influence of the British and Portuguese during the colonial period, and she addresses India's dietary prescriptions and proscriptions, the origins of vegetarianism, its culinary borrowings and innovations, and the links between diet, health, and medicine. She also offers a taste of Indian cooking itself—especially its use of spices, from chili pepper, cardamom, and cumin to turmeric, ginger, and coriander—and outlines how the country's cuisine varies throughout its many regions. Lavishly illustrated with one hundred images, *Feasts and Fasts* is a mouthwatering tour of Indian food full of fascinating anecdotes and delicious recipes that will have readers devouring its pages.

Communist Gourmet OUP Oxford

This is not a comprehensive study of every sexual quirk, kink and ritual across all cultures throughout time, as that would entail writing an encyclopaedia. Rather, this is a drop in the ocean, a paddle in the shallow end of sex history, but I hope you will get pleasantly wet nonetheless. The act of sex has not changed since people first worked out what went where, but the ways in which society dictates how sex is culturally understood and performed have varied significantly through the ages. Humans are the only creatures that stigmatise particular sexual practices, and sex remains a deeply divisive issue around the world. Attitudes will change and grow – hopefully for the better – but sex will never be free of stigma or shame unless we acknowledge where it has come from. Based on the popular research project *Whores of Yore*, and written with her distinctive humour and wit, *A Curious History of Sex* draws upon Dr Kate Lister's extensive knowledge of sex history. From medieval impotence tests to twentieth-century testicle thefts, from the erotic frescoes of Pompeii, to modern-day sex doll brothels, Kate unashamedly roots around in the pants of history, debunking myths, challenging stereotypes and generally getting her hands dirty. This fascinating book is peppered with surprising and informative historical slang, and illustrated with eye-opening, toe-curling and meticulously sourced images from the past. You will laugh, you will wince and you will wonder just how much has actually changed.

[The Missing Ingredient](#) Liveright Publishing

Using a wide array of evidence drawn from poetry, fiction, diaries, letters, and examples of hairwork, *Love Entwined* traces the widespread popularity of the craft from the late eighteenth to the early twentieth century.

[Near a Thousand Tables](#) Algonquin Books

How many otherwise well-educated readers know that the familiar orange carrot was once a novelty? It is a little more than 400 years old. Domesticated in Afghanistan in 900 AD, the purple carrot, in fact, was the dominant variety until Dutch gardeners bred the young upstart in the seventeenth century. After surveying paintings from this era in the Louvre and other museums, Dutch agronomist Otto Banga discovered this stunning transformation. The story of the carrot is just one of the hidden tales this book recounts. Through portraits of a wide range of foods we eat and love, from artichokes to strawberries, *The Carrot Purple* traces the path of foods from obscurity to familiarity. Joel Denker explores how these edible plants were, in diverse settings, invested with new meaning. They acquired not only culinary significance but also ceremonial, medicinal, and economic importance. Foods were variously savored, revered, and reviled. This entertaining history will enhance the reader's appreciation of a wide array of foods we take for granted. From the carrot to the cabbage, from cinnamon to coffee, from the peanut to the pistachio, the plants, beans, nuts, and spices we eat have little-known stories that are unearthed and served here with relish.

Pass The Pandowdy, Please: Chewing on History with Famous Folks and Their Fabulous Foods Reaktion Books

Ever wondered where noodles came from? How Worcester Sauce was invented? Or even who the "Cucumber King of Burma" was? Beginning with the hippo soup eaten in Africa in 6000 BC, through to the dangerous blowfish enjoyed in contemporary Japan, *A Curious History of Food and Drink* reveals the bizarre origins of the food and drink consumed throughout history. From the pheasant brains and flamingo tongues scoffed by the Roman emperor Vitellius, to the unusual uses of licorice (once a treatment for sore feet), Ian Crofton makes use of original sources--including journals, cookbooks and manuals--to reveal the bizarre, entertaining and informative stories behind the delicacies enjoyed by our ancestors.

[The Carrot Purple and Other Curious Stories of the Food We Eat](#) Crown

An Amazon Editors' Holiday 2021 Gift Pick! An Amazon Best of the Month Editors' pick for Cookbooks, Food & Wine From the creator of the popular *What's the Difference?* newsletter, a whimsical and practical reference for food nerds and novices alike, covering dozens of culinary topics, that clears up confusion over similar terms, techniques, dishes, and more. Do you know the difference between sweet potatoes and yams? Bourbon and rye? Crumbles, cobblers, and crisps? Most people don't, even a number of home cooks—which is why they turn to Brette Warshaw. Inspired by her hit newsletter *What's the Difference?*, this irreverent yet informative reference makes clear the differences between things that are often confused in the kitchen, on the plate, behind the bar, and everywhere in between. Featuring 70 percent new material and favorite entries from her website, *What's the Difference?* covers more than 100 culinary topics, including: All-purpose flour vs. bread flour vs. pastry flour Bacon vs. Pancetta vs. Speck vs. Pork Belly Creme Fraiche vs. Sour Cream Jams vs. Jellys vs. Preserves Broccolini vs broccoli vs broccoli rabe Caramel vs butterscotch vs dulce de leche vs cajeta Filled with charming illustrations *What's the Difference?* is essential for anyone who wants to feel more confident in the kitchen and at the table.

Spade, Skirret and Parsnip Univ of California Press

Communist Gourmet presents a lively, detailed account of how the communist regime in Bulgaria determined people's everyday food experience between 1944 and 1989. It examines the daily routines of acquiring food, cooking it, and eating out at restaurants through the memories of Bulgarians and foreigners,

during communism. In looking back on a wide array of issues and events, Albena Shkodrova attempts to explain the paradoxes of daily existence. She reports human stories that are touching, sometimes dark, but often full of humor and anecdotes from nearly one hundred people: some of them are Bulgarians who were involved in the communist food industry, whether as consumers or employees, while others are visitors from the United States and Western Europe who report culinary highlights and disappointments. The author made use of the national press, officially published cookbooks, Communist Party documents, and other previously unstudied sources. An appendix containing recipes of dishes typical of the period and an extensive set of archival photographs are special features of the volume.

[What's the Difference?](#) Cambridge University Press

In this eclectic book of food history, Tom Nealon takes on such overlooked themes as carp and the Crusades, brown sauce and Byron, and chillies and cannibalism, and suggests that hunger and taste are the twin forces that secretly defined the course of civilization. Through war and plague, revolution and migration, people have always had to eat. What and how they ate provoked culinary upheaval around the world as ingredients were traded and fought over, and populations desperately walked the line between satiety and starvation. Parallel to the history books, a second, more obscure history was also being recorded in the cookbooks of the time, which charted the evolution of meals and the transmission of ingredients around the world. *Food Fights and Culture Wars: A Secret History of Taste* explores the mysteries at the intersection of food and society, and attempts to make sense of the curious area between fact and fiction. Beautifully illustrated with material from the collection of the British Library, this wide-ranging book addresses some of the fascinating, forgotten stories behind everyday dishes and processes. Among many conspiracies and controversies, the author meditates on the connections between the French Revolution and table settings, food thickness and colonialism, and lemonade and the Black Plague.