

Art Culture And Cuisine Ancient And Medieval Gastronomy

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Food in the Ancient World from A to Z
Around the Roman Table
Foods and Culinary Utensils of the Ancients
Food and Cooking in Ancient Egypt
World Food
Beer in the Middle Ages and the Renaissance
Food, Identity and Cross-cultural Exchange in the Ancient World
Food in the Ancient World
Food and Drink in Antiquity: A Sourcebook
Old Cookery Books and Ancient Cuisine
Food and Cooking in Ancient Greece
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Cooking in Ancient Civilizations
Culinary Aspects of Ancient Rome
Old Cookery Books and Ancient Cuisine
Guide to Literature of Home and Family Life
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appendix contains menus and recipes

sensual yet pre eminently functional food is of intrinsic interest to us all and was a necessity and pleasure in ancient times as well in this informative and entertaining work of reference andrew dalby explores an encyclopaedic range of foods and drinks known to us from the greek and roman worlds food in the ancient world from a to z will be an invaluable companion for classicists and gastronomes alike book jacket

looks at the dining customs social traditions and food of the roman empire and includes recipes reconstructed for the modern cook

in foods and culinary utensils of the ancients charles martyn embarks on a gastronomic pilgrimage to eras bygone presenting an erudite examination of the culinary arts and practices of ancient civilizations martyn meticulously outlines the evolution of foodstuffs and the accoutrements of cooking bridging past cuisines to the metabolic and physical wellness of historical peoples the prose is rich peppered with insights found in historical texts and complemented by a critical analysis that largely retains the savor of authenticity in the literary context of historical scholarship this compendium is as much a celebration of culinary heritage as it is an academic guide to understanding it through the prisms of health economy and society charles martyn is a sage in the realm of historical culinary studies and it s evident that his work is the result of a passionate and rigorous inquiry into the cultural and practical aspects of food his academic background rooted in historical gastronomy lends a certain gravitas to the book as he alludes to primary sources and archaeological findings to reconstruct the dietary customs of our predecessors this dedication to authoritative research suggests that foods and culinary utensils of the ancients was born out of a scholar s fervent quest to unwrap

the storied past wrapped in the enigma of meals and the artifacts that created them this book stands as an essential read for historians gastronomy enthusiasts and culinary professionals alike with its comprehensive scope and scholarly rigidity martyn not only informs the curious mind but also engages it in a culinary dialogue across millennia consider this an invitation to the academic and the epicurean to feast upon the lore of ancient fare and to glean from it insights into the very essence of cultural identity as molded by the elemental act of dining

this multicultural and interdisciplinary reference brings a fresh social and cultural perspective to the global history of food foodstuffs and cultural exchange from the age of discovery to contemporary times comprehensive in scope this two volume encyclopedia covers agriculture and industry food preparation and regional cuisines science and technology nutrition and health and trade and commerce as well as key contemporary issues such as famine relief farm subsidies food safety and the organic movement articles also include specific foodstuffs such as chocolate potatoes and tomatoes topics such as mediterranean diet and the spice route and pivotal figures such as marco polo columbus and catherine de medici special features include dozens of recipes representing different historic periods and cuisines of the world listing of herbal foods and uses and a chronology of key events people in food history

the beer of today brewed from malted grain and hops manufactured by large and often multinational corporations frequently associated with young adults sports and drunkenness is largely the result of scientific and industrial developments of the nineteenth century modern beer however has little in common with the drink that carried that name through the middle ages and renaissance looking at a time when beer was often a nutritional necessity was sometimes used as medicine could be flavored with everything from the bark of fir trees to thyme and fresh eggs and was consumed by men women and children alike beer in the middle ages and the renaissance presents an extraordinarily detailed history of the business art and governance of brewing during the medieval and

early modern periods beer was as much a daily necessity as a source of inebriation and amusement it was the beverage of choice of urban populations that lacked access to secure sources of potable water a commodity of economic as well as social importance a safe drink for daily consumption that was less expensive than wine and a major source of tax revenue for the state in beer in the middle ages and the renaissance richard w unger has written an encompassing study of beer as both a product and an economic force in europe drawing from archives in the low countries and england to assemble an impressively complete history unger describes the transformation of the industry from small scale production that was a basic part of housewifery to a highly regulated commercial enterprise dominated by the wealthy and overseen by government authorities looking at the intersecting technological economic cultural and political changes that influenced the transformation of brewing over centuries he traces how improvements in technology and in the distribution of information combined to standardize quality showing how the process of urbanization created the concentrated markets essential for commercial production weaving together the stories of prosperous businessmen skilled brewmasters and small producers this impressively researched overview of the social and cultural practices that surrounded the beer industry is rich in implication for the history of the period as a whole

greco roman diet and cuisine has recently received considerable attention resulting in a wide array of studies on food production and consumption cooking techniques purchasing power and idealised diets the current volume brings together a collection of papers investigating the nexus between food and identity in cross cultural settings from classical greece until the rise of christianity whenever different cultures engage in a process of exchange food and cuisine are among the first aspects of identity to meet clash and enrich each other the authors analyse the various channels of mutual influence between different cultures and the deliberate choices made by producers and consumers because choice always carries information on people s standing in society their willingness or refusal to adapt and their view on the other this volume contributes to the study of cultural interaction and integration in antiquity through the lens of one of the most accessible items of exchange viz food

in food in the ancient world a respected classicist and a practising world class chef explore a millennium of eating and drinking explores a millennium of food consumption from c 750 bc to 200 ad shows the pivotal role food had in a world where it was linked with morality and the social order concerns people from all walks of life impoverished citizens subsisting on cereals to the meat eating elites describes religious sacrifices ancient dinner parties and drinking bouts as well as exotic foods and recipes considers the role of food in ancient literature from homer to juvenal and petronius

amid growing interest in food and drink as an academic discipline in recent years this volume is the first to provide insight into eating and drinking by focusing on what the ancients themselves actually had to say about this important topic a thorough and varied sourcebook it is structured thematically and is a unique asset to any course on food and foodways the chronological scope of the material extends from greece of the 8th century bce to the late roman empire of the 4th century ce each chapter consists of an introduction along with a concluding bibliography of suggested readings the excerpts themselves rendered in clear and readable english that remains faithful to the original latin or greek are set in their proper social and historical context with the author of each passage fully identified an unparalleled compilation of essential source material for classics courses and with a wide range of evidence drawing upon literary inscriptional legal and religious testimony food and drink in antiquity will also be particularly well suited to the interdisciplinary focus of modern food studies

retrace l histoire de la gastronomie anglaise notamment à travers la présentation de livres de cuisine anglais du début du 16e siècle jusque vers 1870 environ une large place est faite à un échantillon de près de cent recettes tirées du compleat housewife de e smith london 1736 de brefs chapitres sont consacrées à la nourriture des paysans et des pauvres à différents aliments et boissons à la cuisine comme lieu de travail et aux repas du jour

man has been distinguished from other animals in various ways but perhaps there is no particular in which he exhibits so marked a

difference from the rest of creation not even in the prehensile faculty resident in his hand as in the objection to raw food meat and vegetables he approximates to his inferior contemporaries only in the matter of fruit salads and oysters not to mention wild duck he entertains no sympathy with the cannibal who judges the flavour of his enemy improved by temporary commitment to a subterranean larder yet to be sure he keeps his grouse and his venison till it approaches the condition of spoon meat

this cookbook on the main ancient peoples studied today the romans mesopotamians egyptians and greeks is a stupendous resource for middle and high school students and other interested cooks learning history besides the romans and the greeks the ancients left behind few recipes and so the author has meticulously researched what food knowledge is available from written sources such as petronius s the satyricon and archaeology to approximate the everyday and special cuisine of the ancients this detective work and reconstruction result in a wealth of successful recipes that will bring cooks as close as possible to the foods that likely would have been eaten and prepared this cookbook on the main ancient peoples studied today the romans mesopotamians egyptians and greeks is a stupendous resource for middle and high school students and other interested cooks besides the romans and the greeks the ancients left behind few recipes and so the author has meticulously researched what food knowledge is available from written sources such as petronius s the satyricon and archaeology to approximate the everyday and special cuisine of the ancients this detective work and reconstruction result in a wealth of successful recipes that will bring cooks as close as possible to the foods that likely would have been eaten and prepared each group is covered in a chapter that begins with a narrative overview of the environment and resources cuisine and social class and a note on sources bulleted lists on major foodstuffs cuisine and preparation and dining habits follow to quickly familiarize readers with the basics the recipes are then organized by type of food a multitude of period food trivia as well as sample menus for different meals social classes and occasions complement the 207 recipes

this book provides a thrilling account of a thoughtful gastronomic journey through the roman empire it reviews the role that food and its associated constituents had in the evolution of roman life and highlights the cookery processes practised by both social elites and humble peasant and common households the hypotheses and conclusions presented here shed light onto the significance that ancient romans attached to food the banquet and the simple daily act of sharing food while the text also offers new research findings on recipes and cooking technologies that have passed unnoticed

diet of the yeoman and the poor i nhe staple food among the lower orders 1 in anglo saxon and the immediately succeeding times was doubtless bread butter and cheese the aliment which goes so far even yet to support our rural population with vegetables and fruit and occasional allowances of salted bacon and pancakes beef or fish the meat was usually boiled in a kettle suspended on a tripod over a wood fire such as is used only now in an improved shape for fish and soup

old cookery books and ancient cuisine the history of food student edition by w carew hazlitt man has been distinguished from other animals in various ways but perhaps there is no particular in which he exhibits so marked a difference from the rest of creation not even in the prehensile faculty resident in his hand as in the objection to raw food meat and vegetables he approximates to his inferior contemporaries only in the matter of fruit salads and oysters not to mention wild duck he entertains no sympathy with the cannibal who judges the flavour of his enemy improved by temporary commitment to a subterranean larder yet to be sure he keeps his grouse and his venison till it approaches the condition of spoon meat it naturally ensues from the absence or scantiness of explicit or systematic information connected with the opening stages of such inquiries as the present that the student is compelled to draw his own inferences from indirect or unwitting allusion but so long as conjecture and hypothesis are not too freely indulged this class of evidence is as a rule tolerably trustworthy and is moreover open to verification when we pass from an examination of the state of the question as regarded cookery in very early times among us before an even more valuable art that of printing was

discovered we shall find ourselves face to face with a rich and long chronological series of books on the mystery the titles and fore fronts of which are often not without a kind of fragrance and gout

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