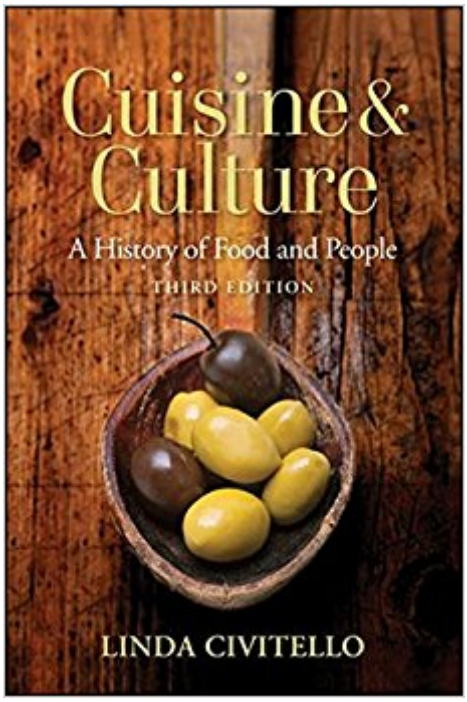
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Cuisine And Culture: A History Of Food And People



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Synopsis

An illuminating account of how history shapes our dietsÃ¢â ¬â •now in a new revised and updated Third EditionWhy did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats? How did African cultures imported by slavery influence cooking in the American South? What does the 700-seat McDonald's in Beijing serve in the age of globalization? With the answers to these and many more such questions, Cuisine and Culture, Third Edition presents an engaging, entertaining, and informative exploration of the interactions among history, culture, and food.From prehistory and the earliest societies in the Fertile Crescent to today's celebrity chefs, Cuisine and Culture, Third Edition presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies. Now revised and updated, this Third Edition is more comprehensive and insightful than ever before.Ã Â Ã Â Ã Â * Covers prehistory through the present dayÃ¢â ¬â •from the discovery of fire to the emergence of television cooking showsÃ Â Ã Â Ã Â * Explores how history, culture, politics, sociology, and religion have determined how and what people have eaten through the agesÃ Â Ã Â Ã Â * Includes a sampling of recipes and menus from different historical periods and culturesÃ Â Ã Â Ã Â * Features French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliographyÃ Â Ã Â Ã Â * Includes all-new content on technology, food marketing, celebrity chefs and cooking television shows, and Canadian cuisine. Complete with revealing historical photographs and illustrations, Cuisine and Culture is an essential introduction to food history for students, history buffs, and food lovers. More to Explore From the book: Food Innovations During the Depression Timeline 1929 Popcorn in movie theaters 1930 Howard JohnsonÃ¢â ¬â„¢sÃ¢â ¬â •first restaurant franchise 1930 Ocean Spray Jellied and Whole Berry Cranberry Sauce 1930 Twinkies 1931 Joy of Cooking published 1931 General Mills markets Bisquick 1932 FritoÃ¢â ¬â„¢s Corn Chips 1933 Prohibition ends; soft drink manufacturers urge soda as mixers 1933 Miracle Whip dressing introduced at Chicago WorldÃ¢â ¬â„¢s Fair 1934 Ritz Crackers (Nabisco) 1934 Harry & David begin mail-order business for their pears 1934 Girl Scouts begin cookie sales 1934 Los Angeles Farmers Market opens at 3rd and Fairfax 1935 Alcoholics Anonymous founded 1936 Oscar Mayer Wienermobile rolled out 1936 John Tyson, truck driver, buys a chicken hatchery 1937 Pepperidge Farm begins; sells bread above market price 1937 Bama Pie Company incorporates; sells personal-size pies 1937 Toll House Cookies accidentally invented by Ruth Wakefield 1937 Parkay Margarine introduced 1937 Spam 1938 LayÃ¢â ¬â„¢s Potato Chips 1939 Nestle makes Toll House Real Semi-Sweet Chocolate Morsels More to Explore From the book: Food Fable--How to Drink and

Not Get Drunk The ancient Greeks loved wine and were always searching for ways to drink without getting drunk. Creative thinking led them to what they thought was the antidote to the downside of Diosnysus: drinking purple wine from a purple vessel made of semi-precious stone would cause the two purples to cancel each other out and negate whatever was in the wine that caused drunkenness. In Greek, the prefix Ã¢â ¬Å“aÃ¢â ¬Â• means Ã¢â ¬Å“not,Ã¢â ¬Â• methyein means drunk (from methy--wine), so the Greek word for Ã¢â ¬Å“not drunkÃ¢â ¬Â• became the name of the purple stone the vessel was made of--amethyst.

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Customer Reviews

This revised and expanded edition of Civitello s book is a splendid cornucopia of foody facts. (Guardian, April 2011).

A fascinating look at how history and culture shape our diets Why did Americans once believe Italian food was very bad for you? When was sugar a medicine prescribed by doctors? What do Hawaiian sweet bread, Japanese tempura, and Indian vindaloo have in common? How did the Aztecs use tamales in religious festivals? And what’s on the menu at a 700-seat McDonald’s in Beijing? Cuisine and Culture, Third Edition answers these questions and many more with an informative and witty exploration of the many ways food, culture, and history intersect and influence each other. From prehistory and the discovery of fire to modern cuisines and celebrity chefs, this book uses a global, multicultural approach to explain how major historical events have affected and

defined culinary traditions in different societies around the world. This indispensable new Third Edition is more comprehensive and insightful than ever, featuring: New cuisines and culturesÃ¢â ¬â •including Norwegian, Ethiopian, Canadian, and Mayan More detailed coverage of Japanese, ancient Greek and Roman, and regional Indian and African cuisines New content on modern food technology and food marketing French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliography Enlightening Holiday Histories, Food Fables, Food Chronologies, and historical recipes and menus A thorough examination of the way history, culture, politics, wars, and religion determine how and what we eat, Cuisine and Culture, Third Edition is an essential guide for students, historians, and food lovers.

I am ashamed to say that I used this book as the central material for a course I taught before I read the entire work. To Civitello's credit, the majority of her work IS factual, but as other reviewers have pointed out, there are some GLARING errors. Two of my favorites: the author recounts the tradition of Passover and its foods under the heading "Pyramid-Builder Food". In the eleventh chapter the author claims that the Italian word "ciao" was caused by the presence of American soldiers in Italy during WWII, when poor Italians would beg the soldiers for food only knowing the word "chow" (she cites no source for this strange idea). There is no archeological evidence to support the biblical account of the Jews in Egypt and even if there were, they certainly didn't build pyramids as this practice was stopped long before Ramses ascended the throne. The Italian word "ciao" was used for CENTURIES before WWII. Even appearing in Hemingway's "A Farewell to Arms" which was published in 1929, in English (of course). I have found it embarrassing to have to explain these oddities to students while instructing them to avoid inaccuracies in their own work (and avoid choosing a text for a class without reading it thoroughly). Yes, it is an entertaining read but it is too unreliable. Like other reviewers, I'm wondering where the editor has been for the past three editions! Tom Standage's "An Edible History..." Is more accurate but less entertaining with fewer details concerning individual dishes. If you are merely looking for a good bedtime story, by all means buy Civitello's book. If you looking for accurate information, you are better off buying something else!

This book is responsible for my current lack of sleep. It is absolutely riveting and a most amazing history of cuisine within its cultural context. As an agribusiness academic who also loves to cook recipes from many different parts of the world, this book was a revelation. As the author admits, she can only paint with a broad brush and invites readers to explore any particular aspect by consulting other more in-depth books. Just amazing.

I would NOT call this book factual. Her dates are all off. In fact, I think it’s shameful that anyone teaching a class in any school should ever use this book.Examples:She says that the earliest hominid were found in SPAIN, 12 million years ago. Where in the world did she come up with that date and Spain? The earliest fossil record of humans dates back 7 million years ago in Africa not Spain.Her concept of stone sculptures is off by thousands of years.She says that chiles and squash were cultivated in Mexico 8,000 years ago. According to findings at by the National Academy of Sciences, the earliest cultivation dates of chili is 6,500 years ago.The lima bean is a native of Guatemala, it was traded in ancient cultures but not cultivated until later. Linda Civitello states that it was cultivated in Peru 8,000 years ago.Medieval warm period 950 - 1300 but she neglects to state that the SMALL ICEAGE begins in the 14th century. That temperatures are so severe that crops fall all over Europe for 500 years.She says that foods go Global in 1003 based on the Vikings; however, the food trade dates back thousands of years with hunters and gathers and the cultivation of wheat, barley, fava beans, chickpeas and vegetables and tubers. Early cultivation of numerous fruits came from Asia.This non-factural data is continued throughout this book. As an archaeologist, I don’t understand how she was able to get this book published let alone have schools allow her to teach false information. I purchased this book used and it was obvious that it was used in a school classroom because of the extensive underlining. Seeing the underlining of made-up facts that she would use on a quiz was horrifying. I feel sorry for all those students who took her class and future students who read her book.

A basic introduction to any person interested in the history of food from Prehistory to the 20th century. Specially useful for high school courses or College’s freshman courses if accompanied by other reading materials. It has recipes, maps, pictures, tables, myths, and interesting stories. The book is well written and is fun to read.

I ordered this book for my son who needed it for one of his classes in culinary school. I glanced through it and found it to be interesting and full of information I never knew. Now I can’t wait to read it when my son is through with it! He is really enjoying the class and the knowledge he"s getting from this book. The book tells you all about different cultures from practically the cave man days through today, the foods ate, and the social, religious, and differentcustoms they practiced. It also explains a lot of myths and beliefs associated with foods.

Very interesting book! I actually purchased this after taking an audio tour of the Getty museum and this book (and author) were quoted in regard to one of the paintings. The little clip was intriguing enough for me to want to buy the book. It get's a little dry in certain spots, but overall the book was very enjoyable and extremely informative.

I use this book as a text to introduce the history and cultural dimensions of food. I have also purchased it as a gift for my friends who are history buffs and food lovers. It is concise and packed full of humor, content, recipes, charts and tables to support what is known and what is yet to be discovered. Hats off to Civitello for a wonderful compilation of information. I reviewed many books before selecting this one. It stands alone in presentation and blending of history and food.

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