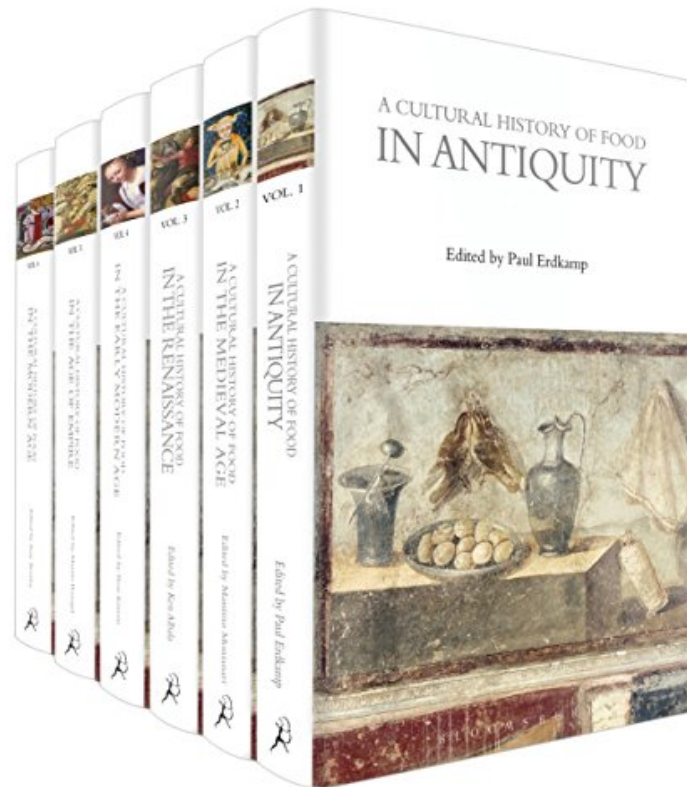


(Download pdf ebook) A Cultural History of Food (The Cultural Histories Series)

A Cultural History of Food (The Cultural Histories Series)

From Bloomsbury Academic
ebooks | Download PDF | *ePub | DOC | audiobook



DOWNLOAD



READ ONLINE

#4893663 in Books 2012-02-12 2012-02-12 Original language: English PDF # 1 10.00 x 4.40 x 7.00l, 9.25
#File Name: 18478835591600 pages | File size: 49.Mb

From Bloomsbury Academic : A Cultural History of Food (The Cultural Histories Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised A Cultural History of Food (The Cultural Histories Series):

A Cultural History of Food presents an authoritative survey from ancient times to the present. This set of six volumes covers over 2500 years of food and its physical, spiritual, social and cultural dimensions. 1. A Cultural History of Food in Classical Antiquity (800 BCE 500 CE) 2. A Cultural History of Food in the Medieval Age (500 1300) 3. A Cultural History of Food in the Renaissance (1300 1600) 4. A Cultural History of Food in the Early Modern Age (1600 1800) 5. A Cultural History of Food in the Age of Empire (1800 1900) 6. A Cultural History of Food in the Modern Age (1920 2000) Each volume discusses the same themes in its chapters: 1. Food Production 2. Food Systems 3. Food Security, Safety and Crises 4. Food and Politics 5. Eating Out 6. Professional Cooking, Kitchens and Service Work 7. Family and Domesticity 8. Body and Soul 9. Food Representations 10. World Developments This structure means readers can either have a broad overview of a period by reading a volume or follow a theme through history by reading the relevant chapter in each volume. Superbly illustrated, the full six volume set combines to present the most

authoritative and comprehensive survey available on food through history.

'[T]he six volumes of A Cultural History of Food provide an enlightening and fascinating insight into the history of food and its development throughout history in an authoritative and accessible style.' -- Louise Ellis-Barrett * Social Sciences * This comprehensive history of food is helpfully constructed so readers can learn about food production across time periods or consider every facet of food in a particular period. The volumes are written at a level that is appropriate for both high school libraries as well as academic ones; the set will also be a natural fit in the library of a culinary institute or other specialized food environment. -- Christine Sharbrough, Derry P.L., Manchester, NH * Library Journal * About the Author Fabio Parasecoli is Associate Professor and Coordinator of Food Studies at the New School in New York City. Among his publications are Food Culture in Italy and Bite Me: Food and Popular Culture. Peter Scholliers is Professor of Contemporary History at the Vrije Universiteit Brussel. He edited Food, Drink and Identity: Cooking, Eating and Drinking in Europe since the Middle Ages, and published Food Culture in Belgium.