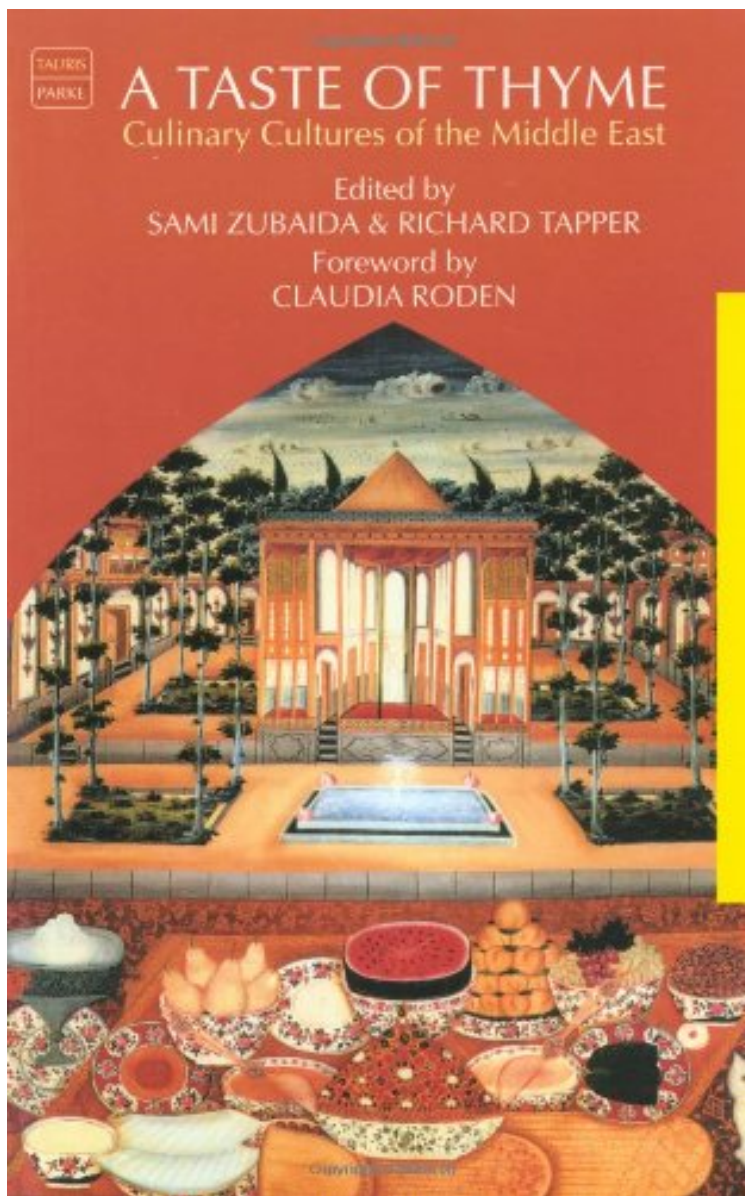


(Mobile pdf) A Taste of Thyme: Culinary Cultures of the Middle East

A Taste of Thyme: Culinary Cultures of the Middle East

From Brand: Tauris Parke Paperbacks
DOC | *audiobook | ebooks | Download PDF | ePub



[Download](#)

[Read Online](#)

#422114 in Books Tauris Parke Paperbacks 2001-04-14 Ingredients: Example Ingredients Original language: English PDF # 1 11.14 x .54 x 5.101, .76 #File Name: 1860646034320 pages | File size: 72.Mb

From Brand: Tauris Parke Paperbacks : A Taste of Thyme: Culinary Cultures of the Middle East before purchasing it in order to gage whether or not it would be worth my time, and all praised A Taste of Thyme: Culinary Cultures of the Middle East:

2 of 2 people found the following review helpful. A must-have for cooks interested in Middle Eastern food!By

Jacquelyn Saunders An interesting combination of historical research, recipes and cultural analysis, this book has some wonderful avenues to wander down. You can read it strictly for the recipes...you can read it for the historical research...you can read it for fascinating insight into the lives of the Medieval Middle East. Try some of the recipes...you'll be surprised at just how complex the flavors can be, and just how TASTY they are! 0 of 1 people found the following review helpful. well researched and informative
By Christopher Alexander This is an excellent book for anybody who is interested in the culinary history, edicates, and foods native to the middle east, north africa and central asia. this is a wealth of information that will be read by all culinarians and people who are interested in the subject. the book covers information on the origins of dishes like chicken pilaf, sambusak, ful medammas and ect. i highly recommend this book for students of culinary cultures and heritages. 29 of 29 people found the following review helpful. Insight into Middle Eastern Culture
By Michelle Walton This book is an academic sociological study on the cultures of the Middle East using food studies as its medium. Although it does not contain any recipies, the essays provide facinating insight into the attitudes and customs involving food. This book would be enjoyed by anthropologists, archaeologists, extreme foodies, and those interested in a deeper understanding of social and cultural aspects of food production and consumption.

This pioneering book considers the culinary cultures of the Middle East in a variety of contexts. The contributors discuss various aspects of historical and contemporary processes, including likely origins and diffusions on ingredients and dishes, changes in food production and eating habits, contemporary revivals of traditional cooking, literary representations of food and drink, and the class, gender, and communal dimensions to food. Written by scholars from different disciplines, it covers a wide geographical area, from Central Asia to Morocco.

""An extremely valuable collection."" --Times Literary Supplement""...a thoroughly pleasurable read...""---Arab Studies Journal