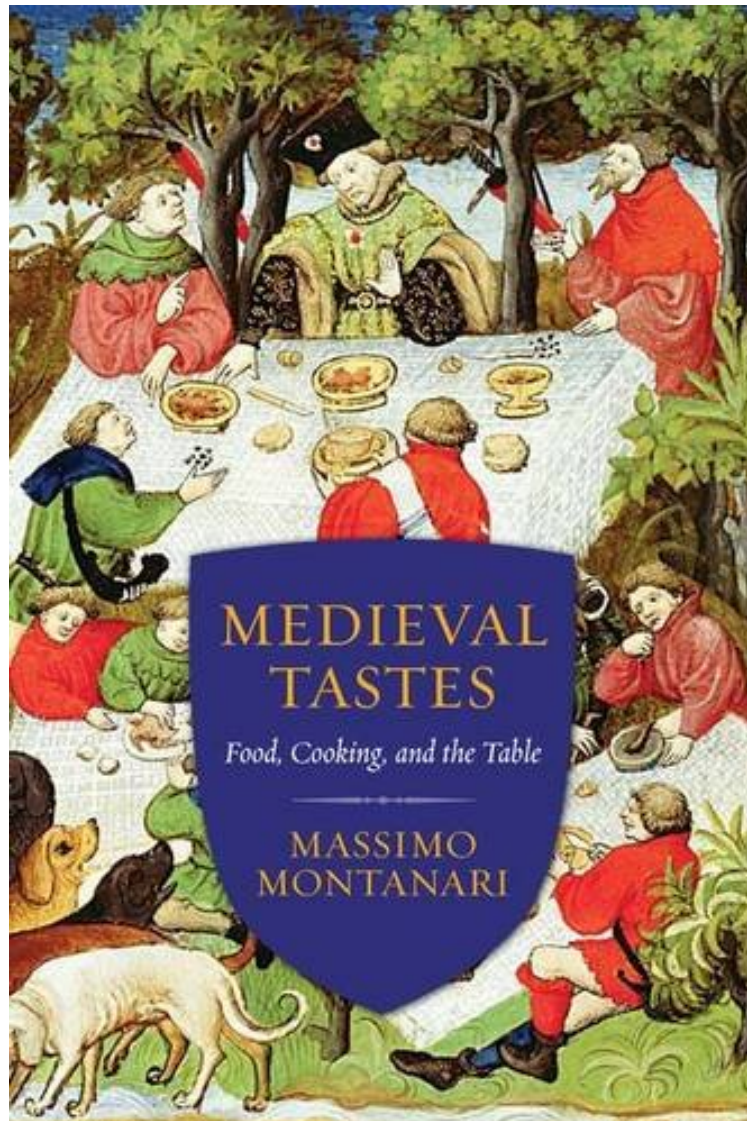


(Pdf free) Medieval Tastes: Food, Cooking, and the Table (Arts and Traditions of the Table: Perspectives on Culinary History)

Medieval Tastes: Food, Cooking, and the Table (Arts and Traditions of the Table: Perspectives on Culinary History)

Massimo Montanari

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#1137639 in Books Massimo Montanari 2015-03-24 Original language: English PDF # 1 9.00 x 1.00 x 6.10l, 1.15 #File Name: 0231167865280 pages Medieval Tastes Food Cooking and the Table Arts and Traditions of the Table Perspectives on Culinary History | File size: 48.Mb

Massimo Montanari : Medieval Tastes: Food, Cooking, and the Table (Arts and Traditions of the Table: Perspectives on Culinary History) before purchasing it in order to gage whether or not it would be worth my time, and all praised Medieval Tastes: Food, Cooking, and the Table (Arts and Traditions of the Table: Perspectives on Culinary History):

5 of 5 people found the following review helpful. Insightful historical look at Medieval Cuisine (Not a cookbook)By Julie Ann DawsonMassimo Montanari's *Medieval Tastes* is a detailed, well-researched, and insightful look into the evolution of the culinary arts and how our modern concepts of Medieval food are, frankly, hilariously wrong. This is not a cookbook, but rather a historical account of the development of cuisine during the medieval period. Montanari discusses not only how our modern ideas of what foods were eaten during the Medieval era is flawed, but also how the foods items themselves were fundamentally different centuries ago. Much of our modern thought on medieval cuisine is rooted in entertainment media and the romanticizing of the time period courtesy of medieval festivals and events. Montanari digs deep into the actual historical records to reveal how complex and at times controversial certain culinary movements were during the time period. It is an intriguing look into the day-to-day lives of both commoners and nobles and how food played a role beyond mere sustenance. The book is weighed down, however, by the academic tendency to over-explain and use cumbersome language and sentence structures to make a point. Casual readers interested in the topic will not find the text easily accessible. Part of this may be the fault of the translator, as sections of the book do in fact read like literal translations instead of conversational ones. Perhaps a more careful attempt to make the work readable for English speakers would have made the text easier to follow. I should also note that my review copy was an unedited proof, and some of this awkwardness may have been rectified in the final, edited version. Reviewer note: I was given an advance copy of this work for review. 2 of 2 people found the following review helpful. Better than I'd hoped. By Please Pass the Books. I'll admit that I initially selected *Medieval Tastes* thinking it would be a recipe book. Having recently relocated to England and slowly making my way through museum after museum, I have become somewhat obsessed with all things medieval. When I opened the book, my disappointment at it not containing page after page of recipes was quickly squashed. What it did contain was an absolute treasure trove of information about all things culinary during this fascinating time period. Well researched and incredibly thorough, Montanari's *Medieval Tastes* is essential to anyone with an interest in gastronomy, the origins of most modern food, and all things medieval. Thanks to Net Galley and the publisher, Columbia University Press, who furnished an ARC of this book for my honest opinion, which this certainly is.

In his new history of food, acclaimed historian Massimo Montanari traces the development of medieval tastes both culinary and cultural from raw materials to market and captures their reflections in today's food trends. Tying the ingredients of our diet evolution to the growth of human civilization, he immerses readers in the passionate debates and bold inventions that transformed food from a simple staple to a potent factor in health and a symbol of social and ideological standing. Montanari returns to the prestigious Salerno school of medicine, the "mother of all medical schools," to plot the theory of food that took shape in the twelfth century. He reviews the influence of the Near Eastern spice routes, which introduced new flavors and cooking techniques to European kitchens, and reads Europe's earliest cookbooks, which took cues from old Roman practices that valued artifice and mixed flavors. Dishes were largely low-fat, and meats and fish were seasoned with vinegar, citrus juices, and wine. He highlights other dishes, habits, and battles that mirror contemporary culinary identity, including the refinement of pasta, polenta, bread, and other flour-based foods; the transition to more advanced cooking tools and formal dining implements; the controversy over cooking with oil, lard, or butter; dietary regimens; and the consumption and cultural meaning of water and wine. As people became more cognizant of their physicality, individuality, and place in the cosmos, Montanari shows, they adopted a new attitude toward food, investing as much in its pleasure and possibilities as in its acquisition.

Massimo Montanari, one of the most renowned historians of cuisine, has produced a well-written volume covering a wide range of topics, from medieval recipe books to staple foodstuff. There was not one page that did not hold my complete attention. (Massimo Ciavolella, University of California, Los Angeles) Massimo Montanari is a master communicator of fascinating ideas. He proposes the intriguing concept of the Middle Ages as something at once close but also very distant. This work will prove appealing to more than just food historians, and I highly recommend it. (David Gentilcore, University of Leicester) With incisiveness and thoroughness, Massimo Montanari's *Medieval Tastes* redraws the contours of the central role food played in Italian society from the early centuries of the Middle Ages to the Renaissance and beyond. More than just an enthralling journey through medieval culinary tastes, regimens, and norms, this excellent volume probes the more hidden folds of the social and cultural discourses that undergirded culinary systems. (Pina Palma, author of *Savoring Power, Consuming the Times: The Metaphors of Food in Medieval and Renaissance Italian Literature*) *Medieval Tastes* is an elaborately researched, sophisticated treatment of the topic.... Highly recommended. (Choice) A monograph that will be of enormous use to scholars working in food studies and related cultural studies fields, while also promising delight for the general interest reader as well. (Sixteenth Century Journal) About the Author Massimo Montanari is professor of medieval history and the history of food at the Institute of Paleography and Medieval Studies, University of Bologna. He has authored and coauthored more than a dozen books on the history of cuisine and the cultural values of food, including *Let the Meatballs Rest: And Other Stories About Food and Culture*; *Cheese, Pears, and History in a Proverb*; *Food Is Culture*; *Italian Cuisine: A Cultural History*; *Food: A Culinary History*; and *Famine and Plenty: The History of Food in Europe*. Beth Archer Brombert is the author

of two widely acclaimed biographies: *Cristina: Portraits of a Princess* and *Edouard Manet: Rebel in a Frock Coat*, which was a New York Times Notable Book of the Year. Her most recent work is a memoir of her decades of living, traveling, and cooking in Italy, *Journey to the World of the Black Rooster*. Her many translations from French and Italian include Italo Svevo's *Senilit* (*Emilio's Carnival*) and Erri De Luca's *Tu, Mio* (*You, Mine*).