

Access Free 97 Orchard An Edible History Of Five Immigrant Families In One New York Tenement Jane Ziegelman Free Download Pdf

An Edible History of Humanity [The Truth about Baked Beans](#) 97 Orchard *Edible Histories, Cultural Politics* *An Edible History of Humanity* [Edible Memory](#) *Edible Flowers* *Sandwich* *Coffee* *Pineapple* [Curry](#) *Borough Market: Edible Histories* *Hummus* *Rum Cake* *Caviar* [Tomato](#) *America the Edible* *Coconut* [Pudding](#) [Bread](#) *Gin* [Pickles](#) *Pancake* *The Edible Monument* [Garlic, an Edible Biography](#) *Edible Insects* *Cheese* [The Book of Edible Nuts](#) *The Illustrated Encyclopedia of Fruits, Vegetables, and Herbs* *Edible French Dumplings* [A History of the World in 6 Glasses](#) *Seriously Curious* [Rice](#) [Figs](#) *Pizza* *Edible Insects of the World* *Brandy* *Food Anatomy*

America the Edible May 15 2021 Get ready to devour America. Adam Richman, the exuberant host of Travel Channel's *Man v. Food* and *Man v. Food Nation*, has made it his business to root out unique dining experiences from coast to coast. Now, he zeroes in on some of his top-favorite cities—from Portland, Maine, to Savannah, Georgia—to share his uproariously entertaining food travel stories, top finds, and some invaluable (and hilarious) cautionary tales. *America the Edible* also tells the story behind the menu, revealing the little-known reason why San Francisco's sourdough bread couldn't exist without San Francisco's fog; why Cleveland just might have some of the country's best Asian cuisine; and how to eat like a native on the Hawaiian island of Oahu. Unflaggingly funny, curious, and, of course, hungry, Richman captures the spectacular melting pot of American cuisine as only a true foodie and insatiable storyteller can.

Edible Insects of the World Aug 25 2019 The first book on entomophagy written in this manner, *Edible Insects of the World* is an enumeration of 2,141 species of edible insects. For the reader's convenience, insect names are arranged much like a dictionary, first by taxonomic group and then by country. In addition to taxonomic and location information, entries contain applicable details about the history of entomophagy, collecting, cooking, and medicinal uses.

The Edible Monument Oct 08 2020 *The Edible Monument* considers the elaborate architecture, sculpture, and floats made of food that were designed for court and civic celebrations in early modern Europe. These include popular festivals such as Carnival and the Italian Cuccagna. Like illuminations and fireworks, ephemeral artworks made of food were not well documented and were challenging to describe because they were perishable and thus quickly consumed or destroyed. In times before photography and cookbooks, there were neither literary models nor a repertoire of conventional images for how food and its preparation should be explained or depicted. Although made for consumption, food could also be a work of art, both as a special attraction and as an expression of power. Formal occasions and spontaneous celebrations drew communities together, while special foods and seasonal menus revived ancient legends, evoking memories and recalling shared histories, values, and tastes. Drawing on books, prints, and scrolls that document festival arts, elaborate banquets, and street feasts, the essays in this volume examine the mythic themes and personas employed to honor and celebrate rulers; the methods, materials, and wares used to prepare, depict, and serve food; and how foods such as sugar were transformed to express political goals or accomplishments. This book is published on the occasion of an exhibition at the Getty Research Institute from October 13, 2015, to March 23, 2016.

[Garlic, an Edible Biography](#) Sep 06 2020 Featuring over 100 delicious, garlic-laden recipes, this culinary biography offers a tour through the colorful history of one of the world's most timeless ingredients. Garlic is the Lord Byron of produce, a lusty rogue that charms and seduces you but runs off before dawn, leaving a bad taste in your mouth. Called everything from rustic cure-all to Russian penicillin, Bronx vanilla and Italian perfume, garlic has been loved, worshipped, and despised throughout history. No writer has quite captured the epic, roving story of garlic—until now. While this book does not claim that garlic saved civilization (though it might cure whatever ails you), it does take us on a grand tour of its fascinating role in history, medicine, literature, and art; its controversial role in bigotry, mythology, and superstition; and its indispensable contribution to the great cuisines of the world. And just to make sure your appetite isn't slighted, *Garlic* offers over 100 recipes featuring the beloved ingredient.

[Edible Memory](#) May 27 2022 Jordan begins with the heirloom tomato, inquiring into its botanical origins in South America and its culinary beginnings in Aztec cooking to show how the homely and homegrown tomato has since grown to be an object of wealth and taste, as well as a popular symbol of the farm-to-table and heritage foods movements. She shows how a shift in the 1940s away from open pollination resulted in a narrow range of hybrid tomato crops. But memory and the pursuit of flavor led to intense seed-saving efforts increasing in the 1970s, as local produce and seeds began to be recognized as living windows to the past.

[Curry](#) Dec 22 2021 Curry is one of the most widely used—and misused—terms in the culinary lexicon. Outside of India, the

word *curry* is often used as a catchall to describe any Indian dish or Indian food in general, yet Indians rarely use it to describe their own cuisine. *Curry* answers the question, “What is *curry*?” by giving a lively historical and descriptive account of a dish that has many incarnations. In this global history, food writer Colleen Taylor Sen describes in detail the Anglo-Indian origins of *curry* and how this widely used spice has been adapted throughout the world. Exploring the *curry* universe beyond India and Great Britain, her chronicles include the elegant, complex curries of Thailand; the exuberant *curry/rotis* of the Caribbean; *kari/raisu*, Japan’s favorite comfort food; Indonesian *gulai* and *rendang*; Malaysia’s delicious *Nonya* cuisine; and exotic Western hybrids such as American curried chicken salad, German *currywurst*, and Punjabi-Mexican-Hindu pizza. Along the way, Sen unravels common myths about *curry* and Indian food and illuminates the world of *curry* with excerpts from popular songs, literary works, historical and modern recipes, and illustrations depicting *curry* dishes and their preparations. A vibrant, flavorful book about an increasingly popular food, *Curry* will find a wide audience of cooking enthusiasts and hungry fans of Indian food.

Coffee Feb 21 2022 Most of us can’t make it through morning without our cup (or cups) of joe, and we’re not alone. *Coffee* is a global beverage: it’s grown commercially on four continents and consumed enthusiastically on all seven—and there is even an Italian espresso machine on the International Space Station. *Coffee*’s journey has taken it from the forests of Ethiopia to the fincas of Latin America, from Ottoman coffee houses to “Third Wave” cafés, and from the simple coffee pot to the capsule machine. In *Coffee: A Global History*, Jonathan Morris explains both how the world acquired a taste for this humble bean, and why the beverage tastes so differently throughout the world. Sifting through the grounds of coffee history, Morris discusses the diverse cast of caffeinated characters who drank coffee, why and where they did so, as well as how it was prepared and what it tasted like. He identifies the regions and ways in which coffee has been grown, who worked the farms and who owned them, and how the beans were processed, traded, and transported. Morris also explores the businesses behind coffee—the brokers, roasters, and machine manufacturers—and dissects the geopolitics linking producers to consumers. Written in a style as invigorating as that first cup of Java, and featuring fantastic recipes, images, stories, and surprising facts, *Coffee* will fascinate foodies, food historians, baristas, and the many people who regard this ancient brew as a staple of modern life.

Bread Feb 09 2021 It is difficult to think of a food more basic, more essential, and more universal than bread. Common to the diets of both the rich and the poor, bread is one of our oldest foods. Loaves and rolls have been found in ancient Egyptian tombs, and wheat has been found in pits where human settlements flourished 8,000 years ago. Many anthropologists argue that the ability to sow and reap cereals, the grains necessary for making bread, could be one of the main reasons why man settled in communities, and even today the concept of “breaking bread together” is a lasting symbol of the uniting power of a meal. Bread is an innovative mix of traditional history, cultural history, travelogue, and cookbook. William Rubel begins with the amazing invention of bread approximately 20,000 years ago in the Fertile Crescent and ends by speculating on the ways in which cultural forces and advances in biotechnology may influence the development of bread in the twenty-first century. Rubel shows how simple choices, may be responsible for the widespread preference for wheat over other bread grains and for the millennia-old association of elite dining with white bread. He even provides an analysis of the different components of bread, such as crust and crumb, so that readers may better understand the breads they buy. With many recipes integrated with the text and a glossary covering one hundred breads, *Bread* goes well beyond the simple choice of white or wheat. Here, general readers will find an approachable introduction to the history of bread and to the many forms that bread takes throughout the world, and bread bakers will discover a history of the craft and new ways of thinking that will inspire experimentation.

Dumplings Mar 01 2020 From *gnocchi* to *pierogi* to *wonton*, the dumpling has become synonymous with comfort food around the world. Whether stuffed or unfilled, steamed or boiled, many countries have their own version of the dish. In this book, Barbara Gallani looks at the differences and similarities between the ways dumplings are prepared in a variety of cultures, addressing the contrast between the dumpling as an everyday meal and as a food for festive occasions. First examining the etymology of the word and examining just what makes a dumpling a dumpling, Gallani moves on to recount the many ways we have come to love this simple comfort, sometimes even offering up monuments and poetry in its honor. Including traditional recipes for readers to make at home, she shows us what makes the dumpling special in so many ways. A great resource for food and history enthusiasts alike, *Dumplings* reveals unique insights into this widely consumed and celebrated food.

Edible Insects Aug 06 2020 From grasshoppers to grubs, an eye-opening look at insect cuisine around the world. An estimated two billion people worldwide regularly consume insects, yet bugs are rarely eaten in the West. Why are some disgusted at the thought of eating insects while others find them delicious? *Edible Insects: A Global History* provides a broad introduction to the role of insects as human food, from our prehistoric past to current food trends—and even recipes. On the menu are beetles, butterflies, grasshoppers, and grubs of many kinds, with stories that highlight traditional methods of insect collection, preparation, consumption, and preservation. But we not only encounter the culinary uses of creepy-crawlies across many cultures. We also learn of the potential of insects to alleviate global food shortages and natural resource

overexploitation, as well as the role of world-class chefs in making insects palatable to consumers in the West.

The Book of Edible Nuts Jun 03 2020 The book discusses almonds, Brazil nuts, cashews, chestnuts, coconuts, filberts, macadamia nuts, peanuts, pecans, pistachios, sunflower seeds, and walnuts; a supplementary section describes the characteristics of 30 other nuts. A bibliography, recipe index, glossary, and general index round out this definitive work on the subject and a treasured reference for any kitchen or library.

Tomato Jun 15 2021 In the history of food, the tomato is a relative newcomer outside its ancestral home in Mesoamerica. And yet, as we devour pizza by the slice, dip French fries in ketchup, delight in a beautiful Bolognese sauce, or savor tomato curries, it would now be impossible to imagine the food cultures of many nations without the tomato. The journey taken by the tomato from its ancestral home in the southern Americas to Europe and back is a riveting story full of culinary discovery, innovation, drama, and dispute. Today, the tomato is at the forefront of scientific advances in cultivation and the study of taste, as well as a popular subject of heritage conservation (heirloom tomato salad, anyone?). But the tomato has also faced challenges every step of the way into our gardens and kitchens—including that eternal question: is it a fruit or a vegetable? In this book, Clarissa Hyman charts the eventful history of this ubiquitous everyday edible that is so often taken for granted. Hyman discusses tomato soup and ketchup, heritage tomatoes, tomato varieties, breeding and genetics, nutrition, tomatoes in Italy, tomatoes in art, and tomatoes for the future. Featuring delicious modern and historical recipes, such as the infamous “man-winning tomato salad” once featured in *Good Housekeeping*, this is a juicy and informative history of one of our most beloved foods.

Sandwich Mar 25 2022 The humble peanut butter and jelly or bologna and cheese or corned beef on rye—no matter your cooking expertise, chances are you’ve made and eaten countless sandwiches in your lifetime. It’s quick, it’s simple, and it’s open to infinite variety and inventiveness. If there’s something bread- or bun-like in your cupboard, there is a sandwich waiting to happen. Though sandwiches are a near-universal food, their origin can be traced to a very precise historical figure: John Montagu, the Fourth Earl of Sandwich, who, sometime before 1762 being too busy to stop for dinner, asked for some cold beef to be brought to him between two slices of bread. In *Sandwich*, award-winning food writer Bee Wilson unravels the mystery of how the Earl invented this most elementary but delicious way of eating. Wilson explores what sandwiches might have been like before the eighteenth century, why the name sandwich stuck, and how the Earl’s invention took off so quickly around the globe. Wilson brings together a wealth of material to trace how the sandwich has evolved, looking at sandwiches around the world, from the decadent meatball hoagie to the dainty cucumber tea sandwich. Loved the world over, this popular food has surprisingly never before been the subject of a book-length history until now.

Pudding Mar 13 2021 Pudding usually brings to mind flavors like chocolate, vanilla, and tapioca, but prepackaged pudding cups don’t even scratch the surface of global pudding varieties—the term can denote dishes containing candied fruits and nuts or even frugal blends of little more than flour and suet. *Pudding: A Global History* explains how puddings developed from their early savory, sausage-like mixtures into the sweet and sticky confections we are now familiar with, and he describes how advances in kitchen equipment have changed puddings over time. Tackling blood, bread, rice, batter, and vegetable puddings, Jeri Quinzio describes the diverse ways cooks around the world make their puddings and how versions from different countries vary—England’s rice pudding, for instance, is flavored with vanilla, nutmeg, or cinnamon, whereas in India it is made with nuts or raisins. In addition to investigating the history of puddings on the dining table, Quinzio also looks at the prominent place puddings have had in novels, poems, songs, and cartoons. He shows how authors and artists like Anthony Trollope, Robert Burns, and George Cruikshank have used puddings to illustrate their characters’ sorrows, joys, and even political leanings. Bursting with choice morsels about puddings past and present, this is a book for fans of blood pudding and plum pudding alike.

Edible French Apr 01 2020 The idiosyncrasies of language can tell us a lot about a culture. In this delightful book, Clotilde Dusoulier, creator of the award-winning food blog *Chocolate & Zucchini*, delves into the history and meaning of fifty of the French language’s most popular food-related expressions. Accompanied by beautiful watercolor illustrations by artist Mélina Josserand, *Edible French* explores whimsical turns of phrase such as: *Tomber dans les pommes* (falling into the apples) = fainting *Se faire rouler dans la farine* (being rolled in flour) = being fooled *Avoir un cœur d’artichaut* (having the heart of an artichoke) = falling in love easily A treat of a read for Francophiles and food lovers alike, *Edible French* is the tastiest way to explore French culture—one that will leave you in high spirits—or, as the French say, *vous donnera la pêche* (give you the peach).

Edible Histories, Cultural Politics Jul 29 2022 Just as the Canada’s rich past resists any singular narrative, there is no such thing as a singular Canadian food tradition. This new book explores Canada’s diverse food cultures and the varied relationships that Canadians have had historically with food practices in the context of community, region, nation and beyond. Based on findings from menus, cookbooks, government documents, advertisements, media sources, oral histories, memoirs, and archival collections, *Edible Histories* offers a veritable feast of original research on Canada’s food history and its relationship to culture and politics. This exciting collection explores a wide variety of topics, including urban restaurant culture, ethnic cuisines, and the controversial history of margarine in Canada. It also covers a broad time-span, from early

contact between European settlers and First Nations through the end of the twentieth century. *Edible Histories* intertwines information of Canada's 'foodways' – the practices and traditions associated with food and food preparation – and stories of immigration, politics, gender, economics, science, medicine and religion. Sophisticated, culturally sensitive, and accessible, *Edible Histories* will appeal to students, historians, and foodies alike.

Edible Flowers Apr 25 2022 Most of us like to look at them, but why on earth would anyone want to eat them? As Constance L. Kirker and Mary Newman show in this book, however, flowers have a long history as a tasty ingredient in a variety of cuisines. The Greeks, Romans, Persians, Ottomans, Mayans, Chinese, and Indians all knew how to cook with them for centuries, and today contemporary chefs use them to add something special to their dishes. *Edible Flowers* is the fascinating history of how flowers have been used in cooking, from ancient Greek dishes to the today's molecular gastronomy and farm-to-table restaurants. Looking at flowers' natural qualities: their unique and beautiful appearance, their pungent fragrance, and their surprisingly good taste, Kirker and Newman proffer a bouquet of dishes—from soups to stews to desserts to beverages—that use them in interesting ways. Tying this culinary history into a larger cultural one, they show how flowers' cultural, symbolic, and religious connotations have added value and meaning to dishes in daily life and special occasions. From fried squash blossoms to marigold dressings, this book rediscovers the flower not just as something beautiful but as something absolutely delicious.

A History of the World in 6 Glasses Jan 29 2020 *The New York Times* Bestseller “There aren't many books this entertaining that also provide a cogent crash course in ancient, classical and modern history.” -*Los Angeles Times* Beer, wine, spirits, coffee, tea, and Coca-Cola: In Tom Standage's deft, innovative account of world history, these six beverages turn out to be much more than just ways to quench thirst. They also represent six eras that span the course of civilization—from the adoption of agriculture, to the birth of cities, to the advent of globalization. *A History of the World in 6 Glasses* tells the story of humanity from the Stone Age to the twenty-first century through each epoch's signature refreshment. As Standage persuasively argues, each drink is in fact a kind of technology, advancing culture and catalyzing the intricate interplay of different societies. After reading this enlightening book, you may never look at your favorite drink in quite the same way again.

Hummus Oct 20 2021 Complete with recipes, a mouthwatering look at the complicated origins and rise of the world's favorite garbanzo bean spread and dip. This is a global history of hummus bi-tahina, the delicious combination of chickpeas, tahini, lemon, and garlic that we know and love as hummus. The story begins in the medieval kitchens of the Near and Middle East and culminates with hummus's rise in popularity in the Western world at the end of the twentieth century. This book also addresses the international controversy over ownership of the dish and illustrates the extent to which hummus has been embraced by Western food culture today. Though other Mediterranean dishes have become popular in the West, none can be compared to hummus, which can be found in any supermarket and in vast numbers of eating establishments. Hummus has become a global phenomenon and our very favorite dip.

Pickles Dec 10 2020 From the fiery kimchi of Korea to American dill spears; from the spicy achar of India to the ceviche of Latin America; from Europe's sauerkraut to brined herrings and chutneys, pickles are unquestionably a global food. They are also of the moment. Growing interest in naturally fermented vegetables—pickles by another name—means that today, in the early twenty-first century, we are seeing a renaissance in the making and consumption of pickles. Across continents and throughout history, humans have relied upon pickling to preserve foods and add to their flavor. Both a cherished food of the elite and a staple of the masses, pickles have also acquired new significance in our health-conscious times: traditionally fermented pickles are probiotic and said to possess anti-aging and anti-cancer properties, while pickle juice is believed to prevent muscle cramps in athletes and reduce sugar spikes in diabetics. *Nota bene*: It also cures hangovers. In *Pickles*, Jan Davison explores the cultural and gastronomic importance of pickles from the earliest civilizations' brine-makers to twenty-first-century dilettantes of dill. Join Davison and discover the art of pickling as mastered by the ancient Chinese; find out why Korean astronaut Yi So-yeon took pickled cabbage into space in 2008; learn how the Japanese pickle the deadly puffer fish; and uncover the pickling provenance of that most popular of condiments, tomato ketchup. A compulsively consumable, globe-trotting tour sure to make you pucker, Davison's book shows us how pickles have been omnipresent in humanity's common quest not only to preserve foods, but to create them—with relish.

Gin Jan 11 2021 *Mother's Milk, Mother's Ruin, and Ladies' Delight. Dutch Courage and Cuckold's Comfort.* These evocative nicknames for gin hint that it has a far livelier history than the simple and classic martini would lead you to believe. In this book, Lesley Jacobs Solmonson journeys into gin's past, revealing that this spirit has played the role of both hero and villain throughout history. Taking us back to gin's origins as a medicine derived from the aromatic juniper berry, Solmonson describes how the Dutch recognized the berry's alcoholic possibilities and distilled it into the whiskey-like *genever*. She then follows the drink to Britain, where cheap imitations laced with turpentine and other caustic fillers made it the drink of choice for poor eighteenth-century Londoners. Eventually replaced by the sweetened Old Tom style and later by London Dry gin, its popularity spread along with the British Empire. As people today once again embrace classic cocktails like the gimlet and the negroni, gin has reclaimed its place in the world of mixology. Featuring many enticing recipes, *Gin* is

the perfect gift for cocktail aficionados and anyone who wants to know whether it should be shaken or stirred.

Brandy Jul 25 2019 Made from distilled wine, brandy has a long, noble tradition of refined consumption, but it has also recently experienced a surge in popularity thanks to new cocktail trends. Brandy chronicles the history of this very popular spirit, traveling from medieval alchemists to present-day drink mixologists and exploring brandy's production and consumption from the Middle Ages to today. Delving into brandy's fascinating story, Becky Sue Epstein reveals that many cultures have contributed to the history of the beverage, from the Dutch calling the drink "burnt wine" to the Spanish colonials in Peru and California who produced the first brandies in the New World. She also explores the distillation and aging processes, and she discusses the spirit's many varieties, including the elegant, amber Cognac and the more overlooked Armagnac. In addition, Epstein offers advice on buying, storing, and serving brandy, while also providing recipes for both classic and new cocktails. Taken neat or mixed in a sidecar, Brandy is a tasty book for both connoisseurs and first-time drinkers to enjoy.

Cheese Jul 05 2020 Take a slice of bread. It's perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, it's kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it's the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent stilton, a creamy brie, or a salty pecorino, Cheese is the perfect snack of a book.

The Truth about Baked Beans Sep 30 2022 Forages through New England's most famous foods for the truth behind the region's culinary myths Meg Muckenhoupt begins with a simple question: When did Bostonians start making Boston Baked Beans? Storekeepers in Faneuil Hall and Duck Tour guides may tell you that the Pilgrims learned a recipe for beans with maple syrup and bear fat from Native Americans, but in fact, the recipe for Boston Baked Beans is the result of a conscious effort in the late nineteenth century to create New England foods. New England foods were selected and resourcefully reinvented from fanciful stories about what English colonists cooked prior to the American revolution—while pointedly ignoring the foods cooked by contemporary New Englanders, especially the large immigrant populations who were powering industry and taking over farms around the region. The Truth about Baked Beans explores New England's culinary myths and reality through some of the region's most famous foods: baked beans, brown bread, clams, cod and lobster, maple syrup, pies, and Yankee pot roast. From 1870 to 1920, the idea of New England food was carefully constructed in magazines, newspapers, and cookbooks, often through fictitious and sometimes bizarre origin stories touted as time-honored American legends. This toothsome volume reveals the effort that went into the creation of these foods, and lets us begin to reclaim the culinary heritage of immigrant New England—the French Canadians, Irish, Italians, Portuguese, Polish, indigenous people, African-Americans, and other New Englanders whose culinary contributions were erased from this version of New England food. Complete with historic and contemporary recipes, The Truth about Baked Beans delves into the surprising history of this curious cuisine, explaining why and how "New England food" actually came to be.

Pancake Nov 08 2020 Round, thin, and made of starchy batter cooked on a flat surface, it is a food that goes by many names: flapjack, crêpe, and okonomiyaki, to name just a few. The pancake is a treasured food the world over, and now Ken Albala unearths the surprisingly rich history of pancakes and their sizzling goodness. Pancake traverses over centuries and civilizations to examine the culinary and cultural importance of pancakes in human history. From the Russian blini to the Ethiopian injera, Albala reveals how pancakes have been a perennial source of sustenance from Greek and Roman eras to the Middle Ages through to the present day. He explores how the pancake has gained symbolic currency in diverse societies as a comfort food, a portable victual for travelers, a celebratory dish, and a breakfast meal. The book also features a number of historic and modern recipes—tracing the first official pancake recipe to a sixteenth-century Dutch cook—and is accompanied by a rich selection of illustrations. Pancake is a witty and erudite history of a well-known favorite and will ensure that the pancake will never be flattened under the shadow of better known foods.

Figs Oct 27 2019 Lusciously sweet and with a complex texture, figs are both a nutritious culinary delicacy and an important symbol in religion and culture. Associated with Christmas since the time of Charles Dickens—not to mention Dionysus or the Garden of Eden—the fig is steeped in history. In this account of the festive fruit, David C. Sutton places the fig in its historical context, examining its peculiar origins and the importance it has garnered in so many countries. Sutton begins by describing the fig's strange biology—botanically, it is not a fruit, but rather a cluster of ingrowing flowers—then considers its Arabian

origins, including the possibility that the earliest seeds were transported from Yemen to Mesopotamia in the dung of donkeys. Exploring the history of the fruit in fascinating detail, Sutton postulates that the “forbidden fruit” eaten by Adam and Eve was not an apple, but a fig; and he discusses the role figs played for the Crusaders and guides readers toward the wonderful fig festivals held today. Chock full of tasty recipes, intriguing facts, and bizarre stories, *Figs* is a toothsome book of delights.

Pizza Sep 26 2019 You can pick Chicago deep dish, Sicilian, or New York-style; pan crust or thin crust; anchovies or pepperoni. There are countless ways to create the dish called pizza, as well as a never-ending debate on the best way of cooking it. Now Carol Helstosky documents the fascinating history and cultural life of this chameleon-like food in *Pizza*. Originally a food for the poor in eighteenth-century Naples, the pizza is a source of national and regional pride as well as cultural identity in Italy, Helstosky reveals. In the twentieth century, the pizza followed Italian immigrants to America, where it became the nation’s most popular dish and fueled the rise of successful fast-food corporations such as Pizza Hut and Domino’s. Along the way, Helstosky explains, pizza has been adapted to local cuisines and has become a metaphor for cultural exchange. *Pizza* also features several recipes and a wealth of illustrations, including a photo of the world’s largest and most expensive pizza—sprinkled with edible 24-karat gold shavings and costing over \$4000. Whether you love sausage and onions on your pizza or unadorned cheese, *Pizza* has enough offerings to satiate even the pickiest of readers.

Borough Market: Edible Histories Nov 20 2021 * Shortlisted for Debut Food Book of the Year at the Fortnum & Mason Food and Drink Awards 2021 * One of The Times Books of the Year 2020 _____ 'Fascinating and entertaining - a pleasure to read.' Claudia Roden As a nation of food-lovers we have been munching on fruit and veg, drinking tea and coffee and adorning our dishes with oils and spices for generations, but have you ever stopped to wonder how our most beloved foods came to be the way they are now? In this series of enlightening and highly entertaining essays, award-winning food writer Mark Riddaway travels back through the centuries to tell the fascinating, surprising and often downright bizarre stories of some of the everyday ingredients found at London's Borough Market. Discover how the strawberries we eat today had their roots in a clandestine trip to South America by a French spy whose surname happened to be Strawberry, why three-quarters of Britain's late-18th-century intake of tea was sold on the black market, and what Sigmund Freud found so fascinating about eel genitalia. From the humble apples and onions that we've grown on these shores for centuries, to more exotic ingredients like cinnamon and bananas that travel from across the world to finesse our food, *Borough Market: Edible Histories* offers a chance to digest the charming stories behind every last morsel.

Caviar Jul 17 2021 Served up with a mother of pearl spoon and alongside a crystal flute of champagne, caviar is the ultimate culinary symbol of wealth, luxury, and decadence. But how did tiny fish eggs—which many might regard as an unwanted, throwaway food—become such an international delicacy? In *Caviar: A Global History*, renowned food writer Nichola Fletcher answers this curious question, examining the rise of caviar as an indulgence and its effect on the lives of the people who seek and sell it today. Fletcher takes the reader on a tour of the main areas of caviar production—Russia, Iran, Europe, and America—and investigates how the industry has contributed to the decline of the sturgeon population, the fish most associated with caviar. As Fletcher details, many efforts are underway to create sustainable sturgeon farming, which would make it possible to enjoy caviar with a clear, environmental conscience. Featuring vibrant illustrations and many fascinating anecdotes, *Caviar* also offers advice on purchasing and serving caviar. This is the perfect food book for everyone in need of a little opulence and glamour.

Seriously Curious Dec 30 2019 Some questions you never think to ask. Others, you didn't know you didn't know. And some facts are so surprising they cry out for answers. What can a president actually do? Why do cities sink into the ground? Why is Australia seemingly invulnerable to recessions? Why do people in couples do more housework than singletons? The brilliant minds of the Economist collect these questions. Individually, they might seem bite-sized and inconsequential, but taken together they can reveal a whole new world.

An Edible History of Humanity Nov 01 2022 Throughout history, food has done more than simply provide sustenance. It has acted as a tool of social transformation, political organization, geopolitical competition, industrial development, military conflict and economic expansion. In *An Edible History of Humanity* Tom Standage serves up a hugely satisfying account of ways in which food has, indirectly, helped to shape and transform societies around the world. It is a dazzling account of gastronomic revolutions from pre-history to the present.

The Illustrated Encyclopedia of Fruits, Vegetables, and Herbs May 03 2020 "From roots and shoots, almonds to zucchini, field and forest to the family table-this delectable guide reveals the intriguing stories of the world's favorite food plants. *The Illustrated Encyclopedia of Fruits, Vegetables, and Herbs* covers every edible plant you can imagine. It invites us on a gorgeously illustrated tour through the world garden to discover the origins, traditions, and contemporary culture of more than 450 fruits, vegetables, nuts, grains, herbs, and spices. It's the explorative home cook's best friend in the kitchen, an edible guide for the vegans, vegetarians, and omnivores alike. Splashed with hundreds of appetizing images and written by top culinary and horticultural experts, it also tells individual stories in an extensive directory of species which lists geographical origins, botanical facts, traditional uses, and culinary tips for hundreds of plants."--provided by Amazon.com.

Rice Nov 28 2019 From jambalaya to risotto, curry to nasi kandar, few foods are as ubiquitous in our meals as rice. A

dietary staple and indispensable agricultural product from Asia to the Americas, the grain can be found in Michelin restaurants and family kitchens alike. In this engaging culinary history, Renee Marton explores the role rice has played in society and the food economy as it journeyed from its beginnings in Asia and West Africa to global prominence. Examining the early years of rice's burgeoning popularity, Marton shows that trade of the grain was driven by profit from both high status export rice and the lower-quality versions that fed countless laborers. In addition to urbanization and the increase in marketing and advertising, she reveals that rice's rise to supremacy also came through its consumption by slave, indentured servant, and immigrant communities. She also considers the significance rice has in cultural rituals, literature, music, painting, and poetry. She even shows how the specific rice one consumes can have great importance in distinguishing one's identity within an ethnic group. Chock full of delicious recipes from across the globe, *Rice* is a fascinating look at how this culinary staple has defined us.

Coconut Apr 13 2021 From curries to creamy piña colodas, a delectable global history of the many culinary incarnations of the coconut. The flavor and image of the coconut are universally recognizable, conjuring up sweet, exotic pleasures. Called the "Swiss army knife" of the plant world, the versatile coconut can be an essential ingredient in savory curries, or a sacred element in Hindu rituals or Polynesian kava ceremonies. Coconut's culinary credentials extend far beyond a sprinkling on a fabulous layer cake or cream pie to include products such as coconut vinegar, coconut sugar, coconut flour, and coconut oil. Complete with recipes, this book explores the global history of coconut from its ancient origins to its recent elevation to super-food status.

Rum Sep 18 2021 "Yo ho ho and a bottle of rum!" A favorite of pirates, the molasses-colored liquid brings to mind clear blue seas, weather-beaten sailors, and port cities filled with bar wenches. But enjoyment of rum spread far beyond the scallywags of the Caribbean—Charles Dickens savored it in punch, Thomas Jefferson mixed it into omelets, Queen Victoria sipped it in navy grog, and the Kamehameha Kings of Hawaii drank it straight up. In *Rum*, Richard Foss tells the colorful, secret history of a spirit that not only helped spark the American Revolution but was even used as currency in Australia. This book chronicles the five-hundred-year evolution of rum from a raw spirit concocted for slaves to a beverage savored by connoisseurs. Charting the drink's history, Foss shows how rum left its mark on religious rituals—it remains a sacramental offering among voodoo worshippers—and became part of popular songs and other cultural landmarks. He also includes recipes for sweet and savory rum dishes and obscure drinks, as well as illustrations of rum memorabilia from its earliest days to the tiki craze of the 1950s. Fast-paced and well written, *Rum* will delight any fan of mojitos and mai tais.

Pineapple Jan 23 2022 Poet Charles Lamb described the pineapple as "too ravishing for moral taste . . . like lovers' kisses she bites—she is a pleasure bordering on pain, from fierceness and insanity of her relish." From the moment Christopher Columbus discovered it on a Caribbean island in 1493, the pineapple has seduced the world, becoming an object of passion and desire. Beloved by George Washington, a favorite of kings and aristocrats, the pineapple quickly achieved an elite status among fruits that it retains today. Kaori O'Connor tells the story of this culinary romance in *Pineapple*, an intriguing history of this luscious fruit. O'Connor follows the pineapple across time and cultures, exploring how it was first transported to Europe, where it could only be grown at great expense in hothouses. The pineapple was the ultimate status symbol, she reveals—London society hostesses would even pay extravagantly to rent a pineapple for a single evening to be the centerpiece of a party. O'Connor explains that the fruit remained a seasonal luxury for the rich until developments in shipping and refrigeration allowed it to be brought to the major markets in Europe and America, and she illustrates how canning processes—and the discovery of the pineapple's ideal home in Hawaii—have made it available and affordable throughout the year. Packed with vivid illustrations and irresistible recipes from around the world, *Pineapple* will have everyone falling in love with this juicy tropical fruit.

Food Anatomy Jun 23 2019 Get your recommended daily allowance of facts and fun with *Food Anatomy*, the third book in Julia Rothman's best-selling *Anatomy* series. She starts with an illustrated history of food and ends with a global tour of street eats. Along the way, Rothman serves up a hilarious primer on short order egg lingo and a mouthwatering menu of how people around the planet serve fried potatoes — and what we dip them in. Award-winning food journalist Rachel Wharton lends her editorial expertise to this light-hearted exploration of everything food that bursts with little-known facts and delightful drawings. Everyday diners and seasoned foodies alike are sure to eat it up.

Cake Aug 18 2021 Be it a birthday or a wedding—let them eat cake. Encased in icing, crowned with candles, emblazoned with congratulatory words—cake is the ultimate food of celebration in many cultures around the world. But how did cake come to be the essential food marker of a significant occasion? In *Cake: A Global History*, Nicola Humble explores the meanings, legends, rituals, and symbolism attached to cake through the ages. Humble describes the many national differences in cake-making techniques, customs, and regional histories—from the French gâteau Paris-Brest, named for a cycle race and designed to imitate the form of a bicycle wheel, to the American Lady Baltimore cake, likely named for a fictional cake in a 1906 novel by Owen Wister. She also details the role of cake in literature, art, and film—including Miss Havisham's imperishable wedding cake in *Great Expectations* and Marcel Proust's madeleine of memory—as well as the art and architecture of cake making itself. Featuring a large selection of mouthwatering images, as well as many examples and

recipes for some particularly unusual cakes, Cake will provide many sweet reasons for celebration.

An Edible History of Humanity Jun 27 2022 The bestselling author of "A History of the World in 6 Glasses" brilliantly charts how foods have transformed human culture through the ages.

97 Orchard Aug 30 2022 In 97 Orchard, Jane Ziegelman explores the culinary life that was the heart and soul of New York's Lower East Side around the turn of the twentieth century—a city within a city, where Germans, Irish, Italians, and Eastern European Jews attempted to forge a new life. Through the experiences of five families, all of them residents of 97 Orchard Street, Ziegelman takes readers on a vivid and unforgettable tour, from impossibly cramped tenement apartments, down dimly lit stairwells, beyond the front stoops where housewives congregated, and out into the hubbub of the dirty, teeming streets. Ziegelman shows how immigrant cooks brought their ingenuity to the daily task of feeding their families, preserving traditions from home but always ready to improvise. 97 Orchard lays bare the roots of our collective culinary heritage.

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