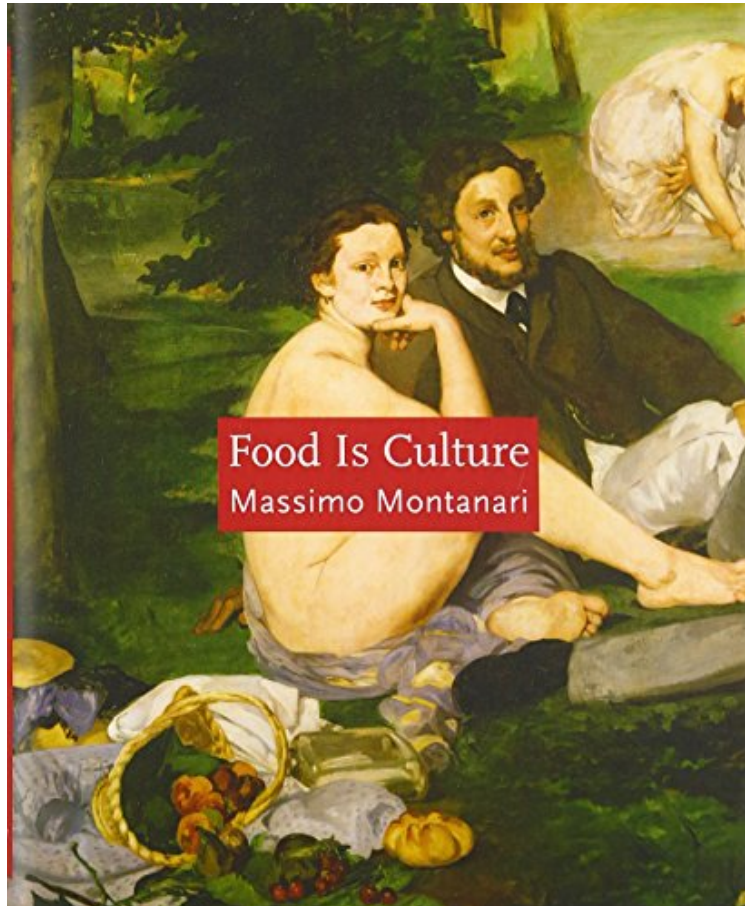


[Download] Food Is Culture (Arts and Traditions of the Table: Perspectives on Culinary History)

Food Is Culture (Arts and Traditions of the Table: Perspectives on Culinary History)

Massimo Montanari

*ebooks / Download PDF / *ePub / DOC / audiobook*



DOWNLOAD



READ ONLINE

#1060083 in Books Massimo Montanari 2006-11-21 Original language: Italian PDF # 1 7.58 x .72 x 6.381, .70
#File Name: 0231137907168 pages Food Is Culture | File size: 27.Mb

Massimo Montanari : Food Is Culture (Arts and Traditions of the Table: Perspectives on Culinary History)

before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food Is Culture (Arts and Traditions of the Table: Perspectives on Culinary History):

1 of 1 people found the following review helpful. One to plow through if you can stay awake. By J. B. Roesset Some interesting points to be made but contrary to what the introduction said, that it was user-friendly and non-pedantic, it was just the opposite, an opinion agreed with by fellow students in the short course I did as part of an alumni college program. The kernels of new information were wrapped up in lengthy obtuse language, probably easily accessible to those in the field but not so to us ordinary older age students outside the field. Just like lawyers, businessmen, doctors, etc have their own jargon, so apparently do those in the academic field in which the author was writing, though some of the problem may be attributable to the translation from Italian. Our teacher made the same points in a much more easily understandable and memorable way. 1 of 1 people found the following review helpful. Food is culture By F.

Papadopoulos This is an opportunity for enjoyable and thought provoking reading. The metaphor of "food as language" proved very versatile for academic purposes. I have used Montanari's ideas to put together a short introduction to a Marketing in the Food Sector module. My students can now relate media language with "food language" in meaningful and imaginative ways. 0 of 0 people found the following review helpful. Five Stars By Edison Bittencourt Very interesting to look at food as culture

Elegantly written by a distinguished culinary historian, *Food Is Culture* explores the innovative premise that everything having to do with food—its capture, cultivation, preparation, and consumption—represents a cultural act. Even the "choices" made by primitive hunters and gatherers were determined by a culture of economics (availability) and medicine (digestibility and nutrition) that led to the development of specific social structures and traditions. Massimo Montanari begins with the "invention" of cooking which allowed humans to transform natural, edible objects into cuisine. Cooking led to the creation of the kitchen, the adaptation of raw materials into utensils, and the birth of written and oral guidelines to formalize cooking techniques like roasting, broiling, and frying. The transmission of recipes allowed food to acquire its own language and grow into a complex cultural product shaped by climate, geography, the pursuit of pleasure, and later, the desire for health. In his history, Montanari touches on the spice trade, the first agrarian societies, Renaissance dishes that synthesized different tastes, and the analytical attitude of the Enlightenment, which insisted on the separation of flavors. Brilliantly researched and analyzed, he shows how food, once a practical necessity, evolved into an indicator of social standing and religious and political identity. Whether he is musing on the origins of the fork, the symbolic power of meat, cultural attitudes toward hot and cold foods, the connection between cuisine and class, the symbolic significance of certain foods, or the economical consequences of religious holidays, Montanari's concise yet intellectually rich reflections add another dimension to the history of human civilization. Entertaining and surprising, *Food Is Culture* is a fascinating look at how food is the ultimate embodiment of our continuing attempts to tame, transform, and reinterpret nature.

A worthwhile indulgence. (Eve Lichtgarn Associated Content) To read this disarming collection of brief essays is to witness a superbly stocked mind grappling with matters that are vital to human survival. (Tim Morris Wilson Quarterly) Montanari here has provided students of anthropology with a wonderful text... Recommended. (Library Journal) Eloquent and shrewd. (Ken Hirschkop Radical Philosophy) About the Author Massimo Montanari is professor of medieval history and history of food at the University of Bologna. He has achieved wide recognition for his many searching and thoroughly researched studies of culinary traditions. Since 1979 he has authored and coauthored more than a dozen books, including *Italian Cuisine: A Cultural History* (Columbia), *Food: A Culinary History* (Columbia), *Famine and Plenty: The History of Food in Europe*, and the recent *Bologna la Grassa*. Albert Sonnenfeld, longtime professor of Romance languages and literature at Princeton and Chevalier Professor of French/Italian at the University of Southern California, is series editor for Columbia University Press's *Arts and Traditions of the Table: Perspectives on Culinary History*, which has published his translations of Giovanni Rebera's *Culture of the Fork* and Jean-Louis Flandrin and Massimo Montanari's *Food: A Culinary History*.