



Alan Davidson

THE OXFORD COMPANION TO

FOOD

SECOND EDITION

Edited by Tom Jaine

The Oxford Companion To Food 2nd Ed

Alan Davidson



The Oxford Companion To Food 2nd Ed:

The Oxford Companion to Food Alan Davidson, 2014-08-21 the best food reference work ever to appear in the English language read it and be dazzled Bee Wilson New Statesman First published in 1999 the ground breaking Oxford Companion to Food was an immediate success and won prizes and accolades around the world Its blend of serious food history culinary expertise and entertaining serendipity was and remains unique Interest in food cooking and the culture surrounding food has grown enormously in the intervening period as has the study of food and food history University departments international societies and academic journals have sprung up dedicated to exploring the meaning of food in the daily lives of people around the world alongside an ever increasing number of articles books programmes and websites in the general media devoted to the discussion of food making the Oxford Companion to Food more relevant than ever Already a food writing classic this Companion combines an exhaustive catalogue of foods be they biscuits named after battles divas or revolutionaries body parts from nose to tail toe to cerebellum or breads from the steppes of Asia or the well built ovens of the Mediterranean with a richly allusive commentary on the culture of food expressed in literature and cookery books or as dishes peculiar to a country or community While building on the Companion s existing strengths Tom Jaine has taken the opportunity to update the text and alert readers to new perspectives in food studies There is new coverage of attitudes to food consumption production and perception such as food and genetics food and sociology and obesity New entries include terms such as convenience foods drugs and food Ethiopia leftovers medicine and food pasta and many more There are also new entries on important personalities who are of special significance within the world of food among them Clarence Birdseye Henri Nestl and Louis Pasteur In its new edition the Companion maintains its place as the foremost food reference resource for study and home use

The ^AOxford Companion to American Food and Drink Andrew F. Smith, 2007-05-01 Building on the highly praised and deliciously browseable two volume compendium the Oxford Encyclopedia of Food and Drink in America this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world Within its pages for example we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor mint next to cash registers at bars Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors Edited by Andrew Smith a writer and lecturer on culinary history the Companion serves up more than just trivia however including hundreds of entries on fast food celebrity chefs fish sandwiches regional and ethnic cuisine food science and historical food traditions

Routledge Handbook of Landscape and Food Joshua Zeunert, Tim Waterman, 2018-02-02 Since the turn of the millennium there has been a burgeoning interest in and literature of both landscape studies and food studies Landscape describes places as relationships and processes Landscapes create people s identities and guide their actions and their preferences while at the same time are shaped by the actions and forces of people Food as currency

medium and sustenance is a fundamental part of those landscape relationships This volume brings together over fifty contributors from around the world in forty profoundly interdisciplinary chapters Chapter authors represent an astonishing range of disciplines from agronomy anthropology archaeology conservation countryside management cultural studies ecology ethics geography heritage studies landscape architecture landscape management and planning literature urban design and architecture Both food studies and landscape studies defy comprehension from the perspective of a single discipline and thus such a range is both necessary and enriching The Routledge Handbook of Landscape and Food is intended as a first port of call for scholars and researchers seeking to undertake new work at the many intersections of landscape and food Each chapter provides an authoritative overview a broad range of pertinent readings and references and seeks to identify areas where new research is needed though these may also be identified in the many fertile areas in which subjects and chapters overlap within the book

A History of Food Maguelonne Toussaint-Samat, 2009-03-25 The story of cuisine and the social history of eating is a fascinating one and Maguelonne Toussaint Samat covers all its aspects in this classic history New expanded edition of a classic book originally published to great critical acclaim from Raymond Blanc The New York Times The Sunday Telegraph The Independent and more Tells the story of man's relationship with food from earliest times to the present day Includes a new foreword by acclaimed food writer Betty Fussell a preface by the author updated bibliography and a new chapter bringing the story up to date New edition in jacketed hardback with c 70 illustrations and a new glossy color plate section Indispensable and an endlessly fascinating book The view is staggering Not a book to digest at one or several sittings Savor it instead one small slice at a time accompanied by a very fine wine New York Times This book is not only impressive for the knowledge it provides it is unique in its integration of historical anecdotes and factual data It is a marvellous reference to a great many topics Raymond Blanc Quirky encyclopaedic and hugely entertaining Adelight Sunday Telegraph It's the best book when you are looking for very clear but interesting stories Everything is cross referenced to an extraordinary degree which is great because the information given is so complex and interweaving The Independent A History of Food is a monumental work a prodigious feat of careful scholarship patient research and attention to detail Full of astonishing but insufficiently known facts Times Higher Education Supplement

The Foie Gras Wars Mark Caro, 2009-03-10 In announcing that he had stopped serving the fattened livers of force fed ducks and geese at his world renowned restaurant influential chef Charlie Trotter heaved a grenade into a simmering food fight and the Foie Gras Wars erupted He said his morally minded menu revision was meant merely to raise consciousness but what was he thinking when he also suggested to Chicago Tribune reporter Mark Caro that a rival four star chef's liver be eaten as a little treat The reaction to Caro's subsequent front page story was explosive as Trotter's sizable hometown moved to ban the ancient delicacy known as foie gras while an international array of activists farmers chefs and politicians clashed forcefully and sometimes violently over whether fattening birds for the sake of scrumptious livers amounts to ethical agriculture or torture Take a dish with a funny

French name add ducks top it all off with celebrity chefs eating each other's livers and that's entertainment Caro writes Yet as absurd as battling over bloated waterfowl organs might seem the controversy struck a serious chord even among those who had never tasted the stuff Reporting from the front lines of this passionate dining debate Caro explores the questions we too often avoid What is an acceptable amount of suffering for an animal that winds up on our plate Is a duck that lives comfortably for twelve weeks before enduring a few weeks of periodic force feedings worse off than a supermarket broiler chicken that never sees the light of day over its six to seven weeks on earth Why is the animal rights movement picking on such a rarefied dish when so many more chickens pigs and cows are being processed on factory farms Then again how could the treatment of other animals possibly justify the practice of feeding a duck through a metal tube down its throat In his relentless yet good humored pursuit of clarity Caro takes us to the streets where activists use bullhorns spray paint Superglue and or lawsuits as their weapons the government chambers where politicians weigh the ducks interests against their own the restaurants and outlaw dining clubs where haute cuisine preparations coexist with Foie lipops and the U S and French farms whose operators maintain that they are honoring tradition not abusing animals Can foie gras survive after 5 000 years Are we on the verge of a more enlightened era of eating Can both answers be yes Our appetites hang in the balance

Science and Technology Resources James E. Bobick,G. Lynn Berard,2011-04-19 An indispensable resource for anyone wanting to create maintain improve understand or use the diverse information resources within a sci tech library Providing cutting edge practices and tools in library and information science as well as a historical perspective on science and technology resources Science and Technology Resources A Guide for Information Professionals and Researchers begins with an overview of the nature of sci tech literature the information seeking behavior of scientists and engineers and an examination of the research cycle Each of the 12 chapters focuses on a specific format showcasing specific examples and representative resources in current practice This practical guide will be invaluable to librarians information specialists engineering and science professionals and students interested in acquiring a practical knowledge of science and technology resources The comprehensive subject bibliographies provide a sci tech library administrator with the resources to develop and maintain an effective science technology and engineering collection

Midwestern Food Paul Fehribach,2023-09-20 An acclaimed chef offers a historically informed cookbook that will change how you think about Midwestern cuisine Celebrated chef Paul Fehribach has made his name serving up some of the most thoughtful and authentic regional southern cooking not in the South but in Chicago at Big Jones But over the last several years he has been looking to his Indiana roots in the kitchen while digging deep into the archives to document and record the history and changing foodways of the Midwest Fehribach is as painstaking with his historical research as he is with his culinary execution In Midwestern Food he focuses not only on the past and present of Midwestern foodways but on the diverse cultural migrations from the Ohio River Valley north and westward that have informed them Drawing on a range of little explored sources he traces the influence of several heritages

especially German and debunks many culinary myths along the way The book is also full of Fehribach's delicious recipes informed by history and family alike such as his grandfather's favorite watermelon rind pickles sorghum pecan sticky rolls Detroit style coney sauce Duck and manoomin hotdish pawpaw chiffon pie strawberry pretzel gelatin salad and he breaks the code to the most famous Midwestern pizza and BBQ styles you can easily reproduce at home But it is more than just a cookbook weaving together historical analysis and personal memoir with profiles of the chefs purveyors and farmers who make up the food networks of the region The result is a mouth watering and surprising Midwestern feast from farm to plate Flyover this

Food Culture in France Julia L. Abramson, 2006-11-30 French cooking has been seen as the pinnacle of gastronomy Food Culture in France provides an accessible tour of haute cuisine but also mainly the everyday food culture that sustains the populace It illuminates the French way of life as well as showing what the popular cooking shows such as Julia Child's were based on Readers will find the basics discussed in narrative chapters on food history major foods and ingredients cooking typical meals eating out and diet and health The information packed volume is also indispensable for learning about regional cultivation and specialties that France is so famous for The French appreciation for seasonal food is illuminated in descriptions of shopping cooking and eating habits All students of French culture and language and Francophiles will benefit from the overview presented here

The Pacific Region Jan Goggans, Aaron DiFranco, 2004-12-30 Robert Penn Warren once wrote West is where we all plan to go some day and indeed images of the westernmost United States provide a mythic horizon to American cultural landscape While the five states California Oregon Washington Alaska and Hawai'i which touch Pacific waters do share commonalities within the history of westward expansion the peoples who settled the region and the indigenous peoples they encountered have created spheres of culture that defy simple categorization This wide ranging reference volume explores the marvelously eclectic cultures that define the Pacific region From the music and fashion of the Pacific northwest to the film industry and surfing subcultures of southern California from the vast expanses of the Alaskan wilderness to the schisms between native and tourist culture in Hawai'i this unprecedented reference provides a detailed and fascinating look at American regionalism along the Pacific Rim The Greenwood Encyclopedia of American Regional Cultures is the first rigorous reference collection on the many ways in which American identity has been defined by its regions and its people Each of its eight regional volumes presents thoroughly researched narrative chapters on Architecture Art Ecology Ethnicity Fashion Film Folklore Food Language Literature Music Religion and Sports Recreation Each book also includes a volume specific introduction as well as a series foreword by noted regional scholar and former National Endowment for the Humanities Chairman William Ferris who served as consulting editor for this encyclopedia

Food and Language Richard Hosking, 2010 Essays on food and language from the Proceedings of the Oxford Symposium on Food and Cooking 2009

Sweet Treats around the World Timothy G. Roufs, Kathleen Smyth Roufs, 2014-07-29 From apple pie to baklava cannoli to gulab jamun sweet treats have universal appeal

in countries around the world This encyclopedia provides a comprehensive look at global dessert culture Few things represent a culture as well as food Because sweets are universal foods they are the perfect basis for a comparative study of the intersection of history geography social class religion politics and other key aspects of life With that in mind this encyclopedia surveys nearly 100 countries examining their characteristic sweet treats from an anthropological perspective It offers historical context on what sweets are popular where and why and emphasizes the cross cultural insights those sweets present The reference opens with an overview of general trends in desserts and sweet treats Entries organized by country and region describe cultural attributes of local desserts how and when sweets are enjoyed and any ingredients that are iconic Several popular desserts are discussed within each entry including information on their history their importance and regional cultural variations on preparation An appendix of recipes provides instructions on how to make many of the dishes whether for school projects or general entertaining

The Renaissance Guide to Wine and Food Pairing Amy Zavatto, Tony DiDio, 2003-09-02 There s a lot more to wine and food pairing than memorizing a few simple rules The true connoisseur knows the subtleties and in this book a wine expert shares his secrets What wines accompany which foods and how to choose Essays advice and comments from award winning chefs Covers each course from entree to dessert from simple meals to exotic favorites Interviews with famous wine connoisseurs on understanding and appreciating wines Information on wine making and maps of the world s major wine regions Resource guide to finding the best wine speciality shops Glossary of wine food terms and advice on how to read wine lists A primer on the complete history of wine Making sense of labels vintage years and the best regions

Baking and Pastry The Culinary Institute of America (CIA), 2015-02-25 Baking and Pastry Third Edition continues its reputation as being a must have guide for all culinary and baking and pastry students and baking and pastry industry professionals This new edition improves upon the last with the addition of hundreds of new recipes and photographs and revised up to date information on creating spectacular pastries desserts and breads New content includes sustainability and seasonality new trends in plated desserts and wedding and special occasion cakes and more information on savory and breakfast pastries volume production and decor techniques

The Gastronomica Reader Darra Goldstein, 2010 Rarefied but unpretentious each issue is an artfully curated collection of essays poems art and journalistic reportage Gastronomica s fare never fails to nourish us Saveur magazine I am so impressed with this journal It indicates an accuracy and diversity of information and style that will inspire and encourage people to pay attention to what they are eating Alice Waters Food even more than sex is the basis for human relationships and if Brillat Savarin s Tell me what you eat and I will tell you who you are is right Gastronomica The Journal of Food and Culture will enhance your life and improve your relationships with your family and your friends Jacques P pin Gastronomica deserves the food world s attention Paul Levy A food journal of high standards that takes on substantive food issues Patricia Unterman Interacting with so many disciplines Gastronomica will assure a fine intellectual menu and reinvigorate the worlds of food and culture with ever higher

standards of scholarship Anne Willan One of my top food favorites from 2008 A delightful study of all things food even those that touch the world of food in a peripheral way The Zest food blog **Food and Drink in American History** Andrew F. Smith, 2013-10-28 This three volume encyclopedia on the history of American food and beverages serves as an ideal companion resource for social studies and American history courses covering topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants The expression you are what you eat certainly applies to Americans not just in terms of our physical health but also in the myriad ways that our taste preferences eating habits and food culture are intrinsically tied to our society and history This standout reference work comprises two volumes containing more than 600 alphabetically arranged historical entries on American foods and beverages as well as dozens of historical recipes for traditional American foods and a third volume of more than 120 primary source documents Never before has there been a reference work that coalesces this diverse range of information into a single set The entries in this set provide information that will transform any American history research project into an engaging learning experience Examples include explanations of how tuna fish became a staple food product for Americans how the canning industry emerged from the Civil War the difference between Americans and people of other countries in terms of what percentage of their income is spent on food and beverages and how taxation on beverages like tea rum and whisky set off important political rebellions in U S history Exploring the Materiality of Food 'Stuffs' Louise Steel, Katharina Zinn, 2016-11-10 From remote antiquity to contemporary contexts food and the stuff of food remains central to people's daily experiences as well as their sense and expression of identity This volume explores the materiality of foodstuffs past and present examining humanity's intriguingly complex relationships with and experiences of food The book also makes a fresh contribution to our understanding of materiality through a novel focus on material culture analysing objects used to prepare wrap serve and consume food and the tactile experiences involved in its production and consumption Considering a wide range of cultures spanning from ancient China to modern day Kenya this broad collection of interdisciplinary chapters reveal the multiple interplays between foods bodies material worlds rituals and embodied knowledge that emerge from these encounters and which in turn shape the material culture of food Exploring the Materiality of Food Stuffs makes an important contribution to this burgeoning field and will be of interest to archaeologists and anthropologists working in the key area of food research Christmas Food and Feasting Madeline Shanahan, 2019-04-05 From its pre Christian origins to the present food has always been central to Christmas a feast at which tradition nostalgia innovation symbolism and indulgence all come together at the table This book explores the rich story of Christmas food and feasting tracing the history of how our festive menu evolved and inherited elements of pagan ritual medieval traditions early modern innovations Victorian romanticism and contemporary commercialism Although it makes reference to global traditions it focuses specifically on the story of how the British Christmas meal evolved both on its native shores and beyond It considers the origins form and structure of the modern

British Christmas dinner with its codified menu and iconic festive dishes and drinks It also tells the story of what happened to that meal as it was taken throughout the Empire becoming entrenched in places most strongly associated with the British Diaspora In these places spread across the Globe keeping a very precise model of Christmas became a key marker of cultural identity This British Christmas was not unchanging though rather it adapted to new environments and merged with the Christmases of other cultures encountered to create new traditions Looking beyond Britain to places strongly associated with its Diaspora such as the United States of America Canada Australia and New Zealand helps us to understand the cultural significance and meaning of this feast with more complexity With recipes and menus this work will help modern readers understand the feasts of Christmas past and perhaps incorporate some of those old dishes into Christmas present festivities

The Polyphony of Food Irina Perianova,2013-01-03 The Polyphony of Food explores food as a multiple discourse in the context of Abraham Maslow s theory of the hierarchy of human needs and motivations In Maslow s theory food as a basic psychological need belongs to the tier of D deficit needs However it is the author s assumption that food and eating cut across the whole hierarchical board of human motivations In many cases food takes on compensatory functions and stands for other needs thus satisfying the entire range of D and even of B being needs Food is an expression of material culture and marks dominant social distinctions in society such as gender class religion age profession and ethnicity Apart from being highly ritualized food serves to highlight what people find beautiful or ugly what they view as acceptable and unacceptable proper or improper Numerous illustrations and anecdotes aim to prove that food and meals are a means to feel safe and secure to affirm cultural and social identity and to serve as a vehicle of bonding affiliation belonging acceptance love and esteem as well as a means of self actualization A special emphasis is placed on the concept of food appropriateness which is linked to politeness and viewed from several standpoints

In the Hands of a Chef The Culinary Institute of America (CIA),2007-12-26 A new approach to the CIA s Professional Chef s Knife Kit In the Hands of a Chef reveals how professional chefs use their revered kitchen tools in restaurants and at home This book identifies the types of tools necessary in the kitchen such as knives mixing tools gadgets and measuring tools The book teaches a tool s most popular yet often highly specialized uses the history of a tool types of materials used in making it and advances in technology that have improved a tool The book gives readers a personal look at chefs methods for using these tools and a sense of the personal attachment and even respect they have for them Readers will also learn the parts of kitchen tools characteristics of a good knife and what to look for when purchasing knives and other kitchen tools In the Hands of a Chef features 112 new black and white photographs that convey the proper way to hold the tool or how it appears when in the hands of a chef

Bubbles in Food
2 Grant Campbell,2016-06-11 Bubbles give novelty and distinctiveness to many food and drink products including the most important and interesting ones such as bread beer ice cream whipped cream souffl s and champagne Understanding the creation and control of bubbles in food products is key to the success of the domestic chef or the industrial food

manufacturer This new volume presents the proceedings of the conference Bubbles in Food 2 Novelty Health and Luxury This book is fully updated and expanded from the original Bubbles in Food book published in 1999 This new title brings together up to date information on the latest developments in this fast moving area Bubbles in Food 2 includes novel experimental techniques for measuring and quantifying the aerated structure of foods e g ultrasonics MRI imaging X ray tomography microscopy rheology image analysis and novel analytical approaches for interpreting aerated food properties and behavior These techniques and approaches provide stimulus for new product development or for enhancing the understanding of the manufacture of existing products leading to enhanced quality and greater product differentiation Bubbles in Food 2 Novelty Health and Luxury aims to enhance the appreciation of aerated foods and to provide stimulation and cross fertilisation of ideas for the exploitation of bubbles as a novel and versatile food ingredient

The Enigmatic Realm of **The Oxford Companion To Food 2nd Ed**: Unleashing the Language is Inner Magic

In a fast-paced digital era where connections and knowledge intertwine, the enigmatic realm of language reveals its inherent magic. Its capacity to stir emotions, ignite contemplation, and catalyze profound transformations is nothing lacking extraordinary. Within the captivating pages of **The Oxford Companion To Food 2nd Ed** a literary masterpiece penned by a renowned author, readers attempt a transformative journey, unlocking the secrets and untapped potential embedded within each word. In this evaluation, we shall explore the book's core themes, assess its distinct writing style, and delve into its lasting effect on the hearts and minds of those that partake in its reading experience.

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