



world's richest and most adored food cultures. Organized according to region and colorfully designed with illustrations, maps, menus, and glossaries, Why Italians Love to Talk About Food will allow any reader to become as versed in the ways of Italian cooking as the most seasoned of chefs. Food lovers, history buffs, and gourmands alike will savor this exceptional celebration of Italy's culinary gifts.

The authors of the present volume, Myth, Materiality, and Lived Religion, focus on the material dimension of Old Norse mythology and the role played by myths in everyday life. More broadly expressed, the collection looks at the social, ceremonial and material contexts of myths. This topic has been underexplored in previous research on Old Norse myths, despite its important theoretical implications. However, discussions around materiality, in a more general sense, have for a long time been significant for historians of religion, especially archaeologists. Myth, Materiality, and Lived Religion seeks to make the case for the relevance of materiality to literary historians and philologists as well. Questions relating to the theme of materiality and lived religion are posed in this book, including: • What do myths tell us about the material culture of the periods in which they were narrated? • What role did myths or mythical beings play in connection to, for instance, illnesses and remedies during the Viking Period and the Middle Ages? • How did ordinary people experience participation in a more formal sacrificial feast led by ritual specialists? The editors of this book are all associated with the Department of Ethnology, History of Religions and Genders Studies at Stockholm University, Sweden.

\* The most authoritative annual guide to the very best Italian wines; more than 2,500 producers have been selected, and 22,536 wines\* The awards honor ecologically aware wine producers who are working with the environment, bestowing 'Green' awards on those who create sustainable yieldsItalian Wines is the English-language version of Gambero Rosso's Vini d'Italia, the world's best-selling guide to Italian wine. It is the result of a year's work by over 60 tasters, coordinated by three curators. They travel around the entire country to taste 45,000 wines, only half of which make it into the guide. More than 2,500 producers have been selected. Each entry brings together useful information about the winery, including a description of its most important labels and price levels in Italian wine shops. Each wine is evaluated according to the Gambero Rosso bicchieri rating, with Tre Bicchieri awarded to the top labels. The guide is an essential tool for both wine professionals and passionate amateurs around the globe: it provides the instruments for finding one's way in the complex panorama of Italy's wine world.

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