

Food History Tannahill Reay

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Surveys the evolution of man's diverse gastronomic habits, customs, and traditions against their cultural and historical background

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From how pepper contributed to the fall of the Roman Empire to how the turkey got its name to what cinnamon had to do with the discovery of America, this enthralling history of foods is packed with intriguing information, lore, and startling insights about how food has influenced world events. Illustrations.

Surveys the evolution of man's diverse gastronomic habits, customs, and traditions against their cultural and historical background

Food and drink.

SEX IN HISTORY chronicles the pleasures- and perils- of the flesh from the time of mankind's distant ancestors to the modern day; from a sexual act which was bried, crude and purposeful, to the myriad varieties of contemporary sexual mores. Reay Tannahill's scholarly, yet accessible study ranges from the earliest form of contraception (one Egyptian concoction included crocodile dung) to some latter- day misconceptions about it- like the men who joined their lovers in taking the pill 'just to be on the safe side.' It surveys all manner of sexual practice, preference and position (the acrobatic 'wheelbarrow' position, the strenuous 'hovering butterflies' position...) and draws on souces as diverse as THE ADMIRABLE DISCOURSES OF THE PLAIN GIRL, the EXHIBTION OF FEMALE FLAGELLANTS, IMPORTANT MATTERS OF THE JADE CHAMBER and THE ROMANCE OF CHASTISEMENT. Whether writing on androgyny, courtly love, flagellation or zoophilia, Turkish eunuch's Greek dildoes, Taoist sex manuals or Japanses geisha girls, Reay Tannahill is consistently enlightening and entertaining.

This richly illustrated book applies the discoveries of the new generation of food historians to the pleasures of dining and the culinary accomplishments of diverse civilizations, past and present. Freedman gathers essays by French, German, Belgian, American, and British historians to present a comprehensive, chronological history of taste.

In Near a Thousand Tables, acclaimed food historian Felipe Fern á ndez-Armesto tells the fascinating story of food as cultural as well as culinary history -- a window on the history of mankind. In this "appetizingly provocative" (Los Angeles Times) book, he guides readers through the eight great revolutions in the world history of food: the

origins of cooking, which set humankind on a course apart from other species; the ritualization of eating, which brought magic and meaning into people's relationship with what they ate; the inception of herding and the invention of agriculture, perhaps the two greatest revolutions of all; the rise of inequality, which led to the development of haute cuisine; the long-range trade in food which, practically alone, broke down cultural barriers; the ecological exchanges, which revolutionized the global distribution of plants and livestock; and, finally, the industrialization and globalization of mass-produced food. From prehistoric snail "herding" to Roman banquets to Big Macs to genetically modified tomatoes, *Near a Thousand Tables* is a full-course meal of extraordinary narrative, brilliant insight, and fascinating explorations that will satisfy the hungriest of readers.

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. A delight." – *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*

Engagingly written and richly illustrated, *Putting Meat on the American Table* explains how America became a meat-eating nation -- from the colonial period to the present. It examines the relationships between consumer preference and meat processing -- looking closely at the production of beef, pork, chicken, and hot dogs. Betty Fussell, *Gastronomica*

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