Bibliography

Sorted by Call Number / Author.


Food, Middle Ages, Medieval, Islamic Culture, women in the Middle Ages, England, Germany, Spain, Italy, Renaissance, maize, corn, bananas, rice, potatoes, taro, sweet potatoes, yams, lentils fruits, mango, pineapple, coconut, coffee, sugar, tea, teas, cacao, chocolate, mango, lemons tomato, tomatoes, vanilla bean wheat, ginger, cranberries, cloves, chili peppers, olives, sweet potato, sweet potatoes, onion, onions, nutmeg, molasses, avocado.
Contains over five hundred alphabetically arranged entries that provide information about the essential aspects of food, its history, and its cultural diversity, with articles on people who have been influential in food history. Includes maps, illustrations, and sidebars.

Timeline -- Geographical, historical, and cultural overview -- Ingredients -- Cooking and the kitchen -- Typical meals -- Eating out -- Special occasions -- Diet and health. Presents an overview of the cuisines of the Near East, Middle East, and North Africa, and considers how geographic, cultural, and religious restrictions on food and drink play an important role in determining the eating habits of people there today. Includes an examination of the impact of globalization, colonialism, and modernization.

This study shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life.

Yams, avocado, bananas, beans, cacao, coffee, cocoa, mango, mangos, oranges, olive oil, potatoes, potato, squash, sugar, sweet potatoes. 1 The Contrasts p. 3 2 Conquistador y Pestilencia p. 35 3 Old World Plants and Animals in the New World p. 64 4 The Early History of Syphilis: A Reappraisal p. 122 5 New World Foods and Old World Demography p. 165 6 The Columbian Exchange Continues.


From magic to spice -- Gods and rituals -- The world's first true university -- The storm of God -- Fortress Europe-- The champagne fairs -- Out of war comes sweetness -- The problem with sugar cane -- Hell -- Sidebar : the spherical trade -- A cycle of death and sweetness --The spherical trade -- Portrait gallery of sugar work -- The pulse of sugar life -- Sidebar : Palmares : the Maroon Kingdom -- The overseer -- Back in Europe -- The best sort of
chaw -- The age of sugar -- Freedom -- All men are equal -- All men are equal : America -- "Is it lawful to make slaves of others against their will?" -- All men are equal : France -- The sound of liberty -- The sugar purchase and the death state -- Sugar in paradise : "I came seeking the dream" -- Back tour stories: new workers, new sugar -- A new system -- Crossing the black water -- Slavery or freedom? : the in-between -- Reform -- Sugar and science -- Serfs and sweetness Sidebar : the sugar genius -- The lawyer -- Satyagraha. Songs, oral histories, maps, and more than eighty archival illustrations help trace the history of sugar and the sugar trade.

641.3 Civ


Sugar, corn, maize, almond, banana, apples, apricots, coffee, chickpeas, cocoa-cola, Columbian Exchange, salt, beer, orange, citrus, potato, potatoes, tomato, tomatoes, rice, tea, vanilla, wine, avocado, avocados, pineapple, Avocado, molasses, bananas, nutmeg, cacao, chocolate, olives, chili peppers, chilli peppers, onion, cinnamon, oranges, cloves, pineapple, corn, maize, potatoes, potato, tomato, tomatoes, sweet potatoes, cranberries, ginger, sugar, grapes, lemons, vanilla bean, vanilla beans, mango, wheat. The author provides a broad overview of the role of food in human history, characterizing the work as an "appetizer" for understanding the historical, political, social, economic, anthropological, and linguistic contexts of what we eat. From the emergence of settled agriculture to the rise of the celebrity chef in the 1990s, she samples events and trends across the ages, focusing on such topics as the dietary regulations of religion, the role of food in trade, and the role of food in revolutions. She also offers numerous observations on less expansive topics, such as the origins of certain holiday meals, the profession of the poison taster, and the origins of the fortune cookie.

641.3 Dal
Preface -- The phoenix's nest -- Silphium -- Exports from Paradise -- Ginger -- Sugar -- Sandalwood -- Balsam of Mecca -- Cinnamon -- Tejpat -- Musk -- The Spice Islands -- Cloves -- Nutmeg and mace -- Cubeb -- Camphor -- Gum benzoin -- The aromatic shore -- Ambergris -- Aloeswood -- The cinnamon mountains -- Chinese pepper -- Galanga -- Rhubarb and licorice -- Ginseng and star anise -- The land of pepper -- Putchuk or costus -- Spikenard -- Long pepper -- Black pepper -- Turmeric -- Red sanders -- Zedoary and zerumbet -- Amomum and cardamom -- The rarest of spices -- Gum guggul -- Asafoetida or hing -- Frankincense -- Myrrh -- Cargoes of complacence -- Coriander or cilantro -- Cumin, caraway, anise, ajowan and nigella -- Mustard -- Poppy -- Mastic -- Storax -- Saffron -- 'I have found cinnamon!' -- Uchu, rocoto and ulupica -- Pink peppercorns -- Coca -- Chocolate -- Vanilla -- Chilli -- Tabasco pepper and Scotch bonnet -- Canella -- Balsam of Peru -- In quest of spicery -- Source texts -- Further reading -- Glossary of spice names -- Notes.

641.3 D'Al
A collection of photographs depicting twenty-five families from twenty-one different countries, and includes Chad, Equador, Greenland, Japan, Mongolia, and others, and also describes the cost of a week's worth of food, and other cultural information for each listed country.

641.3 Enc.
Cinnamon, cloves, ginger, vanilla bean, beans, sugar, nutmeg, molasses.

641.3 Foo
Pre-history and early civilizations, Greeks, Romans, Middle Ages, Medieval cooking, Industrial revolution, preservation of food, Medieval cooking, Medieval cookery, Medieval food, Middle Ages cooking, Middle Ages cookery, Middle Ages food, coffee, coffeehouses, coffeehouse, sugar, salt, rice, pepper, Maize, corn, bananas, potatoes, rice, taro, sweet potatoes, yams, lentils, beans, peas, squash, tomatoes, peanuts, coconut, soybeans, sugar, coffee, tea, teas, avocado, beer, ale, celiac disease, cacao, chocolate, wheat, vanilla bean,
mango, grapes, cranberries, sweet potato, tomato, avocado, olives, ginger, chili peppers, lemon, lemons. Part 1 Prehistory and Early Civilizations
Chapter 1 Feeding Strategies in Prehistoric Times Catherine Perles p. 21
Chapter 2 The Social Function of Banquets in the Earliest Civilizations Francis Joannes p. 32
Chapter 3 Food Culture in Ancient Egypt Edda Bresciani p. 38
Chapter 4 Biblical Reasons: The Dietary Rules of the Ancient Hebrews Jean Soler p. 46
Chapter 5 The Phoenicians and the Carthaginians: The Early Mediterranean Diet Antonella Spano Giammellaro p. 55
Part 2 The Classical World Introduction: Food Systems and Models of Civilization p. 69
Chapter 6 Urban and Rural Diets in Greece Marie-Claire Amouretti p. 79
Chapter 7 Greek Meals: A Civic Ritual Pauline Schmitt-Pantel p. 90
Chapter 8 The Culture of the Symposium Massimo Vetta p. 96
Chapter 9 The Diet of the Etruscans Giuseppe Sassatelli p. 106
Chapter 10 The Grammar of Roman Dining Florence Dupont p. 113
Chapter 11 The Broad Bean and the Moray: Social Hierarchies and Food in Rome Mireille Corbier p. 128
Chapter 12 Diet and Medicine in the Ancient World Innocenzo Mazzini p. 141
Chapter 13 The Food of Others Oddone Longo p. 153
Part 3 From the Late Classical Period to the Early Middle Ages (5th-10th Centuries) Introduction: Romans, Barbarians, Christians: The Dawn of European Food Culture Massimo Montanari p. 165
Chapter 14 Production Structures and Food Systems in the Early Middle Ages Massimo Montanari p. 168
Chapter 15 Peasants, Warriors, Priests: Images of Society and Styles of Diet Massimo Montanari p. 178
Part 4 Westerners and Others Introduction: Food Models and Cultural Identity Massimo Montanari p. 189
Chapter 16 Christians of the East: Rules and Realities of the Byzantine Diet Ewald Kislinter p. 194
Chapter 17 Arab Cuisine and Its Contribution to European Culture Bernard Rosenberger p. 207
Chapter 18 Mediterranean Jewish Diet and Traditions in the Middle Ages Miguel-Angel Motis Dolader p. 224
Part 5 The Late Middle Ages (11th-14th Centuries) Introduction: Toward a New Dietary Balance Massimo Montanari p. 247
Chapter 19 Society, Food, and Feudalism Antoni Riera-Melis p. 251
Chapter 20 Self-Sufficiency and the Market: Rural and Urban Diet in the Middle Ages Alfio Cortonesi p. 268
Chapter 21 Food Trades Francoise Desportes p. 275
Chapter 22 The Origins of Public Hostelries in Europe Hans Conrad Peyer p. 287
Chapter 23 Medieval Cooking Bruno Laurioux p. 295
Chapter 24 Food and Social Classes in Late Medieval and Renaissance Italy Allen J. Grieco p. 302
Chapter 25 Seasoning, Cooking, and Dietetics in the Late Middle Ages Jean-Louis Flandrin p. 313
Chapter 26 "Mind Your Manners": Etiquette at the Table Daniela Romagnoli p. 328
Chapter 27 From Hearth to Table: Late Medieval Cooking Equipment Francoise Piponnier p. 339
Part 6 The Europe of Nation-States (15th-18th Centuries) Introduction: The Early Modern Period Jean-Louis Flandrin p. 249
Chapter 28 Growing Without Knowing Why: Production, Demographics, and Diet Michel Morineau p. 374
Chapter 29 Colonial Beverages and the Consumption of Sugar Alain Huetz de Lemp p. 383
Chapter 30 Printing the Kitchen: French Cookbooks, 1480-1800 Philip Hyman and Mary Hyman p. 394
Chapter 31 Dietary Choices and Culinary Technique, 1500-1800 Jean-Louis Flandrin p. 403
Chapter 32 From Dietetics to Gastronomy: The Liberation of the Gourmet Jean-Louis Flandrin p. 418
Part 7 The Contemporary Period (19th and 20th Centuries) Introduction: From Industrial Revolution to Industrial Food Jean-Louis Flandrin p. 435
Chapter 33 The Transformation of the European Diet Hans Jurgen Teuteberg and Jean-Louis Flandrin p. 442
Chapter 34 The Invasion of Foreign Foods Yves Pehaut p. 457
Chapter 35 The Rise of the Restaurant Jean-Robert Pitte p. 471
Chapter 36 The Food Industry and New Preservation Techniques Giorgio Pedrocco p. 481
Chapter 37 The Taste for Canned and Preserved Food Alberto Capatti p. 492
Chapter 38 The Emergence of Regional Cuisines Julia Csergo p. 500
Chapter 39 The Perils of Abundance: Food, Health, and Morality in American History Harvey A. Levenstein p. 516
Chapter 40 The
"McDonaldization" of Culture Claude Fischler p. 530 Conclusion: Today and
Flandrin, scholar and founder of the international review </Food and
Foodways/>, and Montanari, a specialist in foods of the Middle Ages at
University of Bologna, bring together a number of gastronomical specialists
to explore culinary evolution in cultures as diverse as ancient Mesopotamia, the
Byzantine Empire, Renaissance Italy, and modern America. Articles explore
the diversification of foods as the world has become more global, from the first
excursions into neighboring villages, to the "McDonaldization" of modern
culture. Several long held assumptions about our culinary heritage are
rearranged, and new paradigms for how and why we eat what we do are
introduced.

641.3 McN Macone, Gregory. Movable feasts : the history, science, and lore of food.
Introduction -- Almond -- Amaranth -- Apple -- Artichoke -- Asparagus --
Banana -- Basil -- Broccoli -- Cantaloupe -- Carrot -- Chile -- Corn -- Cranberry
-- Eggplant -- Garlic -- Grape -- Honey -- Lettuce -- Okra -- Olive -- Onion --
Orange -- Pear -- Pineapple -- Potato -- Rice -- Spinach -- Tomato --
Watermelon -- Wheat. Describes the history of different types of food, and
provides recipes from many culinary traditions around the world.

641.3 Men Menzel, Peter, 1948-. What I eat : around the world in 80 diets. Napa, CA :
A stunning photographic collection featuring portraits of 80 people from 30
countries and the food they eat in one day. In this fascinating study of people
and their diets, 80 profiles are organized by the total number of calories each
person puts away in a day. Featuring a Japanese sumo wrestler, a Massai
herdsman, world-renowned Spanish chef Ferran Adria, an American
competitive eater, and more, these compulsively readable personal stories also
include demographic particulars, including age, activity level, height, and
weight. Essays from Harvard primatologist Richard Wrangham, journalist
Michael Pollan, and others discuss the implications of our modern diets for our
health and for the planet. This compelling blend of photography and
investigative reportage expands our understanding of the complex
relationships among individuals, culture, and food.

Medieval cookery, Middle Ages cookery, Renaissance cookery. Food of the
Middle Ages, Medieval cooking, Medieval cookery, Medieval food, Middle Ages
cooking, Middle Ages cookery, Middle Ages food, coffee, coffeehouses,
coffeehouse, tea, teas, tomato, tomatoes, sugar, pepper, melon, melons,
nutmeg, chocolate, cinnamon, cloves, coconut, banana, cocoa, yam, yams,
soy, avocado, maize, corn.

Cinnamon, cloves, ginger, nutmeg, saffron. Traces the history of the spice
trade through the intimate human impulses that inspired and drove it,
describing how a centuries-old desire for spice in food, medicine, magic,
religion, and sex led to a world-wide search for spices.

641.3 Whe Wheaton, Barbara Ketcham. Savoring the past : the French kitchen and table from
Cookbooks and Cooking in the Sixteenth Century p. 27 Chapter 3. Festivals,

641.5 Abr
Abramson, Julia. Food culture in France. Westport, Conn. : Greenwood Press, 2007. Historical overview -- Major foods and ingredients -- Cooking -- Typical meals - - Eating out -- Special occasions -- Diet and health. This provides an accessible tour of haute cuisine but also mainly the everyday food culture that sustains the populace.

641.5 ALB

641.5 Beh
Behnke, Alison. Cooking the Brazilian way : culturally authentic foods including low-fat and vegetarian recipes. Minneapolis : Lerner Publications Company, c2004. An introduction to Brazilian cooking, featuring traditional recipes for Brazilian pork chops, black bean stew, and codfish bites. Also includes information on the history, geography, customs, and people of this South American nation.

641.5 Beh

641.5 Cor

641.5 Hou
Historical overview -- Major foods and ingredients -- Cooking -- Typical meals - - Eating out -- Special occasions -- Diet and health. Understand the diverse Caribbean cultures and their history through their foodstuffs, cooking, typical meals, celebrations, and diet and health.

641.5 Kau
Kaufman, Cheryl Davidson. Cooking the Caribbean way : revised and expanded to include new low-fat and vegetarian recipes. Rev. and expanded ed.
Introduces the history, land, and food of the Caribbean Area and includes recipes for such dishes as pepperpot stew, callaloo, Jamaican patties, foo-foo, Bahamian potato salad, and coconut ice.

Contains over two hundred recipes for authentic Mexican food, grouped in the categories of corn, soups and broths, pasta and rice dishes, vegetables, salads, beans, seafood, poultry, pork, beef, egg and cheese dishes, sauces, relishes, breads, and desserts, and includes kitchen wisdom and advice from author Diane Kennedy.

Historical overview -- Major foods and ingredients -- Cooking -- Typical meals - Regional and cultural differences -- Eating out -- Special occasions -- Diet and health. Explains the history of Mexican food from ingredients to the influence that Spain had on the history of Mexican food culture.

Historical overview -- Major foods and ingredients -- Cooking -- Typical meals and cuisine by region -- Eating out -- Special occasions : holidays, celebrations and religious rituals -- Diet and health.

Presents a collection of recipes from over 120 countries and briefly discusses the culture and culinary habits of each country.

Journey of the Sapoara -- What is Latin America? -- The Latin kitchen -- The layers of Latin flavor -- Drinks -- Table condiments -- Tropical roots and starchy vegetables -- Squashes, corn, quinoa, and beans -- Rice -- Little Latin dishes -- Empanadas -- The tamal family -- Ceviches -- La olla: soups and hearty potages -- Salads -- Breads -- Fish and seafood -- Poultry -- Meat -- Hot pepper pots: adobos, secos, sajces, picantes, sajtas, pepianes, and moles -- Latin sweets. Describes how to Latin Americans cooks, explaining techniques and approaches from individual regions, including more than five-hundred authentic recipes.

Indian Ocean Spice Trade, Marco Polo, Zheng He, Silk Roads, spice trade, Vikings, Slave Trade. Contains alphabetically arranged articles that provide information on the people, places, technologies, and intellectual concepts that contributed to trade, travel, and exploration during the Middle Ages, from the years A.D. 525 to 1492.

Berlin Wall. Geography, Population, Language p. 1 2 Modern German History:
Ruptures and Continuities p. 13 3 Holidays, Customs, Leisure p. 31 4 Food, Wine, Beer, and Fashion p. 49 5 Women, Marriage, and Education p. 65 6 Religion p. 81 7 Literature p. 97 8 The Media and Cinema p. 117 9 Performing Arts: Theater, Music, Opera, Dance, and Cabaret p. 137 10 Painting p. 157 11 Architecture. Bernstein (German, College of the Holy Cross, Worcester, Massachusetts) deals with the customs and culture of the Germany that emerged from World War II. Among his topics are holidays, customs, leisure; women, marriage, and education, religion; literature; the media and cinema; performing arts; and architecture. He includes a glossary without pronunciation guides.

E-Book Encyclopedia of food and culture. New York, N.Y. : Charles Scribner's Sons, c2003. Food, Middle Ages, Medieval, Islamic Culture, women in the Middle Ages, England, Germany, Spain, Italy, Renaissance, maize, corn, bananas, rice, potatoes, taro, sweet potatoes, yams, lentils fruits, mango, pineapple, coconut, coffee, sugar, tea, teas, cacao, chocolate, mango, lemons tomato, tomatoes, vanilla bean wheat, ginger, cranberries, cloves, chili peppers, olives, sweet potato, sweet potatoes, onion, onions, nutmeg, molasses, avocado. A three-volume survey of food and its place in human culture and society, presented through 600 alphabetically sorted entries. Features multidisciplinary coverage of such topics as comfort food, ethnicity and food, medieval banquets, and nutrient composition, among many others. Includes photographs, illustrations, sidebars, recipes, menus, and timelines. For students and general readers.

Ref 641.3 Cam The Cambridge world history of food. Cambridge, UK ; : Cambridge University Press, 2000. Maize, corn, bananas, potatoes, rice, taro, sweet potatoes, yams, lentils, beans, peas, squash, tomatoes, peanuts, coconut, soybeans, sugar, coffee, ea, teas, beer, ale, celiac disease, cacao, chocolate, wheat. Vol 1 - Part I Determining What Our Ancestors Ate Part II Staple Foods Part III Dietary Liquids Part IV The Nutrients - Deficiencies and Surfeits Part V Food and drink around the world Part VI History, Nutrition, and Health Part VII Contemporary Food-Related Policy Issues Part VIII A Dictionary of the World's Plant Foods. An undertaking without parallel or precedent, this monumental volume encapsulates much of what is known of the history of food and nutrition. It constitutes a vast and essential chapter in the history of human health and culture. Ranging from the eating habits of our prehistoric ancestors to food-related policy issues we face today, this work covers the full spectrum of foods that have been hunted, gathered, cultivated, and domesticated; their nutritional make-up and uses; and their impact on cultures and demography. It offers a geographical perspective on the history and culture of food and drink and takes up subjects from food fads, prejudices, and taboos to questions of food toxins, additives, labelling, and entitlements. It culminates in a dictionary that identifies and sketches out brief histories of plant foods mentioned in the text - over 1,000 in all - and additionally supplies thousands of common names and synonyms for those foods.