

The Oxford Companion To Food 2nd Ed

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The Oxford Companion to Food by Alan Davidson, first published in 1999, became, almost overnight, an immense success, winning prizes and accolades around the world. Its combination of serious food history, culinary expertise, and entertaining serendipity, with each page offering an infinity of perspectives, was recognized as unique.

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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.

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The Oxford Companion to Food. Twenty years in the making, the first edition of this bestselling reference work appeared in 1999 to worldwide acclaim. Combining serious and meticulously researched facts with entertaining and witty commentary, it has been deemed unique by chefs and reviewers around the globe.

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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.

~~The Oxford Companion to Food — Alan Davidson — Google Books~~

The Oxford Companion to Food is an encyclopedia about food. It was edited by Alan Davidson and published by Oxford University Press in 1999. It was also issued in softcover under the name The Penguin Companion to Food. The second and third editions were edited by Tom Jaine and published by Oxford in 2006 and 2014.

~~The Oxford Companion to Food — Wikipedia~~

The great quality of this Companion is the way it includes both an exhaustive catalogue of foods — whether they be biscuits named for 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 — and a richly allusive commentary on the culture of food, whether expressed in literature and cookery books, or as dishes peculiar to a country or community.

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Review: . Alan Davidson's Oxford Companion to Food has been over 20 years in the assembling, but here it is; and it is superlatively worth the wait. In fact, superlatives fall silent. A huge and authoritative dictionary of 2,650 entries on just about every conceivable foodstuff, seasoning, cuisine, cooking method, historical survey, significant personage and explication of myth, it is ...

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The Oxford Companion to Cheese is the first truly comprehensive reference work dedicated to the exploration of how four basic ingredients—milk, microorganisms, salt, and enzymes—are transformed into the more than fourteen hundred named cheese varieties enjoyed throughout the world. From cottage cheese to Camembert, from Gorgonzola to Gruyère, the Companion examines cheese on the farm, under the microscope, in the shop, and on the plate.

~~Oxford Companion to Cheese — Oxford Reference~~

Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the

history of White Castle, and the origin of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative, and exuberant look at this modern American obsession.

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The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production.

Covers such topics as plant products, cooking terms, national and regional cuisines, food preservation, food science, diet, and cookbooks and their authors.

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 Nestlé, and Louis Pasteur. In its new edition the Companion maintains its place as the foremost food reference resource for study and home use.

The Oxford Companion to Food by Alan Davidson, first published in 1999, became, almost overnight, an immense success, winning prizes and accolades around the world. Its combination of serious food history, culinary expertise, and entertaining serendipity, with each page offering an infinity of perspectives, was recognized as unique. The study of food and food history is a new discipline, but one that has developed exponentially in the last twenty years. There are now university departments, international societies, learned journals, and a wide-ranging literature exploring the meaning of food in the daily lives of people around the world, and seeking to introduce food and the process of nourishment into our understanding of almost every compartment of human life, whether politics, high culture, street life, agriculture, or life and death issues such as conflict and war. The great quality of this Companion is the way it includes both an exhaustive catalogue of the foods that nourish humankind - whether they be fruit from tropical forests, mosses scraped from

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adamantine granite in Siberian wastes, or body parts such as eyeballs and testicles - and a richly allusive commentary on the culture of food, whether expressed in literature and cookery books, or as dishes peculiar to a country or community. The new edition has not sought to dim the brilliance of Davidson's prose. Rather, it has updated to keep ahead of a fast-moving area, and has taken the opportunity to alert readers to new avenues in food studies.

A panoramic history of the culinary traditions, culture, and evolution of American food and drink features nearly one thousand entries, essays, and articles on such topics as fast food, celebrity chefs, regional and ethnic cuisine, social and cultural food history, food science, and more, along with hundreds of photographs and lists of food museums, Web sites, festivals, and organizations.

A comprehensive food reference covers all aspects of the history and culture of Italian cuisine, including dishes, ingredients, cooking methods, implements, regional specialties, the appeal of Italian cuisine, and outside culinary influences.

"Celebrating sugar while acknowledging its complex history, 'The Oxford Companion to Sugar and Sweets' is the definitive guide to one of humankind's greatest sources of pleasure"--

"Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"--Provided by publisher.

No Marketing Blurb

Illustrated with full-color plates and 140 black-and-white pictures, an encyclopedic, exhaustive, and up-to-date guide contains finely detailed articles and short reference notes on the people, places, and events that shaped ancient Western civilization. UP.

Published in 1994 to worldwide acclaim, the first edition of Jancis Robinson's seminal volume immediately attained legendary status, winning every major wine book award including the Glenfiddich and Julia Child/IACP awards, as well as writer and woman of the year accolades for its editor on both sides of the Atlantic. Combining meticulously-researched fact with refreshing opinion and wit, The Oxford Companion to Wine presents almost 4,000 entries on every wine-related topic imaginable, from regions and grape varieties to the owners, connoisseurs, growers, and tasters in wine through the ages; from viticulture and oenology to the history of wine, from its origins to the present day. The 187 esteemed contributors (including over 50 new to this edition) range from internationally renowned academics to some of the most famous wine writers and wine specialists in the world. Now exhaustively updated, this fourth edition incorporates the very latest international research to present over 350 new entries on topics ranging from additives and wine apps to WSET and Zelen. Over 60 per cent of all entries have been revised; and useful lists and statistics are appended, including a unique list of the world's controlled appellations and their permitted grape varieties, as well as vineyard area, wine production and consumption by country. Illustrated with almost 30 updated maps of every important wine region in the world, many useful charts and diagrams, and 16 stunning colour photographs, this Companion is unlike any other wine book, offering an understanding of wine in all of its wider contexts--notably historical, cultural, and scientific--and serving as a truly companionable point of reference into which any wine-lover can dip and browse. New to this edition
Comprehensively revised and updated throughout Over 350 brand-new entries Significant new updates on hundreds of topics such as China, screwcaps, and the origins of viniculture Impressive global coverage of

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wine regions, including new entries on Alaska, Lesotho, Norway, and Tahiti Includes brand-new colour photographs and black and white line drawings
Maps of wine regions have been updated

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