

The Taste of Art offers a sample of scholarly essays that examine the role of food in Western contemporary art practices. The contributors are scholars from a range of disciplines, including art history, philosophy, film studies, and history. As a whole, the volume illustrates how artists engage with food as matter and process in order to explore alternative aesthetic strategies and indicate countercultural shifts in society. The collection opens by exploring the theoretical intersections of art and food, food art's historical root in Futurism, and the ways in which food carries gendered meaning in popular film. Subsequent sections analyze the ways in which artists challenge mainstream ideas through food in a variety of scenarios. Beginning from a focus on the body and subjectivity, the authors zoom out to look at the domestic sphere, and finally the public sphere. Here are essays that study a range of artists including, among others, Filippo Tommaso Marinetti, Daniel Spoerri, Dieter Roth, Joseph Beuys, Al Ruppertsberg, Alison Knowles, Martha Rosler, Robin Weltsch, Vicki Hodgetts, Paul McCarthy, Luciano Fabro, Carries Mae Weems, Peter Fischli and David Weiss, Janine Antoni, El?bieta Jab?o?ska, Liza Lou, Tom Marioni, Rirkrit Tiravanija, Michael Rakowitz, and Natalie Jeremijenko.

Looks at thirty people, events, and creations that have changed the American people's relationship with food, including Julia Child, the creation of Weight Watchers, and the Piggly Wiggly grocery chain.

Looks at the science behind everyday cooking with information on molecular gastronomy, the physiology of taste, basic components of meals, the use of tenderizing enzymes and gelatins, and covers the effects of boiling, steaming, braising, roasting, grilling, and microwaving.

Culinary Nutrition: The Science and Practice of Healthy Cooking is the first textbook specifically written to bridge the relationship between food science, nutrition and culinology as well as consumer choices for diet, health and enjoyment. The book uses a comprehensive format with real-life applications, recipes and color photographs of finished dishes to emphasize the necessity of sustainably deliverable, health-beneficial and taste-desirable products. With pedagogical elements to enhance and reinforce learning opportunities, this book explores what foods involve the optimum nutritional value for dietary needs, including specific dietary requirements and how foods are produced. It also considers alternative production methods, along with the impact of preparation on both the nutritional value of a food and its consumer acceptability. Other discussions focus on the basics of proteins, carbohydrates, and lipids, issues of diet and disease such as weight management, and food production and preparation. Laboratory-type, in-class activities are presented using limited materials and applications of complex concepts in real-life situations. This book will be a valuable resource for undergraduate students in culinary nutrition, nutrition science, food science and nutrition, and culinary arts courses. It will also appeal to professional chefs and food scientists as well as research chefs in product development. Gourmand World Cookbook Awards 2014: USA, Best Author or Chef for Professionals, Gourmand International Global Food Industry Awards 2014: Special Mention in Communicating Science-Related Knowledge to Consumers Aimed at Improving their Lifestyle, International Union of Food Science and Technology (IUFoST) Explores the connections among the technical sciences of nutrition, food science and the culinary arts as well as consumer choices for diet, health and enjoyment Presents laboratory-type, in-class activities using limited materials and real-life applications of complex concepts Includes photographs and recipes to enhance learning experience

This volume recounts the individuals, ingredients, corporations, controversies, and myriad events responsible for America's diverse and complex beverage scene. Smith revisits colonization, the American Revolution, the Whiskey Rebellion, the temperance movement, Prohibition and its repeal and tracks the growth of the American beverage industry throughout the world. The result is an intoxicating encounter with an often overlooked aspect of American culture and global influence.

An examination of the culinary origins of African American soul food finds the unique cuisine, rooted in the American South, is a mix of European, Asian, African, and Amerindian food cultures.

Translation of: Schlafender Lotos, trunkenes Huhn.

"Taking kitchen science to a whole new (molecular) level, Hervé This is changing the way France---and the world---cooks."—Gourmet Bringing the instruments and experimental techniques of the laboratory into the kitchen, Hervé This—international celebrity and founder of molecular gastronomy—uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and scientists alike. Molecular Gastronomy is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. Looking to the future, This imagines new cooking methods and proposes novel dishes. A chocolate mousse without eggs? A flourless chocolate cake baked in the microwave? Molecular Gastronomy explains how to make them. This also shows us how to cook perfect French fries, why a soufflé rises and falls, how long to cool champagne, when to season a steak, the right way to cook pasta, how the shape of a wine glass affects the taste of wine, why chocolate turns white, and how salt modifies tastes. "A captivating little book."—Economist "This book, praiseworthy for its scientific rigor, will hold a special appeal for anyone who relishes the debunking of culinary myths."—Saveur "Will broaden the way you think about food."—The New York Sun "A wonderful book . . . it will appeal to anyone with an interest in the science of cooking."—O Chef

More than 40 vintners from across America and around the world reveal their winemaking secrets in this collection of fascinating interviews. In The Winemaker's Hand, professional winemakers from Napa Valley to the Finger Lakes and from Chile to Italy share their personal approach to the ancient—yet constantly evolving—craft of winemaking. In candid discussions, they reveal how a combination of talent, passion, and experience shape the outcome of their individual wines. Wine and food writer Natalie Berkowitz interviews winemakers from small family wineries as well as large corporations that produce bottles in the hundreds of thousands. They discuss familiar and unfamiliar grape varieties, local terroirs, and the vagaries of Mother Nature—as well as how new technologies are revolutionizing historic winemaking practices. Complete with personal recipes, maps of winemaking regions, and an aroma wheel capturing the vast array of wine's complex flavors and aromas, The Winemaker's Hand is a globe-hopping tour through the world of wine.

The second edition of MODERN GARDE MANGER: A GLOBAL PERSPECTIVE, was written for both the working chef and the serious student engaged in the practice and study of culinary arts. The first edition was winner of the International Association of Culinary Professionals (IACP) Cookbook Award. Its carefully researched information and fully tested recipes span the international spectrum of the modern garde manger station. Four sections covering twenty

chapters focus on the chef's required knowledge and responsibilities. This second edition has been reorganized to provide a clearer transition from subject to subject, and skill set to skill set. Special features include: Chapter Goals; Professional Profiles; Ask the Expert; People, Places, Things; Review Questions; Activities and Applications; and Key Words in Review. The text contains material on molecular cuisine, plus creative equipment used by garde manger chefs. There are more than 800 four-color photographs of which more than 300 are new, including many finished plates, platters, showpieces and step-by-step procedures, plus many additional recipes and expanded content on food show competition, buffet table layouts, ice sculpting techniques and more. . While *Modern Garde Manger*, 2e still retains its exposure to international recipes and techniques, more traditionally American recipes and techniques have been included in this edition. *MODERN GARDE MANGER 2E* is the most comprehensive book of its kind available for today's student and professional chef. In addition, a CourseMate website is available to accompany the text. CourseMate includes: an interactive eBook; Engagement Tracker, a first-of-its-kind tool that monitors student engagement in the course; and interactive teaching and learning tools including quizzes, flashcards, crossword puzzles, PowerPoint slides and more. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

In the West, we have identified only four basic tastes—sour, sweet, salty, and bitter—that, through skillful combination and technique, create delicious foods. Yet in many parts of East Asia over the past century, an additional flavor has entered the culinary lexicon: umami, a fifth taste impression that is savory, complex, and wholly distinct. Combining culinary history with recent research into the chemistry, preparation, nutrition, and culture of food, Mouritsen and Styrbæk encapsulate what we know to date about the concept of umami, from ancient times to today. Umami can be found in soup stocks, meat dishes, air-dried ham, shellfish, aged cheeses, mushrooms, and ripe tomatoes, and it can enhance other taste substances to produce a transformative gustatory experience. Researchers have also discovered which substances in foodstuffs bring out umami, a breakthrough that allows any casual cook to prepare delicious and more nutritious meals with less fat, salt, and sugar. The implications of harnessing umami are both sensuous and social, enabling us to become more intimate with the subtleties of human taste while making better food choices for ourselves and our families. This volume, the product of an ongoing collaboration between a chef and a scientist, won the Danish national *Mad+Medier-Prisen* (Food and Media Award) in the category of academic food communication.

Food technology.

Challenging the belief that the sense of smell diminished during human evolution, Shepherd argues that this sense, which constitutes the main component of flavor, is far more powerful and essential than previously believed. --from publisher description

"If Catalan superchef Ferran Adria is the leading missionary of molecular gastronomy, Mr. Chartier is his counterpart with a corkscrew."—Globe and Mail This award-winning book, now available for the first time in English in the U.S., presents a cutting-edge approach to food and wine pairing. Sommelier Francois Chartier has spent the better part of two decades collaborating with top scientists and chefs to map out the aromatic molecules that give foods and wines their flavor. Armed with the results of his extensive research, Chartier has been able to identify why certain foods and wines work well together at a molecular level. In this book, he has gathered his findings into a simple set of principles that explain how to create ideal harmonies in food and wine pairings. This new approach to the art and science of food and wine pairing will be an invaluable resource for sommeliers, chefs, and wine enthusiasts, as well as a fascinating read for anyone who is interested in the principles of modernist or "molecular" cuisine. The Canadian edition of *Taste Buds and Molecules* was a 2011 IACP Award nominee, and the original French-language edition, *Papilles et Molecules*, was named the Best Cookbook in the World in the category of Innovation at the 2010 Paris World Cookbook Awards, and also won the 2010 Gourmand Award for Canada for Best Design. The book includes a foreword by Juli Soler and Ferran Adria of *El Bulli*, who worked closely with Chartier in planning the menus at their renowned restaurant.

American diners began to flock to Chinese restaurants more than a century ago, making Chinese food the first mass-consumed cuisine in the United States. By 1980, it had become the country's most popular ethnic cuisine. *Chop Suey, USA* offers the first comprehensive interpretation of the rise of Chinese food, revealing the forces that made it ubiquitous in the American gastronomic landscape and turned the country into an empire of consumption. Engineered by a politically disenfranchised, numerically small, and economically exploited group, Chinese food's tour de America is an epic story of global cultural encounter. It reflects not only changes in taste but also a growing appetite for a more leisurely lifestyle. Americans fell in love with Chinese food not because of its gastronomic excellence but because of its affordability and convenience, which is why they preferred the quick and simple dishes of China while shunning its haute cuisine.

Epitomized by chop suey, American Chinese food was a forerunner of McDonald's, democratizing the once-exclusive dining-out experience for such groups as marginalized Anglos, African Americans, and Jews. The rise of Chinese food is also a classic American story of immigrant entrepreneurship and perseverance. Barred from many occupations, Chinese Americans successfully turned Chinese food from a despised cuisine into a dominant force in the restaurant market, creating a critical lifeline for their community. Chinese American restaurant workers developed the concept of the open kitchen and popularized the practice of home delivery. They streamlined certain Chinese dishes, such as chop suey and egg foo young, turning them into nationally recognized brand names.

An irresistible sampling of the city's rich food heritage, *Gastropolis* explores the personal and historical relationship between New Yorkers and food. Beginning with the origins of New York's fusion cuisine, such as Mt. Olympus bagels and Puerto Rican lasagna, the book describes the nature of food and drink before the arrival of Europeans in 1624 and offers a history of early farming practices. Specially written essays trace the function of place and memory in Asian cuisine, the rise of Jewish food icons, the evolution of food enterprises in Harlem, the relationship between restaurant

dining and identity, and the role of peddlers and markets in guiding the ingredients of our meals. They share spice-scented recollections of Brooklyn, Queens, and the Bronx, and colorful vignettes of the avant-garde chefs, entrepreneurs, and patrons who continue to influence the way New Yorkers eat.

Without a uniform dietary code, Christians around the world used food in strikingly different ways, developing widely divergent practices that spread, nurtured, and strengthened their religious beliefs and communities. Featuring never-before published essays, this anthology follows the intersection of food and faith from the fourteenth to the twenty-first century, charting the complex relationship among religious eating habits and politics, culture, and social structure. Theoretically rich and full of engaging portraits, essays consider the rise of food buying and consumerism in the fourteenth century, the Reformation ideology of fasting and its resulting sanctions against sumptuous eating, the gender and racial politics of sacramental food production in colonial America, and the struggle to define "enlightened" Lenten dietary restrictions in early modern France. Essays on the nineteenth century explore the religious implications of wheat growing and breadmaking among New Zealand's Maori population and the revival of the Agape meal, or love feast, among American brethren in Christ Church. Twentieth-century topics include the metaphysical significance of vegetarianism, the function of diet in Greek Orthodoxy, American Christian weight loss programs, and the practice of silent eating rituals among English Benedictine monks. Two introductory essays detail the key themes tying these essays together and survey food's role in developing and disseminating the teachings of Christianity, not to mention providing a tangible experience of faith.

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

New products often fail not because they are bad products, but because they don't meet consumer expectations or are poorly marketed. In other cases, the marketing is spot on, but the product itself does not perform. These failures drive home the need to understand the market and the consumer in order to deliver a product which fulfills the two equa

In this global collaboration of essays, chefs and scientists test various hypotheses and theories concerning? the physical and chemical properties of food. Using traditional and cutting-edge tools, ingredients, and techniques, these pioneers create--and sometimes revamp--dishes that respond to specific desires, serving up an original encounter with gastronomic practice. From grilled cheese sandwiches, pizzas, and soft-boiled eggs to Turkish ice cream, sugar glasses, and jellified beads, the essays in *The Kitchen as Laboratory* cover a range of culinary creations and their history and culture. They consider the significance of an eater's background and dining atmosphere and the importance of a chef's methods, as well as strategies used to create a great diversity of foods and dishes. Contributors end each essay with their personal thoughts on food, cooking, and science, thus offering rare insight into a professional's passion for experimenting with food.

The Definitive Guide to Insects as a Sustainable Food Source In *The Insect Cookbook*, two entomologists and a chef make the case for insects as a sustainable source of protein for humans and a necessary part of our future diet. They provide consumers and chefs with the essential facts about insects for culinary use, with recipes simple enough to make at home yet boasting the international flair of the world's most chic dishes. "Invite politicians to dinner and let them tell the world how delicious it is.... They will proudly go around and say, 'I ate crickets, I ate locusts, and they were delicious.'"—Kofi Annan *The Insect Cookbook* features delicious recipes and interviews with top chefs, insect farmers, political figures, and nutrition experts, including chef René Redzepi, whose establishment was elected three times as "best restaurant of the world"; Kofi Annan, former secretary-general of the United Nations; and Daniella Martin of *Girl Meets Bug*. The book contains all you need to know about cooking with insects, where to buy them, which ones are edible, and how to store and prepare them at home and in commercial spaces.

The fast and easy way to find your place in the culinaryfield Ever dream of exploring an exciting career in culinary arts orcooking but don't know where to begin? *Culinary Careers ForDummies* is the perfect book for anyone who dreams of gettinginto the culinary profession. Whether you're a student, anup-and-coming chef looking for direction, or are simply interestedin reinventing yourself and trying your hand at a new career,*Culinary Careers For Dummies* provides the essentialinformation every culinary novice needs to enter and excel in thefood service industry. Packed with advice on selecting a culinary school and tips forusing your degree to land your dream job, *Culinary Careers ForDummies* offers up-to-the-minute information on: culinarytraining, degrees, and certificates; the numerous career optionsavailable (chef, chef's assistant, pastry chef, food stylist,caterer, line cook, restaurant publicist/general manager,Sommelier, menu creator, food writer, consultant/investor, etc.)and the paths to get there; basic culinary concepts and methods;advice on finding a niche in the culinary world; culinary corecompetencies; food safety and proper food handling; real-lifedescriptions of what to expect on the job; and how to land a greatculinary job. Expert guidance on cooking up your career plan to enter thefood service industry Tips and advice on what to study to get you where you'reheaded Packed with information on the many career options in theculinary field *Culinary Careers For Dummies* is a one-stop reference foranyone who is interested in finding a career in this growing andlucrative field.

One morning while reading Barron's, Kara Newman took note of a casual bit of advice offered by famed commodities trader Jim Rogers. "Buy breakfast," he told investors, referring to the increasing value of pork belly and frozen orange juice futures. The statement inspired Newman to take a closer look at agricultural commodities, from the iconic pork belly to the obscure peppercorn and nutmeg. The results of her investigation, recorded in this fascinating history, show how contracts listed on the Chicago Mercantile Exchange can read like a menu and how market behavior can dictate global economic and culinary practice. *The Secret Financial Life of Food* reveals the economic pathways that connect food to consumer, unlocking the mysteries behind culinary trends, grocery pricing, and restaurant dining. Newman travels back to the markets of ancient Rome and medieval Europe, where vendors first distinguished between "spot sales" and "sales for delivery." She retraces the storied spice routes of Asia and recounts the spice craze that prompted Christopher Columbus's journey to North America, linking these developments to modern-day India's bustling peppercorn market. Newman centers her history on the transformation of corn into a ubiquitous commodity and uses oats, wheat, and rye to recast America's westward expansion and the Industrial Revolution. She discusses the effects of such mega-corporations as Starbucks and McDonalds on futures markets and considers burgeoning markets, particularly "super soybeans," which could scramble the landscape of food finance. The ingredients of American power and culture, and the making of the modern world, can be found in the history of food commodities exchange, and Newman connects this unconventional story to the how and why of what we eat.

