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

From the fish that started a war to the pope poisoned with chocolate, discover the fascinating stories behind the origins, traditions, and uses of our food. Explore the tales, symbolism, and traditions that come wrapped up in the food on our plates - food that not only feeds our bodies but also makes up our culture. The Story of Food is a sumptuously illustrated exploration of our millennia-old relationship with nearly 200 foods. A true celebration of food in all its forms, this book explores the early efforts of humans in their quest for sustenance through the stories of individual foods. Covering all food types including nuts and grains, fruit and vegetables, meat and fish, and herbs and spices, this fascinating reference provides the facts on all aspects of a food's history. Discover how foods have become a part of our culture, from their origins and how they are eaten to their place in world cuisine today.

In Near a Thousand Tables, acclaimed food historian Felipe Fernández-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.

A lighthearted chronicle of how foods have transformed human culture throughout the ages traces the barley- and wheat-driven early civilizations of the near East through the corn and potato industries in America.

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.