

## 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.

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

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.

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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

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The Oxford Companion to Food. Third Edition. Alan Davidson Edited by Tom Jaine Oxford Companions. Over 3,000 entries on every possible food, its history, cultural significance, and culinary usage ; Third edition of this international bestseller, which won numerous prizes and accolades around the world when first published

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~~[(The Oxford Companion to Food)] [ By (author) Alan ...~~

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

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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.

~~The Oxford Companion to American Food and Drink—Google Books~~

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,

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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

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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 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



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fast-moving area, and has taken the opportunity to alert readers to new avenues in food studies.

Here is an inspiring, wide-ranging A-Z guide to one of the world's best-loved cuisines. Designed for cooks and consumers alike, *The Oxford Companion to Italian Food* covers all aspects of the history and culture of Italian gastronomy, from dishes, ingredients, and delicacies to cooking methods and implements, regional specialties, the universal appeal of Italian cuisine, influences from outside Italy, and much more. Following in the footsteps of princes and popes, vagabond artists and cunning peasants, austere scholars and generations of unknown, unremembered women who shaped pasta, moulded cheeses and lovingly tended their cooking pots, Gillian Riley celebrates a heritage of amazing richness and delight. She brings equal measures of enthusiasm and expertise to her writing, and her entries read like mini-essays, laced with wit and gastronomical erudition, marked throughout by descriptive brilliance, and entirely free of the pompous tone that afflicts so much writing about food. The Companion is attentive to both tradition and innovation in Italian cooking, and covers an extraordinary range of information, from Anonimo Toscano, a medieval cookbook, to Bartolomeo Bimbi, a Florentine painter commissioned by Cosimo de Medici to paint portraits of vegetables, to Paglierina di Riffredo, a young cheese made of unskimmed cows' milk, to zuppa inglese, a dessert invented by 19th century Neapolitan pastry chefs. Major topics receive extended treatment. The entry for Parmesan, for example, runs to more than 2,000 words and includes information on its remarkable nutritional value, the region where it is produced, the breed of cow used to produce it (the razza reggiana, or vacche rosse), the role of the cheese maker, the origin of its name, Molière's deathbed demand for it, its frequent and lustrous depiction in 16th and 17th century paintings, and the proper method of serving, where Riley admonishes: "One disdains the phallic peppermill, but must always appreciate the attentive grating, at

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the table, of parmesan over pasta or soup, as magical in its way as shavings of truffles." Such is the scope and flavor of The Oxford Companion to Italian Food. For anyone with a hunger to learn more about the history, culture and variety of Italian cuisine, The Oxford Companion to Italian Food offers endless satisfactions.

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.

The Oxford Companion to Food is a unique encyclopedic repertory of foodstuffs, cooked dishes, and food processes, together with entries that cover the food and foodways of the countries of the world, and the literature of food and cookery. The new edition updates existing entries and the bibliography, and adds many new articles on topics that reflect the rapid development and universal relevance of 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.

"Celebrating sugar while acknowledging its complex history, "The Oxford Companion to Sugar and

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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.

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