in the devils garden a sinful history of forbidden food stewart lee allen

In the Devil's Garden - A Sinful History of Forbidden Food

Deliciously organized by the Seven Deadly Sins, here is a scintillating history of forbidden foods through the ages—and how these mouth-watering taboos have defined cultures around the world. From the lusciously tempting fruit in the Garden of Eden to the divine foie gras, Stewart Lee Allen engagingly illustrates that when a pleasure as primal as eating is criminalized, there is often an astonishing tale to tell. Among the foods thought to encourage Lust, the love apple (now known as the tomato) was thought to possess demonic spirits until the nineteenth century. The Gluttony “course” invites the reader to an ancient Roman dinner party where nearly every dish served—from poppy-crusted rodents to “Trojan Pork”—was considered a crime against the state. While the vice known as Sloth introduces the sad story of “The Lazy Root” (the potato), whose popularity in Ireland led British moralists to claim that the Great Famine was God’s way of punishing the Irish for eating a food that bred degeneracy and idleness. Filled with incredible food history and the author’s travels to many of these exotic locales, In the Devil’s Garden also features recipes like the matzo-ball stews outlawed by the Spanish Inquisition and the forbidden “chocolate champagnes” of the Aztecs. This is truly a delectable book that will be consumed by food lovers, culinary historians, amateur anthropologists, and armchair travelers alike. Bon appétit!

The Devil's Cup - A History of the World According to Coffee

Allen's insatiable, unquenchable curiosity drives him to explore coffee's catalytic effect upon world empires and mankind itself.

Cheese and Culture - A History of Cheese and Its Place in Western Civilization

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history.
that have shaped Western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese”--Provided by publisher.

The Devil's Cup - A History of the World According to Coffee

A wild ride through the history of coffee offers a humorous revisionist take on world events with this magic bean as the prime mover of everything from Napoleon's downfall to the prosperity of America. Reprint.

American Slavery as it is - Testimony of a Thousand Witnesses

Published in 1839 and edited by abolitionist Theodore Dwight Weld, this work presents hundreds of primary-source accounts of the reality of slavery in the American South. The book's first section collects vivid first-person accounts by former slaves of their lives in slavery. In the second part, Weld offers page after page of stark quotations--some as short as a single sentence--from various Southern periodicals that illustrate in graphic detail the bondage, floggings, maimings and other horrors endured by slaves. Weld also presents and dissects various pro-slavery arguments. Distributed by the American Anti-Slavery Society, American Slavery As It Is was second only to Uncle Tom's Cabin for its impact on the anti-slavery movement in the United States.

Unbroken - A World War II Story of Survival, Resilience, and Redemption

#1 NEW YORK TIMES BESTSELLER • NOW A MAJOR MOTION PICTURE • Look for special features inside. Join the Random House Reader’s Circle for author chats and more. In boyhood, Louis Zamperini was an incorrigible delinquent. As a teenager, he channeled his defiance into running, discovering a prodigious talent that had carried him to the Berlin Olympics. But when World War II began, the athlete became an airman, embarking on a journey that led to a doomed flight on a May afternoon in 1943. When his Army Air Forces bomber crashed into the Pacific Ocean, against all odds, Zamperini survived, adrift on a foundering life raft. Ahead of Zamperini lay thousands of miles of open ocean, leaping sharks, thirst and starvation, enemy aircraft, and, beyond, a trial even greater. Driven to the limits of endurance, Zamperini would answer desperation with ingenuity; suffering with hope, resolve, and humor; brutality with rebellion. His fate, whether triumph or tragedy, would be suspended on the fraying wire of his will. Appearing in paperback for the first time—with twenty arresting new photos and an extensive Q&A with the author—Unbroken is an unforgettable testament to the resilience of the human mind, body, and spirit, brought vividly to life by Seabiscuit author Laura Hillenbrand. Hailed as the top nonfiction book of the year by Time magazine • Winner of the Los Angeles Times Book Prize for biography and the Indies Choice Adult Nonfiction Book of the Year award “Extraordinarily moving . . . a powerfully drawn survival epic.”—The Wall Street Journal “[A] one-
in-a-billion story . . . designed to wrench from self-respecting critics all the blurby adjectives we normally try to avoid: It is amazing, unforgettable, gripping, harrowing, chilling, and inspiring.”—New York “Staggering . . . mesmerizing . . . Hillenbrand’s writing is so ferociously cinematic, the events she describes so incredible, you don’t dare take your eyes off the page.”—People “A meticulous, soaring and beautifully written account of an extraordinary life.”—The Washington Post “Ambitious and powerful . . . a startling narrative and an inspirational book.”—The New York Times Book Review “Magnificent . . . incredible . . . [Hillenbrand] has crafted another masterful blend of sports, history and overcoming terrific odds; this is biography taken to the nth degree, a chronicle of a remarkable life lived through extraordinary times.”—The Dallas Morning News “An astonishing testament to the superhuman power of tenacity.”—Entertainment Weekly “A tale of triumph and redemption . . . astonishingly detailed.”—O: The Oprah Magazine “[A] masterfully told true story . . . nothing less than a marvel.”—Washingtonian “[Hillenbrand tells this] story with cool elegance but at a thrilling sprinter’s pace.”—Time “Hillenbrand [is] one of our best writers of narrative history. You don’t have to be a sports fan or a war-history buff to devour this book—you just have to love great storytelling.”—Rebecca Skloot, author of The Immortal Life of Henrietta Lacks

Food Lit - A Reader's Guide to Epicurean Nonfiction

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

A History of Food in 100 Recipes

A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine. We all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In A HISTORY OF FOOD IN 100 RECIPES, culinary expert and BBC television personality William Sitwell explores the fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, A HISTORY OF FOOD IN 100 RECIPES is a perfect gift for any food lover who has ever wondered about the origins of the methods and recipes we now take for granted.

Educated Tastes - Food, Drink, and Connoisseur Culture

The old adage ?you are what you eat? has never seemed more true than in this era, when ethics, politics, and the environment figure so prominently in what we ingest and in what we think about it. Then there are connoisseurs, whose approaches to food address ?good taste? and frequently require a language that encompasses cultural and social dimensions as well. From the highs (and lows) of connoisseurship to the frustrations and rewards of a mother encouraging her child to eat, the essays in this volume explore the complex and infinitely varied ways in which food matters to all of us. Educated Tastes is a collection of new essays that examine how taste is learned, developed, and represented. It spans such diverse topics as
teaching wine tasting, food in Don Quixote, Soviet cookbooks, cruel foods, and the lambic beers of the Belgian Payottenland. A set of key themes connect these topics: the relationships between taste and place; how our knowledge of food shapes taste experiences; how gustatory discrimination functions as a marker of social difference; and the place of ethical, environmental, and political concerns in debates around the importance and meaning of taste. With essays that address, variously, the connections between food, drink, and music; the place of food in the development of Italian nationhood; and the role of morality in aesthetic judgment, Educated Tastes offers a fresh look at food in history, society, and culture.

The Third Plate - Field Notes on the Future of Food

“Not since Michael Pollan has such a powerful storyteller emerged to reform American food.” —The Washington Post

Today’s optimistic farm-to-table food culture has a dark secret: the local food movement has failed to change how we eat. It has also offered a false promise for the future of food. In his visionary New York Times–bestselling book, chef Dan Barber, recently showcased on Netflix’s Chef’s Table, offers a radical new way of thinking about food that will heal the land and taste good, too. Looking to the detrimental cooking of our past, and the misguided dining of our present, Barber points to a future “third plate”: a new form of American eating where good farming and good food intersect. Barber’s The Third Plate charts a bright path forward for eaters and chefs alike, daring everyone to imagine a future for our national cuisine that is as sustainable as it is delicious.