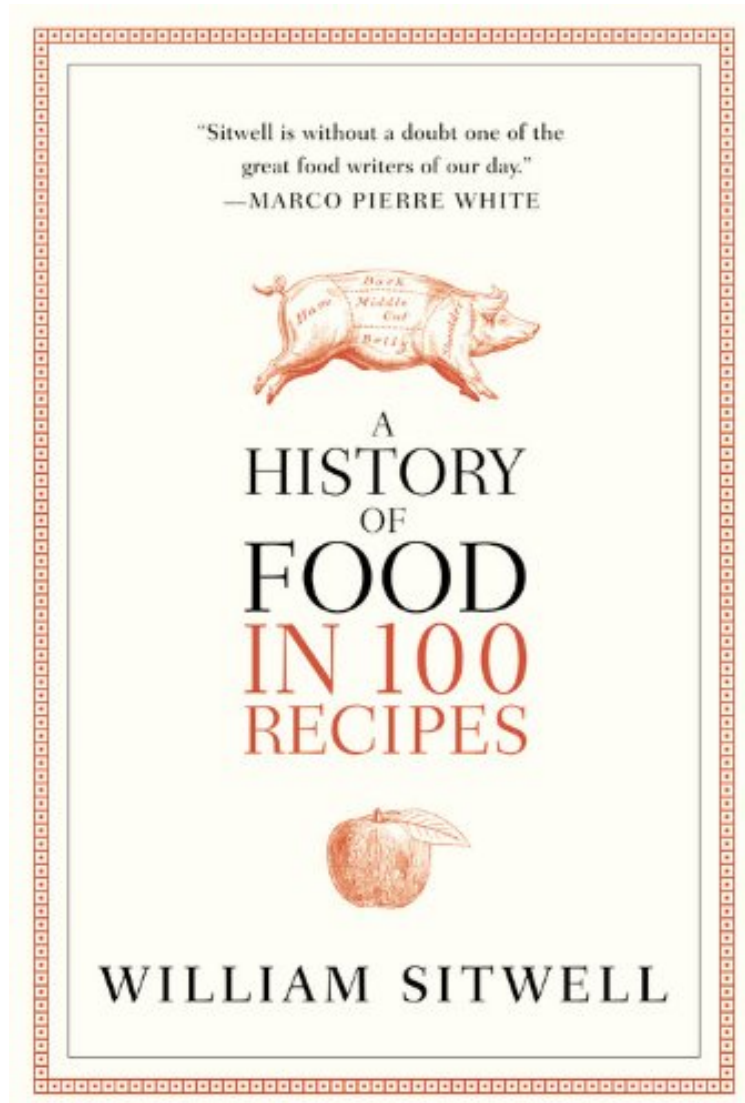


(Read and download) A History of Food in 100 Recipes

A History of Food in 100 Recipes

William Sitwell

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#137163 in Books William Sitwell 2013-06-18 2013-06-18Original language:EnglishPDF # 1 9.75 x 1.38 x 7.001, 2.40 #File Name: 0316229970360 pagesA History of Food in 100 Recipes | File size: 17.Mb

William Sitwell : A History of Food in 100 Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised A History of Food in 100 Recipes:

8 of 8 people found the following review helpful. Entertaining History, Disappointing Anti-ScienceBy R. AmesSitwell is an engaging writer, and there's a great deal of interesting historical information in A History of Food. That said, he does veer off into some anti-science propoganda near the end, spinning tales of the dangers of microwaves and presenting his personal views on modern agriculture without actual research to back them up. He is not an authority on physics, chemistry, or environmental science and his shallow commentary on them was quite a disappointment. I still

feel the book is worth having, but I recommend it with serious reservations. 1 of 1 people found the following review helpful. Interesting ReadingBy Kindle CustomerA series of very interesting chapters on different kinds or styles of food over the ages. Each chapter starts with a recipe, but most of the book is a narrative about how food ways changed and how the way recipes were recorded (or if they were) changed. Sometimes this type of book comes in with a bang in the first chapter, but peters out by the end. This one doesn't - it maintains a high standard throughout. Very well written and edited. Really, if you are interested in food history, this is the book for you. 1 of 1 people found the following review helpful. Fascinating and FunnyBy Annie BerrolMr. Sitwell's 100 recipes are not always yummy, but each is a window onto an important piece of food history. Whether examining the dieting trend of the post-war era through Jean Nidetch's unfortunate Weight Watchers recipes or discussing how a throwaway suggestion for the use of leftover meat became part of the "monolith" called Sandwich, the author applies scholarly research and analysis to food ranging from Ancient Egypt to the present day. The only drawback to me was that Mr. Sitwell is a British and not an American scholar; he kept bringing me back to unfamiliar reality with his mentions of the BBC and Euros. Oh well. Still a wonderful book.

A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine.

What a splendid book: it manages to be a recipe collection, a history of cooking and, in passing, a history of the world all at once. Tom Standage, author of *A History of the World in 6 Glasses* and *An Edible History of Humanity* Sitwell is without doubt one of the great food writers of our day. Every serious cook should read this book at least once. Marco Pierre White Almost every sentence of his scrupulously researched and breezily confident book oozes with a passion for eating...what it has over all its predecessors is structural as well as stylish: a pick-up-and-smile quality. *The Times* William Sitwell has pulled off something clever: a thoroughly researched and witty history that is both compelling and teeming with scholarly facts...you don't even need to be a raging foodie to enjoy this. *The Observer* An enjoyably meandering and thought-provoking journey through the role of cooking in everyday life...this title ought to interest foodies, especially Anglophiles -- *Library Journal* Sitwell elevates this collection from curious cookbook to a serious study -- *Publisher's Weekly* Sitwell deftly inserts interesting tidbits ranging from the changes wrought by such appliances as refrigerators and gas stoves to the impact of online technology...Good fun -- *Kirkus* s"Quirky, entertaining, educational and downright gastronomic good fun...Sitwell's flawless presentation makes this a delightful treat full of interesting if little remembered facts. Anyone with an interest in food or history will enjoy this colorful, thoroughly researched tour through time, fads and groceries." --Sandy Amazeen, *Monsters and Critics* "A generous tasting menu that evokes the people, places, influences, intrigues, and inventions that have guided the story of food through the millennia." -- *Elle Magazine* What food lovers will be reading at the beach; the format delivers culture in fascinating, digestible chunks. *The Washington Post* A captivating romp through time punctuated with recipes *SimplyRecipes.com* About the Author William Sitwell is the editor of *Waitrose Kitchen* magazine, can regularly be seen on TV programs such as *BBC2's Food Drink and Masterchef: The Professionals*, and writes about food for a variety of newspapers and magazines. Following an early career in newspapers, he came to prominence in the food world after 1999 when he joined the then titled *Waitrose Food Illustrated*, of which he became editor in 2002. He subsequently won a string of awards, including "Editor of the Year" in 2005, for the magazine's writing, stories, design and photography. He spends his spare time growing vegetables, cooking, and making cider at his home in Northamptonshire, England, where he lives with his wife, Laura, and their children, Alice and Albert. This is his first book.