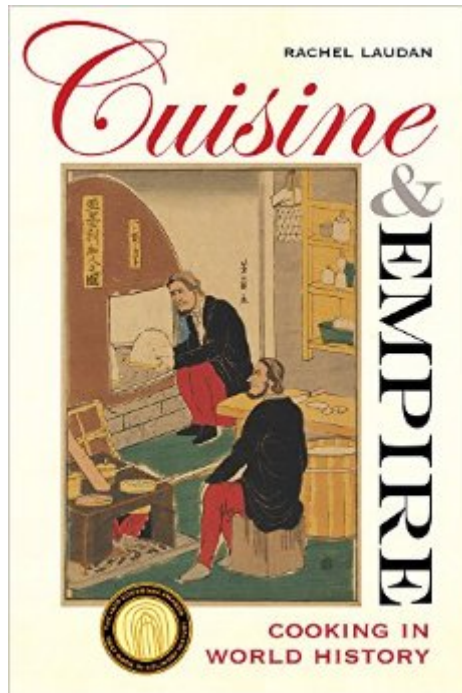


The book was found

# Cuisine And Empire: Cooking In World History (California Studies In Food And Culture)



## Synopsis

Rachel Laudan tells the remarkable story of the rise and fall of the world's great cuisines; from the mastery of grain cooking some twenty thousand years ago, to the present; in this superbly researched book. Probing beneath the apparent confusion of dozens of cuisines to reveal the underlying simplicity of the culinary family tree, she shows how periodic seismic shifts in culinary philosophy—beliefs about health, the economy, politics, society and the gods—prompted the construction of new cuisines, a handful of which, chosen as the cuisines of empires, came to dominate the globe. *Cuisine and Empire* shows how merchants, missionaries, and the military took cuisines over mountains, oceans, deserts, and across political frontiers. Laudan's innovative narrative treats cuisine, like language, clothing, or architecture, as something constructed by humans. By emphasizing how cooking turns farm products into food and by taking the globe rather than the nation as the stage, she challenges the agrarian, romantic, and nationalistic myths that underlie the contemporary food movement. [Â](#)

## Book Information

Series: California Studies in Food and Culture (Book 43)

Paperback: 488 pages

Publisher: University of California Press; Reprint edition (April 3, 2015)

Language: English

ISBN-10: 0520286316

ISBN-13: 978-0520286313

Product Dimensions: 6 x 1.2 x 9 inches

Shipping Weight: 1.6 pounds ([View shipping rates and policies](#))

Average Customer Review: 4.3 out of 5 stars [Â](#) [Â](#) [See all reviews](#) (25 customer reviews)

Best Sellers Rank: #130,980 in Books (See Top 100 in Books) #201 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#) #1632 in [Books > Cookbooks, Food & Wine > Regional & International](#) #4549 in [Books > History > World](#)

## Customer Reviews

Rachel Laudan has given us an important and ground-breaking book. There is profit in it for the general reader who is just curious about the main topic, cuisine; but also for more specialized readers of social history, philosophical anthropology, the history of ideas, and the sociology of religion. The farmer does not give us food. "A sheaf of wheat is no more food," she asserts, "than a boll of cotton is a garment." It is a major theme of the book that farming may give us

raw materials, but techniques (and importantly, ideas -- a culinary philosophy, as she has it) of cooking are what give us food. It is, thus, futile to go on about how a natural this or that foodstuff may be; we no more tear meat from bone with our teeth than we use them to grind the grass seeds that became our corn (maize, or wheat, or whatnot). Human labor, and ingenuity, stand between Nature and dinner. (This is even true of raw foods.) Laudan suggests that, by definition, all food is processed food -- from developing the techniques of settled agriculture to the promotion (or prohibition) of certain foods according to ideas (nicely summarized in tables 1.1-1.5) about such things as the four humors, the four or five elements, maintaining harmony in the universe, and sacrality -- and, more recently, as the songwriter said, while *We Are Eating Foods for Health*. (Modern theories of health and diet turn out to be just the latest in a whole series of fashions which change with the checkered changes of ideas in science and cosmology, since Babylon as it were.) Food may be a good to think, but in any case it is not just material fuel, it is a thing shaped by ideas and their changes.

[Download to continue reading...](#)

Cuisine and Empire: Cooking in World History (California Studies in Food and Culture) Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture Book 3) Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) Secrets from the Greek Kitchen: Cooking, Skill, and Everyday Life on an Aegean Island (California Studies in Food and Culture) The Life of Cheese: Crafting Food and Value in America (California Studies in Food and Culture) Vietnamese Cooking: 20 Vietnamese Cookbook Spring Rolls and Other Vietnamese Recipes (Vietnamese Cuisine, Vietnamese Food, Vietnamese Cooking, Vietnamese ... Vietnamese Kitchen, Vietnamese Recipes) History: British History in 50 Events: From First Immigration to Modern Empire (English History, History Books, British History Textbook) (History in 50 Events Series Book 11) Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes - Pinoy food) Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners) California Rules of Court - State, 2015 ed. (Vol. I, California Court Rules) (California Rules of Court. State and Federal) 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic Food Recipes Caribbean Food Recipes, Food Processor Recipes,) Little Saigon Cookbook: Vietnamese

Cuisine And Culture In Southern California's Little Saigon The Little Saigon Cookbook: Vietnamese Cuisine and Culture in Southern California's Little Saigon Cuisine and Culture: A History of Food and People Becoming Salmon: Aquaculture and the Domestication of a Fish (California Studies in Food and Culture) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Southern Cooking Cookbooks: southern cooking recipes Collection Of the Best, Healthy, Delicious And Recommended Soul Food Cookbook (soul food for diabetes,Southern Cookbook): Best Fried Chicken The Food and Cooking of Russia & Poland: Explore the rich and varied cuisine of Eastern Europe in more than 150 classic step-by-step recipes illustrated with over 740 photographs

[Dmca](#)