

Ice Cream A History Shire Library

Thomas Palmer (b.ca. 1740) was born in eastern Pennsylvania near the New Jersey boundary, and served as a colonel in the Revolutionary War. He was the father of Daniel Palmer (b.ca. 1770), who lived at Easton, Pennsylvania. Descendants and relatives lived in Pennsylvania, Ohio, Indiana, Michigan, Missouri, California and elsewhere.

** Shortlisted for Debut Food Book of the Year at the Fortnum & Mason Food and Drink Awards 2021 * One of The Times Books of the Year 2020 _____ 'Fascinating and entertaining - a pleasure to read.' Claudia Roden As a nation of food-lovers we have been munching on fruit and veg, drinking tea and coffee and adorning our dishes with oils and spices for generations, but have you ever stopped to wonder how our most beloved foods came to be the way they are now? In this series of enlightening and highly entertaining essays, award-winning food writer Mark Riddaway travels back through the centuries to tell the fascinating, surprising and often downright bizarre stories of some of the everyday ingredients found at London's Borough Market. Discover how the strawberries we eat today had their roots in a clandestine trip to South America by a French spy whose surname happened to be Strawberry, why three-quarters of Britain's late-18th-century intake of tea was sold on the black market, and what Sigmund Freud found so fascinating about eel genitalia. From the humble apples and onions that we've grown on these shores for centuries, to more exotic ingredients like cinnamon and bananas that travel from across the world to finesse our food, Borough Market: Edible Histories offers a chance to digest the charming stories behind every last morsel.*

The Forest Record in Australian Local and Regional History

The Annual Register, Or, A View of the History, Politics, and Literature for the Year ...

The Oxford Companion to Sugar and Sweets

The Annual Register, Or a View of the History, Politicks and Literature of the Year ...

Food Hawkers

A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the "science of sweet" is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around

the globe and throughout time, affording glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with "à la mode" and ending with the Italian trifle known as "zuppa inglese," the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, *The Oxford Companion to Sugar and Sweets* is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

Anthropologists and historians have shown us that 'male' and 'female' are variously defined historically and cross-culturally. The contributions to this volume

focus on the voluntary and involuntary, temporary or permanent transformation of gender identity. Overall, this volume provides powerful and compelling illustrations of how, across a wide range of cultures, processes of gender transformation are shaped within, and ultimately constrained by, social and political context. From medical responses to biological ambiguity, legal responses to cases brought by transsexuals, the historical role of the eunuch in Byzantium, the social transformation of gender in Northern Albania and in the Southern Philippines, to North American 'drag' shows, English pantomime and Japanese kabuki theatre, this volume offers revealing insights into the ambiguities and limitations of gender transformation.

The Official Record of the United States Department of Agriculture

A History of California and an Extended History of Its Southern Coast Counties

The Informant

How Soda Shook Up the World

Ice Cream Joe

History of the International Reform Bureau ...

When The Practice of Cookery first appeared in Edinburgh and London editions in 1829, reviewers hailed it as one of the best cookbooks available. The book was unique not only in being wholly original, but also for its broad culinary influences, incorporating recipes from British North America, the

United States, England, Scotland, France, and India. Catherine Emily Callbeck Dalgairns was born in 1788. Though her contemporaries understood her to be a Scottish author, she lived her first twenty-two years in Prince Edward Island. Charlottetown was home for much longer than the twelve years she spent in London or her mere six years' residency in Dundee, Scotland, by the time of the cookbook's first appearance. In Mrs Dalgairns's Kitchen, Mary Williamson reclaims Dalgairns and her book's Canadian roots. During her youth, the popular cookbook author would have had experience of Acadian, Mi'kmaq, and Scottish Highlands foods and ways of cooking. Her mother had come from Boston, inspiring the cookbook's several American recipes; Dalgairns's brothers-in-law lived in India, reflected in the chapter devoted to curry recipes. Williamson consults the publisher's surviving archives to offer insights into the world of early nineteenth-century publishing, while Elizabeth Baird updates Dalgairns's recipes for the modern kitchen. Both an enticing history of the seminal cookbook and a practical guide for readers and cooks today, Mrs Dalgairns's Kitchen offers an intimate look at the tastes and smells of an early nineteenth-century kitchen.

The story of soda is the story of the modern world, a tale of glamorous bubbles, sparkling dreams, big bucks, miracle cures and spreading waistlines. Fizz! How Soda Shook Up

The World charts soda's remarkable, world-changing journey from awe-inspiring natural mystery to ubiquitous presence in all our lives. Along the way you'll meet the quack medicine peddlers who spawned some of the world's biggest brands with their all-healing concoctions as well as the grandees of science and medicine mesmerized by the magic of bubbling water. You'll discover how fizzy pop cashed in on Prohibition, helped presidents reach the White House, and became public health enemy number one. You'll learn how Pepsi put the fizz in Apple's marketing and how soda's sticky sweet allure defined and built nations. And you'll find out how a soda-loving snail rewrote the law books. Fizz! tells the extraordinary tale of how a seemingly simple everyday refreshment zinged and pinged over our taste buds and, in doing so, changed the world around us. Tristan Donovan is the author of *Replay: The History of Video Games*. His work has appeared in the *Times*, *Stuff*, the *Daily Telegraph*, the *Guardian*, and the *Big Issue*, among others.

THE ANNUAL REGISTER, OR, A VIEW OF THE HISTORY, POLITICS, AND LITERATURE.

The Routledge Concise History of Southeast Asian Writing in English
University of Nebraska-Lincoln, Bulletin:
AGRICULTURE, COLLEGE OF.

Artisan Mobility, Innovation, and the Circulation of Knowledge in Premodern Europe
Selling in the Streets from Antiquity to the Present

Historic Heston

Ice CreamA HistoryShire Publications

Covers such topics as plant products, cooking terms, national and regional cuisines, food preservation, food science, diet, and cookbooks and their authors.

The Athenaeum

With an Outline of the Early History of the State of Washington

The Republic of Skill

Understanding War

Also Containing Biographies of Well-known Citizens of the Past and Present

Also Constitution and Civil Government of the U.S.

Note: series volume/number designation applies to entire series, not to this title.

The greatest British dishes, as reinvented by Heston Blumenthal, chef and proprietor of the three-Michelin-starred The Fat Duck—presented in a gloriously lavish package.

The Land We Love

The Oxford Companion to Food

History of Greenfield

Mrs Dalgairns's Kitchen

A History

An Illustrated History of Klickitat, Yakima and Kittitas Counties

Mobile artisans, male and female, were responsible for many innovations and new consumer products. This book asks

why, and shows the importance of collective traditions of migration, of the experience of mobility, and of the encounter with new places.

Ice cream has been served in Britain since the seventeenth century. It has graced the tables of kings, and the cones of the working man; it has been plain, flavored, molded, sliced, squirted and scooped. It has made the fortunes of industrialists and put bread on the table of generations of Italian émigrés. This new history of ice cream by food historian Ivan Day tells the whole story of ice cream in Britain, a story that has seen both the democratization of this favorite frozen dessert, and a fall in the standards of its production and presentation. It is a story of fine cuisine, of entrepreneurship, and of food for fun. Illustrated with archive material and photographs of historic ice cream desserts made from original recipes especially for this book, this is a remarkable tale of an extraordinary and much-loved food.

History of the University of New Hampshire, 1866-1941

**A History of How We Cook and Eat
The Palmer Family History, 1740–1967
Fizz**

**Borough Market: Edible Histories
Transport History**

Facing a long jail sentence, a woman takes a dangerous job for the New York Police Department Lydia Constanza is not cut out for prison. Since she came to the United States from Cuba, she's twice been convicted as an accomplice to a violent crime, and done two short stints in jail. The second time, her nerves went, and she vowed never to return. Back on the outside and living in New York with a five-year-old daughter, Lydia and her boyfriend hold up a check-cashing place, tripping the silent alarm and landing, once again, in handcuffs. To stay near her child, this three-time loser offers up the only thing she has left: information. Harlem has become a dangerous place to wear a badge. Two cops have just been killed at a traffic stop, and Walter F. X. Forster is not going to lose any more men. Informants like Lydia are the lieutenant's last chance to stop the bleeding. It's the bad guys' turn to die—if his snitches stay alive long enough to tell the cops who to kill. The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 233 photographs and illustrations - mostly color. Free of charge in digital PDF format.

Rediscovering "The Practice of Cookery"
History of Tofu and Tofu Products (1985-1994)
The Valley Dairy Story and America's Love Affair with
Ice Cream
The Local Historian
An Annotated Bibliography
Ice Cream Review

The third book in Professor Christian Potholm's war trilogy (which includes *Winning at War* and *War Wisdom*), *Understanding War* provides a most workable bibliography dealing with the vast literature on war and warfare. As such, it provides insights into over 3000 works on this overwhelmingly extensive material. *Understanding War* is thus the most comprehensive annotated bibliography available today. Moreover, by dividing war material into eighteen overarching themes of analysis and fifty seminal topics, and focusing on these, *Understanding War* enables the reader to access and understand the broadest possible array of materials across both time and space, beginning with the earliest forms of warfare and concluding with the contemporary situation. Stimulating and thought-provoking, this volume is essential for

an understanding of the breadth and depth of the vast scholarship dealing with war and warfare through human history and across cultures.

Street vendors are ubiquitous across the world and throughout history. They are part of almost any distribution chain, and play an important role in the marketing of consumer goods particularly to poorer customers.

Focusing on the food trades, this multi-disciplinary volume explores the dynamics of street selling and its impact on society. Through an investigation of food hawking, the volume both showcases the latest results from a subject that has seen the emergence of a significant body of innovative and adventurous scholarship, and advances the understanding of street vending and its impact on society by stimulating interdisciplinary and cross-disciplinary discussions. Covering a time span of approximately two millennia, from antiquity to the present, the book includes chapters on Europe and Asia, and covers a diverse range of themes such as the identity of

food sellers (in terms of gender, ethnicity, and social status); the role of the street seller in the distribution of food; the marketing of food; food traders and the establishment; the representation of food hawkers; and street traders and economic development. By taking a dynamic approach, the collection has enabled its contributors to cross disciplinary boundaries and engage in discussions which extend beyond the limits of their own academic fields, and thus provide a fresh appreciation of this ancient phenomenon.

Shire Town of Franklin County,

Massachusetts

Municipal History of Essex County in
Massachusetts

List of Bulletins of the Agricultural
Experiment Stations in the United
States from Their Establishment to the
End of ...

For the YEAR 1767

Biological & Agricultural Index

The Geography, History, Constitution
and Civil Government of Vermont

nating history, Wilson reveals the myriad innovations that have shaped our diets today. An insightful look at how we've

changed food and how food has changed us, Consider the Fork reveals the astonishing ways in which the implements we use in the kitchen affect what we eat, how we eat, and how we relate to food.

The Routledge Concise History of Southeast Asian Writing in English traces the development of literature in the region within its historical and cultural contexts. This volume explores creative writing in English across different genres and media, establishing connections from the colonial activity of the early modern period through to contemporary writing across Southeast Asia, focusing especially on the Philippines, Malaysia, Singapore and Hong Kong. In this critical guide, Rajeev S. Patke and Philip Holden: interweave text and context through the history of creative writing in the region examine language use and variation, making use of illuminating examples from speech, poetry and fictional prose trace the impact of historical, political and cultural events engage with current debates on national consciousness, globalization, modernity and postmodernism provide useful features including a glossary, further reading section and chapter summaries. Direct and clearly written, this Concise History guides readers through key topics while presenting a unique, original synthesis of history and practice in Southeast Asian writing in English. It is the ideal starting point for students and all those seeking a better understanding of Southeast Asian literatures and cultures.

Changing Sex and Bending Gender

A Pictorial History of the University of Iowa

Ice Cream

History of Tofu and Tofu Products (965 CE to 2013)

From Mountain Solitude to Metropolis

History of Leadville and Lake County, Colorado