

La Pasta Storia E Cultura Di Un Cibo Universale

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

A fascinating exploration of our past, present, and future relationship with food For the first time in human history, there is food in abundance throughout the world. More people than ever before are now freed of the struggle for daily survival, yet few of us are aware of how food lands on our plates. Behind every meal you eat, there is a story. Hamburgers in Paradise explains how. In this wise and passionate book, Louise Fresco takes readers on an enticing cultural journey to show how science has enabled us to overcome past scarcities—and why we have every reason to be optimistic about the future. Using hamburgers in the Garden of Eden as a metaphor for the confusion surrounding food today, she looks at everything from the dominance of supermarkets and the decrease of biodiversity to organic foods and GMOs. She casts doubt on many popular claims about sustainability, and takes issue with naïve rejections of globalization and the idealization of "true and honest" food. Fresco explores topics such as agriculture in human history, poverty and development, and surplus and obesity. She provides insightful discussions of basic foods such as bread, fish, and meat, and intertwines them with social topics like slow food and other gastronomy movements, the fear of technology and risk, food and climate change, the agricultural landscape, urban food systems, and food in art. The culmination of decades of research, Hamburgers in Paradise provides valuable insights into how our food is produced, how it is consumed, and how we can use the lessons of the past to design food systems to feed all humankind in the future.

La pasta storia e cultura di un cibo universale Laterza La pasta. Parliamone con cura. Storia e cultura della pasta Encyclopedia of Pasta Univ of California Press

What does the proliferation of food festival tell us about rural areas? How can these celebrations pave the way to a better future for the local communities? This book is addressing these questions contributing to the ongoing debate about the future of rural peripheries in Europe. The volume is based on the ethnographic research conducted in Italy, a country internationally known for its food tradition and one of the European countries where the gap between rural and urban space is most pronounced. It offers an anthropological analysis of food festivals, exploring the transformational role they have to change and develop rural communities. Although the festivals aim mostly at tourism, they contribute in a wider way to the life of the rural communities, acting as devices through which a community redefines itself, reinforces its sociality, reshapes the perception and use of the surrounding environment. In so doing, thus, the books suggests to read the festivals not just as celebrations driven by food fashion, but rather fundamental grassroots instruments to contrast the effects of rural marginalization and pave

the way to a possible better future for the community

Storia di una cultura

Reflective Intercultural Education for Democratic Culture and Engaged Citizens

The Epic History of the Italians and Their Food

Human Universals Revisited

L'età delle spezie

Pasta

Mathera pubblica materiale inedito sui temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo.

Dopo aver messo a confronto le energie vitali, ingegnose e operose del nostro paese, e i privilegi, i favori, i protezionismi, che ne hanno inibito l'affermazione e ne hanno distorto lo sviluppo, il volume si focalizza sui fattori chiave in grado di spiegar

Since the politicization of anthropology in the 1970s, most anthropologists have been reluctant to approach the topic of universals—that is, phenomena that occur regularly in all known human societies. In this volume, Christoph Antweiler reasserts the importance of these cross-cultural commonalities for anthropological research and for life and co-existence beyond the academy. The question presented here is how anthropology can help us approach humanity in its entirety, understanding the world less as a globe, with an emphasis on differences, but as a planet, from a vantage point open to commonalities.

Per un lungo periodo, che è durato secoli e secoli (dall'età romana al Settecento), le spezie sono state necessarie. Non beni superflui o lussuosi, come vuole la vulgata oggi imperante, ma beni primari, a larga diffusione, accessibili a nobili, ecclesiastici e mercanti, così come a calzolari, muratori e contadini: insomma, prodotti per tutte le tasche. Questa è la storia insolita che il libro ci racconta, frutto di una ricerca accurata e innovativa, che si è avvalsa, oltre che dei soliti ricettari, di fonti spesso trascurate: lettere di mercanti, liste della spesa, libri dei conti, opere letterarie e pittoriche, diari di viaggiatori, indagini archeologiche e rilevazioni di prezzi e salari. Ma perché le spezie erano indispensabili? La risposta è nel sistema di cottura, rimasto per tanto tempo inalterato nella sua primitiva semplicità: il risultato erano vivande insipide, per niente appetibili. Inevitabile allora il ricorso a forti condimenti correttivi, alle spezie per l'appunto: nessuna pietanza, neppure un piatto semplice o popolare, poteva farne a meno. Le cose cominciarono a cambiare nel Seicento, quando, sull'onda dell'evoluzione degli strumenti culinari avviata in precedenza nelle corti rinascimentali italiane, in tutta Europa prese a soffiare il vento della «rivoluzione dei fornelli», che consentì finalmente, attraverso la regolazione del calore, sia di esaltare le caratteristiche specifiche dei cibi, sia di realizzare le preparazioni più raffinate. La sorte delle sostanze esotiche era così segnata, anche se non il loro definitivo tramonto. Non più regine come un

tempo, le spezie hanno saputo riciclarsi, accontentandosi di accompagnare i nostri cibi, ma conservando sempre un po' di quel luccichio lasciato dai fasti del passato. Ed è in quel periodo di gloria che l'autore ci porta, dosando sapientemente accuratezza storica, ironia e puro piacere del racconto.

Ancient and Early Medieval Chinese Literature (vol. 2)

Storia e cultura di un cibo universale

Hamburgers in Paradise

Wrapped & Stuffed Foods

Italian Identity in the Kitchen, or, Food and the Nation

The Story of a Universal Food

Everything You Want to Know About Your Favorite Cuisine

The interrelations between accounting and food have been hitherto neglected at an international level. This regret is particularly meaningful with regards to Italy, where 'Food', besides being a physiological need to satisfy, is one of the main pillars of the 'Made in Italy' Industry, and the so-called Italian life-style, which has become a part of the popular culture. Accounting and Food seeks to explore the accounting, business and financial history of some of the most prestigious Italian food producers. Moreover, given that "Food" has been at the center of production and trade throughout the history of mankind, food production and commerce will be investigated from the critical angles of accounting, accountants and merchants. Relatedly, the interconnected history of the Food fairs and expositions of the major Italian trade centers will be also unveiled. Accounting and Food examines the role of accounting, accountants and merchants in food production and international trade (e.g., grain, wine, etc...) as well as considering the history of food producers, paying particular attention to the role played by women entrepreneurs over time. Finally the book explores the interrelations of accounting, food and state, local authorities and social institutions, in particular in so far these latter institutions were involved in the Political economy, regulation, allocation and distribution of food to populations and societies. Accounting and Food will be of particular interest to researches and scholars in the field of accounting history but also to those working in the areas of regional development, regional economics, food and sociology and other related disciplines.

This book studies current approaches to the archaeology of mountainous landscapes, presenting research results from different scientific contexts. To discuss these issues, and to study

different aspects of human activity in the mountains and adjacent regions it incorporates archaeological, botanical, zooarchaeological and ethnological information.

Contains essays presented at the 2012 Oxford Symposium on Food and Cookery

Un libro vivace e ricchissimo che, ripercorrendo i tempi e i modi del fare pasta e del condirla in Estremo Oriente e in Occidente, offre complessi itinerari culturali e gastronomici. Tullio Gregory, "Il Sole 24 Ore" Un'opera importante, che collega la storia dell'alimentazione con la genetica, la botanica, la storia dell'agricoltura e la letteratura e indaga in trattati di geografi e in diari di grandi viaggiatori. Titti Marrone, "Il Mattino" Una storia complessa che ha origini incerte e misteriose, come le sorgenti di certi fiumi. Per questo gli autori sono costretti a indossare l'abito di Indiana Jones, dell'esploratore, per iniziare un percorso storico che vede coinvolti l'agricoltura, l'economia, il gusto, l'industria e, in ugual misura, la poesia e il costume. Folco Portinari, "Tuttolibri"

Situating the Uyghurs Between China and Central Asia

La cucina italiana

Italians and Food

Encyclopedia of Pasta

Work and Food Culture of the Mumbai Dabbawalas

Il cibo ribelle

Viaggio tra i sapori dall'antica Roma al Settecento

Every day in Mumbai 5,000 dabbawalas (literally translated as "those who carry boxes") distribute a staggering 200,000 home-cooked lunchboxes to the city's workers and students. Giving employment and status to thousands of largely illiterate villagers from Mumbai's hinterland, this co-operative has been in operation since the late nineteenth century. It provides one of the most efficient delivery networks in the world: only one lunch in six million goes astray. Feeding the City is an ethnographic study of the fascinating inner workings of Mumbai's dabbawalas. Cultural anthropologist Sara Roncaglia explains how they cater to the various dietary requirements of a diverse and increasingly global city, where the preparation and consumption of food is pervaded with religious and cultural significance. Developing the idea of "gastrosemantics" - a language with which to discuss the broader implications of cooking and eating - Roncaglia's study helps us to rethink our relationship to food at a local and global level.

Italians love to talk about food. The aroma of a simmering ragù, the bouquet of a local wine, the remembrance of a past meal: Italians discuss these details as naturally as we talk about politics or sports, and often with the same flared tempers. In *Why Italians Love to Talk About Food*, Elena Kostioukovitch explores the phenomenon that first struck her as a newcomer to Italy: the Italian "culinary code," or way of talking about food. Along the way, she captures the fierce local pride that gives Italian cuisine its

remarkable diversity. To come to know Italian food is to discover the differences of taste, language, and attitude that separate a Sicilian from a Piedmontese or a Venetian from a Sardinian. Try tasting Piedmontese bagna cauda, then a Lombard cassoela, then lamb ala Romana: each is part of a unique culinary tradition. In this learned, charming, and entertaining narrative, Kostioukovitch takes us on a journey through one of the world's richest and most adored food cultures. Organized according to region and colorfully designed with illustrations, maps, menus, and glossaries, Why Italians Love to Talk About Food will allow any reader to become as versed in the ways of Italian cooking as the most seasoned of chefs. Food lovers, history buffs, and gourmands alike will savor this exceptional celebration of Italy's culinary gifts.

Given the economic, social and historical changes of recent years, education today needs a re-thinking of its methodologies and goals. This book presents an innovative approach to language and culture teaching and learning in a context of full-immersion: EUFICCS (European Use of Full-Immersion, Culture, Content and Service) . Only thanks to a comprehensive and holistic way of conceiving the educational path, based on the practice of reflection, can students be empowered with those intercultural and democratic competences necessary to function as future global citizens. The EUFICCS approach offers some guidelines that can be applicable in several educational contexts, all around the globe. This publication is specifically addressed to educators, language and content teachers and all education practitioners, but it also discusses more general issues, such as interculturality, relations with the other, and service in the community.

This book covers the ' hot topic ' of the experiential consumption in an accessible manner and from a unique industry perspective which is not used in any other book. It highlights the idea that an experience is not something that can be readily managed by firms and is not limited to the market: an individual ' s daily life is made up of consuming experiences that can occur with or without a market relation. Offering an overview of the consumption experience, it outlines a continuum of experiences of consumption that consumers go through, including: those that are mainly constructed by consumers around small items that comprise their daily life, such as organic products and non-profit or local associations those that have been co-developed by companies and consumers: tourism or adventure projects, rock concerts and cultural events those that have been largely developed by the companies where consumers are immersed in a hyper-real context such as fashion, sports brands, edutainment and retail. Broad and comprehensive, this book provides a challenging vision of the consumption experience, which is an invaluable tool for all those studying marketing and consumer behaviour.

Storia mondiale dell'Italia

Cultural Heritage and Value Creation

The History of the European Family: Family life in early modern times (1500-1789)

Handbook of Food Products Manufacturing

Grano o grane

atti del Convegno internazionale di studi, Padova-Venezia, 11-13 maggio 2000

Storia della pasta in dieci piatti

Drawing together distinguished international scholars, this volume offers a unique insight into the social and cultural hybridity of the Uyghurs. It bridges a gap in our understanding of this group, an officially recognized minority mainly inhabiting the Xinjiang Uyghur Autonomous Region of the People's Republic of China, with significant populations also living in the Central Asian states. The volume is comparative and interdisciplinary in focus: historical chapters explore deeper problems of Uyghur identity which underpin the contemporary political situation; and sociological and anthropological comparisons of a range of practices from music culture to life-cycle rituals illustrate the dual, fused contemporary Uyghur social and cultural identities. Contributions by 'local' Uyghur authors working within Xinjiang also demonstrate the possibilities for Uyghur advocacy in social and cultural policy-making, even within the current political climate.

Con il contributo di FRANCO BERRINO, VANDANA SHIVA, SALVATORE CECCARELLI e CARLO TRIARICO. Un libro che forma una nuova alleanza tra contadini, scienziati onesti e cittadini consapevoli. Per riappropriarsi del cibo e smascherando il grande inganno dei media e dell'agroindustria.

This book is a novel and original collection of essays on Italians and food. Food culture is central both to the way Italians perceive their national identity and to the consolidation of Italianicity in global context. More broadly, being so heavily symbolically charged, Italian foodways are an excellent vantage point from which to explore consumption and identity in the context of the commodity chain, and the global/local dialectic. The contributions from distinguished experts cover a wide range of topics including food and consumer practices in Italy, cultural intermediators and foodstuff narratives, traditions of production and regional variation in Italian foodways, and representation of Italianicity through food in old and new media. Although rooted in sociology, *Italians and Food* draws on literature from history, anthropology, semiotics and media studies, and will be of great interest to students and scholars of food studies, consumer culture, cultural sociology, and comparative Italian studies.

Buon appetito! Everyone loves Italian food. But how did the Italians come to eat so well? The answer lies amid the very beauty of Italy's historic cities. For a thousand years, they have been magnets for everything that makes for great food: ingredients, talent, money, and power. Italian food is city food. From the bustle of medieval Milan's marketplace to the banqueting halls of Renaissance Ferrara; from street stalls in the putrid alleyways of nineteenth-century Naples to the trattorie of postwar Rome: in rich slices of urban life, historian and master storyteller John Dickie shows how taste, creativity, and civic pride blended with princely arrogance, political violence, and dark intrigue to create the world's most beloved cuisine. *Delizia!* is much more than a history of Italian food. It is a history of Italy told through the flavors and characters of its food.

its cities. A dynamic chronicle that is full of surprises, *Delizia!* draws back the curtain on much that was unknown about Italian food and exposes the long-held canards. It interprets the ancient Arabic map that tells of pasta's true origins and shows that Marco Polo did not introduce spaghetti to the Italians, as is often thought, but did have a big influence on making pasta a part of the American diet. It seeks out the medieval recipes that reveal Italy's long love affair with exotic spices and introduces the great Renaissance cookery writer who plotted to murder the Pope even as he detailed the aphrodisiac qualities of his ingredients. It moves from the opulent theater of a Renaissance wedding banquet, with its gargantuan ten-course menu comprising hundreds of separate dishes, to the thin soups and bland polentas that would eventually force millions to migrate to the New World. It shows how early pizzas were disgusting and why Mussolini championed risotto. Most important, it explains the origins and growth of the world's greatest urban food culture. With its delectable mix of vivid storytelling, groundbreaking research, and shrewd analysis, *Delizia!* is as appetizing as the dishes it describes. This passionate account of Italy's civilization of the table will satisfy foodies, history buffs, Italophiles, travelers, students -- and anyone who loves a well-told tale.

The Oxford Companion to Italian Food

Why Italians Love to Talk About Food

La pasta

Una visione diacronica

L'arte et prudenza d'un maestro Cuoco (The Art and Craft of a Master Cook)

Our Common Denominator

Turismo e sostenibilità. Risorse locali e promozione turistica come valore

Illustrated throughout with original drawings by Luciana Marini, this will be the standard reference on one of the world's favorite foods for many years to come, engaging and delighting both general readers and food professionals.

The long-awaited, first Western-language reference guide, this work offers a wealth of information on writers, genres, literary schools and terms of the Chinese literary tradition from earliest times to the seventh century C.E.

The ultimate book on every aspect of Italian food—inspiring, comprehensive, colorful, extensive, joyful, and downright encyclopedic.

Vivid personal stories bring each topic to life and offer insights into human relations not only between rich and poor, powerful and weak, masters and servants, but also between

parents and children, husbands and wives, and men and women."--BOOK JACKET.

Food Festivals and Local Development in Italy

La pasta. Parliamone con cura. Storia e cultura della pasta

Mathera 6 - Anno II - Rivista trimestrale di storia e cultura del territorio

Some Italian Experiences

Passioni collettive. Cultura, politica, società

Dai tortellini alla carbonara

Delizia!

Dal Settecento alle soglie della prima guerra mondiale, la storia dell'unificazione economica dell'Italia. Nel libro si illustrano le condizioni da cui l'economia italiana prese le mosse, la sua posizione nella scala gerarchica delle potenze economiche internazionali, i tempi e i ritmi del suo sviluppo, la gerarchia dei suoi principali fattori propulsivi, il ruolo tra questi effettivamente giocato dallo Stato, i dislivelli tra le diverse realtà regionali prima e dopo l'Unità, i costi e i vantaggi della svolta storica di quest'ultima. Una ricerca ampiamente documentata che permette di rispondere con maggiore consapevolezza anche ad alcune cruciali domande politiche dell'Italia di oggi. Guido Pescosolido (Casalvieri, Frosinone, 1947) è professore ordinario di Storia moderna e Direttore del Dipartimento di Storia Culture Religioni nell'università "La Sapienza" di Roma. Tra le sue opere ricordiamo: Stato e società, 1870-1898 (Napoli 1976), Terra e nobiltà. I Borghese. Secc XVIII-XIX (Roma 1979), Rosario Romeo (Roma-Bari 1990), Cento anni di attività dell'Associazione Nazionale per gli Interessi del Mezzogiorno d'Italia e la questione meridionale oggi, Soveria Mannelli 2011, e, per i nostri tipi, Agricoltura e industria nell'Italia unita (2009).

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 Rifreddo, 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 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.

Amatriciana, pesto, ragù alla bolognese, lasagne, pasta ripiena, gnocchi. Siamo tutti convinti di conoscere alla perfezione come si preparano questi piatti, e cosa prevede "la tradizione". Ma se scopriremmo che l'italianissima carbonara è nata negli Stati Uniti e che la ricetta "tradizionale" (guanciale, uova, pecorino, niente panna) è apparsa solo alla fine degli anni sessanta? E che invece le fettuccine Alfredo, considerate simbolo di posticcia cucina italoamericana, sono in realtà nate nella Roma dell'Ottocento? Anche la pasta cambia al cambiare dei tempi e Luca Cesari, firma del Gambero Rosso, accompagna il lettore alla scoperta della storia di dieci ricette celeberrime e delle loro modifiche nel corso della storia, dalle prime apparizioni degli gnocchi sui manoscritti trecenteschi al ragù alla corte dei papi del Settecento, da Pellegrino Artusi ai libri di cucina contemporanei, passando per buongustai famosi come Ugo Tognazzi, o Eduardo de Filippo. La storia della pasta è anche una storia d'Italia.

Chronicles the history of pasta, describing its origins in China and Italy and examining its spread around the world and its evolution into its innumerable modern varieties.

A Viewpoint from Economic Anthropology

Towards New Pathways

People in the Mountains: Current Approaches to the Archaeology of Mountainous Landscapes

Storia d'impresa e imprese storiche. Una visione diacronica

The Opera of Bartolomeo Scappi (1570)

A Journey Through Italy's Great Regional Cuisines, From the alps to Sicily

Family and Material Culture, 1500-1800

This opening volume of a three-part history of the family in Europe examines the material conditions of family life, housing, and domestic organisation, and the economic and social factors that influenced its development.

Un racconto fatto di tanti racconti che ci parlano della mobilità degli uomini e delle cose, nello spazio e nel tempo. Conquiste, emigrazioni e immigrazioni, affari, criminalità, viaggi, miserie e ricchezze, invenzioni, vicende di individui, di gruppi e di masse, imperi, stati e città, successi e tracolli. Dall'uomo di Similaun agli sbarchi a Lampedusa, 180 tappe per riscoprire il nostro posto nel mondo. Una storia che coniuga rigore scientifico e gusto della narrazione. Che provoca, spiazza, sorprende e allarga lo sguardo. «Senza ombra di dubbio la storia è l'arte di lasciarsi sorprendere.» Da invito al viaggio di Patrick Boucheron, direttore dell'Historia mondiale de la France La parola 'Italia' definisce uno spazio fisico molto particolare nel bacino del Mediterraneo. Un luogo che è stato nel tempo punto di intersezione tra Mediterraneo orientale e occidentale, piattaforma e base di un grande impero, area di massima espansione del mondo nordico e germanico e poi di relazione e di conflitto tra Islam e Cristianità. E così, via via, fino ai nostri giorni dove l'Italia è uno degli approdi dei grandi flussi migratori che muovono dai tanti Sud del mondo. Questa peculiare collocazione è la vera specificità italiana, ciò che ci distingue dagli altri paesi europei, e ciò che caratterizza la nostra storia nel lungo, o meglio nel lunghissimo periodo. La nostra cultura, la nostra storia, quindi, possono e debbono essere indagate e, soprattutto, comprese anche in termini di relazione tra ciò che arriva e ciò che parte, tra popoli, culture, economie, simboli. La Storia mondiale dell'Italia vuole ripercorrere questo cammino lungo 5000 anni per tappe: ogni fermata corrisponde a una data, ogni data a un evento, noto o ignoto. Le scelte risulteranno spesso sorprendenti, provocheranno interrogativi, faranno discutere sul perché di molte presenze e di altrettante esclusioni. La storia, ancora una volta, si dimostra un antidoto alla confusione e al disorientamento del nostro tempo. Perché ci racconta come le sfide a cui siamo sottoposti non siano inedite. Perché porta in evidenza la complessità ma anche la ricchezza della relazione tra l'Italia e il resto del mondo. Perché, soprattutto, fa comprendere che, quando si è perso l'orientamento della nostra collocazione spaziale, lunghi e disastrosi periodi di decadenza hanno fatto sparire, quasi per magia, l'Italia dalle mappe geografiche.

The Handbook of Food Products Manufacturing is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.

Informed by systems thinking, this book explores new perspectives in which culture and management are harmoniously integrated and cultural heritage is interpreted both as an essential part of the social and economic context and as an expression of community identity. The combination of a multidisciplinary approach, methodological rigor and reference to robust empirical

findings in the fertile field of analysis of UNESCO's contribution mean that the book can be considered a reference for the management of cultural heritage. It casts new light on the complex relation of culture and management, which has long occupied both scholars and practitioners and should enable the development of new pathways for value creation. The book is based on research conducted within the framework of the Consorzio Universitario di Economia Industriale e Manageriale (University Consortium for Industrial and Managerial Economics), a network of universities, businesses and public and private institutions. It is dedicated to the production and dissemination of knowledge in the field. This volume will be of interest to all who are involved in the study and management of the cultural heritage.

Consuming Experience

A Reference Guide, Part Two

Accounting and Food

la sfida OGM in Italia

Unità nazionale e sviluppo economico in Italia 1750-1913

Europe at Home

The Stories behind the Food We Eat

Bartolomeo Scappi (c. 1500-1577) was arguably the most famous chef of the Italian Renaissance. He oversaw the preparation of meals for several Cardinals and was such a master of his profession that he became the personal cook for two Popes. At the culmination of his prolific career he compiled the largest cookery treatise of the period to instruct an apprentice on the full craft of fine cuisine, its methods, ingredients, and recipes. Accompanying his book was a set of unique and precious engravings that show the ideal kitchen of his day, its operations and myriad utensils, and are exquisitely reproduced in this volume. Scappi's Opera presents more than one thousand recipes along with menus that comprise up to a hundred dishes, while also commenting on a cook's responsibilities. Scappi also included a fascinating account of a pope's funeral and the complex procedures for feeding the cardinals during the ensuing conclave. His recipes inherit medieval culinary customs, but also anticipate modern Italian cookery with a segment of 230 recipes for pastry of plain and flaky dough (torte, ciambelle, pastizzi, crostate) and pasta (tortellini, tagliatelli, struffoli, ravioli, pizza). Terence Scully presents the first English translation of the work. His aim is to make the recipes and the broad experience of this sophisticated papal cook accessible to a modern English audience interested in the culinary expertise and gastronomic refinement within the most civilized niche of Renaissance society.

L'illustrazione esemplare di una ricerca e di una riflessione di storia totale che riesce a combinare idee, valori e pratiche. E anche una storia d'Italia e degli italiani spiegata con realismo concreto, sapienza e umorismo. Un bel

libro. Jacques Le Goff Un libro gradevolissimo che ci guida a un ritorno all'amore per il convito come momento essenziale nella storia del vivere civile. Tullio Gregory

Ranging from the imperial palaces of ancient China and the bakeries of fourteenth-century Genoa and Naples all the way to the restaurant kitchens of today, Pasta tells a story that will forever change the way you look at your next plate of vermicelli. Pasta has become a ubiquitous food, present in regional diets around the world and available in a host of shapes, sizes, textures, and tastes. Yet, although it has become a mass-produced commodity, it remains uniquely adaptable to innumerable recipes and individual creativity. Pasta: The Story of a Universal Food shows that this enormously popular food has resulted from of a lengthy process of cultural construction and widely diverse knowledge, skills, and techniques. Many myths are intertwined with the history of pasta, particularly the idea that Marco Polo brought pasta back from China and introduced it to Europe. That story, concocted in the early twentieth century by the trade magazine Macaroni Journal, is just one of many fictions unmasked here. The true homelands of pasta have been China and Italy. Each gave rise to different but complementary culinary traditions that have spread throughout the world. From China has come pasta made with soft wheat flour, often served in broth with fresh vegetables, finely sliced meat, or chunks of fish or shellfish. Pastasciutta, the Italian style of pasta, is generally made with durum wheat semolina and presented in thick, tomato-based sauces. The history of these traditions, told here in fascinating detail, is interwoven with the legacies of expanding and contracting empires, the growth of mercantilist guilds and mass industrialization, and the rise of food as an art form. Whether you are interested in the origins of lasagna, the strange genesis of the Chinese pasta bing or the mystique of the most magnificent pasta of all, the timballo, this is the book for you. So dig in!

Proceedings of the Oxford Symposium on Food and Cookery 2012

storia e cultura di un cibo universale

Letteratura italiana e cultura europea tra illuminismo e romanticismo

Let's Eat Italy!

Feeding the City