

Renaissance Kitchen Cookbook

The Agatha Award–winning author of *Grilling the Subject* returns to the Cookbook Nook in Crystal Cove, where the annual Renaissance Fair serves up a helping of crafty courtiers, damsels in distress, and medieval murder . . . As the annual Renaissance Fair comes to Crystal Cove, Jenna Hart’s Cookbook Nook is packed with tasty treats and all things medieval, while her pal Bailey is ready to swoon over her upcoming nuptials at a local vineyard. But when the two friends discover the body of the vineyard’s owner bludgeoned by a winepress, all their merriment fades, along with their hopes for a vintage year. Which churlish varlet did the deed? Was it the victim’s errant brother, who stood to inherit the vineyards? Or the owner’s crestfallen ex-girlfriend? Mayhap it was the newly arrived comely wench, or her jealous husband. Fie on them all! Verily, Jenna can’t rest until justice is served, and she vows to track down the killer. But can she sniff out the truth before the villainous culprit strikes again? Includes tantalizing recipes! Praise for Daryl Wood Gerber and the Cookbook Nook Mysteries: “There’s a feisty new amateur sleuth in town and her name is Jenna Hart. With a bodacious cast of characters, a wrenching murder, and a collection of cookbooks to die for, Daryl Wood Gerber’s *Final Sentence* is a page-turning puzzler of a mystery that I could not put down.” —Jenn McKinlay, *New York Times* bestselling author of the *Cupcake Mysteries* and *Library Lovers Mysteries* “In *Final Sentence*, the author smartly blends crime, recipes, and an array of cookbooks that all should covet in a witty, well-plotted whodunit.” —Kate Carlisle, *New York Times* bestselling author of the *Bibliophile Mysteries* “Readers will relish the extensive cookbook suggestions, the cooking primer, and the whole foodie phenomenon. Gerber’s perky tone with a multigenerational cast makes this series a good match for Lorna Barrett’s *Booktown Mystery* series . . .” —*Library Journal* “So pull out your cowboy boots and settle in for a delightful read. *Grilling the Subject* is a delicious new mystery that will leave you hungry for more.” —*Carstairs Considers Blog*

There have been famous chefs for centuries. But it was not until the second half of the twentieth century that the modern celebrity chef business really began to flourish, thanks largely to advances in media such as television which allowed ever-greater numbers of people to tune in. *Food Media* charts the growth of this enormous entertainment industry, and also how, under the threat of the obesity "epidemic," some of its stars have taken on new authority as social activists, while others continue to provide delicious distractions from a world of potentially unsafe food. The narrative that joins these chapters moves from private to public consumption, and from celebrating food fantasies to fueling anxieties about food realities, with the questionable role of interference in people's everyday food choices gaining ground along the way. Covering celebrity chefs such as Jamie Oliver and Rachael Ray, and popular trends like foodies, food porn and fetishism, *Food Media* describes how the intersections between celebrity culture and food media have come to influence how many people think about feeding themselves and their families - and how often that task is complicated when it need not be.

Indulge your sweet tooth all year long with honey’s many seasonal flavors. Use avocado honey to add depth to April’s baby carrots; spice up your July peaches with sourwood honey; and add some cranberry honey to November’s Thanksgiving spread. This delightful book is filled with bits of honey lore and beekeeping history to sweeten your exploration of the varied and delicious ways you can use honey every day. This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragoûts of Louis XIV’s court to elegant eighteenth-century chilled desserts, *The Cookbook Library* draws from renowned cookbook author Anne

Online Library Renaissance Kitchen Cookbook

Willan's and her husband Mark Cherniavsky's antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply personal labor of love, The Cookbook Library traces the history of the recipe and includes some of their favorites.

Renaissance Italy's art, literature, and culture continue to fascinate. The domestic life has been examined more in recent years, and this book reveals the preparation, eating, and the sociability of dining in Renaissance Italy. It takes readers behind the scenes to the Renaissance kitchen and dining room, where everyday meals as well as lavish banquets were prepared and consumed. Katherine McIver considers the design, equipment, and location of the kitchen and food prep and storage rooms in both middle-class homes and grand country estates. The diner's room, the orchestration of dining, and the theatrical experience of dining are detailed as well, all in the context of the renowned food and architectural scholars of the day.

This "living" text provides readers with a solid understanding of the three cuisines that have had the greatest impact on the globe historically. Deep knowledge of Italian, Mexican, and Chinese cuisines illuminates many of the great historical themes of the past 10,000 years as well as why we eat the way we do today.

Eine Frau, ihre Stadt und ein Rezept für die Liebe Als sie sich ins Kochen verliebte, war Luisa Weiss noch ein junges Mädchen. Der Tochter einer Italienerin und eines Amerikaners, geboren in Berlin, aufgewachsen in Boston, fiel es stets schwer, sich an einem Ort wirklich zugehörig zu fühlen, doch in der Küche wirkten ihre Sorgen kleiner. Die Suche nach ihren Wurzeln führte Luisa nach Paris (wo sie ihrer großen Liebe Max begegnete), nach New York (was die Beziehung zu Max beendete) – und immer wieder nach Berlin, denn die Sehnsucht nach dem Zuhause ihrer Kindheit ließ sie niemals los. Nach einer weiteren schmerzlichen Trennung wagte sie den Sprung ins Ungewisse und zog von New York in die deutsche Hauptstadt – um sich selbst zu finden und endlich auch die wahre Liebe ...

Bourbons. Custard Creams. Rich Tea. Jammie Dodgers. Chocolate Digestives. Shortbread. Ginger snaps. Which is your favourite? British people eat more biscuits than any other nation; they are as embedded in our culture as fish and chips or the Sunday roast. We follow the humble biscuit's transformation from durable staple for sailors, explorers and colonists to sweet luxury for the middling classes to comfort food for an entire nation. Like an assorted tin of biscuits, this charming and beautifully illustrated book has something to offer for everyone, combining recipes for hardtack and macaroons, Shrewsbury biscuits and Garibaldi's, with entertaining and eye-opening vignettes of social history.

Wie ernähren wir uns verantwortungsvoll? Ernährungsethik zählt zu den neuesten Entwicklungen der praktischen Philosophie. Angesichts der globalen Ernährungskrise stellt sie sich den unausweichlichen Fragen: Wie kann sich die Menschheit ernähren? Wie »gut« sollten wir essen, so dass alle in den Genuss guten Essens kommen? Wie lässt sich eine Gastroethik begründen? Weit mehr als von Kapitalismuskritik oder der Ausweitung der internationalen Protestbewegungen geht die Ernährungswende von unserem Denken aus - von einem gastrosophischen Umdenken. Harald Lemke macht deutlich: Es ist höchste Zeit, die dafür notwendigen Grundlagen zu schaffen und mit einer radikalen Selbstkritik der westlichen Philosophie des Essens zu beginnen. Neuausgabe - mit einem ausführlichen Vorwort zur Frage: »Was isst der Mensch?«

Renaissance classic includes choreography and music for 49 dances from the period 1550 to 1610, plus guidance on court dress and etiquette for men and women. Indispensable source of authentic information.

You are What You Eat: Literary Probes into the Palate offers tantalizing essays immersed in the culture of food, expanded across genres, disciplines, and time. The entire collection of *You Are What You Eat* includes a diversity of approaches and foci from multicultural, national and international scholars and has a broad spectrum of subjects including: feminist theory, domesticity, children, film, cultural history, patriarchal gender ideology, mothering ideology, queer theory, politics, and poetry. Essays include studies of food-related works by John Milton, Emily Dickinson, Fay Weldon, Kenneth Grahame, Roald Dahl, Shel Silverstein, J. K. Rowling, Mother Goose, John Updike, Maxine Hong Kingston, Alice Walker, Amy Tan, Louise Erdrich, Amanda Hesser, Julie Powell, Mary Wilkins Freeman, Martin Scorsese, Bob Giraldi, Clarice Lispector, José Antônio Garcia, Fran Ross, and Gish Hen. The topic addresses a range of interests appealing to diverse audiences, expanding from college students to food enthusiasts and scholars.

Cooking in Paradise is a rich, definitive guide to hands-on gourmet cooking vacations around the world. Ever dream of sauteing in Sicily? Or having a master divulge the secrets of perfect patisserie in Paris? How about mincing in Morocco? *Cooking in Paradise* will show you how to get there, and scores of other places, with over 150 listings for cooking-vacation programs around the world (and a handful right here in the United States, too). Joel and Lee Naftali give details about famous courses--like Patricia Wells's "at home" in her eighteenth-century Provencal farmhouse--but have also unearthed truly unusual fare, from a kosher-cooking course in Tuscany to an Australian country house gourmet retreat to a Mexican cuisine class held at a working hillside farm in Oaxaca. *Cooking in Paradise* provides all the information you need to book a cooking vacation today, but with its evocation of far-flung locales and over 50 unusual recipes from the schools included, it's perfect for the stay-at-home chef as well.

A comprehensive guide to the dinner table covers manners, settings, tableware, history, and lore.

More than three hundred out-of-theordinary recipes yielding meals rich in fresh, natural flavors highlight this comprehensive cookbook designed to wisely and economically defeat the packaged, artificial foods of the supermarket

A compendium of great venues for food-loving Coloradans from best-selling author Claire Walter.

From fish soup to caipirinha, the culinary traditions of Rio de Janeiro come alive in this rich and sumptuous tour of its people and the foods they cook, eat, love, and enjoy. In the last four centuries of its history, the inhabitants of Rio de Janeiro created a lifestyle that is unique and has been much admired since the very first travelers published their impressions in the sixteenth century. Indeed, this international hot spot welcomes approximately 1.8 million tourists every year who come to the city to visit, to work, to study, and to eat. It was and it is a place of cultural and artistic creativity, and it has largely kept concealed one of its most interesting cultural traits: its food. *Rio de Janeiro: A Food Biography* unveils the high quality and variety of Rio's fresh produce, the special dishes served in parties or at home, and the very traditional ones inherited from the immigrants who made the culture of the city as varied as its food. Starting with a history of the city and its native plants and animals, Marcia Zoladz offers a rich and sumptuous tour of the culture, the people, and the foods they cook, dine on, love, and enjoy. From fish soup to caipirinha, the culinary traditions come alive through an exploration of the festivals, the people, the places, and the hot-spots that continue to draw people from around the world to this world-class destination.

David B. Goldstein argues for a new understanding of Renaissance England from the perspective of communal eating. Rather than focus on traditional models of interiority, choice and consumption, Goldstein demonstrates that eating offered a central paradigm for the ethics of community formation. The book examines how sharing food helps build, demarcate

and destroy relationships – between eater and eaten, between self and other, and among different groups. Tracing these eating relations from 1547 to 1680 – through Shakespeare, Milton, religious writers and recipe book authors – Goldstein shows that to think about eating was to engage in complex reflections about the body's role in society. In the process, he radically rethinks the communal importance of the Protestant Eucharist. Combining historicist literary analysis with insights from social science and philosophy, the book's arguments reverberate well beyond the Renaissance. Ultimately, *Eating and Ethics in Shakespeare's England* forces us to rethink our own relationship to food.

With a clear and inviting style, a passion for bold flavors and a bevy of family favorites gathered from around the globe, J.M. Hirsch and Michelle Vigeant are putting a lush new face on vegetarian cooking. Fifty photographs by noted food photographer Larry Crowe compliment the text. *Venturesome Vegetarian Cooking* offers a world of meat- and dairy-free meals drawn from the authors' culinary explorations – spanakopita from Greece, crostini and pasta from Italy, pad thai and aromatic soups from Thailand, sushi and earthy noodle dishes from Japan, and plenty of comforting favorites from home – creamy mashed potatoes, fluffy biscuits, rich gravy, and thick corn chowder. These are dishes simple enough to pull together during the week, yet daring and delicious enough for dinner parties.

In *A History of Global Consumption: 1500 – 1800*, Ina Baghdiantz McCabe examines the history of consumption throughout the early modern period using a combination of chronological and thematic discussion, taking a comprehensive and wide-reaching view of a subject that has long been on the historical agenda. The title explores the topic from the rise of the collector in Renaissance Europe to the birth of consumption as a political tool in the eighteenth century. Beginning with an overview of the history of consumption and the major theorists, such as Bourdieu, Elias and Barthes, who have shaped its development as a field, Baghdiantz McCabe approaches the subject through a clear chronological framework. Supplemented by illustrations in every chapter and ranging in scope from an analysis of the success of American commodities such as tobacco, sugar and chocolate in Europe and Asia to a discussion of the Dutch tulip mania, *A History of Global Consumption: 1500 – 1800* is the perfect guide for all students interested in the social, cultural and economic history of the early modern period.

A group of 17 international experts examines continuities and discontinuities in the culinary cultures of the Ottoman Empire, East-Central Europe and the Balkans from the 17th to the 19th century.

The self-employment revolution is here. Learn the latest pioneering tactics from real people who are bringing in \$1 million a year on their own terms. Join the record number of people who have ended their dependence on traditional employment and embraced entrepreneurship as the ultimate way to control their futures. Determine when, where, and how much you work, and by what values. With up-to-date advice and more real-life success stories, this revised edition of

The Million-Dollar, One-Person Business shows the latest strategies you can apply from everyday people who--on their own--are bringing in \$1 million a year to live exactly how they want.

Food nourishes the body, but our relationship with food extends far beyond our need for survival. Food choices not only express our personal tastes but also communicate a range of beliefs, values, affiliations and aspirations—sometimes to the exclusion of others. In the media sphere, the enormous amount of food-related advice provided by government agencies, advocacy groups, diet books, and so on compete with efforts on the part of the food industry to sell their product and to respond to a consumer-driven desire for convenience. As a result, the topic of food has grown fraught, engendering sometimes acrimonious debates about what we should eat, and why. By examining topics such as the values embedded in food marketing, the locavore movement, food tourism, dinner parties, food bank donations, the moral panic surrounding obesity, food crises, and fears about food safety, the contributors to this volume paint a rich, and sometimes unsettling portrait of how food is represented, regulated, and consumed in Canada. With chapters from leading scholars such as Ken Albala, Harvey Levenstein, Stephen Kline and Valerie Tarasuk, the volume also includes contributions from “food insiders”—bestselling cookbook author and food editor Elizabeth Baird and veteran restaurant reviewer John Gilchrist. The result is a timely and thought-provoking look at food as a system of communication through which Canadians articulate cultural identity, personal values, and social distinction. Contributors include Ken Albala, Elizabeth Baird, Jacqueline Botterill, Rebecca Carruthers Den Hoed, Catherine Carstairs, Nathalie Cooke, Pierre Desrochers, Josh Greenberg, Stephen Kline, Jordan Lebel, Harvey Levenstein, Wayne McCready, Irina Mihalache, Eric Pateman, Rod Phillips, Sheilagh Quaile, Melanie Rock, Paige Schell, and Valerie Tarasuk.

This book explores how women's relationship with food has been represented in Italian literature, cinema, scientific writings and other forms of cultural expression from the 19th century to the present. Italian women have often been portrayed cooking and serving meals to others, while denying themselves the pleasure of the table. The collection presents a comprehensive understanding of the symbolic meanings associated with food and of the way these intersect with Italian women's socio-cultural history and the feminist movement. From case studies on Sophia Loren and Elena Ferrante, to analyses of cookbooks by Italian chefs, each chapter examines the unique contribution Italian culture has made to perceiving and portraying women in a specific relation to food, addressing issues of gender, identity and politics of the body.

A guide to more than 500 items--cookware, utensils, and equipment--for the kitchen features detailed descriptions of the history, development, design, and function of these items as well as recipes and cooking tips

All roads lead to Rome, and all roads in the Eternal City itself lead to a delicious meal. Here, Katie and Giancarlo unearth

the city's hidden gems recipes that have been handed down through the generations, as well as new, exciting dishes inspired by Romans from all walks of life. The duo present their interpretations of classic dishes, like Katie's spicy cheese and pepper pasta, alongside family favourites like sea bass with parma ham and sage. Collaborating with Rome's best chefs, they also share modern recipes like fiery hot chili sorbet that reflect the heat and color of this bustling city. This is an impressive, fresh look at Rome's cuisine that will be sure to inspire. A beautiful keepsake, Rome offers a sumptuous visual journey to the heart of Italy, from the Pantheon and Colosseum to Renaissance palazzos, Baroque fountains, and neighbourhood trattorias.

ECOrenaissance provides inspiring tips and tricks for how to live and shop in harmony with nature without sacrificing style or luxury, and how best to benefit from the current renaissance—a global rebirth of sustainable economics, progressive ethics, and green culture—through the wisdom of eco-entrepreneurs, green fashion designers, organic food purveyors, and innovative leaders of this new movement. Gone are the days of boxy hemp shirts and gritty granola—cutting-edge innovation has made ecology as stylish and sexy as red carpet fashion, and everyday people are leading the charge with the choices they make in grocery stores, car lots, at work, in schools, and in their homes. In ECOrenaissance, renowned visionary Marci Zaroff provides a comprehensive guide to help you embrace sustainable living as both a celebration of style and a necessary strategy for maintaining our everyday comforts despite increasingly limited resources. From global warming to drought, genetically modified foods to harmful chemicals in our beauty products, for too long commerce has ignored the health of our planet and our bodies. But now a new age is dawning: one that is uplifting, gorgeous, and accessible. With roundtable discussions from inspiring leaders of the green movement, ECOrenaissance offers you eye-opening and groundbreaking resources to transform your life through supporting companies making significant, practical ecological change. By shining a light on leaders of sustainability throughout the world, Zaroff will transform your understanding of eco-minded products and open new possibilities for you to make a positive impact. Equipped with these tools, you will find new, empowering ways to make “green” elegant in your life, prioritizing current global needs without sacrificing comfort.

Presents a collection of recipes from a variety of chefs and celebrities, along with the hosts, of the "Today Show." A History of Cookbooks provides a sweeping literary and historical overview of the cookbook genre, exploring its development as a part of food culture beginning in the Late Middle Ages. Studying cookbooks from various Western cultures and languages, Henry Notaker traces the transformation of recipes from brief notes with ingredients into detailed recipes with a specific structure, grammar, and vocabulary. In addition, he reveals that cookbooks go far beyond offering recipes: they tell us a great deal about nutrition, morals, manners, history, and menus while often providing entertaining

reflections and commentaries. This innovative book demonstrates that cookbooks represent an interesting and important branch of nonfiction literature.

“Palladian Days is nothing short of wonderful—part adventure, mystery, history, diary, and even cookbook. The Gables’ lively account captures the excitement of their acquisition and restoration of one of the greatest houses in Italy. Beguiled by Palladio and the town of Piombino Dese, they trace the history of the Villa Cornaro and their absorption of Italian life. Bravo!” –Susan R. Stein, Gilder Curator and Vice President of Museum Programs, Monticello
In 1552, in the countryside outside Venice, the great Renaissance architect Andrea Palladio built Villa Cornaro. In 1989, Sally and Carl Gable became its bemused new owners. Called by *Town & Country* one of the ten most influential buildings in the world, the villa is the centerpiece of the Gables’ enchanting journey into the life of a place that transformed their own. From the villa’s history and its architectural pleasures, to the lives of its former inhabitants, to the charms of the little town that surrounds it, this loving account brings generosity, humor, and a sense of discovery to the story of small-town Italy and its larger national history.

First published in 2005. Routledge is an imprint of Taylor & Francis, an informa company.

Non-academic history – ‘public history’ – is a complex, dynamic entity which impacts on the popular understanding of the past at all levels. In *Consuming History*, Jerome de Groot examines how society consumes history and how a reading of this consumption can help us understand popular culture and issues of representation. This book analyzes a wide range of cultural entities – from computer games to daytime television, from blockbuster fictional narratives such as *Da Vinci Code* to DNA genealogical tools – to analyze how history works in contemporary popular culture. Jerome de Groot probes how museums have responded to the heritage debate and the way in which new technologies have brought about a shift in access to history, from online game playing to internet genealogy. He discusses the often conflicted relationship between ‘public’ and academic history, and raises important questions about the theory and practice of history as a discipline. Whilst mainly focussing on the UK, the book also compares the experiences of the USA, France and Germany. *Consuming History* is an important and engaging analysis of the social consumption of history and offers an essential path through the debates for readers interested in history, cultural studies and the media.

A captivating novel of Renaissance Italy detailing the mysterious life of Bartolomeo Scappi, the legendary chef to several popes and author of one of the bestselling cookbooks of all time, and the nephew who sets out to discover his late uncle’s secrets—including the identity of the noblewoman Bartolomeo loved until he died. When Bartolomeo Scappi dies in 1577, he leaves his vast estate—properties, money, and his position—to his nephew and apprentice Giovanni. He also gives Giovanni the keys to two strongboxes and strict instructions to burn their contents. Despite Scappi’s dire warning

that the information concealed in those boxes could put Giovanni's life and others at risk, Giovanni is compelled to learn his uncle's secrets. He undertakes the arduous task of decoding Scappi's journals and uncovers a history of deception, betrayal, and murder—all to protect an illicit love affair. As Giovanni pieces together the details of Scappi's past, he must contend with two rivals who have joined forces—his brother Cesare and Scappi's former protégé, Domenico Romoli, who will do anything to get his hands on the late chef's recipes. With luscious prose that captures the full scale of the sumptuous feasts for which Scappi was known, *The Chef's Secret* serves up power, intrigue, and passion, bringing Renaissance Italy to life in a delectable fashion.

With wars among the city-states raging in early Renaissance Italy, the enigmatic genius Leonardo da Vinci was producing some of the most lavish theatrical productions and banquets Europe has ever seen in the Sforza Court in Milan, while personally living a nearly monastic life, eating the most basic vegetarian foods. Leonardo's food history is just a part of the fascinating and little known story of the origins of Italian cuisine. The tale begins in the early Renaissance with the first superstar chefs, Maestro Martino and Platina, whose cookbooks literally set the stage for the evolution of the cooking of Italy. Both of these cooks moved away from the use of imported spices in favor of local aromatic herbs. The introduction of new crops into Italy soon transformed the cuisine of the regions. Rice became risotto, durum wheat became pasta, and sugarcane became sugar and replaced honey, forever changing the nature of Italian sweets and desserts. Despite near starvation for the poor, the wealthy courts of the city states indulged themselves with fantastic feasts and elaborate spectacles. Leonardo produced *The Masque of the Planets*, a multimedia entertainment that made him famous all over Italy. After Columbus's first voyage, a second wave of new foods arrived in Italy. Maize (corn) became polenta, tomatoes changed the way pasta was eaten, and peppers eventually spiced up Italy's regional cuisines. The complete development and transformation of Italian cuisine is revealed in *Da Vinci's Kitchen*, including fascinating sidebars, Renaissance frustrations, original recipes from the masters of early Italian cooking, and some modern adaptations of these recipes, including Leonardo's own salad dressing. Part history, part biography, and part cookbook, this fascinating exploration of an as-yet unexamined facet of Leonardo da Vinci's life focuses on what and how he ate. *Da Vinci* lived to be 67—nearly twice the average life span at the time—and his longevity may well have been due to his diet, which is reconstructed here complete with his notes on ingredients, portions, cooking, drinking, and kitchen inventions. The great artist, scientist, and inventor was no slouch in the kitchen, having worked as a kind of theatrical caterer, producing feasts with extravagant menus for royalty. This book unlocks his cooking code and the food history of his day, bringing 30 recipes up to date, including an exotic saffron risotto with duck and mushrooms fit for a Medici.

"Shakespeare's Kitchen not only reveals, sometimes surprisingly, what people were eating in Shakespeare's time but also provides recipes that today's cooks can easily re-create with readily available ingredients." —from the Foreword by Patrick O'Connell Francine Segan introduces contemporary cooks to the foods of William Shakespeare's world with recipes updated from classic sixteenth- and seventeenth-century cookbooks. Her easy-to-prepare adaptations shatter the myth that the Bard's primary fare was boiled mutton. In fact, Shakespeare and his contemporaries dined on salads of fresh herbs and vegetables; fish, fowl, and meats of all kinds; and delicate broths. Dried Plums with Wine and Ginger-Zest Crostini, Winter Salad with Raisin and Caper Vinaigrette, and Lobster with Pistachio Stuffing and Seville Orange Butter are just a few of the delicious, aromatic, and gorgeous dishes that will surprise and delight. Segan's delicate and careful renditions of

these recipes have been thoroughly tested to ensure no-fail, standout results. The tantalizing Renaissance recipes in Shakespeare's Kitchen are enhanced with food-related quotes from the Bard, delightful morsels of culinary history, interesting facts on the customs and social etiquette of Shakespeare's time, and the texts of the original recipes, complete with antiquated spellings and eccentric directions. Patrick O'Connell provides an enticing Foreword to this edible history from which food lovers and Shakespeare enthusiasts alike will derive nourishment. Want something new for dinner? Try something four hundred years old. NOTE: This edition does not include photos. The final chapter in this section explores the uses of food in the classroom.

Shakespeare's Kitchen Renaissance Recipes for the Contemporary Cook: A Cookbook Random House

Girolamo Cardano's writings on medicine reflect both the complexity and diversity of the Renaissance medical world and the breadth of his own interests. This book draws on selected themes of in Cardano's medical writings to explore the relation between medicine and Renaissance

»Buch des Jahres 2018« auf Kochbuch-Couch.de Einmal von Paddington Bärs Marmelade naschen? Oder doch lieber ein Stück neapolitanische Pizza, wie sie Elena Ferrante für »Meine geniale Freundin« eronnen hat? Und wie mag wohl das Hühnchen in Estragon aus »Anna Karenina« schmecken? Das Little Library Cookbook ist eine Sammlung unwiderstehlicher Rezepte aus den schönsten Romanen der Welt. Kate Young, die einen erfolgreichen Kochblog betreibt, hat hier eine Sammlung von Köstlichkeiten zusammengestellt, angereichert mit persönlichen Erlebnissen, Tipps und wunderschönen Bildern. Ihr Buch führt den hungrigen Leser vom Frühstück über Lunch, Nachmittagstee und Dinner bis zum Mitternachtssnack durch den Tag – und durch Kate Youngs Bibliothek der Lieblingsbücher mit vielen alten Bekannten. Zusätzliche Kapitel sind festlichen Menüs und Weihnachten gewidmet. Weitere berührende Wunderraum-Geschichten finden Sie in unserem kostenlosen aktuellen Leseproben-E-Book »Einkuscheln und loslesen – Bücher für kurze Tage und lange Nächte«

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